

EVENTS PROPOSAL 2015

Enjoy the essence of urban dining with a room full of view at the top of the fashionably iconic ION Orchard mall. Partake in the culinary expertise of Luke Mangan with a menu of modern Australian cuisine.

Let your guests be dazzled by the marvellous view of the city at the 55th level coupled with quality food and wine to make your event a memorable one.

We promise to deliver an event that will linger in the minds of your guests.



LOCATION

Address:

2 Orchard Turn, ION Orchard shopping mall, #55-01 & #56-01 Singapore 238801

Operating hours (Daily):

11:00am - 2:00pm	Lunch
2:00pm - 5:00pm	Afternoon Tea
6:00pm - 10:00pm (last order 10:00pm from Sundays-Thursdays)	Dinner
6:00pm - 10:30pm (last order 10:30pm from Fridays-Saturdays)	
11:00am - 11:30pm	Sky bar

How to get here:



By Train	By Taxi or Car
Orchard MRT Station	Drop off via orchard Boulevard, Level 2

About the Chefs

Luke Mangan is one of Australia's leading chefs and restaurateurs and is highly regarded internationally as a shining example of Australia's culinary culture.

His career started in Melbourne under Herman Schneider, of "Two Faces" fame. After completing his training, Luke persuaded Michel Roux of the 3 Michelin starred "Waterside Inn" in London to give him a chance.

He believes that working under these great chefs in the early years were the two most important steps he took to learn his craft.

Luke currently owns and operates glass brasserie, Hilton Sydney; Salt grill, Hilton Surfers Paradise; Salt grill, Jakarta, Salt tapas, Bali, Salt grill and Salt tapas & bar, Singapore; Salt and the adjoining World Wine Bar, Tokyo; Salt grill on board three P&O cruise liners; and mojo wine bar, Sydney. He is also the consulting chef for Virgin Australia.



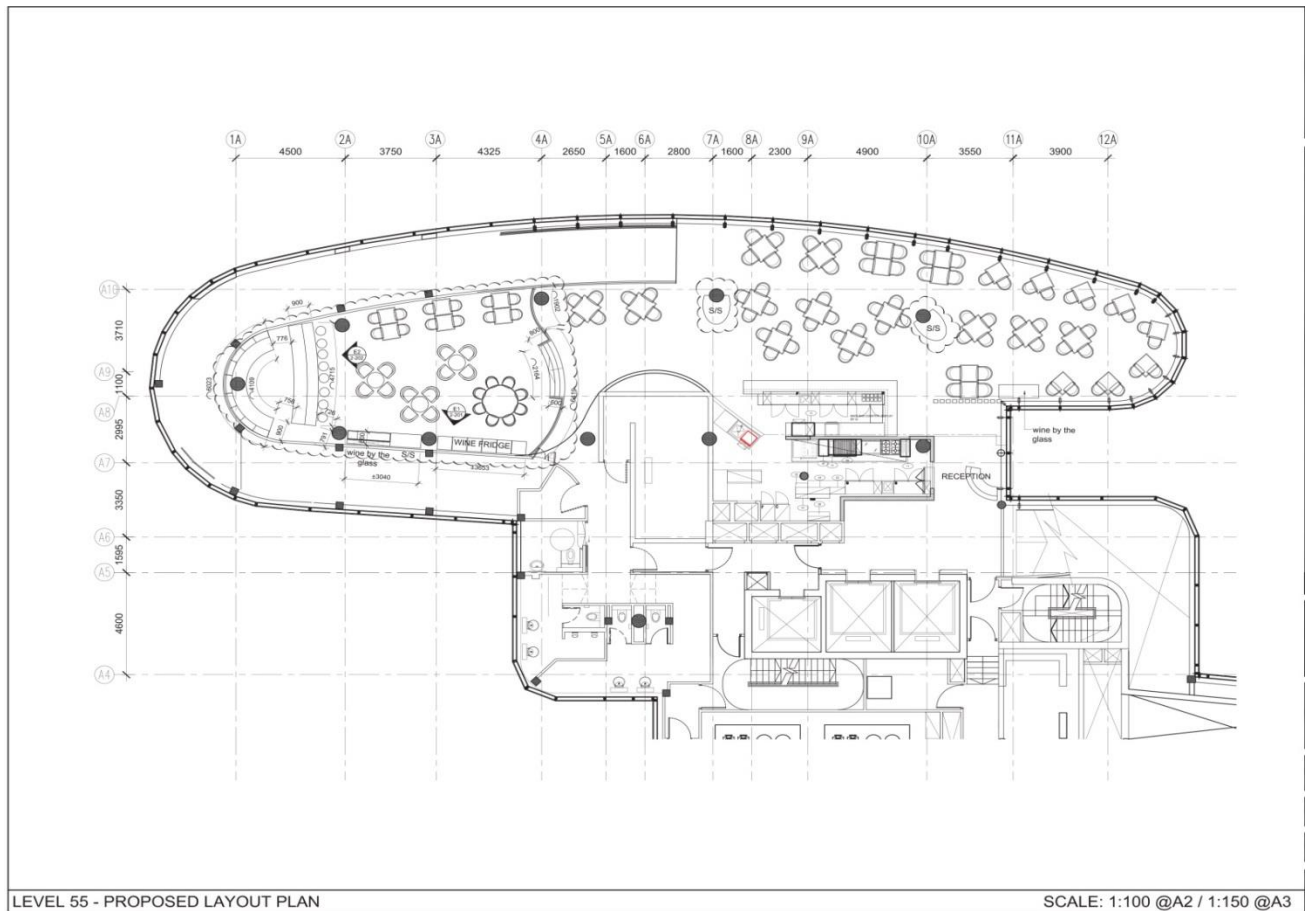
Having found his passion for cooking at a young age, Sydney native Mathew Leighton first dipped his fingers in the culinary world at just 18 years of age, and now at 27, has carved a name for himself as a rising star in the Singapore dining scene.

