



WHITEGRASS

THE PRIVATE DINING ROOM AT WHITEGRASS RESTAURANT





Caldwell Dining Pte Ltd was established in May 2015 as a partnership between H Dining Concepts Malaysia and Australian chef Sam Aisbett. Caldwell Dining's objective is to establish itself as a restaurant group in Singapore, operating outlets that cater to everyone's food and beverage needs.

Caldwell Dining's first project is Whitegrass Restaurant which opened on the 27th January 2016. It is located in one of the oldest historical sites in Singapore, Caldwell House in the Chijmes complex, and is quite a spectacular site to see. Whitegrass aims to bring fine dining food and service to Singapore, in an environment that is welcoming, fun and friendly.

Sam Aisbett is part of a new generation of chefs who are transforming the notions of Modern Australian food with his flavour-driven approach to international ingredients with a distinctly Asian touch. Whitegrass is a true reflection of Aisbett's personality and pursuit of perfection to create an alternative and dynamic dining experience.

Sam's style of food is elegant, simplistic, fine dining dishes influenced by flavours of the world. Not wanting to be boxed into a particular cuisine category, Sam takes inspiration from all flavours whether that be Thai, Chinese, French, Japanese and puts his own unique twist on the original flavours.

Guests can choose from a three, four or five course menu, which meld native Australian ingredients, Japanese influences and Aisbett's refreshing fascination with local produce. Aisbett's inclination to fundamental culinary techniques, where everything from pickling to fermentation is done in-house, reflects his back-to-basics culinary approach and down-to-earth nature.



Whitegrass Restaurant, #01-26/27, Chijmes, 30 Victoria Street 187996

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WHITEGRASS

DETAILS

MENU PRICES

3 course set menu	\$146
4 course set menu	\$162
5 course set menu	\$176

AVAILABILITY

Lunch 12:00pm – 4:00pm

Dinner 6:00pm – 11:00pm

Maximum capacity for Private Room bookings is 30 guests

MINIMUM SPENDS – Private Room

Lunch minimum spend

Wed & Thu	\$1000++
Fri & Sat	\$3000++
Nov-Dec (Wed & Thu)	\$2000++
Nov-Dec (Fri & Sat)	\$4000++

Dinner Minimum spend

Tue-Thu	\$2500++
Fri & Sat	\$5000++
Nov -Dec (Tues-Thu)	\$4000++
Nov-Dec (Fri & Sat)	\$6000++

Please note:

- A 10% service charge and 7% GST will be added to the final bill (not included within the minimum spend requirement)
- Menu are subject to change due to seasonality and availability

Full restaurant book out available – capacity 60-70 guests depending on table plan

Dinner

Tue – Thu	\$15000++
Fri & Sat	\$18000++
Nov-Dec (Tue-Thu)	\$18000++
Nov-Dec (Fri & Sat)	\$20000++

Lunch

Wed & Thu	\$9000++
Fri & Sat	\$11000++
Nov-Dec (Wed & Thu)	\$11000++
Nov-Dec (Fri & Sat)	\$13000++

****All prices above are subject to 10% service charge and 7% GST****





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SAMPLE MENUS

3 course menu \$146++ per person

Salad of violet artichokes, Jamon Iberico de Bellota, fresh ricotta, fried hazelnuts

Australian black angus beef, fermented mushroom puree, salted black beans, Japanese land seaweed

Amazake milk mousse, Japanese nashi pear, shiso leaf granita, pear ice cream

4 course menu \$162++ per person

Salad of violet artichokes, Jamon Iberico de Bellota, fresh ricotta, fried hazelnuts

Slow roasted Iberico pork neck, scallop “yin & yang”, steamed shitake custard, lotus seed, pork rib broth

Australian black angus beef, fermented mushroom puree, salted black beans, Japanese land seaweed

Amazake milk mousse, Japanese nashi pear, shiso leaf granita, pear ice cream

5 course menu \$176++ per person

****available for events of 15 pax and under only****

Salad of violet artichokes, Jamon Iberico de Bellota, fresh ricotta, fried hazelnuts

Red braised Challans duck, eggplant cream, kanten noodles, water chestnut, Chinese jelly mushrooms

Slow roasted Iberico pork neck, scallop “yin & yang”, steamed shitake custard, lotus seed, pork rib broth

Australian black angus beef, fermented mushroom puree, salted black beans, Japanese land seaweed

Amazake milk mousse, Japanese nashi pear, shiso leaf granita, pear ice cream

**** Most dietary and allergy requirements can be catered for with prior notice****



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FUNCTION BEVERAGE

Our sommeliers would be pleased to consult with you to match certain wines with certain dishes on your menu. For all private functions, a choice of three wines are recommended (1 sparkling, 1 white and 1 red). Beverage can be selected on consumption from the wine list, or alternatively you may select an unlimited beverage package.

