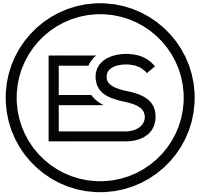


**EMMANUEL STROOBANT GROUP OF RESTAURANTS
EVENT & FUNCTION CATERING BROCHURE**



Emmanuel Stroobant

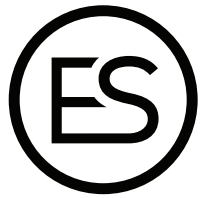


Chef Emmanuel Stroobant was trained in several Michelin-starred restaurants in Belgium before he opened his first restaurant in his hometown, Liege, at 23. After travelling the world honing his craft, he finally settling down in Singapore with his wife in 1999.

Chef Stroobant founded Saint Pierre in December 2000, which has since been laurelled with multiple restaurant and culinary awards. In 2015, Saint Pierre was recognised with a Hall of Fame Award by the Singapore Tatler's Best Restaurants Guide for four consecutive years of continued culinary excellence and impeccable service standards.

Under the umbrella of the Emmanuel Stroobant Group Luxury Collection with Saint Pierre, Chef Stroobant also ventured into Japanese fine dining, opening Shoukouwa Sushi Restaurant in 2016, which immediately gained two Michelin stars in the inaugural MICHELIN Guide Singapore 2016.

While helming Saint Pierre and Shoukouwa, Chef Emmanuel Stroobant has also introduced other highly successful culinary concepts in Singapore, including Brussels Sprouts, Picotin Express, Rocks and Sque.



Emmanuel Stroobant Group of Restaurants

French Fine Dining



Japanese Fine Dining



French Bistro & Wine Bar



Urban Grill + Bar



Rotisserie & Alehouse



Kitchen & Alehouse



Belgian Gastro-Pub





SAINT
PIERRE

Redefining Your Premium Corporate Hosting and Luxury Catering Experience



Private and Confidential





Saint Pierre

Listed in the MICHELIN Guide Singapore 2016

Headed by Chef Owner Emmanuel Stroobant, Saint Pierre is a restaurant of timeless elegance, advancing bravely into the future with a 16-year history of dining excellence. Its superlative cuisine, beautiful interiors and team of talented chefs have escalated the restaurant into the echelons of international accolades. The restaurant is also the only establishment and restaurant in Singapore being accorded membership to the world-renowned Relais & Châteaux, a collection of 600 of the world's best restaurants and hotels.

Saint Pierre is the story of Chef Stroobant – a culmination of his life's search for self-knowledge. Here, Chef Stroobant leads you on his passage, through a sensual gastronomic dining experience, embodying his own journey and discoveries; where the art of fine dining is celebrated, and the rituals of the table are cherished and perpetuated.

At the heart of Saint Pierre lies essence-centric cuisine, the advanced extraction of concentrated, vital essences from the freshest natural ingredients to season dishes through the use of modern techniques and methods. Chef Stroobant's global experiences manifest in his culinary style – a harmonious blend of European techniques with subtle touches of Southeast Asia, bringing flavours to the forefront of every dish.

Currently situated at One Fullerton with an impressive view of Marina Bay, Saint Pierre now seats an intimate 24 persons in the main dining room, with an additional six in the private dining room – thus allowing for service of exceptional attention and standards.

"When you temper familiarity with an artistic flair, the result is food that is pretty & tastes good."

~ Jaime Ee, The Business Times





The Stars of Saint Pierre

KimKevin de Dood, Head Chef

- Alain Roux's The Waterside Inn *******, UK
- Gert de Mangeleer's Hertog Jan *******, Belgium
- Wolfgang Becker's Trier ******, Germany

Jonathan Allaert, Pastry Chef

- Yannick Alléno's Dior des Lices *******, France
- Gordon Ramsay's Trianon Palace ******, France
- Arnaud Lallement's Remy Restaurant *******, USA

Julien Brockers, Group General Manager

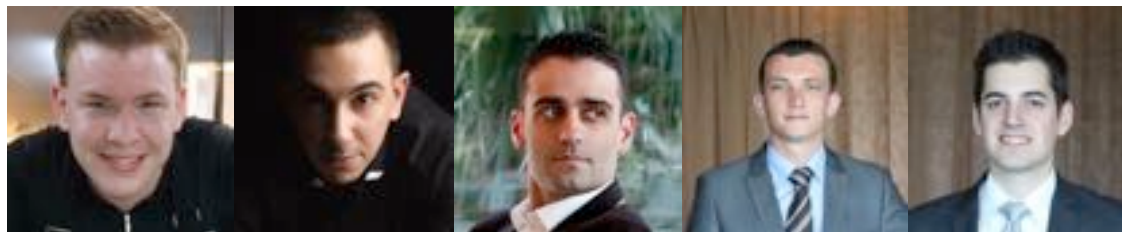
- Jardin des Sens *******, France (Head Sommelier)
- Les Bories *****, France
- Market & Platters, UAE
- L'Estrambord & La Dolce Vita Restaurants, France

Willy Maudet, Restaurant Manager

- Restaurant Georges Wenger ******, Switzerland
- Restaurant Philippe Rochat *******, Switzerland
- La Bastide Saint-Antoine Jacques Chibois ******, France
- Boulud Sud Mediterranee Daniel Boulud, USA

Etienne Verdier, Assistant Restaurant Manager

- Masters degree in Patrimony & Culture, Gastronomy, Wine & Tourism, major in Oenology – IMIS ESTHUA University, France
- Michel Bras' Bras *******, France
- Hotel Relais de 3 Mas & Restaurant La Balette *****, France





Premium Corporate & Private Events and Luxury External Catering

With the refinement of Saint Pierre, Chef Emmanuel Stroobant and his team bring you exquisite food, excellent service and an all-round superlative gastronomic experience to your events and your guests.

Whether you are entertaining your corporate clients or your friends and family at home, the team at Saint Pierre is fully committed to managing all the details so that you don't have to.

To date, Saint Pierre has successfully catered for big-scale events to the hundreds, as well as numerous personalised corporate functions, whilst maintaining our uncompromising and unflinching high standards.

We aim to wow you – and we are only satisfied when you tell us that we have excelled beyond your expectations!

