

ONE°15 MARINA 
Sentosa Cove Singapore

2024 CORPORATE MEETING PACKAGES

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

www.one15marina.com

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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

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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

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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

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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

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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



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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

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
LATITUDE Bistro



3-course Set Lunch

APPETISER

Cream of Mushroom Soup  

MAIN *(select one)*



Baked Mentaiko Salmon 
onsen egg, edamame, daikon, Japanese pearl rice




Burrito Bowl  
scrambled tofu, onions, bell peppers, black beans, baby spinach, avocado, cilantro, chipotle salsa

Classic Pepperoni Pizza  
beef pepperoni, dried oregano, mozzarella and yellow cheddar, house-made San Marzano tomato base

Dry Mala Noodle    
beancurd skin, broccoli, lotus root, silver sprouts, potato, mala sauce, sesame seed, peanut, egg noodle

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

LATITUDE Burger  
handmade beef patty, emmental, gherkin, caramelised onions, lettuce, tomatoes, potato bun, barbecue sauce, fries

Nasi Goreng   
chicken satay, deep-fried mid-wings, fried egg, achar, wok-fried sambal rice



Spaghetti Aglio Olio  
garlic, chilli, parsley, extra virgin olive oil

DESSERT

Chef's choice  

Food will be served at LATITUDE Bistro.

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

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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

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