



ONE°15 MARINA 
Sentosa Cove Singapore

**A CLOSE-KNIT
WEDDING AFFAIR**



ONE 15 MARINA 
Sentosa Cove Singapore

SOLEMNIZATION

Say 'I Do' at our most popular venue, the glass-clad NOVA Room with a panoramic view of the marina and superyachts.

- Use of NOVA Room for up to 1 hour
 - Solemnization table set up
 - Theatre-seating set up
 - Themed floral decorations

\$1,500++ for up to 25 guests

*In view of the latest government advisory, food and beverages will not be served during solemnizations.**

**Subject to change according to government regulations.*

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.





ONE 15 MARINA 
Sentosa Cove Singapore

WEDDING RECEPTION

Celebrate your love story at a sophisticated haven at Bar Nebula with awe-inspiring views or wed with flair at the elegant and exclusive Constellation Ballroom^{II}.

Wedding Reception Package at Bar Nebula

8-Course Chinese Menu
\$1,288++ for 10 guests
(maximum of 20 guests)

4-Course Western Menu
\$128++ per guest
(maximum of 25 guests)

- Wedding centrepieces for all tables
 - Wedding favours
- Free-flow of soft drinks, Chinese tea or coffee/ tea
- Complimentary parking for 30% of guaranteed attendance
 - Two VIP parking lots
- Complimentary admission to Sentosa Island

Wedding Reception Package at Constellation Ballroom^{II}

8-Course Chinese Menu
\$1,288++ for 10 guests
(available for 30/ 40/ 50 guests)

4-Course Western Menu
\$128++ per guest
(maximum of 50 guests)

- Stage decorations, wedding centrepieces for all tables & reception table centrepiece
 - Wedding favours
- Free-flow of soft drinks, Chinese tea or coffee/ tea
- Complimentary parking for 30% of guaranteed attendance
 - Two VIP parking lots
- Complimentary admission to Sentosa Island

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.





ONE 15 MARINA 
Sentosa Cove Singapore

4-COURSE WESTERN SET MENU

\$128++ per person

MENU 1

Black Peppered Tuna crusted with
Candied Walnuts, Masala Spices
and Waldorf Salad

Manhattan Clam Chowder

Free-range Chicken with Buttered
Vegetables, Capsicum Sauce and
Dauphinoise Potatoes

Strawberry Tart with Vanilla Sauce

Coffee and Tea

MENU 2

Mango Prawn and Crabmeat with
Louis Dressing, Papaya Salad and
Yellow Frisse

Cream of Asparagus with Pine Nuts

Oven-roasted Sea Bass with
Ratatouille Shallot Mashed and
Broccolini

Hazelnut Torte with Mint Sauce and
Fresh Berries Compote

Coffee and Tea

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.





8-COURSE CHINESE SET MENU

\$1,288++ for 10 guests

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 Conpoy, Fish Maw and Superior Stock with Shredded Jade Abalone
- Braised Superior Broth with Crabmeat and Dried Scallops

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

5th Course: Poultry (Select 1 item)

- Crispy Roasted Chicken served with Five Spiced 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 Chinese Spinach and Dried Scallops
- 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 Chinese Noodles with Chives and Mushrooms
- Chilli Crab Sauce with Crispy Chinese Buns

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, contact weddings.sc@one15marina.com

