



oia

EVENT KIT



air



AIR is a casual restaurant, circular campus, cooking club, and event destination. A place that looks at the big, delicious picture. Life is a lot about finding the good places that nourish in more ways than one.

At AIR, you can eat, roam, find nature, unwind, learn, bask, be social, find solitude, be inspired. Eat real, good food. kick back on our lawn. peek into our research space. Taste our garden.





air

MATTHEW  
ORLANDO



The former head chef of Amass in Copenhagen, Matt applies his penchant for conscious cooking to a tropical oeuvre of ingredients at Air.

A California native, Matt sharpened his knives at some of the world's most decorated kitchens including Noma, Le Manoir aux Quat'Saisons and Per Se. He established Amass in 2013 and built it into one of the most sustainable restaurants in the world.



# WHOLE RESTAURANT BUYOUT



## SPACE RENTAL CHARGES & MINIMUM SPEND

-

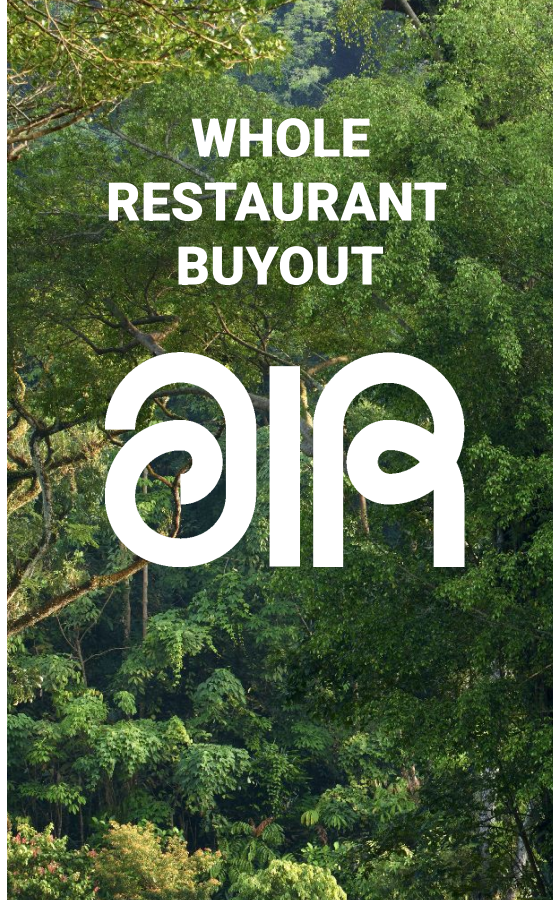
The restaurant is gradually introducing breakfast and lunch services, and the timings for these services may be adjusted. Please note that Tuesdays may also be included as operational days.

If you require extra time for setup and teardown beyond the standard service hours from 9am to 10pm, additional hours will be charged starting from \$1,000++ per hour.

If you require lunch service as well as dinner during your whole restaurant buyout, the space rental charges from 12pm to 6pm will become the minimum spend for lunch instead.

While AIR is normally closed on Mondays and Tuesdays, it can be booked for events. To confirm availability and minimum spend requirements, please consult with AIR's Events Team.

Minimum Spend is not inclusive of AV Rentals, Marketing Collaterals and Customized Requests.



LUNCH		
WED - THU	SPACE RENTAL CHARGES 9AM - 12PM	\$6,000++
	MINIMUM SPEND 12PM - 3PM	\$14,000++
FRI - SUN	SPACE RENTAL CHARGES 9AM - 12PM	\$7,000++
	MINIMUM SPEND 12PM - 3PM	\$16,000++

DINNER		
WED - THU	SPACE RENTAL CHARGES 12PM - 6PM	\$16,000++
	SPACE RENTAL CHARGES 9AM - 6PM	\$19,000++
	MINIMUM SPEND 6PM - 10PM	\$30,000++
FRI - SUN	SPACE RENTAL CHARGES 12PM - 6PM	\$18,000++
	SPACE RENTAL CHARGES 9AM - 6PM	\$21,000++
	MINIMUM SPEND 6PM - 10PM	\$35,000++



**WHOLE  
RESTAURANT  
BUYOUT**  
-  
**1ST & 2ND  
FLOOR**



The 46-seat Restaurant on the ground floor faces the Lawn, offering greenery as far as the eye can see.

On cool, balmy days, the glass walls slide open to create a semi-outdoor dining space with extended terraces that connect to the Lawn.

Set behind the dining area, the open kitchen provides diners with a view of their food being made by AIR's team of chefs.

