

Sospiri
RESTAURANT & BAR

PRIVATE EVENTS



The name '**Sospiri**' was inspired by chef-restaurateur Beppe De Vito's favourite dessert as a child growing up in the Puglia Region. As a young boy, he has had fond memories of mixing the ingredients and creating this special dessert.



ENTER AN URBAN OASIS

Escape into a different world at Sospiri, 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 festive consumption of food and drink was an important social ritual in Italy, and Sospiri is a contemporary revival of the Italians' penchant for feasting and partying.

The Venue

Perched atop the IOI Central Boulevard Towers, the space seamlessly blends culinary excellence with panoramic skyline views.

Inspired by vibrant Roman holiday homes, Sospiri evokes a sense of escape reminiscent of a luxurious Italian-Mediterranean seaside holiday.

Sospiri owns a truly distinctive ambience by combining design-forward interiors with the building's awe-inspiring architecture and the spectacular view offered by the space.

The design is refined yet ornate, opulent yet comfortable.

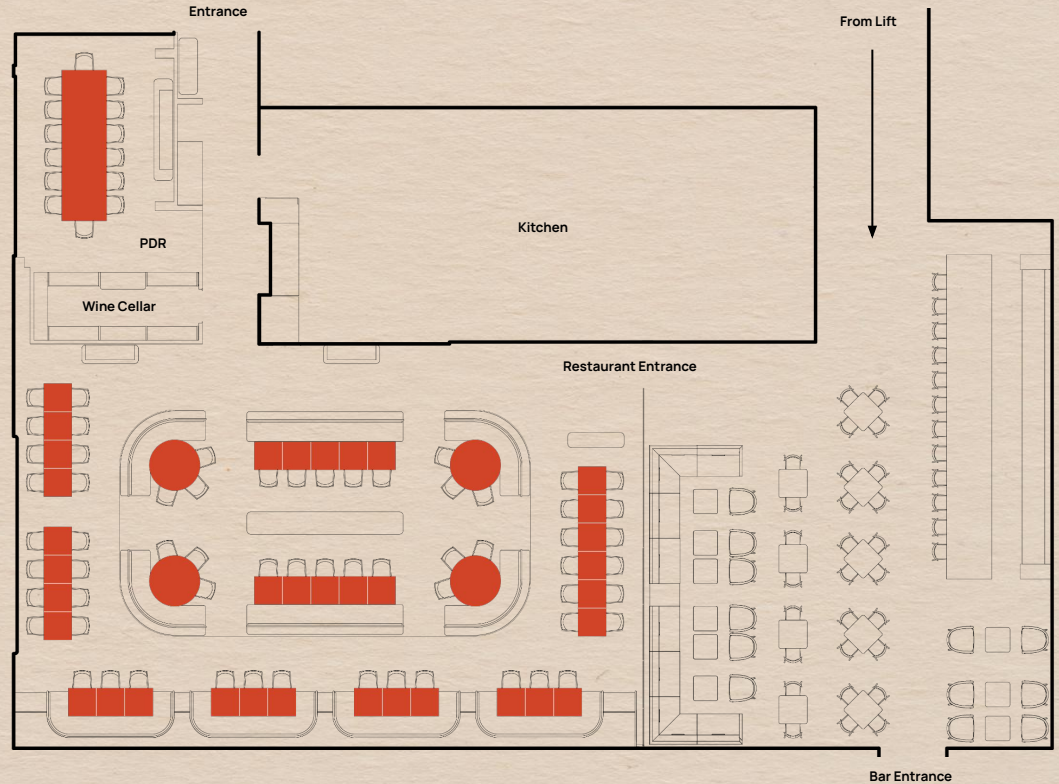


The Indoor Space

Total Capacity

Total Indoors

Dining Room: 114 seater
Private Dining Room: 14 seater



The Outdoor Space

Total Capacity

Total Outdoors

Bar: 60 seater



Events at Sospiri

Sospiri'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 Sospiri 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 - Sospiri 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, Sospiri'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

Say “I do” against a backdrop of panoramic city views that stretch as far as the eye can see. Perched high above the bustling cityscape, Sospiri offers a magical sunset setting for couples seeking a truly unique and romantic experience.

Our wedding packages at Sospiri are specially customised to help you create your dream rooftop wedding.