Dine-in Premium Corporate Hosting

- Executive Set Menu
- Gourmand Set Menu
- Degustation Menu
 - Grand Earth (10-course)
 - Grand Nature (10-course)
 - Earth (6-course)
 - Nature (6-course)

* Menu can be catered to suit your guests with dietary restrictions





Executive Set Menu

Min 12 pax from Mondays to Thursdays only

3-course (1 Starter, 1 Main, 1 Dessert) from \$98 per pax

4-course (2 Starters, 1 Main, 1 Dessert) from \$118 per pax

STARTERS

- Artisanal burrata, momotaro tomato, yuzu zest, fleur de sel, watermelon, black olive dust, arlette chard, micro vegetables, sansho pepper (v)
- Classic mushroom soup, shimeji tempura, truffled espuma (v)
- Classic french onion soup, gratinated gruyere cheese
- Aquarello rice, barbecued eel, crème fraîche, vieux comte, olive oil powder, micro basil
- Japanese king crab, clear consommé jelly, roasted cauliflower chawanmushi
- Kabocha pumpkin soup, pumpkin seed, pea shoots
- Organic field mushroom salad, grilled asparagus, vieux comte, edible soil, feuilleté pastry (v)

Supplementary

- Pan-fried foie gras, caramelised apples, old port sauce (additional \$5 per person)

MAIN COURSES

- Steamed seabass, braised leek, leek consommé, crispy shallots, beurre blanc
- Pan-fried gurnard, green asparagus, saffron risotto, tobiko, salted seaweed tempura
- Truffled mushroom risotto, mushroom foam (v)
- Beef tenderloin wellington style, beef rilette, wild mushrooms, apple & watercress salad
- Lamb navarin, baby potatoes, tartare toast, parmesan ice cream, momotaro tomato, salted edamame

Supplementary

- Crispy-skinned duck confit, charred leek, baby carrots, sauce bordelaise (additional \$3 per person)
- Steamed cod, caramelised momotaro, soy pearls, crispy cherry tomato, miso broth (additional \$5 per person)

DESSERTS

- Chocolate trifle, fresh raspberries, truffled chantilly
- Lemon meringue pie, fresh berries
- Salted caramel tart, chocolate ice cream
- Rhubarb cheese cake, ribena fluid gel
- Caramelised granny smith apple, crème anglaise cinnamon doughnut, peanut butter ice cream, brittany shortbread, apple chips
- Profiteroles, warm chocolate glaze, crème patisserie, homemade bitter chocolate ice cream
- Organic baby carrot cake, praline cream, crispy pecan maple soil, apricot & carrot nappage, cream cheese foam, carrot chip, salted caramel ice cream



Gourmand Set Menu

Min 12 pax from Mondays to Thursdays only

3-course (1 Starter, 1 Main, 1 Dessert) from \$118 per pax

4-course (2 Starters, 1 Main, 1 Dessert) from \$128 per pax

5-course (2 Starters, 2 Mains, 1 Dessert) from \$138 per pax

STARTERS

- Wagyu oxtail double consommé, black truffle, foie gras, matsutake mushroom, puff pastry
- Twice-cooked atlantic lobster, shallot, momotaro, basil, cordyceps & cognac-flamed lobster bisque
- Herb-crusted hokkaido scallops, baby vegetable brunoise, sauternes beurre blanc, vadouvan
- Seared hamachi, ikura, dashi fluid gel, pickled daikon, okra, smoked egg sauce, wasabi

Supplementary (additional \$5 per person)

- Foie gras terrine, almond crumble, baby vegetables, sakura gel
- Pan-fried foie gras, caramelised apples, old port sauce
- Aquarello rice, barbecued eel, crème fraiche, vieux comte, olive oil powder, uni, thyme salt, micro basil

MAIN COURSES

- Chargrilled turbot, green tea-smoked salmon, sake hazelnut butter, mushrooms, tarragon, green asparagus, potato mousseline, heirloom carrots
- Truffle salt-crusted sakura chicken, coal-smoked hokkaido corn, rock miniature vegetables, herbed ratte potato purée, sweet whiskey foam, crispy chicken skin, split jus
- Welsh lamb rack, kohlrabi, green asparagus spears, fresh green peas, goat cheese crumble, mint gel, lamb jus
- 48hr braised beef short rib, edamame purée, carrot bouchon, ratte potato confit, bordelaise

Supplementary (additional \$5 per person)

- Lightly-poached boston lobster, kanimiso tofu, zucchini, carrot & daikon petal, seaweed tempura, lobster milk broth, pan-fried rice cake
- Slow-roasted veal loin, ratte potato, white asparagus, shallot confit, wild mushrooms, morel sauce
- Steamed cod, caramelised momotaro, soy pearls, crispy cherry tomato, miso broth

DESSERTS

- Caramelised granny smith apple, crème anglaise cinnamon doughnut, peanut butter ice cream, brittany shortbread, apple chips
- Chilled melon soup, olive oil & yuzu sorbet, poached kyoho grape, riesling gummy, black sesame meringue
- Kaffir lime crème brulee, caramelised cassonade powder, compressed papaya, lemon powder, lemon oil, pansy blossom
- Classic crepe suzette, orange zest, organic beet sugar, hazelnut butter, vanilla snow, cointreau flames

Degustation Menu

Please check in-house menus for
Grand Earth (10-course)
Grand Nature (10-course)
Earth (6-course)
Nature (6-course)

These menus constantly evolve to feature the freshest seasonal produce available



Luxury External Event & Function Catering

- Canapés
- Buffet Menu
- Breakfast Menu
- Live Station
- Fine Dining Catering Menu
 - 3-, 4- and 6-course
- Wedding Menu
 - Family Style Dining
 - Classic French Themed
 - French-Infused Modern Asian



Canapés

Classic and Themed (Local Flavours) Canapés from \$6 Per Piece

CLASSIC

- ❑ Japanese sushi rice, wild salmon, soy spherification
- ❑ Avocado, king crab, sudashi mayonnaise, grated wasabi
- ❑ Armagnac-marinated foie gras terrine, port jelly, brioche crumb
- ❑ Poached king prawn, quail egg confit, avocado mousse, amaranth
- ❑ Hokkaido crab claw, melon philibon, menton lemon dust
- ❑ Egg bio 63 degrees, champagne hollandaise, fresh ikura
- ❑ White asparagus, hazelnut, polenta tuile, belotta ham (seasonal)
- ❑ Scallop tataki, pain d'épice crumble, balsamic reduction
- ❑ Freshly-shucked oyster fine de claire, smoked salmon, marinated salmon roe
- ❑ Dashi-poached lobster salad, foie gras mousse, truffled jelly
- ❑ Chutoro tuna tartare, sesame cone, citrus wasabi dressing
- ❑ Dashi-poached king prawn, avocado, somen noodle, togarashi dressing

