



WEDDINGS AND EVENTS

at SALA Phuket Mai Khao Beach Resort





SPLENDID WEDDINGS

at SALA Phuket Mai Khao Beach Resort

SALA Phuket Mai Khao Beach Resort is a stunning deluxe pool villa resort, located on pristine Mai Khao Beach on Phuket's northwest shoreline. Combining rare historical Sino-Portuguese architecture (indigenous to Phuket, Thailand) with modern, deluxe facilities and amenities. SALA Phuket provides the perfect setting and attention to detail for your special occasion.

A variety of exotic locations for your ceremony are available, from white powdery sandy beaches, lush green lawn expanses or an intimate sunset rooftop vantage. Whilst our personal, intuitive service ensures your special occasion the attention it deserves. Dining and celebration options can be tailored to suit your personal requirements, with direct attention from our management team to ensure the best of counsel at all times.

Our culinary team is creative and passionate about their menu options. Dining locations and pricing structures are all designed and suggested to offer you the most suitable package arrangements for your occasion.

A selection of ceremonial options lets you choose from personal, eclectic, cultural or combine your preferred features for a truly memorable experience.

Our services can be extended well beyond the actual day to include pre and post ceremony activities, transportation, celebration and indulgence selections. From private excursions, exclusive dining parties or merely some honeymoon pampering, we are only too pleased to assist.

Marriage is an occasion that should be cherished always. We hope to be a part of yours.

THE DESTINATION



Mai Khao Beach, situated within Sirinat National Park stands apart as a wedding destination in Thailand, with a picturesque nine kilometers of unspoiled golden sand beach, towering emerald pines and the deep blue Andaman Ocean lapping at the shoreline. SALA Phuket Mai Khao Beach Resort is positioned on a quiet stretch of this idyllic beach, offering lush green natural surrounds and stunning daily sunsets.

LOCATIONS

SALA Phuket Mai Khao Beach offers a choice of breathtaking locations to provide the perfect backdrop for your special day.



On The Sand

for the true island wedding experience, exchange your vows with the golden sands of Mai Khao Beach between your toes, and the gentle sound of surf breaking on the shore.

Ocean View Beachfront

perched atop the sand dunes, overlooking the Andaman Ocean, with SALA's iconic "fishing boat" backdrop, the beachfront location provides the perfect sunset ceremony setting.



Ocean View Grove

surrounded by lush green vegetation and towering pines, soft green grass under foot and the blue hues of the Andaman Ocean as a backdrop, 'the grove' provides natural tranquility at its finest.



CEREMONIES

Our ceremonies are tailor made to cater to couples wishing to celebrate their unity in a variety of fashions. From private couple affairs, to personal gatherings of family and friends or grandiose events. Of course, no combination of inclusions is perfect for all, as such our ceremony options are completely flexible and may be customized to your personal requirements.



Something Simple

ideal for the renewal of vows, or private celebrations. Something simple provides all of the necessities and just a few of the luxuries for small, intimate ceremonies.



Something Special

elegant and detailed without being lavish. Something special is the ideal ceremony for close groups of family and friends. The perfect balance between celebration and tradition.



Something Splendid

beyond a stunning ceremony, more unforgettable moments. Something splendid enhances your special day, with an enchanting stay including a complimentary night in SALA Pool Villa, massage treatments and more.

SALA Wedding Ceremonies	Simple	Special	Splendid
Price	29,900	59,900	99,900
Number of guests	2-12	2-30	2-60
Choice of location	●	●	●
Wedding celebrant	●	●	●
Native Flower Decoration			
• Flower archway	Simple	Special	Splendid
• Flower stands		2	4
• Flower confetti	●	●	●
• Chair decoration	●	●	●
• Petal aisle		●	●
• Bridal Wedding Bouquet	Simple	Special	Splendid
• Groom Corsage	●	●	●
A bottle of Champagne		●	●
Ceremonial Wedding Cake		1 pound	2 pounds
In House Audio Announcement System	●	●	●
Welcome drink and cold towel at ceremony	●	●	●
Wedding night turndown with gift			●
Two hour couples treatment in the SALA Spa			●
One night stay in a SALA Pool Villa			●

*All prices are in Thai Baht and subject to 10% service charge and 7% value added tax.



