



VUE
EVENTS KIT



VUE is a rooftop grill and wine bar that **centers its dining experience around the art of grilling**, complemented by a selection of the finest tinctures.

VUE **reimagines grilling techniques** with exceptional cuts of meat, seafood, and greens crafted into flavourful masterpieces on each plate. Dedicated to culinary excellence, VUE presents **bold and memorable dishes** that linger in the minds of its guests.

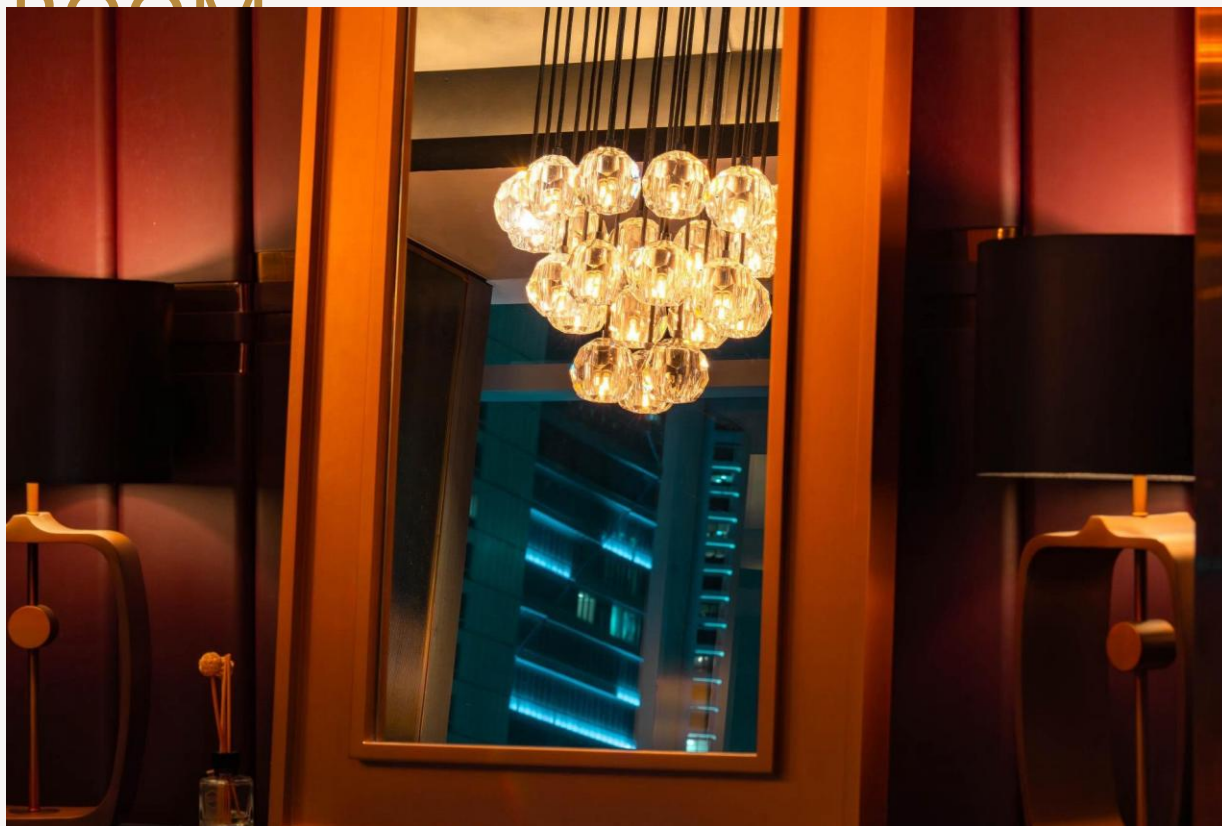
Besides the exceptional grill offerings, the wine list boasts a carefully curated selection of varietals, expertly paired with the dishes to elevate your dining experience. The **wine bar at this outdoor rooftop spot** offers a diverse selection of libations to suit every taste. From **crisp whites to rich reds, refreshing rosés, and more**, there's something for every palate to enjoy in the lively atmosphere of the outdoor rooftop setting.

