PRIVATE EVENT PACKAGES
Voted Best American Restaurant by Time Out Miami, Yardbird Southern Table & Bar is the place to hold private parties or corporate events.

Treat your guests to classic American dishes prepared using farm-fresh ingredients and recipes passed down for generations. Bask in the lively exuberance of Southern hospitality as your guests feel right at home at your event.
THE LOFT

The Loft boasts an amazing view of the waterfront promenade with great views of the light and water show at night. The private bar and high top seating make for an ideal reception area or exclusive dining experience.

<table>
<thead>
<tr>
<th>AREA</th>
<th>ACCOMMODATES (NO. OF PAX)</th>
<th>MEAL PERIOD</th>
<th>MIN. SPEND</th>
</tr>
</thead>
<tbody>
<tr>
<td>Loft</td>
<td>80 seated; 100 – 120 standing</td>
<td>Lunch (Mon – Thu)</td>
<td>S$2,500+++</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Lunch (Fri – Sun, Eve &amp; PH)</td>
<td>S$3,500+++</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dinner (Mon – Thu)</td>
<td>S$3,500+++</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dinner (Fri – Sun, Eve &amp; PH)</td>
<td>S$4,500+++</td>
</tr>
</tbody>
</table>
MAIN DINING ROOM
With comfortable booth seating and high top Chef's tables, the Main Dining Room offers a perfect view into our open concept kitchen.

THE BARN
Nestled by the Main Dining Room - doors can be completely closed to offer a more private dining experience.

PRIVATE DINING ROOMS
With a beautiful bourbon wall, and separate AV for a customised dining experience, the private rooms are perfect for intimate events.

PRICING & CAPACITY

<table>
<thead>
<tr>
<th>AREA</th>
<th>ACCOMMODATES (NO. OF PAX)</th>
<th>MEAL PERIOD</th>
<th>MIN. SPEND</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Dining Room</td>
<td>56 – 68 seated</td>
<td>Lunch (Mon – Thu)</td>
<td>S$10,000***</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Lunch (Fri – Sun, Eve &amp; PH)</td>
<td>S$12,000***</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dinner (Mon – Thu)</td>
<td>S$15,000***</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dinner (Fri – Sun, Eve &amp; PH)</td>
<td>S$18,000***</td>
</tr>
<tr>
<td>The Barn</td>
<td>25 – 40 seated; 40 standing</td>
<td>Lunch (11am – 4pm)</td>
<td>S$2,000***</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dinner (4pm – 11pm)</td>
<td>S$3,500***</td>
</tr>
<tr>
<td>Private Dining Room 1</td>
<td>6 – 8 seated</td>
<td>Lunch/Dinner</td>
<td>S$500***</td>
</tr>
<tr>
<td>Private Dining Room 2</td>
<td>10 – 12 seated</td>
<td>Lunch/Dinner</td>
<td>S$800***</td>
</tr>
<tr>
<td>Private Dining Room 3</td>
<td>18 – 26 seated; 25 – 30 standing</td>
<td>Lunch/Dinner</td>
<td>Starts from S$1,500***</td>
</tr>
</tbody>
</table>

LOWER LEVEL

<table>
<thead>
<tr>
<th>AREA</th>
<th>ACCOMMODATES (NO. OF PAX)</th>
<th>MEAL PERIOD</th>
<th>MIN. SPEND</th>
</tr>
</thead>
<tbody>
<tr>
<td>PDR 1: 6 – 8 seated</td>
<td></td>
<td>Lunch/Dinner</td>
<td>S$500***</td>
</tr>
<tr>
<td>PDR 2: 10 – 12 seated</td>
<td></td>
<td>Lunch/Dinner</td>
<td>S$800***</td>
</tr>
<tr>
<td>COMBINED PDR 1 &amp; 2: 15 – 26 seated</td>
<td>Lunch/Dinner</td>
<td>Starts from S$1,500***</td>
<td></td>
</tr>
</tbody>
</table>
FAMILY STYLE MENU
SHARING CONCEPT

