

www.one15mgring.com



SOLEMNISATION

Say 'I Do' at two of our most popular venues, the glass-clad NOVA Room and the Rooftop Terrace, with panoramic views of the marina and superyachts.

- Exclusive usage of venue for up to 2 hours
 - Solemnisation table set up
 - Theatre-seating set up
 - Themed floral decorations

\$1,500++ for up to 50 guests

www.onel5marina.com

6305 6990 | ■ weddings.sc@one15marina.com



WEDDING RECEPTION

Celebrate your love story at a sophisticated haven at NOVA Room or Bar Nebula with awe-inspiring views.

Venue rental at \$500++

8-COURSE CHINESE MENU

Minimum of 3 tables of 10 persons Maximum of 5 tables of 10 persons

LUNCH \$1,388++ per table of 10 persons

DINNER
Sunday – Friday
\$1,388++ per table of 10 persons

Saturdays, Public Holiday Eve &
Public Holiday
\$1.428++ per table of 10 persons

6-COURSE WESTERN MENU

Minimum of 30 persons Maximum of 50 persons

LUNCH \$188++ per guest

DINNER
Sunday – Friday
\$188++ per guest

Saturdays, Public Holiday Eve & Public Holiday
\$198++ per guest

- Themed floral decorations
- Wedding favours
- An exquisite wedding guestbook & token box
- Free flow of soft drinks, Chinese tea or coffee/ tea
- House Champagne & fountain

- Decorative dummy wedding cake
- Complimentary parking for 30% of guaranteed attendance
- Two VIP parking lots
- Complimentary admission to Sentosa Island

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WEDDING RECEPTION

Wed with flair at the elegant and exclusive Constellation Ballroom.

Constellation Ballroom

8-COURSE CHINESE MENU

LUNCH

\$1,388++ per table of 10 persons
Minimum of 18 tables of 10 persons
Maximum of 36 tables of 10 persons

DINNER

Sunday — Friday
\$1,388++ per table of 10 persons
Minimum of 18 tables of 10 persons
Maximum of 36 tables of 10 persons

Saturdays, Public Holiday Eve & Public Holiday

\$1,428++ per table of 10 persons
Minimum of 20 tables of 10 persons
Maximum of 36 tables of 10 persons

6-COURSE WESTERN MENU

LUNCH

\$188++ per guest Minimum of 180 persons Maximum of 360 persons

DINNER

Sunday — Friday \$188++ per guest Minimum of 180 persons Maximum of 360 persons

Saturdays, Public Holiday Eve & Public Holiday

\$198++ per guest Minimum of 200 persons Maximum of 360 persons

- Themed floral decorations
- An exquisite wedding guestbook & token box
- Decorative dummy wedding cake
- Free flow of soft drinks, Chinese tea or coffee/ tea
- A bottle of Champagne for toasting
- Wedding favours
- A bottle of house wine for every 10 guests

- · A barrel of beer
- A complimentary stay in our Marina View Room for the newlyweds*
- Complimentary parking for 30% of guaranteed attendance
- Two VIP parking lots
- Complimentary admission to Sentosa Island

*Wedding Lunch: Day-use Room. Wedding Dinner: Overnight Stay.

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Sentosa Cove Singapore

8-COURSE Chinese set menu

1st Course: Combination Platter (Select 5 items)

- Chilled Prawn Salad with Tropical Fruits
- Seafood Bean Curd Roll
- Blue Swimmer Crabmeat and Glass Noodle Omelette
- Silken Tofu with Soy Vinaigrette, Pickled Cucumber and Lumpfish Caviar
- Iellvfish Salad with Peanut Chilli Sauce

- Compressed Crispy Rice Vermicelli Terrine with Dried Shrimps
- · Mini Octopus Salad
- Smoked Irish Duck with Kabayaki Glaze and Dashi Rice Nibs

2nd Course: Soup (Select 1 item)

- Exotic Sea Treasure in Superior Stock with Shredded Jade Abalone, Conpoy and Fish Maw
- Black Truffle Scented Chicken Consommé with Red Dates, Goji Berries and Lotus Seeds

3rd Course: Prawn (Select 1 item)

- Crispy Prawns with Wasabi Mayo on a Bed of Tropical Fruits
- Poached Live Prawns with Chinese Wine and Herbs
- Wok-fried Prawn Balls with Plum, Granny Smith and Pink Lady Apples

4th Course: Fish (Select 1 item)

- Steamed Sea Bass Hong Kong Style
- Steamed Sea Bass with Nonva Assam Gravy

5th Course: Poultry (Select 1 item)

- Crispy Roasted Chicken served with Five Spice Flavoured Salt
- Roasted Chicken with Sze Chuan Sauce topped with Fragrant Garlic and Scallions

6th Course: Vegetables (Select 1 item)

- Braised Bai Ling Mushrooms with Dried Scallops and Chinese Spinach
- Wok-fried Lotus Root, Celery Black Fungus and Seasonal Vegetables with X.O. Sauce

7th Course: Rice/ Noodles (Select 1 item)

- · Fragrant Rice with Preserved Meat in Lotus Leaf
- Braised Ee-Fu Noodles with Mushrooms and Chives

8th Course: Dessert (Select 1 item)

- Cream of Red Bean Paste with Glutinous Rice Balls
- Chilled Yuzu Jelly with Citrus Fruits and Chilled Lemongrass Tea
- Yam Paste with Ginko Nuts in Coconut Sauce

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6-COURSE WESTERN SET MENU

MENU 1

Black Pepper Tuna Crusted with Candied Walnuts, Masala Spices and Waldorf Salad

Manhattan Clam Chowder

Crabmeat Aglio Olio

Raspberry Sorbet

Free Range Chicken with Buttered Vegetables, Capsicum Sauce and Dauphinoise Potatoes

Strawberry Tart with Vanilla Sauce

MENU 2

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

Cream of Asparagus with Pine Nuts

Crabmeat Aglio Olio

Lime Sorbet

Oven-Roasted Sea Bass with Ratatouille Shallot Mashed and Broccolini

Hazelnut Torte with Vanilla Sauce and Fresh Berry Compote

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