



**EVENTS DIGITAL
DISPLAYS**

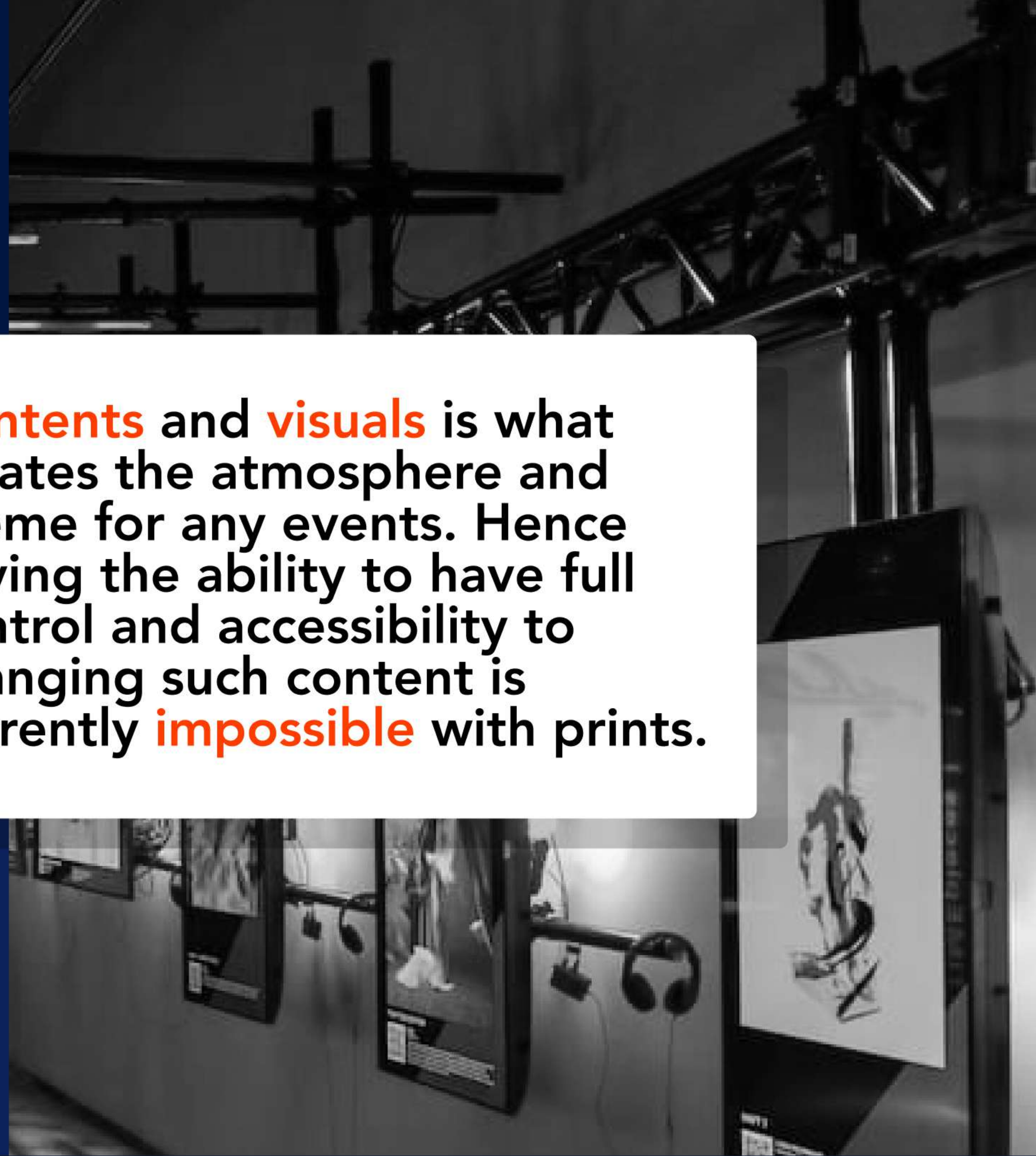
CONTENT
MANAGEMENT
SOLUTION



PROBLEM



Contents and **visuals** is what creates the atmosphere and theme for any events. Hence having the ability to have full control and accessibility to changing such content is currently **impossible** with prints.



