



SOLEMNIZATION PACKAGES 2019 & 2020

INTERNATIONAL BUFFET LUNCH (minimum 30 guests)

\$3,288++ for 30 guests

Additional guests at
\$98++ per person

INTERNATIONAL BUFFET DINNER (minimum 30 guests)

\$3,588++ 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)

www.one15marina.com

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Terms and condition apply. Prices and menu are subject to change without prior notice.





SOLEMNIZATION

**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 with Light Herb Butter
- Buttered Pilaf Rice with Almond and Raisins

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

SOLEMNIZATION

**INTERNATIONAL
BUFFET DINNER MENU**

APPETIZERS AND SALADS

- Chick Pea Salad with Pine Nuts
- Caesar 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 with 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 Fruits Platter

SOFT DRINKS, COFFEE AND TEA

