



FICO

EVENTS KIT

ABOUT

# THE DREAMIEST, DREAM DESTINATION

Nestled in East Coast Park's picturesque bougainvillea garden, Fico brings a little Italian free spirit to your party or event. It's not hard to see how our charming seaside abode is, at once, an idyllic space to host your cherished business partners, a wedding destination straight out of your dreams, and a lively venue for celebrations of all natures.

Business or leisure, we'll have your guests singing "la vita è bella!"







**BUONA PASTA. BUON VINO.  
BUONI AMICI.**

**CELEBRATIONS AND EVENTS  
IN GOOD COMPANY.**



OUR SPACE

# AN OPEN, BEACHFRONT ABODE

Inspired by the stunning white masserias of Puglia, Chef Mirko's hometown, our spaces come to life with pieces crafted by Singaporean and Puglian artisans alike. Indoors, outdoors, or a mix of both, there's plenty for character within Fico to add a little brightness to your event.





## OUR SPACE

# FLOORPLAN

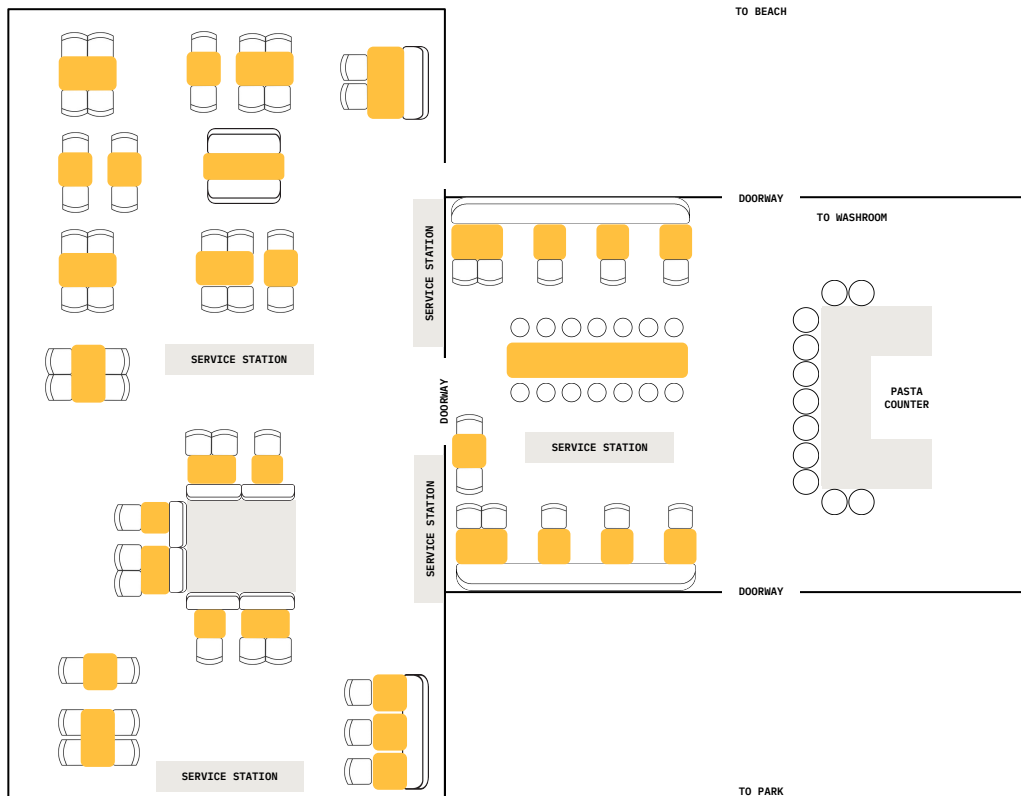
### EXCLUSIVE

#### INDOOR

47 Seated  
150 Standing  
(total capacity)

#### OUTDOOR

68 Seated  
150 Standing  
(total capacity)



CAPACITY FOR REGULAR SET-UP. ALTERNATIVE SET-UP MAY BE ARRANGED BY REQUEST.



OUR SPACE

## DINING ROOM

A laid-back and convivial, air-conditioned beachfront setting, with a view overlooking the ocean; perfect for private functions or business-friendly activities like presentations and product launches.



OUR SPACE

## TERRACE DINING

Lush, breezy terrace courtyard with a direct view of the sea, surrounded by the blooming bougainvillea garden; the surest way to break the ice and have your guests feeling at ease throughout the party.