PROBLEM



**Static & unappealing
content**



**Non-dynamic content
i.e. Fixed content
throughout the event**

SOLUTION

Mobile cloud-based
Content Management
System (CMS)

**VISUALS CAN
DYNAMICALLY
BE CHANGED
ON-DEMAND**



SOLUTION



**User-friendly
mobile-based system**



**Ultra-fast content
upload speed**



Scheduled Content



**Supports all major
media formats**

ACTIVATION PLAN

**DIGITAL DISPLAYS +
DIGITAL SCREEN
MOUNTS**

S\$ 100
/ SCREEN / DAY

LOGISTICS:

S\$ 500
/ 10 SCREENS

Delivery, Setup, Collection
[2-way transport]

**SCREEN SIZES
AVAILABLE:**

55" & 58"

***INCLUDES: ON-SITE COORDINATION PERSONNEL**

ACTIVATION SUPPORT

ADD-ON

**CONTENT MANAGEMENT +
DESIGN SERVICE + CONSULTATION**

S\$ 280
/ 5 SCREENS / EVENT

**MAXIMUM SUPPORT OF
UP TO 5 SCREENS PER
ADD-ON PACKAGE**

***INCLUDES: ON-SITE COORDINATION PERSONNEL**

***SUBJECT TO AVAILABILITY**

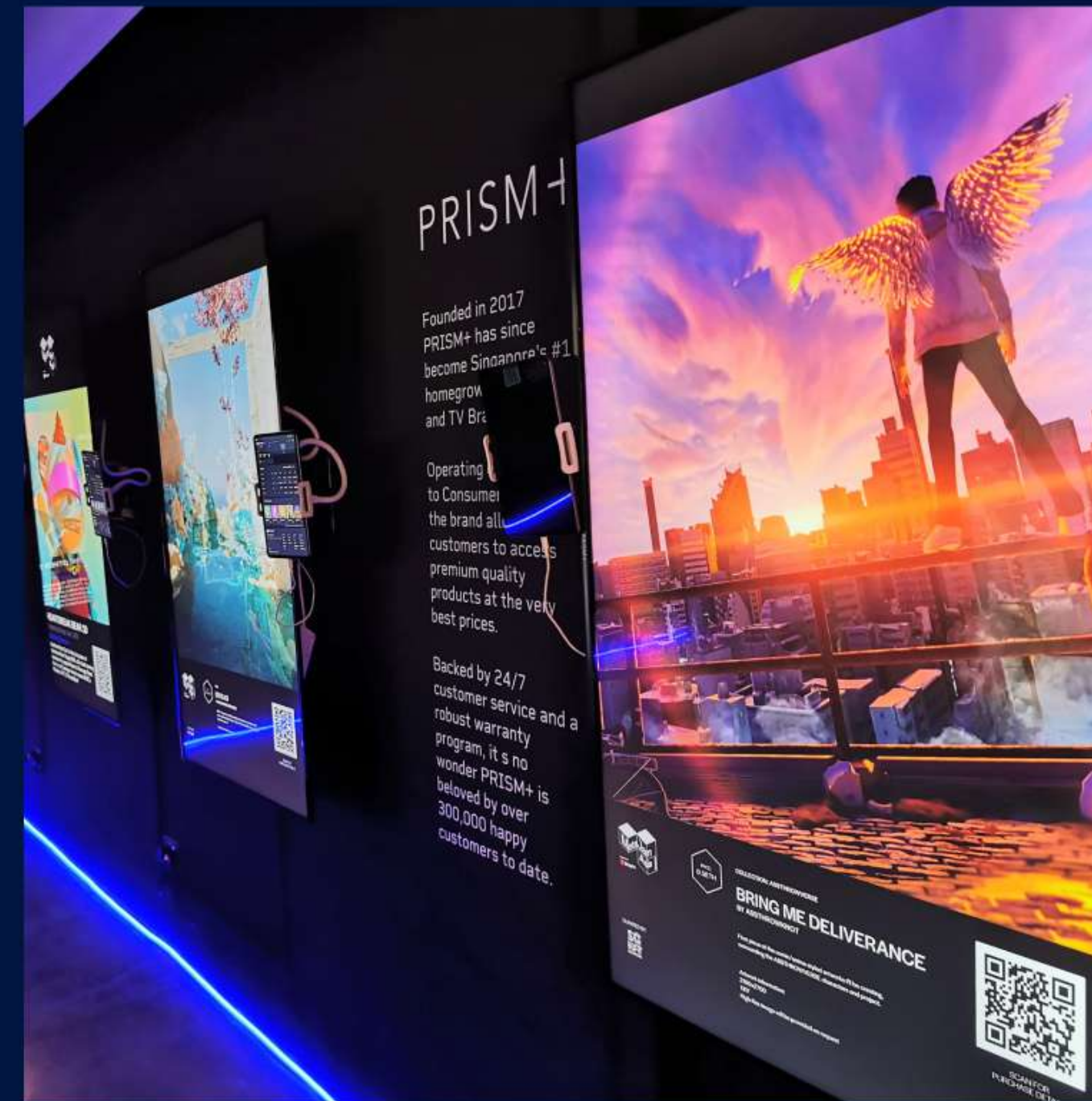
EVENTS

CORTINA WATCH 50TH ANNIVERSARY



EVENTS

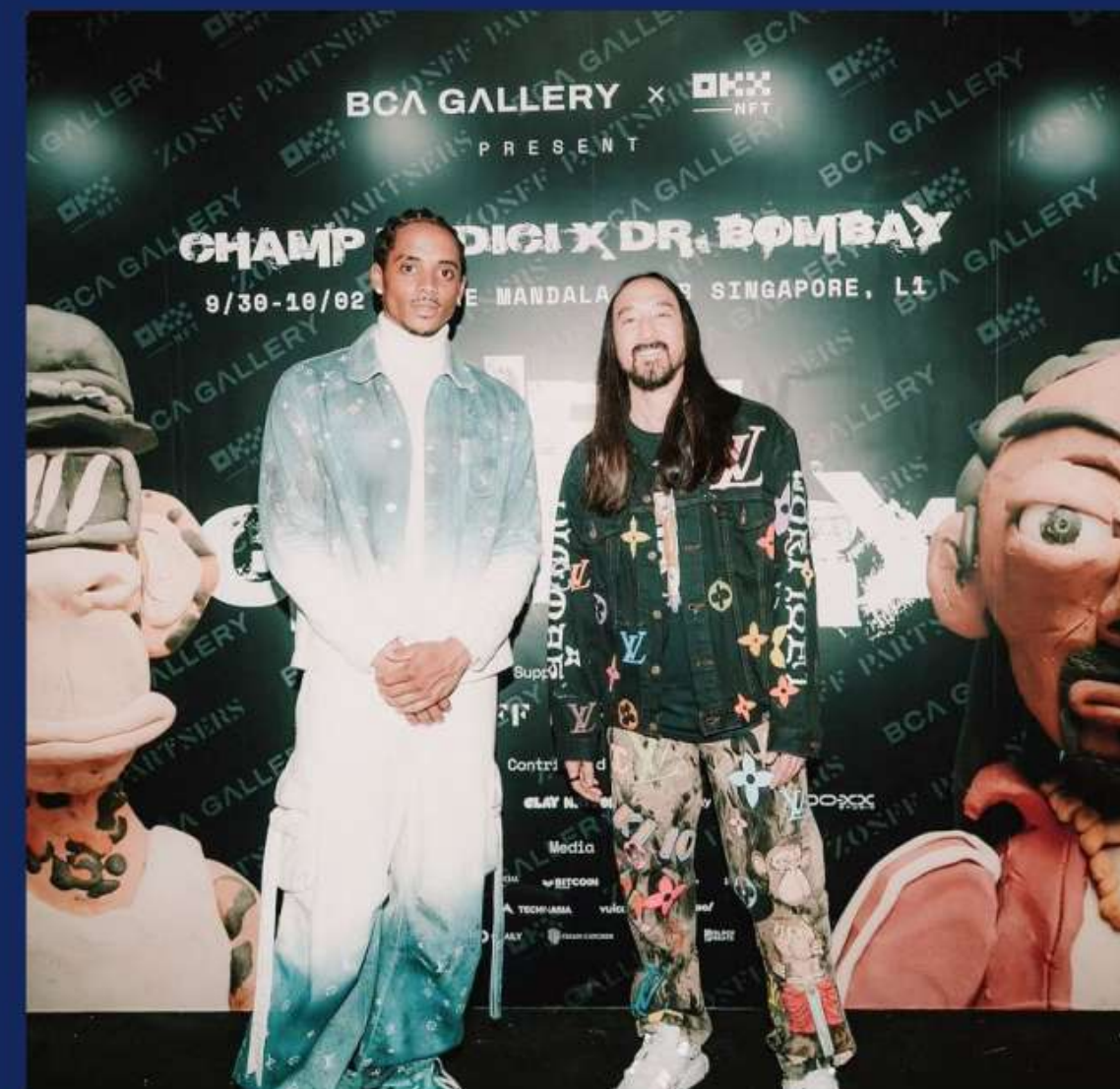
METAJAM ASIA 2022



ORGANIZERS: 	PRESENTER: 	SPONSORS:
