YARDBIRD®
Southern Table & Bar

MIAMI ★ LAS VEGAS ★ SINGAPORE ★ LOS ANGELES

LUNCH | DINNER | WEEKEND BRUNCH

WEDDING PACKAGES
YARDBIRD SOUTHERN TABLE & BAR

Celebrate the most romantic day of your life with your family and friends at Yardbird Southern Table & Bar, voted Best American Restaurant by Time Out Miami. Treat your guests to classic American dishes prepared using farm-fresh ingredients and recipes passed down for generations. Bask in the lively exuberance of Southern hospitality as we make your dream wedding come true.

WEDDING PACKAGE

- Personalised service that caters to your needs
- Customised menu cards and individual place cards
- Basic floral centerpieces on guest tables (Lunch and Dinner)
THE LOFT
The Loft boasts an amazing view of the waterfront promenade with great views of the light and water show at night. The private bar and high top seating make for an ideal reception area or exclusive dining experience.

<table>
<thead>
<tr>
<th>AREA</th>
<th>ACCOMMODATES (NO. OF PAX)</th>
<th>MEAL PERIOD</th>
<th>MIN. SPEND</th>
</tr>
</thead>
<tbody>
<tr>
<td>Loft</td>
<td>94 seated; 100 – 120 standing</td>
<td>Lunch (Mon – Thu)</td>
<td>$2,500++</td>
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<tr>
<td></td>
<td></td>
<td>Lunch (Fri – Sun, Eve &amp; PH)</td>
<td>$3,500+++</td>
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<tr>
<td></td>
<td></td>
<td>Dinner (Mon – Thu)</td>
<td>$3,500+++</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dinner (Fri – Sun, Eve &amp; PH)</td>
<td>$4,500+++</td>
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**MAIN DINING ROOM**
With comfortable booth seating and high top Chef’s tables, the Main Dining Room offers a perfect view into our open concept kitchen.

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<th>MIN. SPEND</th>
</tr>
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<tbody>
<tr>
<td>Main Dining Room</td>
<td>56 – 68 seated</td>
<td>Lunch (Mon – Thu)</td>
<td>S$10,000***</td>
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<tr>
<td></td>
<td></td>
<td>Lunch (Fri – Sun, Eve &amp; PH)</td>
<td>S$12,000***</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dinner (Mon – Thu)</td>
<td>S$15,000***</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dinner (Fri – Sun, Eve &amp; PH)</td>
<td>S$18,000***</td>
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</table>

**THE BARN**
Nestled by the Main Dining Room – doors can be completely closed to offer a more private dining experience.

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<tbody>
<tr>
<td>The Barn</td>
<td>25 – 40 seated; 40 standing</td>
<td>Lunch (11am – 4pm)</td>
<td>S$2,000***</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dinner (4pm – 11pm)</td>
<td>S$3,500***</td>
</tr>
</tbody>
</table>

**PRIVATE DINING ROOMS**
With a beautiful bourbon wall, and separate AV for a customised dining experience, the private rooms are perfect for intimate weddings.

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<th>MEAL PERIOD</th>
<th>MIN. SPEND</th>
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</thead>
<tbody>
<tr>
<td>Private Dining Room 1</td>
<td>6 – 8 seated</td>
<td>Lunch/Dinner</td>
<td>S$500***</td>
</tr>
<tr>
<td>Private Dining Room 2</td>
<td>10 – 12 seated</td>
<td>Lunch/Dinner</td>
<td>S$800***</td>
</tr>
<tr>
<td>Private Dining Room 3</td>
<td>18 – 26 seated; 25 – 30 standing</td>
<td>Lunch/Dinner</td>
<td>S$1,500***</td>
</tr>
</tbody>
</table>

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**LOWER LEVEL**

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**KITCHEN AREA**

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**PDR 1**: 6 – 8 seated
**PDR 2**: 10 – 12 seated
**COMBINED PDR 1 & 2**: 18 – 30 seated
**BARN**: 25 – 40 seated; 40 standing
**MDR**: 56 – 68 seated
**MDR & BARN**: 80 – 100 seated
**HALF BUYOUT**: 100 seated, 150 standing
**B1 BUYOUT**: 126 seated; 180 standing
FAMILY STYLE MENU
SHARING CONCEPT

