



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.

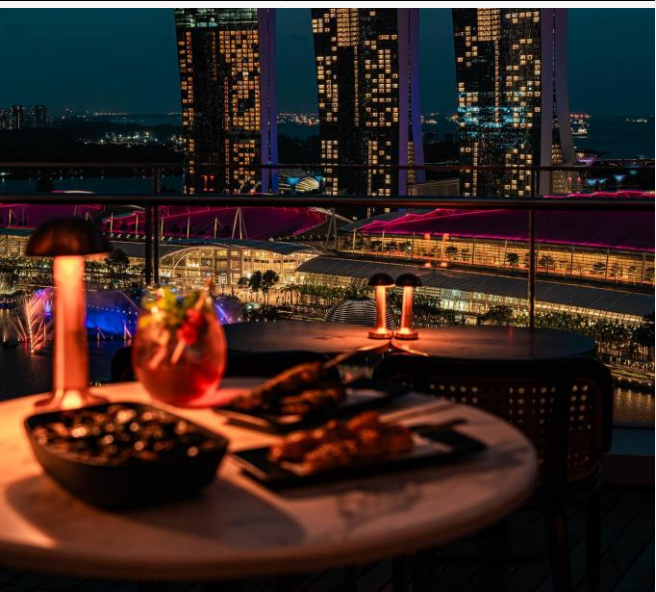
Besides the exceptional grill offerings, the wine list boasts a carefully curated selection of varietals, expertly paired with the dishes to elevate your dining experience. The **wine bar at this outdoor rooftop spot** offers a diverse selection of libations to suit every taste. From **crisp whites to 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

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Max 60 persons

Indoor Dining Room

Exclusive event usage of Indoor Dining Room from 12:00pm to 2:30pm

Min. Spend \$4,000<sup>++</sup> on Food and Beverage

Inclusive of pre-setup from 10.00am onwards & tear-down by 3:00pm

- Pre-setup 8am onwards: \$1,500<sup>++</sup> event management fee
- Pre-setup 6am onwards: \$3,000<sup>++</sup> event management fee
- Tear-down till 4pm: \$1,000<sup>++</sup> event management fee (Subject to availability)
- Tear-down till 6pm: \$3,000<sup>++</sup> event management fee (Subject 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

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## 3-Course Menu

**\$88<sup>++</sup>** per person onwards

Starter            2 Options + 1 Vegetarian

Main                3 Options + 1 Vegetarian

Dessert            2 Options + 1 Vegetarian

Additional Course: Add on \$20<sup>++</sup>

## BEVERAGES

On consumption basis

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<sup>++</sup>** per person

Additional hour  
\$40<sup>++</sup> per person

Beer  
Wine – White & Red  
Soft Drinks & Chilled Juices

## PACKAGE C

**\$185<sup>++</sup>** per person

Additional hour  
\$60<sup>++</sup> per person

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

Includes House Spirits:  
Gin, Vodka, Rum or Whisky

## PACKAGE B

**\$155<sup>++</sup>** per person

Additional hour  
\$50<sup>++</sup> per person

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

Choose 2 House Spirits:  
Gin, Vodka, Rum or Whisky

## NON-ALCOHOLIC

**\$45<sup>++</sup>** per person

Additional hour  
\$10<sup>++</sup> per person

Soft Drinks & Chilled Juices

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## DINNER BANQUET EVENT

# DINNER BANQUET EVENT

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Max 60 persons

Exclusive event usage of Indoor Dining Room from 6:00pm to 10.30pm

Min. Spend on Food and Beverage:

- SUNDAY – THURSDAY \$12,000++
- FRIDAY & SATURDAY \$15,000++
- For full venue exclusivity: additional Min. Spend of \$5,000++ (Outdoor)

Inclusive of pre-setup from 4pm onwards & tear-down by 11pm

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

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# DINNER BANQUET EVENT – FOOD PACKAGE

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## 4-Course Menu

**\$178<sup>++</sup>** per person onwards

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

## BEVERAGES

On consumption basis

Menus and Prices are subject to changes at the discretion of VUE.  
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# DINNER BANQUET EVENT – BEVERAGE PACKAGES

