



Wedding and Ceremonies

Inspired celebrations

Marriage is one of the most important events in the life of most people. Both bride and groom give a promise of selfless sharing and should blend serenity and happiness with commitment.

A traditional Thai wedding realises this perfectly, for it is blessed with the traditions of a fascinating culture, combining colour and costume with reverence and respect. A Thai wedding, combined with their exotic, spiritual and romantic flair, is an exclusive way to experience the beauty and generosity of the culture of Thailand and its people.

The beauty of our western weddings is that they are tailor-made and cater to couples wishing to celebrate their unity in a memorable manner. Couples have the freedom to express their love for one another in so many forms.

Set in tropical surroundings of fragrant garlands and flowers, both ceremonies blend solemnity with informality and music with magic.

The Anantara Lawana Resort & Spa on Koh Samui is grateful for your interest in our property and that you consider our resort for your unforgettable wedding day. One of your most important days in life is organised and accomplished by a professional wedding planner and team. They will introduce and guide you through each step of your wedding.

Here, we provide a brief overview of what you can expect, whether you decide on a Traditional Thai Wedding or a Western Wedding, the customs and the programme format when you choose to celebrate your special day at our resort.

Traditional Thai Wedding



The traditional Thai wedding is exotic and spiritual in everyway. It is about as romantic as it gets - being married in the tropical paradise of Koh Samui followed by the celebrations and photographs in the tranquillity of the resort.

The exotic charm of a traditional Buddhist ceremony, complete with the presence of well wishing monks, adds to the magic of your special moment. Associates of the resort will be attired in traditional costumes and participate in the ceremony.

Particularly charming is the "**Hae Khaan Maak**" parade of dancing and long drums from the groom's 'house' to the bride's 'house'. This is how traditionally weddings are celebrated in Thai villages, where the whole community joins together to mark the special occasion.



Traditional Thai Wedding

Traditional Thai Package

The package includes all of the following:

- Traditional Buddhist wedding ceremony including “Hae Khaan Maak”, “Pook Mue” and “Rod Nam Sang” ceremonies
- 5 monks to conduct your wedding ceremony
- 5 Food elms for the monks at wedding ceremony
- Roundtrip transportation for the monks
- Thai wedding equipment rental
- 1 Wedding cake
- 2 Thai wedding garlands for the bride and groom
- 1 Bouquet for the bride
- 1 Corsage for the groom
- Makeup and hair dressing for the bride
- Deluxe floral decorations in all vicinities
- Sparkling wine breakfast
- Anantara wedding certificate
- Anantara wedding planner
- Complimentary upgrade for the bride and groom to higher room category for the wedding night
- Roundtrip transportation for bride and groom

After the ceremony, our wedding planner can organise a romantic dinner for two or a gala dinner for up to 150 people. Regardless of the decision, our wedding planner is more than happy to try and cater to your desires.

After the wedding, if you wish to extend your stay for a honeymoon or invite overnight guests to your ceremony, special rates for accommodation and meals may be available, subject to seasonality.



Traditional Thai Wedding

Traditional Thai Wedding Ceremony

Package Price: THB 99,990

Optional Arrangements

• Photographer	Start from THB 25,000 per 4 hours
• Videographer	Start from THB 30,000 per 4 hours
• Duo Band	Start from THB 22,000 per 3 hours
• Trio Band	Start from THB 30,000 per 3 hours
• DJ with Equipment	Start from THB 35,000 per 4 hours
• Hair and make up stylist	THB 4,500 per person
• Elephant and/or baby elephant	THB 27,500
• Planting of the “Love Tree”	THB 1,750
• Fire work package	THB 35,000
• Legalisation of your marriage	THB 37,000

* All prices listed are in Thai Baht and are subject to 10% service charge and applicable government tax.

* Accommodation is not included in the package price

Arrival at the Resort

When you arrive at the resort, you will receive a beautiful flower garland together with cold towels and a welcome drink. A time will be arranged with you to meet the resort’s wedding planner to discuss the arrangements for the ceremony.

Wedding Briefing

During the briefing, the wedding planner will reconfirm all wedding details with you. You will be given an overview of the traditions of the ceremony itself so you know exactly what will happen and what you have to do.

Your Wedding Day

Before the ceremony if you require, our associates will assist you in your preparations and your room will be romantically decorated with flowers following your requirements.



