
Life as a Celebration
CLAUDINE
2026/27 Events Kit
CLAUDINE



About Claudine

Welcome to Claudine, a French neo-brasserie in Dempsey Hill by award-winning Chef-Patron Julien Royer and The Lo & Behold Group.

Here, two distinct dining experiences invite guests to savour life's simple pleasures: a grand Dining Room set within a beautifully preserved colonial chapel, where celebrations naturally unfold; and La Terrace, a welcoming retreat perfect for unhurried moments.

Come as you are to this wonderful, eclectic space; how lovely life can be if one takes the time to eat!

As featured in:

Tatler Best 20 Restaurants 2024, 2025, 2026
MICHELIN Guide Singapore 2024, 2025, 2026
Asia's 50 Best Restaurants 2023


A Grand Venue Unlike Any Other

Venue Overview



Full Venue Buyout

An all-encompassing setting for larger get-togethers—elegant, expansive and entirely yours.

Capacity: 400 standing

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1. Dining Room

A grand dining hall set within a restored 1930s chapel, blending heritage charm with a lively, convivial atmosphere.

Capacity: 104 seated | 150 standing

2. La Terrace (Indoor)

A welcoming, intimate retreat where unhurried moments unfold in good company.

Capacity: 30 seated | 60 standing

3. La Terrace (Outdoor)

A breezy, pet-friendly terrace amid Dempsey Hill's lush greenery, reminiscent of the gardens of Provence.

Capacity: 100 standing

4. Private Dining Room

An intimate space designed for cherished gatherings and special occasions.

Capacity: 10 seated

The Space

Full Venue Buyout

A full venue buyout offers the exclusivity and versatility to transform the entire space—from the elegant Dining Room to the tranquil La Terrace—into a distinctive setting for unforgettable moments.

The space comfortably hosts seated dinners, cocktail-style receptions, and bespoke gatherings, each uniquely tailored to your occasion.

Capacity

400 standing

For more information, kindly direct your enquiries to events@claudinerestaurant.com, and a member of our team will be in touch.

Custom configurations available. Terms and conditions apply.



The Space

Dining Room

Set within a beautifully restored 1930s chapel, Claudine's main dining room balances heritage charm with a lively, convivial spirit. Warm lighting, plush banquettes, and soaring ceilings create an atmosphere that feels both elegant and inviting—perfect for a host of occasions.

Capacity

104 seated | 150 standing

Minimum Spend

LUNCH
Monday to Friday: $10,000++
Saturday & Sunday: $30,000++

DINNER
Sunday to Thursday: $20,000++
Friday & Saturday: $30,000++

Minimum spends may vary on Public Holidays and the eve of Public Holidays.
The allotted time slot for lunch is 11:30am to 4:00pm, and for dinner, 6:00pm to 11:00pm.
These timings include teardown and the time required to clear and return the Venue.
Other terms and conditions apply.



The Space

La Terrace

Tucked behind Claudine, La Terrace is a welcoming retreat inspired by the terraces of Provence. Designed to feel like stepping into a friend's home, it offers an intimate indoor seating and a pet-friendly outdoor terrace for everyday dining, unhurried moments, and celebratory gatherings alike.

Capacity

Indoor: 30 seated | 60 standing
Outdoor: 100 standing

Minimum Spend

WEEKDAYS
Sunday dinner to Friday lunch
$5,000++

WEEKENDS
Friday dinner to Sunday lunch
$7,500++

Minimum spends may vary on Public Holidays and the eve of Public Holidays.
The allotted time slot for lunch is 11:30am to 4:00pm, and for dinner, 6:00pm to 11:00pm.
These timings include teardown and the time required to clear and return the Venue.
Other terms and conditions apply.



The Space

Private Dining Room

The Private Dining Room offers an intimate setting for cherished gatherings and special occasions. Thoughtfully appointed with handcrafted details—pressed floral panels, soft fluted textures, and a warm, neutral palette—the room balances grace with ease.

Cosy yet refined, it is well-suited for everything from milestone celebrations to meaningful gatherings.

Capacity

10 seated

Minimum Spend

LUNCH
Monday to Friday: $1,000++
Saturday & Sunday: $1,500++

DINNER
Monday to Sunday: $2,000++

FULL DAY
$3,500++

Minimum spends may vary on Public Holidays and the eve of Public Holidays.
Other terms and conditions apply.