OPTION 1:
$58+++ PER PERSON

First Course
1 Small Share  |  1 Salad or Soup

Second Course
2 Fixins  |  2 Plates

Third Course
Dessert

OPTION 2:
$78+++ PER PERSON

First Course
2 Small Share  |  1 Salad or Soup

Second Course
2 Fixins  |  3 Plates

Third Course
Dessert

OPTION 3:
$98+++ PER PERSON

First Course
1 Step'n Up

Second Course
2 Small Share  |  1 Salad or Soup

Third Course
3 Fixins  |  3 Plates

Fourth Course
Dessert

FAMILY STYLE MENU
FOOD SELECTION

STEP'N UP

Pickle Jar
additional $5 per person
Chef's selection of pickled seasonal vegetables

Fried Chicken & Caviar
additional $8 per person
Black truffle waffle, crème fraîche
crispy fried chicken, chives & caviar

Spiced Watermelon & Tuna Crudo
additional $8 per person
Seasoned with yuzu, fresh mint & chilli spice

Charcuterie
additional $10 per person
Chef's selection of meats, artisanal cheese & spreads

Small Shares

Deviled Eggs
Fresh chives, dill & redneck caviar

Fried Green Tomato BLT
Pork belly, tomato jam
house-made pimento cheese
frisée & lemon vinaigrette

Skillet Cornbread
Leicester cheddar, bacon
jalapeño & honey butter

Buttermilk Biscuits
Honey butter & house-made jam

Sweet Corn Hush Puppies
Creole remoulade & honey butter

Salads

Butter Lettuce & Grilled Mango Salad
Char-grilled mango, smoked pecans
tomato, red onions & benne seed dressing

The Wedge
House-smoked pork belly, avocado
butter lettuce, charred corn, tomatoes
house-made buttermilk ranch dressing

Brussels Sprout Caesar Salad
Toasted garlic baguette, confit tomatoes
arugula & parmesan cheese

Soups

Mushroom Bisque
Tarragon & white truffle oil

Tomato Basil Bisque
Basil oil and crostini

Chilled Pea Soup
Jalapeño mint oil & crispy onion heats

Prices are subject to prevailing goods and services tax, 10% service charge and 10% gratuity.
**FAMILY STYLE MENU**

**FOOD SELECTION**

**FIXINS**

- Cheddar Waffle (V)
  - Bourbon maple syrup
  - (option to replace with maple syrup)
- Classic Mashed Potatoes
- Sage gravy
- Southern Slaw
- Crispy chicken skin
- House Cut Fries
- Buttermilk dipping sauce & bacon salt
- Macaroni & Cheese (V)
  - Five artisanal cheeses, crispy herb crust
- Charred Corn & Quinoa
  - Chipotle, farmers cheese & cipollini onions
- Spiced Watermelon (V)
  - Chilli spiced, citrus & mint
- Collard Greens
  - Cider vinegar, pork shoulder & crispy pork skin
- Cool Ranch Cucumber Salad (V)
  - Tomato, red onion, cucumber, buttermilk & dill vinaigrette
- Crispy Brussels (V)
  - Spiced honey & finishing salt
- Cheddar Grits (V)
  - Stone ground polenta & sharp cheddar cheese
- Roasted Cauliflower
  - Pickled mustard seed chimichurri

**PLATES**

- Cauliflower Steak (V)
  - Cauliflower mashed, mushroom frites & Thai chilli chimichurri
- Shellfish Pan Roast
  - Fresh shellfish, lardon, okra & pickled red onion, served in sweet, smooth & creamy broth & buttered baguette
- Seafood Jambalaya
  - Spiced rice, scallop, tiger prawn, mussel chicken sausage & pork chorizo
- Crispy Seared Barramundi
  - Arugula, fennel, crispy fingerling potatoes, black garlic-caper sauce
- Honey Peppercorn Salmon
  - Brine smoked & peppercorn crusted dill beurre blanc & pickled red onion
- Shrimp & Grits
  - Served with a buttermilk butter sauce, half-dried tomato & spring onion
- Pan-roasted Duck Breast
  - Arugula & lardon salad with smoked honey carrots
- Lewellyn’s Fine Fried Chicken
  - Our famous bird served with honey hot sauce
- Tea Braised Beef Short Rib
  - Lavender honey & root vegetables
- St. Louis Style Pork Ribs
  - Additional $6 per person
  - House-made BBQ sauce & green apple slaw
- Australian Wagyu
  - Additional $5 per person
  - Green peppercorn sauce and root vegetable

