ATLAS

THE ATLAS TAKEOVER

ATLAS is a celebration of the grand Art Deco lobbies of Europe and of the era's rich culinary and beverage traditions. Guests enjoy brilliant all-day and night, dining and drinking. When holding your special event with us, expect a truly memorable setting and a choice of delightful food and drink packages.

THE ATLAS TAKEOVER

CAPACITY

ATLAS can accommodate up to 150 guests seated and 250 standing for a roaming canapé style event with its existing setup. If you require a change to our existing environs, an additional charge will be applicable.

DURATION

ATLAS Takeover events are based on a five hour event and offers you exclusive use of the space. Should your event need to run outside the standard package, please contact our team to arrange alternative timings.

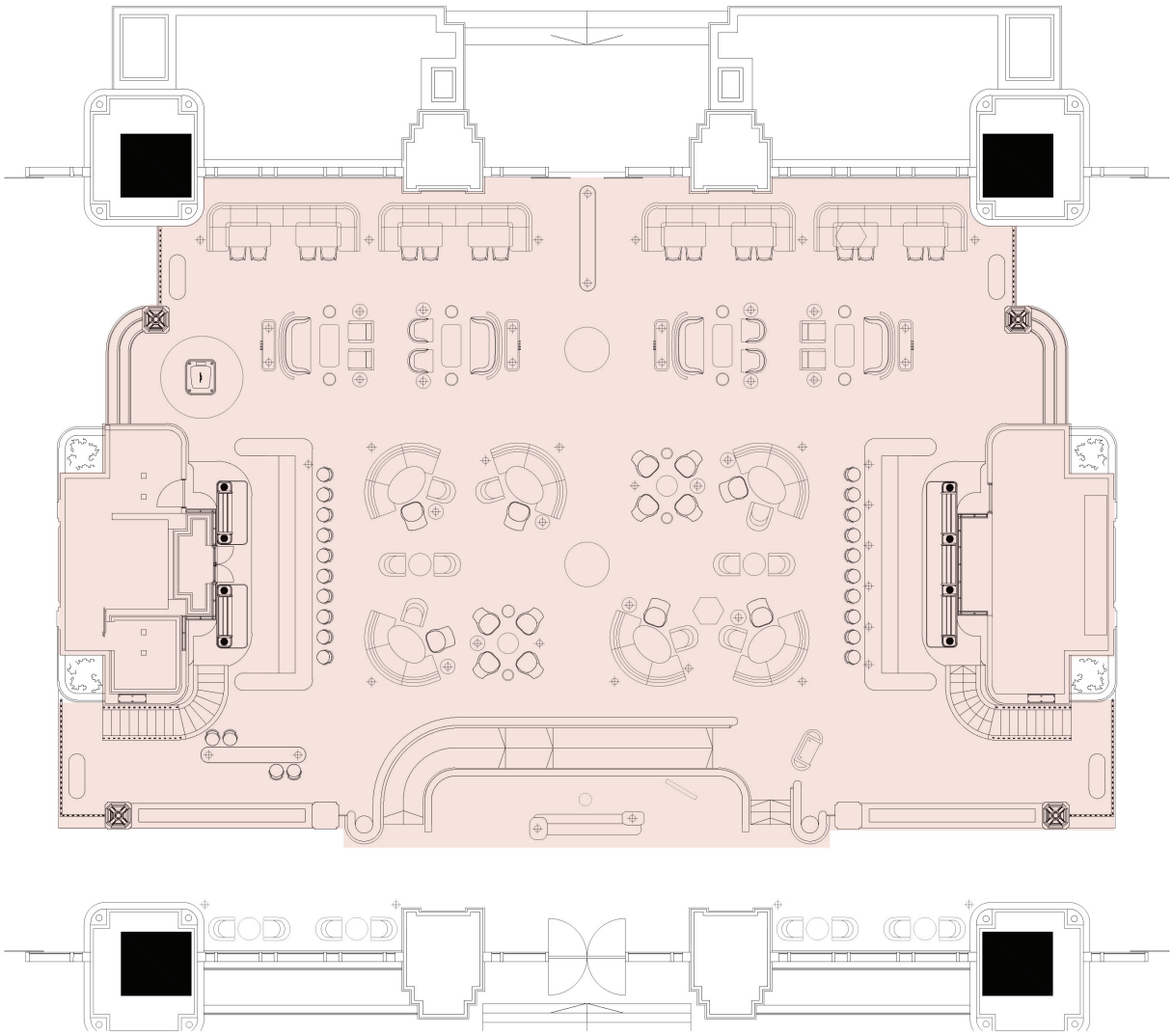
MINIMUM SPEND

A minimum spend of $30,000++ is required (up to five-hour event)
with an additional $5,500++ venue booking that applies to all Takeover bookings

should you wish to extend the five-hour duration,
there is a min. spend of $4,500++ per subsequent hour.

for Public Holidays, and Eve of PHs - an additional $15,000++ applies to min. spend

In the case where minimum spend is not reached, the difference will be converted into a booking fee.



THE ATLAS DRINKS PACKAGES



ART DECO

house wine selection

bottled pilsner urquell

juices and soft drinks

1st hour - $40++ per guest
Each subsequent hour - $25++ per guest

JUNIPER

flowing selection of 3 cocktails:
ATLAS martini, ATLAS G&T, Negroni

house wine selection

bottled pilsner urquell

juices and soft drinks

1st hour - $50++ per guest
Each subsequent hour - $30++ per guest

ROSE GOLD

henriot brut soverain NV champagne

flowing selection of signature cocktails;
Negroni, Margarita, Old Fashioned, and Moscow Mule

house wine selection

selected house pour spirits

bottled pilsner urquell

juices and soft drinks

1st hour - $60++ per guest
Each subsequent hour - $35++ per guest

ATLAS GRAND

champagne cocktail on arrival

henriot brut soverain NV champagne

