



LET THE PARTY PEOPLE PLAN YOURS

From corporate functions to private events, the crew at Cook & Brew is geared up and ready to meet all your event needs.





About us

Featuring raw wooden floors, lavish dark red leather bar stools and a sumptuous black marble-topped bar - Cook & Brew embodies the essence of a classic gastro bar with a contemporary twist.



The space - Lounge area



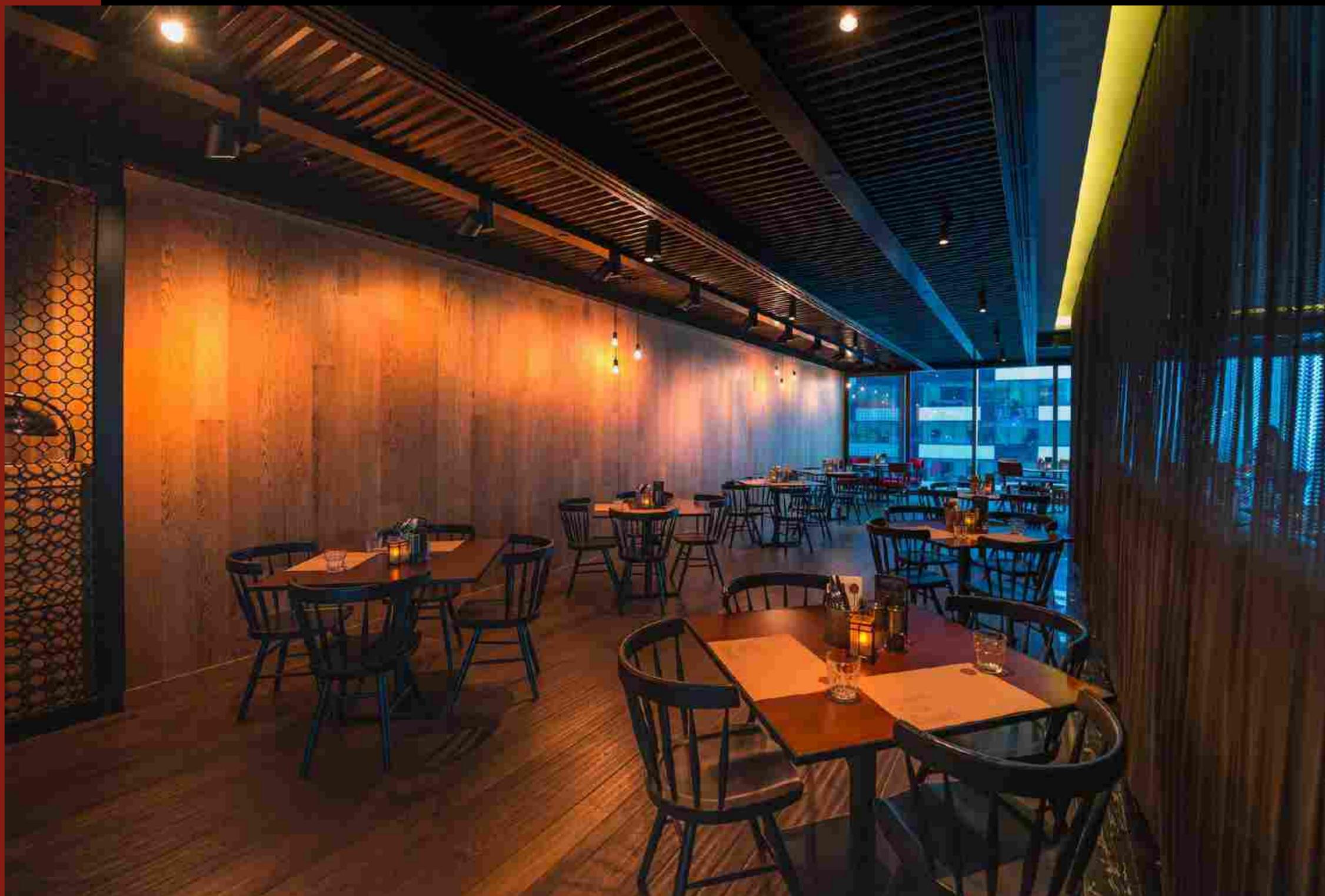
The space - Lounge area



The space - Dining area



The space - Dining area



Past events - corporate luncheon



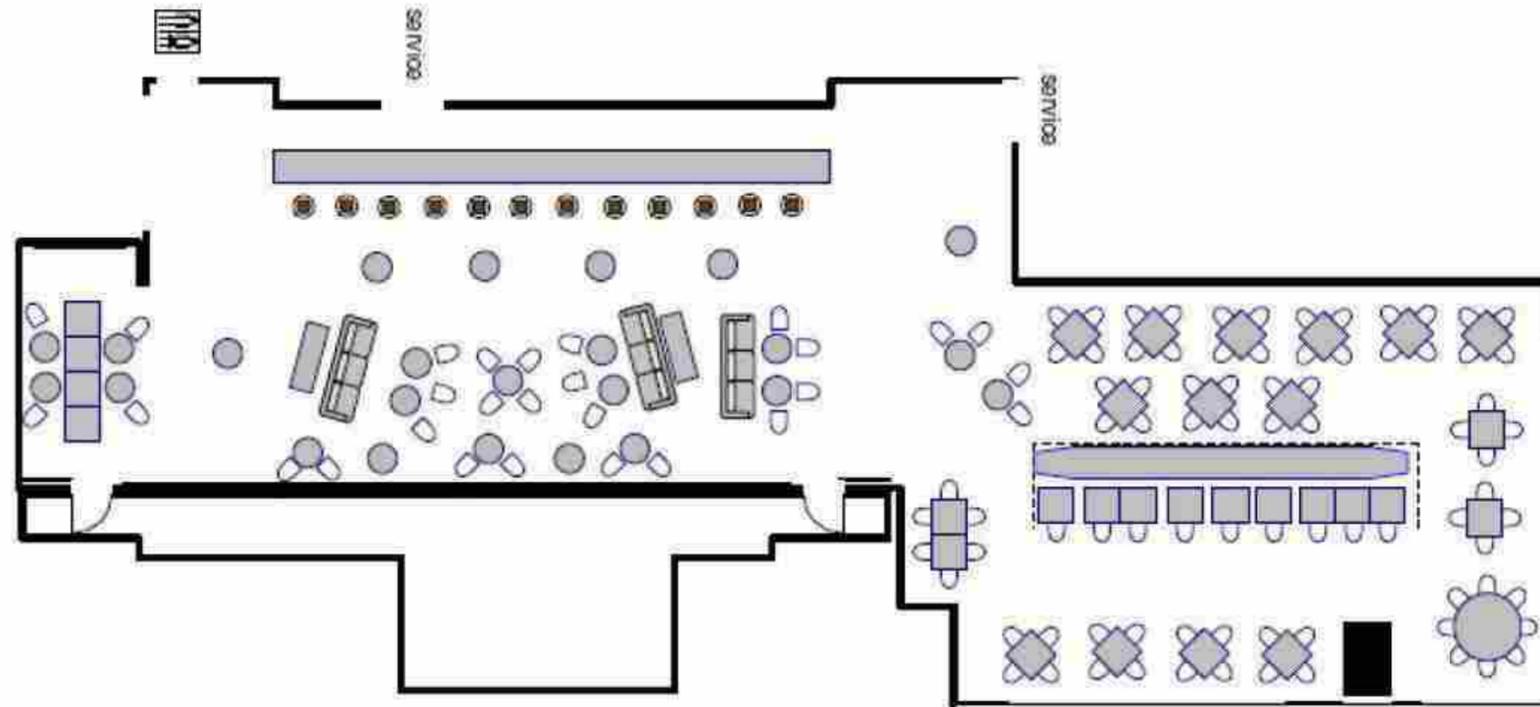
Past events - networking event



Past events - product launch



The venue



Overlooking the Marina Bay and the South China Sea, Cook & Brew offers the perfect contemporary setting to cater for all your corporate functions, networking events and parties needs.

Impress your guests with a selection of house-made gastro bites or specially crafted canapé platters.

Capacity: 120 seated / 250 standing

Sample menu

Cocktail reception from \$100++



cocktail reception

Pass-around canapés and free-flow of beverages for 2 hours

Pass-around Canapés

- Crispy Tofu
- Homemade Barbecue Turkey Meatballs
- Whipped Buffalo Milk Ricotta & Grilled Bread
- Pork Nuggets
- Crispy Salmon Skin with Salted Egg Yolk

Beverages

Beer

- Draught Tiger Beer

Wines

- House Red Wine
- House White Wine

Soft Drinks

- Pepsi, Mirinda, 7 Up

Juices

- Orange, Apple

Set Lunch from \$68++



indulge together

3-COURSE SET LUNCH

Starter

Whipped Buffalo Milk Ricotta Cheese
Truffle honey, grilled bread

Appetizer
Choice of one item

Shaved Brussel Sprouts & Kale
Smoked young pistachios, raisins, sweet pickles, farro, pecorino cheese, Riesling wine dressing