He started his career in the main kitchen at the iconic Hilton Hotel in Sydney before moving through to the highly awarded glass brasserie, by celebrity restaurateur Luke Mangan.

Matt then joined Mangan's The Palace in South Melbourne where he served as Sous Chef. Firmly believing that a meal should be an occasion, he always pays attention to the littlest details that may make a difference to the dining experience. A perfectionist with a keen eye, Mathew is able to exemplify that even at such a young age and so early in his career.

He constantly strives for excellence and never settles for second best. Now as the Head Chef of Salt grill & Sky bar, he will bring his experience and dining philosophy to their culinary team. With such a long career still ahead of him, Mathew looks forward to taking Salt grill & Sky bar to a new level of success.

Floor plan



Events layout is available upon request.

Seated Capacity

Main dining	70
Sky bar	20
Private dining	40
ION Sky	80

Standing Capacity

Sky bar	30
ION Sky	200
Salt grill & Sky bar	170
Private dining	40
ION Sky + Salt grill & Sky bar	370

Main Dining Area

The main dining area has a magnificent view of southern Singapore. The unique layout of the area leaves no question as to why guests love to dine here. With floor to ceiling windows, guests can marvel at the view while dining in comfort with the current setting. Group seating can be done in rows of 8 or 10 guests. The night view in the main dining area is breathtaking and you get to gaze into the twinkling lights of sleepy Singapore.



Sky bar

The Sky bar is recommended for parties of 15 and below looking to have a small networking session or a casual get together with friends. It is an ideal corner in the restaurant with minimal furniture, so you can stand around and mingle with your guest. The stylish set up of the bar with the backdrop of southern Singapore on the right will be an ideal location if you are thinking of entertaining guest while being able to take in the stunning landscape over cocktails and tapas.

Private Dining

The Private Dining space is a new addition to Salt grill from March 2014. Beautifully furnished and overlooking the Orchard area, it is perfect for private dining. It seats up to 40 guest and can stand about 50 guests with minimal furniture. If you are looking for a space to do presentations, solemnization, birthday parties etc. this area would be ideal.



Minimum Spend

For exclusive bookings, the following minimum charges apply:

Lunch	from \$10 000++
Dinner or Cocktail	from \$28 000++
Private Dining	Lunch: From \$1,000++ Dinner: from \$3 000++ (Sun-Thurs) from \$5 000++ (Fri-Sat)

We provide food tastings for bookings of 50 guests or more. One portion will be provided free of charge. Any additional portions will be charged accordingly.

Additional Costs

- 1) AV Rental (Charges subject to change)
 - 2 Projector, 2 Screen, 2 speakers, 2 microphones and 1 console is \$980
 - 2 Speakers, 2 microphones and 1 console is \$500
- 2) Additional catering equipment
- 3) Stage set up
- 4) Additional furniture (Cocktail tables, IBM tables etc.)
- 5) Floral arrangements or other theming
- 7) ION Sky rental is separate from the minimum spend required for F&B from Salt grill. ION Sky is operated by ION and any use of the space would require payment as well as having to adhere to the rules and regulations stipulated by them. Please contact ION management directly to arrange rental of the space.
 ION Sky hire: \$3240+ (10am-4pm or 4pm-10pm)
 \$5500+ (10am-10pm)
 (Tenant rates for ION Sky is available upon request.)

