

1.2844° N, 103.8510° E

^L63

\*ASTRA

^^^282m

# NOVA

EVENTS KIT



# NOVA

the highest rooftop bar in Singapore is located at Level 63 just above HighHouse, with an unobstructed 360-degree panoramic view of Singapore. Perched atop one of Singapore's iconic skyscrapers, NOVA combines magical sunsets and sublime nights with multisensorial experiences to evoke an atmosphere of a festival in the sky. NOVA invites its patrons to embark on sonic expeditions across a diverse array of music genres, from the soulful depths of house and funk to the vibrant rhythms of afro-beats and beyond. Complementing the auditory journey, NOVA offers a culinary experience that celebrates ingredients which are synonymous with communities from around the Pacific Coast, focusing on high impact flavours from single or multiple ecological sources in the region.



## \_SPACE



Guests are greeted by breath-taking, unobstructed views of the city skyline as they ascend to NOVA, views that create a warm and inviting atmosphere while the gentle hum of the city below adds to the sense of elevation and exclusivity.

NOVA fronts a chic contemporary design, integrating steel and aluminium into the walls and a DJ booth anchoring the space with a futuristic feel. The booth allows for all to gather around and immerse themselves in the music and electrifying ambiance of NOVA. Natural elements manifested in wooden flooring and decorative plants ground the design, keeping the space feeling modern and fresh with an avant-garde twist. NOVA's interior is structured and minimal, creating a space that invites guests to fill with friends, memories and good vibes.



\_SPACE



UPPER DECK



LOWER DECK





## ASTRA

A colossal, multi-faceted star-shaped conflux of steel, ASTRA encapsulates the city's urban energy. The geometry of the artwork is accentuated by the dynamic illumination it emits. The artist behind the awe-striking ASTRA, Jun Ong, is a Kuala Lumpur-based light artist whose work has been nominated for World's Best in Spatial Art at the Media Architecture Biennale in Sydney.

He is known for his light design installations. ASTRA's reflective materiality represents the convergence of both natural and man-made illumination, merging the spirit of the city and the calm ethereal sky. Akin to the life journey of a star, ASTRA is formed through a unique confluence of matter and energy. It pushes the boundaries of the cityscape, celebrating innovation and self-expression.





## FLAVOURS

Culinary experiences tantalise the taste buds with iconic flavours from around the Pacific Coast, seen by menu staples such as Indomie with homemade Sambal, Fried Chicken Ramly, and Amaebi Karaage, paired with an invigorating mix of signature beverages, including star cocktails Sticky Mango Highball, Triple Lime Sling and Roselle, that draw inspiration from countries surrounding the Pacific Ocean.



# \_PACKAGE

MONDAY TO SUNDAY

SUNSET 6:00 PM - 10:00 PM  
AFTERHOURS 11:00 PM - 2:00 AM

## VIP AREA

CAPACITY  
Up to 100 guests

MINIMUM SPEND  
\$25,000++ per time slot

WET WEATHER CONTIGENCY  
Event will be relocated to HighHouse (Level 61)

