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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.

Two of a Kind

S\$1,638⁺⁺ per table of 10 persons / **S\$163.80⁺⁺** 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 Friday & Sunday, 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)
- 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

Two of a Kind

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)

- Double-boiled chicken soup with abalone
- Braised dried fish maw soup

Seafood (choice of 1 item)

- Sautéed prawns with celery in XO sauce
- Sautéed prawns with mango and wasabi sauce

Poultry (choice of 1 item)

- Roasted chicken with crusted oat
- Roasted chicken

Fish (choice of 1 item)

- Steamed Soon Hock in Hong Kong style
- Steamed Dragon Tiger Garoupa in Hong Kong style

Vegetable (choice of 1 item)

- Braised sea cucumber, mushroom and conpoy with spinach
- Braised abalone with spinach

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)

- Mashed taro with pumpkin and ginkgo nuts
- Chilled cream of sago with mango and pomelo

Two of a Kind

4-Course Western Set Menu

Appetiser (please select one for all diners)

- Scottish salmon tartar with crispy parmesan and egg
- Organic leaves, bell pepper confetti, Greek kalamata olives, shaved Manchego cheese with roasted cashew nuts with sherry vinegar dressing

Soup (please select one for all diners)

- Local seafood bouillabaisse with pistou crostini
- Wild mushroom consommé en croûte with white truffle oil

Main (please select one for all diners)

- Pan roasted Australian jack creek beef tenderloin with black summer truffle, kale, potato air and black olive crumble
- Fine herb crusted Norwegian salmon pave with niçoise vegetables, red wine and brown butter sauce

Dessert (please select one for all diners)

- Crunchy hazelnut chocolate mousse - 70% Guanaja dark chocolate mousse, hazelnut crunchy, raspberry confit
- Glazed crème chiboust with compressed tropical fruits in beetroot soup

Two of a Kind

International Buffet Menu

Appetisers

- Blackened yellowfin tuna and glass noodle salad with wasabi mayonnaise
- Drunken chicken marinated in Chinese wine and jellyfish salad
- Ma Maison Magret duck terrine with torched Anjou pear
- Parma ham with honeydew melon and wild rocket
- Larb Pla Duk – spicy catfish with ground roasted rice salad

Salads

- Selection of hand-picked organic greens and seasonal vegetables spaghetti bar
- Panzanella salad, BBQ cauliflower & pomegranate, avocado with shrimp
- Assortment of dressings, olive oil, coconut oil, nuts and nutritional seeds

Soup

- Sweet pumpkin and clam chowder
- Artisan breads, extra virgin olive oil and French butter

Mains

- Garlic and thyme flavored New Zealand lamb ragout with abalone mushroom
- Miso crusted toothfish with dehydrated watermelon
- Maldivian fish curry with fragrant coconut rice
- Hor Mok Moo Med Bua – steamed curried pork pudding with lotus seeds in banana leaf
- House made duck sausages with fermented red cabbage
- Bucatini noodles with aromatic beef broth
- Nutritional riceberry
- Braised garbanzo beans

Chef's Table

- Pla Pao – Bangkok salt crusted red snapper BBQ with Thai seafood sauce

Desserts

- Assortment of Thai sweets
- Coconut caramel custard
- X-treme chocolate cake
- Durian pancakes
- Japanese tropical fruit nigiri
- Sakoo Piak Khao Pod – tapioca with corn kernel