SALA
PHUKET
MAI KHAO BEACH

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.

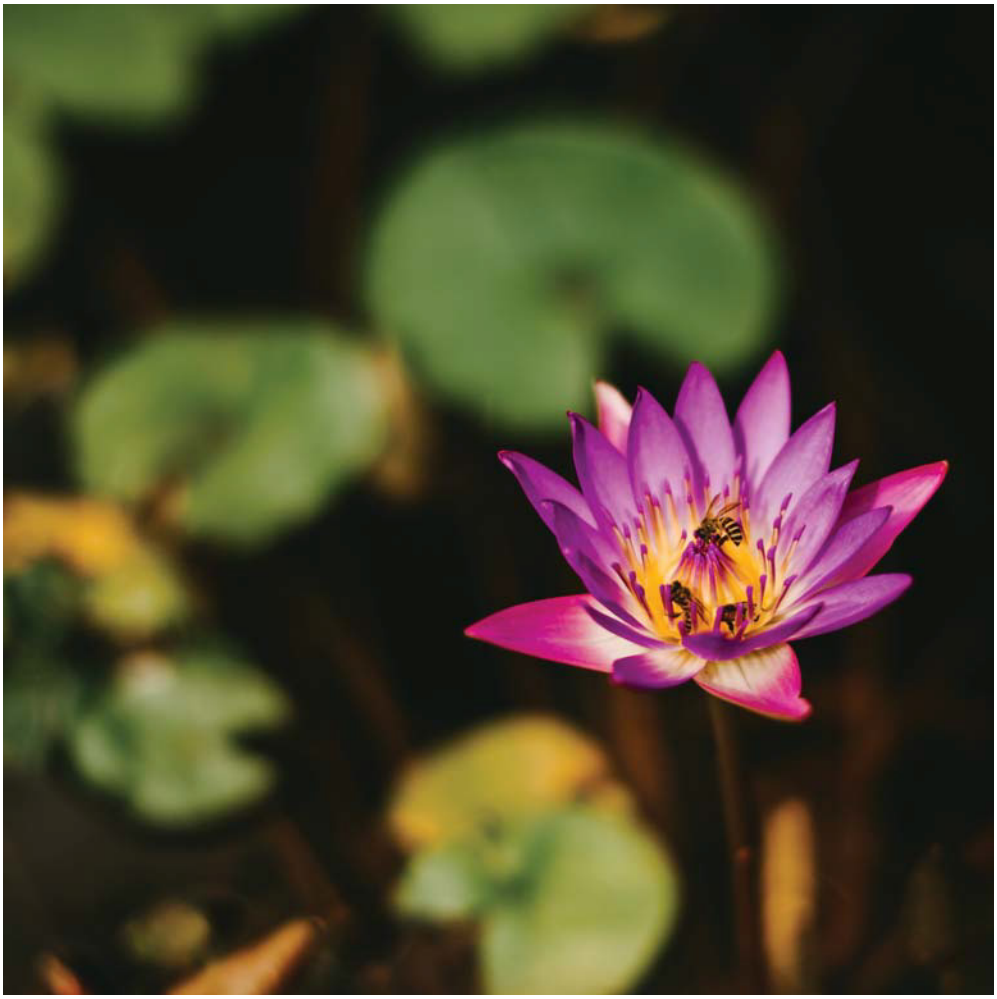
Our culinary team is creative and passionate about their menu options. Dining locations and pricing structures are all designed and suggested to offer you the most suitable package arrangements for your occasion.

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	17,900	49,900	89,900
Number of guests	2-12	2-30	2-80
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. Buddhists 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

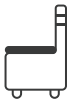
SALA Phuket Mai Khao Beach Resort's culinary team are on hand to provide all of your celebration requirements. Sumptuous menus, creative concepts, dynamic pricing and efficient service ensure your celebration exceeds expectations. With a range of venues, SALA Phuket is the ideal choice for your special 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
100



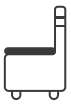
Covered Seating
Marquee on request and subject to additional charge

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 80 guests in a variety of seating arrangements and styles.

