



VUE

EVENTS KIT



For those seeking a venue that impresses at every turn, VUE Bar & Grill is the ideal choice.

Its breathtaking skyline views, combined with a menu of exquisite grilled fare and fine wines, create an ambience that's both elegant and inviting.



Whether hosting corporate functions or intimate celebrations, VUE elevates every occasion—where refined cuisine, stunning scenery, and impeccable service converge to create truly memorable experiences.



Michelin selected restaurant

CHEF'S VISION

With over 15 years of experience in the culinary industry, every dish is a work of passion from Executive Chef Sam Chin.

His menu embodies VUE's culinary vision, featuring a **bold and innovative take on traditional grilled dishes**, reinvigorating the senses with every bite.

Every dish is carefully designed to surprise and delight guests, offering a **one-of-a-kind culinary experience** that inspires energetic banter and cherished memories.

Chef Sam's charisma shines through in every aspect of the dining experience. His love for engaging with guests through **showmanship** always steals the show.





MAIN DINING HALL

An elegant space where every detail elevates your celebration



Maximum seating capacity: 60 pax

Maximum standing capacity: 150 pax
(with the removal of furniture)



THE PRIVATE ROOM

A tranquil room for focused conversations and cherished moments



Maximum seating capacity: 12 pax

Maximum standing capacity: 30 pax



75" LED TV



THE PAVILLION BAR

An inviting outdoor bar area where every pour tells a story



Maximum capacity: 30 pax

*AV system available for all

LUNCH BANQUET EVENTS

LUNCHEON

MAX 60 GUESTS

INDOOR MAIN DINING HALL

Min. spend on food & beverages:
Sunday – Thursday: \$4,000
Friday & Saturday: \$5,000

FULL VENUE – INDOOR MAIN DINING HALL & THE PAVILLION BAR

Additional min. spend of \$5,000



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

LUNCHEON

MAX 60 GUESTS

FOOD

THREE-COURSE; from \$88 per guest

STARTER	2 Options + 1 Vegetarian
MAINS	3 Options + 1 Vegetarian
DESSERT	2 Options + 1 Vegetarian

Additional middle course; add on \$20 onwards per guest

BEVERAGES

Packages available on consumption basis

Inclusive of pre-setup from 10am onwards & tear-down by 3pm

- Pre-setup from 8am onwards: \$1,500 event management fee
- Pre-setup from 6am onwards: \$3,000 event management fee
- Tear-down till 4pm: additional \$1,000 event management fee
- Tear-down till 6pm: 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 GST.

BEVERAGE PACKAGE
LUNCHEON
FREE-FLOW FOR 3 HOURS

NON-ALCOHOLIC

\$45 per guest

Additional hour \$10 per guest

Carbonated drinks & chilled juices

Coffee/tea

SILVER

\$155 per guest

Additional hour \$50 per guest

Carbonated drinks & chilled juices

1 Signature Mocktail

Choice of 2 House Spirits:

Gin, Vodka, Rum or Whisky

Beer

Wine – Prosecco, White & Red

2 Signature Spritz

Coffee/tea

BRONZE

\$105 per guest

Additional hour \$40 per guest

Carbonated drinks & chilled juices

Coffee/tea

Beer

Wine – White & Red

GOLD

\$185 per guest

Additional hour \$60 per guest

Carbonated drinks & chilled juices

1 Signature Mocktail

Choice of all House Spirits:

