





Whether planning a spectacular celebration or a truly intimate affair, we understand your wishes is one of the most important days .



Celebrate it at Jungle Club Boutique Resort & let our experienced team create a magical day filled with happy memories.

Jungle Club Boutique Resort Koh Samui & make your dreams come true...

- Simply the best location imaginable for your celebration. Amazing views and surroundings, an unbeatable privacy will provide the perfect backdrop for this truly special moment in one of Asia's most wanted destinations .
- Our Boutique Resort is stunningly sculptured on a magnificent hillside bordered by lush tropical jungle vegetation, overlooking the Gulf of Thailand and nearby Koh Phangan for those seeking peace and privacy.
- Succumb to ultimate relaxation in our Jungle Junior Suite with private plunge pool, created to deliver the truly unique Experience.
- Savor local or international specialties prepared from fresh caught by local fishermen. From island originals to more familiar cuisine, enjoy our hospitality in an idyllic setting.
- Step into our world of care where time is left at the door and celebrate love, nature and just being together.





A true oasis of contemporary architecture and natural beauty white design in green nature sur- rounded by blue ocean and skies...



- Let us provide the perfect setting to create a event as individual as your wiches , from our culinary and unparalleled service to the stunning surrounding of our incredible Jungle Club Boutique Resort events venues, your special day will be all your envision and more.
- Our events can be individually tailor made to meet your desire, from the simplest to the extravagant.

➤ THE OCEAN: YOU CANNOT MISS IT !!!

- ✓ Our Concierge will assist you in arranging all your diving needs. Koh Samui and the Islands around offer a variety of scuba diving, snorkeling and boating activities where you take only pictures, create memorable moments and leave only bubbles.

➤ TABLE & DECORATION

- ✓ Our preferred florist is at your disposal if you would like to use their decorations and table centerpieces. Do not hesitate to ask your coordinator who will assist you.
- ✓ Printing fees are included based on three menus per table.
For more than three menus per table, simply request our rates depending on printing option.
- ✓ Off-white chair covers are not included in our wedding packages; please do not hesitate to ask for a quotation and for different colors or theme.

➤ MENU FOR ENTERTAINERS, ARTISTS, PHOTOGRAPHERS

- ✓ Meals can be organized at the hotel's restaurant on a Thai set menu basis at the special rate of 500THB per person including a 50cl bottle of still water.
- ✓ Do not hesitate to ask your coordinator who will assist you.

➤ SOUND & LIGHTING

- ✓ Our partners are proud to suggest you a large selection of DJ's and artists for your events, as well as sound and lighting solutions.
- ✓ Do not hesitate to ask your coordinator who will assist you.

➤ OUTDOOR SPACES

- ✓ Ask for rates to your coordinator if you wish to privatized our outdoor spaces. Please note that we request all outdoor music to be turned-off by ten oclock in evening unless the whole resort is privatized.

OPTIONAL TOUCHES

➤ Petals and banana leaf cones	THB 1,200 –.	Per kilo
➤ Photographer	THB 10,000 –.	Per hour
➤ Video	THB 22,000 –.	
➤ Orchid necklace for the guests	THB 190 –.	Per piece
➤ Table flower display	THB 800 –.	Per piece
➤ Décor, fairy light, candles and drapes	THB 25,000 –.	
➤ Garden torches up to 50	THB 150 –.	Per piece
➤ Musician solo (guitar, saxophone , violon...		
✓ 3 hours (3x 45mins)	THB 35,000 –.	
✓ 1 hour (pre cocktail and ceremony)	THB 22,000 –.	
➤ Western Band	THB 95,000 –.	
✓ The Boom: for pieces rock band, 3 Hours (2x 75 mins)		
✓ Big sound system. Lighting and 3 man crew included		
➤ Thai Band 4 hours	THB 75,000 –.	
➤ DJ	THB 42,000 –.	
➤ Fire Dancers	THB 25,000 –.	
➤ Thai dancers and musician	THB 20,000 –.	
➤ Thai long drum procession	THB 25,000 –.	
➤ Cabaret show 1 hours	THB 100,000 –.	
➤ If you have any special request please don’ t hesitate to ask us.		
➤ Also if you would like any information about accommodation at the Jungle club please let us knows.		