Pad Thai Fries
Sweet potato fries, chicken, prawns, dried sakura shrimps, peanuts, chilli, khun Por's pad Thai sauce

Always Vegetarian Soup of the Day
Ask us for today's selection

Main Course
Choice of one item

Handmade Ricotta Cavatelli
Mushrooms, manchego cheese, dried chillies, cauliflower, pumpkin seeds

Penne with Sausage and Red Sauce
Fresh penne, house smoked pork sausages, tomatoes, parmesan cheese

The Chicken Parm
Chicken thigh marinated in yogurt, mushrooms, sweet peppers, tomato sauce, buffalo mozzarella

Beef Pot Roast
USDA beef short ribs, goat cheese & mascarpone polenta, bone marrow jus

Dessert
Choice of one item

Peanut Butter & Chocolate Ice-box Cake
Toasted marshmallows, roasted peanuts, butterscotch sauce

Chocolate Hazelnut Crunch Cake
Whisky ice cream, crisps

Set Dinner from \$85++



celebrate together

3-COURSE SET DINNER
Please allow for 3-day advance reservation.

Appetizer

Burrata
Heirloom tomatoes, pickled purple cauliflower, red mustard greens & rocket shoots, celeriac, green sauce

Main Course
Choice of one item

USDA 365 Day Grain-fed Striploin 340G
Smashed pan-fried potatoes, buttered greens, smoked cipollini onion emulsion

Roasted Arctic Cod
Chard corn, squash, gulf prawns, ancho chile pepper

Handmade Ricotta Cavatelli
Mushrooms, manchego cheese, dried chillies, cauliflower, pumpkin seeds

Dessert

Peanut Butter & Chocolate Ice-box Cake
Toasted marshmallows, roasted peanuts, butterscotch sauce

*All menu items are subject to change.

Talk to us

Let us help you plan your next event.

Email Address

cookandbrew.singapore@westin.com

Phone number

6922 6948

Level 33

The Westin Singapore

12 Marina View, Asia Square Tower 2

Singapore 018961

<https://www.cookandbrewsingapore.com/>