PARTNERS: 		LAUNCH PAD:
MEDIA PARTNERS: 		SUPPORTERS:

EVENTS

CHAMP MEDICI LOUNGE @ MANDALA CLUB



EVENTS

MEN'S FOLIO META VISION



EVENTS

SINGAPORE

FOOD FESTIVAL

2022



ORGANISED BY

OFFICIAL PARTNERS

SUPPORTING PARTNERS

Conveniently located at Goodwood Park Hotel and being the first Teppanyaki restaurant in Singapore, Shima Restaurant prides itself on offering superior quality and freshness of food and a standard of service which is personal and caring.

Since 1980, Shima serves authentic Japanese Teppanyaki and fine Japanese Cuisine prepared from the freshest and finest ingredients air-flown from Japan.



THE FEATHER BLADE

The Feather Blade is a steakhouse and cocktail bar that features its signature feather blade cut alongside Asian-inspired sides and sauces. Our drinks programme offer thirsty diners a refreshing myriad of flavours and textures ranging from beef inspired cocktails to bubble-smoked martinis.

MEZCLA

MEZCLA is a Japanese-Mexican taco & tequila bar where diners can expect an array of Mexican and Japanese tacos alongside proper flights of margaritas and cocktails.

RAPPU

RAPPU is a handroll bar that focuses on proper seaweed, sushi rice and quality seafood. Diners can expect handrolls paired with its very own sake whilst grooving to kick-ass tunes in a big-ass venue.



一號

ONE PRAWN & CO

BY RED MARBLE

One Prawn & Co:

Part of the Michelin Guide Singapore 2022 as a Bib Gourmand location and founded by passionate young chefs determined to keep Singapore's local culinary culture alive, 'One Prawn & Co' elevates the all-time favourite classic Prawn Mee with a silky, thick soup inspired by the flavours of Penang prawn noodles and Japanese ramen broth. As seen on The Straits Times, Daniel Food Diary, Eatbook and more! Chef Guayuth has amassed over 10 years of culinary experience under the tutelage of some of the most renowned chefs in Singapore from established restaurants such as 'Barni Ends, Tong 't Private Dining and Tertine. From our richer broth to condiments prepared in-house, we tirelessly pursue quality to bring you the best prawn noodles in MacPherson.