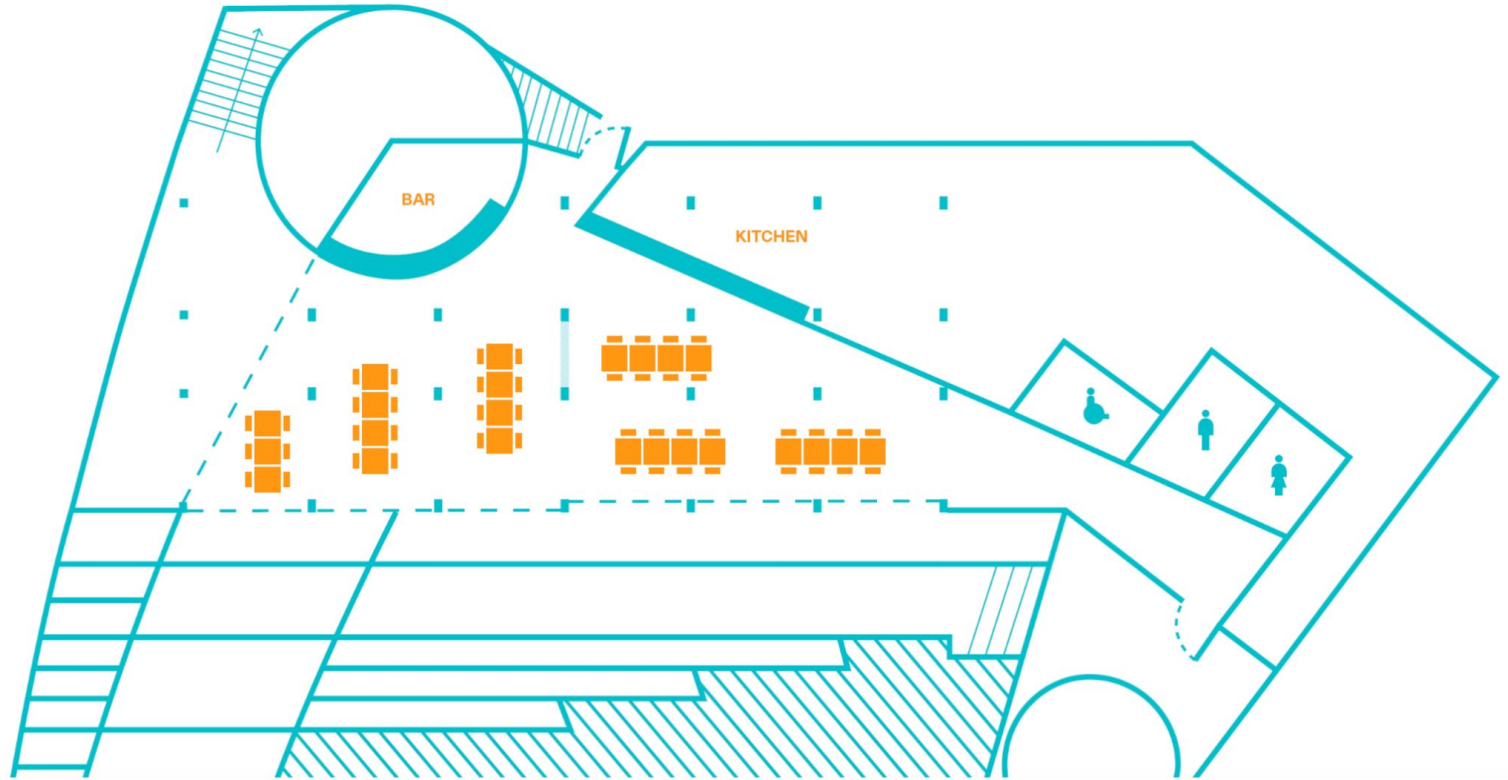
**WHOLE RESTAURANT:**

Max. 116 indoor seatings



**FLOOR  
PLAN B  
-  
SHARING  
MENU**

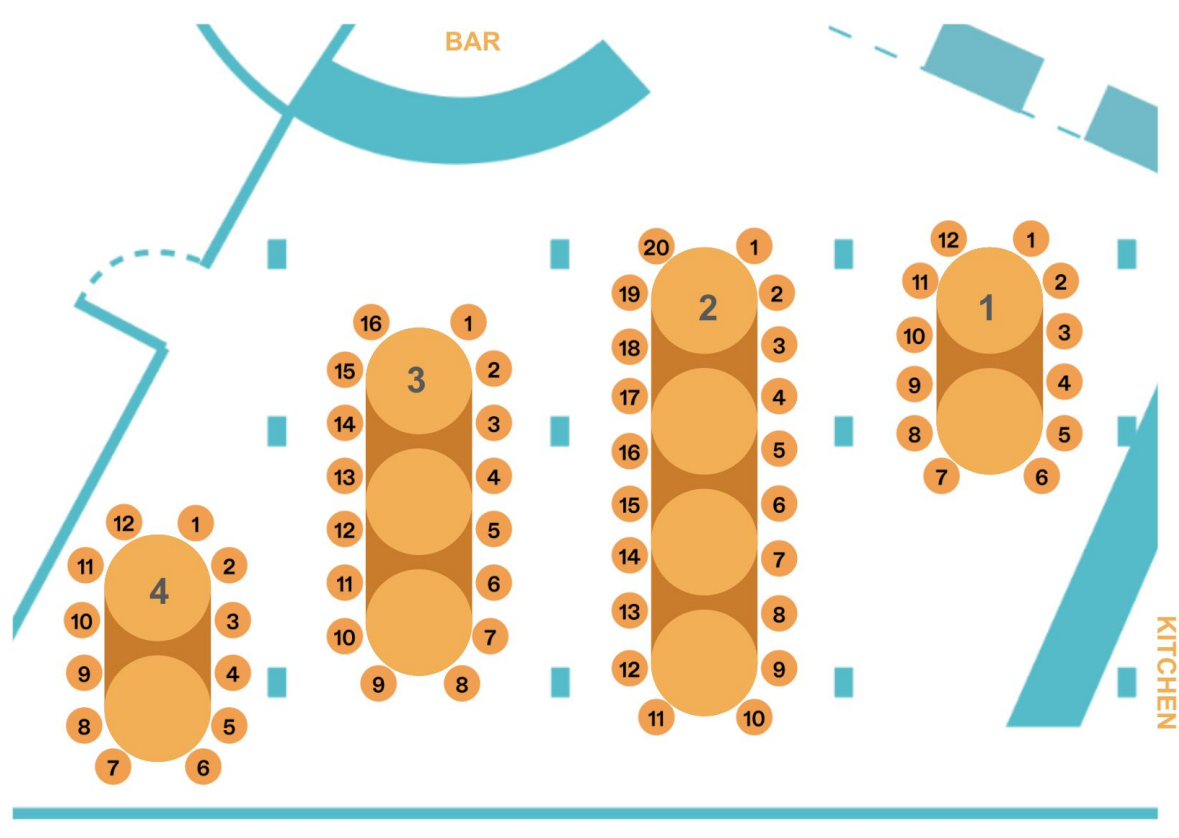
**-  
Total Seated  
106**



**1ST FLOOR - 46 SEATS**  
2ND FLOOR - 60 SEATS



**FLOOR  
PLAN B**  
-  
**SHARING  
MENU**  
-  
**Total Seated  
106**



**1ST FLOOR - 46 SEATS**  
**2ND FLOOR - 60 SEATS**



# 2ND FLOOR BUYOUT



## SPACE RENTAL CHARGES & MINIMUM SPEND

-

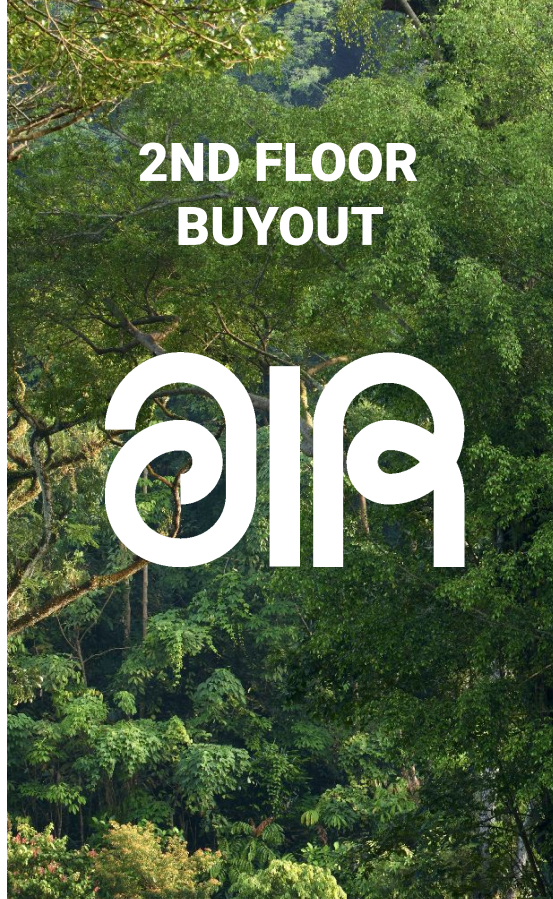
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If you require lunch service as well as dinner during your 2nd floor buyout, the space rental charges from 12pm to 6pm will become the minimum spend for lunch instead.

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LUNCH		
WED - THU	SPACE RENTAL CHARGES 9AM - 12PM	\$4,000++
	MINIMUM SPEND 12PM - 3PM	\$8,000++
FRI - SUN	SPACE RENTAL CHARGES 9AM - 12PM	\$5,000++
	MINIMUM SPEND 12PM - 3PM	\$10,000++

DINNER		
WED - THU	SPACE RENTAL CHARGES 12PM - 6PM	\$10,000++
	SPACE RENTAL CHARGES 9AM - 6PM	\$13,000++
	MINIMUM SPEND 6PM - 10PM	\$15,000++
FRI - SUN	SPACE RENTAL CHARGES 12PM - 6PM	\$13,000++
	SPACE RENTAL CHARGES 9AM - 6PM	\$16,000++
	MINIMUM SPEND 6PM - 10PM	\$18,000++



## 2ND FLOOR BUYOUT



On the 2nd floor is a more intimate 60-seat dining area overlooking the lawn.

During operational hours, diners can wander around the adjoining Research Space to catch a glimpse of and talk to chefs about the delicious works in progress.

Throughout AIR, the vibe is set by a music playlist put together by Chef Matthew, filled with easy, mood-lifting instrumental hip-hop beats.

