

EVENTS AT ISABEL

Private Dining | Celebrations | Corporate Gatherings



THE GARCHA GROUP

ISABEL
BRASSERIE

EVENTS AT ISABEL

At Isabel Brasserie, every gathering unfolds with quiet glamour — from intimate private dinners to elegant celebrations set within Maxwell Reserve’s richly layered interiors.



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

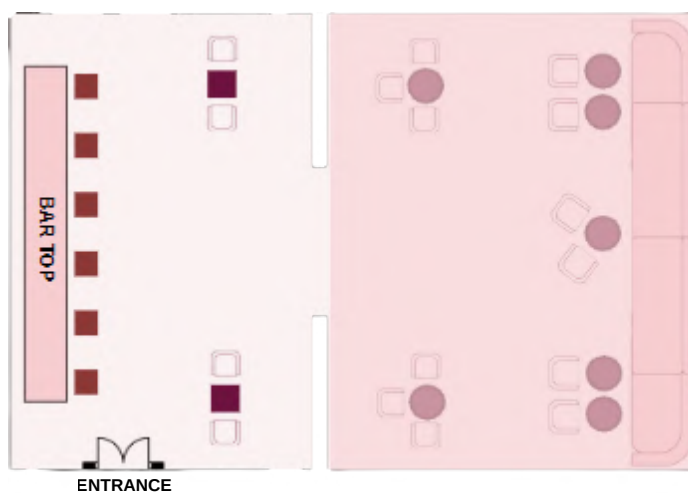
ISABEL BRASSERIE

ISABEL FLOOR PLAN

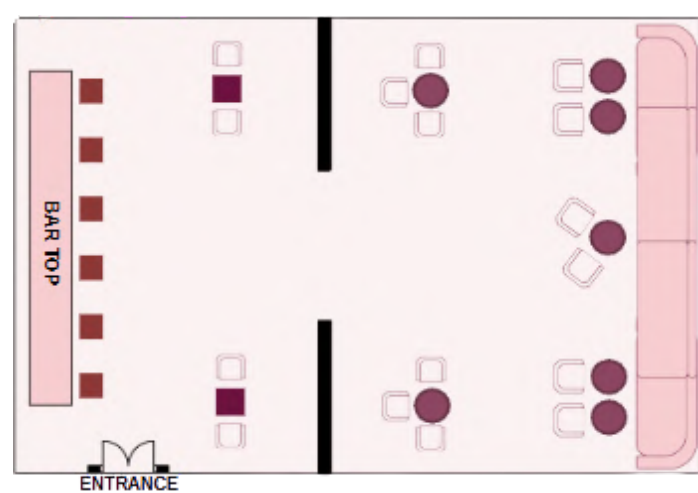
Host your special event at ISABEL in a stunning, private setting with a dedicated service team. Enjoy thoughtfully curated food and beverage packages tailored to your occasion.



SEMI – EXCLUSIVE



ISABEL EXCLUSIVE



For reservations, call +65 8866 0891
For private event inquiries, email events@thegarchagroup.com

ISABEL BRASSERIE

STARTERS & SIDES

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Crispy Truffle & Parmesan Fries

Golden fries tossed with aromatic truffle oil, freshly grated Parmesan, sea salt, and finished with chopped chives.

\$16
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Chopped Salad with Tahini, Feta & Za'atar

Peppers, Roma tomatoes, cucumbers, and fresh herbs tossed in tahini dressing, finished with feta and aromatic za'atar.

\$19
- 

Burrata, Chargrilled Grapes & Basil

Creamy burrata paired with sweet chargrilled grapes, fresh basil, aged balsamic, and extra virgin olive oil — a balance of richness and brightness.

\$22
- Norwegian Fjord Trout Tartare with Burnt Butter & Almond**

Finely diced Norwegian fjord trout dressed with nutty burnt butter, toasted almonds, citrus zest, and extra virgin olive oil. Served with delicate microgreens.

\$29

SOUPS & CHEESE

- 

French Onion Soup

Slow-caramelised onions simmered in rich beef broth with thyme and sherry, topped with golden Gruyère cheese toast.

\$22
- Artisanal Cheese Selection**

One Serving \$25 | Two Servings \$35

Comté 14 Mois, 24-Month Aged Parmigiano Reggiano, Pont l'Évêque, Danish Blue, Pyrénées Brebis. Served with figs, pâte de coing, and charcoal crackers.

MAINS

- 

Fusilli with Fresh Basil Pesto, Pecorino & Iranian Pistachios

Al dente fusilli tossed in house-made basil pesto, finished with Italian pecorino and crushed Iranian pistachios.

\$19
- Smoked Salmon Burger**

Smoked salmon layered with avocado and lemon-dill dressing in a toasted brioche bun.

\$24
- 

Truffle Mushroom Risotto

Creamy carnaroli rice with wild mushrooms, black truffle, Parmesan, and herb oil.

\$29
- Seared Duck with Spiced Cherry Glaze & Purple Cabbage**

Crisp-skinned duck finished with spiced cherry glaze, served with braised purple cabbage and orange zest.

\$34
- Open-Fire Grilled Sirloin**

Char-grilled sirloin served with house-made mustard and slow-roasted garlic.

\$36
- Pan-Fried Norwegian Salmon with Grilled Gem Lettuce**

Seared Norwegian salmon with charred gem lettuce and lemon butter emulsion.

\$36

DESSERTS

- 

Gelato

Madagascar Vanilla | Salted Caramel | Hazelnut

\$14
- 

Lemon Meringue Tart

Buttery tart shell filled with bright lemon curd and topped with lightly toasted meringue.

\$14
- 

Valrhona Chocolate Fudge

Rich, smooth Valrhona chocolate fudge with a melt-in-the-mouth finish.

\$14

 Vegetarian

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

FREEFLOW BEVERAGE MENU

LUXURY

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

Alcoholic	Non - Alcoholic
<u>Hard Liquor</u> Premium Gin Premium Vodka Premium Rum Premium Tequila Premium Whiskey <u>Wine & Champagne</u> Champagne White Wine Red Wine	<u>Juices</u> Apple Juice Orange Juice Cranberry Juice Mango Juice <u>Soft Drinks</u> 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	Non - Alcoholic
<u>Hard Liquor</u> Gin Vodka Rum Tequila Whiskey Asahi Super Dry <u>Wine & Prosecco</u> Prosecco White Wine Red Wine	<u>Juices</u> Apple Juice Orange Juice Cranberry Juice Mango Juice <u>Soft Drinks</u> Pepsi Pepsi Black 7-Up Evervess Tonic Water Evervess Soda Water

FREEFLOW BEVERAGE MENU

CLASSIC

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

Alcoholic	Non - Alcoholic
<u>Beer</u> Asahi Super Dry <u>Wine & Prosecco</u> Prosecco White Wine Red Wine	<u>Juices</u> Apple Juice Orange Juice Cranberry Juice <u>Soft Drinks</u> Pepsi/Pepsi Black 7-Up

STANDARD

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

Alcoholic	Non - Alcoholic
<u>Beer</u> Asahi Super Dry <u>Wine</u> White Wine Red Wine	<u>Juices</u> Apple Juice Orange Juice Cranberry Juice <u>Soft Drinks</u> 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

SGD 60++ for four selections; additional canapés at SGD 15++ each

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