Wedding Ceremony

Programme

According to tradition, this religious wedding ceremony is often held at home. Monks are brought to the bride's house where the ceremony will take place and the bride and groom kneel in front of the monks.

The Thai wedding ceremony is announced by the rhythmic beat of the Thai long drum parade. Thai dancers will then escort the groom to ask the bride for her hand in marriage.

The key steps of the ceremony are outlined below:

- Individual preparations
- Hae Khaan Maak long drum parade
- Exchange of rings
- Pook Mue ceremony
- Rod Nam Sang ceremony
- Champagne toast and cutting of the wedding cake
- After ceremony drinks
- The ceremony lasts around 1.5 hours.

Sparkling Wine Breakfast

Awake the next morning and a delicious and romantic breakfast will be awaiting you, complete with a bottle of sparkling wine in the intimate surroundings of your beautiful Anantara Villa.

Planning your Wedding

Blessing ceremonies are exactly the same as a wedding but there is no official registration and the couple is not legally married after this ceremony. The resort provides a standard wedding certificate but this is not legally binding. Couples can choose either to register the wedding in their own country prior to departure or complete the registration process in Bangkok before arriving at the resort. The resort will assist in any way possible.

Conditions

- *Official paperwork and license is necessary if the official registration is in Thailand. This is to be handled by your selves personally or with the cooperation of your tour operator. The resort is not responsible for any legal procedures or any other formalities*
- *Wedding package does not include accommodation, meals or anything other than stated.*
- *No refunds for unused portions if not required.*



The Story

behind the Tradition



Hae Khaan Maak

On the wedding day, early in the morning, friends and relatives will start their ceremony at the resort lobby. This group, called “Hae”, is ready to celebrate. Together they walk to the bride’s home in a parade while dancing to long drums. This ceremony symbolises the family and relatives are in agreement to the wedding and now bring the groom to the bride’s house in order to celebrate the future couple.

The “Hae” carry food and fruits, artistically arranged on trays. Four married women carry three special trays covered with clothes of different colours. These three gifts are for the first, second and third night after being married.

The group who escort the groom will stop in front of the bride’s house and will not let the groom enter before asking him certain questions regarding his loyalty and intentions with his new wife. They will also symbolically ask for a suitable amount of money of which the groom will give in small decorative packets before he may enter the house and his bride’s life. At the resort, our associates will act as the friends and relatives and join the parade around the resort grounds.



Pook Mue

(Symbolic good wishes around your wrist)

The newly married couple kneels on the floor resting their arms on large pillows. The most senior and respected person in the family will start to tie each wrist of the couple with strings of white cotton.

As they do this, they wish the couple much happiness, prosperity and healthy children. This ritual involves family members and close friends only. For guests who do not bring family, several members of the resort associates will be presented to offer best wishes.



The Story

behind the Tradition

The bride and groom will then light 3 candles and 3 incense sticks together, one for Lord Buddha, one for the teachings of Buddha and one for monkhood. Following this, the monks start with prayers and chanting. After each prayer the couple bows one time to pay obedience to Lord Buddha and the Buddhist teaching and then present the monks with alms and food.



Rod Nam Sang

(Pouring of holy water)

In the serenity of the spa garden, the bride and groom sit close together. Flower garlands are placed around their necks and two circles of connected twine are placed on their heads.

Starting with the most senior members of the family, each person in turn approaches the couple, makes a blessing of lifelong happiness while pouring water on the couple's hands from a conch shell called "Sang".

Small ornamented silver bowls, called "Khan", are placed on small pedestals to collect the water poured over the hands of the newlyweds. These bowls are filled with lotus petals (the blossom of fertility) and other flowers in elaborate patterns to symbolise the happy union. After all the guests have blessed the couple, the water from the bowls will be poured into the garden.



Western Wedding



Anantara Lawana Resort & Spa also offers western weddings in a host of locations. Marry on the beach, on our Grand Sea View Terrace or on our Pool Deck, the decision is up to you. Following your marriage ceremony, enjoy delicious and refreshing cocktails whilst sharing these everlasting moments with either your partner or with family and friends and then finally ending the evening with a romantic dinner for two or an unforgettable gala dinner.



