

2024 DINNER AND DANCE PACKAGES

Transform your ordinary dinner and
dance to one with style and elegance.

www.one15marina.com

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

DINNER AND DANCE DELUXE PACKAGE

8-course Chinese Set Menu

\$1,088++ per table of 10 persons

min. 10 tables, max. 36 tables

4-course Western Set Menu

\$108++ per person

min. 100 persons, max. 250 persons

Package Inclusions:

- Exclusive use of venue for 4 hours
- Free-flow soft drinks, Chinese tea or coffee and tea
 - A complimentary stay for the committee
 - \$100 F&B voucher
- Complimentary parking for 30% of guaranteed attendance
 - Complimentary admission to Sentosa Island

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

8-COURSE CHINESE SET MENU

Combination Platter

*prawn salad with fruit cocktail, crispy 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 Sea Bass 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 xo sauce

Braised Ee-fu Noodles
with mushrooms and chives

Chilled Yuzu Jelly
with citrus fruits and chilled lemongrass tea

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4-COURSE WESTERN SET MENU

Menu A

Black Pepper Tuna
*crusted with candied walnuts,
masala spices and waldorf salad*

Manhattan Clam Chowder

Free-range Chicken
*with buttered vegetables, capsicum sauce
and dauphinoise potatoes*

Strawberry Tart
with vanilla sauce

Menu B

Mango Prawn and Crabmeat
*with louis dressing, papaya salad
and yellow frisse*

Cream of Asparagus
with pine nuts

Oven-roasted Sea Bass
with ratatouille shallot mashed and broccolini

Hazelnut Torte
with vanilla sauce and fresh berries compote

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DINNER AND DANCE PREMIUM PACKAGE

8-course Chinese Set Menu

\$1,388++ per table of 10 persons
min. 10 tables, max. 36 tables

5-course Western Set Menu

\$138++ per person
min. 100 persons, max. 250 persons

Package Inclusions:

- Exclusive use of venue for 4 hours
- Free-flow soft drinks, Chinese tea or coffee and tea
 - A bottle of house wine for every 10 guests
 - A barrel of beer
 - A complimentary stay for the committee
 - \$100 F&B voucher
- Lucky draw prize of 2D1N stay in our Hillview Room (valid for 6 months)
 - Complimentary parking for 30% of guaranteed attendance
 - Complimentary admission to Sentosa Island

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8-COURSE CHINESE SET MENU

Combination Platter

prawn salad with fruit cocktail, crispy 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 Garoupa Hong Kong Style

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

Braised Bai Ling Mushroom
with dried scallops and Chinese spinach

Braised Ee-fu Noodles
with mushrooms and chives

Chilled Yuzu Jelly
with citrus fruits and chilled lemongrass tea

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5-COURSE WESTERN SET MENU

Menu A

Black Pepper Tuna
*crusted with candied walnuts,
masala spices and waldorf salad*

Manhattan Clam Chowder

Crabmeat Aglio Olio

Free-range Chicken
*with buttered vegetables, capsicum sauce
and dauphinoise potatoes*

Strawberry Tart
with vanilla sauce

Menu B

Mango Prawn and Crabmeat
*with louis dressing, papaya salad
and yellow frisse*

Cream of Asparagus
with pine nuts

Crabmeat Aglio Olio

Oven-roasted Sea Bass
with ratatouille shallot mashed and broccolini

Hazelnut Torte
with vanilla sauce and fresh berries compote