

Weddings



ADRIFT

By Chef David Myers



A modern take on the vibrant Izakaya

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Inspired by Chef David Myers' global travels, Adrift is a vibrant Californian izakaya that celebrates modern American cooking using fresh Asian ingredients. Expect a variety of artfully composed starters, as well as seafood, meats and vegetables grilled over bincho charcoal on a traditional robata grill.

The cozy bar and lounge boasts signature cocktails such as the Troublemaker and award-winning Penicillin.

For a truly bespoke experience, let our executive chef curate an Omakase menu for your event using the best seasonal ingredients.

*"My hallmark resides in soulful,
imaginative dishes inspired
by my global travels."*

Chef David Myers



Full Restaurant Buyout

Capacity: 120 seated | 250 standing

Breakfast
Minimum Spending 7:00am - 10:30am
S\$15,000

Lunch
Minimum Spending 12:00pm - 3:00pm
S\$6,000 | S\$7,000

Dinner
Minimum Spending 6:00pm - 10:00pm
S\$20,000 | S\$25,000



*Prices are per person and are subject to 10% service charge + 7% gst + 10% gratuity

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Private Dining Room

Capacity: 45 seated | 80 standing

Breakfast
Minimum Spending 7:00am - 10:30am
S\$5,000

Lunch
Minimum Spending 12:00pm - 3:00pm
S\$2,500 | S\$3,500

Dinner
Minimum Spending 6:00pm - 10:00pm
S\$6,000 | S\$7,000



Prices are subject to 10% service charge + 7% gst + 10% gratuity (+++)

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Semi-Private Room



Capacity: 12 seated (max. 15)

Lunch 12:00pm - 3:00pm
Minimum Spending S\$1,000 | S\$1,500

Dinner 3:00pm - 6:00pm
Minimum Spending S\$2,000 | S\$2,500

Bar & Lounge



Capacity: 100 standing

Lunch 12:00pm - 3:00pm
Minimum Spending S\$2,000 | S\$2,500

Afternoon 3:00pm - 6:00pm
Minimum Spending S\$2,000 | S\$2,500

Dinner 6:00pm - 10:00pm
Minimum Spending S\$3,000 | S\$3,500

Lounge Only



Capacity: 25 standing

Lunch 12:00pm - 3:00pm
Minimum Spending S\$1,000 | S\$1,500

Afternoon 3:00pm - 6:00pm
Minimum Spending S\$1,000 | S\$1,500

Dinner 6:00pm - 10:00pm
Minimum Spending S\$1,500 | S\$2,000

ALL PRIVATE EVENTS AND BUYOUTS ARE INCLUSIVE OF

- Complimentary use of existing Projector & Screen for the entire duration of the event
- Complimentary use of 2 handheld microphones
- Basic table set-ups with table cloth and chair covers and in-house table centerpieces and candles
- Registration table with table cloth
- Complimentary provision of printed menus, place cards, and event signage
- Complimentary self-parking coupons based on 30% of guest attendance on the day (each self-parking coupon is valid for 6 hours)

*Event
Inclusions*

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Lunch Set Menus

\$48

ON THE TABLE: Brown Rice Crackers, green onion powder

- C1. Green Leaf Salad, wasabi furikake, tempura crunch
- C2. Woodfired Chicken, shichimi pepper, burnt citrus OR
Binchotan Salmon, cucumber salsa, sudachi OR
Truffle Fried Rice, black truffles, seaweed, egg yolk (V)
- C3. Yuzu Grapes, mandarin sherbet, thyme, grapes

\$88

ON THE TABLE: Brown Rice Crackers, green onion powder

- C1. Seared Sea Scallops, finger lime, umi budo, brown butter soy
- C2. Binchotan Salmon, cucumber salsa, sudachi OR
Grain Fed Butcher Steak, red miso, potato purée OR
Truffle Fried Rice, black truffles, seaweed, egg yolk (V)
- C3. Frozen Almond Mousse, strawberry juice, pedro ximenez

\$128

ON THE TABLE: Brown Rice Crackers, green onion powder

- C1. Irish Oysters, scotch bonnet & jalapeño
- C2. Spencer Gulf Prawns, watercress, pancetta
- C3. Roasted Lamb, sweet garlic, turnips, red yuzu kosho OR
Binchotan Salmon, cucumber salsa, sudachi OR
Truffle Fried Rice, black truffles, seaweed, egg yolk (V)
- C4. Cocoa Sesame, 70% chocolate, black sesame toffee, cocoa nib ice cream

*Menus are subject to changes as ingredients are seasonal.

*Prices are per person and are subject to 10% service charge + 7% gst + 10% gratuity

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Dinner Set Menus

\$88 per person

Please select 1 item each course

ON THE TABLE: Rice crackers, green onion powder

FIRST

Wagyu Carpaccio, spring onion, yuzu soy
Big Eye Tuna, pink lady apple, mint, citrus dressing
Kampachi, crème fraîche, smoked daikon, yuzu
Tomato, burrata cheese, smoked chili oil

SECOND

Hokkaido Scallops, finger lime, sea grapes, brown butter soy
Spencer Gulf Prawns, watercress, pancetta
Sesame Soy Ox Tongue, sudachi apple
Beets with Yoghurt, raw honey, native pepper

NEXT

Binchotan Salmon, chermoula, burnt lime
Sea Barramundi, dashi butter, charred leeks
Peri Peri Chicken, bitter leaf salad, hot sauce
Butcher Steak, Queensland, seasonal condiments & sauces
Truffle Fried Rice, black truffles, seaweed, egg yolk (v)

