



**BIRTHDAY
PACKAGE**

Mark your birthday celebrations
in unique waterfront spaces.

Valid till 31 December 2023

www.one15marina.com

CELEBRATION PACKAGE

\$1,088++ per table of 10 persons
min. 3 tables

Package Inclusions:

- Exclusive use of venue for 4 hours
- Free-flow of soft drinks and Chinese tea
- Built-in sound system and 2 wireless microphones
- Complimentary parking for 30% of guaranteed attendance
- Complimentary admission to Sentosa Island

www.one15marina.com
☎ 6305 6990 | ✉ catering.sc@one15marina.com | [f](#) [@](#) @one15marina

Terms and conditions apply. Prices are subject to 10% service charge and thereafter, prevailing government service tax.
Subject to change according to government regulations.

8-COURSE CHINESE SET MENU

Longevity Buns

Combination Platter

*prawn salad with fruit cocktail, spring rolls, mini octopus
salad, jellyfish salad with peanut chilli oil, smoked Irish duck
with kabayaki glaze and dashi rice nibs*

Braised Seafood Thick Soup

Crispy Prawns with Wasabi Mayo
on a bed of tropical fruits

Steamed Black Garoupa Hong Kong Style

Crispy Roasted Chicken
served with five spice flavoured salt and prawn crackers

Wok-fried Lotus Root, Celery, Black Fungus and
Seasonal Vegetables
in X.O. sauce

Longevity Noodles

Yam Paste
with ginkgo nuts in coconut sauce

PARTY PACKAGE

Buffet Menu A: \$75++ per person

Buffet Menu B: \$85++ per person

min. 30 persons

Package Inclusions:

- Exclusive use of venue for 4 hours
- Free-flow of soft drinks, coffee and tea
- Built-in sound system and 2 wireless microphones
- Complimentary parking for 30% of guaranteed attendance
- Complimentary admission to Sentosa Island

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

MAIN

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

DESSERT

Tropical Fruits Platter

Chef's Selection of Mini French Pastries

Peach Clafoutis

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

MAIN

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

DESSERT

Tropical Fruits Platter

Chef's Selection of Mini French Pastries

Berries Clafoutis

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