



THE WESTIN
SINGAPORE

WESTIN WEDDINGS



2026 Weekend Wedding Dinner Package

VIBRANT VENUES



Unique spaces tailored to your celebration

Whether you are exchanging vows in the presence of loved ones or enjoying a nourishing post-ceremony brunch, Westin offers a variety of completely customizable spaces designed to make each moment of your celebration unforgettable.





ENRICHING EXPERIENCES



Every moment considered,
every detail perfected

Let your celebration be a revitalizing experience with amenities that delight and inspire. Whether enjoying an exhilarating workout or sampling nourishing cuisine, you'll look and feel your best for every memorable moment.









PERSONALIZED SERVICE



Expert assistance for an unforgettable event

Our dedicated staff is at your side through every step of the planning process, taking the time to understand your unique vision. From our world-renowned chefs to our wedding specialists, our team of experts offers intuitive service with meticulous attention to detail, allowing you to delight in every memorable moment of your celebration.





EXQUISITE DINING



Treat your guests to a banquet of delectable gastronomic delights flexibly crafted by our expert culinary team. Our dishes are sourced responsibly and created thoughtfully to accommodate individual dietary needs and preferences without compromising flavor, taste, or satisfaction.

WEEKEND WEDDING DINNER PACKAGES



7-course Individually Plated Menu

Sundays and Public Holidays

(minimum 20 tables of 10 guests each)

S\$2,088++ PER TABLE OF 10 GUESTS

Saturdays and Eve of Public Holidays

(minimum 22 tables of 10 guests each)

S\$2,288++ PER TABLE OF 10 GUESTS

INCLUSIONS



- Exclusive use of the Grand Ballroom and Foyer
- Selection of an exquisite individually plated 7-course Chinese Dinner specially crafted by our Chinese Culinary Chef
- Free-flow soft drinks, chilled juices, and Chinese tea for up to 4 hours
- One complimentary 30-litre barrel of Tiger Beer
- One complimentary bottle of house wine for every guaranteed table of 10 persons each
- Complimentary two-night stay in our Bridal Suite with breakfast for two and welcome amenities
- Complimentary one-night stay in our Deluxe Room with breakfast for two
- S\$180 nett Food & Beverage credits to spend during your stay
- Food tasting for up to 10 guests*
- Specially designed stage decoration with fresh wedding floral decorations at the reception area, as well as VIP and guest tables

- 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
- Personalized wedding invitation cards for up to 70% of the guaranteed attendance. Printing excluded
- Premium wedding favors for all guests with a choice of up to two items for alternate seats
- Wedding guest book and red packet box
- Carpark coupons based on 30% of the guaranteed attendance*
- Corkage waiver for hard liquor (sealed and duty paid)
- One VIP carpark lot at the hotel driveway for the Bridal car on your wedding day

*Terms and conditions apply. All rates quoted are subject to 10% service charge and prevailing goods and services tax, unless otherwise stated. Surcharge may apply on auspicious dates. Food tasting session is applicable from Mondays to Thursdays, excluding eve of and on public holidays, subject to availability. Complimentary carpark coupons are valid from Mondays to Fridays after 6PM, and Saturdays and Sundays per entry. The hotel reserves the right to revise the rates and contents of the package without prior notice.



WEEKEND DINNER

Enjoy a choice of two additional experience for weddings
with a minimum of 20 / 22 tables of 10 guests each



- Earn double Marriott Bonvoy™ points
- One complimentary bottle of house wine for every guaranteed table of 10 guests each OR free flow with a minimum of 25 tables of 10 guests each
- One complimentary 30-litre barrel of Tiger Beer OR free flow with a minimum of 25 tables of 10 guests each
- One-night Wedding Anniversary stay in our Bridal Suite, inclusive of breakfast for two
- Choice of one of the following for cocktail reception (for up to an hour)
 - Desserts Station
 - Welcome Cocktail / Mocktail Bar
 - Peking Duck Station

WEDDING DINNER MENU

Sundays and Public Holidays



Roasted Suckling Pig Combination Platter

Select three items:

COLD

- ☐ Prawn Fruit Salad with Yuzu Mayo
- ☐ Smoked Duck Breast with Chilled Snow Pear
Marinated in Sour Plum Sauce
- ☐ Chilled Scallops with Homemade Thai Sauce

HOT

- ☐ Crispy Lychee Prawn Ball
- ☐ Deep Fried Five Spice Roll
- ☐ Seafood Bean Curd Roll

