

CHEF'S TABLE

BY CHEF STEPHAN

EVENT PROPOSAL

Chef's Table by Chef Stephan Zoisl aims to create a space that is all about great produce and showcasing the dedication of producers globally - be it a farmer who is driven to work on incredible product to make a Chef's life easier, a wine maker who had the passion to look after the harvest all year round or Whisky master who had the dedication to let his product evolve over several years till it is final bottles.

Guests will be served a customized menu accordingly to the season's available produce, treated with the most creative dishes serve by Chef Stephan Zoisl himself. Guests can fully interact with the kitchen always as we try to recreate the feel of a home kitchen.

THE CHEF



Executive Chef Stephan Zoisl, born December 1981, grew up in the region of Innsbruck, Austria. He grew up in a family business and has had experience working in restaurants for over 20 years. Relishing in the luxury of having a professional chef as his father, Stephan's dream of picking up the toque or chef's hat came as no surprise. As a young boy he loved being in the kitchen.

Chef's professional career brought him to a 3 year apprenticeship at the 5 Star Hotel Europa in Innsbruck, followed by stints in Vienna, Do&Co Haas Haus with the option to work in their global catering company from time to time to witness the background operations of big sports events like the Formula 1. Further to this, he moved to St. Moritz, Switzerland (Mathis Food Affairs), back to Vienna (Steirereck, 2 Michelin Star), Vila Joya (Portugal, 2 Michelin Stars).

In 2006 he took on his first Sous Chef position at the age of 25 years.

What followed was a move to Singapore in the year 2007, where he took over as the head chef of the now defunct Novus Restaurant at the National Museum.

Followed by short stints (stagier) at the Fat Duck in Bray, UK (3 Michelin Star), as well Alinea, in Chicago (3 Michelin Stars), and his endless desire to travel - he decided to open Chef's Table by Chef Stephan on 1st January 2016 in Tras Street.

FOOD GALLERY



MINIMUM SPENDING

For exclusive booking, the following minimum charges apply:

Pure Rental: Sunday & Monday

3 hours: \$1000

6 hours: \$1,800 Whole Day: \$3,500

Tuesday- Saturday

3 hours: \$800

6 hours: \$1,500

**only morning rental available, clear by 1.30pm*

Event Booking:

Day	Morning/ Afternoon (ends by 4pm)	Evening
Monday – Thursday	\$3,500	\$7,000
Friday - Sunday	\$4,500	\$9,500

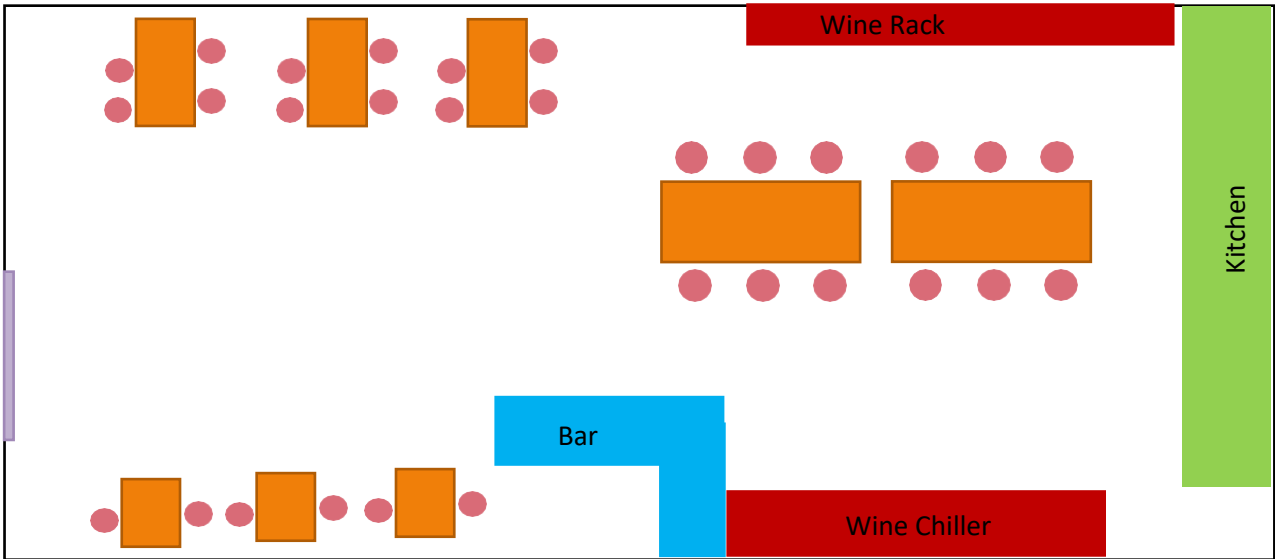
***all prices will be subject to 10% service charge and 8% GST charge.**

