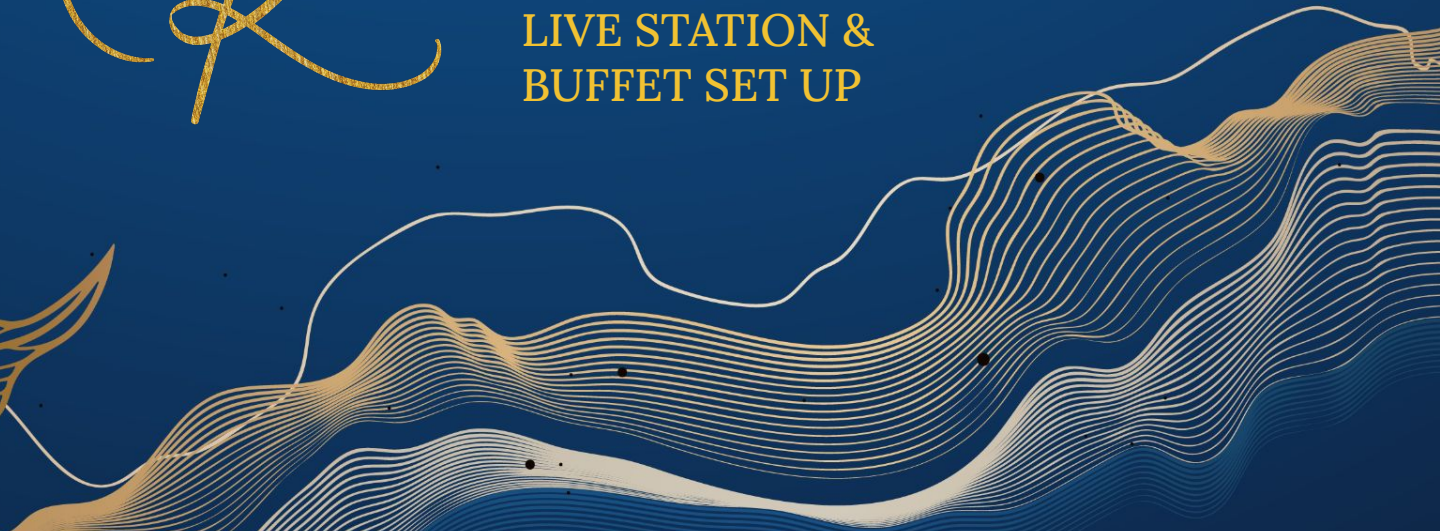




Riviera

LIVE STATION &
BUFFET SET UP



The Venue for a memorable celebration

Sitting elegantly on the second floor of One Fullerton with stunning vistas of the Marina Bay waterfront, Riviera continues to be one of Singapore's best-known destinations for contemporary Mediterranean cuisine with a view.

Exchange your vows and celebrate the start of your once-in-a-lifetime moments with the spectacular panoramic view of Marina Bay and exquisite modern Mediterranean cuisine.





Chef Yvan Yin

Chef Yvan Yin is an esteemed culinary virtuoso, boasting an illustrious 18-year career that has graced the kitchens of renowned establishments in France, China, and Singapore. His culinary journey has taken him from renowned Michelin-starred establishments like Joël Robuchon and three Michelin starred Chef Bruno Menard's brainchild La Cantine. Moving from La Cantine to head the kitchen at Angela May Food Chapters, Chef Yvan had more freedom to use his French fine dining background while using more Asian ingredients. With an innate flair for elegant and thoughtful plating, Chef Yvan Yin has not only mastered the art of creating visually stunning dishes but also excels at tantalizing both the eyes and the palate.

