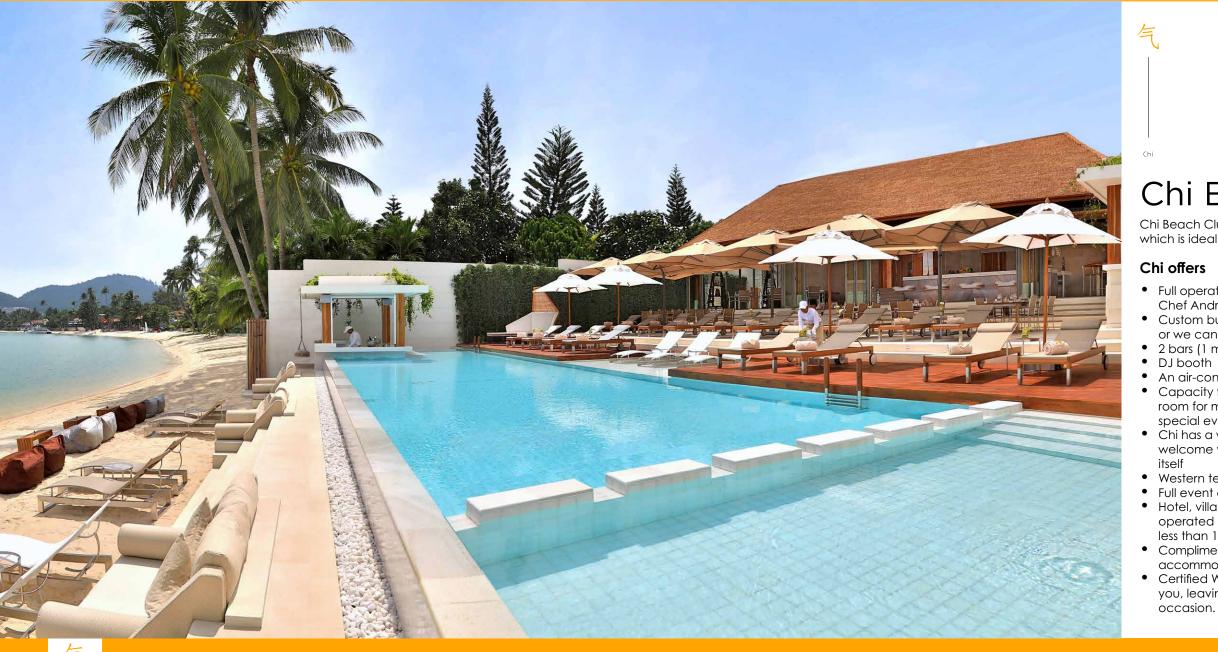


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CEREMONY & RECEPTION LOCATION

