

# Baia

PRIVATE EVENTS

# A Refined Mediterranean Getaway In The Heart of Singapore



Named after the ancient holiday resort city loved and frequented by Roman aristocracy, **Baia** (which also means “Bay” in Italian) is a high-octane lifestyle destination.



# ENTER A NEW CONVIVIUM

Escape into a different world at **Baia**, where the energy is constantly electrifying and exuberant, where you leave the hustle and bustle of the city behind, and where you are always in good company.

## The Venue

Located on the roof terrace of the Esplanade, the space is a green refuge that adds a unique contrast to the modern design and architecture of the twin domes of the Esplanade.

It offers magnificent and breathtaking panoramic views of the city and Marina Bay.





# Bar Interior

*Artist Impression*



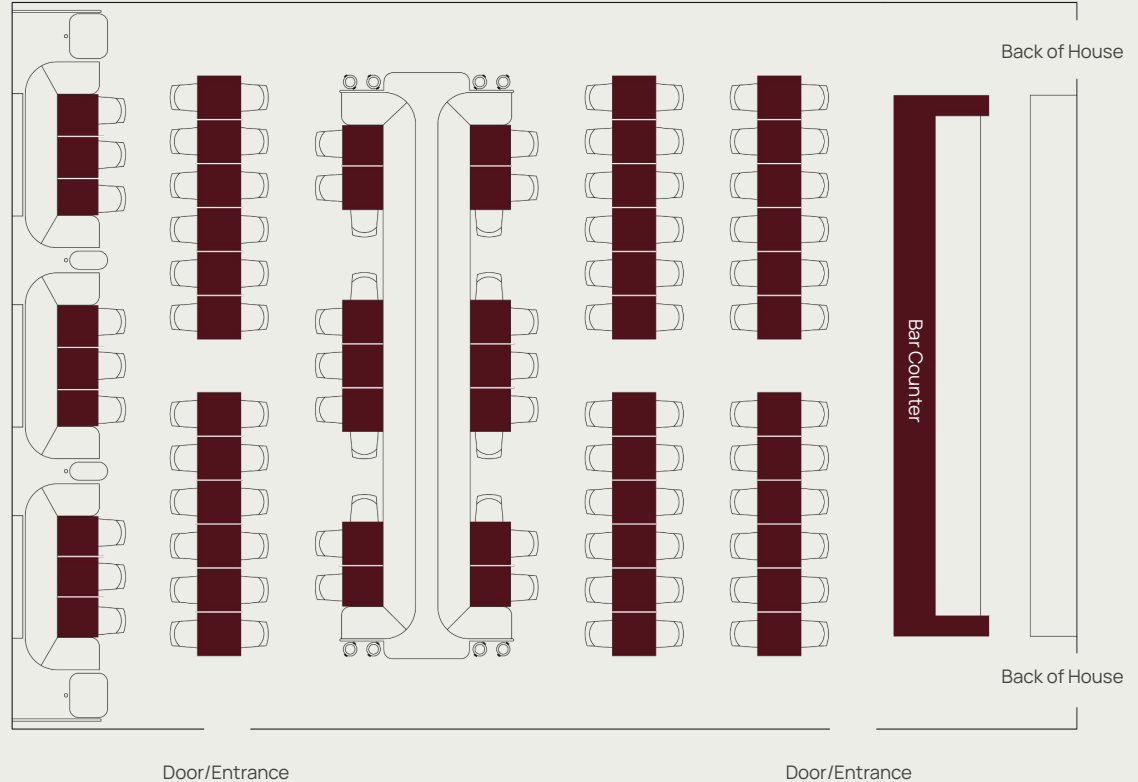
# Alfresco Seating

*Artist Impression*

# The Indoor Space

## Total Capacity

136 seated, 300 standing



## Events at Baia

Baia's stunning city skyline backdrop sets the stage for a truly remarkable experience. Our event packages are designed with customization in mind, allowing you to curate an occasion that perfectly aligns with your desires.

The possibilities that Baia presents are endless. Whether you're planning a grand product launch that demands attention, a captivating fashion show that leaves a lasting impression, a fairy-tale wedding reception of your dreams or a professional corporate seminar that sparks innovation - Baia adapts to your needs seamlessly.





## Events Planning Team

We have a team of skilled professionals fully dedicated to turning your vision into reality. Our goal is to create an experience that not only meets but exceeds your expectations, leaving both you and your guests with unforgettable memories.

There will be a dedicated Events Manager assigned to your event and she will be with you throughout to ensure that your event runs seamlessly.



