

TIE THE KNOT



WEDDINGS at
ONE°15

**WEDDING DINNER PACKAGES
2018 / 2019**

MONDAY – THURSDAY

(minimum of 15 tables / 150 guests)

8-COURSE CHINESE SET MENU

\$968++ per table of 10 guests

4-COURSE WESTERN SET MENU / INTERNATIONAL BUFFET MENU

S\$98.00++ per person

FRIDAY + SUNDAY

(minimum of 20 tables / 200 guests)

8-COURSE CHINESE SET MENU

\$1,088++ per table of 10 guests

5-COURSE WESTERN SET MENU / INTERNATIONAL BUFFET MENU

\$118.00++ per person

SATURDAY, EVE OF + PUBLIC HOLIDAYS

(minimum of 20 tables / 200 guests)

8-COURSE CHINESE SET MENU

\$1,138++ per table of 10 guests

6-COURSE WESTERN SET MENU / INTERNATIONAL BUFFET MENU

\$138.00++ per person

SIGNATURE PACKAGE

(minimum of 20 tables)

8-COURSE CHINESE SET MENU

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

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ALL ABOARD!

- ↯ Menu Tasting for 10 persons (Thursdays only, excluding eve & day of Public Holidays)
- ↯ Unlimited serving of Chinese tea or coffee/tea, soft drinks and mixers throughout the banquet
- ↯ A bottle of house champagne for toasting
- ↯ Selected housepour wine at \$26++ per bottle with a minimum purchase of 12 bottles
- ↯ Waiver of corkage fees 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 decorations, aisle stands and table centrepieces for all tables
- ↯ An exquisite themed-wedding guest book & money gift box
- ↯ Signature wedding favours for every guest
- ↯ Specially-designed wedding invitation cards for 70% of guaranteed guests (excludes invitation inserts)

NOW YOU'RE TALKIN'

- ↯ Pre-wedding meal of up to a value of \$68nett on wedding day
(applicable for dine-in at LATITUDE Bistro or in-room dining)
- ↯ One-night stay in our Marina View Room with American breakfast for two at LATITUDE Bistro for the newly weds
- ↯ Usage of Club's premises as a venue for your wedding photoshoot

FORGING AHEAD...

- ↯ Parking redemption 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)

ROCK THE BOAT! (AFTER PARTY)

- ↯ Post-Wedding Party at Bar Nebula with a minimum spend of \$1,500++ for the first two hours and \$500++ for every subsequent hour. Booking of venue is to be made at least one month in advance, subject to availability. All food & beverage is to be catered from the Club and has to be ordered at least 14 days prior to the event.

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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 + 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 HOLIDAYS:

- ⚓ 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 usage of the *HomeAway* Yacht for four hours for up to six 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)

Please contact our Wedding Specialists at 6305 6990 or email weddings@one15marina.com for more information.

Terms and Condition Apply
Pricing subject to 10% service charge and prevailing government taxes
Prices and menu are subject to change without prior notice. | 14.09.2017

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CHINESE DINNER SET MENU (MONDAY TO THURSDAY)

Combination Platter

(Prawn Salad with Fruit Cocktail, Seafood Beancurd Roll,
Deep-Fried Money Bags, Thai-Style Jelly Fish, 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 in 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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WEDDINGS at
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WESTERN DINNER SET MENU
(MONDAY TO THURSDAY)
(maximum of 250 guests)

MENU 1

Black Peppered Tuna Crusted with Masala Spices
Waldorf Salad and Candied Walnuts



Manhattan Clam Chowder



Free Range Chicken with Capsicum Sauce
Dauphinoise Potatoes, Buttered Vegetables

OR

Oven Roasted Golden Snapper with Root Vegetables
Savoy Cabbage, Citrus Rice and Almandine Sauce



Strawberry Tart with Vanilla Sauce

Coffee and Tea

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WESTERN DINNER SET MENU
(MONDAY TO THURSDAY)
(maximum of 250 guests)

MENU 2

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



Cream of Asparagus with Pine Nuts



Oven Roasted Sea Bass with Ratatouille
Shallot Mashed and Broccolini

OR

Smothered Boneless Chicken with Olive Oil Baked Vegetables
Shallot Pepper Sauce



Hazelnut Torte with Mint Sauce
Fresh Berries Compote

Coffee and Tea

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WEDDINGS at
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INTERNATIONAL BUFFET DINNER MENU (MONDAY TO THURSDAY)

APPETIZERS AND SALADS

Chick Pea Salad with Pine Nuts
Caesar's 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 in 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 Fruit Platter

Coffee and Tea

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WEDDINGS at
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DINNER SET MENU (FRIDAY – SUNDAY, EVE OF + PUBLIC HOLIDAYS)

1st Course: Combination Platter (please select five 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
- Jellyfish in Peanut Butter Sauce
- Deep-Fried Money Bags
- Mini Japanese Octopus
- Sliced Smoked Duck with Passion Fruit Dressing

2nd Course: Soup (please select one item)

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

Optional Menu Upgrade:

- Braised Shark's Fin Soup with Crab Meat and Fish Maw at \$150++ per table of 10 persons

3rd Course: Prawn (please select one item)

- Crispy Prawns with Wasabi Mayo on a Bed of Tropical Fruits
- Poached "Live" Prawns with Chinese Wine and Herbs

