



ISABEL



EVENTS BROCHURE

ISABEL



EVENTS AT ISABEL



At ISABEL, we craft extraordinary events designed just for you—whether it is a grand celebration or an intimate gathering.



AREA	Capacity (Number Of Guest)		Availability	Food & Beverage Minimum Spend			Venue Booking Fee
	Seated	Cocktail - Mixed Seated & Standing		Day	Minimum spend	Duration	
SEMI - EXCLUSIVE (AFTER NOON HI-TEA)	12 - 15 Pax	25 Pax	Mon - Sun	Mon - Sun	\$3,000++	4 Hours	N/A
ISABEL EXCLUSIVE	30 Pax	40 - 45 Pax	Mon - Sun	Mon - Sun	\$8,000++	5 Hours	N/A



ISABEL FLOORPLAN



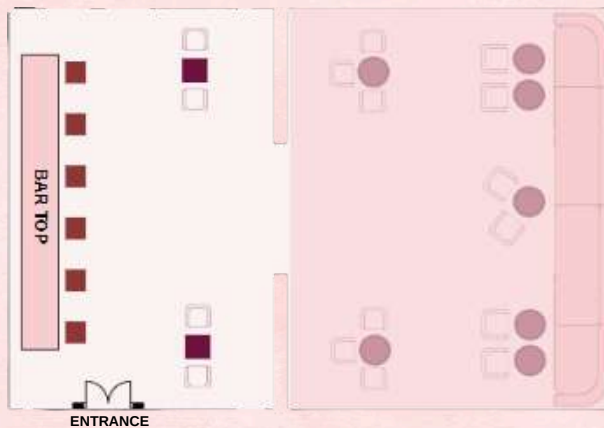
ISABEL EXCLUSIVE

Host your special event at ISABEL in a stunning, private setting with a dedicated service team. Enjoy thoughtfully curated food and beverage packages tailored to your occasion.

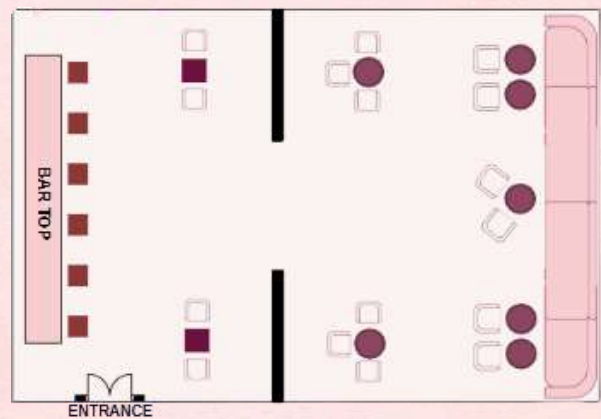
ELEGANT HIGH TEA

Reserve your elegant high tea experience at ISABEL and indulge in a delightful selection of fine teas, decadent sweets, and savory bites in a beautifully curated ambiance.

SEMI - EXCLUSIVE (AFTERNOON HI-TEA)



ISABEL EXCLUSIVE



For reservations, call +65 8866 0891.

For private event inquiries, email events@thegarchagroup.com.



ISABEL'S AFTERNOON TEA

Embark on a delightful culinary journey with Isabel's expertly curated tea leaf selection, meticulously crafted to harmonize with a symphony of flavors. From the delicate sweetness of pastries to the savory symphony of finger sandwiches, each sip of tea will elevate your palate. Indulge in the timeless tradition of warm-from-the-oven English scones, accompanied by the rich indulgence of Devonshire cream and preserve. Let the aroma of freshly brewed tea transport you to a realm of refined elegance, where every bite is a masterpiece of culinary artistry.

SELECTION OF HOMEMADE FINGER SANDWICHES ON ARTISAN BREAD

Atlantic Smoked Salmon
caper and ricotta cheese on lemon bread

Cucumber, Dill, and Horseradish Sandwich
served on cereal bread

Smoked Chicken
little gem lettuce, confit tomato and tarragon mayonnaise on malt bread

18 Aged Prosciutto Ham
mustard, and parmesan on spinach bread

Accompanied by The Original Venetian Spritz
Aperol, Campari, Prosecco & Soda

SEASONAL SWEET TREAT FROM THE CHEF

Warm Sultana Scones
from our bakery served with a selection of seasonal preserves and Chantilly Cream

Accompanied by French Kiss
Dill Infused Vodka with Raspberry Honey, Campari & topped with Soda

SELECTION OF PASTRIES

Nutty caramel and Vanilla cheesecake | Portuguese egg tart | Caneles De Bordeaux | Les Carolines | Pink Guava Mousse | Macaroons | Single Origin Chocolate eclairs | Chou Chous | Pandan Swiss Roll

Accompanied by Isabel Gin & Tonic
Berry Gin with herbs and spices & mist of Isabel

GELATO

Strawberry

a medley of sweet and savoury bites served with
your choice of either coffee or tea (choose from below) 64

with a flute of Taittinger Champagne 74

with cocktail pairings 88

Isabel's Crafted Tea Leaf Selection

Darjeeling Princess

An olive infusion with coppery brown hues and a beautiful aroma. A lingering floral but gentle finish