flowing selection of signature cocktails;
ATLAS Martini, Tamara In A Green Bugatti, Chatter Club, Diamond Lynd

house wine selection

selected house pour spirits

bottled pilsner urquell

juices and soft drinks

1st hour - $65++ per guest
Each subsequent hour - $40++ per guest

menus are subject to change
Prices are subject to 10% service charge and prevailing government taxes

THE ATLAS ADD ON EXPERIENCE



THE CHAMPAGNE TOWER

Elevate your celebrations with your own champagne tower. Our team will build a tower from beautiful crystal champagne coupettes. Displayed in the centre of ATLAS, the guests of honour may do the final pour to top it all off. Available for 50 to 140 guests.

champagne tower size	small	medium	large	grand
number of coupettes	56	84	120	165
Henriot Brut Souverain NV	$800++	$1,200++	$1,700++	$2,250++
Piper-Heidsieck “Cuvée Réservée Essentiel” ATLAS NV	$1,100++	$1,600++	$2,250++	$3,000++

For additional tower options, feel free to enquire with our team.

FREE-FLOW G&T STATION

Enjoy a standalone G&T Station on the ATLAS Stage, with its beautiful vantage point of the remarkable Gin Tower. Customise the gin cocktail with an array of garnishes and tonic pairings, and build your very own iterations of the classic G&T.

G&T Station includes:
Widges London Dry Gin and Hayman’s Old Tom Gin
with an additional option of Sipsmith Sloe (+15)
includes a selection of 6 different tonics and an array of garnishes.

$88++ per guest for a 60 minute session
$50++ per guest for subsequent hours
The Free-Flow G&T Station is subject to availability. The station is designed for the enjoyment of all event guests and will commence at the beginning of the event.

menus are subject to change

THE ATLAS FOOD PACKAGES

We present these packages as options for your event. Guests have full flexibility with final food selection and a full list of all available food options can be found in the appendix. Do get in touch should you wish to customize your menu, we are happy to accommodate any preferences or specific dietary requirements.