AFTER

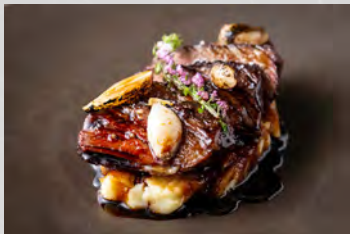
Coconut, blueberries, goat milk sorbet
Green Tea Fondant, yuzu, hojicha tea
Smoked Quince, walnut honey cake
Mont Blanc, chestnut, whiskey ice cream

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\$128 per person

ON THE TABLE: Rice crackers, green onion powder

FIRST: Salmon Roe, taramasalata

SECOND: Beef Tartare, sea urchin, cured yolk

THIRD: Sea Barramundi, dashi butter, charred leeks

FOURTH: Angus Rump Cap mb5+, Queensland, seasonal condiments & sauces

AFTER: Green Tea Fondant, yuzu, houjicha, tea

\$188 per person

ON THE TABLE: Rice crackers, green onion powder

FIRST: Irish Oysters, half dozen, hot sauce

SECOND: Sea Urchin in the shell

THIRD: Iberico Pork Loin, garlic chives, Spanish onion

FOURTH: Barbequed Flathead, chermoula, burnt lime

FIFTH: Striploin A5, Saga Prefecture

AFTER: Dragon Egg, strawberry & rhubarb

*Vegetarian option for \$148 and \$188 menu are available upon confirmation.

Dinner Set Menus

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Canapés

PASSED CANAPÉS \$48+++ per person/ hour

Savoury Canapé

Soured Cucumber, scallop cream
Tomato & Parmesan Tart, quinoa, goat cheese (V)
Spencer Gulf Prawn & Kumquat Tart, avocado cream
Salmon Sashimi, yuzu kosho, red rice cracker
Mushroom Avocado Brioche Roll, tosa soy dressing (V)
Yuzu Miso Scallop, jalapeño, toasted nori crisp
Crispy Chicken, Korean sweet chili sauce
Cauliflower Tempura, cured egg yolk, cauliflower miso (V)
Potato Hash Cake, shiso leaf, aged parmesan (V)
Prawn & Ginger Dumplings, spicy ponzu
Teriyaki Chicken Skewer, Japanese pepper
Wagyu Cheeseburger, tomato jam, cheddar cheese

Dessert Canapé

Chocolate Nemesis Cake, raspberry cream
Smoked Chocolate Ganache, pistachio crumble
Yuzu Macaroon, yuzu curd, lime butter cream
Shredded Coconut Cake, honey cream
Seasonal Fruit Tartlets

Supplemental

\$8 per choice

Oysters on the 1/2 shell, scotch bonnet chili dressing
Wagyu Striploin Tartare, lemon, nashi pear, nori
New England Lobster Roll, peppercress, harissa mayonnaise

Substantial Canapé Supplemental

\$16 per choice

Wagyu Rib Steak Rice Bowl, red miso, brown rice bowl
Big Eye Tuna Rice Bowl, soy egg yolk, wasabi
Sea Urchin Rice Bowl, yuzu salmon roe, unagi sauce
Truffle Parmesan Rice Bowl, toasted nori, sesame barley (V)



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Beverage Packages

Package 1 (Soda & Juices)

Soda – Coke, Coke Light, Sprite, Ginger Ale
Juices – Orange, Apple, Cranberry

Free flow - \$20

Package 2 (Soda, Juices, Beer & Wine)

Soda – Coke, Coke Light, Sprite, Ginger Ale
Juices – Orange, Apple, Cranberry
Beer – Suntory Premium Malt Draft Beer
Wine – Tempus Two Pinot Gris, Australia 2017
Tempus Two Cabernet Sauvignon, Australia 2017

1 Hour - \$48

2 Hours - \$68

2.5 Hours - \$85

3 Hours - \$98

Package 3 (Soda, Juices, Beer, Wine & Spirits)

Soda – Coke, Coke Light, Sprite, Ginger Ale
Juices – Orange, Apple, Cranberry
Beer – Suntory Premium Malt Draft Beer
Wine – Tempus Two Pinot Gris, Australia 2017
Tempus Two Cabernet Sauvignon, Australia 2017
Spirits – Aylesbury Duck Vodka, Beefeater Gin, Cimmaron Tequila,
El Dorado 12yrs Rum, Eagle Rare Whisky 10yrs

1 Hour - \$68

2 Hours - \$118

2.5 Hours - \$138

3 Hours - \$158

Custom Beverage Menu

Work with our acclaimed beverage team to develop custom cocktail and wine packages and pairings.

Additional \$88 cocktail free flow.

*half portion of approved cocktail for a max of 2 hours



Decors & Details

Corkage Fee

Guests are not allowed to bring outside food and beverages within the restaurant including wines and cakes.

Dietary Requirements

Please communicate any special dietary needs, dietary restrictions or food allergies at least 4 working days prior to the event.

Floral Arrangements

May be arranged with Bay Floral, Marina Bay Sands' floral provider. Charges are separate and not considered towards minimum spend.

Phone: +65 6688 8832

Email: BayFloral@MarinaBaySands.com

AV Requirements

Adrift has a built-in projector and screen and is able to provide two sets of handheld microphones free of charge. Should additional microphones be needed, this may be arranged with Marina Bay Sands' AV team. Charges are separate and not considered towards minimum spend.

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Speak to our Events Manager Today

To arrange a venue walkthrough or to discuss about your upcoming wedding in more detail, contact us now at:

Email: Adrift.Events@MarinaBaySands.com

Tel. No: +65 6688 5657 | +65 6688 5658

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