



# PLAN UNFORGETTABLE EVENTS

AT OUR SIGNATURE RESTAURANTS



# ADRIFT

By Chef David Myers

## A MODERN TAKE ON THE VIBRANT IZAKAYA

Inspired by Chef David Myers' global travels, Adrift is a vibrant Californian izakaya that celebrates modern American cooking using fresh Asian ingredients. Expect a variety of artfully composed starters, as well as seafood, meats and vegetables grilled over bincho charcoal on a traditional robata grill. The cozy bar and lounge boasts signature cocktails such as the *Troublemaker* and award-winning *Penicillin*.

For a truly bespoke experience, let our executive chef curate an Omakase menu for your event using the best seasonal ingredients.



Coastal Farms Tomato Toast



Furikake Crusted Big Eye Tuna



Maine Lobster

“My hallmark resides in soulful, imaginative dishes inspired by my global travels.”

*Chef David Myers*

### **Chef David Myers**

Driven by wanderlust and a passion for cooking, Michelin-starred Chef David Myers is one of the brightest culinary stars in the United States.

For enquiries, please call **+65 6688 5456** or email [RestaurantSales@MarinaBaySands.com](mailto:RestaurantSales@MarinaBaySands.com)

### **Choose from:**

Restaurant (100 seated)

Bar & Lounge (120 standing)

Private Dining Room (50 seated / 100 standing)

Semi-private Dining Room (14 seated)

*Private Dining Room*





GORDON RAMSAY

**BREAD STREET**

KITCHEN & BAR

LONDON | HONG KONG | SINGAPORE | DUBAI | SANYA

## BRITISH CLASSICS BY THE WATERFRONT

Plan the perfect event against a spectacular backdrop of the Marina Bay waterfront and treat your guests to traditional British favourites such as *Fish & Chips* and *Shepherd's Pie*. Take a peek at the lively kitchen action in basement 1, where our private dining areas offer a more intimate dining experience.

End on a high note at our vibrant al fresco bar, where mixologists serve innovative handcrafted cocktails around a communal table.



*Fish and Chips*



*Roasted Sea Trout*



*BSK Short Rib Beef Burger*



“Everything that leaves the pass has my name on it, so I’m always making sure my staff stay on their toes and perform at the top of their ability.”

*Chef Gordon Ramsay*

**Choose from:**

- Private Dining Table at Level B1 (14 seated)
- Private Dining Room at Level B1 (32 seated, 60 standing)
- Main Dining Room at Level 1 (72 seated, 100 standing)
- Bar Area at Level 1 (40 seated, 50 standing)

*Main Dining Room*

**Chef Gordon Ramsay**

With 7 Michelin stars under his belt, the enigmatic and charismatic Chef Gordon is easily one of the most decorated chefs in the world.

For enquiries, please call **+65 6688 5456** or email [RestaurantSales@MarinaBaySands.com](mailto:RestaurantSales@MarinaBaySands.com)



# THE HEIGHT OF ULTIMATE DECADENCE

Entertain in style at Club55, against a glorious cityscape that spans the lights of the city to the Strait of Singapore. Impress your guests with a decadent buffet, featuring over 40 handcrafted desserts and 12 varieties of European cheeses.

Plan a private or semi-private event from 8pm onwards. Bring in a DJ to spin some tunes or deck the venue to suit your theme, be it an intimate party, a cocktail reception or a customised dinner for up to 140 guests.



Cocktail Reception



Wine & Cheese



Private event at Club55

A hidden gem above the city, located 55 floors above the bustling Marina Bay, Club 55's new Cocktail Lounge is a breathtaking destination for a luxurious escape. Our stunning ambience is perfect for an intimate date night, a reunion with friends and colleagues, or simply to show off our beautiful city to visitors.

**Choose from:**

Private and Semi-private Event Spaces  
(194 seated, 250 standing)

Bay View

For enquiries, please call **+65 6688 5456** or email [RestaurantSales@MarinaBaySands.com](mailto:RestaurantSales@MarinaBaySands.com)





# THE AMERICAN STEAK RESTAURANT REDEFINED

The only steak restaurant in Singapore to be awarded with a Michelin star, CUT offers the finest selection of USDA Prime, Australian Angus, Japanese Wagyu and true Japanese A5 Kobe, grilled over hard wood and charcoal to juicy perfection.

