

Solemnisation Package

S\$3,888.00⁺⁺ for up to 30 guests
Subsequent guest at **S\$110.00⁺⁺** per person

The Venue

- Albatross Room
- Birdie Room

The Celebration

- Usage of function venue for up to three hours
- Choice of 7-course Chinese Set / 3-course Western Set / International
- Welcome drink – signature mocktail and cocktail (one serving per guest)
- 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)

Upgrade your ceremony venue to our Laguna Lawn at only **S\$2,500.00⁺⁺** and include the following:

- Two hour usage of our Laguna Lawn for solemnisation ceremony
- Unlimited serving of soft drinks for up to 30 persons
- 10 aisle chairs posy with sash
- Complimentary use of portable sound system with two microphones

Exclusive Offer

- One complimentary night stay at Deluxe Laguna Pool View Room with breakfast for two persons for event held on or before December 31, 2021
- Enjoy one banquet table off the total bill for solemnisation couples who book their wedding banquet with Dusit Thani Laguna Singapore within one year from date of solemnisation (not applicable in conjunction with any other offer and promotion, minimum guaranteed attendance required)

Solemnisation Package

7-Course Chinese Set Menu

S\$3,888.00** for up to 30 guests
Subsequent guest at **S\$110.00**** per person

Combination Platter

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

Soup

- Braised four treasures in chicken consommé

Poultry

- Roasted chicken in pepper and salt served with crackers

Fish

- Steamed sea perch in brown sauce

Vegetable

- Braised bailing mushroom with spinach

Noodles

- Braised ee-fu noodles with Chinese mushrooms and chives

Dessert

- Sesame seed dumplings in ginger syrup

Solemnisation Package

3-Course Western Set Menu

S\$3,888.00** for up to 30 guests
Subsequent guest at **S\$110.00**** per person

Soup

- Seasonal mushroom cappuccino with sourdough four grain bread

Main Course

- 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

- Palm sugar crème brûlée with macerated berries and muscovado crisp

Beverages

- Coffee or tea

Solemnisation Package

International Buffet Menu

S\$3,888.00** for up to 30 guests
Subsequent guest at **S\$110.00**** per person

Artisan Baker's Table

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

Appetisers

- 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

Garden to Fork Vitality

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

Soup

Traditional Italian minestrone soup with Grana Padano cheese croutons

Main Dishes

- Bultarra Australian saltbush lamb cutlets, pine nut and basil butter
- Crispy belly pork 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

- Coconut milk rice, mango and passion fruit
- Iced pina colada, coconut sorbet and pineapple carpaccio
- Japanese mochi with green tea and white chocolate
- Kluay buad chee - banana in coconut milk
- Assorted Thai fresh fruits