

RIDERS CAFE

51 Fairways Drive Singapore 286965

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PRIVATE DINING & EVENTS INTRODUCTION

Driving along the busy roads of Bukit Timah, one would not expect to find a charming and rustic café with a gorgeous view that can be mistaken for the countryside of England. There is really something unique and special about holding your event at Riders Café: a rustic charm and a feeling of idyllic serenity.

With a high ceiling, large white washed windows and balcony doors, you will enjoy creating a personalized event. Without a doubt, the sense of openness and character at Riders Café exudes an old world charm with its exposed brick white walls and old-school wooden louvres.

Contact us at 6466 9819 or email us at enquiries@riderscafe.sg for your next event.

EVENT TIMES

Tuesdays to Sundays:

Lunch 11.00am to 3.00pm Tea 3.30pm to 5.30pm Dinner 6.00pm to 10.00pm

Event duration is 3 hour for Lunch or Dinner, and 2 hour for Tea. Extension can be arranged at additional venue rental charges subject to availability within the above the stated timings except for Tea events.

SEATING CAPACITY

BUFFET SIT DOWN DINING: Up to 60 guests in groups of 6-8 guests per table

SET MENU SIT DOWN DINING: Up to 65 guests in groups of 6-8 guests per table.

COCKTAIL EVENTS: Up to 80 guests

MINIMUM SPENDING & VENUE RENTAL

Below are the overview of the minimum spending and venue rental required:

SESSION	2-HOUR	3-HOUR	4-HOUR	VENUE RENTAL
<i>Tuesdays - Thursdays</i>				
Lunch	N.A.	\$2500	\$3000	\$1000
Afternoon Tea	\$1500	\$2000	N.A.	\$500
Dinner	N.A.	\$2500	\$3000	\$1000
<i>Fridays</i>				
Lunch	N.A.	\$3000	\$3800	\$1000
Afternoon Tea	\$1800	\$2500	N.A.	\$800
Dinner	N.A.	\$3000	\$3800	\$1000
<i>Saturdays – Sundays, Eve of Public Holidays, & Public Holidays</i>				
Lunch	N.A.	N.A.	N.A.	N.A.
Afternoon Tea	N.A.	N.A.	N.A.	N.A.
Dinner		\$3800	\$4500	\$1000 [#]

[#]Additional venue rental charge of \$1000 is applicable for Christmas' Eve, Christmas Day, New Year's Eve and New Year's Day.

Beverages & Corkage

CORKAGE: \$20 applies per 750ml bottle of wine and \$30 per 750ml bottle of champagne with a maximum of 6 bottles allowed. All other wines/champagne has to be selected and purchased from our wine list.

Guarantee & Payment methods

DEPOSIT: 50% deposit upon confirmation. 50% of the deposit will be forfeited if cancellation is made between 10 – 14 days prior to the event date. The full deposit will be forfeited if cancellation is made 5 - 10 days prior to the event date. The full cost will be charged if cancellation is less than 5 days before the event or no show.

GUARANTEE: Attendance must be confirmed (5) days in advance, prior to event date. This number will be considered your guarantee. Changes made after (5) days will be accommodated to the best of our ability. The guaranteed number of guests or the final number of guests, depending on whichever is greater, will be the per person charge times menu price.

OTHER CHARGES: 10% service charge and 7% GST are applicable to all prices.

PAYMENT: Full payment is due upon conclusion of all dinners unless pre-paid in advance. MasterCard, Visa, and American Express cards are accepted. Riders Cafe does not accept personal cheque.

Other Things To Note

OUTSIDE FOOD: All food and drinks have to be bought from Riders Café. No outside food and drinks are allowed unless approved by Riders Café.

DECORATIONS: Customer is allowed to bring in their own decorations as long as Riders Café is informed beforehand and no damage is caused to the premises.

PARKING: We do not provide valet service. There is complimentary parking in front of Riders Cafe.

Riders Cafe Package One (Set Menu)

Exclusive use of venue (main dining area)

Three or Four course menu served with fresh baked bread

Tea and coffee with 4 course option

Room setup includes all linen, glass ware, cutlery, crockery, service staff and management

Three course \$60.00 per person Four courses \$70.00 per person

Riders Cafe Package Two (Canapes with Set Menu)

Exclusive use of venue (main dining area)

Pre-dinner service of canapés on arrival at 3 canapes per guest.

Three course menu served with fresh baked bread.

Room setup includes all linen, glass ware, cutlery, crockery, service staff and management

\$70.00 per person

Riders Cafe Package Three (Buffet)

Exclusive use of venue (main dining area)

Eight food option menu with fresh baked bread in self-served dining style

Room setup includes all linen, glass ware, cutlery, crockery, service staff and management

\$60.00 per person

Riders Cafe Package Four (Canapes)

Exclusive use of venue (main dining area)

Room setup includes all linen, glass ware, cutlery, crockery, service staff and management

2-3 hour Cocktail party 8 items x 2, 16 canapés pp at **\$45.00 per person**

3-4 hour Cocktail party 8 items x 3, 24 canapés pp at **\$60.00 per person**

Riders Cafe Beverage Package One

House Sparkling Wine

Three Steps Chardonnay and Millaman Estate Merlot

Heineken

Sparkling Water, Choice of one chilled juice, Coke, and Sprite

3 hour package \$40.00 per person

4 hour package \$48.00 per person

Riders Cafe Beverage Package Two

Sumarroca Cava Cuvee, Spain

Lake Chalice Sauvignon Blanc and Sileni Pinot Noir

Choice of two bottled beers e.g. Heineken, Hoegaarden, Little Creatures Light Ale or Leffe Blond

Sparkling Water, Choice of one chilled juice, Coke, and Sprite

3 hour package \$52.00 per person

4 hour package \$60.00 per person

Please note that all food and beverages package options require a minimum order for 30 guests.

