

Group Dining & Special Events

OSTERIA

MOZZA



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ABOUT US

We are Osteria Mozza

Osteria Mozza Singapore is the only Asian outpost of celebrated American Chef **Nancy Silverton's** one-MICHELIN-starred Osteria Mozza in Los Angeles. The Cal-Italian restaurant showcases both classic and Singapore-exclusive dishes, including a dozen offerings from the Mozzarella Bar, signature pizzas, handmade pastas, and a gelato-centric dessert menu. Enjoy a glass of Italian wine from the floor-to-ceiling Vino Wall or opt for a signature Osteria Mozza cocktail to complete your meal.



Italian Charm

Osteria Mozza focuses on simple cooking techniques that allow impeccably sourced seasonal produce to shine. Choose from a diverse range of Italian specialties ranging from homemade pastas and grilled specialties to fresh mozzarella dishes, and further indulge in a selection of desserts that include the iconic Butterscotch Budino, signature sundae and other gelato-centric delights.



DETAILS

Space and Rooms for You

Maximum Capacity

Seated: 105

Standing Reception: 150

Minimum Spend

Weekday Lunch: \$5,000

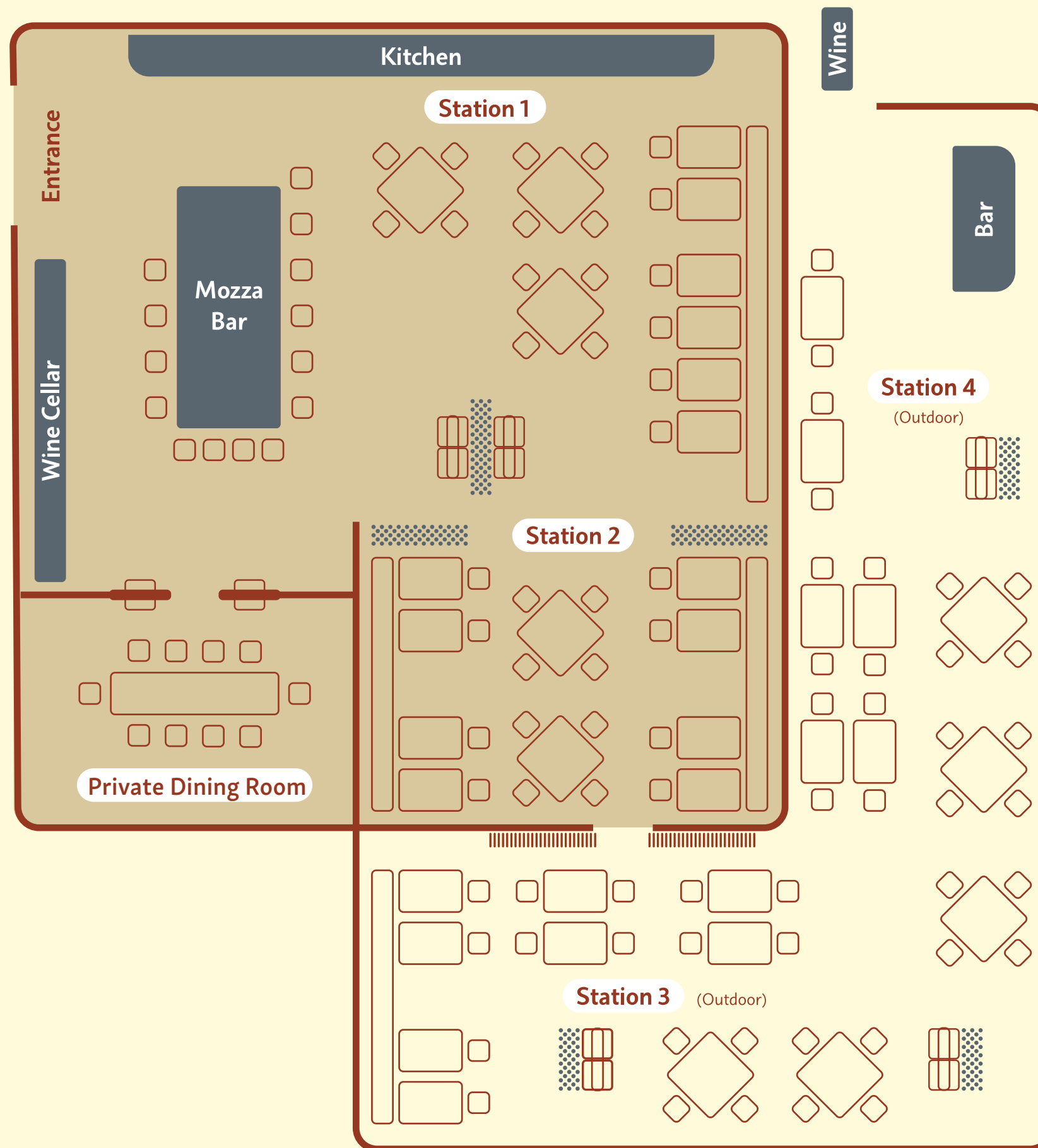
Weekday Dinner: \$12,000

Weekend Lunch (Including PH and eve of PH): \$6,000

Weekend Dinner (Including PH and eve of PH): \$15,000

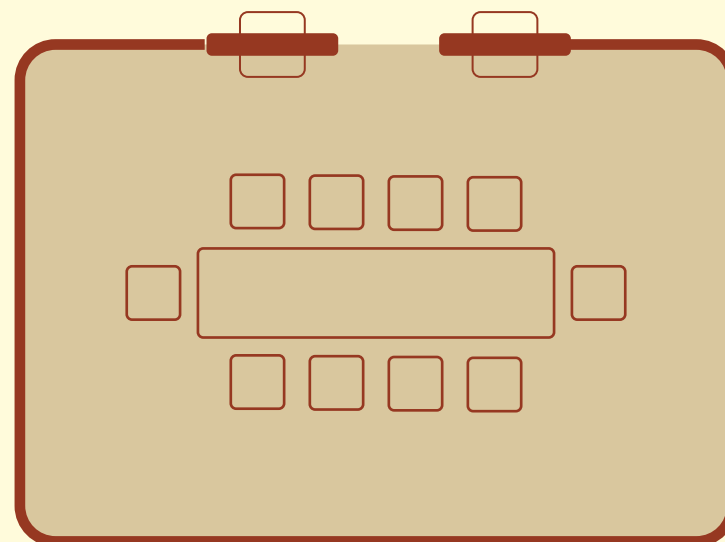
All prices are in Singapore dollars and subject to 10% service charge and 9% GST

Mozza Garden - Al Fresco is an open dining concept, sheltered and ventilated, facing garden view.



DETAILS

Private Dining Room (PDR)



Maximum Capacity

Seated: 10

Minimum Spend

Lunch: \$1,000 Weekday

Dinner: \$1,500

Lunch: \$1,200 Weekend

Dinner: \$2,000

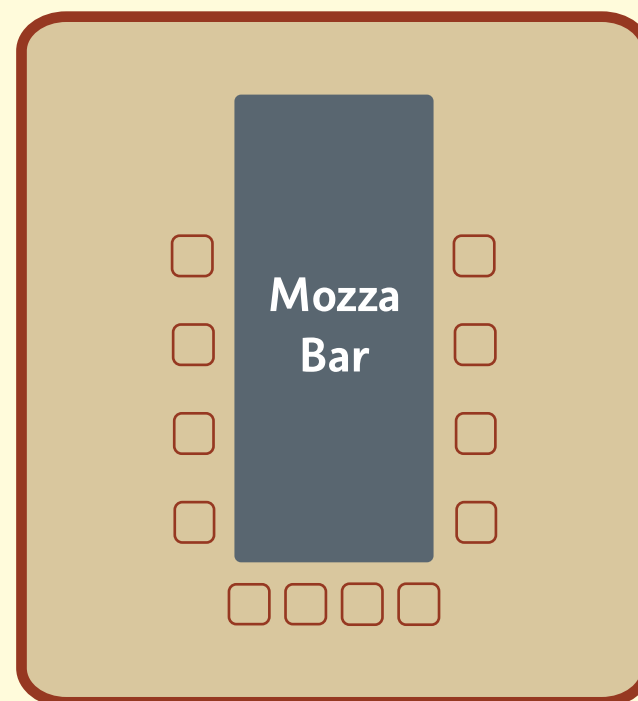
(Including PH and eve of PH)

