



Wedding Menu

K O H S A M U I

FUSION	1
Thai Fusion	
Western Fusion	
CANAPE	2
Please select 6 canapé	
THAI SET DINNER	3-4
Thai set Dinner 1	
Thai set Dinner 2	
Thai set Dinner 3	
BUFFET	5-6
Fusion Buffet	
Thai Buffet	
BBQ Buffet	
THAI WEDDING BUFFET	7-9
Thai Wedding 1	
Thai Wedding 2	
Thai Wedding 3	
WEDDING SET	10
Thai Wedding 1	
Thai Wedding 2	
BEVERAGE	11



Fusion 2 persons



THAI FUSION

STARTER

Vole au vent panang Kai
Prawn cake
Laab Kai

SOUP

Tom Kha Kai

MAIN DISH

Mixed Thai: Salmon & Scallop with
asparagus top with green curry sauces
Phad phak namdamg (oyster sauce) with crab meat
Pineapple fried rice with seafood & cashew nut

DESSERT

Choice of:
Baked Banana with Vanilla Ice-Cream
or
Mango sticky rice (seasonal)

*B 6,550 per couple
Include: 1 bottle house-wine*

WESTERN FUSION

STARTER

Grilled eggplant salad
Tomato mozzarella
Caesar salad

SOUP

Pumpkin soup with crab meat

MAIN DISH

Grilled snow fish and scallop with dill & white sauce
serve with mash potato and condiment side salad

DESSERT

crème brûlée with vanilla ice cream

*B 6,550 per couple
Include: 1 bottle house-wine*



Canapé



Please select 6 canapé from below listing:

1. Squid ring tempura
2. Deep fried fish cake ball
3. Mix of Mediterranean olive boll
4. Grilled blue eggplant slice topped with tomato salsa
5. Smoked salmon with carper topped with lemon sauce
6. Mediterranean ratatouille salad
7. Grilled Chinese eggplant zuzini topped with olive oil
8. Octopus Sushi served with wasabi and Soya sauce
9. Shrimp sushi served with wasabi and Soya sauce
10. Vegetable sushi served with wasabi and Soya sauce
11. Deep fried baby crab served with sweet and spicy sauce
12. Tuna Capriccio marinated
13. Parma Ham On Melon
14. Smoked Ham Roll
15. Tuna Mousse
16. Duck Terrine
17. Vegetable Kebab
18. Chicken Cucumber
19. Deep Fried Spring Roll
20. Mini Tuna Pie
21. Mini Quiche Lorraine
22. Vole au Vent Mushroom Cream Sauce
23. Mini Ham Croissant
24. Mini Hot Dog

Recommend: 6 pieces/hour/guest

B 30 net per piece



Thai Set Dinner per person

THAI SET DINNER 1

Mieng Come

- Assorted spice and herb with crispy dried shrimp, crispy roasted coconut meat, betel leaves and tamarind sauce

Thai Trio

- Assorted of Thai appetizer “Golden Money Bag”, “Gai Hom Tuey” and “Fresh Spring Roll”

Thai Salad

- Papaya salad with chicken
- Traditional Thai papaya salad with grilled chicken

Tom Yum Goong

- Spicy prawns soup with lemongrass, kaffir lime leaves, mushroom, roasted chili paste, fish sauce and lime

Sorbet

- Lemon sorbet

Lamb Shank Masaman

- Tender of lamb shank in Masaman curry with chick pea, potato, shallot and coconut rice

Thai Trio Dessert

- Grilled sweet sticky rice in palm leaf
- Sweet sticky rice with mango
- Coconut ice cream with peanut & crumble

Tea or Coffee

B 1,500 per person | Minimum 25 pax

THAI SET DINNER 2

Mieng Come

- Assorted spice and herb with crispy dried shrimp, crispy roasted coconut meat, betel leaves and tamarind sauce

Thai Petit Four

- Stay Gai: Grilled marinated chicken with peanut sauce, cucumber and crouton
- Toong Thong: Deep fried minced prawn wrapped in crispy wonton
- Koiv Tung: Rice cracker with dried crispy pork and roasted chili paste
- Pra Goong: Spicy prawns & lemongrass salad

