



Humpback

EVENTS DECK 2024



ABOUT HUMPBAC

Humpback is a convivial, modern seafood restaurant and wine bar by the Jigger & Pony Group on Bukit Pasoh Road. Our food menu showcases the best seafood of the season with inventive cooking, anchored by confident European culinary techniques and Japanese influences.

Humpback serves oysters sourced directly from the farms in the Pacific Northwest of the USA and Canada. There is also a fun wine list curated to be enjoyed with seafood and oysters!



OUR SPACE

Humpback is located in a 1930s shophouse along Bukit Pasoh Road, and the restaurant offers an intimate dining space with a mix of booth seating and dining tables.

CAPACITY

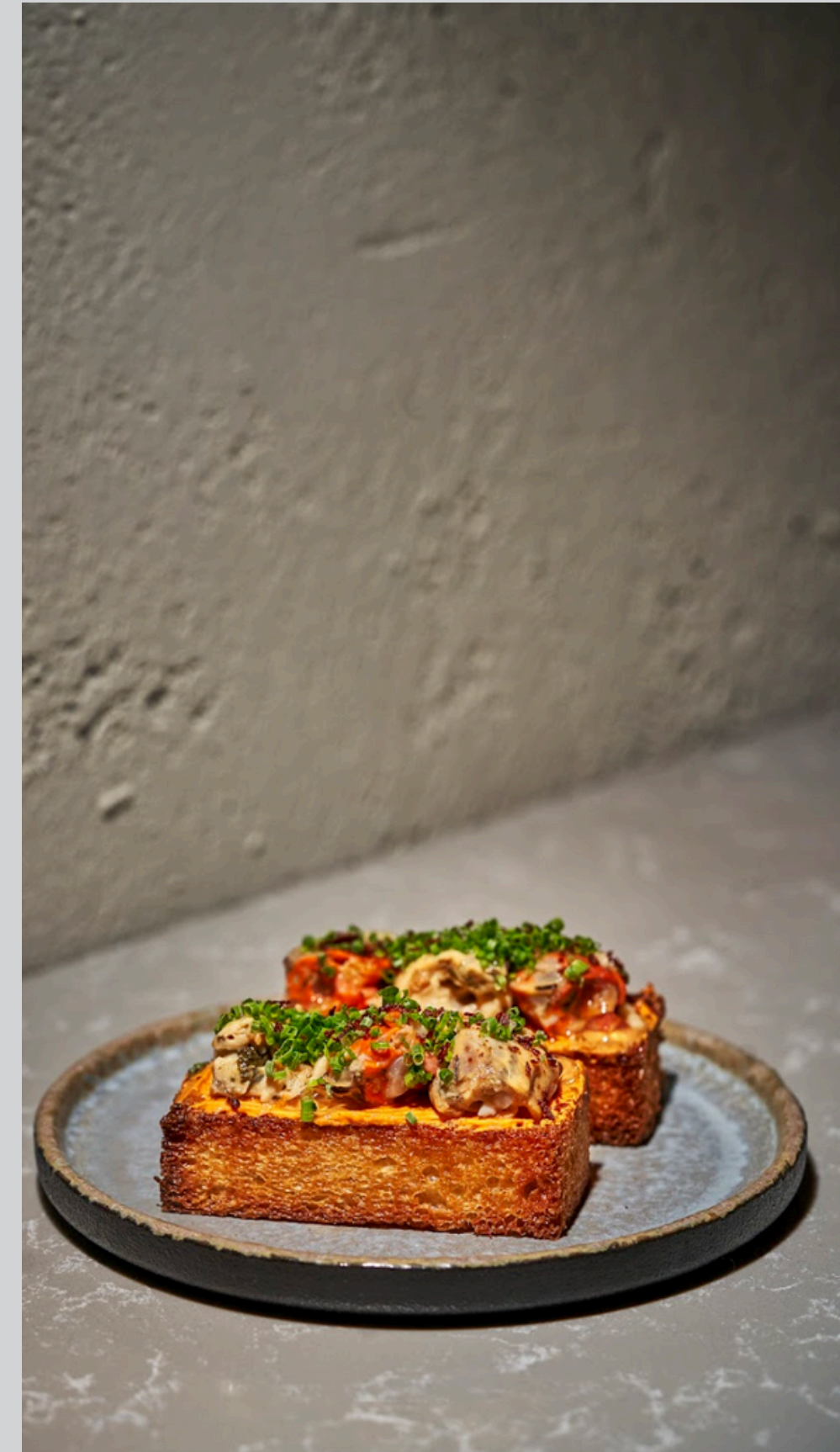
Maximum capacity: 40 pax indoors



FULL BUYOUT MINIMUM SPEND

For bookings that falls on a public holiday or festive season, minimum spend might vary and subject to management's approval.

	LUNCH	DINNER
MONDAY	N/A	\$6,000++
TUESDAY	CLOSED	CLOSED
WEDNESDAY	N/A	\$6,000++
THURSDAY	N/A	\$6,000++
FRIDAY / EVE OF PH	N/A	\$10,000++
SATURDAY	\$6,000++	\$8,000++
SUNDAY	\$6,000++	\$6,000++



EVENT DRINKS PACKAGE

Only available for full venue buy out events

CUSTOMISED DRINKS MENU	FREE FLOW PACKAGE
<p>Wines by the bottle \$80++ La Posta Bianco 2017, Mendoza, Argentina Tudernum Umbria Rosso IGT, Italy Terre Gaie Prosecco, Italy</p> <p>Beer by bottle \$12++ Pilsner Urquell</p> <p>Non Alcoholic \$6++ Coke, Sprite, Diet Coke, Ginger Ale</p> <p>Mocktail \$16++ Pear & Hops Seedlip, Pear, Hops, Tonic Water</p> <p>Cocktails \$22++ (Choice of 2 selections)</p> <p>Classic Gin & Tonic Gin, tonic water, lime</p> <p>Campari Spritz Campari, Prosecco, Soda, Orange Flower Water</p> <p>Classic Old Fashioned Bourbon, Brown Sugar, Bitters</p> <p>Classic Negroni Gin, Sweet Vermouth, Campari</p>	<p>Wine La Posta Bianco 2017, Mendoza, Argentina Tudernum Umbria Rosso IGT, Italy Terre Gaie Prosecco, Italy</p> <p>Beer Pilsner Urquell</p> <p>Cocktails Negroni Old Fashioned</p> <p>Non Alcoholic Coke, Sprite, Diet Coke, Ginger Ale</p>
