

The background of the image is a bar with a series of arched windows. Each window contains a mural of a person in a dynamic pose. The bar counter is visible, with various bottles and glasses on shelves. Large, elaborate floral arrangements with purple and red flowers are placed on the bar. The entire image has a dark red overlay.

# Baia

WEDDINGS

# 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.





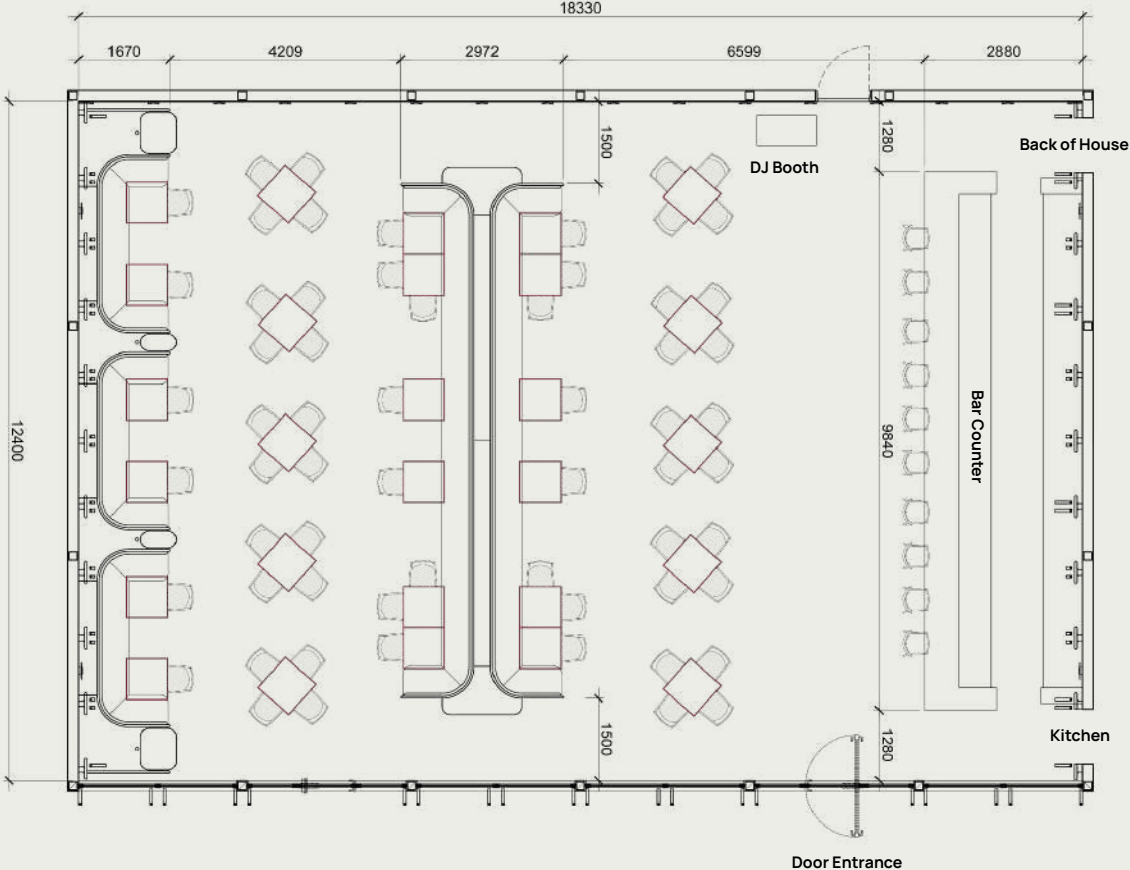






