



**PLANNING AN EVENT?  
WE GOT YOUR BACK.**

# WHAT IS ARTICHOKE?

Artichoke is a Middle Eastern-inspired restaurant set in one of Singapore's last remaining cobblestone courtyards. The compound that houses Artichoke is close to 130 years old, being first built in the 1890s. Over the years, the space has been used as a church, school, motor garage, army officers' barracks and 3D sculpture gallery.

Founded 2010, Artichoke has been at the forefront of Singapore's premium-casual dining scene, winning accolades such as Top 5 Restaurants in Singapore (IS Top Tables dining guide) and Best Brunch (SG Reader's Choice Awards).



# OUR SPACE

For smaller, more intimate parties, we have an indoor private dining room that seats up to 20 guests.

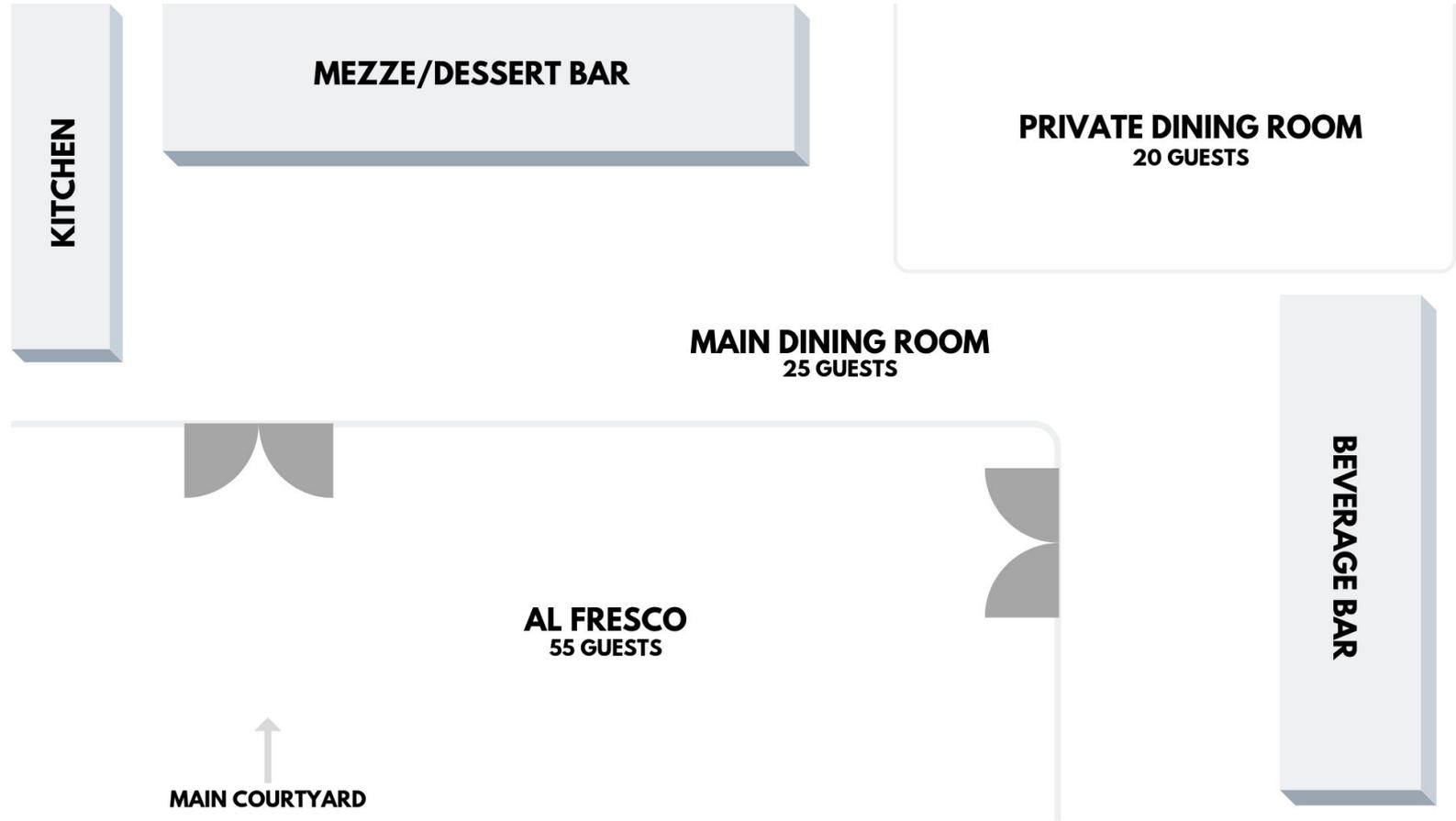
Groups slightly larger, up to 45 in size, can book the entire indoor area which comprises of the private dining room and main dining room. In case of wet weather, everyone indoors is well sheltered.

