
FICO
WEDDINGS AT FICO

ABOUT

THE DREAMIEST, DREAM WEDDINGS

Nestled in East Coast Park's picturesque bougainvillaea garden, Fico brings a little Italian free spirit to wedding reception or solemnisation. It's not hard to see why our charming seaside abode should host the people closest to you, and be the backdrop for one of the most important moments in your life.

Celebrate your love with us—
all unions welcome—we'll have your guests singing "la vita è bella!"



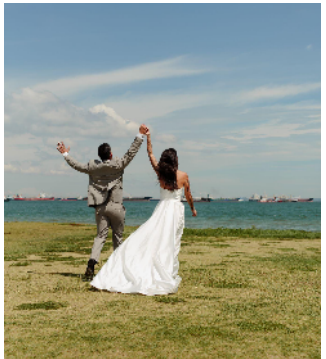




BUONA PASTA. BUON VINO.
BUONI AMICI.

CELEBRATE LOVE
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 fill your wedding with brightness.

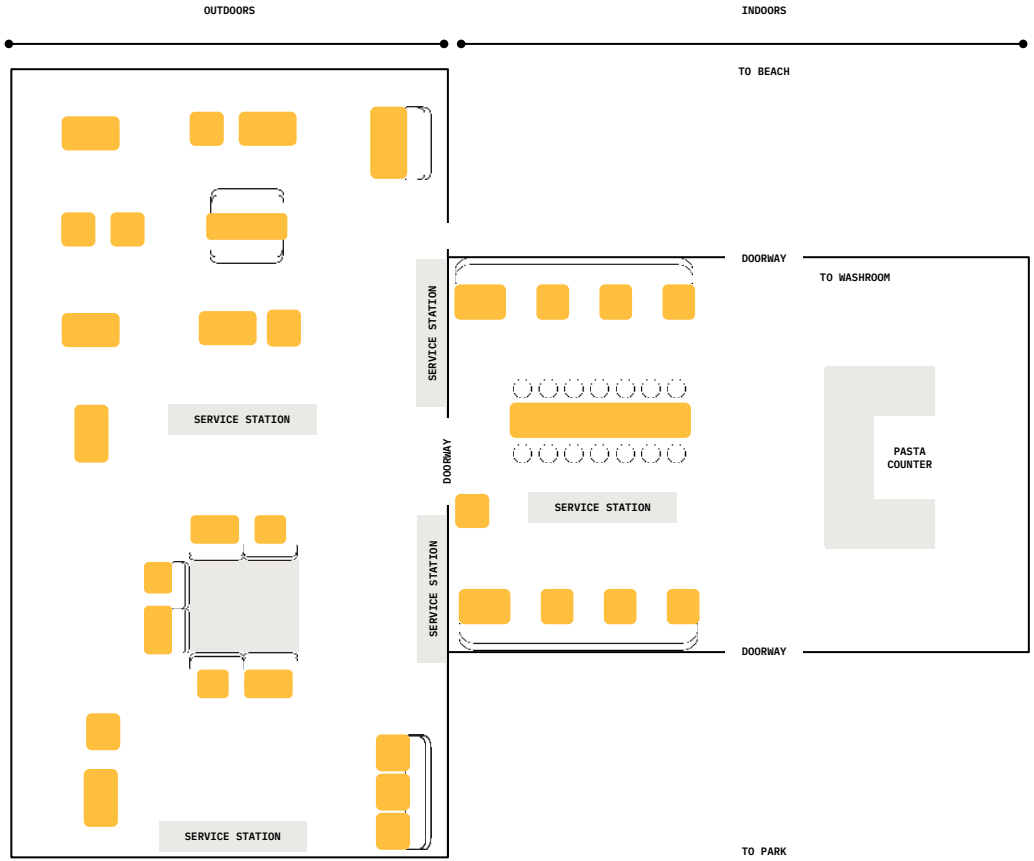


OUR SPACE

FLOORPLAN

EXCLUSIVE
104 Seated
150 Standing

INDOOR	OUTDOOR
36 Seated	68 Seated



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 intimate celebrations or the most elegant affairs.

CAPACITY

36 Seated
(without high
counter seats)

OUR SPACE

TERRACE DINING

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



CAPACITY

68 Seated

OUR SPACE

WEDDING SOLEMNISATION FLOORPLAN



EXCLUSIVE

OUTDOOR

68 Seated
150 Standing
(total capacity)

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


PLENTY OF ROOM TO CELEBRATE
EVERY KIND OF LOVE

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 theme and requirements. We're always happy to work with you to curate a menu that best suits your vision of a dream wedding.



BUFFET
LIVE STATION

SAMPLE MENU
$168++

FRESH PASTA

SPAGHETTI
cuttlefish, aglio, olio, peperoncino

PUMPKIN RISOTTO
pork sausage, smoked ricotta

FUSILLI PASTA
cacio e pepe
(served from pecorino wheel)

SMALL PLATES AND FOCACCINA

FRITTO MISTO
seasonal seafood

BURRATA DI PUGLIA (V)

SMOKED STRACCIATELLA (V)

NODINI PUGLIESI (V)

FRIED SAGE (V)

PARMA HAM
24 months

MORTADELLA BOLOGNA
pistachio

FRIGGITELLI PEPPERS (V)
capers, cantabrico anchovies

FOCACCINA (V)
red onions of acquaviva,
blue cheese, sage

MAIN

GRILLED OCTOPUS

BEEF COSTATA
grass-fed bone-in ribeye

EGGPLANT PARMIGIANA (V)