FUNCTION BEVERAGE PACKAGE

The beverage package is for 2 hours minimum:

2 hour duration \$100 per adult

3 hour duration \$130 per adult

4 hour duration \$150 per adult

5 hour duration \$170 per adult

Additional hours \$20 per adult per hour

Beverage package includes 1 sparkling wine, 1 white and 1 red wine, 1 variety of beer and soft drinks.

CORKAGE \$80++ per bottle, or 1 for 1, maximum 4 bottles per booking.

****Magnum bottles are classed as 2 bottles in the 1 for 1 offering****



Whitegrass Restaurant Terms and Conditions

Booking and Confirmation

Whitegrass terms and conditions form must be signed and returned to us with the specified deposit to ensure your booking is confirmed.

Deposit & final payment

A 50% non-refundable deposit (of minimum spend requirement) must be given at the time of confirmation. This deposit is to secure the private room for the requested date and is non-transferrable. The deposit cannot be utilised to secure an alternative date or for use in the restaurant. If the deposit is not received by the due date, the room will be released to other prospective enquiries.

The outstanding balance is to be settled on the day of your function. Whitegrass Restaurant does not offer account facilities. Personal/ company cheques will not be accepted for payment on the night.

Final Numbers / Payment

Guaranteed numbers are required 4 working days prior to your function. The charges will apply to guaranteed minimum numbers or the final head count – whichever is greater.

Cancellations

All cancellations are to be made in writing 14 days prior to day of function.

Damages, moving of furniture and aftercare

The client is financially liable for any damage to restaurant property, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or sub-contractors. Extra care is to be taken at Whitegrass Restaurant due to its heritage listing. Nothing to be nailed, glued, screwed, stapled etc. to the walls, doors or any other surfaces of the restaurant. This includes all painted services, furniture, mirrors and glass. The doors in Whitegrass restaurant are the original 200-year-old doors. At no time can anything be attached (by whatever means) to these doors. At no time can anything be attached (by whatever means) to the mural wall. Nothing to be hung from the ceiling or any of the light fixtures. Furniture cannot be moved from the restaurant premise. Management has the right to refuse the movement of furniture. Furniture can only be moved by Whitegrass employees. After the event, the restaurant must be handed back in the state it was given. Floors, windows to be clean, all items set back in their place etc.. Any damage of any property will be recorded and invoiced to client.

Use of property outside of restaurant perimeter and parking

Any use of public walkways or other areas of CHIJMES outside of Whitegrass Restaurant perimeters, must be discussed directly between client and Chijmes management. Whitegrass Restaurant takes no responsibility for any property usage outside of restaurant perimeter.

Whitegrass Restaurant has no authority over parking facilities at Chijmes. Any special requests for parking or valet must be discussed directly with Chijmes management.

Delivery and collection of goods

Whitegrass will only accept delivery of goods on the day of the function, and all goods must be collected on the same day unless prior arrangements have been made with management.

Food & Beverages

Whitegrass Restaurant does not permit food or beverages to be brought onto the premises.



Decorations

Whitegrass Restaurant does not allow sparklers or candles where the flame is exposed. Tea light candles in votives are permitted.

Music

Whitegrass does not permit any personal music or amplification (including microphones, televisions, speakers of any kind) in the restaurant. All entertainment arranged by the client is subject to Whitegrass management approval. Whitegrass restaurant has connecting piped in music for all areas of the restaurant. Please be aware music cannot be adjusted (volume or otherwise) in the private dining room.

Hours

Standard duration for functions is 4 hours for lunch (12pm-4pm), and 5 hours for dinner (6pm-11pm). Anything outside of these hours is at the discretion of Whitegrass management, and surcharges will apply. Access to the venue for a lunch event is guaranteed from 10am. Access to the venue for an evening event is guaranteed from 4.30pm. Before and after the specified time and time after 12am, a charge of \$400 per hour will apply, plus the cost of all beverages consumed. Guests will be required to vacate the premise within 30 minutes after conclusion of service. If your booking is at lunch, all guests must be vacated by 4.30pm. Fees apply for time after.

Service Fee / Public Holidays

For all group reservations a 10% service is added to the final bill as a gratuity and is passed directly to the staff. The total bill for the booking is to be paid in full at the completion of the event. The service and GST charges are not included in the minimum spend. An additional 12% surcharge will apply to the account total for all functions held on public holidays.

Price variations

Every endeavour is made to maintain prices as originally quotes. However, they may change without notice. Please allow a price increase of 10% if quotes more than 12 months prior to function date.