



alleybar
since 1999



PRIVATE EVENTS



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since 1999



You'll find yourself swept away by an airy ceiling dotted with iconic lamps. Leading down to a modern gilt-framed mirror – and a bustling scene, chilling to the groove of lounge beats.

THREE AREAS TO HOST EVENTS



The *Back Alley* seats 50, or is perfect for a standing cocktail party of up to 150 when combined with the *Main Hall*.

Our *Dining Lounges* are in an adjoining room on the side for more cosy sit-down sessions.

Or make it exclusive by booking the *Private Room* on the second level.

Book now at hello@peranakanplace.com



Main Hall - Bar Counter

MAIN HALL | 39 SEATS



COCKTAIL TABLES & LONG BAR

Watch the Bartenders handcrafting your cocktails along our 15m long brass bar.

Shimmy down the alley with your tippie in hand and mingle under our iconic lanterns!



Back Alley - Upper Deck

BACK ALLEY | 56 SEATS



UPPER DECK: 17 SEATS

LOUNGE & COCKTAIL TABLE MIX

Have a cosy section that's a step up from above the rest, and a beautiful gilded framed mirror as your backdrop.

Great for mingling and a little networking.



Back Alley - Lower Deck

BACK ALLEY | 56 SEATS



LOWER DECK: 39 SEATS

LOUNGE & COCKTAIL TABLE MIX

Have a cosy section that's a step up from above the rest, and a beautiful gilded framed mirror as your backdrop.

Great for mingling and a little networking.



DINING LOUNGE | 35 SEATS



ROOM 1 : 24 SEATS

DINING TABLES

There are 2 adjoining rooms on this level.
Perfect for a dinner party after a round of
welcome cocktails by the bar..



DINING LOUNGE | 35 SEATS



ROOM 2 : 14 SEATS

DINING TABLES

It's nondescript entrance might not be obvious to the shoppers along Orchard Road, but with its low-light setting and comfortable settees, guests who step in will feel right at home.



