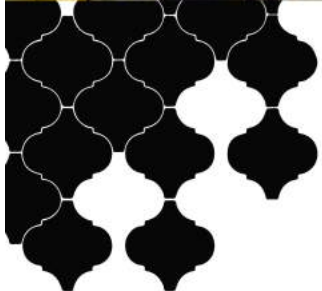


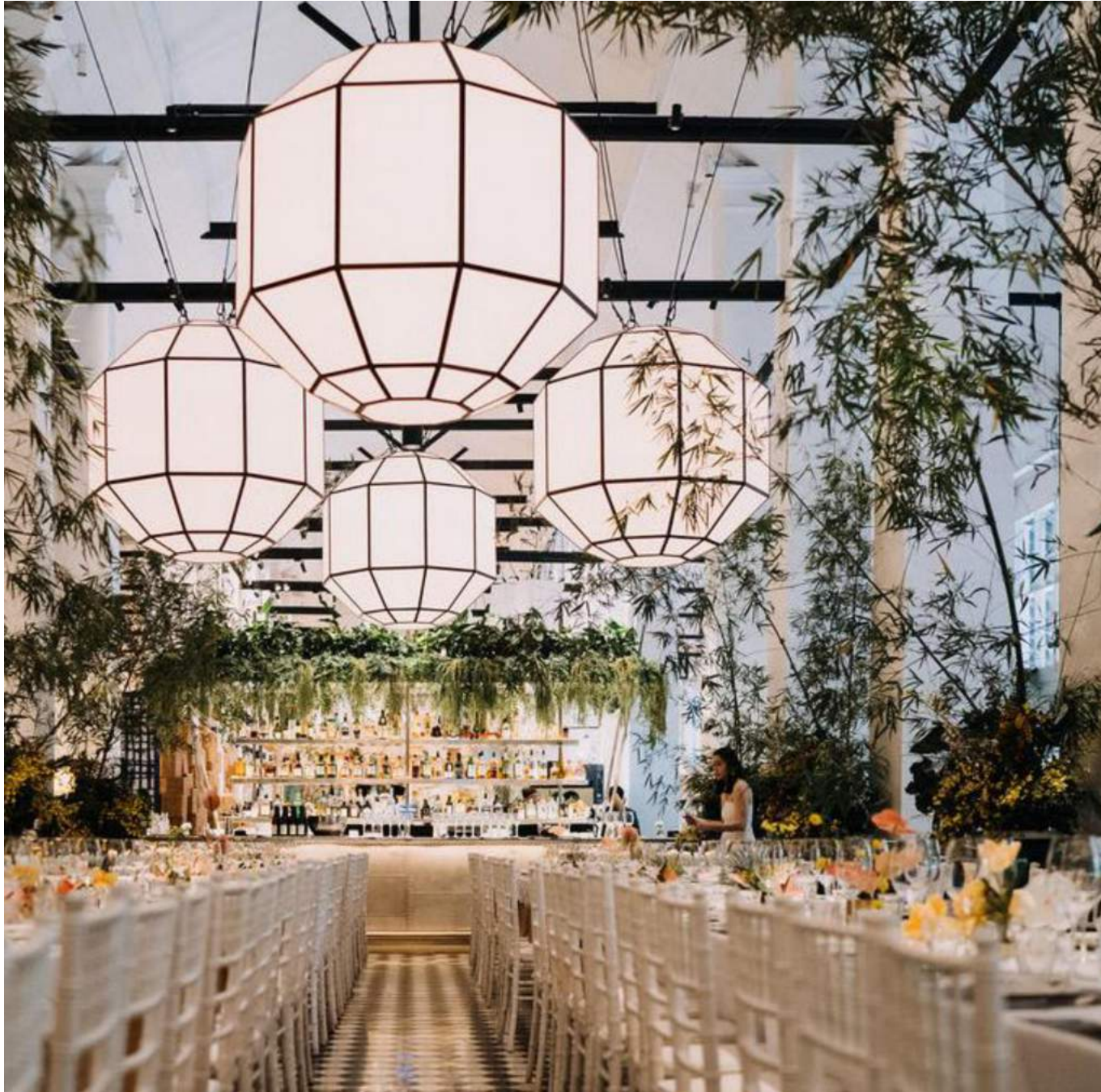


**WEDDINGS AT THE
DEMPSEY COOKHOUSE AND BAR**

For extraordinary moments

**THE
DEMPSEY**
COOKHOUSE & BAR



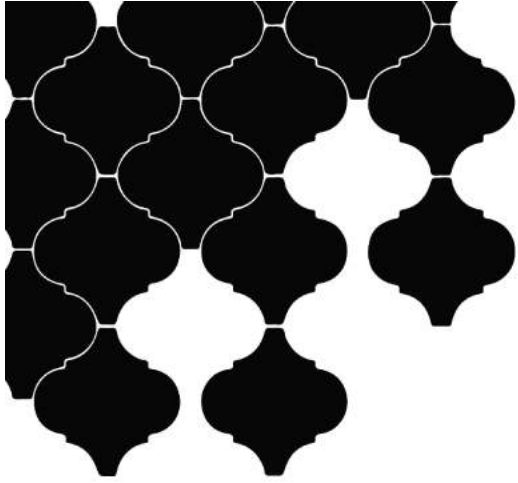


ABOUT US

The Singapore flagship of acclaimed Michelin Chef Jean-Georges Vongerichten, The Dempsey Cookhouse and Bar has a rich colonial heritage as a cookhouse for the British military barracks. In a fresh and open reinvention, the space is refined with preserved high ceilings and rustic black-and white lantern-tiled floor.

Lush, inviting and warmly lit, the space provides a romantic, relaxed and sophisticated space all at once.

Showcasing an open kitchen concept, the restaurant has a communal dining area and two private dining rooms.



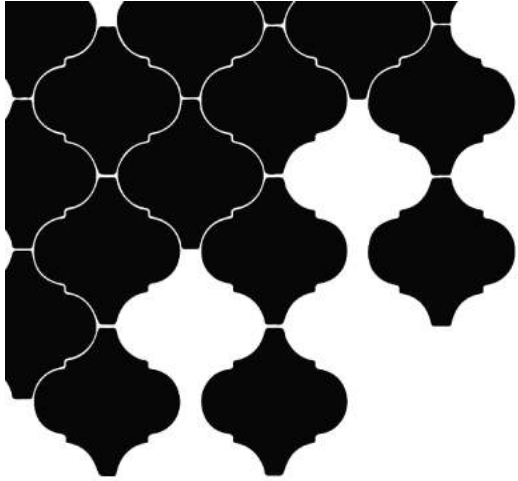
CHEF JEAN-GEORGES VONGERICHTEN

Acclaimed Michelin-starred chef Jean-Georges has made culinary history and developed a reputation as remarkable as his food.

The man behind a constellation of successful three- and four-starred restaurants worldwide, he is celebrated for his exacting attention to detail.

Jean-Georges is involved in every aspect of his restaurants from concept, menu, architectural design, staff selection and training - in an ongoing effort to create restaurants that are enduring and timeless.





EXECUTIVE CHEF MELISSA REVILLA

Born and raised in the Philippines, Melissa Revilla put her Economics degree on the back burner and headed to the Big Apple to pursue her lifelong dream of becoming a Chef. After cutting her teeth at several New York institutions, she relocated to Singapore and spent five years at db Bistro & Oyster Bar by Daniel Boulud before joining Spago's opening team as a Sous Chef. Now having led our team for almost 5 years since its inception, she was recently nominated for Chef of the Year at the World Gourmet Awards 2020.

Her passion for food has guided her philosophy that good food doesn't have to be complicated; she personally enjoys "simple food that's done by people who love and enjoy what they are doing".