OPTION 1:
$58*** PER PERSON

First Course
1 Small Share | 1 Salad or Soup

Second Course
2 Fixins | 2 Plates

Third Course
Dessert

OPTION 2:
$78*** PER PERSON

First Course
2 Small Share | 1 Salad or Soup

Second Course
2 Fixins | 3 Plates

Third Course
Dessert

OPTION 3:
$98*** PER PERSON

First Course
1 Step’n Up

Second Course
2 Small Share | 1 Salad or Soup

Third Course
3 Fixins | 3 Plates

Fourth Course
Dessert

FAMILY STYLE MENU
FOOD SELECTION

STEP’N UP

Pickle Jar
additional $5 per person
Chef’s selection of pickled seasonal vegetables

Fried Chicken & Caviar
additional $8 per person
Black truffle waffle, crème fraîche, crispy fried chicken, chives & caviar

Spiced Watermelon & Tuna Crudo
additional $8 per person
Seasoned with yuzu, fresh mint & chilli spice

Charcuterie
additional $10 per person
Chef’s selection of meats, artisanal cheese & spreads

SMALL SHARES

Deviled Eggs
Fresh chives, dill & redneck caviar

Fried Green Tomato BLT
Pork belly, tomato jam, house-made pimento cheese, frisée & lemon vinaigrette

Skillet Cornbread
Leicester cheddar, bacon, jalapeño & honey butter

Buttermilk Biscuits
Honey butter & house-made jam

Sweet Corn Hush Puppies
Creole remoulade & honey butter

SALADS

Butter Lettuce & Grilled Mango Salad
Char-grilled mango, smoked pecans, tomato, red onions & benne seed dressing

The Wedge
House-smoked pork belly, avocado, butter lettuce, charred corn, tomatoes, house-made buttermilk ranch dressing

Brussels Sprout Caesar Salad
Toasted garlic baguette, confit tomatoes, arugula & parmesan cheese

SOUPS

Mushroom Bisque
Tarragon & white truffle oil

Tomato Basil Bisque
Basil oil and crostini

Chilled Pea Soup
Jalapeño mint oil & crispy onion heats

Prices are subject to prevailing goods and services tax, 10% service charge and 10% gratuity.
FAMILY STYLE MENU

FOOD SELECTION

PLATES

**Cauliflower Steak (V)**
Cauliflower mashed, mushroom frites & Thai chilli chimichurri

**Shellfish Pan Roast**
Fresh shellfish, lardon, okra & pickled red onion, served in sweet, smooth & creamy broth & buttered baguette

**Seafood Jambalaya**
Spiced rice, scallop, tiger prawn, mussel, chicken sausage & pork chorizo

**Spiced Watermelon (V)**
Chilli spiced, citrus & mint

**Collard Greens**
Cider vinegar, pork shoulder & crispy pork skin

**Cool Ranch Cucumber Salad (V)**
Tomato, red onion, cucumber, buttermilk & dill vinaigrette

**Crispy Brussels (V)**
Spiced honey & finishing salt

**Cheddar Grits (V)**
Stone ground polenta & sharp cheddar cheese

**Roasted Cauliflower**
Pickled mustard seed chimichurri

**OPTION A:** $58++

CHOOSE ANY 6 CANAPÉS (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

**OPTION B:** $88++

CHOOSE ANY 8 CANAPÉS UNDER OPTIONS A & B (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

**CANAPÉ SELECTION**

**COLD**

**OPTION A: $58+++ PER PERSON**

CHOOSE ANY 6 CANAPÉS (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

**OPTION B: $88+++ PER PERSON**

CHOOSE ANY 8 CANAPÉS UNDER OPTIONS A & B (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

**Prices are subject to prevailing goods and services tax, 10% service charge and 10% gratuity.**
CANAPÉ SELECTION

HOT

OPTION A: $58++ PER PERSON
CHOOSE ANY 6 CANAPÉS (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

Mini Sundried Tomato & Arugula Quiche
Egg custard and shortbread crust

Fried Green Tomato Slider
Fresh biscuit, house pimento cheese, tomato jam, frisse, lemon vinaigrette & chives

Southern Fried Chicken Biscuit
Fresh biscuit, crispy fried chicken, honey butter & pepper jelly