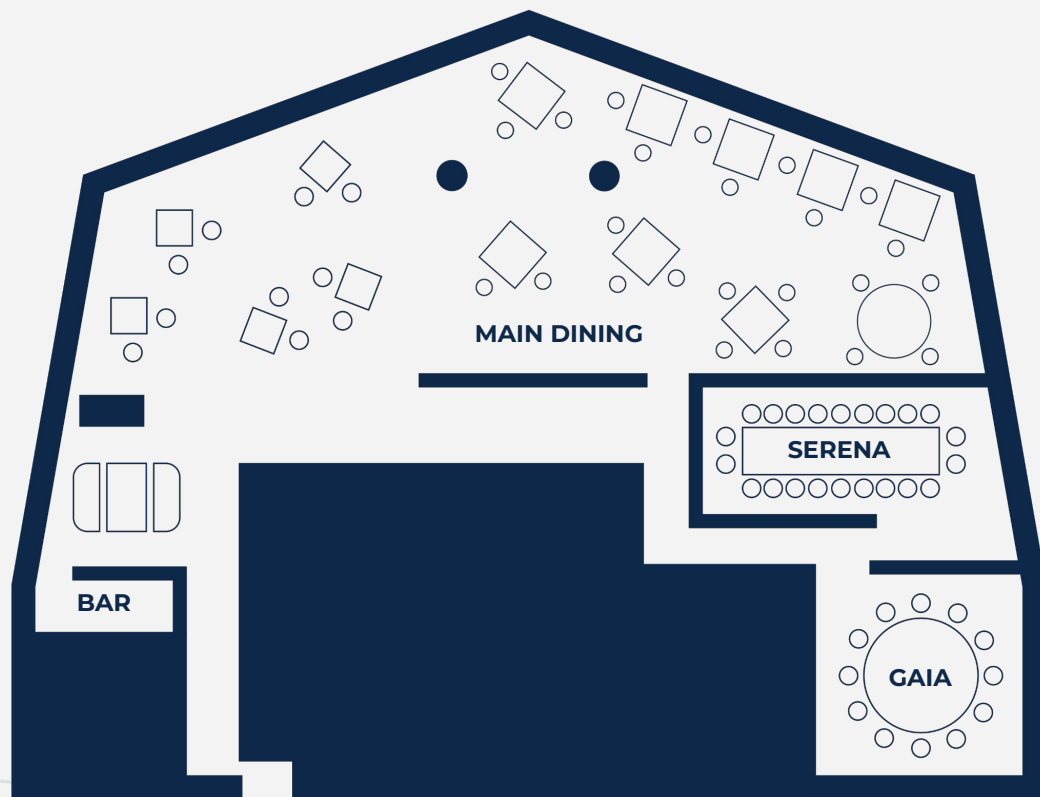
Drawing from his genuine French culinary expertise and his extensive knowledge of Eastern cuisine, Chef Yvan seamlessly crafts exquisite dishes that bridge the gap between Eastern and Western palates. His culinary creations are a testament to his unwavering dedication to the art of gastronomy, leaving an indelible mark on the world of cuisine.



Floor Plan

Riviera's Main Dining and Private Dining Rooms offer unmatched flexibility, and are perfectly suited for your event.

We guarantee that our stunningly breathtaking floor-to-ceiling views of Marina Bay, serving up heartwarming food and refreshing drinks, accompanied by world-class service will make your experience with us one to remember.



The Lounge

The lounge is a perfect space for a relaxed welcome reception and cocktails before proceeding to the main dining area. Immerse yourself in its unique view of Fullerton Hotel, and indulge in the intricate luxury of the bar adorned with a floral blue and gold motif under a polished marble counter; a foretaste of Riviera with mediterranean undertones.



Main Dining Room

Accommodating up to 100 seated guests, our expansive Main Dining room is truly one-of-a-kind. With customisable layouts available, it boasts our unique floor-to-ceiling views of Marina Bay and its surroundings, with intricate blue and gold details reminiscent of the flamboyant spirit of the mediterranean coast.

CAPACITY

Up to 100 seated





Private Dining - Serena

Capable of seating up to 24 people, Serena private room features a cozier, darker atmosphere, perfect for more intimate gatherings, events and business meetings. It boasts unique views of Marina Bay and is a great location for a private relaxation room, or sensitive and confidential talks.

CAPACITY

Up to 24 seated



Private Dining - Gaia

Gaia is an absolute show stopper. This massive round table is perfect for a chairman's meeting or exclusive dinner parties. Allowing all diners to be on equal footing as there is no head chair, the feeling of being sat in Gaia is one of control, privilege, and exclusivity. Its intimate setting heightens the visual and sensory experience with the breathtaking views of the bay and its surrounding landmarks, and is an ideal spot for our clients' more formal gatherings.

