

*Riviera*

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*Venue Kit*

June 2021

## *The Hidden Gem*

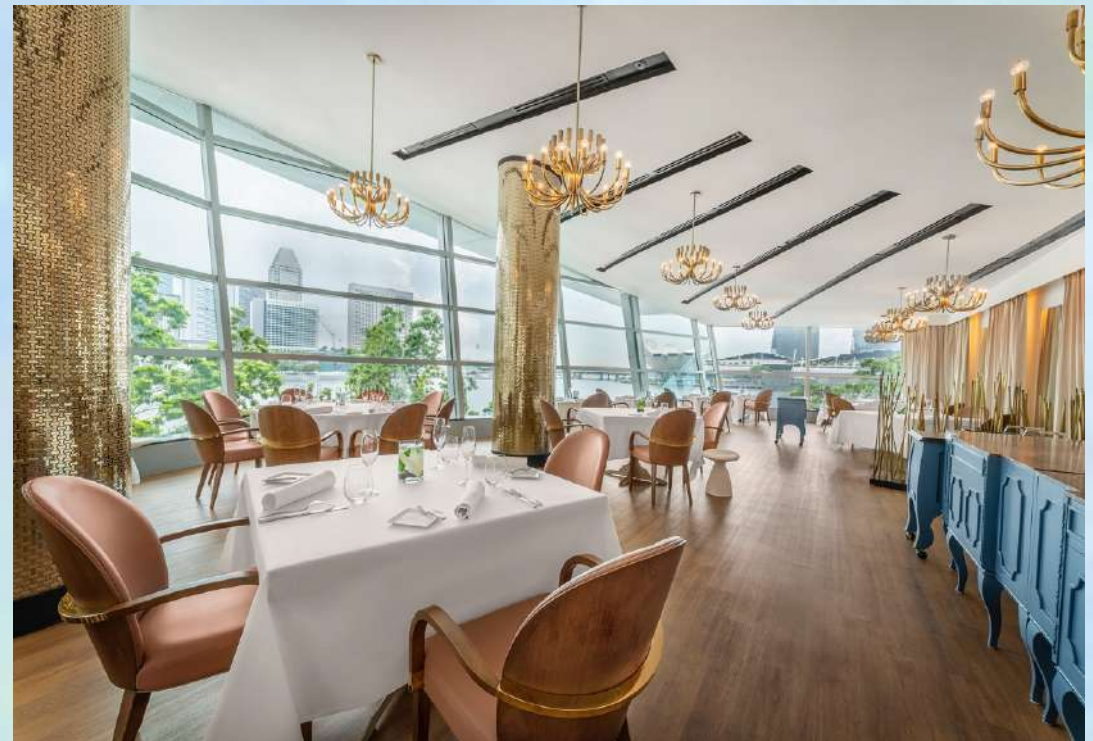
Sitting elegantly on the second floor of One Fullerton with stunning vistas of the Marina Bay waterfront, Riviera continues to be one of Singapore's best-known destinations for contemporary Mediterranean cuisine with a view.

Our menus are a gourmand's journey of the Mediterranean, as they unite the finest culinary influences from across the region's diverse peninsulas.

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Ideal for:

Business meetings, elegant dinners,  
product launches, networking sessions,  
corporate lunches and wedding event



# Venue & Capacity

Main Dining Room | Lounge

## LOUNGE

The welcoming lounge is the perfect space for a relaxed welcome reception and cocktails, before proceeding to the main dining area.

## PRIVATE ROOMS

Each private room boasts stunning views of the bay and are great locations for intimate gatherings or as a private relaxation room away from the main event in the Main Dining Room.

### PRIVATE DINING ROOM - SERENA

Seats up to 20 guests

### PRIVATE DINING ROOM - GAIA

Seats up to 12 guests

### MAIN DINING ROOM\*

Presently with COVID-19 restrictions, we are implementing social distancing measures, so you can your guests can celebrate safely!

Seated: Up to 50 guests

*\*Customised layouts available.*



# Corporate & Private Events

Networking Sessions | Team-Building  
Business Meetings | Corporate Lunches  
Product Launches | Must-Attend Parties

With Riviera's Main Dining and Private Dining Rooms, our venue is flexible and perfectly suited to any occasion. No matter the event, we guarantee that our beautiful surrounds, breathtaking views, delicious food and drink and world-class service will make your event one to remember!



