



ORIGIN  
Grill · Bar 源点

# PRIVATE EVENTS AT ORIGIN GRILL

Successful Meetings and Memorable Celebrations Delivered with Polished Sophistication



**Shangri-La hotel**

SINGAPORE



# A SPACE TO CALL YOUR OWN

From intimate gatherings and private social events to invitation-only parties and important business meetings, Origin Grill has a selection of beautifully appointed spaces to best meet your needs whether you are hosting 8 people or 100 people.



*Small Private Dining Room holds up to 8 guests*



*Big Private Dining Room holds up to 24 guests*



*The Main Dining Room holds up to 80 guests*



## OUR CUISINE

Origin focuses on sourcing premium, boutique products and using a less-is-more cooking philosophy to deliver clean, natural, farm-to-table meals.

Our vegetables are sourced at their peak from the best locales in the world to ensure farm-fresh goodness, including locally grown items whenever possible.

Our seafood is sustainable and ethically harvested from exceptional suppliers worldwide, and our artisanal meats come from award-winning farms to guarantee freshness and accountability.





# A LOOK AT WHAT'S POSSIBLE:

## —◀ MENU ▶—

### APPETIZER

Raw tuna on vegetable and seed flat bread, avocado and jalapeño cream, edamame and nori salt

Or

Hand-cut steak tartare, classic condiments, crowned with Kaluga Queen caviar

### MIDDLE COURSE

Acquerello Italian risotto with charred jumbo prawn and shellfish essence

### MAIN COURSE

Williams River crossbred Wagyu tenderloin 180gr, 400 days grain fed MB 5/6, Tuscan kale, potato and confit shallot red wine jus

Or

Charred Lombok lobster served on the shell with soy, spring onions, ginger and garlic

### DESSERT

Enchanted black forest

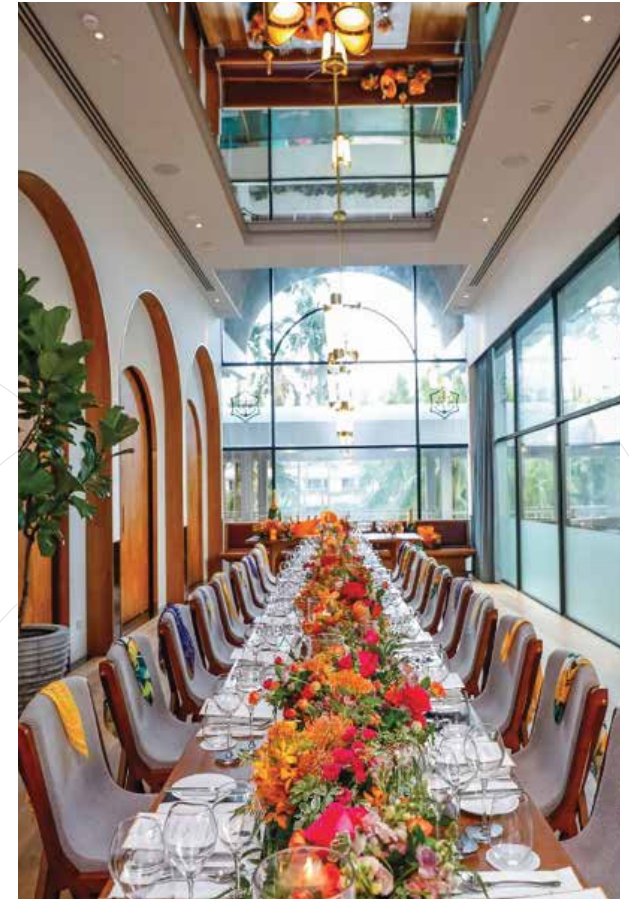
Or

Drunken Sacher sponge with amarena cherry and Caraïbe chocolate cream and cherry sorbet

Menu for vegetarian, gluten free and other dietary requirements are available upon request.

# A LOOK AT WHAT'S POSSIBLE:

— ◀ DÉCOR ▶ —



Past Event - Women of Tomorrow



# A LOOK AT WHAT'S POSSIBLE:

— ◀ DÉCOR ▶ —



Past Event - Ruinart



# WORKING TOGETHER WITH YOU:

— ◀ OUR TEAM ▶ —





# WORKING TOGETHER WITH YOU

## **Chef de Cuisine, Heidi Flanagan**

Helming the kitchen at Origin Grill,

Chef Heidi Flanagan sources artisanal, farm-to-table ingredients from the best locales in the world.

Using simple, but expert techniques, she allows the natural flavours of the food shine through, so that you leave the table feeling comforted and fulfilled.





# WORKING TOGETHER WITH YOU

## Head Sommelier, Britt Ng

With years of experience curating award-winning wine lists, our Head Sommelier Britt Ng will help you elevate your event with the perfect pairing. With more than 400 labels to choose from, including over 45 grape varietals, Britt is an expert at uncorking the right bottle for every occasion.





# SELECTING THE DETAILS

WE ARE PLEASED TO DISCUSS YOUR SPECIAL REQUESTS

## Lunch 12pm - 3pm

ROOM	MINIMUM SPEND		
	Capacity	Weekday	Weekend
Small Private Room	8 pax	\$600++	\$750++
Big Private Room	24 pax	\$1,800++	\$2,100++
Combined Private Room *34 covers or less will be seated in 1 long table	34 pax	\$2,550++	\$3,000++
Combined Private Room *50 covers will be seated in 5 tables of 10	50 pax	\$3,750++	\$4,500++
Main Dining Only	80pax	\$5,000++	\$7,000++
The Whole Restaurant	115 pax	\$8,000++	\$11,600++

\*Prices are in SGD, subject to 10% service charge and 7% GST

\*Weekend includes Saturdays and Sundays



# SELECTING THE DETAILS

WE ARE PLEASED TO DISCUSS YOUR SPECIAL REQUESTS

## Dinner 6pm - 11pm

ROOM	MINIMUM SPEND		
	Capacity	Weekday	Weekend
Small Private Room	8 pax	\$1,200++	\$1,400++
Big Private Room	24 pax	\$2,700++	\$3,150++
Combined Private Room *34 covers or less will be seated in 1 long table	34 pax	\$3,900++	\$5,000++
Combined Private Room *50 covers will be seated in 5 tables of 10	50 pax	\$5,500++	\$6,000++
Main Dining Only	80 pax	\$9,000++	\$11,000++
The Whole Restaurant	115pax	\$11,000++	\$13,000++

\*Prices are in SGD, subject to 10% service charge and 7% GST

\*Weekend includes Fridays and Saturdays

To enquire, please contact us at [origingrill.sls@shangri-la.com](mailto:origingrill.sls@shangri-la.com)  
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ORIGIN  
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