



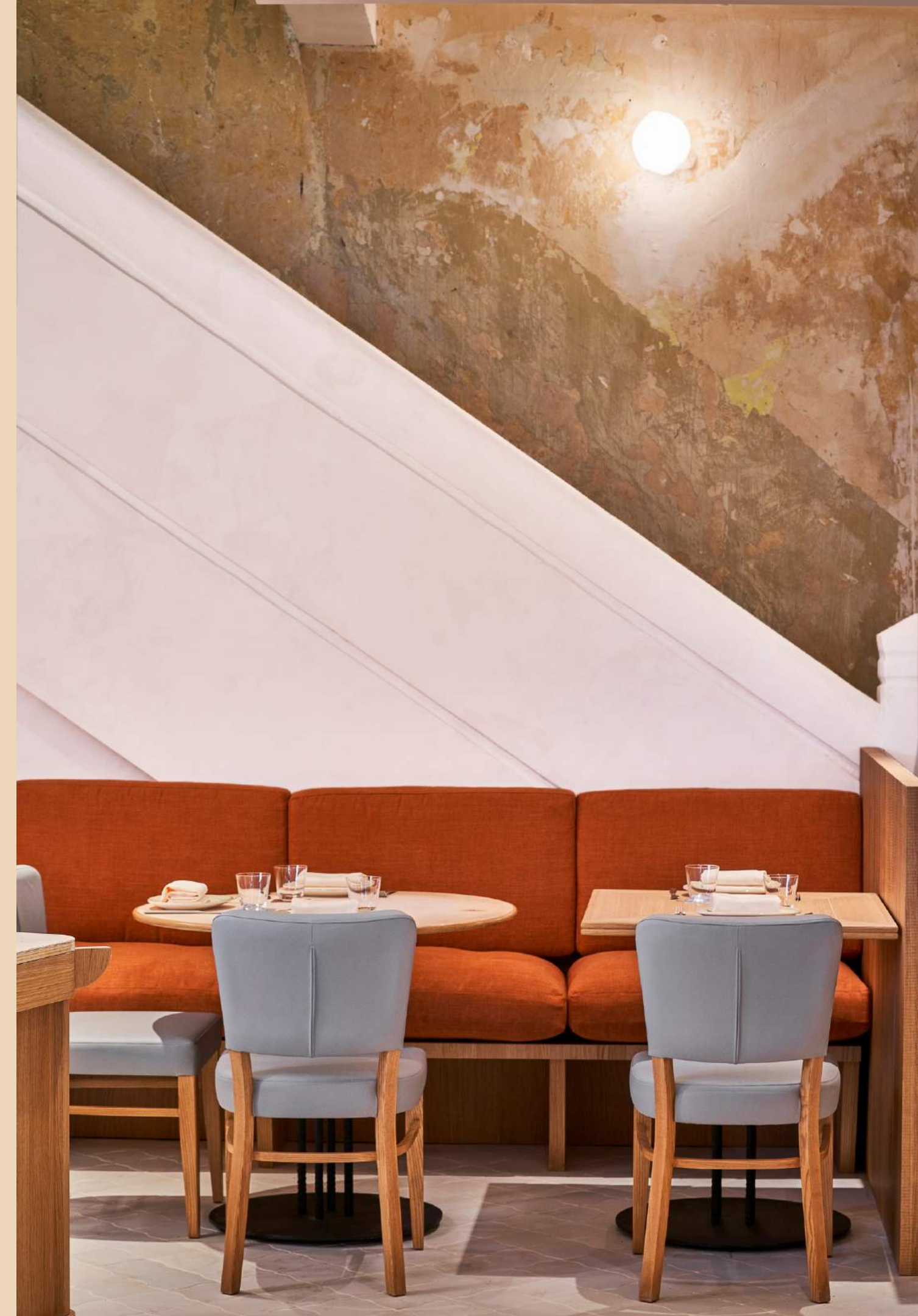
ROSEMEAD

Events Deck 2024

THE CONCEPT

Named after Executive Chef David Tang's hometown in California, Rosemead showcases his culinary philosophy driven by seasonality, diversity, and simplicity.

