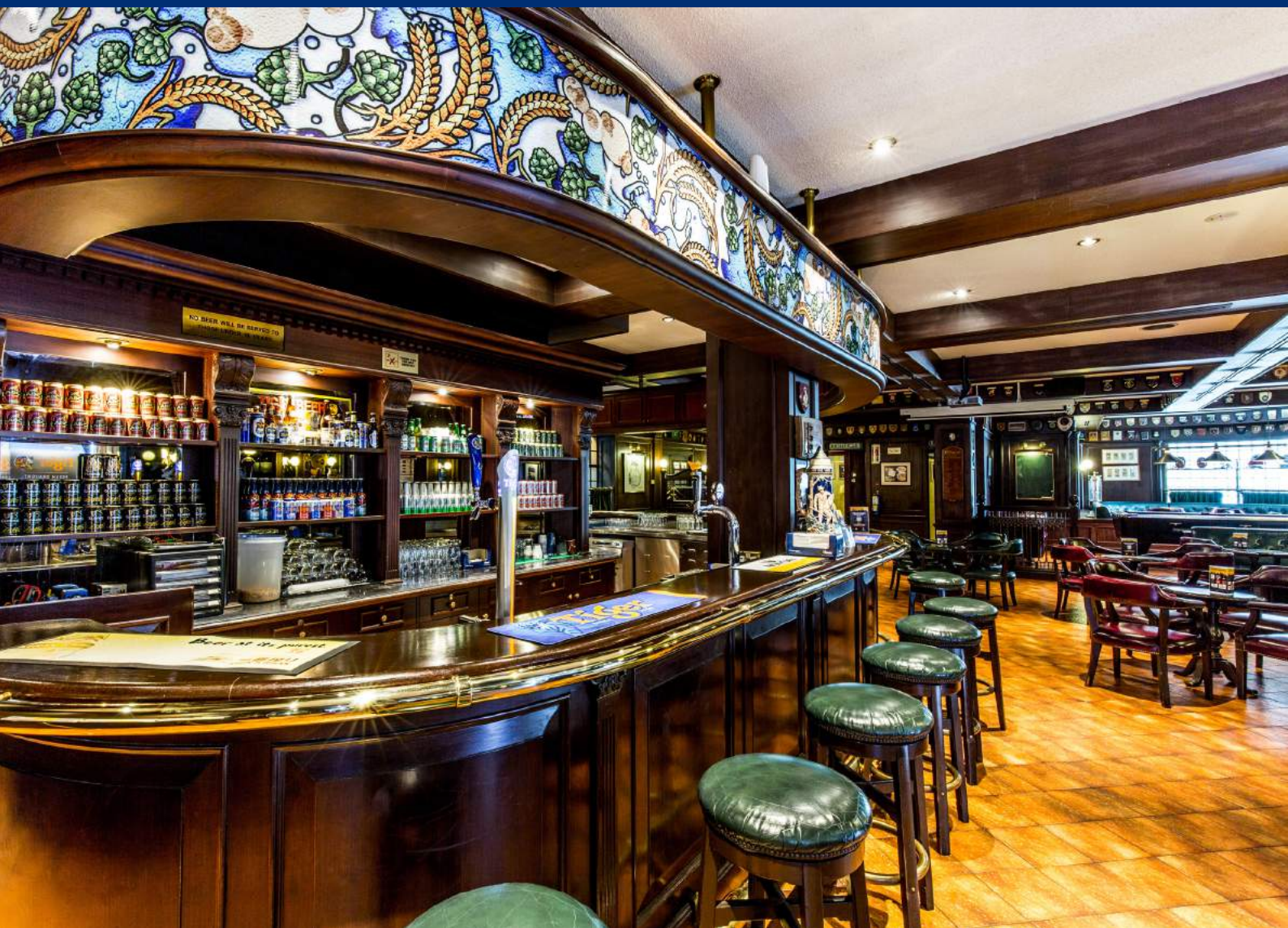




THE TIGER BREWERY EXPERIENCE



CORPORATE PACKAGE

The Tiger Tavern is a perfect venue for corporate functions and social gatherings, a timeless place, decorated in rich wood and leather, exuding an old charm. A venue that makes every event a memorable one. Savor only the freshest cold brews at the Tiger Tavern.

The Tiger Tavern can accommodate up to 90 (seating) and 120 (standing). Also available was 2 wireless microphones along with projector and screen for your needs.



