

Celebrate with

AT feast



About Us

AT feast, a well-loved community-inspired dining and event destination, is nestled amidst the verdant embrace of Dempsey Hills. Its expansive indoor and outdoor areas, nestled in lush foliage, are perfectly suited for hosting tailored private parties and bespoke themed events suitable for all ages.

Providing a comforting array of culinary choices within a cozy and intimate setting, AT Feast offers both indoor and outdoor seating options, along with an outdoor jungle gym for the little ones.

The restaurant boasts an inviting 80-seat space filled with natural light, fostering a relaxed ambiance accentuated by verdant touches that create a serene backdrop for dining, whether it's an intimate tête-à-tête or a bustling group gathering.

Driven by a fervent passion for storytelling through food, Chef Felicia's AT feast menu pays homage to both local heritage and global flavours, promising an unforgettable dining experience for guests of all ages.

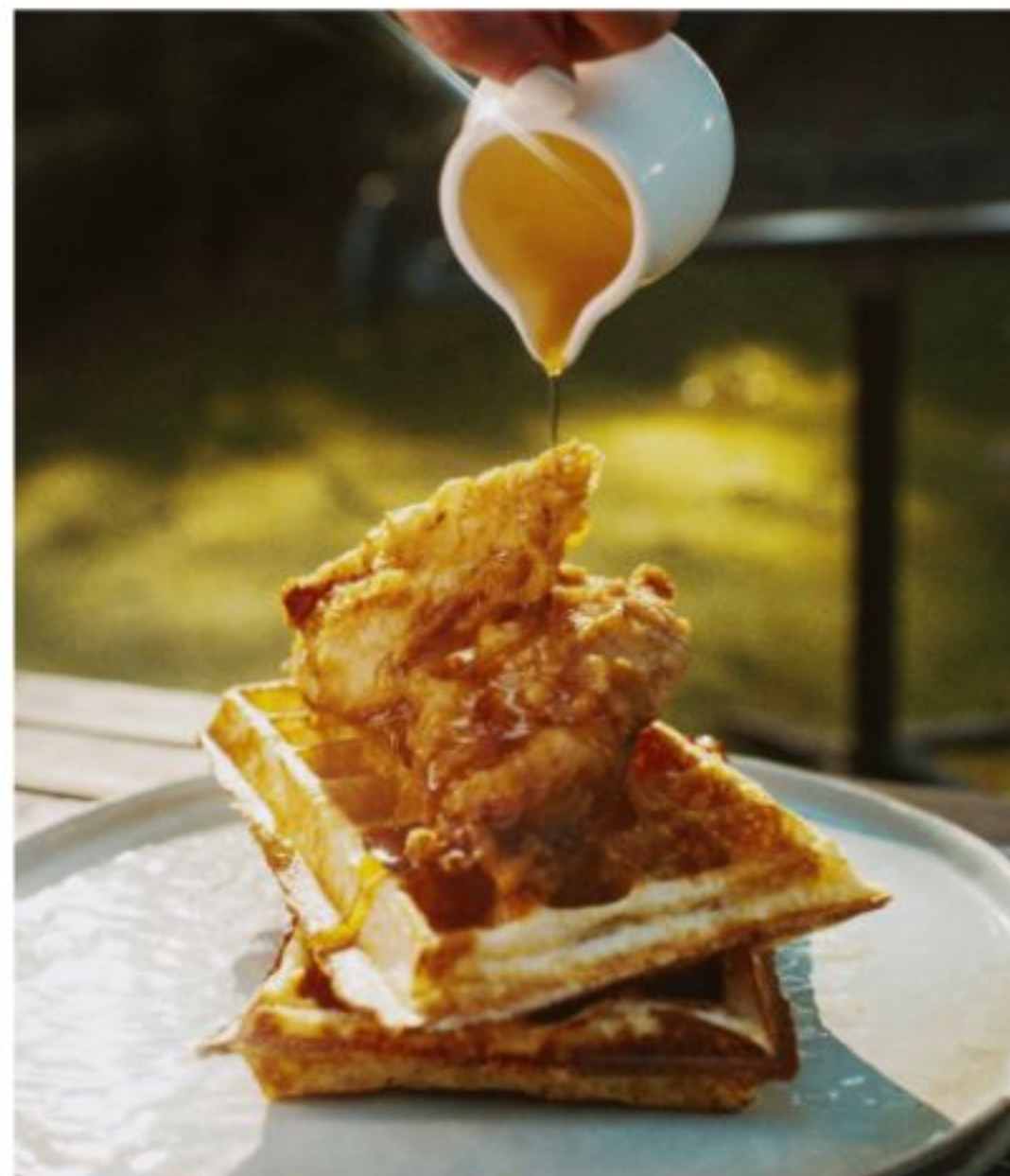


Our Food

In line with AT feast's commitment to inclusivity, our menus offer a community-inspired dining concept, catering to diverse dietary preferences. We offer consciously crafted comfort food in a family-friendly environment.

