



Sentosa Cove Singapore

WEDDING DINNER PACKAGES

8-COURSE CHINESE SET MENU

Monday – Thursday
(minimum of 15 tables)

2020: \$988++ per table of 10 guests

2021: \$1,008++ per table of 10 guests

Friday and Sunday
(minimum of 20 tables)

2020: \$1,098++ per table of 10 guests

2021: \$1,108++ per table of 10 guests

Saturday, Eve of Public Holiday and Public Holiday
(minimum of 20 tables)

2020: \$1,188++ per table of 10 guests

2021: \$1,288++ per table of 10 guests

SIGNATURE PACKAGE

2020: \$1,388++ per table of 10 guests

2021: \$1,588++ per table of 10 guests

www.one15marina.com

T.: +65 6305 6990 | E.: weddings.sc@one15marina.com
11 Cove Drive, Sentosa Cove, Singapore 098497

Terms and condition apply. Prices are subject to 10% service charge and thereafter, prevailing government service tax.





Sentosa Cove Singapore

WEDDING DINNER PACKAGES

INTERNATIONAL BUFFET MENU/ WESTERN SET MENU

Monday – Thursday

(minimum of 150 guests)

2020: \$128++ per person

2021: \$138++ per person

Friday and Sunday

(minimum of 200 guest)

2020: \$128++ per person

2021: \$138++ per person

Saturday, Eve of Public Holiday and Public Holiday

(minimum of 200 guest)

2020: \$158++ per person

2021: \$178++ per person





ALL ABOARD!

- Food tasting for 10 persons (Thursdays only, excluding eve of & Public Holidays)
- Unlimited servings of Chinese tea or coffee/tea, soft drinks and mixers throughout the banquet
- A bottle of champagne for toasting
- Housepour wine at \$28++ per bottle with a minimum purchase of 12 bottles
- Waiver of corkage fee 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, aisle stands and 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 inserts)

NOW YOU'RE TALKIN'

- \$68nett in-room dining credit on your wedding day
- One-night stay in a Marina View Room with 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 coupons for 20% of confirmed guests at Sentosa Cove Village Carpark
- Two VIP parking lots 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)

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MONDAY – THURSDAY

- One complimentary bottle of housepour wine for every confirmed table of 10 persons (only for consumption during the wedding banquet)

FRIDAY AND SUNDAY

- One complimentary bottle of housepour wine for every confirmed table of 10 persons
- One complimentary barrel of beer (only for consumption during the wedding banquet)

SATURDAY, EVE OF PUBLIC HOLIDAY AND PUBLIC HOLIDAY

- One complimentary bottle of housepour wine for every confirmed table of 10 persons
- Two complimentary barrels of beer (only for consumption during the wedding banquet)

SIGNATURE PACKAGE

- Complimentary yacht charter for four hours for up to seven guests
- An additional night's stay in the Marina View Room for the newlyweds
- One complimentary bottle of housepour wine for every confirmed table of 10 persons*
- Two complimentary barrels of beer* (*only for consumption during the wedding banquet)





WEDDING DINNER
CHINESE SET MENU

MONDAY – THURSDAY

Combination Platter
(Prawns Salad with Fruit Cocktail, Seafood Beancurd Roll,
Deep-fried Money Bags and Thai-style Jelly Fish and Soya Chicken)

Braised Superior Broth with Dried Scallops and Crab Meat

Crispy Prawns with Wasabi Mayo on a Bed of Tropical Fruits

Steamed Sea Bass with Superior Soya Sauce

Roasted Crispy Chicken with Crispy Garlic

Braised Bai Ling Mushrooms with Dried Scallops and Chinese Spinach

Braised Ee-fu Noodles with Mushrooms and Chives

Chilled Mango Pomelo Sago

Chinese Tea

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WEDDING DINNER CHINESE SET MENU

FRIDAY – SUNDAY, EVE OF PUBLIC HOLIDAY AND PUBLIC HOLIDAY

1st Course: Combination Platter (Select 5 Items)

- Prawns salad with Fruit Cocktail
- Seafood Beancurd Roll
- Crabmeat Omelette
- BBQ Chicken Gold Coin Meat
- Sliced Top Shell with Dragon Fruit in Spicy Sauce
- Thai-style Jellyfish
- Deep-fried Money Bags
- Mini Japanese Octopus
- Sliced Smoked Duck with Passion Fruit Dressing

2nd Course: Soup* (Select 1 item)

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

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

4th Course: Fish* (Select 1 item)

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

5th Course: Poultry (Select 1 item)

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

6th Course: Vegetables* (Select 1 item)

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

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

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

8th Course: Dessert* (Select 1 item)

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

Chinese Tea

*Optional menu upgrades available.

For more details, email weddings.sc@one15marina.com





WEDDING DINNER SIGNATURE PACKAGE

Combination Platter
(Prawn Salad with Fruit Cocktail, Seafood Beancurd Roll,
Mini Japanese Octopus, Roasted Duck and Roasted Pork Belly)

Exotic Sea Treasures in Superior Stock With Shredded Jade
Abalone, Conpoy and Fish Maw

Poached "Live" Prawns with Chinese Wine and Herbs

Steamed Red Garoupa "Hong Kong" Style

Crispy Roasted Chicken Served with Five Spice Flavoured Salt &
Prawn Crackers

Braised Sliced Abalone with Japanese Flower Mushrooms, Dried
Scallops and Spinach

Fragrant Rice with Preserved Meat, Mushrooms, Dried Scallops and
Dried Prawns in Lotus Leaf

Ice Nougat with Honey, Pistachio and Almond Flakes served with
Mixed Summer Berries

Chinese Tea

