



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, good ol' sea breeze and breathtaking views of beautiful yachts.

We are delighted to present a wedding package like no other, with an all-inclusive package of feasting, sailing and a luxurious staycation.



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)
Total restaurant capacity: up to 250 seats



AN ALL-INCLUSIVE WATERFRONT WEDDING LIKE NO OTHER



A SEAFOOD FEAST

From Greenwood Fish Market

YACHT CHARTER

To the Southern Islands

HOTEL STAY

With W Hotel



A SEAFOOD FEAST FROM GREENWOOD FISH MARKET

Delight your guests with waterfront seafood at Greenwood Fish Market.

As Singapore's trusted seafood specialist 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

JAPANESE CUISINE

CHINESE CUISINE

WEDDING KIT 2024/25



GREENWOOD
FISH MARKET

MENU SELECTION

*ADD-ON HOURLY CANAPES AVAILABLE

BLACK MUSSELS & CLAMS Salsa in puri tomatoes concassé, onion, cilantro, yogurt
HOMEMADE PASTRAMI Capers aioli, cucumber escabeche, crispy pumpernickel

3 HOURS CANAPES

SAVOURY

SMOKED SALMON TARTE TARTIN

WAGYU BRISKET KUEH PAI TEE

OSCIETRA CAVIAR & OCTOPUS
TARTARE IN PURI

BLUEFIN NEGITORO ON SEAWEED
CRISPS

GREY MULLET BOTTARGA IN
POTATO PAVE

SWEET

ORH NEE CRÈME BRULEE TART

VALRHONA DARK CHOCOLATE
MOUSSELINE IN SAVORY WAFFLES

BUFFET

HOMEMADE BREAD & BUTTER

Pide, 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 & arugula, French heirloom
tomatoes & fennel, lobster bisque

JAPANESE COUNTER

Omakase sashimi, sushi & assorted
makis, somen & moriawase tempura

HOT STATION

Baked stuffed ocean trout,
homemade pastrami, pork belly char
siew, Australian wagyu striploin
MB4/5, bone marrow

SERVED PLATTER

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

DESSERTS

Bread pudding, orh nee crème
brulee, savoury French cheesecake

CHEESE

Comté, French camembert, reblochon

5 COURSES*

COLD SEAFOOD PLATTER

NZ Green lipped mussels, Manilla
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

6 COURSES*

COLD SEAFOOD PLATTER

NZ Green lipped mussels, Manilla
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 Manilla 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

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, cappuccino, latte, espresso (single / double), macchiato (single / double)

TEA

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

CHOICE OF:
2 HOURS
3 HOURS

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 jiyosen karakuchi, shirayuki daiginjiyo hiyashibori

BEER ON TAP

Tiger, Erdinger, Guinness

ALL NON-ALCOHOLIC BEVERAGES INCLUDED

CHOICE OF:
2 HOURS
3 HOURS



YACHT CHARTER TO THE SOUTHERN ISLANDS

Take to the seas and cruise the neighbouring Southern Islands for a beautiful backdrop to your photoshoots.

The 2 hours cruise includes fuel, crew and a grand entrance to Greenwood Fish Market as you disembark from the luxurious ONE° 15 Marina.



YACHT CHARTER TO THE SOUTHERN ISLANDS

YACHT DETAILS

- Type: Powered Vessel

CRUISE ROUTE

- Southern Islands
 - St John's Island
 - Lazarus Island

DEPARTURE

- One15 Marina



HOTEL STAY

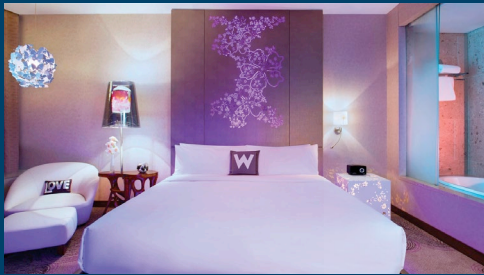
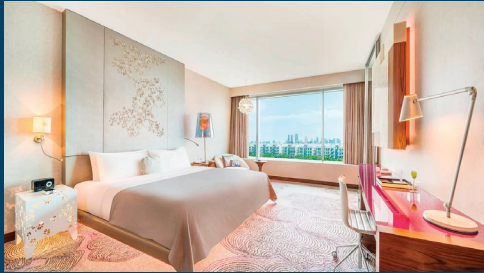
WITH W HOTEL

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.



HOTEL STAY

WITH W HOTEL



WONDERFUL ROOM

Guest Room
1 King, 40sqm
No Balcony

FABULOUS ROOM

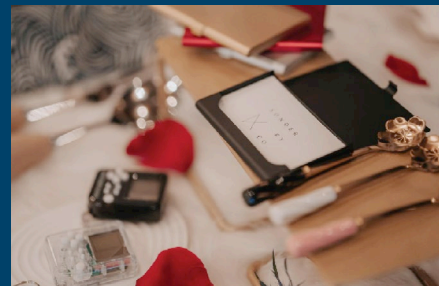
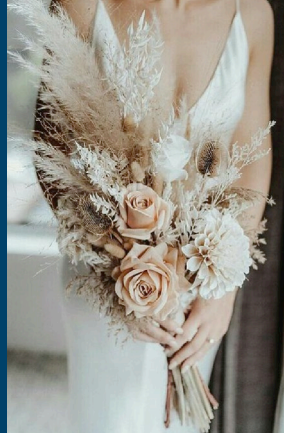
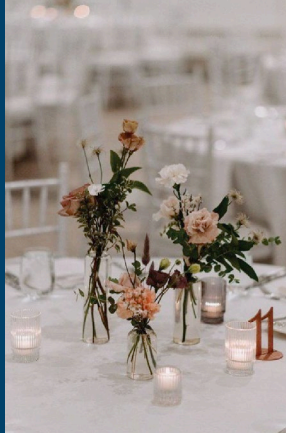
Guest Room
1 King, 40sqm
Balcony, Pool View

MARVELOUS SUITE

1 Bedroom Suite
1 King, 80sqm
Balcony

ADDITIONALS: PARTNER SPECIALTIES

Wedding favours | Bespoke florals | Interactive booths | etc
For inquires on our partner network, kindly contact us at events@greenwoodfishmarket.com



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 showcase our venue to you. Please get in touch with us beforehand to make the arrangements.



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
BY MARYSIA AGATI | ESTABLISHED 2012

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