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DETAILS

Mozzarella Bar



Maximum Capacity

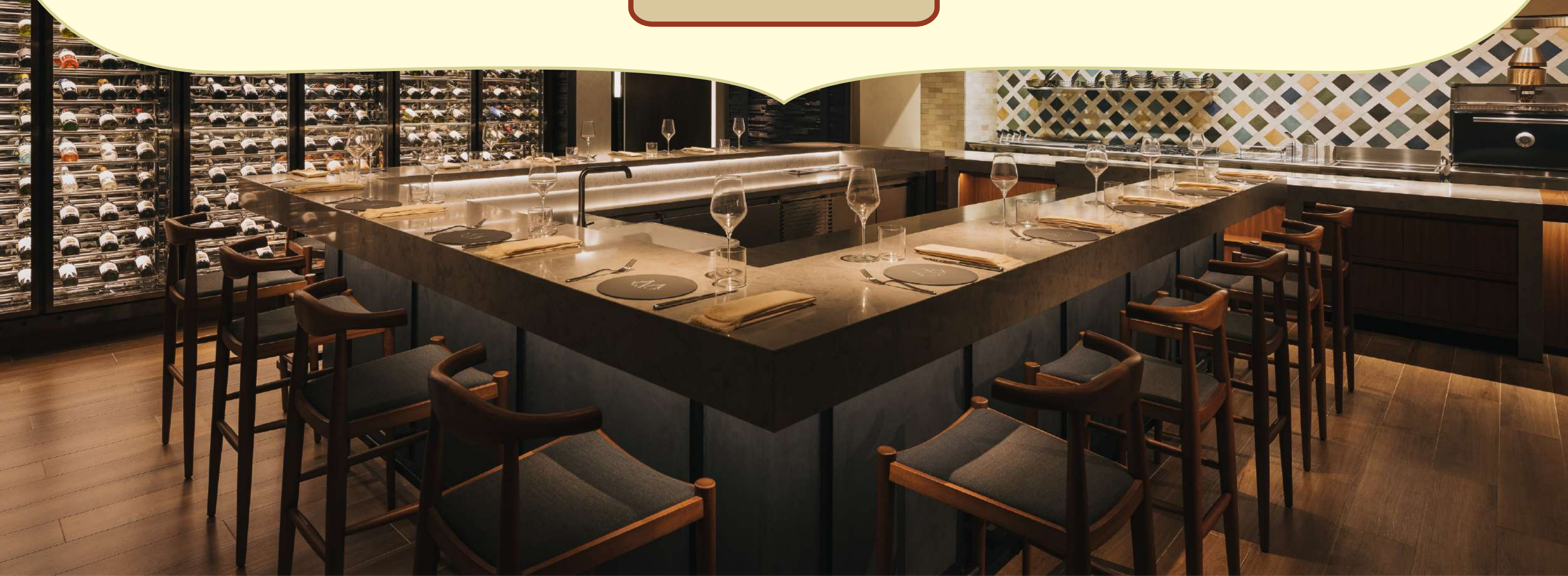
Seated: 12

Minimum Spend

Lunch: \$1,000

Dinner: \$1,500

All prices are in Singapore dollars and subject to 10% service charge and 9% GST





Osteria Mozza Group Dining &
Private Events

DETAILS

Main Dining

(1 Section: Station 1 or Station 2)

Maximum Capacity

Seated: 20-25

Minimum Spend

Weekday Lunch: \$1,800

Weekday Dinner: \$3,000

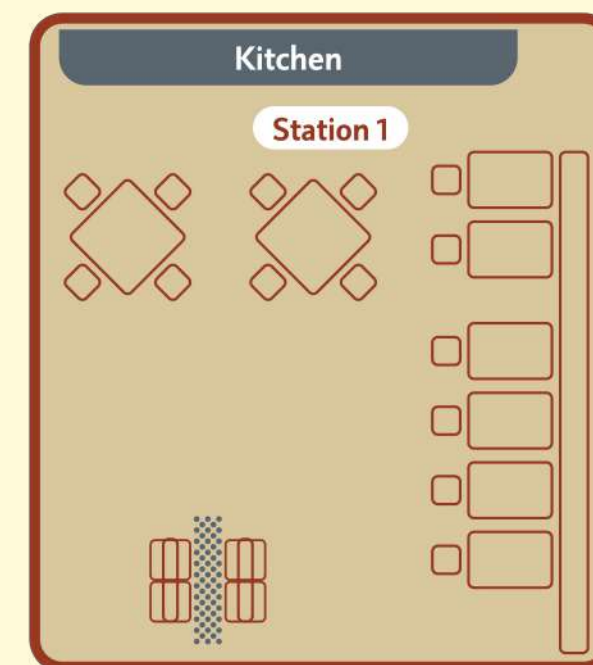
Weekend Lunch: \$2,000

(Including PH and eve of PH)