<p>Charged as per consumption, event organisers may request for changes in the proposed drinks package. Changes are subject to the venue's discretion.</p>	<p>Minimum requirement of 30 pax \$100++ per pax for 3 hours \$115++ per pax for 4 hours</p>



THREE COURSE SET MEAL

\$80++ per pax

STARTER
(choose one)

Burrata
roasted soybean, seasonal fruit

Ricotta Gnocchi
kabocha pumpkin, spanish chorizo

FOR THE TABLE

Buckwheat bread
yuzu butter

MAIN
(choice of two for
your custom
menu)

Roast Chicken
tuscan kale polenta, sesame-miso jus

Scottish Salmon
bloomsdale spinach, koji cream, trout caviar

Petite Wagyu Fillet (supp +20)
butternut squash, Japanese keema curry

DESSERT

Guanaja Chocolate Tart
puffed buckwheat, soba-cha caramel

FOUR COURSE SET MEAL

\$95++ per pax

SNACK

Hamachi Pastrami Toast

STARTER
(choose one)

Hokkaido Scallop Sashimi
gochujang, orange blossom vinaigrette

Ricotta Gnocchi
kabocha pumpkin, spanish chorizo

Blue Crab Risotto (supp +7)
yuzu kosho, mitsuba, green sansho pepper

FOR THE TABLE

Buckwheat bread
yuzu butter

MAIN
(choice of two for
your custom
menu)

Scottish Salmon
bloomsdale spinach, koji cream, trout caviar

Kurobuta Pork Chop
tuscan kale polenta, sesame-miso jus

Petite Wagyu Fillet (supp +20)
butternut squash, Japanese keema curry

DESSERT

Guanaja Chocolate Tart
puffed buckwheat, soba-cha caramel



EVENT INFORMATION

DEPOSITS

For us to secure your event, we do require a deposit of 50% of the minimum spend + 9% GST. This sum will be deducted on the total bill on the day of the event. The availability of the chosen date will be based on first come first serve basis. A date is not considered secured until a deposit has been made.