CLASSIC *eight canapés*

$70++ per guest

choose eight canapés
a choice of: three cold, three hot and two sweet canapés

a recommendation:

COLD
sweet tomato and goats cheese bruschetta
poached king prawns, mary rose, espellete
prosciutto grissini

HOT
croque monsieur, shallots
buttermilk fried chicken sandwich
tomato provolone arancini

SWEET
chocolate budino, olive oil salt
raspberry brown butter financiers, clotted cream

DELUXE *eight canapés and one substantial*

$90++ per guest

choose one from the substantial selection and eight canapés
a choice of: three cold, three hot and two sweet canapés

a recommendation:

COLD
provence-style eggplant and olive caponata
poached king prawns, mary rose, espellete
marinated anchovies, crystal bread

HOT
chorizo sandwich, pickled capsicum
tomato provolone arancini
lamb kofta, yoghurt dip

SWEET
berry custard tart
buttermilk cherry panna cotta

SUBSTANTIAL
king salmon, lemon yoghurt, parsley and fennel salad

PRESTIGE *eight canapés and two substantial*

$105++ per guest

choose two from the substantial selection and eight canapés
a choice of: three cold, three hot and two sweet canapés

a recommendation:

COLD
gazpacho, chili oil
steak tartare, cornichon, marrow butter
poached king prawns, mary rose, espellete

HOT
falafel, garlic yoghurt, parsley salsa
chorizo sausage rolls, spicy tomato sauce
buttermilk fried chicken sandwich

SWEET
chocolate grappa truffle
mini banana cream pie

SUBSTANTIAL
pork belly, potato puree, house sauerkraut, mustard jus, soft herbs
barramundi, parsnip and burnt butter puree, mushroom duxelle

GRANDE SUITE *ten canapés and two substantials*

$125++ per guest

choose two from the substantial selection and ten canapés
a choice of: four cold, three hot and three sweet canapés

a recommendation:

COLD
roasted pepper, crostini
gazpacho, chili oil
steak tartare, cornichon, bone marrow butter
poached king prawns, mary rose, espellete

HOT
tomato provolone arancini
chorizo sausage rolls
croque monsieur, shallots

SWEET
raspberry brown butter financiers
chocolate budino, olive oil salt
berry custard tart

SUBSTANTIAL
mini lobster roll, shoestring fries, lemon mayonnaise
beef rump cap, smoked marrow butter, ratte potatoes, watercress

the complete food menu selection is available in the appendix

THE COMPLETE FOOD MENU

Please find below a full list of all available canapes, substantial canapes and food stations for ATLAS events. These can be combined to create custom food packages or added on to pre-set food packages. Full dietary information is available on request, we are happy to accommodate any preferences or dietary requirements.

a la carte canapés prices available on request

COLD canapés

sweet tomato and goats cheese bruschetta (V)
roasted pepper, crostini (V)
gazpacho, chili oil (V) (GF)
marinated anchovies, crystal bread and garlic aioli
prosciutto grissini (P)
poached king prawns, mary rose, espellete (GF)
aubergine caviar, herb salad (V)
steak tartare, cornichon, bone marrow butter, waffle mille-feuille (B)
provence-style eggplant and olive caponata (V)

premier selection

add +4 to your selected package for premier choices

cured thinly sliced beef 'manzo di pozza', pecorino (B)
lobster crostini
bloody mary oyster shot, basil oil, chili (GF)
crab, lemon, pepper on rye finger sandwich
vitello tonnato - thinly sliced veal, tuna dressing, capers (GF) (B)
jamon on toast (P)

HOT canapés

tomato provolone arancini (V)
buttermilk fried chicken sandwich
chorizo sausage rolls, spicy tomato sauce, horseradish (P)
croque monsieur, pickled shallots (P)
chorizo sandwich, capsicum (P)
lamb kofta, yoghurt dip
falafel, garlic yoghurt, parsley salsa (V)

premier selection

add +5 to your selected package for premier choices

grilled octopus, la ratte potato, fennel
sea bass, saffron cream, butter carrots, parsnip crisp (GF)
seared scallop with nero risotto, chili (GF)
baked oyster souffle, parmesan