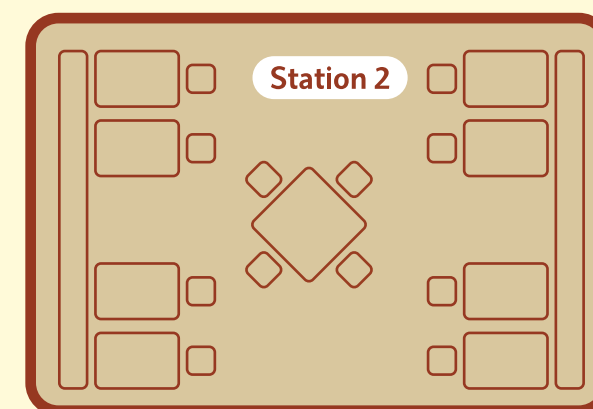
Weekend Dinner: \$3,500

(Including PH and eve of PH)

All prices are in Singapore dollars and
subject to 10% service charge and 9% GST



or





Osteria Mozza Group Dining &
Private Events

DETAILS

Main Dining

(Station 1 & Station 2)

Maximum Capacity

Seated: 45-50

Minimum Spend

Weekday Lunch: \$3,000

Weekday Dinner: \$6,000

Weekend Lunch: \$4,000

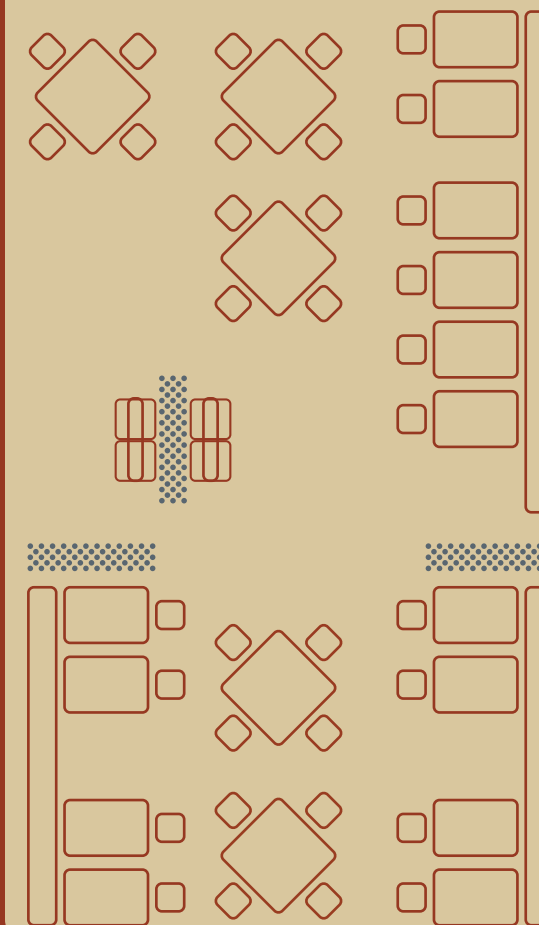
(Including PH and eve of PH)

Weekend Dinner: \$6,500

(Including PH and eve of PH)

All prices are in Singapore dollars and subject
to 10% service charge and 9% GST

Kitchen





Osteria Mozza Group Dining &
Private Events



DETAILS

Main Dining

(Inclusive of PDR & Mozzarella Bar)

Maximum

Capacity

Seated: 65-70

Minimum Spend

Weekday Lunch:

\$4,000

Weekday Dinner:

\$8,000

Weekend Lunch:

(Including PH and eve of PH)

