

**ONE°15 MARINA**   
Sentosa Cove Singapore

## 2025 CORPORATE MEETING PACKAGES

Meeting spaces perfectly purpose-built for  
corporate discussions and seminars.

[www.one15marina.com](http://www.one15marina.com)

☎ 6305 6990 | ✉ [catering.sc@one15marina.com](mailto:catering.sc@one15marina.com) |   [@one15marina](https://www.facebook.com/one15marina)

# Full Day Meeting Package

(min. 10 persons)

## 3-course Set Lunch

\$128++ per person (max. 50 persons)

## International Buffet Lunch

\$128++ per person (min. 30 persons)

## 7-course Chinese Set Lunch

\$158++ per person (max. 50 persons)













### Package Inclusions:

- 8-hour use of meeting room
- 2 coffee breaks with choice of thematic menu
- Free-flow coffee, tea, water and mints
- Use of screen and projector
- 2 flipcharts with assorted markers
- Writing materials
- 2 wireless microphones (excluding Meeting Room and Chart Room)
- Wi-Fi
- Complimentary parking for 30% of guaranteed attendance
- Complimentary admission to Sentosa Island










### Add-on Breakfast Station

(top-up \$12++ per person)

#### NON-HALAL

- Butter Croissant   
- Scrambled Egg   
- Grilled Chipolata Sausage 
- Fruit Yogurt with Granola  
- Tater Tot Hash  
- Gammon Ham 

#### HALAL

- Butter Croissant   
- Scrambled Egg   
- Grilled Chicken Sausage
- Fruit Yogurt with Granola  
- Tater Tot Hash  
- Chicken Ham

Includes condiments, orange juice, apple juice

 Vegetarian |  Pork |  Dairy |  Eggs |  Gluten-free

[www.one15marina.com](http://www.one15marina.com)

☎ 6305 6990 | ✉ [catering.sc@one15marina.com](mailto:catering.sc@one15marina.com) |    @one15marina

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

# Half Day Meeting Package with Lunch

(min. 10 persons)

## 3-course Set Lunch

\$108++ per person (max. 50 persons)

## International Buffet Lunch

\$108++ per person (min. 30 persons)

## 7-course Chinese Set Lunch

\$138++ per person (max. 50 persons)













### Package Inclusions:

- 4-hour use of meeting room
- 1 coffee break with choice of thematic menu
- Free-flow coffee, tea, water and mints
- Use of screen and projector
- 2 flipcharts with assorted markers
- Writing materials
- 2 wireless microphones (excluding Meeting Room and Chart Room)
- Wi-Fi
- Complimentary parking for 30% of guaranteed attendance
- Complimentary admission to Sentosa Island











### Add-on Breakfast Station

(top-up \$12++ per person)

#### NON-HALAL

- Butter Croissant   
- Scrambled Egg   
- Grilled Chipolata Sausage 
- Fruit Yogurt with Granola  
- Tater Tot Hash  
- Gammon Ham 

#### HALAL

- Butter Croissant   
- Scrambled Egg   
- Grilled Chicken Sausage
- Fruit Yogurt with Granola  
- Tater Tot Hash  
- Chicken Ham

Includes condiments, orange juice, apple juice

 Vegetarian |  Pork |  Dairy |  Eggs |  Gluten-free

[www.one15marina.com](http://www.one15marina.com)

☎ 6305 6990 | ✉ [catering.sc@one15marina.com](mailto:catering.sc@one15marina.com) |    @one15marina

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

# Half Day Meeting Package

**\$65++ per person**  
(min. 10 persons)













## Package Inclusions:

- 4-hour use of meeting room
- 1 coffee break with choice of thematic menu
- Free-flow coffee, tea, water and mints
- Use of screen and projector
- 2 flipcharts with assorted markers
- Writing materials
- Wi-Fi
- Complimentary parking for 30% of guaranteed attendance
- Complimentary admission to Sentosa Island











## Add-on Breakfast Station

(top-up \$12++ per person)

### NON-HALAL

- Butter Croissant   
- Scrambled Egg   
- Grilled Chipolata Sausage 
- Fruit Yogurt with Granola  
- Tater Tot Hash  
- Gammon Ham 

### HALAL

- Butter Croissant   
- Scrambled Egg   
- Grilled Chicken Sausage
- Fruit Yogurt with Granola  
- Tater Tot Hash  
- Chicken Ham

Includes condiments, orange juice, apple juice

 Vegetarian |  Pork |  Dairy |  Eggs |  Gluten-free

[www.one15marina.com](http://www.one15marina.com)

☎ 6305 6990 | ✉ [catering.sc@one15marina.com](mailto:catering.sc@one15marina.com) |    @one15marina

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

**ADD-ON**

## Yacht Charter with Barbecue Set

*(min. 10 persons)*

### Deluxe

**\$1,800++ for 10 persons**

Top-up \$128++ per additional person

Top-up \$300++ for Chef-on-board service

### Premium

**\$2,000++ for 10 persons**

Top-up \$128++ per additional person

Complimentary Chef-on-board service

#### Package Inclusions:

- 2-hour exclusive use of yacht around Southern Islands
- Free-flow soft drinks
- Complimentary ice
- 20% off beverage menu

