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Timeless Moments

At Dusit Thani Laguna Singapore



Dusit Thani

LAGUNA · SINGAPORE

Timeless Moments At Dusit Thani Laguna Singapore

Gem of the East: A wedding destination like no other, creating
Timeless Moments for you ... and with you.

Dusit Thani Laguna Singapore is blessed with an idyllic setting – perfect to host an intimate and timeless wedding celebration, holding true to its brand name Dusit Thani meaning ‘town in heaven’.

Surrounded by stunning, lush green landscapes, this stylish and elegantly refined luxury urban resort offers unique and splendid alternatives for those who wish to avoid the hustle and bustle of the city.

Housed in the heart of the resort, the 8,073-square foot (750 square metre) Laguna Ballroom is the largest ballroom in its precinct. Standing two storeys high, it can be partitioned into three separate sections with its high ceiling, spacious and column-free design, enabling all guests to have an unobstructed view of the bridal couple and the centre stage.

Welcome your guests for pre-meal cocktails at our exquisite pre-function area. Adjoining to the ballroom, this more than 2,200-square feet (210 square metres) of open space is complimented with a viewing gallery highlighted by floor-to-ceiling hexagonal window panels overlooking Laguna National’s award-winning Masters Course.

At Dusit Thani Laguna Singapore, guests can look forward to experiencing gracious hospitality inspired by our Thai heritage and culinary excellence at its finest.

One & Only

S\$1,438⁺⁺ per table of 10 persons / **S\$143.80⁺⁺** per person

Minimum guarantee of 25 tables / 250 persons

A surcharge of \$5⁺⁺ per person applies for eve of and on public holidays

Available for Monday to Thursday, valid from April 01 - Dec 31, 2022

The Feast

- Choice of 8-course Chinese Set Menu / 4-course Western Set Menu / International Buffet Menu
- Complimentary 8-course Chinese Set Menu tasting for 10 persons / 4-course Western Set Menu tasting for six persons / International Buffet Menu tasting (choice of two appetisers, two mains & two desserts) for six persons (Monday – Thursday)

The Celebration

- Cocktail reception with soft drinks and cocktail nuts
- Unlimited serving of soft drinks, mixers and Chinese tea (*Chinese Set Menu*)
- Unlimited serving of soft drinks, mixers, coffee and tea (*Western Set and International Buffet Menu*)
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Complimentary one 30-litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 250 persons
- Complimentary two 30-litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 300 persons
- Complimentary two 30-litre barrel of beer and two bottles of house wine per guaranteed table with a minimum guarantee of 350 persons

The Ornamentation

- Choice of exclusively curated wedding themes with floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance (*exclude printing*)
- Selection of wedding favours for your guests
- Wedding accessory set consisting of a token box and guest book
- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

With Compliments

- One-night stay in a Prestige Verandah Suite with breakfast for two persons
- S\$100 nett F&B dining credit (not applicable for banquet charges)
- Preferential rates for room upgrades, day use room for wedding entourage
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

One & Only

8-Course Chinese Set Menu

Combination Platter (choice of 5 items)

- Spicy shellfish
- Organic scrambled egg with crabmeat
- Sweet & sour cabbage
- Breaded prawn
- Drunken chicken
- Vegetable net roll
- Marinated gluten with black mushrooms
- Mini octopus in sesame chilli sauce
- Japanese spicy crispy seaweed salad
- Chicken in beancurd skin

Soup (choice of 1 item)

- Braised four treasure in chicken consommé
- Braised shredded fish maw with bamboo pith and shiitake mushroom

Seafood (choice of 1 item)

- Deep-fried cereal prawns
- Steamed prawns in Chinese wine

Poultry (choice of 1 item)

- Roasted chicken in pepper and salt served with crackers
- Fried chicken with garlic and chili

Fish (choice of 1 item)

- Steamed sea perch with black bean sauce
- Steamed sea perch in Hong Kong style

Vegetable (choice of 1 item)

- Braised mushroom with spinach
- Braised conpoy with mushroom and broccoli

Rice / Noodles (choice of 1 item)

- Steamed rice with preserved meat wrapped in lotus leaf
- Braised Ee-fu noodles with button mushroom and chives

Dessert (choice of 1 item)

- Sesame seed dumplings in ginger syrup
- Chilled cream of sago with mango and pomelo

One & Only

4-Course Western Set Menu

Appetiser (please select one for all diners)

- Yellowfin tuna with Seville orange, organic slow cooked egg yolk, jasmine flower, lemon and basil
- Textures of Jerusalem artichoke with raw crisps roquette and black summer truffle

Dessert (please select one for all diners)

- Assiette of strawberries and cream with caramelised marshmallow and chocolate soil
- Crunchy hazelnut chocolate mousse - 70% Guanaja dark chocolate mousse, hazelnut crunchy, raspberry confit

Soup (please select one for all diners)

- Seasonal mushroom cappuccino with sourdough four grain bread
- Chilled Andalusian tomato gazpacho with green apple sorbet and extra virgin olive oil

Main Course (please select one for all diners)

- Rigatoni pasta with globe artichokes, tiger prawns, champignon mushrooms and Greek feta cheese
- Australian pasture raised Hereford beef entrecôte with Idaho potato fondant, sugar snap pea salad, roasted banana shallots, asparagus, horseradish confit, morel mushroom, bordelaise sauce and torched bone marrow

One & Only

International Buffet Menu

Appetisers

- Shrimp and scallop cocktail on chilli mayonnaise with organic egg
- Miso marinated lamb loin with edamame beans
- Norwegian smoked salmon salad with cucumber radish dill and yoghurt dressing
- Yum Ta Wai – spicy mixed vegetable salad with peanut sauce

Salad

- Selection of hand-picked organic garden greens (seasonal)
- Picked herbs, Asian slaw, Berliner potato with crispy bacon and Caesar smoked chicken salad with assortment of five dressings and extra virgin olive oil

Soup

- Cauliflower cream soup with salmon caviar
- Artisan breads, dippers and French butter

Mains

- Seabass piccata on cream spinach
- Oyster glazed pork belly with dried chili, pineapple and cashew nuts
- Pasture raised Australian beef tenderloin stroganoff with sour cream and pickled cucumber
- Glazed onions, vichy carrots, cannellini beans, tomato and herb casserole
- Roasted garlic potato fondue
- Polenta with ricotta cheese

Desserts

- Assortment of Thai sweets
- Lotus and coconut île flottante with garden mint
- Baked American cream cheese cake
- Gluay Cheum – banana in syrup topped coconut milk
- Seasonal fresh cut fruits