You can request for other wine options subject to availability and additional costs (if any).

SET MENU OPTIONS FOR 3 OR 4 COURSE

SOUP

Roast Cauliflower Soup with White Truffle Oil (V)

Tomato and Roast Capsicum Soup with Pesto (V)

Vichyssoise with Bacon Bits

Country Ham and Split Pea Soup

STARTER

Witlof Salad with Asparagus, Frisee and Hazelnut Vinaigrette (V)

Heirloom Tomato and Japanese Cucumber Salad with Feta cheese, Olives in Sesame vinaigrette (V)

Salad of Baby Octopus with Mango Salsa

Salmon Gravlax with Mustard Crème Fraiche, Gherkins and Crostini

Chicken Liver Pate with Crusty bread and Sea Salt

Moroccan Lamb Kabobs with Tzatziki

Crispy Fried Soft Shell Crab with Beurre Blanc

MAINS

Angus Beef Cheek Bourguignon, Pearl Onions, Wild Mushrooms and Mash Potatoes

Roast Beef Medallions with Celeriac Puree, Roast Potatoes and Mushroom Madeira sauce

Stuffed Roast Pork Loin with Spinach & Pine nuts and Mash Potatoes

Moroccan Lamb Tagine with Cranberry and Almond Couscous

Snapper and Vongole, with Baby Potatoes, Baby Beans and Fennel in Veloute

Chicken Leg Confit with Savoy Cabbage and Bacon stew

Mille-Feuille of Aubergine and Globe Artichoke, Crème Fraiche, Basil Pesto (V)

Saffron Risotto with wild Mushroom, Semi-dried Tomato and Olives (V)

DESSERTS

Black Forest Trifle

Dark Chocolate Brownie with warm Chocolate sauce and Vanilla Ice Cream

Raspberry and Rhubarb Crumble with Ice-cream

Chocolate Crème Brulee

Burnt Pineapple with Caramel and Ice Cream

MENU OPTIONS FOR "BUFFET"

COLD STARTERS

Crabmeat and Endive Salad with Avocado & Creamy Horseradish
Salmon Nicoise Salad of Tomatoes, Rocket, Eggs, Anchovies, and Fine Beans
Bavette Steak Salad with Baby Cos, Kyuri, Crisp Garlic, Avocado, Lime Chili Vinaigrette
Field Tomatoes, Mozzarella, Torn Herbs, Rocket, Balsamic & Olive Oil (V)
Smoked Salmon Caesar Salad with Avocado, Baby Cos, Blue Ranch dressing, Eggs & Croutons
California Salad of Romaine, Avocado, Bacon, Cucumbers, Sweet Onions, Feta Cheese, Grape Tomatoes,
Eggs & Wholegrain Mustard Vinaigrette (V)
Prosciutto wrapped Poached Pears

HOT STARTERS

Creamy Wild Mushroom Soup with Truffle Oil (V)
Spicy Lamb and Bean Stew
Eggplant Skewers with Harissa, Tomatoes & Yoghurt dip (V)
Chicken Liver Pate & Egg Salad with Pickles & Toast
Salt & Pepper Squid with Chili & Coriander
Crispy Confit Chicken Wings
Sticky & Sweet Baby Pork Ribs
Rosemary Lamb Skewers with Cucumber Tzatziki
Slipper Lobster Macaroni & Cheese with Truffle Oil

MAINS

Roasted Vegetable Terrine with Goat's Cheese, Spinach, Beets, Peppers & Squash (V)
Wild Mushroom & Vegetable Bread Pudding (V)
Pan-fried Hake with Anchovy Crust, Creamy Leeks & Chives
Ginger-Soy glazed Baked Salmon
Shepherd's Pie with Lamb Ragu, Sweet Potato Mash & Gruyere
Pork loin Roulade with Spinach, Fennel & Pistachios
Tuscan Braised Beef with Tomatoes & Fennel
Moroccan Chicken with Saffron, Tomatoes, Dried Fruits & Almonds
Linguine with Vongole in White Wine and Garlic Oil
Bleu Cheese Spinach Ravioli in Sage Cream Sauce (V)

SIDES

Mash Potatoes
Potato Gratin
Roasted Potatoes
Cous Cous with Almonds & Raisins
Creamy Polenta

DESSERTS

Brioche & Butter Pudding
Flourless Chocolate Torte with Dulce de Leche
Whole Banoffee Pie
Mini Tartlets and Eclairs
Berries Terrine with Champagne
Mini Cheesecake (Plain, Cappuccino or Raspberry)
Chocolate Fondue with Strawberries, Marshmallow and Bananas
Macaroons
Tiramisu
Death By Chocolate Cupcakes

Note:

Please pre-select one option for Soup, Starter and Dessert, and two options for Mains.
We can arrange pre-orders of an additional option for Main course to cater to your guests who are vegetarians.

DINNER CANAPES OPTIONS

SAVOURY ITEMS

Creamed Eggs & Smoked Salmon on Crostini
Smoked Salmon, Cheese & Tobiko on Crisp
Prawn on Cucumber round & Spicy Mayo Sauce
Spicy Chicken Goujons with Mint-Coriander dip
Asparagus wrapped Prosciutto
Lamb Lollipops with Cucumber-Mint Tzatziki
Smoked duck with Duck Liver Pate on Crostini
Artisan Cheese with Quince & Crackers (additional \$5 per guest)

SWEET BITES

Macaroons
Tiramisu
Mini Cappuccino Cheesecake
Mixed Summer Berries Tart
Mini Lemon Tart
Bread & Butter Pudding
Death By Chocolate Cupcakes

Note:

Please select number of items based on the preferred canapés package.