SWEET canapés

mini banana cream pie (V)
chocolate budino, olive oil salt (V) (GF)
raspberry brown butter financiers, clotted cream (V)
ATLAS madeleine (V)
buttermilk panna cotta, sour cherry, dark chocolate (B) (GF)
chocolate grappa truffle (V) (GF)
berry custard tart (V)

V- Vegetarian, GF- Gluten Free, P - Pork, B - Beef

SUBSTANTIAL

a la carte per guest- 15 each

pork belly, potato puree, house sauerkraut, mustard jus, soft herbs (P) (GF)
barramundi, parsnip and burnt butter puree, mushroom duxelle (GF)
king salmon, lemon yoghurt, parsley and fennel salad (GF)
organic corn-fed chicken, italian cauliflower, jus
beef rump cap, smoked marrow butter, ratte potatoes, watercress (B)
pumpkin and chestnut risotto, matured parmesan cheese (V)
prawn pasta, san marzano tomatoes, chili, pangrattato, basil
mini lobster roll, shoestring fries, lemon mayonnaise
orecchiette pasta, broccoli, pecorino and chili (V)

a la carte per guest- 20 each

halibut, wild spinach, champagne crème, chervil (GF)
mushroom, risotto, black truffle, parmesan (V) (GF)
sliced beef fillet, polenta, chanterelle mushroom jus (GF) (B)

OYSTER STATION (GF)

starting from 8 per oyster *with a minimum of 100 oysters*

oysters are shucked to order and served with classic accompaniments;
lemon, vinegar, shallot, tabasco, mignonette vinaigrette

CAVIAR STATION

caviar served with its traditional condiments;
blinis, egg, chives, creme fraiche, capers, and shallots
for 20-30 guests (500 grams) 1925
for 40-60 guests (1kg) 3850

CHEESE & CHARCUTERIE STATION (V) (P)

40 per guest

a selection of 6 types of artisan cheeses, 4 varieties of cured charcuterie,
and 1 pâté & 1 rillette; served with dried fruit, nuts, honey, pickles, crackers,
breads and lavosh
(120gm of cheese selection and 120gm of charcuterie selection per guest)

additional menu items can be made gluten free on request, vegan options can be accommodated
menu is subjected to availability & seasonal changes

Prices are subject to 10% service charge and prevailing government taxes

BOOKING & CONFIRMATION FORM

THE ATLAS TERMS & CONDITIONS

1. CONFIRMATION

The Booking & Confirmation Form should be completed and signed by the credit card holder and returned within 7 days of inquiry. Reservations will not be confirmed until the Booking & Confirmation Form has been signed and returned to ATLAS. You will be contacted by telephone or email to confirm receipt within 1 working day. If your confirmation form is not received within 7 days of the reservation enquiry, we reserve the right to cancel the reservation.

ATLAS requires confirmation of food and beverage packages and an estimated guest count one month before the event date. If this information is not provided in the requested time frame, we reserve the right to cancel the reservation.

2. MINIMUM SPEND

All ATLAS Takeover events have a designated minimum spend depending on the date. This can be applied towards the purchase of food and/or beverage at ATLAS. Any food sourced from an external caterer does not apply towards the minimum spend. Should the purchase of food and beverage from ATLAS not meet the designated minimum spend, any difference will be converted to a booking fee.

3. VENUE RENTAL

All ATLAS Takeover events incur a $5,500++ venue rental fee. This fee must be paid in full via bank transfer upon receipt of the signed Booking & Confirmation Form to confirm the reservation.

4. DEPOSIT

A 50% deposit of the total estimated spend agreed including tax and service charge is due 60 days from the event date. This pre-paid amount will be debited from the final bill on the day of the reservation. Should this amount not be received by the specified date, ATLAS reserves the right to cancel your event and all cancellation charges will apply.