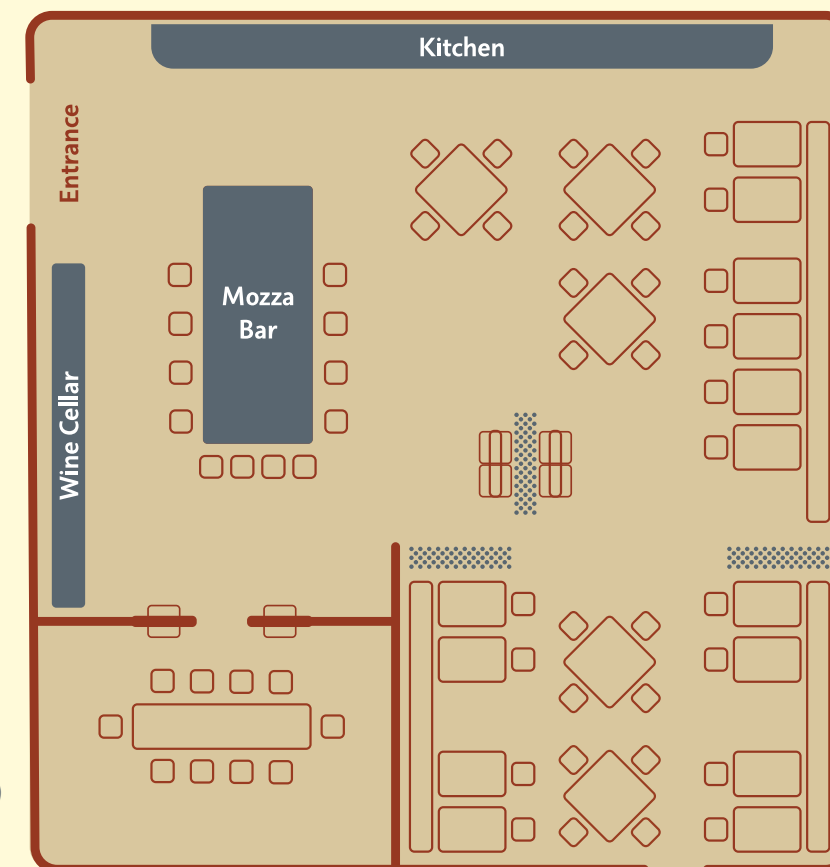
\$5,000

Weekend Dinner:

(Including PH and eve of PH)

\$9,000

All prices are in Singapore dollars and subject
to 10% service charge and 9% GST





Osteria Mozza Group Dining &
Private Events



DETAILS

Mozza Garden – Al Fresco (Station 4)

Maximum Capacity

Seated: 20-25

Minimum Spend

Weekday Lunch: \$1,500

Weekday Dinner: \$2,500

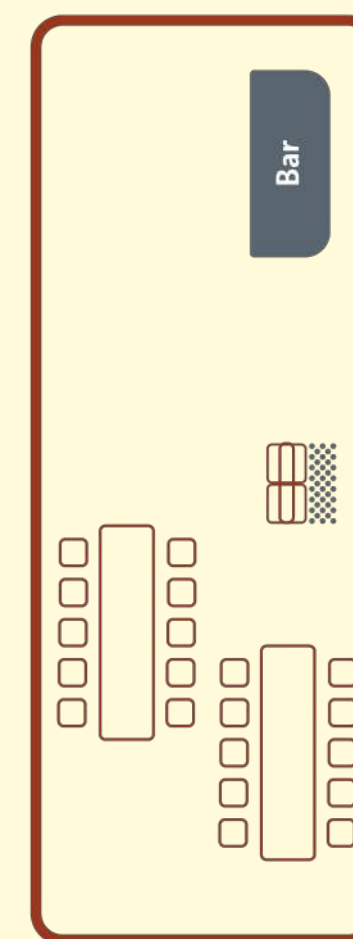
Weekend Lunch: \$2,000

(Including PH and eve of PH)

Weekend Dinner: \$3,000

(Including PH and eve of PH)

All prices are in Singapore dollars
and subject to 10% service charge and 9% GST



DETAILS

Mozza Garden – Al Fresco

(Station 3 & Station 4)