- ❑ Iberico pork belly, wasabi, kabocha pumpkin, pumpkin seed oil powder
- ❑ King scallop mousse, yuzu lemon zest confit, micro cress
- ❑ Smoked salmon, blinis, crème fraîche, wild chives
- ❑ Poached sakura chicken breast, truffle emulsion, ratte potato brunoise
- ❑ Low-temperature braised beef short rib rillettes, onion jam, black pepper jelly
- ❑ Beef rilette, mustard, oxtail jelly, arlette chard, wild cress
- ❑ Bellota shaving, melon marshmallow, citrus cream
- ❑ Seared hand-dived scallop, cauliflower mousse, ginger
- ❑ French bulot sea snail, tartare emulsion, wild garlic purée
- ❑ Japanese king crab, celeriac chawanmushi, salmon roe
- ❑ Smoked duck breast, organic raspberry, honey vinegar dressing
- ❑ Spinach custard, sea urchin, smoked egg confit
- ❑ Crab arancini, aquarello rice, organic basil, black garlic, pine nuts

THEMED (LOCAL FLAVOURS)

- ❑ Organic chicken breast confit, pickled cucumber, sour plum sauce, chili
- ❑ Steamed mantou buns, caramelised pork pressa, pickled japanese cucumber
- ❑ Chili-braised crab claw, pomelo, fresh coriander, crispy mini bun tartlet
- ❑ Hen egg confit, sauteed baby spinach, soy hollandaise, buttered brioche crouton
- ❑ Mashed potato, braised beef/chicken, pea, onion, vadouvan, seeded mustard
- ❑ Pandan rice, cucumber gel, chili sambal, peanut dust, anchovy crumb, chicken skin crackers



Canapés (cont.)

Classic and Themed (Local Flavours) Canapés from \$6 Per Piece

VEGETARIAN (Vegan upon request)

- Cherry tomato confit, eggplant purée, dill, popped quinoa
- Mushroom arancini, arborio rice, tomato salsa
- Organic japanese momotaro tomato, 36-month affine parmesan cheese
- Compressed watermelon, soy pearls, lemon oil powder
- Zucchini carpaccio, strawberry, aged balsamic reduction
- Tomato tartare, herb emulsion, micro cress, black olive dust
- Eggplant mousse, viola petals, pistachio crumb
- White asparagus, roasted hazelnuts, truffle dressing
- Quinoa salad, avocado, togarashi dressing
- Green puy lentil salad, walnuts, roasted celeriac
- Charred squash, pumpkin oil, polenta chips
- French philibon melon, seaweed gel, lemon zest
- Momotaro tomato, miso, kinome rice, nori
- Confit cherry tomato, black truffle dressing, pistachio crumble
- Beetroot textures: mousse, purée, meringue
- Arancini croquette, piquillos coulis, wild herbs

DESSERTS

- Wild berries tartlets, lemon curd, french meringue
- Chocolate cake
- Pate de fruit
- Macarons
- Meringues
- Fruit tartlets
- Marshmallow
- Chocolate truffle
- Melon gazpacho, fresh mint, elderflower jelly
- Mini sticky date pudding, orange zest, raspberry, lemon balm





Buffet Menu

Min 30 pax from \$98 per pax

☐ MENU A

COLD DISHES

Hickory wood-smoked salmon, fennel, orange, pink peppercorn
Zucchini carpaccio, 36-month-aged parmesan cheese, strawberries, balsamic
Grilled asparagus, japanese cucumber, chickpea, tahini, lemon, basil
Quinoa, avocado, black olive, wild herbs, french shallot, dashi-poached prawn
Roasted chicken, baby gem, gomadare, radish, brioche croutons, egg mimosa
Classic nicoise, tuna, edamame, ratte potato, cherry tomato, roasted pepper

HOT DISHES

Roasted organic beef petit tender, fresh herb bearnaise, veal jus reduction
(live station)

SIDES

Baked farmed vegetable
Steamed ratte potatoes, smoked butter, wild chives
Homemade cottage slaw, red cabbage, fennel seeds
Green beans, hazelnuts

DESSERTS

Crepe suzette, vanilla ice cream
Bread and butter pudding, maple syrup
Classic apple pie, lemon zest, double cream

☐ MENU B

COLD DISHES

Classic fish pie, smoked salmon, chardonnay sauce
Slow-braised pork ribs, barbecue sauce, mexican corn salad
Crab salad maki, sticky rice, wasabi, nori, japanese cucumber
Tomato, zucchini, garlic, farfalle pasta, parmesan cheese
German style potato salad, red wine vinegar dressing, chervil
Quinoa, avocado, shallot, black olive, basil, olive oil, lemon juice
Original caesar salad, poached eggs, glazed bacon, parmesan cheese

HOT DISHES

Hay-roasted dry-aged angus beef rib eye, wild mushroom, cognac, green
peppercorn sauce
Chargrilled barramundi, homemade barbecued tomato jam, braised summer
leek

SIDES

Gratin dauphinois
Fine french beans, almond butter
Grilled tomato, bearnaise espuma
Mesclun leaves, truffle essence dressing

DESSERTS

Gateau au chocolat rocky road, almond custard, marshmallow, cherry confit
Chilled melon soup, yuzu lemon sorbet, wild peppermint, braised pineapple
Tapioca & lychee syrup, roasted strawberry, vanilla tuile, basil crème brûlée



Breakfast Menu

Min 8 pax from \$32 per pax

☐ COMME A LA MAISON (\$32 per person)

- Melon & berries salad
- Homemade croissant
- Homemade chocolate croissant
- Homemade jam
- Belotta ham
- Home-smoked salmon
- Comte cheese

☐ ELEGANT BRUNCH (\$98 per person)

- Organic egg confit, black winter truffle shavings, pan-fried sourdough croutons, veal jus
- Home-smoked wild salmon, ratte potato pancake, oscietra caviar, organic chives, crème fraiche
- Port-marinated foie gras terrine, iberica belotta ham, homemade pastries, bordier butter, pear-strawberry jam
- Japanese strawberries, fromage blanc, yuzu zest, wild basil
- Poached atlantic lobster, baby spinach, toasted brioche, champagne hollandaise, ikura





Live Station

Optional; Min 30 pax

Can be added onto Canapés, Buffet or Breakfast Menus

Add \$8 per person

alphonso mango nitro sorbet

Add \$12/item per person

foie gras terrine dipped in melted chocolate and rolled in roasted nuts

hay-roasted whole US prime beef rib eye, bearnaise foam, devilled mushroom

assorted sushi, tuna, salmon, ikura, citrus-wasabi dressing

farmed cheese and artisan bread





Fine Dining Catering Menu

Min 20 pax, max 300 pax

3-Course \$108 per pax (Only Main 1)

4-Course \$118 per pax

AMUSE-BOUCHE

STARTER

Cocktail de Crevettes

poached sweet prawn, avocado spread, thousand island snow,
pineapple reduction, quail egg, amaranth, herb emulsion

or

Confit de Tomate (v)

momotaro tomato confit, extra virgin almond oil, crème fraiche,
basil dust, wild herbs

MAIN 1

Cabillaud au Miso

white miso, black cod, daikon wrap, poached baby spinach, sesame,
jade eggplant, fresh shiitake, dashi consommé, kinome rice ball

or

Aubergine en Consommé (v)

seaweed consommé, poached jade eggplant, kinome rice, sesame,
organic swiss chard

MAIN 2

Poulet Demi Deuil

low-temperature braised chicken breast, black winter truffle, wild
chives, chicken jus, crispy chicken skin, salted butter mashed
potato, roasted carrot purée, mushroom-brioche dust, cress

or

Risotto d'Epeautre aux Eclats de Truffes

barley risotto, black truffle, roasted carrot purée, caramelised
shallot, organic egg confit, mushroom fluid gel, wild herb salad

DESSERT

Gateau au Chocolat

flourless belgian chocolate cake, caramelised banana jam, chocolate
mousse, warm almond custard, parsley dust

PETITS FOURS



Fine Dining Catering Menu (cont.)

