



Food & Beverage

Where Family, Talent, and Growth Shape Every Concept



Events Kit



Restaurant, Bar and Lounge
The Spot for Every Occasion

Events Kit



The Spot

Restaurant, Bar and Lounge



A multi-concept restaurant, bar and lounge located in Marina One, at the heart of Singapore's Central Business District (CBD), surrounded by leading corporate offices.

The Spot has hosted a wide range of events, from cocktail receptions and corporate dinners to large-scale networking sessions for MICE groups. With flexible indoor, outdoor and bar spaces, the venue can be configured for both standing and seated formats to suit different event styles and group sizes.

Menus are fully customizable, offering canapés, buffet spreads or personalized set menus. The cuisine offered is a combination of modern European with Southeast Asian influences, centered on bold, ingredient-driven dishes that are well suited for sharing and event-led dining.

Highlights

- Conveniently located in the CBD
- A contemporary venue with flexible spaces for 18 - 250pax
- Choice of 3 distinctive spaces for exclusive hires
- Tailored menus & Full-fledge bar
- Suitable for a wide range of event formats





Culinary Team

Head Chef Louis Lee

Head Chef

Chef Louis Lee leads the restaurant's culinary direction with a focus on innovation, seasonality, and balance.

He began his career at Curate Cucina Pisana at Resorts World Sentosa, where he trained under celebrated chefs and built a strong foundation in modern European gastronomy. He later refined his skills under award-winning Chef Andrew Walsh at the Michelin-starred Cure Restaurant, deepening his culinary philosophy and techniques.

Before joining The Spot, he helmed JU95, a modern Japanese-fusion izakaya where he was known for his inventive dishes and seamless blend of Asian flavours with contemporary techniques.