**CANAPÉ SELECTION**

**COLD**

**OPTION A: $58+++ PER PERSON**

CHOOSE ANY 6 CANAPÉS (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

- Deviled Eggs
  - Fresh dill, chives, smoked trout roe
- Chilled Spiced Watermelon
  - Citrus, mint and spice
- Farmer Cheese & Watermelon
  - Grilled halloumi, cress & finishing salt
- Smoked Pecan Chicken Lettuce Wraps
  - Smoked chicken, roasted corn, smoked pecans & butter lettuce
- Mini Low & Slow
  - Corn bread, smoked chicken, avocado, frisse & buttermilk ranch
- Black Eyed Pea Hummus
  - Served on crisp crostini, cold pressed extra virgin olive oil & BBQ field peas

**OPTION B: $88+++ PER PERSON**

CHOOSE ANY 8 CANAPÉS UNDER OPTIONS A & B (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

- Tuna Tataki
  - Thinly sliced sesame crusted tuna served on a crisp wonton topped with an Asian salsa & wasabi
- Southern Shrimp Cocktail
  - Chilled shrimp in a bourbon Bloody Mary float
- Smoked Salmon Bruschetta
  - Multigrain, Benédicteine, dill pickled shallots, fennel & smoked caviar
- King Crab Legs (Seasonal)
  - Uni butter & crispy leek confit
- Oysters & Bubbles
  - Fresh shucked Pacific oysters, apple horseradish mignonette & smoked caviar

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CANAPÉ SELECTION

HOT

OPTION A: $58+++ PER PERSON
CHOOSE ANY 6 CANAPÉS (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

- Mini Sundried Tomato & Arugula Quiche
  Egg custard and shortbread crust

- Fried Green Tomato Slider
  Fresh biscuit, house pimento cheese, tomato jam, frisse, lemon vinaigrette & chives

- Southern Fried Chicken Biscuit
  Fresh biscuit, crispy fried chicken, honey butter & pepper jelly

- Ham Biscuit
  Virginia ham, Swiss bourbon, maple biscuit & honey butter

- Mini Chicken & Waffles
  Bourbon maple, smoke spice & cheddar waffle

- Sweet Corn Hush Puppies
  Creole remoulade

- Pork Belly Tacos
  Carnitas, chipotle aioli, pickled red onions, feta, pico de gallo & fresh coriander

- Street Corn
  Grilled corn, crema, crumbled feta, spring onions & bacon

- Crispy Chicken Wings
  Spicy & tangy smoke spice

- Fried Green Tomato
  Pimento cheese, smoked pork belly, tomato jam, frisse & pickled lemon vinaigrette

- Chicken or Beef Satay
  Chilli, lemongrass, ginger chicken skewers served with spicy Thai peanut sauce

- Grilled Portobello Slider
  Portobello mushroom, fresh herb balsamic Swiss cheese, lettuce, tomato, grilled red onion & spicy chipotle mayonnaise

- Fried Chicken & Waffles
  Crispy fried five-spice chicken, Sichuan Mayonnaise, pickled carrot & Chinese coriander

- Jambalaya Arancini & Sofrito
  Crispy fried spicy rice, chorizo, shrimp & sofrito

- Baked Fig Crostini
  Fig, honey, crispy pork belly & goat cheese

- Jalapeño Poppers
  Fresh jalapeños hand stuffed with cream cheese & seasoned bacon, lightly breaded then fried till golden crisp

- Mac and Cheese Croquettes
  Crispy fried mac & cheese & basil marinara

- Baked Fig Crostini
  Fig, honey, crispy pork belly & goat cheese

- Fried Chicken Bao
  Crispy fried five-spice chicken, Sichuan Mayonnaise, pickled carrot & Chinese coriander

