

RIDERS CAFE

51 Fairways Drive Singapore 286965

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PRIVATE DINING / EVENT 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.

Let us help you make your next event a memorable one!

Contact us at 6466 9819 or email us at enquiries@riderscafe.sg

EVENT TIMES FOR DINNER PARTIES

Tuesdays to Sundays: 5.00pm to 10.00pm

Duration of event is 3 hour or 4 hour subject to availability within the above stated timings.

SEATING CAPACITY

BUFFET SIT DOWN DINING: Up to 55 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 REQUIRED FOR DINNER BUYOUTS

SESSION	3-HOUR	4-HOUR	VENUE RENTAL
Tuesdays - Thursdays	\$2500	\$3000	\$1000
Fridays	\$3000	\$3800	\$1000
Saturdays, Sundays, Eve of Public Holidays, & Public Holidays	\$3800	\$4500	\$1000
Christmas' Eve, Christmas Day, New Year's Eve, & New Year's Day	\$3800	\$4500	\$2000

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 have 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.

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 free 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

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.

MENU OPTIONS FOR BUFFET PACKAGE

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
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 TWO options from HOT or COLD STARTERS, THREE options for MAINS, ONE option for SIDES, and TWO options for DESSERTS.

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.