YARD BIRD
SOUTHERN TABLE & BAR

Singapore Sales Kit

The Shoppes at Marina Bay Sands
10 Bayfront Avenue / B1-07, Galleria Level & L1-82, Bay Level Singapore 018956
+65 6688 9959
ABOUT US

Growing up Southern is a privilege. It runs a helluva lot deeper than just where you’re born. It’s a set of ideals passed down through generations. Sure, it’s about sweet tea and swimmin’ holes, front porches and fried chicken, magnolias and Moon Pies. But more importantly, it’s about being devoted to your roots; having a sense of place, of tradition, of family, hard work and each other. And those, my friends, should be universal ideals. To that end, we proudly present Yardbird Southern Table & Bar. A house of worship to farm-fresh ingredients, classic Southern cooking, culture and hospitality. What we believe is a noble endeavor indeed.
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.
THE BARN

Semi-Private Room

Nestled by the Main Dining Room – doors can be completely closed to offer a more private dining experience.
Yardbird hosts a large collection of whisky, as well as fine wines and spirits.
PRIVATE ROOMS

With a beautiful bourbon wall, and separate AV for a customized dining experience, the private rooms are perfect for intimate dinners or meeting spaces.
The top floor boasts an amazing view of the bay, where nighttime viewings of the light show make for an amazing dining experience. A private bar and high top seating make for the ideal reception or exclusive dining experience.
Whether it’s providing a custom culinary experience for your guests, adding on an infused bourbon tasting or ending the night with a branded treat, we’ve got you covered.
FLOOR PLAN

The Loft - Level One

LEFT WING

8  9  11
STAIRS

11
BOURBON BAR

Wine Cellar

6  7

14

23  24

RIGHT WING

16

17

18  19

20  21

22

LEFT WING: 12 seated
RIGHT WING: 18 seated
INDOOR: 28 seated
WHOLE BUYOUT: 58 seated
TAKE A VIRTUAL TOUR
FOOD MENU SELECTION

• 3-Course Chef Set Menu at $68+++ per person
  (Choose 1 Salad, 1 Main and 1 Dessert)

• 4-Course Chef Tasting Menu starts at $78+++ per person
  (Choose 1 Classic Biscuits or Deviled Eggs, 1 Salad, 1 Main and 1 Dessert)

*Premium marked items $10 supplement
### Appetizer

<table>
<thead>
<tr>
<th>Deviled Eggs</th>
<th>Classic Buttermilk Biscuits</th>
</tr>
</thead>
<tbody>
<tr>
<td>dill, chives, smoked trout roe</td>
<td>honey butter, house made jam</td>
</tr>
</tbody>
</table>

### Salad

<table>
<thead>
<tr>
<th>The Wedge</th>
<th>Butter Lettuce &amp; Grilled Mango Salad</th>
<th>Garden Greens &amp; Tree Nut Salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>house-smoked pork belly, butter lettuce charred corn, tomatoes, avocado house-made buttermilk ranch dressing</td>
<td>char-grilled mango, smoked pecans tomato, onions, benne seed dressing</td>
<td>grilled farmers cheese, beet pickled shallots, jicama, mint, coriander, oregano tarragon, tree nut vinaigrette</td>
</tr>
</tbody>
</table>
★ CHICKEN ‘N’ WATERMELON ‘N’ WAFFLES ★
cheddar cheese waffle spiced watermelon

★ TRUFFLE & FOIE GRAS ROASTED WHOLE YOUNG HEN ★
butternut squash biscuit stuffing

LEWELLYN’S FINE FRIED CHICKEN
1/2 of our famous bird served with honey hot sauce

SMOKED PORK RIBS
hickory smoked, house-made bbq sauce

SCALLOP AND CHORIZO PASTA
fettuccini, scallops, chorizo, white wine, garlic bottarga, arugula, balsamic chili oil

★ CHAR-GRILLED PRIME RIBEYE ★
herb roasted potatoes, vine tomatoes, shallot maitre’d butter

CRISPY SEARED BARRAMUNDI
spring vegetables, butternut squash grits jalapeño mousseline, lemon grass jus

★ TEA BRAISED BEEF FEATHER BLADE ★
lavender, honey, mashed potatoes pickeled petite vegetables

THE GREAT AMERICAN BURGER
short rib, brisket and chuck blend double patty house-smoked pork belly, American cheese house pickles, special sauce, house fries

SHRIMP N’ GRITS
seared shrimp, roasted tomatoes, aged country ham, red onions stone ground polenta, PBR jus