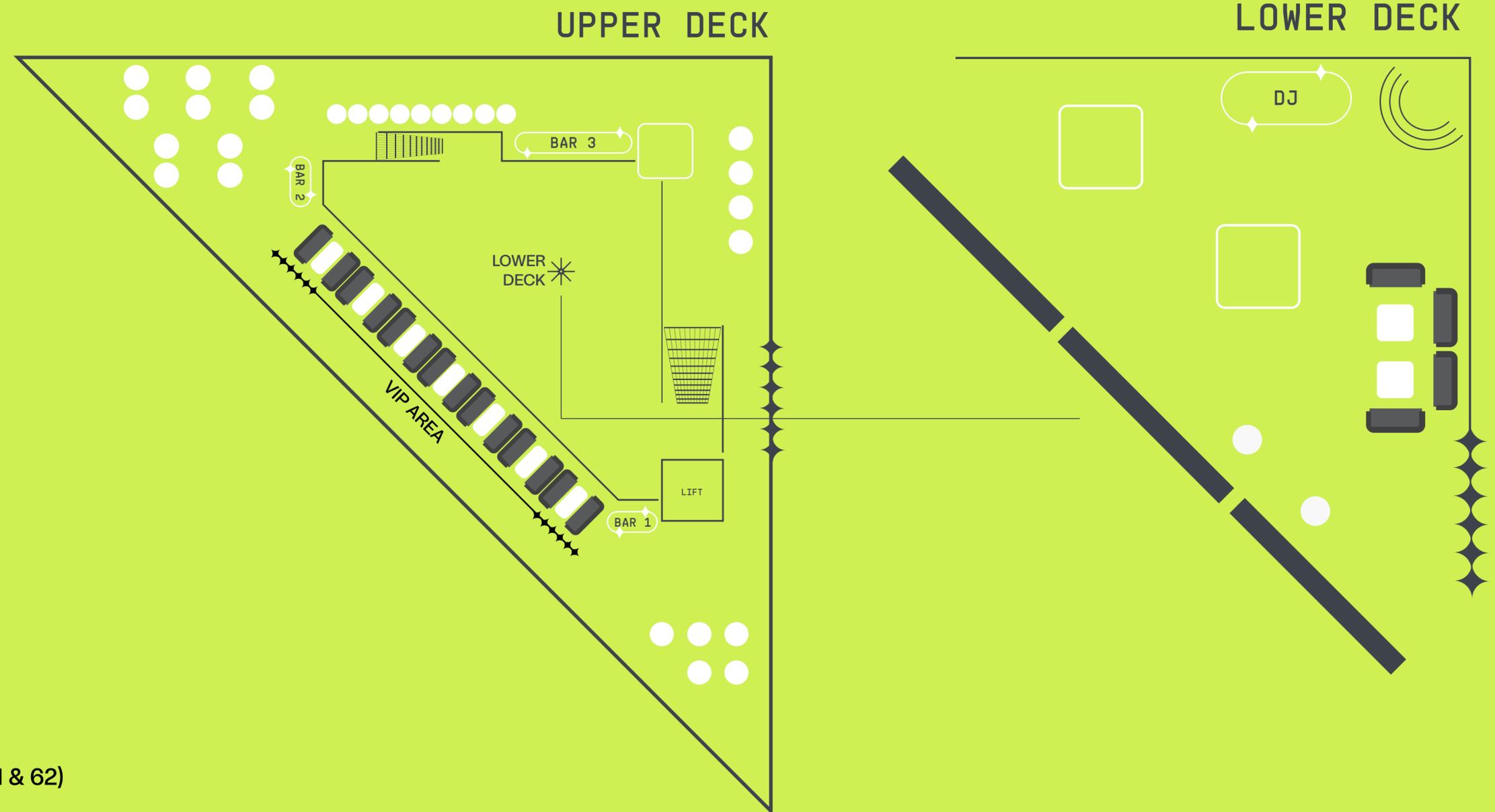
## FULL VENUE BUYOUT

CAPACITY  
Up to 300 guests

MINIMUM SPEND  
\$45,000++ per time slot

WET WEATHER CONTIGENCY  
Event will be relocated to HighHouse (Levels 61 & 62)

Personalised quotations are available upon request.  
Event timings include setup and teardown, with flexibility available.  
Minimum spend is applicable on food and beverages only.



