

# LAP 62

**SINGAPORE F1 2026**

09 - 11 OCTOBER

High  
HOUSE NOVA

Welcome to LAP 62, a multi-sensory Formula 1 weekender where speed, sound and spectacle converge at Singapore's most elevated destination. Inspired by the 62 laps of the Singapore Grand Prix and our position 62 levels above ground, LAP 62 returns in 2026 with a reimagined experience that brings guests closer than ever to the pulse of the race.

Set within HighHouse and NOVA, part of the OUE Sky concept, guests are immersed in a seamless interplay of music, gastronomy, art and culture, all framed by unparalleled, unobstructed views of the Marina Bay Street Circuit and Singapore skyline.

More than a viewing point, LAP 62 is a destination where luxury, performance and culture intersect, redefining how Singapore experiences Formula 1 from day to night, start to finish.

# LAP 62

**SINGAPORE F1 2026**

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LAP 62



THE PADANG

MARINA BAY STREET CIRCUIT

ESPLANADE

High House  
NOVA

Offering you unparalleled views  
of the Marina Bay Street Circuit  
from the best vantage point in all of Singapore

SINGAPORE FLYER

NOVA High House

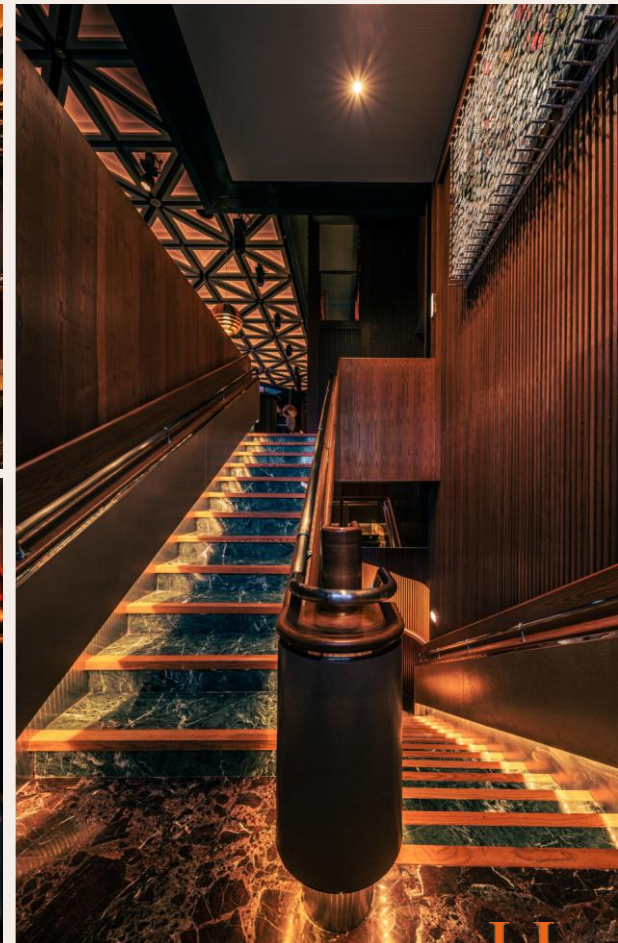
# Welcome to HighHouse

A transcendent day-to-night nightlife and culinary destination where music, art, flavours, and conversations intersect. Spanning more than 10,000 square feet across Levels 61 and 62 of One Raffles Place, HighHouse offers unparalleled views of the Singapore skyline, making it the ultimate setting for meaningful connections, impeccable service, exceptional cocktail, and culinary experiences, coupled with progressive music.



# Space

The interior design of HighHouse captures the essence of an intriguing persona that opens the doors to reveal a world of unmatched charm and charisma high above the bustling cityscape. The interior beckons guests with an air of enigmatic allure poured into a range of meticulously designed spaces expressed across over 10,000 square feet on Levels 61 and 62 of One Raffles Place. Every corner of HighHouse is thoughtfully designed, from the elegant dining area to the lounge with plush booths, to the window seats that offer breathtaking views of the Marina Bay precinct and beyond.



# Space



## The Nest



level 62

# Space



level 61



# Space

## The Hideout

Our private entertainment room, featuring Singapore's first sky karaoke nook.