SIDES & SALADS

NEW POTATOES (V)
field herbs, evoo

SAN MARZANO TOMATO SALAD (V)
basil, oregano

RED ENDIVE (V)
pomegranate, walnut, raspadura

DESSERT

LEMON BERGAMOT TART
Italian meringue, hazelnut biscotto

SIGNATURE TIRAMISU
housemade

ZEPPOLE
amarena cherries, chantilly

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

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

FICO

SAMPLE COURSE MENU

4 COURSE - $158
1 STARTER 1 PASTA
1 MAIN 1 DESSERT

5 COURSE - $188
2 STARTERS 1 PASTA
1 MAIN 1 DESSERT

CANAPES $38++ PP (45mins - 1hr)
-3 types.
Pre dinner

STARTERS

BURRATA DI PUGLIA,
baked tomatoes, bottarga

GRILLED BABY LETTUCE,
cured yolk, capocollo, stracciatella

GRILLED PEPPERS,
salsa verde, lardo, black garlic aioli

SNAPPER AND PINEAPPLE AGUACHILE,
cucumbers, tomato oil oxalis

PASTA

ARTISANAL RADIATORE PASTA
Boston lobster, parsley

PUMPKIN RISOTTO
pork sausage, smoked ricotta

PACCHERI
white lamb ragu, pecorino coratino

MAIN

CHARCOAL GRILLED OCTOPUS
chickpeas, gremolata, kale

BARLEY FED BLACK ANGUS
anchovies, friggitelli, marrow sauce

SEABASS
dry acqua pazza, crostini, tomato sauce

FRITTO MISTO
squid, prawns, smelt, mussels

DESSERT

MILLE-FEUILLE, VANILLA DIPLOMAT, SALTED CARAMEL
housemade

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

FICO

SAMPLE SHARING MENU

AVAILABLE ONLY FOR PARTIAL BUYOUTS

SMALL PLATES AND FOCACCINA

FRITO MISTO
Seasonal seafood

MORTADELLA BOLOGNA
pistachio

FINOCCHIONA
fennel salame

FRIED SAGE (V)
aged ricotta, chestnut honey

BURRATA (V)
escarole, pine nuts, olives

FOCACCINA (V)
San Marzano tomatoes, bufala mozzarella, basil, evoo

FRESH PASTA

PUMPKIN RISOTTO
pork sausage, smoked ricotta

CHOICE OF ONE

PACCHERI
octopus ragu, capers, parsley

FOGLIE D'ULIVO
cime di rapa, anchovies, evoo

MAIN

BEEF COSTATA
grass-fed bone-in ribeye

WHOLE BAKED SEABASS
olives, tomatoes, garlic

EGGPLANT PARMIGIANA (V)

SIDES & SALADS

YELLOW BEETROOT, ORANGE, FENNEL POLLEN (V)

TOMATO SALAD (V)
oregano, basil

DESSERT

BURRATA GELATO
strawberries & tomato jam, evoo

served from the kiosk, with coffee and digestives

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

FICO


CHEERS TO LOVE
AND A BRIGHT, EASY EVER AFTER

BEVERAGE PACKAGES

FEATURING SOME OF ITALY'S LEADING PRODUCERS AND UTILISING EVERY ODD AND END OF OUR INGREDIENTS TO CREATE STUNNING AND REFRESHING BEVERAGES

GRANDE
FULL BUYOUT
9000 PER PACKAGE

GRANDE

ALCOHOLIC

20 BOTTLES EACH
ASTORIA LOUNGE PROSECCO DOC
prosecco

LA MARCHESANA PRIMITIVO 2024
red

TERRE GAIE CLARIS, PINOT GRIGIO 2024
white

50 GLASSES
GIN & TONIC

BERRY SPRITZED

FROZEN HUGO

50 PINTS
PERONI

NON-ALCOHOLIC

100 GLASSES

HOUSEMADE ICE LEMON TEA

ELDERFLOWER MINT SLUSHY

GRAPEFRUIT BASIL LEMONADE

ADD ONS

10 BOTTLES
DOM PERIGNON 2013

+7000

FICO

BEVERAGE PACKAGES

FEATURING SOME OF ITALY'S LEADING PRODUCERS AND UTILISING EVERY ODD AND END OF OUR INGREDIENTS TO CREATE STUNNING AND REFRESHING BEVERAGES

PICCOLO
PARTIAL BUYOUT
4,500

PICCOLO

ALCOHOLIC

10 BOTTLES EACH
ASTORIA LOUNGE PROSECCO DOC
prosecco

LA MARCHESANA PRIMITIVO 2024
red

TERRE GAIE CLARIS, PINOT GRIGIO 2024
white

25 GLASSES
GIN & TONIC

BERRY SPRITZED

FROZEN HUGO

25 PINTS
PERONI

NON-ALCOHOLIC

50 GLASSES

HOUSEMADE ICE LEMON TEA

ELDERFLOWER MINT SLUSHY

GRAPEFRUIT BASIL LEMONADE

ADD ONS

5 BOTTLES
DOM PERIGNON 2013

+3500

FICO


EVENT
ESSENTIALS

VENUE ESSENTIALS: IN-HOUSE FLORIST

TIED ALLIANCE

A well-established Singapore-based event-planning and styling company with a strong reputation for customisations and offer comprehensive in-house floral and décor services, from classic timeless arrangements to bespoke design centrepieces.



ENHANCEMENTS AVAILABLE

OPTIONS:

Solemnization Feature + Aisles

VIP + Guests Table Arrangement

Welcome/Reception Table Arrangement

Bridal Bouquets

Corsages & Boutonnière

Pets Collar

Above options are at a separate fee.


WHERE LOVE IS
ALWAYS IN SEASON

FICO

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

OPENING HOURS
Lunch I 11.30am—3pm
Dinner I 5.30—10.30pm

GETTING HERE
MRT
Bayshore MRT
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) 9665 4153
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. Kiosk for open bar access. Customisable to needs.

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.


FICO