

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,

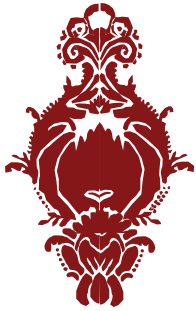
and tempting desserts, our menu is sure to impress.

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 Menu

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

Maximum 20 guests

Plated Set Menu

MENU

STARTER (PICK ONE)

Pan-seared Foie Gras

*Blackberries gastrique and arugula,
grilled baguette*

Natural Smoked Salmon Fillet

Orange cream, pickled radish, yellow frisée

Tomato and Burrata (v)

*Burrata cheese, candied tomato,
arugula, pesto*

MAIN COURSE (PICK ONE)

French Chicken Supreme

*Pommes rissolées, sautéed mushrooms,
red wine sauce*

Charcoal-grilled Octopus

Crushed potato, romesco sauce, basil oil

Truffle Risotto

*Arborio, truffle scented, mascarpone cream,
grilled seasonal vegetables*

DESSERTS (PICK ONE)

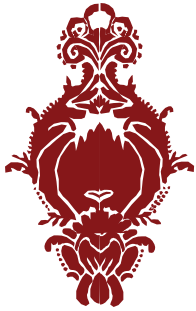
Crème Brûlée

A rich custard infused with Madagascar vanilla

Chocolate Tart

Made with 70% cacao

(v) vegetarian



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.

Minimum 30 guests required

Bar Bites Menus

2-HOURS FREE FLOW

MENU #1

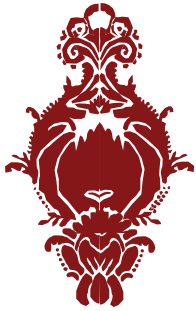
G board (3 cheese, 3 cold cuts)
Pork rillettes, sourdough toast
Sweet potato fries (vg) (gf)
Marinated olives (vg) (gf)
Black hummus, roasted corn chips (vg) (gf)

MENU #2

1 Meter board (5 cheese, 5 cold cuts, 1 pâté)
Sweet potato fries (vg) (gf)
Truffle fries
Marinated olives (vg) (gf)
Black hummus, roasted corn chips (vg) (gf)
Smoked salmon verrines

MENU #3

1 Meter Board (5 cheese, 5 cold cuts, 1 pâté)
Duck rillettes, sourdough toast
Sweet potato fries (vg) (gf)
Truffle fries
Marinated olives (vg) (gf)
Black hummus, roasted corn chips (vg) (gf)
Garlic and chili prawn, grilled baguette
Smoked salmon verrines
Truffle beef tartare on crispy croutons



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

Marinated Olives (vg) (gf)

Marinated mixed olives with herbs & spices, extra virgin olive oil

Tomato & Burrata Cheese (v) (gf)

Candied tomato, burrata cheese, pesto

TO SHARE

Le Coquelet De Ferme Rôti aux Herbes de Provence

Roasted chicken served with truffle mashed potatoes and sautéed vegetables

Mushroom Truffle Risotto (v)

Topped with sautéed vegetables

Scottish Salmon

Served with creamy spinach

TO SWEET

Dessert Board

Crème brûlée, chocolate tart, sorbet & berries

MENU #2

TO START

1 Meter Board

5 cheese, 5 cold cuts, 1 pâté

Marinated Olives (vg) (gf)

Marinated mixed olives with herbs & spices, extra virgin olive oil

Garlic and Chili Prawn

Tiger prawn, chili, parsley, crispy garlic

Black Hummus (vg) (gf)

Chickpea, black tahini, pomegranate, roasted corn chips

TO SHARE

La Côte de Bœuf

Prime Rib, duck fat potato wedges, served with 3 sauces

Pan-seared Barramundi

Served with Ratatouille

Ravioles du Royans

Light cream sauce, pesto

TO SWEET

Dessert Board

Crème brûlée, chocolate tart, Paris brest, sorbet & berries

(vg) vegan (gf) gluten-free



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 - Thursdays & Sundays
12 p.m. to 10.30 p.m.

Fridays & Saturdays
12 p.m. to 12.00 a.m.

Mondays
Closed



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

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