Gin, Vodka, Rum or Whisky

Beer

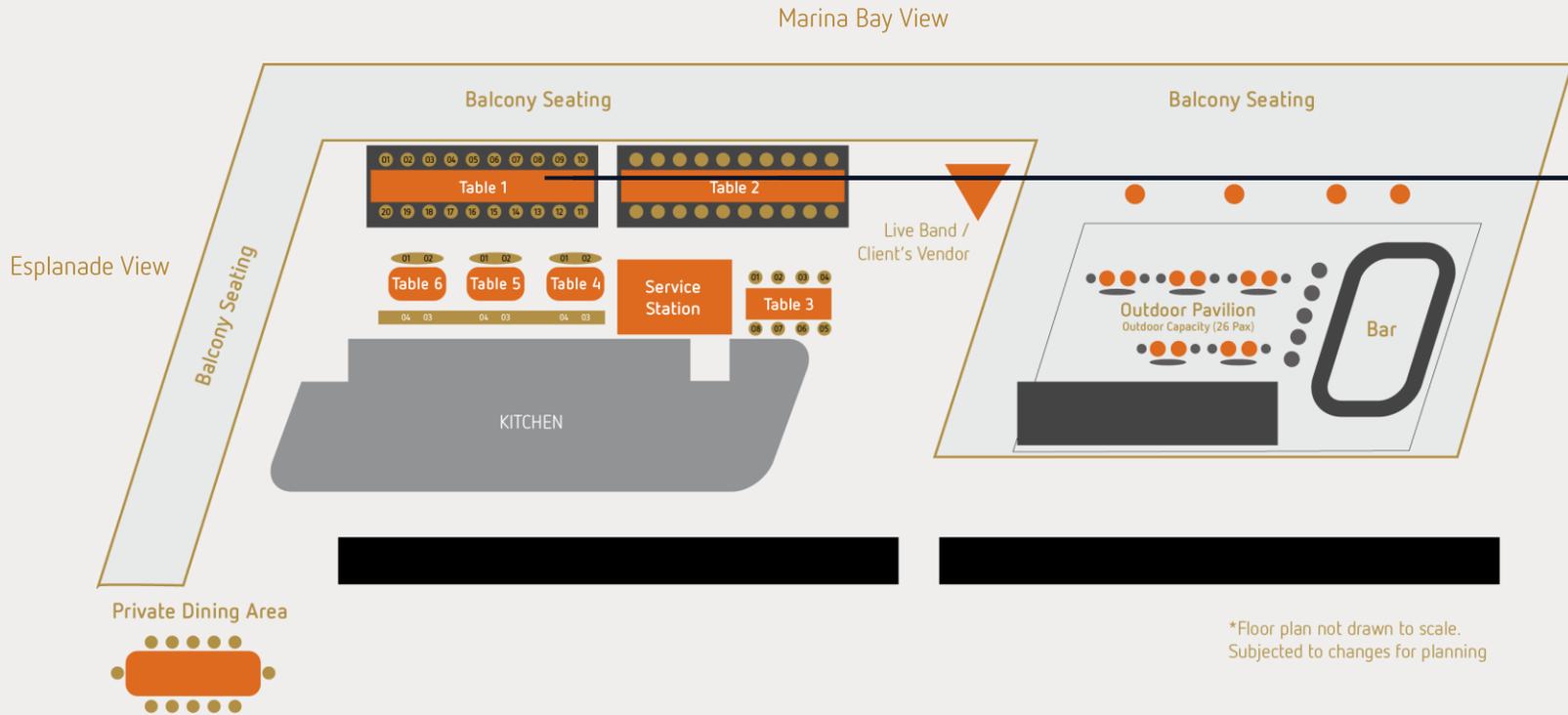
Wine – Prosecco, White & Red

2 Signature Spritz

Coffee/tea

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

FLOOR PLAN



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

TOTAL: 60 guests
 20 guests x 2 Tables (40 guests)
 8 guests x 1 Table (8 guests)
 4 guests x 3 Tables (12 guests)

DINNER BANQUET EVENTS

DINNER BANQUET

MAX 60 GUESTS

INDOOR MAIN DINING HALL

Min. spend on food & beverages:
Sunday – Thursday: \$12,000
Friday & Saturday: \$15,000

FULL VENUE – INDOOR MAIN DINING HALL & THE PAVILLION BAR

Additional min. spend of \$5,000



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

DINNER BANQUET

MAX 60 GUESTS

FOOD

FOUR-COURSE; from \$168 per guest

STARTER	2 Options + 1 Vegetarian
MIDDLE	2 Options + 1 Vegetarian
MAINS	3 Options + 1 Vegetarian
DESSERT	2 Options + 1 Vegetarian

