

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: \$9,000

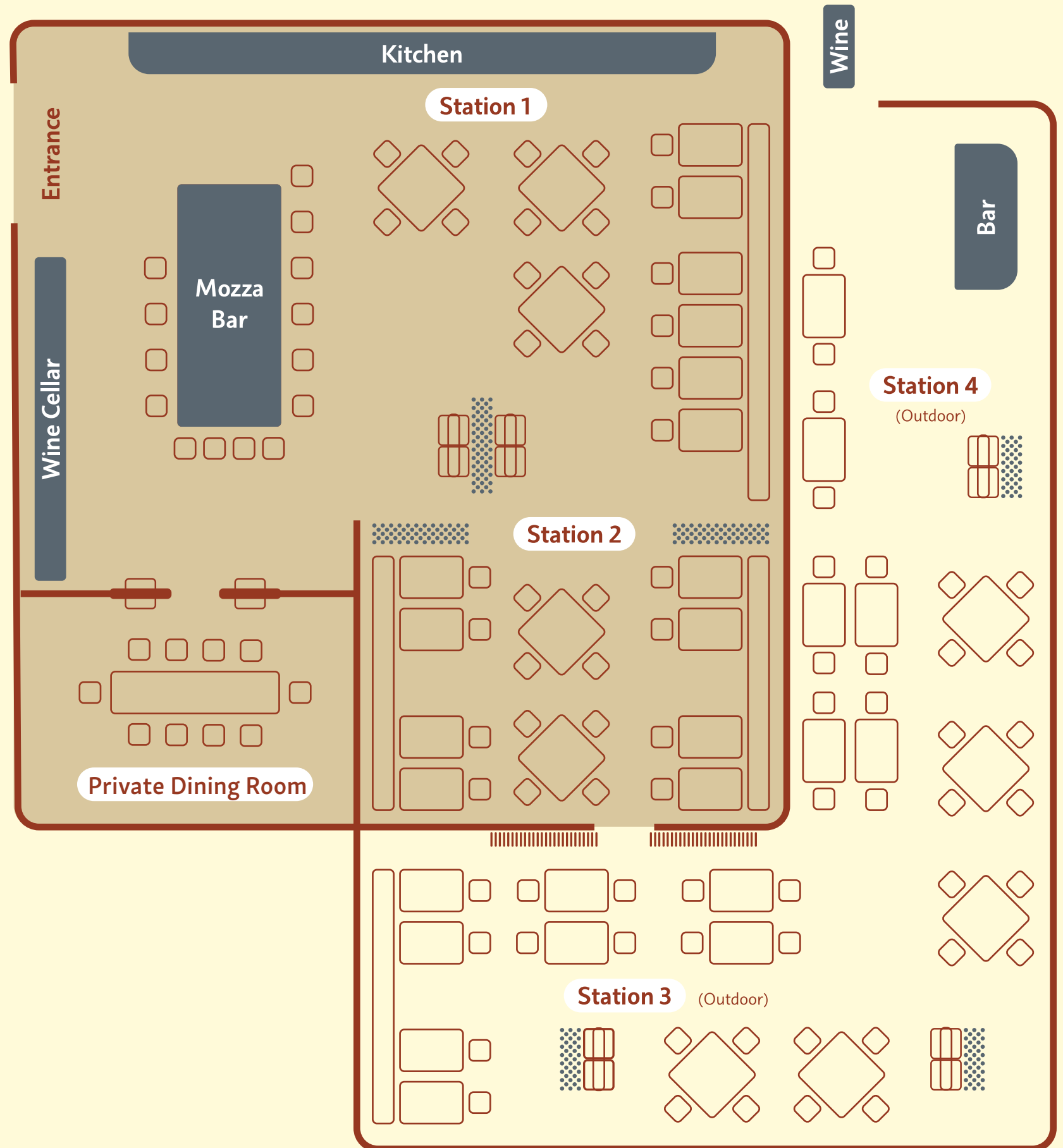
Weekday Dinner: \$18,000

Weekend Lunch (Including PH and eve of PH): \$11,000

Weekend Dinner (Including PH and eve of PH): \$21,000

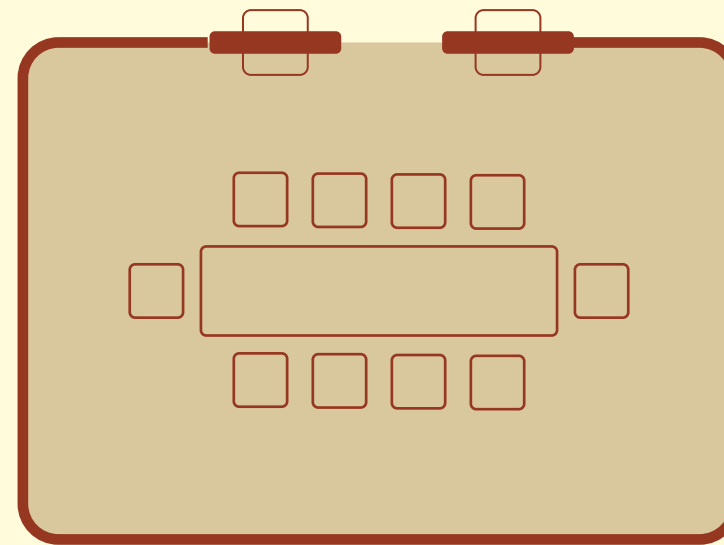
