

GINETT  
RESTAURANT & WINE BAR

# Group Bookings & Event Packages



# Ginett Restaurant & Wine Bar

Ginett Restaurant & Wine Bar is a bistro-style restaurant in the heart of Singapore's Arts District. A go-to destination for guests looking for a relaxed yet buzzy escape, it is the ideal spot to mix, mingle and make new friends in the city.

Hearty European-inspired dining with contemporary and seasonal dishes designed to share and to savour.

Whether it's a communal dinner in the mezzanine, or a casual cocktail and light bites around our vivacious wine bar, Ginett is the perfect venue for your next event or function.

# Venue Spaces

## THE MEZZANINE

The elegant and charming décor of Ginett's mezzanine is the perfect setting for both sit-down meals and stand-up events with low-seating tables and intimate booth seating.

The space can be dressed up for theatre style functions, talks and presentations, intimate product launches and networking events.

*Exclusivity will be subjected to minimum spend.*

### CAPACITY

- Seated: 35 - 40 guests
- Cocktail: 70 guests





# Venue Spaces

## THE DINING ROOM

Fall in love with the expansive windows and the textured environment of Ginett's main dining area. Equipped with a casual bar area, high communal tables and low-seating tables, it is the perfect venue for after-work get-togethers or casual meetings.

*Exclusivity will be subjected to minimum spend.*



### CAPACITY

- Seated: 60 guests
- Cocktail: 90 guests

# Venue Spaces



## THE SOCIAL SPACE

Nestled in a setting to inspire and allow you to function at your best, The Social Space is the perfect location for meetings, brainstorming sessions, networking brunches and of course, power lunches. The rustic wooden table serves as a functional centrepiece and is great for communal dining.

The Social Space can accommodate a maximum of 15 guests seated or 35 guests standing. Our creative event planners can work with you to customize the room to suit the theme or purpose of your event.

### CAPACITY

- Seated: 15 guests
- Cocktail: 35 guests

# Authentic Recipes

Inspired by French tradition and influenced by worldly culinary flair, Ginett only works with seasonal ingredients to create high quality French-inspired dishes and enticing, innovative menus.

Ranging from imported cold cuts and French cheeses to fresh produce such as oysters and seafood, Ginett is the place where delicious food meets an eclectic atmosphere in a stylish setting.





# Inspired by the Seasons

## FOOD MENU

Driven by a passion for modern French and Mediterranean inspired cooking and seasonal produce, Ginett's menu is constantly evolving, always ripe with sumptuous simplicity and perfect for sharing.

From tapas, to long table dinners and charcuterie boards piled high with the finest cheese and meats, to contemporary dishes,

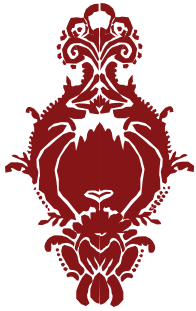
and tempting desserts, our menu is sure to impress.

As well as offering group set menus, Ginett can create a special menu exclusive to your event, providing the ultimate in personalised service to deliver an unforgettable experience.

### TYPES OF MENUS AVAILABLE

- Bar Bites Menu (charcuteries, tapas plates)
- Family Style: This menu is designed to be shared by the whole table and is made up of 5 to 6 courses placed in the centre of the table.
- 3-Course individually plated set-menus

*We can tailor a menu to suit your tastes and budget. Ask us how today!*



## Group Bookings

### Plated Set Menus

We can help you create your very own experience with a tailored menu to suit your tastes, guests and budget.

# Plated Set Menus

---

## MENU #1

### STARTER (PICK ONE)

Grilled Tiger Prawn Caesar Salad  
*Heart of romaine lettuce, garlic, anchovies, bacon*

Bone Marrow and Steak Tartare  
*Served with sourdough toast*

### MAIN COURSE (PICK ONE)

Le Coquelet De Ferme Rôti aux Herbes de Provence  
*Roasted chicken served with truffle mashed potatoes and sautéed vegetables*

Barramundi  
*Served with panadera potato, sofrito and white wine sauce*

Truffle Risotto  
*Mimolette cheese topped with porcini foam*

### DESSERTS (PICK ONE)

Crème Brûlée  
*A rich custard infused with Madagascar vanilla*

Chocolate Tart  
*70% cacao, served with pecan ice cream*

## MENU #2

### STARTER (PICK ONE)

Salmon Tartare  
*Served with homemade brioche bread*

Beef Carpaccio  
*Served with foie gras and parmesan*

### MAIN COURSE (PICK ONE)

La Joue de Bœuf  
*Beef cheek slow braised for 12 hours in red wine, served with truffle mashed potatoes and sautéed wild mushrooms*

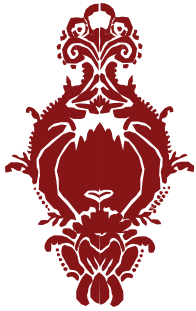
Filet Mignon  
*Served with foie gras, caramelized apple and red wine sauce*

Lobster Tagliatelle  
*Served with cherry tomatoes and parmesan cheese*

### DESSERTS (PICK ONE)

Paris-Brest  
*Choux pastry with hazelnut praline cream*

Rice Pudding  
*Served with coconut milk and mango*



## Group Bookings

### Bar Bites Menus

We can help you create your very own experience with a tailored menu to suit your tastes, guests and budget.