Capacity
80



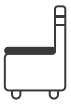
Covered Seating
Yes – air conditioned

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'

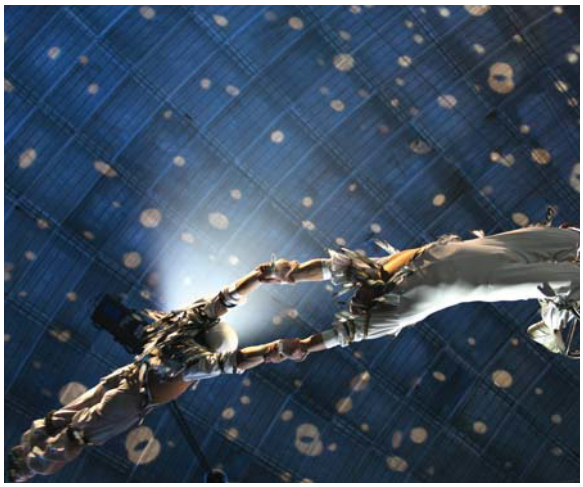
cool and casual, this barbecue buffet makes for an ideal late lunch. Fill your plate with smoked pork ribs, Angus beef sliders, grilled corn, chilled seafood and more. Seat yourself comfortably on a day bed or bean bag and sip your way through an extensive cocktail list. Face painters and balloon artists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

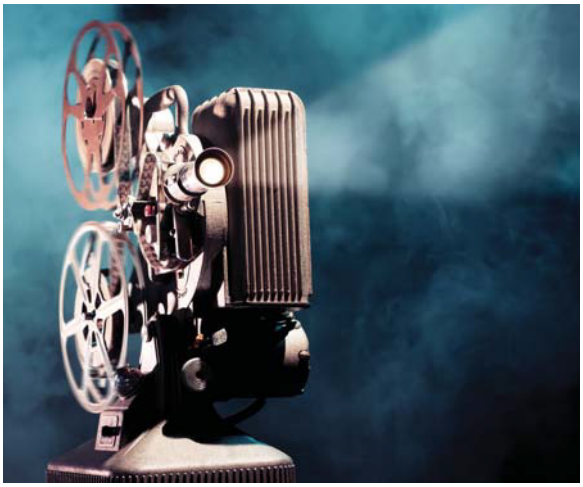
Dive In/Star Light Cinema

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

Certificate of Marriage
This certifies that
Leri Morris and Christopher Morris
Certificate of Marriage
This certifies that
Leri Morris and Christopher Morris

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 we have more than 80 guests?

A: For events of more than 80 guests, a covered marquee must be provided at the expense of the client. This is to ensure a suitable wet weather option in the event of rain. Events of up to 120 guests, with additional marquee cover can be catered for in The Grove Garden.

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.

BOUTIQUE MEETINGS

Consider SALA Phuket Mai Khao Beach Resort for your next informal meeting, company retreat or seminar. Comfortable accommodations, exceptional dining and event options and attentive service will ensure a productive and efficient corporate experience.

SALA Meeting Room – Centrally located adjacent to the Lobby Lounge, our stylish meeting room provides a sophisticated setting for meetings and presentations, complete with modern facilities and catering services.

Team Building – Set within Sirinat National Park, with an abundance of open space, our events team can assist in developing challenging and motivational team building activities for your next retreat. Combine your activites witth some of our more popular excursions, such as team events at the Elephant Sanctuary, ocean adventure courses and wellness boot camps.

Meeting Package	Half Day 750	Full Day 1,100	Room Rental 3,500
Standard Meeting Equipment	●	●	●
• Wireless internet access	●	●	●
• Flip charts	●	●	●
• Whiteboard	●	●	●
• Screen television	●	●	●
• IDD telephone	●	●	●
• Notepads	●	●	●
• Pens/Pencils	●	●	●
• LED Pointer	●	●	●
• 1 LCD Projector	●	●	●
• 1 Drinking water	●	●	●
Coffee break	1	2	
Lunch	●	●	

MEETING ROOM SETUP

Dimension is 5.5 m. X 11 m. **Area** is 60 sq.m **Ceiling Height** is 2.4 m.