Salad

- Som Tum: Soft shell crab with Thai papaya salad

Tom Kar Goong

- Tom Kar Goong: Prawns in coconut creamy soup

Sorbet

- Lychee sorbet

Main

- Geang Phed Ped Yang: roasted duck breast in red curry served with SALA fruit and turmeric rice

Thai Dessert

- Sweet sticky rice with mango
- Vanilla ice cream with egg yolk
- Cashew nut crumble

Tea or Coffee

1,800 THB / person | Minimum 25 pax



Thai Set Dinner per person

THAI SET DINNER 3

Mieng Come

- Pla muk nueng mo nao: steam squid topped with chili sauce, garlic and lemon slices

Thai Petit Four

- Stay Gai: Grilled marinated chicken with peanut sauce, cucumber and crouton
- Toong Thong: Deep fried minced prawn wrapped in crispy wonton
- Koiv Tung: Rice cracker with dried crispy pork and roasted chili paste
- Pra Goong: Spicy prawns & lemongrass salad

Salad

- Som Tum: Soft shell crab with Thai papaya salad

Tom Kar Goong

- Tom Kar Goong: Prawns in coconut creamy soup

Sorbet

- Mango sorbet

Main

- Geang Phed Pla Yang: Roasted fish in red curry served with vegetables and fruit and Stem rice

Thai Dessert

- Sweet sticky rice baked banana
- Vanilla ice cream with sweet coconut sauce

Tea or Coffee

B 2,000 per person | Minimum 25 pax





Buffet



FUSION BUFFET MENU1

Shrimp cocktail salad

Shrimp salad with garden salad and pomelo served with wasabi mayonnaise

Cold Cut

Fresh European cold cut assortment

Chicken Breast

Chicken breast cooked with cream sauce, smoked bacon and mushroom

Tenderloin steak

Tenderloin steak fillet with mushroom and black paper sauce

Sea bass fish

Grilled Sea bass fish fillet in butter and carper sauce

Penne Oven

Penne pasta cooked with bolognaise sauce topped with cheddar cheese and gratineted in oven

Ratatouille

Traditional Mediterranean vegetables mixed and aromatic herbs

Steam Garden Vegetable

Mix freh vegetables steamed

Vole au Vent

Cream, mix Seafood cooked with white wine

Lobster Bisque Cappuccino

Cream of lobster served with garlic bread and fresh cream

Dessert

Tiramisu

B 1,800 per person | minimum 25 pax

THAI BUFFET MENU2

Antipasto

Assorted ham, salami, Prosciutto, cheese, olive, nut and assorted cracker

Sushi

Assorted of Maki sushi rolls (prawns, crabmeat, Tuna, Salmon and Vegetables)

Salad

Mixed salad leaves with Italian dressing, French dressing, balsamic and olive oil Caesar salad with roasted prawns and crouton Bocconcini salad

Soup

Slow cooker French onion soup with crouton
Calm chowder with crouton

Live Cooking Pasta

Choice of pasta penne, fettuccini and spaghetti
Selection of bolognas sauce, Chicken cacciatore sauce, mushroom cream sauce and pesto sauce

Roasted

Slow cooker pork cracking with apple sauce
Roasted Australian beef sirloin with red wine reduction
Roasted leg of lamb with brown sauce and mint jelly

Side Dish

Assorted bread & roll with dipping sauce
Hand cut chip Ratatouille

Barbeque Corner

- Gulf of Thailand: rock lobster, king prawns, blue crab, squid and fish fillet
- From the land: chicken, pork chops and corn on the cob
- Sauce: tartar sauce, barbeque sauce, pepper sauce, spicy Thai sauce and garlic lime sauce

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Buffet



Dessert

Season of fresh fruit Opera cake Brownie Raspberry
Panna Cotta Coconut ice cream

B 1,800 per person | minimum 25 pax

BBQ BUFFET MENU3

Chef Salad

Mix of salad with chicken, salami, ham, black olive, tomato, cucumber, cheddar cheese, boiled egg, topped with parmesan slice

Greek salad

Mix of salad with feta cheese, cucumber, red onion, olives, sweet basil and croutons topped with olive oil vinaigrette

