

TIE THE KNOT



WEDDINGS at
ONE°15

WEDDING LUNCH PACKAGES 2015/2016

7-COURSE CHINESE SET MENU

\$888++ per table of 10 guests

(minimum of 15 tables)

ALL ABOARD!

- ↓ 7-course Chinese Set Menu
- ↓ Chinese Set Menu Tasting for 10 persons
(Thursdays only, excluding eve & day of Public Holidays)
- ↓ Unlimited serving of Chinese tea, soft drinks and mixers throughout the banquet
- ↓ Selected housepour wine at \$480++ (U.P. \$600++) per carton with a minimum purchase of two cartons (or 24 bottles)
- ↓ Waiver of corkage fees for all duty-paid and sealed hard liquor
- ↓ A bottle of champagne for toasting
One complimentary 30-litre barrel of beer OR One complimentary bottle of wine per confirmed table
(only for consumption during the wedding banquet)

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 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)*

Terms and Condition Apply

Prices and menu are subject to change without prior notice. | 22/9/15

TIE THE KNOT



WEDDINGS at
ONE°15

NOW YOU'RE TALKIN'

- ↓ Post-wedding meal of up to \$68nett value for couple on wedding day (*applicable for dine-in at LATITUDE Bistro or in-room dining*)
- ↓ One-night stay in our Bridal Room with American breakfast for two at LATITUDE Bistro for the newly weds
- ↓ Preferential rates on Anniversary stay

FORGING AHEAD...

- ↓ Parking redemption coupons for 20% of confirmed guests at Sentosa Cove Village Carpark
- ↓ One VIP parking lot 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 coach, cable car or monorail admissions*)
- ↓ Usage of Club's premises as the venue for your wedding photoshoot

ROCK THE BOAT!

- ↓ Post-Wedding Party at the Boaters' Bar or Bar Nebula with a minimum spent of \$1,500++ for the first two (2) hours and \$500++ for every subsequent hour. Booking of venue is to be made at least one (1) 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.

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

Terms and Condition Apply

Prices and menu are subject to change without prior notice. | 22/9/15

TIE THE KNOT



WEDDINGS at
ONE°15

CHINESE SET LUNCH MENU

Combination Platter
(Jellyfish Salad, Prawn Cocktail Salad, Chicken Gold Coin Meat,
Crispy Seafood Beancurd Roll, Baby Octopus)

Braised Superior Broth with Dry Scallop and Crab Meat

Roasted Crispy Chicken with Crispy Garlic

Steamed Sea Bass in Superior Soya Sauce

Braised Bailing Mushroom with Dried Scallops and Chinese Spinach

Wok-fried Rice 'Yang Chow Style'

Chilled Almond Longan Pudding

Chinese Tea

TIE THE KNOT



WEDDINGS at
ONE°15

WEDDING DINNER PACKAGES 2015 / 2016

8-COURSE CHINESE SET MENU
\$988++ per table of 10 guests
(minimum of 20 tables)

ALL ABOARD!

- ↓ 8-course Chinese Set Menu
- ↓ Chinese Set Menu Tasting for 10 persons
(Thursdays only, excluding eve & day of Public Holidays)
- ↓ Unlimited serving of Chinese tea, soft drinks and mixers throughout the banquet
- ↓ Selected housepour wine at \$480++ per carton with a minimum purchase of two cartons
(24 bottles)
- ↓ Waiver of corkage fees for all duty-paid and sealed hard liquor
- ↓ A bottle of house champagne for toasting
- ↓ One complimentary bottle of housepour wine for every confirmed table
(only for consumption during the wedding banquet)
- ↓ One complimentary 30-litre barrel of beer
(only for consumption during the wedding banquet)

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)

Terms and Condition Apply

Prices and menu are subject to change without prior notice. | 22/9/15

TIE THE KNOT



WEDDINGS at
ONE°15

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 Bridal Room with American breakfast for two at LATITUDE Bistro for the newly weds
- ↓ Preferential rates on Anniversary stay

FORGING AHEAD...

- ↓ Parking redemption coupons for 20% of confirmed guests at Sentosa Cove Village Carpark
- ↓ One VIP parking lot 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 coach, cable car or monorail admissions)
- ↓ Usage of Club's premises as a venue for your wedding photoshoot

ROCK THE BOAT!

- ↓ Post-Wedding Party at the Boaters' Bar or 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.

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

Terms and Condition Apply

Prices and menu are subject to change without prior notice. | 22/9/15

TIE THE KNOT



WEDDINGS at
ONE°15

CHINESE DINNER SET MENU

Combination Platter
(Jellyfish Salad, Prawn Cocktail Salad, Soya Chicken,
Crispy Spring Roll, Mock Fins Omelette)

Braised Superior Broth with Dry Scallop and Crab Meat

Crispy Prawn with Wasabi Mayo on Bed of Tropical Fruits

Steamed Sea Bass in Superior Soya Sauce

Roast Crispy Chicken with Crispy Garlic

Braised Bailing Mushroom with Dried Scallops and Chinese Spinach

Wok-fried Waxed Meat Rice in Lotus leaf

Chilled Mango Pomelo Sago

Chinese Tea

Terms and Condition Apply

Prices and menu are subject to change without prior notice. | 22/9/15