Meeting Room Style Setup	Capacity
Boardroom	20 delegates
Classroom	20 delegates
Theatre	36 delegates (Seating only)
U-Shape	20 delegates

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

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	4 Selections	5 Selections
1,100	1,400	1,800

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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

06 Goats cheese and Serrano ham croquettes, Romesco sauce

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

06 Classic Caeser salad, Chinese pear, roasted pancetta, anchovy dressing

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, artichike puree, chorizo jam

03 Tikka spiced salmon fillet, chilled lentil and cucumber salad, ginger and mint raitha

04 Roasted pork tenderloin, pumpkin puree, apple and ginger marmalade, red wine jus

05 Andaman white snapper fillet, smoked bacon and parsley mash, creamed fava beans

06 Crispy conit duck leg, potato herb gnocci and spring vegetables, truffle fondue

07 Phang Nga Bay crab risotto, baby peas, lemon and herbs, grilled asparagus, basil oil

08 Slow roasted beef tenderloin, parsley mash, Bourgignon 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	8 Selections	10 Selections
950	1,200	1,400

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

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 Poo ja – Crispy fried crab shells filled with seasonsed crab and pork served with sweet chili sauce

06 Tung Tong – Deep fried golden bag filled with shrimp mousse, sweet plum sauce

SOUPS

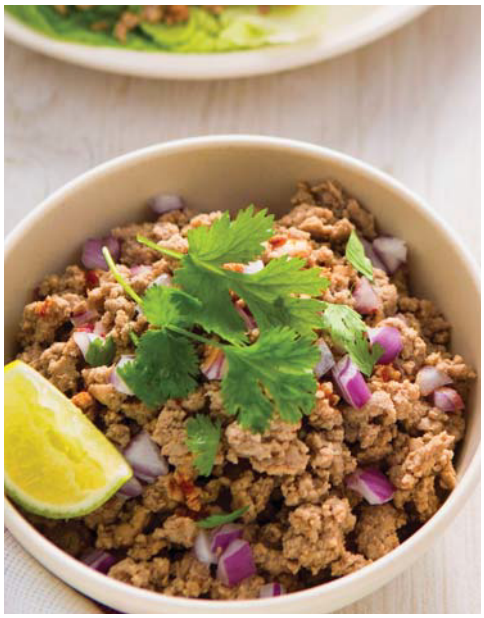
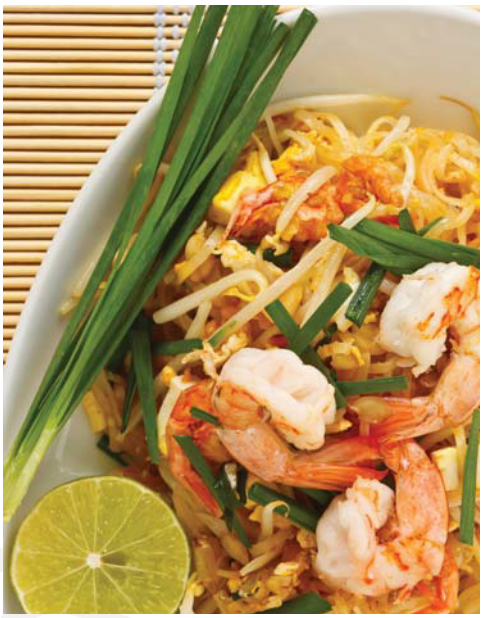
01 Tom Kaa gai – Chicken thigh poached in a coconut broth infused with lemongrass, galangal and kaffir lime

02 Tom yam talay – Andaman seafood poached in a rich fish fumee infused with chili paste, lemongrass, galagal 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 toassed 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 tofue, 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 puimpkin 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

BUFFETS AND BBQS

15 Selections	20 Selections
1,200	1,500

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

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 Poo ja – Crispy fried crab shells filled with seasonsed crab and pork served with sweet chili sauce

06 Tung Tong – Deep fried golden bag filled with shrimp mousse, sweet plum sauce

07 Indian spiced vegetables samosa with mango chutney

08 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, galagal 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 toassed 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 coocnut dressing

