



Celebrations & Parties Package A

S\$3,888.00++ for up to 30 guests
Subsequent guest at S\$110.00++ per person

The Venue

- Albatross Room
- Birdie Room

The Celebration & Party

- Usage of function venue for up to 3 hours
- International Buffet Menu
- Welcome drink – signature mocktail and cocktail (1 serving per guest)
- Unlimited serving of soft drinks, coffee and tea for up to 3 hours
- Complimentary 3 bottles of house wine
- Complimentary 1 bottle of Prosecco for toasting
- Selection of curated decorations
- Use of decorated buggy
- 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 2 persons 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)



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



Celebrations & Parties Package B

S\$4,888.00++ for up to 30 guests
Subsequent guest at S\$138.00++ per person

The Venue

- Masters Lawn
- Ocean Verandah
- Relaxation Pool

The Celebration & Party

- Usage of function venue for up to 3 hours
- International Buffet Menu
- Welcome drink – signature mocktail and cocktail (*1 serving per guest*)
- Unlimited serving of soft drinks, coffee and tea for up to 3 hours
- Complimentary 6 bottles of house wine
- Complimentary 1 bottle of Prosecco for toasting
- Selection of curated decorations
- Use of decorated buggy
- Complimentary car park coupons for up to 30% of the guaranteed attendance
- Complimentary use of audio system and 2 microphones

Exclusive Offer

- One complimentary night stay at Deluxe Laguna Pool View Room with breakfast for 2 persons 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*)



International Buffet Menu

S\$4,888.00++ for up 30 guests
Subsequent guest at S\$138.00++ per person

ARTISAN BAKER'S TABLE

Sour dough bread, whole wheat and de Pate à brioche
Extra virgin olive oil, iced vinegar, French butter, romesco

APPETISERS

Escabeche of Fine de Claire oysters, pickled enoki mushrooms and edamame beans
Chef's handmade selection of sushi and sashimi
Organic Australian heirloom tomatoes, burrata cheese, torn basil, olive oil
Yellow fin tuna in hot avocado oil, guacamole, quail's eggs and soy caviar
Textures of Hokkaido scallops and cauliflower with white truffle oil
Hibachi chicken with red wine miso sauce and torched asparagus

GARDEN TO FORK VITALITY

Selection of organic garden salad leaves, herbs and vegetables.
Spanish and Italian olive oils, vinegars and citrus fruits

SOUP

Southern Thai Gaeng Som - spicy and sour fish curry

MAIN DISHES

Miso glazed wild Tasmanian salmon
Baked king prawns on pan-fried crispy paella with crustacean jus
Black pepper soft-shell crab, Sichuan peppers, crab fried rice and pineapple salsa
BBQ Jack creek black angus short rib, burnt onions and horseradish confit
Indonesian red snapper, potato gnocchi, charred asparagus, chorizo, lemon and parsley salad
New Zealand lamb chops with Moroccan spices, fig chutney and goats cheese mash
Sous vide corn fed chicken in Penang sauce, lemon grass, pink basil, chilli with jasmine rice
Charred cauliflower, baba qhanoush, toasted sunflower and pomegranate
Sautéed mushrooms in garlic and white wine cream sauce
Pad Thai Pak - fried rice noodles, seasonal vegetables with tamarind sauce

DESSERTS

Chocolate fondue with tropical fruit tapas
Organic berries, blueberry panna cotta and macerated strawberry
Tahitian vanilla baked cheesecake, raspberry and muscovado crisp
Thong Yod - sweet egg drops in syrup
Assorted Thai fresh fruits