



TRADE MARK

YARDBIRD®

SOUTHERN TABLE & BAR

MIAMI ★ LAS VEGAS ★ SINGAPORE ★ LOS ANGELES

LUNCH | DINNER | WEEKEND BRUNCH

WEDDING  

PACKAGES

THE SHOPPES AT MARINA BAY SANDS®, BI-07 & LI-82 | +65 6688 9959

YARBIRD.RESERVATIONS@MARINABAYSANDS.COM



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)

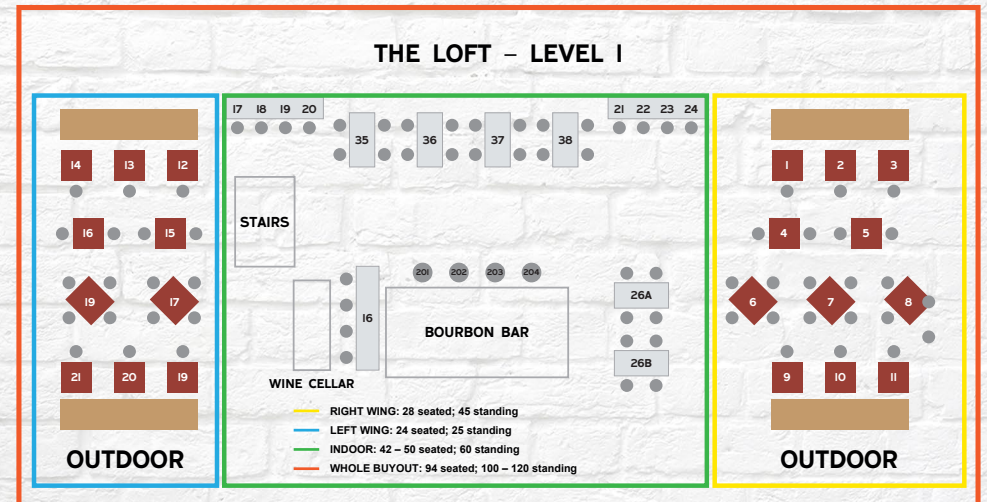
PRICING & CAPACITY



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.

AREA	ACCOMMODATES (NO. OF PAX)	MEAL PERIOD	MIN. SPEND
Loft	94 seated; 100 – 120 standing	Lunch (Mon – Thu)	\$2,500 ⁺⁺⁺
		Lunch (Fri – Sun, Eve & PH)	\$3,500 ⁺⁺⁺
		Dinner (Mon – Thu)	\$3,500 ⁺⁺⁺
		Dinner (Fri – Sun, Eve & PH)	\$4,500 ⁺⁺⁺



PRICING & CAPACITY

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

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



AREA	ACCOMMODATES (NO. OF PAX)	MEAL PERIOD	MIN. SPEND
Main Dining Room	56 – 68 seated	Lunch (Mon – Thu)	S\$10,000 ⁺⁺⁺
		Lunch (Fri – Sun, Eve & PH)	S\$12,000 ⁺⁺⁺
		Dinner (Mon – Thu)	S\$15,000 ⁺⁺⁺
		Dinner (Fri – Sun, Eve & PH)	S\$18,000 ⁺⁺⁺

AREA	ACCOMMODATES (NO. OF PAX)	MEAL PERIOD	MIN. SPEND
The Barn	25 – 40 seated; 40 standing	Lunch (11am – 4pm)	S\$2,000 ⁺⁺⁺
		Dinner (4pm – 11pm)	S\$3,500 ⁺⁺⁺