Awards & Features

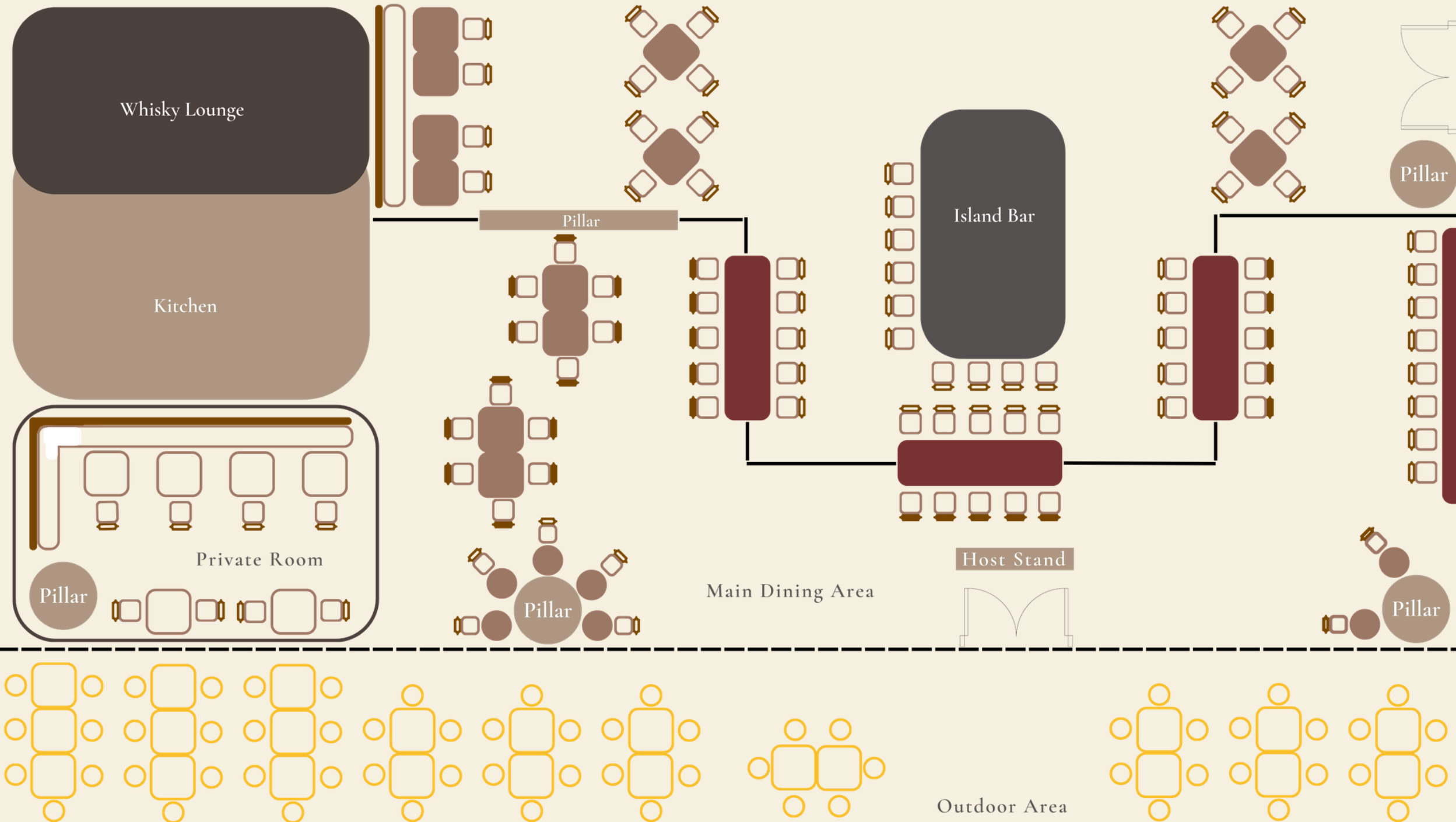
Past and Present



- Award Nominee of New Restaurant of The Year 2019 by World Gourmet Summit Awards
- Featured in Singapore's Top Restaurants Guide in 2019 and 2020 by Wine & Dine Magazine
- Featured in Tatler Dining Best Restaurants in 2019 - 2025

The Space

Floorplan & Factsheet



Capacity

Indoor Seated	90
Indoor Seated & Standing	120
Indoor & Outdoor Seated & Standing	250

Alternative set-up may be arranged upon request

Amenities

Versatile multi-concept space
AV support system

Available for Events

Mon - Sun | 11am-3pm, 6pm -10pm

Cuisine

Modern European with Southeast Asian Flavours

At the heart of the experience is a cuisine that combines modern European technique with vibrant Southeast Asian influences, resulting in bold, ingredient-led dishes crafted for sharing.

Menus can be tailored to each occasion, with formats ranging from elegant canapés to abundant buffet spreads and bespoke set menus



The Space

Main Dining Room



Flexible, Customisable Space

The interior blends modern design with versatile layouts, allowing you to personalise and style the space to suit your event. Whether for branded setups, themed décor, or collaborative activations, the venue adapts effortlessly to your vision.

Highlights

- Recommended for groups of 50–90 guests for a seated set menu, or up to 120 guests for a cocktail reception.
- Features a full-fledged bar, ideal for networking or celebrations
- Equipped with a full AV system and projector for presentations

The Space

Private Dining Room

- Recommended for group size of up to 18pax
- Private enclave for perfect for intimate get-togethers and special occasions



The Space

Outdoor



Versatile Outdoor Space

- An open-air setting perfect for relaxed gatherings, casual drinks, or alfresco celebrations
- With flexible layouts and styling options, the space can be tailored for networking events, private celebrations, or curated experiences
- This area can host up to a capacity of 130pax