All prices are in Singapore dollars and subject to 10% service charge, 10% gratuity and 9% GST

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: \$2,000

Lunch: \$1,200 Weekend

Dinner: \$2,500

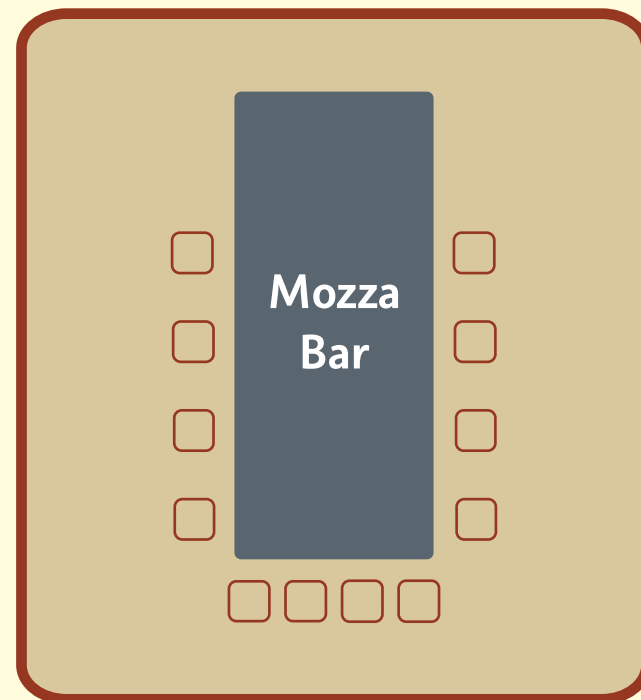
(Including PH and eve of PH)