PLENTY OF ROOM HERE FOR LIFE'S  
BIGGEST MOMENTS AND SMALLEST AFFAIRS.



OUR CUISINE

# COMFORTING ITALIAN FLAVOURS BUILT AROUND THE DAY'S FRESHEST PRODUCE

Our cuisine is guided by Cucina Povera, a waste-not want-not approach that sees simple, humble ingredients transformed into sharing dishes that nourish the soul. We bring in grains, cheese, olive oil, seafood and other produce sourced directly from Puglia—a first in Singapore.

All our menus may be specially curated and tailored to your event's theme and requirements. We're always happy to work with you to curate a menu that best suits your occasion.



# WEEKDAY 3 COURSE

SAMPLE MENU

1 PASTA 1 MAIN 1 DESSERT

## PASTA

CAVATELLI

baked tomato, cacioricotta

## MAIN

CHARCOAL GRILLED OCTOPUS

chickpeas, friggiteli, thyme

CHARCOAL GRILLED STRIPLOIN

charred lettuce, parmigiano sauce

BARLEY FED BLACK ANGUS

anchovies and marrow sauce

+30

## DESSERT

SICILY HONEY & THYME PANNA COTTA  
WITH ROASTED CITRUS

APPLE TORTA,  
70% DARK CHOCOLATE

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

**FICO**



# WEEKDAY 4 COURSE

## SAMPLE MENU

1 STARTER 1 PASTA

1 MAIN 1 DESSERT

## STARTERS

BURRATA DI PUGLIA,  
baked tomatoes, bottarga

## PASTA

OLIVE LEAF PASTA  
lobster and amalfi lemon

## MAIN

CHARCOAL GRILLED OCTOPUS  
chickpeas, friggiteli, thyme

CHARCOAL GRILLED STRIPLOIN  
charred lettuce, parmigiano sauce

BARLEY FED BLACK ANGUS  
anchovies and marrow sauce  
+30

## DESSERT

SICILY HONEY & THYME PANNA COTTA  
WITH ROASTED CITRUS

APPLE TORTA,  
70% DARK CHOCOLATE

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

# FICO

# WEEKDAY 5 COURSE

SAMPLE MENU  
2 STARTERS 1 PASTA  
1 MAIN 1 DESSERT

## STARTERS

**AMBERJACK CRUDO**  
fennel and leeks emulsion

**BURRATA DI PUGLIA**  
baked tomatoes, bottarga

## PASTA

**OLIVE LEAF PASTA**  
lobster and amalfi lemon

## MAIN

**CHARCOAL GRILLED OCTOPUS**  
chickpeas, friggiteli, thyme

**CHARCOAL GRILLED STRIPLOIN**  
charred lettuce, parmigiano sauce

**BARLEY FED BLACK ANGUS**  
anchovies and marrow sauce  
+30

## DESSERT

**SICILY HONEY & THYME PANNA COTTA**  
WITH ROASTED CITRUS

**APPLE TORTA,**  
70% DARK CHOCOLATE

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

The logo for FICO, featuring the word "FICO" in a bold, stylized, olive-green font. The letters are thick and blocky, with a slight shadow effect.

