



CAPELLA

SINGAPORE

GRAND BALLROOM

A grandeur affair





Celebrate your love with glamour under the magnificent glass dome, made of 10,000 glass tubes. This one and only circular ballroom in Singapore can accommodate up to 400 guests.



BLISS

\$1,688 per table of 10 persons | lunch**

- Choice of a six-course Chinese cuisine served individually-apportioned or four-course Western cuisine served individually-plated
 - Two nights stay in our Premier Seaview Room
 - Choice of two Capella Stars



UNITY

\$1,988 per table of 10 persons | dinner**

- Choice of an eight-course Chinese cuisine served individually-apportioned or four-course Western cuisine served individually-plated
 - Two nights stay in our Premier Seaview Room
 - Choice of three Capella Stars



ETERNITY

\$228 per person | lunch and dinner**

- Choice of six-course Chinese or five-course Western cuisine served individually-plated
 - Customised wedding invitations and floral arrangements
 - Two nights stay in our One-Bedroom Villa
 - Choice of five Capella Stars



TRINITY

\$268 per person | lunch and dinner**

- Choice of six-course Chinese or Western cuisine set menu individually-plated
 - Customised wedding invitations and floral arrangements
 - Peking duck live station during welcome reception
 - Two nights stay in our One-Bedroom Villa
 - Choice of six Capella Stars



Additional surcharge of \$15** per person is applicable on auspicious dates, eve of and on public holidays

2020 Auspicious Dates: 2, 20, 22 February, 6 June, 8 August



CAPELLA STARS SELECTION



One-hour couple's massage at our award-winning Auriga spa

One-night anniversary stay in our Premier Seaview Room

Special rates for outdoor solemnization experiences

Corkage waiver for up to 10 bottles of liquor

Corkage waiver for all wines and champagne

Complimentary valet parking for all guests

A slice of wedding cake for all guests

Choice of tiffany chairs for all guests

A 30-litre barrel of draft beer

Ten bottles of house wine

Pass-around canapés

ALL PACKAGES ARE INCLUSIVE OF



- Exclusive use of our Alcove Room and Bliss Bridal Room throughout the event
 - Choice of The Gallery or Portico as solemnisation venue
(excluding decoration and audio-visual system)



- Menu-tasting for up to ten guests *(Monday to Thursday only)*
 - Model wedding cake selection



- A bottle of wine for each guaranteed table of ten persons
 - Free flow of soft drinks served throughout the event
 - A bottle of champagne for toasting
 - A 30-litre barrel of draft beer



- Elegant floral arrangements for reception table, centerpiece and six floral stands
 - Romantic in-room amenities and \$200 in-room dining credit during your stay
 - Selection of wedding invitation design for 70% of your guests
 - Choice of wedding favour for every guest or charity donation
 - Guest book and token box



- Complimentary access to Sentosa Island for all guests during the day of event
 - Complimentary car park passes for 20% of guaranteed attendance

BLISS MENU

Six-course Chinese cuisine individually-apportioned



五福大拼盘
金牌烧肉，明炉挂烧鸭，麻辣红油鸡，海蜇八爪鱼，橙花鲳鱼粒

BLISS PLATTER

roasted pork belly
roasted duck
poached chicken with mala sauce
chilled octopus with jellyfish
deep-fried cod fish with orange sauce

花菇干贝鲍鱼炖鸡汤

DOUBLE-BOILED ABALONE SOUP

flower mushroom, dried scallop, chicken

栗子海参扒酥鸭伴菜苗

BRAISED DUCK

sea cucumber, chestnut, seasonal green

港式蒸东星斑

STEAMED GAROUPA

Hong Kong-style

腊味鸡粒荷叶饭

FRIED RICE

assorted preserved meat, wrapped in lotus leaf

鲜果芦荟香茅冻

CHILLED LEMONGRASS JELLY

mixed fruit, aloe vera

BLISS MENU

Four-course Western cuisine individually-plated



TUNA TARTARE

caviar, marinated mozzarella, basil, pistachio,
tomato tapenade and arugula salad with balsamic cream



CREAM OF CAULIFLOWER

truffle mushroom croquette, truffle oil



SLOW COOKED CHICKEN BREAST

sweet potato purée, asparagus, carrot, king oyster mushroom, roasted garlic,
thyme and chicken jus

OR

PAN-SEARED SEABASS

coffee crumble, leek and shimeiji fondue, trio of caviar, noilly prat beurre blanc



