

PRIVATE SPEAKEASY

# THE COCKTAIL OFFICE







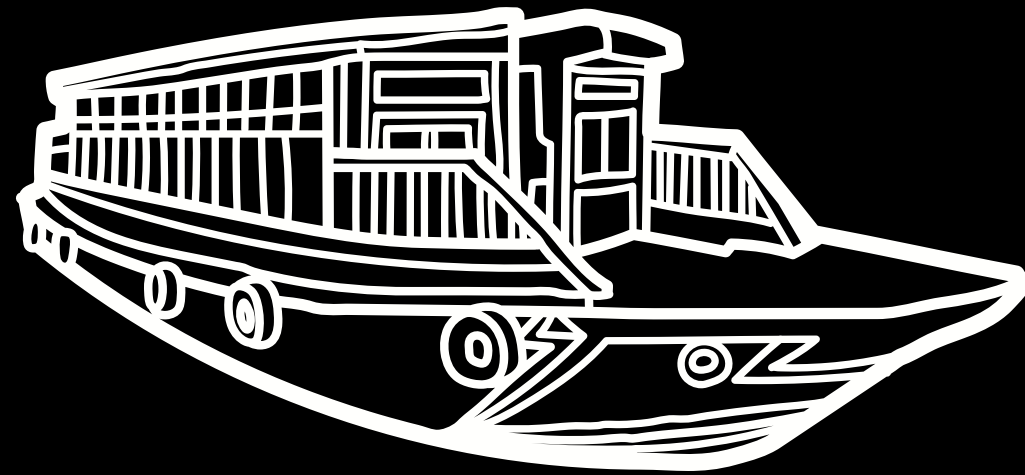
# IT'S A BUSINESS DOING PLEASURE WITH YOU

Welcome to The Cocktail Office, a hidden gem tucked within Clarke Quay's bustling office buildings, offering stunning views of the Singapore River. By day, a quiet workspace—by night, an intimate Canadian-inspired speakeasy serving innovative craft cocktails and timeless classics. Step in, leave work behind, and let our vibrant hospitality turn your evening into a memorable escape..



HOST YOUR  
EVENTS  
WITH US

# OUR UNIQUE EDGE



LOCATED IN THE  
HEART OF CLARKE  
QUAY WITH STUNNING  
SINGAPORE RIVER  
VIEWS



CUSTOMISABLE  
FREEFLOW THEMED  
COCKTAIL MENUS  
KEEP EACH VISIT  
FRESH.



WARM, PERSONALIZED  
SERVICE INSPIRED BY  
CANADIAN  
HOSPITALITY.



# OUR SERVICES

- **CURATED COCKTAIL MENUS (CLASSIC AND CUSTOM)**
- **FREE-FLOW EVENT PACKAGES (\$80++ PER PAX)**
- **EVENT HOSTING (UP TO 40 SEATED, 60 STANDING)**
- **FOOD AND CATERING PACKAGES (TAILORED TO EVENT NEEDS)**

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# FREEFLOW COCKTAILS

Free-Flow Open Bar Package  
@ \$120++ per pax (for 3 hours)

Includes:

- Your choice of 3 classic/custom cocktails
- Housepour spirits
- Wine & beer

This can be bundled into your minimum spend or added on based on group size.



# THE COCKTAIL OFFICE EXCLUSIVES

## LIGHT

### BLACKTIE AFFAIR

**HENNESSY SOP,SARSILIMECORDIAL  
GINGER ALE**

Dark, brooding,andcomplex—  
like a closed-door meeting after  
midnight.

### FOUNDER’S FIZZ

**WIDGESGIN,PINEAPPLE,LIME, MAPLE,  
AND TONIC FOAM**

A garden-fresh gin fizz with a  
modernist twist—bright, herbal,  
unexpected.

## MIDNIGHT

### VELVET AGENDA

**CHARCOAL VOLCAN TEQUILA BLANCO,  
LIME JUICE,, SUPER SYRUP, AROMATIC  
BITTERS**

a dark mood version of the  
margarita. fun and business

### NIGHT BRIEF

**BELVEDERE VODKA, TIM HORTONS  
COLD BREW COFFEE, MAPLE SYRUP,  
FOAMEE**

Bold, confidentandcaffeinated.  
Your late shift just got  
interesting.