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



DETAILS

Mozzarella Bar



Maximum Capacity

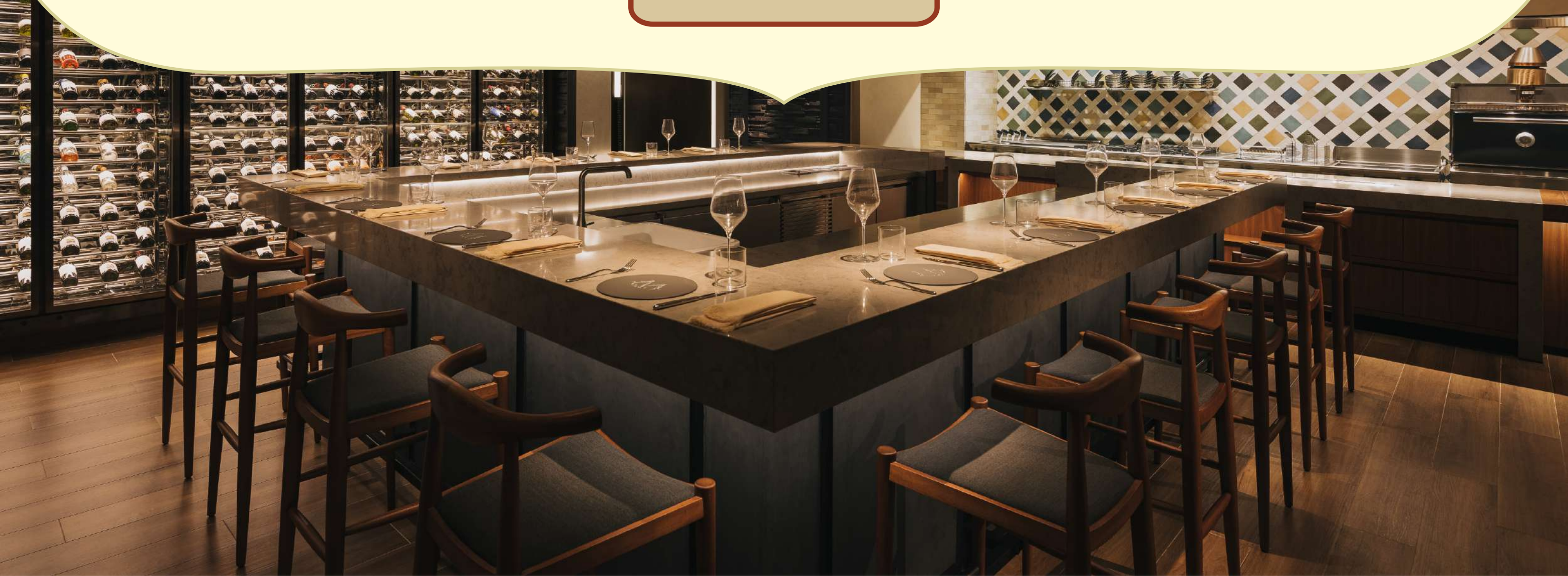
Seated: 12

Minimum Spend

Lunch: \$2,000

Dinner: \$2,400

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





DETAILS

Main Dining

(1 Section: Station 1 or Station 2)

