



Wedding Packages



Whether planning a spectacular celebration or a truly intimate affair, we understand your wedding is one of the most important days of your life. Celebrate it at Jungle Club Boutique Resort & let our

Boutique Resort & let our experienced team create a magical day filled with happy memories.

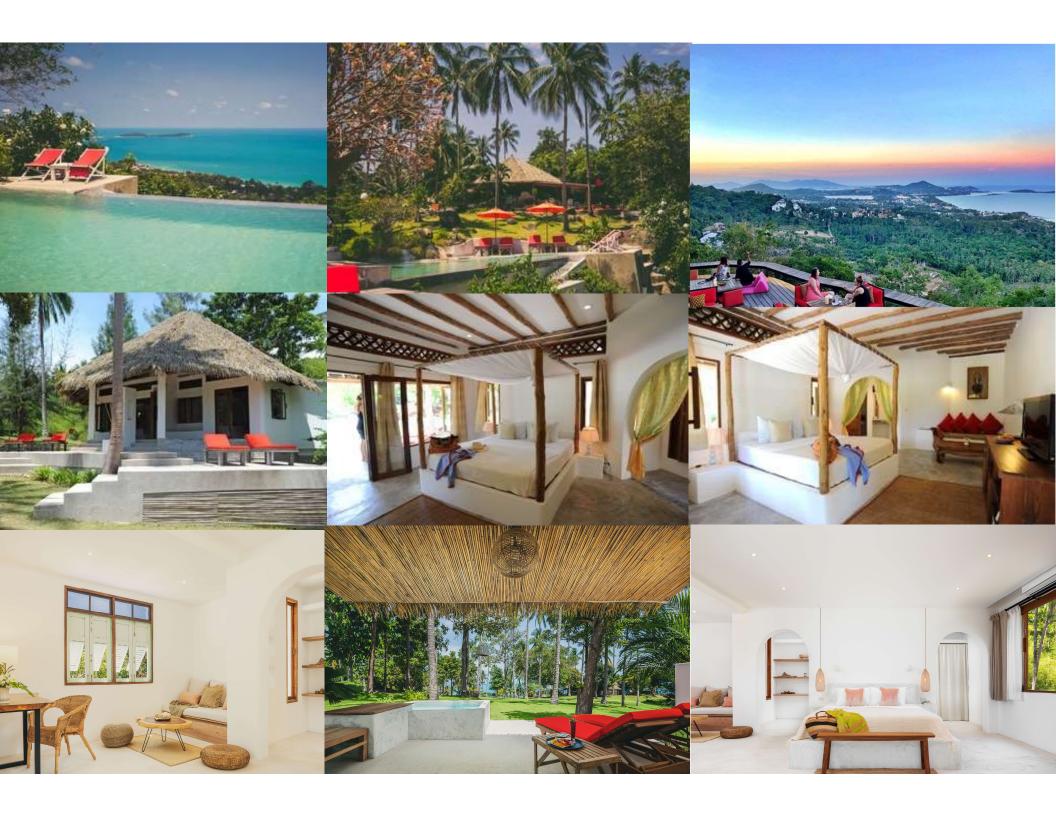
# Get married in Jungle Club Boutique Resort Koh Samui & make your dreams come true...

- Simply the most romantic location imaginable for your wedding 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 luxury destinations for weddings.
- ➤ 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 five-star 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 with special couple treatment.
- ➤ We can hold intimate weddings, medium sized and large events up to 60 people.









# 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 wedding as individual as your vows from which to start the rest of your lives together, from our culinary and unparalleled service to the stunning surrounding of our incredible Jungle Club Boutique Resort wedding venues, your special day will be all your envision and more. You bring the love and we will supply the refreshingly romantic setting with pampering throughout your journey of saying "I do".
- Our weddings can be individually tailor made to meet your desire, from the simplest to the extravagant, whether it is a religious ceremony led by an appropriate authority, or a romantic and personalized conducted by a celebrant suited for those intimate small wedding.



# THE ESSENTIALS PACKAGES... ...To create your wedding experience

➤ We wish all your dreams to come true. So each of our romantic packages is thoughtfully designed to make the most of this happy occasion and your special time together, whether you want to renew your vows or fall in love again. We are committed to creating the per- fect atmosphere to make sure your ceremony goes exactly as you planned it.



