

181 South Bridge Road, Cross Street Exchange #1-05, Singapore 058743

www.gtcoffee.com  
@grouptherapycafe  
@grouptherapycoffee



Group Therapy Cross Street is located on the fringe on the CBD where office towers and heritage shophouses blend seamlessly. With its loft-like ceiling, glass facade and warm decor, you're offered the flexibility to host your next event in comfort and style

Consisting of an enclosed indoor seating as well as an outdoor verandah, the space is suitable for networking events, media launches, corporate workshops and private celebrations. Event packages are all-inclusive of catering and facilities such as a projector and AV support and offer booking by the section or for the entire space on a hourly, half-day or full-day block.



Speak to us about your next event :  
[events@gtcoffee.com](mailto:events@gtcoffee.com)

## HALF DAY

GALLERY SPACE // WEEKDAY

**\$65++ per pax // min. 15pax - max. 35pax**

EXCLUSIVE BOOKING // WEEKDAY

**\$95++ per pax // min. 15pax - max. 100pax**

- Booking from 9am-2pm or 1-6pm
- Complimentary use of projector, WiFi, flipchart & AV System
  - Provision of stationary & power sockets
  - Morning & Afternoon Teabreak
- Lunch & Dessert (selection from the cafe menu or 4-course buffet)
  - Coffee, Tea & Iced Water

## FULL DAY

GALLERY SPACE // WEEKDAY

**\$65++ per pax // min. 15pax - max. 35pax**

EXCLUSIVE BOOKING // WEEKDAY

**\$110++ per pax // min. 15pax - max. 100pax**

- Booking from 9am-6pm
- Complimentary use of projector, WiFi, flipchart & AV System
  - Provision of stationary & power sockets
  - Morning & Afternoon Teabreak
- Lunch & Dessert (selection from the cafe menu or 4-course buffet)
  - Coffee, Tea & Iced Water

## EVENING EVENTS

COCKTAIL PARTIES & PRIVATE DINNERS

**\$65++ per pax // min. 25pax - max 100pax**

- Exclusive booking from 6pm-10pm
- Complimentary use of projector, WiFi & AV System
  - 5-course canapes / 5- course buffet dinner
  - Freeflow of Iced Tea/Sodas

**\$100++ per pax // min. 25pax - max 100pax**

- Exclusive booking from 6pm-10pm
- Complimentary use of projector, WiFi & AV System
  - 8-course canapes / 8-course buffet dinner
  - Freeflow of Iced Tea/Sodas/Welcome Mocktail

## WEEKEND EVENTS

GALLERY SPACE

**\$2800++ // min. 25pax - max. 35pax**

EXCLUSIVE BOOKING

**\$5000++ // min. 25pax - max. 35pax**

- 4-hour block (i.e. 11am - 3pm)
- Complimentary use of projector, WiFi & AV System
  - 5-course canapes / 5- course buffet /
  - Freeflow of Iced Tea/Sodas/Coffee/Iced Water

## SUPPLEMENTS

Craft Beer on Tap \$20/pax

Wine Selection from \$40/bottle

Dessert Table from \$250

Customised Cake from \$80

Themed Decor from \$250

Door Gifts/Event Pack from \$5/pax

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## MENU SELECTION

### MORNING/ AFTERNOON TEA

#### SWEET

Pastry basket (Croissants, danishes, scones)  
Blueberry Pancakes with Maple Syrup  
Apple Crumble  
Brownie Squares  
Cheesecake Bars  
Carrot Cake Bars  
Waffles with Fruit & Maple Syrup  
Mini Muffin Basket  
Mini Granola Pots with Greek Yogurt

#### SAVOURY

Mini Ham & Egg Croissants  
Savoury Pastry Basket (Puffs & Scones)  
Smoked Salmon & Cream Cheese Sandwiches  
Mini Croque Monsieur Sandwiches  
Mushroom, Bacon & Caramelized Onion Frittata  
Mini Pizzas (Magherita/Salami/Ham & Mushroom/Truffle)  
Mini Shepherd's Pie

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### BUFFET LUNCH

#### SOUP

Mushroom (V)  
Roasted Pumpkin (V)  
Smoked Tomato Soup (V)

#### SALADS

Plum & Halloumi Salad (V)  
Grilled Chicken Salad  
Prawn & Avocado Salad

#### APPETIZERS

Truffle Fries/ Curly Fries/ Sweet Potato Fries (V)  
Roasted Vegetables (potato, cauliflower/peppers)  
Fried Cauliflower Bites  
Bruschetta (tomato mozzarella/avocado egg)  
Potato Skins (Bacon Cheese/Pumpkin & Feta)  
Chicken Yakitori Skewers  
Roasted Potatoes & Sourcream  
Meatball Marinara Skewers