## Private Dining Room

An intimate space ideal for both casual/social gatherings and high-powered executive meetings.

level 61



# The Art Collection

Complementing the interiors is a vibrant international collection of paintings, sculptures, and digital art by artists such as media artist Naoko Tosa (Kyoto), functional art designer Eugenie Kawabata (Melbourne), Willem van Weeghel of Kinetic Objects (The Netherlands), Nicholas Ong (Singapore), Jacob Hashimoto (New York), Jung Lee (Seoul) and digital art and design studio onformative (Berlin), all brought together by visionary art consultants, The Artling.

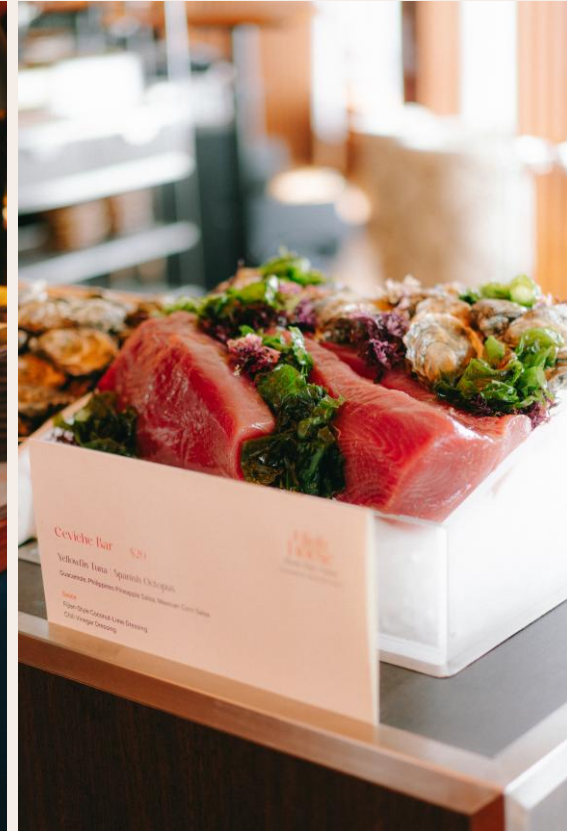


One of the larger pieces is onformative's generative digital art which is featured on a spectacular 14m x 3m screen and changes throughout the day to suit various moods and settings.

The art curation for the space — a dynamic ensemble of emerging and established artists from across the globe — has transformed HighHouse into a transmedia wonderland that offers endless discovery as guests flow through the various spaces.

# Flavours

HighHouse draws on flavours from around the Pacific Coast. Executive Chef Sam Chin presents a tantalising Pan-Asian menu of sharing plates that spotlights fresh seafood, tropical fruits, and root vegetables.



# Event Types

Corporate Events, Private Parties, Product Launches, Workshops, Seminars & more.



# Menus : Canapés



# Menus : Canapés

Choice of

7 selections  
**\$100++/Pax**

10 selections  
**\$140++/Pax**

12 selections  
**\$160++/Pax**

## Cold

Norwegian Smoked Salmon "Tataki" | Ikura | Lemon Dressing  
King Crab Tartlet | Marinated Ikura | Crispy Red Pepper (D)  
Jamon Iberico | Homemade Sourdough | Vully Rouge Classique (D)  
Foie Gras Mousse | French Brioche | French Fig Marmalade (D)  
Hand Cut Beef Tartare Tartlet | Iberico Ham | Seaweed Dressing (add \$5++)

## 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++)  
Grilled Australian Wagyu | Truffle Pâté | Maple Glaze (add \$5++)

## Vegetarian

Crispy Beancurd | Sesame Hummus | Black Truffle (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 \$5++)

## Live Station (2 hours, buyouts only)

(Optional live station(s) can be added on to canape menus)

French Amélie Oysters | Spéciale De Claire Size no. 3 | Tabasco & Hyuganatsu Dressing  
Minimum Order 100pcs (50pcs - \$400)

Mac' N Cheese | Cheddar | Gruyere | Parmesan (Add \$35++)  
Ratatouille Shepherd's Pie | Lentils | Zucchini | Tomatoes (Add \$35)  
Tandoori Style Grilled Chicken Thigh Boneless | Herbs Butter Creamy Sauce (Add \$40++)  
Grilled Norwegian Salmon | Cowhorn Green Pepper (Add \$45)  
Oven Roast Lamb Shoulder | Mixed Berries & Balsamic Sauce (Add \$45++)  
Korean Style Slow Roasted Australian Wagyu Beef Brisket | Red Wine Sauce (Add \$55++)  
Roasted Argentinean Tenderloin | Green Peppercorn Sauce (Add \$98++)

