



marguerite

CORPORATE EVENTS



## The Space

**Seats up to 50 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 Contemporary 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

Seats up to 10 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 7 course 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 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, 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 change seasonally and are inspired by nature and the best produce procured at any given time of year. Chef Michael extracts the essence, colours and sentiment of the European seasons onto a plate.

Complementing Marguerite's cuisine is a selection of fine wines and a non-alcoholic temperance beverage programme of clarified juices and fermented jun teas that reveal the same thoughtful complexity as their alcoholic counterparts.

We have a selection of 5 and 7 course Omnivore and Herbivore (Vegetarian) Tasting Menus (menus are customisable on request)





## 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 new brands** - artisanal gelateria **Mylo's**, Mediterranean restaurant **Hortus** and Fine Dining **Marguerite**.

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

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

# Gallery



# Marguerite Floor Plan



Floor Plan – Regular Dining Set Up



Floor Plan – Event Set Up (50pax)

Legend: ● Pillars ● Table Seating - - - Garden stretch R-D Reception Desk





## Sample Menu Restaurant Bookout

### Canapés

Smoked eel, oyster pearl, sea succulents, Amur caviar

Wild mushroom custard, diver scallop lily bulb, jus gras

Black Angus beef, tongue to tail beef jus

Ancient grains, roasted barley gelato, carob, Persian figs, spelt

### Mignardises





## Sample Menu Private Dining Room

### Canapés

Smoked eel, oyster pearl, sea succulents, Amur caviar

Wild mushroom custard, diver scallop  
lily bulb, jus gras

Obsiblu prawn “tagliolini”

Red mullet, saffron, zucchini  
Espelette pepper

Black Angus beef, celeriac  
Sarawak pepper

Ecuadorian pineapple à la Marguerite

Tropical fruit vacherin

Mignardises





## Our Rates and Capacity

### THE RESTAURANT

No. of Pax: 50 pax

Set Up: Long, rectangular tables dressed with cream-coloured tablecloths, personalised name cards and place settings

Configuration - 4 tables X 10 pax, 1 table x 6 pax, 1 table x 4 pax

### PRIVATE DINING ROOM

No. of Pax: 10 pax, seated on one long table

### RESTAURANT BOOKOUT MINIMUM SPEND ON FOOD AND BEVERAGE

**Lunch (12 noon - 3pm)**

Monday to Sunday from \$8,000++

**Dinner (6pm -10pm)**

Monday to Sunday from \$10,000++

**Whole Day (12 noon to 10pm)**

Monday to Sunday from \$18,000++

### PRIVATE DINING ROOM MINIMUM SPEND ON FOOD AND BEVERAGE

**Lunch and Dinner**

Thursday to Sunday from \$3,000++

# Our Rates and Capacity

## TASTING MENU

From \$288++ per person

Vegetarian and Non-Vegetarian Tasting Menus available

## WINES, COCKTAILS AND SPIRITS

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

## NON-ALCOHOLIC BEVERAGE PACKAGE

\$36++ per person for 2 hours (Only available for full restaurant bookout)

## MENU CUSTOMISATION FEE

As our menus showcase the best quality produce dictated by the seasons, we encourage you to select from our existing seasonal tasting menus. However, bespoke courses or menus are available upon request with an applicable customisation fee available on enquiry.

## CORPORATE FAVOURS

Housemade Petit Fours or Individual Seasonal Fruit Tarts from \$25++ per box

CORKAGE – \$150++ per 750ml bottle

## 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.

## 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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