ALL OUR RATE ARE INCLUDED OF VAT 7% AND EXCLUDED OF SERVICE CHARGE 10%

OPTIONS “A LA CARTE”

➤ PRIVATIZATION OF THE WHOLE JUNGLE CLUB BOUTIQUE RESORT

- ✓ Low Season THB 70,000 -. per Night Minimun stay of 2 Nights (16 rooms)
 - ✓ High Season THB 85,000 -. per Night Minimun stay of 3 Nights (16 rooms)
 - ✓ Peak Season THB 100,000 -. per Night Minimun stay of 5 Nights (16 rooms)
- (the rate included with breakfast base on 32 people but not included of exclusivity of restaurant)

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YOUR EVENTS



- OPTIONS “A LA CARTE”
- SPACE RENTAL FULL RESTAURANT
 - ✓ Low Season, THB 250,000 -.
 - ✓ High Season, THB 300,000 -.
 - ✓ Peak Season, THB 350,000 -.
 - * This price are on minimum spend for to have the exclusivity
 - You may use the restaurant from 3pm to 11 pm. After 11 pm, a THB15,500 -. extra service charge will apply per hour.
- OPEN BAR 1 HOUR (minimum 20 persons)
 - ✓ Standard - THB 750,- / person (extra hour THB 550,-) Soft drinks, Beers (Local Beer), nuts, Bartender, Ice.
- OPEN BAR 1 HOUR (minimum 20 persons)
 - ✓ Premium - THB 1050,- / person (extra hour THB 850,-)
Red & white house wine, Soft drinks, Beers (local Beer), nuts, Ice, Bartender
- OPEN BAR 1 HOUR (minimum 20 persons)
 - ✓ Prestige - THB 1850,- / person (extra hour THB 1480,-)
Aperitifs, Spirits, Red & white house wine, Soft drinks, Beers (Singha, Heineken, San Miguel), nuts, Ice, Bartender
 - ✓ Prosecco upgrade* +THB 1000,- / person per hour
 - ✓ Champagne upgrade* - +THB 1950,- / person per hour
 - ❖ We also offer you the option of bringing your own Wine or Champagne to the cocktail reception.
Corkage Fee of THB 600, - per 75 cl bottle served and THB 900, - per magnum.
 - ❖ Extensive selection of finger foods to be selected from our menu.
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SELECTION OF FINGER FOODS

➤SELECTION OF FINGER FOODS (minimum 20 persons)

✓ THB 100,- per Item / per person , minimum assortment of 3 item per person),

➤ Finger Food Menu: Cold

- ✓ Buckwheat Blini with Smoked Salmon
- ✓ Roesti with Smoke trout and Salsa Verde
- ✓ Asparagus and Prosciutto Bundles with Hollandaise
- ✓ Maki Sushi with Tuna and Avocado
- ✓ Layered Sushi with Smoked Salmon
- ✓ Feta Choux Puffs

- ✓ Wild Mushroom Pate on Melba Toasts
- ✓ Cucumber cups with Thai Beef Salad
- ✓ Won Ton Stacks with Barracuda and Sesame
- ✓ Ginger Crab Salad with Watermelon and Coconut
- ✓ Smoked Chicken, Pear and Macadamia Bruschetta
- ✓ Selection of tropical fruits platters