5. FINAL NUMBERS

Final guest count is required 72 hours prior to your reservation. We require a minimum of 72 hours notice for decreases in reservation numbers. In the case of non-arrivals for your reservation, we will charge the full cost of the packages for the number of guests booked. The per person spend will apply for all your extra guests in case the group increases on the night. All amendments must be made in writing via email.

6. FINAL PAYMENT

The remaining 50% of the total amount is to be paid via bank transfer within 7 working days after the event date. Alternatively, the credit card provided on the Booking & Confirmation Form will be charged.

7. CANCELLATION POLICY

For cancellation of an event with more than 60 days notice, 50% of venue rental fee and 100% of deposit will be fully refunded.

For cancellation of an event with less than 60 days but more than 14 days notice, 100% of deposit will be refunded; venue rental fee will not be refunded.

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For cancellation of an event with less than 14 days but more than 72 hours notice, 50% of total estimated spend will be taken as a cancellation fee; venue rental fee will not be refunded.

For cancellation of an event with less than 72 hours notice, ATLAS will charge the full cost of the total estimated spend for all confirmed guests inclusive of tax and service charge to the credit card provided on the Booking & Confirmation Form unless otherwise specified.

8. DAMAGE & LIABILITY

Any damage to the fixed furniture, assets and property of ATLAS or Parkview Square or any costs accrued for their repair and/or cleaning beyond standard daily housekeeping will be charged back to the event organiser inclusive of deep cleaning of carpets around areas where food stations may have been set up. These charges will be billed to the credit card on file unless other method of payment is provided.

For any events with extensive set-up, ATLAS reserves the right to require at its discretion the event organiser to acquire liability insurance to cover any and all damages to ATLAS and Parkview Square properties. Proof of insurance would be required before approval would be given for event.

9. HOUSEKEEPING

All displays, decorations, promotional materials in connection with the event will be subject to ATLAS' prior written approval. At the conclusion of the event, all such materials must be removed from the premises in a timely manner. If necessary, ATLAS reserves the right to remove these items and any associated costs will be charged to the credit card on file.

10. FIRE SAFETY & BUILDING CODES

All necessary permits, licenses and authorizations required by any and all government authorities with respect to the event must be obtained and paid for by the event organiser. Any installations or equipment used before, during, or after the event must be maintained or installed in strict conformity with governmental authority regulations. All layout plans and specifications are also subject to prior written approval by ATLAS and Parkview Square building management before installation. ATLAS and Parkview Square building management shall require a minimum of two weeks to approve such plans and specifications. If the necessary permit, licenses, and authorizations are not obtained, ATLAS reserves the right to cancel the event.

For an event which has vehicle displays, fog machines, fuelled cooking demonstrations and/or services; lasers, exhibits (including tabletop) or extensive productions with staging and props, a certified permit must be obtained from the Fire Bureau. All associated fees for permits, floor plan approval and stand-by fire wardens are your responsibility and final approved copies must be received at two weeks prior to the event. If the necessary permits and approval are not obtained, ATLAS reserves the right to cancel the event.

11. ELECTRICITY SUPPLY

Tapping of electricity from Parkview Square Building is strictly not allowed. Electricity supply is to come from event organiser's own Generator Set & DB box. Fire extinguishers must be placed near the Generator Set & Kitchen Tentage. Dining tables & chairs can be stored inside the Kitchen Tentage for external caterer to set up in the afternoon. Noise and sound level is allowed up to 10:30pm under the Singapore Police Force guidelines. Necessary permission is to be applied from the relevant authority concerned.

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12. CHANGES TO EXISTING SET-UP

Set up of food stations and/or buffets within ATLAS is only allowed with prior written permission. ATLAS holds the right to decline locations due to the nature of the building and preservation of the decor. Removal of furniture comes at additional cost and is payable by the event organiser. Costs may vary depending on requirements, full insurance is required, and only ATLAS approved companies may be used. Furniture moving or removal charges must be paid in full upon signing of Booking & Confirmation Form.