06 Nam tok moo – Grilled pork collar salad with Thai shallots, mint, roasted rice, fish sauce and lime dressing

07 Classic caear salad with croutons, anchovy dressing and aged parmesan

08 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

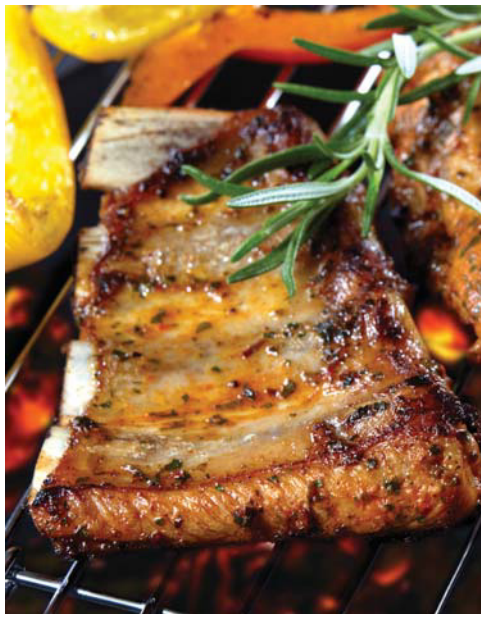
04 Pad Siew gai – Large flat rice noodles wok–fried with chciekn breast, market vegetables and sweet soy sauce

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 cheescake with toffe sauce and chocolate shavings

05 Live "Kanom krok" show – Thai coconut pancakes with sweet potato, fresh corn and spring onion

06 Live "Thai crepe" show – Vanilla and coconut pancakes with a selection of fillings

07 Kanom waan Thai – Selection of traditional Thai desserts and sweets

08 Polanai ruam – Freshly carved tropical Thai fruits served with fresh lime and chili sugar

CANAPES AND EXTRAS

3	4	5
Selections	Selections	Selections
300	400	450

* 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 Golden fried basket filled with minced chicken, chili, lime and mint

07 Slow cooked pork belly skewer, Chinese spice glaze

08 Ahi tuna tartare with spiced avocado relish

09 Goats cheese crostini, red onion marmalade

10 Crispy spiced crab croquettes, lemon aioli

LIVE STATIONS

250

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 reslish

04 Artisan pasta station – Truffled fettucine, Ragout of bolgnese with pennette, Spaghettini with scallops and fresh tomato

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CANAPES AND EXTRAS

LATE NIGHT

250

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 tradional Thai style, red wine shallot vinegar and classic lemon

03 Roti cart – Local Thai roti pancakes made fresh to order with a selection of fillings

04 Roasted Wagyu striploin – Grade 4 Tajima striploin of beef served with roast potatoes, sweet basil Bearnaise, green peppercorn sauce and mustards

05 Freshly cut sashimi, wasabi, soy and pickled ginger

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

COFFEE BREAK

3	4	5
Selections	Selections	Selections
350	450	500

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

SAVOURY

01 Andaman white fish croquette, tangy tartare sauce

02 Assorted satay skewers, roasted peanut sauce, cucumber relish

03 Fresh spring roll with poached shrimp, crisp vegetables, sweet chili sauce

04 Thai corn and red curry fritter, sweet plum sauce

05 Laab gai Arancini, smoked chili aioli

06 Homemade vegetable samosa, mango chutney

07 Freshly baked croissant, smoked salmon and herb cream cheese

08 Ahi tuna tartare with spiced avocado relish

09 Crispy fried golden bags, sweet plum sauce

10 Freshly baked brioche filled with cheddar cheese and smoked ham

SWEET

01 Homemade coconut Danish swirls

02 Chilled mango, sweet sticky rice, coconut sauce

03 Double chocolate brownie, toffee sauce

04 White chocolate cheesecake, chocolate shavings

05 Tropical fruit skewers, coconut fondue

06 Mini caramel Éclair

07 Milk chocolate mousse pots

08 Sweet black sesame dumpling, warm ginger tea

09 Housemade donuts filled with peanut butter cream

10 Assorted homemae cookies

PRE DINNER COCKTAIL PACKAGE

Packages	1 hour (THB per person)	2 hours (THB per person)
Non-Alcohol Juices, soft drinks, teas and smoothies	250	400
Local Beers and cocktails Local Beer, 2 cocktails by choice, juices, soft drinks, tea, smoothies	500	700
House wines Local Beer, 2 cocktails by choice, juices, soft drinks, tea, smoothies	600	850
House wines plus spirits Local Beer, 2 cocktails by choice, juices, soft drinks, tea, smoothies	800	1,100
Premium wines plus spirits Local Beer, 2 cocktails by choice, juices, soft drinks, tea, smoothies	1,250	1,600