Impress your guests with the spectacular private dining room, surrounded by glittering mirror glass walls and floor-to-ceiling wine displays, immaculately crafted by esteemed hospitality designer Tony Chi.



WOLFGANG PUCK



Singapore Michelin Guide 2017 - One Michelin Star



Rib Chop



Scallop Salad



Chocolate Souffle



“Everybody loves a great steak and a great glass of red wine. It’s really American soul food.”

Chef Wolfgang Puck

### Chef Wolfgang Puck

Chef Wolfgang received the prestigious Lifetime Achievement Award by James Beard Foundation in 2012.

### Choose from:

- Private Dining Room (40 seated)
- Lounge (25 seated)
- Restaurant (120 seated)

Private Dining Room

For enquiries, please call **+65 6688 5456** or email [RestaurantSales@MarinaBaySands.com](mailto:RestaurantSales@MarinaBaySands.com)



## A CONTEMPORARY FRENCH SEAFOOD BISTRO

Treat your guests to a plethora of the freshest seasonal seafood, prepared using classic French techniques to create a harmonious symphony of rich and layered flavours. Or surprise them with Chef Daniel's celebrated creations such as the Bouillabaisse.

Let Executive Chef Jonathan Kinsella and Pastry Chef Mandy Pan create a custom menu especially for your event, paired with just the right selections from our elaborate wine cellar.



Jumbo Prawn Cocktail



Seared Diver Scallops



Kumamoto Oysters

*“It's important to maintain the highest standard but also to remain creative.”*

*Chef Daniel Boulud*

### **Chef Daniel Boulud**

Born in Lyon, France, Chef Daniel is a living culinary legend and one of the most revered French chefs in New York.

For enquiries, please call **+65 6688 5456** or email [RestaurantSales@MarinaBaySands.com](mailto:RestaurantSales@MarinaBaySands.com)

### Choose from:

- The Oyster Bar (24 seated, 50 standing)
- Private Dining Room (20 seated, 30 standing)
- Café Dining Room (60 seated, 100 standing)
- Main Dining Room (120 seated)
- Cellar Table (6 seated, 15 standing)





# VIBE-DINING WITH A SPECTACULAR VIEW



Perched on the iconic Sands SkyPark® at 57 storeys high with a 180-degree view of the city skyline, LAVO showcases the best of two worlds, where electrifying music meets Italian-American cuisine. Host an impressive party in this sleek and contemporary restaurant that flaunts a luxurious lounge with a fully-equipped DJ booth, and a sprawling outdoor bar and terrace.

Treat your guests to all-time favourites such as the classic *Chicken Parmigiano* and LAVO's famous *Meatball* – made of fresh Imperial Wagyu Beef and Italian sausage, spiced to perfection and topped with whipped ricotta cheese. Surprise them with the impressive *20 Layer Chocolate Cake*, layered with peanut butter mascarpone for a wickedly rich and luscious treat.



Cocktails



The Meatball



Carne Pizza



“ My inspiration has always been my mother – she cooked with so much love and attention to detail with everything ”

*Chef Ralph Scamardella*

### Chef Ralph Scamardella

Corporate Executive Chef and Partner of TAO Group, Chef Ralph Scamardella has nearly three decades of experience in some of the world's most esteemed restaurants.

For enquiries, please call **+65 6688 5456** or email [RestaurantSales@MarinaBaySands.com](mailto:RestaurantSales@MarinaBaySands.com)

### Choose from:

Private Dining Room (20 seated, 50 standing)

Exclusive Restaurant Buy-Out (240 seated, 600 standing)

Main Dining Room





# BASK IN LIVELY ITALIAN VIBES

Nostra Cucina means 'our kitchen'. It's a salute to the heart of every Italian home, where bonds deepen over simmering pots and kneaded dough. Made with just the right ingredients that have been carefully sourced, every creation is thoughtfully crafted with lots of attention to detail and served with the warmest hospitality.

Treat your guests to a selection of artisanal pizzas, freshly prepared and served straight from two wood-fired ovens. Or take your pick from traditional homemade pastas, meat, fish, and game cooked over the wood-burning grill.



## NOSTRA CUCINA



*Brasato di Manzo - Beef Cheek, Cipollini Onion & Pickled Chili*



*Linguine with Clams, Garlic, White Wine, Parsley*



*Vitello Tonnato - Slow Roasted Veal Loin with Tuna Belly, Capers & Tuna Aioli*

Spice up your party by choosing from over 700 wines, as well as beers and cocktails made with classic Italian liqueurs.