Families can indulge in hassle-free dining with offerings like "Build-Your-Own-Lunch" for kids and a specially curated weaning menu for babies.

AT feast also offers a rotating selection of refreshing natural wines, sakes and cocktails.



Private Event

TIME SLOTS

8.30am to 11.30am | 1pm to 4pm | 5.30pm to 8.30pm

FULL BUYOUT

\$10,500++

Capacity: Seated 95 pax | Standing 70 – 190 pax

Indoor: 38 guests seated, 70 standing

Outdoor: 45 guests, 90 - 100 standing

Private Dining Room: 12 guests, 20 standing

Standing Reception:

Additional charges apply for Cocktail Table rental:-

Full Standing Reception 40 Cocktail Tables - \$2,600

Partial Standing Reception 20 Cocktail Tables - \$1,300

PARTIAL BUYOUT

\$5,500++

Capacity: Seated 50 pax | Standing 70 pax

Indoor: 38 guests seated, 70 standing

Private Dining Room: 12 guests, 20 standing

Standing Reception:

Additional charges apply for Cocktail Table rental:-

Partial Standing Reception 20 Cocktail Tables - \$1,300

OUTDOOR PARTY SPACES ADD ON:

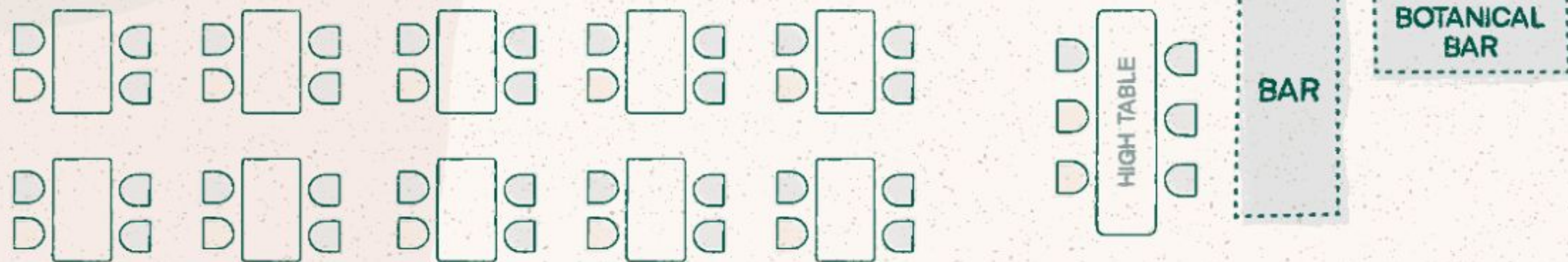
\$2,000++ for 3 hrs

Access: Yurt (Exclusive),

Treehouse, Deck & Lawn (Non-exclusive)