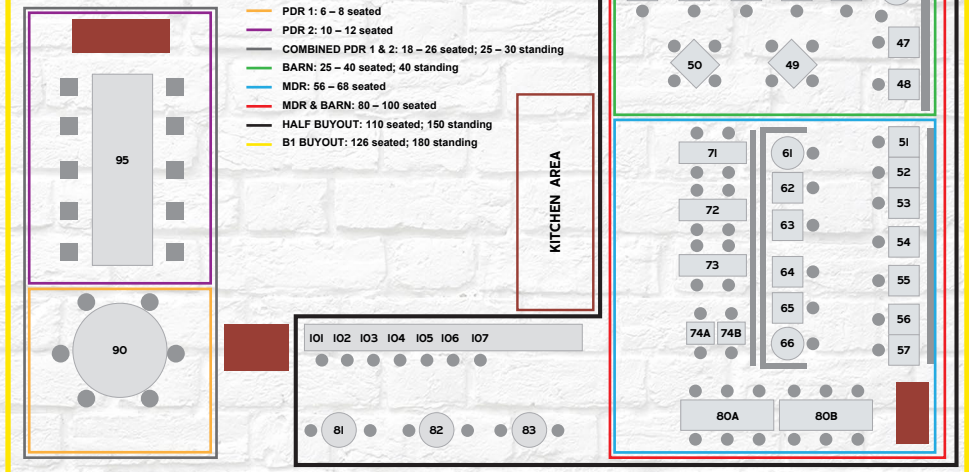
PRIVATE DINING ROOMS

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



AREA	ACCOMMODATES (NO. OF PAX)	MEAL PERIOD	MIN. SPEND
Private Dining Room 1	6 – 8 seated	Lunch/Dinner	S\$500 ⁺⁺⁺
Private Dining Room 2	10 – 12 seated	Lunch/Dinner	S\$800 ⁺⁺⁺
Private Dining Room 3	18 – 26 seated; 25 – 30 standing	Lunch/Dinner	S\$1,500 ⁺⁺⁺

LOWER LEVEL





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 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

OPTION 2:

\$78* PER PERSON**

FIRST COURSE

2 SMALL SHARE | 1 SALAD OR SOUP

SECOND COURSE

2 FIXINS | 3 PLATES

THIRD 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

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

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

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

FIXINS

CHEDDAR WAFFLE (V)

BOURBON MAPLE SYRUP
(OPTION TO REPLACE WITH MAPLE SYRUP)

CLASSIC MASHED POTATOES

SAGE GRAVY

SOUTHERN SLAW

CRISPY CHICKEN SKIN

HOUSE CUT FRIES

BUTTERMILK DIPPING SAUCE & BACON SALT

MACARONI & CHEESE (V)