Western Wedding

Western Wedding Package

The package includes all of the following:

- Private wedding coordinator for all personal requirements.
- Master of ceremonies to conduct your wedding
- Thai Kim musician
- 1 wedding cake
- 1 bottle of champagne
- Deluxe floral decorations in all vicinities
- 1 corsage for the groom
- 1 bouquet for bride
- Makeup and hair dressing for the bride
- Private breakfast in your room with a bottle of sparkling wine
- Anantara wedding gift
- Anantara wedding certificate
- Complimentary upgrade for the bride and groom to higher room category for the wedding night
- Roundtrip transportation for bride and groom

Western Wedding Ceremony

Packaged price: THB 87,900

Optional Arrangements

• Photographer	Start from THB 25,000 per 4 hours
• Videographer	Start from THB 30,000 per 4 hours
• Duo Band	Start from THB 22,000 per 3 hours
• Trio Band	Start from THB 30,000 per 3 hours
• DJ with Equipment	Start from THB 35,000 per 4 hours
• Hair and make up stylist	THB 4,500 per person
• Planting of the "Love Tree"	THB 1,750
• Elephant and/or baby elephant	THB 27,500
• Fire work package	THB 35,000
• Legalisation of your marriage	THB 37,000

* All prices per piece, inclusive of 10% service charge and applicable government tax.

* Accommodation is not included in the package price



Planning your Wedding

Blessing ceremonies are exactly the same as a wedding but there is no official registration and the couple is not legally married after this ceremony. The resort provides a standard wedding certificate but this is not legally binding. Couples can choose either to register the wedding in their own country prior to departure or complete the registration process in Bangkok before arriving at the resort. The resort will assist in any way possible.

Conditions

- *All Western Weddings are tailor made, therefore please contact our Resort directly to receive more information and details*
- *Official paperwork and license is necessary if the official registration is in Thailand. This is to be handled by your tour operator or local agent. The Resort is not responsible for any legal procedures or any other formalities*
- *Wedding package does not include accommodation, meals or anything other than stated.*
- *No refunds for unused portions if not required*



Wedding Ceremony

Programme

The wedding ceremony commences with the soft sound of a Thai Kim musician. Whether the ceremony is held in one of our gardens or on the Anantara beach, guests will flank either side of the aisle, while the groom waits at the altar for his bride to walk down the beautifully decorated aisle.

The key steps of the ceremony are outlined below:

- Thai Kim musician will play music during the guest are seated and when the bride walks down the aisle
- Master of Ceremonies to conduct the wedding
- Exchange of wedding vows and rings
- Champagne toast and cutting of the wedding cake
- The ceremony lasts around 45 minutes.

Pre-Dinner Cocktail Party

Following the ceremony, choose to celebrate with pre-dinner cocktails at the ceremony location or at our Pool Bar. Allow guests to be entertained while the bride and groom have their photos taken and bask in some quiet time after the ceremony. Share these moments surrounded by the great company of family and friends with a glass of champagne or exotic cocktails.

Gala Dinner and Wedding Party

The gala dinner and wedding party is completely tailored to meet your desires and fantasies. Our qualified Chefs are delighted to prepare a gourmet selection of Thai or International cuisine. We leave this decision completely up to you.

Dining locations are also flexible. Dine on the beach with your toes in the sand and watch a beautiful sunset, at our beautiful Pool Deck overlooking the lit resort and bay or at our signature resort restaurants. Regardless of the location, we are committed to fulfilling your requests.

A dance floor can be set for you and your wedding guests to dance the night away. A DJ or band can be organised to complement this special occasion and ensure that this is one celebration you and your guests will not forget! You are the creator of this evening's program and we are more than happy to assist you in any way possible to make this event an unforgettable one.

Sparkling Wine Breakfast

Awake the next morning and a delicious and romantic breakfast will be awaiting you, complete with a bottle of sparkling wine in the intimate surroundings of your beautiful Anantara Villa.





Anantara

LAWANA • KOH SAMUI
RESORT & SPA

Banquet Menu

Inspired
celebrations

Lawana Menu

Canapes

Canapes

Individual choice of classic breaded pass around

White bread roll with basketo and rucola (25 g)	55 THB
Multi grain with roast beef and tartar sauce (25 g)	55 THB
Sandwich with salmon and crème fraiche (25 g)	55 THB
Bruschetta with tagleggio and pear (25 g)	65 THB
Ciabatta with Parma ham and melon (25 g)	65 THB
Focaccia with chorizo and artichoke (25 g)	65 THB
White bread roll with crab meat (25 g)	70 THB
Scallop and shallot tartin (25 g)	75 THB
Bruschetta with spiced tuna (25 g)	75 THB