Weaving in culinary influences that reflect the melting pot that is the Golden State, Chef David brings a slice of L.A to Singapore's Central Business District. Look forward to honest, satisfying dishes with attention to seasonality, freshness, and an emphasis on maximising the natural flavours of produce.





OUR SPACE

INDOOR

SEATED 80 pax
STANDING 150 pax

OUTDOOR

SEATED 40 pax
STANDING 50 pax

PARTIAL VENUE

SEATED 30 pax
STANDING 50 pax

INDOOR DINING



PARTIAL VENUE

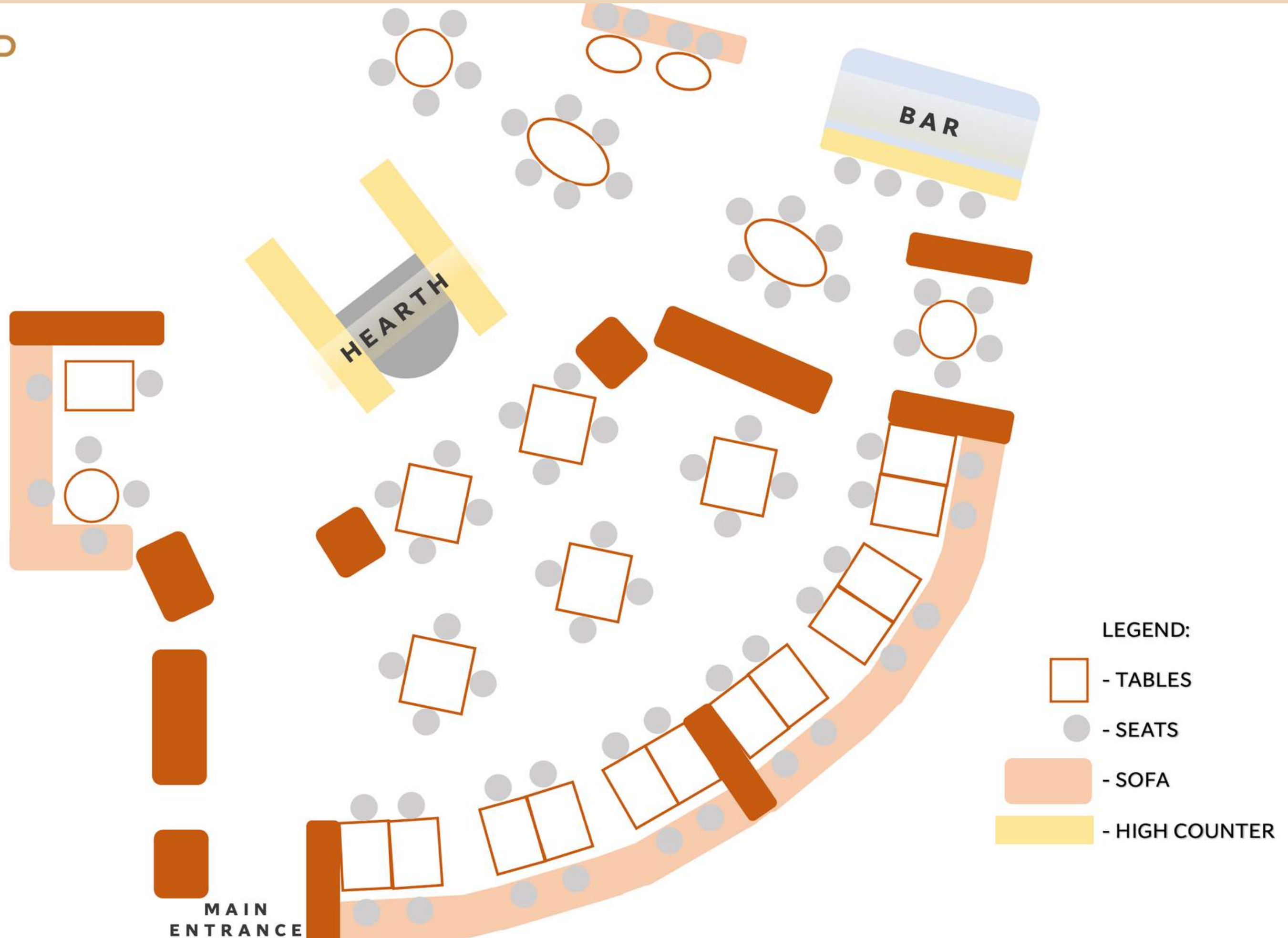


OUTDOOR DINING



ROSEMEAD

Original Floor plan -
84 seats



FULL VENUE MINIMUM SPEND

	LUNCH	DINNER
MONDAY	8,000++	7,000++ (subject to availability)
TUESDAY	8,000++	7,000++
WEDNESDAY, THURSDAY	8,000++	8,000++
FRIDAY	8,000++	10,000++
SATURDAY	10,000++ (subject to availability)	10,000++



PARTIAL VENUE MINIMUM SPEND

	LUNCH (Second Level)	DINNER
MONDAY	\$3,500++	AVAILABLE FOR FULL BUYOUT ONLY
TUESDAY	\$3,500++	3,000++
WEDNESDAY, THURSDAY	\$3,500++	4,000++
FRIDAY	\$3,500++	5,000++
SATURDAY	AVAILABLE FOR FULL BUYOUT ONLY	4,000++

LUNCH PARTIAL BOOK OUTS ARE ONLY AVAILABLE AT THE SECOND LEVEL AREA ONLY (SUGARHALL).

FOR PARTIAL BOOK OUT EVENTS, AUDIO AND VISUAL EQUIPMENT THAT MAY CAUSE DISTURBANCES TOWARDS OTHER GUESTS WILL NOT BE ALLOWED.



PARTIAL VENUE AREA FOR LUNCH





THREE COURSE MENU PACKAGE

(Pre-orders are required for this package)

\$75++ per pax

CHOICE OF STARTER

Californian Chopped

Salad with Prawns

chickpea, emmental cheese,
red wine vinaigrette

Burrata Caprese

momotaro tomato,
kale, basil aioli

Shiitake Shokupan

cultured butter

CHOICE OF MAIN COURSE

(select two options, additional option is \$10++)

Roast Spring Chicken

grilled farm vegetables,
