



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

WHAT IS ARTICHOKE?

Artichoke is a Middle-Eastern-inspired restaurant set in the heart of Singapore's Arts and Heritage district.

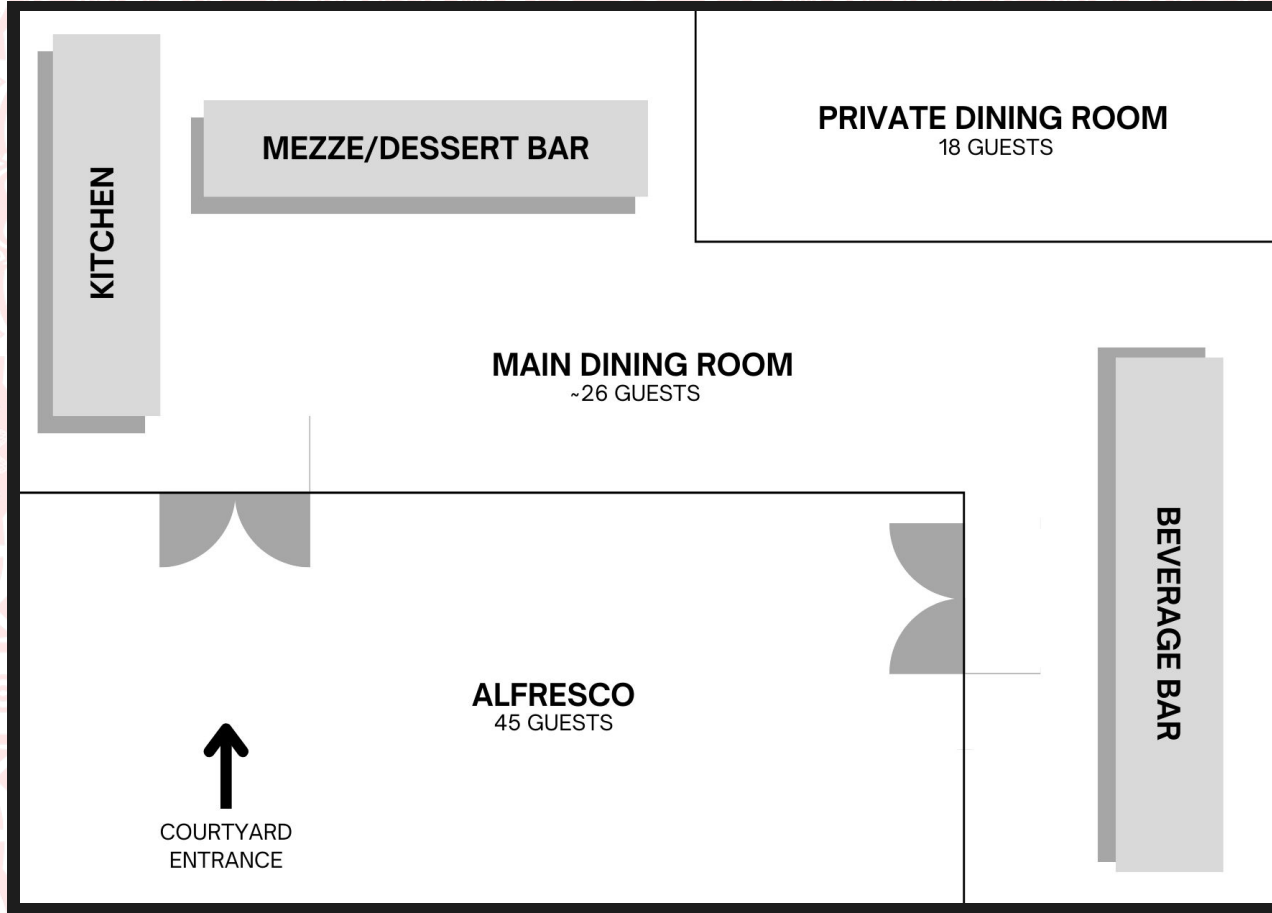
The compound is over 130 years old (built in the 1890s) and is one of our island's last remaining cobblestone courtyards. Over the years, the space has been used as a church, school, motor garage, army officers' barracks and 3D sculpture gallery.

Founded 2010, Artichoke has been at the forefront of Singapore's premium-casual dining scene, winning these accolades over the years:

- Top 5 Restaurants in Singapore (IS Top Tables dining guide),
- Best Brunch (SG Reader's Choice Awards),
- Best Casual Restaurant (Honeycombers).



OUR SPACES | FLOOR PLAN





OUR SPACES | PRIVATE DINING ROOM

For smaller, more intimate parties, our sun-lit air-conditioned private dining room that seats up to 18 guests.



OUR SPACES | INDOORS

Groups slightly larger, up to 45 in size, can book the entire indoor area which comprises of the Private Dining Room (pix on top row) And our main dining room (pix in second row). In case of wet weather, everyone is well sheltered.



OUR SPACES | OUTDOORS

The entire restaurant (previously pictured indoor spaces, together with the outdoor space pictured above) is also available for exclusive buy-outs and can accommodate 90 seated guests comfortably. Do note that not all of the al fresco tables are fully 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 2 mics linked up as needed - this is only available for full restaurant buyouts.