The entire restaurant is also available for exclusive buy-outs and can accommodate approximately 100 seated guests, or 120 guests seating and standing across all areas. Do note that not all of the al fresco tables are sheltered in the event of rain.

Our 4-zone sound system allows us to tailor the volume in different areas, and can have up to 4 mics linked up as needed.



# FLOOR PLAN



# THE WHO

Helming the kitchen is Chef-owner Bjorn Shen. With 15 years of global culinary experience, Bjorn believes that good Middle Eastern cooking should have big flavours and lots of soul. The public seems to agree, awarding Bjorn with accolades including Chef of the Year (SC Global), Best Local Chef (SG Reader's Choice Awards), and Best 20 Chefs of Singapore (World Gourmet Summit). On top of it all, Bjorn is also resident judge on MasterChef Singapore.

When you host an event at Artichoke, you can be sure that your food is in good hands.



# OUR FOOD

When it comes to the Artichoke brand of food - it's go big or go home. We love starting your meal with a table full of vibrant mezzes like our Beetroot Borani and a rich Hummus Msabbaha. Next, we hit you with a taste sensation of crisp, cool salads and smokey, wood-fired meat and seafood. Imagine the flavour magic when a refreshing Falafel Salad meets the charred, savoury flavours of Cuttlefish shawarma, doused with chicken fat dressing.

And if you're ready to go all the way, why not splurge a little on our TV-famous sizzling green harissa prawns? Hey, we're pretty sure it's famous for a reason.



# FOOD OPTIONS

FOR EXCLUSIVE BUY-OUTS ONLY  
ALL MENUS ARE INDICATIVE AND SUBJECT TO CHANGE

## MEAL v1

From \$45++/pax

### Mezze

Turkish bread

“Flooded hummus”, tehina

Eggplant Imam Bayildi, pine nuts

Beetroot borani, pistachio dukkah, dill

### Salads

Grilled haloumi cheese, tomatoes, basil

Falafel salad, mango amba

### Mains

Grilled chicken, toum garlic whip, pickles

### Dessert

Fresh fruits, rosewater, lime

### Add-ons

Extra mezze from \$4++/pax

Extra veg/cheese main from \$7++/pax

Extra meat/fish main from \$10++/pax

Extra dessert from \$6++/pax

## CANAPES A.K.A. FANCY SNACKS

From \$50++/pax

### Hummus

vegetable crudites

### Babaganoush

Smoked eggplant, lavosh crackers

### Crab toast

Chicken crackling, salmon caviar

### Grilled haloumi

Rock melon & basil skewers

### Lebanese fried chicken

Za'atar honey, toum garlic whip

### Cuttlefish Skewer

Baby cuttlefish, chicken fat dressing

### Malabi (dairy-free)

Chilled coconut pudding, spiced fruit, nut brittle

### Add-ons

Extra cold canape/dessert from \$7++/pax

Extra warm canape from \$9++/pax

## MEAL v2

From \$65++/pax

### Mezze

Turkish bread

“Flooded hummus”, tehina

Eggplant Imam Bayildi, pine nuts

Beetroot borani, pistachio dukkah, dill

### Vegetables

Falafel salad, mango amba

Fried cauliflower, jewelled rice, puffed corn

### Meat & Fish

Grilled chicken, toum garlic whip, pickles

Signature slow-roasted lamb

Black Sea fish stew

### Malabi (dairy-free)

Chilled coconut pudding, spiced fruit, nut brittle

### Add-ons

Extra mezze from \$4++/pax

Extra veg from \$7++/pax

Extra meat/fish main from \$10++/pax

Extra dessert from \$6++/pax

## MAKE YOUR OWN!

Lunch from \$55++/pax

Dinner from \$80++/pax

Custom cake from  
\$10++/pax

VIPs in the house?

Dietary restrictions?

Crazy food fantasies?

We can help with that

Talk to us at least  
6 weeks in advance

Extra customisation charges  
may apply depending on  
complexity and familiarity

# SERVING STYLES (NOT APPLICABLE TO CANAPES)

## COMMUNAL / FAMILY STYLE

- Food is served in 3 courses - mezze, mains, dessert
- Dishes are designed to be shared around the table

### WHY IT'S GREAT

- Our personal favourite way to eat - fun and interactive!
- You get to enjoy the food at its best, fresh out of the kitchen

### CHOOSE THIS IF:

- You can organise a fixed seating plan for your party that is divided equally across tables. In order to execute a communal menu, every table needs to have an identical number of guests
- You can ensure that your guests are punctual. All courses are served at the same time and the kitchen will only send out each course once

## BUFFET LINE (not available under current Safe Management Measures)

- Food is served in batches as part of a buffet spread
- Buffet service does not mean 'free-flow'. Food portions are calculated based on pre-confirmed guest numbers and we will only replenish each item up to its allocated quantity