# The Indoor Space

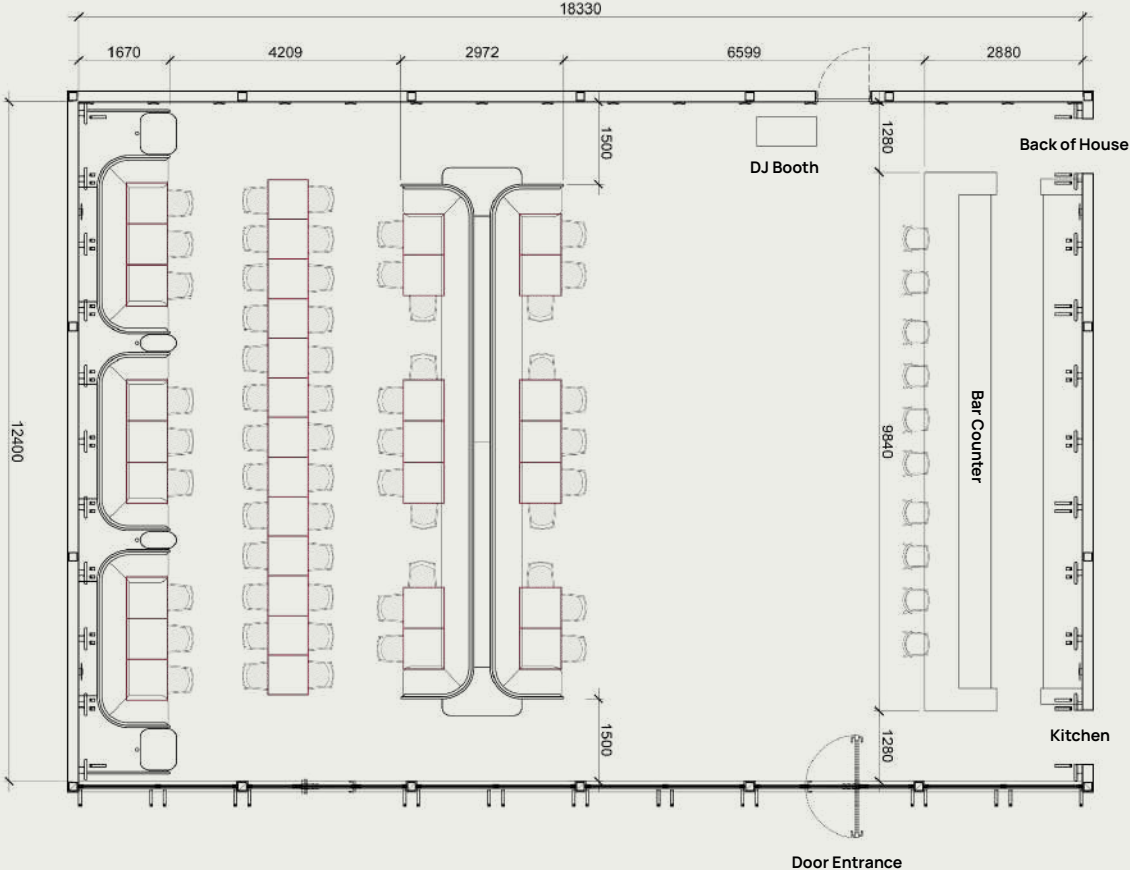
Layout  
90 Guests



# The Indoor Space

## Layout

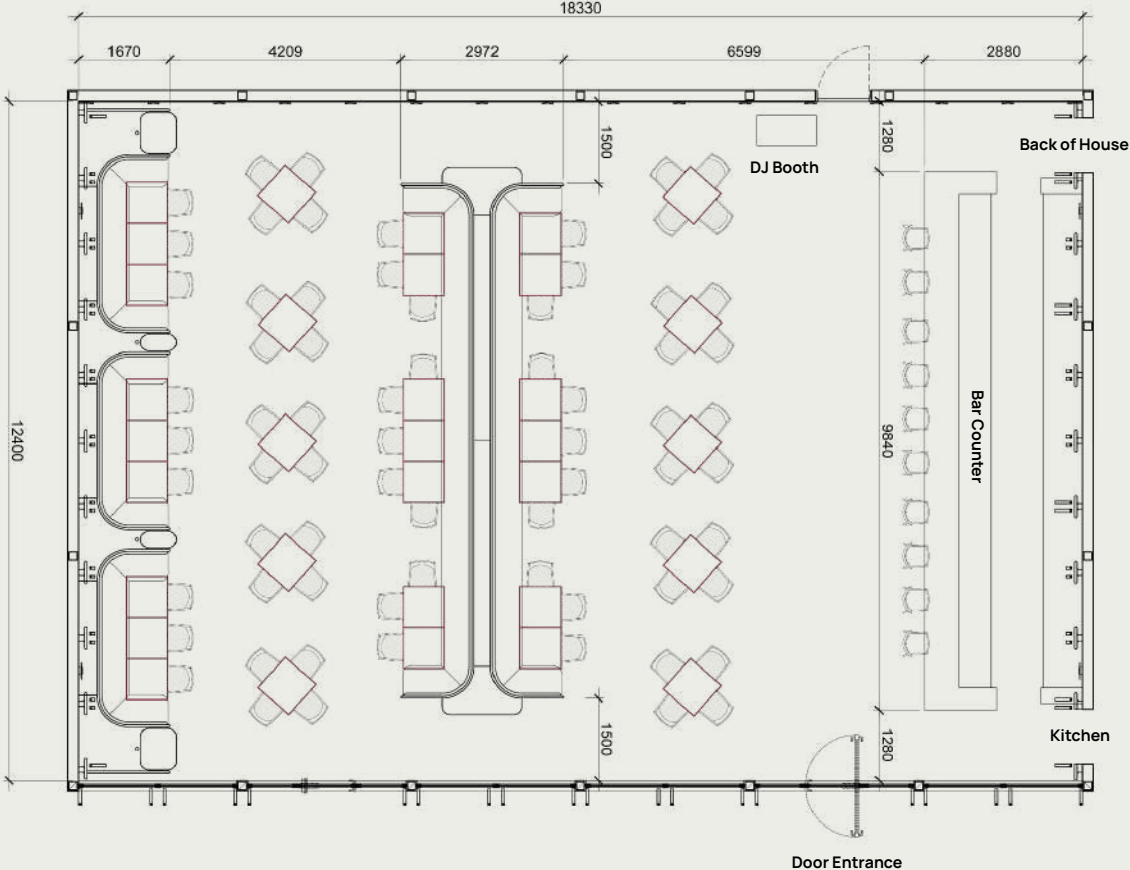
90 Guests with Dance Floor





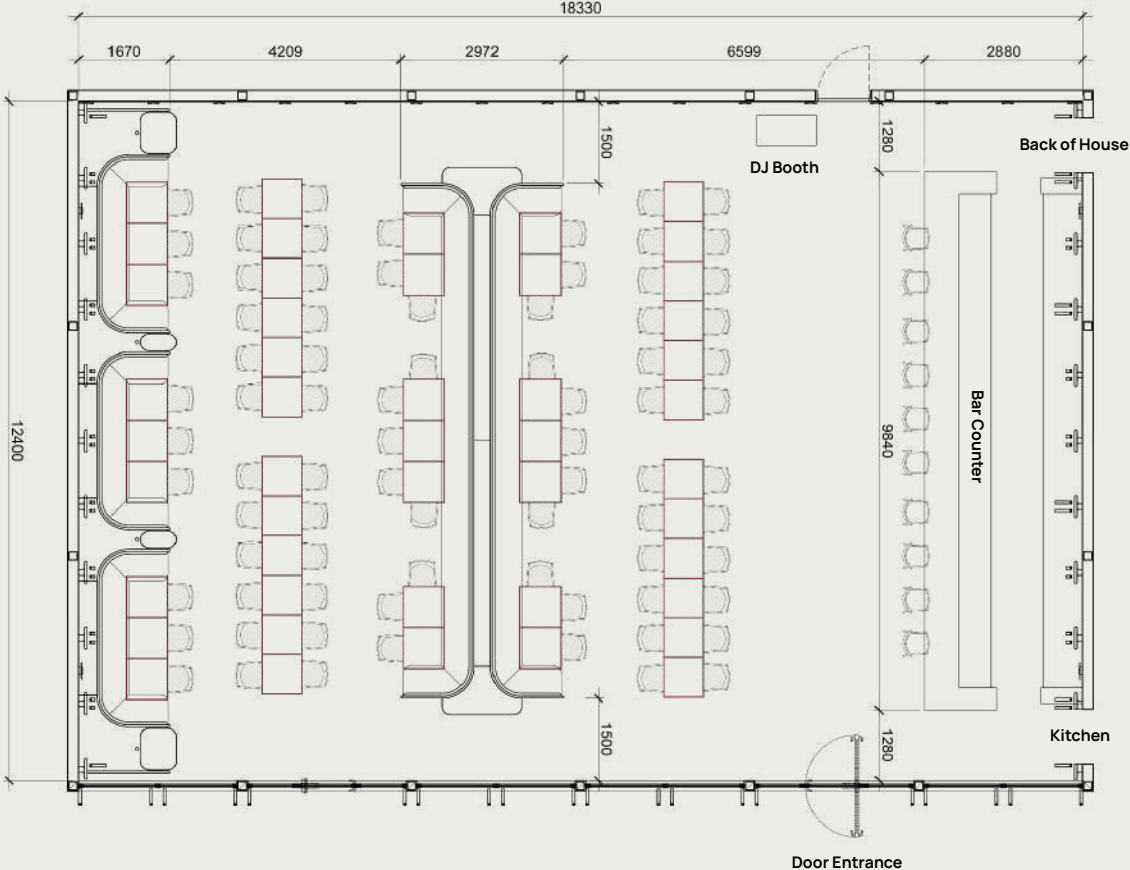
# The Indoor Space

Layout  
104 Guests



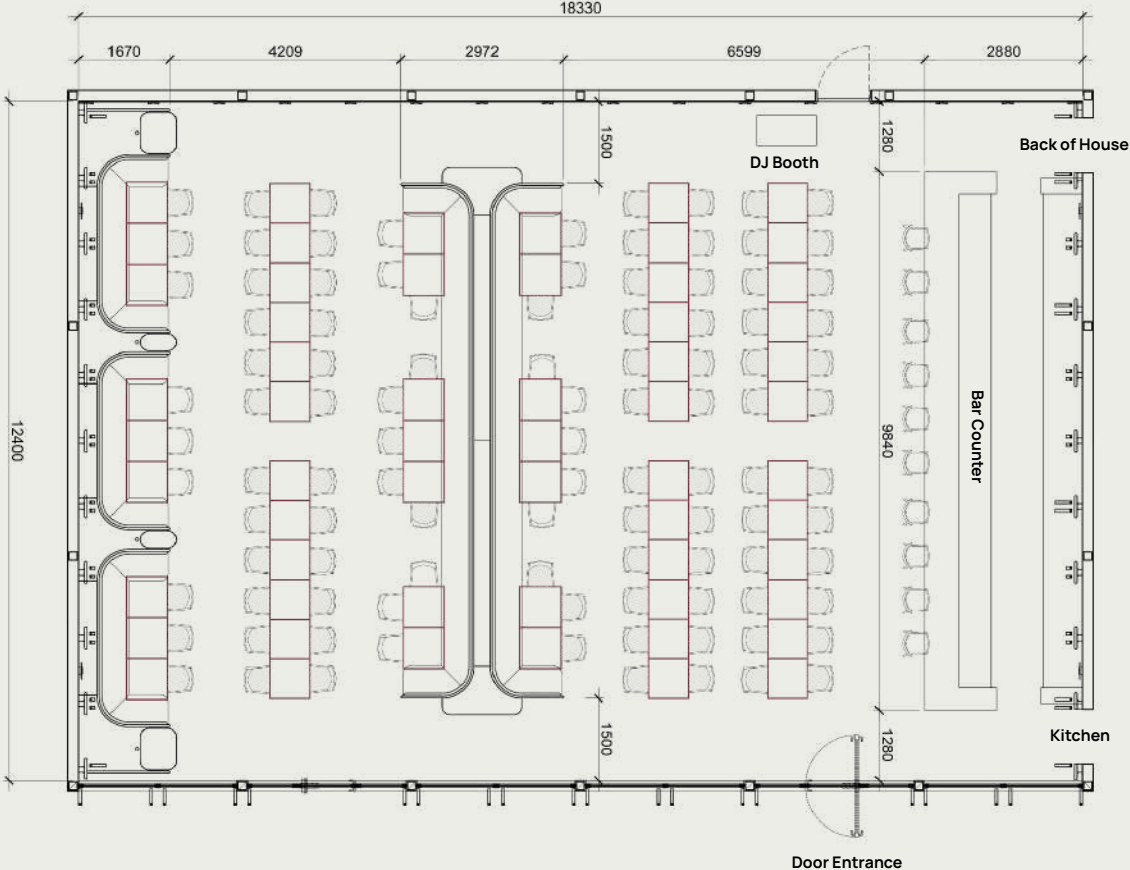
# The Indoor Space

Layout  
112 Guests



