



GATTOPARDO

RISTORANTE DI MARE

**CATERINGS, PRIVATE
& CORPORATE EVENTS**

YOUR EVENTS DESERVE
ONLY THE BEST FOOD &
SERVICE

ABOUT GATTOPARDO

Located at a charming historic shophouse in the heart of the bustling Tanjong Pagar neighborhood, the Gattopardo team has cultivated loyal patrons for sustainable seafood in Singapore.

Continuing the legacy of award-winning years that Gattopardo has established, the energetic duo of "Gio & Ken" is carrying forward the Sicilian tradition at Gattopardo Ristorante Di Mare since early 2019, aiming at bringing Sicilian hospitality and seasonal & sustainable seafood to the Little Red Dot.



FACT SHEET

LOCATION & CONTACT

A: 34-36 Tras Street, 078975 Singapore

T: (65) 6338 5498 / 9325 8843

E: reservations@gattopardo.com.sg /
events@gattopardo.com.sg

W: www.gattopardo.com.sg

Nearest MRT station: Tanjong Pagar

Nearest Parking Lot: Maxwell House

OPENING HOURS

Monday to Friday: 12:30-14:30 &
18:30-22:30

Saturday: 18:30-22:30

Sunday: Closed

DRESS CODE

Smart Casual

BYO - BRING YOUR OWN WINE

Corkage Free days - Monday and Tuesday

You may bring up to 1 (75cl) bottle of Wine/Champagne per person per table, capped at 10 bottles per group.

Above the 10 bottles limit and any other day (Wednesday to Saturday) standard corkage charge of \$50++ per bottle of wine/\$100++ per bottle of liquor applies. Otherwise, you can avail yourself of our 1-for-1 policy option, i.e. buy one bottle from us and enjoy a waiver on one of your own.

Please refer to the Wine List on our website.



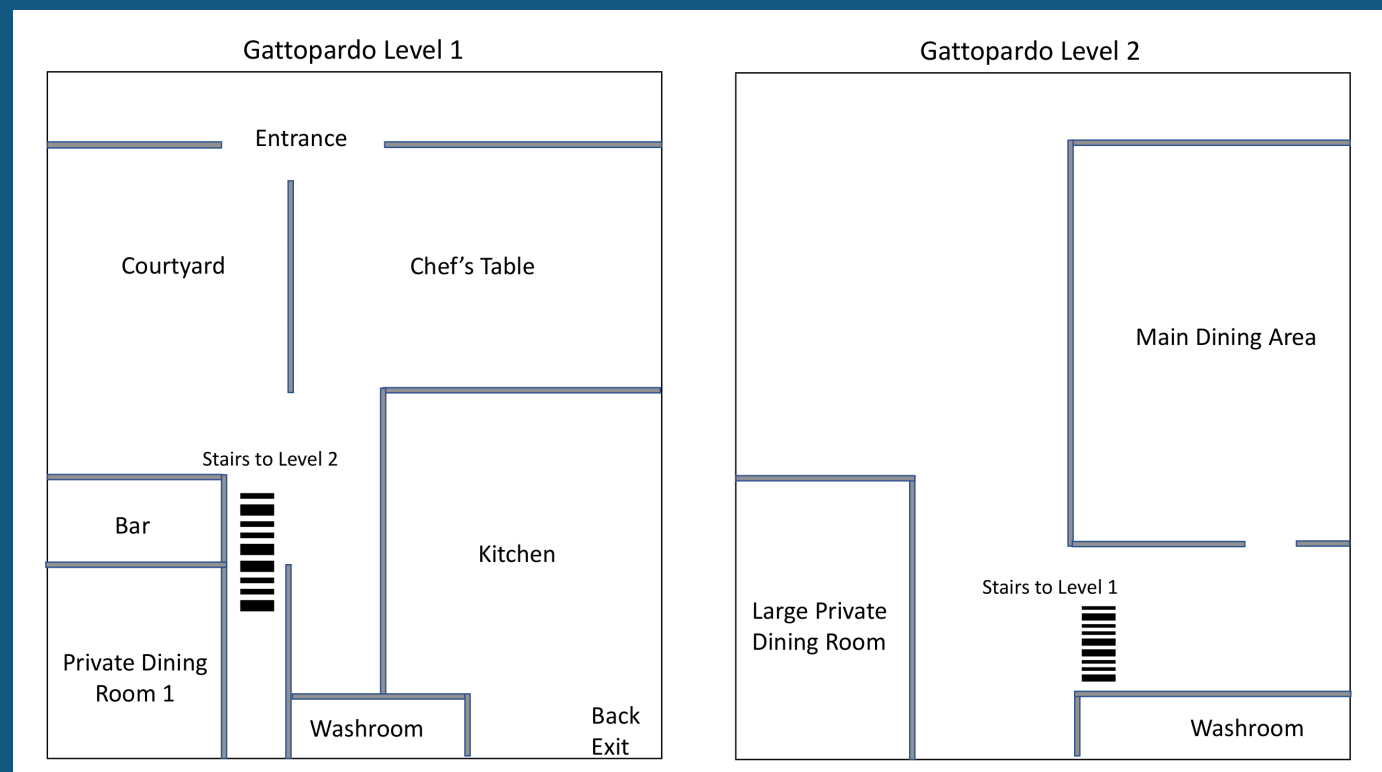
RESTAURANT LAYOUT AND PRIVATE DINING ROOMS

Host your special occasion at Gattopardo!