Min 20 pax, max 30 pax

6-Course \$158 per pax

Amuse-Bouche

Tomate Comme un Tartare

organic momotaro tomato confit, extra virgin almond oil, crème fraîche, smoked egg, black olive crumbs, wild basil

Poularde et Ris de Veau

salt-crusted farmed chicken, coal-roasted corn, veal sweet bread, glazed heirloom carrot, truffle split jus

Carre d'Agneau Pre-sale

salted field welsch lamb saddle, bouchon potato, goat cheese crumbs, edamame purée, lamb jus, mint

Pigeon Roti Sur L'os

french pigeon roasted on the bone, leg farci, braised celeriac, beetroot, pigeon dressing

Plateau de Fromages Affines

selection of farmed french cheese, jams, homemade bread

Poire Belle Helene

vanilla syrup compressed nashi pear, almond mendiante, crispy praline coins, hot tonka bean crème anglaise

Petits Fours





Fine Dining Catering Menu (cont.)

Min 20 pax, max 30 pax

6-Course \$178 per pax

Amuse-Bouche

Selection of Canapés

armagnac-marinated foie gras terrine, port jelly, brioche crumbs
poached king prawn, avocado, quail egg confit, amaranth
japanese king crab, cauliflower custard, salmon roe
kinome rice croquette, japanese eggplant, wild herbs

Homard en Eau de Mer

ginja-infused cauliflower mousse, sea water-poached atlantic
lobster, wild tarragon, court bouillon gel

Soupe aux Truffes – Hommage A Monsieur Paul

wagyu oxtail double consommé, black truffle, foie gras, matsutake
mushroom, puff pastry

Risotto d'Anguille

arborio risotto, sea urchin, grilled unagi, thyme salt, wild herb salad

Boeuf aux Echalottes

48hr braised beef short rib, onion purée, caramelised shallot, burnt
leek, onion tuile, tamanegi broth

Gateau au Chocolat

flourless belgian chocolate cake, caramelised banana jam, chocolate
mousse, warm almond custard, parsley dust

Petits Fours





Wedding Menu

Family Style Dining; Min 40 Pax
\$88 Per Pax

STARTERS TO SHARE

- homemade bread, butter
- roasted pork kakuni, tarragon mustard, pumpkin salad
- grilled green asparagus, vieux comte shavings
- french musk melon salad, spanish bellota ham
- home-smoked salmon, blinis, chives, crème fraiche
- foie gras mousse, port jelly
- seared tuna belly, kinome rice, sesame
- sweet momotaro tomato, italian farmed mozzarella

MAIN

Poitrine de Poulet

low-temperature braised french chicken, black truffle, wild chive, chicken jus, crispy chicken skin, salted butter mashed potato, carrot purée, mushroom brioche dust

or

Epaule de Cochon Noir

japanese coal-smoked spanish pork pressa, potato bouchon, cherry tomato confit, zucchini noodle, black olive powder, basil jus

DESSERT

Gateau au Chocolat

flourless belgian chocolate cake, caramelised banana jam, chocolate mousse, warm almond custard





Wedding Menu (cont.)

Classic French Themed; Min 40 Pax
\$88 Per Pax

STARTERS TO SHARE

Rillettes De Canard Au Foie Gras

duck confit rilette, pickled shallots, herb salad, foie gras, toasted brioche

Salade Nicoise

seared tuna, sweet tomato, green beans, poached egg, black olive, anchovy dressing

Ratatouille (v)

classic zucchini, tomato, pepper, eggplant ratatouille, garlic, extra virgin olive oil

Brandade De Morue

braised cod, mashed ratte potato, parsley, homemade tartare sauce

Quiche Au Saumon Fume

home-smoked salmon, wilted spinach, cream, quiche pastry

Poireaux Vinaigrette Truffee (v)

braised organic leek, black truffle dressing, dijon mustard

Macedoine Parisienne (v)

root winter vegetable terrine, aspic gel, micro green salad

Cocktail Et Fruits De Mer

king prawn, squid, scallop, 1000 island emulsion, wild herb

MAIN

Poularde Aux Champignons

low-temperature braised french yellow label chicken, wild mushroom, potato bouchon, baby carrot, caramelised shallot

OR

Millefeuille Aux Champignons (v)

puff pastry, wild mushroom, truffled mashed potato, wilted baby spinach, caramelised shallot

DESSERT

Piece Montee

profiterole, dragee, macaroon piece montee, caramel, chocolate, vanilla custardtahtaatat





Wedding Menu (cont.)

French-Infused Modern Asian; Min 40 pax
\$118 per pax

4 Seasons Amuse-Bouche

spring: lobster mousse, edamame, sesame pepper
summer: ginseng-cauliflower purée, cherry tomato, seawater jelly
autumn: green tea-smoked salmon, green apple skin
winter: snow crab, melon, wasabi mayonnaise

Crispy Prawn Pau Soup

pau-crusted seaweed soup, dry scallop, pork, sweet prawn

Ginger Seabass

steamed chilean seabass, ginger, imperial soy, spring onion, kinome
rice, shiitake mushroom

Chicken a L'Orange

boneless sakura chicken tempura, orange-chilli dressing, sesame

Stir-Fried Asparagus

stir-fried organic green asparagus, almond, salted butter, crispy
garlic

Homemade Ramen Noodles

braised ramen, quail egg confit, shredded duck, hokkaido corn,
yellow chives, nori salt

Nouvelle Saison

roasted strawberries, yamamomo, tapioca, lychee, elderflower,
japanese cucumber foam, honeycomb, green tea chawanmushi





Free-Flow Beverage Packages

SOFT DRINKS

18 per person/4hrs or 16 per person/3hrs
coke, coke light, sprite
selected juices

