

**THE WESTIN**  
SINGAPORE

# Westin Weddings

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Wedding Lunch 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.

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# Westin Weddings Jan – Jun 2018

## Lunch Promotional Package

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### Enjoy 10% off Package Price\*

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 beer, soft drinks, Chinese tea and mixers
- Exclusive usage of the Grand Ballroom and Cocktail Foyer
- 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.

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# Westin Weddings Jan – Jun 2018 Lunch Promotional Package

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Enjoy 1 additional wish for weddings with 20 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 wedding entourage (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

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# Wedding Lunch Menu

## FOUR HAPPINESS COMBINATION PLATTER

(Choose four items from the selection below)

### Cold

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

### Hot

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

### SOUP

(Choose one item from the selection below)

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

(Choose one item from the selection below)

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

(Choose one item from the selection below)

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

(Choose one item from the selection below)

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| <input type="checkbox"/> 鲍汁十头鲍冬菇拌奶白菜<br>Ten-head Abalone,<br>Winter Mushrooms and<br>Baby Bok Choy with<br>Abalone Sauce | <input type="checkbox"/> 蠔皇海参花菇拌菠菜<br>Sea Cucumber,<br>Bailing Mushrooms<br>and Spinach with<br>Oyster Sauce | <input type="checkbox"/> 柚子酱拌双虾球配西兰花<br>Wok-fried Duo Butterfly<br>Prawns and Broccoli<br>with Yuzu Mayo Garnish |
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## RICE OR NOODLES

(Choose one item from the selection below)

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| <input type="checkbox"/> 野菌松露油焖香港伊府面<br>Wok-braised Hong Kong<br>Ee Fu Noodle with a<br>Touch of Truffle Oil | <input type="checkbox"/> 福贵瑶柱荷叶包饭<br>Classic Cantonese<br>Fried Rice Wrapped<br>in Lotus Leaf | <input type="checkbox"/> 蟹肉炒虾子面配瑶柱松<br>Wok-fried Shrimp Roe<br>Noodle with Crab<br>Meat and Crispy Dried<br>Scallop Floss Garnish |
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## DESSERT

(Choose one item from the selection below)

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| <input type="checkbox"/> 芦荟杨枝甘露<br>Chilled Cream of<br>Mango Sago, Pomelo<br>and Aloe Vera | <input type="checkbox"/> 金瓜潮州芋泥<br>Teochew-style<br>Steamed Sweet Yam<br>Paste with Golden<br>Pumpkin Puree | <input type="checkbox"/> 西式甜点<br>Honey Tiramisu<br>with Citrus and<br>Coffee Coulis |
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