2nd STOREY PRIVATE ROOM 26 SEATS

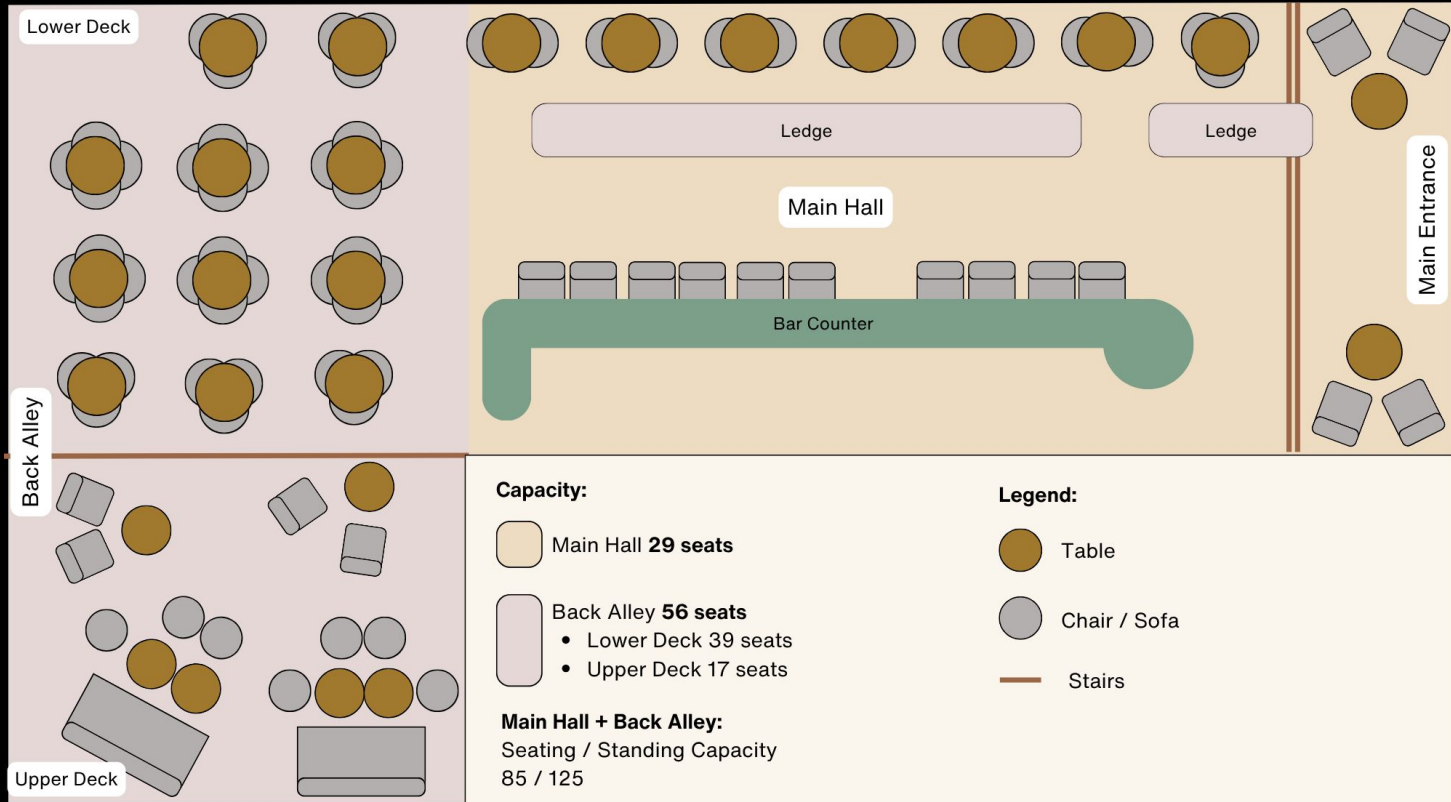


LOUNGE SEATING

This seating area upstairs will give you all the privacy you'll need.

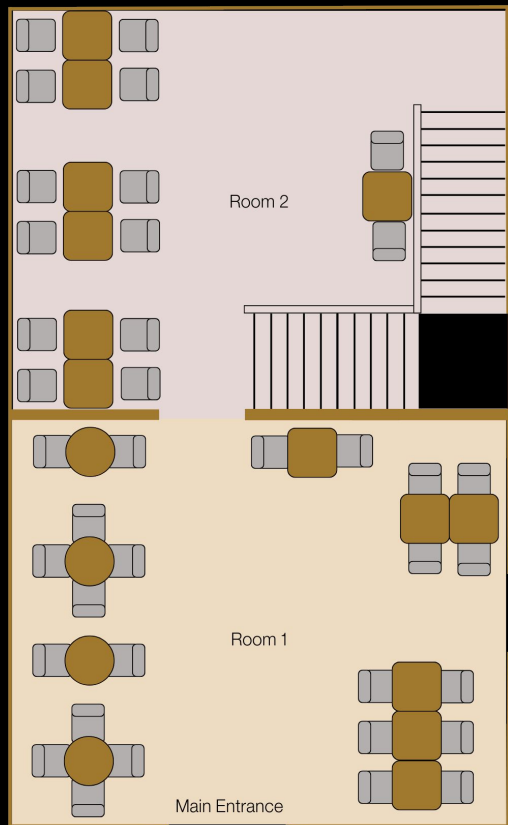
There's a charming retro ambience, courtesy of its classic contemporary furniture pieces mixed with a collection of statement framed vintage art – that will steal a couple of moments away from conversations even among long lost friends.