FIVE ARTISANAL CHEESES, CRISPY HERB CRUST

CHARRED CORN & QUINOA

CHIPOTLE, FARMERS CHEESE & CIPOLLINI ONIONS

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

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

CRISPY SEARED BARRAMUNDI

ARUGULA, FENNEL, CRISPY FINGERLING POTATOES, BLACK GARLIC-CAPER SAUCE

HONEY PEPPERCORN SALMON

BRINE SMOKED & PEPPERCORN CRUSTED DILL BEURRE BLANC & PICKLED RED ONION

SHRIMP & GRITS

SERVED WITH A BUTTERY BEER BOTH HALF-DRIED TOMATO & SPRING ONION

PAN-ROASTED DUCK BREAST

ARUGULA & LARDON SALAD WITH SMOKED HONEY CARROTS

LEWELLYN'S FINE FRIED CHICKEN

OUR FAMOUS BIRD SERVED WITH HONEY HOT SAUCE

TEA BRAISED BEEF SHORT RIB

LAVENDER HONEY & ROOT VEGETABLES

St. LOUIS STYLE PORK RIBS

ADDITIONAL \$6 PER PERSON
HOUSE-MADE BBQ SAUCE & GREEN APPLE SLAW

AUSTRALIAN WAGYU

ADDITIONAL \$55 PER PERSON
GREEN PEPPERCORN SAUCE AND ROOT VEGETABLE

CANAPÉ SELECTION

COLD

OPTION A: \$58^{***} PER PERSON

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

DEVILED EGGS

FRESH DILL, CHIVES, SMOKED TROUT ROE

CHILLED SPICED WATERMELON

CITRUS, MINT AND SPICE

FARMER CHEESE & WATERMELON

GRILLED HALLOUMI, CRESS & FINISHING SALT

SMOKED PECAN CHICKEN LETTUCE WRAPS

SMOKED CHICKEN, ROASTED CORN, SMOKED PECANS & BUTTER LETTUCE

MINI LOW & SLOW

CORN BREAD, SMOKED CHICKEN, AVOCADO, FRISSE & BUTTERMILK RANCH

BLACK EYED PEA HUMMUS

SERVED ON CRISP CROSTINI, COLD PRESSED EXTRA VIRGIN OLIVE OIL & BBQ FIELD PEAS

BRUSCHETTA

CRISP SOUR DOUGH BAGUETTE TOPPED WITH A FRESH TUSCAN SALSA & GARNISHED WITH BALSAMIC GLAZE & BASIL CHIFFONADE

PURPLE BELGIAN ENDIVE

FILLED WITH BLUE CHEESE CREAM & CANDIED WALNUTS

ROASTED CORN & BLACK BEAN BRUSCHETTA

GRILLED BREAD TOPPED WITH GOAT CHEESE, FRESH BASIL & ROASTED CORN & BLACK BEAN SALSA

CAPRESE SKEWERS

FRESH MOZZARELLA, TOMATO & BASIL PESTO

AVOCADO TOAST

GRILLED MULTIGRAIN, AVOCADO, LIME, CILANTRO, FRISSE & FINISHING SALT

OPTION B: \$88^{***} PER PERSON

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

TUNA TATAKI

THINLY SLICED SESAME CRUSTED TUNA SERVED ON A CRISP WONTON, TOPPED WITH AN ASIAN SALSA & WASABI

SOUTHERN SHRIMP COCKTAIL

CHILLED SHRIMP IN A BOURBON BLOODY MARY FLOAT

SPICED WATERMELON & TUNA CRUDO

SEASONED WITH YUZU, MINT & CHILLI SPICE

SMOKED SALMON BRUSCHETTA

MULTIGRAIN, BÉNÉDICTINE, DILL, PICKLED SHALLOTS, FENNEL & SMOKED CAVIAR

KING CRAB LEGS (SEASONAL)

UNI BUTTER & CRISPY LEEK CONFIT

OYSTERS & BUBBLES

FRESH SHUCKED PACIFIC OYSTERS, APPLE HORSERADISH MIGNONETTE & SMOKED CAVIAR

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
CARNITAS, 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

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 CHILLI

FRIED CHICKEN AND CAVIAR
CRÈME FRAÎCHE & SMOKED CAVIAR

SMOKED BEEF BRISKET BISCUIT
FRESH BISCUIT, ARUGULA,
TOMATO JAM & HONEY BUTTER

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

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 WRAPPER 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

RECEPTION PLATTERS

MAIN MENU

DISPLAYED OR PASSED (PRICED BY THE DOZEN)

