

AMERICAN BARBECUE

TAKE-AWAY, GROUP & PRIVATE EVENTS SALES KIT

UPDATED AS OF JAN 2025

MEATSMITH SINGAPORE



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

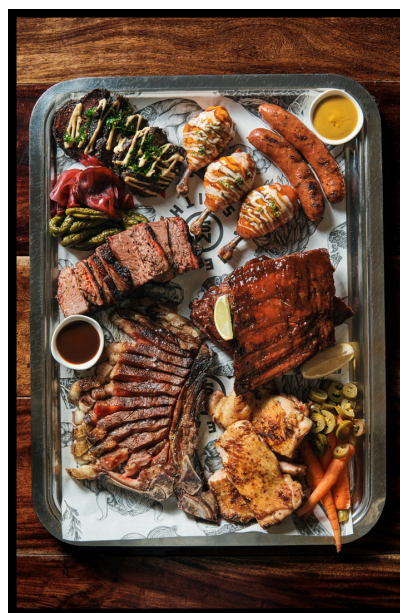
MeatSmith is a powerhouse of American BBQ and smokehouse tradition, outfitted with heavy-duty wood-fire grills and our imported giant Southern Pride Smokers, Our philosophy is steeped in a blend of bold flavours and cultures, centered around the robust, smoky allure of classic wood-fired-barbecue.

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.

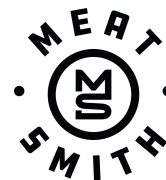
Our beverage program, run by the team behind Burnt Ends Bar, includes a selection of full-bodied artisanal wines, strong craft beers, creative cocktails, and a fine spirits collection, with a big focus on Whiskey and Bourbons.

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



CORPORATE GROUP DINE-IN/ DELIVERY PACKAGE



PACKAGE A - \$48++

- Nashville Chicken Pop
- Pork Belly Burnt Ends
- 14 Hours Smoked Brisket
- Honey Mustard Pork Collar
- Potato Salad
- Cornbread
- Pickle Plate
- Mac and Cheese
- Burnt Marshmallow

PACKAGE C - \$98++

- Nashville Chicken Pop
- Brisket on Toast
- Pork Belly Burnt Ends
- Honey Mustard Pork Collar
- Chicken Stuffed with Dirty Fried Rice
- 45 Days Dry Aged Porterhouse
- Cornbread
- Pickle Plate
- Roasted Green
- Potato Salad
- Kale Salad
- Peach Cobbler
- Burnt Marshmallow

**Each diner will receive a \$10 dining voucher*

PACKAGE B - \$68++

- Nashville Chicken Pop
- Pastrami Burnt Ends
- Honey Mustard Pork Collar
- Chicken Stuffed with Dirty Fried Rice
- Smoked Rump Cap with Gremolata
- Cornbread
- Potato Salad
- Pickle Plate
- Roasted Green
- S'mores Tart
- Burnt Marshmallow

DRINKS PACKAGE

- 20% OFF Total Drinks

**Minimum 10pax per package with 3 days lead time*

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

PRIVATE EVENT BUYOUTS



Exclusive Lunch Monday to Tuesday, Saturday & Sunday

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

Exclusive Lunch Wednesday to Friday

- 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