



*Amo*

CATERING CATALOGUE

# CRAFTED TO IMPRESS

Experience the Exquisite Taste of Authentic Italian Pizza Prepared Fresh in the Comfort of Your Own Home

## Pizza Package

\$300

10 Pizzas to choose from Signature À la carte Pizza Menu

Additional Pizza request will be charged as À la carte

## Catering Fee

\$450

Catering fee includes:

- ❖ 1 Pizza Chef
- ❖ Pizza Oven and Equipment
- ❖ Transportation
- ❖ Disposable Plates



# CANAPÉS

*Minimum of 20 pax Required  
5 Days Lead Time Required*

## **Package A - \$28**

4 Savoury, 2 Sweet

## **Package B - \$38**

6 Savoury, 2 Sweet

## **Package C - \$48**

8 Savoury, 3 Sweet

## **Additional Fee:**

**Delivery and Set up**  
\$60



# CANAPÉS SELECTION

## Vegetarian

Truffle Cheese Puffs

Charred Corn & Cheese Croquette

Stracciatella & Pizzutelli Tomato Waffle Tartlets

Mushroom Pizzaiola Tartlets

## Meat

Spring Chicken Morsel

Beef Cheek Puff Sliders

Pistachio Mortadella Tartlets

Carbonara and Pork Cheek Croquette

## Fish

Smoked Salmon & Mascarpone Tartlets

Crab Salad Puff Sliders

Cod Mantecato and Ikura Tartlets

Tiger Prawns Croquette

## Dessert

Lemon Tarts

Salted Caramel Eclairs

Raspberry Macarons

Mini Cheesecake



# BUFFET

*Minimum of 25 pax Required*

*5 Days Lead Time Required*

## **Package A - \$38**

3 Antipasti, 2 Pastas, 1 Main, 1 Dessert

## **Package B - \$48**

4 Antipasti, 2 Pastas, 2 Mains, 2 Desserts

## **Package C - \$58**

4 Antipasti, 2 Pastas, 3 Mains, 3 Desserts



## **Catering Fees:**

### **Delivery and Set up**

\$60

*Additional \$45 for teardown  
if equipment is rented*

### **Buffet Equipment Rental (Minimum 3 hours)**

Package A: \$15 / hr

Package B: \$25 / hr

Package C: \$30 / hr

# BUFFET SELECTION

## Antipasti

Buffalo Mozzarella with Pizzutelli Tomatoes

Seafood Salad with Amalfi Lemon Citronette

Smoked Salmon with Capers & Tropea Onions

Baked Eggplant Parmigiana

Truffle Fregola & Grilled Vegetable Salad

Pistachio Mortadella Crostini with Calabrian Chilli Jam

## Pasta

Artisanal Trofie Pasta with Crab, San Marzano Tomato & Mascarpone

Casarecce Pasta with Beef Shank, Mushrooms & Pecorino

Orecchiette Pasta with Sicilian Pesto, Peperoncino and Artichokes

## Main

Seafood Stew with Lobster Bisque

Barramundi with Artichoke Ragout

Swordfish Belly with Eggplant Caponata

Chicken Leg Cacciatore with Potato Crema

Tuscan Style Beef Stew with Whipped Potatoes

Pork Belly Porchetta with Rosemary Gravy

## Dessert

Amò Classic Tiramisù

Chocolate Mousse with Hazelnut Praline

Lemon Tartlets

Salted Caramel Eclair



# CHEESE PLATTERS

*Available with Any Ordered Package*

**Small - Up to 6 pax**

\$88

**Medium - Up to 12 pax**

\$138

**Large - Up to 20 pax**

\$188



# BEVERAGES

## Non-alcohol

Hot Local Coffee (Dispenser)	\$4 per person
Hot Local Tea (Dispenser)	\$4 per person

Minimum 25 pax with Dispenser (Served in dispensers and comes with paper cups, milk and sugar)

<b>Canned Drinks</b>	\$2
Coke, Diet Coke, Ginger Ale, Sprite	

<b>Juices</b>	
Orange Juice / Apple Juice (1 Litre)	\$6

<b>Ice</b>	\$20 for 18kg
------------	---------------

## Alcohol

### BEER

Menabrea, Pale Lager	\$6 / btl
<i>Sold in cases of 24 btls</i>	

### GIN

Bombay Sapphire	\$68 / btl
The Botanist Gin	\$98 / btl

### WHISKEY/BOURBON

Suntory Kakubin	\$68 / btl
Makers Mark	\$88 / btl
Johnnie Walker Double Black	\$98 / btl

### TEQUILA

Código Blanco	\$98 / btl
Código Rosa	\$108 / btl

### WINES

Prosecco D.O.C NV, Astoria	\$50 / btl
Pinot Grigio' 22, Astoria	\$50 / btl
Chianti Docg Superiore' 21, Castello Trebbio	\$50 / btl