#### MAINS

Black Truffle Mac & Cheese (V)  
Bacon Mushroom Aglio Olio  
Chicken Mushroom Stew with Spicy Rice/ Garlic Bread/ Pasta  
Pesto Prawn Fusilli  
Linguine Bolognese (beef/vegetarian)  
Baked Lemon Butter Seabass with Roasted Potatoes  
Beef Ragu with onions & carrots, Spicy Rice/ Garlic Bread/ Pasta  
Lasagna (vegetarian/beef/chicken)  
Chicken Schnitzel with Curly Fries

#### DESSERT

Apple Crumble  
Pandan Gula Melaka Cake  
Lemon Berry Teacake  
Pistachio Tiramisu  
Flourless Chocolate Cake  
Cookie & Cream Cheesecake  
Selection of Homemade Ice Cream

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### SNACKS/ CANAPES

Inaniwa Udon Spoons  
Fish Tacos  
Mini Crayfish Mac & Cheese  
Crabcakes with Corn Relish  
Pulled Pork Sliders  
Pumpkin & Sage Panzerotti  
Smoked Salmon Avocado Sandwiches  
Mini Shepherd's Pie  
Gorgonzola & Pear Bruschetta (V)

Mini Crispy Parma Ham & Arugula Pizzas  
Mini Cheeseburgers  
Crispy Pork Belly with Apple Compote  
Meatball Marinara Skewers  
Pork & Cabbage Pot Stickers  
Grilled Polenta with Scallops  
Mini Truffle Pizzas (V)  
Roasted Eggplant & Sambal Tart (V)  
Mini Chilli Crab Pie

Crispy Potato Cakes (V)  
Popcorn Chicken with Ranch Dip  
Fresh Fruit Tower  
Sticky Date Pudding  
Flourless Chocolate Cake  
Pandan Gula Melaka Cake  
Strawberry Almond Tarlet  
Chocolate Salted Caramel Pots  
Honey Oolong Madeleines

(V) vegetarian

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## BUFFET DINNER

### SOUP

Mushroom (V)  
Roasted Pumpkin (V)  
Smoked Tomato Soup (V)  
Potato & Leek (V)  
Pea & Smoked Ham  
Seafood Stew\*

### SALADS

Plum & Halloumi Salad (V)  
Grilled Chicken Salad  
Prawn & Avocado Salad  
Parma Ham, Rocket & Gorgonzola Salad  
Kale, Prawn & Cous Cous Salad with Yuzu Dressing\*

### STARTERS

Truffle Fries/ Curly Fries/ Sweet Potato Fries (V)  
Roasted Vegetables (potato, cauliflower/peppers)  
Fried Cauliflower Bites  
Bruschetta (tomato mozzarella/avocado egg)  
Potato Skins (Bacon Cheese/Egg Salad)  
Chicken Yakitori Skewers

Mini Pizzas (Magherita/Salami/Ham & Mushroom/Truffle)  
Fish Tacos  
Roasted Eggplant & Sambal Tart  
Popcorn Chicken with Ranch Dip  
Roast Potatoes & Sourcream  
Meatball Marinara

### MAINS

Black Truffle Mac & Cheese (V)  
Bacon Mushroom Aglio Olio  
Chicken Mushroom Stew with Spicy Rice/ Garlic Bread/ Pasta  
Pesto Prawn Fusilli  
Linguine Bolognese (beef/vegetarian)  
Baked Lemon Butter Seabass with Roasted Potatoes  
Beef Ragu with onions & carrots, Spicy Rice/ Garlic Bread/ Pasta  
Lasagna (vegetarian/beef/chicken)  
Chicken Schnitzel with Curly Fries  
Pesto Prawn Fusilli  
Roast Chicken Leg with Sage & Mushrooms

Pumpkin & Spinach Gnocchi  
Shepherd's Pie  
Pulled Pork Hotdogs with Spicy Baked Beans  
Clam Chowder Bowls  
Crispy Pork Belly with Apple Compote\*  
Roast Beef with Crepes & Gravy\*  
Baked Leg of Ham with Honey Mustard\*  
Salmon Wellington with White Wine Cream Sauce\*  
Seared Duck Breast with Plum Sauce  
Pork Bratwurst with Beer & Onions\*  
Chilli Crab Pie\*  
Baked Crayfish with Lemon Butter Sauce\*

### DESSERT

Apple Crumble  
Sticky Date Pudding  
Strawberry Almond Tart  
Flourless Chocolate Cake  
Rum & Raisin Bread Butter Pudding  
New York Cheesecake  
Chocolate Salted Caramel Pots  
Carrot Cake

Chocolate Mudcake  
Strawberry Souffle Cheesecake  
Fresh Fruit Tower  
Caramel Budino  
Chocolate Lava Cake with Vanilla Ice cream\*  
Pistachio Tiramisu\*  
English Trifle\*  
Cannoli with Candied Orange & Pistachio

\*\$100/pax menu

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## PRIVATE CHEF TABLE / WINE DINNERS

Thinking of hosting an intimate dinner party without the clean-up or organizing a novel dining experience? Let us know the details and our culinary team will be able to assist in curating a menu and wine list for the occasion you have in mind.

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