DEVILED EGGS FRESH DILL, CHIVES & SMOKED TROUT ROE	\$33 ⁺⁺⁺	STREET CORN GRILLED CORN, CREMA, CRUMBLLED FETA, SPRING ONIONS & BACON	\$33 ⁺⁺⁺
BAKED FIG CROSTINI FIG, HONEY, CRISPY PORK BELLY & GOAT CHEESE	\$42 ⁺⁺⁺	MINI SUNDRIED TOMATO & ARUGULA QUICHE EGG CUSTARD AND SHORTBREAD CRUST	\$36 ⁺⁺⁺
SMOKED PECAN CHICKEN LETTUCE WRAPS SMOKED CHICKEN, ROASTED CORN, SMOKED PECANS & BUTTER LETTUCE	\$48 ⁺⁺⁺	MINI CHICKEN & WAFFLES BOURBON MAPLE, SMOKE SPICE & CHEDDAR WAFFLE	\$48 ⁺⁺⁺
SEARED CRAB CAKES CREOLE BEURRE BLANC & COLD PRESSED PICKLES	\$160 ⁺⁺⁺	JAMBALAYA ARANCINI & SOFRITO CRISPY FRIED SPICED RICE, CHORIZO, SHRIMP & SOFRITO	\$60 ⁺⁺⁺
MINI LOW & SLOW CORN BREAD, SMOKED CHICKEN, AVOCADO FRISSE & BUTTERMILK RANCH	\$51 ⁺⁺⁺	FRIED CHICKEN BAO CRISPY FRIED FIVE-SPICE CHICKEN, SICHUAN MAYONNAISE, PICKLED CARROT & CHINESE CORIANDER	\$54 ⁺⁺⁺
BRISKET HAND PIE FLAKY PASTRY STUFFED WITH SMOKED BRISKET POTATO BLUE CHEESE FONDUE & RED CHILLIES	\$85 ⁺⁺⁺	SMOKED SALMON BRUSCHETTA MULTIGRAIN, BÉNÉDICTINE, DILL, PICKLED SHALLOTS, FENNEL AND SMOKED CAVIAR	\$85 ⁺⁺⁺
PORK BELLY TACOS CARNITAS, CHIPOTLE AIOLI, PICKLED RED ONIONS, FETA PICO DE GALLO & FRESH CORIANDER	\$64 ⁺⁺⁺	MAC & CHEESE CROQUETTES CRISPY FRIED MAC & CHEESE AND BASIL MARINARA	\$36 ⁺⁺⁺
SWEET CORN HUSH PUPPIES CREOLE REMOULADE	\$36 ⁺⁺⁺	FRIED CHICKEN & CAVIAR CRÈME FRAÎCHE & SMOKED CAVIAR	\$48 ⁺⁺⁺
TUNA TATAKI THINLY SLICED SESAME CRUSTED TUNA SERVED ON A CRISP WONTON, TOPPED WITH ASIAN SALSA & WASABI	\$72 ⁺⁺⁺	BBQ'D BACON WRAPPED SHRIMP STUFFED WITH BASIL AND GRILLED	\$72 ⁺⁺⁺
SOUTHERN SHRIMP COCKTAIL CHILLED SHRIMP IN A BOURBON BLOODY MARY FLOAT	\$72 ⁺⁺⁺	FRIED GREEN TOMATO PIMENTO CHEESE, SMOKED PORK BELLY, TOMATO JAM FRISÉE & PICKLED LEMON VINAIGRETTE	\$64 ⁺⁺⁺
CHICKEN OR BEEF SATAY CHILLI, LEMONGRASS & GINGER MARINATED CHICKEN SKEWERS SERVED WITH A SPICY THAI PEANUT SAUCE	\$54 ⁺⁺⁺	OYSTERS & BUBBLES FRESH SHUCKED PACIFIC OYSTERS, APPLE HORSERADISH MIGNONETTE & SMOKED CAVIAR	\$110 ⁺⁺⁺
SPICED WATERMELON & TUNA CRUDO SEASONED WITH YUZU, MINT AND CHILLI SPICE	\$64 ⁺⁺⁺	KING CRAB LEGS (SEASONAL) UNI BUTTER & CRISPY LEEK CONFIT	\$160 ⁺⁺⁺



RECEPTION PLATTERS

VEGETARIAN MENU

DISPLAYED OR PASSED (PRICED BY THE DOZEN)

