

THE WESTIN
SINGAPORE

Westin Weddings

Wedding Dinner Package
January to June 2018



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

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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 Jan – Jun 2018

Dinner Promotional Package

Enjoy 2 complimentary tables above the minimum number of guaranteed tables

8-course Chinese Set Dinner

Weekday (Monday to Friday)
\$1,488.00
(min. 20 tables)

Weekend I (Sunday & PH)
\$1,588.00
(min. 25 tables)

Weekend II (Saturday & Eve of PH)
\$1,688.00
(min. 25 tables)

4-course Western Set Dinner | International Buffet Dinner

Weekday (Monday to Friday)
\$148.80 per person
(min. 200 guests)

Weekend I (Sunday & PH)
\$158.80 per person
(min. 250 guests)

Weekend II (Saturday & Eve of PH)
\$168.80 per person
(min. 250 guests)

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 Jan – Jun 2018

Dinner Promotional Package

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++
- One complimentary bottle of house wine per confirmed table
- Two-night stay in our Bridal Suite with access to the Westin Executive Club, daily breakfast for two and welcome amenities
- \$180.00nett Food & Beverage credit to utilise 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
- Wedding invitation cards for up to 70% of the guaranteed attendance (Printing excluded)
- Wedding favors for all guests
- Food tasting session for 10 persons (Not applicable for buffet menu)
- Carpark coupons based on 20% of the guaranteed attendance*

**Terms and conditions apply*

Westin Weddings Jan – Jun 2018 Dinner Promotional Package

Enjoy 2 additional wishes for weddings with 25 tables of ten guests or more:

- Complimentary mocktails served during cocktail reception for one hour
- Butler-passed canapés served during cocktail reception for one 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 on Mondays to Saturdays, excluding eve of/ and Public Holidays)
- One-night Wedding Anniversary stay in a Deluxe Room, inclusive of buffet dinner for two at Seasonal Tastes
- A two-hour Heavenly Moments Ritual for two at the Heavenly Spa by Westin™

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Weekday Dinner Menu

Monday to Thursday

FIVE FORTUNES COMBINATION PLATTER

(Choose five items from the selection below)

Cold

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

Hot

- 石榴鸡
Deep-fried Chicken Spring Roll 'Shi Liu Ji'
- 脆皮芒果虾卷
Crispy Mango Prawn Roll
- 腐皮海鲜卷
Seafood Bean Curd Roll
- 明炉烧花腩
BBQ Pork Bak Kwa
- 蟹肉鱼子桂花蛋
Smoky Wok-fried Crab Meat Omelet with Fish Roe

SOUP

(Choose one item from the selection below)

- 虫草花海螺焗瑶柱焗鸡汤
Double-boiled Chicken Soup with Cordyceps Flower, Chinese Cabbage, Sea Conch, Dried Scallops, Quail Eggs and Wolfberries
- 人参螺头竹笙焗乌骨鸡汤
Double-boiled Black Bone Chicken Soup with Ginseng, Sea Whelk, Red Dates, Bamboo Pith and Quail Eggs
- 海参瑶柱蟹肉三宝羹
Canton Braised Three Treasures Soup with Sea Cucumber, Dried Scallops, Crab Meat and Golden Mushrooms

MEAT

(Choose one item from the selection below)

- 蜜汁红烧排骨
Oven-roasted Pork Belly Ribs with Hoi Sin Sauce
- 明炉烤药材鸭
Cantonese Roasted Duck with Chinese Herbs and Rose Wine
- 芝麻烧子鸡配金粟片
Deep-fried Spring Chicken Coated with Sesame Seed Served with Corn Chips

FISH

(Choose one item from the selection below)

- 香港式蒸海虎斑
HongKong-style
Steamed Tiger Grouper
Oil Bath with Leek and
Coriander Leaf Garnish
- 金蒜蒸黄金鲷
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 Finishing with
Sweet & Sour Passion
Fruit Sauce

SEAFOOD

(Choose one item from the selection below)

- 醉翁药膳虾
Poach Tiger Prawn with
Chinese Herbs and Shao
Xing Wine
- 黄金麦片虾球
Wok-fried Butterfly Prawns
with Golden Cereal
- 鸿运辣椒虾婆配迷你馒头
Stewed Slipper Lobster
with Singapore Chili
Crab Sauce served with
Mini Mantou

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
Nai Bai Chye with
Abalone Sauce
- 蠔皇海参花菇拌菠菜
Sea Cucumbers, Flower
Mushrooms and Spinach
with Oyster Sauce
- 枸杞子烩玉带子白灵菇拌西兰花
Wok-fried Scallops, Bailing
Mushrooms and Broccoli
with Wolfberries