For more intimate gatherings, reserve the elegant wine cellar themed private dining room and entertain with a dramatic yet polished flair.

### Choose from:

Private Dining Room (28 seated, 50 standing)

Half Restaurant Buyout  
(90 seated, 150 standing)

Restaurant (180 seated, 250 standing)

*Private Dining Room*

For enquiries, please call **+65 6688 5456** or email [RestaurantSales@MarinaBaySands.com](mailto:RestaurantSales@MarinaBaySands.com)





# RENKU

BAR & LOUNGE

## THE PERFECT HARMONY OF TASTE AND CRAFT

Conduct business meetings and host distinguished guests at the lush and modern Renku Bar & Lounge. Impress your guests with a poetic rhapsody of Asian flavours, from Renku's signature tea blends such as the *Marina Pearls* and *Durian Lapis*, to carefully curated light bites like the *Boston Lobster Hash*, which is almost too exquisite to devour.

Open 24 hours for breakfast, lunch, high-tea, cocktails and supper.



Garden Cooler



High Tea Selection



Boston Lobster Hash

### Signature High Tea

2pm – 3:30pm & 4pm – 5:30pm | \$48\*\* per person

Your guests will indulge in a fine selection of dainty finger sandwiches, savoury pastries and delicate sweet treats, paired with bespoke teas prepared by our Tea Master. They can expect to revel in a symphony of exquisite flavours and experience the art of tea gastronomy.

Price is subject to 10% service charge and prevailing goods and services tax.

Lounge (90 seated)

For enquiries, please call **+65 6688 5456** or email [RestaurantSales@MarinaBaySands.com](mailto:RestaurantSales@MarinaBaySands.com)



# A LAVISH FEAST FOR EVERY PALATE

Set in a spectacular hotel lobby, this bright and spacious buffet restaurant is a portal to the freshest and the finest culinary delights from all over the world. Treat your guests to an extravagant spread of succulent crustaceans, fresh sushi and sashimi, juicy roast meats, the best of local delights, and much more – there's definitely something to satisfy every palate.

Exclusive dining areas can also be created for groups big or small, at any time of the day for any occasion.



Daily Buffet Spread

Singapore Chilli Crab

Cream Cheese Frosted Banana Cake

## Choose from 7 themed nights a week

Take your pick from these exciting themes and add a delicious twist to your feasting. Look out for our signature specials every evening, such as *Oxtail Buah Keluak Stew*, *Roast Smoked Prime Ribs* and *Crêpe Suzette*.

Monday – Balik Kampung  
Tuesday – Seafood Night  
Wednesday – American Feast  
Thursday – Backyard Barbecue

Friday – European Classics  
Saturday – Singaporean Favourites  
Sunday – Treasures of China

### Choose from:

Semi-private Dining Area (40 seated)

Main Dining Area

For enquiries, please call **+65 6688 5456** or email [RestaurantSales@MarinaBaySands.com](mailto:RestaurantSales@MarinaBaySands.com)





# CALIFORNIAN FINE DINING IN THE SKIES

*Spago*  
WOLFGANG PUCK

Nestled in Sands SkyPark® at 57 levels above ground, Spago Dining Room takes fine dining to the skies with an imaginative and seasonal menu of Californian cuisine with global accents.

Invite your guests to an exquisite meal in a sophisticated and inviting ambience. Indulge in Spago's signature *Dutch Milk-fed Veal Chop* or locally inspired creations such as *Pan-seared Snapper 'Laksa'*. Private event packages are also available, please make reservations at least one month in advance.



Salted Caramel Soufflé



Spago Beet Salad



Steamed Norwegian Salmon



“ We don't want fine dining to be stuffy.  
We want it to be a little classy,  
but we want it to be fun ”

*Chef Wolfgang Puck*

## Choose from:

Non-exclusive Group Booking at Spago Dining Room  
(18 seated)

Full Buyout of Spago Dining Room  
(at least 20 seated)

*Dining Room*

## **Chef Wolfgang Puck**

Hailed as 'the original celebrity chef' by New York Times, Chef Wolfgang is the only chef to have won the prestigious James Beard Foundation Award for Outstanding Chef of the Year multiple times.