mushroom gravy

Icelandic Cod Fish

beurre blanc sauce, white bean,
zucchini, breadcrumbs

Grilled Angus Sirloin

wild mushroom, smoked
potato puree, peppercorn sauce
(Supplementary charge \$33++)

DESSERT

Lemon Meringue Tart

crema gelato



FOUR COURSE MENU PACKAGE

(Pre-orders are required for this package)

\$90++ per pax

CHOICE OF FIRST COURSE

(select two options, additional option will be \$5++)

Californian Chopped Salad with Prawns

chickpea, emmental cheese,
red wine vinaigrette

Burrata Caprese

momotaro tomato,
kale, basil aioli

Warm Jumbo Lump Crab Cake

green goddess dressing,
blueacres salad

Shiitake Shokupan

cultured butter

SECOND COURSE

Wild Mushroom Risotto

parmigiano regianno, fine herbs

CHOICE OF THIRD COURSE

(select two options, additional option will be \$10++)

Roast Spring Chicken

grilled farm vegetables,
mushroom gravy

Icelandic Cod Fish

beurre blanc sauce, white
bean, zucchini, breadcrumbs

Duroc Pork Chop

brussels sprouts, caramelised
apple, bacon sauce

Grilled Angus Sirloin

wild mushroom, smoked
potato puree, peppercorn sauce
(Supplementary charge \$33++)

FOURTH COURSE

Lemon Meringue Tart

cream gelato

CANAPE MENU

\$65++ per pax

CHOICE OF FIVE CANAPES
PASSED AROUND FOR 2 HOURS
MINIMUM 30 PAX

CANAPE SELECTION

VEGETARIAN

Mushroom & Cheese Tartlets

Herb Cheese & Onion Tartlets

Vegetable Samosa with Tamarind

Chutney

CONFECTIONS

Seasonal Fruit Tartlets

Dark Chocolate Brownies

Key Lime Tartlets

Chilled Prawn Cocktail

Tempura Prawn Tacos

Chicken Karaage with Chili Aioli

Spicy Tuna Tartare & Nori

Serrano Ham & Melon

Smoked Salmon Mousse

Tandoori Chicken & Herb Yogurt

Hummus & Crab Dip

Grilled Steak Skewers (+5)