WEDDING DINNER MENU

Sundays and Public Holidays



SOUP

- ☐ Double Boiled Black Chicken Soup with Dried Scallops, Fish Maw, and Ginseng
- ☐ Double Boiled Chicken Soup with Cordyceps Flower, Fish Maw, and Dried Scallops
- ☐ Braised Sea Treasure Broth with Golden Pumpkin

MEAT

- ☐ Cantonese Style Roasted Duck in Chinese Herbs Sauce
- ☐ Wuxi-style Braised Pork Ribs with Red Fermented Sauce and Chinese Wine
- ☐ Cantonese Roasted Spring Chicken with Prawn Crackers

FISH

- ☐ Hong Kong Style Steamed Soon Hock Fish Fillet
- ☐ Oven-baked Halibut Fillet with Miso Sauce
- ☐ Steamed Red Grouper with Chef’s Hometown Seasonings

VEGETABLES

- ☐ Six Head Abalone, Sea Cucumber, and Seasonal Greens in Abalone Sauce
- ☐ Six Head Abalone, Flower Mushroom, and Seasonal Greens in Abalone Sauce
- ☐ Six Head Abalone, Fish Maw, and Seasonal Greens in Abalone Sauce

RICE/NOODLES

- ☐ Braised Ee Fu Noodle with Prawn and a Touch of Truffle Oil
- ☐ Wok Fried Wheat Vermicelli with Prawn in XO Chili Sauce
- ☐ Stir-fried Crab Meat with Egg White and Fish Roe served on Egg Fried Rice

LOCAL DESSERT

- ☐ Double Boiled Peach Gum with Sea Coconut, Lily Bulbs, Lotus Seeds, and Red Dates
- ☐ Chilled Lime and Lemongrass Jelly with Mango Sorbet
- ☐ Chilled Mango Sago Cream with Pomelo and Aloe Vera, serve with Mango Sorbet

CAKES

- ☐ Caramel Pear Chocolate Cake
- ☐ Gula Melaka Cream Cake
- ☐ Mango Tiramisu
- ☐ Strawberry Mousse Cake

Select one option from each course.

WEDDING DINNER MENU

Saturdays and Eve of Public Holidays



Lobster Fruit Salad with Yuzu Mayo and Roasted Almonds Combination Platter

Select two items:

COLD

- ☐ Smoked Duck Breast with Chilled Snow Pear Marinated in Sour Plum Sauce
- ☐ Chilled Sixteen Head Abalone with Homemade Thai Sauce
- ☐ Poached Chicken in Chinese Wine
- ☐ Baby Octopus with Pomelo Salad

HOT

- ☐ Roasted Suckling Pig
- ☐ Crispy Lychee Prawn Ball
- ☐ Deep Fried Scallops coated with Salted Egg Yolk
- ☐ Deep Fried Soft Shell Crab with Salt and Pepper

WEDDING DINNER MENU

Saturdays and Eve of Public Holidays



SOUP

- ☐ Buddha Jump Over The Wall
- ☐ Braised Sea Treasure Broth with Bird's Nest
- ☐ Double Boiled Black Chicken Soup with Dried Scallops, Fish Maw and Ginseng

MEAT

- ☐ Cantonese Style Roasted Duck in Chinese Herbs Sauce
- ☐ Wuxi-style Braised Pork Ribs with Red Fermented Rice and Chinese Wine
- ☐ Cantonese Roasted Spring Chicken with Prawn Crackers

FISH

- ☐ Steamed Red Grouper Fillet with Black Garlic
- ☐ Oven-baked Cod Fillet with Miso Sauce
- ☐ Hong Kong Style Steamed Soon Hock Fish Fillet

VEGETABLES

- ☐ Six Head Abalone, Sea Cucumber, and Seasonal Greens in Abalone Sauce
- ☐ Six Head Abalone, Flower Mushroom, and Seasonal Greens in Abalone Sauce
- ☐ Six Head Abalone, Fish Maw, and Seasonal Greens in Abalone Sauce

RICE/NOODLES

- ☐ Braised Ee Fu Noodle with Prawn and a Touch of Truffle Oil
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- ☐ Wok Fried Wheat Vermicelli with Prawn in XO Chili Sauce

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CAKES

- ☐ Caramel Pear Chocolate Cake
- ☐ Gula Melaka Cream Cake
- ☐ Mango Tiramisu
- ☐ Strawberry Mousse Cake

Select one option from each course.