Maximum Capacity

Seated: 45-50

Standing Reception: 80

Minimum Spend

Weekday Lunch: \$2,500

Weekday Dinner: \$5,000

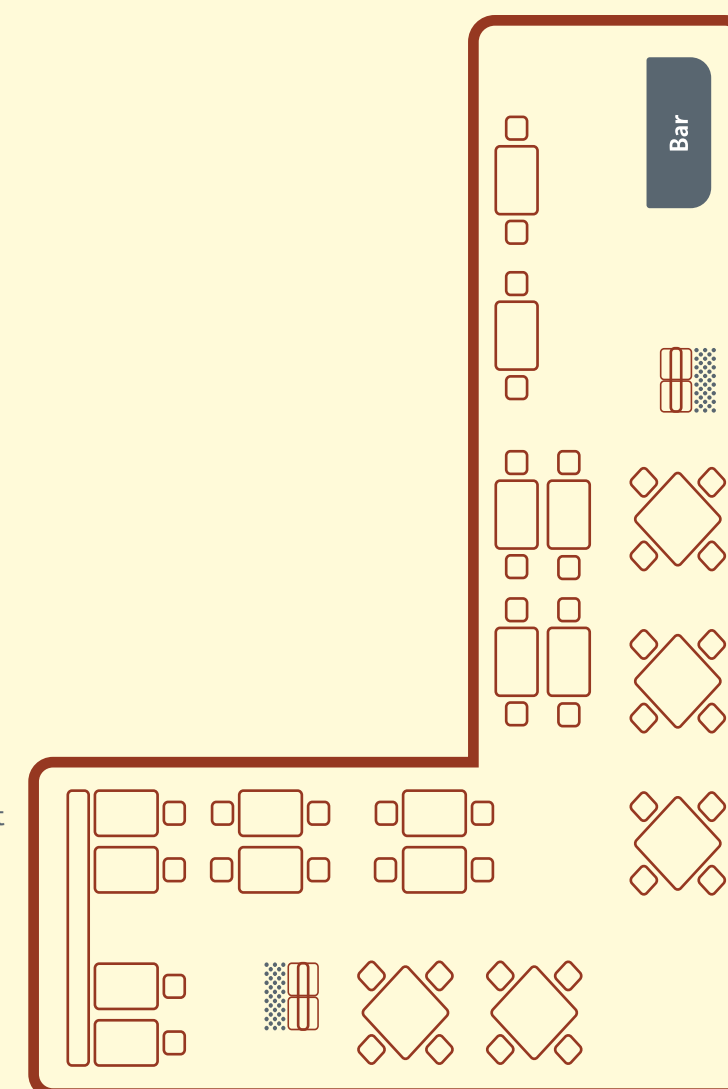
Weekend Lunch: \$3,500

(Including PH and eve of PH)

Weekend Dinner: \$6,000

(Including PH and eve of PH)

All prices are in Singapore dollars and subject to 10% service charge and 9% GST





DETAILS

Mozza Appendix

Maximum Capacity

Seated: 30-35

Minimum Spend

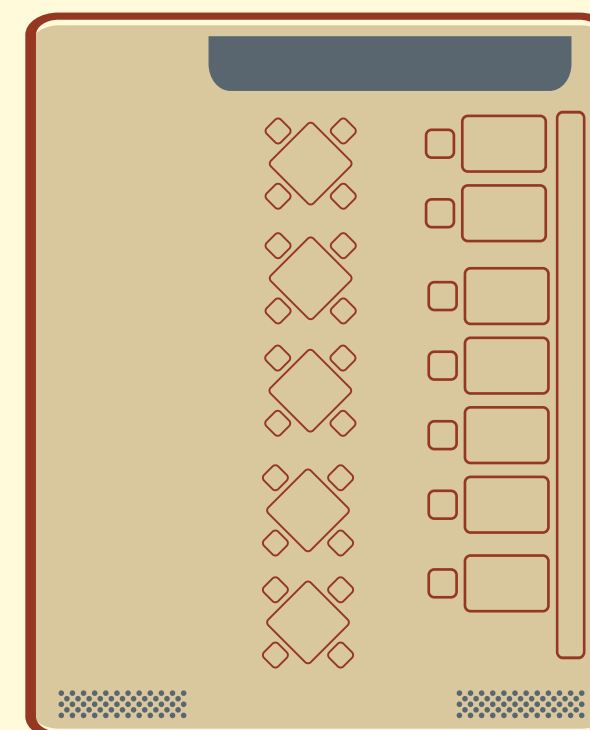
Weekday Lunch: \$2,500

Weekday Dinner: \$4,500

Weekend Lunch: \$3,000
(Including PH and eve of PH)