Lawana Cocktails

Mediterranean

Cauliflower and chorizo lollipop (25 g)	55 THB
Tomato and mozzarella stick (35 g)	55 THB
Salmon and ricotta (25 g)	60 THB
Goat cheese and paprika (25 g)	60 THB
Marinated vegetable and feta (35 g)	60 THB
Focaccia with olive and artichoke dip (35 g)	60 THB
Bruschetta with tagleggio and pear chutney (35 g)	60 THB
Melon and parma ham (30 g)	65 THB
Italian cold cuts and grissini (30 g)	75 THB
Scampi in bacon wrapped (35 g)	75 THB
Spiced tuna (25 g)	75 THB



Lawana Menu

Canapes

Thai

Vegetable spring roll (30 g)	45 THB
Grilled marinate chicken in peanut sauce (<i>Satay Gai</i> - 2 pcs) (35 g)	45 THB
Pork balls golden threads (<i>Moo Sarong</i>) (30 g)	45 THB
Spiced minced chicken salad (<i>Larb Gai</i>) (30 g)	45 THB
Deep fried morning glory salad (<i>Yam Pak Bung Grob</i>) (30 g)	45 THB
Spicy papaya salad (<i>Som Tam</i>) (35 g)	50 THB
Pomelo salad (<i>Yam Som O</i>) (35 g)	50 THB
Thai beef salad (<i>Pla Neua</i>) (30 g)	55 THB
Spiced squid in chili sauce (<i>Yam Pla Meuk</i>) (30 g)	55 THB
Prawn in lemongrass and tamarind (35 g)	65 THB

Lawana Sweets

Chocolate profiteroles (35 g)	45 THB
Mini espresso mousse (35 g)	50 THB
Mini crème brulee (30 g)	50 THB
Omali (<i>Arabic pudding</i>) (40 g)	50 THB
Plum tiramisu (45 g)	55 THB
Mango sticky rice (35 g)	55 THB
Mango cheesecake (40 g)	55 THB
Mini sacher tort (35 g)	55 THB
Chocolate soufflé (45 g)	65 THB

Lawana Menu

Sit Down

Individual choice create your own menu up to your taste

Starters

Prawn cake with mango relish (100 g)	320 THB
Selection of Thai starter (120 g)	350 THB
Goat cheese and zucchini carpaccio (90 g)	380 THB
Vitello tonato (95 g)	400 THB
Salmon tatar with coriander dressing (90 g)	450 THB
Flamed tuna sashimi in truffle ponzu (90 g)	450 THB
Scallop sashimi on asparagus and quail egg (105 g)	450 THB
Antipasti with Italian specialties and grissini (125 g)	550 THB
Salad with melon and Parma ham (125 g)	550 THB
Terrine of foie gras with passion fruit (90 g)	600 THB

Hot Starter – Intermediat

Zucchini piccata on truffle polenta and garlic foam (125 g)	350 THB
Smoked duck with asparagus and orange pepper caramel (125 g)	400 THB
Braised baby chicken on Fu noodles and liquorices consommé (130 g)	450 THB
Stuffed calamari and scampi on white bean puree (125 g)	450 THB
Crispy tuna on spiced cucumber and capsicum pesto (125 g)	450 THB
Scallop tempura in miso broth (130 g)	500 THB

Soup

Tom Kha Gai (200 g)	200 THB
Tom Yum Ghoong (200 g)	220 THB
Roasted tomato soup with basil cream (165 g)	200 THB
Bouillabaisse Samui flavored (200 g)	250 THB
Lobster bisque with prawn fritters (200 g)	250 THB
Carrot and ginger cappuccino style (165 g)	200 THB

Lawana Menu

Sit Down

Individual choice create your own menu up to your taste

Main Course

Chicken supreme in mushroom broth, spinach and vegetable pearls (225 g)	500 THB
Pork fillet in soy and black bean Beurre Blanc and glazed Bok Choy (250 g)	550 THB
Stuffed duck leg in rosemary jus and braised brioche cookie (225 g)	550 THB
Beef cheeks braised in cabernet sauce and fried champignon (230 g)	600 THB
Beef fillet in shallot confit and market vegetable (225 g)	750 THB
Trout stuffed with salmon mousse and honey mustard sauce (230 g)	500 THB
Butterfish baked in miso paste, ginger and glazed morning glory (230 g)	550 THB
Halibut steamed in mango relish and stir fried vegetable (230 g)	600 THB
Salmon fillet basil crusted set on asparagus and lemon jus (230 g)	600 THB
Red snapper in garlic foam and black ink spaghetti (225 g)	650 THB

