LES DUCS AT HOME

We bring the restaurant, the bar, the entertainment, and the ambiance directly to your home or office — with curated elegance and expert service.





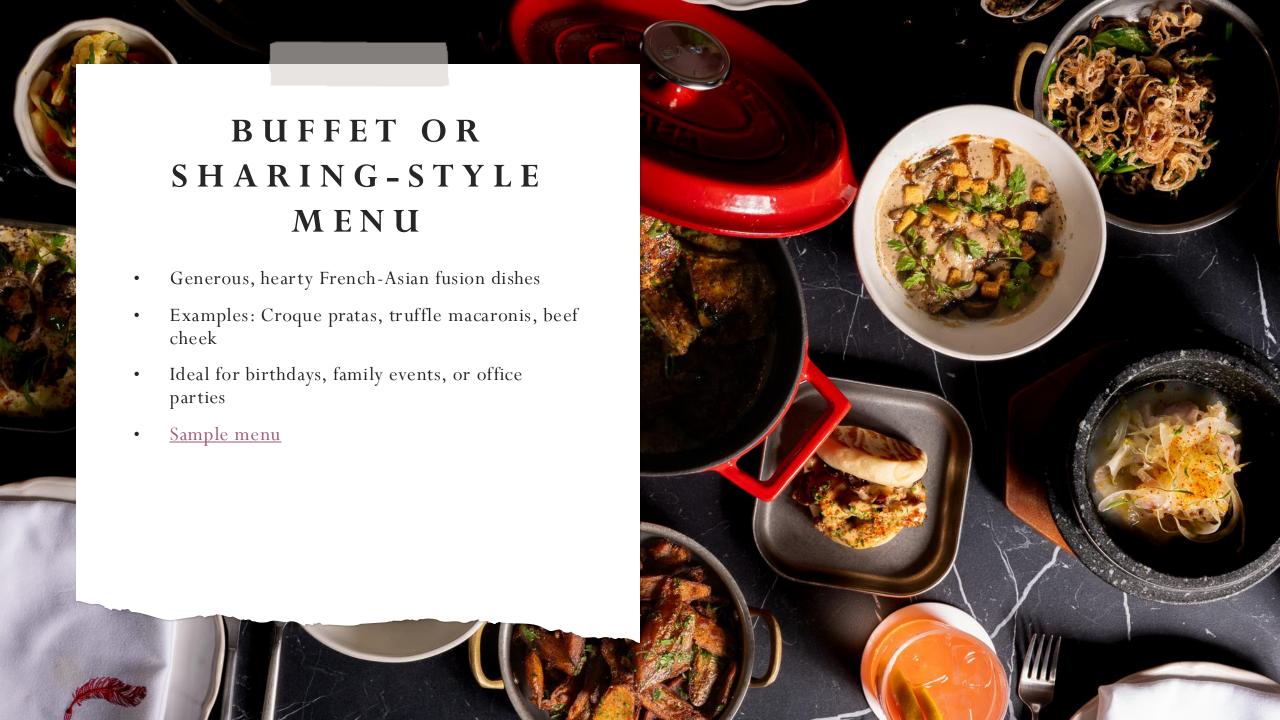
WHY LES DUCS AT HOME?

- ALL-INCLUSIVE: WE MANAGE FOOD, STAFF, BAR, MUSIC, ENTERTAINMENT, AND RENTALS
- TAILORED EXPERIENCE: MENUS, PERFORMANCES ARE FULLY CUSTOMIZED TO YOUR VISION
 - PREMIUM QUALITY: TRAINED CHEFS, MIXOLOGISTS, AND ARTISTS FROM TOP-TIER VENUES
 - SINGAPORE-CENTRIC: DESIGNED FOR HOMES, ROOFTOPS, PRIVATE SPACES, AND OFFICES ACROSS THE CITY

CANAPÉS & WALKING DINNER

- Elegant bite-sized creations, pass around at food stations
- Examples: smoked salmon blinis, truffle arancini, foie gras macarons
- Add-on: live food stations (oyster bar, sushi chef, dessert lab)
- <u>Sample menu</u>