FRESH STRAWBERRY TEXTURES ON TOP OF RED MACARON SHELL

berries thick curve, lemon curd drops



COFFEE AND TEA

UNITY MENU

Eight-course Chinese cuisine individually-apportioned



五福大拼盘

烤乳猪件，蜜汁叉烧，麻辣红油鸡，杞子花雕醉虾，百花蟹钳

UNITY PLATTER

suckling pig

honey-glazed barbecued iberico pork char siew

poached chicken with mala sauce

drunken prawn with chinese wine and wolfberry

deep-fried crab claw kataifi stuffed with minced shrimp

羊肚菌干贝海参炖鸡汤

DOUBLE-BOILED CHICKEN SOUP

french morel mushroom, dried scallop, sea cucumber

鲜虾带子核桃炒翡翠琥珀

WOK-FRIED PRAWN AND SCALLOP

asparagus, walnut

八头鲍焖豆根松菇扒菜苗

BRAISED 8-HEAD ABALONE

beancurd stick, hon-shimeji mushroom, seasonal green

港式蒸石斑鱼/顺壳鱼

STEAMED GAROUPA OR SOON HOCK

Hong Kong-style

栗子海参扒酥鸭伴菜苗

BRAISED DUCK

sea cucumber, chestnut, seasonal green

麻辣龙凤扒上海面

SPICY STEWED SHANGHAI NOODLE

minced chicken, prawn, eggplant

椰汁莲子芋泥

YAM PASTE

coconut cream, lotus seed

UNITY MENU

Four-course Western cuisine individually-plated



MARINATED SALMON, TROUT CAVIAR, HORSERADISH

quenelle of green pea, crispy buckwheat



HOMEMADE CHICKEN BALLOTINE

mushrooms and spinach, pumpkin, yuzu dressing



CITRUS-BAKED HALIBUT

caramelized daikon, green pea puree, provençal-style edamame,
provençal seafood jus

OR

BEEF SHORT-RIB CONFIT

asparagus, carrot, potato nikko, broccolini, seasonal mushrooms,
red wine jus



RASPBERRY YUZU TARTLET

japanese yuzu curd with matcha chocolate ganache, fresh raspberry



COFFEE AND TEA

ETERNITY MENU

Six-course Chinese cuisine individually-plated



特色拼盘

海蜇乳猪件，奇异话梅虾，千丝苹果带子卷

ETERNITY TRILOGY

suckling pig with jellyfish
crispy prawn with kiwi and plum sauce
deep-fried scallop, green apple kataifi

松茸干贝螺头炖鸡汤

DOUBLE-BOILED CHICKEN SOUP

matsutake, dried scallop, sea whelk

五头鲍鱼焖豆根扒菜苗

BRAISED 5-HEAD ABALONE

beancurd stick, seasonal green

雪菜肉丝蒸鲮鱼

STEAMED COD FISH

shredded pork, preserved vegetable

上汤大虾皇手拉面

STEWED HANDMADE NOODLE

king prawn in supreme sauce

鲜果柚子雪芭

CHILLED YUZU SORBET

mixed fruit

ETERNITY MENU

Five-course Western cuisine individually-plated



HOKKAIDO SCALLOP CARPACCIO

mojito gelee, parsnip cream, green pea puree, ocean trout caviar,
orange dressing



ARTICHOKE VELOUTÉ

pan-seared foie gras cube, seasonal truffle foam



PESTO CRUSTED COD FISH

tomato compote and seasonal vegetables, herb salad



HERB CRUSTED LAMB LOIN

mixed bean ragout, onion puree, pumpkin, lamb jus



CRUNCHY DARK CHOCOLATE MOUSSE CAKE

thick cocoa sauce, 67% rich chocolate ganache drops, fresh strawberry



COFFEE AND TEA

TRINITY MENU

Six-course Chinese cuisine individually-plated



特色拼盘

海蜇乳猪件，香芒柠汁鸭脯，金沙脆虾球

TRINITY TRILOGY

suckling pig with jellyfish

boneless roasted duck with fresh mango in lemon sauce

wok-fried prawn coated with salted egg yolk

花菇海参鸳鸯贝浓鸡汤

DOUBLE-BOILED THICK CHICKEN BROTH

sea cucumber, duo of scallops, flower mushroom

五头鲍焖花菇扒自制豆腐

BRAISED 5-HEAD ABALONE

flower mushroom, homemade tofu

糖心黑蒜蒸鳕鱼

STEAMED COD FISH

black garlic, light soya sauce

鹅肝腊味饭

STEAMED RICE

assorted preserved meat, pan-fried foie gras

冰糖燕窝

DOUBLE-BOILED BIRD'S NEST

rock sugar

TRINITY MENU

Six-course Western cuisine individually-plated



ALASKAN CRAB SALAD

avocado coulis flavoured with "leche de tigre", smoked avruga caviar,
salmon roe, crispy bread



WARM FOIE GRAS

apple, pear chutney, ginger bread crumble, duck jus vinaigrette



CHICKEN CONSOMMÉ WITH SEASONAL TRUFFLE

mushroom ravioli, goji berry, hon-shimeiji mushroom



ORANGE AND CHAMPAGNE SORBET INTERMEZZO



OVEN-BAKED HALIBUT

crispy potato, seasonal vegetable, spinach cream, champagne sauce

OR

ROASTED WAGYU BEEF TENDERLOIN

onion confit on buckwheat tuile, romanesco mushroom fricassée,
port wine beetroot jus



WHITE CHOCOLATE MOUSSE DOME

crunchy hazelnut praline biscuit, vanilla bean, berry coulis



PETIT FOUR



COFFEE AND TEA