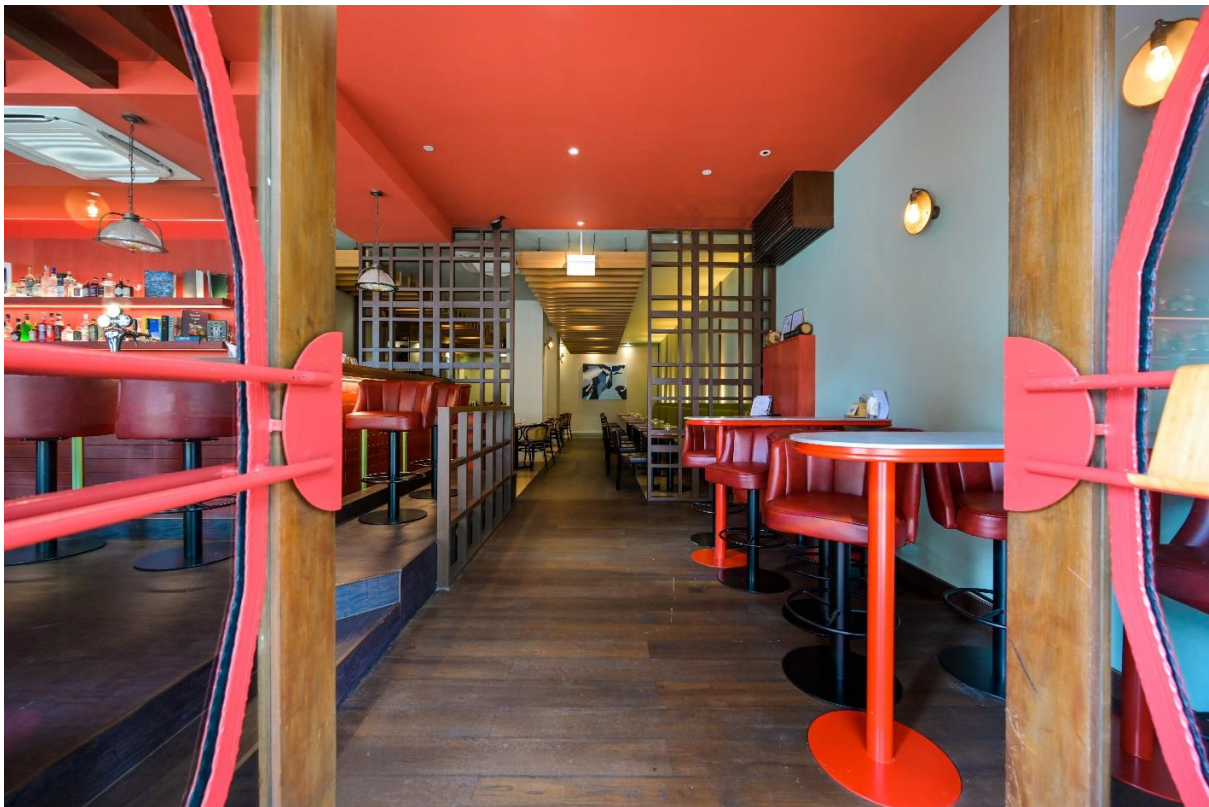


CHEF'S TAVERN

ABOUT CHEF'S TAVERN



Chef Stephan Zoisl, renowned for pioneering the Western Omakase concept at Chef's Table over the past decade, has launched Chef's Tavern, an exciting new venture that brings together the bold flavours of Europe and Japan.

At the heart of Chef's Tavern is a unique dining experience that blends both familiar and innovative flavours, creating a culinary adventure that expertly merges Japanese influences with European comfort food. The restaurant's inventive menu combines the zest of European cuisine with Japanese elegance, all infused with Chef Stephan's Austrian roots for a truly exceptional dining experience.

THE CHEF & OWNER



With over two decades of experience, Chef Stephan Zoisl has honed his craft across Europe, the United States, and Southeast Asia. His journey includes working in Michelin-starred kitchens at The Fat Duck and Alinea; and serving as Executive Head Chef at the now-closed Novus Restaurant and Bar in Singapore. In 2013, Chef Stephan launched his first concept, Chef's Table, offering a luxurious Western Omakase dining experience until 2024. Now, Chef Stephan has brought his vision of Chef's Tavern to life—a sophisticated yet casual European-Japanese fusion concept.

"From the age of 9, I was already in the kitchen helping my parents run their restaurant in Innsbruck, Austria, and immersing myself in Austrian culinary traditions. My career then took me across Europe, the United States, and eventually to Southeast Asia, where I developed a profound appreciation for Japanese and Southeast Asian flavours. This unique combination of experiences inspired me to fuse these vibrant influences with my love for European cuisine, ultimately leading to the creation of Chef's Tavern." – Chef Stephan Zoisl.

