



# 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 2020
- 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 2020
- 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