THE WHO

Helping 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 a 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 mezzes like our rich Jewelled Hummus and a vibrant Beetroot-cured Salmon. 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 Lebanese roast chicken topped with shaved truffle. And of course, you can never go wrong with our seasonal Malabi.

If you're ready to go all the way, you can add more selections from our menu!

EVENTS MENU

CHOICE OF BUFFET OR FAMILY-STYLE SERVICE
ALL MENUS ARE INDICATIVE AND SUBJECT TO CHANGE

\$85/pax

Mezze

Warm Turkish bread
Jeweled hummus, miso, pistachio
Smoked eggplant babaganoush
Red pepper muhammara, walnut
Beetroot-cured salmon, pickles

Greens

Smoked falafel, salad greens, feta
Warm salad of fried cauliflower, pomegranate
Egyptian koshari rice, fresh tomato

Land & Sea

Baharat-roasted Australian lamb
Seasonal fish kebab, sea urchin sauce
Lebanese roast chicken, shaved truffle
Platter of pickles and condiments

Sweets

Malabi - seasonal milk pudding

\$100/pax

Mezze

Warm Turkish bread
Jeweled hummus, miso, pistachio
Smoked eggplant babaganoush
Heirloom tomato salad, labneh
Raw scallops, green goddess yogurt
Blue swimmer crab tzatziki, trout roe

Greens

Smoked falafel, salad greens, feta
Grilled halloumi cheese, smashed cucumber
Egyptian koshari rice, fresh tomato

Land & Sea

Smoked Australian Wagyu
Fish kebab, clam, prawn, sea urchin sauce
Lebanese roast chicken, shaved truffle
Platter of pickles and condiments

Sweets

Malabi - seasonal milk pudding

WANT MORE?

Extra mezze from \$5/pax
Extra greens from \$8/pax
Extra meat/seafood from \$12/pax
Extra sweet from \$8/pax

Canapé menu available upon request

We can help with that

Talk to us at least
6 weeks in advance

Extra customisation charges may apply
depending on complexity and familiarity

Final menus are subject to discussion and
market availability

SERVING STYLES

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 has your guests divided equally across tables.
- 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

- 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 MENU

FREE-FLOW PACKAGE 1 (\$15/pax)

3 hour free-flow non-alcoholic bevs

Gazoz Legendary Soda

Cold brew Turkish tea

Orange/apple juice

Hot coffee/tea

FREE-FLOW PACKAGE 2 (\$65/pax)

2 hour free-flow alcoholic bevs

Efes Turkish Pilsner / draught beer

House red / white wine

Whiskey / vodka / gin drinks, with mixers

(to bundle with Package 1, +\$10)

BULK DEALS

Wine

\$45/bottle

minimum 12 bottles

Pinot Noir, New Zealand

Sauvignon Blanc, New Zealand

Bottled Beer

\$10/bottle

minimum 24 bottles

Efes Turkish Pilsner

Draught Beer

\$400

20 litre keg of OFFDAY Easy IPA

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

Day	Meal	<u>Large Group</u> From 7 to 10 guests	<u>Private Dining Room</u> From 11 to 18 guests	<u>Entire Indoor Area:</u> Private Dining + Main Dining Up to 45 seated guests	<u>Exclusive buyout:</u> Entire restaurant Up to 90 seated guests
Monday	Lunch/Dinner	-	-	-	\$7,000
Tuesday	Lunch Dinner	- \$60pp	- \$1,500	- \$3,500	- \$6,000
Wednesday	Lunch Dinner	- \$60pp	- \$1,500	- \$3,500	- \$6,000
Thursday	Lunch Dinner	- \$60pp	- \$1,500	- \$4,000	- \$7,000
Friday	Lunch Dinner	- \$60pp	- \$1,800	- \$5,500	- \$8,500
Saturday	Lunch Dinner	\$60pp \$60pp	\$1,800 \$1,800	\$3,500 \$5,500	\$4,500 \$8,500
Sunday	Lunch Dinner	\$60pp \$60pp	\$1,800 \$1,500	\$3,500 \$4,000	\$4,500 \$6,000

TERMS & CONDITIONS

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

RATES

- All published rates are subject to 10% service charge and prevailing GST.
- A 25% surcharge applies on the published rates for eve of holidays and public holidays.
- Logistics fees for offsite events are subject to discussion.
- Minimum spend commitments must be met. Otherwise, the remaining shortfall will be charged to meet the minimum commitment.

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 at least 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 guest count must be confirmed 7 days prior to the event for ordering and preparation purposes. This guest count, or the minimum spend commitment, will be charged, 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.



**WATCH THIS VIDEO TO
SEE MORE ABOUT US**

[<click here>](#)

GETTING HERE

Our address: 161 Middle Road S188978
Parking: Available at NAFA, Fortune Centre, Waterloo Centre and along Waterloo Street
MRT Stations: Bencoolen (Downtown Line), Bras Basah (Circle Line), Bugis (East West Line)

TAKE THE NEXT STEP

For more information or to secure your event, contact our events team at events@artichoke.com.sg. Alternatively, drop by to get a better feel of our venue. We'd be happy to show you around.