Weekend Dinner: \$5,000
(Including PH and eve of PH)

All prices are in Singapore dollars and subject to 10% service charge and 9% GST





PRICING & PACKAGES

Canapé Menu Selections

Packages

5 Menu Items \$50 /
person per hour

7 Menu Items \$65 /
person per hour

9 Menu Items
\$80 / person per hour

- Prosciutto-wrapped grissini *truffle butter (P)*
- Fontina wrapped in prosciutto *(P)*
- Burrata & braised leeks *mustard vinaigrette, breadcrumbs*
- Beef fat scone *(B)*
- Mushroom arancini *(V)*
- Arancini alla Bolognese *(B)(P)*
- Mini meatballs *(B)(P)*
- Grilled sourdough with Cantabrian anchovy *butter*
- House-made ricotta with peperonata crostini *(V)*
- Grilled calamari *spicy romesco*
- Cavatelli *sausage and Swiss chard (P)*
- Fonduta Ravioli *25yr aceto balsamico tradizionale di Modena (V)*
- Burrata with oven dried tomato & basil *(V)*
- Mozza caprese bruschetta *(V)*
- Burrata *crispy garlic, chilli, anchovy, toast*
- Spiced walnut bruschetta *honey, fried rosemary (V)*
- Chicken liver bruschetta *capers parsley and pancetta (P)*
- Potato chips *caviar, crème fraiche, egg, red onion, chives (supplement \$18 / person per hour)*
- Burrata & Ossetra Caviar *red onion, egg, chives (supplement \$18 / person per hour)*
- Coconut panna cotta
- Butterscotch Budino *caramel sauce, crème fraiche, Maldon sea salt*

(V) = VEGETARIAN / (P) = CONTAINS PORK / (B) = CONTAINS BEEF



PRICING & PACKAGES

Family Style Lunch Set Menu

We will take every step possible to accommodate dietary restrictions and special requests. Menu items are subject to change based on market availability.
All discounts are not applicable to this menu.

\$48 / person

(All prices are in Singapore dollars and subject to service charge and prevailing GST)

Antipasti

(for the table)

Roasted Chicken Salad *Napa cabbage, olives, grain mustard*
Shrimp Caesar Salad *anchovy croutons, Parmigiano Reggiano*

Primi

(for the table)

Spaghetti *ragù Bolognese*
Rigatoni *alla Vodka*

Pizza

(for the table)

Margherita *mozzarella, tomato, basil*
Funghi Misti *fontina, talegio, thyme*

Dolce

Chef's choice of Gelato / Sorbetto

\$68 / person

(All prices are in Singapore dollars and subject to service charge and prevailing GST)

Antipasti & Mozzarella Bar

(for the table)

Shrimp Caesar Salad *anchovy croutons, Parmigiano Reggiano* Mozza
Caprese *extra virgin olive oil & basil*

Primi

(for the table)

Tagliatelle *beef cheek ragù*
Rigatoni *alla Vodka*

Pizza

(for the table)

Burrata *slow-raosted tomato, Sicilian oregano*
Fennel Sausage *panna, mozzarella, red onion, scallion*

Secondo

(for the table)

Grilled Chicken *alla Diavola marinated pepper, salsa verde*

Dolce

Chef's choice of Gelato / Sorbetto

PRICING & PACKAGES

Dinner Family Style Set Menu

We will take every step possible to accommodate dietary restrictions and special requests.
Menu items are subject to change based on market availability.
All discounts are not applicable to this menu.

\$78 / person

(All prices are in Singapore dollars and subject to service charge and prevailing GST)

Antipasti & Mozzarella Bar

(for the table)

Nancy's Chopped Salad *iceberg lettuce, radicchio, red onion, provolone, salami, tomatoes, ceci. oregano vinaigrette*
Mozza Caprese *extra virgin olive oil & basil*

Primi

(for the table)

Tagliatelle *beef cheek ragù*
Rigatoni *alla Vodka*

Pizza

(for the table)

Burrata *slow-roasted tomato, Sicilian oregano*
Fennel Sausage *panna, mozzarella, red onion, scallion*

Secondo

(for the table)