Something Thai

a touch of traditional, a touch of spiritual. Something Thai connects your special occasion with a true sense of place. Buddhist monks will provide the matrimonial blessings, as you share in traditional water blessing and offering ceremonies. As our wedding planner for further information on our SALA Thai wedding ceremonies.

CELEBRATIONS



SALA Phuket Mai Khao Beach Resort's culinary team are on hand to provide all of your celebration requirements. Sumptuous menus, creative concepts, dynamic pricing and efficient service ensure your celebration exceeds expectations. With a range of venues, SALA Phuket is the ideal choice for your special event, from cocktail parties to gala dinners, beach barbecues to starlight cinemas and more.

VENUES

The Grove Garden

The ideal garden party venue. Spread out on the lawn, under the swaying pines with the sounds of the Andaman Ocean in the background. The Grove Garden can play host to anything from market buffets, formal dinners and outdoor concerts. There is no shortage of open space to plan your celebration.



Capacity
60



Covered Seating
Marquee on request and
subject to additional charge



Available Hours
14.00 – 22.30

The Glass House

Private and comfortable with double story floor to ceiling windows looking out over The Grove Garden, the Glass House is perfect selection for a more intimate, formal occasion. This stunning, air conditioned dining room can host up to 60 guests in a variety of seating arrangements and styles.



Capacity
60



Covered Seating
Yes – air conditioned



Available Hours
14.00 – 01.00

The Fun Pool

This beachfront swimming pool provides a location with a difference for your next celebration. The multi-tiered deck, bubbling water jets and charging fountains provide a dynamic backdrop for cocktail parties, private dinners or perhaps a private showing with a 'dive-in', starlight cinema.



Capacity
50



Covered Seating
No



Available Hours
18.00 – 22.30

The Lawn

Mai Khao beach offers some of the best sunset's in Asia, and The Lawn provides the ultimate vantage. Sip cocktails and graze from live cooking stations as the sun silently drops into the Andaman ocean with bursts of colour. The large open spaces of The Lawn play host to long table dinners, outdoor lounge functions and casual barbecues.



Capacity
60



Covered Seating
No



Available Hours
18.00 – 22.30



CREATIVE CONCEPTS

More than just a meal, our talented Culinary Team can create something different for your next celebration. We have listed some of our favourite suggestions below.

Street Food Buffets

Graze your way between bamboo huts boasting some of Thailand's favourite street food. Spicy papaya salads, grilled satays, world famous Pad Thai and chocolate banana pancakes to name a few. Entertainment can be provided by traditional Thai dancers, Muay Thai acrobat demonstrations or a live puppet show for a more cultural experience.

Long Table Sunset Dinner

take a seat at the long table, beachfront as the sun sets in to the Andaman. Our culinary team will serve a selection of banquet dishes to be shared amongst family and friends for a sublime, social occasion.

Wine Mixer

Sample your way through our sommelier selection of wines from around the world, paired with a menu of delicious tapas, canapes and live stations. Add some acoustic guitar, DJ or something more classical to set the desired mood.

Chillin' & Grillin'

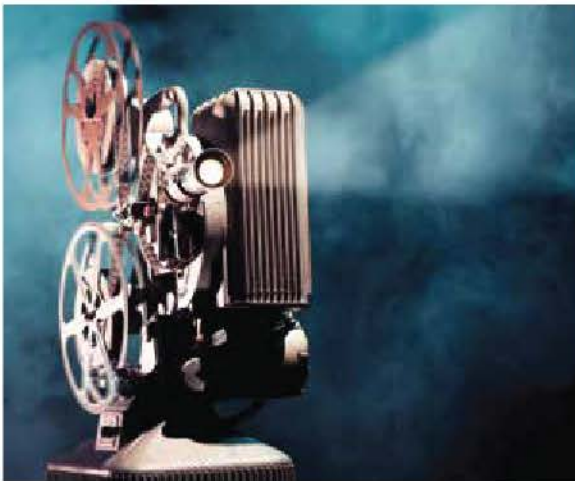
cool and casual, this barbecue buffet makes for an ideal late lunch. Fill your plate with smoked pork ribs, Angus beef sliders, grilled corn, chilled seafood and more. Seat yourself comfortably on a day bed or bean bag and sip your way through an extensive cocktail list. Face painters and balloon artists make the ideal family celebration.