- Jambalaya Arancini & Sofrito
  Crispy fried spicy rice, chorizo, shrimp & sofrito

- Boiled Peanut Falafel
  Peanut butter molasses

- Chicken Fried Tofu
  Strawberry buffalo sauce

- Fried Pickled Okra (Lady Fingers)
  Coated with light tempura batter, fried till golden crisp & served with ginger vinaigrette

OPTION B: $88+++ PER PERSON
CHOOSE ANY 8 CANAPÉS UNDER OPTIONS A & B (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

- Seared Crab Cakes
  Creole beurre blanc & cold pressed pickles

- Brisket Hand Pie
  Flaky pastry stuffed with smoked brisket potato, blue cheese fondue & red chili

- Fried Chicken and Caviar
  Créme fraîche & smoked caviar

- Smoked Beef Brisket Biscuit
  Fresh biscuit, arugula, tomato jam & honey butter

- Chicken or Beef Satay
  Chilli, lemongrass, ginger chicken skewers served with spicy Thai peanut sauce

- Grilled Portobello Slider
  Portobello mushroom, fresh herb balsamic Swiss cheese, lettuce, tomato, grilled red onion & spicy chipotle mayonnaise

- Fried Chicken & Waffles
  Crispy fried five-spice chicken, Sichuan Mayonnaise, pickled carrot & Chinese coriander

- Jambalaya Arancini & Sofrito
  Crispy fried spicy rice, chorizo, shrimp & sofrito

- Baked Fig Crostini
  Fig, honey, crispy pork belly & goat cheese

- Jalapeño Poppers
  Fresh jalapeños hand stuffed with cream cheese & seasoned bacon, lightly breaded then fried till golden crisp

- Mac and Cheese Croquettes
  Crispy fried mac & cheese & basil marinara

- Boiled Peanut Falafel
  Peanut butter molasses

- Chicken Fried Tofu
  Strawberry buffalo sauce

- Fried Pickled Okra (Lady Fingers)
  Coated with light tempura batter, fried till golden crisp & served with ginger vinaigrette

SWEET ENDINGS

OPTION A: $58+++ PER PERSON
CHOOSE ANY 6 CANAPÉS (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

- Fried Oreos
  Bacon Butterscotch Cake
  Coconut Layer Cake
  Assorted Glazed Bacon Donuts
  Key Lime Tarts
  Hummingbird Cake
  Apple Hand Pies
  Red Velvet Cupcakes
  Salted Caramel Pecan Brownies
  Profiteroles

OPTION B: $88+++ PER PERSON
CHOOSE ANY 8 CANAPÉS UNDER OPTIONS A & B (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

