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.

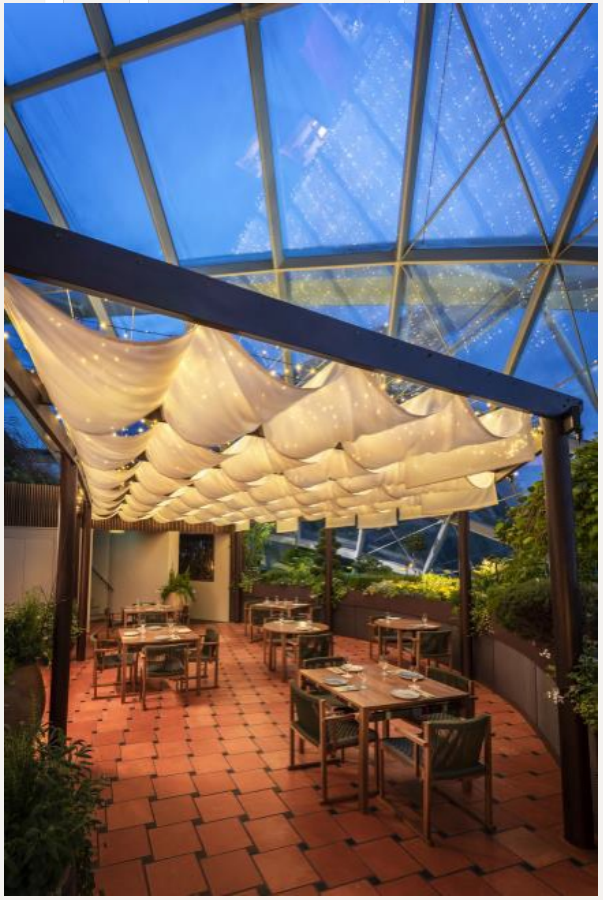
A stunning pergola draped in linen lights up at night to reveal a romantic, intimate spot for dining and drinking beneath the stars.

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

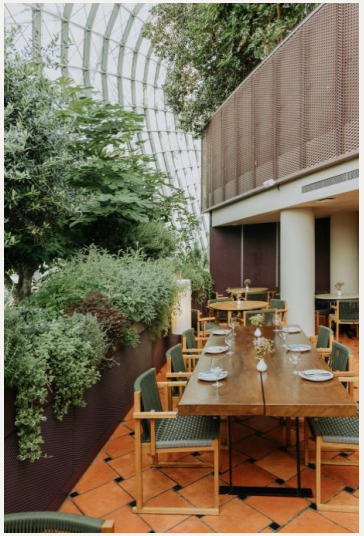
HORTUS

GALLERY















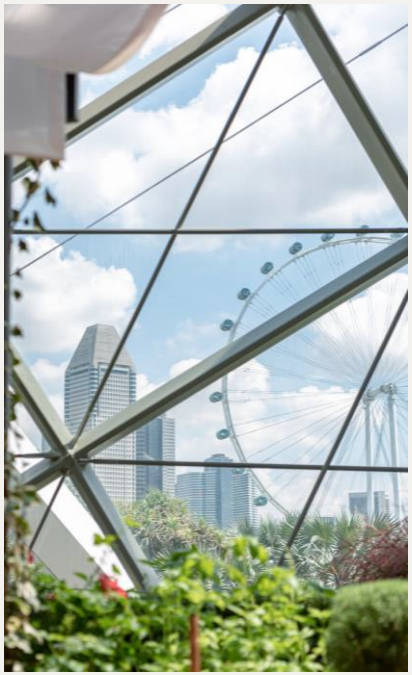








GALLERY









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 has made his mark on the Singapore culinary scene, joining forces with acclaimed hospitality group Unlisted Collection to develop and conceptualise 3 **exciting brands** – artisanal gelateria **Mylo's**, **Michelin star Marguerite** and Mediterranean restaurant **Hortus**.

Born in Melbourne, he has worked with the legendary Guy Grossi and at the highly acclaimed Cutler and Co.

He earned his first **Michelin Star**, 5 months after opening Phénix in the Puli Hotel and Spa, Shanghai. In similar timely fashion, Marguerite was awarded its first Michelin Star 8 months from opening.

Chef Michael celebrates simple, vibrant dishes at Hortus, thoughtfully prepared to showcase the inherent beauty of quality produce. It's the kind of food Michael loves to eat and serve to you in his own home.

HORTUS

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





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

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.

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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.

HORTUS

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

Lunch (12pm to 4pm)
Monday to Sunday $12,000++

Dinner (Lunch or Dinner)
Monday to Sunday $12,000++

Whole Day (12pm to 10pm)
Monday to Sunday $20,000++

Communal Dining Menus
$118++ or $148++ per person.
Speak to us about elevating your dining experience with our upgraded menus.

AV Equipment
Hortus only has a background music system. Usage of microphones or external speakers are strictly not allowed for only Hortus buy-out.

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.

CONTACT US

FLOWER DOME
AT GARDENS BY THE BAY

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