Hock Lian Huat:

A Singapore Heritage Brand, Hock Lian Huat Teochew Industry (HLH) is a leading manufacturer and supplier of Traditional Tive Spice Chinese Snacks (Wu Xiang). HLH supplies more than 80% of local Ngoh Nang stores in Singapore and its products can also be found in Singapore's leading Prawn Mee stores, hotels, major supermarkets and e-commerce platforms. Now in its 94th year of operation, the brand draws on four generations of hard work and experience. HLH is committed to keeping hawker culture alive for future generations by preserving the authentic taste of traditional Chinese snacks. The company prides itself on using only original first-generation recipes and the freshest ingredients from suppliers. Through years of research and innovation, the brand has now developed over 90 different varieties of Singapore's favourite Traditional Tive Spice Traditional Chinese snacks.

福聯發

HOCK LIAN HUAT 創於 1928



JELEBU

— DRY LAKSA —

Born out of the pandemic, Jelebu Dry Laksa is the brainchild of Chef Henee Tang. Jelebu Dry Laksa started from being home-based business and will soon transform into a brick-and-mortar outlet serving artisanal seafood-centric Dry Laksa and a modern twist to handcrafted local dishes at VivoCity.

Chef Henee Tang started Jelebu Dry Laksa from her humble abode at Jelebu Road when COVID-19 hit. The young and aspiring cook, age 25, had plans to open a food truck in 'es Angles, but altered her aspirations to remain in Singapore and operated Jelebu Dry Laksa from her home.

Owing to her innovative take of the signature dry laksa zing ed up with premium Boston lobster and tiger prawns, Chef Henee built a strong following for her famous dry laksa quickly.

For maximum flavour and an umami boost, the rice noodles are cooked in a prawn-heavy laksa broth. Chef Henee's rempah, which supposedly consists of 12 types of herbs and spices, is a highly guarded recipe. Chef Henee's rendition of the local favourite laksa comes in two versions: the 'Butter-Poached Whole Lobster Dry Laksa, a splurge-worthy dish topped with generous chunks of perfectly cooked Boston lobster, or the more affordable: Grilled Tiger Prawn Dry Laksa with amply charred prawns featuring chunky and sweet prawn flesh.

Look out for Chef Henee's exclusive showcase of her med-Sin creations at Singapore Food Festival 2022 before her inaugural VivoCity opening.



