



ONE 15 MARINA 
Sentosa Cove Singapore

2025 BIRTHDAY PARTY PACKAGES

Celebrate these momentous moments
in our unique waterfront spaces.



www.one15marina.com

☎ 6305 6990 | ✉ catering.sc@one15marina.com

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Sentosa Cove Singapore

PARTY PACKAGE

\$138++ per person
min. 30 persons

Package Inclusions:

- Exclusive use of venue for 4 hours
 - Exquisite International buffet
 - Free-flow soft drinks
- A complimentary beer shuttle for every 30 persons
- Built-in sound system and 2 wireless microphones
 - Use of screen and projector
- Choice of complimentary backdrop
- Complimentary parking for 30% of guaranteed attendance
 - Complimentary admission to Sentosa Island

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BUFFET MENU A

Salad

Mesclun Greens 

*cucumber, cherry tomato, corn kernel, black olive
served with lemon dressing, balsamic
vinaigrette, cocktail dressing*

Mango and Shrimp
capsicum, tomato, onion

Chicken, Plum and Walnut
*roasted chicken breast, Japanese cucumber,
yellow cherry tomato*

Soup

French Onion Soup
cheese croutons, bread rolls

Mains

Seafood Pink Marinara Pasta
*shrimp, squid, creamy homemade tomato sauce,
linguine*

General Tso's Chicken
chicken thigh, scallion, sesame, soy glaze

Herb-crusted Sea Bass
shaved fennel, grenobloise

Stir-fried Baby Kai Lan 
in oyster sauce, crispy garlic

Beef Casserole
beef brisket, baby potato, rosemary gravy

Desserts

Tropical Fruit Platter

Chef's Selection of Mini French Pastries

Peach Clafoutis

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Terms and conditions apply. Prices are subject to service charge and prevailing goods and services tax.



Vegetarian



Vegan




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BUFFET MENU B

Salad

Asian Mixed Greens 
*cucumber, cherry tomato, corn kernel, black olive
served with lemon dressing, balsamic vinaigrette,
cocktail dressing*

Smoked Salmon Niçoise
french bean, quinoa, cherry tomato, shallot confit

Tempeh and Beans Kebrau 
tempeh, long bean, onion

Mouth-watering Poached Chicken
Japanese cucumber, spicy Szechuan dressing

Soup

Cream of Cauliflower
served with bread rolls

Mains

Yang Zhou Fried Rice
mock barbecue meat, shrimp, vegetables

Three Cup Chicken
chicken thigh, garlic, chilli, onion, Thai basil

Braised Milk Cabbage and Mushroom

Cioppino
prawns, clams, sea bass, fennel, tomato

French Beans and Carrot Mimosa 
French bean, carrot, deviled egg

Slow-braised Beef Brisket Stroganoff
mixed capsicum, gherkin, sour cream

Desserts

Tropical Fruit Platter

Chef's Selection of Mini French Pastries

Berries Clafoutis

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Vegan