## Sides (Additional side dishes to accompany your Live Station)

Tom Yum Spice Padron Peppers | Sumac Yoghurt Dip (Add \$15++)  
Honey-Soy glazed Brussels Sprouts | Japanese Tenkasu Puffs (Add \$15++)  
Oven Roasted Seasonal Vegetable | Garlic Sauce | Crispy Garlic | White Miso (Add \$15++)  
Truffle Mashed Potatoes | Wild Mushroom Sauce (Add \$20++)

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

MENU ITEMS ARE SUBJECT TO CHANGES BASED ON AVAILABILITY AND THE DISCRETION OF HIGHHOUSE

ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST

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# Menu : Beverages



# Menus : Beverages

## Free Flow Packages

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### Option 1:

**2 hours \$88++/pax**  
**additional hour \$50++/pax**

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

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### Option 2:

**2 hours \$128++/pax**  
**additional hour at \$68++/pax**

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

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### Option 3:

**2 hours \$158++/pax**  
**additional hour at \$98++/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 \$108++/pax**  
**additional hour \$68++/pax**

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## Alcoholic Beverages

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### Beer

Heineken

### 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

Yolk & Phin  
Silk & Maize  
Oak & Plum  
Thai Silk  
Sirsak Siren  
Sampuguita's Kiss

## Non-Alcoholic Beverages

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### Soft Drinks

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

### Juices

Apple  
Orange  
Cranberry  
Pineapple

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# Capacity

## Mixed seated/standing capacity

L61: up to 120 pax

L62: up to 150 pax

Full venue: up to 300 pax

## Dining capacity

L61:

Main Dining – 68 pax

PDR: 10 pax

Hideout – up to 10 pax

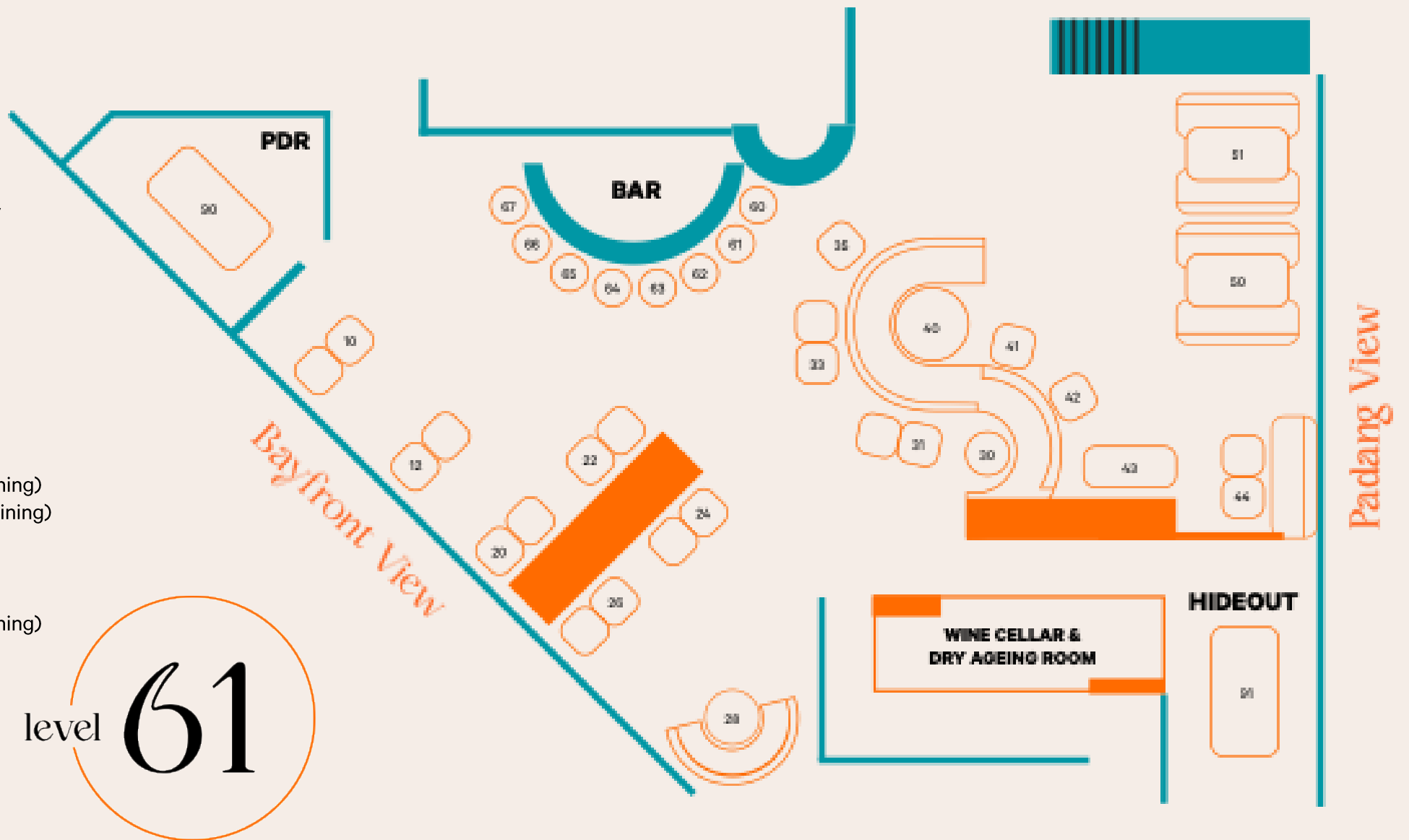
Bar seats – 6 pax (excluded for dining)