Pastry

Mango sticky rice (115 g)	185 THB
Banana in coconut milk (85 g)	185 THB
Chocolate spring roll on spiced pineapple and lemongrass espuma (90 g)	240 THB
Mango brulee and green apple sorbet (90 g)	240 THB
Berry grumble (85 g)	260 THB
Pear strudel and almond ice cream (100 g)	260 THB
Hazelnut semi freddo and grappa spring roll (90 g)	300 THB
Chocolate decadence (mousse, ice cream and soufflé) (110 g)	360 THB
Seasonal fruit plate (175 g)	240 THB

Please understand this is a guideline for our guest and each event can be adjusted or upgraded up on guest request

Lawana Buffet

Select your favourite

Love Thai

Let's get it started

- Crab cake with mango relish
- Beef minced and spiced rolled in rice paper
- Chicken sate with peanut sauce
- Fresh papaya salad

At the table

- Tom Kha Gai
- Famous chicken in coconut soup with galangal and kaffir lime leave

From the Salad Bar

- Tender charcoal-grilled sliced pork with chili, red onions, lime juice and roasted rice powder
- Marinated minced chicken with shallots, chili, mint and lime
- Som tom pollamai – Thai style fruit salad with peanuts, chilli and lime
- Squid salad with kaffir lime leaves and lemon grass

Charcoal Flame grilled

- Beef tenderloin rubbed with pink pepper
- Chicken in tandoori spices
- Butterfish in chili and lemongrass
- Snapper in banana leave
- White sea prawns
- Issarn sausages-Traditional sausages northeastern style

From the Wok

- Crispy pork tossed with young kale
- Stir fried chicken with roasted chili, cashew nuts and hot basil
- Thai green curry with seafood and Samui eggplants
- Thai vegetable and egg fried rice
- Green vegetables in garlic sauce
- Fragrant Jasmine rice

Wok the Pot

- Phad Siew Gai
- Stir fry flat rice noodles with vegetable and chicken

Sweet Final

- Selection of finest Thai pastries
- Sliced seasonal fruits served with pineapple and mango sorbets



The price is 1,600++ per person

All prices per piece, inclusive of 10% service charge and applicable government tax.

Lawana Buffet

Select your favourite

Love BBQ

Salad Corner

- A variety of raw salads and hydroponic leaves
- Coleslaw, potato salad, Nicoise salad
- Sweet corn salad and BBQ bean salad
- Tomato and onion salad, Swiss style meat salad
- Chicken and grape with iceberg
- Dressing and condiments
- Homemade breads and loaves

Pasta Rama

- Penne Amatriciana
- Spaghetti with Mussel in White Wine Sauce

Meat Grill

- Beef tenderloin steaks
- Pork shashlik, lamb kebab
- Chicken Piri Piri
- Beef satay and Isarn Sausage

Grill the Sea

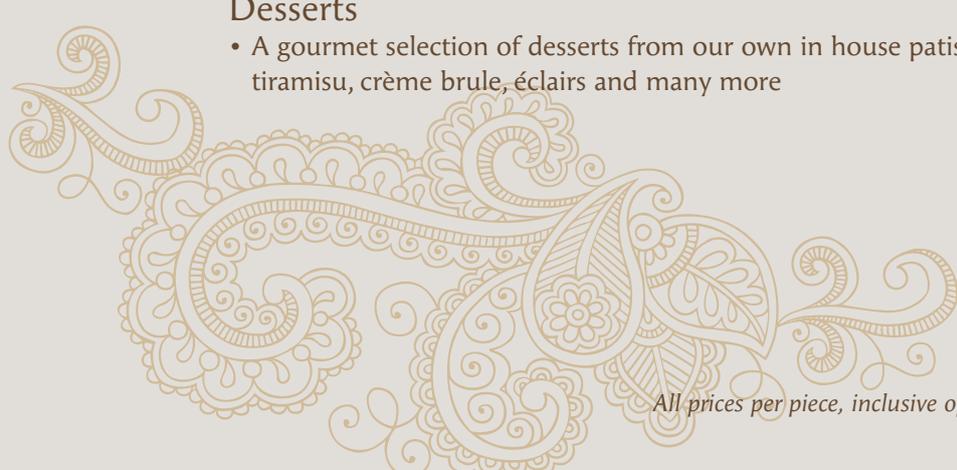
- Andaman prawns spiked on lemongrass
- Sea bass in banana leaves
- Pla Too fish rubbed in chili and ginger
- Marinated calamari skewer
- Accompanied by various dip and sauces