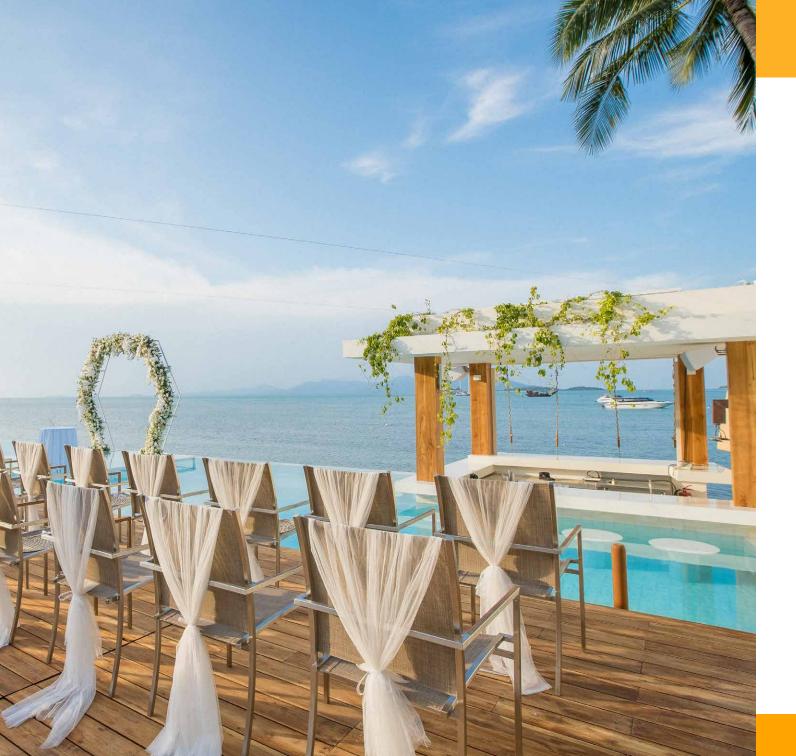


Chi Beach Club

Chi Beach Club is Kalara's newest beachfront addition which is ideal for parties and of course, weddings.

- Full operational kitchen from award winning Chef Andrew Freeman
- Custom built clear pontoon for over-pool ceremonies or we can set up your ceremony on the beach • 2 bars (1 main & pool bar. Pop-up bars also possible)
- An air-conditioned room for you to utilise • Capacity for 120 guests for dinner with additional
- room for mingling, dancing and enjoying your special evening
- Chi has a welcome/reception area which is perfect to welcome your guests or we can set up on the beach
- Western team and service standards provided • Full event can be hosted at the club
- Hotel, villa & apartment accommodation owned & operated by Kalara available (across the road and less than 1 minute from venue)
- Complimentary shuttle to & from any Kalara accommodation
- Certified Wedding Planner to organise everything for you, leaving you to relax and enjoy this momentous





WEDDING PACKAGES



Western Wedding Package THB 89,000 including one free night stay at Chi – The Residence

INCLUDES

- In house wedding planner & English speaking celebrant
- Symbolic wedding certificate
- Chi signature wedding arch set up on the beach or poolside with petal aisle
- Bouquet for the bride and corsage for the groom
- Bridal hair and make-up
- Photographer for 2 hours
- Single layer wedding cake
- 1 free night at The Residence (or we offer 1 free night as a booking incentive on enquiry)

Enhancements

- Table hire with White table cloth THB 850 seats 8 guests
- Wooden bench style tables THB 1000 seats 8 guests
- White, Gold or Clear Tiffany chairs THB 250 per unit
- Wooden cross back chairs THB 350 each
- Dinner seating plan place cards and menus from THB 2,000
- Dinner candles & table flowers from THB 2,000 per table

Say it with Flowers

- Flower petal cones for chairs THB 75 each
- Floral decorations for aisle Chairs from THB 750 each
- Additional flower stands from THB 5,000 each
- Bouquet per bridesmaid THB 1,750 3,000 each
- Groomsman buttonhole THB 200 each
- Floral crowns from 800++
- Wrist corsage from 600++

Something Extra Special

Beauty Services

- Hair & Make up bridesmaid or mothers THB 5,000 Hair & Make up trial for bride THB 5,000

Entertainment

- DJ includes lights and sound from THB 25,000
- Solo acoustic guitarist (Ceremony & 1 hour cocktail set) THB 17,000
- Additional photography and videography
- Extra hour of Photography THB 6,000
- Extra hour of Videography THB 6,000

Marriage Legalisation

nationalities and requires an overnight stay in Bangkok min 5 days prior to the wedding day.

- Fairy light wall from THB 10,000
- Fairy lights above the dining area from THB 15,000
- Hanging lanterns & flowers above the dining area from THB 25,000
- Personalised wedding signage from THB 1,500 • Fans, hats and sunglasses from THB 80 per unit

- Fireworks from THB 20,000
- Fireworks waterfall effect or fountains from THB 8,000
- Fireshow (30 mins) THB 11,000
- Photo-booth (2 hours) THB 11,000

• Marriage legalisation THB 25,000 depending on



RECEPTION DINNER & DRINKS



Dining Options

Canapés - Choice of 5 for 480++ per person, per hour.