#### > BRIDE: ESPECIALLY FOR YOU

✓ We believe every wedding is individual and every bride even more so. We are committed to providing a truly tailored service. When it comes to your hair and makeup, we make you look as unforgettable as you are.

#### ➢ GROOM: WE THINK ABOUT YOU TOO!

✓ Why not de-stress at with some of our original signature treatments especially designed for you? Or we could arrange a session where you create your own signature cocktail.

#### > 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.

#### COMPLIMENTARY HONEYMOON NIGHT

- ✓ Jungle Club Boutique Resort Koh Samui is pleased to offer the bride and groom a complimentary room on their wedding night :
- ✓ Luxurious Sea view room with private plunge pool, including breakfast at our Jungle Club restaurant. One bottle of sparkling wine and delicacies selection for your wedding night.
- ✓ Upgrade and late checkout subject to availability.
- ✓ Complimentary transfer from and to airport for the bride and groom.
- ✓ You also benefit of special rates for your guests (subject to availability). Offer valid for wedding receptions for 40 guests or more.

#### > 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 wedding, 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.

#### CHILDREN MENU FROM 4 TO 12 YEARS OLD

√ 3 courses

Assortment of crudités and slices of pizza

Meat, fish or chicken with side dish.

Dessert selected by the Chef.

Mineral water

Children's beverages are free during your cocktail reception.

#### > CLOAKROOM

✓ 2,500THB per 30 guests (1 hostess for 30 guests)

### NON – RELIGIOUS OR RELIGIOUS WEDDING PACKAGES

#### ► LESS THAN 25 PEOPLE

- Celebrant
- ✓ Flower arch or gazebo
- ✓ Flower bouquet
- ✓ Groom spin
- ✓ Jungle club wedding certificate
- ✓ Water and cold towel
- Transport up and down the hill

#### MORE THAN 25 TO 60 PEOPLE

- ✓ Celebrant
- ✓ Flower arch. or gazebo
- ✓ 2 Flower stand
- ✓ Bride bouquet
- ✓ Groom spin
- ✓ Hair stylist for the bride
- √ 2 kg. of petals
- ✓ Jungle club wedding certificate
- ✓ Water and cold towel
- ✓ Transport up and down the hill

#### THAI CEREMONY WITH MONKS

- ✓ 3 to 5 Monks
- ✓ Religious offers to the Monks
- ✓ Food for the Monks
- ✓ Flower decors, blessing area and Buddhist display
- ✓ Floor mats and cousins for the guests
- ✓ Traditional Thai corsage for bride and groom
- ✓ Jungle club wedding certificate
- ✓ Water and cold towel
- ✓ Transport up and down the hill

THB 67,000 -.

THB 45,000 -.

THB 55,000 -.

#### PRIVATIZATION OF THE WHOLE JUNGLE CLUB BOUTIQUE RESORT

- ✓ Low Season THB 75,000 -. per Night Minimun stay of 2 Nights (17 rooms)
- ✓ High Season THB 95,000 -. per Night Minimun stay of 3 Nights (17 rooms)
- ✓ Peak Season THB 105,000 -. per Night Minimun stay of 5 Nights (17 rooms)

(the rate included with breakfast base on 40 people but not included of exclusivity of restaurant)

# **OPTIONAL TOUCHES**

>	Bride hair styling	THB 2,500	
>	Bride make-up	THB 2,500	
$\triangleright$	Bride maid bouquet	THB 1,500	
$\triangleright$	Best man pin	THB 300	
$\triangleright$	Petals and banana leaf cones	THB 800	Per kilo
>	Photographer	THB 12,000	. Per day
>		THB 22,000	
>	Orchid necklace for the guests	THB 190	Per piece
>	Table flower display	THB 800	Per piece
$\triangleright$	Décor, fairy light, candles and drapes	THB 25,000	•
$\triangleright$	Garden torches up to 50	THB 120	Per piece
$\triangleright$	Musician solo ( guitar, saxophone , violon) :		
	✓ 3 hours (3x 45mins)	THB 35,000	
	√ 1 hour (pre cocktail and ceremony)	THB 22,000	
$\triangleright$	Western Band	THB 85,000	
	✓ The Boom: for pieces rock band, 3 Hours (2x 75 mins)		
	✓ Big sound system. Lighting and 3 man crew included		
$\triangleright$	Thai Band 4 hours	THB 27,000	
$\triangleright$	DJ	THB 32,000	
$\triangleright$	Fire Dancers	THB 18,000	
>	Thai dancers and musician	THB 20,000	
>	Thai long drum procession	THB 15,000	•
$\triangleright$	Cabaret show 1 hours	THB 27,000 -	

- ➤ 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.