➤ Finger Food: Hot

- ✓ Cashew Nut Crusted Chicken Strips with Mango Salsa
- ✓ Honey Mustard Chicken Drumettes
- ✓ Satay Chicken Sticks
- ✓ Sesame and Soy Beef Skewers
- ✓ Vegetable Spring Rolls with Hoisin Sauce
- ✓ Vegetable Samosas
- ✓ Tuna Croquette with Pesto
- ✓ Money Bags
- ✓ Empanadas Argentina Beef with Chumichuri
- ✓ Peking Duck Rolls
- ✓ Gyoza: Japanese Ravioli with Pork Mince
- ✓ Grilled Prawns with Tequila Mayonnaise
- ✓ Tandoori Tomato Chicken Drumettes
- ✓ Mini Spicy Pork Quesadillas
- ✓ Crab Keftedes with Dill Tzasiki
- ✓ Hoi Jo: Chinese Spring Rolls with Shrimps

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Set Menu Around The World (minimum 20 persons)

➤ MEAT THB 2,950 per person

- ✓ Duck carpaccio, wild rocket & parmesan crisps
- ✓ Broccoli soup with parma ham chips
- ✓ Red wine chicken stew open ravioli, drunken cheese cream, cocoa drizzle
- ✓ U.S. prime beef tenderloin, wild porcini cognac jus & rosemary roasted potatoes
- ✓ Lemongrass crème brûlée

➤ FISH THB 3,150 per person

- ✓ Duo of marinated octopus & salmon gravlax with kaffir lime & Kampot pepper
- ✓ Lemongrass & carrot soup with prawns
- ✓ King crab lasagna, porcini cream, smoked ricotta
- ✓ Grilled Seabass stuffed with mozzarella, Café de Paris butter, tobiko & broccoli mash
- ✓ Profiteroles with almond ice-cream & warm Valrhona chocolate sauce

➤ JUNGLE CLUB MIXED THB 3,650 per person

- ✓ Barracuda tartare, thai herbs & wasabi crackers
- ✓ Duck liver puffs with shallot confit
- ✓ Alaskan scallop & spring veggies in mild orange curry
- ✓ Lamb tenderloin in poppy seeds dress, tandoori sabayon
- ✓ Ricotta cream & caramelized almonds, verbena coulis

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Jungle Club Thai Buffet THB 1,950 per person (minimum 20 persons)

➤ Starter

- ✓ Spicy Vegetable cake (Thod man pak)
- ✓ Stuffed prawns spring roll (Por pia koong)
- ✓ Chicken Pandanus Warp (Gai Hor Bai Teoy)
- ✓ Sunburst Pomelo & Prawn salad (Yum som O)
- ✓ Grilled marinated chicken salad (Yum gai yang)
- ✓ Seafood salad with glass noodle (Yum Thalay)
- ✓ Vietnamese rice paper roll & shrimp (Porpia sot)
- ✓ Country style minced duck & mint (Laap pet)
- ✓ Grilled chicken salad & Thai herbs (Yum gai yang)

➤ Hot dishes

- ✓ Traditional spicy soup with seafood (Tom yam talay)
- ✓ White snapper & coconut soup, young corn & quail egg (Tom kha ti plaa)
- ✓ Soft shell crab curry (Poo phad phong gari)
- ✓ Barracuda sweet orange curry (cucci Pla Sa)
- ✓ Chicken green curry (Gaeng kiew warn gai)
- ✓ Roasted duck red curry (Gaeng ped pet yang)
- ✓ Stir fried beef with oyster sauce (nua numman hoy)
- ✓ Deep fried Sea Bass, tamarind sauce (pla phad makham)

➤ Thai Satay Station

- ✓ Choice of Chicken, Beef and Pork

➤ Live Som Tam Station, Make your own Som Tam

- ✓ Papaya Salad with grilled roll sausage
- ✓ Papaya, Carrot, Long bean, Green mango,
- ✓ Cucumber, Apple, Peanut, Garlic, Chili,
- ✓ Fish sauce, Plum sugar, Dry shrimp

➤ Side dishes

- ✓ Wok fried morning glory (phad pak bun fai daeng)
- ✓ Vegetable fried rice (Kao phad phak)
- ✓ Steam rice (Kao Soueaw)
- ✓ Fried vegetable (Phad phak ruam)