Sample Set Menu

3-Course | \$78++

1 Apps, 1 Main, 1 Dessert

5-Course | \$98++

1 Snack, 2 Apps, 1 Main, 1 Dessert

7-Course | \$118++

2 Snacks, 3 Apps, 1 Main, 1 Dessert



THE SPOT

Snacks

Smoked Trout

Bonito Mayo, Wasabi Avocado

Crispy Pork

Thai Aioli, Pickle, Betel Leaf

Main

Truffle Stuffed Chicken Breast

Grilled Broccolini, Broccoli Puree,
Hazelnut & Truffle Jus

Grilled Japanese Sawara

Textures of Zucchini, Coriander
Cream, Fragrant Herbs

Wagyu Rump Cap MB7

Harissa, Grilled Maitake & Shishito
Pepper, Sancho Pepper Jus

Spiced Iberico Pork Loin

Burnt Cauliflower, Crispy Kale,
Burnt Scallion Salsa, Gochujang Jus

Appetiser

Wagyu Tartare

Yuzu Kosho, Yolk, Rice Cracker

Hay Smoked Hamachi

Grilled Radicchio, Confit Beetroot, Berry Sauce

Spanish Octopus

Preserved Green Papaya Slaw, Mint, Peanut
Aka Miso Emulsion

Dessert

Chocolate "Tart" 2.0

Bulldog Vinegar, Dark Chocolate Soil, Rum &
Caramel Banana Ice Cream

Texture of Rice

Black Rice Pudding, Roasted Rice
Ice Cream, Rice Ball

Olive Oil & Strawberry

Strawberry Chutney, Tarragon
Syrup, Olive Ice Cream

Sample Canapé Menu

6 items | \$58++

8 items | \$68++

10 items | \$78++

12 items | \$85++



THE SPOT

Cold

Prawn Toast (DF)

Wagyu Beef Tartare

Beetroot Cured Salmon (GF)

House Whipped Ricotta (V)

Smoked Hamachi Taco (DF | GF)

Hay Smoked Trout (GF)

Prosciutto Ham with Rock Melon (DF | GF)

Hot

Thai Chicken Skewer (DF | GF)

Braised Golden Coin Beef Taco (DF)

Spiced Chicken Bao (DF)

Angus Short Rib Pastrami Bao

Crispy Iberico Pork Belly (DF | GF)

Westholme Wagyu Petite Tender Skewer

Potato Pave (V)

Sweet Corn and Cheese Croquetas (V)

Bacon Wrapped Dates & Stuffed Cheese (GF)

Sharing Snacks

Truffle Fries (V | GF)

Salmon Nachos

Vegetable Crudites (V | DF | GF)

Potato Chip (GF)

Corn Ribs with House Seaweed Spice (V | DF)

Deep Fried Baby Squid

Crispy Fish Skin

Salt & Pepper Chicken Mid Wings

Dessert

Double Fudge Chocolate

Matcha

Tiramisu Mousse

Assorted Les Chouchous

Sample Buffet Menu

Starting price from \$98++

*4 Small Bites, 2 Hot Items, 1 Seafood,
2 Pasta, Rice and Risotto, 1 Side, 1 Dessert*

Premium Add-Ons

Full Blood Blackmore Wagyu Tomahawk MB5 | 100g/\$22++

Kaviari Oscietre Prestige Caviar | 500g/\$178++

Whole Jamon Iberico Ham | 1kg/\$168++



THE SPOT

Small Bites

House Whipped Ricotta (V)

Prawn Cocktail

Salmon Tartare

Prosciutto Ham with Rock Melon

Spiced Chicken Bao

Crispy Iberico Pork Belly

Potato Pave (V)

Bacon Wrapped Dates & Stuffed Cheese

Hot Items

Whole Roasted Heritage Chicken

Westholme Wagyu Petite Tender

Spiced Duck

Premium Korea Jeju Pork Collar

Seafood

Pan-Fried Golden Snapper

Grilled Japanese Sawara

Pasta, Rice and Risotto

Vegetarian Aglio Olio (V)

Crab Bucatini Pasta

Truffle & Mushroom Carbonara (V)

Crispy Silver Fish Rice

Sides

Grilled Cauliflower (V)

Crispy Brussels Sprout (V)

Mesclun Salad (V)

