

THE WHITE RABBIT

The first step to your Happily Ever After





**A genre-defining
restaurant and bar housed
in a beautifully-restored
1940s chapel, spread over
40,000 square feet
of grounds.**

The White Rabbit serves a fresh take on both classic European comfort food and cocktails, aiming to deliver an impeccable dining experience without the stuffiness of a typical fine dining establishment.

It is a place where time stands still and one feels naturally at ease; be it for a casual meal or a celebration of epic proportions.

Whether it is to celebrate the arrival of a little one, the union of a couple or a means of thanking your key clients and colleagues, The White Rabbit makes for a one-of-a-kind venue, fully customizable to your individual needs.



NON EXCLUSIVE

RECEPTION

- Directional signage
- Complimentary parking
- 1x table with white table cloth
- Usage of birdcage for red packets
- 1x guestbook
- *Add-on canapes available*

SOLEMNIZATION

- 1 hour exclusive usage of The Rabbit Hole
- 1x table with white table cloth & fresh floral centrepiece
- 5x chairs with fresh floral mini bouquet
- Usage of ring holder
- Usage of Balmain black in pen for signing
- 20-30 guests chairs
- Usage of 2 wireless handheld microphones
- Usage of in-house speakers for march-in music

DINING

- Non-exclusive usage of The White Rabbit
- 4 course set menu
- 3 hours free flow of soft drinks and juices
- Table numbers
- Individual guests name place cards
- Individual guests menu
- Add-on alcohol beverages available
- *Minimum 20 people, maximum 60 people*

EXCLUSIVE

RECEPTION

- Directional signage
- Names on roadside signage
- Complimentary parking
- Canapés
- 1x table with white table cloth
- 1x guestbook
- Usage of birdcage for red packets

SOLEMNIZATION

- 1x table with white table cloth & fresh floral centrepiece
- 5x chairs with fresh floral mini bouquet
- Usage of ring holder
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- 20-30 guests chairs

DINING

- Customizable set menu
- Customizable drinks packages
- Table numbers
- Individual guests name place cards
- Individual guests menu
- Seats for 120 guests
- Add-on furniture rental available for up to 150 guests
- Complimentary food tasting for 2 guests,
additional 2 guests available at 50% off

SOUND SYSTEM

- Usage of 2 wireless handheld microphones
- Usage of in-house speakers for march-in
and background music
- *Minimum spending applicable*





CANAPES

**Available in 3, 4 or 5 Selections, butler served for 1 hour duration*

C O L D

Beef and enoki roll
Marinated tuna and cucumber
Roasted beets salad
Tomato confit and feta cheese

H O T

Wild mushroom quiche
Prawn beignet
Chicken vol-au-vent

D I N I N G

Chicken liver parfait
Wagyu carpaccio
Potatoes and truffle
Burrata and tomato
Otoro and oscietra caviar

**Minimum 20 people*



SET MENU

Amuse Bouche

langoustine tartare and egg custard

Duck Liver Terrine

spiced cherry, herb salad

Heirloom Tomato

mesclun, artichoke

Wild Mushroom Tea

poached quail egg, shimeji, parsley

Pan Roasted Atlantic Salmon

pommes duchesse, baked kohlrabi, yuzu beurre blanc

OR

Char-grilled 400 days Wagyu Striploin

asparagus, sauce aigre-doux

Dark Chocolate Cremuex

hazelnut ice cream, lime butterscotch

Gourmet coffee or artisanal tea

FAMILY STYLE MENU

Endive & Frisée Salad

balsamic glaze, cornichon, silver onions

Ranger's Valley Wagyu Beef Carpaccio

*sliced thinly, truffle cream, balsamic pearl,
celery cress and shaved parmigiano-reggiano*

Burrata de Artigiana

fresh cherry tomatoes on the vine, o-med picual olive oil

Demitasse lobster bisque

Maine lobster, brandy

Brandt 365 days Family Reserve Short Ribs

cooked sous-vide for 36 hours And sautéed till crispy

Japanese Sea Bream

whole fillets sautéed till crispy, creamed leeks

Alaskan King Crab Tagliatelle

pork broth, salted kelp, Alaskan baidri crab

Sides

truffle mac and cheese

grilled broccolini

asparagus and truffle with hollandaise

Deconstructed cheesecake

*graham crumble, cheese mousse,
blueberry sorbet, pop rocks*

Baked Alaska

toasted meringue, vanilla ice cream

**Minimum 20pax, maximum 60 people*





BUFFET MENU

Cooked Seafood on Ice

tiger prawns
lobsters

Live Carving Station

Appetizers

medley of Spring Vegetables
classic caprese
smoked duck breast, fennel and arugula, citrus dressing
grilled Spanish octopus, pimiento piquillo, arugula salad
Smoked chicken waldorf salad