Shrimp cocktail salad

Shrimp salad with garden salad and pomelo served with wasabi mayonnaise

Cold Cut

Fresh European cold cut assortment

Fettuccine alla Carbonara

Fettuccini pasta cooked with cream sauce, bacon, egg, topped with parmesan cheese and basil left

Ratatouille

Traditional Mediterranean vegetables mixed and aromatic herbs



Steam Garden Vegetable

Mix freh vegetables steamed

Vole au Vent

Cream, mix Seafood cooked with white wine

Potato Gratinated

Potato cooked with cream soup and topped with cheese gratinated

Lobster Bisque Cappuccino

Cream of lobster served with garlic bread and fresh cream

BBQ (demonstration)

Tiger prawn, sea bass fish fillet, bleu crab, oyster, squid, mix meat skewer

Whole Salmon Fish Carving (demonstration)

Dessert

Tropical Season fruits

B 2,000 per person | minimum 25 pax

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Thai Wedding Buffet



MENU1

Thai Appetizer

- Mieng Sod: mixed vegetables & crab meat wrapped with rice paper
- Toong Thong: deep fried minced prawn wrapped in crispy wonton
- Kra Tong Thong: wok fried sweet chicken with mixed vegetables in golden bag

Salad

- Som Tum: Thai papaya salad with salted egg yolk
- Larb Ped: spicy minced duck salad with pickle garlic, crisp fried dried chili and crispy kaffir lime leaves
- Koiw Yum: South style rice salad with sweet fish sauce, dried shrimp, roasted coconut vegetables and herb

Soup

- Tom Kar Gai: chicken in coconut creamy soup with banana blossom
- Poh Tak: seafood in spicy chili soup with lemongrass, galangal and holy basil

Main & Side Dish

- Masaman Nua: tender of beef fillet in Masaman curry with potatoes, shallot and lotus seed
- Geang Keaw Wan Gai: chicken in green curry with Thai eggplant, baby eggplant and sweet basil
- Moo Pad Prew Wan: wok fried pork fillet with vegetables, pineapple and sweet sour sauce
- Pad Pak: wok fried mixed vegetables with oyster sauce
- Koiw Pad Poo: fried rice with crab meat
- Koiw: steamed Jasmine rice

Barbeque Corner

- Gulf of Thailand: prawns, blue crab, squid, fish fillet
- Sauce: tartar sauce, barbeque sauce, spicy Thai sauce and garlic lime sauce

Thai Dessert

- Season of fresh fruit
- Assorted Thai dessert
- Sweet sticky rice with mango
- Coconut ice cream

B 1,500 per person | minimum 25 pax



Thai Wedding Buffet



MENU2

Thai Appetizer

- Mieng Sod: mixed vegetables & crab meat wrapped with rice paper
- Toong Thong: deep fried minced prawn wrapped in crispy wonton
- Kra Tong Thong: wok fried sweet chicken with mixed vegetables in golden cup

Salad

- Som Tum: Thai papaya salad with salted egg yolk
- Larb Ped: spicy minced duck salad with pickle garlic, crisp fried dried chili and crispy kaffir lime leaves
- Koiw Yum: South style rice salad with sweet fish sauce, dried shrimp, roasted coconut vegetables and herb

Soup

- Tom Kar Gai: chicken in coconut creamy soup with banana blossom
- Poh Tak: seafood in spicy chili soup with lemongrass, galangal and holy basil

Main & Side Dish

- Masaman Nua: tender of beef fillet in Masaman curry with potatoes, shallot and lotus seed
- Geang Keaw Wan Gai: chicken in green curry with Thai eggplant, baby eggplant and sweet basil
- Moo Nam Man Hoy: wok fried pork fillet with Chinese kale and oyster sauce
- Pad Pak: wok fried mixed vegetables with oyster sauce
- Koiw Pad Poo: fried rice with crab meat
- Koiw: steamed Jasmine rice

Live Cooking Corner

- Pad Thai: Thai style fried noodles with prawns, vegetables and pad Thai sauce
- Pad Pak: wok fried mixed vegetables with oyster sauce

Barbeque Corner

- Gulf of Thailand: prawns, blue crab, squid, fish fillet
- From the land: chicken, pork chops and beef fillet
- Sauce: tartar sauce, barbeque sauce, spicy Thai sauce and garlic lime sauce

