

W SINGAPORE

SENTOSA COVE



GREAT ROOM - WEDDING DINNER PACKAGES

SUNDAY TO FRIDAY CELEBRATIONS

Minimum required attendance 25 tables | 250 persons

Maximum 48 tables | 480 persons

Chinese 8-Course Plated Menu

SGD218++ per person

Western 6-Course Plated Menu

SGD228++ per person

Buffet Edition

SGD228++ per person

SATURDAY & EVE OF PUBLIC HOLIDAY & PUBLIC HOLIDAY CELEBRATIONS

Minimum required attendance 28 tables | 280 persons

Maximum 48 tables | 480 persons

Chinese 8-Course Plated Menu

SGD238++ per person

Western 6-Course Plated Menu

SGD238++ per person

Buffet Edition

SGD248++ per person

*Prices are in Singapore dollars, subject to 10% service charge and prevailing goods and services tax.
Package details and prices are subject to change without prior notice.*

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PACKAGE INCLUSION

- Bottomless flow of fizz
- 100 glasses of martini (a combination of his and hers) during welcome reception
- Light bites for up to 45 minutes during welcome reception
- 1 Barrel of 30 litres beer
- 1 Bottle of hand-picked wine from the hotel's finest selection for every 10 adults
- 1 Bottle of champagne for celebratory toast
- Private menu preview for up to 10 persons applicable for Chinese & Western menu (on Tuesday to Thursday, excluding Public Holiday)

THEMATIC ACCENTS

- Six thematic floral stands along the aisle for your bridal march-in, accompanied with elegant floral decoration to accentuate the dining tables and wedding venue
- Customized floral centrepieces designed by one of the prestigious florists, uniquely matching the color theme of your wedding; complemented by a selection of fine table linens

ESSENTIALS

- An elegantly designed model wedding cake for your cake-cutting ceremony
- A selection of tastefully-designed invitation cards for up to 60% of your guaranteed attendance
- Stylish W wedding favors for all guests with a choice of up to two items for alternate seats
- W guest's signature book
- Car passes for 20% of your guaranteed guests' attendance with special VIP lot at the Hotel Porte Cochere
- Complimentary use of the giant LED screen (14m x 5m), a perfect visual canvas as your wedding backdrop and highlighting your cherished wedding memories
- Complimentary admission into the island resort for all guests on the day of event

BRIDAL ROOM

- Welcome champagne and chocolate
- Unwind with 1 night stay in W Suite and W signature bath bomb
- Indulge in nibbles with a SGD120++ in room dining credit throughout your stay
- Wake up to breakfast between the sheets the next morning
- One complimentary day-use room (8 hours) for bridal party on the wedding day



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W SINGAPORE

SENTOSA COVE

LOVE REMIXED CHINESE 8-COURSE PLATED MENU 1

W TEMPTATIONS

蒜泥黑猪卷, 鲜虾鲜果沙律, 子姜烟熏鸭, 泰式八爪鱼, 脆皮海鲜卷
Chilled Kurobuta Pork with Home-made Garlic Dressing
Chilled Prawn Salad with Tossed Fresh Fruits
Smoked Duck Breast with Pickled Ginger
Young Octopus in Thai Sauce
Crispy-fried Seafood Roll

LIQUID

汤鲍干贝炖鱼鳔花菇
Double-boiled Baby Abalone
Dried Scallops, Fish Maw, Flower Shitake in Superior Broth

LET'S GET STARTED

杏香七味酥炸虾球
Crispy-fried Prawns
Toasted Almonds and Mixed Spices

THE OCEAN

香蒸剁椒鲜海鲈
Steamed Sea Bass
Hunan Chilli, Salted Black Beans and Ginger

THE FARM

香蒜焗烤鸡
Grilled Crispy Garlic Chicken, Prawn Crackers

THE LAND

松露鲜菇扒时蔬
Stir-fried Seasonal Vegetables
Lingzhi Mushrooms and Black Truffle

STAPLES

家乡韭黄, 肉丝焖伊府面
Braised Ee-fu Noodles
Yellow Chives, Straw Mushroom and Shredded Pork

