



WATERFRONT VOWS



WEDDING KIT 2024/25



ABOUT US

SENTOSA'S SEAFOOD DESTINATION

Set along Quayside Isle, our restaurant is a prime destination for quality seafood, a briny breeze and breathtaking views of beautiful yachts.

We are delighted to present a wedding package like no other; where memories are etched against the backdrop of serene waters.



Quayside Isle

31 Ocean Way #01-02/05

Singapore 098375

Daily: 12pm to 10:30pm



DISCOVER OUR RESTAURANT



OUR POCKETS OF SPACE

Top left, clockwise: Omakase Bar (10 seats), Clipper Bar (12 seats), Oyster Bar (8 seats), VIP Room (10 seats)



OUR EXCLUSIVE WEDDING BUNDLE



AN ALL-INCLUSIVE WATERFRONT WEDDING LIKE NO OTHER



HOTEL STAY

With W Hotel

YACHT CHARTER

With Le Tara

SEAFOOD FEAST

With Greenwood Fish Market



HOTEL STAY WITH W HOTEL

Live it up and experience life in W Singapore, the luxury lifestyle icon located on tropical island paradise with stunning Marina views and surroundings. Discover contemporary luxury with a one night stay at a room of your choice.

Guest Rooms: From \$450++

Suites: From \$750++



HOTEL STAY WITH W HOTEL



WONDERFUL ROOM

Guest Room
1 King, 40sqm
No Balcony

FABULOUS ROOM

Guest Room
1 King, 40sqm
Balcony, Pool View

MARVELOUS SUITE

1 Bedroom Suite
1 King, 80sqm
Balcony

YACHT CHARTER

WITH LE TARA

Take to the seas and cruise the neighbouring Southern Islands for a beautiful backdrop to your photoshoots. The 2 hours cruise welcomes up to 20 pax and includes fuel and crew.

Cruise Route: Southern Islands (St John's Island, Lazarus Island)

Departure: One15 Marina

12 pax: \$899 nett

20 pax: \$1,299 nett



YACHT CHARTER

WITH LE TARA

Le Tara boasts an Italian design with soft furnishings, warm-colored fabrics, and teak decks.

YACHT DETAILS

Model: Alaska 45

Type: Powered Monohull

Dimensions: 45ft Length, 14ft Wide Beam

INCLUSIONS

Bar fridge

Ice cooler box

Microwave oven

1 2-seater kayak

Toilet

Floating water mat

Fantasy floats

Sound system

Cabins

No corkage & self-catering fee



SEAFOOD FEAST

WITH GREENWOOD FISH MARKET

Delight your guests with a seaside seafood experience at Greenwood Fish Market.

As Singapore's trusted seafood specialists since 2003, you can be assured that we will treat you and your guests to only the very best dining experience.

Our award-winning team delivers 3 different cuisines for you to choose to your liking.

WESTERN CUISINE

Head Chef: Ryan Chuang

JAPANESE CUISINE

Omakase Chef: Steven Hong

CHINESE CUISINE

Head Chef: Kam Chek Long

WEDDING KIT 2024/25



GREENWOOD
FISH MARKET

MENU SELECTION

***ADD-ON HOURLY CANAPES**
BLACK MUSSELS & CLAMS Salsa in Puri Tomatoes concasse, onion, cilantro, yogurt
HOMEMADE PASTRAMI Capers aioli, cucumber escabeche, crispy pumpernickel

\$15+€/pax

3 HOURS CANAPES

SAVOURY

SMOKED SALMON TARTE TARTIN

WAGYU BRISKET KUEH PAI TEE

OSCIETRA CAVIAR & OCTOPUS
TARTARE IN PURI

BLUEFIN NEGITORO ON SEAWEED
CRISP

GREY MULLET BOTTARGA IN POTATO
PAVE

SWEET

ORH NEE CRÈME BRULEE TART

VALRHONA DARK CHOCOLATE
MOUSSELINE IN SAVORY WAFFLES

\$128+€/PAX

BUFFET

HOMEMADE BREAD & BUTTER

Pidz, sun-dried focaccia, onion bread,
French churned butter

COLD STATION

Snow crab, boiled live prawns, green
lipped mussels, Manila clams, seafood
tartare, cold smoked salmon tarte
tartin, live oysters

SALAD & SOUP

Kohlrabi & aragula, French heirloom
tomatoes & fennel, lobster bisque

JAPANESE COUNTER

Omakase sashimi, sushi & assorted
makis

HOT STATION

Baked stuffed ocean trout, homemade
pastrami, pork belly char siew, Australia
wagyu striploin MB4/5, bone
m-arrow

SERVED PLATTER

Kum hiong lobster, HK steamed loup de
mer, chilli mud crab

DESSERTS

Bread pudding, orh nee crème brulee
savory French cheese cake

CHEESE

Comté, French camembert, reblochon

\$188+€/PAX MIN 100 PAX

5 COURSES*

COLD SEAFOOD PLATTER

NZ Green lipped mussels, Manila clams,
boiled prawns, cold smoked salmon,
yellowfin tuna tartare & fresh oysters

JAPANESE OMAKASE PLATTER

Chef's selection of sashimi, sushi & makis

ENTRÉE

SHARK-FIN MELON SOUP

Superior stock & dried scallops

MAIN COURSE

HK STEAMED SEABASS

Ginger soya sauce

ROASTED SPRING CHICKEN

Roasted potatoes, peppers & tomatoes

WAGYU BRISKET YEE MIAN

Slow braised

SCALLOP & BROCCOLI

Sautéed with garlic & superior broth

DESSERT

SHARING PLATTER

Valrhona fondant, apple crumble, sticky
date pudding & ice cream

\$168+€/PAX

6 COURSES*

COLD SEAFOOD PLATTER

NZ Green lipped mussels, Manila clams,
boiled prawns, cold smoked salmon,
yellowfin tuna tartare & fresh oysters