Thai Dessert

- Season of Fresh Fruit
- Assorted Thai dessert
- Sweet sticky rice with mango
- Pumpkin custard
- Coconut ice cream

B 1,800 per person | minimum 25 pax



Thai Wedding Buffet



MENU3

Thai Appetizer

Mieng Sod: mixed vegetables & crab meat wrapped with rice paper

Toong Thong: deep fried minced prawn wrapped in crispy wonton

Kra Tong Thong: wok fried sweet chicken with mixed vegetables in golden cup

Salad

- Som Tum: Thai papaya salad with salted egg yolk

- Larb Ped: spicy minced duck salad with pickle garlic, crisp fried dried chili and crispy kaffir lime leaves

- Koiv Yum: South style rice salad with sweet fish sauce, dried shrimp, roasted coconut vegetables and herb

Soup

- Tom Kar Gai : chicken in coconut creamy soup with banana blossom

- Poh Tak: seafood in spicy chili soup with lemongrass, galangal and holy basil

- Tom Jued Kra Dook Moo: young pork spare rib clear soup with Chinese radish

Main & Side Dish

- Masaman Nua: tender of cheek of cow in Masaman curry with potatoes, shallot and lotus seed

- Geang Phed Ped Yang: roasted duck in red curry with Sala sour fruit, cherry tomato and sweet basil

- Pla Lard Prig: deep fried fish fillet topped with sweet chili sauce and crispy basil

- Pad Pak: wok fried mixed vegetables with oyster sauce

- Koiv Pad Poo: fried rice with crab meat

- Koiv:

- steamed Jasmine rice

Live Cooking Corner

- Pad Thai: Thai style fried noodles with prawns, vegetables and pad Thai sauce

- Pad Pak: wok fried mixed vegetables with oyster sauce

Barbeque Corner

- Gulf of Thailand: rock lobster, prawns, blue crab, squid, fish fillet

- From the land: Chicken, pork chops, Australian beef fillet and New Zealand rack of lamb

- Sauce: tartar sauce, barbeque sauce, spicy Thai sauce and garlic lime sauce

Thai Dessert

- Season of Fresh Fruit

- Assorted Thai dessert

- Sweet sticky rice with mango

- Pumpkin custard

- Coconut ice cream

B 2,000 net per person | minimum 25 pax



Wedding Set



SET MENU1

Mise en Bouche

Smoked salmon topped with red caviar on toasted white bread

Scallop Salad

Grilled imported scallop served with thick slice of smoked salmon topped with homemade balsamic sauce

Pumpkin Soup

Curried pumpkin and coconut soup with crab meat

Braised Lamb Shank

Braised lamb shank served with roasted garlic herbs potato cake and ratatouille

or

Rock Lobster "Thermidor"

Rock lobster in white wine sauce and cheese gratinated served with butter rice and steam mix vegetable

B 1,500 net per person

No minimum of guests | Maximum 25 pax

SET MENU2

Mise en Bouche

Grilled Breast Duck Tapas

Salmon Fish Pie

Pie of thick slice Salmon fish fillet cooked with butter lemon sauce and served with warm balsamic caviar sauce

Sherbet

Lemon Sherbet served with fruit salad

Surf and Turf

Grilled tenderloin beef and rock lobster in a butter sauce served steam mixed vegetable and spinach mash potato Or

Backed Snow Fish

Snow fish fillet marinated with lemon & white wine sauce then backed and topped with homemade tomato sauce served with ratatouille

Cheese Platter

European cheese assortment served with dry fruits

B 2,000 net per person | Maximum 25 pax



Beverage
1 persons: 2 hours



BEVERAGE

Beverage Package / Person 2 hours.

Soft Drink Madness
Mocktail Madness
Cocktail Madness
Soft Drink and local beer Madness
Soft Drink local beer and wine
Standard Brand Open bar
Premium Brand Open bar

B 500 per person
B 800 per person
B 900 per person
B1,300 per person
B 1,450 per person
B 1,600 per person
B 2,300 per person

Corkage Charge

Spirit
Whisky
Wine
Champagne
Local Draft Beer

B 300 per bottle
B 300 per bottle
B 300 per bottle
B 700 per bottle
B 7,000 per keg

***price inclusive of 10% service charge and government tax*



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