CHILLED SPICED WATERMELON CITRUS, MINT AND SPICE	\$36 ⁺⁺⁺	FRIED TOFU STRAWBERRY BUFFALO SAUCE	\$32 ⁺⁺⁺
FARMER CHEESE & WATERMELON GRILLED HALLOUMI, CRESS AND FINISHING SALT	\$36 ⁺⁺⁺	AVOCADO TOAST GRILLED MULTI-GRAIN, AVOCADO, LIME, CILANTRO, FRISSE AND FINISHING SALT	\$42 ⁺⁺⁺
BRUSCHETTA CRISP SOUR DOUGH BAGUETTE TOPPED WITH A FRESH TUSCAN SALSA & GARNISHED WITH A BALSAMIC GLAZE & BASIL CHIFFONADE	\$32 ⁺⁺⁺	BOILED PEANUT FALAFEL PEANUT BUTTER MOLASSES	\$42 ⁺⁺⁺
PURPLE BELGIAN ENDIVE FILLED WITH BLUE CHEESE CREAM & CANDIED WALNUTS	\$36 ⁺⁺⁺	BLACK EYES PEA HUMMUS SERVED ON CRISP CROSTINI, COLD PRESSED EXTRA VIRGIN OLIVE OIL & BBQ FIELD PEAS	\$32 ⁺⁺⁺
JALAPEÑO POPPERS FRESH JALAPEÑOS STUFFED WITH CREAM CHEESE, LIGHTLY BREADED THEN FRIED UNTIL GOLDEN CRISP & SERVED WITH CHILE PLUM SAUCE	\$36 ⁺⁺⁺	CAPRESE SKEWERS FRESH MOZZARELLA, TOMATO & BASIL PESTO	\$42 ⁺⁺⁺
ROASTED CORN & BLACK BEAN BRUSCHETTA GRILLED COUNTRY BREAD, GOAT CHEESE, FRESH BASIL, ROASTED CORN & BLACK BEAN SALSA	\$32 ⁺⁺⁺	FRIED PICKLED OKRA (LADY FINGERS) COATED WITH LIGHT TEMPURA BATTER, FRIED TILL GOLDEN CRISP & SERVED WITH GINGER VINAIGRETTE	\$32 ⁺⁺⁺
FRIED GREEN TOMATO PIMENTO CHEESE, TOMATO JAM, FRISÉE & PICKLED LEMON VINAIGRETTE	\$64 ⁺⁺⁺	TOMATO BISQUE SHOOTER & GRILLED CHEESE	\$42 ⁺⁺⁺

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



SLIDER MENU

DISPLAYED OR PASSED (PRICED BY THE DOZEN)

SOUTHERN FRIED CHICKEN BISCUITS FRESH BISCUIT, CRISPY FRIED CHICKEN, HONEY BUTTER & PEPPER JELLY	\$60⁺⁺⁺	CRAB CAKE SLIDER LETTUCE, TOMATO, HOUSE PICKLES, TARRAGON AIOLI & FRESH MINI BUNS	\$160⁺⁺⁺
SMOKED BEEF BRISKET BISCUIT FRESH BISCUIT, ARUGULA, TOMATO JAM & HONEY BUTTER	\$110⁺⁺⁺	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	\$60⁺⁺⁺
HAM BISCUIT VIRGINIA HAM, SWISS BOURBON MAPLE BISCUIT & HONEY BUTTER	\$110⁺⁺⁺	CLASSIC AMERICAN SLIDER BITE-SIZED BURGERS ON MINI BUNS SERVED WITH MELTED AMERICAN CHEESE, GRILLED ONIONS, PICKLES & HOUSE SAUCE	\$98⁺⁺⁺
FRIED GREEN TOMATO SLIDER FRESH BISCUIT, HOUSE-MADE PIMENTO CHEESE, TOMATO JAM, FRISSE, PICKLED LEMON VINAIGRETTE AND CHIVES	\$48⁺⁺⁺		

SWEET ENDINGS

DISPLAYED OR PASSED (PRICED BY THE DOZEN)

FRIED OREOS	\$32⁺⁺⁺	APPLE HAND PIES	\$32⁺⁺⁺
BACON BUTTERSCOTCH CAKE	\$42⁺⁺⁺	RED VELVET CUPCAKES	\$42⁺⁺⁺
COCONUT LAYER CAKE	\$42⁺⁺⁺	SALTED CARAMEL PECAN BROWNIES	\$36⁺⁺⁺
ASSORTED GLAZED BACON DONUTS	\$36⁺⁺⁺	PROFITEROLES	\$32⁺⁺⁺
KEY LIME TARTS	\$36⁺⁺⁺	TUXEDO STRAWBERRIES	\$42⁺⁺⁺
HUMMINGBIRD CAKE	\$42⁺⁺⁺		