### WHY IT'S GREAT

- Greater time flexibility; with food that's already laid out on the buffet line, your guests can come and go any time they wish
- This style of eating allows guests to move about freely, choose their own seats and change tables at will

### CHOOSE THIS IF:

- You do not wish to enforce a strict arrival time on your guests
- It is important to you that your guests get to mingle freely
- You are willing to sacrifice 12 seats worth of space for a buffet line

# BEVERAGE OPTIONS

## FREE-FLOW PACKAGE 1

**\$10++/pax**

**3 hour free-flow**

Gazoz Legendary Soda

Cold brew Turkish tea

## FREE-FLOW PACKAGE 2

**\$14++/pax**

**3 hour free-flow**

Gazoz Legendary Soda

Cold brew Turkish tea

Lime juice

Orange juice

Black coffee

Black tea

## BULK DEALS

**Wine**

**\$42++/bottle**

**minimum 12 bottles**

Merlot, Italy

Sauvignon Blanc, Italy

**Bottled Beer**

**\$9++/bottle**

**minimum 24 bottles**

Singapore Lager

**Draught Beer**

**\$336++**

15 litre keg of Pilsner Urquell

## BYO CORKAGE

**\$30/bottle** - still red or white wine

**\$40/bottle** - sparkling wine

**\$60/bottle** - spirits

**Duty free bottles not permitted by law**

**HAVE SOMETHING ELSE IN MIND?**

**ASK US!**

# MINIMUM SPENDS APPLICABLE TO WEDDING RECEPTIONS ONLY, EFFECTIVE 1/1/21

Day	Time	<u>Entire Indoor Area:</u> Private Dining + Main Dining Up to 35 seated guests	<u>Exclusive buy-out:</u> Entire restaurant Up to 50 seated guests
		Regular menu only	See "FOOD OPTIONS"
Monday	Lunch/Dinner	-	\$6,500
Tuesday	Lunch Dinner	- \$3,500	\$2,500 \$5,500
Wednesday/Thursday	Lunch Dinner	- \$4,000	\$2,500 \$6,000
Friday	Lunch Dinner	- \$6,000	\$2,500 \$8,200
Saturday	Lunch Dinner	\$3,000 \$6,000	\$5,000 \$8,200
Sunday	Lunch Dinner	\$3,000 \$4,500	\$5,000 \$6,000

# TERMS & CONDITIONS

## RATES

- All rates are subject to 10% service charge and prevailing GST
- A 25% surcharge applies on the published rates for public holidays and on the eve of public holidays
- A logistics fee of \$250++ applies whenever an in-house event requires a buffet setup and/or furniture rearrangement
- Logistics fees for offsite events are subject to discussion
- Minimum spend rates must met. When the minimum spend is not reached, the remaining shortfall will be charged

## BUY-OUT TIMINGS & DETAILS

- 11.30am - 3.30pm (lunch/brunch) and 6 - 10pm (dinner)
- The last guest is to vacate at the close of the event window
- Changes to these hours are subject to approval and charges
- Overtime fee - starting from \$500++/hr or part thereof. This fee is an add-on, and cannot be applied toward the minimum spend amount

## MENU AMENDMENTS

- Menu items may change due to seasonality and supply of ingredients
- We will confirm your menu with you 14 days before your event

## CONFIRMATION, GUEST NUMBERS AND CANCELLATION

- To confirm any event, a 50% deposit is required a minimum of 14 days prior
- The outstanding balance is to be settled in full on the day of the event
- In the case of exclusive buy-outs, the final guests count must be confirmed 7 days prior to the event for the purposes of ordering and preparation. This will be the minimum number of persons charged for on the day of the event, even if fewer persons attend
- Late additions to the guest count after final confirmation, or on the event day itself, may be accommodated at the sole discretion of management
- Where applicable, late additions will incur a 15% surcharge per person
- 14 full days of notice are to be given for any cancellation without penalty
- If 14 full days notice is not given, the deposit paid will be forfeited to Artichoke

## DECORATIONS

- Only temporary decorations may be allowed, causing no damage to property
- Guests may arrive 1 hour before the event to put up decorations
- All decorations must be removed by guests at the end of the event
- Management reserves the right to remove anything left behind and charge for damages and/or work done as a result

**\*BY CONFIRMING YOUR EVENT, YOU ARE AGREEING WITH THESE TERMS & CONDITIONS**

## GETTING HERE

**Our address:** 161 Middle Road S188978

**Parking:** Available at NAFA, Fortune Centre, Waterloo Centre and along Waterloo Street

**Closest MRT Stations:** Bencoolen, Bras Basah, Bugis

## WATCH THIS VIDEO TO SEE MORE ABOUT US

## TAKE THE NEXT STEP

For more information or to secure your event, contact our events team at [events@artichoke.com.sg](mailto:events@artichoke.com.sg).

Alternatively, drop by to get a better feel of our venue. We'd be happy to show you around!