# The Indoor Space

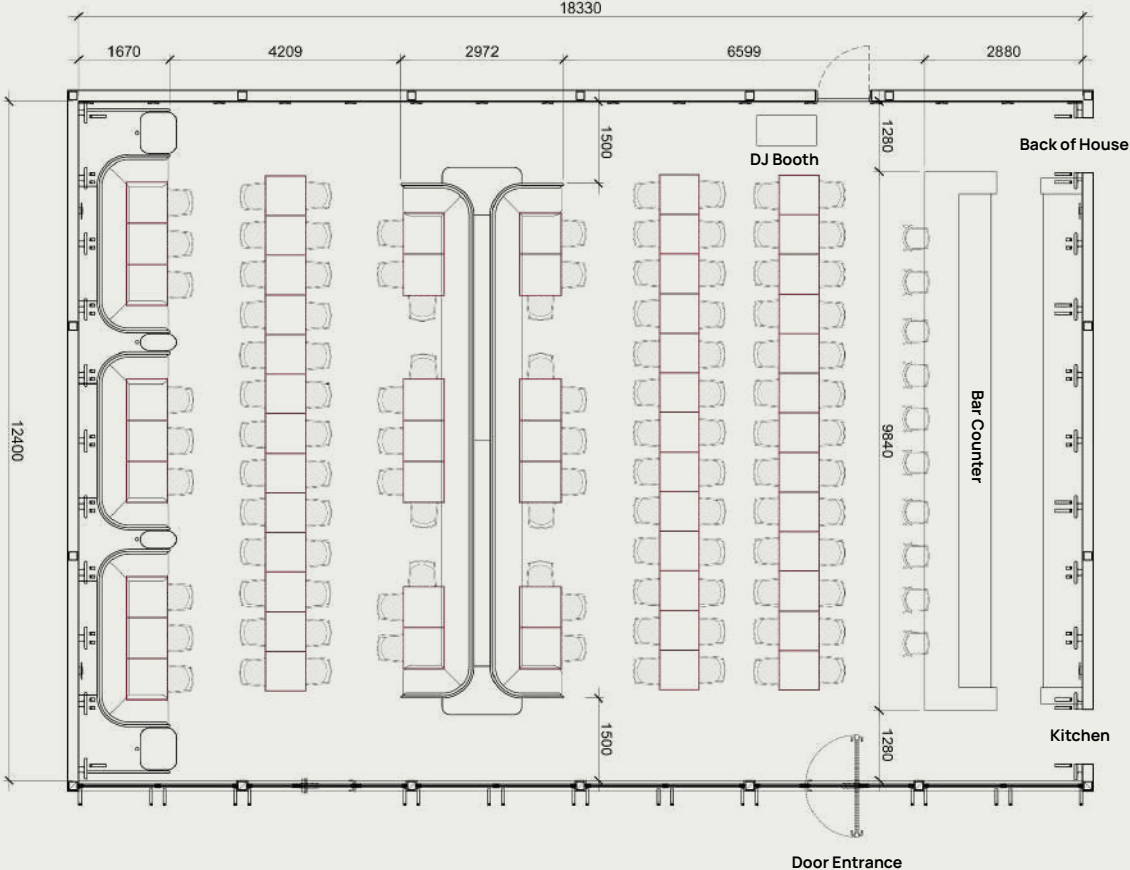
Layout  
136 Guests





# The Indoor Space

Layout  
142 Guests



# The Outdoor Space

## Total Capacity

72 seated

300 standing



 Dining Tables Alfresco - 72 Chairs

## 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 elegant décor to impeccable service, your special day will unfold seamlessly against the backdrop of Singapore’s most captivating views. Our wedding packages at Baia are specially customized to help you create your dream destination wedding in the sky – whether it’s a tea ceremony, wedding after-party, reception, or any other wedding celebration.





## 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.

A dedicated Events Manager will be assigned to your wedding, and she will be with you throughout to ensure everything runs seamlessly.