### VODKA

Smirnoff Red	\$58 / btl
Belvedere	\$88 / btl

### TEQUILA

Código Blanco	\$98 / btl
Código Rosa	\$108 / btl

### RUM

Plantation Dark	\$68 / btl
Kraken	\$98 / btl





# ADD-ON SERVICES

## Service & Kitchen Staff (1 Service Staff for Every 20 pax)

\$35 / hr (Minimum 3 hours per Staff) | \$45 / hr for Pizza Chef (Minimum 3 hours)

## Late Night Surcharge

\$50 / hr (For Service After 10:30pm)

## Glassware Rental

Wine Glass - \$75 / tray (25 glasses)

Old Fashioned Glass - \$60 / tray (20 glasses)

Flute Glass - \$147 / tray (49 glasses)

Highball Glass - \$108 / tray (36 glasses)

*Any missing or broken items will be chargeable at \$5 per unit*

## Disposable Wine Glass

\$1.80 / glass (Sold in Package of 20 Glass)

## Styrofoam Box with Ice

\$28 / box (Ice for Chilling Purposes)

Per box fits:

24 Bottles of Beer / 12 Wine Bottles / 30 Canned Drinks (330ml)



# LOCATION CHARGES

## **\$60 Location Surcharge**

- ❖ For delivery to Jurong, Sembawang, Canberra, Admiralty, Senoko, Sentosa, Changi Airport

## **\$70 Location Surcharge**

- ❖ For delivery to Jurong Island, Tuas



# TERMS AND CONDITIONS

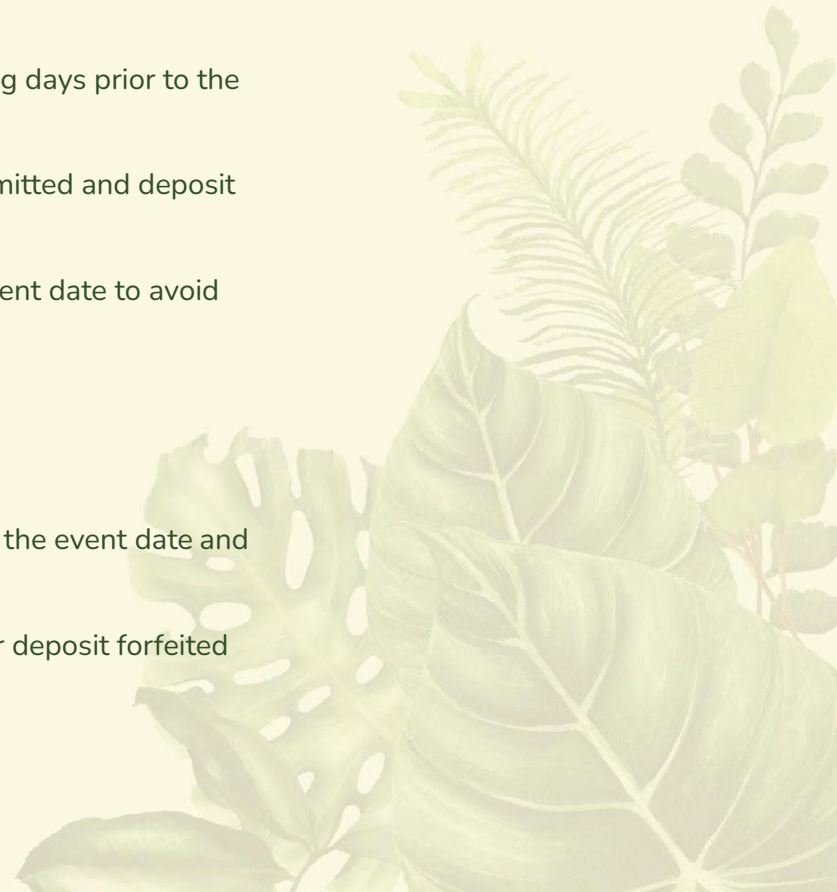
- ❖ 50% payment is due upon order confirmation
- ❖ Prices are subjected to 9% GST
- ❖ Orders must be confirmed at least 5 working days in advance of the event date, and is subject to availability
- ❖ Terms and Conditions are subject to change without prior notice
- ❖ By order confirmation you agree to the Terms and Conditions listed

## Postponement Policies

- ❖ Postponement of events are permitted with no penalty for requests made at least 5 working days prior to the event date and emailed to [book@amorestaurant.sg](mailto:book@amorestaurant.sg)
- ❖ Postponement requests made less than 5 working days prior to the event date are not permitted and deposit will not be refunded
- ❖ In the event of a postponement, rescheduling is required within 2 months of the original event date to avoid forfeiture of the deposit

## Cancellation Policies

- ❖ Cancellation of events are permitted with no penalty made at least 5 working days prior to the event date and emailed to [book@amorestaurant.sg](mailto:book@amorestaurant.sg)
- ❖ Cancellation requests made less than 5 working days prior to the event date will have their deposit forfeited



A concept by the iLido Group

**THANK YOU!**

[book@amorestaurant.sg](mailto:book@amorestaurant.sg)