Pasta/Rice

raisin pilaf rice
rigatoni in tomato sauce

Vegetables

sautéed field mushrooms
classic ratatouille

Hot Mains

classic coq-au-vin
roasted Atlantic cod, sugar loaf cabbage
braised beef cheek, red wine sauce

Dessert

assortment of eclairs
Tiramisu
classic crème brûlée
lemon posset, fresh berries
medley of fruits and chocolate tarts

**Available for exclusive bookings only*



FREE FLOW BEVERAGES

Housepour Spirits

gin, vodka, tequila, bourbon, rum

Housepour Wines

red, white cellar selection

Beer

Heineken (draught)

Soft Drinks and Juices

Sprite, Coke, Coke light, orange, lime, cranberry



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Sprite, Coke, Coke light, orange, lime, cranberry

**Serves for 3 hours, minimum 20pax*

NITTY GRITTY

*The following items are from third party vendors
which we can arrange on your behalf:

RECEPTION

30 champagne saucers

TIFFANY CHAIRS

Gold / silver / white with white cushion

FLORALS

Additional mini bouquet per chair

Additional floral centrepiece

Floral arch

Bride / bridesmaid bouquet

Boutonnieres

Corsage

AV & SOUND SYSTEM

AV

Projector Rental

2 projector

1 HDMI/VGA splitter

2 projector stands

Cables to connect to laptop

(client to provide laptop)

Audio cable

1 standby technician

transport and setup

Sound

Additional Sound System

2 wireless handheld microphones

2 speakers

1 mixing console

music playback

1 sound technician

transport and setup





THE SPACE

MAIN DINING AREA



Seating 120 pax comfortably in a fine-dining setting, the main dining room exudes charm and grandeur, transporting one to another space, much like Alice when she ventured down the rabbit hole in the classic fairytale.

It is a perfect space for corporate dinners, weddings, product launches or fashion events.

THE SPACE

THE RABBIT HOLE



Singapore's first specialty gin garden bar, The Rabbit Hole is ideal for pre-dinner drinks and parties. In addition, the space is popular for wedding solemnizations. It consists of a bar and dance floor, set amidst lush greenery, complete with a mixture of rattan and traditional garden furniture.





Very much a reflection of the space, the food served at The White Rabbit encompasses old world classics with recipes preserved where they were found perfect, and reinvented where there was room for improvement.

Featuring classic European favourites, the menu includes signatures like the velvety smooth Lobster Bisque, decadent Wagyu Carpaccio topped with truffles, tender Brandt Short Ribs, and fragrant Roasted Black Truffle Chicken. Desserts include sweet treats such as Baked Alaska, Crepes Suzette and Fresh Berries Torte.

The bar at The White Rabbit also plays a central role with its specialty in premium gins and wines. Signature tipples include 15 artfully prepared gin & tonics made with garnish from The Rabbit Hole's herb garden, as well as refreshing classic gin cocktails. The comprehensive wine list can also be paired perfectly with your selected menu.



FACTSHEET

P A R K I N G

40 Cars at TWR Carpark, and another 20 in the field behind
30 Cars at St James Kindergarten Carpark (1 minute walk from The White Rabbit)
Complimentary parking at all times

I N D O O R C A P A C I T Y

Seated - 120 pax (existing furniture), 150 pax (with additional rented furniture)
Standing - 180 pax (furniture removal fee applies)

O U T D O O R C A P A C I T Y

Seated (sheltered) - 30 pax
Standing (sheltered) - 80 pax
Standing (sheltered, unsheltered) - 150 pax

R E S T A U R A N T H O U R S

Tue - Fri (12:00pm - 2:30pm, 6:30pm - 10:30pm)
Sat - Sun (10:30am - 3:00pm, 6:30pm - 10:30pm)

B A R H O U R S *

Tue - Friday (6:00pm - 11:00pm)
Sat - Sun (6:00pm - midnight)

A V

Sound system for play-back music and 2 wireless microphones available

**If your event falls outside of operating hours, please enquire with us personally.*

**For more information, contact
events@thewhiterabbit.com.sg**