# 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

Select 3 Savoury



### Canapé Fiesta

\$48++/ pax

Select 4 Savoury and 2 Sweet



### Canapé Palooza

\$68++/pax

Select 6 Savoury and 3 Sweet





# Canapés Menu

## Passed Around

### Pescatarian

- Salmon Trout, Ikura(Chilled)
- Hokkaido Scallops, Peach, Ikura (Chilled) (\$18++ Oscietra Caviar Supplement for Scallop per person)
- Live Oysters, Black Truffle Shoyu (Chilled)
- Pizza Salmon Trout, Ikura, Fiordilatte Pizzutelli (Hot)
- Lobster Lollipops, Tarragon Aioli (Supplement \$8 per person) (Hot)
- Crispy Octopus, Sumac Crema (Hot)
- Soft Shell Shrimps, Pink Sauce (Hot)

### Vegetarian

- Green Asparagus, Truffle Cheese (Chilled)
- Whipped Burrata, Honey & Chili Citronette (Chilled)
- Avocado Hummus, Black Truffle Dukkah (Chilled)
- Pizza San Marzano, Buffalo Mozzarella, Parmigiano, Chili Salmoriglio (Hot)
- Mushroom & Truffle Puffs (Hot)

### Meat

- Bellota Ham, Peach, Parmigiano (Chilled)
- Foie Gras, Fig, Balsamic (Chilled)
- Pizza Iberico Pork Pancetta, 4 Cheese Chili Honey (Hot)
- Pizza Hot Salami, Mozzarella, San Marzano (Hot)
- Chicken Morsels, Truffle Ketchup (Hot)
- Iberico Pork Jowl Straccetti BBQ (Hot)

### Sweet Selection

- Assortment of Cream Puffs
- Assortment of Eclairs
- Assortment of Macarons
- Assortment of Chocolate Pralines
- Assortments of Fruit & Nuts Tartlets

## Placed On Tables

Seasoned Riviera Olives | Guindillas Chili Pepper Pickles | Spiced Toritto Almonds

# Set Menus

Menu tastings are included

## 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

Appetizer choices: Mushroom Soup, Chicken Morsels, Tater Tots  
Pasta choices: Pomodoro, Beef Bolognese, Carbonara  
Gelato choices: Vanilla, Chocolate



# Appetizer Selection

## Pescatarian

Crab Salad and Home Cured Salmon Trout with Celeriac Remoulade (Chilled)

Hokkaido Scallops Crudo with Charred Peach and Ikura (Chilled)

Seared Blue Fin Tuna with Baeri Caviar and Colatura Crema (Chilled)  
(\$28++ Supplement per person)

Chilled Angel Hair Noodles with Baeri Caviar and Truffle Pesto  
(\$28++ Supplement per person)

Lobster Bisque with Seared Hokkaido Scallops and Tarragon (Hot)  
(\$12++ Supplement per person)

## Vegetarian

Artisanal Burrata Cheese with Spiced Pumpkin and Black Truffle Dukkah (Chilled)

Salt Baked Beetroot with Whipped Smoked Ricotta, Hazelnuts and Balsamico di Modena (Chilled)

Chilled Angel Hair Noodles with Kombu and Black Truffle  
(\$12++ Supplement per person)

Green Asparagus Cream with Pecorino Cheese Fonduta (Hot)

Wild Mushroom Cream with Truffle Salmoriglio (Hot)

## Meat

Wagyu Beef Carpaccio with Truffle Cheese Fonduta and Chives (Chilled)

Bellota Ham with Cantaloupe Melon and Balsamico di Modena (Chilled)

Roasted Foie Gras with Confit Endive and Marsala Jus (Hot)  
(\$12++ Supplement per person)

## Caviar Service (Placed on Tables)

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 with Honey & Chili Citronette (V)

Veggies Crudités with Taramasalata

Buffalo Mozzarella with Green Asparagus and Wild Herb Pesto (V)

Avocado Hummus with Black Truffle Dukkah (V)

Smoked Coho Salmon with Beluga Capers and Lemon Crème Fraîche

Bellota Ham with Cantaloupe Melon and Balsamico di Modena

Truffle Chorizo

Homemade Pita Chips

# Pasta Selection

## Pescatarian

Cavatelli with Crab, San Marzano Tomato & Vodka Cream

Casarecce with Tiger Prawns and Peperoncino

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

## Vegetarian

Cavatelli with San Marzano Tomato, Mascarpone and Eggplant Ciccioni

Casarecce with Delica Pumpkin and Porcini Mushrooms

Trofie Cacio & Pepe with Black Truffle  
(\$12++ Supplement per person)

## Meat

Cavatelli with San Marzano Tomato, Smoked Pancetta and Crispy Onions

Casarecce with Wagyu Beef Cheek Ragù and Gremolata

Trofie with Poultry Ragù and Pecorino Cheese Fonduta



# Main Course Selection

## Pescatarian

Sea Trout Filet with Confit Endive, Fish Roe and Yuzu Sauce

Italian Seabass with Mammole Artichoke and Mediterranean Sauce

Chilean Seabass with Broccoletti and Lobster Bisque  
(\$12++ Supplement per person)