Be it your wedding, corporate functions, birthday celebrations, dinner & dance etc., at Gattopardo, our experienced and dedicated team specializes in organizing and managing events at different scale.

Depending on the size of your event, Gattopardo offers various dining rooms for you to choose from:

Main Dining Room
Private Dining Room 1
Private Dining Room 2
Chef's Table
Courtyard and Outdoor
whole second floor of the Restaurant
whole first floor of the Restaurant
whole Restaurant exclusive



MAIN DINING ROOM

CAPACITY

Sit Down: max 38 pax – min 18 pax
Standing: max 50 pax – min 30 pax

MINIMUM SPENDING

Lunch (Monday to Friday):
\$2,000++

Dinner (Monday to Thursday):
\$3,200++

Dinner (Friday, Saturday and eve
of PH): \$4,000++



PRIVATE DINING ROOM

1

CAPACITY

Sit Down: max 6 pax - min 2 pax
Standing: NA

MINIMUM SPENDING

Lunch (Monday to Friday):
\$500++
Dinner (Monday to Saturday):
\$1,000++



PRIVATE DINING ROOM 2

CAPACITY

Sit Down: max 22 pax - min 8 pax
Standing: max 35 pax - min 20 pax

The Room comes with an attached
Private Balcony

MINIMUM SPENDING

Lunch (Monday to Friday):
\$1,000++

Dinner (Monday to Thursday):
\$2,500++

Dinner (Friday, Saturday and eve
of PH): \$3,200++



CHEF'S TABLE

CAPACITY

Sit Down: max 14 pax - min 7 pax
Standing: max 25 pax - min 15 pax

MINIMUM SPENDING

Lunch (Monday to Friday):
\$500++

Dinner (Monday to Thursday):
\$1,500++

Dinner (Friday, Saturday and eve
of)PH: \$2,000



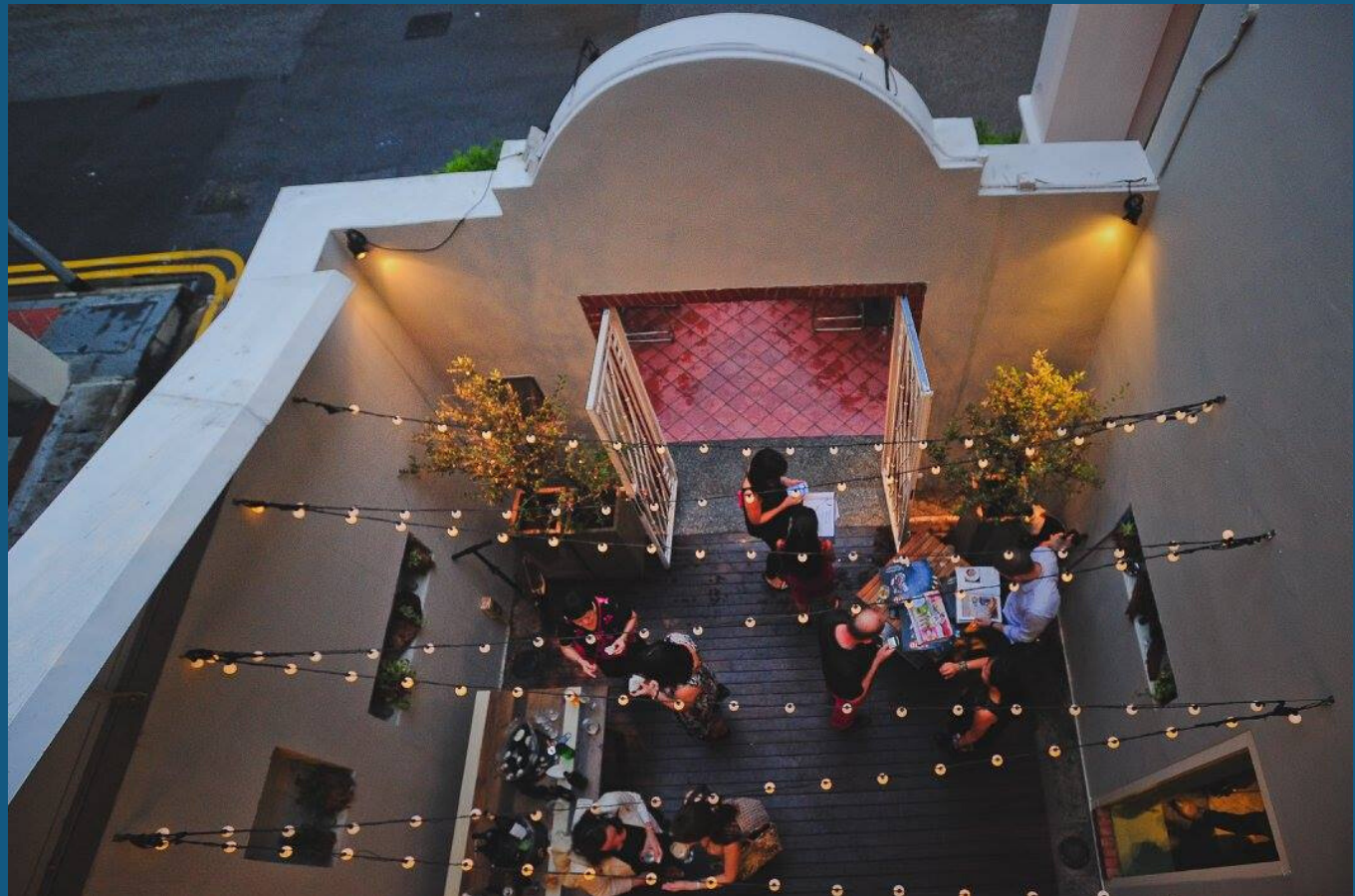
COURTYARD & OUTDOOR

CAPACITY

Sit Down: max 12 pax (courtyard)
Standing: max 40 pax - min 15 pax

MINIMUM SPENDING

Lunch (Monday to Friday): NA
Dinner (Monday to Thursday):
\$2,000++
Dinner (Friday, Saturday and eve
of PH): \$2,500



WHOLE RESTAURANT EXCLUSIVE

CAPACITY

Sit Down: max 80 pax - min 20
pax

Standing: max 100 pax - min 30
pax

MINIMUM SPENDING

Lunch (Monday to Friday):
\$4,000++

Dinner (Monday to Thursday):
\$10,000++

Dinner (Friday, Saturday and eve
of PH): \$13,000



FOOD

MENUS

At Gattopardo, our Chefs are committed to tailoring menus to individual events, according to event requirements and guest requests. Options for types of menu available:

Set Menus (seated)

Buffet Menus (standing/seated/mixed)

Canapes Menus (standing)



BEVERAGE

BEVERAGE OPTIONS

Our Sommelier, Giedrius Lazutka, will expertly guide you through wine pairings and wine recommendations for lunch and dinner courses. Free flow packages between two to three hours slots are also available for both alcoholic and non-alcoholic drinks.