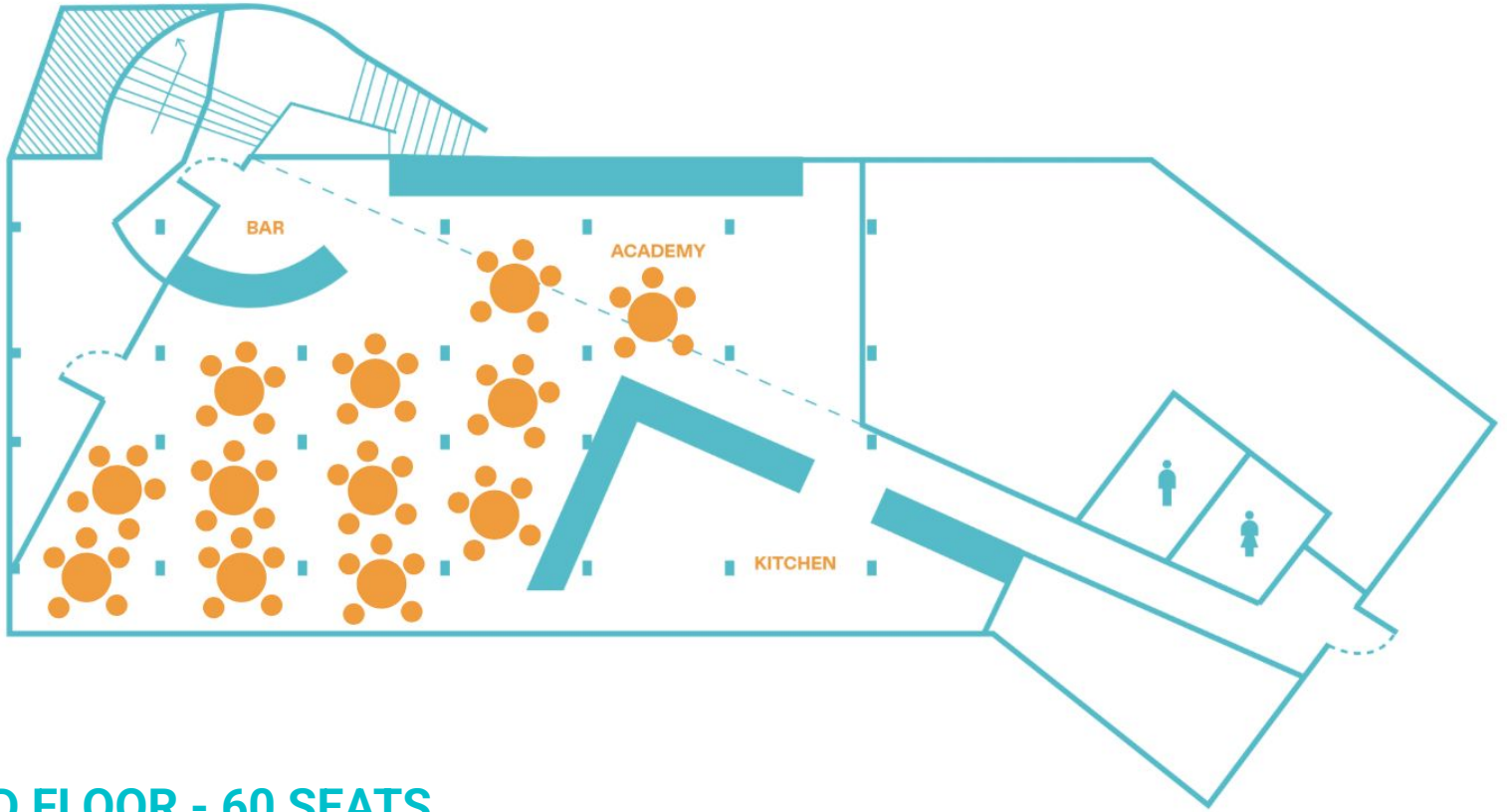
### **2ND FLOOR:**

Max. 60 indoor seatings



# FLOOR PLAN A

-  
Total Seated  
60

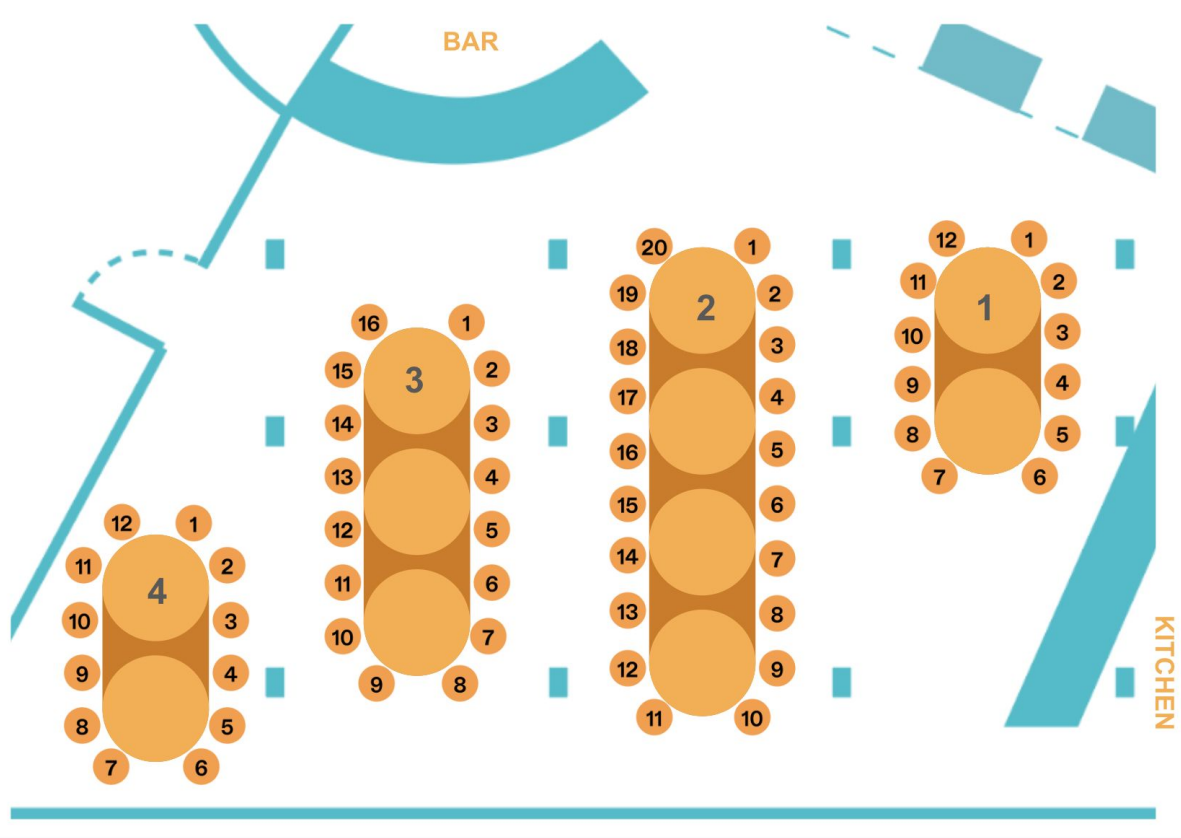


2ND FLOOR - 60 SEATS



# FLOOR PLAN B

-  
Total Seated  
60



2ND FLOOR - 60 SEATS



# WHOLE RESTAURANT + OUTDOOR LAWN PARTY BUYOUT



## SPACE RENTAL CHARGES & MINIMUM SPEND

-

The restaurant is gradually introducing breakfast and lunch services, and the timings for these services may be adjusted. Please note that Tuesdays may also be included as operational days.

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## BOTH LUNCH & DINNER

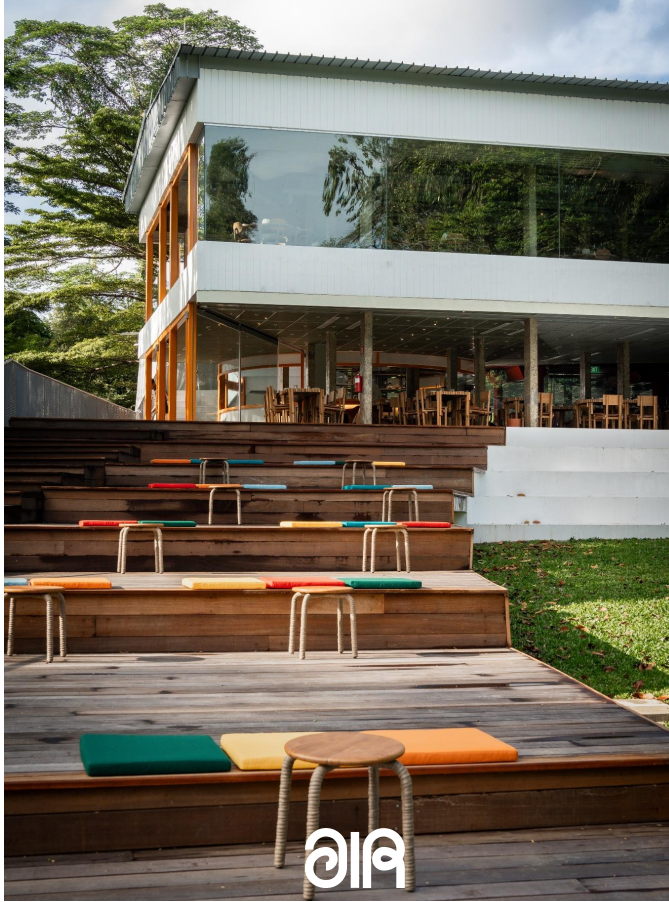
MON & TUES	LUNCH: 11AM - 3PM DINNER: 6PM - 10PM	\$40,000++
WED - THUR	LUNCH: 11AM - 3PM DINNER: 6PM - 10PM	\$46,000++
FRI - SUN	LUNCH: 11AM - 3PM DINNER: 6PM - 10PM	\$53,000++