## PACKAGE A

**\$105<sup>++</sup>** per person

Additional hour

**\$40<sup>++</sup>** per person

Beer  
Wine – White & Red  
Soft Drinks & Chilled Juices

## PACKAGE C

**\$185<sup>++</sup>** per person

Additional hour

**\$60<sup>++</sup>** per person

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

Includes House Spirits:  
Gin, Vodka, Rum or Whisky

## PACKAGE B

**\$155<sup>++</sup>** per person

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Beer  
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Choose 2 House Spirits:  
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## NON-ALCOHOLIC

**\$45<sup>++</sup>** per person

Additional hour

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Soft Drinks & Chilled Juices

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## COCKTAIL EVENT PAGES

# STANDING COCKTAIL EVENT

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Full Venue Exclusivity (Main Dining Hall and Outdoors)

Min. 70 persons, Max. 150 persons

Min. Spend on Food and Beverage:

- SUNDAY – THURSDAY \$17,000<sup>++</sup>
- FRIDAY & SATURDAY \$20,000<sup>++</sup>

Logistic Charge of \$3,000<sup>++</sup> onwards for the removal of existing furniture

Inclusive of pre-setup from 4pm onwards & tear-down by 11pm

- Pre-setup from 2pm onwards: \$3,000<sup>++</sup> event management fee
- Pre-setup from 11am onwards: \$6,000<sup>++</sup> event management fee
- Tear-down after 11pm and before 1am: \$2,000<sup>++</sup> per hour event management fee
- Next day tear-down from 6am to 10.30am: \$4,500<sup>++</sup> event management fee

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# STANDING COCKTAIL EVENT – FOOD PACKAGE

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\$130++ Per Person

## Butler-Passed Canapes

- | Vichyssoise Espuma, Jamon Crisp
- | Grilled Chili Prawn, Cauliflower Puree
- | Lobster Rillette 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)

## Add On Live Station

### Charcuterie \$15++ Per Person

Pâté de Campagne | Coppa de Corse | Iberico Chorizo | 42 Months Aged Jamón Ibérico de Bellota  
(Served with Bread and Condiments)

### Cheese \$15++ Per Person

Comte | Morbier | Camembert  
(Served with Bread and Condiments)

### Oyster Station \$30++ Per Person

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

### Grilled Murray Cod \$38++ Per Person

Tomato Dashi Fondue, Roasted Potatoes & Pumpkins, Grilled Mushrooms

### 20-Hours Slow Roasted A5 Kumamoto Black Wagyu Brisket \$48++ Per Person

Green Peppercorn Sauce, Roasted Potatoes & Pumpkins, Grilled Mushrooms

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# DINNER BANQUET EVENT – BEVERAGE PACKAGES

## PACKAGE A

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# FAQ

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## 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](mailto: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.

## FOOD ARRANGEMENTS

The Live Station is not available for individuals and have to be taken as a whole event.