## Vegetarian

Celeriac Steak, Wild Porcini Mushrooms, Casserole

Grilled Romanesco, Confit Pizzutelli Tomatoes, Caper Sauce

Eggplant Parmigiana, Confit San Marzano, Parmigiano Fonduta

## Meat

Angus Beef Tenderloin with Confit Endive and Black Truffle Jus

Roasted Duck Supreme with Butternut Squash and Marsala Wine Sauce

Baked French Poulet Chicken Leg with Potato Mousseline and Rosemary Jus

Wagyu Beef Cheek with Wilted Spinach and Truffled Potatoes

Aged Wagyu Striploin with Green Asparagus and Black Truffle Jus  
(\$28++ Supplement per person)

## Dessert Selection

Baia Tiramisù with Dark Chocolate and Moka Cream

Pistachio & White Chocolate Fondant with Crème Anglaise and Morello Cherries

Tahitian Vanilla Pannacotta with Red Berries

# Buffet

## 26 Food Selections

\$158++/ pax

Minimum 80 pax



# Buffet Menu

## Appetizers and Salads

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

Buffalo Mozzarella, Green  
Asparagus, Basil Pesto (V)

Avocado Hummus, Black Truffle  
Dukkah (V)

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

Hokkaido Scallops, Peach, Ikura

Smoked Coho Salmon, Beluga  
Capers, Lemon Crème Fraiche

Chilled Oysters, Lemon, Tabasco,  
Black Truffle Shoyu

Parma Ham, Cantaloupe Melon

## Caviar Live Station

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

## Hot Live Station

Caserecce Pasta Cacio & Pepe in Parmigiano  
Cheese Wheel (V)  
(\$28++ Truffle Supplement per person)

## Carving Station *(Choice of one)*

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

Korobuta Pork Leg, Apple & Rosemary Jus

Grassfed Lamb Leg, Provence Herb Jus

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

## Hot Mains & Sides

Trofie Pasta with Crab, Tomato & Vodka  
Cream

French Poulet Chicken, Wild Mushrooms  
Casserole

Italian Seabass, Mediterranean Sauce

Garlic Tiger Prawns, Smoked Paprika

Green Asparagus, Black Truffle Pesto (V)

Broccoletti, Tarragon Salmoriglio (V)

## Sweets & Desserts

Baia Tiramisù

Chocolate & Hazelnut Mousse

Vanilla Pannacotta with Red Berries

Assortment of Cream Puffs

Assortment of Macarons

Assortment of Chocolate Pralines

# Semi Buffet & Canapés Menu

\$158++/ pax

Minimum 50 pax

**Choice of 6 Savoury Canapés  
(Passed Around)**

**Choice of 3 Sweet Canapés  
(Passed Around)**

## Hot Mains & Sides (Served Buffet Style)

Trofie Pasta with Crab, Tomato & Vodka Cream

French Poulet Chicken, Wild Mushrooms Casserole

Italian Seabass, Mediterranean Sauce

Garlic Tiger Prawns, Smoked Paprika

Green Asparagus, Black Truffle Pesto (V)

Broccoletti, Tarragon Salmoriglio (V)