# Bar Bites Menus

---

## 2-HOURS FREE FLOW

### MENU #1

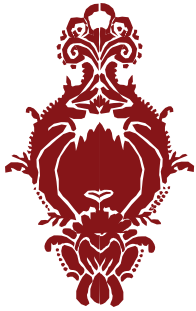
Heirloom Tomato Tartine with Fresh Burrata and Basil  
Grilled Chicken Wings with Barbecue Sauce  
Tempura Vegetables with Romesco Sauce  
Truffle Fries

### MENU #2

G-Board (3 cheese, 3 cold cuts)  
Heirloom Tomato Tartine with Fresh Burrata and Basil  
Grilled Chicken Wings with Barbecue Sauce  
Chicken Caesar Salad with Parma Chips  
Sweet Potato Fries  
Truffle Fries

### MENU #3

1 Meter Board (5 cheese, 5 cold cuts, 1 pâté)  
Grilled Chicken Wings with Barbecue Sauce  
Classic Salmon Tartare on Toast with Avocado  
Chicken Caesar Salad with Parma Chips  
Cauliflower Fritters  
Truffle Fries  
Tempura Calamari with Lemon and Aioli Sauce



## Group Bookings

### Family Style Sharing Menus

We can help you create your very own experience with a tailored menu to suit your tastes, guests and budget.

Minimum 10 guests required

# Sharing Menus

---

## MENU #1

### TO START

G-Board

*3 cheese, 3 cold cuts*

Duck Rillettes

*Served with house-baked baguette*

### TO SHARE

La Saint Jacques

*Scallops, brown butter, cauliflower, truffle mashed potatoes, herb oil*

La Joue de Bœuf

*Beef cheek slow braised for 12 hours in red wine, served with mashed potatoes and sautéed wild mushrooms*

### TO SWEET

Dessert Board

*Crème brûlée, chocolate cheesecake, assorted ice cream & sorbet*

## MENU #2

### TO START

G-Board

*3 cheese, 3 cold cuts*

Pork Rillettes

*Homemade with Kurobuta pork*

Scottish Salmon Tartare

*Served with avocado*

### TO SHARE

Le Coquelet De Ferme Rôti aux Herbes de Provence

*Roasted chicken served with truffle mashed potatoes and sautéed vegetables*

Wild Mushroom Truffle Risotto

*Topped with sautéed vegetables*

### TO SWEET

Dessert Board

*Apple croustillant, Paris-Brest, assorted ice cream & sorbet*

## MENU #3

### TO START

1 Meter Board

*5 cheese, 5 cold cuts, 1 pâté*

Duck Rillettes

*Served with house-baked baguette*

Grilled Tiger Prawn Caesar Salad

*Heart of romaine lettuce, garlic, anchovies, bacon*

### TO SHARE

Le Coquelet De Ferme Rôti aux Herbes de Provence

*Roasted chicken served with truffle mashed potatoes and sautéed vegetables*

Angus Prime Rib

*200 days grain-fed, served with a side of potato wedges and creamy spinach*

### TO SWEET

Dessert Board

*Crème brûlée, Paris-Brest, chocolate tart, assorted ice cream & sorbet*



# Expertly Crafted & Carefully Sourced

## WINE & BEVERAGE SELECTION

Our Bar Manager can help design a wine and beverage menu perfectly suited to your guests preferences, event style and budget.

Offering classic and inventive cocktails and a wide array of over 90 French imported wines from the cellar by the glass and bottle, drinks are billed on consumption and special requests can be catered for.