# WEEKEND 3 COURSE

SAMPLE MENU

1 PASTA 1 MAIN 1 DESSERT

## PASTA

### CAVATELLI

red prawn tartare,  
stracciatella, bottarga

## MAIN

### CHARCOAL GRILLED OCTOPUS

burnt peppers, saffron sauce

### CHARCOAL GRILLED STRIPLOIN

friggiteli, parmigiano, truffle

### BARLEY FED ANGUS

anchovies and marrow sauce  
+30

## DESSERT

SICILY HONEY & THYME PANNA COTTA  
WITH ROASTED CITRUS

APPLE TORTA,  
70% DARK CHOCOLATE

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

# FICO



# WEEKEND 4 COURSE

## SAMPLE MENU

1 STARTER 1 PASTA

1 MAIN 1 DESSERT

## STARTERS

### AMBERJACK CRUDO

fennel and leeks emulsion,  
ossetra caviar

## PASTA

### CAVATELLI

red prawn tartare,  
stracciatella, bottarga

## MAIN

### CHARCOAL GRILLED OCTOPUS

burnt peppers, saffron sauce

### CHARCOAL GRILLED STRIPLOIN

friggiteli, parmigiano, truffle

### BARLEY FED BLACK ANGUS

anchovies and marrow sauce  
+30

## DESSERT

SICILY HONEY & THYME PANNA COTTA  
WITH ROASTED CITRUS

APPLE TORTA,  
70% DARK CHOCOLATE

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

# FICO

# WEEKEND 5 COURSE

## SAMPLE MENU

1 STARTER 2 PASTAS

1 MAIN 1 DESSERT

## STARTERS

### AMBERJACK CRUDO

fennel and leeks emulsion,  
ossetra caviar

## PASTA

### CAVATELLI

red prawn tartare, stracciatella,  
bottarga

### MUSHROOM RISOTTO

piave cheese and truffle

## MAIN

### CHARCOAL GRILLED OCTOPUS

burnt peppers, saffron sauce

### CHARCOAL GRILLED STRIPLOIN

frigitelli peppers, parmigiano sauce

### BARLEY FED BLACK ANGUS

anchovies and marrow sauce  
+30

## DESSERT

SICILY HONEY & THYME PANNA COTTA  
WITH ROASTED CITRUS

APPLE TORTA,  
70% DARK CHOCOLATE

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

# FICO

# SAMPLE CANAPE MENU

## 5 KINDS

2 MEAT 2 VEG 1 SEAFOOD

## 8 KINDS

2 MEAT 3 VEG 2 SEAFOOD 1 PREMIUM

## MEAT

### MINI BOMBETTE

tomino, pancetta, rosemary

### ROAST BEEF ON

### CAPRINO CHEESE FLAN

pickled acquaviva onion

## VEGETARIAN

### POLENTA

red capsicums, capers

### FOCACCINA SAN MARZANO

buffalo mozzarella, basil

### ZUCCHINI PETTOLE

mint, cacioricotta

## SEAFOOD

### TUNA CRUDO

tonnata sauce on lime tortino

### COD FISH MEATBALLS

olives mayo, sun dried tomatoes

## PREMIUM

### SEA URCHIN ON FIG BRIOCHE

sea grapes

+18 IF PART OF THE 5 KINDS COURSE

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

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# WEEKDAY BUFFET LIVE STATION

SAMPLE MENU

## SMALL PLATES AND FOCACCINA

BURRATA DI PUGLIA (V)

NODINI PUGLIESI (V)

GIUNCATA CHEESE, ROCKET (V)

PARMA HAM  
24 months

MORTADELLA BOLOGNA

PETTOLE (V)  
seaweed, sun dried tomatoes

CHARRED RED PEPPERS  
capers, cantabrico anchovies

FICO'S FOCACCINA SELECTION (V)

## FRESH PASTA

SEAFOOD RISOTTO

OLIVE LEAF PASTA  
ossobuco, almonds, primitivo di Puglia

## MAINS

BEEF COSTATA

EGGPLANT PARMIGIANA

## SIDES & SALADS

ORANGE AND FENNEL SALAD (V)

RED ENDIVE (V)  
pomegranate, walnut, raspadura

FRIGGITELLI PEPPERS (V)

## DESSERT

CHOCOLATE SOUFFLE TART  
maldon salt

APPLE TORTA  
cinnamon, whipped cream

SEASONAL FRUIT TART

BURRATA GELATO  
strawberries & tomato jam, evoo  
(served from the kiosk)

ZEPPOLE  
amarena, pastry cream

CIAMBELLONE  
orange, rosemary

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

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# WEEKEND BUFFET LIVE STATION

SAMPLE MENU

## SMALL PLATES AND FOCACCINA

FINE DE CLAIRE OYSTERS  
shallots and oregano vinegar

BURRATA DI PUGLIA (V)

SMOKED STRACCIATELLA (V)

NODINI PUGLIESI (V)

GIUNCATA CHEESE, ROCKET (V)

PARMA HAM  
24 months

AGED COPPA  
black pepper, parmigiano

## SMALL PLATES AND FOCACCINA

YELLOWFIN TUNA CARPACCIO

FICO'S FOCACCINA SELECTION (V)

## FRESH PASTA

SPAGHETTI (V)  
cuttlefish, aglio, olio, peperoncino

SEAFOOD RISOTTO

OLIVE LEAF PASTA  
ossobuco, almonds, primitivo di  
Puglia

## MAINS

BEEF COSTATA

GRILLED OCTOPUS

EGGPLANT PARMIGIANA

## SIDES & SALADS

ORANGE AND FENNEL SALAD (V)

SAN MARZANO TOMATO SALAD  
basil, oregano

RED ENDIVE (V)  
pomegranate, walnut, raspadura

## DESSERT

CHOCOLATE SOUFFLE TART  
maldon salt

APPLE TORTA  
cinnamon, whipped cream

SEASONAL FRUIT TART

BURRATA GELATO  
strawberries & tomato jam,  
evoo (served from kiosk)

ZEPPOLE  
amarena, pastry cream

CIAMBELLONE  
orange, rosemary

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

The logo for FICO, featuring the word "FICO" in a bold, stylized, olive-green font. The letters are thick and blocky, with a slight shadow effect.

