

SOLEMNIZATION PACKAGES 2020 – 2021

**INTERNATIONAL
BUFFET LUNCH**
(minimum 30 guests)

\$3,588++ for 30 guests

Additional guests at
\$98++ per person

**INTERNATIONAL
BUFFET DINNER**
(minimum 30 guests)

\$3,888++ 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
- Signature wedding favours for all guests
- 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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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
Spaghetti Aglio Olio

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