WINES AND SOFT DRINKS

50 per person/4hrs or 43 per person/3hrs
white wine: attitude by pascal jolivet, sauvignon blanc, loire valley, france
red wine: chateau dureau aoc, bordeaux, france
soft drinks: coke, coke light, sprite
selected juices

ALCOHOLIC DRINKS

70 per person/4hrs or 55 per person/3hrs
white wine: attitude by pascal jolivet, sauvignon blanc, loire valley, france
red wine: chateau dureau aoc, bordeaux, france
beer: san miguel, leffe
spirits: tanqueray gin, 42 below vodka, bacardi carta blanca rum, sauza tequila, ballantine's scotch whisky

ALCOHOLIC AND SOFT DRINKS

80 per person/4hrs or 65 per person/3hrs
white wine: attitude by pascal jolivet, sauvignon blanc, loire valley, france
red wine: chateau dureau aoc, bordeaux, france
beer: san miguel, leffe
spirits: tanqueray gin, 42 below vodka, bacardi carta blanca rum, sauza tequila, ballantine's scotch whisky
soft drinks: coke, coke light, sprite
selected juices





Corporate Wine List

CHAMPAGNE AND SPARKLING WINE

Duval Leroy Brut, Champagne, France	88
Moët & Chandon Rosé, Champagne, France	138
Krug Grande Cuveé NV, Champagne, France	265

WHITE WINE

Chateau La Peyre AOC Bordeaux, France	48
Attitude by Pascal Jolivet, Sauvignon Blanc, Loire Valley, France	58
Riesling Framingham, Marlborough, New Zealand	70
Saint Aubin 1er Cru Les Cortons, Domaine Roux, Burgundy, France	98

RED WINE

Chateau Dureau AOC, Bordeaux, France	48
Domaine Pierre Henri, Merlot, Languedoc, France	58
Pinot Noir Villa Maria Marlborough, New Zealand	
Haut-Medoc, Cru Bourgeois, Chateau Cissac, Bordeaux, France	90
	128

SWEET WINE

Gewurztraminer Vendanges Tardives Trimbach, Alsace, France	120
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Past Events

PATEK PHILIPPE

"A satisfied customer is the best recommendation"
Patek Philippe



Past Events (cont.)

PATEK PHILIPPE



Past Events (cont.)

F1 FERRARI



Past Events (cont.)

LOUIS VUITTON



Past Events (cont.)

BNP Paribas WTA Finals Singapore 2015 Presented by SC Global



Past Events (cont.)

SCHRODERS INVESTMENT



Past Events (cont.)

SCHRODERS INVESTMENT





Client Testimonials (cont.)

"We would like to express our sincere gratitude for the excellent service delivered by Saint Pierre during the two-day event in November 2015. It is our first time engaging Saint Pierre as the appointed caterer for our events and I have to say the experience has been delightful. From the first moment we contacted Saint Pierre for the quotation, Aleksandra and yourself have been very helpful and response has been timely. The can-do attitude remained even after the contract has been signed. We heard you repeatedly saying "No problem" to most of our requests during every meetings and conversations which we were initially a little skeptical but you have proven to us that it is truly no problem at all to you and your team.

A special thanks to Chef Emmanuel Stroobant for being present onsite on both days to ensure the taste, freshness and presentation of the food are of high standards. His presence definitely brought a positive vibe to our open-concept kitchen at the event venue. We would like to also acknowledge the team of service staff you had onsite. They were brilliant – very professional, speaks well and friendly.

The client and ourselves are very pleased with the overall experience. We look forward to working with you and your team again in the near future."

***Jaclyn Phua, Meeting Manager, Singapore
AMERICAN EXPRESS MEETINGS & EVENTS
for SCHRODERS INVESTMENT MANAGEMENT***



Client Testimonials (cont.)

“**Louis Vuitton** is collaborating with Saint Pierre catering services for the ongoing Louis Vuitton Series 3 exhibition at Marina Bay Sands.

SP Catering is successfully and simultaneously handling the day to day operations of the Louis Vuitton series 3 Lounge – designed as a museum café with daily high traffic – the VIP room bespoke menu and butler service for high profile clients and prospects, as long as all private events for affluent social circles – breakfasts and cocktails every day – in addition to grand opening F&B service with 400 guests in attendance including top management and international celebrities.

We value the high quality of the products, the world-class service skills, attention to detail and flexibility provided by the team under the expertise and command of Julien Brockers. We will build a long term business relationship with Saint Pierre.”

***Simon Cerutti, Assistant Client Development Manager, South Asia
LOUIS VUITTON***



Client Testimonials (cont.)

"On behalf of Longchamp, I would like to thank you and your team for your very professional work during our press event.

The food was great and the service 'impeccable'!"

***Aurelie Fritsch, Marketing & Communication Manager, Singapore
LONGCHAMP***



Fact Sheet

ADDRESS	1 Fullerton Road #02-2B One Fullerton Singapore 049213
CAPACITY (SEATED)	Main Dining Hall – 20 – 70 pax Private Dining Room – 8 to 12 pax
CONFIGURATION	Indoors Tables can be arranged to fit number required
SERVICE STYLE	Sit-down full service
OPERATING HOURS	Tuesday to Friday, 11.30am to 3pm Monday to Saturday, 6.30pm to 11pm Sunday, closed
TYPES OF EVENTS	Corporate Functions Catering Wedding and Birthday Celebration Stand-up Cocktail
CONTACT	+65 6438 0887 www.saintpierre.com.sg info@saintpierre.com.sg





Redefining Your Premium Intimate
Corporate Hosting



Private and Confidential





About Us

In partnership with Japanese cuisine specialist, Hanachiyo, who also co-founded three Michelin-starred Sushi Shikon in Hong Kong, Shoukouwa Sushi Restaurant offers guests an authentic, world-class fine dining edomae sushi experience, in an intimate space of tranquil elegance.

Using premium seafood and seasonal produce air-flown from Tokyo's Tsukiji Market daily, our Japanese chefs take pride in presenting the purest flavours of the food with minimal cooking and manipulation in our lunch and omakase menus.

With no more than eight seats in the main dining area and six seats in the private dining room, guests are seated right in front of the chef's preparation table, enjoying direct interaction and personalised attention from our chefs as they showcase their culinary art and creativity.

Shoukouwa was the only Japanese restaurant in Singapore to be awarded 2 Michelin stars in the inaugural 2016 MICHELIN Guide Singapore.