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



BAR PACKAGES

WINE & BEER:

\$60⁺⁺⁺/PERSON | 2 HOURS

WHITE HUGEL "GENTIL" RIESLING, ALSACE FRANCE, 2016

RED TINTO NEGRO, MALBEC, MENDOZA ARGENTINA, 2017

BEER FULL STEAM AHEAD ON DRAFT

CALL:

\$70⁺⁺⁺/PERSON | 2 HOURS

BEER CROSSROADS LAGER AND FULL STEAM AHEAD ON DRAFT

WHITE HUGEL "GENTIL" RIESLING, ALSACE, FRANCE, 2016

RED TINTO NEGRO, MALBEC, MENDOZA, ARGENTINA, 2017

ROSÉ CHÂTEAU DE TRINQUEVEDEL, TAVEL, RHÔNE, FRANCE, 2016

BUBBLY PROSECCO

1 SPECIALTY COCKTAIL

LIQUOR BACARDI SUPERIOR RUM, TITO'S VODKA, TANQUERAY GIN, DON JULIO BLANCO TEQUILA, WILD TURKEY 81 BOURBON, MONKEY SHOULDER WHISKY

PREMIUM:

\$90⁺⁺⁺/PERSON | 2 HOURS

BEER CROSSROADS LAGER AND FULL STEAM AHEAD ON DRAFT

WHITE AUNTSFIELD, SAUVIGNON BLANC, NEW ZEALAND, 2017

RED BENZIGER CABERNET SAUVIGNON, USA, 2015

ROSÉ CHÂTEAU DE TRINQUEVEDEL, TAVEL, RHÔNE, FRANCE, 2016

BUBBLY PROSECCO

1 SPECIALTY COCKTAIL

LIQUOR BACARDI SUPERIOR RUM, TITO'S VODKA, TANQUERAY GIN, DON JULIO BLANCO TEQUILA, WILD TURKEY 81 BOURBON, MONKEY SHOULDER WHISKY

SUPER PREMIUM:

\$120⁺⁺⁺/PERSON | 2 HOURS

BEER CROSSROADS LAGER AND FULL STEAM AHEAD ON DRAFT

WHITE HUGEL "GENTIL" RIESLING, ALSACE, FRANCE, 2016 & AUNTSFIELD, SAUVIGNON BLANC, NEW ZEALAND, 2017

RED TINTO NEGRO, MALBEC, MENDOZA, ARGENTINA, 2017 & BENZIGER CABERNET SAUVIGNON, USA, 2015

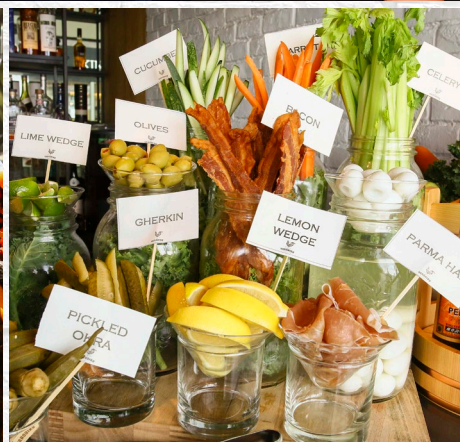
ROSÉ CHÂTEAU DE TRINQUEVEDEL, TAVEL, RHÔNE, FRANCE, 2016

3 SPECIALTY COCKTAILS

BUBBLY CHAMPAGNE & PROSECCO

LIQUOR CITADELLE GIN, BOYD & BLAIR POTATO VODKA, PLANTATION 3 STARS RUM, PATRÓN SILVER TEQUILA, BULLEIT 10 YEAR BOURBON/FOUR ROSES BOURBON, LAPHROAIG 10 YEAR OLD SCOTCH WHISKY

PHOTO GALLERY



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
More than 30 days	No charge
Between 15 to 30 days	25% of expected food & beverage revenue
Between 10 to 14 days	50% of expected food & beverage revenue
Less than 10 days or no show	100% of expected food & beverage revenue

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