Additional course; add on \$38 onwards per guest

BEVERAGES

Packages available or on consumption basis

Additional event management fee applies for setup/ tear down outside of standard hours:

- Pre-setup from 2pm onwards: \$3,000
- Pre-setup from 9am onwards: \$7,000
- Tear-down between 11pm -1am: \$2,000 per hour
- Next-day tear-down from 6am – 1030am: \$4,500

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



BEVERAGE PACKAGE DINNER BANQUET

FREE-FLOW FOR 3 HOURS

NON-ALCOHOLIC

\$45 per guest

Additional hour \$10 per guest

Carbonated drinks & chilled juices

Coffee/tea

SILVER

\$155 per guest

Additional hour \$50 per guest

Carbonated drinks & chilled juices

1 Signature Mocktail

Choice of 2 House Spirits:

Gin, Vodka, Rum or Whisky

Beer

Wine – Prosecco, White & Red

2 Signature Spritz

Coffee/tea

BRONZE

\$105 per guest

Additional hour \$40 per guest

Carbonated drinks & chilled juices

Coffee/tea

Beer

Wine – White & Red

GOLD

\$185 per guest

Additional hour \$60 per guest

Carbonated drinks & chilled juices

1 Signature Mocktail

Choice of all House Spirits:

Gin, Vodka, Rum or Whisky

Beer

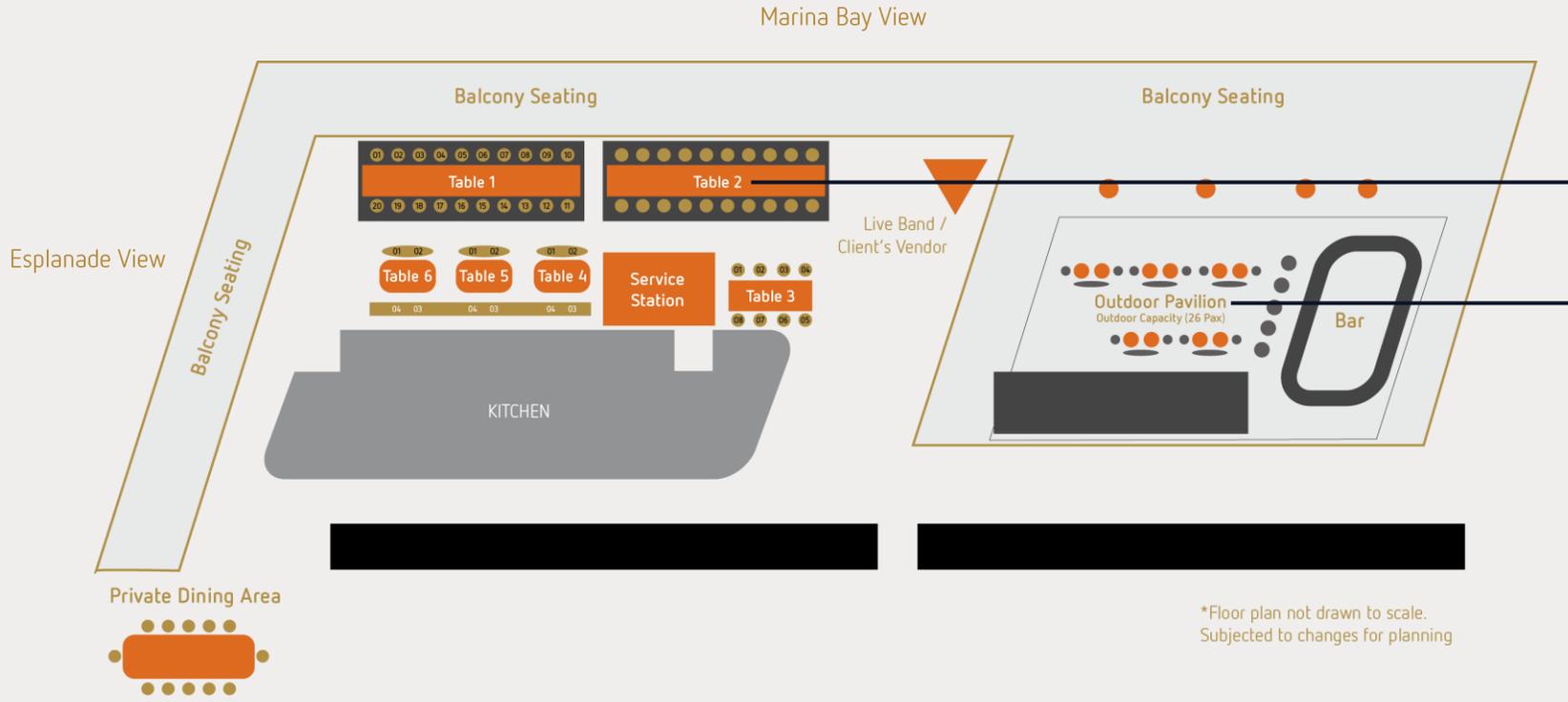
Wine – Prosecco, White & Red

2 Signature Spritz

Coffee/tea

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FLOOR PLAN



TOTAL: 60 guests
20 guests x 2 Tables (40 guests)
8 guests x 1 Table (8 guests)
4 guests x 3 Tables (12 guests)

COCKTAIL RECEPTION

COCKTAIL RECEPTION

MIN 70 GUESTS, MAX 150 GUESTS

FULL VENUE –
INDOOR MAIN DINING HALL
& THE PAVILLION BAR

Min. spend on food & beverages:
Sunday – Thursday: \$17,000
Friday & Saturday: \$20,000



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

COCKTAIL RECEPTION

MIN 70 GUESTS, MAX 150 GUESTS

Logistic charges of \$3,000 onwards for the removal of existing furniture.