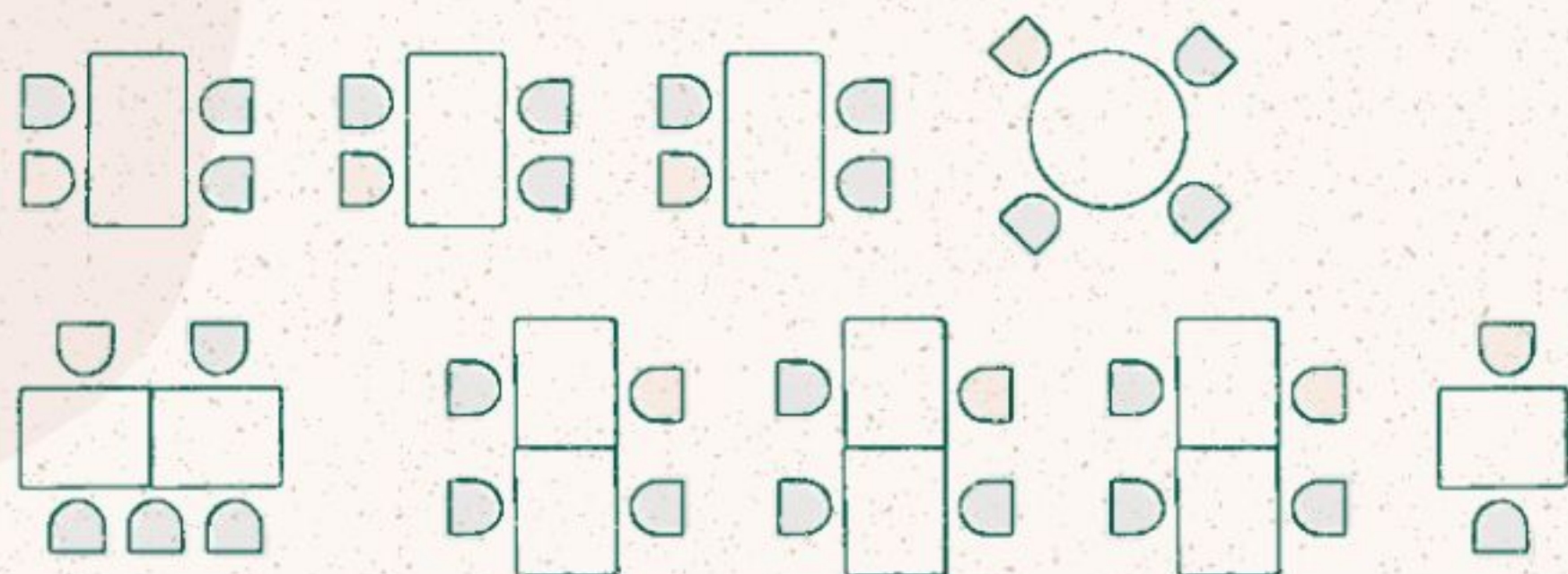
Alfresco



Indoor

Main Dining

ENTRANCE



Private Dining Room



AREA	FULL RESTAURANT	ALFRESCO	INDOOR (Main Dining)	PRIVATE DINING ROOM
CAPACITY	95 (seated) 200 (standing)	45 (seated) 100 (standing)	38 (seated) 70 (standing)	12 (seated) 20 (standing)

Floor Plan





Menu

Snacks

Partial Buy-Out: Select 4

Full Buy-Out: Select 6

❖ **Bruschetta**

Toasted Baguette Slices, Tomatoes, Sweet Basil

❖ **Nachos Platter**

Cheese, Guacamole, Sour Cream

❖ **Mixed Veggie Chips**

Avocado, Hummus Dip

❖ **Chicken Karaage**

Fried Boneless Chicken in Ginger Soy Marinade, Garlic Aioli

❖ **House Sausage Rolls**

English Pork Sausage, Crispy Puff Pastry, Cocktail Sauce

❖ **Szechuan Salt Calamari**

Fresh Squid, Lemon Slices, Worcestershire Sauce

❖ **Miso Corn Ribs**

Miso Butter, Sriracha Sauce

❖ **Mini Spinach & Mushroom Quiche**

Shortcrust Pastry, Savoury Egg Custard, Wilted Spinach, Portobello Mushrooms, Cheese

❖ **Fish & Chips**

Beer Battered Halibut, Fries, House Tatar Sauce

❖ **Beef Short Ribs**

Braised Beef Cubes, Hoisin Sauce

❖ **Beef Sliders**

Angus Beef Patty, Melted Cheese, Lettuce, Tomato

❖ **Sticky Pork Belly Bao**

Steamed Lotus Bun, Braised Pork Belly in Soy Sauce & Spice



Menu

Salads

Partial Buy-Out: Select 2

Full Buy-Out: Select 3

❖ **Superfood Salad**

Baby Spinach, Arugula, Roasted Pumpkin, Avocado, Quinoa, Mixed Nuts, Orange Vinaigrette

❖ **Kale Salad**

Tuscan Kale, Apples, Green Goddess Hummus, Crispy Chickpeas, Miso Dressing

❖ **Soba Salad**

Buckwheat Noodles, Miso Eggplant, Edamame, Crispy Wonton Skin, Ginger Soy Dressing

❖ **Mizuna Salad**

Mizuna, Japanese Cucumber, Tomatoes, Radish, Apple Cider Vinaigrette

❖ **Tomato Burrata Salad**

Creamy Burrata, Sweet Tomatoes, Arugula, Sweet Basil

❖ **Crudités**

Mixed Raw Vegetable Sticks, Falafel, Hummus Dip

❖ **Mixed Vegetable Tempura**

Assorted Vegetables, Tempura Batter

❖ **Grilled Rosemary & Thyme Baby Potatoes**

Baby Potatoes, Mixed Herbs



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Menu

Mains

Partial Buy-Out: Select 2

Full Buy-Out: Select 4

❖ Ribeye Roast

Choice of Red Wine or Black Pepper Sauce

❖ Porchetta

Herbed Stuffed Crackling Pork Belly

❖ Herb Crusted Lamb Rack

Roasted Tomatoes on Vine

❖ Braised Duck

Whole Duck, Five Spice, Braised Eggs

❖ Whole Salmon Fillet

Miso Glazed

❖ Seafood Bouillabaisse

Clams, Prawns Squid, Hallibut

❖ Chicken Rice

Steamed Chicken, Fragrant Rice

Live Station (Food Truck)