Side Dishes

- Vegetable fried rice
- Foil baked potatoes
- Wok-fried vegetables in oyster sauce
- Corn on the cob

Desserts

- A gourmet selection of desserts from our own in house patisserie including lemon meringue tart, tiramisu, crème brule, éclairs and many more



The price is 1,750++ per person

All prices per piece, inclusive of 10% service charge and applicable government tax.

Lawana Buffet

Select your favourite

Love Beach BBQ

Starters

- Watermelon and feta cheese
- Spiced tuna in orange and fennel
- Smoked salmon on marinated cucumber
- Honey roasted pumpkin with sesame seeds
- Braised roasted beef and remoulade sauce Selection of sushi and sashimi with condiments

Salads

- Rocket leaves, apple and blue cheese salad
- Italian Bread salad with parmesan shaved
- Potato salad with eggs, Nicoise salad
- Beetroot with garlic and coriander
- Fattoush salad, classic caprese in balsamic and basil pesto
- Caesar salad and brushetta station

Soup

- Tomato soup with roasted garlic and pesto

Charcoal Barbecues

- Beef tenderloin rubbed in herbs and black pepper
- Arabic spiced lamb kofta
- Chicken tikka
- BBQ pork ribs
- Cumberland sausages
- Marinated prawns and NZ mussels
- Butterfish in miso marinated
- Salmon spiked with lemongrass
- Blue swimmer crabs and rock lobster
- Accompanied by various dip and sauces

The kitchen

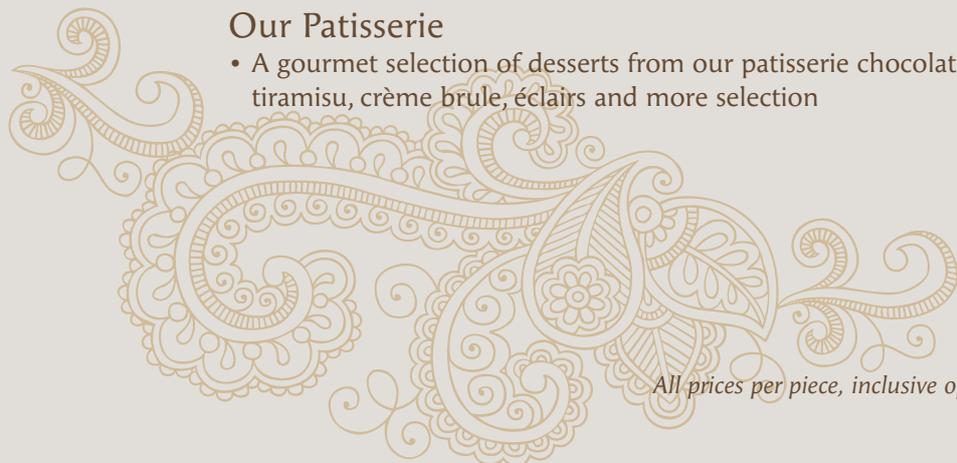
- Foil baked potatoes, Asian greens, glazed morning glory
- Corn on the cob, steamed rice, baked beans

Our Patisserie

- A gourmet selection of desserts from our patisserie chocolate fountain, lemon meringue tart, tiramisu, crème brûlée, éclairs and more selection

The price is 2,200++ per person

All prices per piece, inclusive of 10% service charge and applicable government tax.



