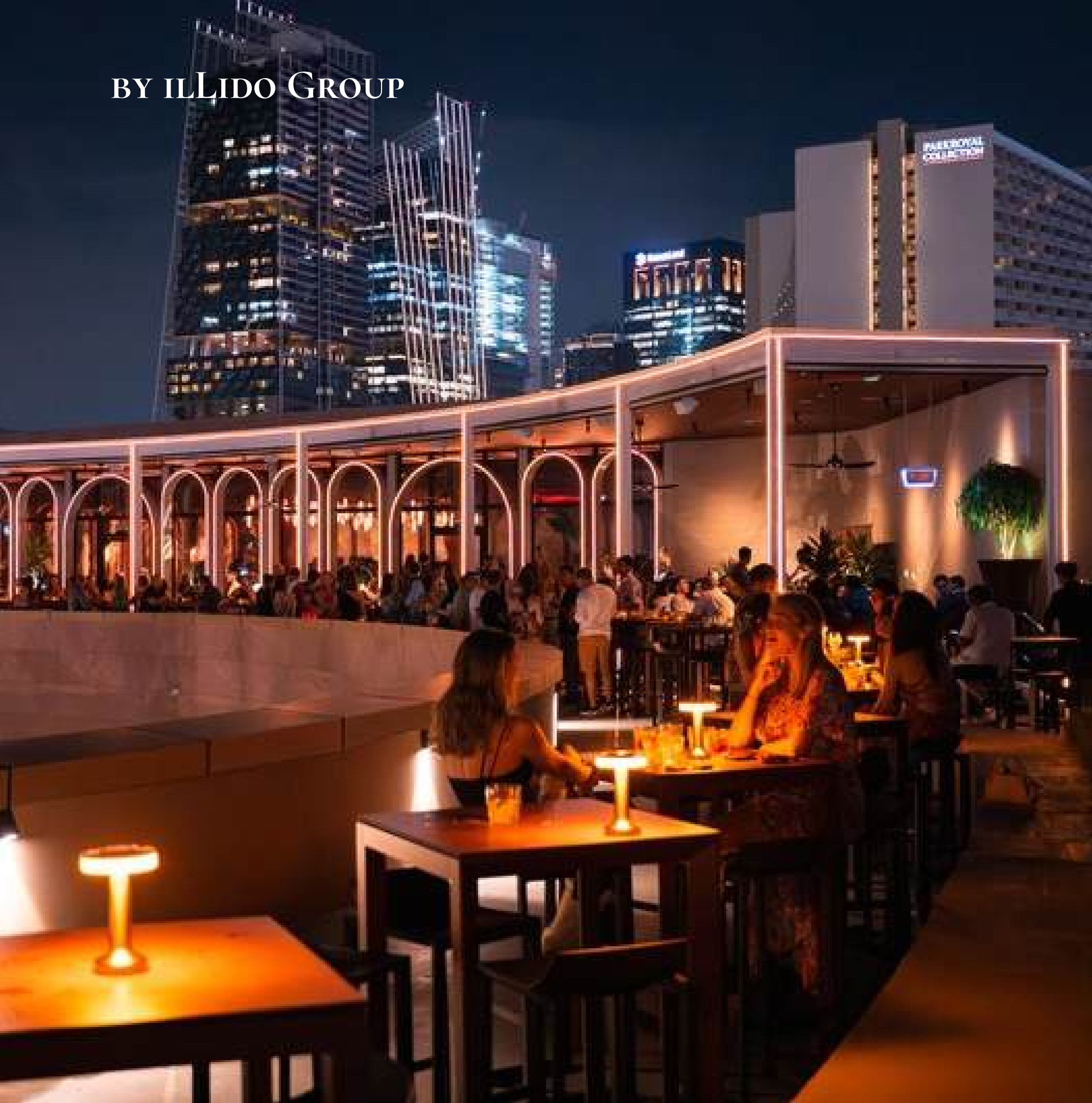


Baia

ROOFTOP DINING LOUNGE & BAR



A nighttime photograph of a rooftop bar. In the foreground, there are several small, square wooden tables with modern, glowing cylindrical lamps. People are seated at these tables, some looking towards the bar. The bar itself is a long, curved structure with a white metal frame and a series of arched openings. Behind the bar, a large crowd of people is visible. In the background, a city skyline is illuminated at night, with several tall buildings and a prominent one with a 'PARKROYAL COLLECTION' sign.

BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

Named after *Baiae*, the fabled roman city that once glittered on the Bay of Naples, where the emperors lived by one rule: more.

Baia channels the same seductive and decadent energy.

YOU'RE HERE,
LET LOOSE AND INDULGE.