## MON & TUES FOR BOTH LUNCH & DINNER

SPACE RENTAL CHARGES 9AM - 12PM	\$3,000++
SPACE RENTAL CHARGES 12PM - 6PM	\$8,000++
SPACE RENTAL CHARGES 9AM - 6PM	\$10,000++
MINIMUM SPEND LUNCH: 12PM - 3PM DINNER: 6PM - 10PM	\$30,000++



**WHOLE  
RESTAURANT +  
OUTDOOR  
LAWN PARTY  
BUYOUT**



Yawning green spaces are rare in land-scarce Singapore and we are deeply aware of how fortunate we are to enjoy this neat lawn that spills across the front of AIR's campus.

Our Deck and Lawn is for kicking back, enjoying the balmy day, and grazing on a menu of easy eats. It is also a haven for events and happenings, the nature of which is only limited by the imagination.

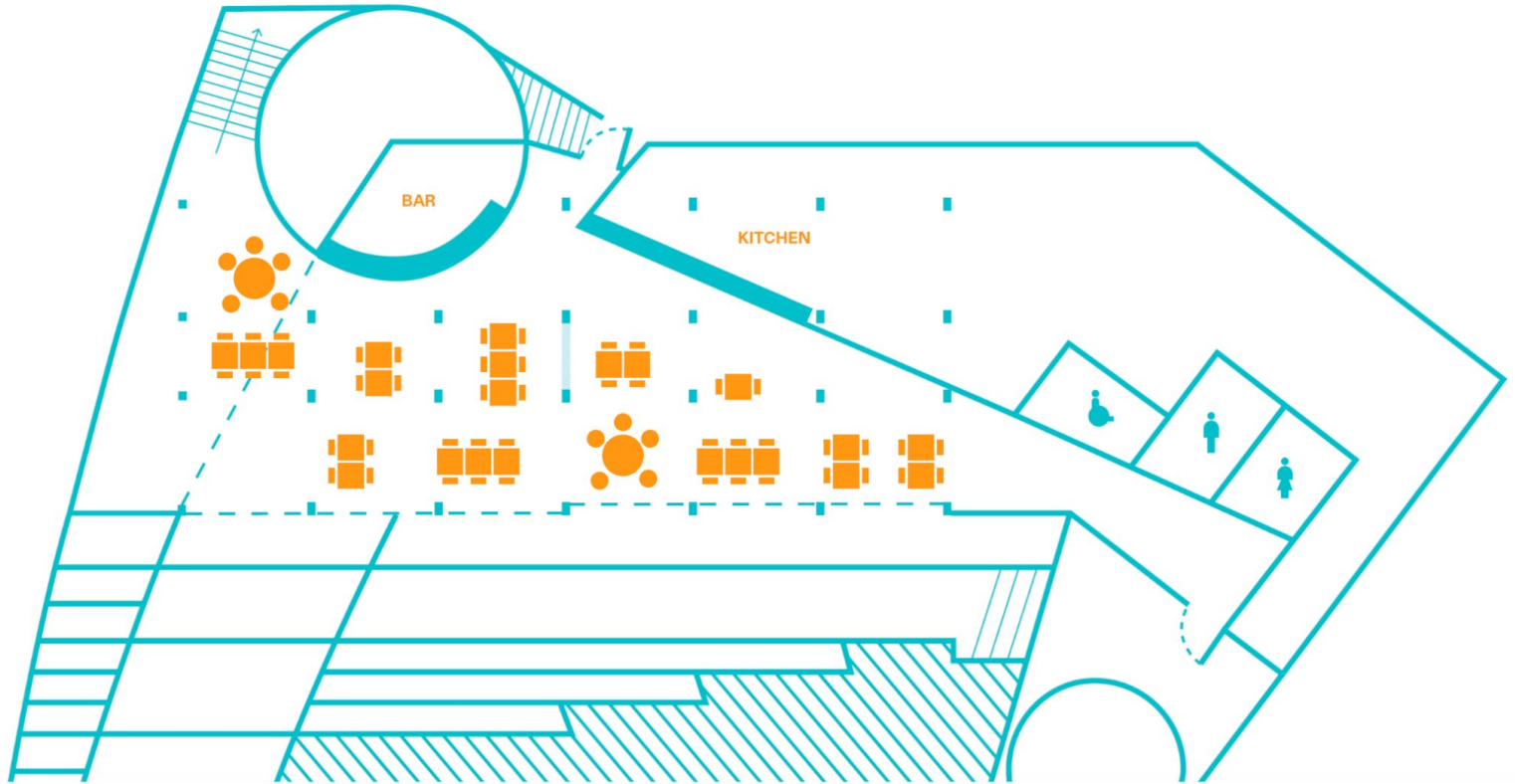
For more information, contact [events@aircccc.com](mailto:events@aircccc.com)



**FLOOR  
PLAN A**

**-  
LAWN  
PARTY**

**-  
Total Seated  
116**



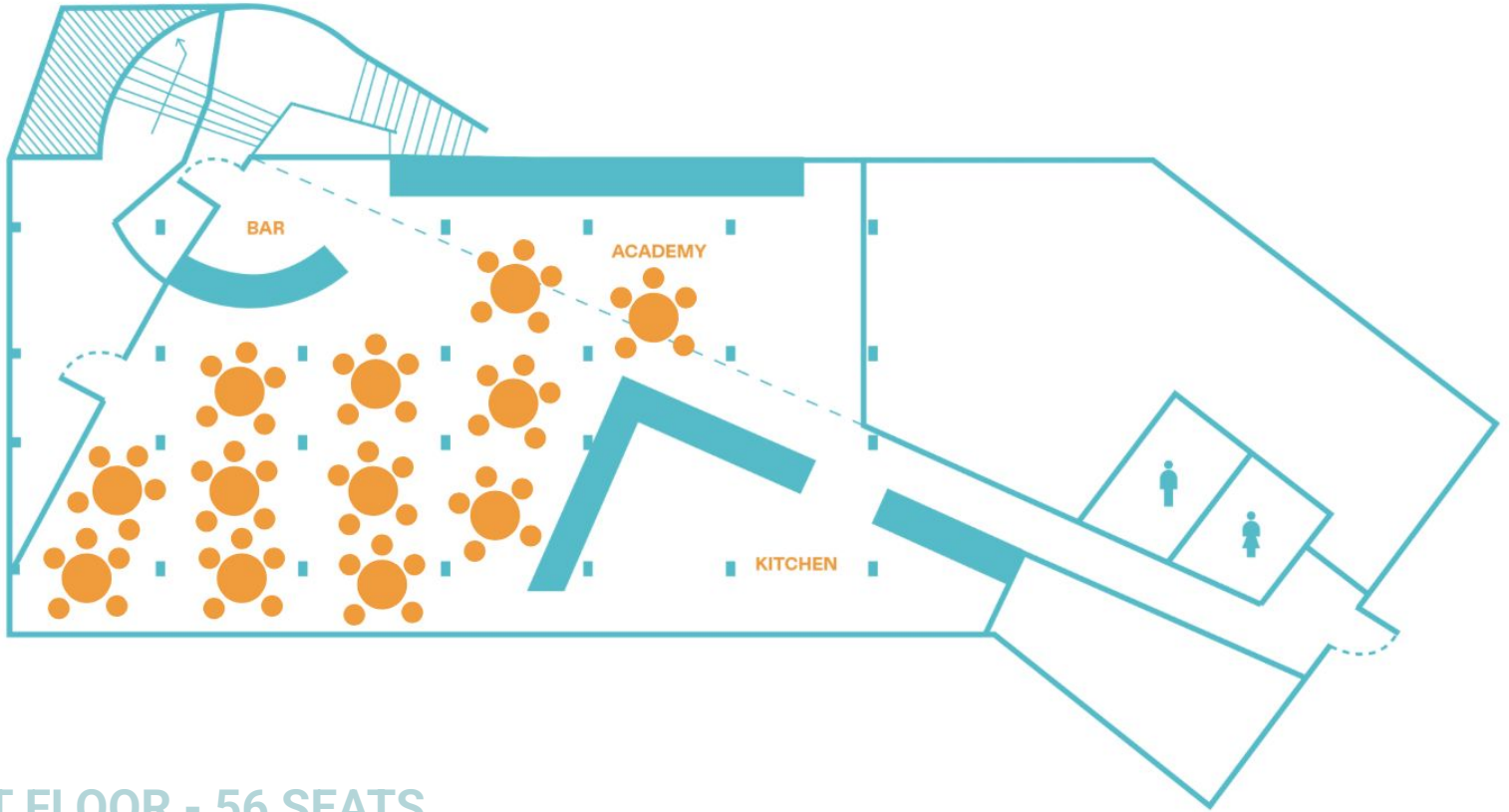
**1ST FLOOR - 56 SEATS**  
2ND FLOOR - 60 SEATS