Additional event management fee applies for setup/ tear down outside of standard hours:

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

Menus and prices are subject to changes at the discretion of VUE.
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CANAPÉS

FREE-FLOW FOR 3 HOURS | \$130 PER GUEST

BUTLER-PASSED CANAPÉS

- Vichyssoise Espuma, Jamón Crisp
- Grilled Chilli Prawn, Cauliflower Purée
- Lobster Rilette Tartlet with Black Garlic Purée
- 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)
- Tropical Fruit Pavlova
- Mixed Berries Lollipop
- Chocolate Hazelnut Tart
- Pistachio Raspberry
- Arabica Coffee Tiramisu

ADD-ON LIVE STATION

Charcuterie \$15 per guest

- Pâté de Campagne
- Coppa de Corse
- Ibérico Chorizo
- 42-months Aged Jamón Ibérico de Bellota (Served with Bread and Condiments)

Cheese \$15 per guest

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

Oyster \$30 per guest

- "Amélie", Spéciale de Claire no. 2
- Marennes-Oléron Basin, France (Served with condiments and dressings)

Grilled Murray Cod \$38 per guest

- Tomato Dashi Fondue
- Roasted Potatoes & Pumpkins
- Grilled Mushrooms

20-hours Slow Roasted A5 Kumamoto Black Wagyu Brisket \$48 per guest

- Green Peppercorn Sauce
- Roasted Potatoes & Pumpkins
- Grilled Mushrooms

Caviar canapé or station

- Option 1: 3-5 types (\$20-40 per piece by butler pass)
- Option 2: Minimum order of 1kg caviar (\$5,000) to avail the station with 3-5 types of canapés (2kg priced at \$8,000)
- Option 3: 2-3 types canapés butler pass, caviar bump chef walking around (minimum order 1kg priced at \$5,000, 2kg priced at \$8,000)

Menus and prices are subject to changes at the discretion of VUE.
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Food Arrangements – The live station is not available for individuals and has to be taken as a whole event.

