

# CHEF'S TABLE

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BY CHEF STEPHAN

## EVENT PROPOSAL

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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 themed/ 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.

## ABOUT THE CHEF

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As a young boy in Austria, Chef Stephan Zoisl grew up working in the kitchen alongside his father, a professional chef in the family business. This instilled in him a relentless passion for good food, leading him to pick up the torch and embark on his own culinary journey. He kicked off his professional career in Innsbruck in 1997 with an apprenticeship at the iconic Grand Hotel, and continued earning experiences in notable fine dining establishments across Europe.

Chef Stephan arrived in Singapore in 2008 and immediately helmed the kitchen at the now-defunct Novus Restaurant and Bar.

Never one to rest on his laurels, he embarked on an eight-month food and travel sabbatical throughout South East Asia, England and the United States. It was during this time that he experienced a world of modernistic cuisine and molecular gastronomy at Heston Blumenthal's The Fat Duck, and Grant Achatz's Alinea.

In 2003, Chef Stephan opened his own cooking studio- My Private Pantry- dedicated to imparting his culinary skills to food lovers. In August 2015, the studio evolved to unveil Chef's Table by Chef Stephan, Singapore's first "Chef's-Table-Only" restaurant. Located on Tras Street, every guest at the restaurant will be treated to a Chef's Table experience; from a bespoke menu prepared with the freshest, seasonal produce, to table service by Chef Stephan and his culinary counterpart, Executive Head Chef Lorenz Raich.

Currently Chef Stephan is also working on several projects that include WMF, Gaggenau, his themed pop up restaurant Nutopia ([www.nutopia.asia](http://www.nutopia.asia)), as well as consultancy work in Singapore and overseas. For more up to date info visit Chef Stephan's personal page at [www.2015L.com](http://www.2015L.com)

Chef Stephan's philosophy: "Respect for produce and always using the freshest ingredients are the key to great food."

Towards creativity! - Stephan Zoisl (2015L)

## GALLERY

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## MINIMUM SPENDING

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For exclusive booking, the following minimum charges apply:

### **Pure Studio Rental:**

#### **Sunday & Monday**

3 hours: \$800

6 hours: \$1,500

Whole Day: \$2,500

#### **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
Tuesday – Thursday	\$2,000	\$4,000
Friday- Saturday	\$3,000	\$6,000

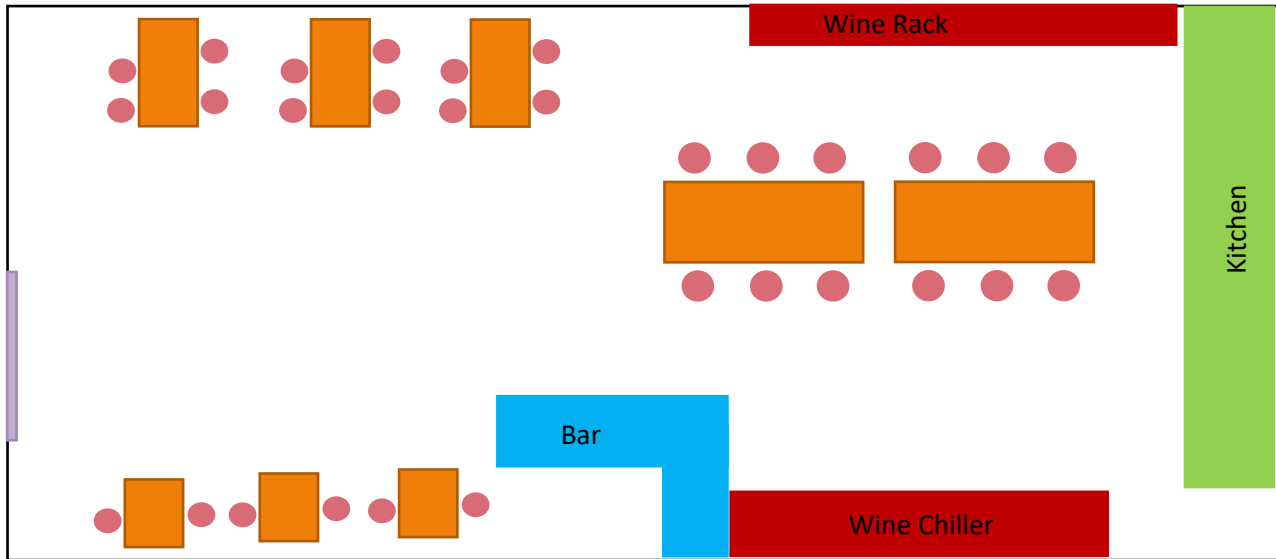
**\*all prices will be subject to 10% service charge**

