



CLAUDINE

*Life, as a Celebration*

EVENTS KIT



## About Claudine

Welcome to Claudine, a French neo-brasserie by Julien Royer and The Lo & Behold Group.

We present an intimate side of French cuisine, inspired by honest home-cooking and convivial meals—you'll see that *joie de vivre* is often found in good food that puts you in a dream, wine that makes you sing and glorious company that lifts your spirits. Come as you are to this wonderful, eclectic space; how lovely life can be if one takes the time to eat!

Claudine is proud to be #85 on the Asia's 50 Best Restaurants list in 2023.

It's not often that you'll find a place you can truly call your "dream venue". With interiors full of character, French cooking that nourishes the soul and genuine, personable service—even your fussiest guests will leave with a smile on their face.

Claudine is where the most elegant parties feel like home.

[@CLAUDINERESTAURANT](#)



“The staff are always warm and you can really feel the sincerity and pride they have towards their food and service standards.”

—SOPHIA & MATTHEW



A GRAND *Venue* UNLIKE OTHERS



## *Space Overview*

An old colonial chapel is transformed into a home; every aspect of our space has been thoughtfully designed to feel elegant, not without an air of warmth.

From a carefully preserved stained glass window at the bar and lounge to the sprawling main dining hall, Claudine presents a versatile space for all events and functions, with plenty of opportunity to mingle and network.

SEATING CAPACITY

**Exclusive**

ALL SPACES

80 seated / 150 standing

**Semi-Private**

CONFIGURATION OPEN TO DISCUSSION

40 seated / 75 standing

MINIMUM SPENDS STARTING FROM

Lunch S\$20,000<sup>++</sup> (Weekday)

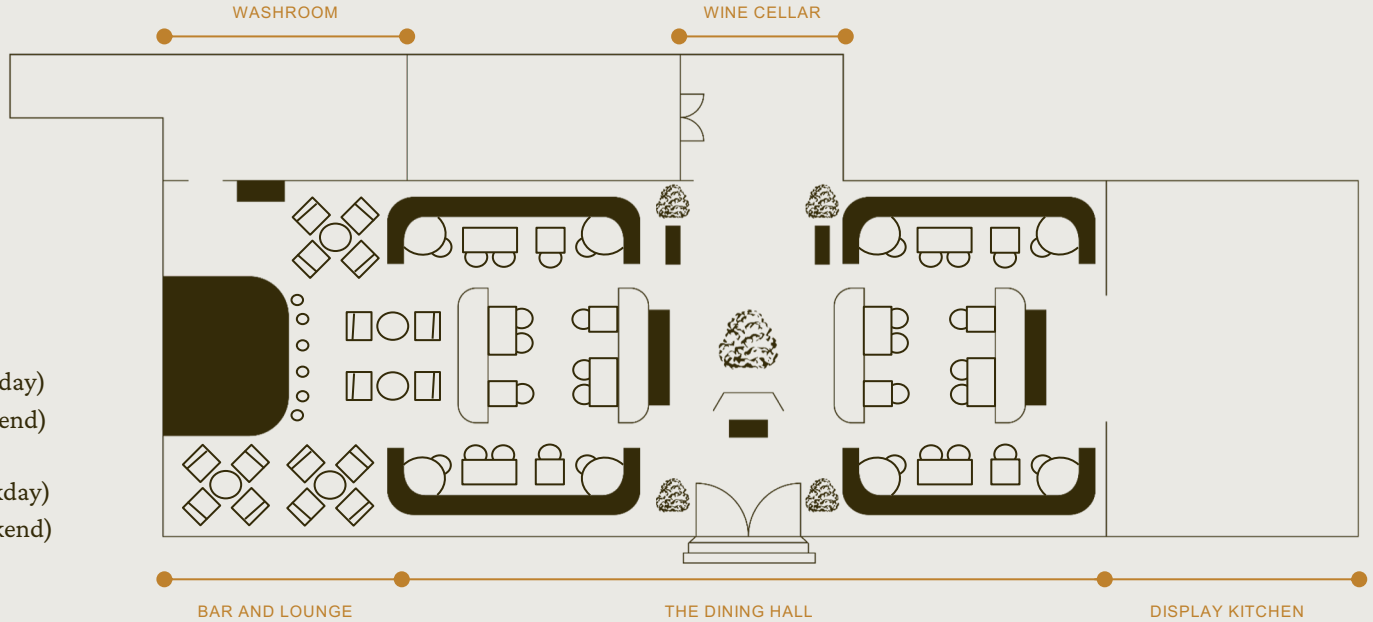
S\$30,000<sup>++</sup> (Weekend)

Dinner S\$30,000<sup>++</sup> (Weekday)

S\$40,000<sup>++</sup> (Weekend)

Full Day S\$60,000<sup>++</sup>

*Semi-Private starts at S\$ 8,000<sup>++</sup> for lunch and  
S\$ 14,000<sup>++</sup> for dinner.*





## *The Dining Hall*

Watch life unfold under our roof in a space thoughtfully designed to invite conversation, both loud and intimate.