Partial Buy-Out: Select 1

Full Buy-Out: Select 2

❖ Pasta Station

Aglia Olio and Carbonara

❖ Laksa Station

Rice Noodles, Prawns, Fishcake, Beansprout

❖ Crepe Station

Mushroom Madness, Han & Cheese, Nutty Nana

❖ Eggs Station

Eggs Your Way

Menu

Sweets

Partial Buy-Out: Select 3

Full Buy-Out: Select 5

❖ Tropical Fruit Platter

❖ Mini Fruit Tartlets

❖ 60% Valrhona Chocolate Tartlets

❖ Donut Stack

❖ Vanilla, Strawberry, Chocolate Ice Cream

❖ Chocolate Chip Cookie Jar

❖ Banana Bread

❖ Strawberry Shortcake

❖ Vanilla Bean Cheesecake

❖ 60% Valrhona Chocolate Cake

❖ Pandan Cake

Beverages

Free-flow

❖ Coffee

Espresso, Americano, Flat White, Latte & Cappuccino

❖ Monogram Tea

Morning Breakfast, Earl Grey Neroli, Shiso Mint, Rose of Ariana

❖ Sodas

Coca Cola, Coca Cola Zero Sugar,
Fruit Punch, Orange Juice, Premium Sparkling Water

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Food Add Ons

Canapés

\$80 per board, 20 pieces per board

❖ Caprese Skewers

Mozzarella, Cherry Tomato, Basil, Balsamic Vinegar

❖ Crab Crostini

Crab Meat Mix, Toasted Baguette Slices,

Smoked Salmon Blinis

Smoked Salmon, Sour Cream, Dill, Blinis

❖ Tomato Basil Bruschetta

Toasted Baguette Slices, Tomatoes, Sweet Basil

❖ Parma Melon on Stick

Parma Ham, Melon Slices

❖ Smoked Duck Wrap

Smoked Duck, Cucumber, Spring Onion, Hoisin Sauce

❖ Mini Spinach & Mushroom Quiche

Shortcrust Pastry, Savoury Egg Custard, Wilted Spinach, Portobello Mushrooms, Cheese

❖ Tomato Arancini

Fried Risotto Rice Balls, Cheese

❖ Fried Shrimp Toast

Shrimp Paste, Sesame, Bread

❖ Grilled Prawn Skewers


Fresh Tiger Prawns, Peppers, Pineapple, Cajun Spice Mix

❖ Teriyaki Chicken Skewers

Teriyaki Chicken Thigh

❖ Grilled Baby Octopus

Charred Grilled Baby Octopus, Chimichurri



Alcohol Packages

Lion Brewery Draft Beer

25 Pints \$350++

50 Pints \$700++

❖ Session Ale

❖ Mountain Lion Pilsner

❖ The Boss IPA

Wine

6 Bottles \$450++

❖ Prosecco

❖ White Wine

❖ Red Wine

8 Bottles \$600++

❖ Prosecco

❖ White Wine

❖ Red Wine

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Party Add Ons

Entertainment

❖ **Caricature, Face Painting,
Glitter Tattoo or Balloon Sculpting**

60 mins \$250++

❖ **Magic Show with Ventroliquist Puppet**

30 mins \$550++

❖ **Magic Show**

30 mins \$450++

❖ **Roving Magician**

60 mins \$450++

❖ **Game Host (Adult & Kids)**

30 mins \$400++

❖ **Game Host (Kids)**

30 mins \$300++

❖ **Airbrush Tattoos**

120 mins \$400++

❖ **Bubble Show by CJ The Bubble Girl**

30 mins \$800++

❖ **Ball Pit**

\$150++

❖ **Waterplay**

\$450++

❖ **b_together Crafts for 25pax**

120 mins \$450++



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General Information

All menus are current but subject to change based on the availability of seasonal produce.

For private dining & event buyouts, your selected date will be tentatively held for seven days. To confirm your reservation, a deposit of 50% of the minimum spend is required. All events are subject to b_together (Singapore) Pte Ltd's Terms and Conditions. Food and beverage selections must be confirmed at least seven working days in advance.

Any AV rental or furniture removal and storage will be charged at cost and are not included in the package.

No-shows or cancellations made less than 48 hours prior to the reservation date will be subject to a cancellation fee equivalent to the total guaranteed amount. Please note that AT Feast is a non-smoking venue.

Or a site viewing, please contact us with your preferred date and time.

For more information, please contact:

Full & Partial Event Buyouts
Yurt Parties & Private Dining
b_together Events Team
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9720 1402

*We look forward
to hearing from you!*

b_together/ AT feast

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