MINIMUM SPEND

The minimum spend is the event organiser's commitment towards the venue to hold the event. It only applies for food and beverage for same day consumption. Minimum spend are subject to additional service charge and 9% GST. In the event that the minimum spend is not met, a venue fee for the difference will be charged.

CANCELLATION

Any changes or cancellation made by the event organizer within 14 days prior to the event will result in the forfeit of the deposit.

CONFIRMATION

A final guest count, as well as the food and beverage selections are due 14 days prior to your event.

DURATION

Event durations are a maximum of 4 hours and should end by 10:30PM. Should your event require a longer duration please speak with our events manager. Extension may be subjected to additional minimum spend and it is subject to availability.



EVENT INFORMATION

SET UP AND TEAR DOWN

All set-up must be done on the day of the event itself, during non-operational hours. Our events manager will be able to advise on the best time to set-up.

Additional charges may apply for set-ups during operational hours. All set-up items must be removed after the event ends.

We are flexible regarding table arrangements. Should your event requires our furniture to be moved out of the venue, the event organiser should engage a third-party moving service and storage.



AUDIO VISUAL SYSTEM

We can provide a projector and screen for a rental fee of \$60++. subject to availability. Kindly note that our projector does not come with a speaker for audio. Microphones are subject to availability, please check with our events manager. Our microphones comes with a speaker, also subject to availability.

Usage of the above equipments are allowed for full-venue bookings only.

DJ, BANDS OR MUSIC

The DJ will have to bring all their own equipment and list of equipment should be submitted to our events manager at least 30 days prior to the event for review and application of licenses.

Licensing fees will be borne by the event organiser. DJ/Band will need to adhere to our venue's sound level requirements.

Do share the size of the equipment with us to ensure that Humpback will be able to fit all operating equipment.



EVENT INFORMATION

OUTSIDE DRINKS OR FOOD

All food & beverage should be provided by our venue. However, exceptions can be made on a case by case basis. You may liaise with our events manager.

We do not advise guest to bring their own bottles. Should there be a scenario where you need to bring your own drinks, do speak with our events manager.

There is strictly no outside spirits. Corkage fees for wines are non-negotiable at \$65++ per 750ml bottle.

SPECIAL DIETARY

All dietary restrictions or allergies should be provided to our venue at least 14 business days prior to the day of the event. Our kitchen team will do our best to accommodate.

For special dietary requirements due to religion, please speak with our events manager.



FREQUENTLY ASKED QUESTIONS

01

Can we book the outdoor space?

The outdoor space will be included in your full booking of the venue, however the area is subjected to weather and we are unable to accommodate for confirmed seating outdoors.

02

Can I add on additional hours to my drinks package?

Do liaise this with the events manager, pricing will be subject to changes for customisation and subject to availability.

03

What kind of music do you play?

Our playlist features a mixture of urban R&B and 90s R&B. In addition, since it is a full buy out, you are welcome to play your own playlist if you wish.

04

Are you kids friendly?

We welcome patrons of all ages, however we do not have baby chairs or a kids menu.

05

Are we able to do a standing event?

Unfortunately, we do not as our venue's layout only offer a setting for sit down dinner only. If you are looking for a standing event, our sister venue, [Gibson](#) may be a good choice!



VENUE INFORMATION



CONTACT

info@humpback.sg

+65 9772 9896

18-20 Bukit Pasoh Road, Singapore 089834

HOW TO GET HERE

By Car: Street side parking is available on Bukit Pasoh Road. Gantry parking available at Teo Hong Road or at Pinnacle@Duxton.

By Train: Outram Park Station Exit 4