BY ILLIDO GROUP

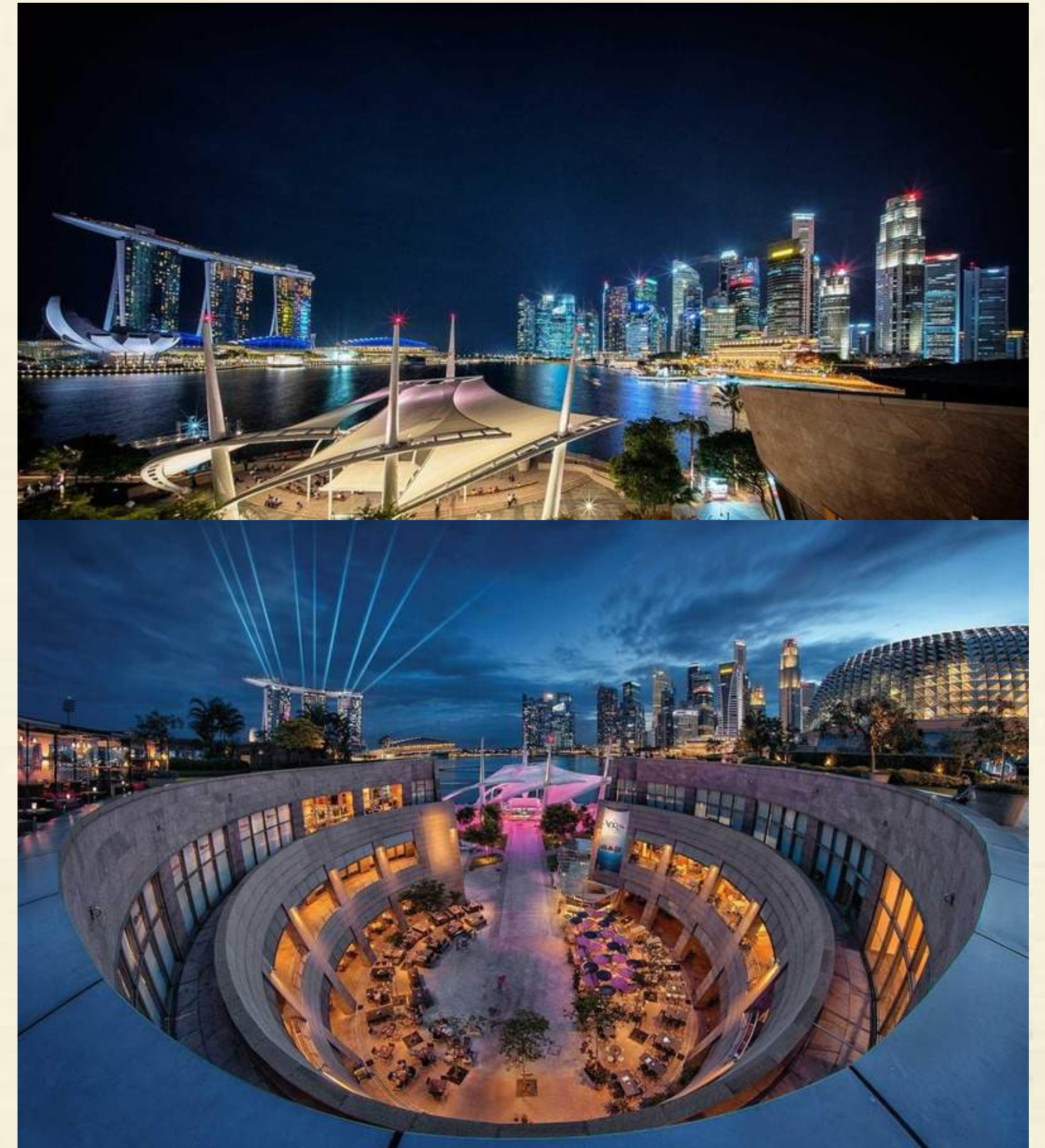
THE VENUE

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.



HOSPITALITY, REIMAGINED





MAIN DINING ROOM



PATIO & ALFRESCO AREA

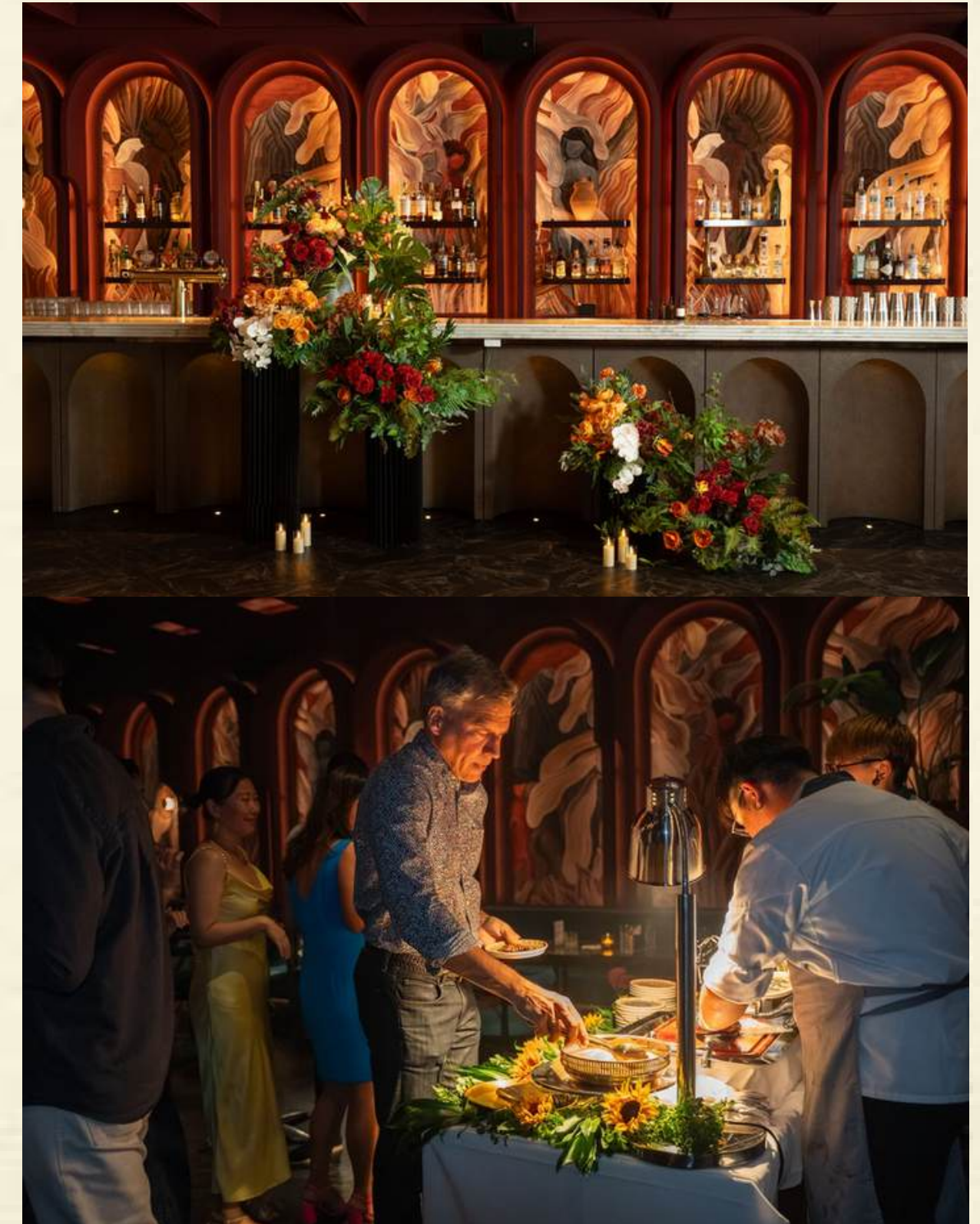
BY ILLIDO GROUP

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.

HOSPITALITY, REIMAGINED



BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

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.



BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

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.



BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

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

Vegetarian

- Avocado Hummus & Truffle Dukkah Waffle(Chilled) 
- Babaganoush & Sumac Mascarpone Tartlet (Chilled)
- Whipped Burrata & Globe Artichoke Waffle (Chilled)
- Asparagus & Pecorino Barquette (Chilled)
- Mushroom & Truffle Cheese Puffs (Hot) 
- Pizza, San Marzano Tomato, Mozzarella (Hot) 
- Pizza, Truffle Cheese, Cardoncelli Mushrooms (Hot)

Pescatarian

- King Salmon & Ikura Cream Cheese Tartlet (Chilled)
- Blue Fin Tuna & Avocado Taquitos (Chilled) 
- Crab Remoulade Barquette (Chilled)
- Red Prawn & Chipotle Taquitos (Chilled)
- Tiger Prawn & Paprika Kebab (Hot)
- Whipped Cod Puffs 

Meat

- Smoked Duck Ham & Peach Tartlet 
- Chicken BBQ Kebab (Hot) 
- Bellota Ham & Cantaloupe Melon Tartlet (Chilled)
- Guinea Fowl Puffs (Chilled)
- Wagyu Tagliata Castagnole (Chilled) 
- Beef & Truffle Kebab (Hot)
- Pizza, Pepperoni, Tomato, Mozzarella (Hot) 

Dessert

- NY Cheese Cakes 
- Assorted Macarons
- Pistachio Cream Puffs
- Raspberry & Mascarpone Tartlet 
- Chocolate Brownie & Hazelnut Praline

LIVE STATIONS

MAKE YOUR EVENT MEMORABLE WITH A SELECTION OF LIVE STATIONS

Chilled

Freshly Shucked Oysters, Mignonette, Amalfi Lemon, Tabasco
\$38++

500g Imperial Oscietra Caviar, Blinis & Sour Cream
\$1,180++ (per set)

Charcuterie & Cheese Board
\$38++ (Available Indoors Only)

Signature Caviar Belt

500g Imperial Oscietra Caviar, Blinis & Sour Cream
\$1,180++ (per set)

1000g Imperial Oscietra Caviar, Blinis & Sour Cream
\$2,180++ (per set)

Artisanal Pasta

Trofie Pasta Cacio e Pepe in Cheese Wheel
\$28++

Black Truffle Trofie Pasta Cacio e Pepe in Cheese Wheel
\$38++

Caserecce Pasta with Crab Bisque
\$28++

Carving

Aged Beef Ribeye with Truffle Mash and Red Wine Jus
\$48++

Miyazaki Wagyu Striploin with Truffle Mash and Red Wine Jus
\$58++

Australian Lamb Leg with Caponata and Thyme Jus
\$48++

Roasted Duck Crown with Spiced Pumpkin and Orange Sauce
\$48++

Salt Crusted Whole Seabass with Herb Mash and Caper Sauce
\$48++

Tacos

3 Proteins (Choice of Chicken, Tuna, Pulled Pork or Beef)
3 Salsa: Chipotle, Fresca, Verde
3 Toppings: Taco Slaw, Avocado, Sour Cream
3 Garnish: Jalapeno, Coriander, Red Onion

\$48++

Sliders

Includes 3 Types
Choice of:
-Angus Beef, Caramelized Onions, Smoky Cheese Sauce
-Crispy Chicken, Spicy Peppers, Chipotle
-Fish Fillet, Kimchi Slaw, Tzatziki
-Pulled Pork, Slaw, Smoked BBQ
-Portobello Mushroom, Avocado Hummus, Spicy Peppers

\$48++

Live Stations must be booked as a supplement to a Canapé or Buffet package.
Price per person for 2 hours

BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

SET MENUS

4-COURSE MENU

\$88++/pax

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

Selections are for the entire group

6-COURSE MENU

\$148++/pax

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

Selections are for the entire group

5-COURSE MENU

\$118++/pax

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

Selections are for the entire group

3- COURSE KIDS MENU

\$48++/pax

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

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

Selections are for the entire group



APPETIZER SELECTION

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)

Green Asparagus Cream with Pecorino Cheese Fonduta (Hot)

Wild Mushroom Cream with Truffle Salmoriglio (Hot)

Pescatarian

Jumbo Crab Salad with Celeriac Remoulade (Chilled) 

Blue Fin Tuna Tartare with Saffron Aioli and Beluga Capers (Chilled)

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

Meat

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

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

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

BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

SHARING APPETIZERS

Upgrade your experience with sharing appetizers

\$18 Supplement per person

Whipped Burrata with Honey & Chili Citronette (V)

Veggies Crudités with Tzatziki

Buffalo Mozzarella with Asparagus and Wild Herb Pesto (V)

Avocado Hummus with Black Truffle Dukkah (V)

Blue Fin Tuna Tartare with Saffron Aioli and Beluga Capers (Chilled)

Bellota Ham with Cantaloupe Melon and Balsamico di Modena

Truffle Chorizo

Homemade Pita Chips

PASTA SELECTION

Vegetarian

Casarecce with San Marzano Tomato, Mascarpone and Eggplant Ciccioni 

Cavatelli with Delica Pumpkin and Porcini Mushrooms

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

Pescatarian

Casarecce with Crab, San Marzano Tomato & Vodka Cream 

Cavatelli Pasta with Tiger Prawns, Pink Garlic, Chili and Paprika

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

Meat

Caserecce with Wagyu Beef Cheek Ragù and Gremolata 

Cavatelli with San Marzano Tomato, Smoked Pancetta and Crispy Onions

Trofie with Poultry Ragù and Pecorino Cheese Fonduta

MAIN COURSE SELECTION

Vegetarian

Grilled Romanesco with Confit Pizzutelli Tomatoes and Caper Sauce 

Celeriac Steak with Wild Porcini Mushrooms Casserole

Viola Eggplant Cotoletta with Smoked Kasar Cheese and Balsamic

Pescatarian

Italian Seabass with Mammole Artichoke and Mediterranean Sauce 

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

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

Meat

Angus Beef Tenderloin with Confit Endive and Black Truffle Jus 

Roasted Duck Supreme with Butternut Squash and Marsala Wine Sauce 

Baked French Chicken Leg with Potato Mousseline and Rosemary Jus

Wagyu Beef Cheek with Wilted Spinach and Truffled Potatoes

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

BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

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



BY ILLIDO GROUP

BUFFET

26 Selections

\$158++/pax

Minimum 80 pax



HOSPITALITY, REIMAGINED

BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

BUFFET MENU

Appetizers

- Grilled Mediterranean Vegetables (V)
- Buffalo Mozzarella with Asparagus and Herb Pesto (V)
- Roman Artichoke & Truffle Salad (V)
- Smoked Coho Salmon with Pantelleria Capers and Tropea Shallots
- Seared Tuna with Fennel and Orange Salad
- Prawn Salad with Peach and Jumbo Olives

Salad Bar

- Romaine, Rucola, Cabbage, Spinach
- Heirloom Tomatoes, Cucumbers, Peppers
- Chick Peas, Almonds, Pumpkin Seeds
- Lemon Vinaigrette, Truffle Dressing, Balsamic Dressing

Charcuterie Board

- Prosciutto Di Parma, Bellota Jamon, Mortadella
- Provolone, Taleggio, Manchego and Gorgonzola Cheese
- Acacia Honey, Roasted Nuts, Apricots, Melon, Grapes, Olives

Carving Station (choice of one)

- Angus Beef Ribeye with Red Wine Jus and Artisanal Mustards
- Miyazaki Wagyu Striploin with Red Wine Jus and Artisanal Mustards (\$28++ Supplement per person)
- Australian Lamb Leg with Thyme Jus
- Challan Duck Crown with Orange Sauce
- Salt Crusted Sardinian Seabass with Capers Sauce