★ LOBSTER MAC & CHEESE ★
whole lobster, five artisanal cheeses

CRISPY PORK BELLY
barley risotto, cayenne & sweet corn purée aged balsamic, pork jus
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAC &amp; CHEESE</td>
<td>14</td>
<td>five artisanal cheeses, crispy herb crust</td>
</tr>
<tr>
<td>CLASSIC MASHED POTATOES</td>
<td>10</td>
<td>fresh chives</td>
</tr>
<tr>
<td>HOUSE FRIES</td>
<td>10</td>
<td>house-made buttermilk ranch, bacon salt</td>
</tr>
<tr>
<td>CRISPY BRUSSELS</td>
<td>12</td>
<td>spiced honey</td>
</tr>
<tr>
<td>SKILLET CORNBREAD</td>
<td>10</td>
<td>sharp cheddar, bacon, jalapeño honey butter</td>
</tr>
<tr>
<td>CHARRED CORN &amp; QUINOA</td>
<td>14</td>
<td>chipotle, farmer’s cheese, cipollini onions</td>
</tr>
<tr>
<td>CLASSIC BUTTERMILK BISCUITS</td>
<td>10</td>
<td>honey butter, house made jam</td>
</tr>
<tr>
<td>SPICED WATERMELON</td>
<td>12</td>
<td>citrus, fresh mint</td>
</tr>
<tr>
<td>COLLARD GREENS</td>
<td>14</td>
<td>cider vinegar &amp; pork cracklins</td>
</tr>
</tbody>
</table>
**FRIED OREOS**
house-made marshmallow, crushed oreos, vanilla ice cream

**GRANDMA’S KEY LIME PIE**
caramelized biscuit crust, candy lime zest, vanilla cream

**BANANA SPLIT BROWNIE SUNDAE**
toasted marshmallow fluff, salted caramel sauce American whiskey ice cream

**VANILLA BEAN-BUTTERMILK PANNA COTTA**
bourbon marinated cherries, brown sugar florentine

**MINI BEIGNETS**
nutella filling, powdered sugar

**SALTED CARAMEL BREAD PUDDING**
warm custard bread pudding, whisky anglaise, dragée pecans chantilly cream, gooey salted caramel

**SEASONAL COBBLER**
walnut streusel, vanilla ice cream, cinnamon twist
**BAR PACKAGE PROPOSAL**

**OPTION 1 | $25 /per person for 2-hours**
Still & Sparkling Water | Juices | Soft drinks | Lemonade | Sweet Tea

**OPTION 2 | $40 /per person for 1-hour**
**WHITE**
Monte Campo, Pinot Grigio, Italy, 2018

**RED**
Casas Del Toqui, Cabernet Sauvignon, Chile 2017

Still & Sparkling Water | Juices | Soft drinks | Lemonade | Sweet Tea

**OPTION 3 | $60 /per person for 2-hours**
**BEER on DRAFT**
Pabst Blue Ribbon, American Lager
Full Steam Ahead, American Steam Ale

**WHITE**
Hunky Dory, Sauvignon Blanc, New Zealand, 2018

**RED**
Joliesse Cabernet Sauvignon, USA, 2018

Still & Sparkling Water | Juices | Soft drinks | Lemonade | Sweet Tea

**OPTION 4 | $80 /per person for 2-hours**
**BEER on DRAFT:**
Pabst Blue Ribbon, American Lager
Full Steam Ahead, American Steam Ale
Hanalei, American IPA

**WHITE:**
Bisol Belstar, Italy, NV

**RED:**
Joliesse Cabernet Sauvignon, USA, 2018

**PROSECCO:**
Rare Champagne, Italy, NV

**LIQUORS:**
Botanist Gin, Tito’s Vodka, Bacardi Rum, Don Julio Blanco, Wild Turkey 81

**SIGNATURE COCKTAILS:**
American Gin & Tonic, Southern Peach

Still & Sparkling Water | Juices | Soft drinks | Lemonade | Sweet Tea

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*Premium beverage selections are available upon request with additional charge. Prices displayed are subject to prevailing goods & services tax, 10% service charge and 10% gratuity.*
**EVENT INFORMATION**

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.

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**DATE OF CANCELLATION PRIOR TO EVENT** | **CANCELLATION FEES PAYABLE**
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More than 30 days | No charge
Between 15 and 30 days | 25% of expected food & beverage revenue
Between 10 and 14 days | 50% of expected food & beverage revenue
Less than 10 days or no show | 100% of expected food & beverage revenue

**RESTAURANT INFORMATION**

Cuisine
Classic American

Dress Code
Smart Casual

Operating Hours
Mon - Thu: 11am – 10pm
Fri: 11am – 11pm
Sat: 10am – 11pm
Sun: 10am – 10pm