Steak Tartare Bruschetta (+5)

Grilled Pork Belly (+5)

Beef Sliders (+5)

EVENT FREE FLOW DRINKS PACKAGES

Minimum of 50 pax and above

Only available for full venue and partial bookout events

BEER AND WINE PACKAGE

2 hours \$65++ per pax

3 hours \$85 ++ per pax

4 hours \$95++ per pax

STANDARD DRINK PACKAGE

2 hours \$75++ per pax

3 hours \$90++ per pax

4 hours \$100++ per pax

WINES

Astoria Lounge Prosecco NV

Gayda T'Air D'Oc Sauvignon Blanc 2022

Tudernum Umbria Rosso IGT

WINES

Astoria Lounge Prosecco NV

Gayda T'Air D'Oc Sauvignon Blanc 2022

Tudernum Umbria Rosso IGT

BEER

Pilsner Urquell

HOUSE POUR SPIRITS

(Gin, Whiskey, Vodka)

+ mixer

(Soda, Tonic, Coke)

NON-ALCOHOLIC DRINKS

Coke, Sprite, Ginger Ale, Cranberry juice

BEER

Pilsner Urquell

NON-ALCOHOLIC DRINKS

Coke, Sprite, Ginger Ale, Cranberry juice



EVENTS CUSTOMIZED DRINKS MENU

We offer customized drinks menu charge per consumption basis.

Choice of 3 Cocktails, 1 beer, 2 wines, soft drinks

Only available for partial and full venue buy out events

DRINK SELECTIONS

\$20++	<p>Whisky Sour <i>Bourbon, Egg white, Lemon, Sugar</i></p> <p>Old Fashioned <i>Bourbon, Angostura, Sugar</i></p> <p>Margarita <i>Tequilla, Lime, Sugar</i></p> <p>Paloma <i>Tequilla, lime, grapefruit, soda</i></p> <p>Negroni <i>Gin, Vermouth, Campari</i></p> <p>Tom Collins <i>Gin, Lemon Juice, Sugar</i></p> <p>Daiquiri <i>Rum, Lime juice, Sugar</i></p> <p>Dark & Stormy <i>Rum, Lime juice, Ginger beer</i></p>	<p>Spirits + Mixer <i>Spirits choice; Gin, Vodka, Whiskey, Rum</i></p> <p><i>Mixer add-on \$2++; Coke, Soda, Tonic, Ginger Ale</i></p>	<p style="text-align: center;">By the bottle</p>
	<p style="text-align: center;">\$18++</p> <p>Aperol Spritz <i>Aperol, Prosecco, Soda</i></p> <p>Wine Spritzer <i>White wine, Soda</i></p> <p>Mimosa <i>Orange juice, Prosecco</i></p>	<p>Beer \$12++</p> <p><i>Pilsner Urquell</i></p>	
	<p style="text-align: center;">\$6++</p> <p>Soft Drinks <i>Choices of: Coke, Coke Light, Ginger Ale, Sprite</i></p>	<p>Wines \$80++</p> <p><i>Astoria Lounge Prosecco NV</i></p> <p><i>Gayda T'Air D'Oc Sauvignon Blanc 2022</i></p> <p><i>Tudernum Umbria Rosso IGT</i></p>	



EVENT INFORMATION

DEPOSITS

For us to secure your event, we do require 50% of the minimum spend + 9% GST as a deposit as a guarantee and it will be deducted on the total bill on the day of the event.

The availability of the chosen date will be based on first come first serve basis. A date is not considered secured until a deposit has been made.

MINIMUM SPENDS

Minimum spends are the event organizer commitment towards the venue to hold the event. It only applies for food and beverage for same day consumption. Minimum spend are subject for additional service charge and 9% GST.