Ham Biscuit
Virginia ham, Swiss bourbon, maple biscuit & honey butter

Mini Chicken & Waffles
Bourbon maple, smoke spice & cheddar waffle

Sweet Corn Hush Puppies
Creole remoulade

Pork Belly Tacos
Carribean, chipotle aioli, pickled red onions, feta, pico de gallo & fresh coriander

Street Corn
Grilled corn, crema, crumbled feta, spring onions & bacon

Crispy Chicken Wings
Spicy & tangy smoke spice

Fried Green Tomato
Pimento cheese, smoked pork belly, tomato jam, frisse & pickled lemon vinaigrette

Chicken or Beef Satay
Chilli, lemongrass, ginger chicken skewers served with spicy Thai peanut sauce

Grilled Portobello Slider
Portobello mushroom, fresh herb, balsamic Swiss cheese, lettuce, tomato, grilled red onion & spicy chipotle mayonnaise

Fried Chicken Bao
Crispy fried five-spice chicken, Sichuan mayonnaise, pickled carrot & Chinese coriander

Jambalaya Arancini & Sofrito
Crispy fried spiced rice, chorizo, shrimp & sofrito

Baked Fig Crostini
Fig, honey, crispy pork belly & goat cheese

Jalapeño Poppers
Fresh jalapeños hand stuffed with cream cheese & seasoned bacon, lightly breaded then fried till golden crisp

Mac and Cheese Croquettes
Crispy fried mac & cheese & basil marinara

Boiled Peanut Falafel
Peanut butter molasses

Chicken Fried Tofu
Strawberry buffalo sauce

Fried Pickled Okra (Lady Fingers)
Coated with light tempura batter, fried till golden crisp & served with ginger vinaigrette

OPTION B: $88++ PER PERSON
CHOOSE ANY 8 CANAPÉS UNDER OPTIONS A & B (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

Seared Crab Cakes
Creole beurre blanc & cold pressed pickles

Brisket Hand Pie
Flaky pastry stuffed with smoked brisket, potato, blue cheese fondue & red chili

Fried Chicken and Caviar
Creme fraîche & smoked caviar

Smoked Beef Brisket Biscuit
Fresh biscuit, arugula, tomato jam & honey butter

Crab Cake Slider
Lettuce, tomato, house pickles, tarragon aioli & fresh mini buns

Classic American Slider
Bite-sized burgers on mini buns served with melted American cheese, grilled onions, pickles & house sauce

BBQ'd Bacon Wrapped Shrimp
Stuffed with basil & grilled

SWEET ENDINGS

OPTION A: $58++ PER PERSON
CHOOSE ANY 6 CANAPÉS (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

Fried Oreos

Bacon Butterscotch Cake

Coconut Layer Cake

Assorted Glazed Bacon Donuts

Key Lime Tarts

Hummingbird Cake

Apple Hand Pies

Red Velvet Cupcakes

Salted Caramel Pecan Brownies

Profiteroles

OPTION B: $88++ PER PERSON
CHOOSE ANY 8 CANAPÉS UNDER OPTIONS A & B (MIX OF HOT, COLD & SWEET) FOR 2 HOURS

Tuxedo Strawberries | Mixed Berry Tarts

Prices are subject to prevailing goods and services tax, 10% service charge and 10% gratuity.
RECEPTION PLATTERS

DEVILED EGGS
Fresh dill, chives & smoked trout roe

BAKED FIC CROSTINI
Fic, honey, crispy pork belly & goat cheese

SMOKED PECAN CHICKEN LETTUCE WRAPS
Smoked chicken, roasted corn, smoked pecans & butter lettuce

SEALED CRAB CAKES
Creole beurre blanc & cold pressed pickles

MINI LOW & SLOW
Corn bread, smoked chicken, avocado frisse & buttermilk ranch

BRISKET HAND PIE
Flaky pastry stuffed with smoked brisket potato blue cheese fondue & red chillies

PORK BELLY TACOS
Carnitas, chipotle aioli, pickled red onions, feta pico de gallo & fresh coriander

SWEET CORN HUSH PUPPIES
Creole remoulade

TUNA Tataki
Thinly sliced sesame crusted tuna served on a crisp wonton, topped with Asian salsa & wasabi

