

ABOUT CAFÉ IGUANA

Bringing tasty modern Mexican dishes and zingy tequila cocktails with our vibey chill ambience since the year 2000. With the combination of fresh ingredients in our food and thrilling selection of cocktails only made with 100% agave tequila and mezcal you are in for a Mexican treat!

Now, sit back and relax. Slurp on the delicious margarita and find happiness all wrapped in a fresh, warm tortilla.





OUR TEQUILAS

Every great tequila starts with great agave! A key ingredient in premium tequila, agave contains agavins that provides a natural sweetness without impacting blood and sugar levels. Here at Café Iguana, we serve only 100% agave tequila to ensure that every sip of margarita is perfect. Blended with an array of fresh fruits and a collection of our finest liquors, our agave tequila provides a quality like no other!

OUR FOOD

Our food is a modern take on traditional Mexican cuisine, bringing you a different form of excitement with the same good ol' contemporary vibes. Developed in-house by our Culinary Director of The Brewerkz Group; Chef Seow Tzi Qin, look forward to a new variety of Mexican street food and mains plus creative renditions of classic dishes with a twist! The menu also incorporates sustainable and locally sourced ingredients that bring across traditional flavours integral to authentic Mexican cuisine while promising a delightful balance of flavour perfection!





MENU SAMPLE

Ensalada Verde 🏶

Maple glazed 'IMPOSSIBLE™ Meat' Jerky, Citrus grapefruit vinaigrette, Mixed greens and Jicama topped with crispy tortilla chips

Bueno Nachos 🏶

Flour tortilla chips topped with Mexican rice, borracho beans, jalapeños and melted cheese

Iguana Platter

IMPOSSIBLE™ empanadas, chipotle prawn quesadillas, roasted fuego wings, barbacoa beef croquettes

Red Snapper Enchiladas

Ancho chile marination, flour tortilla wrap, tomatillo sauce and Mexican rice on side

Ancho Calamari

Mole verde, squid rings, ancho chile

Grilled Chicken Quesadillas

Plain flour tortilla, mixed cheddar, smoked chicken, lime crème

Shaker Churros 🍁

Stout Fudge sauce, Mexican caramel (cajeta), cinnamon sugar



CAFÉ IGUANA SAMPLE MENU



Iguana Platter



Shaker Churros (V)



Red Snapper Enchiladas



Camarones Diablo



Ancho Calamari



4 Cheese Mexican Burnt Cheesecake

CAFÉ IGUANA RIVERSIDE POINT



RIVERSIDE POINT

OPENING HOURS

MON - THU : 5PM TO 11PM FRI, SAT & PH EVE : 12PM TO 12AM SUN, PH: 12PM TO 11PM

ADDRESS

30 MERCHANT ROAD #01-03, RIVERSIDE POINT SINGAPORE 058282

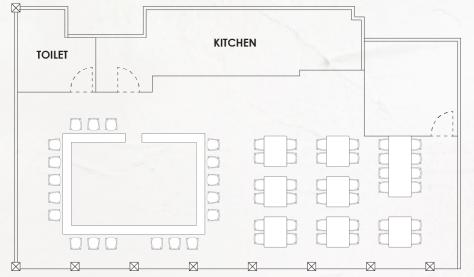
CAPACITY

SEATED - 170 PAX (INDOOR 80, OUTDOOR 90) STANDING - 194 PAX (INDOOR 94, OUTDOOR 100)