## 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

## Indoor Exclusive

Sunday to Thursday - \$12,000++

Friday to Saturday - \$15,000++

## Patio Exclusive

Sunday to Thursday - \$8,000++

Friday to Saturday - \$12,000++

## Indoor, Patio & Alfresco Exclusive

Sunday to Thursday - \$30,000++

Friday to Saturday - \$38,000++

## Lunch Events

12 PM to 3 PM - \$10,000++

## Dinner Events

5 PM to 1 AM

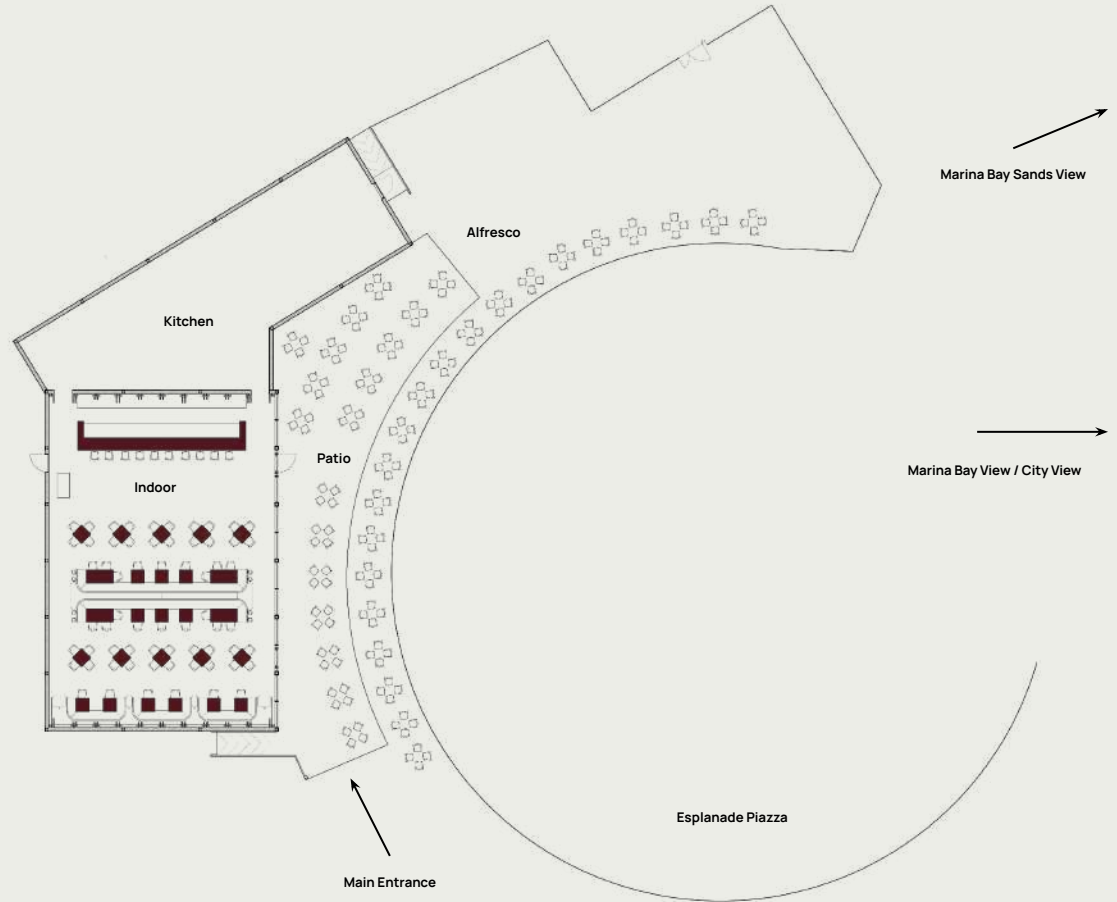
All prices are subjected to 10% service charge and prevailing government GST