- Tuxedo Strawberries | Mixed Berry Tarts

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## MAIN MENU

**DISPLAYED OR PASSED (PRICED BY THE DOZEN)**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (++)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deviled Eggs</td>
<td>$33++</td>
</tr>
<tr>
<td>Fresh dill, chives &amp; smoked trout roe</td>
<td></td>
</tr>
<tr>
<td>Baked Fig Crostini</td>
<td>$42++</td>
</tr>
<tr>
<td>Figs, honey, crispy pork belly &amp; goat cheese</td>
<td></td>
</tr>
<tr>
<td>Smoked Pecan Chicken Lettuce Wraps</td>
<td>$48++</td>
</tr>
<tr>
<td>Smoked chicken, roasted corn smoked pecans &amp; butter lettuce</td>
<td></td>
</tr>
<tr>
<td>Seared Crab Cakes</td>
<td>$160+++</td>
</tr>
<tr>
<td>Creole beurre blanc &amp; cold pressed pickles</td>
<td></td>
</tr>
<tr>
<td>Mini Low &amp; Slow</td>
<td>$51+++</td>
</tr>
<tr>
<td>Corn bread, smoked chicken avocado frisse &amp; buttermilk ranch</td>
<td></td>
</tr>
<tr>
<td>Brisket Hand Pie</td>
<td>$85+++</td>
</tr>
<tr>
<td>Flaky pastry stuffed with smoked brisket potato blue cheese fondue &amp; red chilies</td>
<td></td>
</tr>
<tr>
<td>Pork Belly Tacos</td>
<td>$64+++</td>
</tr>
<tr>
<td>Carnitas, chipotle aioli, pickled red onions, feta pico de gallo &amp; fresh coriander</td>
<td></td>
</tr>
<tr>
<td>Sweet Corn Hush Puppies</td>
<td>$36+++</td>
</tr>
<tr>
<td>Creole remoulade</td>
<td></td>
</tr>
<tr>
<td>Tuna Tataki</td>
<td>$72+++</td>
</tr>
<tr>
<td>Thinly sliced sesame crusted tuna served on a crisp wonton topped with Asian salsa &amp; wasabi</td>
<td></td>
</tr>
<tr>
<td>Southern Shrimp Cocktail</td>
<td>$72+++</td>
</tr>
<tr>
<td>Chilled shrimp in a bourbon Bloody Mary float</td>
<td></td>
</tr>
<tr>
<td>Chicken or Beef Satay</td>
<td>$54+++</td>
</tr>
<tr>
<td>Chilli, lemon grass &amp; ginger marinated chicken skewers served with a spicy Thai peanut sauce</td>
<td></td>
</tr>
<tr>
<td>Spiced Watermelon &amp; Tuna Crudo Seasoned with yuzu, mint &amp; chilli spice</td>
<td>$64+++</td>
</tr>
<tr>
<td>Street Corn</td>
<td>$33+++</td>
</tr>
<tr>
<td>Grilled corn, crema, crumbled feta spring onions &amp; bacon</td>
<td></td>
</tr>
<tr>
<td>Mini Sundried Tomato &amp; Arugula Quiche</td>
<td>$36+++</td>
</tr>
<tr>
<td>Egg custard and shortbread crust</td>
<td></td>
</tr>
<tr>
<td>Mini Chicken &amp; Waffles</td>
<td>$48+++</td>
</tr>
<tr>
<td>Bourbon maple, smoke spice &amp; cheddar waffle</td>
<td></td>
</tr>
<tr>
<td>Jambalaya Arancini &amp; Sofrito</td>
<td>$60+++</td>
</tr>
<tr>
<td>Crispy fried five-spice chicken Sichuan mayonnaise, pickled carrot &amp; Chinese coriander</td>
<td></td>
</tr>
<tr>
<td>Fried Chicken Bao</td>
<td>$54+++</td>
</tr>
<tr>
<td>Crispy fried five-spice chicken Sichuan mayonnaise, pickled carrot &amp; Chinese coriander</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Bruschetta</td>
<td>$85+++</td>
</tr>
<tr>
<td>Multigrain, Bénédictine, dill pickled shallots, fennel and smoked caviar</td>
<td></td>
</tr>
<tr>
<td>Mac &amp; Cheese Croquettes</td>
<td>$36+++</td>
</tr>
<tr>
<td>Crispy fried mac &amp; cheese and basil marinara</td>
<td></td>
</tr>
<tr>
<td>Fried Chicken &amp; Caviar</td>
<td>$48+++</td>
</tr>
<tr>
<td>Crème fraîche &amp; smoked caviar</td>
<td></td>
</tr>
<tr>
<td>BBQ’d Bacon Wrapped Shrimp</td>
<td>$72+++</td>
</tr>
<tr>
<td>Stuffed with basil and grilled</td>
<td></td>
</tr>
<tr>
<td>Fried Green Tomato</td>
<td>$64+++</td>
</tr>
<tr>
<td>Pimento cheese, smoked pork belly tomato jam frisée &amp; pickled lemon vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Oysters &amp; Bubbles</td>
<td>$110+++</td>
</tr>
<tr>
<td>Fresh shucked Pacific oysters apple horseradish mignonette &amp; smoked caviar</td>
<td></td>
</tr>
<tr>
<td>King Crab Legs (Seasonal)</td>
<td>$160+++</td>
</tr>
<tr>
<td>Uni butter &amp; crispy leer confit</td>
<td></td>
</tr>
</tbody>
</table>

