



LA DOLCE VITA
Celebrations

LUCE

AN OASIS OF ROMANCE, DESIGNED JUST FOR YOU

At LUCE, we believe your wedding should be a beautiful reflection of your love story, surrounded by the finest Italian tradition and global flavours.

Our stunning venue provides the perfect setting for an unforgettable celebration, filled with romance, sophistication, and culinary excellence.

Welcome to LUCE — where your happily ever after begins.



*Begin your forever in a
place where elegance meets
exceptional cuisine.*





WEDDING PACKAGE

Designed to make every moment of your celebration seamless and unforgettable. From stunning floral arrangements to tailored menu options, every detail is thoughtfully crafted, just the way you like it.

- Exclusive usage of space at LUCE
- Exchange your vows in the intimate elegance of LUCE's Small Private Dining Room, a refined setting for up to 20 guests, featuring a beautifully adorned solemnisation table with a sophisticated centerpiece
- Choice of buffet set up or individually-plated western set menu
- Selection of exquisite floral creations for your wedding venue
- A Champagne fountain with a bottle of Champagne for toasting
- Decorative wedding cake for cake cutting ceremony
- Free-flow of soft drinks, chilled juices for the duration of your event
- Exclusive usage of red packet box
- An exclusive invitation for 2 guests (buffet) or 6 guests (western set) to experience your selected menu, available Monday to Friday (reservation subject to availability)
- 15 complimentary self-parking coupons for your guests
- One-night stay at Frasers House, a Luxury Collection Hotel, Singapore's Classic King Room with breakfast at The Breakfast Room for 2 persons



Additional Perks

100 to 120 Guests: Choice of three additional perks

Above 120 Guests: Choice of four additional perks

Each perk may only be selected once.

- 1 bottle of complimentary house red or white wine per ten guaranteed guests
- 1 complimentary 20-litre barrel of Peroni beer
- Waiver of 1 bottle corkage fees for duty paid wines and/or liquor per ten guaranteed guests
- Late check-out until 4pm for Bridal room
- S\$200 dining vouchers to be used within one year from the date of wedding



Celebrate your love with a menu as special as your journey together. Whether you envision a lavish buffet or an intimate Western set menu, our chefs will craft a personalised dining experience filled with flavours that speak to your heart.

Lunch | Available from 12pm to 2:30pm

Weekday

Buffet: \$154++ per person

Western Set: \$197++ per person

Weekend

Buffet: \$167++ per person

Western Set: \$212++ per person

Dinner | Available from 6pm to 10pm

Weekday

Buffet: \$187++ per person

Western Set: \$232++ per person

Weekend

Buffet: \$202++ per person

Western Set: \$265++ per person

Prices are based on a minimum of 100 guests.

WEEKDAY 4-COURSE WESTERN SET LUNCH

AMUSE BOUCHE

Focaccia

Marinated San Marzano Tomato, Stracciatella Burrata,
Aged Balsamic, Hazelnut

STARTER

Polipo e Ceci

Slow Cooked & Grilled Octopus, Chickpeas Velouté, Taggiasca Olive,
Champagne Vinaigrette

MAIN

Raviolo all'Asparago

Artisanal Stuffed Pasta, Asparagus, Watercress,
Parmigiano Reggiano Cheese, Morel Broth

DESSERT

Romance Chocolate Fudge Cake

Cassis Sorbet, Red Fruits Compote, Speculoos Crumb, Fresh Strawberry

WEEKDAY 4-COURSE WESTERN SET DINNER

AMUSE BOUCHE

Arancino Mare e Monti

Golden Fried Truffled Risotto Ball, Oyster Mayo

SALAD

Insalata al Petto d'Anatra

Smoked Duck Breast, Mache Leaves, Goat Cheese, Chestnut,
Raspberry Dressing

MAIN

L'Agnello

Slow Cooked Lamb Loin, Parsnip Mousse, Black Kale,
Chianti Wine Jus

DESSERT

Forever love Yuzu Macha Cake

Vanilla Gelato, Exotic Berries Compote, Yuzu Whipped, Sweet Crumble



WEEKEND 5-COURSE WESTERN SET LUNCH

AMUSE BOUCHE

Arancino Di Terra

Golden Fried Mushroom Risotto Ball, Truffled Mayo

STARTER

Granchio Reale

Alaskan King Crab Salad, Avruga Caviar, Green Apple, Lime Gel

ENTRÉE

Tagliolino al Ragout di Manzo

Artisanal Egg Pasta, Braised Wagyu Finger Rib, Shaved Truffle, Micro Green Fennel