# YOUR

# WEDDING





#### > OPTIONS "A LA CARTE"

#### > SPACE RENTAL FULL RESTAURANT

- ✓ Low Season, THB 180,000 -.
- ✓ High Season, THB 250,000 -.
- ✓ Peak Season, THB 290,000 -.
- \* This price are on minimun 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
- ✓ Proseco 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.

### SELECTION OF FINGER FOODS

#### >SELECTION OF FINGER FOODS (minimum 20 persons)

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

#### Finger Food Menu: Cold

- ✓ Buckwheat Blini with Smoked Salmon
- ✓ Savoury Shortbread with Tomato jam
- Roesti with Smoke trout and Salsa Verde
- ✓ Polenta Wedges with Bocconcini (Mozzarella) and Tomato
- ✓ Goat's Cheese, Walnut and Beetroot Crepe Rolls
- ✓ 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
- ✓ Artichoke Croutes with Caperberries
- ✓ Ginger Crab Salad with Watermelon and Coconut
- ✓ Smoked Chicken, Pear and Macadamia Bruschetta
- ✓ Selection of tropical fruits platters

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

#### 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
- ✓ Ratatouille Mini Pie
- ✓ 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 Shirmps

### Set Menu Around The World (minimum 20 persons)

#### ➤ MEAT THB 1,950 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 brulée

#### > FISH THB 2,150 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 2,650 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

- ➤ VEGETARIAN THB 1,380 per person
- ✓ Goat cheese, leek & poppy quiche tart
- ✓ Pasta risotto with zucchini, peas & mint
- ✓ Apple tart, French custard & raspberry coulis
- THAI FAVORITE THB 1,550 per person (service Thai style)
- > Starter platter
- ✓ Chicken Pandanus
- ✓ Fried prawn spring roll
- ✓ Mieng Kam
- ✓ Papaya salad
- ✓ Fried prawn cake
- Soup
- ✓ Hot and sour prawn soup with lime leaves and lemongrass
- Main course platter
- ✓ Chicken green curry
- ✓ Southern beef sweet curry
- Traditional wedding dish
- ✓ Fish & prawn soufflé in coco curry custard
- Side dishes
- √ Jasmine rice
- ✓ Stir fried mixed vegetables
- Sweets
- ✓ Lemongrass and coconut creme brulée

## Discover Thai Buffet THB 1,550 per person (minimum 20 persons)

#### Starter

- √ Vegetable spring roll (Por pia phak)
- ✓ Chicken Pandanus Warp (Gai Hor Bai Teoy)
- ✓ Seafood salad with glass noodle (Yum Thalay)
- ✓ Sunburst pomelo salad with chicken & herbs (yum som O)

#### Hot dishes

- ✓ White snapper & coconut soup, young corn &quail egg (Tom kha ti plaa)
- ✓ Soft shell crab curry (Poo phad phong gari)
- ✓ Stir fried beef with oyster sauce (nua numman hoy)
- Massaman Chicken ( massaman gai)
- ✓ Red curry duck with pineapple (kang Ped Phed yang)
- ✓ Wok fried morning glory (phad pak bun fai daeng)
- √ Vegetable fried rice ( Kao phad phak)
- ✓ Cauliflower rice ( dok kalam kao)
- ✓ Steam rice ( Kao Soueaw)
- ✓ Fried vegetable (Phad phak ruam)

#### Desserts

- ✓ Assortment of Thai sweets
- ✓ Mango sticky rice
- ✓ Coconut Crème brulee

#### Optional BBQ display (additional charge 550 baht)

- ✓ Chicken, beef & marinated squid satay
- ✓ King prawns
- ✓ Barracuda fish wrapped in banana leaves
- ✓ Served with: Peanut sauce, Thai sweet chili sauce, Jungle BBQ sauce, chimichuri Argentinean sauce