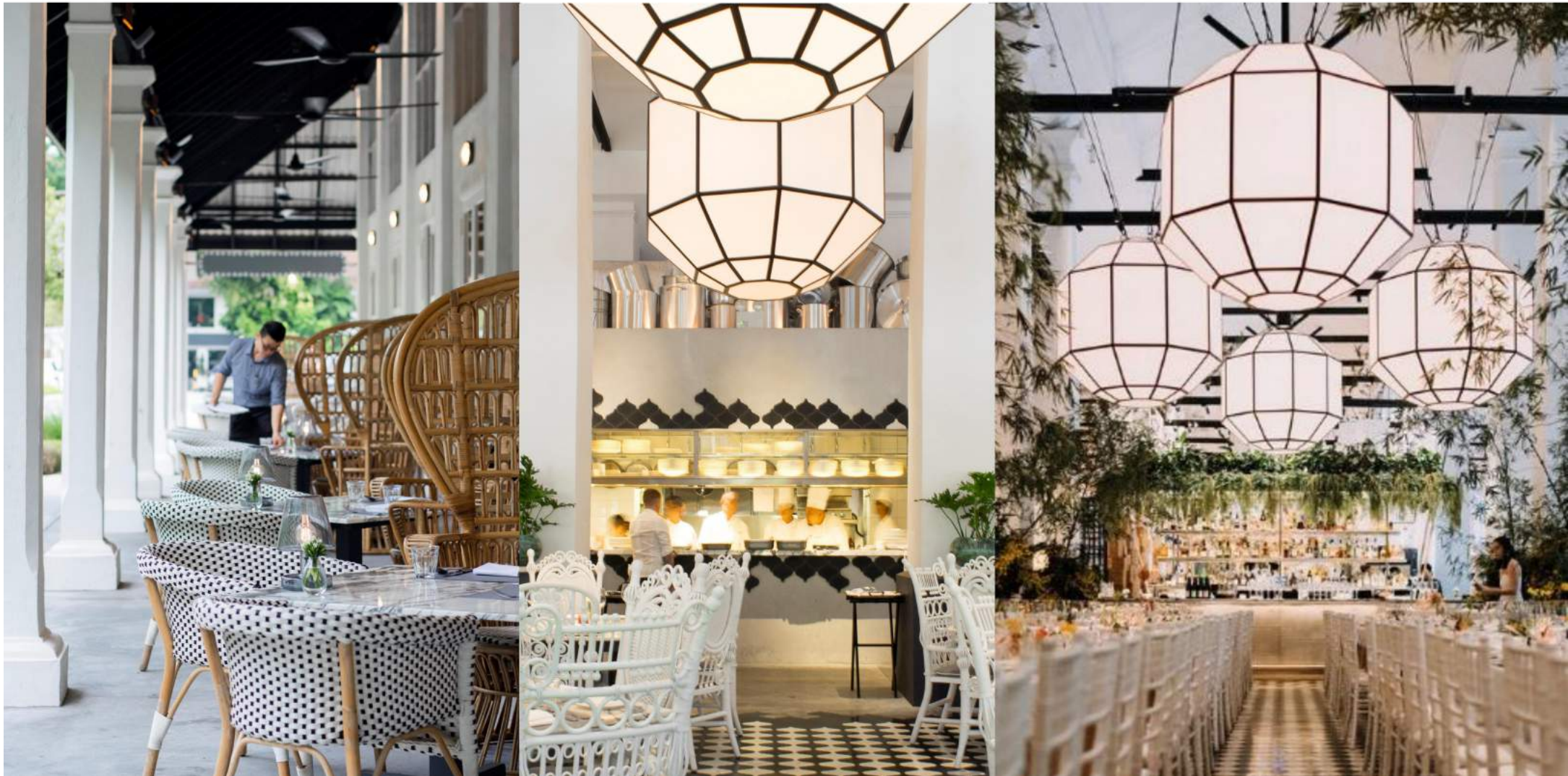
OUR SPACE

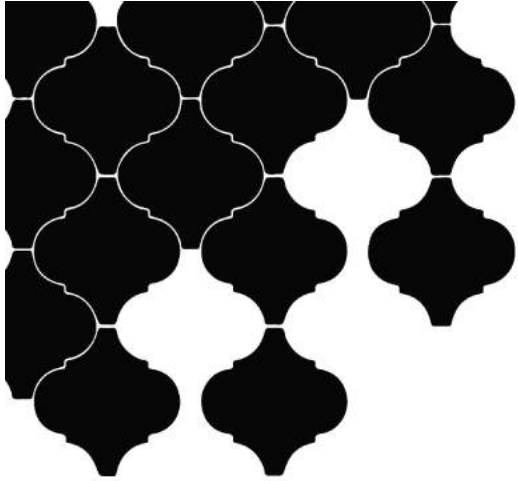
Entire Restaurant

Main Dining Area, Private Rooms, Alfresco, Bar Counter (5 zones)

Capacity