A group of people are seated around a wooden dining table, enjoying a meal. The table is set with various dishes, including a large roasted pig's knuckle, a whole fish, a bowl of pasta, and several smaller bowls of vegetables and meats. There are also glasses of wine and iced drinks. The atmosphere is warm and inviting, with soft lighting and a rustic setting. The text "COME ON IN, WE'LL POUR YOU SOME BAROLO!" is overlaid on the center of the image.

COME ON IN,  
WE'LL POUR YOU SOME BAROLO!



# EVENT ESSENTIALS





## VENUE ESSENTIALS

# THIS HUMID HOUSE

While we're connected first-hand to a network of partners, including event planners, transportation providers and Djs, we're most proud of our relationship with This Humid House—our floral vendor and the talented folks behind the greenery in and around Fico. There's no need to sweat your own party—we'll make your dream event as seamless as can be.



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### STARTING AT

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#### FLORAL BACKDROPS

5,000

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#### TABLE ARRANGEMENTS

Table Centrepiece

380 PER TABLE

Candle Styling

180

Chair Attachment

70 PER UNIT

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### STARTING AT

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#### FLORAL TOUCHPOINTS

Welcome/Reception Table Arrangement

480

Wedding Cake Styling

340

Pasta Bar Floral / Planter Decor

3,600

Interior Plant Styling

600 PER UNIT


PAST ENGAGEMENTS

**“THE CULINARY EXPERIENCE WAS  
NOTHING SHORT OF SPECTACULAR.”**

Over time, we've had the privilege of hosting various esteemed brands and businesses. From truly unique product launch experiences, grand client appreciation dinners, to elegant 360 brand takeovers—every event at Fico somehow becomes the talk of the town.







“Thank you to the Fico team and Chef Mirko for an incredible experience we had during our recent event. From start to finish, our event was a resounding success”

—OUR SECOND NATURE



Our  
Second Nature



LUXASIA

*directions*  
GROUP INC.