Hot Live Station

- Trofie Pasta Cacio e Pepe in Pecorino Cheese Wheel (V) (\$28++ Truffle Supplement per person)

Hot Mains

- Fusilloni Pasta Puttanesca with Roasted Vegetables (V)
- Cavatelli Pasta with Crab, Mascarpone and San Marzano Tomato
- Roasted Seabream with Amalfi Lemon Sauce
- Free Range Chicken with Mushroom Fricassé
- Wagyu Beef Cheek with Truffled Potatoes
- Eggplant Caponata with Balsamico (V)
- Grilled Zucchini with Pink Garlic Salmoriglio (V)
- Roasted Brussels Sprouts with Paprika and Almonds (V)

Sweets and Desserts

- Baia Tiramisù
- Chocolate Mousse with Cocoa Nibs
- Petit NY Cheese Cakes
- Assorted Macarons
- Vanilla Pannacotta with Fresh Strawberries
- Peach & Raspberry Trifle

BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

SEMI - BUFFET & CANAPÉS MENU

\$158++ per person
Minimum 50 guests

Choice of 6 Savoury Canapés (Passed Around)

Hot Mains & Sides (Served Buffet Style)

Cavatelli Pasta with Crab, Mascarpone and San Marzano Tomato
Fusilloni Pasta Puttanesca with Roasted Vegetables (V)
Roasted Seabream with Amalfi Lemon Sauce
Free Range Chicken with Mushroom Fricassé
Wagyu Beef Cheek with Truffled Potatoes
Roasted Brussels Sprouts with Paprika and Almonds (V)

Choice of 3 Sweet Canapés (Passed Around)



BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

BEVERAGE PACKAGES

House Beverage Package

2 hours - \$58++ / pax , Additional Hour - \$35++ / pax

Prosecco, White/Red Wine, Beer, Soft Drinks & Juices

Classic Beverage Package

2 hours - \$88++ / pax , Additional Hour - \$50++ / pax

Prosecco, White/Red Wine, Beer, Spirits, Soft Drinks & Juices

Premium Beverage Package

2 hours - \$128++ / pax , Additional Hour - \$75++ / pax

Premium Prosecco, Premium White/Red Wine, 3x Bespoke Cocktails, Spirits, Beer, Soft Drinks & Juices

Deluxe Beverage Package

2 hours - \$188++ / pax , Additional Hour - \$108++ / pax

Champagne, Premium White/Red Wine, 3x Bespoke Cocktails, Spirits, Beer, Soft Drinks & Juices

Zero-Proof Package

2 hours - \$28 ++ / pax | Additional Hour - \$15 ++ / pax

Soft Drinks and Juices (Selected alcoholic beverages on a per-consumption basis)



House Beverage Package

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale

Juices

Apple, Orange, Cranberry, Pineapple

Beer

Menabrea Lager (bottled)

Wine

Ca’Vescovo Prosecco Brut
Andrew Pearce Chardonnay
Andrew Pearce Cabernet Merlot

Classic Beverage Package

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale

Juices

Apple, Orange, Cranberry, Pineapple

Beer

Menabrea Lager (bottled)

Wine

Ca’ Vescovo Prosecco Brut
Andrew Pearce Chardonnay
Andrew Pearce Cabernet Merlot

Spirits

Stolichnaya Vodka
Bombay Sapphire Gin
Kakubin Whiskey

Premium Beverage Package

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale

Juices

Apple, Orange, Cranberry, Pineapple

Beer

Menabrea Lager (bottled)

Wine

Zardetto Prosecco
San Martino Pinot Nero
Kriya Chardonnay

Spirits

Grey Goose Vodka
Roku Gin
Singleton 12 Whiskey

Cocktails

Paloma
Negroni
Baia Colada

Deluxe Beverage Package

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale

Juices

Apple, Orange, Cranberry, Pineapple

Beer

Menabrea Lager (bottled)

Wine

Bauget-Jouette Cuvee Jouette
Barone Ricasoli Chianti
Denis Race Chablis

Spirits

Grey Goose Vodka
Hendricks Gin
Balvenie 12 Doublewood Whisky

Cocktails

Paloma
Negroni
Baia Colada

BY ILLIDO GROUP

BOTTLE BUNDLES

Wine

Receive 1 complimentary bottle with every purchase of 10 bottles

Prosecco

Receive 1 complimentary bottle with every purchase of 10 bottles

Spirits

2-4 bottles - 10% off

5-9 bottles - 15% off

10 bottles and above - 20% off

Applicable on selected bottles only

HOSPITALITY, REIMAGINED



BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

MINIMUM SPENDING

Entire Venue Exclusive

Sunday to Thursday - \$25,000++

Friday to Saturday - \$38,000 ++

Indoor Exclusive

\$15,000++

Outdoor Exclusive

\$10,000++

EVENT TIMINGS

Lunch Events

Monday to Sunday 11.30 AM - 2.30 PM

(minimum spend of \$10,000++ for lunch events only)