[www.one15marina.com](http://www.one15marina.com)

☎ 6305 6990 | ✉ [catering.sc@one15marina.com](mailto:catering.sc@one15marina.com) |   [@one15marina](https://www.instagram.com/one15marina)

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

# Thematic Coffee Break Menu


















## LOCAL DELIGHTS

- (AM)** • Steamed Rice Rolls with Sweet Sauce 
- Roti Prata with Vegetables Dhal  
- Fresh Fruit Salad  
- (PM)** • Chicken Lollipop with Sweet Chilli Sauce
- Vegetarian Curry Puff   
- Banana Cake   





## HEALTHY AND WHOLESOME

- (AM)** • Sun-dried Tomato Bread with Turkey Ham, Cheddar Cheese and Tomatoes 
- Greek Yogurt Parfait with Honey and Nuts    
- Fresh Fruit Salad  
- (PM)** • Whole Wheat Tortilla Wrap with Grilled Vegetables and Chicken 
- Vegetable Sticks with Hummus and Yogurt Dip   
- Carrot Cake with Cream Cheese (Low Sugar)  

## CLASSIC CONTINENTAL

- (AM)** • Mini Apple Turnover   
- Mini Smoked Salmon and Cream Cheese Bagel   
- Fresh Fruit Salad  
- (PM)** • Mini Chicken Pie   
- Cheese Scone with Whipped Cream and Honey   
- Strawberry Tart   






## GUILT-FREE VEGAN

- (AM)** • IMPOSSIBLE™ Wrap
- Chia Pudding Cup 
- Fresh Fruit Salad 
- (PM)** • Vegan Jackfruit Gyoza 
- Mushroom Vol-au-vent
- Yuzu Jello Shooter 

## AROUND THE WORLD

- (AM)** • Bulgogi Chicken Wrap
- Mini Maple Pancake  
- Fresh Fruit Salad  
- (PM)** • Fish Finger with Tartar Sauce  
- Mexican Beef Taco  
- Classic Tiramisu   

## ORIENTAL

- (AM)** • Prawn Har Kau and Chicken Siew Mai 
- Plain Porridge with Condiments  
- Pan-fried Yam Cake 
- (PM)** • Chicken Lollipop with Sweet Chilli Sauce
- Mini Potato Curry Puff 
- Fresh Fruit Salad  

 Vegetarian |  Seafood |  Nuts |  Beef |  Dairy |  Eggs |  Gluten-free



[www.one15marina.com](http://www.one15marina.com)

 6305 6990 |  [catering.sc@one15marina.com](mailto:catering.sc@one15marina.com) |   [@one15marina](https://www.instagram.com/one15marina)

# International Buffet Lunch

## MENU A

### APPETISER & SALAD

Create Your Own Harvest Bowl    
*mesclun, romaine lettuce, tomatoes, corn,  
cucumber, chickpea, capsicum,  
house-made dressing*

Seafood & Avocado Ceviche  

Tri-coloured Pasta Salad with Pesto 

### SOUP & BREAD

Wild Mushroom Soup  



Assorted Bread

### MAINS


Slow-roasted Farmed Chicken  
with Mushroom Ragout 

Hungarian Beef Goulash 

Pan-fried Salmon with Kaffir Lime Butter Sauce  

Braised Broccoli with Shimeji Mushroom  


Honey-glazed Root Vegetables  

Smoked Chicken and Vegetable Pilaf Rice 

### DESSERTS



Chocolate Mousse Cake  



Bread and Butter Pudding with  
Vanilla Sauce  



Tropical Fruit Platter  

## MENU B

### APPETISER & SALAD

Create Your Own Harvest Bowl    
*mesclun, romaine lettuce, tomatoes, corn,  
cucumber, chickpea, capsicum,  
house-made dressing*

Thai-style Glass Noodle Salad with Seafood  



Indonesian Fried Tofu with House-made  
Peanut Sauce  

### SOUP & BREAD


Soto Ayam



Assorted Bread

### MAINS

Oven-roasted Tandoori Chicken with Raita  

Irish Lamb Shank Stew with Root Vegetables


Assam Izumi Fish Fillet 


Rosemary Oven-roasted Baby Potatoes  



Buttered Seasonal Vegetables  

Vegetarian Biryani Rice  

### DESSERTS

Assorted French Pastries 

Mango Pudding 

Tropical Fruit Platter  

 Vegetarian |  Seafood |  Nuts |  Beef |  Dairy |  Eggs |  Gluten-free

[www.one15marina.com](http://www.one15marina.com)



 6305 6990 |  [catering.sc@one15marina.com](mailto:catering.sc@one15marina.com) |    @one15marina

# Latitude Restaurant & Terrace


## 3-course Set Lunch

### MENU A



#### APPETISER

Latitude Caesar Salad    
*romaine lettuce, quail egg, anchovies,  
toasted herb croutons, caesar dressing*