➤ Desserts

- ✓ Assortment of Thai sweets
- ✓ Pumpkin custard
- ✓ Mango sticky rice
- ✓ Lemongrass Crème brulee
- ✓ Tropical fruit selection
- ✓ 2 flavor ice cream or sorbet

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Mediterranean Buffet THB 2,950 per person (minimum 20 persons)

➤ L'Antipasto

- ✓ Tomato and Mozzarella di Buffala Salad
- ✓ Tortellini Salad, with pesto, zucchini, sundried tomatoes, pine nut
- ✓ Quinoa Tabouleh
- ✓ Nicoise salad with grilled tuna
- ✓ Gaspacho Spanish cold tomato soup
- ✓ Melitzanosalata: aubergine cream with yoghurt & mint
- ✓ The infamous Hummus
- ✓ Baby calamari salad Sicilian style
- ✓ Goat cheese, tomato & thyme pizzette

➤ Cold cuts

- ✓ Parma Ham, Coppa, salami, mortadella
- ✓ Taleggio crème brulee
- ✓ Marinated Olives, anchovies & artichokes
- ✓ Grissini, Olive bread, Focaccia, Ciabatta, Olive oil,
- ✓ Balsamic vinegar, Pesto

➤ Hot dishes

- ✓ Cannelloni with spinach and ricotta
- ✓ Bouillabaisse: French rock fish soup with garlic dip
- ✓ Greek lamb moussaka
- ✓ Ovenbaked Spanish Mussels with Garlic and Parsley
- ✓ Preserved Lemon & chicken stew from Marrakesh
- ✓ Classic Beef Lasagna
- ✓ Sea bass fillet with Tomato and Caper Salsa
- ✓ Octopus “a la Luciana”, Napoli recipe
- ✓ Provençal Beef Bourguignon
- ✓ Home-made fresh pasta station
- ✓ Ratatouille
- ✓ Panisse: chick peas French fries
- ✓ Arborio rice
- ✓ Mashed potato with X.V. olive oil

➤ Desserts

- ✓ Lemon Pana cotta, Caramel custard, Tiramisu, Blackberry Cheese cake, Chocolate mousse, Fresh fruit selection

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Taste of Thailand Buffet THB 3,550 per person (minimum 20 persons)

➤ Starters and salads

- ✓ Fresh rice paper rolls with prawns and mint
- ✓ Fish and prawns fritters scented with red curry
- ✓ Selection of dim sum
- ✓ Minced duck Isan style with mint lime and raw veggies
- ✓ Grilled beef salad with apple eggplant and celery
- ✓ Sunburst pomelo salad with king prawns
- ✓ Banana flower salad with chicken
- ✓ Glass noodle salad with seafood and lime dressing
- ✓ Winged bean salad with minced pork and herbs
- ✓ Grilled eggplant salad

➤ Curry corner

- ✓ Red curry with roasted duck
- ✓ Chicken green curry
- ✓ Southern beef sweet curry
- ✓ Yellow curry with prawns
- ✓ Soft shell crab with yellow curry powder
- ✓ Barracuda in sweet orange curry

➤ Hot dishes

- ✓ Hot and sour prawn soup with lime leaves and lemongrass
- ✓ Chicken and coconut soup with straw mushrooms and galangal
- ✓ Rice noodle soup with bokchoy and pork dumpling
- ✓ Tiger prawns with tamarind, lime and cashew nut
- ✓ Steamed white snapper with lime, lemongrass and veggies

- ✓ Traditional wedding dish: Fish and prawn soufflé in coco curry custard
- ✓ Deep fried barracuda with sweet chili and tamarind
- ✓ Red snapper with sweet and sour sauce
- ✓ Stir fried beef with oyster sauce
- ✓ Fried chicken with cashew nut
- ✓ Breast of duck with cinnamon and bell pepper