In the event that the minimum spend is not met, a venue fee for the difference will be charged.

DURATION OF EVENT

Event proper has a maximum of 3 hours for lunch and 4 hours for dinner service to complete their event, should your event require a longer duration please liaise with our events manager. Extension requires additional minimum spend and it is subject to availability.

CANCELLATION

Any changes or cancellation made by the event organizer within 14 days prior to the event will cause forfeit of the deposit.

FINAL CONFIRMATION

A final guest count and your food and beverage selections are due 14 days prior to your event.

EVENT INFORMATION

SET UP AND TEAR DOWN

For PARTIAL VENUE bookings, we only allow minimal decor.

All set-ups are done on the day of the event itself, during non-operational hours. Our events manager will be able to advise on the best time to set-up.

*Additional charges may apply for set-ups during operational hours.

All set-up items must be removed after the event ends , or at least 3 hours before rosemead begin operations.

We are flexible regarding table arrangements. if your event requires our furniture to be moved out of the venue, the event organizer should engage a third-party moving service and storage.

AUDIO VISUAL SYSTEM

We can provide a projector and screen for a rental fee of \$60. subject to availability. Kindly note that our projector does not come with a speaker for audio.

we have two wireless microphones and in-house surround speakers for music playback.

Usage of the above equipments are allowed for full-venue bookings only.

DJ/BANDS/MUSIC

The DJ will have to bring all their own equipment and be submitted to our events manager at least 30 days prior to the event for review and application of licenses.

Licensing fees will be borne by the event organiser
DJ/Band will need to adhere to our venue's sound level requirements

Do run through the size of the equipment with us to ensure that the space is able to fit all operating equipment.

EVENT INFORMATION

OUTSIDE FOOD AND DRINKS

All food & beverage should be provided by our venue. However, you may liaise with your event coordinator, exceptions can be made on a case-by-case basis.

We do not advise guest to bring their own bottles. Should there be a scenario where you need to bring your own drinks, do speak with your event coordinator. There is strictly no outside spirits. Corkage fees for wines are non-negotiable at \$65++ per 750ml bottle.

EVENT PARTNERS

Amazing Florals

The Florte

Leftmind International

RPS (Rent Projector Singapore)

AT Events

Dekko Tentage





ROSEMEAD

CONTACT US

info@rosemead.sg

www.rosemead.sg

97819084

19 Cecil Street, Singapore 049704

DIRECTIONS TO ROSEMEAD

By Car:

Nearest parking is located at CapitaGreen.

We do not offer valet services.

By Train:

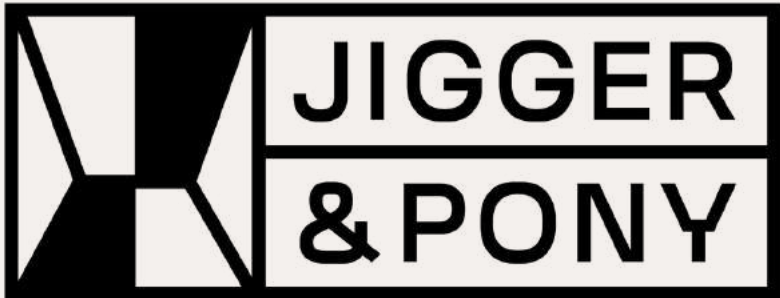
Raffles Place Station, Exit F

By Bus:

Alight at Prudential Tower - 03021

Alight at Raffles Pl Stn Exit F - 03031

OUR VENUES



*165 Tg Pagar Rd, Amara Hotel
Singapore 088539
Contact: 96211074*



*19 Cecil St, Level 2
Singapore 049704
Contact: 98150246*



*70 Collyer Quay, #01-05, Customs House
Singapore 049323
Contact: 91781105*



*8-20 Bukit Pasoh Rd
Singapore 089834
Contact: 90118304*



*18-20 Bukit Pasoh Rd
Singapore 089834
Contact: 97729896*



*20 Bukit Pasoh Rd, 2nd Floor
Singapore 089834
Contact: 91148385*