

# Dusit Thani

LAGUNA · SINGAPORE

## **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 Ceremony (optional)**

- ∞ Upgrade your ceremony venue to our Laguna Lawn at only S\$2,500.00++ and include the following:
  - 2 hours usage of our Laguna Lawn for solemnization 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

### **The Celebration**

- ∞ Usage of function venue for up to three hours
- ∞ Choice of 7-course Chinese Set / 3-course Western Set / International Buffet Menu
- ∞ 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, fresh 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

### **Exclusive Offer**

- ∞ One complimentary night stay at Deluxe Laguna Pool View Room with breakfast for two, for event held on or before 31st December 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*)

# Dusit Thani

LAGUNA · SINGAPORE

## **7-Course Chinese Set Menu**

**S\$3,888.00++ for up to 3 tables of 10 persons**

**Subsequent table at S\$1,100.00++ per table of 10 persons**

### **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

# Dusit Thani

LAGUNA · SINGAPORE

## ***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

\*\*\*\*\*

Coffee or tea

# Dusit Thani

LAGUNA · SINGAPORE

## ***International Buffet Menu***

**S\$3,888.00++ for up 30 guests**

**Subsequent guest at S\$110.00++ per person**

### **ARTISAN BAKER'S TABLE**

Sourdough bread, whole wheat and de Pate à 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 chili 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