HORTUS





THE SPACE

Seats up to 70 pax, 100 pax standing

Inspired by the terraces of the Mediterranean and enclosed in our very own private herb and vegetable garden, Hortus provides a perfect venue for cocktail receptions, solemnisation ceremonies and smaller banquet functions.

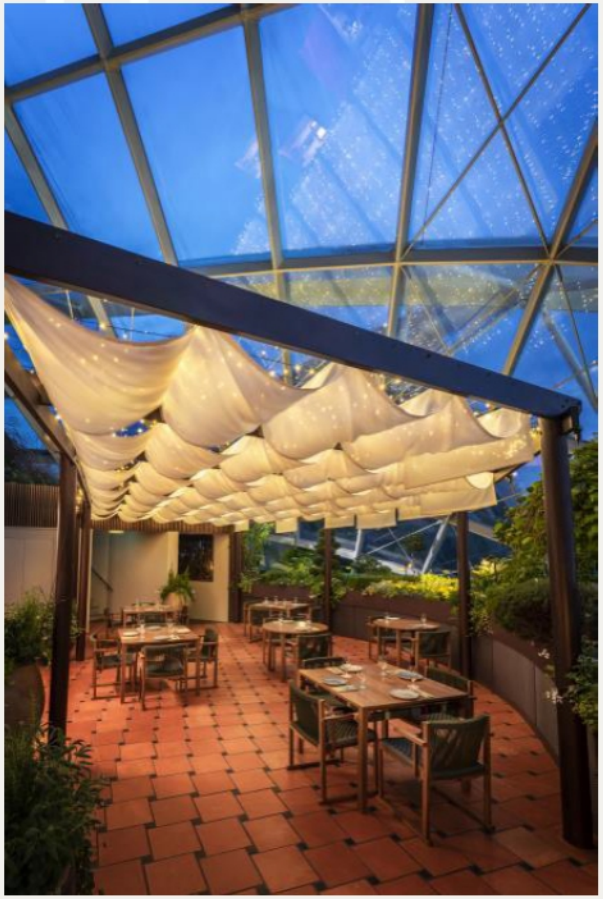
A stunning pergola draped in linen lights up at night to reveal a romantic, intimate spot for dining and drinking beneath the stars.

Enjoy panoramic views of Marina Bay skyline while sipping on evening cocktails as the sun sets.

HORTUS

GALLERY













CONTACT US

FLOWER DOME
AT GARDENS BY THE BAY

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HORTUS



SAMPLE
CANAPÉS MENU

Chicken and mushroom pie

Pissaladière

Eggplant caviar

Taramasalata en Croûte

Lamb sliders, harissa, sumac onions, cucumber

Kingfish ceviche, avocado, coriander, lime

Iced vovo

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FLOOR PLAN



LEGEND

- Pillars
- Tables
- Chairs
- Garden Stretch
- Pergola Area

Hortus can accommodate up to 70 pax with additional 2 tables of 10 pax at Olive Grove area, subject to approval from Gardens by the Bay.







SAMPLE COMMUNAL DINING MENU

STARTERS

House-made pita bread

House pickled vegetables

Hummus, paprika, fried chickpeas

Baba Ghanoush – Smoked eggplant dip

Muhammara – Roasted bell pepper and walnut dip

Watermelon salad, kalamata olives, preserved lemon, mint

Yellowtail kingfish crudo with bergamot, mint, green olives and pomegranate

Fried school prawns, calamari, smelt, garlic aioli

MAINS

Whole Corsican sea bass, salmoriglio

Grilled broccolini, almonds

Grilled yellow chicken in chermoula

Lamb tagine with pistachio rice pilaf

300g Black Angus striploin, garlic and rosemary potatoes

DESSERTS

Seasonal fruit tart



CHEF / PATRON
MICHAEL WILSON

Chef Patron Michael Wilson's culinary journey began in his hometown of Melbourne, Australia where he worked in notable restaurants in Australia such as Cutler & Co and Guy Grossi.

His journey continued to Shanghai in 2012 where he earned his first Michelin star 5 months after opening opening Phénix in the Puli Hotel and Spa, Shanghai.

In 2021, Michael joined forces with acclaimed hospitality group Unlisted Collection to develop and conceptualise 2 exciting new brands – Mediterranean restaurant Hortus and Modern Australian fine dining Marguerite.