CANAPÉS

Warm

- Bruschetta topped with a tomato, garlic, concassé and fresh basil.
- Gyoza shrimp, ginger and spring onion with a clear dipping sauce
- Wagyu Burger sliders with cheddar cheese.
- Confit slow braised pork belly with smoked paprika and garlic dressing
- Arancini, balls of Arborio rice bound with soft Mozzarella cheese, oregano and basil.
- Coconut shrimp, Samui prawns coated with panko and fresh grated coconut, sweet chilli dipping sauce.
- Chicken and jalapeño Empanadas, tomato salsa.
- Won ton pastry red pork spring rolls.
- Chicken kaffir lime and lemon arass marinated skewers, peanut and coconut glaze.

Chilled

- Salad Nicoise spoon, Quail egg, red onion, fine bean, queen tomato , olive and potato. Bound in olive oil emulsion.
- Ripped Burrata infused with truffle, Italian basil, tomato, and crumbled olive.
- Organic beetroot hummus pots, pizza crust.
- Smoked Tuna loin carpaccio served with zingy sour cream.
- Vegan fragrant rice paper rolls, crisp vegetables and herbs, tamarind dipping sauce.
- Vegan maki rolls with marinated shimeji, wasabi and pink pickled ginger.
- Chi nigiri topped with shrimp, pickled ginger and wasabi.
- Thai beef salad, sesame oil and soy dressing.
- Edamame, garlic, mint and basil spoons.

Taste of Thailand Buffet 1200++

STARTERS

STARTERS	
Yam woonsen	Pomelo and
Spicy glass noodle salad, Thai celery and jelly mushrooms.	Crispy so
• Por pia pak Vegetable mini spring rolls, sweet chilli dipping sauce.	Tom Kha
 Larb moo Spicey minced pork salad with, mint and coriander Som tum table 	Slow b
Traditional green papaya salad with crushed green beans, cherry tomatoes, palm sugar, lime juice and chilli.	Tende
SOUP • Tom Yum Spicy clear soup with fragrant kaffir lime, galangal and chicken	Fried whit
MAINS • Gaeng keaw waan gai	Mar
 Green fragrant chicken curry, with coconut milk and pea eggplant Phad thai moo Rice noodles stir fried with tofu, eggs, dried 	
 shrimp and special tamarind paste. Pla thod rad prik Deep fried white snapper with sweet chilli sauce 	

- and crisp basil Phad pak ruam
- Stir fried mixed vegetables with garlic and oyster sauce
- Kaow suay Steamed jasmine rice

DESSERTS

- Samui's seasonal tropical fruits
- Mango Sticky Rice
- Hand churned ice cream



Thai Set Menu 1290++

STARTERS

d grilled shrimp salad, shallot and coconut sauce soft shell crab with mango and pepper salsa or a Gai - Fragrant coconut soup with kaffir lime, galangai & chicken

MAINS

praised pork in asian gravy, crispy won tons and citrus dressing or erloin of lamb massaman curry, lotus seeds with steamed rice berry ite snapper with cashew & thai herbs dressing

DESSERTS

Matcha creme brûlée or ngo and Sticky rice with coconut cream Passionfruit cheesecake



RECEPTION DINNER & DRINKS





Chi 3-Course Sit Down 1450++

TO START

Crab avocado mango Tian (layered swimmer crab, mango and avocado salsa) Or Gazpacho (chilled tomato, cucumber and

garlic soup finished with extra virgin oil) Or

Caesar salad with toasted focaccia

MAIN

Pork loin crusted with pink pepper corns and roasted olive oil potato hash and salsa verde Or Sesame and nori seared yellow fin tuna loin steak served with edamame asian slaw

wasabi soy ginger

Or

Whole sea bass crispy fried served with lemongrass, basil, chilli dressing

DESSERT

Selection to choose from

Chi Samui's Buffet 2300++

OYSTER SHUCKING BAR

 Fresh fine de claire oysters, red wine shallot vinegar, jalapeño vinegar, tabasco