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

Juices
Orange, pineapple and apple juice

Soft drink
Coke, Diet Coke, Sprite, Fanta,
Tonic, Ginger Ale, Soda water

Choice of ice Tea
Earl grey, ginger or lemongrass tea

Smoothie
Choice of one smoothie

Local Beers
Tiger, Singha, Heineken

Spirits
Russiand Standard Vodka Black , Burnett's Gin,
Two Fingers White Tequila, Evan Williams Black
Lable Bourbon, Nusa Caña Rum

Cocktails
Choice of two cocktails: Margarita on the rocks,
Mai Thai or similar

Red wine
Echeverria– Cabernet Sauvignon – Chile

White Wine
Echeverria, Sauvignon Blanc – Chile

PREMIUM

Spirits
Russian Standard Vodka Platinum, Bombay Sapphire Gin / Tanqueray Gin,
Diplomatico Mantuano Rum, Jose Cuervo Reposado Tequila, Jack Daniels Whiskey

Cocktail
Choice of two; Mango Bellini, Lychee and Lemongrass Martini or similar

Red wine
Pinot Noir, Wither Hills , New Zealand

White Wine
Sauvignon Blanc, Wither Hills , New Zealand

SUPPLEMENTARY BEVERAGE BLOCKS

Beers Local 2,500 THB
24 bottles Tiger, Singhe or heineken

Red Wine Standard 6,000 THB
6 bottles Echeverria, Carbernet Sauvignon

Red Wine Premium 7,500 THB
6 bottles Paracombe, Pinot noir, Adelaide Hills, Australia

White Wine Standard 6,000 THB
6 bottles Echeverria, Sauvignon Blanc

White Wine Premium 7,500 THB
6 bottles Paracombe, Pinot Gris, Adelaide Hills, Australia

Sparkling Wine Standard 6,000 THB
6 bottles Zadetto Private Cuvee, Brut

Sparkling Wine Premium 7,500 THB
6 bottles Paracombe, Trio of Pinot, Adelaide Hills, Australia

DINNER BEVERAGE PACKAGES

Packages	3 hours (THB per person)	Extra hour (THB per person)
Non-Alcohol Juices, soft drinks, teas and smoothies	500	150
Local Beers and cocktails Local Beer, 2 cocktails by choice, juices, soft drinks, tea, smoothies	950	250
House wines Local Beer, 2 cocktails by choice, juices, soft drinks, tea, smoothies	1,100	300
House wines plus spirits Local Beer, 2 cocktails by choice, juices, soft drinks, tea, smoothies	1,500	450
Premium wines plus spirits Local Beer, 2 cocktails by choice, juices, soft drinks, tea and smoothies	2,000	450

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

Juices
Orange, pineapple and apple juice

Soft drink
Diet Coke, Sprite, Fanta, Tonic,
Ginger Ale, Soda water

Choice of ice Tea
Earl grey, ginger or lemongrass tea

Smoothie
Choice of one smoothie

Local Beers
Tiger, Singha, Heineken

Spirits
Russiand Standard Vodka Black , Burnett's Gin,
Two Fingers White Tequila, Evan Williams Black
Lable Bourbon, Nusa Caña Rum

Cocktails
Choice of two cocktails: Margarita on the rocks,
Mai Thai or similar

Red wine
Echeverria- Cabernet Sauvignon - Chile

White Wine
Echeverria, Sauvignon Blanc - Chile

PREMIUM

Spirits
Russian Standard Vodka Platinum, Bombay Sapphire Gin / Tanqueray Gin,
Diplomatico Mantuano Rum, Jose Cuervo Reposado Tequila, Jack Daniels Whiskey

Cocktail
Choice of two; Mango Bellini, Lychee and Lemongrass Martini or similar

Red wine
Pinot Noir, Wither Hills, New Zealand

White Wine
Sauvignon Blanc, Wither Hills, New Zealand

SALA
PHUKET
MAI KHAO BEACH

SALA Phuket Mai Khao Beach Resort

333 Moo 3, Mai Khao Beach, Thalang District,
Phuket 83110 Thailand

T: +66 (0) 7633 8888
F: +66 (0) 7633 8889
E: info@salaphuket.com
www.salaphuket.com