**Additional Cost** \*all the additional costs are available upon request

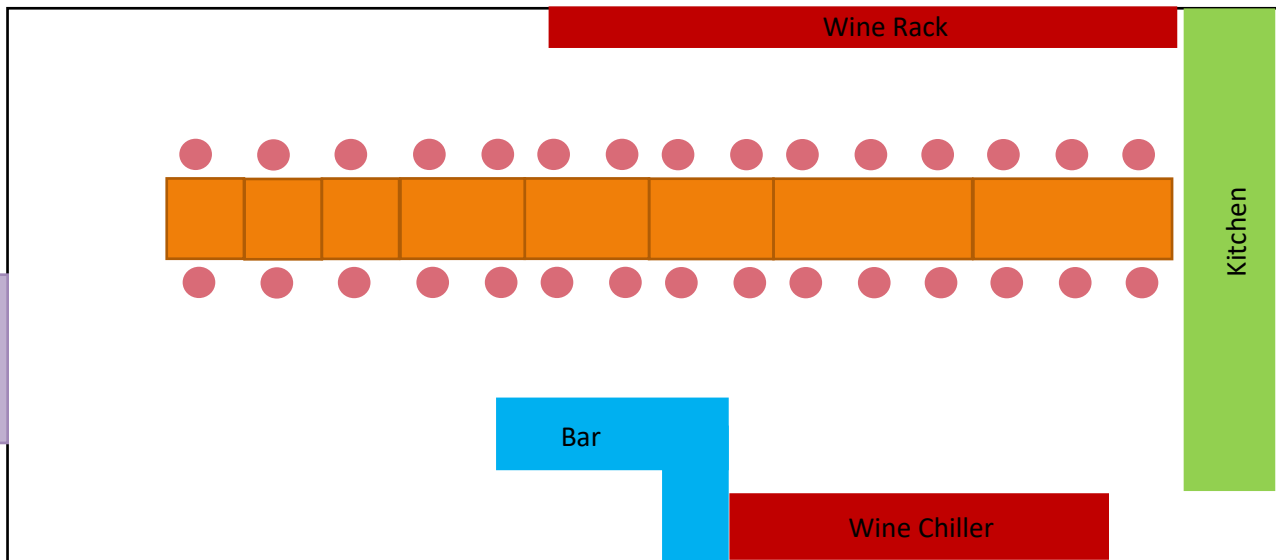
1. Projector & Screen
  2. Additional Catering Equipment
  3. Additional furniture (cocktail table, IBM table, Chairs...etc.)
  4. Floral arrangement or other theming
  5. Entertainment Requirement
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## FLOOR PLAN OPTIONS

Option 1:



Option 2:



\*not drawn to scale

Events layout available upon request

Seated Capacity	Standing Capacity
30	80-100

# LOCATION

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61 Tras Street, Singapore, 079000

## Operating Hours

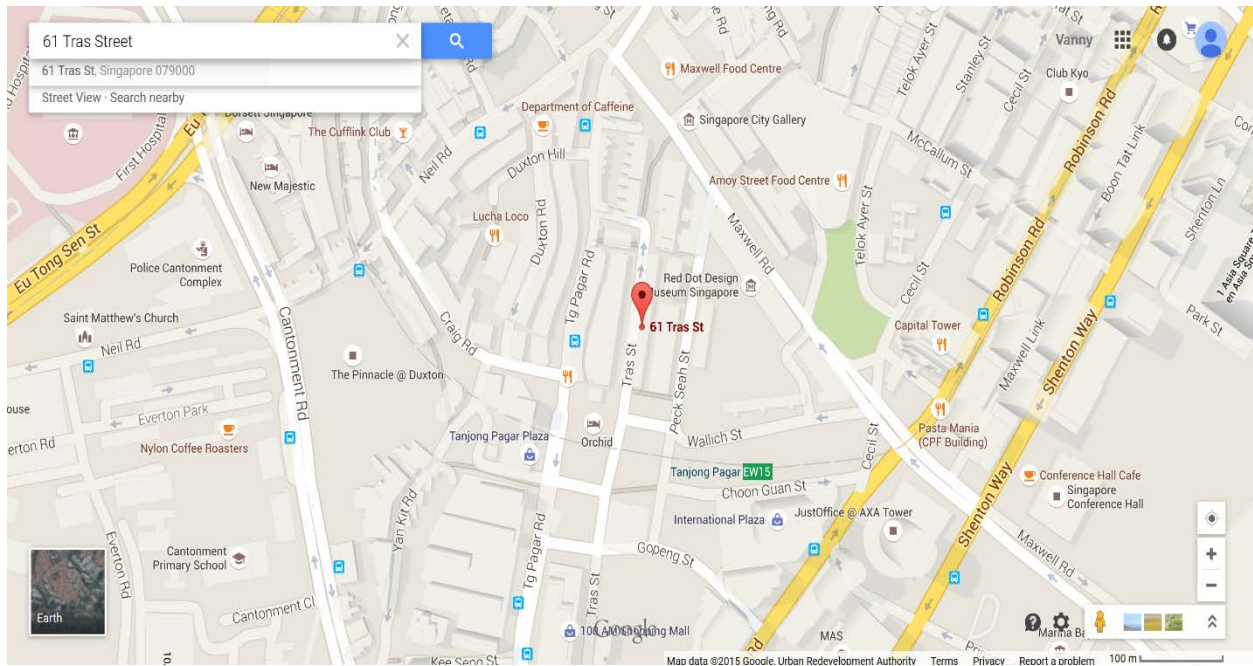
Tuesday to Saturday: 6.00pm-Midnight

Sunday and Monday: Closed

(All days are available for events on request)

\*kitchen close at 11.00pm

## How to get here:



By Train: Tanjong Pagar MRT Station

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

## TERMS & CONDITIONS

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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

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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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