



AMERICAN BARBECUE

FESTIVE TAKE-AWAY, GROUP & PRIVATE EVENTS SALES KIT

MEATSMITH SINGAPORE



Think Big Southern Pride American Smokers - Think Barbecue - Think Meat

MeatSmith is a powerhouse of American BBQ and smokehouse tradition, outfitted with heavy-duty wood-fire grills and our imported giant Southern Pride Smokers, Our philosophy is steeped in a blend of bold flavours and cultures, centered around the robust, smoky allure of classic wood-fired-barbecue.

Step into a world of casual, big-flavoured and family-friendly style of dining, where our menu features substantial, sharing-sized meat platters, hefty 1kg T-bone steaks, spit-roasted lamb, and deeply flavoured hickory wood-smoked burnt ends and ribs, all slow-cooked to perfection for up to 14 hours. We offer a variety of satisfying dishes, sides, and tailored chef menus suitable for any type of gathering and celebration, whether small groups to large exclusive private events.

Our beverage program, run by the team behind Burnt Ends, includes a selection of full-bodied artisanal wines, strong craft beers, creative cocktails, and a fine spirits collection, with a big focus on Whiskey and Bourbons.

Located on bustling Telok Ayer Street in Singapore's CBD area and set in a modern industrial casual setting with warm lighting, metal grates, and large specials chalkboards, With straightforward, expert service in a dynamic environment, MeatSmith offers a memorable, gutsy dining experience that keeps guests coming back for more.

Seating 70 people, indoors and outdoors, with an open kitchen, it's the perfect venue for small to large private hire corporate and social events. We also offer offsite catering for smaller groups to large-scale events



MEATSMITH SINGAPORE THANKSGIVING SPECIAL AVAILABLE FROM NOVEMBER 27TH TO 30TH 2024



MEATSMITH'S THANKSGIVING TURKEY \$320+

Whole turkey (5-6kg) served along with cornbread stuffing, cranberry and gravy all at 500ml for each side.



ADD ON \$95+ BURNT ENDS BAKERY PECAN PIE

A thanksgiving classic, Pecan Pie. Contains pecan nuts, eggs, dairy, sugar, molasses, honey and butter.



ADD ON SIDES MEATSMITH

Pastrami Brussel Sprouts at \$24
1kg Beef Fat Potatoes at \$18
Cornbread Stuffing at \$18
Gravy at \$16
Pork Ribs at \$36
200g Beef Brisket at \$44
Sweet Corn and Creole Butter at \$8
Coleslaw at \$8
Kale and Feta Salad at \$12
Fries at \$8



ADD ON \$148+ BURNT ENDS CELLARS WINE BUNDLE

Sinapius Esme 2022

Tomfoolery 'A l'Etat Pur'
Chardonnay 2021

FOR TAKEAWAY AND SELF PICK-UP, GO TO WWW.XPRESS.MEATSMITH.COM.SG/TELOK-AYER-XPRESS/

MEATSMITH SINGAPORE CHRISTMAS SPECIAL AVAILABLE FROM DECEMBER 18TH TO 29TH 2024



*PLEASE TAKE NOTE THAT MEATSMITH WILL NOT BE OPEN ON DECEMBER 25TH FOR PICK-UP



MEATSMITH'S CHRISTMAS TURKEY \$320+

Whole turkey (5-6kg) served along with cornbread stuffing, cranberry and gravy all at 500ml for each side.



ADD ON \$95+ BURNT ENDS BAKERY ALMOND RASPBERRY TART

A shortbread Austrian pastry filled with raspberry preserves and almonds. Contains nut, dairy and gluten



ADD ON SIDES MEATSMITH

Pastrami Brussel Sprouts at \$24
1kg Beef Fat Potatoes at \$18
Cornbread Stuffing at \$18
Gravy at \$16
Pork Ribs at \$36
200g Beef Brisket at \$44
Sweet Corn and Creole Butter at \$8
Coleslaw at \$8
Kale and Feta Salad at \$12
Fries at \$8



ADD ON \$180+ BURNT ENDS CELLARS FESTIVE WINE BUNDLE

Silverstream Blanc de Blancs 2015
Lambrook Estate Sauvignon Blanc 2023
Tomfoolery 'Young Blood' Shiraz 2022

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CORPORATE GROUP DINE-IN/DELIVERY PACKAGE

1ST DECEMBER 2024 - 31ST JANUARY 2025



*NOT AVAILABLE ON DECEMBER 25TH AND DECEMBER 31ST 2024



PACKAGE A - \$48++

- Sausage Roll
- Beef Cheek Pastrami
- Smoked Turkey and Ham
- Cornbread Stuffing
- Gravy
- Mashed Potatoes
- Kale Salad
- S'mores Tart

PACKAGE B - \$68++

- Sausage Roll
- Beef Cheek Pastrami
- Smoked Turkey and Ham
- Beef Brisket
- Angus Onglet Steak
- Cornbread Stuffing
- Gravy
- Mashed Potatoes
- Kale Salad
- S'mores Tart

PACKAGE C - \$98++

- Sausage Roll
- Brisket Pie
- Smoked Turkey and Ham
- Beef Short Rib
- Dry Aged Porterhouse
- Cornbread Stuffing
- Gravy
- Mashed Potatoes
- Kale Salad
- S'mores Tart
- Lemon Curd Cheesecake

DRINKS PACKAGE

- 20% OFF Total Drinks

For booking enquiries, please contact: eat@meatSmith.com.sg

PRIVATE EVENT BUYOUTS



Exclusive Lunch Monday to Wednesday & Sunday

- Indoor - \$3,500++
- Whole Venue - \$5,000++

Exclusive Lunch Thursday to Saturday

- Indoor - \$4,000++
- Whole Venue - \$6,000++

Exclusive Dinner Monday to Wednesday & Sunday

- Indoor - \$6,000++
- Whole Venue - \$8,000++

Exclusive Dinner Thursday to Saturday

- Indoor - \$10,000++
- Whole Venue - \$12,000++

Maximum Indoor Seated - 50 pax

Maximum Indoor Standing - 70 pax

Maximum Indoor + Outdoor Seated - 75 pax

Maximum Indoor + Outdoor Standing - 120 pax

For events enquiries, please contact: events@meatsmith.com.sg