# FLOOR PLAN A

## - LAWN PARTY

- Total Seated  
116



1ST FLOOR - 56 SEATS  
2ND FLOOR - 60 SEATS



**USUAL SHARING SETS  
WITH 6 SERVINGS**

**air**

## SET SHARING MENU

6 SERVINGS

-  
\$130++ PER GUEST

BOTH FLOORS UP  
TO 110 GUESTS

2ND FLOOR UP TO  
60 GUESTS

# BOTH LUNCH & DINNER - REGULAR

## 1ST & 2ND SERVINGS

### PURPLE POTATO FLAT BREAD

*Mushroom "XO" Butter*

### SWEET CORN FROM TALULA

*White Corn Chutney and Corn Husk Emping Chips*

## 3RD SERVING

*Choice of one for the whole group:*

### TIGER PRAWNS BAKAR

*Pomalo and Puffed Rice*

### CEVICHE OF LOCAL MAHI MAHI

*Pink Guava and Garden Herbs*

## 4TH AND 5TH SERVING

### CHARRED SPANISH MACKEREL

*Pickled Onions, Zucchini and Scallop Sauce*

### GRILLED KAMPONG CHICKEN

*Tropical Coleslaw and Smoked Chilli Oil*

## 6TH SERVING

*Individual serving*

### MELON AND COCONUT

*Milk "foam" and Garden Herb Oil*

*Served with the 4th & 5th Serving*

### BLACK HEIRLOOM RICE FROM LANGIT

*Roasted Koji Vinegar*

### SAVOURY SALAD

*Grilled Coconut and Miso Vinaigrette*

### AIR FRIES

*Spicy Sambal Yogurt*

*Menus are subject to change due to availability of seasonal ingredients.*



## SET SHARING MENU

6 SERVINGS

-  
\$150++ PER GUEST

BOTH FLOORS UP  
TO 110 GUESTS

2ND FLOOR UP TO  
60 GUESTS

# BOTH LUNCH & DINNER - PREMIUM

## 1ST & 2ND SERVINGS

### PURPLE POTATO FLAT BREAD

*Mushroom "XO" Butter*

### SWEET CORN FROM TALULA

*White Corn Chutney and Corn Husk Emping Chips*

## 3RD SERVING

*Choice of one for the whole group:*

### TIGER PRAWNS BAKAR

*Pomalo and Puffed Rice*

### CEVICHE OF LOCAL MAHI MAHI

*Pink Guava and Garden Herbs*

## 4TH AND 5TH SERVING

### CONFIT CORAL GROUPER

*Tom Kha and Dabu Dabu Flavours*

### GLAZED DUCK BREAST WITH SAMBAL IJO

*Kecap Manis and "Pucuk Ubi"*

## 6TH SERVING

*Individual serving*

### MELON AND COCONUT

*Milk "foam" and Garden Herb Oil*

*Served with the 4th & 5th Serving*

### BLACK HEIRLOOM RICE FROM LANGIT

*Roasted Koji Vinegar*

### SAVOURY SALAD

*Grilled Coconut and Miso Vinaigrette*

### AIR FRIES

*Spicy Sambal Yogurt*

*Menus are subject to change due to availability of seasonal ingredients.*



## SET SHARING MENU

6 SERVINGS

-  
\$130++ PER GUEST

BOTH FLOORS UP  
TO 110 GUESTS

2ND FLOOR UP TO  
60 GUESTS

# BOTH LUNCH & DINNER - VEGATARIAN

## 1ST & 2ND SERVINGS

### PURPLE POTATO FLAT BREAD

*Mushroom "XO" Butter*

### SWEET CORN FROM TALULA

*White Corn Chutney and Corn Husk Emping Chips*

## 3RD SERVING

### CRISPY OYSTER MUSHROOMS

*Tamarind Glaze and Cashew Nuts*

## 4TH AND 5TH SERVING

### GOLDEN SPICED PUMPKIN

*Caramelised Coconut Cream*

### EXTRA CREAMY BARLEY RISOTTO

*Mushroom Confit and Grilled Asparagus*

## 6TH SERVING

*Individual serving*

### MELON AND COCONUT

*Milk "foam" and Garden Herb Oil*

*\*Vegan options available for all dishes.*

*Served with the 4th & 5th Serving*

### BLACK HEIRLOOM RICE FROM LANGIT

*Roasted Koji Vinegar*

### SAVOURY SALAD

*Grilled Coconut and Miso Vinaigrette*

### AIR FRIES

*Spicy Sambal Yogurt*

*Menus are subject to change due to availability of seasonal ingredients.*





**PLATED 4-COURSE  
SETS & CANAPES**



# 4 COURSE BEEF MENU

INDIVIDUALLY PLATED

\$250++  
PER GUEST

FOR 2ND FLOOR UP TO 50 GUESTS  
ONLY

## Amuse-Bouche

**Tiger Prawns Bakar**

*Pomelo - Puffed Rice*

## Bread Serving

**Fermented Cassava Bread**

*Mushroom "XO" Butter*

## Starter

**Marinated Lobster**

*Chayote Squash - Preserved Peppers - Wasabi Creme Fraiche*

## Main

**Grilled Wagyu Ribeye Beef**

*Roasted Heirloom Carrots - Sarawak Black Pepper Hollandaise*

## Dessert

**Melon and Coconut**

*Milk "foam" and Garden Herb Oil*

*Menus are subject to change due to availability of seasonal ingredients.*



# 4 COURSE FISH MENU

-

INDIVIDUALLY PLATED

\$220++  
PER GUEST

FOR 2ND FLOOR UP TO 50 GUESTS  
ONLY

## Amuse-Bouche

**Tiger Prawn Bakar**  
*Pomelo and Puffed Rice*

## Bread Serving

**Fermented Cassava Bread**  
*Mushroom "XO" Butter*

## Starter

**Marinated Lobster**  
*Chayote Squash - Preserved Peppers - Wasabi Creme Fraiche*

## Main

**Confit Coral Grouper**  
*Tom Kha and Dabu Dabu Flavours*

## Dessert

**Melon and Coconut**  
*Milk "foam" and Garden Herb Oil*

*Menus are subject to change due to availability of seasonal ingredients.*



# 4 COURSE CHICKEN MENU

-

INDIVIDUALLY PLATED

\$220++  
PER GUEST

FOR 2ND FLOOR UP TO 50 GUESTS  
ONLY

## Amuse-Bouche

**Tiger Prawn Bakar**  
*Pomelo and Puffed Rice*

## Bread Serving

**Fermented Cassava Bread**  
*Mushroom "XO" Butter*

## Starter

**Marinated Lobster**  
*Chayote Squash - Preserved Peppers - Wasabi Creme Fraiche*

## Main

**Grilled Kampong Chicken**  
*Tropical Coleslaw and Smoked Chilli Oil*

