



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.

ALL PACKAGES ARE INCLUSIVE OF

- Exclusive use of our Alcove Room and Bliss Bridal Room throughout the event

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

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

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- 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

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

BLISS

\$218 per person | lunch**

- Choice of six-course Chinese cuisine or four-course Western cuisine served individually-plated
- Complimentary usage of the panoramic LED screen
- Two nights stay in our Premier Seaview Room
 - Choice of two Capella Stars

UNITY

\$268 per person | dinner**

- Choice of six-course Chinese cuisine or four-course Western cuisine served individually-plated
- Complimentary usage of the panoramic LED screen
- Two nights stay in our One-Bedroom Villa
 - Choice of three Capella Stars

ETERNITY

\$288 per person | lunch and dinner**

- Choice of six-course Chinese cuisine or five-course Western cuisine served individually-plated
- One night stay in our Premier Garden Room for both of your parents
- Customised wedding invitations and floral arrangements
 - Complimentary usage of the panoramic LED screen
 - Two nights stay in our One-Bedroom Villa
 - Choice of five Capella Stars

TRINITY

\$338 per person | lunch and dinner**

- Choice of six-course Chinese cuisine or Western cuisine set menu individually-plated
- One night stay in our Premier Garden Room for both of your parents
- Customised wedding invitations and floral arrangements
 - Complimentary usage of the panoramic LED screen
 - Two nights stay in our One-Bedroom Villa
 - Specialty bar during cocktail reception
 - Choice of six Capella Stars

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

Prices are in SGD, subject to 10% service charge and prevailing government taxes.
Prices are valid until 2 September 2024 and subject to changes without prior notice.



CAPELLA STARS SELECTION

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

One-night anniversary stay in our Premier Seaview Room

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

A 30-litre barrel of draft beer

Tiffany chairs for all guests

Ten bottles of house wine

150 pieces of pass-around canapés

BLISS MENU

Six-course Chinese cuisine individually-plated

精选三式拼盘
金牌碳烧约克猪腩肉，海蜇挂爐烧鸭，奇异话梅虾

BLISS TRILOGY

five spice roasted Yorkshire pork belly,
roasted duck with jellyfish,
crispy prawn with kiwi and plum sauce

花菇干贝鲍鱼炖鸡汤

DOUBLE-BOILED ABALONE SOUP

flower mushroom, dried scallop

碧绿烧汁德国排骨

BAKED SPARE RIB

seasonal greens, barbecue sauce

油浸比目鱼柳

DEEP-FRIED HALIBUT FILLET

light soya sauce

金汤虾球稻庭面

STEWED INANIWA UDON

prawn in golden pumpkin sauce

鲜果柚子雪芭

CHILLED YUZU SORBET

mixed fruits

BLISS MENU

Four-course Western cuisine individually-plated

NORWEGIAN SALMON GRAVLAX

salmon roe, roasted cauliflower purée, pine nut, crispy quinoa,
dill-lemon dressing

VELOUTÉ OF KABOCHA SQUASH

confit pumpkin, roasted seeds, truffle chantilly, pumpkin oil

SLOW-COOKED CORN-FED CHICKEN ROULADE

parsley mashed potato, glazed baby carrots, shiso edamame,
rosemary-garlic chicken jus

OR

PAN-SEARED SNAPPER FILLET

caramelised radish, roasted aubergine caviar, crispy potato,
noilly prat beurre blanc

LEMON FRANGIPANE TART

raspberry jam, mango passion fruit pulp, opalys whipped ganache

COFFEE AND TEA

UNITY MENU

Six-course Chinese cuisine individually-plated

精选三式拼盘
海蜇花雕醉鸡卷，青芥酱千丝香芒虾，蜜汁明炉叉烧

UNITY TRILOGY

drunken chicken roll with jellyfish,
kataifi prawn roll with mango and wasabi mayonnaise,
roasted honey-glazed USA Kurobuta jowl steak

松茸菇干贝螺头炖鸡汤

DOUBLE-BOILED CHICKEN SOUP

matsutake mushroom, whole dried scallop, sea whelk

八头汤鲍灵芝菇扒菜苗

BRAISED AUSTRALIAN 8-HEAD ABALONE

lingzhi mushroom, seasonal greens

雪菜肉丝蒸鳕鱼

STEAMED CHILEAN COD FISH

shredded pork, preserved vegetable

上汤大虾皇手拉面

STEWED HANDMADE NOODLES

king prawn in superior broth

杨枝甘露伴香草雪糕

CHILLED MANGO CREAM

pomelo, sago, vanilla ice cream

UNITY MENU

Four-course Western cuisine individually-plated

YELLOW FIN TUNA TATAKI

arugula salad, crispy brioche, citrus aioli, pearl onion,
honey-lime dressing

SEARED HOKKAIDO SCALLOP

braised green turnip, lobster bisque emulsion, paprika tuile

BRAISED O'CONNOR BEEF SHORT RIB

smoked potato mousseline, broccolini, pickled mustard seeds,
green peppercorn sauce

