

THE VAGABOND CLUB







EVENTS BROCHURE





WHISKEY LIBRARY & JAZZ CLUB

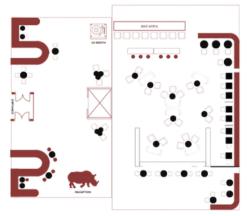
The Salon at the Vagabond Club in Singapore sounds like an incredible venue for hosting a special event! Designed by Jacques Garcia, the space offers an opulent and intimate atmosphere for guests. From the plush, velvety furniture to the curated selection of craft cocktails and artisan whiskeys, the experience promises to be a sensory delight. The custom artwork adds an artistic touch, making it not just a space for a gathering, but a destination for those seeking a unique, immersive event.



	Capacity	Food & Beverage	Duration	Venue Booking
	(Number Of	Minimum Spend		Fee
	Guest)			
	,			
Semi Exclusive	<20pax	\$2,000	Max 2 Hours	NA
Exclusive	> 20 pax to 150 (standing)	\$5,000	2-4 Hours	\$2,000++

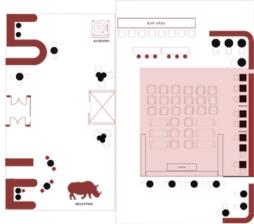


WHISKEY LIBRARY & JAZZ CLUB



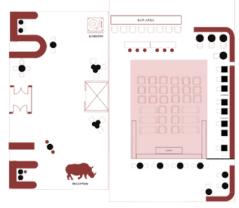
CAPACITY: SEATING 75 SEATED/STANDING 150 PERSON

THEATRE STYLE



CAPACITY: 58 SEATED/100 STANDING

ZONE 3



CAPACITY: 44 SEATED/85 STANDING











THE VAGABOND CLUB

WHISKEY

OPENING ACT

light plates with a melodic kick — the first spark of the

21 CHICKEN WINGS

mouthwatering chicken wings fried and laced with herbs, served with a spicy hot sauce

CRISPY MUSHROOMS 21

served with spicy BBQ sauce

VEGETARIAN SAMOSA 5PCS 14

crispy patties stuffed with vegetables and deepfried, served with salad

OKRA TEMPURA

served with chipotle mayonnaise

JALAPENO PAKORA POPPERS

hot peppers stuffed with beyond meat & fermented vegan cheese

NAAN

warm interludes -freshly baked to order in a charcoal tandoor

NAAN

plain / garlic

CHEESE NAAN

plain naan bread stuffed with mozzarella cheese

KEEMA NAAN 8

Rich chocolate brownie topped with salted caramel and vanilla ice cream

TANDOOR SE

our signature performance — bold, charred, and unforgettable

LAMB SEEKH KEBAB

lean lamb minced & marinated with green chillies, coriander & onion served with tamarind sauce

RESHMI KEBAB 26

minced chicken marinade with green chillies, coriander & onion served with tamarind sauce

LAMB CHOPS 35

lamb chops marinated in olive oil & lemon juice served with a refreshing mint yoghurt chutney

MUTTON CHAPLI KEBAB

pashtun-style minced mutton kebab and yoghurt

TANDOORI PHOOL (**)



31

broccoli florets seasoned with yellow chilli & spices, coated with a spiced batter of gram flour & ajwain, deep-fried skewered and chargrilled

AFGHANI CHICKEN BOTI

cubes of boneless chicken, marinated with a special Middle Eastern garlic sauce

PANEER TIKKA

26

diced cottage cheese glazed with herbs and barbecued on a live charcoal grill

SWEET ENCORE

sweet treats with a desi beat rich, sweet, and impossible to forget

KHEER

14

a light dessert of milk and ground basmati rice flavoured with cardamom and set in an earthen mould topped with pistachio & almond silvers

KULFI FALOODA

14

saffron noodles, basil seeds & rose hips







Exclusively for In-House Guests | 3-Course Meal - Choose 1 Starter, 1 Main & 1 Dessert | Mix & Match Across Western & Fusion Flavors

45++ per person

APPETIZER

Baked Feta with Honey & Nuts (*)



warm feta cheese drizzled with golden honey, topped with crunchy nuts on toasted sourdough

Masala Mushroom Arancini 🕐



crispy risotto balls blended with spiced mushrooms

Tomatoes with Basil Oil & Prosciutto

house-smoked tomatoes layered on baguette with basil oil and thin slices of prosciutto

MAIN COURSE

Grilled Chicken Breast with Herb Butter

juicy chicken breast grilled to perfection with herb-infused butter on creamy mash and vegetables

Pan-Seared Fish

tender white fish fillet seared with lemon butter, herbed rice and sautéed vegetables

Paneer Stroganoff (**)

rich and creamy cottage cheese with a touch of indian spices, topped with mushroom & peppers with jeera rice pilaf

