

THE WESTIN
SINGAPORE

Westin Weddings

2019 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 2019

Lunch Package

7-course Chinese Set Lunch
\$1,428.00 per table of ten guests
(min. 20 tables)

3-course Western Set Lunch
\$142.80 per person
(min. 200 guests)

International Buffet Lunch
\$142.80 per person
(min. 200 guests)

Applicable for Saturdays and Sundays only

Package includes

- Free-flow of beer, soft drinks, Chinese tea and mixers
- Exclusive usage of the Grand Ballroom and Cocktail Foyer
- One-night stay in our Executive Suite with access to the Westin Executive Club, daily breakfast for two and welcome amenities
- A Day-Use Room for your wedding entourage
- \$120 nett Food & Beverage credit to be utilized during your stay
- 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
- Food tasting session for 10 persons (Not applicable for buffet menu)
- Wedding invitation cards for up to 70% of the confirmed attendance | Printing excluded
- Wedding favors for all guests
- 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 2019 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
- Butler-passed canapés & SuperFoodsRx™ Elixir served during cocktail reception for an hour
- Additional one-night stay in our Executive Suite with access to the Westin Executive Club, and daily breakfast for two
- 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

Combination Platter

(Select four items)

- Cold:
- Marinated Jellyfish with Sesame Oil
 - Japanese Surf Clams with Sweet Chili Sauce
 - Prawn Fruit Salad with Yuzu Mayo
 - Baby Octopus Salad with Pomelo
 - Smoked Duck Breast with Mango Salsa
- Hot:
- Deep-fried Chicken Spring Roll 'Shi Liu Ji'
 - Smoky Wok-fried Crab Meat Omelet with Fish Roe
 - Seafood Bean Curd Roll
 - Crispy Mango Prawn Roll
 - BBQ Pork Bak Kwa

Select one option from each course below:

SOUP

- Double-Boiled Chicken Soup with Cordyceps Flower, Chinese Cabbage, Sea Conch, Dried Scallops, Quail Eggs and Wolfberries
- Double-Boiled Black Bone Chicken Soup with Ginseng, Sea Whelk, Red Dates, Bamboo Pith and Quail Eggs
- Canton Braised Three Treasures Soup with Sea Cucumber, Dried Scallops, Crab Meat and Golden Mushrooms

MEAT

- Oven-Roasted Pork Belly Ribs with Spicy Sour Plum Sauce
- Deep-Fried Crispy Deboned Duck and Golden Pork Floss Garnish
- Deep-fried Spring Chicken Marinated with Five Spices and Garlic, served with Corn Chips

FISH

- Hong Kong Style Steamed Black Grouper with Leek and Coriander Leaf Garnish
- Steamed Golden Snapper with Duo Garlic, Spring Onions and Coriander Leaf Garnish
- Deep-Fried Barramundi Fillet with Sweet & Sour Passion Fruit Sauce

VEGETABLES

- Ten-head Abalone, Winter Mushroom and Baby Bok Choy with Abalone Sauce
- Sea Cucumber, Bailing Mushrooms and Spinach with Oyster Sauce
- Wok-fried Duo Butterfly Prawns and Broccoli with Yuzu Mayo Garnish

RICE/NOODLES

- Wok-Braised Hong Kong Ee Fu Noodles with a Touch of Truffle Oil
- Classic Cantonese Fried Rice wrapped in Lotus Leaf
- Wok-fried Shrimp Roe Noodle with Crab Meat and Crispy Dried Scallop Floss Garnish

DESSERT

- Chilled Cream of Mango Sago, Pomelo and Aloe Vera
- Teochew Style Steamed Sweet Yam Paste with Golden Pumpkin Puree
- Honey Tiramisu with Citrus and Coffee Coulis