Comforting French Fare Everyday

Set Menu

3 Course
$168++ / GUEST

SEABREAM CARPACCIO
BLOOD ORANGE, LEMON ZEST, EXTRA VIRGIN OLIVE OIL

PACIFIC BLACK COD
SAFFRON CONFIT FENNEL & POTATO, BOUILLABAISSE

'PARITEROLE'
PECAN PRALINE, VANILLA, DARK CHOCOLATE

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4 Course
$218++ / GUEST

SCALLOP CRUDO
KOHLRABI PICKLE, SMOKED CREAM, CHIVE OIL

SPOT PRAWN RAVIOLO
TARRAGON, LOBSTER CONSOMMÉ

GRILLED BEEF TENDERLOIN
CONFIT SHALLOT, BONE MARROW, KAMPOT PEPPER SAUCE

'PARITEROLE'
PECAN PRALINE, VANILLA, DARK CHOCOLATE

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5 Course
$278++ / GUEST

SCALLOP CRUDO
KOHLRABI PICKLE, SMOKED CREAM, CHIVE OIL

SPOT PRAWN RAVIOLO
TARRAGON, LOBSTER CONSOMMÉ

PACIFIC BLACK COD
SAFFRON CONFIT FENNEL & POTATO, BOUILLABAISSE

GRILLED BEEF TENDERLOIN
CONFIT SHALLOT, BONE MARROW, KAMPOT PEPPER SAUCE

'PARITEROLE'
PECAN PRALINE, VANILLA, DARK CHOCOLATE

ADD-ONS:

2 Kinds of Canapés
$12 / GUEST

3 Kinds of Canapés
$18 / GUEST

All menus are served with our house-made bread and signature Ibérico butter, and include complimentary free-flow non-alcoholic beverages.

Dietary restrictions can be catered to on request.



Standing Menu

Classic
$148++ / GUEST

4 Savoury Canapés,
3 Big Bites,
1 Dessert Canapé

Light
$100++ / GUEST

5 Savoury Canapés,
2 Dessert Canapés

Savoury Canapés

PORK RILLETTES
SHALLOT PICKLES

TAPIOCA FRITTERS
VIN JAUNE GEL

PÂTÉ DE CAMPAGNE
BLACK TRUMPET MUSHROOMS

ONION & COMTÉ TARTE
MUSHROOM POWDER

CARROT & CUMIN TARTELETTE
FENNEL FLOWER

SARDINE TOAST
SOURDOUGH, AIOLI

PETUNA TROUT TACO
DILL CONDIMENT

PISSALADIÈRE TARTE
ANCHOVIES, OLIVES

PRAWN TARTARE
YUZU CREAM

STEAK TARTARE
AUSTRALIAN TENDERLOIN

BOTAN EBI TACO
+ $10 / GUEST

CAVIAR ON TOAST
+ $28 / GUEST

Big Bites

RICOTTA AND SAGE RAVIOLI
BROWN BUTTER, WALNUTS

ROASTED SUNCHOKES
CRISPY SHALLOTS, BROWN BUTTER FOAM

BRAISED WAGYU BEEF CHEEK
RED WINE JUS, VEGETABLES

COD BRANDADE
POTATO FOAM, CARAMELISED ONIONS

CHICKEN ALBUFERA
PILAF RICE, CRISPY CHICKEN SKIN

MINI OCTOROLL
ROMESCO AIOLI, MICRO ARUGULA

Dessert Canapés

‘PARITEROLE’
PECAN PRALINE, VANILLA, DARK CHOCOLATE

BRUSSELS-STYLE WAFFLES
BERRIES, CHANTILLY, CHOCOLATE

CLAUDINE PAVLOVA
BASIL, FRESH FRUIT

CITRUS TARTELETTE
ORGANIC GRAPEFRUIT, LEMON AND ORANGE





Live Stations

Charm guests and whet appetites with our live stations—from freshly shucked oysters and beautifully sliced cheeses and charcuterie to hearty Chou Farci and Atlantic Turbot.

Cold Stations

CHEESE PLATTER — $22++ / GUEST
FROM THE CELLARS OF MASTER AFFINEURS

FRESHLY SHUCKED OYSTERS — $20++ / GUEST
MAJESTIC OYSTER NO.3 JACQUES COCOLLOS

CHARCUTERIE PLATTER — $32++ / GUEST
CLAUDINE PÂTÉ CROUTE, AUVERGNE HAM,
SAUCISSON, BREAD AND CONDIMENTS

Hot Stations

CHOU FARCI — $38++ / GUEST
2024 WORLD CHAMPION CHOU FARCI
STUFFED CABBAGE, GASCON BACON, FOIE GRAS

ROASTED ATLANTIC TURBOT — $48++ / GUEST
GRENOBLOISE SAUCE, LEMON, CROUTONS

Live Stations are available as an add-on for exclusive hire events.
Minimum orders of 30 pax apply.



Claudine Truck Bites

Bring the warmth of our kitchen to the heart of the celebration with comforting, made-to-order bites served from our Claudine Truck.

