

**THE WESTIN**  
SINGAPORE

# Westin Celebrations

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Your special occasions deserve all of the attention to detail – from celebratory dinners, to your baby's first month celebration and family reunions. We provide a choice of versatile venues for your special event.



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# Celebrations

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Buffet Lunch \$78++ per person | Applicable for events held on weekends only

Buffet Dinner \$88++ per person

Applicable for 30 persons or more

Package includes

- Complimentary usage of venue
- Sumptuous buffet menu specially prepared by our Chefs
- Free-flow of soft drinks, coffee and tea throughout your event
- Floral centrepieces for every table
- Complimentary usage of sound system
- Complimentary carpark passes for up to 20% of confirmed attendance

To enhance your celebration, we are pleased to extend one of the following options:

- 1 kg birthday cake for the celebrant
- Longevity peach buns for every guest
- Red eggs and ang ku kuehs for every guest | Applicable for Baby's First Month Celebration

To find out more, please contact

Agnes Chong at 65.6922.6895 / [agnes.chong@westin.com](mailto:agnes.chong@westin.com)

## Terms & Conditions

- Offer is not applicable to existing bookings and cannot be combined with other offers, incentives, discounts or promotions.
- All rates quoted are subject to 10% service charge and prevailing government taxes, unless otherwise stated.
- The hotel reserves the right to revise the rates and contents of the package without prior notice.

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# Wedding Anniversary

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Chinese Set Lunch: \$858++ per table of 10 persons | Applicable for events held on weekends only  
Chinese Set Dinner: \$898++ per table of 10 persons  
Minimum of 3 tables of 10 persons

Package includes

- Complimentary usage of venue for 4 hours
- Free-flow of soft drinks and mixers throughout your event, excluding juices
- Free-flow of freshly-brewed coffee and selection of teas | for buffet menu
- Floral decorations for every table
- Complimentary carpark passes for up to 20% of confirmed attendance
- Complimentary usage of 1x LCD projector, screen, and 2 wireless handheld microphones
- Complimentary use of exquisite five-tier model wedding cake
- Complimentary 1kg cake crafted by our Pastry Chef

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# Buffet Lunch International Menu

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## Salad & Appetizers

- Citrus Poached Prawn Salad, Root Vegetables and Hot Bean Paste
- Multibean Salad, Roasted Peppers, Spiced Macadamias and Parsley
- Char-grilled Chicken, Sundried Tomatoes and Kalamata Olives
- Fresh Organic Lettuce with Honey Lemon Vinaigrette and Thousand Island Caesar Dressing

## Soup

- Roasted Pumpkin Soup, Rosemary and Potatoes

## Main Courses

- Cantonese-Style Slow-braised Beef and Radish
- Pan-roasted Snapper Fillet, Oregano and Citrus Caper Sauce
- Oven-baked Honey-glazed Spring Chicken, Basil and Thyme
- Poached Baby Cabbage, Snow Fungus and Wolfberry Sauce
- Stir-fried Black Pepper Udon, Chives and Bean Sprouts
- Wok-fried Rice, Chinese Olives and Vegetables

## Desserts

- Grand Cru Chocolate Hazelnut Royal
- Passionfruit Panna Cotta
- Italian Tiramisu with Espresso
- Orange Raspberry Jelly Tartlets
- Seasonal Fresh Fruit Platter

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# Buffet Lunch

## Local Flavors Menu

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### Salad & Appetizers

- Grilled Chicken, Cucumber Salad and Asian Curry Dressing
- Chinese-style Baby Octopus Salad, Sesame and Spring Onions
- Buckwheat Soba Noodles Salad, Pickles and Kabayaki
- Black Fungus, Lotus Root, Snow Peas, Capsicum and XO Sauce
- Mixed Oriental Greens, House Dressing and Condiments

### Soup

- Double-boiled Duck Soup, Preserved Vegetables and Sour Plum

### Main Courses

- Slow-braised Black Pepper Grass-fed Beef and Potatoes
- Wok-fried Kung Pao Chicken, Dried Chilies and Scallions
- Steamed Catch of the Day and Fermented Black Bean Sauce
- Nonya-style Mixed Vegetable Stew and Curry Broth
- Char-grilled Beef and Chicken Satays, Peanut Sauce and Condiments
- Vegetarian Fried Rice, Chinese Olives and Wild Mushrooms

### Desserts

- Chilled Mango Pomelo Sago
- Double Chocolate Brownies
- Kaya Coconut Tartlets
- Seasonal Fresh Fruit Platter
- Pulut Hitam

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# Buffet Dinner International Menu

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## Salad & Appetizers

- Marinated Scallop Wings, Sesame and Coral Lettuce
- Korean-style Kimchi and Chicken Salad
- Pasta Salad, Charred Peppers and Semi-dried Tomato Dressing
- Top Shells, Seasonal Fruit and Spicy Plum Sauce
- Fresh Garden Lettuce, Carrots, Tomatoes, Housemade Dressing and Traditional Condiments

## Soup

- Tom Yum Seafood Soup

## Main Courses

- Char-grilled Beef Fillet, Roasted Shallots and Rosemary Sauce
- Wok-fried Tiger Prawns with Chili Bean Sauce and Spring Vegetables
- Crispy Fried Chicken Wing and Housemade Barbeque Glaze
- Stewed Nanjing Cabbage, Wild Fungus and Fried Beancurd Stick
- Braised Rice Vermicelli, Chinese Snow Vegetables and Mushrooms
- Steamed Pearl White Rice

## Desserts

- Dark Sweet Cherry Blackforest
- Sea Salted Caramel Truffle Cake
- Creamy Cheese Cup Cakes
- Lemon Meringue Tartlets
- Seasonal Fresh Fruit Platter

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# Buffet Dinner

## Local Flavors Menu

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### Salad & Appetizers

- Chinese-style Seasoned Jellyfish and Sesame Oil
- Smoked Duck Platter and Spicy Mango Dressing
- Assorted Sushi and Maki and Condiments
- Chilled Tiger Prawn Salad, Compressed Melon and Hot Cocktail Sauce
- Mixed Green Lettuce, Thousand Island and Caesar Dressing

### Soup

- Double-boiled Chinese Herbal Chicken Broth

### Main Courses

- Grilled Yakitori Chicken, Sesame and Radish Salad
- Crispy Fried Fish Fillet and Housemade Lychee Sauce
- Stewed Green Lip Mussels and Singapore Chili Crab Sauce
- Braised Fresh Oyster Mushrooms and Assorted Baby Greens
- Wok-fried Pearl Rice, Pineapple, Prawns and Chinese Sausage
- Stir-fried Flat Noodles and Summer Vegetables

### Desserts

- Green Tea Mochis
- Lemon Grass Jelly and Aloe Vera
- Ice Sea Coconut and Longan
- Gula Melaka
- Seasonal Fresh Fruit Platter