



OFFICER'S MESS POLO BAR



EVENTS BROCHURE

OFFICERS' MESS

POLO BAR

STEAKHOUSE



EVENTS AT POLO BAR

Host your next event at Polo Bar – where style meets spirit. With a one-of-a-kind design and one of the city's most impressive selections of whisky and Premium spirits, Polo Bar sets the perfect scene for an unforgettable gathering.



AREA	Capacity (Number Of Guest)		Availability	Food & Beverage Minimum Spend			Venue Booking Fee
	Seated	Cocktail - Mixed Seated & Standing		Day	Minimum spend	Duration	
SEMI - EXCLUSIVE (DINING AREA)	12 - 15 Pax	25 Pax	Tue - Sat	Tue - Sat	\$4,000++	4 Hours	N/A
POLO EXCLUSIVE	18-20 Pax	40 - 45 Pax	Tue - Sat	Tue - Sat	\$8,000++	5 Hours	N/A



POLO BAR FLOORPLAN

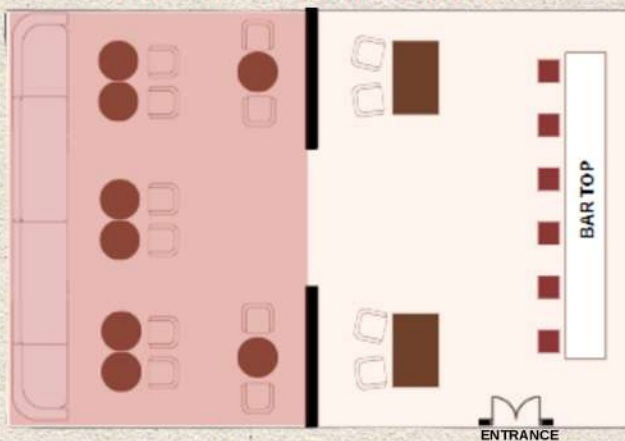
SEMI-EXCLUSIVE (DINING AREA)

Ideal for intimate lunches, dinners, or casual business gatherings. Enjoy a stylish space within the restaurant that offers a sense of privacy while staying connected to the lively atmosphere.

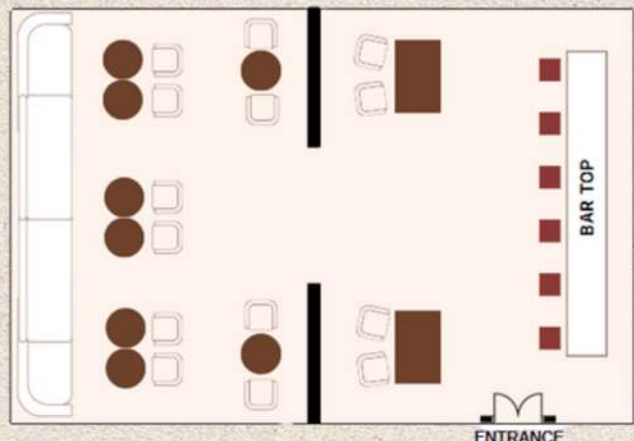
POLO EXCLUSIVE

Take over the entire restaurant for your event. Perfect for corporate functions or private celebrations where exclusivity and full customisation matter.

SEMI - EXCLUSIVE



POLO EXCLUSIVE



For reservations, call +65 8866 0891.

For private event inquiries, email events@thegarchagroup.com.



MENU

MENU

\$175 per person

Soup / Starter	Main	Dessert
Soup Of The Day Tuna Tartare <i>served with avocado, almond, sesame seeds, ponzu sauce, touch of limoncello fluid gel & crouton</i>	Baked Halibut <i>served with veracruz style ragu, micro cress, and caviar</i> OR Grill Argentinian Fillet Mignon Steak <i>served with bearnaise sauce and asparagus</i>	American Cheese Cake <i>rich and fragrant cream cheese set top a handpressed graham cracker</i>

