

Planning an event?  
We're here for you.



New  
School  
Middle  
Eastern

Mezze • Falafel • Meats • Karak

Artichoke

# What is Artichoke?

Artichoke serves New School Middle-Eastern food, inspired by the region's diverse, colourful and punchy flavours.

Founded in 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).

We are now nestled within New Bahru - a creative cluster for Singapore, set in our city's historic River Valley district. Formerly the grounds of Nan Chiau High School, New Bahru is now home to over 40 local brands spanning a range of retail, lifestyle and F&B businesses.



# The Food

When it comes to the Artichoke brand of food -  
*it's go big or go home.*

Your meal starts with a table full of fun mezzes like our Black Sesame Hummus and a fresh Crab Cacik, served with some warm, crusty Turkish Toast. Next, we hit you with cool, crisp salads and smokey, wood-fired meats and seafood.

Imagine the flavour party in your mouth when our Roasted Cauliflower meets the signature Green Harissa Prawns.

And of course, you can never go wrong with our seasonal Milk Pudding. If you're ready to go all the way, you can add more selections from our menu.

For inspiration, [check out our Instagram!](#)



# Bjorn Shen

Helming the kitchen is Chef-owner Bjorn Shen, leading with the belief that good Middle-Eastern cooking should have big flavours and lots of soul.

With over 15 years of global culinary experience, Bjorn's picked up 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).

He's cooked at Singapore Tourism Board-supported events in Copenhagen, Manila and Dubai, featured on countless four/six/eight hands gigs across our island, and starred in Netflix hits *Somebody Feed Phil* and *Chef's Uncut*.

On top of it all, Bjorn continues to be a resident judge on MasterChef Singapore.

When you host an event at Artichoke, you can be sure that you will be fed well.



# Our Spaces



# For Intimate Parties

Groups of 12 to 16 can choose the BIG BACK TABLE. Situated at the back of the restaurant, you'll have a little more privacy from the main dining room, but still feel very much part of the action!



# For Big Parties

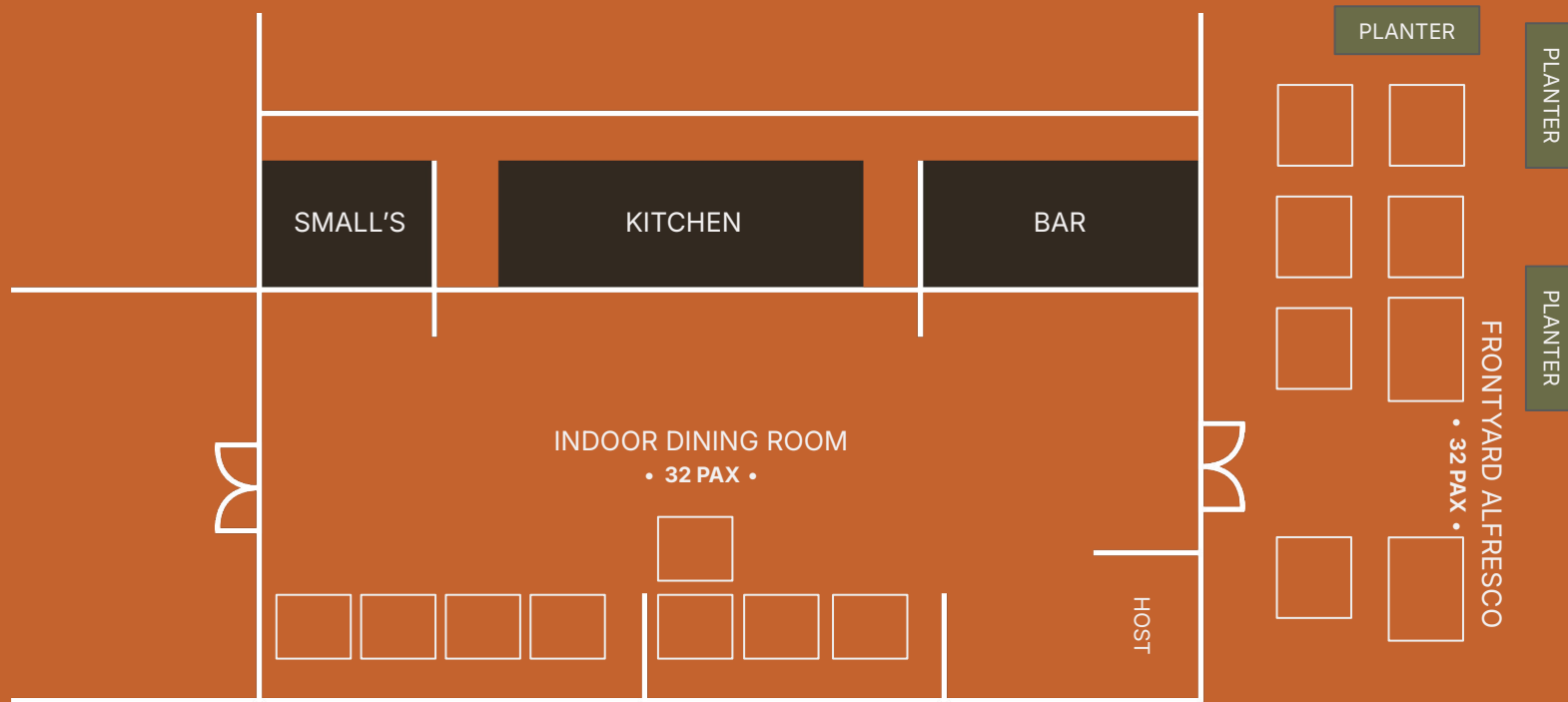
Choose an INDOOR BUYOUT to seat up to 32 guests in air-conditioned comfort, or an ARTICHOKE BUYOUT for up to 64 guests - this includes the loungey Front Yard to start with pre-meal drinks and chats.