## NAKED

### BOARDROOM PUNCH

**PINEAPPLE RUM, CLARIFIED CITRUS,  
ROSEWATER, SPARKLING WINE**

A clarified tropical highball  
that’s elegant enough for a  
suit and tie.

### EXECUTIVE MARTINI

**BACON VODKA, TOMATO DRY  
VERMOUTH, LEMON OIL**

Ourtake onthe power  
martini. Crisp, savoury, and  
razor sharp.

### SMOKE SIGNAL

**QUIQUIRIQUI MEZCAL, MANGO  
VERMOUTH, CINNAMON CAMPARI,  
PINK PEPPERCORN**

A bold and refined Negroni  
with a smoky twist—each sip  
is a sophisticated  
interruption.



## HIGHBALL/SPRITZ

### AMERICANO

Campari, Mancino Sweet Vermouth,  
Soda Water

A refreshing and slightly bitter aperitif,  
garnished with a slice of orange.

### FRENCH 75

Widges Gin, Lemon Juice, Champagne,  
Simple Syrup

A sparkling classic with a touch of  
elegance, garnished with a lemon  
twist.

### PALOMA

Los Arcos Tequila, Fresh Grapefruit  
Juice, Lime Juice, Club Soda

A citrusy delight, garnished with a  
grapefruit wedge.

22++

## SHAKENED

### SIDECAR

Hennessy VSOP, Cointreau, Fresh Lemon  
Juice

A sophisticated balance of citrus and  
sweetness, served with a sugar rim and  
lemon twist.

### BEE'S KNEES

Widges Gin, Fresh Lemon Juice, Honey  
Syrup

A sweet and tangy classic, shaken and  
served with a lemon wheel.

### PISCO SOUR

ABA Pisco, Fresh Lime Juice, Simple Syrup,  
Egg White

A frothy and aromatic blend, garnished  
with Angostura bitters.

25++

## STIRRED

### NEGRONI

Widges Gin, Campari, Sweet Vermouth

A bold and balanced Italian classic,  
garnished with an orange peel.

### OLD FASHIONED

Buffalo Trace Bourbon or Rye Whiskey,  
Sugar, Angostura Bitters

A timeless cocktail with a hint of  
sweetness, garnished with an orange  
slice and cherry.

### MANHATTAN

Wild Turkey Rye Whiskey, Sweet  
Vermouth, Angostura Bitters

A smooth and elegant mix, garnished  
with a cherry.

28++



# FOOD OPTIONS



**BAR BITES PLATTERS – FROM \$120++ PER PLATTER  
PERFECT FOR CASUAL MINGLING. EACH PLATTER FEEDS ~5 PAX. SAMPLE BITES:**

- MAPLE-GLAZED MEATBALLS
- TRUFFLE FRIES
- CHARCUTERIE & CHEESE
- KARAAGE CHICKEN WITH YUZU MAYO

**2. CANAPÉS MENU – FROM \$15++ PER PAX  
GREAT FOR STANDING EVENTS AND NETWORKING SESSIONS. SAMPLE ITEMS:**

- SMOKED SALMON ON RYE WITH CRÈME FRAÎCHE
- MINI BEEF SLIDERS
- VEGAN MUSHROOM TARTLETS
- CRISPY SHRIMP WITH CHILLI JAM

**3. SEATED DINNER MENUS  
FOR A MORE FORMAL OR INTIMATE EXPERIENCE, WE CAN ARRANGE A  
CURATED DINNER MENU WITH ONE OF OUR CHEF PARTNERS.**

- 3–5 COURSE MENUS
- CUSTOMISABLE THEMES (MODERN ASIAN, CONTEMPORARY CANADIAN, PLANT-FORWARD, ETC.)