**VEGETARIAN MENU**

**DISPLAYED OR PASSED (PRICED BY THE DOZEN)**

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Chilled Spiced Watermelon</td>
<td>$36+++</td>
</tr>
<tr>
<td>Citrus, mint and spice</td>
<td></td>
</tr>
<tr>
<td>Farmer Cheese &amp; Watermelon</td>
<td>$36+++</td>
</tr>
<tr>
<td>Grilled halloumi, cress and finishing salt</td>
<td></td>
</tr>
<tr>
<td>Bruschetta</td>
<td>$32+++</td>
</tr>
<tr>
<td>Crisp sour dough baguette topped with a fresh Tuscan salsa &amp; garnished with a balsamic glaze &amp; basil chiffonade</td>
<td></td>
</tr>
<tr>
<td>Purple Belgian Endive</td>
<td>$36+++</td>
</tr>
<tr>
<td>Filled with blue cheese cream &amp; candied walnuts</td>
<td></td>
</tr>
<tr>
<td>Jalapeño Poppers</td>
<td>$36+++</td>
</tr>
<tr>
<td>Fresh jalapeños stuffed with cream cheese, lightly breaded then fried until golden crisp &amp; served with Chile plum sauce</td>
<td></td>
</tr>
<tr>
<td>Roasted Corn &amp; Black Bean Bruschetta</td>
<td>$32+++</td>
</tr>
<tr>
<td>Grilled country bread, goat cheese fresh basil, roasted corn &amp; black bean salsa</td>
<td></td>
</tr>
<tr>
<td>Fried Green Tomato</td>
<td>$64+++</td>
</tr>
<tr>
<td>Pimento-cheese, tomato jam, frisée &amp; pickled lemon vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

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SLIDER MENU
DISPLAYED OR PASSED (PRICED BY THE DOZEN)

Southern Fried Chicken Biscuits
Fresh biscuit, crispy fried chicken, honey butter & pepper jelly
$60+++

Smoked Beef Brisket Biscuit
Fresh biscuit, arugula, tomato jam & honey butter
$110+++

Ham Biscuit
Virginia ham, Swiss bourbon maple biscuit & honey butter
$110+++

Fried Green Tomato Slider
Fresh biscuit, house-made pimento cheese, tomato jam, frisse, pickled lemon vinaigrette and chives
$48+++

CRAB CAKE SLIDER
Lettuce, tomato, house pickles, tarragon aioli & fresh mini buns
$160+++

Grilled Portobello Slider
Portobello mushroom grilled with fresh herbs & balsamic vinaigrette, served on mini buns with Swiss cheese, lettuce, tomato, grilled red onion & spicy chipotle mayonnaise
$60+++

Classic American Slider
Bite-sized burgers on mini buns served with melted American cheese, grilled onions, pickles & house sauce
$98+++ 

BAR PACKAGES
WINE & BEER:
$60+++/PERSON | 2 HOURS

WHITE
Hugel “Gentil” Riesling, Alsace France, 2016

RED
Tinto Negro, Malbec, Mendoza Argentina, 2017

BEER
Full Steam Ahead on Draft

CALL:
$70+++/PERSON | 2 HOURS

BEER
Crossroads Lager and Full Steam Ahead on Draft

WINE:

RED
Tinto Negro, Malbec, Mendoza Argentina, 2017 & Benziger Cabernet Sauvignon, USA, 2015

ROSÉ
Château De Trinquevedel, Tavel, Rhône, France, 2016

BUBBLY
Prosecco

1 SPECIALTY COCKTAIL
WHITE:
Bacardi Superior Rum, Tito’s Vodka, Tanqueray Gin, Don Julio Blanco Tequila, Wild Turkey 81 Bourbon, Monkey Shoulder Whisky

RED:
New Zealand, 2017 & Benziger Cabernet Sauvignon, USA, 2015

ROSS:
Tavel, Rhône, France, 2016

3 SPECIALTY COCKTAILS
BUBBLY:
Champagne & Prosecco

LIQUOR:
Citadelle Gin, Boyd & Blair Potato Vodka, Plantation 3 Stars Rum, Patrón Silver Tequila, Bullshit 10 Year Bourbon/Four Roses Bourbon, Laphroaig 10 Year Old Scotch Whisky