➤ BBQ and papaya salad station

- ✓ Chicken satay
- ✓ Squid satay
- ✓ Lamb chops
- ✓ King prawns
- ✓ Fish fillet on a skewer
- ✓ Spare ribs

➤ Side dishes

- ✓ Jasmine rice
- ✓ Fried rice with vegetables
- ✓ Stir fried bokchoy
- ✓ Fried morning glory

➤ Sweets

- ✓ Mango sticky rice
- ✓ Seasonal tropical fruits
- ✓ Selection of classic Thai desserts
- ✓ Coconut and pandanus custard

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East Meet West Buffet THB 3,950 per person (minimum 20 persons)

➤ Yummy organic salad

- ✓ Chicken, avocado , green apple, belly bacon & grain mustard dressing
- ✓ Tabbouleh, feta cheese, hazelnut & sundried berries
- ✓ Butterfly pasta, roasted prawns, asparagus & pesto
- ✓ Carrot, orange, roasted sesame & grape
- ✓ Cucumber, cherry tomato, parma ham & cream cheese
- ✓ Caesar salad, seared tuna, wakame seaweed

➤ Start eater

- ✓ Bruschetta, smoked chicken, macadamia & herbs
- ✓ Spider crab spring rolls, chumichuri dressing
- ✓ Gazpacho Andalusia, cold fragrant tomato soup
- ✓ Vietnamese fresh spring rolls, crispy 5 spices duck
- ✓ Smoked trout & avocado sushi, wasabi mayo
- ✓ Red bell pepper hummus, roasted almond
- ✓ Nicoise tart, tuna, anchovy & small olives
- ✓ Watercress soup, herbed cream cheese
- ✓ Foie gras crème brûlée

➤ Fills me up seriously

- ✓ Burgundy wine beef stew
- ✓ Octopus Greek style
- ✓ Lamb tajine, red onion jam & crispy almond
- ✓ Chicken cocotte , German dark beer
- ✓ Brussel' s seafood stew
- ✓ Tandoori chicken

➤ Everything on the grill

- ✓ Tiger prawns, Samui blue crab, Barracuda fillet wrapped in banana leaves, Squid, Red snapper, Rock lobster
- ✓ Beef rib eye, Spare ribs, Pork neck, Chicken Satay, Merguez, Chipolata, Beef tenderloin skewers
- ✓ Aubergine, mixed bell peppers, zucchini

➤ The dips

- ✓ Garlic-lime-soy-coriander, classic cocktail sauce, mushroom cream, peanut sauce, green pepper sauce,
- ✓ Wally' s BBQ sauce, Danish blue cheese cream, café de Paris butter

➤ To go together

- ✓ Stir fried vegetables
- ✓ pineapple fried rice
- ✓ oven baked potatoes
- ✓ jacket potatoes
- ✓ zucchini gratin
- ✓ sweet potato mash
- ✓ corn on the cob

➤ Desserts

- ✓ Lemon Pana cotta, Caramel custard, Tiramisu, Blackberry Cheese cake, Chocolate mousse, Fresh fruit selection
- ✓ Panettone

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The Party Never Ends ! Recovery Day

Watch your dreams come to life with your own Events Concierge.

Add unique experiences to your Events at Jungle Club Boutique Resort :

LUXURY RESORT ON AN IDYLIC ISLAND

- Massage
- Manicure and pedicure
- Flower arrangements and bouquet
- Guided hike
- Jig fishing
- Romantic sunset cruises
- Candlelight dinner

Enjoy the day around the pool with in house music system with your friends and family.

Check with our concierge for further information: reception@jungleclubsamui.com

Payment Conditions, General Sales conditions and cancellation policy

20% deposit (wire transfer)

30% 4 months before event (transfer)

50% 1 month before event check in date orders

Payment by credit card surcharge of 3%

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For further inquiries:

JUNGLE CLUB BOUTIQUE RESORT

Tel: + 66 (0) 81 891 8263

EMAIL: reception@jungleclubsamui.com

<https://www.jungleclubsamui.com/>