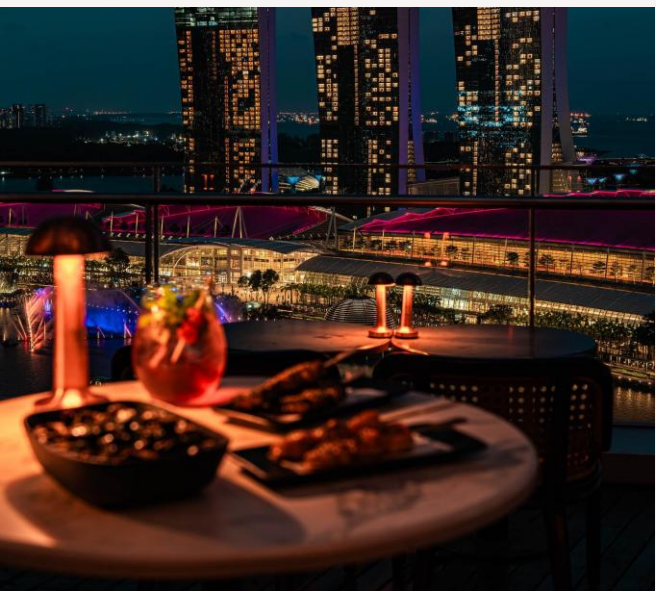


MAIN DINING HALL

PRIVATE DINING

ROOM





BAR AREA

LUNCH BANQUET EVENT

LUNCH BANQUET

EVENT

Min 40 persons. Max 60 persons

July 2024 – December 2024

FULL VENUE

Indoor Dining Room and Outdoor Spritz Bar

- Exclusive event usage of Indoor Dining Room from 12:00pm to 2:30pm
- Min. Spend \$6,000⁺⁺ on food and beverages
(inclusive of pre-setup from 10.00am onwards & tear-down by 3:00pm)
- Pre-setup from 8am onwards: additional \$1,500⁺⁺ event management fee
- Pre-setup from 6am onwards: additional \$3,000⁺⁺ event management fee
- Tear-down before 4pm: additional \$1,000⁺⁺ event management fee (Subjected to availability)
- Tear-down before 6pm: additional \$3,000⁺⁺ event management fee (Subjected to availability)

Menus and Prices are subject to changes at the discretion of VUE. Prices are subject to service charge and prevailing GST.

LUNCH BANQUET EVENT – FOOD

PACKAGE

3-Course Menu

\$88⁺⁺ per person onwards

Starter 2 Options + 1 Vegetarian

Main 3 Options + 1 Vegetarian

Dessert 2 Options + 1 Vegetarian

FREE-FLOW BEVERAGE PACKAGES

(3-hours free-flow)

OR

A LA CARTE BEVERAGES

Menus and Prices are subject to changes at the discretion of VUE. Prices are subject to service charge and prevailing GST.

LUNCH BANQUET EVENT – BEVERAGE PACKAGES

PACKAGE A

\$105⁺⁺ per person

Additional hour
\$40⁺⁺ per person

Beer
Wine – White & Red
Soft Drinks & Juices

PACKAGE C

\$165⁺⁺ per person

Additional hour
\$45⁺⁺ per person

Beer
Wine – Prosecco, White &
Red 2 Signature Spritz
Soft Drinks & Juices

PACKAGE B

\$135⁺⁺ per person

Additional hour
\$45⁺⁺ per person

Beer
Wine – Prosecco, White & Red
Soft Drinks & Juices

NON-ALCOHOLIC

\$45⁺⁺ per person

Additional hour
\$10⁺⁺ per person

Soft Drinks & Juices

Menus and Prices are subject to changes at the discretion of VUE. Prices are subject to service charge and prevailing GST.

DINNER BANQUET EVENT

DINNER BANQUET EVENT

Max 60 persons
August 2024 – December 2024

FULL VENUE
Indoor Dining Room and Outdoor Spritz
Bar

WEEKDAY

Min. Spend \$30,000⁺⁺ on food and beverages (inclusive of pre-setup from 4pm onwards & tear-down by 11pm)

WEEKEND

Min. Spend \$25,000⁺⁺ on food and beverages (inclusive of pre-setup from 4pm onwards & tear-down by 11pm)

- Pre-setup from 9am and before 2pm: additional \$7,000⁺⁺ event management fee
- Pre-setup from 2pm onwards: additional \$3,000⁺⁺ event management fee
- Tear-down from 11pm and before 1am: additional \$2,000⁺⁺ per hour event management fee
- Next day tear-down from 6am to 8am: additional \$3,000⁺⁺ event management fee
- Next day tear-down from 8am to 10.30am: additional \$4,500⁺⁺ event management fee

Menus and Prices are subject to changes at the discretion of VUE. Prices are subject to service charge and prevailing GST.

