

HORTUS



THE SPACE

Seats up to 70 pax, 100 pax standing

Inspired by the terraces of the Mediterranean and enclosed in our very own private herb and vegetable garden, Hortus provides a perfect venue for cocktail receptions, solemnisation ceremonies and smaller banquet functions.

A stunning pergola draped in linen lights up at night to reveal a romantic, intimate spot for dining and drinking beneath the stars.

Enjoy panoramic views of Marina Bay skyline while sipping on evening cocktails as the sun sets.



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GALLERY





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GALLERY





AN ENCHANTING ENTRANCE – FLOWER DOME AND LIMOUSINE BUGGY EXPERIENCE

For an event to impress, guests are ushered via complimentary limousine buggy to and from the entrance of Gardens by the Bay where they enjoy sweeping views of the Marina Bay waterfront. Hortus is enclosed in its own private Mediterranean herb garden.

Guests also have complimentary access to the Flower Dome and are welcome to take a stroll through the largest greenhouse in the world, 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.

HORTUS



THE FOOD

Hortus tempts with a host of sharing plates that celebrate the bright, fresh flavours of the Mediterranean. Vibrant salads, dips and home baked breads are perfect for grazing alongside heartier mains, tagines and rustic dishes straight off our wood fire grill.

The heart of our Mediterranean cooking is reflected in simple dishes thoughtfully prepared to highlight the inherent deliciousness of quality produce.

HORTUS



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.

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EXPERIENCES AT HORTUS

COMMUNAL FEASTING AND COCKTAIL RECEPTIONS

Whether you're hosting an important client luncheon, looking for a unique space for your next product launch or celebrating a baby shower, hen's do, birthday or anniversary, Hortus provides the perfect space for your special occasions- big or small.

COMMUNAL FEASTS

Hortus offers guests the opportunity to gather, revel and feast with a sharing menu of 12 dishes that celebrate the vibrant, fresh flavours of the Mediterranean.

Communal Sharing Menus from \$118++ per person.

Group Bookings: Sharing Menu is available for pre-order for regular reservations of 9 pax to 20 pax (7 days advance notice required)

Exclusive Venue Bookout: Sharing Menu is available for a full venue book-out (minimum spend applies)



COCKTAIL RECEPTIONS

Enjoy the views of Marina Bay skyline and beyond as you sip and savour evening tipples and a selection of exquisite canapes as the sun sets.

HORTUS



SOLEMNISATION

Exchange vows with nature as your backdrop. Following your solemnisation ceremony at Hortus, the Flower Dome provides you with picture perfect spots to commemorate your special day. Your guests are also invited for a stroll through the floral display, pre-lunch or dinner.



WEDDING DINNER AND/OR COCKTAIL RECEPTION

Guests are seated to a sumptuous communal style sharing feast of gastronomic proportions. Hortus also provides an option for a cocktail reception, pre-dinner with an elegant canape selection, cocktails and free flow beverage packages.

Housemade wedding favours for your guests can also be arranged.

Configuration: Use of up to 6 Standing Cocktail Tables for Cocktail Reception. *

*Hortus provides a standard set up. Florals and elaborate decorations will need to be arranged by external vendors.

EXPERIENCES AT HORTUS — WEDDINGS

Celebrate a vibrant future together in our very own private garden. Take in the stunning flora and fauna of an iconic Flower Dome destination.

Capacity:
50 pax seated and 100 pax standing



SAMPLE COMMUNAL DINING MENU

STARTERS

- House-made pita bread
- House pickled vegetables
- Hummus, paprika, fried chickpeas
- Baba Ghanoush – Smoked eggplant dip
- Muhammara – Roasted bell pepper and walnut dip
- Watermelon salad, kalamata olives, preserved lemon, mint
- Yellowtail kingfish crudo with bergamot, mint, green olives and pomegranate
- Fried school prawns, calamari, smelt, garlic aioli



MAINS

- Whole Corsican sea bass, salmoriglio
- Grilled broccolini, almonds
- Grilled yellow chicken in chermoula
- Lamb tagine with pistachio rice pilaf
- 300g Black Angus striploin, garlic and rosemary potatoes



DESSERTS

- Seasonal fruit tart



SAMPLE CANAPÉS MENU

Chicken and mushroom pie

Pissaladière

Eggplant caviar

Taramasalata en Croûte

Lamb sliders, harissa, sumac onions, cucumber

Kingfish ceviche, avocado, coriander, lime

Iced vovo

HORTUS

HORTUS FLOOR PLAN



LEGEND

- Pillars
- Tables
- Chairs
- Garden Stretch
- ◆ Pergola Area

Hortus can accommodate up to 70 pax with additional 2 tables of 10 pax at Olive Grove area, subject to approval from Gardens by the Bay.

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OUR RATES AND CAPACITY

THE RESTAURANT

No. of Pax

50 pax seated, 100 pax standing

Set Up

40 seats, theatre style (for presentations and solemnisation) and one table

6 x High cocktail tables (for standing cocktail)

5 x Long, rectangular tables (for lunch or dinner shared menus)

RESTAURANT BOOK-OUT

MINIMUM SPEND ON FOOD AND BEVERAGE

Weekday (Lunch or Dinner)

Monday to Friday from \$8,000++

Weekend (Lunch or Dinner)

Saturday and Sunday from \$9,000++

Communal Dining Menus

\$118++ or \$148++ per person

AV Equipment

Hortus only has a background music system. Usage of microphones or external speakers are strictly not allowed.

Floral decorations

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.

Rates subject to changes without further notice.

CONTACT US

FLOWER DOME AT GARDENS BY THE BAY

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