MAINS

La Quaglia

Pan Roasted Quail, French Foie Gras, Celeriac Puree, Morel Jus

DESSERT

Raspberry Lychee Rose Mousse

Earl Grey Gelato, Chocolate Soil, Raspberry Coulis, Fresh Berries



WEEKEND 5-COURSE WESTERN SET DINNER

AMUSE BOUCHE

Arancino di Mare

Golden Fried Seafood Risotto Ball, Anchovy Mayo

STARTER

Terrina di Foie Gras

Foie Gras Terrine, Caramelised Fig, Pistachio, Lemon Compote

ENTRÉE

Raviolo all'Anatra

Handmade Egg Dumpling, Braised Duck, Parmesan Espuma, Duck Broth, Fresh Chive

MAINS

Trancio di Spigola al Forno

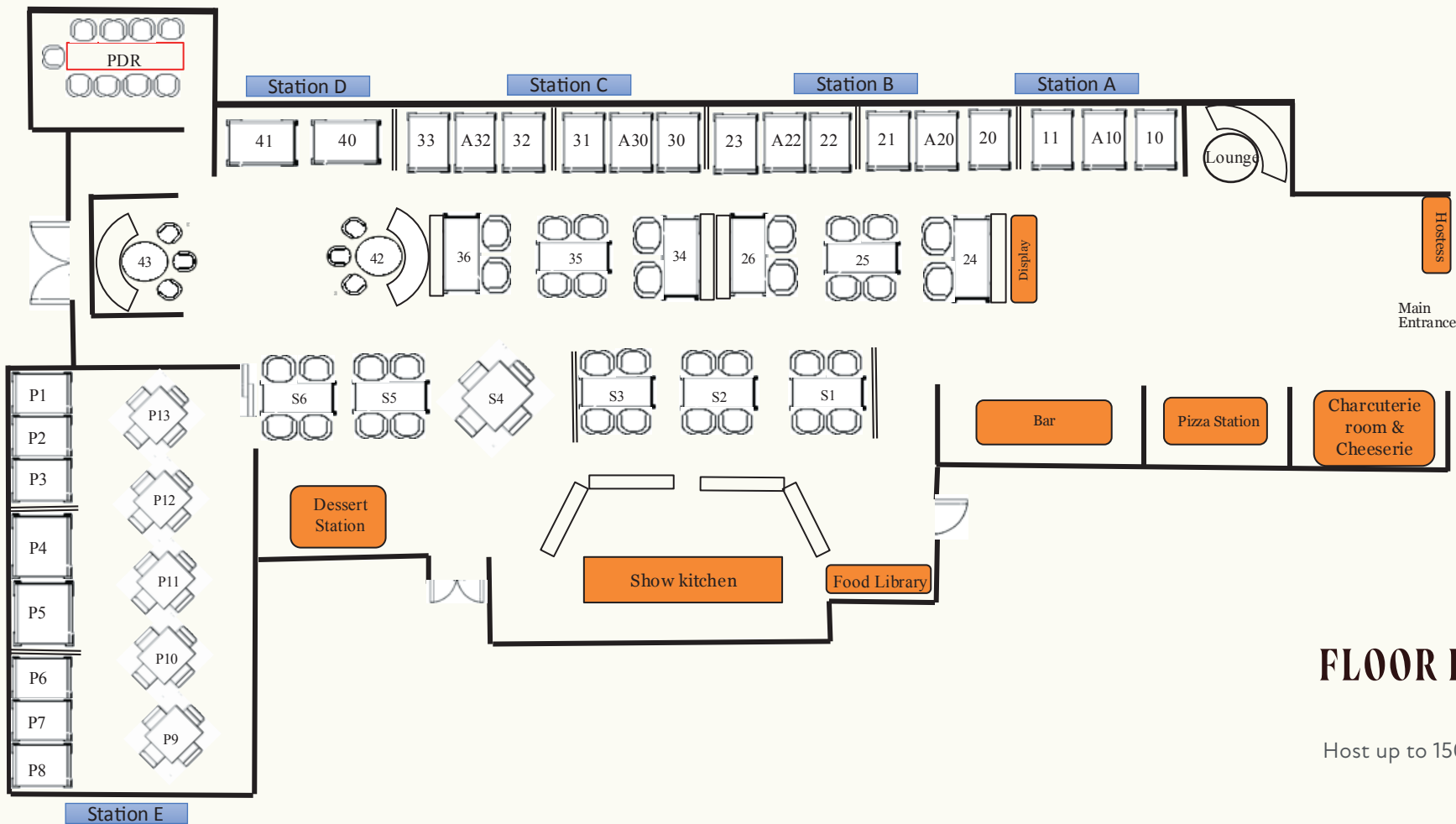
Pan Roasted Artik Cod, Cannellini Bean Salad, Mache, Tomato Broth

DESSERT

Sweetie Coffee Opera Cake

Strawberry Gelato, Nespresso Gel, 64% Manjari Chocolate Crèmeux





FLOOR PLAN

Host up to 150 guests.

ENQUIRES & BOOKINGS

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