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
- 经典福贵荷叶饭
Classic Cantonese
Fried Rice Wrapped in
Lotus Leaf
- 蟹肉炒虾子面配瑶柱松
Wok-fried Shrimp Roe
Noodles with Crab Meat
Garnish and Crispy Dried
Scallop Floss

DESSERT

(Choose one item from the selection below)

- 芦荟杨枝甘露
Chilled Cream of
Mango Sago, Pomelo
and Aloe Vera
- 红莲百合燉雪莲子
Double-boiled Snow
Lotus Seed with Red
Dates, Lily Bulb, Lotus
Seed and White
Fungus
- 西式甜点
Blueberry Cheese
Cake with
Strawberries and
Mint Coulis

Weekend Dinner Menu

Friday, Sunday and Public Holiday

FIVE FORTUNES COMBINATION PLATTER

(Choose five 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"/> 梅酱拌虾仁
Prawn Salad with Sour Plum Sauce |
| <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"/> 明炉烧花腩
BBQ Pork Belly | |

OR

龍蝦鮮果沙拉配柚子美奶滋醬

Lobster Fruit Salad with Yuzu Mayo and Roasted Almond

SOUP

(Choose one item from the selection below)

- | | | |
|--|--|--|
| <input type="checkbox"/> 虫草花海螺燉瑶柱燉鸡汤
Double-boiled Chicken Soup with Cordyceps Flower, Chinese Cabbage, Sea Conch, Dried Scallops, Quail Eggs and Wolfberries | <input type="checkbox"/> 人參魚鱔干貝燉烏骨鸡汤
Double-boiled Black Bone Chicken Soup with Ginseng, Dried Scallops, Red Dates, Fish Maw and Quail Eggs | <input type="checkbox"/> 魚鱔干貝海參三寶羹
Canton Braised Three Treasures Soup with Fish Maw, Dried Scallops, Sea Cucumber and Golden Mushrooms |
|--|--|--|

MEAT

(Choose one item from the selection below)

- | | | |
|--|--|--|
| <input type="checkbox"/> 咖啡醬焗排骨
Wok-glazed Pork Belly Ribs with Chef's Coffee Sauce | <input type="checkbox"/> 明爐烤藥材鴨
Cantonese Roasted Duck with Chinese Herbs and Rose Wine | <input type="checkbox"/> 荷葉包櫻花雞蒸山野珍饈
Steamed Sakura Chicken with Treasure of Forest with a Touch of Truffle Oil Wrapped in Lotus Leaf |
|--|--|--|

FISH

(Choose one item from the selection below)

- 香港式蒸笋壳鱼
Hong Kong-style
Steamed Soon Hock
with Leek and
Coriander Leaf
Garnish
- 金蒜蒸海虎斑
Steamed Tiger Grouper
with Duo Garlic, Spring
Onion and Coriander
Leaf Garnish
- 酸甜荔枝酱红鲮鱼
Deep-fried Red
Mullet Fillet with
Sweet & Sour
Lychee Sauce and
Pine Nuts

SEAFOOD

(Choose one item from the selection below)

- 醉翁药膳虾
Poached Duo Prawns
with Chinese Herbs and
Shao Xing Wine
- 金沙蛋黄虾球
Wok-fried Duo Butterfly
Prawns with Golden
Egg Yolk Sauce
- 鸿运辣椒虾婆配迷你馒头
Stewed Slipper Lobster
with Singapore Chili
Crab Sauce served with
Mini Mantou

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
Nai Bai Chye with
Abalone Sauce
- 蠔皇海参白灵菇配菠菜
Sea Cucumber,
Bailing Mushrooms
and Spinach with
Oyster Sauce
- XO酱爆带子蠔菇拌西兰花
Wok Fried Scallops,
Oyster Mushrooms and
Broccoli with XO Sauce

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
- 鱼子蟹肉瑶柱炒饭
Canton Wok Egg Yolk
Fried Rice with Crab
Meat, Dried Scallops and
Fish Roe
- 黑椒蟹肉炒潮州鱼茸面
Wok-fried Fish Paste
Noodle with Black
Pepper and Crab Meat

DESSERT

(Choose one item from the selection below)

- 芦荟杨枝甘露
Chilled Cream of
Mango Sago, Pomelo
and Aloe Vera
- 红莲百合燉雪莲子
Double-boiled Snow
Lotus Seed with Red
Dates, Lily Bulb, Lotus
Seed and White
Fungus
- 西式甜点
Chocolate Crunchy
with Cherry
Compote and
Valrhona Coulis

Weekend Dinner Menu

Saturday and eve of Public Holiday

LOBSTER TRIO PLATTER

龍蝦鮮果沙拉配柚子美奶滋醬
Lobster Fruit Salad with Yuzu Mayo and
Roasted Almonds

(Choose two items from the selection below)