## Corporate Events

From networking cocktail events, sit down seminars to corporate dinner and dance, Baia's versatile spaces, both indoor and outdoor are well-equipped to host a variety of corporate events, offering flexibility in its event spaces to meet the unique needs and preferences of its clients.



## Weddings

Nothing beats saying “I do” whilst basking in the romantic ambience and beautiful sunset panoramic view of the city and Marina Bay. Located exclusively on the rooftop of the Esplanade Mall, this luxe and exuberant venue will surely captivate your guests as they are taken in by the spectacular view, promising an unforgettable experience for you and your guests.

From the elegant decor to the impeccable service, your special day will unfold seamlessly against the backdrop of Singapore’s most captivating views. Our wedding packages at Baia are specially customised to help you create your dream destination wedding in the sky.



# Weddings

## Available Services:

### Floral Decoration

*From \$680*

### Wedding Favours

*From \$250*

### Solemnisation Arch

*From \$1200*

### Emcee

*From \$900*

### Wedding Band

*From \$1900*

### Photographer/Videographer

*Preferential rates from ilLido's partners*



# Event Packages

## CANAPÉS

### Canapé Sampler

\$28++/ pax

3 Savoury

### Canapé Fiesta

\$48++/ pax

4 Savoury and 2 Sweet

### Canapé Palooza

\$68++/pax

6 Savoury and 3 Sweet



# Canapé Selection

## Passed Around

### Pescatarian

Salmon Trout Dolmas, Citrus Spice (Chilled)

Hokkaido Scallops, Tzatziki, Kombu (Chilled)  
(\$18 Oscietra Caviar Supplement for Scallop)

Live Oysters, Pomegranate Mignonette (Chilled)

Live Oysters, Black Truffle Shoyu (Chilled)

Uni Shooter, Ikura, Vodka (Chilled)  
(\$18 Supplement per person)

Pizza, Burrata, Bottarga, Yellow Pizzutelli  
Sumac (Hot)

Lobster Lollipops, Uni Aioli, Rainbow Sesame (Hot)  
(\$8 Supplement per person)

Pizza Salmon Trout, Avocado, Ikura, Fiordilatte (Hot)

Crispy Calamari, Calabrian Chili Aioli (Hot)

Sweet Shrimps, Cocktail Sauce (Hot)

### Vegetarian

Wild Mushroom Cone, Seaweed (Chilled)

Green Asparagus, Truffle Cheese (Chilled)

Whipped Burrata, Honey and  
Chili Citronette (Chilled)

Avocado Hummus, Black Truffle Dukkah (Chilled)

Pizza San Marzano, Buffalo Mozzarella,  
Parmigiano, Chili Salmoriglio (Hot)

Truffle Puffs, Cacio and Pepe (Hot)

Potato Gems, Tzatziki, Sumac (Hot)

### Meat

Bellota Ham, Grilled Peach, Parmigiano (Chilled)

Foie Gras Mousse Cone, Fig Vincotto, Kombu  
(Chilled)

Pizza Nduja, Mortadella, Buffalo Mozzarella,  
Chili Jam (Hot)

Pizza Wagyu Beef, Truffle Fonduta, Smoked  
Scamorza, Rucola (Hot)

Chicken Leg Spiedini, Garlic Whip (Hot)

Iberico Pork Collar Arrostitcini, Nduja Arrabbiata (Hot)

Chicken Morsels, Truffle Ketchup (Hot)

### Dessert

Salted Caramel Eclairs

Chocolate Eclairs

Chocolate Macarons

Raspberry Macarons

Double Raspberry Choux

Pistachio and Chocolate Choux

Lemon Tarts

Apple Vanilla Tarts

Assorted Chocomisù

## Placed On Tables

Green Olives, Lemon, Sumac | Pickled Cherry Peppers, Harissa Oil | Smoky Nuts, Almonds and Cashew

## Set Menus

### 4-COURSE MENU

\$88++/pax

Pre-selection of:  
One Appetizer, One Pasta, One Main  
Meat or Fish and One Dessert

### 6-COURSE MENU

\$148++/pax

Pre-selection of:  
Two Appetizers, One Pasta, One Fish  
One Meat and One Dessert

### 5-COURSE MENU

\$118++/pax

Pre-selection of:  
Two Appetizers, One Pasta, One Main  
Meat or Fish and One Dessert

### KIDS MENU

\$48++/pax

Pre-selection of:  
One Appetizer, One Pasta and One Gelato

Appetiser choices: Calamari, Chicken Morsels, Tater Tots  
Pasta choices: Pomodoro, Beef Bolognese, Carbonara  
Gelato choices: Vanilla, Chocolate



