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# Timeless M<sup>o</sup>ments

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.

# Two of a Kind

**SGD 1,688++** per table of 10 persons / **SGD 168.80++** 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 Monday to Friday & 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

- 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 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 gingko 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

**SGD 1,838++** per table of 10 persons / **SGD 183.80++** per person

Minimum guarantee of 25 tables / 250 persons

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- Choice of 8-course Chinese Set Menu / 4-course Western Set Menu / International Buffet Menu
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## 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 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 gingko 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

### 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

### 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

# 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
- Prie 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

# One & Only

**SGD 1,488<sup>++</sup>** per table of 10 persons / **SGD 148.80<sup>++</sup>** per person

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# 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

### 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

### 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

# 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