2x Sofas - 2x 6pax (excluded for dining)

L62:

Main Dining – 80 pax

Bar seats – 6 pax (excluded for dining)



# Capacity

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Main Dining – 68 pax

PDR: 10 pax

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Bar seats – 6 pax (excluded for dining)

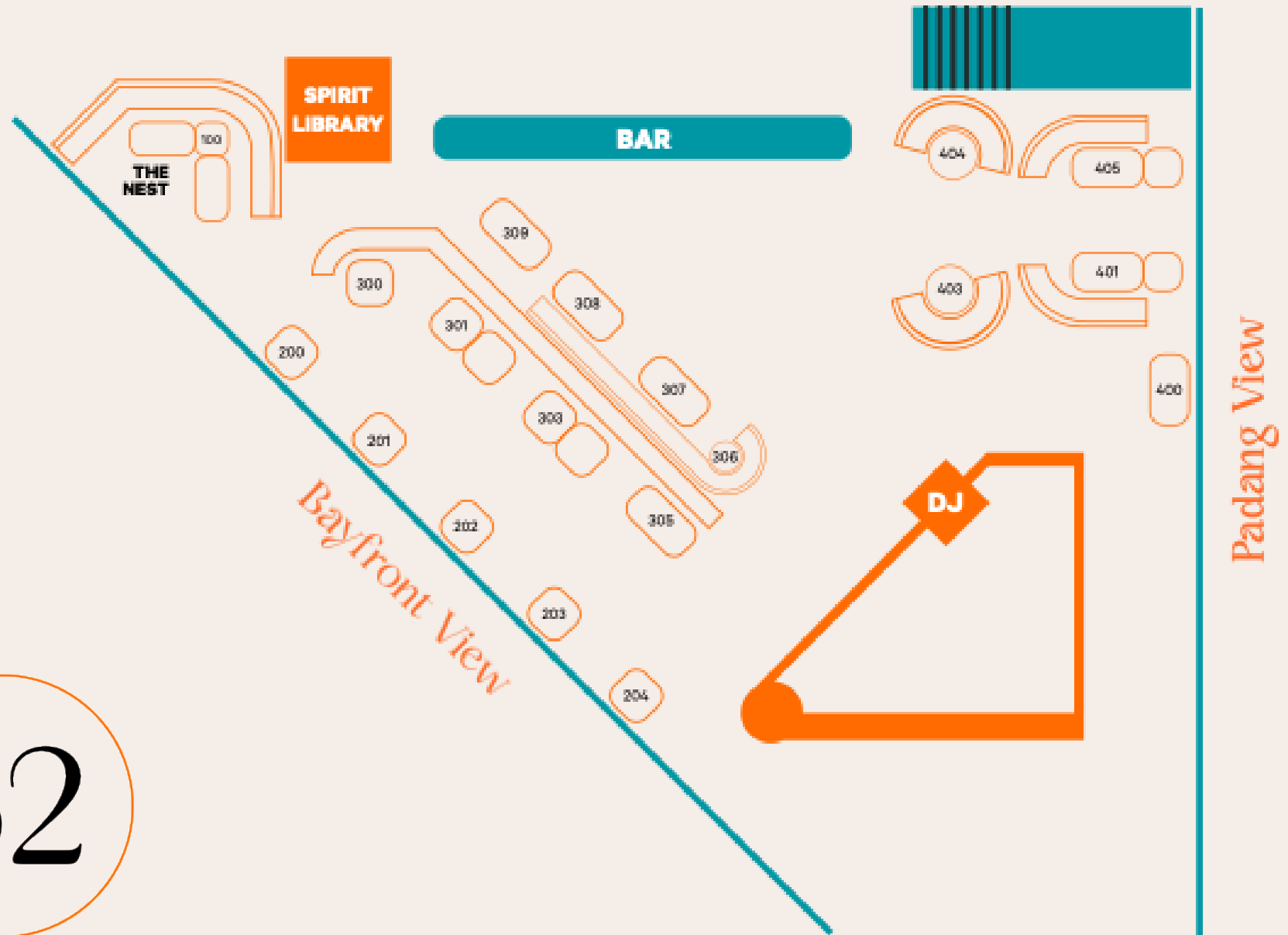
2x Sofas - 2x 6pax (excluded for dining)

