

WEDDING LUNCH PACKAGES

(minimum of 18 tables / 180 guests)

7-COURSE CHINESE SET MENU

2020: \$968++ per table of 10 guests 2021: \$988++ per table of 10 guests

INTERNATIONAL BUFFET MENU / 4-COURSE WESTERN SET MENU

2020: \$118++ per person 2021: \$128++ per person

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



7-COURSE CHINESE SET MENU

1st Course: Combination Platter (Select 5 Items)

- Prawn 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 Abolone, Conpoy & Fish Maw
- Braised Superior Broth with Dried Scallops and Crab Meat

3rd Course: Prawn/ Poultry (Select 1 item)

- Crispy Prawns with Wasabi Mayo on a Bed of Tropical Fruits
- Poached "Live" Prawns with Chinese Wine and Herbs
- Crispy Roasted Chicken served with Five Spice Flavoured Salt
- Crispy Roasted Chicken with Sze Chuan Sauce topped with Fragrant Garlic and Scallion

4th Course: Fish* (Select 1 item)

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

5th Course: Vegetables* (Select 1 item)

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

6th 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

7th 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

Chines Tea

*Optional menu upgrades available.
For more details, email weddings.sc@one15marina.com

