

W SINGAPORE

SENTOSA COVE



W CELEBRATIONS GREAT ROOM - WEDDING LUNCH

Minimum required attendance 20 tables | 200 persons

Maximum 48 tables | 480 persons

LOVE REMIXED

Chinese 6-Course Plated Menu

SGD198++ per person

Western 4-Course Plated Menu

SGD198++ per person

Showtime Buffet Edition

SGD228++ per person

*Prices are in Singapore dollars, subject to 10% service charge and prevailing goods and services tax.
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PACKAGE INCLUSION

- Bottomless flow of fizz
- 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 Premier Deluxe Room with 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



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LOVE REMIXED CHINESE 6-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

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

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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LOVE REMIXED CHINESE 6-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

THE OCEAN

古法蒸红鲷鱼
Steamed Red Snapper
Traditional Style

THE LAND

松露鲜菇扒自制豆腐
Slow-braised Mushrooms
Fried Home-made Tofu, Truffle and Wolfberries

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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LOVE REMIXED CHINESE 6-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

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

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

香芋南瓜露
Yam Paste
Topped with Pumpkin

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LOVE REMIXED WESTERN 4-COURSE PLATED MENU 1

PRELUDE

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

Crab Meat Remoulade
Tobiko, Tomatoes, Capsicum & Fennel Slaw

LIQUID

Smoked Duck Chowder
Yukon Gold Potato, Chive

MAKING IT BIG

Roasted Iberico Pork Tenderloin Bulgogi
Stewed Daikon, Charred Capsicum, Brown Onion Emulsion

SWEET ENDINGS

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

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LOVE REMIXED WESTERN 4-COURSE PLATED MENU 2

PRELUDE

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

Crispy Amadai
Torched Iberico Ham, Hazelnut Crushed, Shaved Cabbage

LIQUID

Crab Bisque
Baby Octopus Fritter

MAKING IT BIG

Roasted Chicken Supreme
Sautéed Mushroom, Tarragon Sauce

SWEET ENDINGS

Strawberry Semifreddo
Chocolate Soil, Raspberry Coulis, Dehydrated Strawberry Meringue

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LOVE REMIXED SHOWTIME BUFFET EDITION 1

THE DELI

Selection of Freshly Baked Bread, Grissini and Lavosh with Butter
House Made Antipasti Selection (V)
Chilled Prawn Tails, Brandy Cocktails (D, SF, A)

COMPOSED SALADS

German Style Potato Salad, Bacon, Crème Fraîche and Mustard (D)
Cumin-roasted Lamb and Pumpkin Salad, Pine Nuts (N)
Grilled Beef Salad, Shallots, Tomato and Chilli
Thai Seafood and Glass Noodle Salad (SF)
Composed Salads come with Mixed Gourmet Leaves,
Selection of Dressings and Condiments

LIQUID LUXURY

Roasted Cauliflower Bisque, Crisp Croutons (D, G)
House Baked Bread, Loaves and Rolls,
Butters and Dips (G)

CHEF ON SHOW

Baked Seabass, Spicy Seafood Sauce (SF)

continue

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GRAND OCCASION

Peshwari Panner Tika, Tandoori Cottage Cheese with Peshwari Spices (D, V)

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

Wok-fried Wagyu Beef, Ginger and Spring Onion (G)

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

Meen Curry, South Indian Fish Curry (SF, D)

Pineapple Fried Rice, Chicken Floss (G)

SWEET ENDINGS

Forest Berry Crumble, Vanilla Custard

Chocolate Coffee Long Cake

Deconstructed Cheesecake

Seasonal Fruit Flan

Sweets come with Local Seasonal Cut Fruits

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LOVE REMIXED SHOWTIME BUFFET EDITION 2

THE DELI

Selection of Freshly Baked Bread, Grissini and Lavosh with Butter

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

Marinated Chilled Squid Marinara (D)

COMPOSED SALADS

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

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

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

Spicy Tiger Prawn, Pomelo and Mint Salad (SF)

Composed Salads come with Mixed Gourmet Leaves,

Selection of Dressings and Condiments

LIQUID LUXURY

Mushroom Velouté, Truffle Cream (D, G)

House Baked Bread, Loaves and Rolls,

Butters and Dips (G)

CHEF ON SHOW

Salt-crusted Salmon, Dill Oil, Lemon Capers Sauce (SF)

continue

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GRAND OCCASION

Tandoori Prawn Curry Patta, Curry Leaf Infused Prawn (D, SF)

Pot-roasted Spring Lamb, Tomatoes and Black Olives

Stir-fried Ee-Fu Noodle, Crabmeat and Asparagus (SF, G)

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

Nyonya Curry, Chicken and Potato

Truffle Scented Mashed Potatoes (D, G)

SWEET ENDINGS

Chocolate Coffee Long Cake

Strawberry Pain de Genes

Oreo Cookie Cheesecake

Peach and Almond Tart

Sweets come with Local Seasonal Cut Fruits

For more information and enquiries, please contact our Wedding Event Team
+65 6808 7257 | ido.singapore@whotels.com

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