Maximum 130 guests





Private Dining Room 1

Capacity

Maximum 10 Guests
(2 groups of 5)

Private Dining Room 2

Capacity

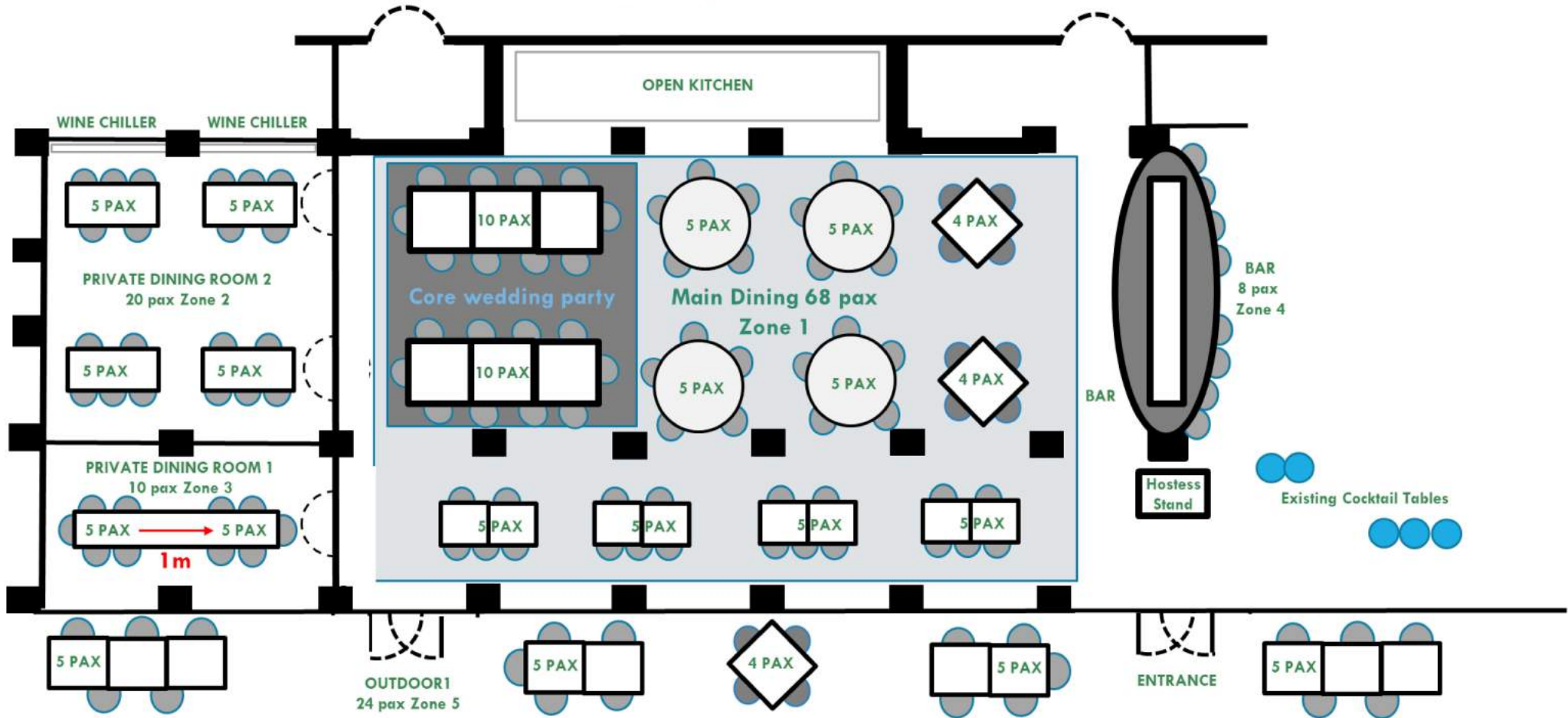
Maximum 20 Guests
(4 groups of 5)