Menus and Packages

We have a variety of menus for you to choose from. Our culinary style is modern Australian. If you require menus for special dietary guests, that can be arranged. For weekday lunch or weekend brunch menu, please contact the restaurant for copies. Kindly note that our menus are subject to change.

If you require the wine list and beverage list please contact the restaurant for more information.



3 Course Set Menu

\$105+€/pax

Entrée

Confit trout, pickled cauliflower, pork crackling, mustard crème fraîche

Or

Tea smoked quail, almond cream, prunes, grains, grilled shallot, sorrel

Or

Baby vegetables, goats curd, ginger bread crumbs, dried black olives V

Main Course

Grilled snapper and prawn, Thai salad, spicy broth

Or

Tara valley tenderloin, grass fed, mushroom puree, spinach

Or

Pan fried potato gnocchi, corn, asparagus, zucchini,
parmesan, thyme, truffle verjuice dressing V

Sides

French fries

Pear, blue cheese, walnut & rocket salad

Dessert

Luke's liquorice parfait, lime

Or

Chocolate delice, salted caramel, honeycomb, praline ice cream

Or

'Salt grill' sorbet & ice cream selection

Coffee or Tea

V denotes vegetarian

Do note menu is seasonal and subject to change

Degustation Menu

Premium

150 per person

Bread selection with Luke Mangan olive oil & dukkah

Amuse bouche



Sashimi of kingfish, ginger, eschallot & goat's feta



Baby vegetables, goats curd, ginger bread crumbs, dried black olives



'glass' Sydney crab omellette, enoki mushrooms, & herb salad, miso mustard broth



Beef cheek, prawn, carrot, hazelnut granola, pickled radish



Wagyu cut, mushroom puree, golf ball carrots, spinach, red wine sauce



Luke's liquorice parfait, lime



Coffee or tea & petit fours

Do note menu is seasonal and subject to change

Buffet Menu

\$85++ per person

Bread



V Heirloom tomato salad, goat's feta, basil,
red wine dressing



King prawns, Caesar salad (no bacon)



V Salad of potato, shaved onion, mayo, chive



V Pan fried potato gnocchi, corn, asparagus, zucchini,
parmesan, thyme, truffle, verjuice dressing



Cajun spiced chicken, almonds, dates and preserved lemon



Sydney spiced barramundi with bok choy and char siu
mushrooms



V Mini chocolate tarts



V Mixed fruits



V Berry Eton mess, strawberry sauce

V denotes vegetarian

Canapés

Minimum 30 guests, packages start from \$36.00++/person

We are happy to tailor the menu to suit your budget

Package A 6 Items at \$36++

Package B 9 Items at \$52++

Package C 12 Items at \$72++ with 1 complimentary dessert

Fish

Caviar on blinis, crème fraîche & chives

Australian yellowtail kingfish sashimi, ginger & eschalot

Crab, green tomato, fennel on toast

Coffin Bay Pacific oysters, natural

Tempura Coffin Bay Pacific oysters, wakame & wasabi

Baked Spencer Gulf prawn with nori & miso mayonnaise

Seared scallop, corn puree, capsicum vierge

Prawn toast, coriander & corn

Barramundi with spiced parsnip puree, orange, dates & almonds

Meat

Chicken liver & foie gras parfait, pear & eschalot chutney, toasted brioche

Steak tartar with traditional accompaniments

Pork belly & pickled cucumber sliders

"Salt" wagyu mini burger

Lamb in puff with mushroom duxelles & black olive

Coronation chicken pithivier

Canapes Continued

Vegetarian

Fig, onion jam & brie, tart
Shitake, chive & blue cheese polenta tart
Curried pumpkin & Tarago River goats feta samosa
Preserved lemon, pea & basil risotto arancini
Corn & Manchego croquettes

Sandwiches

Prosciutto Croque-Monsieur
Spinach, caramelized onion & roasted tomato open-faced sandwiches
Smoked salmon, cucumber, chive crème fraiche on rye
Roasted beef, truffle mayonnaise, onion jam
Grilled chicken, tomato, lettuce & aioli
Mini steak, fig jam & blue cheese sandwich

Desserts at \$4.00 per item

Chocolate truffles
Mini orange meringue tart
Raspberry macarons
Mini chocolate tarts
Pistachio marshmallow
Passion fruit cheesecake
Fruit tarts, vanilla cream
Chocolate éclair

- For groups of 50 or more, we encourage that you come down for a food tasting when the menu has been selected. The restaurant provides complimentary tasting for 1 person.