3 COURSE MENU

Appetizers	Main	Dessert
Soup Of The Day Ceaser Salad <i>served with pancetta, shaved parmesan cheese, croutons, vine cherry tomatoes & anchovy dressing</i>	Grilled Argentinian Angus Rib Eye Steak <i>served with confit garlic, dijon mustard & french fries</i> OR Grilled USA Pork Chop <i>served with caramelised purple cabbage with mustard, whiskey raisin jus & homemade apple fluid gel</i>	Blueberry Cheese Cake <i>served with mix berries & berry comport</i>

All prices are subjected to 10% service charge and prevailing government taxes



FREEFLOW BEVERAGE MENU

LUXURY

For the first hour starting at \$100++ per guest
Every subsequent hour adds \$20++ per guest

Alcoholic

Hard Liquor

Premium Gin
Premium Vodka
Premium Rum
Premium Tequila

Wine & Champagne

Champagne
White Wine
Red Wine

Non - Alcoholic

Juices

Apple Juice
Orange Juice
Cranberry Juice
Mango Juice

Soft Drinks

Pepsi
Pepsi Black
7-Up
Evervess Tonic Water
Evervess Soda Water

PREMIUM

For the first hour starting at \$80++ per guest
Every subsequent hour adds \$20++ per guest

Alcoholic

Hard Liquor

Gin
Vodka
Rum
Tequila
Whiskey
Asahi Super Dry

Wine & Prosecco

Prosecco
White Wine
Red Wine

Non - Alcoholic

Juices

Apple Juice
Orange Juice
Cranberry Juice
Mango Juice

Soft Drinks

Pepsi
Pepsi Black
7-Up
Evervess Tonic Water
Evervess Soda Water



FREEFLOW BEVERAGE MENU

CLASSIC

For the first hour starting at \$60++ per guest
Every subsequent hour adds \$20++ per guest

Alcoholic	Non - Alcoholic
<p><u>Beer</u> Asahi Super Dry</p> <p><u>Wine & Prosecco</u> Prosecco White Wine Red Wine</p>	<p><u>Juices</u> Apple Juice Orange Juice Cranberry Juice</p> <p><u>Soft Drinks</u> Pepsi/Pepsi Black 7-Up</p>

STANDARD

For the first hour starting at \$40++ per guest
Every subsequent hour adds \$20++ per guest

Alcoholic	Non - Alcoholic
<p><u>Beer</u> Asahi Super Dry</p> <p><u>Wine</u> White Wine Red Wine</p>	<p><u>Juices</u> Apple Juice Orange Juice Cranberry Juice</p> <p><u>Soft Drinks</u> Pepsi/Pepsi Black 7-Up</p>

NON ALCOHOLIC DRINKS

Starting at \$30++ per guest

<p>Water - Still/Sparkling Coffee Tea</p> <p>Juices - Apple Juice/Orange Juice/Cranberry Juice Soft Drinks - Pepsi/Pepsi Black/7-Up</p>

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CANAPES MENU

VEGAN

Tomato Bruschetta

Truffle and Mushroom Arancini

Mini Hummus Tarts with Sun Dried Tomatoes and

Cucumber

HOT

Tuna Tartare on Crouton | Beef Tartare on Brioche Bread | Salmon Bilinis with Ikura,
Cream Cheese and Spring Onion | Mini Beef Slider with Caramelized Onion and
Chimichurri Sauce | Halibut with Butter Lemon Sauce | Duck Rillettes with Gherkins
and Crackers | Parma Ham on Skewers and Rock Melon | Char Grill Octopus with
Saffron Cauliflower Purée

VEG

Burrata with Figs and Chimichurri on toasted Brioche Crouton

Watermelon with Mozzarella Cheese, Cucumber and Balsamic Vinegar

COLD

Mini Crab Cake with Togarashi Mayo

Mini Dolce Cheese Croquettes

Egg Salsa with Caviar served on Black Crackers

SOMETHING SWEET

Mini New York Cheesecake | Selection of Macarons | Mini Velvet Cake |

Mini Swiss Roll | Mini Chocolate Fudge