

**EVENTS AT** 





## **About Us**

# Amo is named after 'amore', the Italian word for love

Located along the gastronomic stretch of Hong Kong Street, on the fringe of Chinatown, Amò is a union of Italian cuisine and people, designed as a social destination where the best culinary influences from all parts of Italy come together.



### **Private Events**

# Memorable Experiences. Social Celebrations.

With a passion to create an experience that is uniquely yours, our event packages are customisable to suit your every need.

Be it an intimate wedding, a special occasion, a private party or cozy business lunch, our dedicated Events Coordinator will be with you all the way to ensure that your event runs seamlessly.





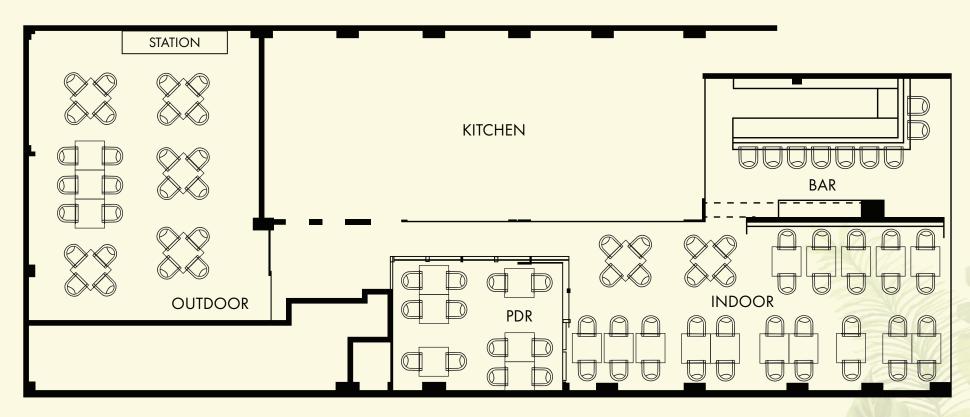


Inspired by the 1950s' post-industrial design heritage, Amo's interior, comprising mainly of wood, bricks and metal creates a warm yet chic dining environment.

The indoor space features a 14-seater private dining room ideal for intimate gatherings while the spacious outdoor patio provides the perfect alfresco option for convivial gatherings.



#### **FLOORPLAN**



Standard restaurant seating plan. Customisable to your requirements.

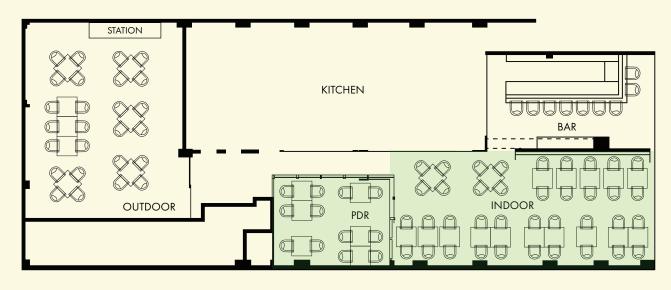
#### **TOTAL VENUE CAPACITY**

Seated: 100 with additional 10 at the bar Including Private Dining Room for up to 14

# **Indoor Dining Area**

 ${\sf Seated}: 70$ 

Including Private Dining Room for up to 14



INDOOR DINING AREA



PRIVATE DINING ROOM

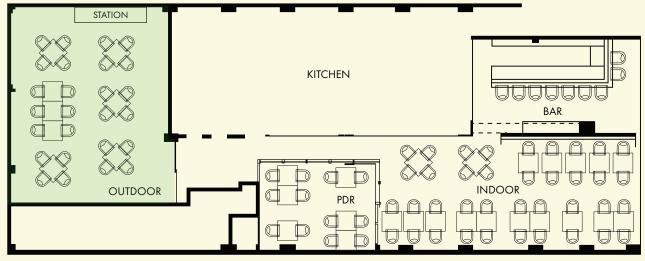




# **Outdoor Courtyard**

Seated: 30





#### OUTDOOR DINING AREA



# **Our Offerings**

# A Labour of Love & Craftsmanship

Amò's menu is an extraordinary feast of original specialities reimagined from Italian classics that are inspired by tradition, seasonality and produce, designed for groups of friends to gather over an assortment of antipasti, wood-fired pizzas, artisanal pastas and hearty mains.