## Dessert

**Melon and Coconut**  
*Milk "foam" and Garden Herb Oil*

*Menus are subject to change due to availability of seasonal ingredients.*



# 4 COURSE VEGETARIAN MENU

-

INDIVIDUALLY PLATED

\$180 ++  
PER GUEST

VEGAN OPTIONS AVAILABLE

## Amuse-Bouche

### Sweet Corn Relish

*White Corn Chutney and Corn Husk Emping Chips*

## Bread Serving

### Fermented Cassava Bread

*Mushroom "XO" Butter*

## Starter

### Heirloom Tomato

*Chayote Squash - Preserved Peppers - Wasabi Creme Fraiche*

## Main

### Golden Spiced Pumpkin

*Caramelised Coconut Cream*

## Dessert

### Melon and Coconut

*Milk "foam" and Garden Herb Oil*

*\*Vegan options available for all dishes.*

*Menus are subject to change due to availability of seasonal ingredients.*



# CANAPES SELECTION MENU

-  
SELECT UP TO 6 TYPES PER  
SESSION

PRICED AT PER PIECE

(Minimum 20pcs per selection)

## SEAFOOD

\$6 Per Piece

### Hot Smoked White Fish Rilette

*Brown Butter Waffle – Garden Herbs*

\$12 Per Piece

### Tartar of Wild Red Snapper

*Marinated Chayote Squash - Preserved Peppers -  
Wasabi Crème Fraîche*

### Glazed Yellowfin Tuna "Tataki"

*Charred Sarawak Eggplant - Young Leeks - Toast*

### Tiger Prawn Bakar

*Pomalo - Puffed Rice - Emping*

\$20 Per Piece

### Indonesian Lobster

*Smoked Kabocha Pumpkin - Sweetcorn*

## MEAT

\$6 Per Piece

### AIR Fried Chicken

*Hot Honey Glaze*

\$9 Per Piece

### Smoked Kampong Chicken

*Confit Oyster Mushrooms - Sweet Corn & Salsa  
Verde - Tortilla*

### Raw Beef

*Shiitake Mushroom - Spiced Emping*

\$18 Per Piece

### Confit Duck

*Smoked Kabocha Pumpkin - Sweetcorn*

### Wagyu Katsu Sando

*Citrus Tare - Brioche Toast*

Menus are subject to change due to availability of seasonal ingredients.



# CANAPES SELECTION MENU

-

SELECT UP TO 6 TYPES PER  
SESSION

PRICED AT PER PIECE

(Minimum 20pcs per selection)

## VEGETARIAN

\$6 Per Piece

### Smoked Tamago

*Marinated Eggplant - Marigold*

### Heirloom Tomato and Ginger Chutney

*Cashew "Ricotta" - Thai Basil - Toast*

### Sweet Corn Relish

*White Corn Chutney - Toast*

### Potato Croquette

*Chili Jam - Calamansi Creme Fraiche*

\$7 Per Piece

### Crispy Oyster Mushrooms

*Hot Honey - Garden Herb Ranch - Pickled Chili*

## SWEET

\$6 Per Piece

### Calamansi Lime Tart with Brulee Top

*Citrus Custard - Zesty Lime Cream*

### Mandarin Coconut Loaf

*Toasted Coconut Flakes - Light Citrus Glaze*

### Cashew Nut Financier

*Timurasa - Cashew Nut - Brown Butter*

\$8 Per Piece

### Lychee Choux

*Lychee Mousse - Lime Zest*

### Mango Mille-Feuille

*Mango Puree - Vanilla Cream*

Menus are subject to change due to availability of seasonal ingredients.



# LAWN BBQ SHARING MENU



# LAWN

SAMPLE MENU

-  
\$300++  
PER GUEST

UP TO 500 GUESTS  
SEATED & STANDING

## BBQ/BUFFET LUNCH & DINNER

### SWEET POTATO FLAT BREAD

*Mushroom "XO" Butter*

### SWEET CORN RELISH

*White Corn Chutney and Corn Husk Emping Chips*

### CEVICHE OF LOCAL MAHI MAHI

*Pink Guava and Garden Herbs*

### SAVOURY SALAD

*Grilled Coconut and Miso Vinaigrette*

### BLACK HEIRLOOM RICE FROM LANGIT

*Roasted Koji Vinegar*

### WHOLE KAMPONG CHICKEN

*Lemongrass Glaze with Smoked Chilli Oil*

### TIGER PRAWN BAKAR

*"AIR" Fragrant Herb Butter*

### STOCKYARD WAGYU RIBEYE

*Sarawak Black Pepper Hollandaise*

### GRILLED MIXED SUMMER VEGETABLES

*"AIR" Garden Seasonal Herbs*

### MELON AND COCONUT

*Milk "foam" and Garden Herb Oil*

*Menus are subject to change due to availability of seasonal ingredients.*



# LAWN

## SAMPLE MENU

ADDITIONAL \$500++  
PER STATION FOR  
EACH DISH SELECTED

UP TO 500 GUESTS  
SEATED & STANDING

(Minimum 50 portions  
per selection)

## LIVE STATIONS

### SWEET CORN FROM TALULA @\$25/plate

White Corn Chutney and Corn Husk Spiced Emping

### SMOKED WHITE FISH @\$26/bowl

Crispy Sweet Garlic Flatbread - Laksa Leaf Oil

### COLD SMOKED KAMPONG CHICKEN

@\$30/bowl

Confit Oyster Mushrooms & Sweet Corn & Salsa Verde

### TIGER PRAWNS BAKAR @\$32/bowl

Pomelo and Puffed Rice

### CEVICHE OF LOCAL MAHI MAHI @\$30/Bowl

Pink Guava and Garden Herbs

### STOCKYARD WAGYU RIBEYE @\$38/Bowl

Red Heirloom Rice and Sarawak Black Pepper Hollandaise

### DESSERT

(Served towards the end of the session )

### MELON AND COCONUT @\$16/Bowl

Milk "foam" and Garden Herb Oil

\* Dishes are individually portioned and  
served on small plates or bowls

Menus are subject to change due to availability of seasonal ingredients.



A row of five wine glasses filled with orange wine is lined up on a bar counter. The background is softly blurred, showing a bottle and other bar elements. The text is overlaid in the center.