ALL PRICES STATED ARE SUBJECT TO  
PREVAILING SERVICE CHARGE AND GST



# \_CANAPES

## CHOICE OF

5 SELECTIONS

\$60++/PAX

7 SELECTIONS

\$80++/PAX

9 SELECTIONS

\$100++/PAX

## COLD

Norwegian Smoked Salmon “Tataki” | Ikura | Lemon Dressing (D)

Ecuadorian Prawn Tartlet | Marie Rose Cocktail Sauce | Tobiko

Yellowfin Negitoro on Puff | Yuzu Dressing | Chive Cream Cheese (D)

Chicken Liver Parfait Toast | Chinese Scallion | Takuan (D)

Hand Cut Beef Tartare Tartlet | Iberico Ham | Seaweed Dressing (Add \$15++)

## WARM

Fried Duck Breast | Sichuan Spices | Dill Cream (D)

Beef Cheek Ragu Kueh Pie Tee | Tomato | Parmesan (D)

Spanish Octopus | Potato Noisettes | Herb Dressing (D)(N)

Cod Slider | Curry Tartare Sauce (D) (Add \$15++)

## VEGETARIAN

Green Olive & Tomato Tartlet | Brie de Meaux (D)

Mushroom & Truffle Tartlet | Wild Mushroom (D)

Kueh Pie Tee | Guacamole | Pineapple Salsa

## DESSERT

Strawberry & Lime Verrine | Strawberry Lime Salsa | Strawberry Confit | Mascarpone Cream (D)(N)

Molasses Pecan Éclair | Roasted Candied Pecan | Molasses Custard | Vanilla Glaze (D)(N)

Sunset Triple Citrus Tart | Yuzu Curd | Lemon Yuzu Mousse | Lime Sponge (D)(N)

Pistachio Tart | Pistachio Cream | Sea Salt Pistachio Praline | Pistachio Whip (D)(N) (Add \$10++)

(D) – contains dairy | (N) – contains nuts | (GF) – gluten free

ALL PRICES STATED ARE SUBJECT TO  
PREVAILING SERVICE CHARGE AND GST



# \_ALA CARTE FOOD MENU

## SUNSET MENU

Available daily from 6.00pm  
Last order at 10.15pm

**\$38 COMBO - CHOOSE 3 ITEMS BELOW \$20**

**Fried Whitebait** 18

Fried small fish with BBQ Sichuan Spice and Lime

**Grilled Thai Moo Ping Wrap (2 pcs)** 18

Popular Thai street food consisting of Marinated Pork, Padron Peppers, Thai Green Chilli Mayo

**K.F.C** 18

Deep Fried Chicken with Gochujang Sauce and Furikake

**Otah-Otah Spring Roll** 18

A popular Fried finger food with spicy fish-based filling, crispy spring roll wrapper and Spicy Sambal Dip

**Indomie** 15

Indonesian food with Braised Chicken, Fried Egg and Homemade Sambal

**Sticky Lamb Ribs** 28

Fried Potato Salad, Garlic & Scallion XO Sauce

**Honey-Soy Brussels Sprouts** 1

Crispy Ikan Bilis, Japanese Tenkasu Puffs

**Shoestring Fries** 16

Served with homemade Curry Tartar dip

**Margherita Pizza** 26

Tomato Sauce, Mozzarella Cheese, Oregano

**Cheese Platter** 38

Chef's selection of 30g each, served with a variety of condiments

**Jamón Ibérico** 28

30g of 48-months aged Ibérico De Bellota served with Breadsticks & Spanish Guindilla Peppers

**Churros (6pcs)** 18

Molasses, Pink Himalayan Peanut Butter, 55% Chocolate Togarashi

**Chitose Wakaba Musk Melon** 28

Japanese Seasonal Fruit

**Gelato (per scoop)** 5

Tripple Chocolate

Vanilla

All Gelato comes with Waffle Cone and Peanut Butter Sauce

**Topping (per option)** 2

Chopped Caramelized Hazelnut Nibs (N)

Freeze Dried Yoghurt Crispies

## AFTER HOURS MENU

Available every Wednesday, Friday and Saturday from 10.30pm.