Dessert

Original Fudge Brownie

Tiramisu Mousse

Assorted Les Chouchous

Matcha

Miso Panna Cotta

Mix Fruit Plate

Beverage

Free-flow Packages

Beverage Options (per head)	2 Hours	3 Hours
<ul style="list-style-type: none">• Soft drinks, juices and water (still and sparkling)	\$29++	\$39++
<ul style="list-style-type: none">• Soft drinks, juices, water (still and sparkling), beer, house red and white wine	\$73++	\$93++
<ul style="list-style-type: none">• Soft drinks, juices, beer, house wines and spirits (whisky, gin and vodka)	\$89++	\$119++
<ul style="list-style-type: none">• Soft drinks, juices, beer, house wines and 2 cocktails	\$99++	\$129++

*Additional hours available upon request

Get In Touch

Address

5 Straits View, #01-26/27
Marina One East Tower, Singapore 018985

Operating Hours

Mondays to Fridays
11.30am to 10.30pm

Contact

events@1855fnb.com.sg



WAKANUI
GRILL DINING ■ SINGAPORE

Binchō-tan Charcoal Grill Steakhouse
Nestled within Marina One's iconic
cantilevered glass capsule

Events Kit



Wakanui

Binchō-tan Charcoal Grill Steakhouse



Surrounded by greenery within Marina One's glass capsule, WAKANUI offers a private venue for weddings, corporate gatherings, and celebrations. Natural light, considered design, and an atmosphere of quiet elegance make it a space where moments feel significant.

While we're known for our Binchō-tan charcoal-grilled steaks, our event menus offer much more. From premium meats to a wide selection of dishes that complement any occasion, every menu is fully customisable to suit your event. Our team works with you to create something that feels right, whether that's a multi-course dinner or a more relaxed celebration.

Highlights

- Conveniently located in the CBD
- A contemporary venue with flexible spaces for 16 - 100pax
- Choice of 3 distinctive spaces for exclusive hires
- Bespoke menus
- Suitable for a wide range of event formats





Culinary Team

Head Chef Andrew Woon

Head Chef

With a passion for culinary excellence and more than 15 years of industry experience under his belt, Chef Andrew Woon is the appointed head chef at WAKANUI. Combining expertise in grilling and premium New Zealand meat, he curates unforgettable dining experiences.

Trained in esteemed Michelin-starred showcase restaurants, Curate and OCEAN Restaurant by RWS, Andrew infuses creativity and precision into every dish. From classic favourites to innovative creations, he elevates the craft of WAKANUI to new heights.