GETTING TO TIGER BREWERY

Getting Here

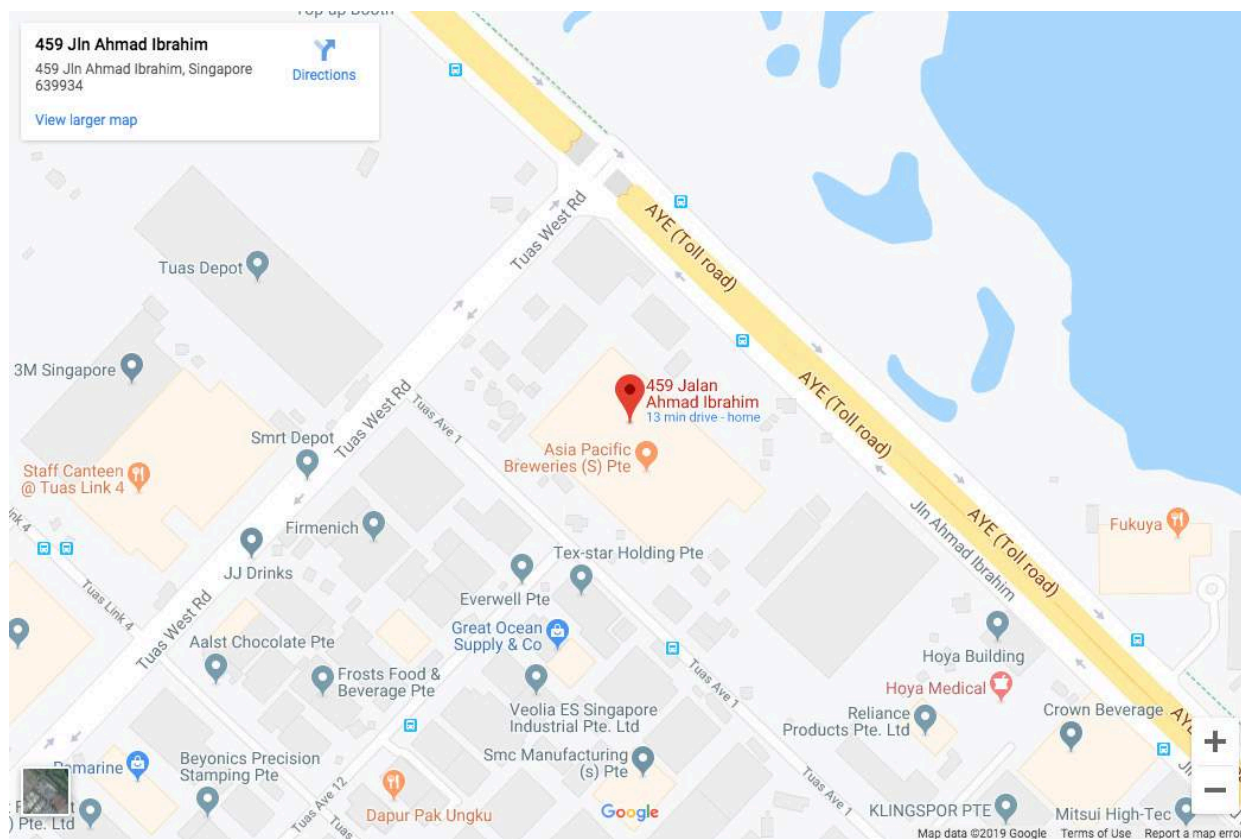
- By MRT: Alight at Joo Koon MRT and proceed to the bus interchange to board bus service 182/182M. It takes approximately 15 minutes to reach Tiger Brewery.
- Complimentary parking is available on a first come first serve basis.

Contact Information

Address: 459 Jalan Ahmad Ibrahim Singapore 639934

Tel: (65) 6860 3005

Website: www.tigerbrewerytour.com.sg





LUNCH

Mon - Sat (min 25 guest)

DINNER

Mon - Thu (min 25 guests)
Fri - Sat (min 40 guests)

LITTLE TREATS FROM US

- Option of buffet spread prepared by our selected caterers
- Free flow of soft drinks (Coke & Sprite) for 3 hours
- Up to 20 complimentary parking space for your event (Don't Drive to Drink)
- Complimentary use of Karaoke system (Karaoke Jockey not provided), self-operated (dinner only)
- Complimentary use of Pool Table, applicable for package B & C only. Free use of pool table charged at \$50nett for package A
- Optional Brewery Tour can be arranged at a special rate of \$8.00nett per person (normal rates @\$20.00nett per person). Tour will commence at 6.30pm for dinner bookings

* General Terms & Conditions apply. Please refer to www.tigerbrewerytour.com.sg
* Please note that last order for beer will be at 10.00pm and the Tavern will be closed at 10.30pm.
* The management reserves the right to make changes to the package without prior notice



CHOICE OF PACKAGE FOR YOUR EVENT



PACKAGE A

Lunch @ \$42nett per guest (Min 40 guests on all days)
Dinner @ \$48nett per guest (Min 40 guests on all days)

Free flow of Tiger and Heineken beer served throughout the event and a choice of buffet-style menu!

PACKAGE B

Lunch @ \$52nett per guest
Dinner @ \$57nett per guest

Free flow of local beer brands (Tiger family – Original, Radler, White, Black, Heineken, Anchor Smooth, Barons Strong, Guinness Stout, ABC Stout, and Archipelago craft brew!) and a choice of buffet-style menu!

PACKAGE C

Lunch @ \$57nett per guest
Dinner @ \$62nett per guest

Free flow of local and international beer brands available (in addition to the above, Guinness Draught, Kilkenney, Erdinger white and black, Strongbow, Sol, Desperados, Kirin) and a choice of buffet-style menu!