Last order at 10.15pm

**Otah-Otah Spring Roll** 18

A Popular Fried finger food with spicy fish-based filling, crispy spring roll wrapper and Spicy Sambal Dip

**Honey-Soy Brussels Sprouts** 16

Crispy Ikan Bilis, Japanese Tenkasu Puffs

**Fried Chicken Ramly Burger** 15

A popular street food with Fried Chicken and Egg Wrap topped with Cheese with Black Pepper Sauce, Chili Sauce, Mayo

**Shoestring Fries** 16

Served with homemade Curry Tartar dip

**Margherita Pizza** 26

Tomato Sauce, Mozzarella Cheese, Oregano

ALL PRICES STATED ARE SUBJECT TO  
PREVAILING SERVICE CHARGE AND GST



# \_BEVERAGES

## CHOICE OF FREE FLOW PACKAGES

### OPTION 1:

2 HOURS \$70++/PAX  
ADDITIONAL HOUR AT \$40++/PAX

#### Inclusive of:

Non-alcoholic: Soft drinks, Juices  
Alcoholic: Beer, Wines

### OPTION 2:

2 HOURS \$100++/PAX  
ADDITIONAL HOUR AT \$55++/PAX

#### Inclusive of:

Non-alcoholic: Soft drinks, Juices  
Alcoholic: Beer, Wines, Housepour Spirits

### OPTION 3:

2 HOURS \$130++/PAX  
ADDITIONAL HOUR AT \$80++/PAX

#### Inclusive of:

Non-alcoholic: Soft drinks, Juices  
Alcoholic: Beer, Wines, Housepour Spirits,  
Signature Draft Cocktails

### CHAMPAGNE OPTION

Optional free flow champagne option can  
be added to the free flow packages

Champagne label: Moët & Chandon Imperial Brut

2 HOURS \$88++/PAX  
ADDITIONAL HOUR AT \$48++/PAX

## ALCOHOLIC BEVERAGES

### BEER

Tiger

### WINES

Oxford Landing Chardonnay  
Oxford Landing Cabernet Shiraz

### HOUSEPOUR SPIRITS

Absolut Elyx  
Monkey 47  
Codigo Blanco  
Maker's Mark  
Chivas 18  
Singleton 12  
Ron Zacapa 23

### SIGNATURE DRAFT COCKTAILS

Sticky Mango HighBall  
Triple Lime Sling  
Red Date Reverie

## NON ALCOHOLIC BEVERAGES

### SOFT DRINKS

Coca-Cola  
Coca-Cola Zero  
Sprite  
Ginger Ale  
Ginger Beer  
Tonic

### JUICES

Apple  
Orange  
Cranberry  
Pineapple

ALL PRICES STATED ARE SUBJECT TO  
PREVAILING SERVICE CHARGE AND GST



# \_FAQ

## EVENT BOOKING

Event bookings must be made at least 3 months in advance.

## SITE VIEWING

Site viewing is strictly by-appointment only.

## SET UP

All external set-up and decorations must be removed by the client by the end of the event, unless discussed otherwise. Late removals are subjected to additional fees.

## DIETARY REQUIREMENTS

We are pleased to accommodate most dietary requirements and special requests to the best of our abilities. It is important to note that we cannot guarantee fulfilment of all requests. Please be aware that our restaurant is not certified as halal.

## CONFIRMATION

Menu, dietary requirements, set-up, and final guest count must be confirmed at least 14 days prior to the event date. Last minute changes are subject to availability.

## DEPOSIT

The deposit shall be 50% of the minimum spend quoted (unless otherwise stated) and is non-refundable. The remaining minimum spend balance must be settled at or before the start of the event. Please note that your reservation will only be confirmed upon receipt of all signed pages of the event agreement and the deposit of 50% (unless stated otherwise).



