

TIE THE KNOT



WEDDINGS at
ONE°15

SOLEMNIZATION PACKAGES 2018 / 2019

INTERNATIONAL BUFFET LUNCH

(minimum 30 guests)

\$3288++ for 30 guests
Additional guests at \$98++ per person

INTERNATIONAL BUFFET DINNER

(minimum 30 guests)

\$3588++ for 30 guests
Additional guests at \$108++ per person

PACKAGE INCLUDES:

- ↕ Usage of venue for four hours
- ↕ Choice of themed floral decorations
- ↕ Exquisite International Buffet Menu by our Team of Innovative Chefs
- ↕ Specially-designed cupcake for every guest
- ↕ Unlimited serving of soft drinks, coffee & tea throughout the event
- ↕ Parking coupons for 30% of confirmed guests at Sentosa Cove Village Carpark
- ↕ Waiver of Sentosa Island Admission charge for guests arriving via car or taxi
(waiver does not apply to coach, cable car or Sentosa Express admissions)

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INTERNATIONAL BUFFET LUNCH MENU

APPETIZERS AND SALADS

Tomato and Red Onion Salad with Shallot Vinaigrette
Assorted Lettuces and Mesclun Salad
Tapenade Seafood Salad
Marinated Mushroom & Rocket Salad

DRESSINGS

French Dressing, Italian Dressing, Balsamic Vinaigrette & Thousand Island

SOUP

Ratatouille Seafood Chowder served with
Assorted Bread Rolls and Butter

MAINS

Pan-fried Chicken Picatta with Spicy Tomato Sauce
Wok-fried River Head Prawns with Thai Basil Sauce
Grilled Beef Tenderloin with Teriyaki Sauce on Leeks
Garden Vegetables Sautéed in Light Herb Butter
Buttered Pilaf Rice with Almond and Raisin

DESSERTS

Blue Berry Angel Cake
Passion Fruit Tiramisu in Cups
Banana Crumble
Tropical Sliced Fruits Platter
Assorted Fruit Tartlets
Chocolate Fudge Cake

Soft Drinks, Coffee and Tea

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INTERNATIONAL BUFFET DINNER 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

Soft Drinks, Coffee and Tea