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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.

Forever & Always

SGD 1,888++ per table of 10 persons / **SGD 188.80++** per person

Minimum guarantee of 12 tables / 120 persons

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

Available for Monday to Sunday, valid till 31 December 2024

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

- Unlimited serving of soft drinks, mixers and Chinese tea (Chinese Set Menu)
- Unlimited serving of soft drinks, mixers, coffee and tea (Western Set 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
- Complimentary one bottle of house wine for every 10 paying guests

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 favors 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

Forever & Always

8-Course Chinese Set Menu

Combination Platter

Fried chicken roll's
Golden abalone in wine sauce
Salad prawn with fruits
Fried crab meat with egg
Drunken Chicken

Soup

Double boiled assorted mushroom with chicken
and conpoy

Seafood

Stir-fried prawn ball with sweet pea in XO sauce

Poultry

Crispy fried chicken with prawn crackers

Fish

Steamed red garoupa in Cantonese style

Vegetable

Slow braised sea cucumber with mushroom and
spinach in oyster sauce

Rice / Noodles

Steamed assorted wax meat wrapped in Lotus leaf

Dessert

Hot yam paste with pumpkin and ginkgo nuts

Forever & Always

4-Course Western Set Menu

Appetiser

King Crab | Chive | Avocado | Herbs

Soup

Cauliflower cream soup with macadamia nuts and
truffle oil

Main Course

Miso over baked salmon | Mushroom |
Pickled kale

OR

Slow cooked beef tenderloin | Foie gras | Shallot |
Green seasonal vegetable

Dessert

Strawberry shortcake

Forever & Always

International Buffet Menu

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

Salad

- 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

Mains

- 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

- 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