For enquiries, please call **+65 6688 5456** or email [RestaurantSales@MarinaBaySands.com](mailto:RestaurantSales@MarinaBaySands.com)





*Spago*  
WOLFGANG PUCK

## THE ULTIMATE ROOFTOP LOUNGE IN SINGAPORE

Perched at 57 levels above ground, Spago Bar & Lounge boasts a breathtaking view of the city skyline at the alfresco terrace lounge overlooking Marina Bay Sands' iconic infinity pool.

Rev up the party with crowd-pleasers such as *Spicy Tuna Tartare Cones* and *Kulfi Pops*, then huddle around the centerpiece bar for handcrafted cocktails, including Spago's signature *Love You Long Time*. A cocktail reception menu is also available, please make reservations at least one week in advance.



Spicy Tuna Tartare Cones



Kulfi Pops



Chicken Karaage

“For me, good cooking has always started with great ingredients.”

Chef Wolfgang Puck

### Chef Wolfgang Puck

Hailed as 'the original celebrity chef' by New York Times, Chef Wolfgang is the only chef to have won the prestigious James Beard Foundation Award for Outstanding Chef of the Year multiple times.

For enquiries, please call **+65 6688 5456** or email [RestaurantSales@MarinaBaySands.com](mailto:RestaurantSales@MarinaBaySands.com)

### Choose from:

Semi-private Cocktail Area at Spago Bar & Lounge  
(Up to 50 standing per section)

Full Buyout of Spago Bar & Lounge  
(100 seated, 250 standing)



## HOME TO CLASSIC SOUTHERN COMFORT FOOD

A tribute to farm-fresh ingredients, The Bird Southern Table & Bar celebrates honest soul food in hearty portions. Bask in the warmest hospitality served alongside tried-and-true Southern fare such as *Shrimp 'N' Grits*, *Buttermilk Biscuits* and the famous *Lewellyn's Fine Fried Chicken*, made with a 100-year-old family recipe.

As conversations deepen, invite your guests to the alfresco bar by the waterfront for handcrafted cocktails such as *Blackberry Bourbon Lemonade* and *Watermelon Slings*.



Chicken 'N' Watermelon 'N' Waffles



Low Country Laksa



Butter Lettuce & Grilled Mango Salad

### Choose from:

- Private Dining Room Combined (20 seated, 30 standing)
- Semi-private Dining Area at The Barn (28 seated, 35 standing)
- Main Dining Area at B1, Lower Level (85 seated, 150 standing)
- Main Dining Area at L1, Upper Level, Indoor (35 seated, 50 standing)
- Main Dining Area at L1, Upper Level, Indoor & Alfresco (90 seated, 100 standing)
- Exclusive Restaurant Buyout (200 seated, 300 standing)

Private Dining Room



“Heart-felt hospitality and good food are international.”

Restaurateur John Kunkel

### Restaurateur John Kunkel

Founder of some of Miami's most popular restaurants, John Kunkel began cooking alongside his grandmother from the age of 10.

For enquiries, please call **+65 6688 5456** or email [RestaurantSales@MarinaBaySands.com](mailto:RestaurantSales@MarinaBaySands.com)



# A CELEBRATION OF SHEER INDULGENCE

# WAKU GHIN



Singapore Michelin Guide 2017 –  
Two Michelin Stars

Pamper your guests with an extravagant 10-course degustation menu featuring the signature *Marinated Botan Shrimp with Sea Urchin and Caviar* at this renowned two-Michelin-starred restaurant. Explore an extensive collection of sake, including Chef Tetsuya's own sake label, *Isojiman Junmai Daiginjo M*, produced exclusively for Waku Ghin.

Waku Ghin is also available for exclusive lunch bookings and buyout events, and accommodates special requests such as floral arrangements and AV setup.



*Marinated Botan Shrimp with Sea Urchin and Caviar*



*Roasted Scampi Seasoned with Tea*



*Anago*

“When I see good, fresh ingredients, my imagination starts to grow.”

*Chef Tetsuya Wakuda*

### **Chef Tetsuya Wakuda**

Arriving in Sydney with nothing more than a suitcase and a love for food, Chef Tetsuya started out as a kitchen hand and went on to become one of the finest chefs in the world.

For enquiries, please call **+65 6688 5456** or email [RestaurantSales@MarinaBaySands.com](mailto:RestaurantSales@MarinaBaySands.com)

### **Choose from:**

- Semi-private Dining Rooms
- Grill Room (12 seated)
- Drawing Room (12 seated)

*Grill Room*