4th Course: Fish (please select one item)

- Steamed Sea Bass "Hong Kong" Style
 - Seamed Sea Bass with Nonya Assam Gravy
- #### Optional Menu Upgrade:
- Black Garoupa at \$80++ per table of 10 persons
 - Red Garoupa at \$100++ per table of 10 persons
 - Pomfret at \$120++ per table of 10 persons

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5th Course: Poultry (please select one 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 (please select one item)

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

Optional Menu Upgrade:

- Braised Sliced Limpet with Broccoli in Superior Oyster Sauce at \$30++ per table of 10 persons

7th Course: Rice/Noodles (please select one item)

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

8th Course: Dessert (please select one item)

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

Optional Menu Upgrade - Western Dessert:

- Opera Sliced Cake with Raspberry Compote at \$8++ per person
- Dark and White Chocolate Mousse served with Almond Tiles at \$8++ per person
- Iced Nougat with Lavender Honey, Pistachios and Almond Flakes served with Mixed Summer Berries at \$8++ per person

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□ **Optional Menu Upgrade: Dessert Buffet Menu A at \$15++ per person**

Tropical Sliced Fresh Fruit Platter

Mango Pudding

Assorted French Pastries

Caramel Custard

Strawberry Mousse

Carrot Cake with Cream Cheese

Glutinous Rice Ball Dumplings in Ginger Broth

Peach and Passion Fruit Gateau

Chocolate Eclairs

□ **Optional Menu Upgrade: Dessert Buffet Menu B at \$15++ per person**

Ice Kachang (Live Station)

Hot Tau Suan with Chinese Crullers

Bubur Hitam with Coconut Milk

Assorted Nonya Kueh

Kueh Lapis

Durian Penganan

Tropical Sliced Fresh Fruit Platter

Pandan Kaya Swiss Roll

Coconut Pana Cotta

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WESTERN DINNER SET MENU
(FRIDAY & SUNDAY)
(maximum of 250 guests)

MENU 1

Pan Seared Salmon with Pomelo and Mesclun
Honey and Miso Sauce



Butternut Squash with Pistachios



Lemon Sherbet



Duck Breast with Orange and Lemon Zest
Calvados Apple Sauce, Gratinated Olive Oil Potatoes



Tiramisu with Biscotti

Coffee and Tea

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WESTERN DINNER SET MENU
(FRIDAY & SUNDAY)
(maximum of 250 guests)

MENU 2

Julienne of Abalone, Scallop and Prawns
Basil Tomato Dressing, Allumette Celeriac ad Endive



Cream of Mushroom Olive Oil



Raspberry Sherbet



Chilean Cod Fish Marinated with Lemon Thyme
Pace Picante Sauce, Parsley Potatoes and Sautéed Zucchini



Gateau Opera with Passion Fruit Coulis

Coffee and Tea

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INTERNATIONAL BUFFET DINNER MENU

(FRIDAY – SUNDAY, EVE OF + PUBLIC HOLIDAYS)

APPETIZERS AND SALADS

Japanese Potato Salad
Mesclun Salad with Dressings
Smoked Salmon with Honey Mustard Dressing
Grilled Vegetable Salad with Garlic Oil
Seafood Salad with Sun-Dried Tomatoes and Basil

DRESSINGS

Thousand Island, Red Wine and Shallot Vinaigrette, French, Tarragon Vinaigrette

SOUP

Cream of Wild Forest Mushroom Soup
served with Butter and Assorted Bread Rolls

MAINS

Wok-Fried Slipper Lobster with Salted Egg Yolk Sauce
Grilled Fillet of Empress Snapper with Mango Salsa
Roast Lamb Cutlet with Mint Sauce on Ratatouille
Chicken Saltimbocca
Roast Pink Potatoes with Garlic, Thyme and Butter
Braised Chinese Mushrooms with Broccoli
Pineapple Fried Rice with Chicken Floss

CARVING STATION

Oven-Baked Rib-Eye Steak, Thyme Natural Jus

DESSERTS

Mocha Mousse with Cream Puffs
Assorted French Pastries
Black Forest Cake
American Cheese Cake
Bread & Butter Pudding
Tropical Fresh Fruit Platter

Coffee and Tea

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WESTERN DINNER SET MENU
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(maximum of 250 guests)

MENU 1

Pan Fried Goose Liver Nested on Spinach Leaf
Apple and Cucumber Coleslaw, Hoisin Pepper Glaze



Lobster Bisque with Focaccia Garlic Croutons



Granite of Kiwi with Mint Leaves



Chicken Gordon Bleu



Herbs Crusted Atlantic Cod with Matelote Sauce,
Arlequin Vegetables, Truffle Oil Noodles



Baked Financier with Mango Salsa and Coconut Gelee
Milky Ice Cream

Coffee and Tea

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WESTERN DINNER SET MENU
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(maximum of 250 guests)

MENU 2

Salad Tiede of Hokkaido Scallop, Prawn and Norwegian Salmon
Xeres Reduction



Morrel Mushroom Consommé with Langoustine Quenelles



Magret de Canard
(Duck Breast with Orange Honey Sauce)



Lime Sherbet



Sole Meuniere with Parsley New Potatoes
Baby Carrots and Field Mushrooms



Herme Chocolate Dome with Salted Passion Fruit
Caramel Banana Compote

Coffee and Tea

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