

## www.one15mgring.com



## SOLEMNISATION

Say 'I Do' at two of our most popular venues, the glass-clad NOVA Room and the Rooftop Terrace, with panoramic views of the marina and superyachts.

- Exclusive use of venue for up to 2 hours
  - Solemnisation table set up
    - Theatre-seating set up
  - Themed floral decorations

\$1,500++ for up to 50 guests

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6305 6990 | ■ weddings.sc@onel5maring.com



# WEDDING RECEPTION

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

Venue rental at \$500++

### 8-COURSE CHINESE MENU

Minimum of 3 tables of 10 persons Maximum of 5 tables of 10 persons

LUNCH \$1,488++ per table of 10 persons

DINNER
Sunday – Friday
\$1,488++ per table of 10 persons

Saturdays, Public Holiday Eve & Public Holiday
\$1,588++ per table of 10 persons

### 6-COURSE WESTERN MENU

Minimum of 30 persons Maximum of 50 persons

LUNCH \$188++ per guest

DINNER
Sunday – Friday
\$188++ per guest

Saturdays, Public Holiday Eve & Public Holiday
\$198++ per quest

- Themed floral decorations
- Wedding favours
- An exquisite wedding guestbook & token box
- Free-flow soft drinks, Chinese tea or coffee/ tea
- House Champagne & fountain

- Decorative dummy wedding cake
- 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

### LUNCH

\$1,488++ per table of 10 persons
Minimum of 18 tables of 10 persons
Maximum of 36 tables of 10 persons

### DINNER

Sunday — Friday
\$1,488++ per table of 10 persons
Minimum of 18 tables of 10 persons
Maximum of 36 tables of 10 persons

Saturdays, Public Holiday Eve & Public Holiday

\$1,588++ per table of 10 persons
Minimum of 20 tables of 10 persons
Maximum of 36 tables of 10 persons

### 6-COURSE WESTERN MENU

### LUNCH

\$188++ per guest Minimum of 180 persons Maximum of 360 persons

### DINNER

Sunday — Friday \$188++ per guest Minimum of 180 persons Maximum of 360 persons

Saturdays, Public Holiday Eve & Public Holiday

\$198++ per guest Minimum of 200 persons Maximum of 360 persons

- Themed floral decorations
- An exquisite wedding guestbook & token box
- Decorative dummy wedding cake
- Free-flow soft drinks, Chinese tea or coffee/ tea
- A bottle of Champagne for toasting
- Wedding favours
- A bottle of house wine for every 10 guests

- · A barrel of beer
- A complimentary stay in our Marina View Room for the newlyweds\*
- Complimentary parking for 30% of guaranteed attendance
- Two VIP parking lots
- Complimentary admission to Sentosa Island

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

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# 8-COURSE CHINESE SET MENU

### 1st Course: Combination Platter (Select 5 items)

- · Pei Pa Duck
- Crispy Roasted Pork Belly
- · Jade Abalone with Spicy Salad
- Crispy Rice Vermicelli Kueh with Dried Shrimps
- Chilled Prawn Salad with Tropical Fruits
- Jellyfish Salad with Peanut Chilli Sauce
- Mini Octopus Salad
- Seafood Beancurd Roll
- Golden Coin Chicken Bakkwa

### 2nd Course: Soup (Select 1 item)

- Exotic Sea Treasures in Superior Stock with Crabmeat, Conpoy and Fish Maw
- Double-boiled Superior Soup with Cordyceps Flower, Conpoy and Abalone Soup with Chicken

### 3rd Course: Prawn (Select 1 item)

- Typhoon Shelter Prawns
- Steamed Prawns with Chinese Wine and Egg White
- · Crispy Prawns with Wasabi Mayonnaise on a Bed of Tropical Fruits

### 4th Course: Fish (Select 1 item)

- Steamed Sea Bass Hona Kona Style
- Steamed Sea Bass with Preserved Radish
- · Steamed Sea Bass Southern Thai Style

### 5th Course: Poultry (Select 1 item)

- Poached Chicken with Kai Lan and Ginger Scallion Sauce
- Crispy Roasted Chicken served with Prawn Crackers

### 6th Course: Vegetables (Select 1 item)

- Stir-fried Broccoli with Crab Meat and Egg White Sauce
- Braised Japanese Mushrooms with Dried Scallops and Chinese Spinach

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

- Braised Ee-fu Noodles with Mushrooms and Chives
- Glutinous Rice with Chicken in Lotus Leaf
- Fried Chinese Steamed Bun with Chilli Crab Sauce

### 8th Course: Dessert (Select 1 item)

- Glutinous Rice Balls in Red Bean Paste
- · Double-boiled Almond Milk with Egg White
- Yam Paste with Ginko Nuts in Coconut Sauce
- Chilled Mango with Sago and Pomelo

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# 6-COURSE WESTERN SET MENU

### MENU 1

Black Pepper Tuna Crusted with Candied Walnuts, Masala Spices and Waldorf Salad

Manhattan Clam Chowder

Crabmeat Aglio Olio

Raspberry Sorbet

Free Range Chicken with Buttered Vegetables, Capsicum Sauce and Dauphinoise Potatoes

Strawberry Tart with Vanilla Sauce

### MFNU 2

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

Cream of Asparagus with Pine Nuts

Crabmeat Aglio Olio

Lime Sorbet

Oven-Roasted Sea Bass with Ratatouille Shallot Mashed and Broccolini

Hazelnut Torte with Vanilla Sauce and Fresh Berry Compote

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