Beverage Package

Type	Duration	Price/Pax	Drinks
Juices & Soft drinks	1 hour	\$20.00++	Juices: Orange, Cranberry, Pineapple, Lime and Apple Soft drinks: Coke, Sprite, Coke Light
	2 hours	\$25.00++	
	3 hours	\$35.00++	
Juices, soft drinks & beer	1 hour	\$30.00++	Beer: Pure blonde Juices: Orange, Cranberry, Pineapple, Lime, Apple Soft drinks: Coke, Sprite, Coke Light
	2 hours	\$50.00++	
	3 hours	\$65.00++	
Juices, soft drinks, beer & wine	1 hour	\$45.00++	Wines: Housepour Beers: Pure Blonde Juices: Orange, Cranberry, Pineapple, Lime, Apple Soft drinks: Coke, Sprite, Coke Light
	2 hours	\$65.00++	
	3 hours	\$85.00++	

*Champagne and spirits package is upon request.

*Beverage items are subject to availability.

Terms & Conditions

Salt grill will issue a contract for any confirmed events. Below are our standard terms and conditions for events held with us.

- 1) Please note that any guaranteed booking is subject to a 50% cancellation charge on projected total spending based on *the guaranteed attendance*.
- 2) The FULL PAYMENT must be paid on the day of the event. If the account is paid after 5 working days from the date of event, there will be a 5% penalty payable on the balance owing. Payment by cheque will not be accepted without prior arrangement.
- 3) In the event of a 'no show' or if the cancellation is made less than 72 hours prior to the date of the event, Salt grill reserves the right to process full payment based on the projected total spending based on *the guaranteed attendance*.
- 4) If the number of guests decreases without notification, we will charge the full cost of menu price for the number of guests booked. If guest numbers increase without notice, we reserve the right to charge accordingly for the extra guests at the price per head agreed prior. If you wish to order additional items or extend the duration of the event, this will only be by mutual agreement and additional charges will apply.
- 5) If the event involves the use of ION Sky, the client is responsible for paying the rental of the area and Salt grill accepts no liability for the services provided by ION Orchard. Rental for ION Sky must be paid in full at the time of the deposit. Any damages to the space or charges imposed for the cleanliness of the space will be borne by the client.
- 6) Regulations are in place with regards to noise levels, music and entertainment. We reserve the right to lower noise levels if it results in disturbing others within the building. In consideration to other guests, we do not allow Audio Visual equipment, presentations or speeches in the venue when there are other guests present.
- 7) Any Audio Visual equipment hired must be paid for by the client, and the client will take responsibility for the equipment. Prices do not include additional floral or table decorations, music or entertainment, photography or audio-visual requirements. However, we can gladly assist you should you require any external vendors.

8) The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damages that occur to the restaurant, the property or its staff, including breakages. Salt grill staff and management reserve the right to terminate a function, refuse service to any guests deemed intoxicated or take responsible action to assist any intoxicated guests from the premises.

9) We assume no responsibility for the loss or damage to any property belonging to the client or their guests. No outside food or beverage is permitted into the premises under any circumstances without prior permission from Salt grill.

10) Each party hereby indemnifies and holds the other and third party planner harmless from any loss, liability, costs or damages arising from actual or threatened claims or causes of action resulting from the negligence or misconduct of such party or its respective officers, directors, employees, agents, contractors, members or participants, provided such individuals are acting within the scope of their employment.

11) The parties agree that any dispute in any way arising out of or relating to this contract may be resolved by a court of Singapore.

12) It is expressly agreed that each party shall be relieved of its obligations under this Agreement in the event and to the extent the performance of the Agreement is delayed or prevented by any cause reasonably beyond its control, including, without limitation, acts of God, and acts or orders of government authorities, or by fire, flood or explosion, sale of the Restaurant, necessary and essential construction, arrest, or seizure under legal process, strike, lockout or work stoppage or other restraint of labour either partial or general, from whatever cause; but if and when the recurrence or condition which delayed or prevented such performance shall cease and be removed, it shall be the obligation of the Restaurant or the Organizer, as the case may be without further delay to commence the correction of such performance or confirm the correction thereof.

Thank you for your interest in holding your event at Salt grill & Sky bar. We aim to deliver impeccable service with great food and wine and we look forward to working with you to deliver a successful event.

If you would like to hold an event with us, please contact:

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