# *The Riviera Team*

Executive Chef Rémy Carmignani  
Restaurant Manager Kevin Gueugnon  
Executive Pastry Chef Nicolas Vergnole



# Culinary Maestros

**Rémy CARMIGNANI**  
**Executive Chef, Riviera**



Chef Remy Carmignani's love for food began with his childhood in the picturesque "Gateway to Provence", Montélimar in France. Growing up surrounded by the stunning beauty of lavender fields and the Ardèche and Drôme rivers, he was exposed to not only the Southern French cuisine of his grandmothers, but also the regional Italian cooking of his paternal and maternal grandfathers.

With Remy's innate love for food, he decided to study Culinary Arts and was ranked one of the top students in Drôme, France. His studies led to multiple apprenticeships throughout France, including the opportunity to work under Chef Philippe Groult at the One-Michelin starred *Domaine de la Valdaine* at the tender age of 17, where he was instilled with a sense of adventure and curiosity about international cuisines.

With his sights set on taking his passion overseas, Remy landed a position as the Sous Chef at *Restaurant Guy Savoy* in Paris, France, which in turn led to postings as the Sous Chef at *Restaurant Guy Savoy* at the Marina Bay Sands Singapore (as part of the opening team in 2010), and ultimately the role of Chef de Cuisine for *Quisine by Guy Savoy* in Doha, Qatar, where he assisted Chef Guy Savoy in upholding the restaurant's three-Michelin star standards of service and cuisine. During his time at Groupe Guy Savoy, Remy also appeared on *Iron Chef: Thailand* as a contender in a pastry-themed challenge.

Remy's impressive ability to prepare stunning fine-dining dishes, combined with his experience in managing large teams, allowed him to take his next step as Chef de Cuisine at the award-winning 5-star palace-hotel La Mamounia in the heart of the old city of Marrakech, Morocco. Remy helped to establish *Le Français*, the hotel's French dine-dining establishment, which he served as Chef de Cuisine for, helping the team in the kitchen for 3 years, then was promoted to Executive Sous Chef Junior, overseeing not only *Le Français*, but also *Italian Bar* (Bistronomie/Tapas) and *Room Service* (International cuisine).

Having worked in Marrakech for almost five years, Remy now makes his return to Singapore, helping the kitchen at Riviera as its Executive Chef, as well as overseeing culinary operations for Déliciae Catering Co., Déliciae Hospitality Management's bespoke catering service. Chef Remy brings 15 years of his international experience to Riviera, to serve guests his signature French fine dining cuisine with influences from across the Mediterranean peninsula (i.e. France, Italy, Spain, Greece, North Africa etc.) – a true reflection of his culinary identity and life experience.

# Culinary Maestros

**Nicolas VERGNOLE**

**Executive Pastry Chef, Riviera**



With an impressive career of over 15 years working in some of the finest Michelin-starred restaurants in the world, Executive Pastry Chef Nicolas Vergnole had humble beginnings growing up in the port city of Toulon in Provence in the south of France. In his hometown, he was exposed to the sandy beaches and shingle coves of the French Riviera, as well as the bountiful fresh produce of the rugged mountain terrain surrounding the city.

Paving his way into an illustrious career in the culinary arts, Nicolas obtained his Bachelor's Degree in Hospitality and Catering Management from the University of Avignon in France, and trained in the kitchens of two Michelin-starred Restaurant Le Meurice in Hôtel Le Meurice, as well as one Michelin-starred Restaurant La Barbacane, Hôtel de la Cité, Carcassonne. It was his time at Restaurant La Barbacane under the watchful eye of mentor Pastry Chef Regis Chanel, that he was inspired to hone his craft and begin specialising in Pastry.

With his unwavering dedication to his craft, Nicolas began working in Michelin-starred restaurants across Europe, including the one Michelin-starred and five-star Relais et Châteaux Restaurant Montecristo at Hôtel du Castellet in Le Castellet, France, as well as his first work experience in a kitchen outside of France – at the one Michelin-starred Sketch with Chef Pierre Gagnaire in London.

In search of fresh flavours and culinary experiences, and with his ever-expanding global mindset, Nicolas moved to Singapore in 2013, which gave him ready access to the incredible diversity of produce that Asia has to offer.

From 2015, Nicolas was the Pastry Chef at Odette in Singapore, where he created and developed new show-stopping desserts alongside Chef Julien Royer. He was instrumental in the restaurant's meteoric rise to attaining the coveted three Michelin-star status, as well as the accolade of being one of the 'World's 50 Best Restaurants'. Since then, Nicolas has served as Head of Pastry or Bakery for the At-Sunrice Global Chef Academy in Singapore, teaching the rising stars of the pastry world about the techniques and skill behind his success.

He was also hand-picked as Pastry Chef for the Opening Team of La Dame de Pic by Anne-Sophie Pic at the historical and iconic Raffles Hotel Singapore, acclaimed Chef Anne-Sophie Pic's first-ever restaurant in Asia.

