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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.

# Seasons of Love

**SGD 4,380<sup>++</sup>** for up to 30 guests

Subsequent guest at **SGD 129<sup>++</sup>** per person

A surcharge of SGD 5<sup>++</sup> per person applies for eve of and on public holidays

*Valid till 31 December 2024*

## The Venue

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- Albatross Room
- Birdie Room

## The Feast

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- Choice of 7-Course Chinese Set Menu / 3-Course Western Set Menu / International Buffet Menu

## The Celebration

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- Usage of function venue for up to three hours
- 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)
- Complimentary bottle of Prosecco for toasting ceremony
- Complimentary one bottle of house wine for every 10 paying guests
- Curated decorations including floral arch, dining table centrepiece, floral arrangement for ceremony table, posy with sash for bridal and witness chairs
- Complimentary car park coupons for up to 30% of the guaranteed attendance
- Complimentary use of audio system and two microphones

## The Ceremony (optional)

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Upgrade your ceremony venue to outdoor Laguna Lawn at only **SGD 2,500<sup>++</sup>** and include the following:

- Two hour usage of our Laguna Lawn for solemnisation ceremony
- 10 aisle chairs posy with sash
- Complimentary use of portable sound system with two microphones

## With Compliments

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- One night stay in a Deluxe Laguna Pool View Room with breakfast for two persons

# Seasons of Love

## 7-Course Chinese Set Menu

### Combination Platter

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- Spicy shellfish, sweet & sour cabbage, drunken chicken, vegetable spring roll, marinated gluten with black mushrooms

### Soup

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- Braised four treasures in chicken consommé

### Poultry

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- Roasted chicken in pepper and salt served with crackers

### Fish

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- Steamed sea perch in brown sauce

### Vegetable

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- Braised bailing mushroom with spinach

### Noodles

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- Braised ee-fu noodles with Chinese mushrooms and chives

### Dessert

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- Sesame seed dumplings in ginger syrup

# Seasons of Love

## 3-Course Western Set Menu

### Soup

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- Seasonal mushroom cappuccino with sourdough four grain bread

### Main Course

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- Rigatoni pasta with globe artichokes, tiger prawns, champignon mushrooms and Greek feta cheese

or

- Fine herb crusted Norwegian salmon pave with niçoise vegetables, red wine and brown butter sauce

### Dessert

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- Strawberry Shortcake - Vanilla Genoise, Vanilla Chantilly Cream, Vanilla Crumble, Strawberry Confit

# Seasons of Love

## International Buffet Menu

### Artisan Baker's Table

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- Sourdough bread, whole wheat and brioche
- Extra virgin olive oil, iced vinegar, French butter, romesco

### Appetisers

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- Lemongrass salad with prawns
- Norwegian salmon tartare, crème fraiche and herring caviar
- Watermelon feta salad with fresh mint, parsley and black truffle
- Sous vide BBQ Spanish octopus with almond skordalia and gremolata
- Smoked black Angus beef carpaccio, anchovy and black olive oil

### Salad

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- Selection of organic garden salad leaves, herbs and vegetables
- Spanish and Italian olive oils, vinegars and citrus fruits

### Soup

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Traditional Italian minestrone soup with Grana Padano cheese croutons

### Mains

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- Bultarra Australian saltbush lamb cutlets, pine nut and basil butter
- Crispy pork belly with vermicelli and chilli dipping sauce
- Gaeng Phed Ped Yang - Thai red curry with roasted duck, grapes and small eggplants
- Pescado encocado sword fish with coconut salsa and lime
- Rosemary honey yellow fin tuna cooked on Himalayan salt
- Stir fried jasmine rice with yellow curry and Thai pineapple
- Saffron pappardelle

### Desserts

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- Coconut milk rice, mango and passion fruit
- Pina Colada Panna Cotta, Coconut Jelly and Pineapple
- Assorted Japanese Mochi
- Kluy Buad Chee - banana in coconut milk
- Assorted Thai fresh fruits