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

All Savoury

Canapé Fiesta

\$48++/ pax

4 Savoury and 2 Sweet

Canapé Palooza

\$68++/pax

6 Savoury and 3 Sweet



Canapé Selection

Passed Around

Pescatarian

Focaccia, Burrata, Bottarga, Yellow Pizzutelli (Hot)

Focaccia Salmon Trout, Avocado, Ikura (Hot)

Hokkaido Scallops with Avocado (Chilled)
(\$18 Oscietra Caviar Supplement for Scallop)

Crispy Calamari, Amalfi Lemon (Hot)

Live Oysters, Tropea Onion Mignonette (Chilled)

Live Oysters, Amalfi Lemon Gastrique (Chilled)

Caviar Live Station

Imperial Oscietra Caviar
Whipped Burrata and Focaccia
(\$1480 Supplement for 500g)

Vegetarian

Smoked Buffalo Mozzarella Nuggets
Tomato Aioli (Hot)

Porcini Mushroom Cone, Almond Granella (Chilled)

Green Asparagus, Truffle Cheese (Chilled)

Whipped Burrata, Fiaschetto Tomato Jam (Chilled)

Avocado, Calabrian Chili (Chilled)

Focaccia Margherita (Hot)

Truffle Cheese Puffs (Hot)

Artichoke Fries, Cacio & Pepe (Hot)

Placed On Tables

Bella di Cerignola Olives in Salmoriglio | Pickled Purple Artichokes | Roasted Toritto Almonds

Meat

Parma Ham, Cantaloupe Melon
Parmigiano (Chilled)

Foie Gras Mousse Cone
Fig Vincotto, Sesame (Chilled)

Focaccia Truffle, Mortadella
Stracciatella (Hot)

Iberico Pork Collar Arrostitini
Nduja Arrabbiata (Hot)

Chicken Morsels, Truffe Ketchup (Hot)

Dessert

Lemon Tarts

Apple Vanilla Tarts

Assorted Chocomisù

Salted Caramel Eclairs

Double Raspberry Choux

Pistachio and Chocolate Choux

Chocolate Eclairs

Chocolate Macarons

Raspberry Macarons

Set Menus

4-COURSE MENU

\$88++/pax

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

6-COURSE MENU

\$138++/pax

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

5-COURSE MENU

\$108++/pax

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

KIDS MENU

\$48++/pax

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

Appetizer choices: Calamari, Mozzarella Nuggets
Pasta choices: Pomodoro, Beef Bolognese, Carbonara
Gelato choices: Vanilla, Chocolate



Appetizer Selection

Pescatarian

Hamachi Crudo with Blood Orange and Sardinian Bottarga

Blue Fin Tuna Tartare with Amalfi Lemon, Salmoriglio and Pantelleria Capers

Crab Salad with Avocado, Fiaschetto Tomatoes and Crab Roe Aioli

Mediterranean Seafood Soup with Sourdough Garlic Croutons

Blue Lobster Bisque with Hokkaido Scallops and Whipped Burrata (Hot)
(\$12 Supplement per person)

Vegetarian

Burrata Cheese with Smoked Beetroot and Bronte Pistachios (Chilled)

Grilled Mediterranean Vegetable Roll with Pizzutelli Tomato Coulis (Chilled)

Fried Roman Artichokes with Pink Garlic and Pecorino Sauce (Hot)

Baked Eggplant Parmigiana with Buffalo Mozzarella and San Marzano Tomato (Hot)

Butternut Squash and Tropea Onion Soup with Sourdough Garlic Croutons and Pumpkin Oil (Hot)

Porcini Mushrooms Cream with Free Range Egg Confit, Black Truffle Salmoriglio (Hot)

Meat

Seared Wagyu Beef Carpaccio, Purple Artichokes, Cacio e Pepe Crema (Chilled)

Parma Ham with Cantaloupe Melon (Chilled)

Potato and Leek Cream with Free Range Egg Confit and Crispy Guanciale

Roasted Duck Foie Gras with Apricots and Vincotto Sauce (Hot)
(\$12 Supplement per person)

Caviar Service

Imperial Oscietra Caviar, Whipped Burrata and Focaccia
(\$388 Supplement per 125g)

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:

Burrata Cheese with Smoked Beetroot and Bronte Pistachios

Fried Roman Artichokes with Pink Garlic and Pecorino Sauce

Baked Eggplant with Fiordilatte and San Marzano Tomato

Wild Mugnuli with Truffle Tapenade and Pecorino

Hamachi Crudo with Blood Orange and Sardinian Bottarga

Smoked Buffalo Mozzarella Nuggets, Tomato Aioli

Crispy Calamari, Amalfi Lemon

Artisanal Cured Meat Tagliere

Pasta Selection

Pescatarian

Cavatelli with Crab, San Marzano Tomato and Rossa di Rotonda Eggplant

Orecchiette with Longfin Calamari, Clam Broth and Bottarga di Muggine

Casarecce with Lobster, Fiaschetto Tomatoes and Salmoriglio
(\$12 Supplement per person)

Vegetarian

Orecchiette with Cime di Rapa, Apulian Olives and Pecorino

Cavatelli with Cardoncelli Mushrooms, San Marzano Tomato and Caciocavallo Podolico

Casarecce Cacio e Pepe with Black Truffle
(\$12 Supplement per person)

Meat

Orecchiette with Spicy Pork Head Nduja and Caciocavallo Podolico

Casarecce Amatriciana with San Marzano Tomato, Guanciale and Tropea Onions

Cavatelli with Oxtail Ragù and Pine Nuts

Main Course Selection

Pescatarian

Sardinian Sea Bass with Black Mussels and Vegetable Guazzetto

Roasted Sea Bream with Wild Mugnuli and Amalfi Lemon Sauce

Rainbow Trout Fillet, with Datterini Tomato Sauce and Sicilian Caponata

Baked Cod Fillet with Lobster Bisque and Friarielli
(\$12 Supplement per person)