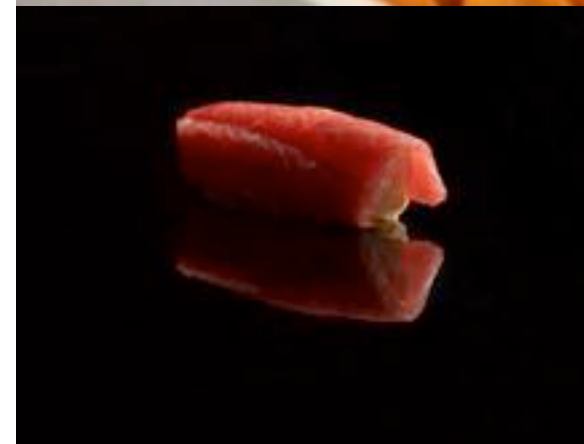
Our Menu

LUNCH MENU

APPETISERS
NIGIRI SUSHI
MISO SOUP
JAPANESE OMELETTE
DESSERT

OMAKASE MENU

APPETISERS
SASHIMI
COOKED DISHES
NIGIRI SUSHI
MISO SOUP
JAPANESE OMELETTE
DESSERT





Fact Sheet

ADDRESS	1 Fullerton Road #02-2A One Fullerton Singapore 049213
CAPACITY (SEATED)	8 persons – Main Sushi Bar 6 persons – Private Dining Room
CONFIGURATION	Indoors
SERVICE STYLE	Sit-down full service
OPERATING HOURS	Tuesday to Sunday, 11.30am to 3pm, 6pm to 11pm Monday, closed
CONTACT	+65 6423 9939 www.shoukouwa.com.sg info@shoukouwa.com.sg





Rocks.
URBAN GRILL+BAR

Your private and corporate events venue choice

Private and Confidential



part of the EMMANUEL STROOBANT group

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About Us

Rocks Urban Grill + Bar, part of the Emmanuel Stroobant Group of Restaurants, is uniquely exciting in the concept and style, offering a dining experience tailor-made to guests' expectations.

Rocks is perched on the second floor of The Sail, with full length glass wall that provides stunning views of Marina Bay. The interior is a blend of understated simplicity, punctuated by industrial touches and a signature wall befitting its name.

Excellence in quality of ingredients resonates in Rocks' bill of fare which is evident in its selection of meat, fish and poultry on offer. Diners can have their meals in the dining area or casually at the bar which merge seamlessly into one another.





Catering To Your Needs



Designed with space configuration in mind, the floor space at Rocks can be adapted to fit your event and function needs and requirements.

	Restaurant	Private Rooms	Bar
Sit-Down Dinner	80 guests	8 – 10 guests 20 – 22 guests 30 – 36 guests	
Pre-Dinner Drinks & Sit-Down Dinner	80 guests	20 – 22 guests	
Stand-Up Cocktail Reception	120 guests	50 guests	60 guests

Situated in a cosy corner at The Sail @ Marina Bay, Rocks is easily accessible from these nearby office buildings: One Raffles Quay, Hong Leong Building, One Marina Boulevard, One Shenton, OUE Bayfront, Marina Bay Financial Centre, Asia Square, SGX Centre





Our Food



The food menu at Rocks offers a selection of delicious, well-prepared dishes, ideal as finger food, sharing portions or full-service courses.

Our current menu includes a selection of bar food, pizzas, pastas and other all-time favourite dishes like steak tartare, burger, grilled steak, duck confit and many others.

We can customise our menu selections to fit your events and functions as well as budget.





Set Lunch

S\$44++ per person

STARTER (Choose 1)

- Chicken** Pan-seared chicken, sun-dried tomatoes, cucumber, mixed green salad
or
- Salad** Sautéed mushrooms, tomatoes, parmesan cheese, arugula, balsamic vinegar dressing
or
- (v) Soup** Butternut pumpkin soup, herb butter croutons

MAIN COURSE (Choose 1)

- Beef** Braised beef, lentils and carrot stew
or
- Fish** Pan-seared seabass fillet, mashed potato, green asparagus, hollandaise sauce
or
- (v) Pasta** Basil pesto linguini, cherry tomato, black olives, parmesan cheese

DESSERT (Choose 1)

- Pannacotta** Blueberry pannacotta
or
- Malaka** Pandan sponge, coconut mousse, vanilla ice cream
or
- Fruits** Fresh fruit plate: watermelon, pineapple, mango, berries



Set lunch menu changes every fortnight

Please call **+65 6438 4404** or email roxan@rocks.com.sg to find out the current menu





Corporate Set Dinner

\$60++ per person, min 6 pax



	MEAT & SEAFOOD	VEGETARIAN
STARTER (Choose 1)	Crab cake, homemade chili sauce or Mushroom soup, toasted bread	Portobello mushrooms, rocket, mushroom sauce or Minestrone soup, toasted bread
MAIN COURSE (Choose 1)	Pan-seared Atlantic cod fish or Grilled chicken thigh or Grilled sirloin steak	Aglio olio linguini, roasted garlic, olive oil or Vegetable parmiggiana, basil pesto or Penne pasta, roasted vegetables, tomato sauce
SIDES TO SHARE Choice of Sauce	• Mashed potatoes • Large-cut fries • Organic vegetables • 3 Pepper • Tartar • Red wine	
DESSERT (Choose 1)	Warm chocolate fondant, vanilla ice cream or Pavlova, lemon cream, seasonal fruits	





Our Wines



CHAMPAGNE & SPARKLING WINE By the glass 125ml

Champagne, Ruinart, Blanc de Blancs	France	NV	26
Prosecco, Crede, di Valdobbiadene, Bisol	Italy	NVa	14

WHITE WINE By the glass 125ml

Sauvignon Blanc, Marlborough, Petit Clos, Clos Henri	New Zealand		12
Chablis, Burgundy, Domaine Louis Moreau	France		13
Riesling, Alsace, Hugel	France		14
Pinot Grigio, Fruili, Pighin	Italy		15
Chardonnay, Marlborough, Cloudy Bay	New Zealand		16

RED WINE By the glass 125ml

Pinot Noir, Burgundy, Vincent Girardin	France	2013	12
Lirac, Rhone Valley, la Lorentine, Domaine de Marcoux	France	2012	13
Malbec, Mendoza, Bodega Catena Zapata	Argentina	2012	14
Chianti Classico, Tuscany, Fonterutoli	Italy	2013	15
Shiraz, Clare Valley, Lodge Hill, Jim Barry	Australia	2012	16

DESSERT WINE By the glass 75ml

Sauternes, Château Gravas	France	2010	14
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Enquire for our full wine list for your events





Fact Sheet

ADDRESS	2 Marina Boulevard #02-01/02 The Sail @ Marina Bay Singapore 018987
CONFIGURATION	Indoors Tables can be arranged to fit the number required
SERVICE STYLE	Sit-down full service
AV EQUIPMENT	Only house music playback
MINIMUM SPEND & SPACE FEE	No minimum spend for private room bookings, subject to availability For events and functions, venue charge is waived with Rocks providing the food & beverages
OPERATING HOURS	Monday to Friday, 11.30am to 11.30pm Saturday and Sunday, closed
CONTACT	+65 6438 4404 www.rocks.com.sg roxan@rocks.com.sg





BRUSSELS PROUTS
BELGIAN BEER • MUSSELS





BRUSSELS SPROUTS
BELGIAN BEER • MUSSELS

About Us



BRUSSELS SPROUTS is a family-friendly Mussels and Belgian Beer restaurant. The restaurant's concept, which serves classic Belgian food in a modern environment, is tailored towards a family-style eatery, in keeping with the genre of its locations at Robertson Quay. With ample seats, BRUSSELS SPROUTS is the perfect venue for exclusive celebrations or small group parties!

