

THE WESTIN
SINGAPORE

Westin Weddings

2018 Wedding Lunch Package



Well-cared For With The Westin

With personalized and intuitive services, The Westin Singapore helps you create memorable moments for your big day with attention to the finest details.

Whether you want a wedding which transcends into a gorgeous lover's wonderland, a cheery zesty fairy tale, an impeccable land of effortless charm, or an exquisite and luxuriant wedding, we want to help you make your dream come true. So relax and our wedding specialists can put it all together just for you, everything you have envisioned and more.

For enquiries, please contact

Agnes Chong at 65.6922.6895 / agnes.chong@westin.com

Blooming Elegance



Step into a captivating and exquisite world of white and burgundy orchids that will transform your wedding into one filled with elegance and impeccable style.

Purest Hearts



Decked with white blooms and a string of pearls that adorn the flower centerpieces, the color of purity fills the entire setting, creating a mood of effortless charm and elegance.

Whimsical Enchantment



Experience a truly enchanting and magical wedding, as the ballroom is transformed into the wedding of your dreams with this delicate yet rustic floral theme that exudes elegance and sophistication.

Westin Weddings 2018

Lunch Package

7-course Chinese Set Lunch
\$1,388.00 per table of ten guests
(min. 20 tables)

3-course Western Set Lunch
\$138.80 per person
(min. 200 guests)

International Buffet Lunch
\$138.80 per person
(min. 200 guests)

Applicable for Saturdays and Sundays only

Package includes

- Free-flow of soft drinks, Chinese tea and mixers
- Exclusive usage of the Grand Ballroom and Cocktail Foyer
- One 30-litre barrel of beer | Additional 30-litre barrel of beer is priced at \$680++
- Wedding floral decorations of your choice
- Wedding wishing tree and tags
- Five-tier display wedding cake for the cake cutting ceremony and a real wedding cake to be enjoyed in your bridal suite
- A bottle of champagne for toasting
- Wedding invitation cards for up to 70% of the confirmed attendance | Printing excluded
- Wedding favors for all guests
- Food tasting session for 10 persons (Not applicable for buffet menu)
- \$120 nett Food & Beverage credit to be utilized during your stay
- One-night stay in our Executive Suite with access to the Westin Executive Club, daily breakfast for two and welcome amenities
- Carpark passes for up to 20% of the confirmed attendance*

** Terms and conditions apply*

All rates quoted are subject to 10% service charge and 7% goods and services tax, unless otherwise stated.
The hotel reserves the right to revise the rates and contents of the package without prior notice.

Westin Weddings 2018 Lunch Package

Enjoy 1 additional wish for weddings with 20 tables of ten guests or more:

- One complimentary bottle of house wine per guaranteed table or one 30-litre barrel of beer
- Butler-passed canapés & SuperFoodsRx™ Elixir served during cocktail reception for an hour
- One-night stay in a Deluxe Room for your helpers (Applicable for up to 3 persons for overnight stay; room subject to availability)
- Thank you lunch for the wedding party for a maximum of 8 guests (Valid for Mon to Sat, excluding PH and eve of PH)
- One-night Wedding Anniversary stay in a Deluxe Room, inclusive of Buffet Dinner for Two at Seasonal Tastes

Wedding Lunch Menu

FOUR HAPPINESS COMBINATION PLATTER

(Choose four items from the selection below)

Cold

- | | | |
|---|---|---|
| <input type="checkbox"/> 凉拌海蜇
Marinated Jellyfish
with Sesame Oil | <input type="checkbox"/> 泰辣酱拌胭脂蚌
Japanese Surf Clams
with Sweet Chili Sauce | <input type="checkbox"/> 沙拉虾配柚子美奶滋
Prawn Fruit Salad
with Yuzu Mayo |
| <input type="checkbox"/> 柚子拌迷你八爪鱼
Baby Octopus Salad
with Pomelo | <input type="checkbox"/> 烟鸭胸配芒果莎莎
Smoked Duck Breast
with Mango Salsa | |