Claudine's grand dining hall sets the perfect stage for a host of occasions—from lavish celebrations to mark a milestone, lively corporate events worth the while, and unforgettable wedding lunches that last a lifetime.





## *Bar and Lounge*

A tall, brass bar is sheltered by the chapel's original stained glass window—a beautiful backdrop to a hive of activity.

Recline for a pre-dinner *réjouissance* or find an intimate corner for spirited moments in a space that exemplifies the joy of being surrounded, and celebrated, by the people you love.



## *La Petite Terrace*

Our alfresco dining area, situated at the entrance of our abode, is a wonderful and casual little pocket of space to take a moment away from the festivities.

La Petite Terrace greets you with a selection of savoury bites and refreshing cocktails before you head back into the heart of the party.

*La Petite Terrace is available as an add-on for exclusive hire events; subject to weather conditions.*



COMFORTING *French Fare* EVERYDAY



## *The Cuisine*

Lunch or dinner, you'll find nurturing hands and thoughtful service at every meal.

Our kitchen dishes out sharing platters and signatures that tickle our warmest memories of home-cooking; it's an elevated experience, but it's one that nourishes the soul and leaves your guests feeling right at home.

# Set Menus

Menus are specially curated based on seasonality and guest preferences.

Our team will work with you to curate a menu that best suits your occasion.

ADD-ON TO COURSE:  
CANAPÉS

2 KINDS—S\$12<sup>/GUEST</sup>

3 KINDS—S\$18<sup>/GUEST</sup>

## 3 COURSE

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### SEABREAM CARPACCIO

*blood orange, lemon zest*

### PACIFIC BLACK COD

*leek and nori fondue, chardonnay ginger nage*

### PARITEROLES

S\$148\*\*

## 4 COURSE

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### COLD ANGEL HAIR PASTA & CAVIAR

*shio kombu, truffle, kristal caviar*

### SPOT PRAWN RAVIOLI

*lobster consommé*

### KAMPOT PEPPER TENDERLOIN

*confit shallots, bone marrow*

### PARITEROLES

S\$198\*\*

## 5 COURSE

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### SCALLOP CRUDO

*kohlrabi pickles, smoked cream,  
chive oil*

### BROWN MUSHROOM & MORELS RAVIOLI

*parsley puree, Camargo vinegar,  
parmesan, pine nut*

### PACIFIC BLACK COD

*leek and nori fondue, chardonnay  
ginger nage*

### KAMPOT PEPPER STEAK

*confit shallots, bone marrow*

### PARITEROLES

S\$258\*\*

# Standing Dinners

Discover our selection of canapés, perfect for networking, receptions and casual celebrations.

STANDING DINNER  
6 canapés, 2 big bites, 1 dessert, 2 mignardises

CARROT CUMIN TARTELETTE  
*fennel flower*

SAINT NECTAIRE CROQUETTES  
*vin jaune gel*

PETUNA TROUT TACO  
*dill condiment*

SARDINE TOAST  
*sourdough bread, aioli*

PORK RILLETTES  
*shallot pickles*

ONION & COMTE TARTELETTE  
*cep praline*

MINI OCTOROLL  
*herb coulis, piquillos*

WAGYU BEEF CHEEKS  
*mashed potatoes, vegetables*

CLAUDINE PAVLOVA  
*basil, fresh fruits*

MADELEINES & SALTED CARAMEL BONBONS

S\$168\*\*





SAVOURY CANAPÉS



BIG BITES



DESSERT & MIGNARDISES

## *Live Stations*

Whet appetites with freshly shucked oysters or a spread of homemade charcuterie, or wind down the evening with a selection of cheeses.

Lend a more personal touch to your event with our live station options, expertly manned by our team.

*Live stations are available as an add-on for exclusive hire events.*





# Wine Package

Head Sommelier, Geoffrey Leotot, curates an exquisite selection of labels across the wine world—that truly embodies our philosophy.