**PRICING FROM \$65++ TO \$120++ PER PAX, DEPENDING ON MENU  
WE'RE HAPPY TO CUSTOMISE BASED ON DIETARY PREFERENCES, THEME, OR  
EVENT VIBE.**





# PAST EVENTS

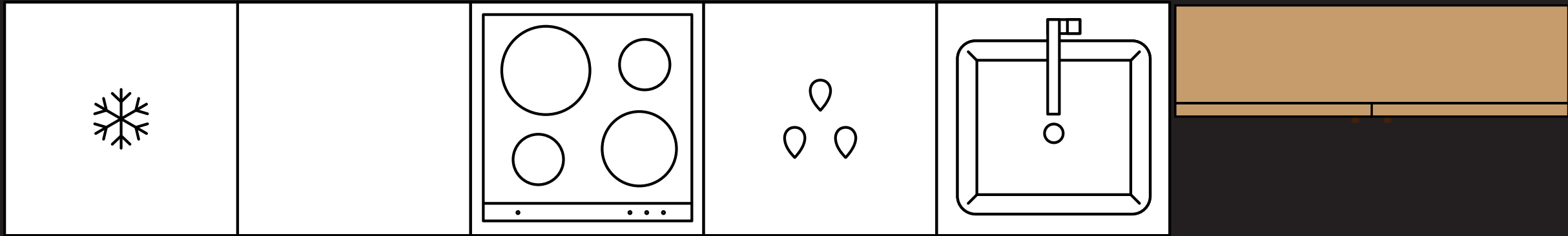
- Mabok Monday, Tinder Tuesdays, Wiseman's Wednesday
- Pride & Pink Dot celebrations
- Exclusive corporate and private buyouts



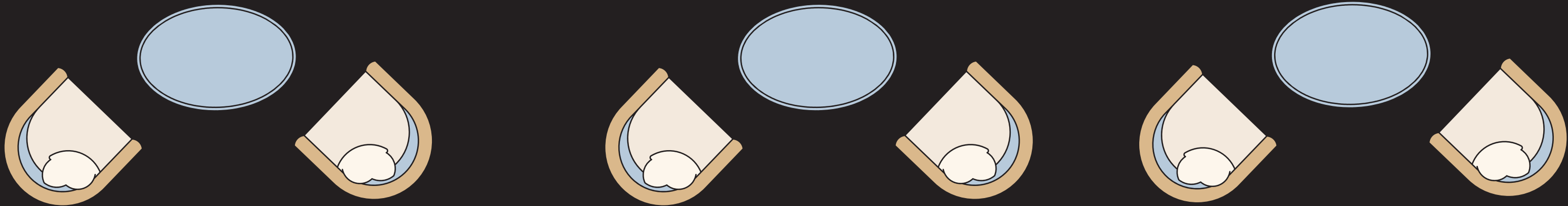
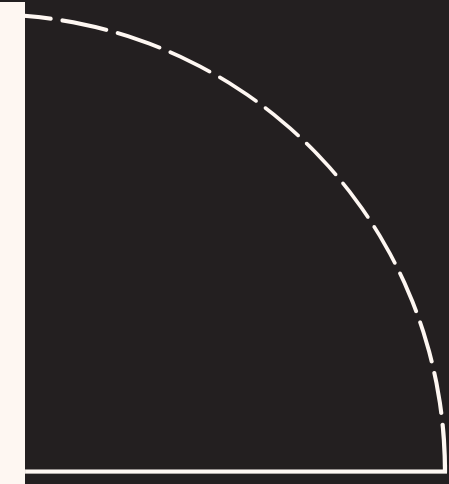
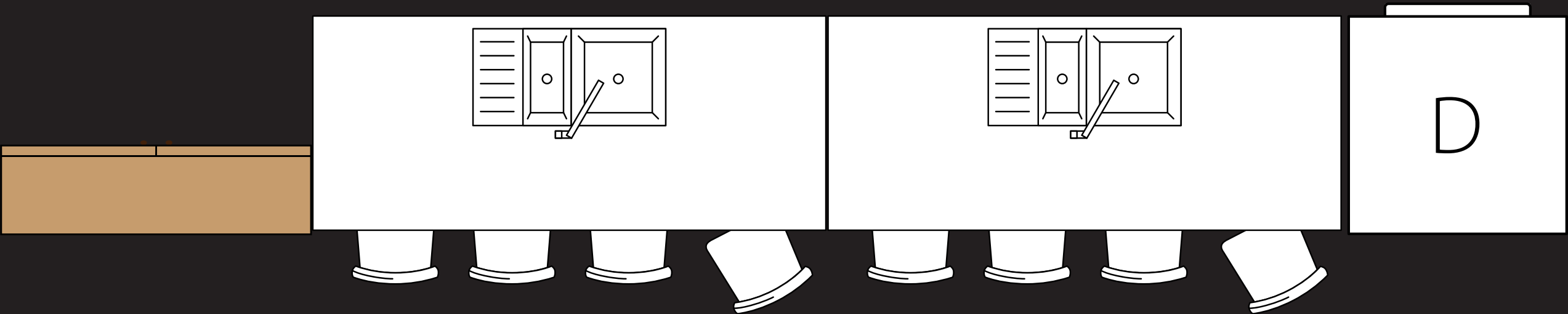