Dive In/Star Light Cinema

Select your preferred feature from cinema classics, to current blockbusters. Float in the fun pool or stretch out under the pines as we serve fresh popcorn, iced tea and other delights from the confectionary stand.

Full Moon Party

experience your private Full Moon Party, complete with fire dancers, food stalls, face painters, bucket drinks and of course some great DJ sets. Sprawl out under the palms, chill out on the days beds or dance the night away with the green grass beneath your feet.



ENTERTAINMENT AND ADDITIONAL OPTIONS

SALA Phuket Mai Khao Beach Resort is pleased to assist in coordinating additional entertainment options and event services on request.

- DJ
 - Solo guitarists and duets
 - Live bands
 - Fire dancers
 - Thai traditional dancers
 - Magicians
 - Acrobats
 - Balloon artists
 - Face painters
 - Fire fountains
 - Cinema
 - Games rooms/kids clubs
 - More on request
 - Photographers
 - Photo booths
 - Hair and make up
 - Others on request
- 



FREQUENTLY ASKED QUESTIONS

Q: Can SALA Phuket provide fireworks or floating lanterns?

A: Due to restrictions from the Airports Authority of Thailand, fireworks and lanterns are not allowed within a six kilometer radius of the Phuket International Airport. Unfortunately, this includes SALA Phuket Mai Khao Beach Resort.

Q: What time does our celebration need to finish?

A: SALA Phuket Mai Beach Resort allows DJ's and Live Music in the outdoor venues until 22.30. The Glass House can be provided for after parties with low level music until 01.00. This is to ensure the comfort of all of our guests and neighbouring properties.

Q: Can we provide our own alcoholic beverages?

A: Corkage charges are detailed within our beverage package options for guests who wish to bring their own alcohol. As the holder of the valid alcohol license, SALA Phuket must insist that all alcohol must include certified taxation labels.

Q: Can SALA Phuket provide a legal marriage certification?

A: Due to the constantly changing requirements for certified legal weddings of foreigners in Thailand, SALA Phuket Mai Khao Beach Resort does not offer this service. If this service is required, clients be required to coordinate directly with relevant services.

Q: Can SALA Phuket provide Elephants or other animals for our celebration?

A: SALA Phuket Mai Khao Beach resort does not encourage attractions and services which promote the unethical treatment of animals. As such, we do not allow such services within the resort.



OUR MENUS

SALA Phuket Mai Khao Beach Resort's award winning restaurant provides exceptional cuisine for your perfect celebration. Our multi-tiered, customizable menus ensure guests can tailor their selections to taste, format and price point. From classic set menu's, to barbecue buffets, coffee breaks and live stations, our celebration menus are suited to meet every requirement.



PLATED SERVICE WESTERN

3
Selections
1,250

4
Selections
1,550

5
Selections
1,950



* All prices are in Thai Baht, per person and subject to 10% service charge and 7% value added tax


APPETIZERS

- 01 Ahi tuna tartare, avocado relish, wonton crisps
- 02 Andaman blue crab cakes, creamed corn, tomato jam
- 03 Lamb meatballs, Massaman peanut curry, goats cheese sour cream
- 04 Italian burata, organic marinated tomatoes, wasabi dressing, basil
- 05 Seared scallops, minted pea puree, pancetta crisps, sweet basil butter

SOUPS AND SALADS

- 01 Roasted sweet corn soup, coconut, sweet basil oil
- 02 Leek and potato veloute, goats cheese cream, cracked Macadamia's
- 03 Forest mushroom soup, roasted mushrooms, white truffle oil
- 04 Wild local rocket salad with beetroot, feta, orange and pistachio
- 05 BBQ Andaman shrimp, Phuket greens, avocado and roasted corn relish