Now the Executive Pastry Chef at Riviera, Nicolas brings his signature brand of elegance, creativity and flair to the desserts at the restaurant, infusing each dish with the bright, airy spirit of coastal summers along the French Mediterranean coast of his childhood.

## *about our food*

### **CANAPES | 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 what 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.

*Kindly note that due to restrictions and government regulations, buffet set-ups and interactive live stations may not be available for your wedding event. Please do consult with our team for more solutions to better accommodate your wedding party.*





## MENUS

### 3-Course Menu

AMUSE-BOUCHE



BURRATINA D.O.P.  
Marinated Vegetables | Mesclun Salad  
Gold Balsamic



RISO DI SEMOLA  
Mascarpone & Parmesan  
Black Truffle Oil

OR

SWORDFISH  
Organic Quinoa | Citrus Fruit  
Sauce Vierge



AMARETTO E CIOCCOLATO  
64% Dark Chocolate Mousse  
Amaretti | Caramel Espresso Sauce

**SGD 88++**

### Premium 3-Course Menu

AMUSE-BOUCHE



BEETROOT CURED SALMON  
Sour Cream | Citrus Reduction  
Pickles



RISO DI SEMOLA  
Mascarpone & Parmesan  
Black Truffle Oil

OR

BLACK ANGUS BEEF OYSTER BLADE  
Slow-Braised in Red Wine Sauce  
Garlic Parmentier | Orange & Tarragon Crust



AMARETTO E CIOCCOLATO  
64% Dark Chocolate Mousse  
Amaretti | Caramel Espresso Sauce

**SGD 118++**

MENUS

4-Course Menu

AMUSE-BOUCHE



BEETROOT-CURED SALMON  
Sour Cream | Citrus Reduction Pickles



RISO DI SEMOLA  
Mascarpone & Parmesan  
Black Truffle Oil



SWORDFISH  
Organic Quinoa | Citrus Fruit  
Sauce Vierge

OR

SPRING CHICKEN  
Half-Roasted Spring Chicken Amatriciana  
Baked Potatoes



SEMIFREDDO AMALFI  
Frozen Amalfi Lemon Parfait

SGD 138++

5-Course Menu

AMUSE-BOUCHE



LANGOUSTINE  
New Zealand Wild Catch  
Tomato Jelly | Tomato Vinaigrette



FOIE GRAS "OPERA"  
Hazelnut Biscuit | Red Fruit Jelly  
Armagnac 1980



RISO DI SEMOLA  
Mascarpone | Aged Parmesan  
Seasonal Black Truffle Oil



LOBSTER BOUILLABAISSE  
Garlic Parmentier | Tarragon & Orange Crust

OR

GRASS-FED LAMB  
Roasted Rack | Herb Crust  
Dried Fruits | Eggplant Purée



IL MIO TIRAMISU'  
Mascarpone Espuma  
Coffee | Novara Biscuits

SGD 168++

Chef consultation for bespoke menus available upon request.

# Event Information

## PERSONALIZED MENU SERVICE

Our expert team of chefs and pastry chefs are available to assist with personalised menus.

## MINIMUM SPEND FOR FOOD & BEVERAGE

VENUE TYPE	LUNCH	DINNER
GAIA PRIVATE ROOM	\$800++	\$1,200++
SERENA PRIVATE ROOM	\$1,200++	\$1,600++
MAIN DINING ROOM	\$5,000++	\$9,000++
RESTAURANT EXCLUSIVE	\$7,000++	\$12,000++