SOUTHERN SHRIMP COCKTAIL
Chilled shrimp in a bourbon Bloody Mary float

CHICKEN or BEEF SATAY
Chilli, lemon grass & ginger marinated chicken skewers served with a spicy Thai peanut sauce

SPICED WATERMELON & TUNA CRUDO
Seasoned with yuzu, mint and chilli spice

STREET CORN
Grilled corn, crema, crumbled feta, spring onions & bacon

MINI SUNDRIED TOMATO & ARUGULA Quiche
Egg custard and shortbread crust

MINI CHICKEN & WAFFLES
Bourbon maple, smoke spice & cheddar waffle

JAMBALAYA ARANCINI & SOFRITO
Cripsy fried spiced rice, chorizo, shrimp & sofrito

MAC & CHEESE CROQUETTES
Cripsy fried mac & cheese and basil marinara

FRIED CHICKEN CAVIAR
Crème fraîche & smoked caviar

BBOQ's BACON WRAPPED SHRIMP
Stuffed with basil and grilled

FRIED GREEN TOMATO
Pimento cheese, smoked pork belly, tomato jam frisée & pickled lemon vinaigrette

OYSTERS & BUBBLES
Fresh shucked Pacific oysters, apple horseradish mignonette & smoked caviar

KING CRAB LEGS (SEASONAL)
Uni butter & cripsy leek confit

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SLIDER MENU
DISPLAYED OR PASSED (PRICED BY THE DOZEN)

Southern Fried Chicken Biscuits
Fresh biscuit, crispy fried chicken, honey butter & pepper jelly
Smoked Beef Bisket Biscuit
Fresh biscuit, arugula, tomato jam & honey butter
Ham Biscuit
Virginia ham, Swiss bourbon maple biscuit & honey butter
Fried Green Tomato Slider
Fresh biscuit, house-made pimento cheese, tomato jam, frisse, pickled lemon vinaigrette and chives

CRAB CAKE SLIDER
Lettuce, tomato, house pickles, tarragon aioli & fresh mini buns
GRILLED PORTOBELLO SLIDER
Portobello mushroom grilled with fresh herbs & balsamic vinaigrette, served on mini buns with Swiss cheese, lettuce, tomato, grilled red onion & spicy chipotle mayonnaise
CLASSIC AMERICAN SLIDER
Bite-sized burgers on mini buns served with melted American cheese, grilled onions, pickles & house sauce

Fried Oreos
Bacon Butterscotch Cake
Coconut Layer Cake
Assorted Glazed Bacon Donuts
Key Lime Tarts
Hummingbird Cake

$60++
$110++
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$48++
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EVENT INFORMATION

WEDDING CAKES
Our Pastry Chef offers made-to-order cakes. Please contact us at least 2 weeks prior to the event if you are interested in placing a cake order.

B.Y.O. POLICY
Guests are not allowed to bring outside food and beverages into 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
Floral decorations may be arranged with Bay Floral, Marina Bay Sands’ floral provider. Charges are separate and not considered towards the minimum spend.

Phone: +65 6688 8832   |  Email: BayFloral@MarinaBaySands.com

AV REQUIREMENTS
Yardbird is able to provide a microphone with portable speaker free of charge. For TV screen setup, this may be arranged with Marina Bay Sands’ AV Team. Charges are separate and not considered towards the minimum spend.

DATE OF CANCELLATION PRIOR TO EVENT  CANCELLATION FEES PAYABLE

<table>
<thead>
<tr>
<th>More than 30 days</th>
<th>No charge</th>
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<tbody>
<tr>
<td>Between 15 to 30 days</td>
<td>25% of expected food &amp; beverage revenue</td>
</tr>
<tr>
<td>Between 10 to 14 days</td>
<td>50% of expected food &amp; beverage revenue</td>
</tr>
<tr>
<td>Less than 10 days or no show</td>
<td>100% of expected food &amp; beverage revenue</td>
</tr>
</tbody>
</table>

Cancellation fees are also subject to prevailing goods and services tax and 10% service charge.

RESTAURANT INFORMATION

CUISINE
CLASSIC AMERICAN

DRESS CODE
SMART CASUAL

OPERATING HOURS
MON - FRI: 11AM - LATE  |  SAT - SUN: 10AM - LATE