Cold

- | | | |
|---|--|--|
| <input type="checkbox"/> 凉拌海蜇
Marinated Jellyfish with
Sesame Oil | <input type="checkbox"/> 柚子拌迷你八爪鱼
Baby Octopus Salad
with Pomelo | <input type="checkbox"/> 泰辣醬拌胭脂蚌
Japanese Surf
Clams with Sweet
Chili Sauce |
|---|--|--|

Hot

- | | | |
|---|---|--|
| <input type="checkbox"/> 龍須蝦卷拌芥末醬
Deep-fried Dragon
Noodle Prawn Roll
with Wasabi Mayo | <input type="checkbox"/> 脆皮芒果蝦卷
Crispy Mango Prawn
Roll | <input type="checkbox"/> 烤乳豬
Roasted Suckling
Pig Skin |
|---|---|--|

SOUP

(Choose one item from the selection below)

- | | | |
|---|--|---|
| <input type="checkbox"/> 虫草花海螺燉瑶柱燉鸡汤
Double-boiled Chicken
Soup with Cordyceps
Flower, Chinese
Cabbage, Sea Conch,
Dried Scallops, Quail
Eggs and Wolfberries | <input type="checkbox"/> 人參魚鰾干貝燉烏骨鸡汤
Double-boiled Black
Bone Chicken Soup with
Ginseng, Dried Scallops,
Red Dates, Fish Maw and
Quail Eggs | <input type="checkbox"/> 蟹肉瑶柱魚鰾羹
Canton Braised Three
Treasures Soup, Fish
Maw, Dried Scallops,
Crab Meat and
Golden Mushrooms |
|---|--|---|

MEAT

(Choose one item from the selection below)

- | | | |
|--|--|--|
| <input type="checkbox"/> 文火燉無錫排骨
Wuxi-style Braised
Pork Ribs with Red
Fermented Rice and
Shao Xing Wine | <input type="checkbox"/> 明爐烤藥材鴨
Cantonese Roasted
Duck with Chinese
Herbs and Rose Wine | <input type="checkbox"/> 芝麻燒子雞配金粟片
Oven-roasted Spring
Chicken with Sesame
Served with Corn Chips |
|--|--|--|

FISH

(Choose one item from the selection below)

- 港式豉油皇蒸红斑**
Hong Kong-style
Steamed Red Grouper
with Leek and
Coriander Leaf Garnish
- 金蒜蒸雪鱼柳**
Steam Cod Fish with
Duo Garlic, Spring
Onion and Coriander
Leaf Garnish
- 味增酱烤雪鱼柳**
Oven-baked
Cod Fish with
Miso Sauce

SEAFOOD

(Choose one item from the selection below)

- 黄金麦片软壳蟹**
Deep-fried Crispy Soft
Shell Crab Stir-fried
with Golden Cereal
- 虾球两食拼盘**
金沙蛋黄虾球配虾球芦笋
爆豆瓣酱
Butterfly Prawns in Two
Ways (Stir-fried with
Salted Egg Yolk Sauce
and Wok-fried with US
Asparagus, Capsicum
with Hot Bean Paste)
- 辣椒螃蟹酱烩双虾球**
配迷你馒头
Stewed Duo Tiger
Prawns with
Singapore Chili Crab
Sauce served with
Mini Mantou

VEGETABLES

(Choose one item from the selection below)

- 蠔皇十头鲍海参拌奶白菜**
Ten-head Abalone, Sea
Cucumber and Baby Nai
Bai Chye with Oyster
Sauce
- 鲍汁6头鲍花菇拌菠菜**
Six-head Abalone, Flower
Mushrooms and Spinach
with Abalone Sauce
- 枸杞酱海参玉带子**
拌西兰花
Sea Cucumber,
Scallops, Bailing
Mushrooms and
Broccoli with
Wolfberries Sauce

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
- 富贵荷叶包腊味饭**
Steamed Fried Rice
with Preserved
Sausage and Dried
Scallops in Lotus Leaf
- XO 酱蟹肉炒干丝面线**
Wok-fried Vermicelli
Mee Sua with XO
Sauce and Crab Meat

DESSERT

(Choose one item from the selection below)

- 甜甜蜜蜜香茅冻配**
芒果雪芭
Chilled Lime and
Lemon Grass Jelly
with Mango Sorbet
- 百年好合红莲海底椰**
嫩雪蛤
Double-boiled Hasma
with Sea Coconut,
Lily Bulbs, Lotus
Seeds and Red Dates
- 西式甜点**
Lychee Cream
Cake with Rose
Jelly and Fresh
Raspberries