In similar timely fashion, Marguerite was awarded its first Michelin Star 8 months from opening and continues to earn it ever since.

Michael has made his mark on the Singapore culinary scene. His restaurants have become known for their thoughtful menus, warm service culture, and an unwavering commitment to quality — attributes that resonate strongly with both local diners and international guests.

HORTUS











HORTUS

GALLERY









THE FOOD

Hortus tempts with a host of sharing plates that celebrate the bright, fresh flavours of the Mediterranean. Vibrant salads, dips and home baked breads are perfect for grazing alongside heartier mains, tagines and rustic dishes straight off our wood fire grill.

The heart of our Mediterranean cooking is reflected in simple dishes thoughtfully prepared to highlight the inherent deliciousness of quality produce.

HORTUS





EXPERIENCES AT HORTUS — WEDDINGS

Celebrate a vibrant future together in our very own private garden. Take in the stunning flora and fauna of an iconic Flower Dome destination.

Capacity:
50 pax seated and 100 pax standing

SOLEMNISATION

Exchange vows with nature as your backdrop. Following your solemnisation ceremony at Hortus, the Flower Dome provides you with picture perfect spots to commemorate your special day. Your guests are also invited for a stroll through the floral display, pre-lunch or dinner.

WEDDING DINNER AND/OR COCKTAIL RECEPTION

Guests are seated to a sumptuous communal style sharing feast of gastronomic proportions. Hortus also provides an option for a cocktail reception, pre-dinner with an elegant canape selection, cocktails and free flow beverage packages.

Housemade wedding favours for your guests can also be arranged.

Configuration: Use of up to 6 Standing Cocktail Tables for Cocktail Reception. *

*Hortus provides a standard set up. Florals and elaborate decorations will need to be arranged by external vendors.

HORTUS

EXPERIENCES AT HORTUS

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COMMUNAL FEASTING AND COCKTAIL RECEPTIONS







Whether you're hosting an important client luncheon, looking for a unique space for your next product launch or celebrating a baby shower, hen's do, birthday or anniversary, Hortus provides the perfect space for your special occasions- big or small.

COMMUNAL FEASTS

Hortus offers guests the opportunity to gather, revel and feast with a sharing menu of 12 dishes that celebrate the vibrant, fresh flavours of the Mediterranean.

Communal Sharing Menus from $118++ per person.

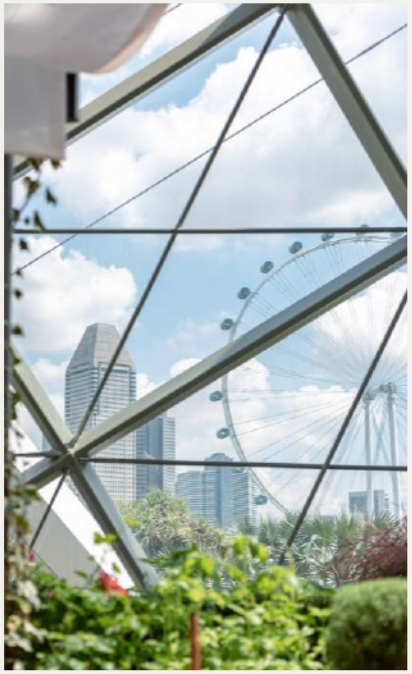
Group Bookings: *Sharing Menu is available for pre-order for regular reservations of 9 pax to 20 pax (7 days advance notice required)*

Exclusive Venue Bookout: *Sharing Menu is available for a full venue book-out (minimum spend applies)*

COCKTAIL RECEPTIONS

Enjoy the views of Marina Bay skyline and beyond as you sip and savour evening tipples and a selection of exquisite canapes as the sun sets.

HORTUS









AN ENCHANTING ENTRANCE – FLOWER DOME AND LIMOUSINE BUGGY EXPERIENCE

For an event to impress, guests are ushered via complimentary limousine buggy to and from the entrance of Gardens by the Bay where they enjoy sweeping views of the Marina Bay waterfront. Hortus is enclosed in its own private Mediterranean herb garden.

Guests also have complimentary access to the Flower Dome and are welcome to take a stroll through the largest greenhouse in the world, pre or post meal.

Replicating a crisp Mediterranean climate, the Dome features eight gardens filled with exotic flowers and plants from the Mediterranean and semi-arid regions from five different continents.

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