KUROBUTA

WANTON MEE

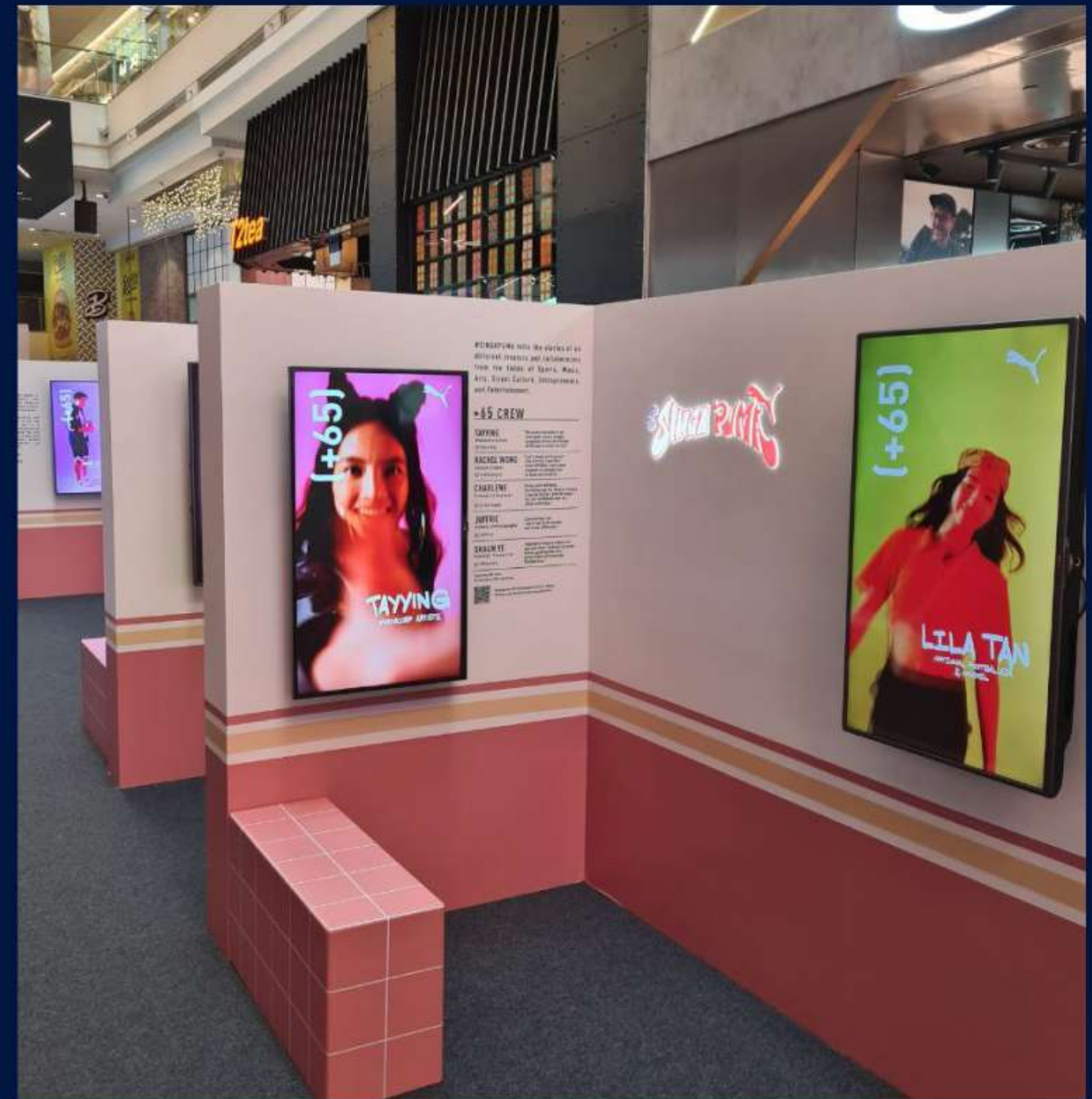
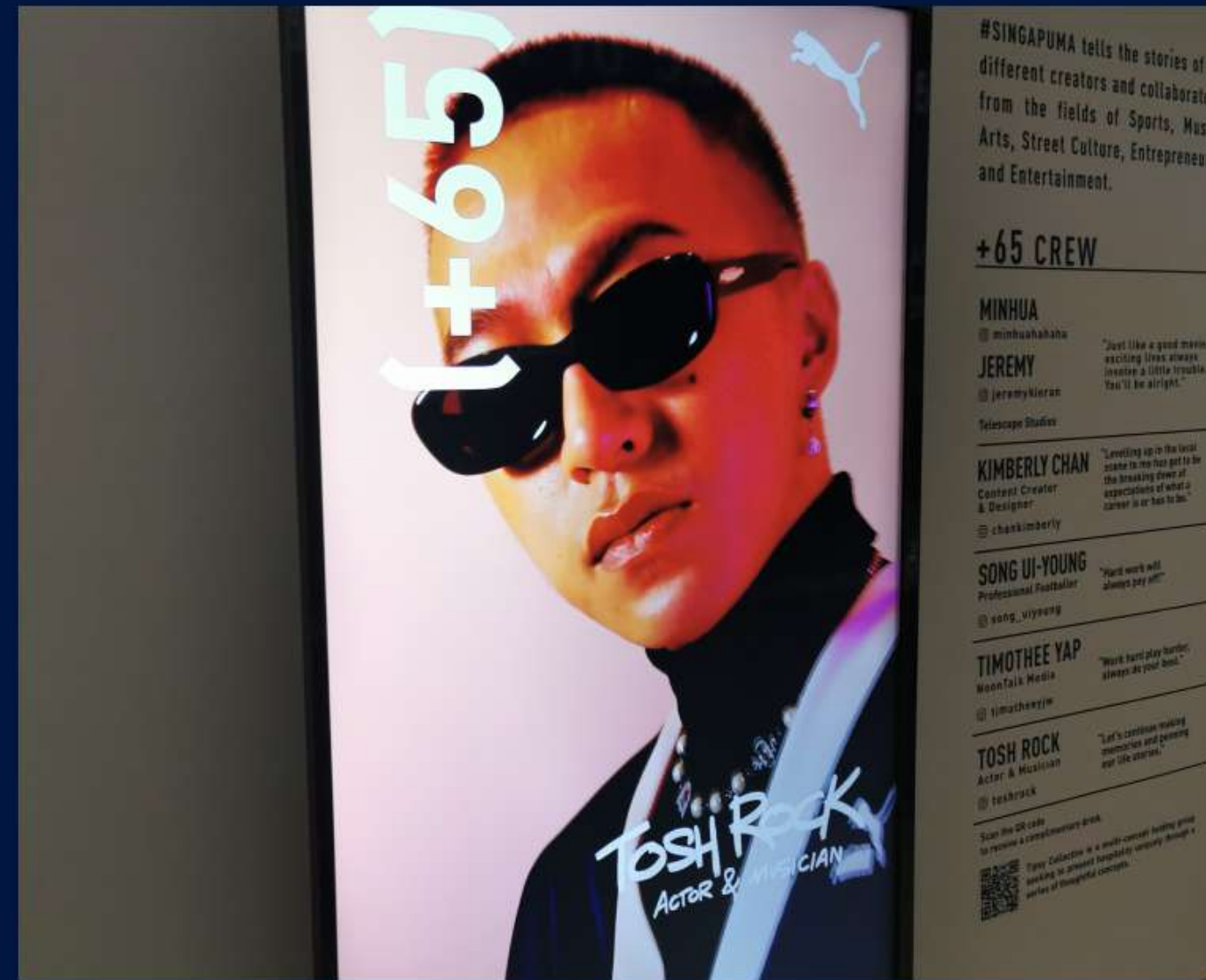
WANG JI WANTON MEE is MasterChef finalist Aaron Wong's answer to his constant search for perfection when it comes to the humble Wanton Mee.

Taking the best of each component necessary for the best Wanton Mee, WANG JI WANTON MEE pays homage to the interlaced culture of Malaysia and Singapore, with each element carefully crafted till each is good enough to stand on its own.

And when die-hard foodie and friend Thomas Ong took his first bite, the pair knew it was too good not to share. So what better place to do it than right here in Singapore Food Festival 2022!

EVENTS

PUMA



EVENTS

NFT ASIA CHAPTER I & II



EVENTS

ASIA NEOART FEST 2022



EVENTS

WEB 5.0

CONFERENCE

BY MARVION



COINHAKO

GODJIRA

FASHTAG BY DANIEL BOEY

MY AVATAR NATION

ASIA CRYPTO WEEK 2022

CULTURE CARTEL

XPRIENZ

ART IN THE CITY

YOUTUBE FANFEST 2022

RAFFLES CITY

MIRL

HAPGLOBAL



**MORE
EVENTS**

BRANDS

