



CAPELLA

SINGAPORE

*Sentosa Room*

An intimate celebration





Designed to accommodate up to 180 guests, our Sentosa Rooms features floor-to-ceiling windows that overlook the magnificent vistas of the South China Sea and tropical lush greenery.

## ALL PACKAGES ARE INCLUSIVE OF

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

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- A bottle of wine for each guaranteed ten persons
  - Free flow of soft drinks served throughout the event
    - A bottle of champagne for toasting

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- Elegant floral arrangements for reception table, centerpiece and four floral stands or stage backdrop
  - Selection of wedding invitation designs 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

## JOY

**\$2088\*\* per table of 10 persons | lunch**

- Choice of six-course Chinese cuisine served individually-apportioned or four-course Western cuisine served individually-plated
- One night stay in our Premier Seaview Room on your wedding night (inclusive of romantic honeymoon amenities and \$100 in-room dining credit)
  - Choice of two Capella Stars

## SERENITY

**\$2288\*\* per table of 10 persons | dinner**

- Choice of eight-course Chinese cuisine served individually-apportioned or four-course Western cuisine served individually-plated
- One night stay in our Premier Seaview Room on your wedding night (inclusive of romantic honeymoon amenities and \$100 in-room dining credit)
  - Choice of three Capella Stars

## FELICITY

**\$258\*\* per person | lunch or dinner**

- Choice of six-course Chinese or five-course Western cuisine served individually-plated
- Two night stay in our One Bedroom Villa on your wedding night (inclusive of romantic honeymoon amenities and \$100 in-room dining credit)
  - Choice of three 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 till 2 September 2024 and subject to changes without prior notice.



## CAPELLA STARS SELECTION

One-night stay in our Premier Garden Room for your entourage

Exclusive use of the patio as a solemnisation venue  
(excluding set up, decoration and audio-visual system)

Corkage waiver for all wines and champagne

Corkage waiver for up to 10 bottles of liquor

Complimentary valet parking for all guests

Choice of tiffany chairs for all guests

A 30-litre barrel of draft beer

150 pieces of pass-around canapés

## JOY

Six-course Chinese cuisine individually-apportioned

### 五福大拼盘

花皮乳猪件，川辣水晶粉皮鲍贝，  
橙花汁鳕鱼粒，飞鱼仔鲜果虾沙律，玫瑰酱油鸡

#### JOY PLATTER

suckling pig,  
marinated spicy crystal vermicelli with pacific clam,  
deep-fried chilean seabass with orange sauce,  
fresh fruit prawn salad with tobikko,  
marinated chicken in soy sauce

### 鲜人参菜胆鲍鱼炖鸡汤

#### DOUBLE-BOILED ABALONE SOUP

fresh ginseng, chicken, chinese cabbage

### 黑椒酱炒芦笋带子拼腐皮海鲜卷

#### COMBINATION OF

wok-fried prawn with black pepper sauce,  
deep-fried seafood beancurd roll

### 港式蒸星斑

#### STEAMED STAR GAROUPA

Hong Kong-style

### 脆瑶柱双菇银芽伊府面

#### STEWED EE-FU NOODLE

duo of mushrooms, beansprouts, chives, crispy dried scallop

### 椰汁白果芋泥

#### YAM PASTE

coconut cream, ginkgo

## JOY

Four-course Western cuisine individually-plated

### **CHARRED SPANISH OCTOPUS**

romanesco florets, hazelnut, saffron aioli, lemon,  
romesco sauce

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### **VEGETABLE CONSOMMÉ**

wild mushroom tortellini, garden vegetables, wolfberry

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### **PAN-SEARED BARRAMUNDI FILLET**

brussel sprout, fingerling potato, leek compote  
caper-chive butter sauce

*OR*

### **ROASTED CORN-FED CHICKEN LEG**

truffle potato mousseline, crispy pea-butternut salad,  
morel mushroom cream sauce

