



**2023
CHRISTMAS
PACKAGE**

Celebrate the magic of Christmas
alongside picturesque views of the marina.

www.one15marina.com

BUFFET MENUS

A: \$98++ per person
B: \$128++ per person
Min. 30 persons

Package Inclusions:

- Exclusive use of the venue for 4 hours
- Free-flow of soft drinks, coffee and tea
 - Christmas centerpiece for all tables
- Complimentary parking for 30% of guaranteed attendance
 - Complimentary admission to Sentosa Island

MENU A

STARTER

Chilled Shrimp Skewers
lemon mayonnaise

Chicken & Mushroom Terrine
cherry tomato, frisée

SALAD

Mesclun & Kale Salad
*black olive, cauliflower florets, cherry tomato,
telegraph cucumber, balsamic vinaigrette,
house dressing, ranch dressing*

Roasted Butternut Squash
*quinoa, chargrilled courgette, crumbled feta,
pomegranate seeds, fried kale, citrus herb
dressing*

Curried Raisin Coleslaw

SOUP

Cream of Roasted Butter Squash
chef's selection of bread

CARVING STATION

Oven Roasted Turkey Breast
cranberry marmalade

MAIN

Grilled Barramundi Fillet
chive butter sauce

Mushroom & Nut Stroganoff
cashew, walnut, peanut, cream sauce

Chicken Bratwurst
onion sauce

Classic Chicken Chasseur
winter vegetables

Roasted Potatoes
garlic, thyme

Sautéed Brussels Sprouts
turkey bacon

Cauliflower Au Gratin
mornay sauce

Honey-glazed Roasted Root Vegetables
swede, celeriac, parsnip

Stir-fried French Bean
pork, holy basil

DESSERT

Christmas Pudding
brandy sauce

Vanilla Panna Cotta
forest fruits

Chocolate Yule Log

White & Dark Chocolate Mousse

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

MENU B

STARTER

Cured Atlantic Salmon Gravlax
dill mustard dressing

Mini Prawn & Crayfish Cocktail

Chicken Liver Port Parfait
onion jam

Ham Hock Terrine
parsley, whole grain mustard dressing

SALAD

Caesar Salad
cos lettuce, croutons, bacon, parmesan shavings, caesar dressing

Roasted Butternut Squash
quinoa, chargrilled courgette, crumbled feta, pomegranate seeds, fried kale, citrus herb dressing

SOUP

Cream of Winter Vegetables
chef's selection of bread

CARVING STATION

48-hour Slow-braised Beef Short Ribs
horseradish port sauce

MAIN

Oven Roasted Turkey Breast
stuffing ball, cranberry jus

Baked Honey-glazed Ham
boneless gammon ham, pork gravy

Stir-fried Black Pepper Veal

Roasted Potatoes
garlic, thyme

Sautéed Brussels Sprouts
pancetta

Cauliflower Au Gratin
mornay sauce

Honey-glazed Roasted Root Vegetables
swede, celeriac, parsnip

Truffle-scented Smoked Duck Fried Rice

DESSERT

Mixed Berry Crème Brûlée

Shortbread Biscuit

Christmas Pudding
brandy sauce

Chocolate Yule Log

Baileys Cheesecake
chocolate sauce

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