# Appetizer Selection

## Pescatarian

Crab Salad, Home Cured Salmon Trout, Celeriac Remoulade, Citrus Spice (Chilled)

Hokkaido Scallops Crudo, Charred Peach, Elderflower Citronette (Chilled)

Blue Fin Tuna Tartare, Black Truffle, Green Apple, Beluga Capers (Chilled)

Angel Hair, Truffle Pesto, Imperial Oscietra Caviar (Chilled)  
(\$28 Supplement per person)

Lobster Bisque, Seared Hokkaido Scallops, Celeria (Hot)  
(\$12 Supplement per person)

## Vegetarian

Artisanal Burrata Cheese, Roasted Pumpkin, Black Truffle Dukkah (Chilled)

Salt Baked Beetroot Carpaccio, Whipped Smoked Ricotta, Hazelnuts, 12yo Balsamico (Chilled)

Angel Hair Noodles, Kombu Pesto, Black Truffle (Chilled)  
(\$12 Supplement per person)

Green Asparagus Cream, Borretane Shallots, 12yo Balsamico di Modena (Hot)

Wild Mushroom Cream, Egg Confit, Truffle Salmoriglio, Hazelnuts (Hot)

## Meat

Seared Wagyu Beef Carpaccio, Truffle Fonduta, Wild Rucola Pesto (Chilled)

Jamon de Bellota, Cantaloupe Melon, 12yo Balsamico di Modena (Chilled)

Roasted Foie Gras, Confit Red Endive, Marsala Jus (Hot)  
(\$12 Supplement per person)

## Caviar Service

Imperial Oscietra Caviar, Potato Gems, Lemon Crème Fraiche  
\$88 Supplement per person (30g± per person)



# Sharing Appetizers

Upgrade your experience with sharing appetizers in place of the first course

**\$18 Supplement per person**

**Selection includes the following placed on the tables before guests are seated:**

Whipped Burrata, Pumpkin Seeds, Honey and Chili Citronette (V)

Stuffed Grape Leaves, Tzatziki, Citrus Spice (V)

Buffalo Mozzarella, Green Asparagus, Wild Herb Pesto (V)

Avocado Hummus, Black Truffle Dukkah (V)

Smoked Coho Salmon, Beluga Capers, Lemon Crème Fraiche

Jamon de Bellota, Cantaloupe Melon, 12yo Balsamico di Modena

Smoked Alpine Speck Ham, Endive, Truffle Pecorino

Sourdough Flatbread

# Pasta Selection

## Pescatarian

Cavatelli with Crab, San Marzano Tomato and Vodka Cream

Casarecce with Tiger Prawns and Confit Pizzutelli Tomatoes

Trofie with Lobster Ragù, Paprika, Orange Salmoriglio  
(\$12 Supplement per person)

## Vegetarian

Cavatelli with San Marzano Tomato, Smoked Ricotta, Eggplant Ciccioni

Casarecce with Butternut Squash, Porcini Mushrooms, Spiced Pumpkin Oil

Trofie Cacio and Pepe, Black Truffle, Pine Nuts  
(\$12 Supplement per person)

## Meat

Cavatelli with San Marzano Tomato, Smoked Pancetta and Crispy Onions

Casarecce with Wagyu Beef Cheek Ragù, Mascarpone Cheese and Asparagus

Trofie with Poultry Ragù, Borretane Shallots and Pecorino Fonduta

# Main Course Selection

## Pescatarian

Sea Trout Fillet, Confit Red Endive, Fish Roe and Yuzu Beurre Blanc

Italian Sea bass, Grilled Gem Lettuce, Mediterranean Sauce

Chilean Sea bass, Charred Broccoletti, Lobster Bisque  
(\$12 Supplement per person)

## Vegetarian

Celeriac Steak, Wild Porcini Mushrooms, Sake Sauce

Grilled Romanesco, Confit Pizzutelli Tomatoes, Bernaise

Eggplant Parmigiana, Confit San Marzano, Parmigiano Fonduta

## Meat

Charcoal Grilled Angus Beef Tenderloin, Confit Endive, Black Truffle Jus

Smoked Duck Supreme, Butternut Squash, Marsala Wine Sauce

Roasted French Poulet Chicken Leg, Potato Mousseline, Cacciatore Sauce

Grilled Lamb Chops, Peppers Muhammara, Charred Broccoletti

Wagyu Beef Cheek, Wilted Spinach, Horseradish and Potato Cream

Aged Wagyu Striploin, Grilled Green Asparagus, Black Garlic  
(\$28 Supplement per person)