Dinner Events

Sunday to Thursday 5 PM - 12 AM

Friday to Saturday 5 PM - 1 AM

BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

OVERVIEW

Total Capacity

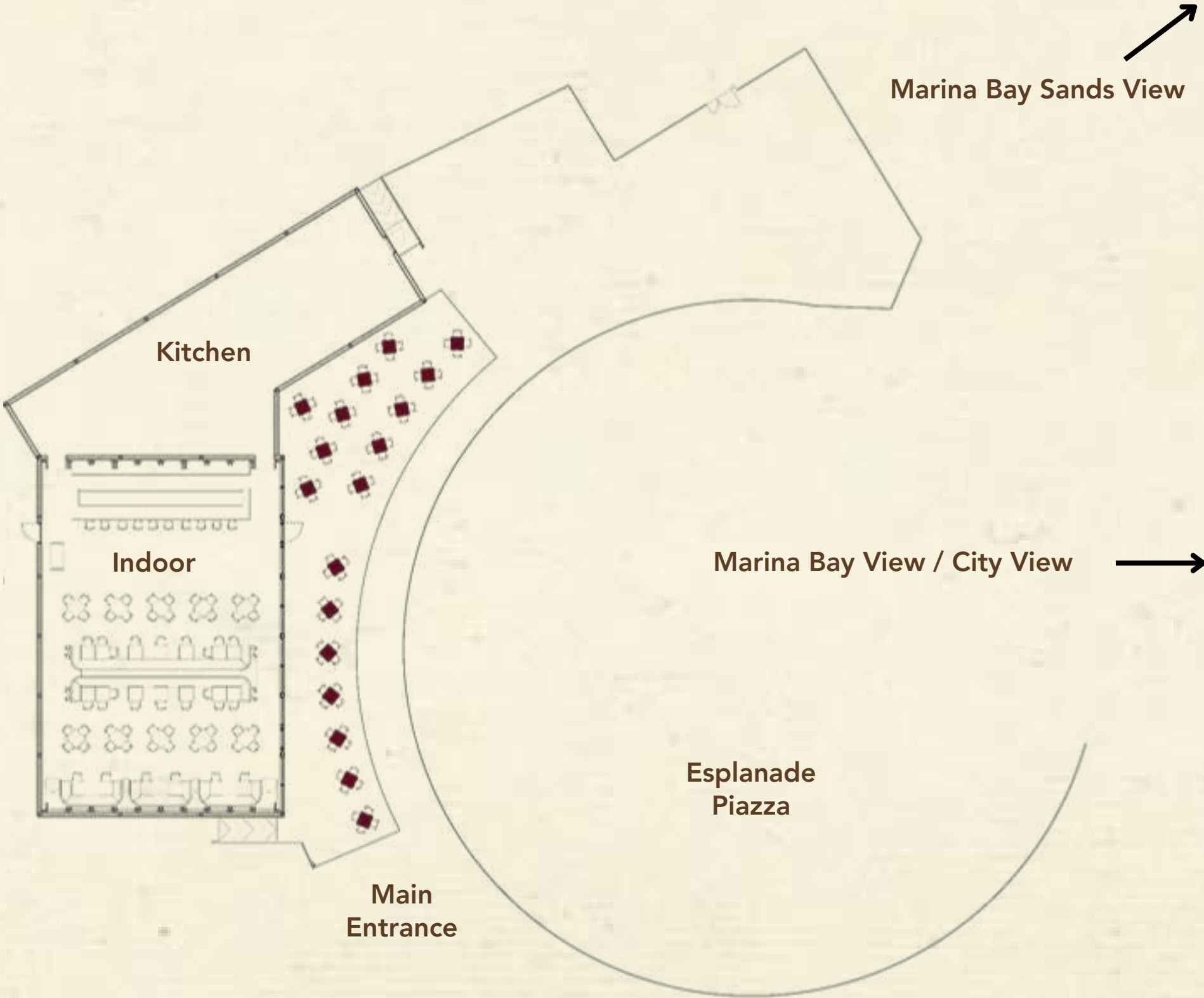
142 seated (indoor)

72 seated (sheltered patio)

350 standing (indoor & sheltered patio)