SWEET ENDINGS

鲜果香茅冻
Chilled Lemongrass Jelly, Mint and Diced Fruits

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SENTOSA COVE

LOVE REMIXED CHINESE 8-COURSE PLATED MENU 2

W TEMPTATIONS

蒜泥黑猪卷, 子姜烟熏鸭, 巧手拌海蜇, 脆皮海鲜卷, 加州寿司卷

Chilled Kurobuta Pork with Home-made Garlic Dressing

Chilled Smoked Duck Breast with Pickled Ginger

Sesame Pickled Jelly Fish Salad

Crispy-fried Seafood Roll

California Maki Roll

LIQUID

鲍鱼虫草花炖海参

Double-boiled Baby Abalone

Sea Cucumber, Wolfberries and Cordyceps Flowers in Superior Broth

LET'S GET STARTED

XO 炒芦笋带子

Wok-fried Scallops

Home-made XO Sauce and Garden Greens

THE OCEAN

古法蒸红鲷鱼

Steamed Red Snapper

Traditional Style

THE FARM

松露鲜菇扒自制豆腐

Slow-braised Mushrooms

Fried Home-made Tofu, Truffle and Wolfberries

THE LAND

黑胡椒烧鸡

Oven-roasted Chicken Thigh

Toasted Black Pepper and Young Garden Greens

STAPLES

生炒腊味荷香饭

Wrapped Lotus Leaf Glutinous Rice, Stir-fried Preserved Meat

SWEET ENDINGS

香烤芒果柚子

Mango and Pomelo Salad

Torched Orange Sabayon

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SENTOSA COVE

LOVE REMIXED CHINESE 8-COURSE PLATED MENU 3

W TEMPTATIONS

子姜烟熏鸭, 柠椒鲍贝, 特酱上汤冷灼鲜虾, 巧手拌海蜇, 泰式八爪鱼

Smoked Duck Breast with Pickled Ginger

Pacific Clams with Lemon Pepper Sauce

Superior Stock Poached Prawns

Sesame Pickled Jellyfish Salad

Young Octopus in Thai Sauce

LIQUID

黄焖鸭汤佐带子明虾饺

Superior Duck Broth

Scallops and Prawn Dumplings

LET'S GET STARTED

香芒芥辣脆虾球

Crispy-fried Naked Prawns

Mango Salad, Wasabi Cream Infusion

THE OCEAN

港式蒸海斑

Steamed Garoupa

Hong Kong Style

THE FARM

香蒜焗烤鸡

Grilled Crispy Garlic Chicken, Prawn Crackers

THE LAND

松露百灵扒黄金豆腐

Braised Bailing Mushrooms

Black Truffle, Stir-fried Seasonal Vegetables and Home-made Tofu

STAPLES

W 招牌叉烧蛋白野米饭

Signature Fried Wild Rice

Pork Char Siew, Fresh Prawns, Spring Onions and Egg White

SWEET ENDINGS

香芋金瓜露

Yam Paste

Topped with Pumpkin

W SINGAPORE

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LOVE REMIXED WESTERN 6-COURSE PLATED MENU 1

PRELUDE

Freshly Baked Bread Roll Selection
Salted Butter, Balsamic Vinegar and Olive Oil

Cured Petuna Ocean Trout
Spirulina Emulsion, Ikura, Soft Orange Crust

LIQUID

Salt Baked Celeriac
Chicken Roulade, Shaved Parmigiano

ENOUGH TO KEEP YOU GOING

King Prawn
Butter Poached Somen, Black Tobiko, Aglio Oil, Cress

CLEANSER

Blood Orange Sorbet

MEAT-ME

Charred Angus Beef Tenderloin
Glazed Unagi, Deep Fried Florets Broccoli, Soy Reduction

SWEET ENDINGS

Passion Ivory Dome
Passion Ivory Chocolate Mousse, Almond Sand, Mango Passion Coulis

W SINGAPORE

SENTOSA COVE

LOVE REMIXED WESTERN 6-COURSE PLATED MENU 2

PRELUDE

Freshly Baked Bread Selection
Salted Butter, Balsamic Vinegar and Olive oil

Maine Lobster Tail
Lime Avocado Butter, Tempura Ohba Leaf, Mango Brulee

LIQUID

Asparagus Soup
Spiced Lamb Sausages Provençale, Spinach, Chili oil

ENOUGH TO KEEP YOU GOING

Cheese Tortellini
Morel, Peas, Carbonara

CLEANSER

Blood Orange Sorbet

MEAT – ME

Seared Wagyu Beef Short Rib
Pomme Anna, Caramelized Plum, Truffle Mousse

SWEET ENDINGS

Strawberry Semifreddo
Chocolate Soil, Raspberry Coulis, Dehydrated Strawberry Meringue