Left image: Indoor Dining Room  
Top Right image: Front of Indoor Dining Room  
Bottom Right image: Front Yard

# Floor Plan

Choose an INDOOR BUYOUT to seat up to 32 guests in air-conditioned comfort, or an ARTICHOKE BUYOUT for up to 64 guests - this includes the loungey Front Yard to start with pre-meal drinks and chats





# EVENTS MENU

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

WANT MORE? LET US KNOW!

• **\$100/pax** •

• **Mezze** •

Warm Turkish Toast  
Black Sesame Hummus  
Eggplant Zaalouk  
Beetroot Borani, Almond Dukkah, Dill  
Heirloom Tomatoes, green Tahina, Za'atar  
Cured Kingfish Pastirma, Fried Capers

• **Greens** •

Warm Cauliflower Salad, Guava BBQ sauce,  
Pistachio Dukkah  
Crunchy Falafel, Salad Greens, Pickles  
Lebanese rice & Lentil Mujadara, Tomato Daqqus

• **Land & Sea** •

Preserved Lemon Butter Roasted Chicken,  
Smashed Olives  
Bedouin Style Slow Roasted Lamb  
Green Harissa Prawns

• **Sweets** •

Seasonal Milk Pudding

• **\$135/pax** •

• **Mezze** •

Warm Turkish Toast  
Black Sesame Hummus  
Eggplant Zaalouk  
Heirloom Tomatoes, Green Tahina, Za'atar  
Cured kingfish Pastirma, Fried Capers  
Crab Cacik, Trout Roe, Chicken Crackling

• **Greens** •

Warm Cauliflower Salad, Guava BBQ sauce,  
Pistachio Dukkah  
Crunchy Falafel, Salad Greens, Pickles  
Lebanese rice & Lentil Mujadara, Tomato Daqqus

• **Land & Sea** •

Preserved Lemon Butter Roasted Chicken,  
Smashed Olives  
Smoked Australian Wagyu  
Green Harissa Prawns

• **Sweets** •

Seasonal Milk Pudding

Canapès

• **from \$45/pax** •

Artichoke Hummus & crackers  
Crunchy falafels, mango amba  
Crab tzatziki, toast, trout roe, chicken crackling  
Grilled Halloumi, rock melon, basil skewers  
Artichoke Fried Chicken, hot honey  
Shawarma spiced Cuttlefish skewers

Add-ons:

Extra cold canapé/dessert \$6/pax  
Extra warm canapé \$8/pax

# Beverages

QUENCH THIRSTS AND CURIOSITIES WITH OUR DRINKS  
ALL MENUS ARE INDICATIVE AND SUBJECT TO CHANGE

WANT MORE? LET US KNOW!