SET BISTRO DINNER

- 3- or 4-course plated dinner, served restaurantstyle
- Seasonal ingredients with optional wine or mocktails
- Suitable for intimate gatherings and executive dinners
- <u>Sample menu</u>
- Sample menu



FINE DINING TASTING MENU

- Up to 9-course gastronomic experience
- Featuring premium ingredients: caviar, truffle, lobster, wagyu
- Delivered with full tableside service and chef introduction
- Perfect for high-end private celebrations
- <u>Sample menu</u>



DISCOVER OUR CELLAR SELECTION

A tasting experience crafted around our signature wine list



CURATED WINE LIST

ADD-ONS

- Tailored wine selections based on your theme (e.g., French Classics, New World Gems, Rosé All Day)
- Full tasting setup: wine glasses, spittoons, decanters, tasting notes
- Cheese and charcuterie pairing platters
- Printed tasting menus
- Wine & chocolate or wine & dessert pairing stations

Wine list

PRIVATE MIXOLOGY & BEVERAGE EXPERIENCE

A full-service bar experience brought to you



SIGNATURE COCKTAIL MENU

PRIVATE
BARTENDERS &
MIXOLOGISTS

ADD-ONS

- Customized cocktails themed to your event (e.g., Garden Party, Parisian Chic, Tropical Night)
- Includes full bar setup: tools, ice, glassware, garnish station
- Highly skilled professionals who deliver with flair
- Live cocktail preparation with flamed garnishes, smoking glass, or edible flowers
- Non-alcoholic & wellness cocktail options available
- Cocktail or mocktail masterclasses
- Signature drink names and printed menus
- Champagne or wine service by our inhouse sommelier
- Espresso martini cart, G&T trolley, or bubble tea mixology bar

Cocktail menu



CUSTOM DJ SETS & SOUNDSCAPES

Curated music that sets the tone, from start to encore

Private DJ Sets

Equipment & Setup

Music Styling Services

- Professional DJs skilled in a wide range of styles
- Choose your vibe: lounge, disco, 80s, French pop, deep house, Afrobeat
- Seamless transitions from cocktails to dinner to dance

- Full professional DJ setup provided (decks, mixer, sound system, ambient lights)
- Silent Disco option available for residential areas (headphones with multiple channels)

- Music curation support pre-event
- Custom playlists for welcome, dinner, speeches, and afterparty
- Option to combine DJ with instrumentalist (e.g., saxophone, violin, percussion)



PERFORMERS & IMMERSIVE THEMES

Elevate your event with live talent and themed experiences

Musicians

- Saxophonist for cocktails or dancefloor
- Violinist or pianist for elegant dinner sets
- Jazz duo, lounge trio, or solo guitar-vocal acts

Themed Nights

- Samba Night: Brazilian cuisine, live dancers, Caipirinha bar, Latin DJ
- Parisian Chic: French bistro menu, Champagne cocktails, accordionist
- Masquerade Ball: Classical string quartet, dramatic dinner, black-tie setup
- White Party: Coastal decor, DJ and sax combo, all-white dress code

Dancers & Performance Artists

- Samba dancers, cabaret troupes, LED freestyle dancers
- Live performances integrated into the flow of your event
- Great for surprise moments or thematic transitions

Visual & Atmosphere Add-ons

- Thematic decor, light projections, floral design
- LED lighting, fire & glow shows, ambient installations
- Photo booth or live portrait artist for interactive memories

FAQS

Do your private chef cater for allergies and dietary requirements?

Yes, our chef will be able to adapt the menus to cater for those with any allergies or dietary requirements.

We recommend contacting us directly to ensure they can meet these requirements before booking.

Is there a minimum spent to hire a private chef?

Yes, we will require a minimum spend for the experience, starting at around SGD500++.

GET A BESPOKE QUOTE TODAY

Email us at info@lesducs.sg

Whatsapp us at +6598534710