Google

LOUIS VUITTON

**Marriott**  
INTERNATIONAL

# FICO

## ADDRESS

1300 East Coast Parkway, Carpark F2, S(468964)

## OPENING HOURS

Lunch | 11.30am–3pm

Dinner | 5.30–10.30pm

## GETTING HERE

### PUBLIC TRANSPORT

Bus 14, 36, 48

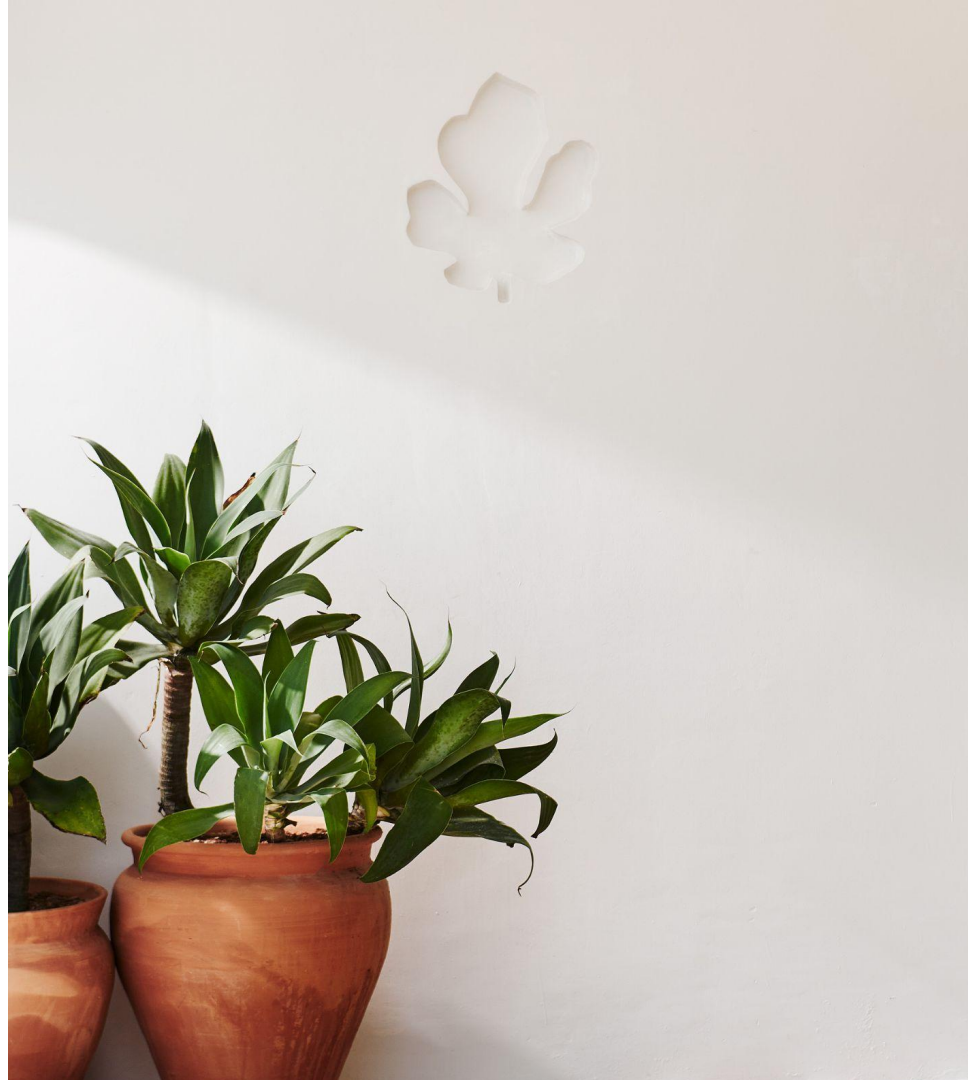
### CAR

Free parking available at East Coast Park Carpark F2  
(two minute walk away from the restaurant)

## CONTACT

(65) 8121 7208

[hello@ficomasseria.com](mailto:hello@ficomasseria.com)





# GENERAL POLICIES

## EVENT BOOKING

Bookings for full buyouts must be made 2 months in advance.

Bookings for weekday lunch events must be made 3 weeks in advance.

## OPERATING HOURS

All event bookings will be confirmed upon receipt of a 50% deposit. Deposits may be made via bank transfers or Paynow. Please note that all event details should be finalised and confirmed at least 2 weeks before the event date, upon receiving the deposit.

Our venue fees include food, beverage, service and space; there is no additional minimal spend as it has already been catered for in the venue fee.

## SET UP

2 hours of set-up time required prior to the event; and 2 hours to return the set-up to original state post-event.

The duration and start/end timings of the event may vary by requirement and discussion.

Depending on the setup, clients may need to arrange for movers to store the al fresco tables and chairs; Fico is able to accommodate 180 pax standing capacity without furniture.

## MENUS

Course menus, communal sharing plates, live stations. Customisable to needs.

Kiosk for open bar access.

## DRINK PACKAGES

Customised drink packages available. Corkage fee of \$75 per 750ml.

## MUSIC

We are happy to let you curate your own music for full venue buyouts. Live DJs and bands are subject to the approval and availability of space.

## AV

Our venue is well equipped with a high quality sound system; with two wireless microphones and speakers available throughout the venue.

In-house projector available; projector screen is 2.44m x 2.44m.

## WET WEATHER CONTINGENCY

Our terrace area is fully sheltered and equipped with blinds which can be lowered in the event of heavy rain.

## PET-FRIENDLY AL FRESCO AREA

We are happy to welcome our furry friends at Fico's pet-friendly al fresco area. Kindly inform our team in advance.

## LARGE GROUP BOOKINGS

For groups of 9 people or more, we provide group sharing menus that have been curated to offer the best and most diverse of our signatures for a full, comprehensive Fico experience.



## The Lo & Behold Group

The Lo & Behold Group is a hospitality group that owns, manages and operates numerous restaurants and concepts around Singapore. Discover our spaces and enquire more to tailor bespoke event experiences across our venues.

Visit The Lo & Behold Group for more [event offerings](#).

OVEREASY



ODETTE



Pó

Le BON FUNK

ESORA

CLINK  
CLINK

THE COCONUT CLUB  
椰子俱樂部  
KELAB KELAPA  
කෙලාප ක්ලබ්

CLAUDINE

FICO