Awards & Features

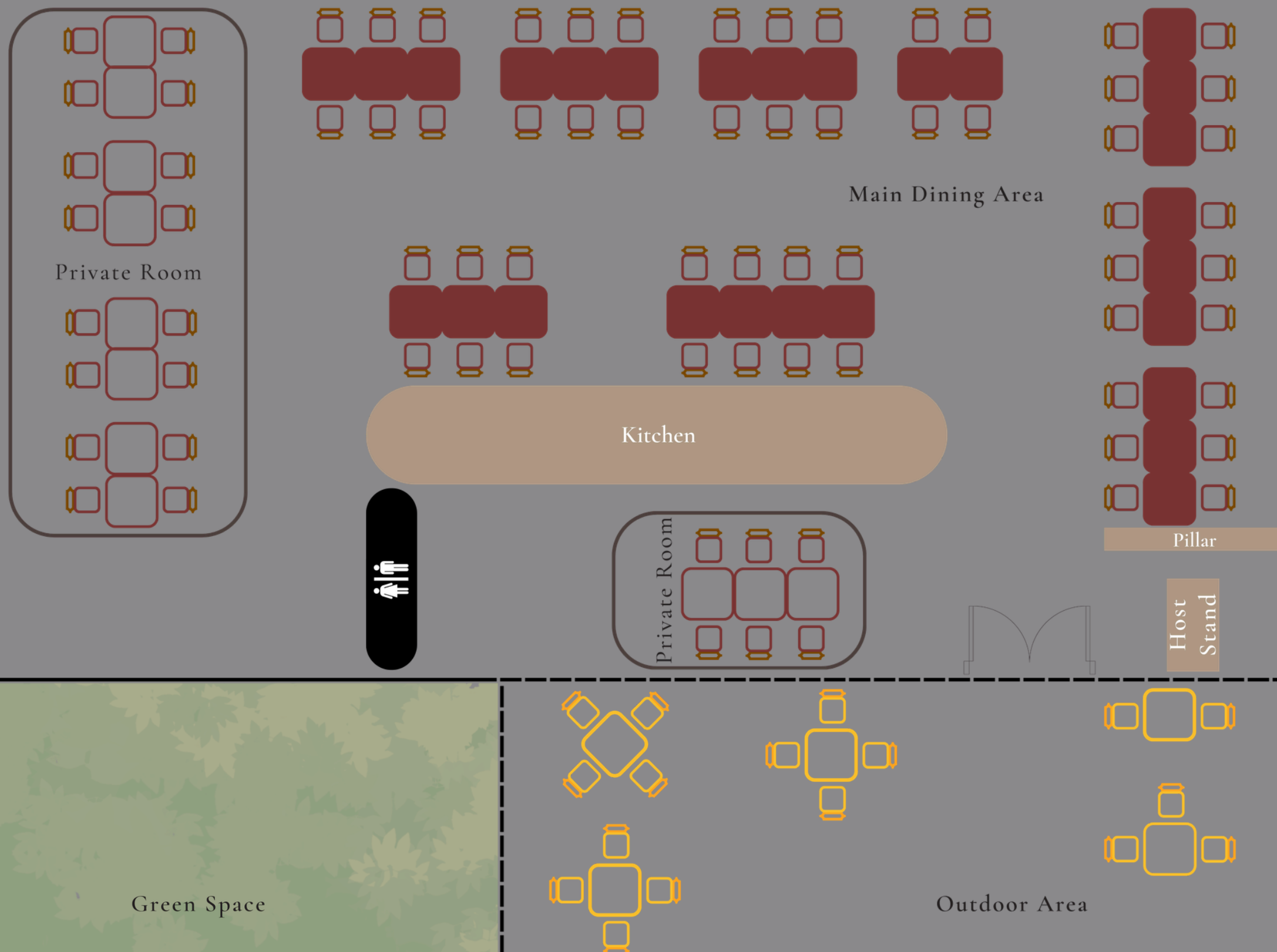
Past and Present



- Two Stars by Singapore's Top Restaurants (2018-2021) awarded by Wine & Dine Magazine
- Best Service Award by Singapore's Top Restaurants (2019/2020) awarded by Wine & Dine Magazine
- Bronze Wine List Award by Singapore's Top Restaurants (2019/2020) awarded by Wine & Dine Magazine
- Singapore's Top Restaurants (2020-2025) awarded by Singapore Tatler Magazine

The Space

Floorplan & Factsheet



Capacity

Indoor Seated	70
Indoor Seated & Standing	100

Alternative set-up may be arranged upon request

Amenities

Multi-concept space
AV support system

Available for Events

Mon - Sun | 11am-3pm, 6pm -10pm

Cuisine

Premium Binchō-tan Grilled Steakhouse



Our menus are fully customisable to your event's requirements, offering canapés, buffet spreads or personalised set menus.

WAKANUI specialises in Binchō-tan charcoal grilling. Each cut is carefully selected to showcase its natural flavour and texture, reflecting our commitment to quality, authenticity, and precise technique.