1st Storey Main Hall + Back Alley



Minimum Spend & Space Fees: Dependent on date, size of event and area

1st Storey Dining Lounge Room 1 and 2



Emerald Hill
313@somerset
The Centrepoint



Somerset MRT

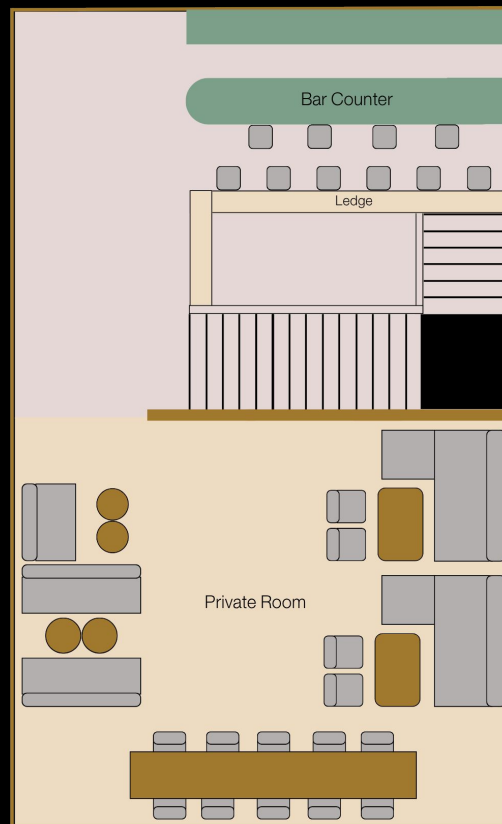


1st Storey Room 1:
Up to 24 pax seated



1st Storey Room 2:
Up to 14 pax seated

2nd Storey Private Room



2nd Storey Private Room:
Up to 26 pax seated

Minimum Spend & Space Fees:
Dependent on date, size of event & area



DRINKS

We have **Free Flow beverage packages** that has what you need from beer to wine. Or keep an open tab and keep every hour happy for our guests.



FOOD

Keep the party going with food for fuel, and for thought. From **canapés** to hearty **buffets**, you'll have your fill.

A row of Rebel Kentucky Straight Bourbon Whiskey bottles is shown on a bar counter. The bottles are dark glass with white labels. The label on the first bottle in the foreground clearly shows the brand name 'REBEL' in a large, stylized font, followed by 'KENTUCKY STRAIGHT BOURBON WHISKEY' and 'DEFIANTLY SMOOTH WHEATED BOURBON'. Below that, it says '40% ALC/VOL' and '80 PROOF'. The background is dark and out of focus, showing more bottles and the bar environment.

DRINKS MENU



2 HOURS FREE FLOW BEVERAGE PACKAGES



Min 30 pax



BASIC | \$58++/pax

Beer

Heineken (by the bottle)

White Wine

Reguta Di Anselmi Giuseppe, Sauvignon Blanc

Red Wine

De Bortoli, Merlot

House Pour Spirits

Absolute Blue Vodka

Tanqueray Gin

Bacardi White Rum

Monkey Shoulder Whiskey

Juices & Soft Drinks

JUICES & SOFT DRINKS | from \$12++/pax

Coke | Sprite | Tonic Water | Ginger Ale

Lime Juice | Orange Juice | Cranberry Juice |

Pineapple Juice

PREMIUM | \$78++/pax

Beer

Heineken (by the bottle)

White Wine

Reguta Di Anselmi Giuseppe, Sauvignon Blanc

Red Wine

De Bortoli, Merlot

Prosecco

Botter

Premium House Pour Spirits

Grey Goose Vodka

Hendrick's Gin

Don Julio Blanco Tequila

Myer's Dark rum

Johnnie Walker Gold Whiskey

Juices & Soft Drinks

**3 HOURS FREE FLOW
BEVERAGE PACKAGES**



Min 30 pax



BASIC | \$70++/pax

Beer

Heineken (by the bottle)