Additional Cost *all the additional costs are available upon request

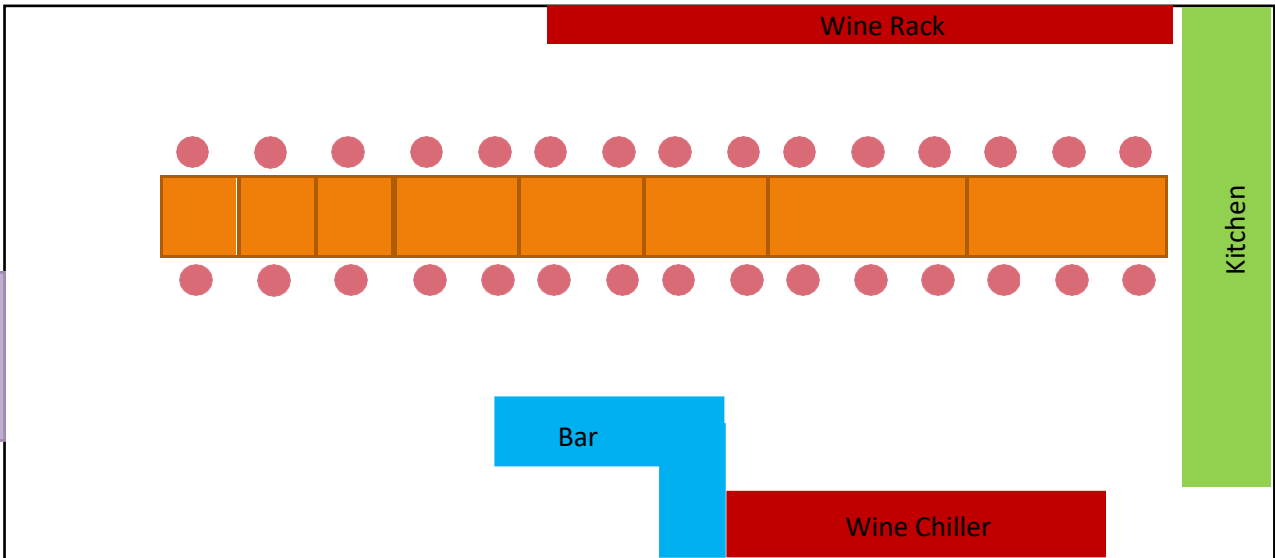
1. Projector & Screen
 2. Additional Catering Equipment
 3. Additional furniture (cocktail table, IBM table, Chairs...etc.)
 4. Floral arrangement or other theming
 5. Entertainment Requirement
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FLOOR PLAN OPTIONS

Option 1:



Option 2:



*not drawn to scale

Events layout available upon request

Seated Capacity	Standing Capacity
34	80-120

GALLERY



Daily Setup - Restaurant

10 separate tables for a total for 34 guests.