DINNER BANQUET EVENT – FOOD

PACKAGE

4-Course Menu

\$198⁺⁺ per person onwards

Starter	2 Options + 1 Vegetarian
Middle	2 Options + 1 Vegetarian
Main	3 Options + 1 Vegetarian
Dessert	2 Options + 1 Vegetarian

FREE-FLOW BEVERAGE PACKAGES

(3-hours free-flow)

OR

A LA CARTE BEVERAGES

Menus and Prices are subject to changes at the discretion of VUE. Prices are subject to service charge and prevailing GST.

DINNER BANQUET EVENT – BEVERAGE PACKAGES

PACKAGE A

\$105⁺⁺ per person

Additional hour
\$40⁺⁺ per person

Beer

Wine – White & Red

Soft Drinks & Juices

PACKAGE C

\$165⁺⁺ per person

Additional hour
\$45⁺⁺ per person

Beer

Wine – Prosecco, White & Red

2 Signature Spritz

Soft Drinks & Juices

PACKAGE B

\$135⁺⁺ per person

Additional hour
\$45⁺⁺ per person

Beer

Wine – Prosecco, White &

Red
Soft Drinks & Juices

NON-ALCOHOLIC

\$45⁺⁺ per person

Additional hour
\$10⁺⁺ per person

Soft Drinks & Juices

Menus and Prices are subject to changes at the discretion of VUE. Prices are subject to service charge and prevailing GST.

COCKTAIL EVENT PAGES

STANDING COCKTAIL

EVENT

Full Venue Exclusivity

August 2024 – December 2024

Min. 50 persons, Max. 80 persons

Min. Spend \$25,000⁺⁺ (inclusive of pre-setup From 4pm onwards & tear-down by 11pm)

Min. 80 persons, Max. 130 persons

Min. Spend \$30,000⁺⁺ (inclusive of pre-setup From 4pm onwards & tear-down by 11pm)

- Additional Logistic Charge of \$4,200⁺⁺ onwards
- Pre-setup from 2pm onwards: additional \$3,000⁺⁺ event management fee
- Pre-setup from 11am and before 2pm: additional \$6,000⁺⁺ event management fee
- Tear-down before 1am: additional \$2,000⁺⁺ per hour event management fee
- Next day tear-down from 6am to 8am: additional \$3,500⁺⁺ event management fee
- Next day tear-down from 8am to 10.30am: additional \$3,000⁺⁺ event management fee

Menus and Prices are subject to changes at the discretion of VUE. Prices are subject to service charge and prevailing GST.

STANDING COCKTAIL EVENT – FOOD PACKAGE

PACKAGE A

\$190⁺⁺ PER PERSON

Butler-Passed Canapés 6 Items + 4 Vegetarian Items

Live Stations Oyster Station – 1 Item

Dessert 5 Items

PACKAGE B

\$230⁺⁺ PER PERSON

Butler-Passed Canapés 6 Items + 4 Vegetarian Items

Live Stations Charcuterie & Cheese Station – 7
Items

(Served with Bread and Condiments)

Dessert Carving Station – 1 Item
5 Items

PACKAGE C

\$280⁺⁺ PER PERSON

Butler-Passed Canapés 6 Items + 4 Vegetarian Items

Live Stations Oyster Station – 1 Item

Hot Appetiser Station – 1 Item

Charcuterie & Cheese Station – 7 Items

(Served with Bread and Condiments)

Craving Station – 1 Item

Dessert 5 Items

Menus and Prices are subject to changes at the discretion of VUE. Prices are subject to service charge and prevailing GST.