White Wine

Reguta Di Anselmi Giuseppe, Sauvignon Blanc

Red Wine

De Bortoli, Merlot

House Pour Spirits

Absolute Blue Vodka

Tanqueray Gin

Bacardi White Rum

Monkey Shoulder Whiskey

Juices & Soft Drinks

JUICES & SOFT DRINKS | from \$15++/pax

Coke | Sprite | Tonic Water | Ginger Ale

Lime Juice | Orange Juice | Cranberry Juice |

Pineapple Juice

PREMIUM | \$90++/pax

Beer

Heineken (by the bottle)

White Wine

Reguta Di Anselmi Giuseppe, Sauvignon Blanc

Red Wine

De Bortoli, Merlot

Prosecco

Botter

Premium House Pour Spirits

Grey Goose Vodka

Hendrick's Gin

Don Julio Blanco Tequila

Myer's Dark rum

Johnnie Walker Gold Whiskey

Juices & Soft Drinks



FOOD MENU



LUX CANAPES CHOICES



Ayam Panggang

Spiced chicken skewers, homemade kicap manis, shaved chilis

Crispy Pork Belly & Watermelon Skewers

Crispy pork belly, black peppered watermelon, fish sauce caramel, hazelnuts

Truffled Duck Pie Tie

Aromatic braised duck legs, truffled potato puree, dried chili

Prawn Pie Tee

Poached Ubin prawns, truffled potato puree, chives

Har Jeong Chicken Bites

Lantau island prawn paste, aromatics, garlic chili

Fish Sliders

Crispy battered Ubin farmed sea bass, remoulade sauce, hokkaido milk toast

Chicken Sliders

Turmeric fried chicken, sriracha mayo, gem lettuce, hokkaido milk toast

King Oyster Mushroom Panggang (V)

Charred king oyster mushroom, homemade kicap manis, sambal olek

Mushroom Kueh Pie Tie (V)

Wok-Fried Local Mushrooms with Sambal, Truffled Mash, Dried Chili & Crispy Shallots

Sambal Eggplant (V)

Slow roasted local farmed eggplant, caramelized belado, coriander

Egg & Cucumber Sando (V)

Crushed boiled eggs, chives, japanese mayo, hokkaido milk toast

Potato Penyet (V)

Crispy smashed potatoes with curried aioli

Beets and murukku (V)

Fire roasted beetroot, chaat, masala yogurt dressing

(V) Vegetarian

*More vegan or vegetarian options available upon request.

2 HOURS FREE FLOW LUX CANAPES



5 choices at
\$55++ per pax

6 choices at
\$65++ per pax

7 choices at
\$75++ per pax

Min 30 pax

3 HOURS FREE FLOW LUX CANAPES



5 choices at
\$70++ per pax

6 choices at
\$80++ per pax

7 choices at
\$90++ per pax

Min 30 pax

4 HOURS FREE FLOW LUX CANAPES



5 choices at
\$75++ per pax

6 choices at
\$85++ per pax

7 choices at
\$95++ per pax

Min 30 pax

*More vegan or vegetarian options available upon request.

“Tok Pangjang” basic



“Tok” means table, and
“pangjang” means long.

It means to serve up a lavish
peranakan feast when
celebrating significant events
with friends and family.

\$75++ per pax

Min. 20 pax

To Share:

Heritage Crackers

Bitternut, prawn, fish crackers, homemade
sambal belachan

Individual Starters:

Gem Lettuce Salad (V)

Shaved local farmed lettuce, anchovy dressing,
grana padano, sourdough croutons

Roasted Pumpkin Soup (V)

Cranberry , sweet potato, coconut crema

Individual Main Course:

Colonial Chicken Chop

Free range poulet, english beans, roasted desiree
potatoes, traditional gravy

OR

Slow Roasted Local Farmed Seabass Fillet

Sauteed leeks, roasted desiree potato, edamame
beurre blanc

Individual Dessert:

Peanut Sundae

Homemade vanilla bean & chocolate ice cream,
sea salt peanut candy, chocolate fondue

(V) Vegetarian

*More vegan or vegetarian options available upon request.