# Classic Thai Buffet THB 1,700 per person (minimum 20 persons)

#### Starter

- ✓ Chicken Pandanus Wrap (Gai Hor Bai Teoy)
- ✓ Fried Prawn spring roll (Por-Pia Koong)
- ✓ Papaya salad (Som Tam)
- ✓ Fried Prawn Cake (Thod man Koong)
- ✓ Seafood Salad with glass noodle (Yum Talay)
- ✓ Deep fried morning glory spicy salad (Yam phak boung thod)
- ✓ Grilled chicken salad with Thai herb ( Yum Gai Yang)

#### Hot dishes

- ✓ Traditional spicy soup with seafood (Tom yam talay)
- ✓ Chicken soup with tamarind (Gai Tom ka min)
- ✓ Soft shell crab curry (Poo phad phong gari)
- ✓ Green curry with chicken (Kang kiew Waan kai)
- ✓ Red curry with duck (kang Ped Phed yang)
- ✓ Stir fried beef with oyster sauce (nua numman hoy)
- ✓ Deep fried Sea Bass with celery (pla phad keunchai)

#### Live Noodle station

- Stir fried Thai noodles with peanut (Phad thai)
- ✓ Stir fried noodle with soy sauce (Phad Seiew)
- ✓ Stir fried noodle with hot basil (Phad ki mao)

#### Side dishes

- ✓ Fried rice with vegetable (Kao Phad Phak)
- ✓ Steam rice (Kao Soueaw)
- ✓ Fried vegetables (Phad Phak Ruam)

#### Desserts

- ✓ Assortment of Thai Sweets
- ✓ Mango sticky rice
- ✓ Lemongrass, Coconut & Lychee Crème brulee
- ✓ Tropical fruit selection
- ✓ 2 flavor ice cream

# Jungle Club Thai Buffet THB 1,850 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

# Mediterranean Buffet THB 2,500 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
- ✓ Provencal 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
- ✓ Panettone

# Taste of Thailand Buffet THB 2,550 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

✓ and veggies

- ✓ Rice noodle soup with bokchoy and pork dumpling
- ✓ Tiger prawns with tamarind, lime and cashew nut
- ✓ Steamed white snapper with lime, lemongrass

- ✓ 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

## East Meet West Buffet THB 2,950 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 brulée
- > 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

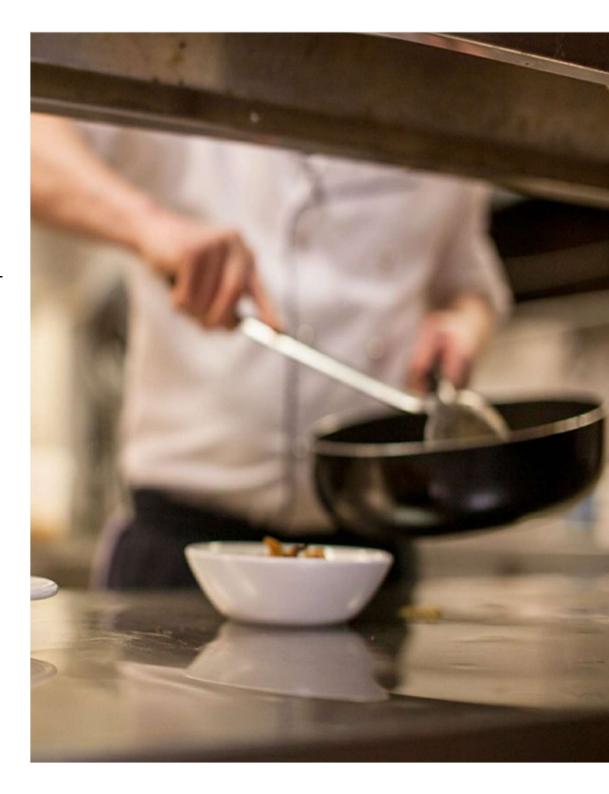
- ✓ Tiger prawns, Samui blue crab, Barracuda fillet wrapped in banana leaves, Squid, Red snapper, Rock lobster
- ✓ Beef rib eye, Spare ribs, Pork neck, Chicken Satay, Merguez, Chipolata, Beef tenderloin skewers
- ✓ Aubergine, mixed bell peppers, zucchini
- > The dips
- ✓ Garlic-lime-soy-coriander, classic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

# THAI DEMONSTRATION FOODS

For those who love the style of Thai Street Food, our demonstration concept is something unique.

The food is made to order for each guest, and is another form of entertainment that adds to your special occasion!