PALATE CLEANSERS

- 01 Phuket pineapple and ginger, pineapple puree
 - 02 Baby cucumber and peppermint granita
 - 03 Citadelle gin and tonic sorbet
 - 04 Lemongrass scented coconut sorbet
- 




**PLATED SERVICE
WESTERN**



MAIN SELECTIONS

- 01 Malay marinated chicken breast, sweet and coconut mash, hot basil butter
- 02 Roasted grouper fillet, crispy potato and olive salad, artichoke puree, chorizo jam
- 03 Char-grilled Tasmanian salmon fillet, lemon and parmesan polenta, warm tomato and basil salad
- 04 Twice roasted crispy pork belly, pumpkin puree, apple and ginger marmalade, red wine jus
- 05 Confit crispy duck leg, sautéed kale, roast garlic and mustard cream, onion jam
- 06 Andaman shrimp risotto with young peas, lemon, fresh herbs, parmesan and grilled asparagus
- 07 Slow roasted beef tenderloin, parsley mash, Bourignion sauce

DESSERTS

- 01 Coconut pavlova with Phuket mango and tarte passion fruit essence
 - 02 Cappuccino pannacotta with Espresso jelly, chocolate curls
 - 03 Turkish orange and almond cake, dark chocolate ice-cream, peanut praline
 - 04 White chocolate cheesecake, malted ice-cream, caramel sauce
- 

SHARED MENU - THAI

6
Selections
1,250

8
Selections
1,550

10
Selections
1,950

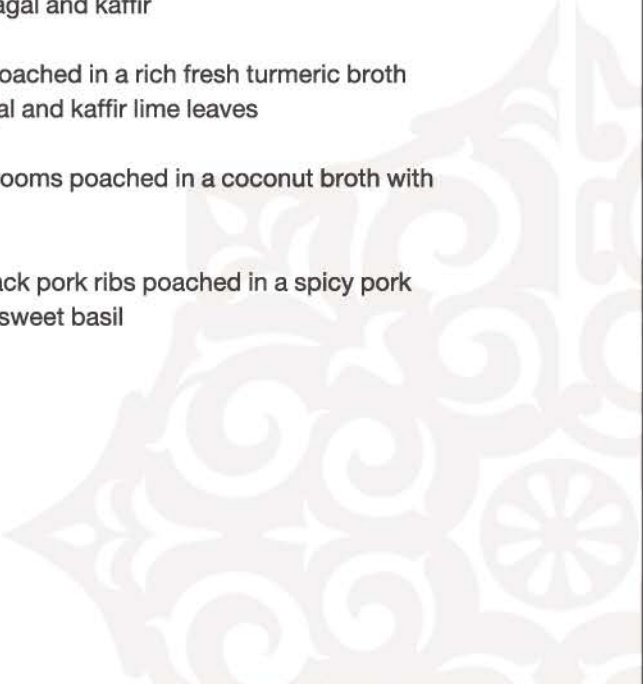


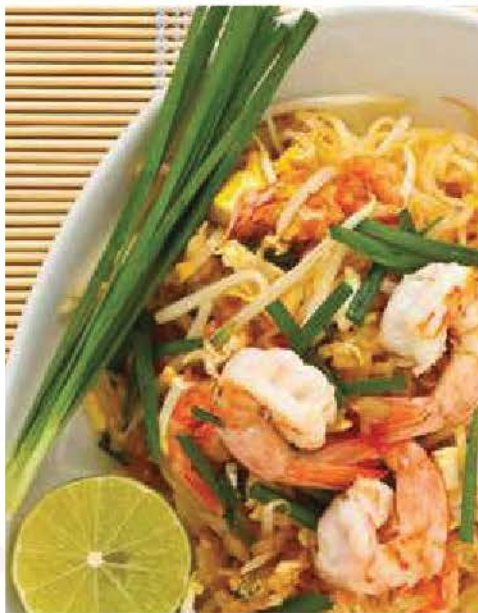
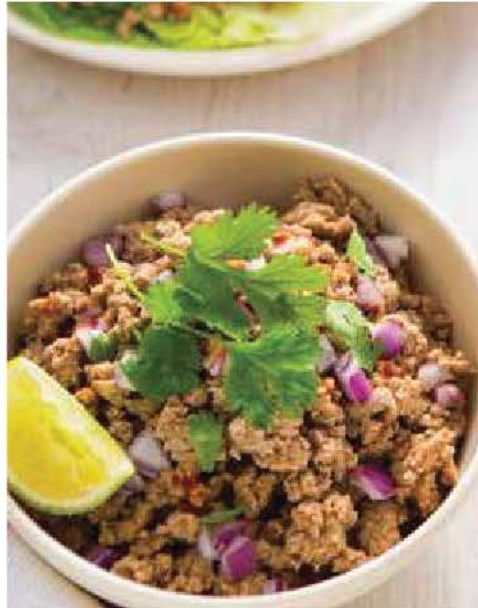
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APPETIZERS/TASTERS