<p>BASIC WINE PACKAGE <i>free-flow</i></p> <hr/>	<p>SOMM'S SELECTION WINE PACKAGE <i>free-flow</i></p> <hr/>	<p>PREMIUM WINE PACKAGE <i>free-flow</i></p> <hr/>
<p>BEER</p>	<p>BEER</p>	<p>BEER</p>
<p>HOUSE WHITE WINE</p>	<p>SPARKLING WINE</p>	<p>PREMIUM CHAMPAGNE</p>
<p>HOUSE RED WINE</p>	<p>WHITE WINE</p>	<p>PREMIUM WHITE WINE</p>
	<p>RED WINE</p>	<p>PREMIUM RED WINE</p>
	<p><i>Wines recommended by our Head Sommelier</i></p>	<p><i>Champagnes and wines recommended by our Head Sommelier</i></p>
<p>\$78**/GUEST</p>	<p>\$158**/GUEST</p>	<p>\$228**/GUEST</p>



# Bar Package

Claudine's signature cocktails also mirror our cuisine and pander to all palates for a refreshing start to a feast or a joyous journey into the night, designed by our head bartender, Gary Kang. Santé!

BASIC BAR PACKAGE  
*free-flow*

HOUSE-POUR SPIRITS

MIXERS

BEER

\$78<sup>++</sup>/GUEST

PREMIUM BAR PACKAGE  
*free-flow*

WELCOME COCKTAIL

SPIRITS

MIXERS

BEER

S\$158<sup>++</sup>/GUEST



# *Non-Alcoholic Package*

For the non-alcoholic drinkers, a selection of thoughtfully crafted cocktails and beverages continue to delight the palate and complement our cuisine.

## NON-ALCOHOLIC PACKAGE

*free-flow*

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### MOCKTAIL

*choice of one type*

### JUICE

*choice of orange or apple*

### SOFT DRINK

*choice of coke or sprite*

### COFFEE

*black / white*

### TEA

*english breakfast*

### WATER

*still / sparkling*

\$22\*\*/GUEST



YOUR *Elevated* EXPERIENCE

*La  
Petite  
Terrace*

FRI—SUN  
5—10PM

*@la PetiteTerrace  
la PetiteTerrace.com*

# Amenities

## PARKING

Complimentary parking is available on Claudine's premises.

## AV SUPPORT

Wireless microphone, speakers for your event's needs, by request.

## ENTRANCE BILLBOARD

Customisable to feature your event/occasion.

## USE OF LA PETITE TERRACE TRUCK

Available for exclusive hire; subject to weather conditions. Please discuss with us so that we may assist with creating and serving canapés/champagnes from the truck.



# Vendor Rate Card

Claudine is connected first-hand to a network of partners, including event planners, transportation providers, DJs and floral vendors. There's no need to sweat your own party—we're happy to work closely with you to make your dream event as seamless as can be.

HUMID  
HOUSE

**Colossal**  
weddings

EVENTS KIT



CLAUDINE

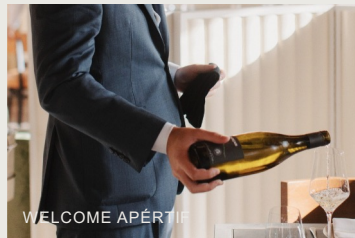




BESPOKE TABLE SETTING



TABLESIDE SERVICE



WELCOME APÉRITIF



PRE-WEDDING SHOOT



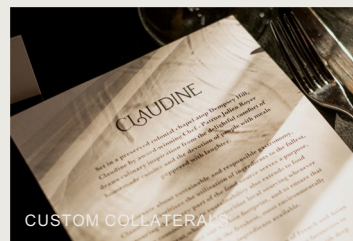
LONG TABLE SETTING



WEDDING AISLE




CUSTOM FLORAL ARRANGEMENT



CUSTOM COLLATERAL





“The service during the night was quick and efficient. Guests were networking the entire evening and switching seats after every course. The service team served food to guests at the fastest speed they could.”

— TEMASEK SERVICES (TSV)

Over time, we've had the privilege of hosting various esteemed brands and businesses. Big galas to our grand client appreciation dinners, our experienced team is able to let your event flow seamlessly.