Maximum Capacity

Seated: 20-25

Minimum Spend

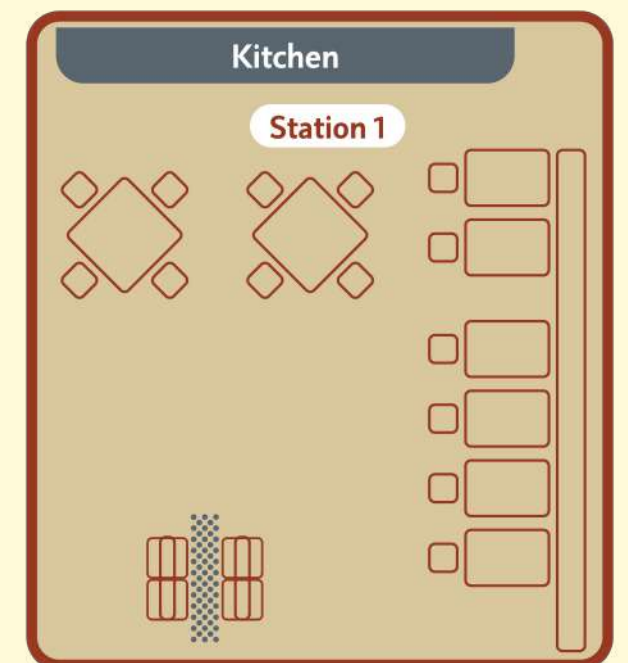
Weekday Lunch: \$2,500

Weekday Dinner: \$4,000

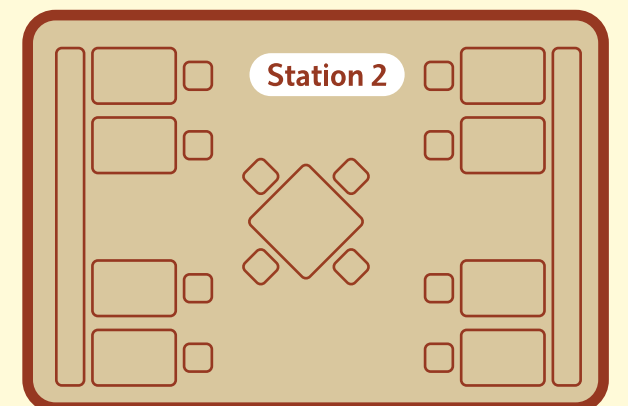
Weekend Lunch: \$3,500
(Including PH and eve of PH)

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



or





DETAILS

Main Dining

(Station 1 & Station 2)

Maximum Capacity

Seated: 45-50

Minimum Spend

Weekday Lunch: \$5,000

Weekday Dinner: \$8,500

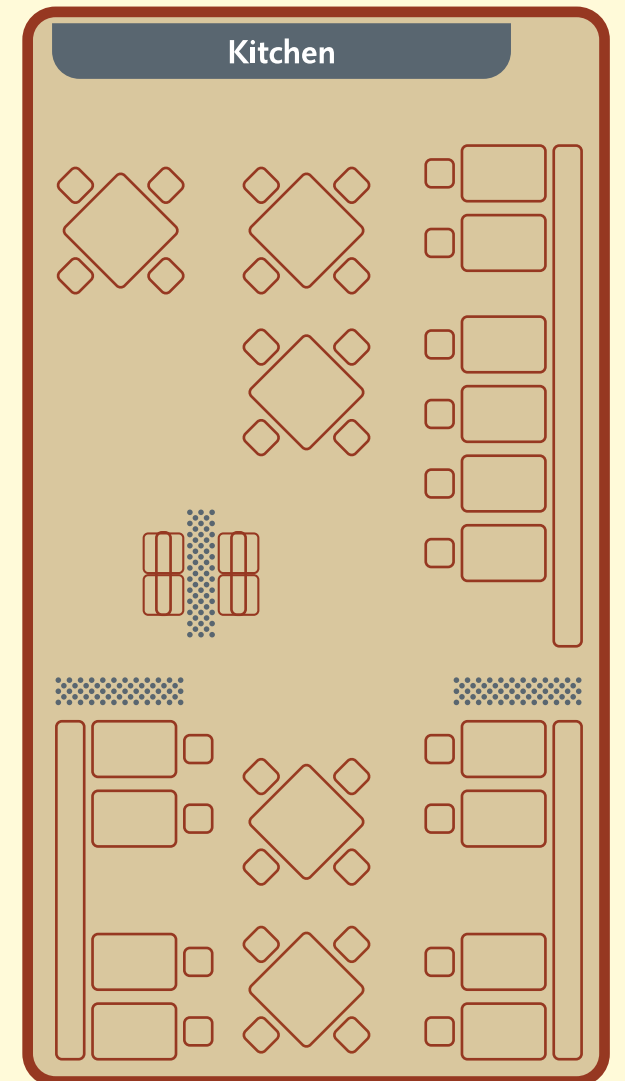
Weekend Lunch: \$7,000

(Including PH and eve of PH)

Weekend Dinner: \$10,000

(Including PH and eve of PH)