Capacity and Floor Plan subject to change in accordance with government regulations at the time of publication.



FLOOR PLAN

TOTAL: 130 pax including bar & outdoor



Capacity and Floor Plan subject to change in accordance with government regulations at the time of publication. Kindly note that floor plan is not drawn to scale.

OUR FOOD

We serve contemporary fare with French influences, offering guests the best in-season produce. An exquisite curation of unique cocktails inspired by Asian flavours complement the menu. Choose from our array of curated menus and canapés.



Menus are subject to change due to seasonality of ingredients. Images of food are for illustration purposes only.

LUNCH MENU

INDIVIDUAL

AMUSE BOUCHE

Egg Toast with Caviar
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze

STARTER (CHOOSE ONE)

Guacamole with Peas, Warm Crunchy Tortillas
Kale and Broccoli Salad
Burrata, Citrus Salad and Basil
Crispy Maitake Mushroom, Golden Garlic-Sesame Crumbs

ENTRÉES (CHOOSE ONE)

Mushroom Crusted Trout, Leek Fondue, Lemon Vinaigrette
Crackling Chicken, Spinach, Buttery Hot Sauce
Caramelized Beef Striploin, Glazed Carrots, Miso-mustard
Tender Vegetable, Red Curry OR Crunchy Eggplant Parmesan (V)

DESSERT (CHOOSE ONE)

Warm Chocolate Cake, Vanilla Ice-cream
Salted Caramel Ice-cream, Sundae, Popcorn, Peanuts, Hot Fudge
Two Scoops of Sorbet

COFFEE / TEA

*Menu items are subject to seasonal changes



DINNER MENU

INDIVIDUAL

AMUSE BOUCHE

Egg Toast with Caviar
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze

SOUP

Butternut Squash Soup, Parmesan Cloud

STARTER (CHOOSE ONE)

Guacamole with Peas, Warm Crunchy Tortillas
Kale and Broccoli Salad
Burrata, Citrus Salad and Basil
Crispy Maitake Mushroom, Golden Garlic-Sesame Crumbs

ENTRÉES (CHOOSE ONE)

Mushroom Crusted Trout, Leek Fondue, Lemon Vinaigrette
Crackling Chicken, Spinach, Buttery Hot Sauce
Caramelized Beef Striploin, Glazed Carrots, Miso-mustard
Tender Vegetable, Red Curry OR Crunchy Eggplant Parmesan (V)

DESSERT (CHOOSE ONE)

Warm Chocolate Cake, Vanilla Ice-cream
Salted Caramel Ice-cream, Sundae, Popcorn, Peanuts, Hot Fudge
Two Scoops of Sorbet

SOFT DRINKS

*Menu items are subject to seasonal changes



CANAPÉS

OPTIONAL ADD - ONS

SAVOURY

Seared Beef Tenderloin, Black olive, Cornichon
Chicken Skewers, Lime Dipping Sauce
Mini Beef Truffle Sliders, Brie Cheese Pickles
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing
Battered White Fish, Soft Boiled Egg Gribiche
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze
Sri Lankan Crab Crostini, Lemon Aioli, Dill