Dining Tables Patio - 72 Chairs

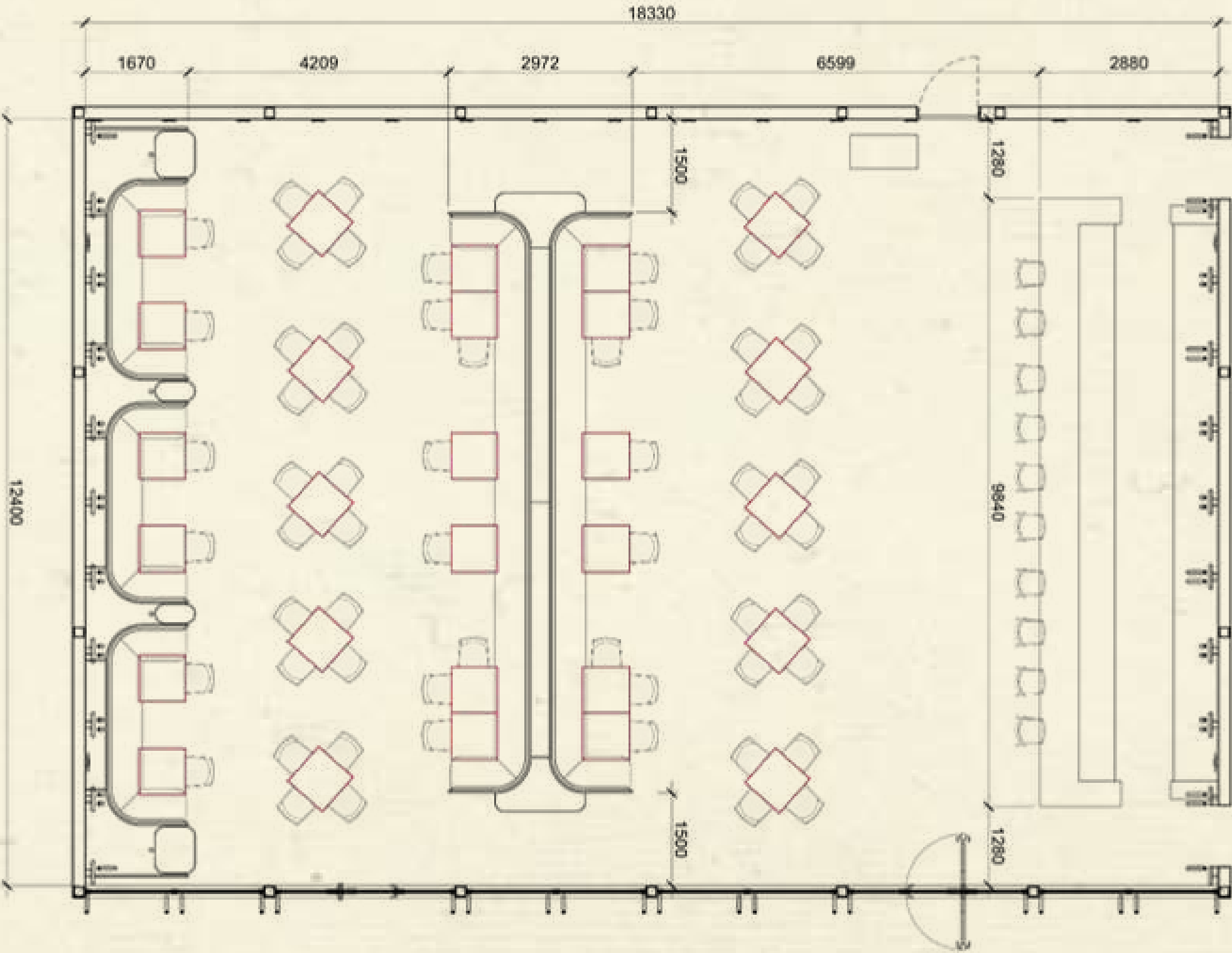


BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

THE INDOOR SPACE

Total Capacity
90 Guests

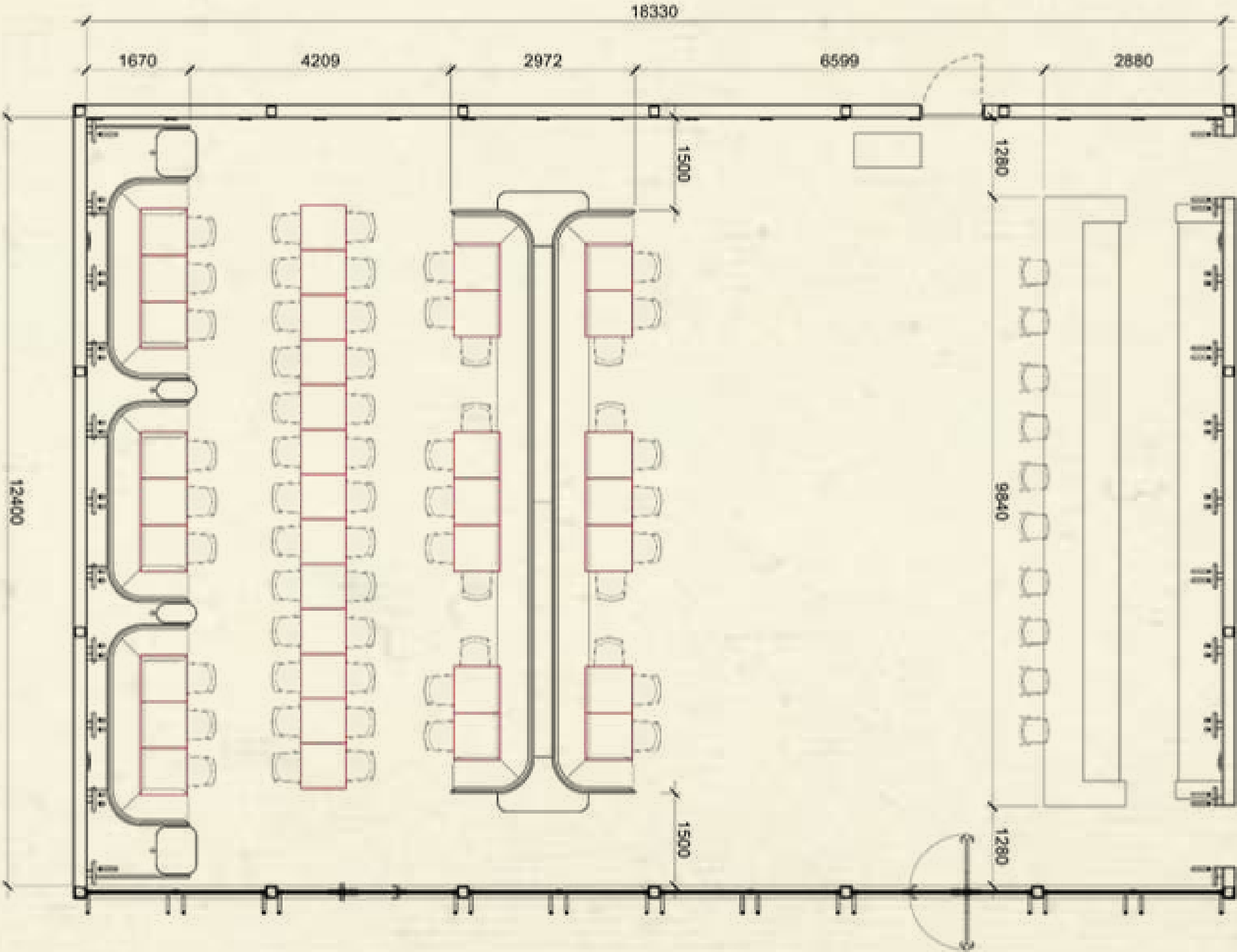


BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

THE INDOOR SPACE

Total Capacity
90 Guests with Dance Floor

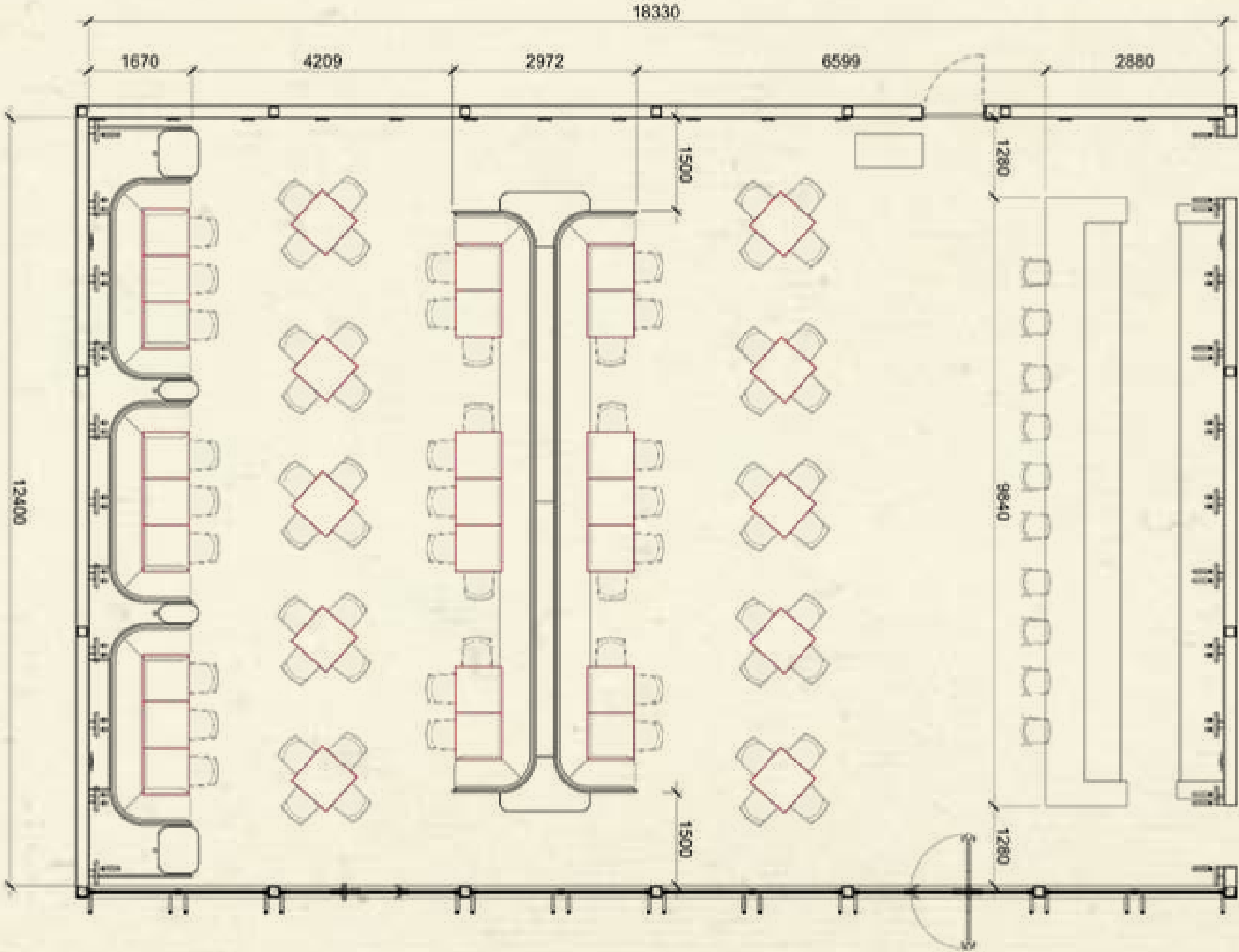


BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

THE INDOOR SPACE

Total Capacity
104 Guests

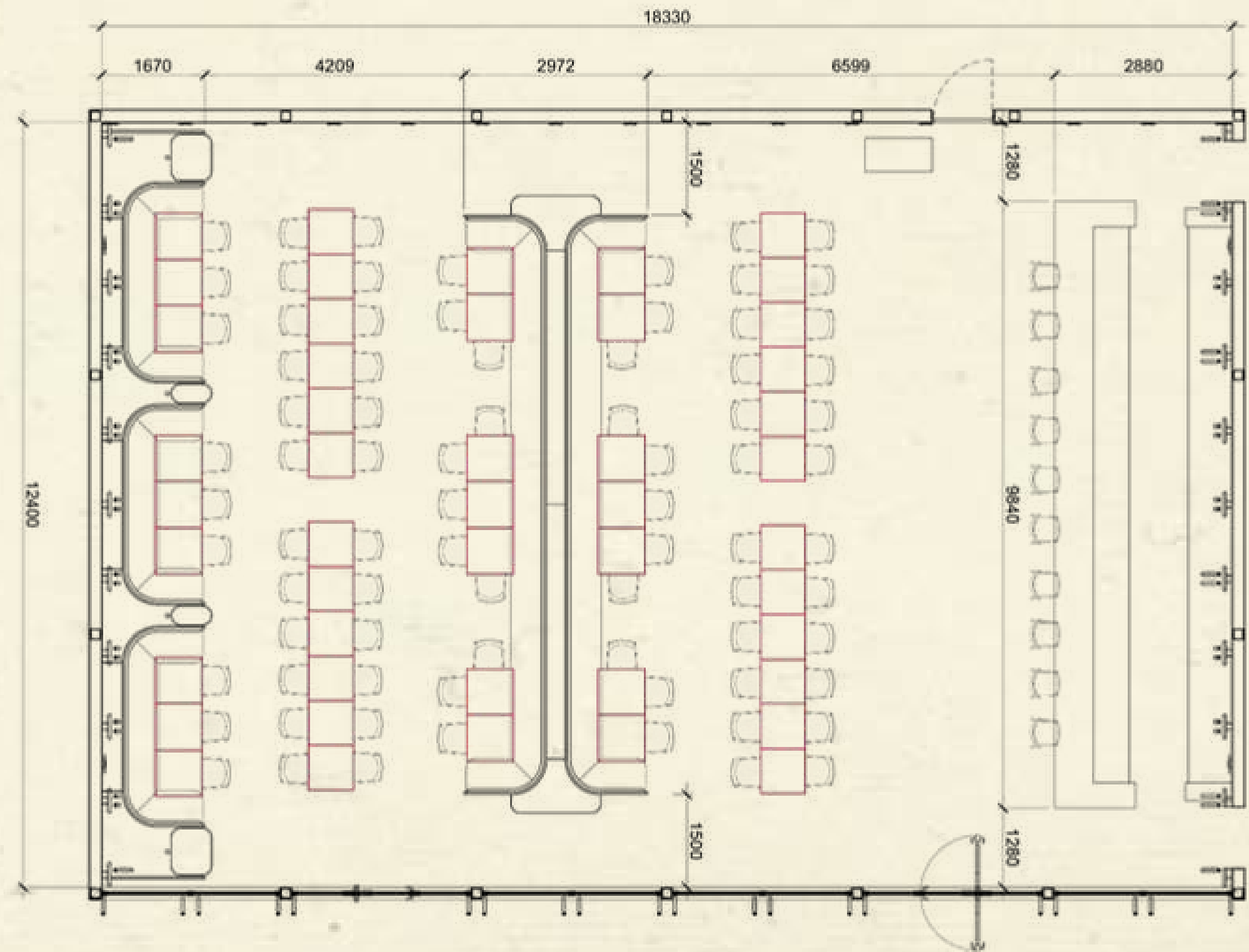


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HOSPITALITY, REIMAGINED

THE INDOOR SPACE

Total Capacity
112 Guests

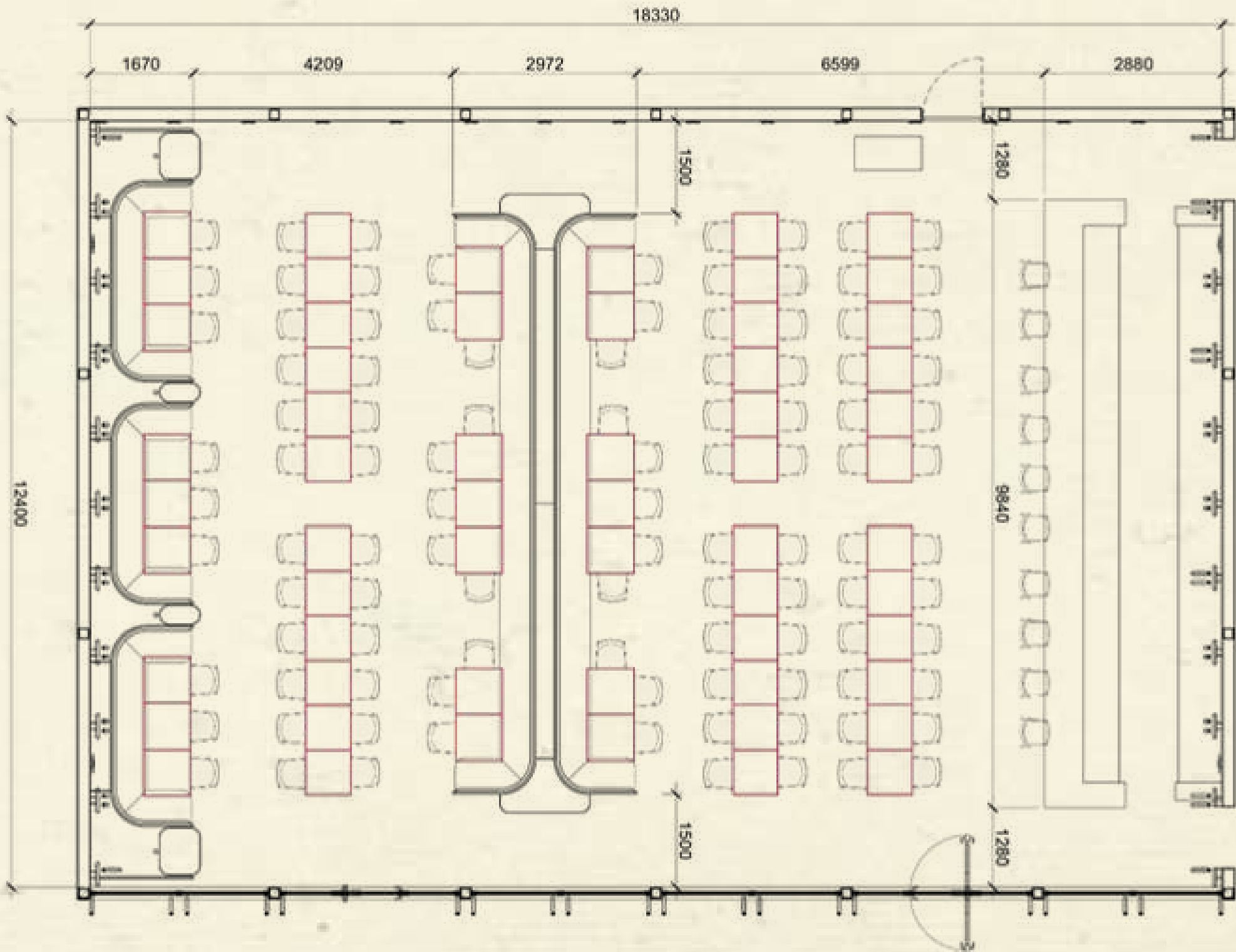


BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

