

The background is a solid, vibrant yellow. Scattered across the surface are several white, stylized leaf or petal shapes. These shapes are elongated and pointed at one end, with a smooth, curved edge. They are positioned at various angles and locations, creating a sense of movement and lightness. The central focus is the word "marguerite" written in a clean, white, sans-serif font.

marguerite



## Main Dining Area

Capacity: 50 - 65 pax

Set in the iconic Gardens by the Bay Flower Dome, Marguerite was awarded its first Michelin star within the first 8 months of opening.

The restaurant embraces the seasons with tasting menus that celebrate craft, provenance and produce through Modern Australian cuisine.

Marguerite sits within a stunning indoor garden space. A trio of kitchen islands provide an element of culinary theatre as guests watch their meal prepared before them.



## Private Dining

Capacity: 10 - 12 pax



Discover an exclusive private dining space, perfect for intimate gatherings, celebrations and wine dinners.

Be enveloped by hues of blue, burgundy and forest greens that draw inspiration from the changing mountainous landscape viewed through fogged screens.

Savour tasting menus with a premium selection of wines.

Bespoke menus available upon request.



## An Enchanting Entrance – Flower Dome and Limousine Buggy Experience

For an event to impress, guests are ushered via complimentary limousine buggy service to and from the Main Entrance of Gardens by the Bay where they enjoy sweeping views of the Marina Bay waterfront.

Marguerite is surrounded by lush Mediterranean gardens that provide a stunning setting for your corporate event.

Guests also enjoy complimentary access to the Flower Dome and are welcome to take a stroll through the largest greenhouse in the world, during pre or post meal.

Replicating a crisp Mediterranean climate, the Dome features eight gardens filled with exotic flowers and plants from the Mediterranean and semi-arid regions from five different continents.





## The Food

Tasting menus are inspired by nature and the best produce procured at any given time of year. Chef Michael Wilson's approach is a refined and elegant expression of Modern Australian cuisine, where botanicals are layered thoughtfully to build depth, clarity, and balance in each dish.

Complementing Marguerite's cuisine is a selection of fine wines curated by our sommelier Eason. We have a selection of multi-course Omnivore and Herbivore (Vegetarian) tasting menus (menus are customisable on request).





## Chef-Patron Michael Wilson

Chef Patron Michael Wilson's culinary journey began in his hometown of Melbourne, Australia where he worked in notable restaurants in Australia such as Cutler & Co and Guy Grossi.

His journey continued to Shanghai in 2012 where he earned his first Michelin star 5 months after opening opening Phénix in the Puli Hotel and Spa, Shanghai.

In 2021, Michael joined forces with acclaimed hospitality group Unlisted Collection to develop and conceptualise 2 exciting new brands - Mediterranean restaurant Hortus and Modern Australian fine dining Marguerite.

In similar timely fashion, Marguerite was awarded its first Michelin Star 8 months from opening and continues to earn it ever since.

Michael has made his mark on the Singapore culinary scene. His restaurants have become known for their thoughtful menus, warm service culture, and an unwavering commitment to quality - attributes that resonate strongly with both local diners and international guests.

# Gallery



# Marguerite Sample Floor Plan



Floor Plan - Event Set Up (50pax)

Legend: ● Pillars    ● Table Seating    - - - Garden stretch    R-D Reception Desk    PDR Private Dining Room

To accommodate a higher capacity, smaller chairs can be hired at an additional cost which would be borne by the client.



## Sample 4-course Menu

Spelt sourdough  
house churned butter

Canapés

Smoked eel, cucumber pearl  
sea succulents, Amur caviar

Roscoff onion custard, lily bulb  
sea scallop, jus gras

Black Angus beef  
fermented chilli and spinach

Chocolate, peanut  
salted caramel, banana

Selection of mignardises

Tea and coffee

From \$228++ per person  
Vegetarian Tasting Menus available.

*Menus are subject to change without prior notice  
due to seasonal availability of ingredients*



## Our Rates and Capacity

### MARGUERITE MAIN DINING ROOM

Capacity: 50 pax seated , 100 pax standing

Set Up: Long, rectangular tables dressed with cream coloured table cloths

Configuration: 4 tables of 10 pax,  
1 table of 6 pax, 1 table of 4 pax

### PRIVATE DINING ROOM

No. of Pax:

10-12 pax

seated on one long table



### MINIMUM SPEND

Lunch (12pm to 4pm)

Monday to Sunday \$12,000++

Dinner (6pm to 10pm)

Monday to Sunday \$12,000++

Whole Day (12pm to 10pm)

Monday to Sunday \$18,000++

### PRIVATE DINING ROOM

#### MINIMUM SPEND

Wednesday to Sunday

Lunch - \$3,000++

Dinner - \$3,000++

## Menu & Beverage



### STANDING CANAPES MENU

Selections are seasonal and subject to availability. Please enquire with us for the latest options.

### MENU CUSTOMISATION FEE

As our menus showcase the best quality produce dictated by the seasons, we encourage you to select from our existing tasting menus.

However, bespoke courses or menus are available upon request with ample advance notice given to the restaurant.

### WINES, COCKTAILS AND SPIRITS

Pre-order required with guaranteed figure provided 3 weeks prior to the event.

### NON ALCOHOLIC BEVERAGE

Billed-per-consumption

### NON ALCOHOLIC

### FREE-FLOW BEVERAGE PACKAGE

(only for full restaurant book-out)

\$54++ per person for minimum 3 hours

- Juices
- Soft drinks
- Coffee
- Tea

## Amenities & Services

### PRINTED MATERIALS

Printed menus and tented place cards.

### CORPORATE GIFTS OR WEDDING FAVOURS

Selections are seasonal and subject to availability. Please enquire with us for the latest options.

### VENUE EXTENSION

Booking hours beyond 4.30 PM (Lunch) or 10:30 PM (Dinner) are subject to an additional charge of \$1,000++ per hour.

### CORKAGE

\$150++ per 750ml bottle of wine  
\$250 per 750ml bottle of spirit / liquor

### FLORAL DECORATIONS & CLEARANCE

Elaborate floral decorations and centrepieces will need to be arranged from an external vendor. Kindly note that they are required to undergo prior clearance from Gardens by the Bay.

### AV EQUIPMENT

Marguerite has a background music system. Additional AV equipment such as screens, microphones, etc. will need to be hired from an external vendor if required.

### PARTNERED VENDOR RATES

Please enquire with us for recommended vendors.

# Contact Us

Flower Dome  
At Gardens by the Bay

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[www.marguerite.com.sg](http://www.marguerite.com.sg)

For restaurant book-out enquiries  
[events@marguerite.com.sg](mailto:events@marguerite.com.sg)  
(65) 9862 8326

For restaurant reservations &  
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# marguerite