Last photo, bottom left - Toilet arrangement with big mirror and 2 toilet cubicles

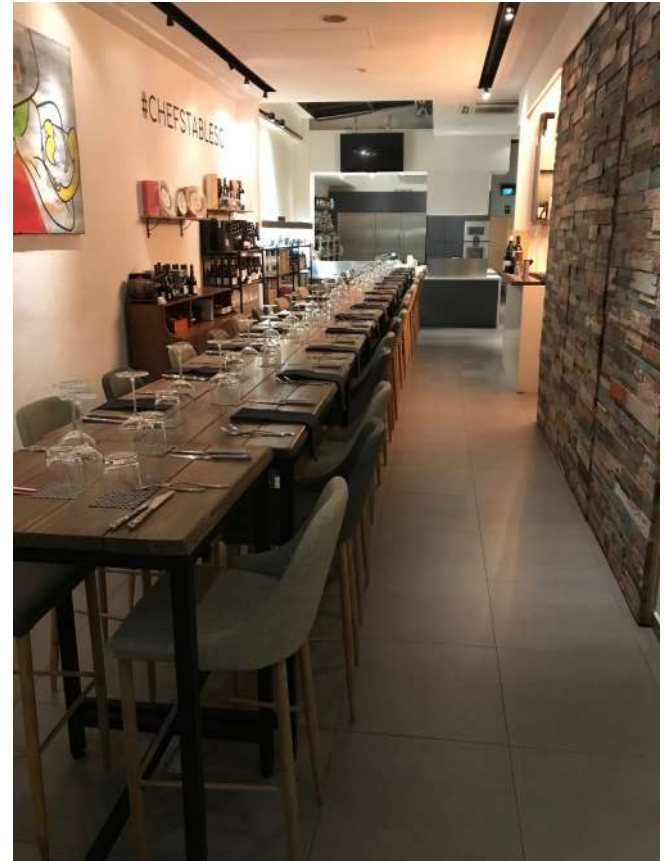
GALLERY - SETUP FOR 1 LONG TABLE (MAXIMUM 34 GUESTS)



EVENTS SETUP

Maximum length for 34 guests

If lesser guests, there can be a
Cocktail area / Welcoming area
at the entrance.