Based on its versatility and flexibility of the staff and structure, BRUSSELS SPROUTS is able to provide and cater to various needs, be it a corporate event, ie networking event, corporate dinner, meeting etc to personalised events, ie birthday party, baby shower, beer pairing dinner etc.

GROUP BOOKINGS

Gatherings, Hens Night, Birthdays, Company Dinner

EXCLUSIVE BOOKINGS

Networking



Packages



Buffet Packages

- From \$65++ onwards, includes Free Flow of Soft Drinks

Set Menu Packages

- -From \$55++ onwards, includes Free Flow of Soft Drinks

Sharing Platter Packages

- From \$60++ onwards, includes Free Flow of Soft Drinks

Party Packages (Kids Eat Free)

- From \$65++ per adult onwards, kids eat free, includes Free Flow of Soft Drinks, "Happy Birthday" signage for Kids Birthday, Photo Props

Party Packages

- From \$65++ onwards, includes Free Flow of Soft Drinks, Photo Props

Exclusive Corporate Packages (Set/Buffer)

- From \$45++ onwards, includes Free Flow of Soft Drinks



* Terms and Conditions apply



Fact Sheet



ADDRESS	80 Mohamed Sultan Road #01-12 The Pier @ Robertson Singapore 239013
CAPACITY (SEATED)	160
CAPACITY (STANDING)	200
CONFIGURATION	Indoors & Outdoors High & low tables Tables can be arranged to fit number required
SERVICE STYLE	Sit-down full service for under 40 pax Buffet self-service for over 40 pax
AV EQUIPMENT	Only house music playback
OPERATING HOURS	Monday to Thursday, 3pm to 12am Friday, 2pm to 2am Saturday, 11am to 2am Sunday, 11am to 12am
CONTACT	+65 6887 4344 www.brusselssprouts.com.sg info@brusselssprouts.com.sg



PICOTIN

EXPRESS

BISTRO • BAR • PIZZERIA



About Us

Against the expanse of the Champions Golf Course, Picotin Express Bukit Timah is situated amidst the shade of trees and cool winds – a place where you'll always receive a warm welcome, and where the relaxed environment encourages everyone to 'express' themselves!



At Picotin Express, we understand that you are looking for a unique and individual experience for your event.

The restaurant offers sweeping views of the Champions Golf Course. Be transported by nature as this location is for every occasion: family get-togethers, romantic drinks, unwinding with friends. Enjoy drinks and cocktails on our wrap-around terrace. We offer daily lunch & dinner and weekend breakfasts.

Catering To Your Needs

We provide a unique environment in what seems world away from the city.

What you can expect from us

- Tailor-made menus for any occasion
- Neighborhood feel that will charm you and your guests
- Full professional catering & delivery service
- Friendly, flexible, professional staff
- Understanding your needs



Birthday Parties

\$32 nett, min 10 pax

Children's Birthday Packages

Mini Golf Course :
Limitless rounds, includes balls & clubs
F&B provided by Picotin

Choice of pizza or pasta
Choice of ice cream or chocolate mousse
Including 1 soft drink or juice



Whether you are too young to remember or old enough to want to forget, Picotin Express will work with you to organize a fantastic party! From simply sharing our fabulous pizzas with friends, sharing a special meal with the family or a blow out party, we will create a menu for your needs and budgets.

Enjoy the thrill of Pony Rides for your child's Birthday Party!

Age: For Kids aged 3 – 14 years old
Available Times: Saturdays and Sundays at 2.30pm – 3.30pm

We will provide a pony and an experienced horse handler for 1 hour.

The Birthday Boy / Girl can have as many pony rides as they want in 1 hour with all their best friends joining in the fun.

Bookings for Pony Rides contact:
[Cynthia, Cynthia@championsgolf.com.sg](mailto:Cynthia@championsgolf.com.sg)

Family Fun & Team Bonding

Min 10 pax

ADULT MINI GOLF PACKAGE #1

\$35 Nett

Champions Golf – Mini Golf Course

Limitless rounds, includes balls & clubs

F&B:

- Small Caesar Salad
- Choice of pizza or pasta
- Including 1 soft drink or juice

ADULT MINI GOLF PACKAGE #2

\$70 Nett

Champions Golf – Mini Golf Course

Limitless rounds, includes balls & clubs

F&B:

- Beautiful buffet
- Choose from 2 types of starters, sides, mains, desserts
- Including 1 soft drink or juice

ADULT MINI GOLF PACKAGE #3

\$80 Nett

Champions Golf – Mini Golf Course

Limitless rounds, includes balls & clubs

F&B:

- Beautiful buffet
- Choose from 3 types of starters, sides, mains, desserts
- Including 1 soft drink or juice

ADULT MINI GOLF PACKAGE #4

\$88 Nett

Champions Golf – Mini Golf Course

Limitless rounds, includes balls & clubs

F&B:

- Bar snack selection
- Beer + Soft drinks + Juices

Corporate Golf & Team Bonding

Min 16 pax

Corporate Golf Weekday Package

THE BIRDIE PACKAGE

\$55 Nett

Champions Golf – 9 hole course

F&B:

- Small Caesar Salad
- Choice of pizza or pasta
- Including 1 soft drink or juice

Corporate Golf Weekend Package

THE EAGLE PACKAGE

\$75 Nett

Champions Golf – 9 hole course

F&B:

- Small Caesar Salad
- Choice of pizza or pasta
- Including 1 soft drink or juice

Corporate Golf Weekday Package

THE FAIRWAYS PACKAGE

\$95 Nett

Champions Golf – 9 hole course

F&B:

- Beautiful buffet
- Choose from 2 types of starters, sides, mains, desserts
- Including 1 soft drink or juice

Corporate Golf Weekend Package

THE CHAMPIONS PACKAGE

\$125 Nett

Champions Golf – 9 hole course

F&B:

- Beautiful buffet
- Choose from 3 types of starters, sides, mains, desserts
- Including 1 soft drink or juice