# **Sharing Menu for Special Occasions**

#### Antipasti

Premium Selection of Artisanal Cured Meat, Cheeses, Rosemary Foccacia Artisanal Burrata Cheese, Datterini Tomatoes, Apple Balsamic, Calabrian Oregano Truffle Pizza, Oven Roasted Mushrooms, Mascarpone, Pecorino Romano

#### Pasta

Artisanal Strozzapreti, Veal Shank, Mushroom, Orange Salmoriglio Homemade Trofie, Artichoke Heart, Sicilian Almond Pesto, Peperoncino

#### Main

Grilled Sardinian Seabass, Fennel & Datterini Salad, Lemon Salsa 30days Aged Black Angus Porterhouse, Confit Garlic, Mustard

#### Sides

Truffle Mash, Smoked Bufala Charred Corn, Pecorino Romano, Chorizo

#### Dessert

Amò Tiramisu Pistachio Soufflé, Moscato Sabayon, Hazelnuts, Amarena



## **Set Menu**

### (Sample Food Menu)

4 Course \$88\*\* per person



Squid Ink Chip, Trout Brandade, Horseradish

Pacific Tuna Crudo, Fennel, Avocado, Beluga Capers, Amalfi Lemon

Artisanal Orecchiette, Blue Crab, Lobster Cioppino

Sardinian Sea Bass, Seasonal Vegetables, Kampot Pepper Salsa

or

Charcoal Grilled Wagyu Short Rib, Smoked Cauliflower, Peposo Jus

Dark Chocolate Tart, Yuzu Meringue, Amarena

# **Beverage Menu**

(Sample)

<b>House Wines</b>	Prosecco Brut NV Pizzolato	18 / 98
	Pinot Grigio Kris '21	20 / 98
	Pinot Noir Kris '19	20 / 98
	Chianti '21, Querceto	22 / 108
	Passito di Pantelleria '21, Pellegrino	18 / 98
Signature Cocktails	Spritz Veneziano Aperol, Prosecco, Soda	18
	<b>Jin Aji</b> Yuzu Infused Gin, Elderflower, Yuzu Meringue	22
	Cicero Sour Bourbon, Fresh Lemon, Egg Whites, Angostura Bitt	22 cers
Beers	Peroni Nastro Azzurro, Lager 330ml	12
	Menabrea, Pale Lager 330ml	12
	Menabrea Amber, Full Body Lager 330ml	15
	Signature Cocktails	Pinot Grigio Kris '21 Pinot Noir Kris '19 Chianti '21, Querceto Passito di Pantelleria '21, Pellegrino  Signature Cocktails  Spritz Veneziano Aperol, Prosecco, Soda  Jin Aji Yuzu Infused Gin, Elderflower, Yuzu Meringue Cicero Sour Bourbon, Fresh Lemon, Egg Whites, Angostura Bitt  Beers  Peroni Nastro Azzurro, Lager 330ml Menabrea, Pale Lager 330ml

# **Factsheet**

Contact

+65 6723 7733

book@amorestaurant.sg www.amorestaurant.sg

**Opening Hours** 

Daily

LUNCH: 12.00 PM to 2.30 PM DINNER: 6.00 PM to 11.00 PM

Time includes setup & teardown

Please contact us if your event falls outside operating hours.