BEVERAGE PACKAGE COCKTAIL RECEPTION

FREE FLOW FOR 3 HOURS

NON-ALCOHOLIC

\$45 per guest

Additional hour \$10 per guest

Carbonated drinks & chilled juices

Coffee/tea

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\$155 per guest

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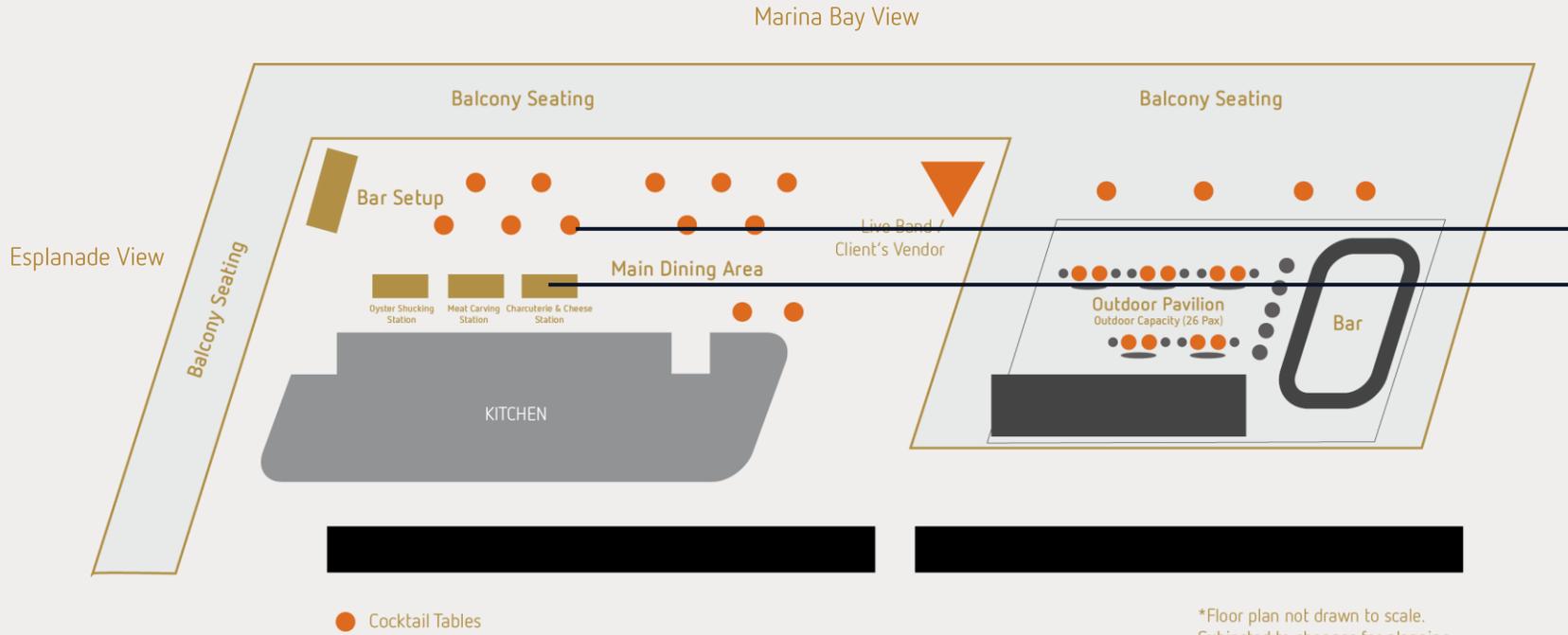
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FAQ

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.

EVENT BOOKING

Exclusive event bookings should be made at least 3 months in advance.

DEPOSIT

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

DIETARY REQUIREMENTS

We are happy to accommodate most dietary needs and special requests. Please share your plans with us in advance so we can assist you more effectively.

Note: VUE Bar & Grill is not a halal-certified restaurant.

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.

LOGISTIC CHARGES

Additional logistic charges may apply depending on the setup.

SITE VIEWING

Site viewing is by appointment only.

OPERATING HOURS

Lunch | Mondays to Saturday: 11.30am to 2.30pm
(Last Order 2pm)

Dinner | Mondays to Saturday: 5:30pm to 12am
(Last Order 10:15pm)

Al Fresco Spritz Bar | Monday to Thursdays: 5:30pm to 1am
(Last Order 12am)

Fridays, Saturdays & Eve of Public Holidays : 5:30pm to 2am
(Last Order 1am)

CLOSED ON:

Sundays & Selected Public holidays

VUE

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