



MEATSMITH SALES KIT



PRIVATE EVENTS & GROUPS
OFFSITE DELIVERY & CATERING

FOR ALL EVENT ENQUIRIES CONTACT SALLY:

eat@meatsmith.com.sg

MEATSMITH SINGAPORE

THINK BIG, THINK BARBECUE, THINK MEAT!



Meatsmith is Singapore's powerhouse of American BBQ, a smokehouse built on fire, flavour, and the iconic Southern Pride Smokers that dominate our kitchen. These giant smokers, flown in from the US, give our food that unmistakable bold, smoky character that keeps guests coming back for more.

Step inside and you will find a space alive with energy: an open kitchen, glowing grills, and the buzz of people digging into serious plates of meat. This is BBQ with impact: 1kg T bone steaks, juicy racks of ribs, and hickory wood smoked burnt ends cooked low and slow for up to 14 hours. Our menus are built for sharing, from big platters and sides to chef tailored feasts designed for celebrations.

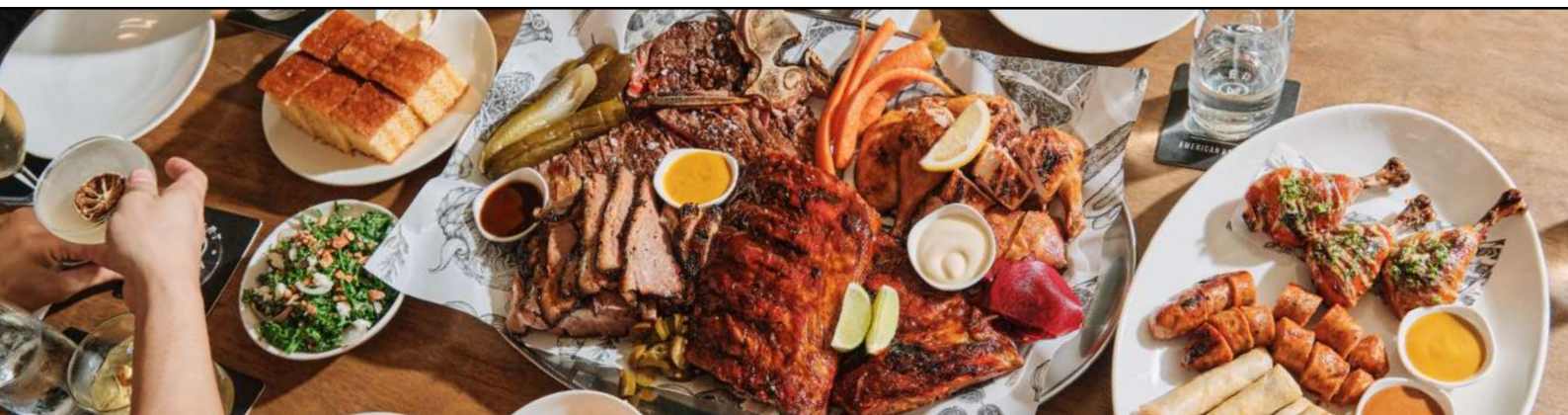
Our drinks program, curated by the Burnt Ends team, pairs perfectly with the food. Think whiskey and bourbon driven cocktails, strong craft beers, and bold wines that stand up to the smoke and fire.

Located on Telok Ayer Street in the heart of the CBD, Meatsmith's industrial casual space seats up to 70 guests across indoor and outdoor areas. With warm lighting, steel finishes, large specials boards, and a straight talking service style, it is an atmosphere that is relaxed, gutsy, and built for a good time.

Whether you are planning a lively team night out, a private celebration, or a full blown corporate event, Meatsmith delivers the kind of BBQ fuelled experience that makes an impression. For those who want to take the fire on the road, we also offer offsite catering for everything from intimate gatherings to large scale events.



CORPORATE & SOCIAL GROUP DINE-IN/DELIVERY PACKAGES



***All dine-in & catering prices subject to 10% service charge & 9% GST.
Takeaway includes GST only.***

\$88++

Starters

- Grilled Corn Tartlet
- Pork Belly Burnt Ends

Mains

- Mesquite Smoked Chicken
- Lime & Chipotle Pork Ribs
- Smoked Beef Brisket

Sides

- Corn Bread
- Potato Salad
- Kale and Feta Salad

Dessert

- Cheesecake

\$108++

Starters

- Grilled Corn Tartlet
- Pork Belly Burnt Ends
- Brisket Spring Rolls

Mains

- Mesquite Smoked Chicken
- Lime & Chipotle Pork Ribs
- Smoked Beef Brisket
- Striploin Steak

Sides

- Corn Bread
- Potato Salad
- Kale and Feta Salad

Dessert

- Cheesecake

ADD ON DRINKS PACKAGE

- 20% OFF Total Drinks

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

**Prices subject to change*



PRIVATE EVENTS

RESTAURANT BUYOUTS

Lunch Monday, Tuesday, Saturday and Sunday

- Indoor | \$3,000++ (min spend)
- Whole Venue | \$4,000++ (min spend)

Lunch Wednesday to Friday

- Indoor | \$4,000++ (min spend)
- Whole Venue | \$6,000++ (min spend)

Dinner Monday to Wednesday, Sunday

- Indoor | \$5,000++ (min spend)
- Whole Venue | \$7,000++ (min spend)

Dinner Thursday to Saturday

- Indoor | \$8,000++ (min spend)
- Whole Venue | \$10,000++ (min spend)

RESTAURANT SEATING

Maximum Indoor Seated - 50 pax

Maximum Indoor Standing - 70 pax

Maximum Indoor + Outdoor Seated - 75 pax

Maximum Indoor + Outdoor Standing - 120 pax



**Prices subject to change*

OFFSITE CATERING MENUS



\$88++

Starters

- Grilled Corn Tartlet
- Pork Belly Burnt Ends

Mains

- Mesquite Smoked Chicken
- Lime & Chipotle Pork Ribs
- Smoked Beef Brisket

Sides

- Corn Bread
- Potato Salad
- Kale and Feta Salad

Dessert

- Cheesecake

CANAPES \$88++

- Corn Bread
- Grilled Corn Tartlet
- Cheese and Jalapeño Sausage
- Pastrami Burnt Ends
- Meatsmith Chicken Lollipop
- Brisket Slider
- Black Forest Tartlet

\$108++

Starters

- Grilled Corn Tartlet
- Pork Belly Burnt Ends
- Brisket Spring Rolls

Mains

- Mesquite Smoked Chicken
- Lime & Chipotle Pork Ribs
- Smoked Beef Brisket
- Striploin Steak

Sides

- Corn Bread
- Potato Salad
- Kale and Feta Salad

Dessert

- Cheesecake

CANAPES \$108++

- Corn Bread
- Grilled Corn Tartlet
- Smoked Burrata Bruschetta
- Smoked Trout on Rye Cracker
- Pastrami Burnt Ends
- Meatsmith Chicken Lollipop
- Brisket Slider
- Black Forest Tartlet
- Swiss Chocolate Tartlet

**All menu prices are per guest. Offsite catering is subject to a minimum spend of \$3,500++.
Have a smaller group? Contact us to discuss tailored options for your event.*

