

Dusit Thani Laguna Singapore
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Timeless Moments

At Dusit Thani Laguna Singapore



Dusit Thani

LAGUNA SINGAPORE

One & Only

S\$1,488⁺⁺ per table of 10 persons / **S\$148.80⁺⁺** 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 Thursday, valid from July 23, 2022 - Dec 31, 2023

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)
- 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

One & Only

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 spring 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)

- ☐ Braised four treasure in chicken consommé
- ☐ Braised shredded fish maw with bamboo pith and shiitake mushroom

Seafood (choice of 1 item)

- ☐ Deep-fried cereal prawns
- ☐ Steamed prawns in Chinese wine

Poultry (choice of 1 item)

- ☐ Roasted chicken in pepper and salt served with crackers
- ☐ Crispy garlic chicken typhoon shelter style

Fish (choice of 1 item)

- ☐ Steamed sea perch with black bean sauce
- ☐ Steamed garoupa in Hong Kong style

Vegetable (choice of 1 item)

- ☐ Braised mushroom with spinach
- ☐ Braised conpoy with mushroom and broccoli

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)

- ☐ Sesame seed dumplings in ginger syrup
- ☐ Chilled cream of sago with mango and pomelo

One & Only

4-Course Western Set Menu

Appetiser (please select one for all diners)

- ☐ Yellowfin tuna with Seville orange, organic slow cooked egg yolk, jasmine flower, lemon and basil
- ☐ Textures of Jerusalem artichoke with raw crisps roquette and black summer truffle

Dessert (please select one for all diners)

- ☐ Assiette of strawberries and cream with caramelised marshmallow and chocolate soil
- ☐ Crunchy hazelnut chocolate mousse - 70% Guanaja dark chocolate mousse, hazelnut crunchy, raspberry confit

Soup (please select one for all diners)

- ☐ Seasonal mushroom cappuccino with sourdough four grain bread
- ☐ Chilled Andalusian tomato gazpacho with green apple sorbet and extra virgin olive oil

Main Course (please select one for all diners)

- ☐ Rigatoni pasta with globe artichokes, tiger prawns, champignon mushrooms and Greek feta cheese
- ☐ Australian pasture raised Hereford beef entrecôte with Idaho potato fondant, sugar snap pea salad, roasted banana shallots, asparagus, horseradish confit, morel mushroom, bordelaise sauce and torched bone marrow

One & Only

International Buffet Menu

Appetisers

- Shrimp and scallop cocktail on chilli mayonnaise with organic egg
- Miso marinated lamb loin with edamame beans
- Norwegian smoked salmon salad with cucumber radish dill and yoghurt dressing
- Yum Ta Wai – spicy mixed vegetable salad with peanut sauce

Salad

- Selection of hand-picked organic garden greens (seasonal)
- Picked herbs, Asian slaw, Berliner potato with crispy bacon and Caesar smoked chicken salad with assortment of five dressings and extra virgin olive oil

Soup

- Cauliflower cream soup with salmon caviar
- Artisan breads, dippers and French butter

Mains

- Seabass piccata on cream spinach
- Oyster glazed pork belly with dried chili, pineapple and cashew nuts
- Pasture raised Australian beef tenderloin stroganoff with sour cream and pickled cucumber
- Glazed onions, vichy carrots, cannellini beans, tomato and herb casserole
- Roasted garlic potato fondue
- Polenta with ricotta cheese

Desserts

- Assortment of Thai sweets
- Baked American cream cheese cake
- Gluay Cheum – banana in syrup topped coconut milk
- Seasonal fresh cut fruits
- Mango panna cotta

Two of a Kind

S\$1,688** per table of 10 persons / **S\$168.80**** per person

Minimum guarantee of 25 tables / 250 persons

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The Ornamentation

- Choice of exclusively curated wedding themes with floral arrangements
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- 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 spring 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)

- ☐ Strawberry shortcake - Vanilla genoise, vanilla chantilly cream, vanilla crumble, strawberry confit
- ☐ Orange jivara chocolate mousse - Orange jivara chocolate mousse, chocolate crumble, orange confit

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 Pla – steamed curried fish pudding with lime 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
- D24 Durian Tart
- Assorted Japanese Mochi
- Sakoo Piak Khao Pod – tapioca with corn kernel

Luxe

S\$1,838⁺⁺ per table of 10 persons / **S\$183.80⁺⁺** per person

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With Compliments

- One-night stay in a Prestige Verandah Suite with breakfast for two persons
- S\$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 mini abalone with soya sauces
- ☐ Breaded prawn
- ☐ Drunken chicken
- ☐ Vegetable spring roll
- ☐ Marinated gluten with black mushrooms
- ☐ Mini octopus in sesame chilli sauce
- ☐ Deep-fried scallop
- ☐ Chicken in beancurd skin

Soup (choice of 1 item)

- ☐ Double-boiled assorted mushroom with chicken and conpoy
- ☐ Double-boiled chicken soup with sea whelk and conpoy

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
- ☐ Crispy fried chicken

Fish (choice of 1 item)

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

Vegetable (choice of 1 item)

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

Rice / Noodles (choice of 1 item)

- ☐ Fried rice with prawns wrapped in lotus leaf
- ☐ Wok-fried "mian xian" with seafood

Dessert (choice of 1 item)

- ☐ Mashed taro with pumpkin and ginkgo nuts
- ☐ Chilled chrysanthemum jelly with apple

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
- Pried 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