CAPACITY

Up to 15 seated





About Our Food

MEDITERRANEAN FINE DINING

Our talented team of chefs are dedicated to preparing delicious and show-stopping dishes for all nature of events. From beautiful small bites for your welcoming reception to whet your guests' appetite, to a bountiful buffet spread, interactive live stations to excite and engage your guests, as well as our signature hospitality and service for fine dining.

Our dishes showcase only the finest of premium ingredients, with each dish telling a unique story the love for the Mediterranean and the culinary traditions of all its diverse regions.



Canapes

\$58++ per platter of 16 pieces



FROM THE EARTH

Butternut
Mousse | Cumin Tartlet |
Ricotta S Walnut

Vol au Vent
Seasonal Mushroom | Puff
Pastry | Crème Fraîche

Le Poivron
Roasted Red Pepper Jelly &
Lime Gel

Seasonal Asparagus
Green Asparagus Bavarois |
Pink Peppercorn Tartlet |
Lemon Gel

FROM THE SEA

Langoustine Cocktail
Tartar | Guacamole |
Cucumber Pickles

House Made Tarama
Extra Virgin Olive Oil | Amalfi
Lemon | Chickpea Tartlet

Lobster Roll
Boston | Lemon S Dill
Mayonnaise | Milk Bun

Smoked Salmon
Bavarois | Parmesan Sablé | Roe

FROM THE LAND

Terre Et Mer
Bluefin Tuna S Wagyu Beef |
Osmanthus Gel

Foie Gras
Mousse | Vieil Armagnac 1980 |
Tartlet

Jamon 100% Iberico
Grain-Fed Free-Range Spanish
Pig | House Made Gressini

Grass-Fed Lamb
Slow-Braised Lamb Shoulder
Cromesquis | Rouille

SWEETS

Pate de Fruits
Black Currant Jellies | Vanilla
Infused Sugar

Chocolate Bonbon
Dark Chocolate Ganache S
Praliné

Lemon Tart
Lemon Curd Dome | Salted
Almond Sablé

Riviera Macaron
Rose Ganache | Hibiscus Gel

Madeleine
Freshly Baked | Lemon Zest |
Ivoire Chocolate







Buffet Options



\$139++ per guest (continues on next page)

Live Station

Charcoal Grilled Australian Grass-fed Beef
Ribeye

Satay Chicken | House Made Peanut Sauce
Mushroom Risotto in Parmesan Wheel |
Acquerello Rice with Forest Mushrooms
Finished in an Aged Parmesan Wheel

Sides

Truffle Mashed Potato Gratin
Siow Bai Chye | Shiitake | Garlic | Sesame Oil

Sauce

Sarawak Pepper Sauce
Asian Barbeque Sauce
Thai Chilli and Cilantro Sauce

Grazing Tables

Poached Fresh Sea Prawn
Half Shell Scallop with Lemon and Cilantro
Black Mussel with Cocktail Sauce
Naked Baby Crawfish
Fine de Claire Oysters with Shallots and Vinegar

Charcuterie

Rillettes de Canard
Opera Foie Gras

Fromages

Comte 24 Months | Camembert | Manchego |
Parmigiano Reggiano 24 Months

House Cured Fish

King Salmon | Beetroot | Monkey 47 Gin
Hamachi | Thyme | Lemon | Yuzu Glaze

Fresh Grapes | Fresh Berries | Dried Fruits | Mix
Nuts | Crackers



Buffet Options

\$139++ per guest (continued from previous page)

Salad Bar

Assortment of Garden Lettuce

Gherkins | Quail Egg | Cherry Tomato | Baby Carrot | Heirloom Cauliflower Olives | Capsicum | Edamame | Artichoke | Roasted Pepper | Sweet Corn | Grilled Zucchini | Herbs Croutons | Grated Parmesan