CAFÉ IGUANA RIVERSIDE POINT





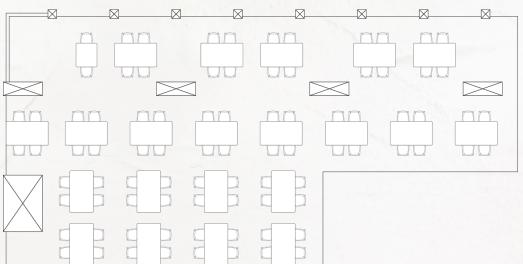


BAR & INDOOR DINING AREA SEATS 80 PAX STANDS 94 PAX

CAFÉ IGUANA RIVERSIDE POINT







OUTDOOR DINING AREA SEATS 94 PAX STANDS 100 PAX

CAFÉ IGUANA ORCHARD RENDEZVOUS HOTEL



ORCHARD
RENDEZVOUS HOTEL

OPENING HOURS

MON - THU : 5PM TO 11PM FRI, SAT & PH EVE : 12PM TO 12AM

SUN, PH: 12PM TO 11PM

ADDRESS

1 TANGLIN ROAD. #01-02 ORCHARD RENDEZVOUS HOTEL, SINGAPORE 247905

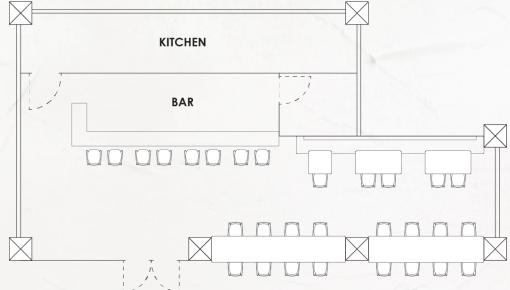
CAPACITY

SEATED - 116 PAX (INDOOR 30, OUTDOOR 86) STANDING - 104 PAX (INDOOR 18, OUTDOOR 86)

CAFÉ IGUANA ORCHARD RENDEZVOUS HOTEL





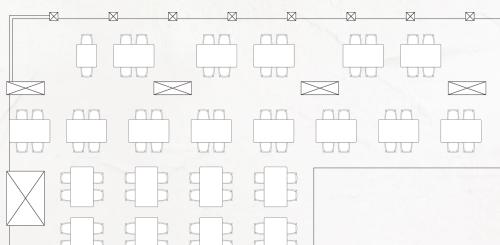


INDOOR DINING AREA SEATS 30 PAX STANDS 18 PAX

CAFÉ IGUANA ORCHARD RENDEZVOUS HOTEL







OUTDOOR DINING AREA SEATS 86 PAX STANDS 86 PAX

FREQUENTLY ASK QUESTIONS

MINIMUM SPEND

For groups larger than 30 pax, a minimum spend requirement applies. The amount varies based on the outlet, date, time, and number of guests. Note that minimum spend is higher during peak periods and at popular locations.

EVENT FORMATS

We can host various event formats: sit-down meals, standing cocktail reception, business presentation, buffet spreads, themed dinners, networking events, private parties

FOOD FORMATS

We offer various serving styles: sharing platters, individually plated meals, self-service buffets, or canapes with butler service.

DIETARY RESTRICTIONS

We will do our best to accommodate to any dietary restrictions including vegan, vegetarian and pescatarians options.

HALAL MEALS

We partner with a halal-certified caterer to provide high-quality halal food. Halal meals can be served using disposable crockery or separate porcelain wares reserved exclusively for halal meals, subject to availability.

CORKAGE

\$60++ for Wines & Champagne, \$100++ for Spirits & others. Charges are based on per bottle basis.

All alcohol brought in must be sealed and duty paid.

WET WEATHER

We highly recommend holding all events indoors, especially during the rainy season. If your event is scheduled outdoors and it rains, we will make every effort to move it indoors, subject to availability.

PRIVATE ROOMS OR PRIVATE AREAS

Our outlets feature an open concept and do not have private rooms expect Brewerkz East Coast Park. However, we can cordon off a section of the restaurant for your event.

BEYOND OPERATING HOURS

We can extend our operating hours for your event, subject to additional charges.

PAYMENT METHODS

PayNow, Bank Transfer, Cash, & Credit Card are accepted. A 3% surcharge is applied for credit card event payments.

PAYMENT POLICY

Upon confirming your event booking, a 50% deposit and a signed event order are required.

CANCELLATION POLICY

Cancellation charges are 50% if made within 5 working days and 100% if made within 3 working days.





Janelle Ng

Senior Executive, Events Sales +65 9154 8379 janelleng@brewerkz.com eventsales@menu.com.sg