## Dessert Selection

Baia Tiramisù, Dark Chocolate Shavings, Mocha Cream

Chocolate and Hazelnut Praline Tart, Whisky Cream, Salted Caramel

Pistachio and White Chocolate Fondant, Crème Anglaise, Morello Cherries

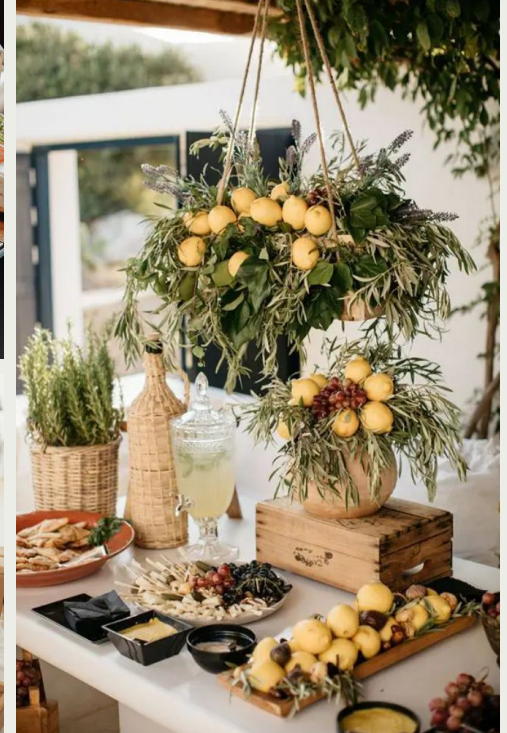
Vanilla Panna Cotta, Passion Fruit Coulis, Red Berries

# Buffet

28 Selections

\$158++/ pax

Minimum 80 pax



# Buffet Menu

## Appetizers and Salads

Whipped Burrata, Pumpkin Seeds  
Honey and Chili Citronette (V)

Buffalo Mozzarella, Green Asparagus  
Black Truffle Dukkah (V)

Stuffed Grape Leaves, Tzatziki  
Citrus Spice (V)

Heirloom Tomato, Baby Spinach  
Wild Rucola, Truffle Vinaigrette  
Balsamic Dressing (V)

Grilled Hokkaido Scallops  
Charred Peach, Smoked Ikura

Smoked Coho Salmon, Beluga Capers  
Lemon Crème Fraiche

Live Oysters, Lemon, Tabasco  
Pomegranate Mignonette  
Black Truffle Shoyu

Smoked Alpine Speck Ham, Endive  
Truffle Pecorino

Foie Gras Mousse, Fig Vincotto, Kombu

## Caviar Live Station

Imperial Oscietra Caviar, Potato Gems  
Lemon Crème Fraiche  
(\$1380 Supplement for 500g)

## Hot Live Station

Spaghetti Cacio e Pepe in Parmigiano Cheese  
Wheel (V)  
(Truffle Supplement \$28 per person)

## Carving Station

Prime Beef Ribeye Roast, Black Truffle Jus  
Dijon and Grain Mustards

Or

Kurobuta Pork Leg, Apple and Rosemary Jus

Or

Maimoa Lamb Rack, Peppers Muhammara    Garlic  
Whip

Or

Aged Wagyu Striploin, Dijon and Grain Mustards  
(\$28 Supplement per person)

## Hot Mains

Cavatelli with Crab, San Marzano Tomato  
Vodka Cream

French Poulet Chicken, Wild Mushrooms  
Casserole, Green Asparagus

Italian Sea bass, Mediterranean Sauce  
Beluga Capers

Butternut Squash Flan, Pecorino Fonduta  
Wild Herb Pesto (V)

Grilled Baby Eggplant, BBQ Tahini, Sumac (V)

Charred Broccoletti, Amalfi Lemon  
Pecorino, Garlic Chips (V)

## Sweets and Desserts

Grand Cru Chocolate Mousse, Hazelnut Praline

Vanilla Panna Cotta, Morello Cherries

Salted Caramel Eclairs

Raspberry Macarons

Chocolate Macarons

Double Raspberry Choux

Lemon Tarts

Apple Vanilla Tarts

Chocomisu Tarts

Venetian Fruit Chocolates

## Beverage Packages

### House Beverage Package

2 hours - \$58 ++ / pax | Additional Hour - \$35++ / pax  
Soft Drinks, Juices, House Wines, Beer, House Spirits

### Premium Beverage Package

2 hours - \$88 ++ / pax | Additional Hour - \$50++ / pax  
Soft Drinks, Juices, Premium Wines, Premium Beer, Premium Spirits