The Space

Dining Room

Elegant, Customisable Space

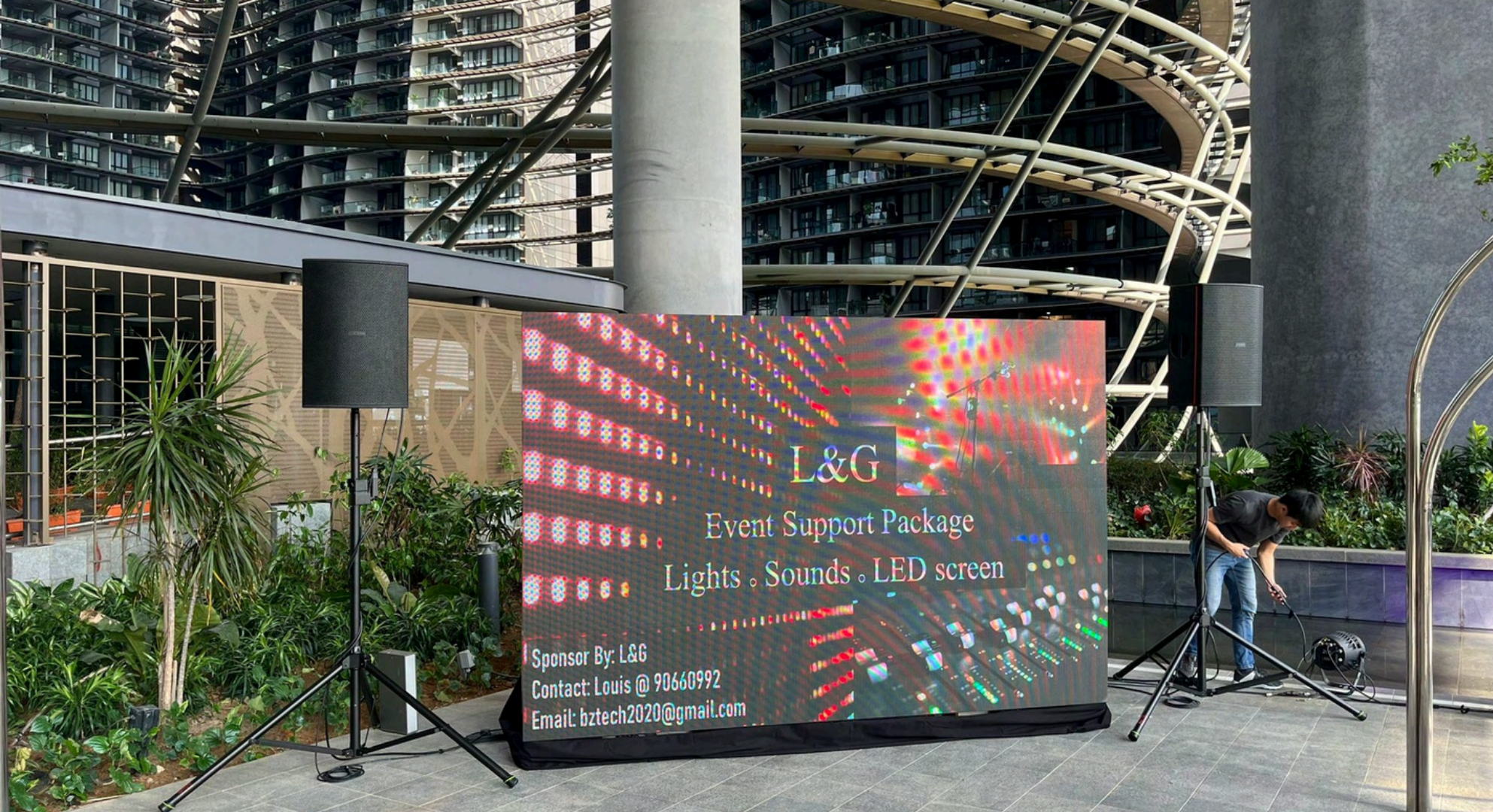
The interior features timeless design and flexible layouts, offering a refined setting that can be tailored to your event. From branded installations and curated styling to collaborative activations, the space adapts seamlessly to your vision.