**AIRFRANCE** /

**PA** Philanthropy  
Asia Alliance  
by Temasek Trust

**TMS**

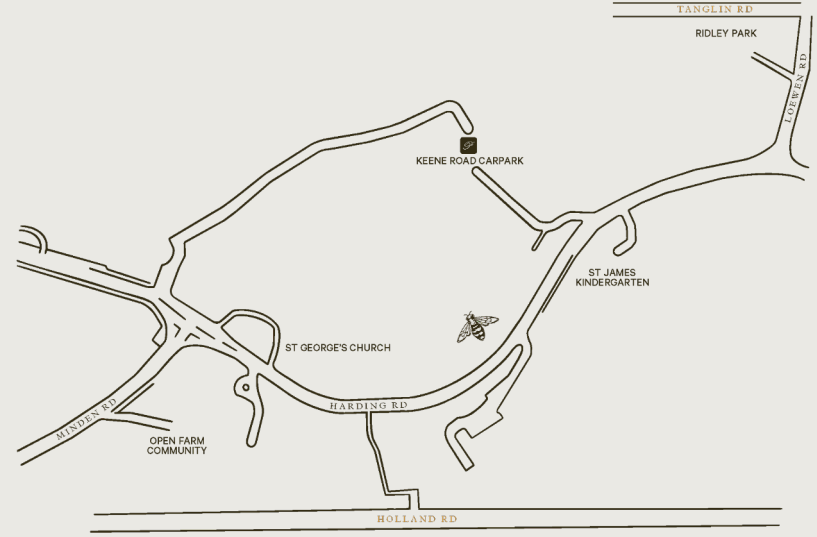
“Each member of the front-of-house floats around with a warm smile, open arms and a wealth of recommendations—without fail, you’ll feel like you’re eating in the home of a very generous host who wants to take good care of you.”

— VOGUE





EVENTS KIT



ADDRESS

39C Harding Road,  
Singapore 249541

OPENING HOURS

Lunch Mon, Fri — Sun | 11.45am—2pm  
Dinner Mon—Sun | 6—9pm

CONTACT US

[events@claudinerestaurant.com](mailto:events@claudinerestaurant.com)

# *General Policies*

## GROUP BOOKING

For group bookings of 8 or more, please visit [here](#).

## EVENT BOOKING

Event bookings must be made at least 3 months in advance.

## SITE VIEWING

Site viewing is strictly by-appointment only and may be arranged between 3pm to 5pm, Mondays to Fridays. Walk-ins are subject to availability.

## DIETARY REQUIREMENTS

We are happy to cater to most dietary requirements. Unfortunately, we are unable to provide vegan or halal menus.

# *Frequently Asked Questions*

## CONFIRMATION

Menu, dietary requirements, set-up, final guest count, corkage policy and pre-event tasting dates 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 secured upon receipt of all signed pages of the event agreement and the deposit of 50% (unless stated otherwise).

## CANCELLATIONS

Deposits will be forfeited for cancellations made within the cancellation period (30 days or more from the date of the event). For cancellations beyond the cancellation period, additional fees will be incurred.

## LOST AND FOUND

For Lost & Found items, please contact Claudine Restaurant at [info@claudinerestaurant.com](mailto:info@claudinerestaurant.com) or at 6265 2966 during opening hours. All unclaimed items after 3 days will be disposed of, or donated to charity.

## SET UP

All external set-up and decorations must be removed by the client by the end of the event, unless the team has agreed to an extension. Late removals are subject to additional fees.

## PRE-EVENT TASTING

A pre-event tasting is available for exclusive events. Pre-event tasting of the selected menu will be available to the client at 50% of the selected menu price, for up to 2 people, and only after the Event Agreement is signed and the deposit is received.

## MUSIC

For events at the Petite Terrace, outdoor music will only be permitted until 10:30pm. Indoor music may continue for the duration of the event.



## The Lo & Behold Group

The Lo & Behold Group is a hospitality group that owns, manages and operates numerous restaurants and concepts around Singapore. Discover our spaces and enquire more to tailor bespoke event experiences across our venues.

Visit The Lo & Behold Group for more [event offerings](#).

OVEREASY



ODETTE



PÓ

Le BON FUNK

ESORA

CLINK  
CLINK

THE COCONUT CLUB  
椰子俱樂部  
KELAB KELAPA  
கேள்பாக்களப் பிளப்

CLAUDINE

FICO

The image shows the interior of a restaurant named Claudine. The space is characterized by a high, vaulted ceiling with a large, curved, white, segmented light fixture. A prominent feature is a large, arched stained glass window with a colorful geometric pattern. In the center, there is a bar with a well-stocked backshelf of bottles. The walls are decorated with light-colored panels featuring botanical illustrations. The seating includes round tables with orange chairs and a long green tufted sofa with black tables and orange chairs. The overall atmosphere is warm and sophisticated.

# CLAUDINE

*Feed Your Spirit*

[EVENTS@CLAUDINERESTAURANT.COM](mailto:EVENTS@CLAUDINERESTAURANT.COM) | [@CLAUDINERESTAURANT](https://www.instagram.com/CLAUDINERESTAURANT)