**FREE FLOW & CURATED  
BEVERAGE OPTIONS  
AVAILABLE**



## NON-ALCOHOLIC BEVERAGE PACKAGE

2 HOUR FREE FLOW

-

\$50++ PER GUEST

\$20++ PER ADDITIONAL HOURS

Customised Beverage Packages  
available upon request

### STILL & SPARKLING WATER

#### NON-ALCOHOLIC DRINKS

**(2 Choices)**

#### COFFEE & TEA

*Batch Brew of Single Origin Light roasted Coffee*

*Biodynamic Green Tea sourced from Java*

*Biodynamic Tulsi sourced from Bali*

## ALCOHOL BEVERAGE PACKAGE

2 HOUR FREE FLOW

-

\$165++ PER GUEST

\$75++ PER ADDITIONAL HOURS

Customised Beverage Packages  
available upon request

### STILL & SPARKLING WATER

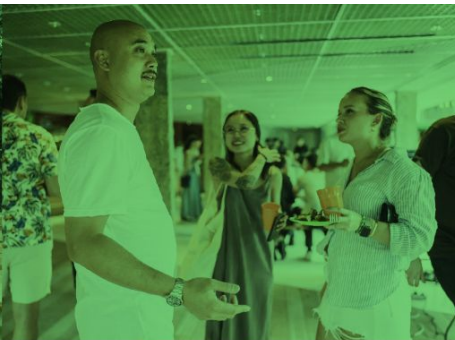
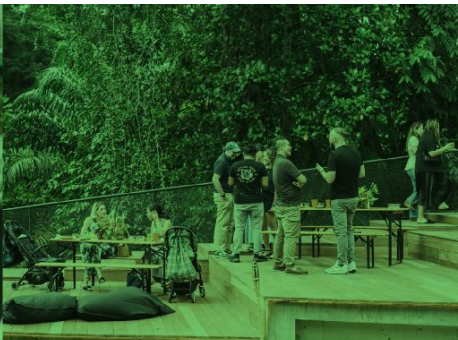
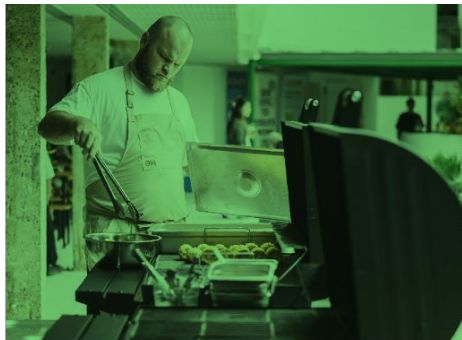
#### ALCOHOLIC DRINKS

**(Select either Free Flow Beer or  
1 Welcome Cocktail)**

#### HOUSE POUR WINES

#### COFFEE & TEA

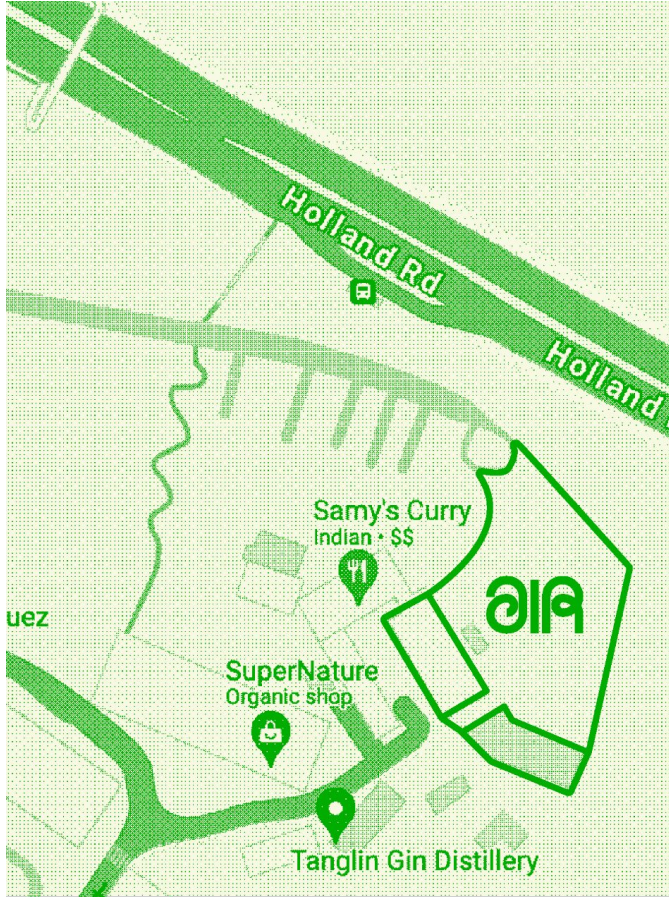




air

# FACT SHEET

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## LOCATION

25B Dempsey Road

## HOW TO GET HERE

By Car - Parking is available around the front entrance at 25 Dempsey Road (front entrance from the garden). Parking also available up the road around back entrance at 25B Dempsey Road (back entrance from the restaurant)

By Public Transport - Nearest MRT is Napier Station (TE12), walk out from Exit 2 to Bus Stop 13011. Take any buses (excluding 174e) and alight after 2 stops at CSC Dempsey Clubhouse.

## AV CAPABILITIES

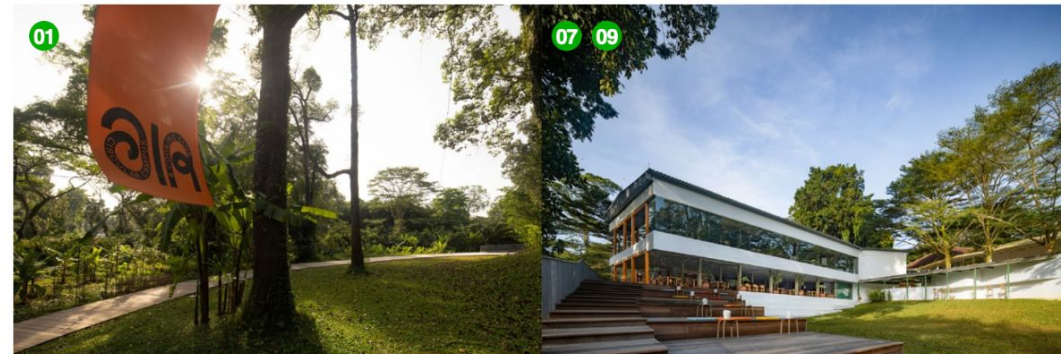
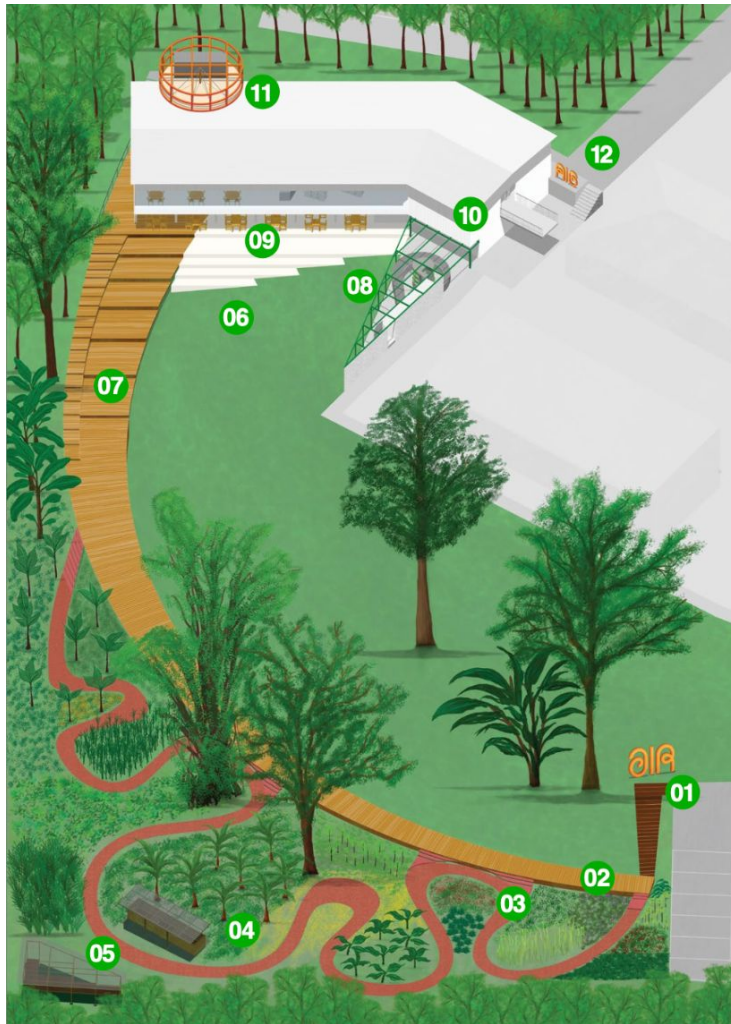
Spotify can be connected to our indoor speakers, this is only available for exclusive bookings.