Dressing & Dips

Beetroot & Greek Yogurt
Hummus | ChickPea | Tahini | Extra Virgin Olive Oil

Whipped Feta | Provencal Herbs

Classic Caesar

Cocktail Sauce

French Vinaigrette

Aged Balsamic

Locally Produced Artisanal Breads

Sourdough | Baguette | Brioche | Focaccia | Grissini

Sweets

Cakes

Pandan Cake | Gula Melaka | Coconut Chantilly
Gâteaux aux Fruits | Strawberry Compote | Lychee Crèmeux | Mascarpone | Raspberries

Confectionery

Chocolate Lollipop
Assortment of Macarons
Pâte De Fruit

Shooters

Sago | Coconut | Mango
Tropical Fruits Salad
Panna Cotta | Vanilla | Kaffir Lime

Gelato on Waffle Cone

Vanilla | Dark Chocolate | Coconut

Chocolate Fountain

Berries | Marshmallows | Bananas



Beverage Package



Free-Flow Package

2 Hours

3 Hours

Soft Drinks | Juices | Still & Sparkling

\$39++

\$49++

Selected Wine | Soft Drinks | Juices | Still & Sparkling

\$79++

\$99++

Selected Wine | Beer | Selected Spirits | Soft Drinks |
Juices | Still & Sparkling

\$109++

\$129++

Optional:

Customized welcome drink available at \$24++ per guest

Full and extensive wine list is available

Speak to us about an optional live bar! Prices starting from \$139++ per guest



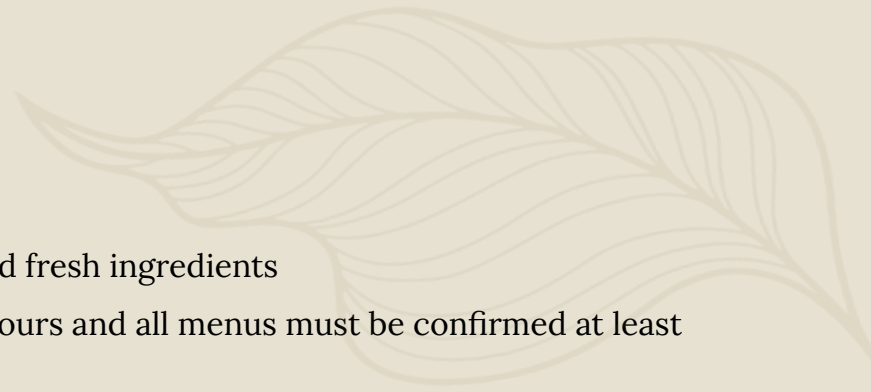


Media Add Ons



Two Speakers Two Wireless Mics	\$440++
One Projector One 1.8m Screen Two Speakers Two Wireless Mics	\$560++
Two Projectors Two 1.8m Screen Two Speakers Two Wireless Mics	\$950++
One 75" TV Two Speakers Two Wireless Mics	\$850++
Two 75" TVs Two Wireless Mics Two Speakers	\$1150++

Terms and Conditions



- Packages are subjected to change according to seasons and fresh ingredients
- Please note that each booking is for a maximum of three hours and all menus must be confirmed at least three weeks in advance
- Holiday surcharge is applicable
- Riviera reserves the right to change or amend the packages without prior notice
- No outside food or beverages allowed
- Vegetarian menus available on request
- Deposit is non-refundable
- Please note Riviera is not part of the Fullerton Group

Frequently Asked Questions

Q: Is there a time limit on our booking?

A: All bookings are for a three hour slot. Please speak to our team directly if your event requires a larger set up or after party.

Q : Is there parking in the building?

A : Yes. You can purchase carpark coupons directly from Fullerton for your event. Please give us 10 days advance notice if you need our assistance on this.

Q : Is there an elevator for elderly or wheelchair access for guests to access the venue?

A : Yes, there is a service lift available when needed.

Q : Can we come for a site visit?

A : Yes, of course. We schedule site visits between 3pm and 5:30pm when the restaurant is closed for normal business. Please contact our team directly for available timing.

Q : Can we hire external vendors to decorate the event space?

A : Yes, of course.



Contact Us

For event enquiries, email us at hello@riviera.sg

For more information, visit us at www.riviera.sg

Riviera

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Tuesday to Saturday: 12pm-2.30pm | 6.30pm-11pm

Sunday & Monday: Exclusively available for events