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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.

Royal Thai

S\$198.80⁺⁺ per person

Minimum guarantee of 250 persons

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

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

The Feast

- 6-course Royal Thai Set Menu
- Complimentary 6-course Royal Thai Set Menu tasting for 10 persons (Monday - Thursday)

The Celebration

- Cocktail reception with soft drinks and cocktail nuts
- Unlimited serving of soft drinks, mixers, coffee and tea
- 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 two 30-litre barrel of beer and two bottles of house wine per guaranteed table with a minimum guarantee of 250 persons
- Complimentary unlimited serving of beer for four hours and two bottles of house wine per guaranteed table with a minimum guarantee of 300 persons
- Complimentary unlimited serving of beer and house wine for four hours with a minimum guarantee of 350 persons

The Ornamentations

- 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\$188 nett F&B dining credit (not applicable for banquet charges)
- Complimentary use of Bridal Gallery during banquet
- 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

Royal Thai

6-Course Thai Set Menu

Appetisers

(choice of one dish per course for all diners)

- Khanom Pang Na Goong (Deep-fried minced shrimp meat on toast with crispy egg)
 - Gai satay (Grilled Thai marinated chicken satay with satay peanut sauce)
 - Plaa Pla Muek (Spicy and sour flowered squid salad with Thai chilli paste and herbs)
 - Tod Mun Pla (Deep-fried Homemade Thai Southern fish cake)
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- Tod Mun Goong (Deep-fried Homemade Thai prawn cake with plum sauce)
- Gai Hor Bai Toey (Deep-fried Thai marinated Chicken wrapped in pandan leaf)
- Yum Tuapu (Wing bean salad with minced pork, poached prawn, Thai smoked chilli paste)
- Poo Nim Tod Khamin (Deep-fried soft shell crab with fresh turmeric and Thai wild garlic)

Soup

(choice of one dish per course for all diners)

- Tom Sapp Neua (Spicy and sour braised beef clear soup with roasted rice and Thai herbs)
- Tom Yum Goong (Aromatic Tom Yum Soup with Thai blue river prawn)

Seafood

(choice of one dish per course for all diners)

- Pla Kapong Tod Nampla (Deep-fried barramundi with fish sauce with Thai Green mango salad)
- Poo Phad Prik Thai (Blue flower Crab with Thai black pepper sauce, spring onion, capsicum)

Main

(choice of one dish per course for all diners)

- Kob Phad Cha (Stir-fried frog leg meat with Thai finger root, hot basil, Kaffir lime leaf)
- Kor Moo Yang (Grilled Thai marinated pork jowl meat with spicy tamarind sauce)

Thai Curry

(choice of one dish per course for all diners)

- Gaeng Phed Ped Yang (Thai red curry roasted duck with pineapple, lychee, Thai sweet basil)
- Gaeng Kua Hoi (Thai yellow curry Hokkaido scallop with betel leaf and bamboo shoot)

Dessert

(choice of one dish per course for all diners)

- Tub Tim Krob (Red rubies in scented candle coconut sauce with jackfruit meat and coconut ice cream)
- Khao Niao Mamuang (Thai honey mango sticky rice with scented candle coconut sauce)