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





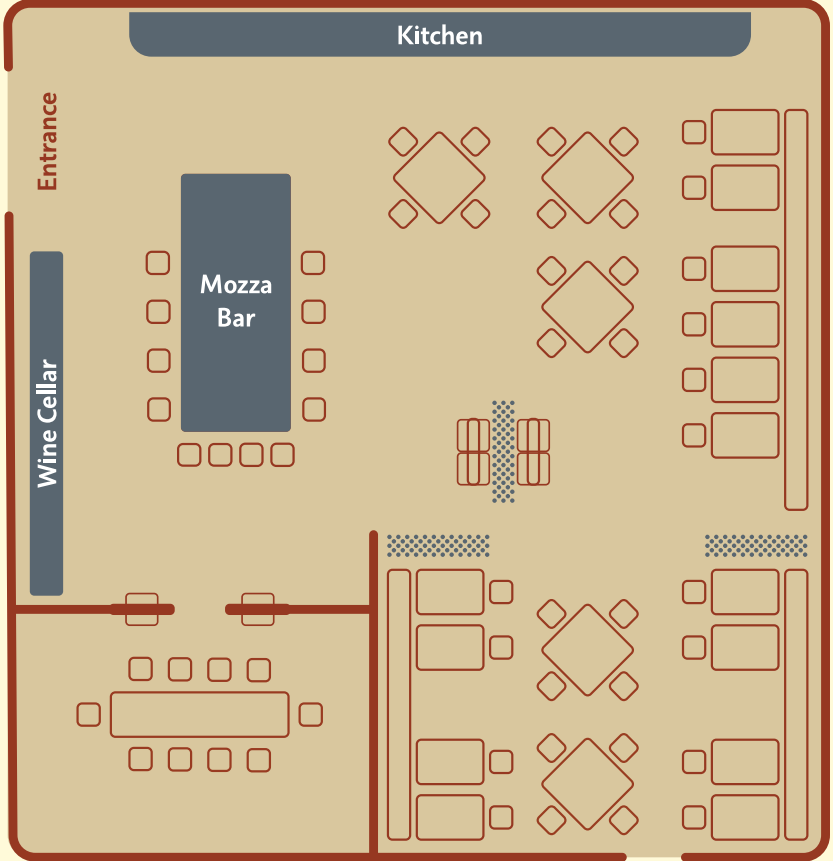
DETAILS

Main Dining

(Inclusive of PDR & Mozzarella Bar)

Maximum Capacity
Seated: 65-70

Minimum Spend
Weekday Lunch:
\$6,000
Weekday Dinner:
\$11,000
Weekend Lunch:
(Including PH and eve of PH)
\$8,000
Weekend Dinner:
(Including PH and eve of PH)
\$12,500



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



DETAILS

Mozza Garden – Al Fresco

(Station 4)

Maximum Capacity

Seated: 20-25

Minimum Spend

Weekday Lunch: \$2,500

Weekday Dinner: \$4,000

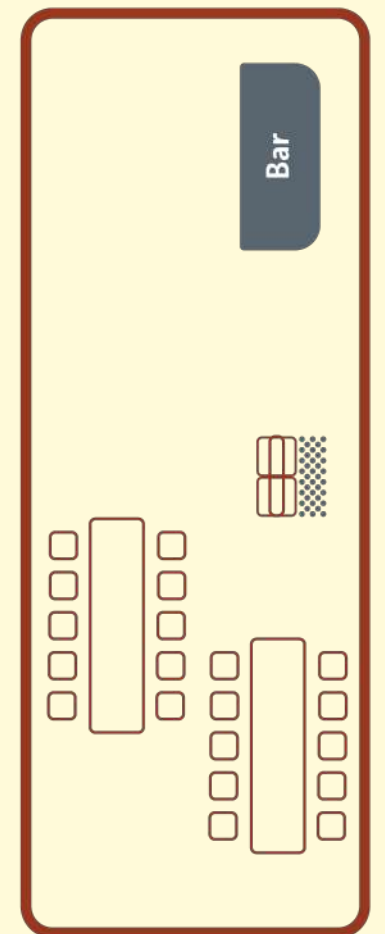
Weekend Lunch: \$3,500

(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





Osteria Mozza Group Dining & Private Events



DETAILS

Mozza Garden – Al Fresco

(Station 3 & Station 4)

