



ONE°15 MARINA 
Sentosa Cove Singapore

2026 A CLOSE-KNIT WEDDING AFFAIR

ICONIC BUILDING

www.one15marina.com

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📱 @one15marina | #one15weddings

CELEBRATE YOUR LOVE IN STYLE AT THE ICONIC BUILDING

Featuring the stylish Bar Nebula and the sophisticated NOVA Room, this extraordinary venue boasts a unique ship's hull design, with magnificent floor-to-ceiling glass windows, allowing all to immerse in the panoramic view of the marina and its lush surroundings.

With the capacity to accommodate up to 120 guests, this venue envelops you in a spectacular sense of grandeur and openness, making every moment of your special day a breathtaking memory.





LUNCH AND DINNER WEDDING PACKAGES

min. 3 tables, max. 12 tables

CLASSIC WEDDING PACKAGE

\$1,688⁺⁺ per table of 10

*Additional \$100⁺⁺ per table for Saturday dinner,
Eve of Public Holiday and Public Holiday.*

DELUXE WEDDING PACKAGE

\$1,888⁺⁺ per table of 10

*Additional \$100⁺⁺ per table for Saturday dinner,
Eve of Public Holiday and Public Holiday.*

PREMIUM WEDDING PACKAGE

\$228⁺⁺ per person

VENUE RENTAL

**Enjoy venue rental waiver with a minimum of 8 tables.*

\$500⁺⁺

Terms and conditions apply. Prices are subject to service charge and prevailing goods and services tax.
ONE°15 Marina Members enjoy 10% service charge waiver.



PACKAGE INCLUSIONS

- Delectable 8-course Chinese menu
- Choice of curated wedding themes with floral arrangements
- Complimentary 1-night stay in Marina View room with breakfast for the newlyweds *^
- An exquisite wedding guestbook and token box
- Decorative dummy wedding cake
- Free-flow soft drinks and Chinese tea
- A bottle of champagne for toasting
- A bottle of house wine for every 10 persons ^
- Wedding favours
- Complimentary car park passes at Sentosa Cove Village car park for 30% of guaranteed attendance
- 2 VIP parking lots at the lobby's driveway
- Complimentary admission to Sentosa Island

* With a minimum of 5 tables of 10.

^ With a minimum of 8 tables of 10.

8-COURSE CLASSIC CHINESE SET MENU

1st Course: Combination Platter

Crispy Roasted Pork Belly 
Osmanthus Drunken Chicken Roll
Seafood Beancurd Roll 
Chilled Jellyfish in Peanut Chilli Sauce   
Smoked Duck Breast with Ume Plum Glaze

2nd Course: Soup (Select 1 item, served individually)

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

3rd Course: Prawn (Select 1 item)

- ☐ Typhoon Shelter Prawns
- ☐ Crispy Prawns with Wasabi Mayonnaise on a Bed of Tropical Fruits  

4th Course: Fish (Select 1 item)

- ☐ Steamed Sea Bass in Hong Kong Style
- ☐ Steamed Sea Bass with Preserved Radish

5th Course: Poultry (Select 1 item)

- ☐ Poached Chicken with Kai Lan in Ginger Scallion Sauce
- ☐ Crispy Roasted Chicken with Prawn Crackers 

6th Course: Vegetables (Select 1 item)

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

7th Course: Staples (Select 1 item)

- ☐ Braised Ee-fu Noodles with Mushrooms and Chives
- ☐ Glutinous Rice with Chicken in Lotus Leaf

8th Course: Dessert (Select 1 item, served individually)

- ☐ Red Bean Paste with Glutinous Rice Balls
- ☐ Chilled Mango Sago and Pomelo

8-COURSE DELUXE CHINESE SET MENU

1st Course: Combination Platter

Poached Sustainable Boston Lobster with Assorted Fruit Salad 🍤

Crispy Roasted Pork Belly 🐷

Jade Abalone with Spicy Salad 🍤 🌶️

Deep-fried Chinese Meat Rolls 🐷

Golden Vermicelli Cake with Dried Shrimps 🍤

2nd Course: Soup (Select 1 item, served individually)

☐ Double-boiled Superior Soup with Bird's Nest, Sea Whelk, Conpoy and Jinhua Ham 🍤 🐷

☐ Double-boiled Imperial Chicken Soup with Abalone, Fish Maw and Cordyceps Flower 🍤

3rd Course: Prawn (Select 1 item) 🍤

☐ Steamed Prawns with Chinese Wine and Egg White 🥚

☐ Crispy Butter Prawn Balls with Chicken Floss 🍤

4th Course: Fish (Select 1 item) 🍤

☐ Steamed Sea Bass in Hong Kong Style

☐ "Teochew-style" Steamed Grouper in Golden Broth

5th Course: Poultry (Select 1 item)

☐ Poached Chicken in Truffle Scallion Sauce

☐ Crispy Roasted Chicken with Prawn Crackers 🍤

6th Course: Vegetables (Select 1 item)

☐ Wok-fried Hokkaido Scallops with Asparagus in XO Sauce 🍤

☐ Braised Sea Cucumber and Mushroom with Assorted Vegetables in Supreme Oyster Sauce 🍤

7th Course: Staples (Select 1 item)

☐ Braised Ee-fu Noodles with Mushrooms and Chives

☐ Fried Rice with Crab Meat and Egg White 🍤 🥚

8th Course: Dessert (Select 1 item, served individually)

☐ Yam Paste with Ginkgo Nuts and Coconut Cream 🥥 🥚

☐ Chilled Yuzu Jelly with Aloe Vera



6-COURSE PREMIUM MENU

individually plated

Combination Platter

poached sustainable boston lobster with fruits salad, crispy suckling pig, pan-seared foie gras, duck cutlet with special glaze, sautéed hokkaido scallops with caviar

Double-boiled Superior Chicken Soup with Abalone

morel mushroom, bamboo pith, conpoy

Steamed Cod Fillet in Pumpkin Broth

dried scallop, goji berry

Braised Abalone

jade broccoli, flower mushroom

Truffle-scented Crab Meat Fried Rice

egg white

OR

Braised Ee-fu Noodles with Scallop

shrimp roe, chives

Double-boiled Bird's Nest

snow fungus, peach gum

Complimentary: Crispy Roasted Chicken with Prawn Crackers

min. 100 persons

SOLEMNISATION PACKAGE

Say "I do" in the presence of closest loved ones at some of our most sought-after venues.

With panoramic views of the stunning Sentosa Cove waterfront and majestic superyachts, the NOVA Room and Rooftop Terrace makes for the perfect intimate backdrop for your special day.

\$1,500++ for up to 50 guests
Additional \$1,000++ for Rooftop Terrace

- Exclusive use of the venue for 2 hours
- Solemnisation table set-up
- Theatre seating set-up
- Themed floral decorations
- Wet weather backup venue*

**Applicable for Rooftop Terrace bookings only.*