Contact us at events@gattopardo.com.sg for more details and a quote.

CATERING

Behind every perfect event is an impeccable events team !

Gattopardo's events team has extensive experience and ability when managing and running events of all sorts, indoor and outdoor. Be it intimate lunch or dinner parties, corporate events, product launches, gala dinners, our team will guarantee peace of mind.

Together with the chefs, the events team works closely to ensure the client needs and requirements are met. From creating customized menus designed to delight any palate, stylish table arrangements to impeccable service, all of these support Gattopardo's commitment to culinary excellence and our promise to our clients.

Our Events Manager, Anna Giavedoni, will ensure that your needs and those of your guests are fully met throughout the planning process, as well as during and post event.

For any events and caterings enquiries, contact us at
events@gattopardo.com.sg

PREVIOUS CLIENTS



Youtube

UBS

Rolls Royce

Rolex

Tag Heuer

Temasek Holdings

Citibank

Hugo Boss

GIC

Bvlgari

Versace and many more..



VERSACE



CATERING

CATERING FEE

Catering Fee will vary according to size of the catering and requirements.

Fee starts from \$500++, inclusive of Chef Fee, Chef on site, transportation, loading & unloading of equipment, rental of basic equipment.

LABOUR FEE

Service Staff: \$25+ per hour per service staff (min. 4 hours).

EXTRAS

Rental of chinaware, silverware, water/wine glasses, table clothes, napkins, tables, chairs, projector and screen; flower arrangement.

Terms and Conditions:

- We will require a 30% downpayment upon confirmation.
- Should the event be cancelled after confirmation or 7 days or more prior the event date, 30% of the billable amount will be imposed.
- Should the event be cancelled 6 days or less prior to event date, 100% of the billable amount will be imposed.
- Catering Fee is not negotiable.
- Rental of extras refers to equipment we have available in house and quantity is limited. In case more quantity is required, extra charges will apply as we need to rent from other sources.
- Breakage of Restaurant equipment will incur extra charges.
- Food Tasting is available upon request and free of charge for 2 persons only.
- Prices are subjected to 10% service charge and prevailing Government taxes.

MEET THE TEAM



Giovanni Mannino - Executive Chef

Klevis Shima - Manager

Kenneth Oh - Chef Patron

Giedrius Lazutka - Sommelier

Anna Giavedoni - Events Manager