#### MAIN

Grilled Chicken Bowl   
*grilled chicken thigh, edamame,  
avocado, pickled radish, onsen egg,  
Japanese pearl rice*

OR

Squid Ink Fish and Chips    
*locally-farmed barramundi, shoestring fries,  
tartar sauce, andalouse sauce*

OR



Seafood Hor Fun    
*prawns, squid, sliced fish, seasonal  
vegetables, egg gravy, rice noodle*

#### DESSERT

Chef's choice  

### MENU B



#### APPETISER

Insalata con Stracciatella    
*San Marzano tomatoes, pistachio, basil*


#### MAIN

Hainanese Chicken Rice  
*poached chicken breast, cucumber,  
served with chicken rice, chicken soup*



OR

Wagyu Beef Burger    
*handmade beef patty, cheddar, pickled  
cucumber, caramelised onions, romaine  
lettuce, tomatoes, house-made burger sauce,  
shoestring fries*

OR

Linguine alla Vongole   
*Venus clam, garlic, parsley, chilli flakes,  
white wine, linguine*

#### DESSERT

Chef's choice  

 Vegan |  Pork |  Seafood |  Beef |  Dairy |  Eggs |  Locally-produced

[www.one15marina.com](http://www.one15marina.com)

 6305 6990 |  [catering.sc@one15marina.com](mailto:catering.sc@one15marina.com) |   @one15marina

# Latitude Restaurant & Terrace


## 3-course Set Lunch

### MENU C



#### APPETISER

Chef's Salad  
*romaine lettuce, kidney beans, spiced tomato  
salsa, guacamole, chicken breast, olives,  
sweet corn, pickled onion, lime crema,  
tortilla chips*





#### MAIN

Salmon Poke Bowl   
*avocado, romaine lettuce, cherry tomatoes,  
edamame, seaweed, sriracha, mayonnaise,  
Japanese pearl rice*

OR

Smoked Beef Brisket Sandwich    
*over easy egg, pickled cucumber, purple  
cabbage, cheddar, guacamole,  
shoestring fries*

OR


Nasi Goreng Istimewa      
*chicken satay, deep-fried mid-wings, sunny  
side-up, achar, wok-fried sambal rice*

#### DESSERT


Chef's choice  

### VEGETARIAN



#### APPETISER

San Marzano Tomato with Melon   
*seasonal melon, basil, yuzu dressing*



#### MAIN

Eggplant Parmigiana   
*mozzarella, pomodoro sauce,  
chimichurri sauce*



OR

Aglia Olio alla Casa    
*garlic, chilli, extra virgin olive oil, spaghetti*



OR

Roasted Cauliflower    
*black garlic sauce, pine nut, saffron*



#### DESSERT

Chef's choice  

# WOK°15 Kitchen 7-course Chinese Set Lunch

精美点心拼盘  

WOK°15 Kitchen Dim Sum Platter

黄金虾  

Crispy Prawn Balls with Salted Egg Yolk

油浸金目鲈 


Deep-fried Sea Bass

脆皮烧鸡

Crispy Roasted Chicken

三菇菠菜豆腐

Braised Spinach Beancurd with Trio of Mushrooms

港式海鲜焖米粉 

Braised Vermicelli with Seafood and Vegetables in Hong Kong Style

杨枝甘露

Mango Sago with Pomelo

*Food will be served at WOK°15 Kitchen.*



 Eggs |  Seafood |  Pork

[www.one15marina.com](http://www.one15marina.com)

# Yacht Charter with Barbecue Set

## BARBECUE DELUXE MENU

### STARTERS

- Old-fashioned Potato Salad 
- Southern Coleslaw 




### BUTCHER CUTS

- Garlic Teriyaki Marinated Steak 
- Moo Ping (*Thai-style Pork Skewer*) 
- Honey Garlic Soy Chicken Mid-wings
- Chicken Satay

### SEAFOOD

- Garlic Thyme Tiger Prawn
- Curry-spiced Calamari Ring with Sambal Chilli 

### SIDES



- Buttered Corn  
- Vegetable Skewers 

### DESSERT

- Mini Cheesecake  

## BARBECUE PREMIUM MENU

### STARTERS

- Salmon Gravlax 
- Mixed Garden Salad 



### BUTCHER CUTS

- Grass-fed Striploin with Herbes de Provence 
- Lamb T-bone with Moroccan Ras el Hanout Marinade
- Wagyu Rib Fingers 
- Garlic and Rosemary Boneless Chicken Leg

### SEAFOOD

- Garlic Butter Herb XL Scallop
- Seafood Papillote  
*barramundi, mussel, clam, calamari*

### SIDES

- Truffle Mash 
- Roasted Cauliflower with Golden Raisin Vinaigrette 

### DESSERT

- Mini Opera Cake  

 Vegetarian |  Seafood |  Beef |  Pork |  Dairy |  Eggs |  Spicy

[www.one15marina.com](http://www.one15marina.com)

 6305 6990 |  [catering.sc@one15marina.com](mailto:catering.sc@one15marina.com) |   @one15marina