



# CULTIVATE



## EVENT BROCHURE

**cultivate**<sup>®</sup>  
your soul

## EVENTS AT CULTIVATE

At CULTIVATE, we design unforgettable events, from grand celebrations to intimate gatherings or private meetings, tailored perfectly to your vision.



AREA	Capacity (Number Of Guest)		Availability	Food & Beverage Minimum Spend			Venue Booking Fee
	Seated	Cocktail - Mixed Seated & Standing		Day	Minimum spend	Duration	
SEMI-PRIVATE SECTION	15 - 20 Pax	25 Pax	Mon - Sun	Mon - Sun	\$2,000++	3 Hours	N/A
SEMI - EXCLUSIVE	30 - 40 Pax	60 Pax	Mon - Sun	Mon - Sun	\$5,000++	4 Hours	N/A
CULTIVATE EXCLUSIVE	70 - 80 Pax	100 Pax	Mon - Sun	Mon - Sun	\$12,000++	4 Hours	\$2,000++





# EVENTS AT CULTIVATE

## SEMI-EXCLUSIVE

Host a semi-exclusive event at CULTIVATE and enjoy a sophisticated setting with personalized service, thoughtfully tailored to your occasion.

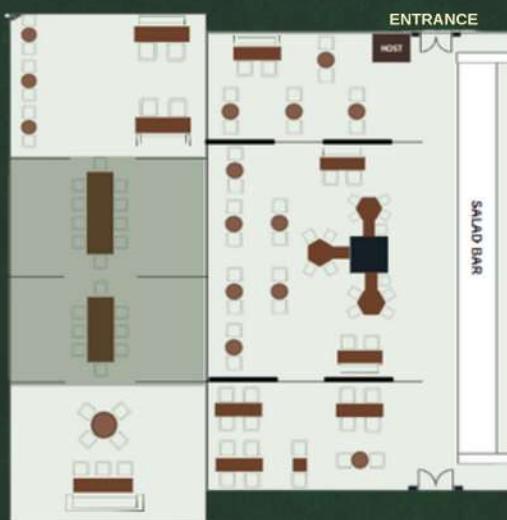
## CULTIVATE EXCLUSIVE

Book an exclusive event at CULTIVATE and experience a private, bespoke gathering in a stunning setting designed just for you. Enjoy curated food and beverage packages crafted to elevate your event.

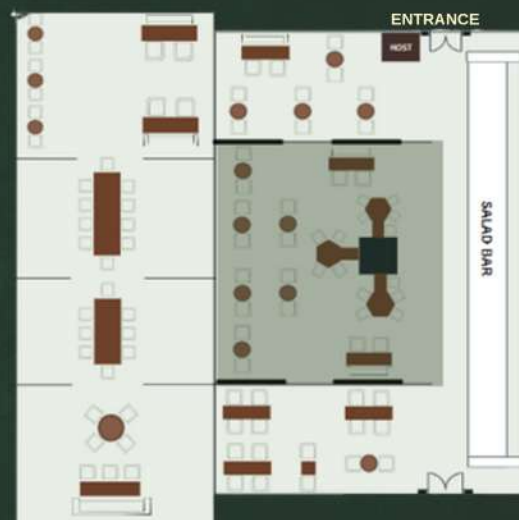
## SEMI-PRIVATE SECTION

Reserve a semi-private meeting room at CULTIVATE for a refined and productive gathering in a stylish, comfortable setting.

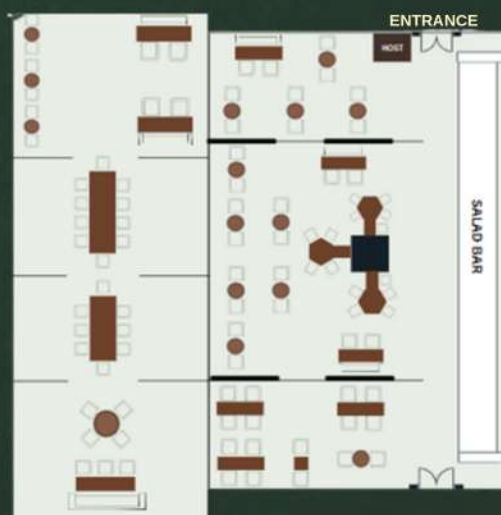
## FLOORPLAN



SEMI-PRIVATE SECTION



SEMI-EXCLUSIVE SECTION



CULTIVATE EXCLUSIVE

For inquiries, email [events@thegarchagroup.com](mailto:events@thegarchagroup.com) or call +65 8866 0891.