LOCATION

61 Tras Street, Singapore, 079000

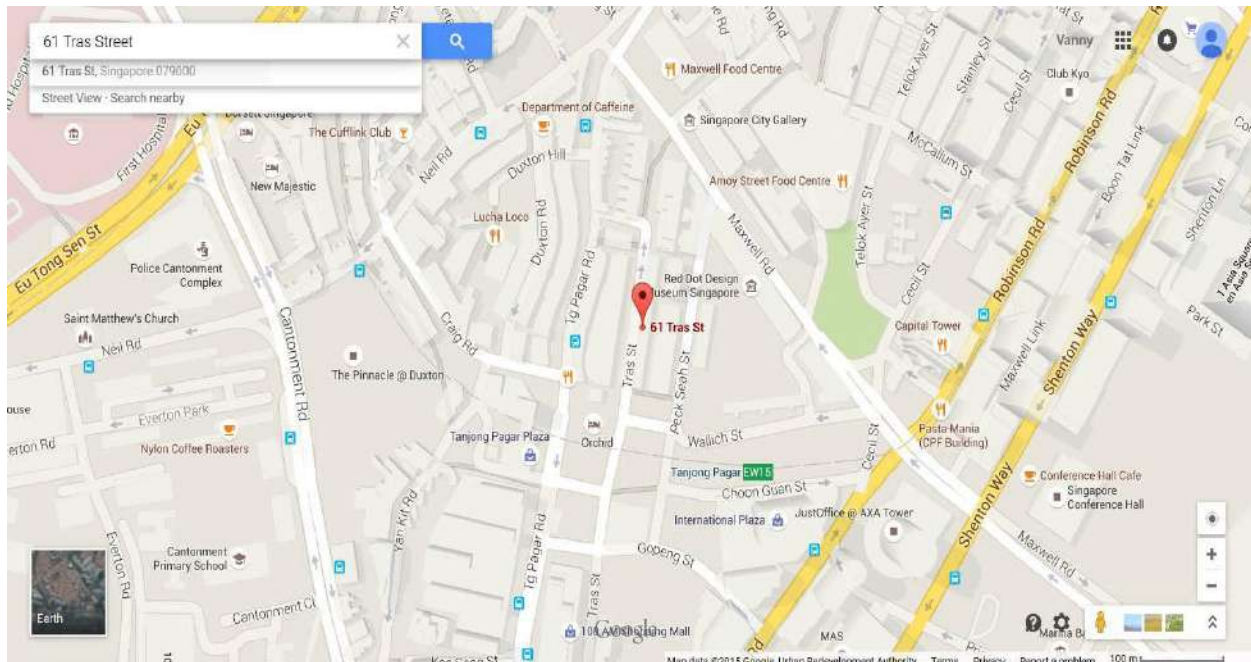
Operating Hours

Lunch: Friday only 12.00pm-3.00pm

Dinner: Tuesday to Saturday 6pm-midnight

Sunday and Monday: Closed
(All days are available for events on request) *kitchen close at 10.00pm

How to get here:



By Train: Tanjong Pagar MRT Station

By Car (Parking lot): Maxwell House, Orchid Hotel, Red Dot

Museum

TERMS & CONDITIONS

We will issue a contact for any confirmed events.

1. Please note that any guaranteed/ confirmed booking is subject to 50% cancellation charge on projected total spending based on the guaranteed number of guests.
2. The full payment must be paid on the day of the event by cash or credit card. Payment by cheque will not be accepted without prior arrangement.
3. The final number of guests must be given 1 week prior to the event date.
4. In the event of decrease of number of guests is made less than 48 hours prior to the date of the event, we reserve the rights to process the full payment based on the projected total spending based on the guaranteed number of guests.
5. Menu and beverage prices is only inclusive of food and beverage. Prices do not include any additional floral décor, AV rental, entertainment, photography. However, we are happy to assist you should you require any external vendors.
6. The client is expected to conduct their function in a legal and respectable manner and is responsible for conduct of its guests and invitees. The client will be charged for any damages that occur to the restaurant, the property or its staff including breakages. We reserve the rights to terminate a function, refuse service to any guests deemed intoxicated or taken responsible action to assist any intoxicated guests from the premises.
7. We assume no responsibility for the loss or damage to any property belonging to the client or their guests. No outside food or beverage is permitted to the premises under any circumstances without prior permission or arrangement.
8. Each party hereby indemnifies and holds the other and third party planner harmless from any loss, liability, cost or damage arising from actual or threatened claims or causes of action resulting from negligence or misconduct of such party or its respective officer, directors, employees, agent, contractors, members or participants, provided such individuals are acting within the scope of their employment.
9. The parties agree that any dispute in any way arising out of or relating to this contract may be resolved by a court of Singapore
10. It is expressly agreed that each party shall be relieved of its obligations under this Agreement in the event and to the extent the performance of the Agreement is delayed or prevented by any cause reasonably beyond its control, including, without limitation, acts of God, and acts or orders of government authorities, or by fire, flood or explosion, sale of the Restaurant, necessary and essential construction, arrest, or seizure under legal process, strike, lockout or work stoppage or other restraint of labour either partial or general, from whatever cause; but if and when the recurrence or condition which delayed or prevented such performance shall cease and be removed, it shall be the obligation of the Restaurant or the Organizer, as the case may be without further delay to commence the correction of such performance or confirm the correction thereof.

CONTACT

Thank you for your interest in holding your event at Chef's Table by Stephan Zoisl. We aim to delivery impeccable service with great food and wine. We look forward to work with you to deliver a successful event.

Feel free to contact us:

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