STANDING COCKTAIL EVENT – MENU A

\$190⁺⁺ Per Person

Butler-Passed Canapes

- | Vichyssoise Espuma, Jamon Crisp
 - | Grilled Chili Prawn, Cauliflower Puree
 - | Lobster Rilette Tartlet with Black Garlic Puree
 - | Chicken Shawarma with Genmai
 - | Big Eye Tuna Tartare in Onion Dressing, Shio Kombu, Yuzu Oil
 - | Beef Cheek Parmentier
-
- | Cauliflower Fritter with Tzatziki (V)
 - | Porcini in Charcoal Tartlet with 4-year Aged Balsamic (V)
 - | Gougère with Basil Ricotta, Pinenut & Truffle (V)
 - | Sweet White Corn Arancini (V)

Live Station

Oyster Station

- | “Amélie”, Spéciale de Clair no. 2
- | Marennes-Oléron Basin, France
(Served with Condiments, Dressing)

Dessert

- | Tropical Fruit Pavlova
- | Mixed Berries Lollipop
- | Chocolate Hazelnut Tart
- | Pistachio Raspberry
- | Arabica Coffee Tiramisu

Menus and Prices are subject to changes at the discretion of VUE. Prices are subject to service charge and prevailing GST.

STANDING COCKTAIL EVENT – MENU B

\$230⁺⁺ Per Person

Butler-Passed Canapes

- | Vichyssoise Espuma, Jamon Crisp
- | Grilled Chili Prawn, Cauliflower Puree
- | Lobster Rilette Tartlet with Black Garlic Puree
- | Chicken Shawarma with Genmai
- | Big Eye Tuna Tartlet in Onion Dressing, Shio Kombu, Yuzu Oil
- | Beef Cheek Parmentier

- | Cauliflower Fritter with Tzatziki (V)
- | Porcini in Charcoal Tartlet with 4-year Aged Balsamic (V)
- | Gougère with Basil Ricotta, Pinenut & Truffle (V)
- | Sweet White Corn Arancini (V)

Menus and Prices are subject to changes at the discretion of VUE. Prices are subject to service charge and prevailing GST.

Live Station

Charcuterie & Cheese

- | Pâté de Campagne
- | Coppa de Corse
- | Iberico Chorizo
- | 42 Months Aged Jamon Iberico de Bellota

- | Comté
 - | Morbier
 - | Camembert
- (Served with Bread and Condiments)*

Carving Station

- | 20-hours Slow Roasted A5 Kumamoto Black Wagyu
- | Green Peppercorn Sauce, Roasted Potatoes & Pumpkin, Grilled Mushrooms

Dessert

- | Tropical Fruit Pavlova
- | Mixed Berries Lollipop
- | Chocolate Hazelnut Tart
- | Pistachio Raspberry
- | Arabica Coffee Tiramisu

STANDING COCKTAIL EVENT – MENU C

\$280++ Per Person

Butler-Passed Canapes

- | Vichyssoise Espuma, Jamon Crisp
- | Grilled Chili Prawn, Cauliflower Puree
- | Lobster Rilette Tartlet with Black Garlic Puree
- | Chicken Shawarma with Genmai
- | Big Eye Tuna Tartare in Onion Dressing, Shio Kombu, Yuzu Oil
- | Beef Cheek Parmentier

- | Cauliflower Fritter with Tzatziki (V)
- | Porcini in Charcoal Tartlet with 4-year Aged Balsamic (V)
- | Gougère with Basil Ricotta, Pinenut & Truffle (V)
- | Sweet White Corn Arancini (V)

Menus and Prices are subject to changes at the discretion of VUE. Prices are subject to service charge and prevailing GST.

Live Station

Oyster Station

- | “Amélie”, Spéciale de Clair no. 2
- | Marennes-Oléron Basin, France
- (Served with Condiments, Dressing)*

Hot Appetiser

- | Spanish Lubina Seabass with Hogao Sauce

Charcuterie & Cheese

- | Pâté de Campagne
- | Coppa de Corse
- | Iberico Chorizo
- | 42 Months Aged Jamon Iberico de Bellota

| Comté

| Morbier

| Camembert

(Served with Bread and Condiments)

Carving Station

- | 20-hours Slow Roasted A5 Kumamoto Black Wagyu
- Green Peppercorn Sauce, Roasted Potatoes & Pumpkin, Grilled Mushrooms

Dessert

- | Tropical Fruit Pavlova
- | Mixed Berries Lollipop
- | Chocolate Hazelnut Tart
- | Pistachio Raspberry
- | Arabica Coffee Tiramisu

FREE-FLOW BEVERAGE PACKAGES

(3-hours Free-Flow)