JAPANESE OMAKASE PLATTER

Chef's selection of sashimi, sushi & makis

ASIAN PLATTER

Mentaiko bay scallops, garlic steamed
sea tiger prawns, onion & ginger Mani-
la clams, sambal grilled Mediterranean
squid, salt & pepper soft shell crabs

ENTRÉE

SUPERIOR STOCK FISH MAW SOUP

Dried scallops & crabmeat

MAIN COURSE

HK STEAMED GINDARA FILLET

Ginger soya sauce

or

ROASTED SPRING CHICKEN

Roasted potatoes, peppers & tomatoes

or

AUSTRALIAN WAGYU MB4/5

Striploin, burnt broccoli & caper aioli

DESSERT

SHARING PLATTER

Valrhona fondant, apple crumble, sticky
date pudding & ice cream

\$188+€/PAX

BEVERAGE PACKAGES

NON-ALCOHOLIC FREE FLOW

JUICES

Apple, cranberry, lime, mango, orange, pineapple

SOFT DRINKS

Coke, coke light, coke zero, gingerale, soda water, sprite, tonic water

MOCKTAIL

ITALIAN SODAS

Apricot, blueberry, green apple, mint, passionfruit, peach

COFFEE

Americano, flat white, cappucino, latte, espresso (single / double), macchiato (single / double)

TEA

Earl grey, English breakfast, mint tea, iron buddha, black tea

2 HOURS: \$20++/PAX

3 HOURS: \$25++/PAX

FULL BAR FREE FLOW

COCKTAILS

Mojito, cosmopolitan, gimlet

GFM EXCLUSIVE HOUSE POUR WINE

OWNER'S SELECTION

WHITE

Riesling, pinot gris, vinho verde

HOUSE POUR WINE

WHITE

Sauvignon blanc, chardonnay

RED

Cabernet sauvignon, shiraz

OTHERS

Rosè, prosecco

HOUSE POUR SPIRITS

Suntory gin, Ballentine whisky, Absolute vodka, Jose tequila, Bacardi rum

HOUSE POUR SAKES

Sawanotsuru jyosen karakuchi, shirayuki daiginjo hiyashibori

BEER ON TAP

Tiger, Erdinger, Guinness

ALL NON-ALCOHOLIC BEVERAGES INCLUDED

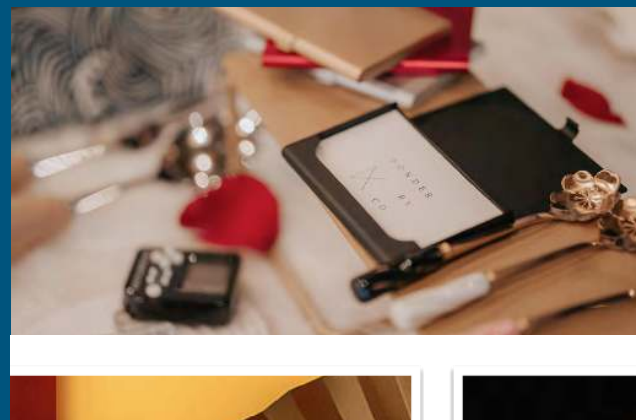
2 HOURS: \$79++/PAX

3 HOURS: \$98++/PAX



ADDITIONALS

To personalise every detail of your dream day



ADDITIONALS

LET US CONNECT YOU

GFM has a network of professional partners ready to help make your dream wedding as seamless as it can be.

Should you be keen to discover the possibilities, simply notify our events team and we will be more than happy to introduce you to our team of vendors.

PARTNER SPECIALTIES

- Wedding favours
- Bespoke florals
- Interactive booths
- Photography
- Videography
- Live music



THE NITTY GRITTY

PARKING

Available at Quayside Isle and Sentosa Cove Village.

CORKAGE

Wine: \$50/ bottle. Liquor: \$150/ bottle.

SITE VIEWING

We would be delighted to personally showcase our venue to you. Please contact us beforehand for the arrangements.

CONFIRMATION

Event reservations are only confirmed when a deposit of 50% of the minimum spend quoted (unless otherwise stated) is received at least 30 days from the event date. Last minute changes are subject to availability.

DEPOSITS

Deposits are non-refundable and the remaining minimum spend balance must be settled at or before the event.

CANCELLATIONS

Deposits will be forfeited for cancellations made within the 30 days cancellation period. For cancellations beyond the cancellation period, additional fees will be incurred.

WEDDING KIT 2024/25



GREENWOOD
FISH MARKET

AS FEATURED ON

THE STRAITS TIMES

THE SMART LOCAL
SINGAPORE



WEEKENDER
Discover Weekend Happiness

SINGAPORE
Tatler

herworld

THE PEAK



h honeycombers

Sassy Mama^{SG}

City
Nomads

SG
MAGAZINE



SETHLUI.COM

ladyironchef
FOODY TRAVEL LIFESTYLE

epicure
life's refinements



DELECTABLE DINING
WITH BREATHTAKING VIEWS

- EPICURE



FRESH SEA-TO-TABLE
SEAFOOD

- 8 DAYS



FISHY BUSINESS IS
GOOD BUSINESS

- WONG AH YOKE



THE 10 BEST SEAFOOD
RESTAURANTS IN SINGAPORE

- CNA LIFESTYLE



CHARTING A
SEAFOOD LEGACY

- SIM



FOR INQUIRES, KINDLY CONTACT US AT
EVENTS@GREENWOODFISHMARKET.COM



[greenwoodfishmarket](https://www.instagram.com/greenwoodfishmarket)

www.greenwoodfishmarket.com