# Minimum Spending

## Indoor Exclusive

Sunday to Thursday - \$12,000++

Friday to Saturday - \$15,000++

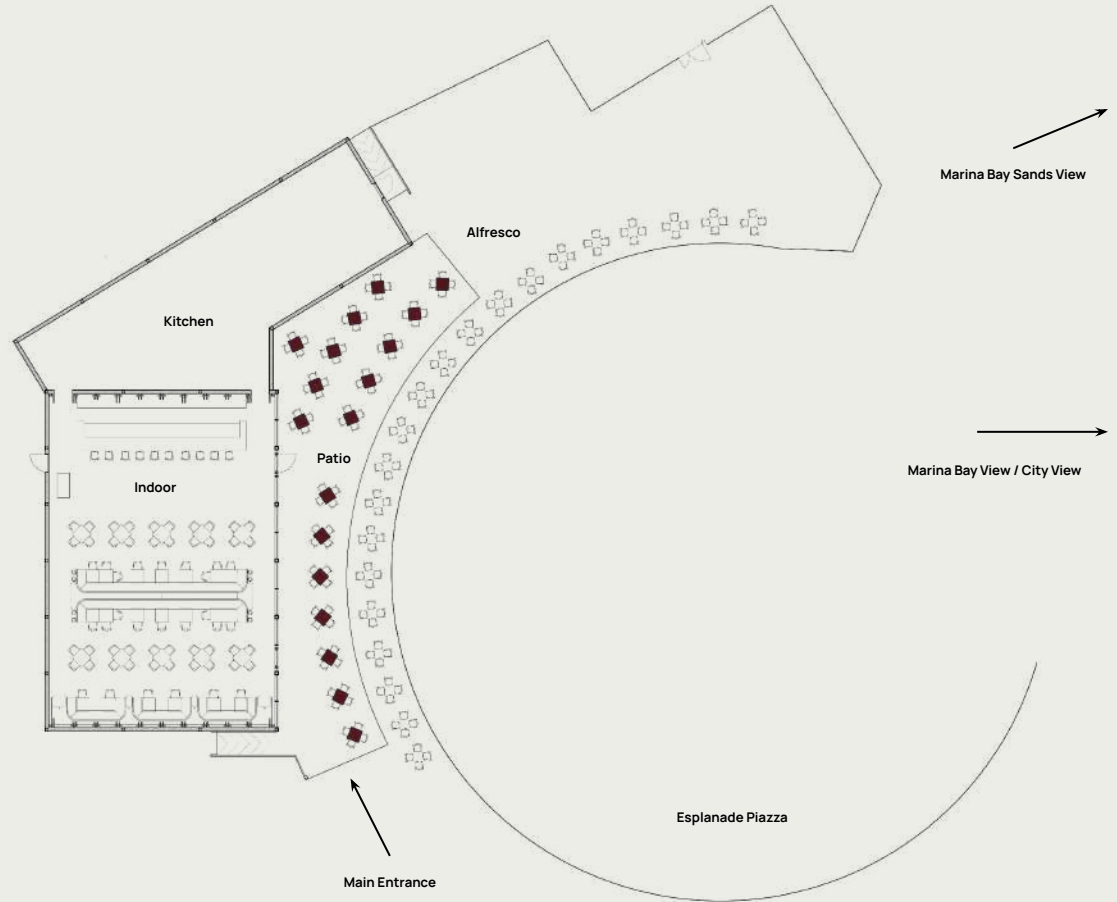


# Minimum Spending

## Patio Exclusive

Sunday to Thursday - \$8,000++

Friday to Saturday - \$12,000++



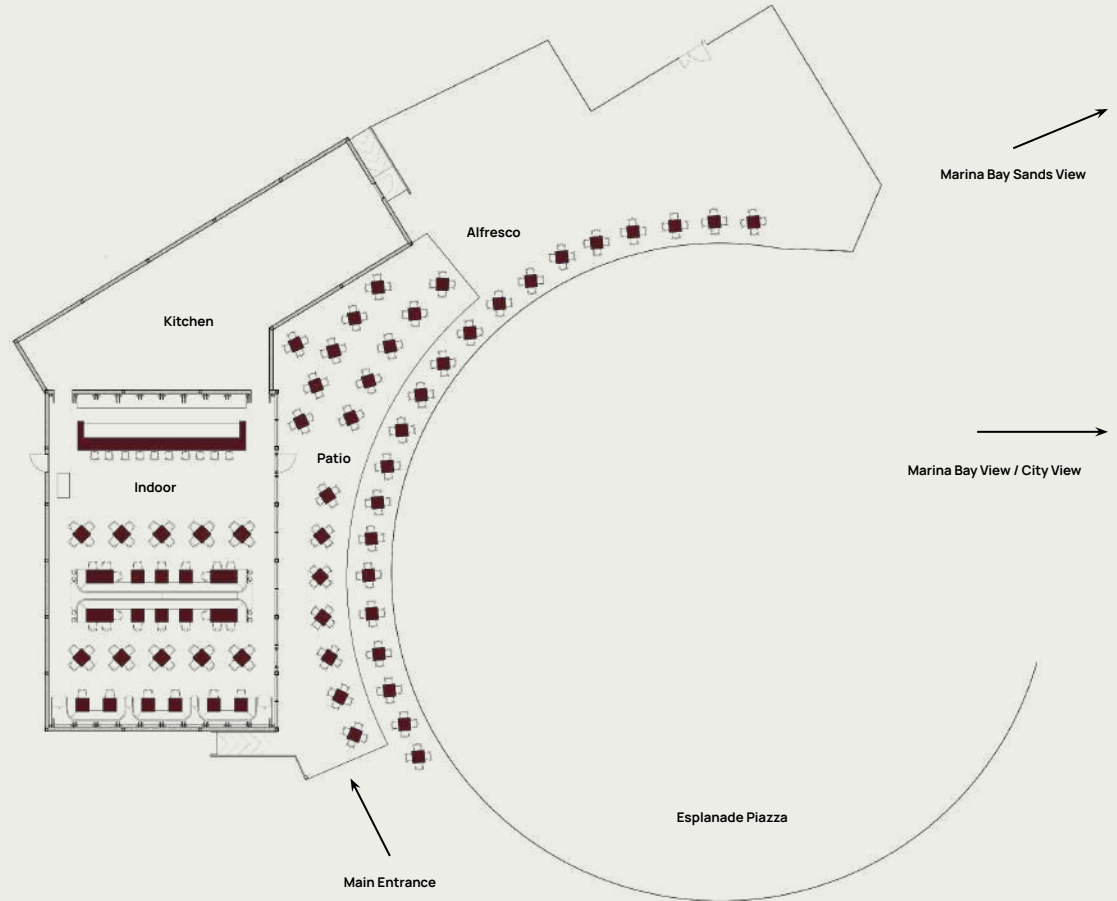


# Minimum Spending

## Indoor, Patio & Alfresco Exclusive

Sunday to Thursday - \$30,000++

Friday to Saturday - \$38,000++



# 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 142 seated, 300 for standing
- ❖ Outdoors: up to 72 seated, 300 for standing

## DRESS CODE

Smart / Chic

## OPENING HOURS

Daily, 5PM till late

## 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

## FOOD AND BEVERAGE

- ❖ All food and beverage must be supplied by Baia
- ❖ Menus are customisable
- ❖ Special menus for guests with dietary requirements and children may be requested

# 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 count of people must be given at time of booking
- ❖ Final count of people and main course selections must be given to our Events Coordinator no less than 14 days prior to the event

## Booking Confirmation

- ❖ A **non-refundable 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
- ❖ Bookings are only considered confirmed upon receipt of deposits

## Cancellation Policy

- ❖ Packages are strictly not exchangeable for cash or in-kind
- ❖ No refunds of deposits will be made for any cancellations
- ❖ If cancellation is **made less than 3 days** from the event date, client will be charged 100% of the estimated cost of event
- ❖ If cancellation is **made 4 to 14 days** from the event date, client will be 75% of the estimated cost of event
- ❖ If cancellation is **made from 15 days** from the event date, client will forfeit their 50% deposit
- ❖ Cancellations must be confirmed in writing by our Events Coordinator
- ❖ 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

## 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
- ❖ Baia will provide all necessary equipment for the event as specified in the contract. All equipment provided by Baia must be return as its original condition and will be inspected before and after the event
- ❖ The Client is liable for any damage, theft, or loss of equipment due to improper use, negligence, or unauthorized handling. In the event of damage or loss, the Client agrees to cover the cost of repair or replacement

# Baia

## ENQUIRIES

events@baia.sg | www.baia.sg



@baia.sg