VEGETERIAN

Cheddar Jalapeno Puffs
Crispy Mushroom Roll, Tarragon Dipping Sauce
Sesame Crusted Asparagus, Yuzu Dipping Foam
Black Truffle Cheese Fritters
Tomato, Basil & Mozzarella Pizza
Avocado on Toast, Cumin, Chili Flakes, Olive Oil

DESSERT

Mini Pavlova, Strawberry Sorbet
Salted Caramel Ice Cream, Sundae, Popcorn, Peanuts, Hot Fudge
Carrot Cake, Cream Cheese Frosting
Honey Panna Cotta, Berries
Chocolate Mousse, Chewy Peanut Butter
Mango Lemon Curd Tart

*Menu items are subject to seasonal changes



WEDDINGS

We offer a Wedding Package that is inclusive of all of the following:

- Bespoke 4 to 5 Course Menu by Executive Chef Melissa Revilla
- Complimentary tasting of wedding menu for up to 2 persons prior to event
- Continuous flow of drinks based on wedding menu throughout the event.
- Bottle of Sparkling
- Fresh floral arrangements for dining tables
- Exclusive The Dempsey Cookhouse and Bar wedding favour for every guest
- Complimentary use of an easel for couple's wedding signage
- Up to 2 VIP parking spaces
- Corkage waiver for every 1 bottle of wine purchased from us (up to 8 bottles)
- Complimentary COMO Shambhala Nutritionist Consultation or Trial Class
- Preferential rates for families and friends to join COMO Shambhala classes.

Terms & conditions apply



SOLEMNISATIONS

We offer a Wedding Package that is inclusive of all of the following:

- Reception at Private Dining Room for 1 hour
- Fresh floral arrangements including floral stands, centerpiece and posies for bridal couple chairs
- COMO Dempsey's bespoke bridal couple chairs
- Complimentary usage of an easel for couple's wedding signage

Optional Add-Ons:

- Bespoke bento sets for takeaway only
- Wedding favour for every guest



CONTACT

We'd love to talk.

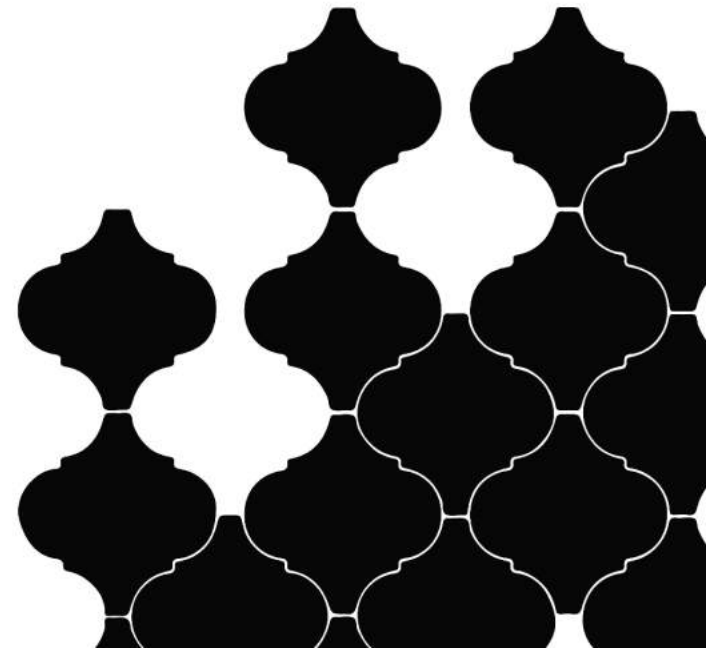
✉ event@comodempsey.sg

☎ 1800 304 5588

Block 17D Dempsey Rd, Singapore 249676

🌐 comodempsey.sg

📘 @dempseycookhouseandbar.sg



MORE AT COMO DEMPSEY

Dine

Candlenut

COMO Cuisine

Culina Bistro

The Dempsey Cookhouse and Bar

Ippoh Tempura Bar by Ginza Ippoh

Shop

Kids21

Dover Street Market Singapore

Grandiflora

Culina Market