“Tok Pangjang” premium



“Tok” means table, and
“pangjang” means long.

It means to serve up a lavish
peranakan feast when
celebrating significant events
with friends and family.

\$95++ per pax

Min. 20 pax

To Share:

Heritage Crackers

Bitternut, prawn, fish crackers, homemade
sambal belachan

Truffle Duck Pie tee

24 hour simmered aromatic duck,
truffle potato puree, crispy shallots

Individual Starters:

Gem Lettuce Salad (V)

Shaved local farmed lettuce, anchovy dressing,
grana padano, sourdough croutons

Roasted Pumpkin Soup (V)

Cranberry , sweet potato, coconut crema

Individual Main Course:

Grass Fed Beef Striploin

Butter poached asparagus, roasted desiree
potato, shimeiji mushroom jus

OR

Slow Roasted Scottish Salmon

Leek fondant, roasted desiree potato, trout roe
beurre blanc

Individual Dessert:

Colonial Milk Pudding

Hokkaido milk, pistachio crumble, candied
kumquat, mekong whiskey caramel

(V) Vegetarian

*More vegan or vegetarian options available upon request.

Colonial Feast (Buffet)



Self-service experience where guests can choose from a variety of dishes displayed on a serving station.

30 - 59 pax: \$68++/pax

60 - 80 pax: \$65++/pax

81 pax and above: \$62++/pax

Appetizers

Chicken Waldorf Salad with Croutons and Walnut Dressing
English Mushroom Soup with a Medley of Mushrooms (V)

Mains

Colonial Chicken Chop with Homemade Baked Beans & Chicken Jus
Baked Nordic Salmon with Creamed Leeks
English Beef Stew with Seasonal Root Vegetables
Sautéed Shallot-Buttered Cauliflower, Broccoli, Carrots, and Peas (V)
Saffron Pilaf Rice with Raisins and Cashew Nuts (V)

Desserts

Colonial Milk Pudding with Pistachio Crumble (V)
Seasonal Fresh Fruit Platter with Mixed Berries (V)

(V) Vegetarian

Straits Chinese Feast (Buffet)



Self-service experience where guests can choose from a variety of dishes displayed on a serving station.

30 - 59 pax: \$75++/pax

60 - 80 pax: \$72++/pax

81 pax and above: \$70++/pax

Appetizers

Marinated Jellyfish Salad with Soy-Sesame Dressing

Curried Butternut Squash Soup with Toasted Pumpkin Seeds (V)

Mains

Hainanese Chicken Chop with Tomato and Egg Gravy

Wok-Fried Chili Tiger Prawns with Egg Tofu

Soy-Braised Angus Beef with Wolfberries

Wok-Fried Broccoli with Carrots and Baby Corn (V)

Turmeric-Scented Rice with Cashew Nuts (V)

Desserts

Pulut Hitam with Coconut Crema and Sea Salt (V)

Seasonal Fresh Fruit Platter with Mixed Berries (V)

(V) Vegetarian

Emerald Hill Feast (Buffet)



Self-service experience where guests can choose from a variety of dishes displayed on a serving station.

30 - 59 pax: \$80++/pax

60 - 80 pax: \$78++/pax

81 pax and above: \$75++/pax

Select:

3 from Salads / Appetizers / Soups

1 from Rice & Noodles

4 from Mains Course

2 from Desserts

(V) Vegetarian

Salads

1. Caesar Salad
2. Niçoise Salad (V)
3. Caprese Salad (V)
4. Spinach & Peckham Pear Salad (V)
5. Japonaise Potato Salad with Vegetables (V)
6. Marinated Jellyfish Salad with Soy-Sesame Dressing
7. Chicken Waldorf Salad with Croutons & Walnut Dressing

Appetizers

1. Ayam Merah
2. Ayam Hitam
3. Emerald Hill Har Jeong Wings
4. Crispy Kangkong with Sweet Chili (V)
5. Roasted Cauliflower with Onion Dressing (V)