MENU 1

STREET FOOD (Choose 1 from each category)


RICE (50%)

- Kung Pow Chicken Rice 
- Tom Yun Chicken Fried Rice 
- Thai Olive Fried Rice with Diced Chicken 
- Fried Rice with Salted Fish & Diced Chicken
- Golden Cereal Shrimp Fried Rice
- Nasi Goreng Kampung with Ikan Bilis 

CHICKEN

- Braised Chicken Wing with Dried Lily Flowers and Black Fungus
- Spicy Kung Po Chicken 
- Har Cheong Kai (Prawn Paste Chicken Mid-wing)
- Traditional Chicken Curry 
- Honey-Soy Baked Chicken Drumlet

PRAWN

- Salt and Pepper Prawns
- Kung Po Prawns 
- Breaded Ebi Tempura
- Golden Cereal Prawns






VEGETABLES

- Cuttlefish & Kang Kong Tempura with Spicy Dipping Sauce 
- Battered Eggplant with "Curried" Chicken Floss
- Nonya Chap Chye (Peranakan Mixed Vegetables) 
- Braised Eggplant with minced Chicken and Salted Fish
- Stir Fried Hong Kong Kailan with Dried Shrimp
- Broccoli and Mushroom 
- Chop Suey Mixed Vegetables 
- Traditional Sambal Goreng 
- Xiao Bai Chye with Assorted Mushrooms 

SAVOURY FINGER FOOD

- Sambal Fishball 
- Thai Fish Cake
- Seafood Gyoza
- Potato Samosa  
- Honey Shrimp Wanton
- Seafood Money Bag
- Deep Fried Chicken Siew Mai
- Vegetable Spring Roll 
- Japanese Croquette



NODDLE (50%)

- Old-school Hokkien Prawn Noodles
- Wok-Fried Chye Poh Kway Teow 
- Nonya Fried Mee Siam  
- Mamak-Indonesian Mie Goreng  
- Vegetarian Black Bee Hoon with Crispy Beancurd Skin

FISH

- Golden Cereal Fish with Curry Leaves
- Steamed Assam Fish with Nanas 
- Steamed Fish in Fresh Chilli Garlic Sauce 
- Three-colour Tangy Sweet & Sour Fish
- Signature Muar Mackerel Otah 

EGG/BEANCURD

- Sze Chuan Mapo Tofu 
- Scrambled Eggs with Tomato 
- Sambal Telur 
- Braised Egg Beancurd with Mixed Vegetables 
- Egg Fu Yong

PASTRIES AND CONFECTIONS

- Red Bean Éclair
- Assorted Asian-inspired Pastries
- Pandan Buttercream Choux (Cream Puff)
- Kopi Ci Cream Puff
- Pulut Hitam Tart

HERITAGE DESSERTS

- Honey Dew Sago
- Aiyu Ice Jelly
- Tropical Fresh Fruit Platter
- Honey Sea Coconut
- Chin Chow Jelly with Longan
- Almond Longan
- Tau Suan with You Tiao
- Cheng Tng (Cold/Hot)

BEVERAGE

- Fruit Punch
- Pineapple Cordial
- Pink Guava Cordial
- Barley Cordial

MENU 2



Thai Pineapple Rice **OR** Sin Chow Mee Hoon
 Lor Han Vegetables **OR** Oyster Kai Lan
 Braised Beancurd **OR** Indian Potato Okra
 Rendang Chicken **OR** Honey Glazed Chicken
 Sze Chuan Kung Pow Fish **OR** Crispy Fish Fillet with Tartar Dip
 Thai Style Beancurd **OR** Crispy Gyoza
 Mini Yam Cake with Sweet Sauce **OR** Steamed Chicken Siew Mai
 Baked Apple Strudel **OR** Mini Chocolate Puff
 Ice Jelly with Cocktail **OR** Almond Jelly with Longan **OR** Fresh Fruit Platter



MENU 3



Classic Caesar Salad **OR** Potato Salad with Turkey Bacon
 Buttered Rice with nuts & Raisins **OR** Spaghetti Aglio Oglio
 Mixed Vegetables **OR** Sauteed Broccoli with Mushrooms
 Grilled Chicken with Teriyaki Sauce **OR** Hong Kong Style Harbour Roasted Chicken
 Fish Fillet with Fruity Mayonnaise Dip **OR** Baked Fish with Lemon Butter Sauce
 Steamed Siew Mai **OR** Crispy Spring Roll with Thai Chilli Dip
 Thai Style Beancurd **OR** Egg Fu Yong
 Tropical Fresh Fruit Platter **OR** Mini Chocolate Puff



MENU 4

(Add \$6.00 / person)



Waldorf Salad
 Petite mushroom Quiche
 Tempura Prawn with Mango Mayo Dip
 Japanese Garlic Fried Rice **OR** Golden Pumpkin Fried Rice with Wolfberries
 Penne Seafood Marinara
 Oven Baked Chicken with Rosemary Jus
 Grilled Pacific Dory with butter Lemon Herb Sauce
 Broccoli Au Gratin or Baked Root Vegetable
 Roast Beef with Black Pepper Sauce
 Chipolata Sausage with Onions Marmalade
 Potato Croquette
 American Cheese Cake
 Assorted French Pastries