# AIR CIRCULAR CAMPUS AND COOKING CLUB

## Map (from main entrance) LVL 01

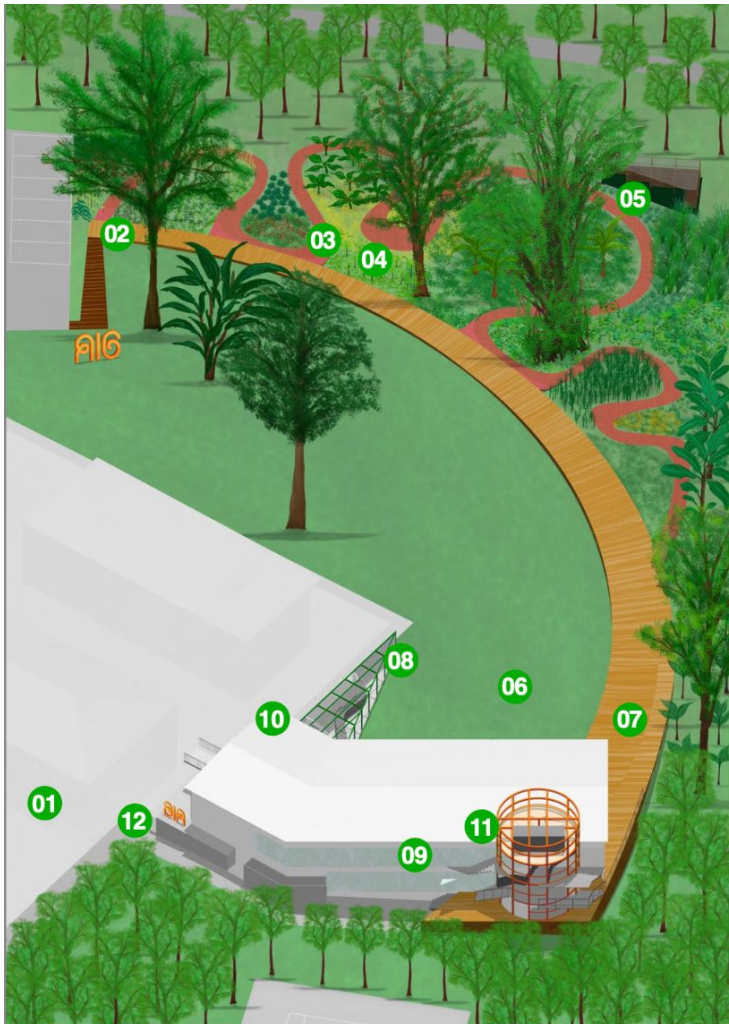
- |                              |   |
|------------------------------|---|
| <b>01</b> parking/main entry | <b>07</b> terrace seats                               |
| <b>02</b> main path          | <b>08</b> outdoor bar                                 |
| <b>03</b> farm path          | <b>09</b> indoor dining space                         |
| <b>04</b> farm               | <b>10</b> former civil service clubhouse              |
| <b>05</b> compost/nursery    | <b>11</b> cylinder - indoor bar wet kitchen staircase |
| <b>06</b> picnic lawn        | <b>12</b> back entrance                               |



# AIR CIRCULAR CAMPUS AND COOKING CLUB

## Map (from back entrance) LVL 02

- |                                      |   |
|--------------------------------------|---|
| <b>01</b> parking/Level 2 Entry      | <b>07</b> terrace seats (Level 01)                    |
| <b>02</b> Main path (Level 01)       | <b>08</b> outdoor bar (Level 01)                      |
| <b>03</b> farm path (Level 01)       | <b>09</b> indoor dining space                         |
| <b>04</b> farm (Level 01)            | <b>10</b> former civil service clubhouse (Level 01)   |
| <b>05</b> compost/nursery (Level 01) | <b>11</b> cylinder - indoor bar wet kitchen staircase |
| <b>06</b> picnic lawn (Level 01)     | <b>12</b> Back entrance LVL 02                        |



CAMPUS & COOKING  
CIRCULAR CLUB

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## TERMS & CONDITIONS

### **FOOD & BEVERAGE**

All food and beverage must be supplied by AIR CCCC. Menus are not customisable. Special menus for guests with dietary requirements and children may be requested. Any dietary requirements must be notified to AIR at the time you select your menu, no later than 14 days prior to your event.

### **MINIMUM GUEST COUNT**

An approximate count of people must be given at time of booking. Final count of people and main course selections must be given to our events team no less than 14 days prior to the event.

### **VENUE & DECOR**

For information about preferred vendors, including florists, AV equipment specialists, and providers of DJ booths and DJs, please contact our Events Team.

You are welcome to bring your own equipment, decorations and hire your own DJ. Set up of equipment can only be made within the leased area of the event and/or within the tenanted space of AIR. Only freestanding set-ups can be brought in, as no adhesives, staples, nails or hooks are to be used on floors, walls, glass panels, beams or ceilings. Any removal of furniture and storage will be charged at cost and it is not inclusive in the minimum spend.

Set-ups, decorations and flowers must be removed or collected immediately after your event. If extra time is required for setup and tear down, additional charges will be incurred.

No seeds, rice, glitter, confetti, and flower petals may be thrown within the premises. AIR reserves the rights to monitor the noise level of any music played.



**TO ENSURE THE SAFE AND EFFECTIVE REMOVAL AND STORAGE OF FURNITURE,  
PLEASE FOLLOW THESE STEPS:**

- 1) Carry Furniture:** Always carry the furniture; do not drag it to prevent damage to both the furniture and the floor.
- 2) Stacking Rules:**
  - You may stack only one table or one chair at a time.
  - When stacking tables, place a cloth between each table to avoid scratches and damage.
- 3) Protective Covering:**
  - Use a waterproof canvas as a base to prevent moisture damage.
  - Cover all furniture with a waterproof canvas, ensuring there are no gaps in the coverage. This protects the furniture from dust, dirt, and moisture.
- 4) Storage Considerations:**
  - If there isn't enough space at the restaurant premises to store the furniture, move it safely to a clean and sheltered storage area.
  - Ensure the storage area is clean, dry, and protected from the elements.
- 5) Returning Furniture:**
  - After the event, all furniture must be moved back to its original place immediately.
- 6) Damage Accountability:**
  - Any damages to the furniture will be assessed and charged accordingly the following day.

By adhering to these steps, you will ensure the furniture remains in good condition throughout the removal, storage, and return process.



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### THE MINIMUM SPEND AMOUNT QUOTED WILL INCLUDE THE FOLLOWING:

- The Food and Beverage Package.
- Food Tasting Session (if requested).
- Any optional Interactive Element curated by AIR.

### CORKAGE CHARGES

- Champagne and Wine 750ml bottles at \$70++ fee per bottle.
- Spirit 700ml bottles at \$90++ fee per bottle.
- Soft Drinks at \$50++ fee per CTN of 24 cans.

### BOOKING CONFIRMATION

A 50% deposit is required to secure the event booking. For bookings made less than 14 days prior to the event, a 100% payment is required. Bookings will only be regarded as confirmed upon the AIR's receipt of signed Terms, and payment of deposit. AIR will tentatively hold the date for these bookings for a maximum of 7 days.

### CANCELLATION POLICY

All cancellations made by you must be in writing to AIR and will be of no effect unless acknowledged in writing by AIR.

- 30 days or more prior to the event - 50% of the deposit will be refunded.
- Between 14 and 30 days prior to the event - 25% of the deposit will be refunded.
- Less than 14 days prior to the event - the full deposit will be forfeited.
- Within 72 hours of the event - a cancellation fee of 50% of the remaining amount will be incurred, based on confirmed guest number 14 days prior to the event.



# THANK YOU



ENQUIRIES FOR EVENTS & GROUP BOOKINGS

[JUSTINA@AIRCCCC.COM](mailto:JUSTINA@AIRCCCC.COM) OR [EVENTS@AIRCCCC.COM](mailto:EVENTS@AIRCCCC.COM)

HOTLINE 9875 6932

WEBSITE [WWW.AIRCCCC.COM](http://WWW.AIRCCCC.COM)

INSTAGRAM [@AIR\\_CCCC](https://www.instagram.com/AIR_CCCC)

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