

FESTIVE

MEATSMITH GUIDE

CORPORATE, PARTIES & EVENT ORDERS

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, spit roasted lamb, 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 60 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

**Not available on December 25 & 31st 2026*



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 - 40 pax
Maximum Indoor Standing - 70 pax

Maximum Indoor + Outdoor Seated - 60 pax
Maximum Indoor + Outdoor Standing - 120 pax



*Prices subject to change



MEATSMITH SINGAPORE THANKSGIVING SPECIAL

AVAILABLE FROM 23 NOVEMBER - 30 NOVEMBER 2026 | TAKE AWAY ONLY



MEATSMITH'S THANKSGIVING SMOKED TURKEY

SMOKED TURKEY ONLY **$320+**

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



ADD ON SIDES

Pastrami Brussel Sprouts $24+
1kg Beef Fat Potatoes $18+
Cornbread Stuffing $18+
Gravy $16+
Pork Ribs $34+
200g Beef Brisket $48+
Sweet Corn & Creole Butter $10+
Coleslaw $8+
Kale and Feta Salad $12+
Fries $8+



ADD ON - BURNT ENDS BAKERY PECAN TART

SMOKED TURKEY & PECAN TART | BUNDLE DEAL **$390+**

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



ADD ON - BURNT ENDS CELLARS WINES

SMOKED TURKEY & 2X BOTTLES ONLY | BUNDLE DEAL FOR ALL BOTTLES **$400+**

Hand-picked by our in-house Sommeliers

- Garagiste, Chardonnay, 2023
- Garagiste, Le Stagiare, Pinot Noir, 2025

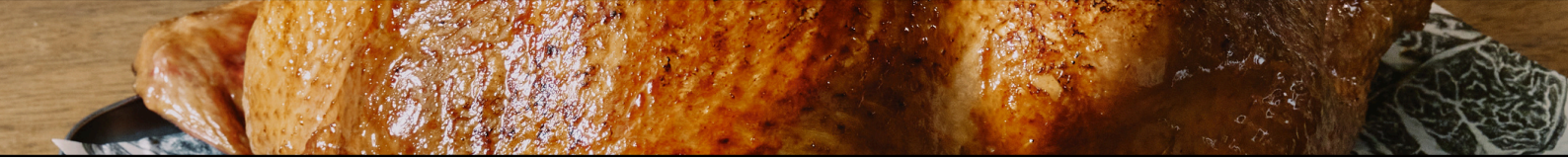
ENJOY THE FULL BUNDLE DEAL OPTION:

SMOKED TURKEY, PECAN TART & 2X WINES ALL FOR **$470+**

Bundle Offer

Enjoy special bundle pricing when you purchase a Meatsmith Smoked Turkey together with either our hand-picked wines or a Burnt Ends Bakery Pecan Tart. Add both for the ultimate Thanksgiving feast!

**Prices subject to change*



MEATSMITH SINGAPORE CHRISTMAS SPECIAL

AVAILABLE FROM 21 DECEMBER - 31 DECEMBER 2026 | TAKE AWAY ONLY

*Please take note that Meatsmith will not be open on December 25th for Pick-up



MEATSMITH'S CHRISTMAS SMOKED TURKEY

SMOKED TURKEY ONLY **$320+**

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



MEATSMITH CHRISTMAS SMOKED GAMMON HAM (4-5KG)

SMOKED HAM ONLY **$300+** | SMOKED HAM + SMOKED TURKEY BUNDLE DEAL **$600+**

Brined for 24 hours, then slow-smoked for 4 hours and finished with a golden honey mustard glaze.



ADD ON SIDES

Pastrami Brussel Sprouts $24+
1kg Beef Fat Potatoes $18+
Cornbread Stuffing $18+
Gravy $16+
Pork Ribs $34+
200g Beef Brisket $48+
Sweet Corn & Creole Butter $10+
Coleslaw $8+
Kale and Feta Salad $12+
Fries $8+



ADD ON - BURNT ENDS BAKERY FAMOUS 12" BERRY TART

SMOKED TURKEY & BERRY TART ONLY | BUNDLE DEAL **$400+**

Sugar dough base filled with fragipane and almond cream. Topped with a mixture of fresh blueberries and raspberries. Served with Vanilla Chantilly Cream. *Contains nut, dairy and gluten.



ADD ON - 3X BURNT ENDS CELLARS WINES

SMOKED TURKEY & 3X BOTTLES ONLY | BUNDLE DEAL **$460+**

Hand-picked by our in-house Sommeliers

- Charles De Cazanove Brut
- Garagiste, Chardonnay, 2023
- Garagiste, Le Stagiare, Pinot Noir, 2025

ENJOY THE FULL BUNDLE DEAL OPTION FOR:

SMOKED TURKEY, BERRY TART & 3 X WINES **$540+**

Bundle Offer - Enjoy special bundle pricing when you purchase a Meatsmith Smoked Turkey or Smoked Ham together with either our hand-picked wines or a Burnt Ends Bakery Berry Tart. Add both for the ultimate Christmas feast!

**Prices subject to change*