13. CAKEAGE FEE

If you would like us to cut and serve your cake, a cakeage fee of $2++ per guest will be charged. This fee does not apply towards the minimum spend.

14. USE OF THIRD-PARTY VENDORS

You may select any third-party vendors of your choosing for your event. All chosen vendors must meet the requirements as listed in The ATLAS Terms & Conditions for Third-Party Vendors. Kindly provide the contact details of your all vendors' on-site representative to ATLAS.

If you require any more information or have any questions,
please do not hesitate to contact us on **+65 6396 4466** or **info@atlasbar.sg**

*Prices are subject to 10% service charge and prevailing government taxes

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BOOKING & CONFIRMATION FORM

THE ATLAS TERMS & CONDITIONS FOR THIRD-PARTY VENDORS

1. DAMAGE & LIABILITY

All third-party vendors must exercise due care when carrying out works and are required to ensure sufficient protection is in place. Any damage to the fixed furniture, assets and property of ATLAS or Parkview Square or any costs accrued for their repair and/or cleaning beyond standard daily housekeeping will be charged back to the event organiser inclusive of deep cleaning of carpets around areas where food stations may have been set up.

For any events with extensive set-up, ATLAS reserves the right to require at its discretion the event organiser or the vendor to acquire liability insurance to cover any and all damages to ATLAS and Parkview Square properties. Proof of insurance would be required before approval would be given for event.

2. SET UP AND TEAR DOWN

All event set-up (inclusive of furniture, stage, tentage, props) can only be carried out after 03:00 midnight Sunday morning after ATLAS has closed for service. Everything must be removed and all works must be completed by 07:00AM Monday morning immediately following the event.

Parkview Square and ATLAS does not have a loading or unloading bay. Maximum height of carpark entrance is 2.1 metres. Should your vehicle be higher than the maximum limit, you will need to stop your vehicle on the side of the road and use the service lift. Usage of the driveway is subject to prior written approval from Parkview Square building management. ATLAS has no involvement in the restrictions set in place by Parkview Square building management.

ATLAS and Parkview Square building management will require protective covering on marbled areas of Parkview Square lobby and carpeted areas of ATLAS for the transportation of items within the building. The use of trolleys are not allowed on these areas unless proper protection is in place.

Third-party vendors must clear off all items brought in during the event. All vendors must be cleared by ATLAS management prior to leaving the premises following the event.

3. STORAGE

ATLAS has no area for storage of equipment for third-party vendors. Any storage space needed on event date must be discussed and will be subject to prior written approval from Parkview Square building management. Use of on-site storage space may incur additional costs that will be charged back to the event organiser.

4. EXTERNAL CATERER

All items needed for catering of the event are to be provided by all external caterers. Items include, but not limited to chinaware and cutlery, necessary items needed for the buffet line, and/or trash receptacles if needed. Buffet lines are required to be set up with protective covering on the carpeted floors of ATLAS. All external caterers are required to set up pipes and drapes for clearing purposes, at their own expense. The usage of disposable plates and cutlery is not allowed at ATLAS.

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Rental of space is limited to the boundaries of ATLAS. The ATLAS kitchen and other Back of House areas, including bar counters, is not accessible and not available for use to external caterers and all third-party vendors. Should vendors and caterers be found using the ATLAS kitchen or other Back of House areas, additional cleaning charges will be charged back to the event organiser.

ATLAS does not provide on-site refrigeration. Should food preparation be required on-site, it will be subject to building approval and all necessary permits, licenses and authorizations required by any and all government authorities with respect to the event must be obtained and paid for by the event organiser.

5. AUDIOVISUAL EQUIPMENT

Audiovisual equipment needed for the event is to be provided by a third-party vendor. A floor plan of the placement of audiovisual equipment, which includes but is not limited to speakers, consoles and/or DJ table, is required to be submitted to ATLAS for pre-approval prior to the event. ATLAS reserves the right to decline usage of any audiovisual equipment placed outside of the agreed floor plan on the event date.