Grilled Chicken *alla Diavola marinated pepper, salsa verde*

Dolce

Butterscotch Budino *caramel sauce, crème fraîche & Maldon sea salt*

\$120 / person

(All prices are in Singapore dollars and subject to service charge and prevailing GST)

Antipasti & Mozzarella Bar

(for the table)

Butter Lettuce *gorgonzola, bacon, hazelnut, sherry vinaigrette*
Nancy's Chopped Salad *iceberg lettuce, radicchio, red onion, provolone, salami, tomatoes, ceci. oregano vinaigrette*
Mozza Caprese *extra virgin olive oil & basil*

Primi

(for the table)

Tagliatelle *beef cheek ragù*
Rigatoni *alla Vodka*

Pizza

(for the table)

Burrata *slow-roasted tomato, Sicilian oregano*
Fennel Sausage *panna, mozzarella, red onion, scallion*

Secondi

(for the table)

Whole Sea Bream *herbs salad, charred lemon*
Grilled Iberico Pork *fennel sambuca*
Grilled Chicken *alla Diavola marinated pepper, salsa verde*

Dolce

Tiramisu

PRICING & PACKAGES

Chef's Tasting Menu

We will take every step possible to accommodate dietary restrictions and special requests. Menu items are subject to change based on market availability.
All discounts are not applicable to this menu.

\$118 / person

(All prices are in Singapore dollars and subject to service charge and prevailing GST)

Antipasti & Mozzarella Bar

(choose one)

Grilled Octopus *potato, scallions, celery leaf*
Nancy's Caesar egg, leeks & anchovy crostini

Primi

(choose one)

Tagliatelle beef cheek ragù
Rigatoni alla Vodka

Secondi

(choose one)

Grilled Iberico Pork *fennel sambuca*
Grilled Chicken alla Diavola *marinated pepper, salsa verde*

Contorni

(for the table)

Crispy Fingerling Potatoes *ceci, rosemary*
Grilled Broccoli *spicy aioli, peanuts*

Dolci

(choose one)

Butterscotch Budino *caramel sauce, crème fraiche & Maldon sea salt*
Chef's Selection of Gelato / Sorbetto

\$158 / person

(All prices are in Singapore dollars and subject to service charge and prevailing GST)

Antipasti & Mozzarella Bar

(choose one antipasto and one mozzarella dish)

Grilled Octopus *potato, scallions, celery leaf*
Nancy's Caesar egg, leeks & anchovy crostini

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Mozzarella di Bufala *Cantabrian anchovies & garlic toast*
Burrata & Braised Leeks *mustard vinaigrette & breadcrumbs*

Primi

(choose one)

Tagliatelle beef cheek ragù
Fonduta Ravioli *25-year aceto balsamico tradizionale di Modena*
Rigatoni alla Vodka

Secondi

(choose one)

Whole Sea Bream *herbs salad, charred lemon*
Grilled Iberico Pork *fennel sambuca*
Westholme Wagyu Tagliata *arugula, Parmigiano-Reggiano*

Contorni

(for the table)

Crispy Fingerling Potatoes *ceci, rosemary*
Grilled Broccoli *spicy aioli, peanuts*

Dolci

(choose one)

Butterscotch Budino *caramel sauce, crème fraiche & Maldon sea salt*
Chef's Selection of Gelato / Sorbetto



PRICING & PACKAGES

Beverage Package

Includes unlimited consumption of the listed beverages, charged per person per hour.
Items are subject to change based on availability.

\$55 per person/ per hour

(All prices are in Singapore dollars and subject to service charge and prevailing GST)

Bottled Beer

Wine

Pala Soprasole, Vermentino, Sardegna, Italy
white wine

Garofoli, Rosso Cornero, Montepulciano, Marche, Italy
red wine

House Spirits

Vodka
Gin
Rum
Tequila
Whiskey

Non-Alcoholic

Soda
Bottled Fresh Juice

\$65 per person/ per hour

(All prices are in Singapore dollars and subject to service charge and prevailing GST)

Bottled Beer

Wine

NV Ca' Vescovo, Prosecco DOC Brut, Veneto
sparkling wine

Pala Soprasole, Vermentino, Sardegna, Italy
white wine

Garofoli, Rosso Cornero, Montepulciano, Marche, Italy
red wine

House Spirits

Vodka
Gin
Rum
Tequila
Whiskey

Non-Alcoholic

Soda
Bottled Fresh Juice