- 01 Tod man pla - Thai fish cakes with red curry paste, shredded kaffir lime leaves and sweet chili sauce
- 02 Satay gai - Yellow curry marinated chicken skewers served with peanut sauce and cucumber relish
- 03 Tod man kao pod - Deep fried crispy Thai corn fritters with red curry curry, served with sweet plum sauce
- 04 Por pia sod goong - Fresh spring rolls filled with Andaman shrimp and crisp vegetables, fresh mint dipping sauce
- 05 Tung Tong - Deep fried golden bag filled with shrimp mousse, sweet plum sauce

SOUPS

- 01 Tom Kaa gai - Chicken thigh poached in a coconut broth infused with lemongrass, galangal and kaffir lime
 - 02 Tom yam talay - Andaman seafood poached in a rich fish fumee infused with chili paste, lemongrass, galangal and kaffir
 - 03 Tom kamin gai - Chicken thigh poached in a rich fresh turmeric broth infused with lemongrass, galangal and kaffir lime leaves
 - 04 Tom ka hed - Asian forest mushrooms poached in a coconut broth with lemongrass, kaffir and galangal
 - 05 Tom saab kradook orn - Baby back pork ribs poached in a spicy pork broth with lemongrass, chili and sweet basil
- 



SHARED MENU - THAI

YAMS (SALADS)

- 01 Poo nim tod yam mamuang - Tempura of soft shell crab served with a green mango salad, roasted cashews, chili lime dressing
- 02 Yam neua yang - Barbequed and sliced Australian sirloin tossed with tomato, cucumber and Thai herbs, roasted chili dressing
- 03 Yam talay - Poached Andaman seafood tossed with tomato, celery and Thai herbs, chili, lime and fish sauce dressing
- 04 Laab gai - North-Eastern minced chicken salad with roasted rice, chili and mint, lemon and fish sauce dressing, served with crisp vegetables
- 05 Yam som-o - Thai pomelo salad with roasted chili paste, coconut milk, fresh mint and crispy shallots

RICE AND NOODLES

- 01 Khow pad sapparot - Southern style fried rice with chicken breast, Phuket pineapple, sweet peppers and raisins
- 02 Phad Mee Sapam - Egg noodles wok fried with crisp market vegetables, dark soy sauce and crispy garlic
- 03 Pad Thai Goong - Wok-fried rice noodles with Andaman shrimp, roasted tofu, beansprouts and tamarind dressing
- 04 Pad Siew gai - Large flat rice noodles wok-fried with chicken breast, market vegetables and sweet soy sauce

SEAFOOD

- 01 Goong tod nam makam - Deep fried Andaman tiger prawns dressed in tamarind sauce with crispy shallots
- 02 Choo Chee pla - Dry red red curry with Andaman sea-bass, coconut milk and kaffir lime
- 03 Pla nueng manao - Steamed Andaman white snapper with chili, garlic, coriander root and lemon
- 04 Poo nim pad pong karee - Deep fried soft shell crab wok-fried with yellow curry powder, coconut milk, sweet peppers and Thai celery