## FREE FLOW BEVERAGE MENU

### LUXURY

For the first hour starting at \$100++ per guest  
Every subsequent hour adds \$20++ per guest

#### Alcoholic

##### Hard Liquor

Premium Gin  
Premium Vodka  
Premium Rum  
Premium Tequila

##### Wine & Champagne

Champagne  
White Wine  
Red Wine

#### Non - Alcoholic

##### Juices

Apple Juice  
Orange Juice  
Cranberry Juice  
Mango Juice

##### Soft Drinks

Pepsi  
Pepsi Black  
7-Up  
Evervess Tonic Water  
Evervess Soda Water

### PREMIUM

For the first hour starting at \$80++ per guest  
Every subsequent hour adds \$20++ per guest

#### Alcoholic

##### Hard Liquor

Gin  
Vodka  
Rum  
Tequila  
Whiskey  
Asahi Super Dry

##### Wine & Prosecco

Prosecco  
White Wine  
Red Wine

#### Non - Alcoholic

##### Juices

Apple Juice  
Orange Juice  
Cranberry Juice  
Mango Juice

##### Soft Drinks

Pepsi  
Pepsi Black  
7-Up  
Evervess Tonic Water  
Evervess Soda Water

All prices are subjected to 10% service charge and prevailing government taxes



## FREEFLOW BEVERAGE MENU

### CLASSIC

For the first hour starting at \$60++ per guest  
Every subsequent hour adds \$20++ per guest

#### Alcoholic

##### Beer

Asahi Super Dry

##### Wine & Prosecco

Prosecco

White Wine

Red Wine

#### Non - Alcoholic

##### Juices

Apple Juice

Orange Juice

Cranberry Juice

##### Soft Drinks

Pepsi/Pepsi Black

7-Up

### STANDARD

For the first hour starting at \$40++ per guest  
Every subsequent hour adds \$20++ per guest

#### Alcoholic

##### Beer

Asahi Super Dry

##### Wine

White Wine

Red Wine

#### Non - Alcoholic

##### Juices

Apple Juice

Orange Juice

Cranberry Juice

##### Soft Drinks

Pepsi/Pepsi Black

7-Up

### NON ALCOHOLIC DRINKS

Starting at \$30++ per guest

Water - Still/Sparkling

Coffee

Tea

Juices - Apple Juice/Orange Juice/Cranberry Juice

Soft Drinks - Pepsi/Pepsi Black/7-Up

All prices are subjected to 10% service charge and prevailing government taxes





## CANAPES MENU

Cultivate Café is a vegan, gluten-free, GMO-free restaurant serving soulful, organic dishes made with ingredients from small farms. We inspire plant-based living through creativity and flavor.

### HOT SELECTION

Burnt Leeks on Toast with Romesco | Yakitori Corn Pops | Spanish Aubergine stuffed with Pisto | Smoky Vegan Mushrooms and Walnut stuffed Portobellos | Roasted Harissa Cauliflower with Warm Chickpea Hummus and Dukkha | Baby Corn Tempura, Soy Drizzle | Sweet Corn Fritter, Chili and Tomato Sambal

### COLD SELECTION

Avocado Panzanella | Vietnamese Style Vegan Rolls, Mirin Dressing | Smoked Aubergine, Pepper and Pinenuts Salad with Pomegranate | Broad Bean, Peach and Fennel Salad | Fattoush with Crispy Spiced Chickpeas | Cauliflower, Quinoa and Lentil Salad | Jeweled Cous Cous, Lemon Infused EVOO

### DESSERTS

Vegan Black Forest Cake Jar | Vegan Tiramisu Cake Jar | Vegan Nutty Lah Cupcakes | Mini Vegan Chocolate Pecan Cake | Mini Vegan Pistachio Mango Cake | Mini Vegan Carrot Cake

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