## PACKAGE 1 - Non-Alcoholic (\$25/pax)

2 hour free-flow (+\$10/pax/hour extra)

Turkish Tea / Coffee (Hot & Iced)

Fruit Sodas

Karak (Milk Tea with boba/coffee jelly)

Seasonal Ayran Shaken Yoghurt Drink

## PACKAGE 2 - Alcoholic (\$80/pax)

2 hour free-flow (+\$30/pax/hour extra)

Draught beer

Prosecco

House Red+White wine by the glass

Seasonal Highballs

Spirits (Gin, Whiskey, Vodka)

Mixers (Tonic, Soda)

## BULK DEALS

### House Wine

\$50/bottle, minimum 12 bottles

Red: Merlot, Chile

White: Sauvignon Blanc, New Zealand

### Draught Beer

Stella Artois

\$750/30 litre keg

## BYO CORKAGE

\$40/bottle - Red or White Wine

\$60/bottle - Sparkling / Champagne

\$80/bottle - Spirits

Duty free bottles not permitted by law

## PACKAGE 3 - COMBO (\$95/pax)

2 hour free-flow (+\$30/pax/hour extra)

Package 1 + Package 2

## HAVE SOMETHING ELSE IN MIND?

ASK US!

# Minimum Spends

LUNCH BUYOUT TIME: 1130AM-3PM

DINNER BUYOUT TIME: 6PM-10PM

SPEND VALUES TO BE CALCULATED AS  
TOTAL OF FOOD AND DRINK SPEND

Day	Meal	<u>Large Group</u> From 7 to 16 guests	<u>Indoor Dining Room buyout:</u> Up to 32 seated guests (Not exclusive use of space; allows for Small's counter to continue meal service, see Floor Plan, pg 8)	<u>Artichoke buyout:</u> Indoor Dining Room + Front Yard Up to 64 seated guests across all spaces (Not exclusive use of space; allows for Small's counter to continue meal service, see Floor Plan, pg 8)	<u>Exclusive buyout:</u> Indoor Dining Room + Front Yard + <b>Small's</b> Up to 64 seated guests across all spaces (Full restaurant space is exclusively for you and your guests)
Monday	Lunch/Dinner	-	-	-	\$8,000
Tuesday	Lunch Dinner	- \$70pp	- \$4,500	- -	- \$7,000
Wednesday	Lunch Dinner	\$30pp \$70pp	- \$4,500	- \$7,000	\$4,000 \$8,000
Thursday	Lunch Dinner	\$30pp \$70pp	- \$4,500	- \$7,000	\$4,000 \$8,000
Friday	Lunch Dinner	\$30pp \$70pp	- \$7,500	- \$10,000	\$4,000 \$11,000
Saturday	Lunch Dinner	\$30pp \$70pp	- \$7,500	- \$10,000	\$6,500 \$11,000
Sunday	Lunch Dinner	\$30pp \$70pp	- \$5,500	- \$8,000	\$6,500 \$9,000

# Ts&Cs

BY PROCEEDING WITH YOUR BOOKING, YOU AGREE TO THE TERMS AND CONDITIONS STATED HERE.

QUESTIONS? ASK US!

## RATES

- All published rates are subject to 10% service charge and prevailing GST.
- A 20% surcharge applies on the published rates for eve and day 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.

## BUYOUT TIMINGS & DETAILS

- 11.30am - 3pm (brunch/lunch) and 6pm - 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 MATTERS

- Menu items may change due to seasonality and supply of ingredients.
- Dietary restrictions must be made known by the time of menu confirmation; any changes after confirmation may be accommodated at the sole discretion of management.
- We will confirm your menu with you at least 14 days prior to 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 buyouts, the final guest count must be confirmed at least 7 days prior to the event to facilitate our preparation process. This guest count, or the minimum spend commitment (whichever is higher), 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 calendar days of notice are to be given for any cancellation without penalty, less a administrative fee.
- If 14 full calendar 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.

# The Location

Artichoke.

New Bahru  
46 Kim Yam Road  
#01-02  
Singapore 239351

**Nearest MRT:**  
Fort Canning MRT Station (DT20)

**Bus Services:**  
32, 51, 54, 64, 123, 139, 186, 195

**Private Hire:**  
There are several drop-off and pick up points at New Bahru. We're at the Big Block.



# 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, come by to get a better feel of our venue. We'd be happy to show you around.

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