THE INDOOR SPACE

Total Capacity
136 Guests

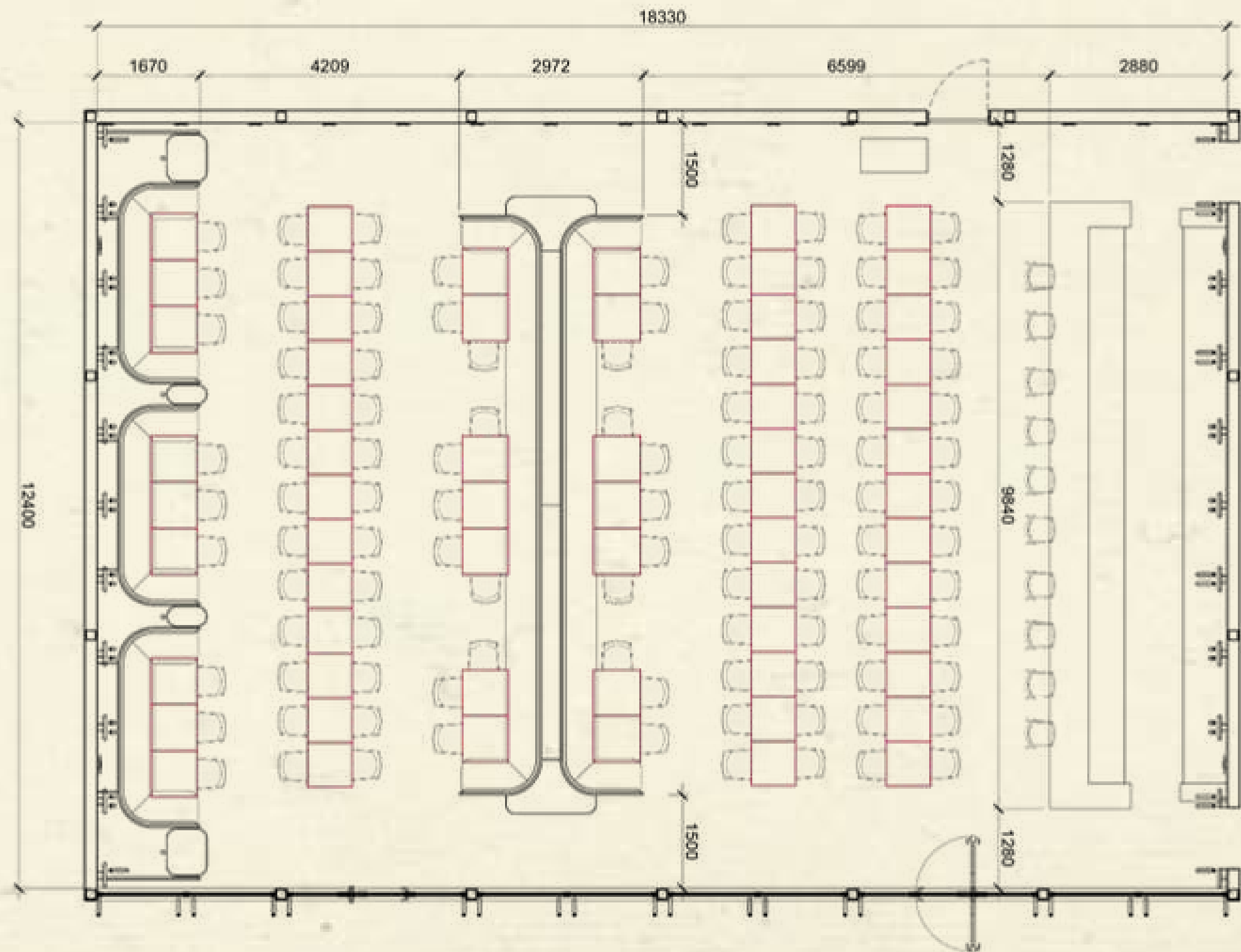


BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

THE INDOOR SPACE

Total Capacity
142 Guests



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 Patio Seating
- SGP Viewing Deck

CAPACITY

- | | |
|----------------------|------------------|
| • Indoors: | up to 142 seated |
| • Patio: | up to 72 seated |
| • SGP Viewing Deck: | up to 60 seated |
| • Standing Capacity: | up to 300 |

DRESS CODE

Smart/Chic

OPENING HOURS

Sunday to Thursday: 11:30 am to 12:00 am
Friday, Saturday, and Eve of PH: 11:30 am to 1:00 am

MENUS

- Canapé 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 & 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

BY ILLIDO GROUP

HOSPITALITY, REIMAGINED

LOCATE US

ADDRESS:

Level 4, Esplanade Mall
8 Raffles Avenue, SG 039802

GETTING THERE:

 Esplanade   City Hall

10-minute underground/indoor walk

PARKING:

Nearest carpark available in Marina Square and Raffles City



TERMS & 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 90 days from the event date, client will be charged the full 100% deposit
- If cancellation is made before 90 days from the event date, client will be refunded 50% of the deposit
- If cancellation is made less than 30 days from the event date, the full minimum spend is chargeable
- 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