PREMIUM:
$90+++/PERSON | 2 HOURS

BEER
Crossroads Lager and Full Steam Ahead on Draft

WHITE
Auntsfield, Sauvignon Blanc, New Zealand, 2017

RED
Benziger Cabernet Sauvignon, USA, 2015

ROSÉ
Château De Trinquevedel, Tavel, Rhône, France, 2016

BUBBLY
Prosecco

1 SPECIALTY COCKTAIL
WHITE:
Bacardi Superior Rum, Tito’s Vodka, Tanqueray Gin, Don Julio Blanco Tequila, Wild Turkey 81 Bourbon, Monkey Shoulder Whisky

RED:
New Zealand, 2017 & Benziger Cabernet Sauvignon, USA, 2015

ROSÉ:
Tavel, Rhône, France, 2016

3 SPECIALTY COCKTAILS
BUBBLY:
Champagne & Prosecco

LIQUOR:
Citadelle Gin, Boyd & Blair Potato Vodka, Plantation 3 Stars Rum, Patrón Silver Tequila, Bullshit 10 Year Bourbon/Four Roses Bourbon, Laphroaig 10 Year Old Scotch Whisky

SUPER PREMIUM:
$120+++/PERSON | 2 HOURS

BEER
Crossroads Lager and Full Steam Ahead on Draft

WHITE

RED
Tinto Negro, Malbec, Mendoza Argentina, 2017 & Benziger Cabernet Sauvignon, USA, 2015

ROSÉ
Château De Trinquevedel, Tavel, Rhône, France, 2016

3 SPECIALTY COCKTAILS
BUBBLY:
Champagne & Prosecco

LIQUOR:
Citadelle Gin, Boyd & Blair Potato Vodka, Plantation 3 Stars Rum, Patrón Silver Tequila, Bullshit 10 Year Bourbon/Four Roses Bourbon, Laphroaig 10 Year Old Scotch Whisky

Prices are subject to prevailing goods and services tax, 10% service charge and 10% gratuity.
EVENT INFORMATION

CAKES
Our Pastry Chef offers made-to-order cakes. Please contact us at least 2 weeks prior to the event if you are interested in placing a cake order.

B.Y.O. POLICY
Guests are not allowed to bring outside food and beverages into the restaurant, including wines and cakes.

DIETARY REQUIREMENTS
Please communicate any special dietary needs, dietary restrictions or food allergies at least 4 working days prior to the event.

FLORAL ARRANGEMENTS
Floral decorations may be arranged with Bay Floral, Marina Bay Sands’ floral provider. Charges are separate and not considered towards the minimum spend.
Phone: +65 6688 8832   |  Email: BayFloral@MarinaBaySands.com

AV REQUIREMENTS
Yardbird is able to provide a microphone with portable speaker free of charge.
For TV screen setup, this may be arranged with Marina Bay Sands’ AV Team. Charges are separate and not considered towards the minimum spend.

DATE OF CANCELLATION PRIOR TO EVENT

<table>
<thead>
<tr>
<th>DATE OF CANCELLATION</th>
<th>CANCELLATION FEES PAYABLE</th>
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<tbody>
<tr>
<td>More than 30 days</td>
<td>No charge</td>
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<tr>
<td>Between 15 and 30 days</td>
<td>25% of expected food &amp; beverage revenue</td>
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<tr>
<td>Between 10 and 14 days</td>
<td>50% of expected food &amp; beverage revenue</td>
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<tr>
<td>Less than 10 days or no show</td>
<td>100% of expected food &amp; beverage revenue</td>
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</tbody>
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Cancellation fees are also subject to prevailing goods and services tax and 10% service charge.

RESTAURANT INFORMATION

CUISINE
CLASSIC AMERICAN

DRESS CODE
SMART CASUAL

OPERATING HOURS
MON - FRI: 11AM - LATE  |  SAT - SUN: 10AM - LATE