PACKAGE A

Beer
Wine – White & Red
Soft Drinks & Juices

\$105⁺⁺ per person

Additional hour \$40⁺⁺ per person

PACKAGE B

Beer
Wine – Prosecco, White &
Red Soft Drinks & Juices

\$135⁺⁺ per person

Additional hour \$45⁺⁺ per person

PACKAGE C

Beer
Wine – Prosecco, White & Red
2 Signature Spritz
Soft Drinks & Juices

\$165⁺⁺ per person

Additional hour \$45⁺⁺ per person

PACKAGE D

Beer
Wine – Prosecco, White & Red
House Spirits (Gin, Vodka, Rum and
Whisky)
Soft Drinks & Juices

\$175⁺⁺ per person

Additional hour \$45⁺⁺ per person

PACKAGE E

Beer
Wine – Prosecco, White & Red
House Spirits (Gin, Vodka, Rum and
Whisky)
2 Signature Spritz
Soft Drinks & Juices

\$195⁺⁺ per person

Additional hour \$45⁺⁺ per person

NON-ALCOHOLIC Soft Drinks

Juices

\$45⁺⁺ per person

Additional hour \$10⁺⁺ per person

Menus and Prices are subject to changes at the discretion of VUE. Prices are subject to service charge and prevailing GST.

FAQ

EVENT BOOKING

Exclusive event booking is advised to be at least 3 months in advance. For further enquiries, please check with us at dining@vue.com.sg

SITE VIEWING

Site viewing is highly recommended by appointment only.

SET UP

All external set-up and decorations must be removed by the client by the end of the event, unless discussed otherwise. Late removals are subjected to additional fees.

DIETARY REQUIREMENTS

We are pleased to accommodate most dietary requirements and special requests to the best of our abilities. It is important to note that we cannot guarantee fulfilment of all requests. Please be aware that our restaurant is not certified as halal.

CONFIRMATION

Menu, dietary requirements, set-up, and final guest count must be confirmed at least 14 days prior to the event date. Last minute changes are subject to availability.

DEPOSIT

A non-refundable deposit may be required for confirmation of booking.