# \_FAQ

## OPERATING HOURS

Monday, Tuesday, Thursday, Sunday: 6pm – 1am

Wednesday, Friday, Saturday: 6pm – 3am

## FIND US

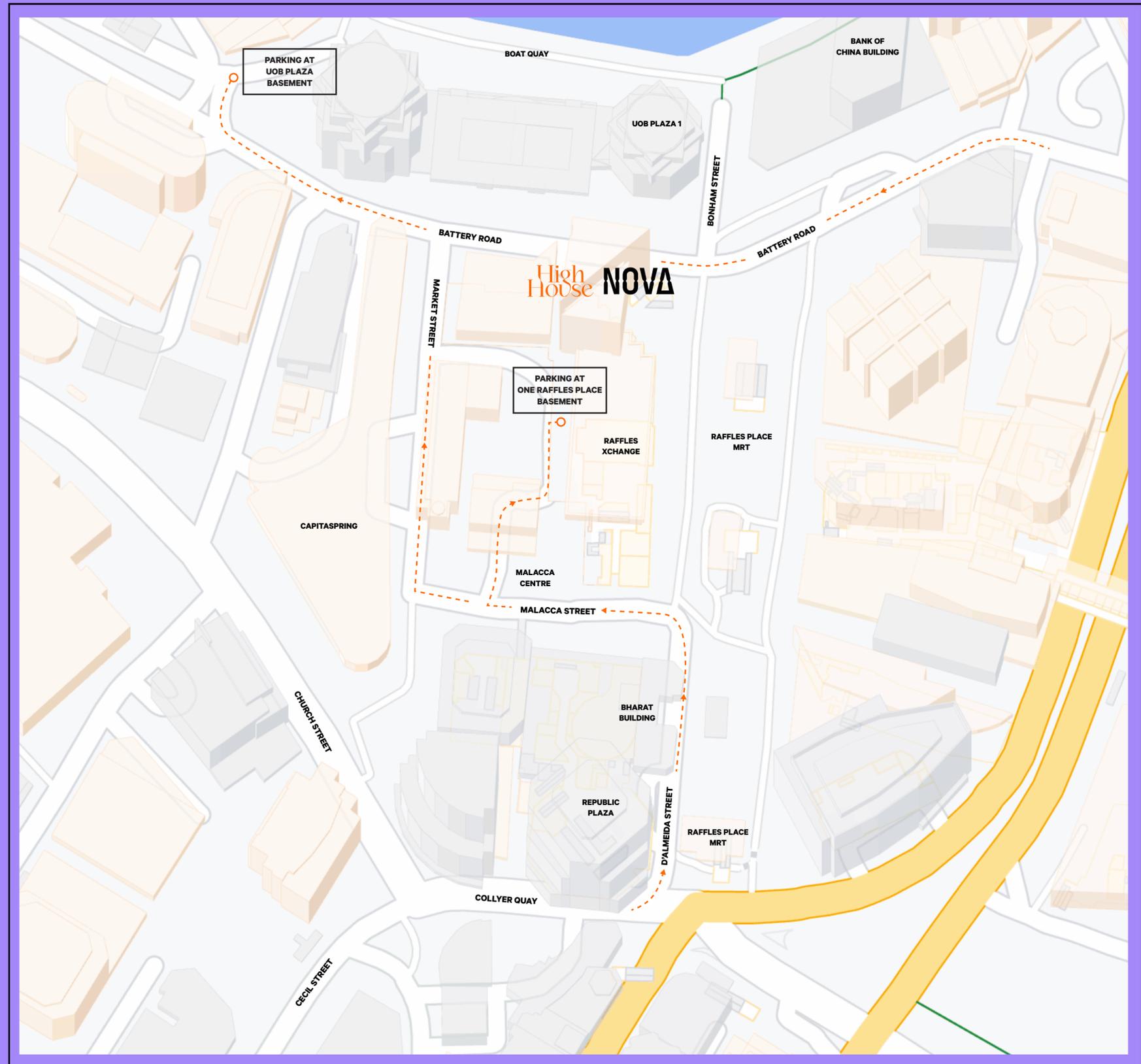
1 Raffles Place, L63

Singapore 048616

## PARKING OPTIONS

UOB Plaza Basement Carpark

One Raffles Place Basement Carpark



**@NOVABAR.SG**