Creamy Penne Pasta with Roasted Vegetables



penne pasta tossed in a light herb cream sauce with grilled vegetables

DESSERT

Canadian Blueberry Almond Cake

buttery almond cake topped with juicy Canadian blueberries

Kheer

Traditional Indian rice pudding flavored with saffron & cardamom and nuts





FREEFLOW BEVERAGE MENU



LUXURY

For the first hour starting at \$100++ per guest Every subsequent hour adds \$20++ per guest

Alcoholic

Non - Alcoholic

Hard Liquor

Premium Gin Premium Vodka Premium Rum Premium Tequila

Wine & Champagne

Champagne White Wine Red Wine

<u>Juices</u>

Apple Juice Orange Juice Cranberry Juice Mango Juice

Soft Drinks

Pepsi Pepsi Black 7-Up Evervess Tonic Water Evervess Soda Water

PREMIUM

For the first hour starting at \$80++ per guest Every subsequent hour adds \$20++ per guest

Alcoholic

Non - Alcoholic

<u>Hard Liquor</u>

Gin Vodka Rum Tequila Whiskey Asahi Super Dry

Wine & Prosecco

Prosecco White Wine Red Wine

<u>Juices</u>

Apple Juice Orange Juice Cranberry Juice Mango Juice

Soft Drinks

Pepsi Pepsi Black 7-Up Evervess Tonic Water Evervess Soda Water



FREEFLOW BEVERAGE MENU



CLASSIC

For the first hour starting at \$60++ per guest Every subsequent hour adds \$20++ per guest

Alcoholic

Non - Alcoholic

Beer

Asahi Super Dry

Wine & Prosecco

Prosecco White Wine Red Wine <u>Juices</u>

Apple Juice Orange Juice Cranberry Juice

<u>Soft Drinks</u>

Pepsi/Pepsi Black 7-Up

STANDARD

For the first hour starting at \$40++ per guest Every subsequent hour adds \$20++ per guest

Alcoholic

Non - Alcoholic

Beer

Asahi Super Dry

Wine

White Wine Red Wine <u>Juices</u>

Apple Juice Orange Juice Cranberry Juice

<u>Soft Drinks</u>

Pepsi/Pepsi Black 7-Up

NON ALCOHOLIC DRINKS

Starting at \$30++ per guest

Water - Still/Sparkling Coffee

Juices - Apple Juice/Orange Juice/Cranberry Juice Soft Drinks - Pepsi/Pepsi Black/7-Up



CANAPES MENU



Indulge in a curated menu of delectable bite-sized delights, crafted to bring a perfect balance of flavors to your event. Whether you prefer classic Indian tastes or international favorites, our vegetarian and non-vegetarian options are designed to please every palate.

\$48++ per 4 selections, additional selections at \$12++ per item

Vegetarian

Paneer Tikka Bites

Grilled spiced paneer on mini toast, served with mint chutney

Mini Vegetable Samosas

Crispy pastry filled with spiced potatoes and peas, served with tamarind chutney

Tomato & Basil Bruschetta

Toasted baguette topped with a fresh tomato-basil mix drizzled with balsamic glaze

Caprese Skewers

Cherry tomatoes, mozzarella, and basil drizzled with balsamic glaze on skewers

Cucumber Hummus Bites

Thick cucumber slices topped with creamy hummus and smoked paprika

Aloo Tikki Toasts

Spiced potato patties on mini toast with tamarind chutney drizzle

Corn & Cheese Fritters

Golden sweet corn and cheese bites served with a cooling yogurt dip

Spinach & Feta Phyllo Cups

Delicate pastry cups filled with sautéed spinach and crumbled feta

Mini Masala Dosa Rolls

Mini dosas rolled with spiced potato filling, served with coconut chutney

Beetroot & Goat Cheese Canapés

Roasted beet slices topped with creamy goat cheese, honey, and cracked pepper



Non-Vegetarian

Tandoori Chicken Skewers

Juicy chicken pieces marinated in tandoori spices, served with mint chutney

Mini Fish Pakoras

Crispy pastry filled with spiced potatoes and peas, served with tamarind chutney

Smoked Salmon Blinis

Mini pancakes topped with smoked salmon, lemon cream cheese, and dill

Lamb Keema Tartlets

Spiced lamb mince in crispy tart shells, garnished with fresh cilantro

Mini Crab Cakes

Golden crab cakes served with remoulade sauce

Dessert

Salted Chocolate Cake

Decadent chocolate cake with a hint of sea salt, perfect for a sweet and salty bite

Black Forest Cake

Classic chocolate and cherry layered cake, served in mini portions

Vegan Brownies

Rich, fudgy brownies made with plant-based ingredients - a treat for all guests

Assorted Petit Cheesecakes

Mini cheesecakes in a variety of flavors, perfect for a single indulgent bite