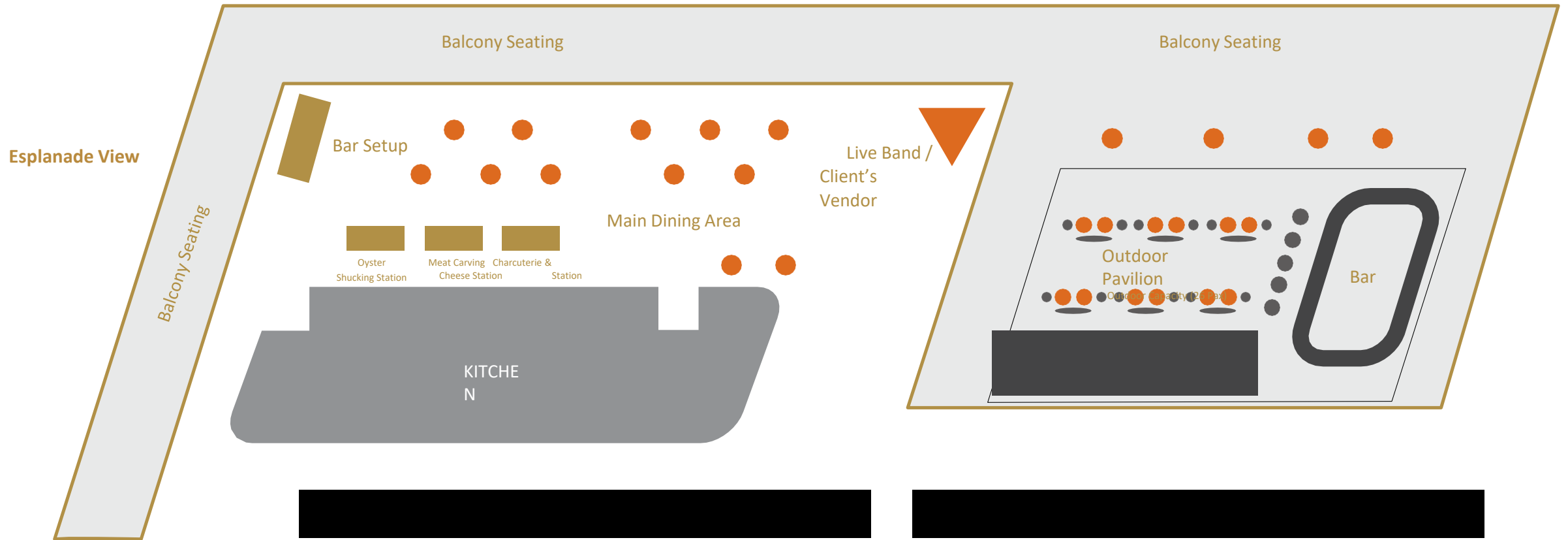
LOGISTIC CHARGES

Additional logistic charges may apply depending on the event requirements.

CAPACITY

CAPACITY

Marina Bay View

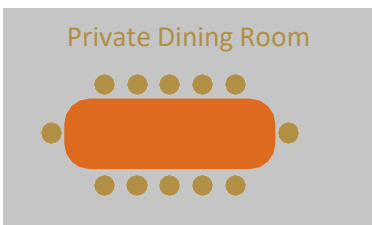
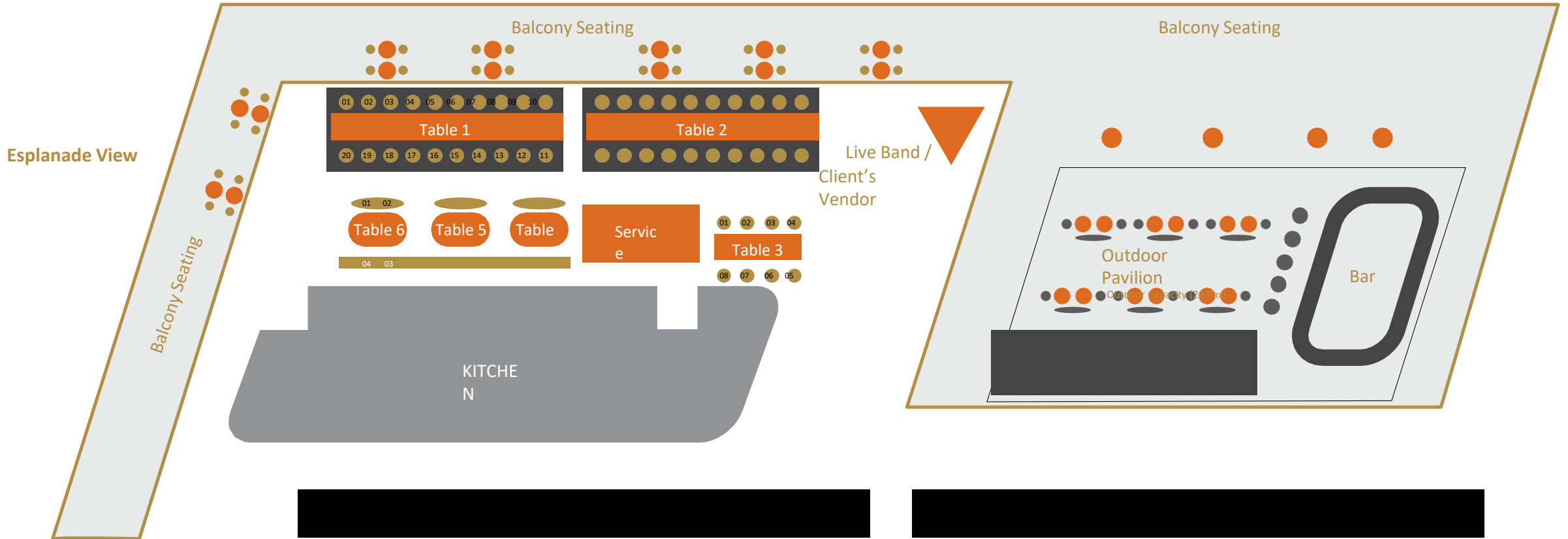


● Cocktail Tables

*Floor plan not drawn to scale. Subjected to changes for planning

CAPACITY

Marina Bay View



60 Pax

20 pax x 2 tables (40 pax)

8 pax x 1 table (8pax)

4 pax x 3 tables (12pax)

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Subjected to changes for planning



VUE

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