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### **OPALYS CHOCOLATE CHEESECAKE**

caramelised banana, Ethiopian coffee whipped ganache,  
pain d'épices biscuit

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### **COFFEE AND TEA**

# SERENITY

Eight-course Chinese cuisine individually-apportioned

五福大拼盘  
烧肉，海蜇日式八爪鱼，青芥酱脆蚧枣，蜜汁明炉叉烧，烧汁烟肉卷

## SERENITY PLATTER

roasted pork belly,  
chilled octopus with jellyfish,  
deep-fried crab meat dumpling with wasabi sauce,  
roasted honey-glazed usa Kurobuta jowl steak,  
bacon roll with shrimp paste and barbecue sauce

羊肚菌干贝海参炖鸡

## DOUBLE-BOILED CHICKEN SOUP

French morel mushroom, dried scallop, sea cucumber

山楂话梅陈皮骨

## BRAISED SPARE RIBS

hawthorn sauce

金银蒜蒸海斑/顺壳鱼

## STEAMED SEA GAROUPA OR SOON HOCK

duo of garlic

八头汤鲍皇帝菇扒菜苗

## BRAISED 8-HEAD ABALONE

king mushroom, seasonal greens

脆皮风沙鸡

## ROASTED CHICKEN

crispy golden garlic

脆米腊味糯米饭

## STEAMED GLUTINOUS RICE

assorted preserved meat, crispy rice

菠萝草梅西米露

## CHILLED STRAWBERRY CREAM

pineapple, sago

## SERENITY

Four-course Western cuisine individually-plated

### **AHI TUNA TATAKI**

pickled white radish, roasted sesame, pearl onion, dried chili strips  
crispy egg, ginger ponzu dressing

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### **CREAM OF FOREST MUSHROOM SOUP**

poached egg, trumpet mushroom, Parmigiano-Reggiano

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### **MISO GLAZED GROUPER FILLET**

violet mashed potato glazed baby carrot, crispy garden pea,  
Japanese bonito sauce

*OR*

### **BRAISED O'CONNOR BEEF SHORT RIB**

smoked potato with parsley, porcini mushroom, Shanghai green,  
natural braised sauce

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### **MADAGASCAR VANILLA VACHERIN**

lime and yuzu cream, fresh berries, mango curd, coconut snow

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### **COFFEE AND TEA**

## FELICITY

Six-course Chinese cuisine individually-plated

精选三式拼盘  
黑椒蒜香烧鳗鱼，香煎法国鹅肝，麦片虾

### FELICITY PLATTER

baked eel with garlic with black pepper sauce,  
pan-fried french foie gras,  
deep-fried prawn with cereal

虫草花竹笙鲍鱼炖鸡汤

### DOUBLE-BOILED ABALONE SOUP

cordyceps flower, bamboo pith, chicken

芝麻酱薯茸美国烤鸭

### SMOKED AMERICA DUCK BREAST

mashed potato, jasmine tea leaf

豆酥蒸智利鳕鱼

### STEAMED CHILEAN COD FISH

fermented bean crumbs, crispy conpoy

麻辣龙凤扒上海面

### SPICY STEWED SHANGHAI NOODLE

chicken, prawn, eggplant

蘆荳香茅冻伴荔枝雪芭

### CHILLED LEMONGRASS JELLY

aloe vera, lychee sorbet

# FELICITY

Five-course Western cuisine individually-plated

## **SUPREME CRAB SALAD**

citrus gazpacho, mango salsa, tobiko, iceberg lettuce,  
avocado, mantou croutons

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## **CAULIFLOWER VELOUTÉ**

purple cauliflower florets, black truffle, pecorino cheese

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## **CARAMELISED DUCK FOIE GRAS**

frequent pear chutney, sourdough bread tuile, port wine jus

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## **SNAPPER FILLET "A LA PLANCHA"**

pumpkin mashed, green asparagus, shiso edamame,  
noilly prat beurre blanc

*OR*

## **PISTACHIO CRUSTED BEEF TENDERLOIN**

sautéed rosemary potato, chanterelle mushroom,  
heirloom baby carrot, green peppercorn sauce

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## **SALTED CARAMEL CHOCOLATE TART**

Manjari chocolate crèmeux, tiramisu cream, hazelnut textures

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## **COFFEE AND TEA**