EVENT PROPOSAL

At Chef's Tavern, we offer a unique and sophisticated setting for your event, combining the bold flavours of Europe and Japan in a one-of-a-kind culinary experience. Our venue provides a fully customizable menu, allowing you to curate a dining experience tailored to your specific needs and preferences. Whether you're hosting an intimate gathering or a larger celebration, our team is dedicated to delivering impeccable service, exceptional food, and a memorable atmosphere that will elevate your event to new heights. We are excited to collaborate with you to create a truly bespoke experience that exceeds your expectations.

MINIMUM SPENDING

For exclusive venue booking, the following minimum spend applies:

Full Venue Event Bookings:

Day	Afternoon (Ends by 4pm)	Evening
Monday - Thursday	\$2800	\$6000
Friday – Saturday Public Holiday Eve of Public Holiday	\$3800	\$8000
Sunday*	\$4000	\$8000

Private Dining Room Bookings (During Operational Hours):

Booking of 1 smaller Private Dining Room (up to 8 pax)

Day	Afternoon (Ends by 4pm)	Evening
Monday – Thursday	\$600	\$800
Friday – Saturday Public Holiday Eve of Public Holiday	\$800	\$1600

Booking of 1 bigger Private Dining Room (up to 16 pax – combines the 2 smaller rooms)

Day	Afternoon (Ends by 4pm)	Evening
Monday – Thursday	\$1200	\$1600
Friday – Saturday Public Holiday Eve of Public Holiday	\$1600	\$2400

All prices will be subjected to 10% service charge and prevailing GST.

*Restaurant is closed on Sundays.

Additional Costs: All additional equipment is available upon request

- 1) Projector & Screen
- 2) Additional Catering Equipment
- 3) Additional Furniture (cocktail tables, IBM Tables, Chairs, etc.)
- 4) Floral arrangement or other themed decorations
- 5) Entertainment requirements

THE SPACE

TOTAL SEATED CAPACITY: 96 PAX

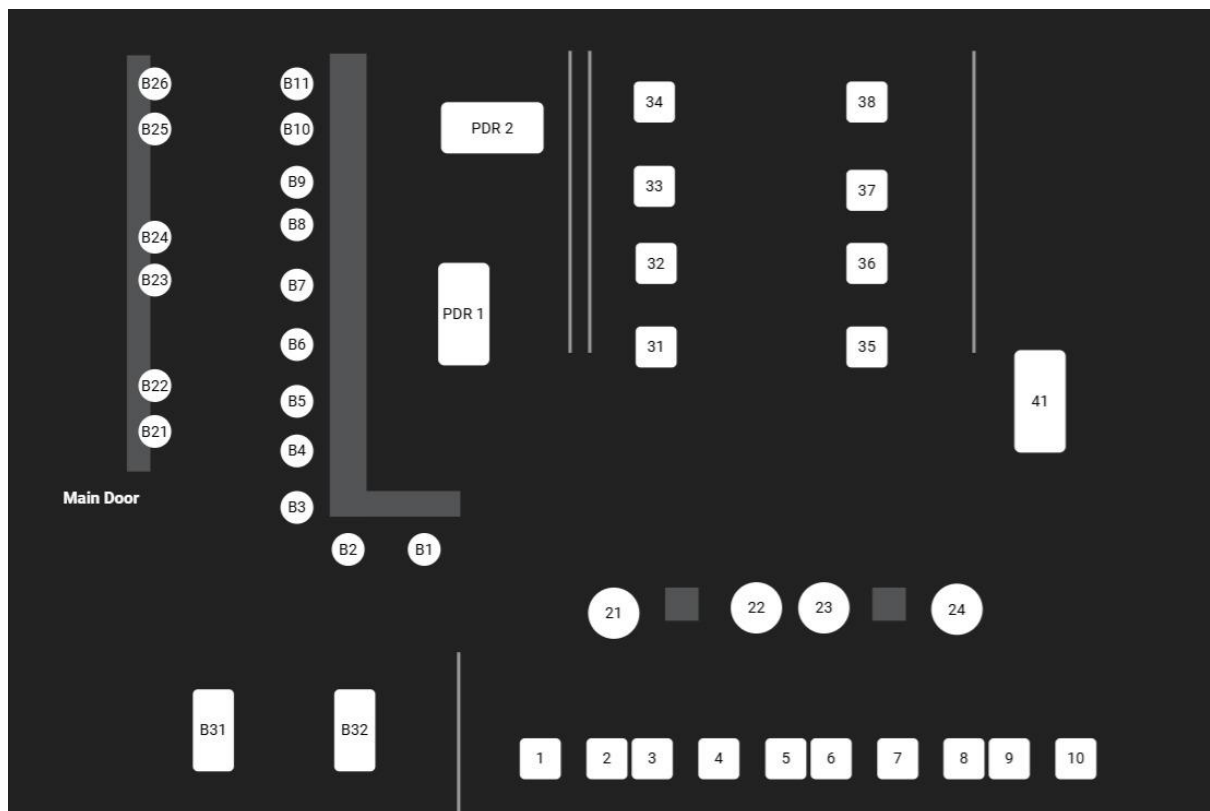
Main Dining Hall: 54 PAX

Private Dining Rooms: 16 PAX (2 rooms of 8 or one room of 16)