Highlights

- Recommended for up to 70 guests for a seated set menu, or up to 120 guests for a cocktail reception.
- Well suited for networking events, product launches, and celebrations.
- Fully equipped with an integrated AV system and basic projector for presentations.

The Space

Outdoor



Charming Outdoor Space

- A bright and airy setting, perfect for relaxed gatherings, alfresco dining, or celebrations under the open sky. Enjoy lush greenery, stunning sunset views, and sweeping view of Marina South's waters.
- The space can be customised with styling, décor, and layouts to suit your event, creating a memorable experience in a naturally inviting environment.



Sample Set Menu

4-Course | \$138++

2 Apps, 1 Main, 1 Dessert

6-Course | \$178++

1 Amuse Bouche, 3 Apps, 1 Main, 1 Dessert



WAKANUI
GRILL DINING ■ SINGAPORE

Amuse Bouche

WAKANUI Signature Lamb Chop

Appetiser

Tuna Ceviche

Watermelon, Wasabi Yoghurt, Ginger Dressing

Scallop

Topinambur Puree, Preserved Lemon, Duck Rilette

Smokey Tomato Soup

Spinach Prawn Ravioli, Basil Oil

Main

Beef

Ocean Ribeye, Truffle Mash, Mixed Salad, Jus Au Naturel

Fish

Catch of the day

Pork

Iberico Pork Secreto, Potato Terrine, Grilled Brocollini

Dessert

Hazelnut Mousse

Chocolate Brownie, Burnt Honey Cream

Sample Canapé Menu

5 items | \$88++

8 items | \$118++



WAKANUI
GRILL DINING ■ SINGAPORE

Cold

Muskmelon with J5 Parma Ham

Cherry Tomato (V)

Tuna Tartare

Seafood Tartlet

Hybrid Caviar, Blinis

Hot

Mushroom Vol-au-vent (V)

Nasu, Miso Praline (V)

Hot Smoked Salmon

Grilled Tiger Prawn

Signature WAKANUI Lamb Chop

A4 Tenderloin

Chipotle BBQ Pork Rib

Grilled Octopus

Dessert

Assorted Choux Puff

Yuzu Meringue Tart

Guanaja Mousse

Sample Buffet Menu

Basic Buffet Dishes, with choice of:

1 White Meat/Seafood & 1 Red Meat | \$88++

2 White Meat/Seafood & 1 Red Meat | \$118++

2 White Meat/Seafood & 2 Red Meat | \$148++



WAKANUI
GRILL DINING ■ SINGAPORE

Basic Buffet Dishes (Included)

Tomato & Mini Mozzarella Salad

Classic Truffle Mushroom Soup

Smoked Cheddar Mashed Potato
OR Parmesan Truffle Wedges

Cauliflower Gratine

Assorted Fresh Fruit

Assorted Ice Cream

White Meat/Seafood

Grilled Iberico Pork Loin

Whole Baked Salmon Trout

St Louise Chipotle BBQ Pork Rib

Roast Whole Chicken

Grilled Barramundi

Grilled Tiger Prawn

Grilled Octopus

Red Meat

Signature WAKANUI Whole Rack of Lamb

Canterbury Fillet Medallion

Whole Roast Canterbury Ribeye

Braised Red Wine Wagyu Beef Cheek

Beverage

Free-flow Packages

Beverage Options (per head)	2 Hours	3 Hours
• Soft drinks and juices	\$25++	\$38++
• Soft drinks, juices, beer, house red and white wine	\$79++	\$99++

*Additional hours available upon request

Get In Touch

Address

5 Straits View, #04-02
Marina One West Tower, Singapore 018935

Operating Hours

Mondays to Fridays
11.30am to 3pm, 5.30pm to 10.30pm

Saturdays & Sundays
5.30pm to 10.30pm

Contact

events@1855fnb.com.sg



Past Clients

We have hosted weddings, product launches, brand activations, and corporate celebrations for leading brands and discerning clients across Singapore. We're proud to have worked with exceptional partners, and we look forward to creating something exceptional for you too.

