

TIE THE KNOT



WEDDINGS at
ONE°15

WEDDING LUNCH PACKAGE 2018 / 2019

MONDAY - SUNDAY

(minimum of 15 tables / 150 guests)

7-COURSE CHINESE SET MENU

\$928++ per table of 10 guests

4-COURSE WESTERN SET MENU / INTERNATIONAL BUFFET MENU

S\$98.00++ per person

ALL ABOARD!

- ↯ Chinese Set Menu Tasting for 10 persons (Thursday only, excluding eve & day of Public Holidays)
- ↯ Unlimited serving of Chinese tea or coffee/tea, soft drinks and mixers throughout the banquet
- ↯ A bottle of champagne for toasting
- ↯ One complimentary barrel of beer OR
One Complimentary bottle of housepour wine per confirmed table of 10 persons
(only for consumption during the wedding banquet)
- ↯ Selected housepour wine at \$26++ per bottle with a minimum purchase of 12 bottles
- ↯ Waiver of corkage fees for all duty-paid and sealed bottles of hard liquor brought in
- ↯ Wine and Champagne corkage fee at S\$25++ per bottle

SAIL AWAY WITH ME...

- ↯ A decorative dummy wedding cake on stage
- ↯ Wedding decorations designed to suit your wedding theme.
(Decorations include stage decorations, aisle stands and table centrepieces for all tables)
- ↯ An exquisite wedding guest book & money gift box
- ↯ Signature wedding favours for every guest
- ↯ Specially-designed wedding invitation cards for 70% of guaranteed guests (excludes invitation inserts)

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NOW YOU'RE TALKIN'

- ↵ Post-wedding meal of up to \$68nett value for couple on wedding day (applicable for dine-in at LATITUDE Bistro or in-room dining)
- ↵ One-night stay in our Marina View Room with American breakfast for two at LATITUDE Bistro for the newly weds
- ↵ Usage of Club's premises as the venue for your wedding photoshoot

FORGING AHEAD...

- ↵ Parking redemption coupons for 20% of confirmed guests at Sentosa Cove Village Carpark
- ↵ One VIP parking lot at lobby driveway for bridal car
- ↵ Waiver of Sentosa Island admission charge for guests arriving via car or taxi upon presentation of the wedding invitation card at manned gantries (waiver does not apply to cable car or Sentosa Express admissions)

ROCK THE BOAT!

- ↵ Post-Wedding Party at the Boaters' Bar or Bar Nebula with a minimum spent of \$1,500++ for the first two (02) hours and \$500++ for every subsequent hour. Booking of venue is to be made at least one (01) month in advance, subject to availability. All food & beverage is to be catered from the Club and has to be ordered at least 14 days prior to the event.

Please contact our Wedding Specialists at 6305 6990 or email weddings@one15marina.com for more information.

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CHINESE SET LUNCH MENU

1st Course: Combination Platter (please select five items)

- Prawn Salad with Fruit Cocktail
- Seafood Beancurd Roll
- Crabmeat Omelette
- BBQ Chicken Gold Coin Meat
- Sliced Top Shell with Dragon Fruit in Spicy Sauce
- Jellyfish in Peanut Butter Sauce
- Deep-Fried Money Bags
- Mini Japanese Octopus
- Sliced Smoked Duck with Passion Fruit Dressing

2nd Course: Soup (please select one item)

- Exotic Sea Treasures in Superior Stock with Shredded Jade Abalone, Conpoy and Fish Maw
- Braised Superior Broth with Dry Scallops and Crab Meat

Optional Menu Upgrade:

- Braised Shark's Fin Soup with Crab Meat and Fish Maw at \$150++ per table of 10 persons

3rd Course: Prawn / Poultry (please select one item)

- Crispy Prawns with Wasabi Mayo on a Bed of Tropical Fruits
- Poached "Live" Prawns with Chinese Wine and Herbs
- Crispy Roasted Chicken served with Five Spice Flavoured Salt
- Crispy Roasted Chicken with Sze Chuan Sauce topped with Fragrant Garlic and Scallion

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4th Course: Fish *(please select one item)*

- Steamed Sea Bass "Hong Kong" Style
- Seamed Sea Bass with Nonya Assam Gravy

Optional Menu Upgrade:

- Black Garoupa at \$80++ per table of 10 persons
- Red Garoupa at \$100++ per table of 10 persons
- Pomfret at \$120++ per table of 10 persons

5th Course: Vegetables *(please select one item)*

- Braised Bai Ling Mushrooms with Dried Scallops and Chinese Spinach
- Braised Japanese Flower Mushrooms and Spinach in Abalone Sauce

Optional Menu Upgrade:

- Braised Sliced Limpet with Broccoli in Superior Oyster Sauce at \$30++ per table of 10 persons

6th Course: Rice/Noodles *(please select one item)*

- Fragrant Rice with Preserved Meat in Lotus Leaf
- Braised Ee-fu Noodles with Mushrooms and Chives
- Chili Crab Sauce with Crispy Man Tou



7th Course: Dessert (please select one item)

- Cream of Red Bean Paste with Glutinous Rice Ball
- Chilled Mango Sago Pomelo
- Yam Paste with Gingko Nuts in Pumpkin Sauce

Optional Menu Upgrade - Western Dessert:

- Opera Sliced Cake with Raspberry Compote at \$8++ per person
- Dark and White Chocolate Mousse served with Almond Tuiles at \$8++ per person
- Iced Nougat with Lavender Honey, Pistachios and Almond Flakes served with Mixed Summer Berries at \$8++ per person

- Optional Menu Upgrade: Dessert Buffet Menu A at \$15++ per person**
 - Tropical Sliced Fresh Fruit Platter
 - Mango Pudding
 - Assorted French Pastries
 - Caramel Custard
 - Strawberry Mousse
 - Carrot Cake with Cream Cheese
 - Glutinous Rice Ball Dumplings in Ginger Broth
 - Peach and Passion Fruit Gateau
 - Chocolate Eclairs

- Optional Menu Upgrade: Dessert Buffet Menu B at \$15++ per person**
 - Ice Kachang (*Live Station*)
 - Hot Tau Suan with Chinese Crullers
 - Bubur Hitam with Coconut Milk
 - Assorted Nonya Kueh
 - Kueh Lapis
 - Durian Pengat
 - Tropical Sliced Fresh Fruit Platter
 - Pandan Kaya Swiss Roll
 - Coconut Pana Cotta

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WESTERN LUNCH SET MENU

(maximum of 250 guests)

MENU 1

Black Peppered Tuna Crusted with Masala Spices
Waldorf Salad and Candied Walnuts



Manhattan Clam Chowder



Free Range Chicken with Capsicum Sauce
Dauphinoise Potatoes, Buttered Vegetables

OR

Oven Roasted Golden Snapper with Root Vegetables
Savoy Cabbage, Citrus Rice and Almandine Sauce



Strawberry Tart with Vanilla Sauce

Coffee and Tea

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WESTERN LUNCH SET MENU

(maximum of 250 guests)

MENU 2

Mango Prawn and Crabmeat with Louis Dressing
Yellow Frisse and Papaya Salad



Cream of Asparagus with Pine Nuts



Oven Roasted Sea Bass with Ratatouille
Shallot Mashed and Broccolini

OR

Smothered Boneless Chicken with Olive Oil Baked Vegetables
Shallot Pepper Sauce



Hazelnut Torte with Mint Sauce
Fresh Berries Compote

Coffee and Tea

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INTERNATIONAL BUFFET LUNCH MENU

APPETIZERS AND SALADS

Chick Pea Salad with Pine Nuts
Caesar's Salad with Grilled Chicken and Condiments
Chicken Roll with Tropical Fruit Salsa
Asparagus Salad, Feta Cheese and Vinaigrette
Prawn and Green Mango with Sour Plum Dressing

SOUP

Miso Pumpkin Soup
served with Butter and Assorted Bread Rolls

MAINS

Grilled Garoupa with Mushroom Cream Sauce
Baked Seafood Ragout with Cheese
Assorted Satay with Condiments (Chicken, Mutton & Beef)
Oriental-Style Roasted Chicken Thigh with Mango Salsa
Sautéed Seasonal Vegetables in Light Herb Butter
Yang Chow Fried Rice
Sautéed Linguine with Shrimps in Tomato Sauce

DESSERTS

Chocolate Cream Cake with Walnuts
Mixed Berries Crumble
Mocha Eclairs
Assorted French Pastries
Mango Pudding
Tropical Fresh Fruit Platter

Coffee and Tea