Bar: 26 PAX

FLOOR PLAN

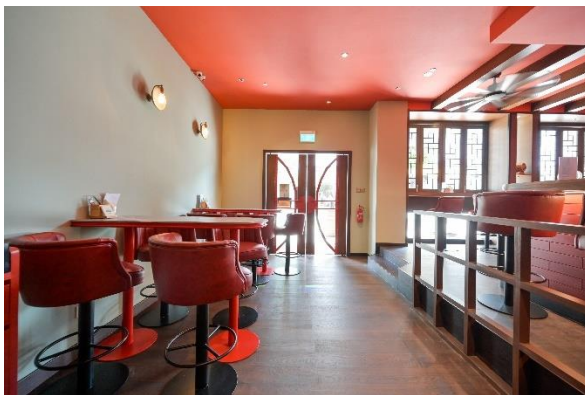
Seated Capacity	Standing Capacity
96 pax	150 – 200 pax



MAIN DINING HALL



BAR



PRIVATE DINING ROOMS



LOCATION & OPERATING HOURS

Address

20 Craig Road, #01-02 Craig Place, Singapore 089692

Operating Hours*

Lunch: Mondays to Saturdays 12.00pm – 2.30pm (LO)

Dinner: Mondays to Saturdays 5.30pm – 9.30pm (LO)

Bar: Mondays to Saturdays 12pm – 11.30pm (LO)

Sunday: Closed

****Please note that ALL days are available for events upon request and based on availability.***

Kitchen closes at 9.30pm.

Nearest MRT Stations

Tanjong Pagar MRT & Outram Park MRT

Nearest Parking

Craig Place Multi-Storey Carpark

TERMS & CONDITIONS

We will issue a contract for any confirmed events.

- 1) Please note that any guaranteed/ confirmed booking is subject to 50% cancellation charge on projected total spending based on the guaranteed number of guests.
- 2) The full payment must be paid on the day of the event by cash or credit card. Payment by cheque will not be accepted without prior arrangement.
- 3) The final number of guests must be given 1 week prior to the event date.
- 4) In the event of decrease of number of guests is made less than 48 hours prior to the date of the event, we reserve the rights to process the full payment based on the projected total spending based on the guaranteed number of guests.
- 5) Menu and beverage prices is only inclusive of food and beverage. Prices do not include any additional floral décor, AV rental, entertainment, photography. However, we are happy to assist you should you require any external vendors.
- 6) The client is expected to conduct their function in a legal and respectable manner and is responsible for conduct of its guests and invitees. The client will be charged for any damages that occur to the restaurant, the property or its staff including breakages. We reserve the rights to terminate a function, refuse service to any guests deemed intoxicated or take responsible action to assist any intoxicated guests from the premises.
- 7) We assume no responsibility for the loss or damage to any property belonging to the client or their guests. No outside food or beverage is permitted to the premises under any circumstances without prior permission or arrangement.
- 8) Each party hereby indemnifies and holds the other and third-party planner harmless from any loss, liability, cost or damage arising from actual or threatened claims or causes of action resulting from negligence or misconduct of such party or its respective officer, directors, employees, agents, contractors, members or participants, provided such individuals are acting within the scope of their employment.
- 9) The parties agree that any dispute in any way arising out of or relating to this contract may be resolved by a court of Singapore
- 10) It is expressly agreed that each party shall be relieved of its obligations under this Agreement in the event and to the extent the performance of the Agreement is delayed or prevented by any cause reasonably beyond its control, including, without limitation, acts of God, and acts or orders of government authorities, or by fire, flood or explosion, sale of the Restaurant, necessary and essential construction, arrest, or seizure under legal process strike, lockout or work stoppage or other restraint of labour either partial or general, from whatever cause; but if and when the recurrence or condition which delayed or prevented such performance shall cease and be removed, it shall be the obligation of the Restaurant or the Organizer, as the case may be without further delay to commence the correction of such performance or confirm the correction thereof.

CONTACT OUR TEAM

Thank you for considering Chef's Tavern for your event. We are committed to providing exceptional service, complemented by exquisite food and wine that is fully customisable to your preferences and requirements. We look forward to collaborating with you to ensure a memorable and successful event.

Feel free to contact us for more information:

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Head Sommelier

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Stephan Zoisl

Director/Owner

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Website & Socials

<https://www.chefstavern.sg/>

Instagram @chefstavern

Facebook @chefstavernsg