Soups

1. English Mushroom Soup with Mushrooms Medley (V)
2. Roasted Tomato Bisque with Confit Garlic & Fresh Basil (V)
3. Curried Butternut Squash Soup with Maple Syrup and Toasted Pumpkin Seeds (V)

Rice & Noodles

1. Stir-Fried Sambal Angel Hair Pasta (V)
2. Dirty Nasi Goreng
3. Saffron Pilaf Rice with Raisins & Cashew Nuts (V)
4. Turmeric-Scented Rice with Cashew Nuts (V)

Main Course

1. Colonial Chicken Chop
2. Stout-Simmered Shepherd's Pie
3. Baked Nordic Salmon with Creamed Leeks & Soft Herbs
4. English Fish & Chips with Remoulade Sauce
5. English Beef Stew with Root Vegetables
6. Slow-Braised Angus Beef Stew with Daikon & Carrots
7. Sautéed Shallot-Buttered Cauliflower, Broccoli, Carrots & Peas (V)
8. Baked Sayur Lodeh with Turmeric Gravy (V)
9. Breaded Eggplant with Sundried Tomato (V)
10. Hainanese Chicken Chop with Tomato & Egg Gravy
11. Pan-Seared Salmon with Spicy Fermented Black Beans
12. Pan-Fried Beef Cubes with Minty Black Pepper Sauce
13. Soy-Braised Angus Beef with Wolfberries
14. Wok-Fried Chili Tiger Prawns with Egg Tofu
15. Wok-Fried Broccoli with Carrots & Baby Corn (V)
16. Luo Han Chye (V)
17. Braised Shiitake Mushrooms with Mustard Greens (V)

Desserts

1. Pulut Hitam Pudding with Coconut Crema & Sea Salt (V)
2. Colonial Milk Pudding with Pistachio Crumble (V)
3. Seasonal Fresh Fruit Platter with Mixed Berries (V)

ADD-ON SERVICES



Adding a special touch to your events, share your vision with us and we will see what we can do to add that extra sparkle.

Standard Services

Projector & Screen
\$150++

Sound System & Microphone
S\$250++

Sound Technician on Standby
Quoted by per hour & staff

Customised Services

- Themed Event
- Entertainers/DJ/Band
- Customised Cocktails
- Customised Food Menu
- Branding Takeover
- Pop-up Exhibit
- Lifestyle Workshop

*Subject to availability

TERMS & CONDITIONS



Confirmation of Booking

1. Tentative bookings are held for **3 business days** unless otherwise advised and confirmed at time of booking.
2. If confirmation is not received within the agreed time, the booking will automatically be cancelled.
3. The booking will only be considered as confirmed once **the signed Agreement** is returned and **the 50% deposit paid**.
4. All private events booked are based on a standard 5 hour blocks. Additional charges will apply for extensions based on an hourly rate.
5. All bookings and details need to be finalised at least **14 days prior to your event**.

Cancellation Policy

1. 50% cancellation fee will be imposed with less than 7 working days notice before the commencement of the event.
2. Should you decide to change the date of the event, a 30% rescheduling charge will be enforced with less than 7 working days notice before the commencement of the event.
3. Certain add-ons may have a non-refundable deposit to secure the item or service for your event irrespective of the notice period.

Food & Beverage Submission

1. **Final orders need to be confirmed at least 7 working days before the event**, including final guest numbers and any dietary requirements.
2. The number of guests charged will correspond to the number of guests provided on the final event details, or the number of guests attending the event, whichever is higher.
3. Payment for the final bill must be paid on the day of the event by cash or credit card before the end of the event booking timing.

OUR CLIENTS





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www.alleybar.sg | IG : @alleybarsg | FB : alleybar

Book now at hello@peranakanplace.com
Or reach us on Whatsapp at +65 8123 6966