Free Flow Choices & Packages

FREE FLOW PACKAGES

Soft drinks + Juices: \$13++ *per person for max of 3 hours*

Soft drinks + Juices + Coffee/Tea: \$16++ *per person for max of 3 hours*

Beer + Soft drinks+ Juices: \$60++ *per person for max of 2 hours*

Wine + Soft drinks + Juices: \$60++ *per person for max of 2 hours*

Beer + Wine + Soft Drinks: \$75++ *per person for max of 2 hours*

Beer + Wine +Soft Drinks + Juices + House Pour Liquor: \$95++ *per person for max of 2 hours*

Draft Beer

Heineken

House Pour

Absolute Vodka, Bombay Gin, Bacardi Rum, Jim
Beam Bourbon, Famous Grouse

Red Wines

Milton Park Shiraz 2011, Barossa Valley, Australia

Juices

Orange, Lime

White Wines

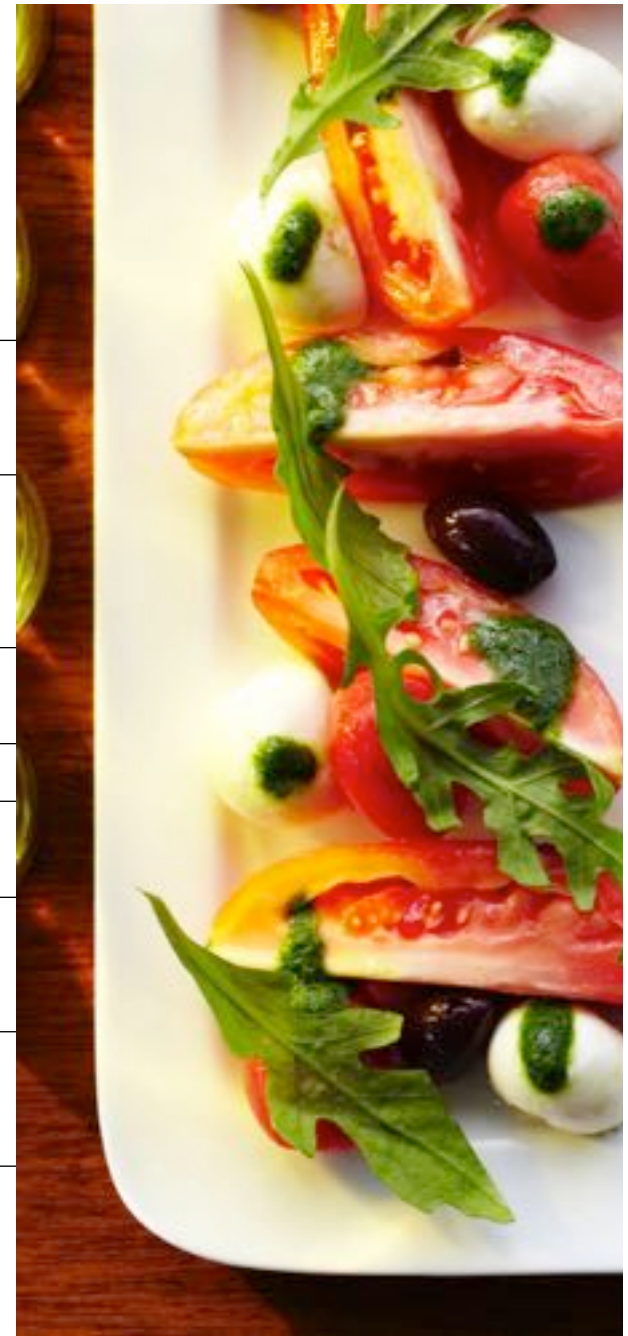
Milton Park Chardonnay 2010 Barossa Valley,
Australia

Soft Drinks

Coke, Sprite, Diet Coke

Fact Sheet

ADDRESS	60 Fairways Drive Champions Golf Singapore 2286966
CONFIGURATION	Bar Area: 25 pax Covered: 150 pax Terrace: 50 pax Tables can be arranged to fit the number required
SERVICE STYLE	Sit-down full service Buffet self-service
AV EQUIPMENT	Only house music playback
OPERATING HOURS	Monday to Friday, 7.30am to 12am Saturday and Sunday, 8am to 12am
TYPES OF EVENT	Corporate Team Bonding Birthday Celebrations Wedding Solemnization
CONTACT	+65 6438 4747 www.picotin.com.sg events@picotin.com.sg





SQUE
KITCHEN & ALEHOUSE

SQUE About Us



SQUE opened its first outlet **SQUE Rotisserie & Alehouse @ The Central** in July 2011. Set beside the meandering Singapore River opposite the vibrant Clarke Quay, this highly popular restaurant has since firmly established itself as the ideal bistro for casual lunches and a laid-back place to unwind in the evening.

With a growing number of integrated business hubs in Singapore, SQUE opened its second outlet **SQUE Kitchen & Alehouse @ Mapletree Business City** in May 2016, where busy executives can enjoy quality yet value-for-money meals and the wide selection of draught beers that SQUE is famous for.

We also have the option of catering outdoors for an additional 30 persons, for those who prefer dining in al fresco with a calming backdrop of lush greenery surrounding Mapletree Business City.

SQUE Our Food & Beverages

The name SQUE (pronounced as skew) is derived from the word skewers, referring to its rotisserie concept. Specialising in global cuisine, diners can expect to complement their beverages with the scrumptious offerings of starters, snacks, burgers and sandwiches, pizzas, pastas, main courses, sharing platters and desserts at SQUE. With over 10 beers on tap, SQUE holds the unique distinction of the largest number of draught beers – to quench the thirst of our regulars!

We can customise our menu selections to fit your events and functions as well as budget.



SQUE **Fact Sheet**

ADDRESS	40 Pasir Panjang Road #02-40 Mapletree Business City Singapore 117383
CAPACITY	Indoor - 80 persons Outdoor - 30 persons
CONFIGURATION	Indoors & Outdoors Tables can be arranged to fit the number required
SERVICE STYLE	Sit-down full service Buffet self-service
OPERATING HOURS	Monday to Friday: 11am to 10pm Eve of Public Holiday: 10am to 5pm Saturday, Sunday & Public Holiday: Closed
TYPES OF EVENTS	Corporate Events/Company Dinners Networking Sessions Birthday Celebrations
CONTACT	+65 6262 5545 www.sque.com.sg info@sque.com.sg



the EMMANUEL STROOBANT group

Pierre et Fils Pte Ltd

7 Magazine Road

#03-03 Central Mall

Singapore 059572

T: +65 6438 7997

F: +65 6438 0997

www.emmanuelstroobant.com