Not only we will provide you with delicious food made with fresh ingredients, we set it up festively in themed decoration.



## Live Cooking Station (minimum 20 persons)

#### SELECT YOUR MENU

- > Rate per hour for 1 animation :
  - √ 3 stations / THB 1900,- per person
  - √ 4 stations / THB 2980,- per person

#### >STARTERS LAND

- ✓ Young guinea fowl breast and foie gras jelly, sour artichokes puree
- ✓ Glazed scallops with citrus and ginger, zucchini stew, salad shoots and sweet chorizo jus
- ✓ Shellfish salad with spices, crunchy vegetables rolled in smoked salmon
- ✓ Crab and broccolis lasagna, sucrine salad and citrus vinaigrette
- ✓ Duck foie gras breaded with dried fruits, pear compote and toasted brioche
- Marinated prawns with spices, shellfish mix with pesto
- Duck foie gras with artichokes in a truffle jelly, wild mushrooms mix and bread crisp

#### > SEAFOOD LAND

✓ Roasted sea bream, olive oil and tomato sauce, grilled vegetables with herbs

- ✓ Sea bass fillet cooked Provencal style, fennel fondue and saffron lemon sauce
- ✓ French green pea cream with seared scallops and bacon velouté
- ✓ Prawns raviolis with baby green vegetables, lobster sauce
- ✓ Back of sea bass with star anise oil, crunchy risotto with black olive and vegetables, red pepper coulis
- > MEAT LAND
- ✓ Veal medallions with green asparagus, olives polenta with paprika cream
- ✓ Duck breast roasted with Tonka bean, macaroni gratin with mushrooms and bresaola crisp
- ✓ Beef tenderloin, potatoes millefeuille and glazed carrots
- ✓ Piemont beef tenderloin with foie gras, zucchinis custard, wild mushrooms in puff pastry, grenaille potatoes gratin flavoured with truffle

#### SWEETS LAND

- ✓ Opera Royal with Manjari dark chocolate, hazelnut praliné, almond biscuit with candied orange and raspberry coulis
- ✓ Viennese style shortbread with milk chocolate mousse and red berry confit, raspberry sorbet
- ✓ Raspberry macaroon, rose petal and lychee confit, red berry smoothie
- ✓ Coconuts biscuit, mango and pineapple exotic cream flavoured with lime, caramelized puffed rice
- ✓ Caramelized Millefeuille, whipped cream perfumed with Bourbon vanilla, wild strawberry coulis

#### **AUTHENTIC THAI DIP & PASTE**

THB 24,000 for 3-hour demonstration with refill. Maximum guests' number is 40 persons.

#### THAI SPICY SALAD

THB 28,000 for 3-hour demonstration with refill. Maximum guest's number is 40 persons.

#### THAI CRISPY FRIED

THB 30,000 for 3-hour demonstration with refill. Maximum guests' number is 40 persons.

#### Dip & Paste

- ✓ Satay Peanut Dip
- ✓ Roasted Chili Paste
- ✓ Coconut and Shrimp Dip
- ✓ Tom Yam Dip
- ✓ Tom Kha Dip
- ✓ Green Mango & Cashew nuts Dip Vegetable Rolls
- ✓ Nam Prik Ong Northern Style Tomato Curry Dip
- ✓ Sweet Syrup Fish Sauce
- ✓ Hot & Spicy Shrimp Paste

#### Sides

- ✓ Thai Rice Cracker
- ✓ Roasted Chicken Skewer
- ✓ Dip Shrimp Cracker
- ✓ Spring Rolls
- ✓ Sticky Rice

#### Salad

- ✓ Laab Salad
- ✓ Pomelo Shrimp Salad
- ✓ Roasted Beef Salad
- ✓ Mixed Seafood Salad
- ✓ Glass Noodle Salad with Shrimp
- ✓ Roasted Duck Salad with Herbs
- ✓ Southern Spicy Rice Salad
- √ Vegetarian Salad

#### Condiments

- ✓ Assorted Fresh Vegetable
- ✓ Sticky Rice
- ✓ Crispy Thai Taro
- ✓ Fish Cracker
- ✓ Roasted Rice Grain

- ✓ Golden Bag
- ✓ Shrimp Cake
- ✓ Vegetarian Spring Rolls
- ✓ Spicy Fish Cake
- ✓ Crispy Wrapped Prawns
- ✓ Thai Curry Corn Fritter
- ✓ Red Bean Sauce

#### Condiments

- ✓ Sweet Plum Sauce
- ✓ Sweet Chili Sauce
- ✓ Peanut Tamarind Sauce
- ✓ Cucumber Rice Vinegar
- ✓ Black Soya & Sesame Sauce
- ✓ Red Bean Sauce

#### **ALL ABOUT RICE**

THB 32,000 for 3-hour demonstration with refill. Maximum guests' number is 40 persons.

