



Celebrate your blissful union with an unforgettable wedding reception at The Westin Singapore.

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



Wedding Package



4-course Lunch Package at S\$180++ per person

5-course Dinner Package at S\$220++ per person

with a minimum of 60 persons, maximum 80 persons

Perks

- One-night stay in a well-appointed room, with breakfast for two persons
- Two types of pre-event canapes
- Wedding favors/gifts
- Invitation card for up to 70% of guaranteed attendance (excludes printing)
- Free-flow soft drinks
- One bottle of wine for every 10 paying guests
- One bottle of champagne for toasting
- Dummy cake for cake-cutting
- Special decorations and fresh floral arrangements
- Parking coupon for 20% guaranteed attendance
- Waiver of corkage charge for duty-paid hard liquor





Lunch Menu

Cocktail Reception/ Canapé

Crispy Tofu with Ponzu & Salsa    

Porcini Arancini with Roasted Garlic Aioli  

Mushroom Croquet with Truffle Mayo   

Japanese Chicken Teriyaki Skewer



Selection of Freshly Baked Bread Served with Butter

Starter (Choose one)

Burrata Salad   

Heirloom Tomato, Watermelon, Basil Cress

Salmon Gravlax 

Shaved Cucumber, Silver Onion, Horseradish Cream, Dill

Soup (Choose one)

Porcini Mushroom Soup 

Black Truffle, Mushroom Ragout

Chicken and Mushroom Broth 

House-made Chicken Dumpling, Morel Mushroom

Kindly notify our associates if you have any allergic intolerances or special dietary request.

 Signature

 Contains Pork

 Contains Dairy

 Contains Nuts

 Vegetarian

 Contains Shellfish

 Contains Gluten

 Spicy

Lunch Menu



Main (Choose one)

Orange Brined Roasted Turken Chicken Breast

Ginger & Soy Sautéed Savoy Cabbage, Fondant Potato, Pan Seared Foie Gras, Grand Marnier Jus

Roasted Barramundi

Rosemary Fingerling Potatoes, Brocolini, Dill & Shrimp Cream Emulsion, Salmon Roe

Wagyu MBS Beef Striploin

Sautéed Chanterelle, Saffron Risotto, Morel Jus

Impossible Meat Roll

Ginger & Soy Sautéed Savoy Cabbage, Baby Broccoli, Truffle Jus

Dessert (Choose one)

Espresso Tiramisu

Homemade Whisky Gelato, Macadamia Nut Tuile

Lemon Cassis Meringue Tart

Blueberries Compote

Strawberry Financier

Minted Berries Compote

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Dinner Menu

Cocktail Reception/ Canapé (Choose Two)

Whipped Ricotta with Truffle Honey & Olive Oil    

Mushroom Croquet with Truffle Mayo   

Roasted Pork Belly with Horseradish Cream  

Japanese Oyster Beignet with Wasabi Mayo  



Selection of Freshly Baked Bread Served with Butter

Starter (Choose one)

Whipped Feta Cheese  

Balsamic Marinated Watermelon, Olive Oil, Candied Walnut

Thai Style Marinated Irish Whelk 

Papaya Salad, Ice Plant, Sakura Ebi, Peanut, Chilli, Coriander

Poached Lobster 

Cauliflower & Crème Fraîche, Sturgeon Caviar, Lemon

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Dinner Menu



Soup (Choose one)

Lobster Bisque



Marinated Lobster, Kombu

Roasted Squash & Foie Gras

Caramelized Onion, Pan Seared Foie Gras

Cream of Artichoke



Jerusalem artichoke, Hazelnut, Black Truffle

Intermezzo/ Palate Cleanser (Choose one)

Wild Strawberry Sorbet with Mint Jelly

Basil Lime Sorbet with Raspberry Orange Coulis

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Dinner Menu



Main (Choose one)

Orange Brined Roasted Turken Chicken Breast

Ginger & Soy Sautéed Savoy Cabbage, Fondant Potato, Pan Seared Foie Gras, Grand Marnier Jus

Miso Cod

Chard Grilled Baby Broccoli, Butter Sautéed Edamame, Miso Dressing

Sanchoku Wagyu MB7 Striploin

Smoked Banana Shallot, Asparagus, Polenta & Bordelaise Sauce

Cauliflower Steak ↗

Butternut Puree, Roasted Red Pepper Sauce, Chard Corn, Pine Nut

Dessert (Choose one)

Valrhona Café Moelleux 🍫 🍫

Cream Cheese Ice Cream

Apple & Almond Streusel 🍫 🍫

Butterscotch Coulis, Vanilla Ice Cream

Caramelized Banana Cashew Nut Chocolate Cake 🍫 🍫 🍫

Avocado Ice Cream, Gula Melaka Sago

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