### PACKAGE A

*Free flow of tea & coffee, soft drinks and juices for 2 hours*

### PACKAGE B

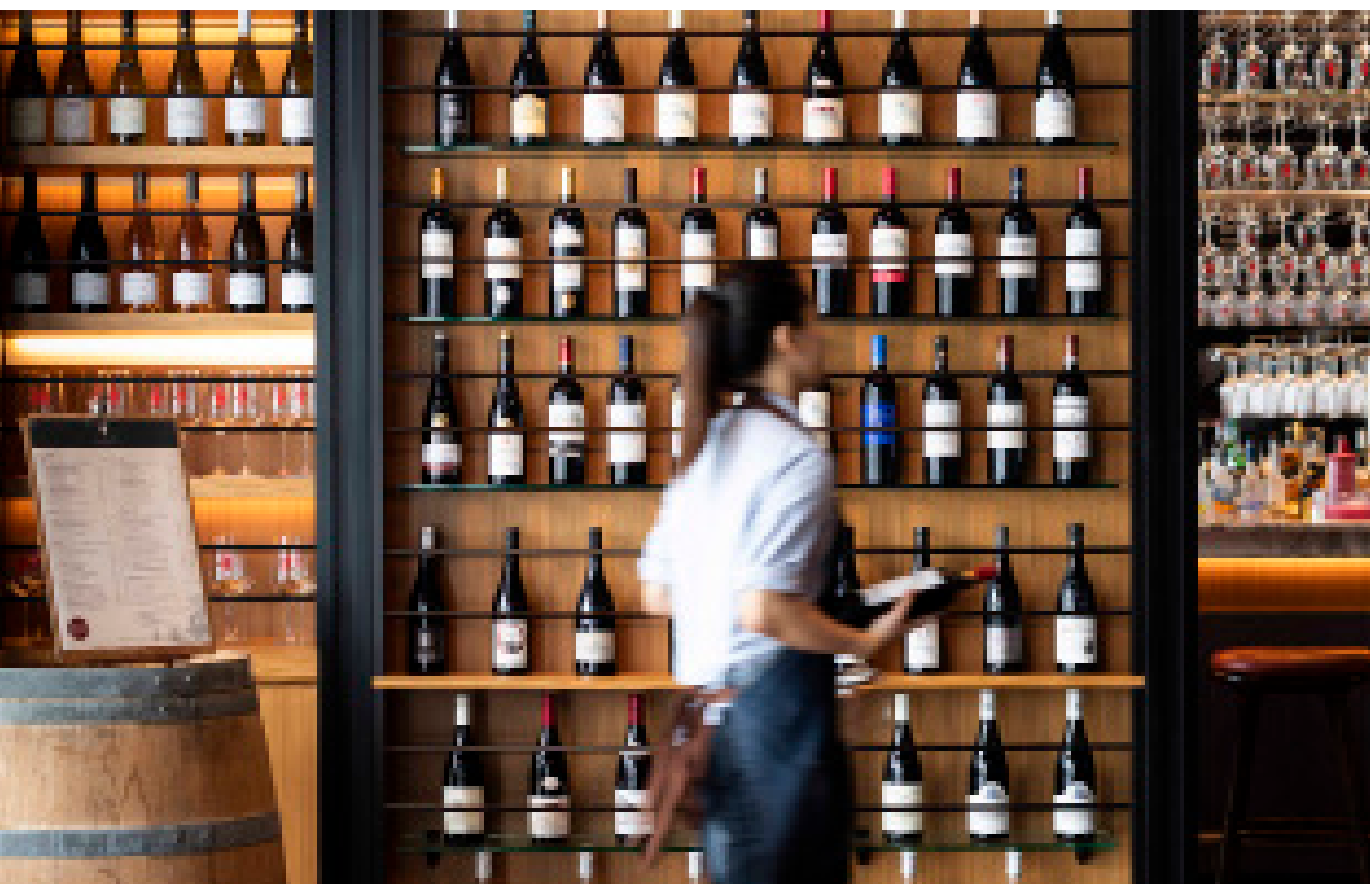
*Free flow of house red, white, sparkling wine, tea & coffee, soft drinks and juices for 2 hours*

### PACKAGE C

*Free flow of mid-tier red, white, sparkling wine, tea & coffee, soft drinks and juices for 2 hours*

### PACKAGE D

*Free flow of premium red, white, sparkling wine, tea & coffee, soft drinks and juices for 2 hours*





# Fact Sheet

## **PARKING**

\$2 per hour

## **OPENING HOURS**

Tuesdays - Sundays  
12pm - 12am

Mondays  
Closed

## **AV EQUIPMENT AVAILABLE**

Projector

Wireless Microphone + speaker

*\*Usage of equipment is subjected to timing of event*



# Anything is Possible

Whatever type of event you're planning, our hands-on and experienced team can help craft an impressive & affordable food and beverage menu especially created to please your guests, and fit any budget.

We can also assist in the coordination of entertainment, music and audio-visual equipment: wireless microphone, projector screen.



## CONTACT

+65 6809 7989 | [alla@randblab.com](mailto:alla@randblab.com)  
200 Middle Road, Singapore 188980