### Deluxe Beverage Package

2 hours - \$128 ++ / pax | Additional Hour - \$75++ / pax  
Soft Drinks, Juices, Deluxe Wines, Deluxe Beer, Deluxe Spirits, 3 Bespoke Cocktails

### Flowing Cocktail Bowl

\$250++ / Serves 12  
Signature Cocktail

### Zero-Proof Package

2 hours - \$28 ++ / pax | Additional Hour - \$15 ++ / pax  
Soft Drinks and Juices (Selected alcoholic beverages on a per-consumption basis)

3 Bespoke cocktails at additional \$28++ / pax (2 hours)

Additional Hour - \$15++ / pax

*Only applicable for House and Premium packages*



## Bottle Bundles

### Wine

Receive 2 complimentary bottles with every purchase of 10 bottles

### Prosecco

Receive 1 complimentary bottle with every purchase of 5 bottles

### Spirits

2 bottles - 10% off

3 bottles - 15% off

4 bottles or more - 20% off





# Minimum Spending

## Main Bar / Dining Hall Exclusive

Sunday to Thursday - \$12,000

Friday to Saturday - \$15,000

## Outdoor Exclusive

Sunday to Thursday - \$8,000

Friday to Saturday - \$12,000

## Entire Venue Exclusive

Sunday to Thursday - \$24,000

Friday to Saturday - \$30,000

## F1 Packages (19 to 22 September 2024)

<u>Day</u>	<u>Minimum Spending</u>	<u>Booking Fee</u>
Thursday to Saturday	\$60,000	\$10,000
Sunday	\$80,000	\$10,000

# Fact Sheet

## SERVICE SPIRIT

Baia's hospitality philosophy is based on being personal and professional  
The service is welcoming, warm, informative, attentive, accommodating and sincere  
The atmosphere is elegant but not stuffy, and the service embodies that

## KEY DESCRIPTORS

Authentic, progressive, chic, dynamic, personable, energetic

## LAYOUT

- ❖ 1 Main Bar / Dining Hall
- ❖ 1 Alfresco Seating

## CAPACITY

- ❖ Indoors: up to 136 seated, 300 for standing
- ❖ Outdoors: up to 80 seated, 200 for standing
- ❖ Exclusive: up to 216 seated, 500 for standing

## DRESS CODE

Smart / Chic

## MENUS

- ❖ Canapé Menu
- ❖ Set Menu
- ❖ Buffet Menu

## BEVERAGE PROGRAM

A sleek bar program with focus on cocktails and rare spirits, along with an impressive selection of the world's finest wines with emphasis on organic, biodynamic wines, old world and new world wines

- ❖ House Beverage Package
- ❖ Premium Beverage Package
- ❖ Deluxe Beverage Package
- ❖ Flowing Cocktail Bowl
- ❖ Zero-Proof Package

## OPENING HOURS


Daily, 5PM till late

# Locate Us

## ADDRESS :

Level 4, Esplanade Mall  
8 Raffles Avenue, SG 039802

## GETTING THERE :

 Esplanade   City Hall

10-minute underground/indoor walk

## PICK-UP & DROP OFF POINTS :

Taxi stand C24 along Raffles Avenue  
Access via lifts on Level 1

## PARKING :

Available in Levels B1 and B2 in the Esplanade Mall  
Accessible via Esplanade Drive



# Terms and Conditions

## Minimum Guest Count

- An approximate guest count to be given at time of booking
- Final count with and selections must be given to events manager no less than 7 days prior to 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 considered confirmed upon receipt of deposits

## Cancellation Policy

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

## Food and Beverage

- Menus are customisable.
- Special menus for guests with dietary requirements available

## Venue and Decor

- Set up of equipment can only be made within the leased area of the event and/or within the tenanted space of Baia
- Only freestanding set-up can be brought. No tape, staples, hooks or nails can be used anywhere at anytime
- Live entertainment can only be played indoors. Baia reserves the right to monitor the noise level of the entertainment
- No birdseed, petals, confetti can be thrown at the premise. Open flames candles, tea lights are not permitted at the premise
- No smoking is allowed at the premise
- Set-up, decorations and flowers must be dismantled and removed immediately after the event
- The management reserves the right to charge a fee for repairs and/or deep cleaning should the need arise
- A cleaning fee of \$250 will be charged if the premise is damaged, soiled or stained after the event

THANK YOU!

ENQUIRIES

[book@baia.sg](mailto:book@baia.sg) | [www.baia.sg](http://www.baia.sg)