



ONE°15 MARINA 
Sentosa Cove Singapore

A CLOSE-KNIT WEDDING AFFAIR

Valid till 31 March 2021

**Subject to change according to government regulations.*





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.**

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.





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WEDDING RECEPTION

Celebrate your love story at a sophisticated haven at
Bar Nebula with awe-inspiring views.

Bar Nebula

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

4-Course Western Menu
\$128++ per guest
(20 to 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

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WEDDING RECEPTION

Wed with flair at the elegant and exclusive Constellation Ballroom.

Constellation Ballroom

8-Course Chinese Menu
\$1,288++ for 10 guests
(30 to 100 guests)

4-Course Western Menu
\$128++ per guest
(30 to 100 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

Additional perks for 60 – 80 guests

- 6 floral stands along the aisle
- 1 bottle of house wine for every 10 guests
- A complimentary stay in our Marina View Room for the newlyweds*

Additional perks for 90 – 100 guests

- 6 floral stands along the aisle
- 1 bottle of house wine for every 10 guests
 - 1 barrel of beer
- A complimentary stay in our Marina View Room for the newlyweds*

**Wedding Lunch: Day-use Room
Wedding Dinner: Overnight Stay*

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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

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8-COURSE CHINESE SET MENU

\$1,288++ for 10 guests

1st Course: Combination Platter (Select 5 items)

- Chilled Prawn Salad with Tropical Fruits
- Seafood Beancurd Roll
- Crabmeat & Glass Noodle Omelette
- Silken Tofu with Soy Vinaigrette Pickled Cucumber & Lumb Fish Caviar
- BBQ Chicken Gold Coin Meat
- Jelly Fish Salad with Peanut Chilli Sauce
- Mini Octopus Salad
- Smoked Irish Duck with Kabayaki Glaze & Dashi Rice Nibs

2nd Course: Soup* (Select 1 item)

- Exotic Sea Treasure in Superior Stock with Shredded Jade Abalone, Conpoy and Fish Maw
- Black Truffle Scented Chicken Consomme with Red Dates, Goji Berry and Lotus Seed

3rd Course: Prawn (Select 1 item)

- Crispy Prawns with Wasabi Mayo on a Bed of Tropical Fruits
- Poach "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 Spice Flavoured Salt
- Slow-poached "Smoked" Chicken in Soya Sauce and Aromatic Herbs & Spices

6th Course: Vegetables* (Select 1 item)

- Braised Bai Ling Mushrooms with Dried Scallops and Chinese Spinach
- Wok-fried Lotus Root, Celery Black Fungus and Seasonal Vegetables with XO Sauce

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

- Fragrant Rice with Preserved Meat in Lotus Leaf
- Braised Ee-Fu noodle with Mushrooms and Chives

8th Course: Dessert (Select 1 item)

- Cream of Red bean Paste with Glutinous Rice ball
- Chilled Yuzu Jelly with Citrus Fruits and Chilled Lemon Grass Tea
- Yam Paste with Ginko Nuts in Coconut Sauce

Chinese Tea

*Optional menu upgrades available.

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