Maximum Capacity

Seated: 45-50

Standing Reception: 80

Minimum Spend

Weekday Lunch: \$5,000

Weekday Dinner: \$7,000

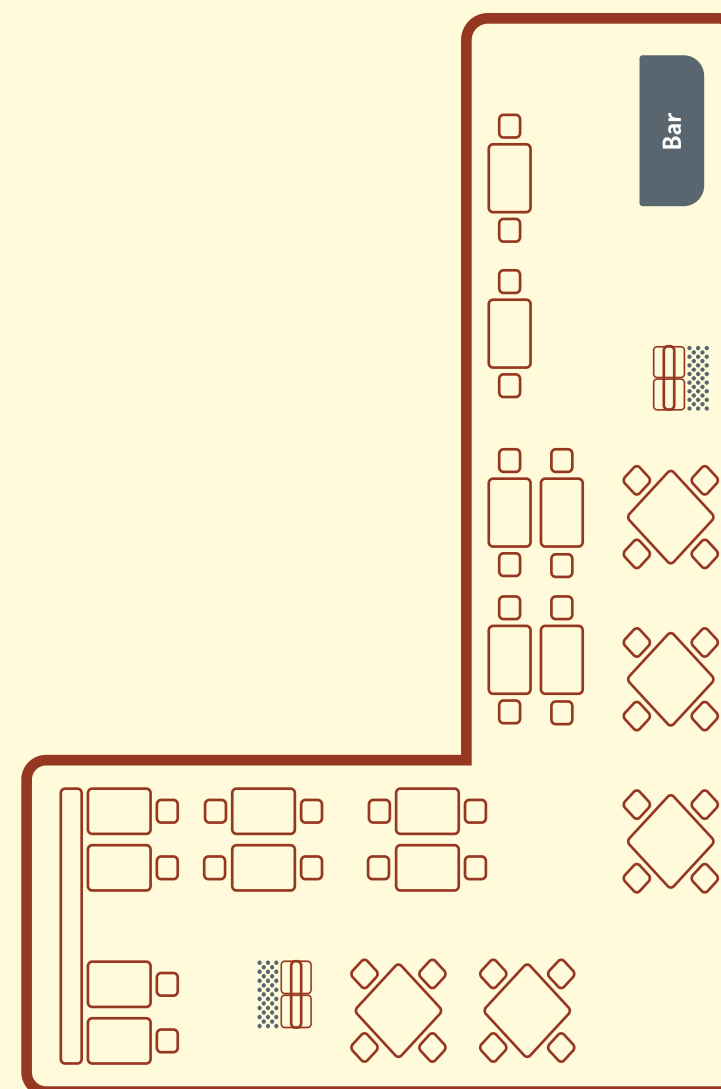
Weekend Lunch: \$6,500

(Including PH and eve of PH)

Weekend Dinner: \$8,500

(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

Menu Items \$50 /
person per hour

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 with 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)*
- Cauliflower fritti *spicy aioli, mint (V)*
- Grilled calamari *spicy romesco*
- Orecchiette *sausage and Swiss chard (P)*
- Fonduta Ravioli *25yr aceto balsamico tradizionale di Modena (V)*
- Burrata with oven dried tomato & basil *(V)*
- Ricotta with spiced walnuts *(V)*
- Mozza caprese bruschetta *(V)*
- Burricotta bruschetta *artichoke, pine nuts, currants, mint pesto (V)*
- Burricotta bruschetta *grilled radicchio*
- Spiced walnut bruschetta *honey, fried rosemary (V)*
- Chicken liver bruschetta *capers parsley and pancetta (P)*
- Dates with gorgonzola wrapped in bacon *(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*



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.