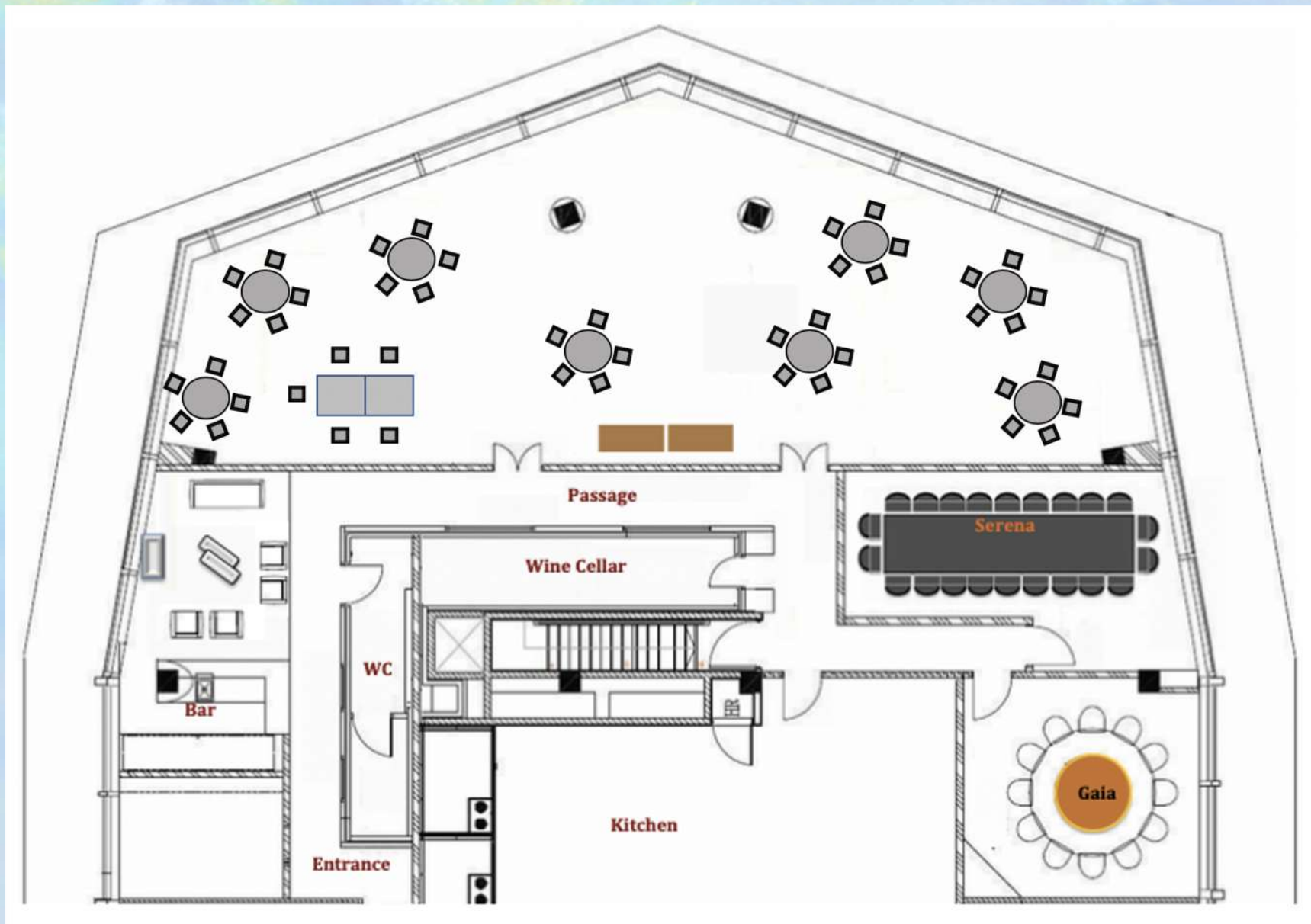
# Beverage Packages

FREE-FLOW PACKAGES	TWO HOURS	THREE HOURS
SOFT DRINKS   JUICES	\$25++	\$30++
BEER   SOFT DRINKS   JUICES	\$55++	\$75++
SELECTED WINE   SOFT DRINKS   JUICES	\$65++	\$85++
SELECTED WINE   BEER SOFT DRINKS   JUICES	\$78++	\$98++
<b>OPTIONAL:</b> CUSTOMIZED WELCOME DRINK AVAILABLE AT \$18++ PER GUEST		

FULL AND EXTENSIVE WINE LIST IS AVAILABLE  
FREE-FLOW PACKAGES FOR PARTIES OF  
A MINIMUM 35 GUESTS AND ABOVE



*Floorplan* (50 guests)



## *Terms & Conditions*

- *Packages are subject to change according to seasons and fresh ingredients.*
- *All packages are applicable for minimum 35 guests and above.*
- *Personalized Menus and Vegetarian Menus available upon request.*
- *Please note that each booking is for a maximum of three hours and all menus must be confirmed 2 weeks in advance.*
- *Riviera reserves the right to change or amend the packages without prior notice.*



Riviera

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FOR EVENT ENQUIRIES:

**RESERVATIONS@RIVIERA.SG**

FOR MORE INFORMATION VISIT:

[WWW.DHM.COM.SG/RIVIERA](http://WWW.DHM.COM.SG/RIVIERA)

**@RIVIERA.SG @THELOUNGEATRIVIERA.SG #RIVIERASG**

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Tuesday to Friday: 12pm – 2.30pm (Lunch) | 6.30pm – 11pm (Dinner)

Saturday: 12pm – 2.30pm (Lunch – The Lounge at Riviera only) | 6.30pm – 11pm (Dinner)

Sunday and Monday: Closed