Minimum	1
Spend	

	LUNCH	<b>DINNER</b> Sun to Thurs	<b>DINNER</b> Fri & Sat
Entire Venue	\$5,000	\$10,000	\$12,000
Indoor	\$3,000	\$8,000	\$10,000
Courtyard	\$2,000	\$3,000	\$3,000
Private Room	\$800	\$1,000	\$1,500

## **Locate Us**

#### **Address**

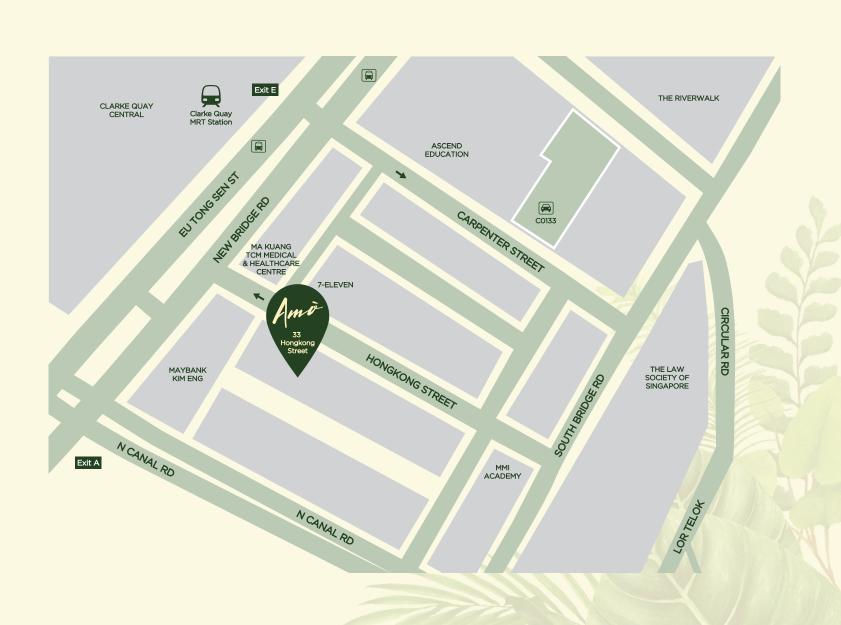
33 Hong Kong Street Singapore 059672

#### **Nearest MRT**

Clarke Quay

## **Parking**

Kerbside parking is available in the vicinity. Valet service available upon request.



## **General Information**

#### Minimum Guest Count

- An approximate guest count must be given at time of booking.
- Final count with main course selections must be given to our
   Events Coordinator no less than 7 days prior to the event.

#### Booking Confirmation

- A **50% deposit** is required to secure the booking, along with the endorsement of a Function Booking Confirmation Form.
- Bookings are only confirmed when deposits are received.

# Cancellation Policy

- Packages are strictly not exchangeable for cash or in-kind products.
- Cancellations must be officially requested in writing.
- Cancellation made 15 days before the event 100% refund of deposit.
- Cancellation made 10 14 days before the event 70% refund of deposit
- Cancellation made 4 9 days before the event 50% refund of deposit.
- · Cancellation made less than 4 days before the event no refund of deposit.
- In unforeseen circumstances or major events beyond our control, the
  restaurant reserves the right to cancel the scheduled event. In such cases,
  a full refund of the deposit received will be issued to the customer.

### **General Information**

# Food & Beverage

# Venue & Décor



- All food and beverage must be supplied by Amò.
- Menus are customisable. Special menus for guests with dietary requirements and children may be requested.
- · Halal food available on demand.
- Set up of equipment can only be made within the leased area of the event and/or within the tenanted space of Amò.
- Furniture layout is customisable, but may be subject to moving fees.
- Only freestanding set-up can be brought. No tape, staples, nails or hooks are to be used on floors, walls, mirrors, beams or ceilings.
- Entertainment such as DJ or live bands can only be played indoors.

  Amò reserves the rights to monitor the noise level of the entertainment.
- No birdseed, rice, glitter, confetti, and flower petals may be thrown on the premises. Open flame (candles/tea lights) are not permitted within the premises.
- No smoking is allowed within the premises. All guests shall be directed out of the building to smoke.
- Set-up, decorations and flowers must be dismantled and removed immediately after your event.
- We reserve the right to charge a fee for repairs and/or deep cleaning should the need arise.



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A concept by the ilLido Group

AMÒ | BRACI | LEVANT | SOUTHBRIDGE