## 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 is required for confirmation of booking.

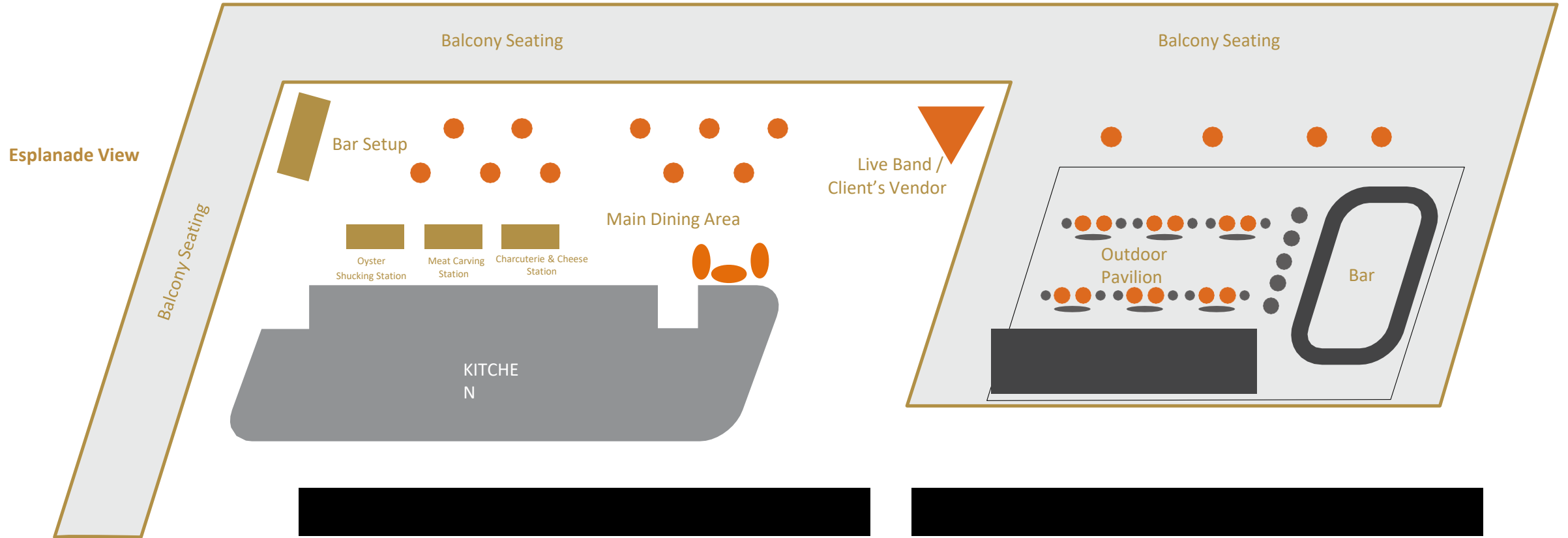
## LOGISTIC CHARGES

Additional logistic charges may apply depending on the event requirements.

## CAPACITY

# CAPACITY

## Marina Bay View



● Cocktail Tables

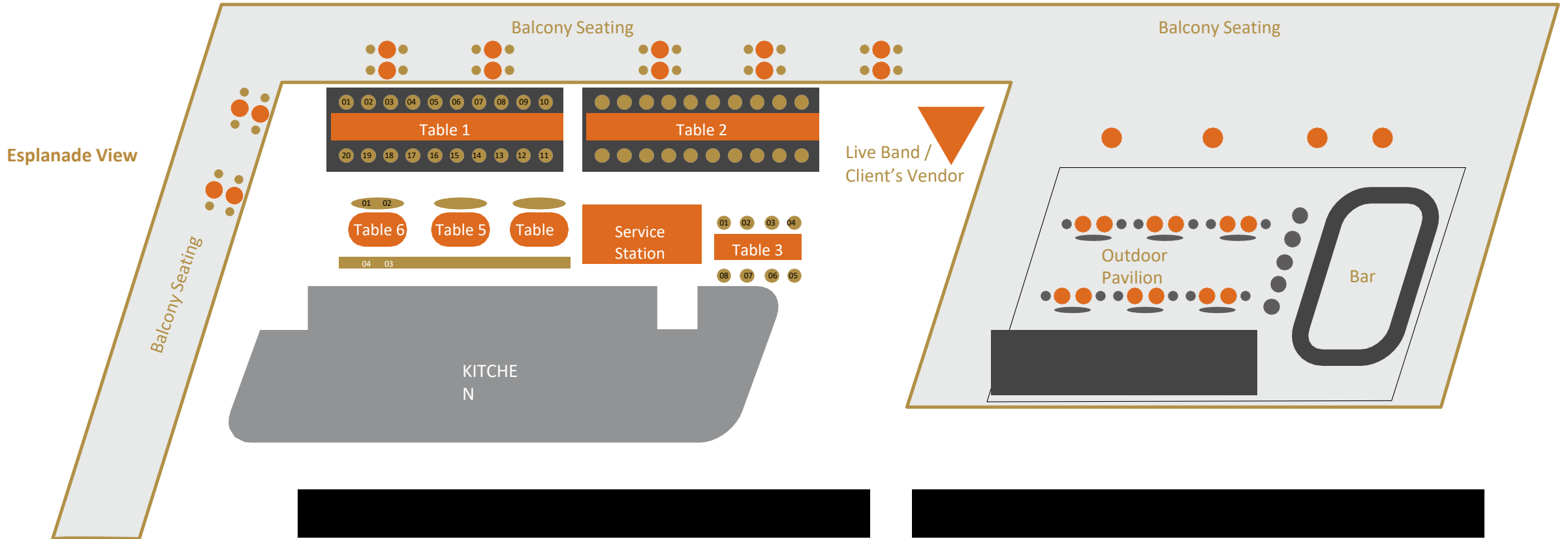
○ Sofas

\*Floor plan not drawn to scale. Subject to changes for planning.

Sample only Reference

# 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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Sample only reference



# VUE

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