Vegetarian

Cardoncelli Mushroom Casserole, Tropea Onions and Apulian Olives

Baked Eggplant Parmigiana with Buffalo Mozzarella and San Marzano Tomato

Grilled Vegetables Millefoglie with Salmoriglio

Meat

Wagyu Beef Cheek with Truffled Potato Cream

Free Range Chicken Leg, Cardoncelli Mushrooms, Romanesco and Marsala Wine Sauce

Roasted Duck Supreme with Cime di Rapa and Sweet and Sour Vincotto Sauce

Grilled Lamb Chops with Slow Roasted Eggplant, Acquaviva Red Onions and Chili Salmoriglio

Grilled Wagyu Striploin with Wild Mugnuli and Truffle Jus
(\$28 Supplement per person)

Dessert Selection

Traditional Tiramisù

Mocha Chocolate Cake with Chocolate Mousse and Vincotto Glaze

Layered Italian Meringue Semifreddo with Fresh Strawberries

Custard Mille-feuille with Alkermes and Meringue

Vanilla Panna Cotta with Roasted Figs and Vincotto

Buffet

32 Selections

\$158++/ pax

Minimum 80 pax



Buffet Menu

Appetizers and Salads

Burrata Cheese with Smoked Beetroot and Bronte Pistachios

Roman Artichoke and Truffle Salad

Smoked Buffalo Mozzarella Nuggets, Tomato Aioli

Grilled Mediterranean Vegetables with Pink Garlic Salmoriglio

Heirloom Tomatoes / Baby Spinach / Wild Rucola / Truffle Vinaigrette / Balsamic Dressing

Hamachi Crudo with Blood Orange and Sardinian Bottarga

Crab Salad with Avocado, Fiaschetto Tomatoes and Crab Roe Aioli

Seafood Salad with Amalfi Lemon, Datterini and Cucumbers

Smoked Coho Salmon with Pantelleria Capers and Tropea Shallots

Hokkaido Scallops with Potato Crema and Salmon Roe

Live Oysters, Lemon, Tabasco, Mignonette

Parma Ham with Cantaloupe Melon

Caviar Live Station

Imperial Oscietra Caviar, Whipped Burrata and Focaccia
(\$1480 Supplement for 500g)

Hot Live Station

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

Carving Station

Prime Beef Ribeye Roast, Red Wine Jus, Dijon and Grain Mustards

Or

Iberico Pork Leg, Rosemary Jus

Or

Lamb Rack, Mint Jus

Or

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

Hot Mains

Cavatelli with Crab, San Marzano Tomato and Rossa di Rotonda Eggplant

Casarecce with Lobster, Fiaschetto Tomatoes and Salmoriglio
(\$12 Supplement per person)

Baked Eggplant Parmigiana with Buffalo Mozzarella and San Marzano Tomato

Roasted Sea Bream with Amalfi Lemon Sauce

Baked Cod Fillet with Lobster Bisque
(\$12 Supplement per person)

Free Range Chicken and Porcini Mushrooms Casserole

Wagyu Beef Cheek with Truffled Potato Cream

Wild Mugnuli with Pink Garlic

Friarielli with Apulian Olives and Pecorino

Sweets and Desserts

Traditional Tiramisù

Mocha Chocolate Cake with Chocolate Mousse and Vincotto Glaze

Panna Cotta with Fig Vincotto

Salted Caramel Eclairs

Double Raspberry Choux

Lemon Tarts

Apple Vanilla Tarts

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 Dining Hall Exclusive

Lunch - \$6,000

Dinner - \$12,000

Private Room Exclusive

Lunch - \$800

Dinner - \$1,600

Outdoor Bar Exclusive

Lunch - \$800

Dinner - \$6,000

Entire Venue Exclusive

Lunch - \$8,000

Dinner - \$18,000

Fact Sheet

SERVICE SPIRIT

Sospiri'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 Dining Hall, In Modular Seating
- ❖ 1 Private Dining Room
- ❖ 1 Bar

CAPACITY

- ❖ Dining Room: 114 seater
- ❖ Private Dining Room: 14 seater
- ❖ Bar: 60 seater

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 an 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

Lunch: 11:30AM - 2:30PM

Dinner: 6PM - 11PM

Bar: 2PM - Midnight

Locate Us

ADDRESS :

Level 7, IOI Central Boulevard Towers
2 Central Boulevard, SG 018916

GETTING THERE :

	Downtown	1-minute sheltered walk
	Shenton Way	3-minute sheltered walk
  	Marina Bay	5-minute sheltered walk
 	Raffles Place	6-minute sheltered walk

PICK-UP & DROP OFF POINTS :

Enter Level 2 from Commerce Street

PARKING :

Levels 3 and 4



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 Sospiri
- 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. Sospiri 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@sospiri.sg

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www.sospiri.sg