Any 2 Bites
$38++ / GUEST

Any 3 Bites
$48++ / GUEST

Bites

TAPIOCA FRITTERS
VIN JAUNE GEL

OCTOROLL
ROMESCO AIOLI, MICRO ARUGULA

HAM & CHEESE
JAMBON DE PARIS, ST. NECTAIRE

TRUFFLE & CHEESE SANDWICH
BLACK TRUFFLE, ST. NECTAIRE

MERGUEZ & SALSA SANDWICH
TOASTED BUN, SPICY SAUSAGE, SALSA

PORK SAUSAGE & HERB SALSA
BAGUETTE, CHIMICHURRI

Claudine Truck Bites are available as an add-on for La Terrace exclusive hire events. Subject to weather conditions and minimum orders of 30 pax apply.

Beverage Packages

Classic*

$78++ / GUEST

HOUSE WINE
SPARKLING WINE | WHITE WINE | RED WINE

HOUSE SPIRITS
KETEL ONE VODKA | BEEFEATER GIN
MONKEY SHOULDER BLENDED MALT SCOTCH
HAVANA 3 RUM | DON JULIO BLANCO TEQUILA

DRAUGHT BEER
WARSTEINER PILSENER

Signature Cocktails**

SELECTION OF 3 at $20++ / GUEST

NEGRONI

WHISKEY SOUR

OLD FASHIONED

APEROL SPRITZ

SOUTHSIDE FIZZ

DAIQUIRI

MARGARITA

Premium*

$108++ / GUEST

SOMMELIER'S SELECTION
CHAMPAGNE | WHITE WINE | RED WINE

PREMIUM SPIRITS
GREY GOOSE VODKA | HENDRICK'S GIN
MACALLAN 12 YEARS DOUBLE CASK
DIPLOMÁTICO RESERVA RUM | DON JULIO REPOSADO TEQUILA

DRAUGHT BEER
WARSTEINER PILSENER

Non-Alcoholic

$28++ / GUEST

MOCKTAILS
EARL GREY PASSIONFRUIT | YUZU FIZZ

SOFT DRINKS
COKE | COKE ZERO | SPRITE

CHILLED JUICES
APPLE | ORANGE

HOT BEVERAGES
COFFEE | TEA

NORDAQ FILTERED WATER
STILL | SPARKLING

All prices listed above are for a 2-hour package. Hourly extension charges will apply.
Extension of beverage packages beyond midnight are subject to additional charges.

**Inclusive of a selection of non-alcoholic free-flow beverages.*
***Available as an add-on to any alcoholic package.*





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Essentials & Enhancements

Considered touches to complete every experience.

CUSTOM COLLATERALS
Printed menus, tented place cards, seating chart, and table numbers.

AV EQUIPMENT
In-house sound system and two wireless microphones available for use.

CARPARK FACILITIES
Complimentary on-site parking (30 lots).

PARTNERED VENDOR RATES
Engage AV services, florists, rent furniture through us for preferential rates.

VENUE EXTENSION
Extensions of booking hours beyond 11:00PM are subject to an additional charge of:

DINING ROOM
$2,000++ per hour

LA TERRACE
$1,000++ per hour

Where multiple spaces are used, the higher extension rate will apply.

Extension fees also apply for overnight setup and food and beverage services outside our normal operating hours.



Terms & Conditions

1 **BOOKING CONFIRMATION**

A 50% deposit is required upon confirmation, with the remaining balance payable no later than one week prior to the event. For bookings made 14 days or less prior to the event, full payment is required for confirmation.

2 **PRE-EVENT TASTING**

Available upon confirmation of the event:

- Dining Room: Complimentary tasting for two (2) guests.
- La Terrace: Tasting can be arranged at the selected menu price.

3 **MENU SELECTION**

Menus are subject to seasonal availability and may change accordingly.
Dietary requirements should be communicated at least two weeks prior to event.

4 **GUEST ATTENDANCE**

The event will be based on a minimum guaranteed number of guests, which will be reflected in the final billing. Should adjustments be required, we kindly ask for written notice at least 7 days in advance, subject to availability.

5 **CORKAGE POLICY**

- Wine: $75++ per bottle, or 1-for-1 waiver
- Spirits: $150++ per bottle, or 1-for-1 waiver

A maximum number of bottles will apply to the 1-for-1 waiver depending on your chosen space, with standard corkage fees applicable thereafter.
Kindly note that only duty-paid wines and spirits will be permitted.

6 **EVENT DÉCOR & SETUP**

You are welcome to bring your own décor or engage external vendors.
We kindly ask that all setups are freestanding (no adhesives, nails or fixtures), with items to be removed immediately after the event.

7 **CANCELLATION POLICY**

In the event of cancellation, the deposit shall be forfeited based on the minimum spend agreed:

- 30 days or more prior to event: 50% of minimum spend
- 8–29 days prior to event: 75% of minimum spend
- Within 7 days of event: 100% of minimum spend

Please note payment via Kris+ is not applicable to events.



CLAUDINE

Enquire With Us

For event enquiries, please contact:

Claudine Events Team

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