SHARED MENU - THAI

CURRIES AND WOKS

- 01 Massaman gai - Tender chicken thighs braised in a mild Sotren coconut curry with potatoes and peanuts
- 02 Gaeng hang lay - Northern curry of braised pork belly, ginger, peanuts and dark soy sauce
- 03 Gaeng kiew waan goong magon - Rock lobster poached in a mild sweet coconut curry with crisp eggplants, chili and sweet basil
- 04 Panang nuea - Red curry with coconut milk, slowly braised beef and kaffir lime leaf
- 05 Gaeng fak tong - Local pumpkin with red curry, coconut milk, sweet basil and pineapple
- 06 Gai pad med mamuang - Chicken breast wok-fried with sweet peppers, spring onions, cashew nuts and roast chili paste
- 07 Pad pak ruam goong - Crispy fresh market vegetables wok-fried with Andaman white prawns, oyster sauce and crispy garlic
- 08 Pad pak kana nam man hoi - Stir-fried kale with water mushrooms, soy sauce, chili and garlic
- 09 Pad pak boong fai daeng - Morning glory wok-fried with garlic, chili and soy sauce

FRUITS AND SWEETS

- 01 Khow niew ma muang - Chilled mango cheeks served with sweetened sticky rice and warm coconut sauce
 - 02 Sangkaya fak tong - Local baby pumpkin filled with pandan custard, served with coconut ice-cream
 - 03 Tub-tim krob - Water chestnuts poached in coconut milk, served with fresh jackfruit and crushed ice
 - 04 Pol a mai ruam - Freshly carved Thai fruits served with fresh lime and chili sugar
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BUFFETS AND BBQS

15
Selections
1,950

20
Selections
2,250



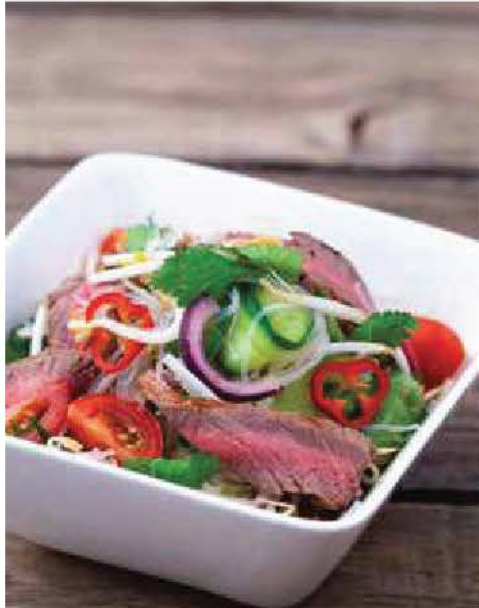
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APPETIZERS/TASTERS

- 01 Tod man pla - Thai fish cakes with red curry paste, shredded kaffir lime leaves and sweet chili sauce
- 02 Satay gai - Yellow curry marinated chicken skewers served with peanut sauce and cucumber relish
- 03 Tod man kao pod - Deep fried crispy Thai corn fritters with red curry, served with sweet plum sauce
- 04 Por pia sod goong - Fresh spring rolls filled with Andaman shrimp and crisp vegetables, fresh mint dipping sauce
- 05 Tung Tong - Deep fried golden bag filled with shrimp mousse, sweet plum sauce
- 06 Indian spiced vegetables samosa with mango chutney
- 07 Arancini with porcini - Crispy porcini and parmesan risotto balls, black truffle cream

SOUPS

- 01 Tom Kaa gai - Chicken thigh poached in a coconut broth infused with lemongrass, galangal and kaffir lime
- 02 Tom yam talay - Andaman seafood poached in a rich fish fumee infused with chili paste, lemongrass, galangal and kaffir
- 03 Tom kamin gai - Chicken thigh poached in a rich fresh turmeric broth infused with lemongrass, galangal and kaffir lime leaves
- 04 Tom saab kradook orn - Baby back pork ribs poached in a spicy pork broth with lemongrass, chili and sweet basil
- 05 Roasted red pepper and tomato soup with sweet chili and basil
- 06 Sweet potato and coconut soup with young ginger cream