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SENTOSA COVE

LOVE REMIXED SHOWTIME BUFFET EDITION 1

THE DELI

Selection of Freshly Baked Bread, Grissini and Lavosh with Butter

Hand-cut Serrano, Grilled Ciabatta, Tomato Compote (G)

Chicken Terrine, Croutons and Peach Relish (D, G)

Shaved Selection of Cured Meats

Home-made Antipasti Selection (V)

COMPOSED SALADS

German Style Potato Salad, Bacon, Crème Fraîche and Mustard (D)

Spicy Papaya Salad, Dried Shrimp and Grilled Chicken (D, SF)

Crab Salad, Arugula and Fennel, Lemon Vinaigrette (D, SF)

Cumin-roasted Lamb and Pumpkin Salad, Pine Nuts (N)

Thai Grilled Pork Neck Salad, Thai Basil and Mint (P)

Composed Salads come with Mixed Gourmet Leaves,

Selection of Dressings and Condiments

LIQUID LUXURY

Shellfish Bisque, Cognac Cream (SF, A)

House Baked Bread, Loaves and Rolls,

Butters and Dips (G)

CHEF ON SHOW

Tandoori Spiced Leg of Lamb (D)

Wagyu Beef Carving

continue

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GRAND OCCASION

Kadai Panner, Cottage Cheese with Onion Tomato Infused (V, D)

Wok-fried Bok Choy Shiitake Mushroom and Crisp Shallots (V, G)

Chicken Fricassee, White Wine and Button Mushrooms (D, A)

Pot-roasted Spring Lamb, Tomatoes and Black Olives

Saag Curry, Chicken in Rich Spinach Gravy (D)

Stir-fried Sea Bass, 3 Flavored Sauce (D, SF)

Pineapple Fried Rice, Chicken Floss (G)

SWEET ENDINGS

Chocolate Fountain, Strawberries, Brownies and Marshmallow

Chocolate Coffee Long Cake

Strawberry Pain de Genes

Peach and Almond Tart

Seasonal Fruit Flan

Sweets come with Local Seasonal Cut Fruits

W SINGAPORE

SENTOSA COVE

LOVE REMIXED SHOWTIME BUFFET EDITION 2

THE DELI

Selection of Freshly Baked Bread, Grissini and Lavosh with Butter

Chilled Imported Black Mussels, Garlic Aioli (SF)

Chilled Prawn Tails, Brandy Cocktails (SF, A, D)

Chilled Local Crab, Dipping Sauce (G)

Marinated Chilled Squid Marinara (D)

COMPOSED SALADS

Confit Chicken, Portobello Mushrooms and Roasted Peppers

Roasted Beetroot, Feta Cheese and Orange Vinaigrette (V, D)

Inspired Greek Salad, Cucumber, Black Olives and Feta (V, SF, D)

Spicy Papaya Salad, Dried Shrimp and Grilled Chicken (SF)

Roasted Tomato and Mozzarella, Basil Pesto (N, D)

Composed Salads come with Mixed Gourmet Leaves,

Selection of Dressings and Condiments

LIQUID LUXURY

Minestrone Broth, Chorizo and Root Vegetables

House Baked Bread, Loaves and Rolls,

Butters and Dips (G)

CHEF ON SHOW

Chinese BBQ Station (E)

Singapore Laksa

continue

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GRAND OCCASION

Mutter, Mushroom Makai, Green Peas, Mushroom, Corn Kernel (V, D)

Chicken Malai Tikka, Chicken Marinated in Cream and Yogurt (D)

Kung Po King Prawns, Cashew Nuts and Red Peppers (SF, G, N)

Fisherman's Seafood Stew, Tomatoes and Rissoni (SF)

Wok-fried Kai Lan, Abalone Mushroom (V, G)

Roasted Beef Tenderloin, Natural Jus (A)

Nyonya Curry, Chicken and Potato

SWEET ENDINGS

Chocolate Fountain, Strawberries, Brownies and Marshmallow

Selection of Classic Nyonya Signature Sweet

Forest Berry Crumble, Vanilla Custard

Deconstructed Cheesecake

Black Forest Long Cake

Sweets come with Local Seasonal Cut Fruits

For more information and enquiries, please contact our Wedding Event Team
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