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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.

Luxe

SGD 1,888⁺⁺ per table of 10 persons / **SGD 188.80⁺⁺** per person
Minimum guarantee of 25 tables / 250 persons

A surcharge of SGD 5⁺⁺ per person applies for eve of and on public holidays
Available for Friday to Sunday Dinner, valid from 1 January to 31 December 2025

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
- SGD 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

Luxe

8-Course Chinese Set Menu

Combination Platter (choice of 5 items)

- Smoked duck with jelly fish
- Organic scrambled egg with crabmeat
- Steamed baby abalone with wine sauces
- Breaded prawn
- Drunken chicken
- Takko ball
- Marinated gluten with black mushrooms
- Mini octopus in sesame chilli sauce
- Deep-fried scallop
- Thai fish cake

Soup (choice of 1 item)

- Double-boiled assorted mushroom with chicken and conpoy
- Double-boiled chicken soup with wild fungi and dried scallop

Seafood (choice of 1 item)

- Crispy garlic lobster typhoon shelter style
- Sautéed scallop and prawn in XO sauce

Poultry (choice of 1 item)

- Roasted chicken with crusted oat
- Roasted chicken with crispy breadcrumb Garlic

Fish (choice of 1 item)

- Steamed red garoupa in Hong Kong style
- Steamed Chile sea bass fillet with garlic and preserved turnip

Vegetable (choice of 1 item)

- Braised sea cucumber and flower mushroom with broccoli
- Braised abalone and flower mushroom with spinach

Rice / Noodles (choice of 1 item)

- Fried rice with prawns wrapped in lotus leaf
- Braised ee-fu noodle with bean sprout and straw mushroom

Dessert (choice of 1 item)

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

Luxe

4-Course Western Set Menu

Appetiser (please select one for all diners)

- Lobster and coconut escabeche with Thai coconut, Manchego saffron and Minus 8 vinegar
- Smoked Blakemores wagyu beef carpaccio with thyme and anchovy dressing, air-dried heirloom tomatoes, wild arugula and shaved six year aged parmesan

Dessert (please select one for all diners)

- Crunchy hazelnut chocolate mousse - 70% guanaja dark chocolate mousse, hazelnut crunchy, raspberry confit
- Mango coconut tart - Mango coconut tart, coconut sorbet, fresh mint, caramel sauce

Soup (please select one for all diners)

- Crayfish bisque with burnt pumpkin and Atlantic scallops
- Psarosoupa – eastern Mediterranean fish soup with cinnamon, lemon and Greek olive oil

Main (please select one for all diners)

- Arctic cod with vitelotte potatoes, pecan, Belgium endive, Rossini gold caviar and hot charcoal mayonnaise
- Australian Jack's Creek farm angus short rib with chilli, roasted baby garden tomatoes, aged parmesan croquettes, smoked eggplant caviar, som tum and red wine jus

Luxe

International Buffet Menu

Appetisers

- Herb marinated angus beef carpaccio with Gruyère cheese crostini
- Slow cooked Peking duck roulades with shaved green asparagus and spicy coriander dressing
- Poached squid and scallops in lime and chili dressing with sea cucumber
- White snapper ceviche with pomelo and lotus
- Lebanese mezze plank, hummus with tahini, baba ghanoush, fattoush and pita bread
- Steamed corn-fed chicken with mango mayonnaise, crisp romaine and smoked quail eggs
- Kaiso seaweed salad with ginger, sesame and yuzu

Salad

- Selection of organic garden greens, seasonal fruits and vegetables
- Nutritional sprouts, nuts and seeds
- Selection of dressings, Spanish virgin olive oil, vinegars and citrus

Soup

- Tom Yum Talay – spicy seafood soup with lemon grass

Main Dishes

- Hokkaido seafood stew, miso and cellophane noodles
- Blackened Kurobuta pork chop with Sichuan pepper, pineapple and ginger vinaigrette
- Prieu Wan Pla – pan-fried fish with sweet and sour sauce
- Jack's Creek farm beef tenderloin "bordelaise" gratinated with bone marrow
- Grana Padano crusted potato gratin
- Orzotto with green peas

Chef's Table

- Squid ink linguine
- Crab and black mussels
- Shellfish emulsion

Desserts

- Assortment of Thai sweets
- Matcha opera cake
- Thai mango sticky rice
- Selection of handmade ice creams and sorbets
- Death by Belgium chocolate
- Khanom tako - Thai pudding with coconut milk
- Hand-cut seasonal fresh fruit