#### SIAMESE NOODLES

THB 35,000 for 3-hour demonstration with refill. Maximum guests' number is 40 persons.

#### THAI ON GRILL

THB 40,000 for 3-hour demonstration with refill. Maximum guests' number is 40 persons.

- ✓ Fried Rice (Chicken, Pork, Seafood)
- Stir-fried chicken with Holy Basil Leaves
- ✓ Stir-fried Prawn with Cashew Nuts
  Over Rice
- ✓ Chili Paste Fried Rice
- ✓ Tom Yum Fried Rice
- ✓ Indian Curry Fried Rice with Chicken
- Choices of Rice
- ✓ Jasmine Rice
- ✓ Organic Brown Rice
- ✓ Black Wild Rice
- ✓ Basmatic Rice Coconut Rice Butterfly Pea Rice

- ✓ Pad Thai (Chicken, Pork, Seafood)
- ✓ Fried Egg Noodle with Pork
- Mee Krob: Crispy Noodle with Shrimp
- ✓ Fried Rice Noodle with Black Bean Sauce
- ✓ Seafood Noodle Soup
- ✓ Tom Yum Noodle Soup
- Stir-Fried Noodle with Coconut Milk
- Condiments
- ✓ Assorted Fresh Vegetables
- √ Hard Boiled Egg
- ✓ Crispy Wanton
- ✓ Pork Skin Crackers
- √ Fish Ball

- ✓ Satay (Chicken, Pork, Beef)
- ✓ Grilled Fish Curry in Banana leaf
- ✓ E-Sarn Style Pork BBQ
- Northen Style Grilled Herbs Sausage
- ✓ On Grill Marinated Sticky Rice
- ✓ Lemongrass Beef Skewers
- Condiments
- √ Peanut Sauce
- ✓ Spicy E-Sarn Dip
- ✓ Pickled Carrot Vinegar
- ✓ Thai Paste
- ✓ Assorted Fresh Vegetables

#### THAI CURRY TALE

THB 33,000 for 3-hour demonstration with refill. Maximum quest's number is 40 persons.

THB 12.000 for 3-hour demonstration with refill. Maximum quest's number is 40 persons.

#### ✓ Green Curry with Chicken

- ✓ Beef in Massaman Curry Steamed
- ✓ Roasted Duck Red Curry
- ✓ Chicken Panang Curry
- ✓ Stuffed Squid Cream Curry
- ✓ Yellow Indian Curry with Chicken
- ✓ Orange Curry with Prawns
- ✓ Northern Style Pork Curry
- Southern Spices Curry Soup Vegetarian Curry

#### Condiments

- Steamed Jasmine Rice
- Steamed Brown Rice
- Pandan Leaf Rice
- **Turmeric Rice**

Please choose one set out of the following choices:

- Set I: Thai Snow Ball
- Tapioca Coated Water Chestnut in Syrup
- Pandan Rice Jelly in Coconut Syrup
- Mixed Tropical Fruits in Jasmine Syrup
- Set II: Bua Loi

THAI SWEETS

- Tapioca Pearls in Coconut Milk
- Tapioca Pearls in Ginger Syrup
- Tapioca Pearls with Sweetened poached eggs
- Set III: Old Style Thai Iced Popsicles
- Herbs
- Coconut
- Coffee & Tea
- **Tropical Fruits**
- ✓ Assorted Sweet Condiments

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- Massage
- Manicure and pedicure
- Flower arrangements and bouquet
- Guided hike
- Jig fishing
- Romantic sunset cruises
- Candlelight dinner
- Thai in-villa barbecue
- Picnic at Koh Phangan
- Slide on the water to and from Koh Tao

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

Payement by credit card surcharge of 3%

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

#### For further inquiries:

JUNGLE CLUB BOUTIQUE RESORT

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