# SEATING AREA'S

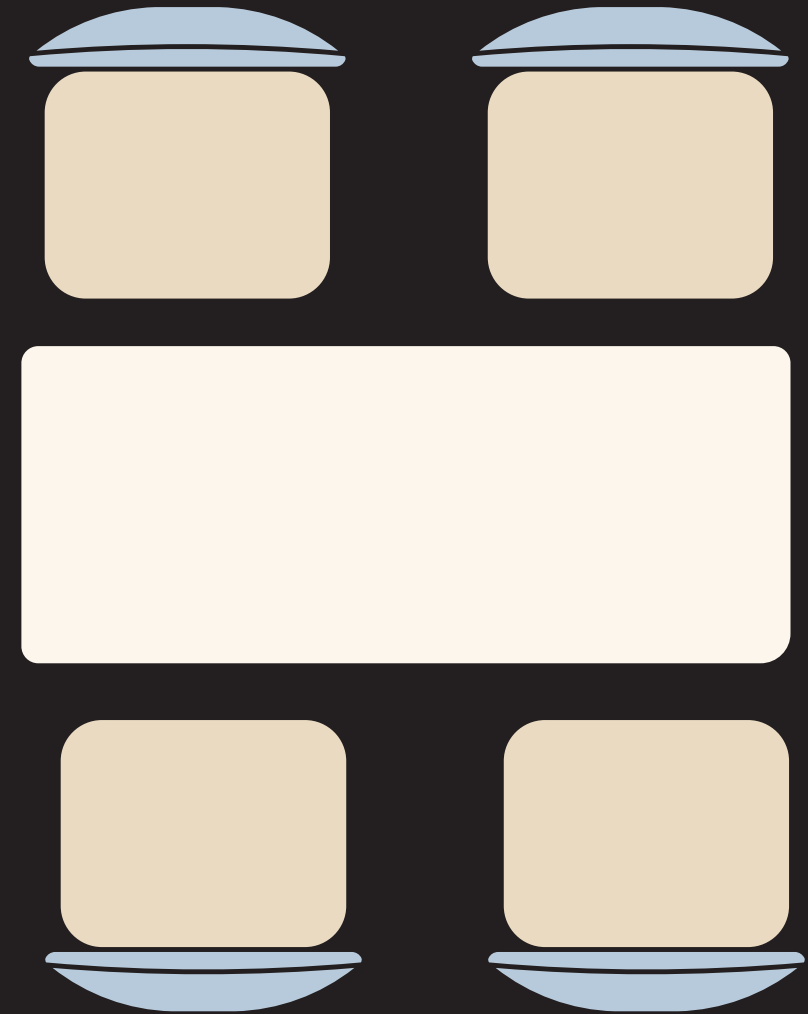
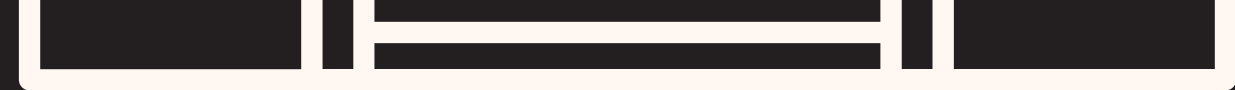
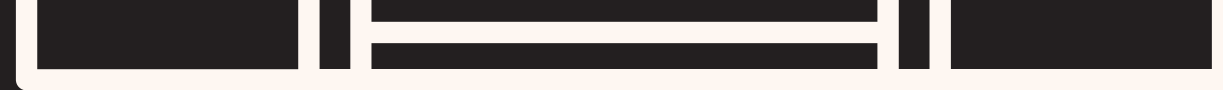




# THE BAR







# THE CAVE