\$150 / 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*
Smoked Trout & Spicy Wax Beans *mustard, chilies & almonds*
Mozza Caprese *extra virgin olive oil & basil*
Burrata & Leek *mustard vinaigrette & breadcrumbs*

Primi

(for the table)

Garganelli *ragú Bolognese*
Maltagliata *duck ragú*

Pizza

(for the table)

Margherita *mozzarella, tomato, basil*
Funghi Misti *fontina, talegio, thyme*
Fennel Sausage *panna, mozzarella, red onion, scallion*

Contorni

(for the table)

Crispy Potato *avocado, pecorino, pickled jalapeño*
Sauteed Cauliflower *mint yogurt*

Dolci

(choice of)

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

\$200 / person

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

Antipasti & Mozzarella Bar

(for the table)

Shrimp Caesar *anchovy croutons, Parmigiano*
Roasted Chicken Salad *Napa cabbage, olives, grain mustard*
Mozza Caprese *extra virgin olive oil & basil*
Burrata & Leek *mustard vinaigrette & breadcrumbs*
Smoked Mozzarella *Prosciutto di Parma*

Primi

(for the table)

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

Pizza

(for the table)

Yukon Gold Potato *bacon, egg & thyme*
Burrata *slow-raosted tomato, Sicilian oregano*
Fennel Sausage *panna, mozzarella, red onion, scallion*

Contorni

(for the table)

Crispy Potato *avocado, pecorino, pickled jalapeño*
Sauteed Cauliflower *mint yogurt*

Dolci

(choice of)

Butterscotch Budino *caramel sauce, crème fraiche & Maldon sea salt*
Rosemary Olive Oil Cake *olive oil gelato & fried rosemary*



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.

\$150 / 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 Caesar *egg, leeks & anchovy crostini*
Mozza Caprese *extra virgin olive oil & basil*
Burrata & Braised Leeks *mustard vinaigrette & breadcrumbs*

Primi

(for the table)

Tagliatelle *beef cheek ragù*
Rigatoni *alla Vodka*

Secondi

(for the table)

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

Contorni

(for the table)

Crispy Potatoes *avocado, pecorino, pickled jalapeño*
Sautéed Cauliflower *mint yogurt*

Dolci

(choose one for the group)

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

\$200 / person

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

Antipasti & Mozzarella Bar

(for the table)

Grilled Octopus *potato, scallions, celery leaf*
Nancy's Caesar *egg, leeks & anchovy crostini*
Mozzarella di Bufala *Cantabrian anchovies & garlic toast Burrata & Braised Leeks mustard vinaigrette & breadcrumbs*

Primi

(for the table)

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

Secondi

(for the table)

Whole Sea Bream *herbs salad, charred lemon*
Grilled Iberico Pork *shelled bean & Radicchio*
Westholme Wagyu *Tagliata arugula, Parmigiano-Reggiano*

Contorni

(for the table)

Crispy Butter Potatoes *avocado, pecorino, pickled jalapeño*
Sautéed Cauliflower *mint yogurt*
Friarelli Peppers *crispy garlic & colatura*

Dolci

(choose one for the group)

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



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.

\$150 / 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 Potatoes *avocado, pecorino, pickled jalapeño*
Sautéed Cauliflower *mint yogurt*

Dolci

(choose one)

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

\$200 / 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*
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 *shelled bean & Radicchio*
Westholme Wagyu Tagliata *arugula, Parmigiano-Reggiano*

Contorni

(for the table)

Crispy Butter Potatoes *avocado, pecorino, pickled jalapeño*
Sautéed Cauliflower *mint yogurt*
Friarelli Peppers *crispy garlic & colatura*

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.

\$65 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

\$85 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