Lawana Buffet

Select your favourite

Love Glamour

Appetizer

- Oyster and condiments
- Sushi and sashimi bar
- Smoked Atlantic salmon and mustard sauce
- Signature prawns in mango salsa
- Vitello tonato
- Parma ham and melon
- Bruschetta topped with wild mushrooms and micro greens
- Chilled gazpacho soup from vine-ripened tomatoes

Salad Bar

- Hydroponic leaves and “raw” salads
- Heirloom tomatoes with mozzarella
- Roasted pumpkin with sunflower seeds and wildflower honey Wild rocket, walnut and apple salad with a blue cheese dressing

Hot Appetizer

- Spring Rolls, Prawn Cake, Satay skewers

From the Charcoal Barbecue

- Chicken Piri Piri
- Chicken tikka Kebab
- US beef rubbed with pink pepper and herbs
- BBQ pork ribs and pork shashlik
- Line caught catch of the day from Samui’s own fisherman
- Tiger prawns with pepper and sea salt
- NZ mussels and sea scallops
- Thai spiced blue swimmer crabs and slipper lobsters Accompanied by baked potato, steamed rice, polenta
- Corn on the cob, vegetable and grilled tomato

Thai Table

- Northern Thai cherry duck
- Lamb massaman curry
- Tamarind and lemongrass prawns
- Fried rice with chicken and pineapple
- Wild local clams in tomato and garlic sauce

Pastries

- Creations from our very own pastry kitchen and bakery
- Sliced tropical fruits



The price is 2,300++ per person

All prices per piece, inclusive of 10% service charge and applicable government tax.

Lawana Buffet

Select your favourite

Thai Deep Love

Appetizers

- Deep-fried mini shrimp cakes
- Thai beef salad with lime and chili dressing
- Marinated minced chicken with shallots, chili, mint and lime
- Pomelo salad with dried shrimps and shredded chicken
- Crispy glass noodles with chili, prawns and kaffir lime leaves
- Spicy seafood salad with green scallions and lime
- Crisp salad greens, sliced tomatoes and cucumber
- Chicken and pork satay

Live Salad Station

- “Som Tam” fresh green papaya salad, with prawns

Soups

- Tom Yum Goong
- Tom Kha Gai

From the Wok

- Stir fried chicken with roasted chili, cashew nuts and hot basil
- “Phat Thai Ghoong” glass noodle with prawns & vegetable

Curry Corner

- Sliced duck in red curry sauce with pineapple and grapes
- Green curry with chicken and Thai eggplant
- Seafood in turmeric & coconut
- Massaman style beef curry

Hot Dishes

- Sweet & Sour prawns
- Green vegetables in garlic sauce
- Deep fried fish fillet accompanied by ground chili sauce
- Fried eggs in a piquant tamarind sauce Fragrant Jasmine rice
- Thai fried rice

Desserts

- Variety of Thai desserts Seasonal fruits

The price is 1,800++ per person

All prices per piece, inclusive of 10% service charge and applicable government tax.



Open Bar

Packages 2014 - 2015

		Hour (s)					
		1	2	3	4	5	6
Entry Level Packages	Fruit Juices, Soft Drinks and Fruit Punch	570	1,050	1,520	1,870	2,100	2,230
Classic Packages	Fruit Juices, Soft Drinks 2 Local Beer 3 House Cocktails	1,050	1,650	2,220	2,700	3,050	3,280
Superior Packages	Fruit Juices, Soft Drinks 2 Local Beer 3 House Cocktails House Wine Red and White	1,280	2,100	2,800	3,400	3,875	4,230
Premium Packages	Fruit Juices, Soft Drinks 2 Local Beer 3 House Cocktails House Wine Red and White Spirits: Gordon's Gin, Smirnoff, Bacardi and Johnnie Walker Red Label, Jack Daniel's	1,520	2,460	3,280	4,000	4,580	5,050
Premium Deluxe Packages	Fruit Juices, Soft Drinks 2 Local Beer 3 House Cocktails House Wine Red and White Spirits: Tanqueray Gin, Bacardi Rum, Kettle One Vodka, Johnnie Walker Black Label, Jack Daniel's	1,750	2,695	3,520	4,345	4,930	5,400

All prices per piece, inclusive of 10% service charge and applicable government tax.



Welcome Drink

Packages 2014 - 2015

Welcome Drink Package	Products	Per Person
Welcome Drink 1	Freshly Squeezed Juice Selection – 3 varieties	190
Welcome Drink 2	Sparkling wine Blanc de Blanc Brut NV Chamdeville, France	260
Welcome Drink 3	Prosecco, Treviso, Il Fresco, Brut, Villa Sandi	590
Welcome Drink 4	Chandon Brut/Chandon Rose, Method champenoise, Produced by Moet & Chandon in Australia	530
Welcome Drink 5	Moet & Chandon Brut NV	1250

All prices per piece, inclusive of 10% service charge and applicable government tax.