ATLAS does not provide any in-house AV services. An audio engineer must be hired at your own expense for any live band and / or DJ for sound checking and during the duration of all performance types. ATLAS has a recommended third-party Audio Engineer for hire, which would be suggested to the vendor. ATLAS cannot be held accountable for the choice of a non-recommended partner.

ATLAS can supply four 32-amp 3-phase sockets and four 13-amp sockets. Vendors will need to make their own arrangements should an additional supply of sockets be required. All wirings are to be neatly arranged. Should taping be required, vendors are permitted to place tape on the marbled areas of the floor only.
All audiovisual equipment is to be placed on a protective covering. Any damage to the fixed furniture, assets and property of ATLAS or Parkview Square or any costs accrued for their repair and/or cleaning beyond standard daily housekeeping will be charged back to the event organiser.

6. TABLE ARRANGEMENTS & OTHER DECORATIONS

Table arrangements are allowed to be placed on the tables at ATLAS. However, any decorations outside of table arrangements are required to be pre-approved by ATLAS prior to the event. Should wax candles be used for table decorations, they are required to be placed in a proper candle holder. Any spillage of wax to the fixed furniture, assets and property of ATLAS or Parkview Square or any costs accrued for their repair and/or cleaning beyond standard daily housekeeping will be charged back to the event organiser.

Taping or pinning of other decorations onto railings or walls within ATLAS is not allowed. The use of sparklers, confetti or smoke machines are not allowed in ATLAS or within the Parkview Square building.

Should the event organiser or vendor have any request with regards to other decorations, ATLAS is happy to liaise with Parkview Square building management on your behalf. Any decorations outside of those that are placed on tables are required to be pre-approved prior to the event. ATLAS does not have a final decision on the outcome of your request that is determined by Parkview Square building management.

7. PARKING

Parkview Square and ATLAS has a limited number of parking lots available at the carpark. Parking is on a first-come, first-serve basis and Parkview Square will not be able to block or reserve any lots. All third-party vendors will need to make their own arrangements should additional parking lots be required.

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BOOKING & CONFIRMATION FORM

Name Of Event: .....

Date Of Event: ..... Number Of Guests: .....

Event Start Time: ..... Food Package Start Time: .....

Point of Contact / Phone number: .....

Email: .....

Minimum Spend: .....

Please circle package of choice:

Drink Package - ART DECO / JUNIPER / ROSE GOLD / ATLAS GRAND / CUSTOM
Food Package - CLASSIC / DELUXE / PRESTIGE / GRANDE SUITE / PRE-ORDER

We require a 50% deposit of the minimum spend or estimated spend, whichever is higher, including tax and service charge. I agree to prepay this complete amount at least 60 days prior to my event booking via bank transfer or paynow to the account as listed below.

Account Name: **Chyau Fwu Wine & Spirits Pte Ltd**
Bank Name: **United Overseas Bank Ltd (UOB)**
Bank Account No: **101-325-977-7**
Bank code: 7375
Branch code: 001
Swift code: UOVBSGSG

Paynow via: **UEN 200107083K**

My signature below confirms that I have read and understood all the terms and conditions stated under The ATLAS Terms & Conditions.

I acknowledge that my booking attracts a 10% service charge and prevailing government taxes at time of event on the total bill.

To secure my event booking, I authorise ATLAS to retain my credit card details on file. By providing your authorization, you agree that ATLAS may charge your credit card for any last-minute cancellations or incidental charges in accordance with the booking conditions previously stated.

Signature : .....

Credit Card No: ..... / ..... / ..... / ..... Expiry Date: .....

Card Type: AMEX / VISA / MC CVV: .....

Name of Card Holder: .....

Signature of Card Holder: .....

Phone Number of Card Holder: .....

☐ Please tick if you aren't already in our ATLAS database and would like to join and receive news about upcoming events, specials and updates.

* Documentation of your credit card will be destroyed upon execution of event.