L62:

Main Dining – 80 pax

Bar seats – 6 pax (excluded for dining)

level **62**



# AV : Setup

**Plug-and-Play LED Setup: \$700++**

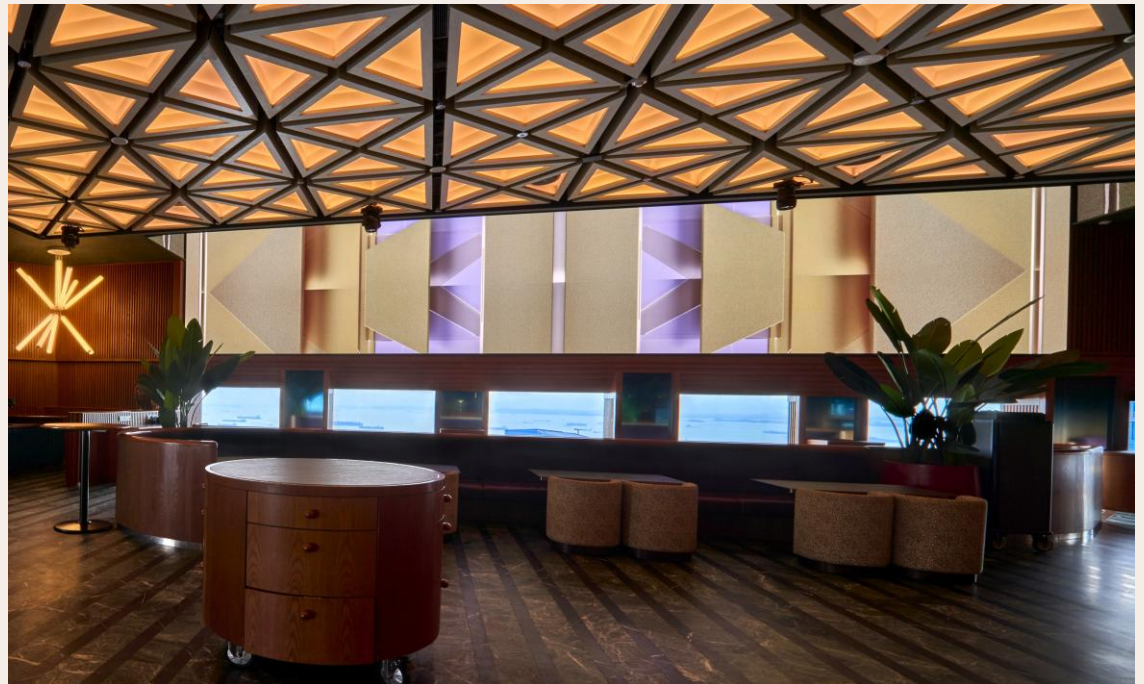
**2 Wireless Microphones: \$700++**

Any additional edits to videos or assistance in creating visuals will incur extra charges.  
An AV personnel will be present throughout the event to ensure smooth operation of the LED panels.

