
Canapés

Vegetarian (contains dairy)

Tomato arancini di riso
Pizza al taglio and cheese focaccia
Grilled green zucchini rolls with ricotta cheese
Button mushroom filled with cheese
Mushroom duxelles with truffle oil on pastry
Spinach and ricotta tortellini with roasted garlic and tomatoes on crouton
Mushroom vegetable quiche
Caprese skewer

Seafood

Smoked salmon and cucumber tartare with dill crème fraîche on crouton
Breaded crab cake with homemade ginger chili dip
Poached prawn, pumpkin, asparagus, roasted garlic and tomato on crouton
Home-cured salmon with mixed vegetables and horseradish cream on parmesan scone
Smoked salmon with mayonnaise on parmesan quiche

Poultry

Grilled chicken breast with capsicum rouille on crouton
Moroccan chicken, paprika and parmesan cumin quiche
Smoked duck and walnut with pommery mustard

Meat

Marinated Hamburg steak with balsamic onion and rocket
Ribeye with rocket and homemade horseradish mayonnaise on crostini
Skewered fried bacon wrapped prawn and zucchini with parmesan mayonnaise
Wagyu beef rolls filled with tuna mayonnaise cream

Sweet

Nutella cake
Rich chocolate cake
Valrhona chocolate cake
Crunchy hazelnut cake
Carrot cake and cream cheese
Apple tart
Baked lemon tart
Banana toffee tart
Baked cheesecake
Cookies and milk cheesecake
Chocolate profiteroles
Blueberry scone with mascarpone
White chocolate cornflake scone with mascarpone
Orange cranberry scone with mascarpone

Pre-Dinner Canapés Charges

16.00++ per person for 3 choices over 1 hour

*Only applicable when a Set or Buffet package is included

Canapés Package Charges

30.00++ per person for 4 choices over 2 hours

35.00++ per person for 5 choices over 2 hours

40.00++ per person for 6 choices over 2 hours

45.00++ per person for 7 choices over 2 hours

Buffet

Starter and Soup

Smoked salmon and orange, romaine lettuce salad with cherry tomato, lemon vinaigrette dressing
Tuna salad with lettuce, black olive, red onion, radish and kaffir lime dressing
Grilled house-marinated chicken with mixed salad, cherry tomatoes and honey mustard dressing
Potato and Maccheroni with bacon salad, mayonnaise dressing
Caprese pesto (vegetarian, contains dairy)
Caesar salad with bread croutons (vegetarian)
Roasted pumpkin soup (vegetarian, contains dairy)
Roma tomato soup with basil puree (vegetarian)

Pasta

Slipper lobster with spaghetti and Arrabiata sauce
Penne with crabmeat, tomato cream and vodka sauce
Linguine vongole with garlic white wine sauce
Seafood spaghetti aglio olio with rocket
Linguine all'amatriciana, guanciale with streaky bacon, salami and red onion
Penne meatball with Napoli tomato sauce and Parmigiano-Reggiano
Cajun spiced chicken breast with green pea and cream sauce
Maccheroni with pencil asparagus and mushroom alfredo sauce (vegetarian, contains dairy)
Spaghetti eggplant with fresh basil, Napolitana sauce and Parmesan (vegetarian, contains dairy)

Mains

Baked house-marinated Moroccan chicken (contain pork)
Oven Baked seabass with spicy and sour tomato, onion salsa
Grilled salmon with Chardonnay white wine and lime butter cream sauce
Red wine and Mirepoix slow-cooked beef short rib
Grilled Australian beef tenderloin with black pepper veal sauce
Barbecued Spanish baby pork back ribs with steak fries
Chicken Parmigiana with Sicilian tomato sauce and mozzarella
Kurobuta pork schnitzel with Japanese bread crumb and lemon mayo dip

Sides

Grilled streaky bacon with French bean, baby corn and onion
Sautéed vegetable medley with butter and thyme (vegetarian)
Roasted pumpkin and carrot, rosemary and garlic butter (vegetarian)
Couscous with ratatouille (onion, zucchini, tomato, eggplant) (vegetarian)
Baked Idaho potato with mozzarella and sautéed mixed mushroom (vegetarian, contains dairy)
Grilled sweet corn and roast assorted seasonal vegetable (vegetarian)
Sautéed broccoli and cauliflower with garlic and chilies (vegetarian)
Potato gratin dauphinois (vegetarian, contains dairy)

Sweets

Tropical fresh fruits
Nutella cake
Rich chocolate cake
Valrhona Chocolate Cake
Crunchy hazelnut cake
Carrot cake and cream cheese
Apple tart
Baked lemon tart
Banana toffee tart
Baked cheesecake
Cookies and milk cheesecake
Chocolate profiteroles
White chocolate cornflake scone with mascarpone
Orange cranberry scone with mascarpone

Buffet Charges

60.00++ per person

2 choice of Starter OR Soup
1 choice of Pasta
2 choices of Mains
2 choices of Sides
2 choice of Sweets

76.00++ per person

2 choices of Starter OR Soup
2 choice of Pasta
2 choices of Mains
3 choices of Sides
2 choice of Sweets

88.00++ per person

2 choices of Starter OR Soup
2 choices of Pasta
3 choices of Mains
3 choices of Sides
3 choice of Sweets

98.00++ per person

3 choices of Starter OR Soup
2 choices of Pasta
3 choices of Mains
3 choices of Sides
4 choice of Sweets

Beverage

Free Flow Option 1	50.00++ per person
Prosecco	
House red and white wine	
Draught beer (Peroni)	
Carbonated	
Non-Carbonated	
Free Flow Option 2	40.00++ per person
House red and white wine	
Draught beer (Peroni)	
Carbonated	
Non-Carbonated	
Free Flow Option 3	12.00++ per person
Orange Juice, Apple Juice	
Coke, Sprite	
Others	
Hot	
Long black coffee / English breakfast tea with condiments	8.00++ per person
*additional charges apply for gourmet coffees and speciality teas	
Water	
Acqua Panna Still	8.00++ per person
San Pellegrino Sparkling	8.00++ per person
Draught Beer (Peroni Premium Italian)	
By the Barrel	680.00++ per barrel of 30 liters
House Wine (House Italian label)	
By the Bottle	50.00++ per bottle
Sparkling	
Da Paolo Prosecco Extra Dry	75.00++ per bottle

*Free flow packages are based on three (03 hours) service duration only

**Additional charges apply for extension of hours, capped at four (04) hours maximum

***Packages can be customized based on your requirements

Corkage Programme

1-for-1 Corkage Waiver

For every bottled purchased from Da Paolo BistroBar, guest may bring in a bottle of their own wine (duty-paid only) without corkage fees.

OR

Limited Bottles Waiver

Guest may bring in a bottles of wine (duty-paid only) based on a ratio of 12 guests to a bottle.

Subsequent bottle will be subjected to corkage fees.

Maximum of 12 bottles bottles is allowed.

Corkage fees

25.00++ per bottle of wine

25.00++ per bottle of sparkling / champagne

60.00++ per bottle of spirit / liquor

*all alcohol must be duty-paid.