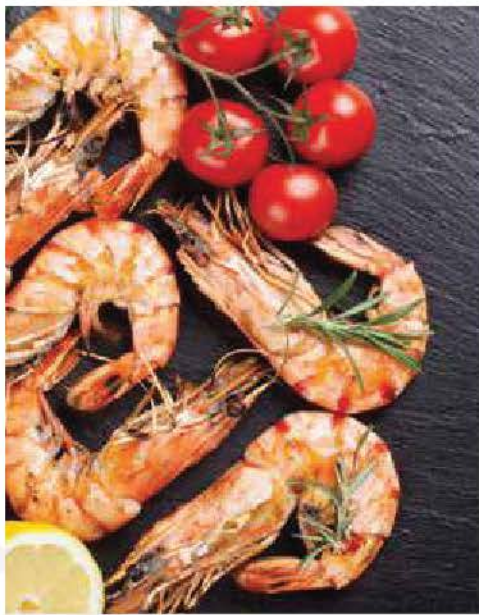
BUFFETS AND BBQS

SALADS

- 01 Poo nim tod yam mamuang - Tempura of soft shell crab served with a green mango salad, roasted cashews, chili lime dressing
- 02 Yam neua yang - Barbequed and sliced Australian sirloin tossed with tomato, cucumber and Thai herbs, roasted chili dressing
- 03 Yam talay - Poached Andaman seafood tossed with tomato, celery and Thai herbs, chili, lime and fish sauce dressing
- 04 Laab gai - North-Eastern minced chicken salad with roasted rice, chili and mint, lemon and fish sauce dressing, served with crisp vegetables
- 05 Yam tua plu - Thai salad of poached wing beans, roasted peanuts, shallots and mint, roast chili and coconut dressing
- 06 Nam tok moo - Grilled pork collar salad with Thai shallots, mint, roasted rice, fish sauce and lime dressing
- 07 Quinoa salad with roasted pumpkin, beetroot, feta cheese, fresh mint and harissa dressing

RICE, NOODLES, PASTA

- 01 Khow pad sapparot - Southern style fried rice with chicken breast, Phuket pineapple, sweet peppers and raisins
- 02 Phad Mee Sapam - Egg noodles wok fried with crisp market vegetables, dark soy sauce and crispy garlic
- 03 Pad Thai Goong - Wok-fried rice noodles with Andaman shrimp, roasted tofue, beansprouts and tamarind dressing
- 04 Pad Siew gai - Large flat rice noodles wok-fried with chicken breast, market vegetables and sweet soy sauce
- 05 Kao pad pak - Wok-fried jasmine rice with market vegetables, free range egg and soy sauce
- 06 Penne pasta with Spanish chorizo, fresh tomato, parmesan and sweet basil
- 07 Fettucine with porcini mushroom ragout, fresh cream, black truffle and parmesan
- 08 Spaghetti "Pad kee mao" - Spaghetti with Andaman seafood, young green peppercorns, chili, sweet basil and oyster sauce



BUFFETS AND BBQS



GRILL

- 01 Asian style marinated Australian sirloin of beef
- 02 Yellow curry and coconut marinated tender chicken thighs
- 03 Andaman whole white snapper baked in sea salt
- 04 Local Phang Nga bay squid marinated in Thai herbs
- 05 Andaman ocean white prawns
- 06 Smoked and BBQ'd tender pork ribs, Thai inspired BBQ sauce
- 07 Marinated sea-bass wrapped in banana leaf
- 08 Sweet potato/corn on the cob, chili and ginger butter

CURRIES AND WOKS

- 01 Massaman gai - Tender chicken thighs braised in a mild Sotren coconut curry with potatoes and peanuts
- 02 Gaeng hang lay - Northern curry of braised pork belly, ginger, peanuts and dark soy sauce
- 03 Gaeng kiew waan goong magon - Rock lobster poached in a mild sweet coconut curry with crisp eggplants, chili and sweet basil
- 04 Panang nuea - Red curry with coconut milk, slowly braised beef and kaffir lime leaf
- 05 Gai pad med mamuang - Chicken breast wok-fried with sweet peppers, spring onions, cashew nuts and roast chili paste
- 06 Pad pak ruam goong - Crispy fresh market vegetables wok-fried with Andaman white prawns, oyster sauce and crispy garlic
- 07 Pad pak kana nam man hoi - Stir-fried kale with water mushrooms, oyster sauce, chili and garlic
- 08 Gaeng fak tong - Red coconut curry with local pumpkin, grapes, tomato, sweet basil and chili