## LED PANEL 1



## LED PANEL 2



ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST

# AV : LED Panel Specifications

## **LED Panel 1 (Above the Windows)**

Resolution: 6912 × 1408 pixels

## **LED Panel 1 (Above the DJ Console)**

Resolution: 2048 x 1024 pixels

The LED walls will have a single input source, either from a laptop or the provided assets. Both screens will display the same source, with the main content centered.

Should you plan to present from your own laptop with custom content and a structured rundown, a coordinator is required to manage all slide and video playback.

\*For videos used as looping background or logos, please provide them in .dpx or .png format



NOVA is a multisensorial gathering point in the Singapore Skyline.

Ascend to an unparalleled vantage point where music, lights, drinks and energy come together to create sublime nights and magic moments.

**NOVA**





# Oue Sky F1 Week Rates – Weekday

MONDAY 05<sup>th</sup> OCTOBER - THURSDAY 08<sup>th</sup> OCTOBER

## High House

Single Floor  
Level 61 / Level 62

### Lunch

11.30am-3.00pm \$20,000++

### Dinner

5.00pm-9.30pm \$42,000++

### Lunch + Dinner

11.30am-9.30pm \$58,000++

### After Hours

11.00pm-2.00am \$45,000++

## High House

Full Venue Buyout  
Level 61 & Level 62

### Lunch

11.30am-3.00pm \$40,000++

### Dinner

5.00pm-9.30pm \$80,000++

### Lunch + Dinner

11.30am-9.30pm \$110,000++

### After Hours

11.00pm-2.00am \$85,000++

## High House NOVA

OUE Sky Buyout  
HighHouse & NOVA

### Lunch

11.30am-3.00pm \$60,000++

### Dinner

5.00pm-9.30pm \$120,000++

### Lunch + Dinner

11.30am-9.30pm \$160,000++

### After Hours

11.00pm-2.00am \$140,000++

# Oue Sky F1 Week Rates – Weekend

FRIDAY 09<sup>th</sup> OCTOBER - SUNDAY 11<sup>TH</sup> OCTOBER

## High House

Single Floor  
Level 61 / Level 62

### Lunch

11.30am-3.00pm \$30,000++

### Dinner

5.00pm-9.30pm \$90,000++

### Lunch + Dinner

11.30am-9.30pm \$110,000++

### After Hours

11.00pm-2.00am \$75,000++

## High House

Full Venue Buyout  
Level 61 & Level 62

### Lunch

11.30am-3.00pm \$60,000++

### Dinner

5.00pm-9.30pm \$180,000++

### Lunch + Dinner

11.30am-9.30pm \$220,000++

### After Hours

11.00pm-2.00am \$150,000++

## High House NOVA

OUE Sky Buyout  
HighHouse & NOVA

### Lunch

11.30am-3.00pm \$100,000++

### Dinner

5.00pm-9.30pm \$280,000++

### Lunch + Dinner

11.30am-9.30pm \$350,000++

### After Hours

11.00pm-2.00am \$200,000++

# Oue Sky F1 Week Rates – Weekend

FRIDAY 09<sup>th</sup> OCTOBER - SUNDAY 11<sup>TH</sup> OCTOBER

## High House

L61 Section Buyout  
Table 10 to Table 35 & HideOut

### Lunch

11.30am-3.00pm \$18,000++

### Dinner

5.00pm-9.30pm \$52,000++

### Lunch + Dinner

11.30am-9.30pm \$64,000++

## High House

L61 Section Buyout  
Table 40 to Table 51

### Lunch

11.30am-3.00pm \$12,000++

### Dinner

5.00pm-9.30pm \$38,000++

### Lunch + Dinner

11.30am-9.30pm \$46,000++

## High House NOVA

Partial OUE Sky Buyout  
HighHouse 1 Floor & NOVA

### Lunch

11.30am-3.00pm \$70,000++

### Dinner

5.00pm-9.30pm \$190,000++

### Lunch + Dinner

11.30am-9.30pm \$240,000++



## **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).

# operating hours

## HIGHHOUSE

Mon & Tue: 11.30am to 11pm

Wed, Thu, Fri: 11.30am to 1am

Sat: 5pm to 1am

## NOVA

Sun, Mon, Tue & Thu: 6pm - 1am

Wed, Fri & Sat: 6pm - 3am

*\*Operating hours may differ on private/special events*

# find us

## Address

1 Raffles Place, L61-63,

Singapore 048616

## Parking Options

UOB Plaza Basement Carpark

One Raffles Place Basement Carpark



NOVA

High  
House