Love Me

Black tea with fragrant and sweet mango flavours, a beautifully harmonious tea with clean, fruit and honey notes

Number 5

An even broken orange pekoe leaf evolving into a bright coppery infusion medium bodied black tea

Pink Flamingo

An unusually gentle yet rich aroma and flavour, reminiscent of Turkish delight with a touch of spice

Purple Buds

Night blooming jasmine flowers fused with tea, a fragrant and gentle green tea

Coffee

Espresso (Single/Double)

Long Black (Hot/Iced)

Flat White / Latte / Cappuccino (Hot/Iced)

Milk Options

Organic Whole / Organic Skim / Soy / Oat / Almond

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

Isabel High Tea - 040425

NIBBLES

- ✓ **ITALIAN MARINATED OLIVES** \$18
with rosemary, garlic, and lemon
- ✓ **SWEET POTATO FRIES** \$18
harissa spiced vegan mayo
- ✓ **JAPANESE SPICY TAMARI ROASTED NUTS** \$18
- ✓ **GLUTEN FREE PITA BREAD** \$10
malton sea salt

SOUP & SALADS

- ✓ **TENDER PEA AND LEEK SOUP** \$25
with fresh basil oil
- NEW ZEALAND OCTOPUS** \$35
prawn, fennel, and lime salad
- ✓ **AVOCADO ICEBERG WEDGES** \$30
with eggplant and mustard cream dressing
- NORWEGIAN FJORD TROUT TARTARE** \$35
with burnt butter and almond
- ✓ **CHOPPED SALAD** \$30
with tahini and zaatar
- ✓ **BURRATA** \$35
chargrilled grapes and basil

CHEESE AND COLD CUTS

- ✓ **CHEESE BOARD** \$45
Two Servings - \$35 | Four Servings - \$45
comte 14 Mois, 24 aged parmigiano reggiano, pont l'evêque, danish blue cheese, pyrenees brebis, figs, pate de coing, charcoal crackers
- ITALIAN CHARCUTERIE PLATTERS** \$45
Two Servings - \$35 | Four Servings - \$45
milano salami, chorizo, swiss smoked coppa, 18 aged prosciutto ham, gherkins, pitted olives, almonds, pickled baby radish, sundried prunes, and figs

ISABEL BRASSERIE

Indulge in a thoughtfully curated selection of dishes inspired by classic brasserie flavors, reimagined with a fresh and modern touch. Our Brasserie Menu at Isabel brings together vibrant ingredients, rich flavours, and timeless culinary techniques to create a dining experience that is both comforting and refined. From hearty mains to light, flavourful bites, each dish is crafted with high-quality, carefully sourced ingredients to delight every palate.

Join us at Isabel and savor a menu that celebrates the art of good food, great company, and elevated dining.

MAINS

- ✓ **PERUVIAN AVOCADO BUTTER ON TOAST** \$30
with tomatos salsa
- ✓ **SCRAMBLED ZAATAR TOFU** \$30
with avocado and cucumber
- SUMAC MARINATED FREE RANGE CHICKEN** \$30
with red grapefruit, avocado and baby argula salad
- APPLEWOOD SMOKED CHICKEN SANDWICH** \$40
with bacon, lettuce and avocado
- SEARED DUCK** \$40
spiced cherry glaze, orange purple cabbage
- HARISSA MARINATED BEEF SIRLOIN** \$45
with pepper and lemon sauce
- PANFRIED NORWEGIAN SALMON** \$45
with organic broccolini and pine nut salsa

NOODLES & PASTA

- FUSILLI PASTA** \$35
with fresh basil pesto, anchovies, italian pecorino cheese and iranian pistachios
- ✓ **CHEFS SIGNATURE SOBA NOODLES** \$35
with pistachios lime cardamon and avocado
- THREE CHEESE RAVIOLI** \$40
with buttered garlic shrimps, chardonnay sauce

Puddings

- FRESH CANADIAN BLUEBERRY** \$20
almond and lemon cake
- ✓ **SWEET AND SALTY CHEESECAKE** \$20
cherries
- VANILLA CUSTARD** \$20
with roasted fresh california strawberry and rhubarb

 **vegetarian**



FREEFLOW 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



VEGAN

Tomato Bruschetta

Truffle and Mushroom Arancini

Mini Hummus Tarts with Sun Dried Tomatoes and Cucumber

HOT

Tuna Tartare on Crouton | Beef Tartare on Brioche Bread | Salmon Bilinis with Ikura,
Cream Cheese and Spring Onion | Mini Beef Slider with Caramelized Onion and
Chimichurri Sauce | Halibut with Butter Lemon Sauce | Duck Rillettes with Gherkins
and Crackers | Parma Ham on Skewers and Rock Melon | Char Grill Octopus with
Saffron Cauliflower Purée

VEG

Burrata with Figs and Chimichurri on toasted Brioche Crouton
Watermelon with Mozzarella Cheese, Cucumber and Balsamic Vinegar

COLD

Mini Crab Cake with Togarashi Mayo
Mini Dolce Cheese Croquettes
Egg Salsa with Caviar served on Black Crackers

SOMETHING SWEET

Mini New York Cheesecake | Selection of Macarons | Mini Velvet Cake | Mini
Swiss Roll | Mini Chocolate Fudge