BUFFETS AND BBQS

FRUITS AND SWEETS

- 01 Coconut pavlova with local mango and passion fruit essence
- 02 Double chocolate brownie with caramel and sea salt
- 03 Mini tiramisu pots with espresso syrup
- 04 White chocolate cheesecake with toffe sauce and chocolate shavings
- 05 Live "Kanom krok" show - Thai coconut pancakes with sweet potato, fresh corn and spring onion
- 06 Kanom waan Thai - Selection of traditional Thai desserts and sweets
- 07 Polanai ruam - Freshly carved tropical Thai fruits served with fresh lime and chili sugar



CANAPES AND EXTRAS

3
Selections
350

4
Selections
450

5
Selections
550



* All prices are in Thai Baht, per person and subject to 10% service charge and 7% value added tax

CANAPES

- 01 Indian spiced chicken fritters, mango chutney, mint yoghurt
- 02 Satay shrimp skewer, roasted peanut sauce, cucumber relish
- 03 Fresh spring roll with roasted duck, crisp vegetables, Hoi sin sauce
- 04 Thai corn and red curry fritter, sweet plum sauce
- 05 Wild mushroom arancini, truffle parmesan fondue
- 06 Slow cooked pork belly skewer, Chinese spice glaze
- 07 Ahi tuna tartare with spiced avocado relish
- 08 Goats cheese crostini, red onion marmalade

LIVE STATIONS

350

- 01 Selection of 3 sliders - Pulled BBQ pork, Crispy fish, Angus burger
- 02 Pad Thai with shrimp, chicken or veggie, traditional accompaniments
- 03 Satays - Chicken, shrimp and beef satays with peanut sauce and cucumber relish
- 04 Artisan pasta station - Truffled fettucine, Ragout of bolgnese with pennette, Spaghetтини with scallops and fresh tomato



CANAPES AND EXTRAS

LATE NIGHT

350

- 01 Pizza's - Selection of freshly baked Artisan pizzas
- 02 Joek - Asian rice congee with minced chicken, served with traditional accompaniments
- 03 Fish and Chips - Beer battered Andaman grouper with chunky chips and tartare sauce

ENHANCEMENTS

Prices on request

- 01 Phuket lobster - 600g Whole Phuket lobster, grilled with garlic and lemon, traditional accompaniments
- 02 Oysters - Coffin Bay Australian oysters served traditional Thai style, red wine shallot vinegar and classic lemon
- 03 Roasted Wagyu striploin - Grade 4 Tajima striploin of beef served with roast potatoes, sweet basil Bearnaise, green peppercorn sauce and mustards

SUPPLEMENTARY BEVERAGE BLOCKS

Beers Local 24 bottles Tiger, Singha or Heineken	2,500 THB
Draught Beers 30 Litres Leo or Singha	9,900 THB
Draught Craft Beer 30 Litres Chalawan Pale Ale	16,900 THB
Red Wine Standard 6 bottles	7,500 THB
Red Wine Premium 6 bottles	9,500 THB
White Wine Standard 6 bottles	7,500 THB
White Wine Premium 6 bottles	9,500 THB
Sparkling Wine Standard 6 bottles	7,500 THB
Sparkling Wine Premium 6 bottles	9,500 THB

SPIRIT BY BOTTLE

Vodka Stolichnaya Tried and True	2,500 THB 3,900 THB
Tequila Sierra Silver Camarena Silver	2,500 THB 3,900 THB
Gin Zafiro Dry Gin Tanqueray	2,500 THB 3,900 THB
Rum Bacardi Plantation Original Dark Rum	2,900 THB 3,900 THB
Whiskey J&B Rare JW Red Label Jim Beam JW Black Label Jack Daniel's Tennessee Whiskey Chivas Regal	2,500 THB 2,500 THB 2,500 THB 3,900 THB 3,900 THB 3,900 THB

**Included free flow mixers



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MAI KHAO BEACH RESORT**

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