SALADS AND SMALL PLATES

- Salad of tomato heritage and Italian basil
- Salad of Asian Slaw
- Rice noodles, coriander and chilli dressing
- Thai papaya salad
- Chicken spring rolls
- Shrimp cake
- Selection of Artisan breads:100% Rye fit bread with olive and rosemary focaccia and crusty baguette

BBQ STATION

- Whole Phuket Lobster tails with buttered roasted garlic basting
- Tiger Prawns basted with lime and coriander oil
- Fillets of white Snapper baked on banana leaf with holy basil dressing
- BBQ cajun Chicken
- Prime Tenderloin skewers
- Ribs of pork pepper glaze and sticky ketchup
- Corn on the cob

THAI STATION

- Seafood tom yum soup
- Chicken Massaman CurrySteamed Jasmin rice

DESSERTS

- Mango sticky rice
- Lemon crumb meringue
- Fresh Fruits
- Chocolate mousse pot
- Chi hand turned Ice cream



www.chisamui.com





RECEPTION DINNER & DRINKS

Welcome Drinks 30 mins for guests on arrival pre- ceremony		PER PERSON		
Chi signature fruit punch, water station, soft carbonated drinks		250++		
Chi signature fruit punch, water station, carbonated soft drinks andprosecco		400++		
Chi signature fruit punch, water station, carbonated soft drinks, local beer (Chang, Leo, Singha) and prosecco		2,850++		
Cocktail Hour		PER PERSON		
Choose 2 classic cocktails and 1 chi signature cocktail from our extensive list		our extensive list 800++		
PACKAGE	3 HOURS (THB++)	4 HC (THE		EXTRA HOUR PER PERSON
Soft Bar Fruit juices & Soft drinks	910++	910)++	300++
Standard Bar Fruit juices, Soft drinks Local beers, Choice of 2 cocktails	1,660++	1,660++		550++
Premium Bar Fruit juices, Soft drinks Local beers, Choice of 2 cocktails and House Red, White & Rose	2,250++	3,000++		730++
Signature Bar Fruit juices, Soft drinks Local beers, Choice of 2 cocktails and 1 Chi signature cocktails. Selective Red, White, Rose & sparkling. Spirits: Vodka, Gin, Rum, Tequila, Whisky, Scotch	2,850++	3,80	10++	890++



ACCOMODATION





We would be delighted to offer you and your guests accommodation at any of our Kalara properties including our Lanna Hotel (less than a minute from Chi) or at The Residence (across the road from Chi) along with our beachfront apartments in Fisherman's Village

With 10% off our best available rates on all our room types including studios, 1 bedroom & 2 bedroom apartments, 2 bedroom villas & 1 & 2 bedroom

For the Bride & Groom we would offer complimentary floral honeymoon set up on your wedding day and a bottle of bubbles as a gift from us!

www.chisamui.com



WEDDING CEREMONY DETAILS



Wedding Timeline

- 4pm Welcome drink non-alcoholic or a light cocktail or glass of sparkling
- 4.30pm Ceremony
- 5pm Photos, Cocktails & Canapés on the beach
- 6pm Bride & Groom photos Pre-dinner drinks in the bar area for your guests
- 6:45pm Cake cutting
- **7pm** Dinner & speeches
- 8.45pm First dance and dancing
- 12-1am Close

Wedding T&C's

- A venue fee charge of 30,000 THB is payable for any privateevent, 60,000 THB on Friday, Saturday & Sunday • Maximum guests - Seated dinner 120 pax or Casual standing 150 pax
- Children under 5 years free of charge / 5 12 years 50% of the adult price / 12 plus years full price charged For furnishings other than what Chi provides (tables/chairs) etc) – a bump in/out fee of 10000THB will be charged • Deposit of 50% of the wedding package price secures
- Cancellation up to 30 days before & excluding administration fee
- Full balance to be paid 15 days before the event date • All prices in THB
- Prices exclude 10% service charge & 7% Government Tax