OR

BAKED SEABREAM FILLET

smashed violet potato, king oyster mushroom, bottarga,
black garlic, salsa verde

OLIVE OIL STEAMED CHOCOLATE CAKE

Gianduja chocolate namelaka, fresh berries, hazelnut snow,
Madagascar vanilla mascarpone cream

COFFEE AND TEA

ETERNITY MENU

Six-course Chinese cuisine individually-plated

精选三式拼盘

海蜇乳猪件，黑松露烟肉卷，鸡肉酥脆蚧枣

ETERNITY TRILOGY

suckling pig with jellyfish,
bacon roll with shrimp paste and black truffle
deep-fried crab meat dumpling with chicken floss

花菇鸳鸯贝炖浓鸡汤

DOUBLE-BOILED THICK CHICKEN BROTH

duo of scallops, flower mushroom

五头汤鲍豆根松菇扒菜苗

BRAISED AUSTRALIAN 5-HEAD ABALONE

beancurd stick, Hon-Shimeji mushroom, seasonal greens

糖心黑蒜酱蒸智利鳕鱼

STEAMED CHILEAN COD FISH

black garlic, light soya sauce

香煎鹅肝拼荷香腊味饭

STEAMED FRAGRANT RICE WITH PAN-FRIED FOIE GRAS

chinese sausage wrapped in lotus leaf

冻莲子元肉雪耳炖挑胶

CHILLED PEACH RESIN

snow fungus, lotus seed, red dates, longan

ETERNITY MENU

Five-course Western cuisine individually-plated

CHILLED ANGEL HAIR PASTA

jumbo lump crab meat, candied lemon, avruga caviar,
tobiko, cold tomato consommé

CREAM OF CAULIFLOWER

poached egg, purple cauliflower florets, hazelnut oil

PAN-SEARED DUCK FOIE GRAS

smoked duck fillet, fig compote, aged balsamic vinegar,
port wine jus

LEMON VERBENA SORBET

pistachio powder, spiced crispy meringue

SLOW-COOKED US PRIME BEEF TENDERLOIN

“nikko” potato, yellow chanterelle mushroom, shanghai greens,
bordelaise sauce

OR

PISTACHIO CRUSTED COD FILLET

sweet potato mousseline, romanesco, caper-lemon butter sauce

WHITE CHOCOLATE TROPICAL DELICE

mango and pineapple crèmeux, coconut dacquoise, lychee sorbet

COFFEE AND TEA

TRINITY MENU

Six-course Chinese cuisine individually-plated

精选三式拼盘
海蜇乳猪件，香煎法国鹅肝挂炉鸭，橙花虾球

TRINITY TRILOGY

suckling pig with jellyfish,
pan-fried foie gras with roasted duck,
crispy prawn with orange sauce

红烧蚧肉绣球燕窝汤

BRAISED BIRD'S NEST AND CRAB MEAT DUMPLING

supreme broth

瑶柱液五头汤鲍自制豆腐扒菜苗

BRAISED AUSTRALIAN 5-HEAD ABALONE

homemade tofu, seasonal greens in conpoy sauce

虫草花凤丝蒸智利鳕鱼

BAKED CHILEAN COD FISH

cordyceps flower, shredded chicken

松露油香煎北海道带子伴上汤天使面

ANGEL HAIR PASTA IN SUPERIOR SAUCE

pan-fried hokkaido scallop, truffle oil

话梅冻，马蹄条，香芝糯米糍

chilled sour plum jelly,
deep-fried water chestnut cake,
sesame mango mochi

TRINITY MENU

Six-course Western cuisine individually-plated

SOUS VIDE BOSTON LOBSTER

tiger prawn, cucumber, yellow radish, rosemary crouton,
citrus, orange-mango dressing

VELOUTÉ OF ASPARAGUS AND GREEN PEAS

semi boiled egg, wild mushroom fricassée,
24-months aged comte cheese

ROASTED JUMBO SCALLOPS

Jerusalem artichoke purée, mandarin orange supreme,
black truffle, sour plum tuile

TOMATO BASIL SORBET

extra virgin olive oil snow, Greek yoghurt emulsion

CHARRED KAGOSHIMA A4 BEEF TENDERLOIN

roasted herb potato, mini yellow squash, seasonal vegetables,
truffle beef jus

OR

ATLANTIC COD FILLET

leek compote, purple cauliflower, char roe, morel cream sauce

JIVARA CHOCOLATE CRÉMEUX

strawberry lime confit, flourless chocolate cake, hazelnut gelato

PETIT FOUR

COFFEE AND TEA