Hot

- | | | |
|--|---|--|
| <input type="checkbox"/> 石榴鸡
Deep-fried Chicken
Spring Roll 'Shi Liu Ji' | <input type="checkbox"/> 腐皮海鲜卷
Seafood Bean
Curd Roll | <input type="checkbox"/> 蟹肉鱼子桂花蛋
Smoky Wok-fried
Crab Meat Omelet
with Fish Roe |
| <input type="checkbox"/> 脆皮芒果虾卷
Crispy Mango Prawn
Roll | <input type="checkbox"/> 烤金钱肉干
BBQ Pork Bak Kwa | |

SOUP

(Choose one item from the selection below)

- | | | |
|---|--|---|
| <input type="checkbox"/> 虫草花海螺焯瑶柱焯鸡汤
Double-boiled Chicken
Soup with Cordyceps
Flower, Chinese
Cabbage, Sea Conch,
Dried Scallops, Quail
Eggs and Wolfberries | <input type="checkbox"/> 人参螺头竹笙焯乌骨鸡汤
Double-boiled Black
Bone Chicken Soup with
Ginseng, Sea Whelk,
Red Dates, Bamboo Pith
and Quail Eggs | <input type="checkbox"/> 海参瑶柱蟹肉三宝羹
Canton Braised
Three Treasure Soup
with Sea Cucumber,
Dried Scallops, Crab
Meat and Golden
Mushrooms |
|---|--|---|

MEAT

(Choose one item from the selection below)

- | | | |
|---|---|--|
| <input type="checkbox"/> 蜜汁梅子烧排骨
Oven-roasted Pork
Belly Ribs with Spicy
Sour Plum Sauce | <input type="checkbox"/> 黄金香酥鸭拌肉松
Xiang Su Ya "Deep-
fried Crispy Deboned
Duck" and Golden
Pork Floss Garnish | <input type="checkbox"/> 金蒜风沙鸡配粟米片
Deep-fried Spring
Chicken Marinated
with Five Spices and
Garlic served with
Corn Chips |
|---|---|--|

FISH

(Choose one item from the selection below)

- 豉油皇港蒸黑斑
Hong Kong-style
Steamed Black
Grouper with Leek and
Coriander Leaf Garnish
- 黄金蒜茸蒸金鲷鱼
Steamed Golden
Snapper with Duo
Garlic, Spring Onions
and Coriander Leaf
Garnish
- 金目卢鱼柳拌百香果汁
Deep-fried
Barramundi Fillet with
Sweet & Sour Passion
Fruit Sauce

VEGETABLES

(Choose one item from the selection below)

- 鲍汁十头鲍冬菇拌奶白菜
Ten-head Abalone,
Winter Mushrooms and
Baby Bok Choy with
Abalone Sauce
- 蠔皇海参花菇拌菠菜
Sea Cucumber,
Bailing Mushrooms
and Spinach with
Oyster Sauce
- 柚子酱拌双虾球配西兰花
Wok-fried Duo Butterfly
Prawns and Broccoli
with Yuzu Mayo Garnish

RICE OR NOODLES

(Choose one item from the selection below)

- 野菌松露油焗香港伊府面
Wok-braised Hong Kong
Ee Fu Noodle with a
Touch of Truffle Oil
- 福贵瑶柱荷叶包饭
Classic Cantonese
Fried Rice Wrapped
in Lotus Leaf
- 蟹肉炒虾子面配瑶柱松
Wok-fried Shrimp Roe
Noodle with Crab
Meat and Crispy Dried
Scallop Floss Garnish

DESSERT

(Choose one item from the selection below)

- 芦荟杨枝甘露
Chilled Cream of
Mango Sago, Pomelo
and Aloe Vera
- 金瓜潮州芋泥
Teochew-style
Steamed Sweet Yam
Paste with Golden
Pumpkin Puree
- 西式甜点
Honey Tiramisu
with Citrus and
Coffee Coulis