



WEDDING @ VOLTI

(Minimum Food and Beverage spending of THB 450,000 net is required) (Minimum guarantee of 150 guests is required)

· Package inclusive of:-

- · Usage of the venue for 4 hours during 18:30-22:30hrs
- · Menu price is inclusive of soft drink and soda as per guarantee number of guests
- · One complimentary night in Deluxe Balcony room with breakfast for 2 persons
- · Anniversary dinner voucher for 2 persons at Next 2 Café
- · Waived surcharge for bring in flower decoration fee at valued THB 35,000 net

· Menu option:-

- · Italian cocktail menu at THB 1,800 net per person
- · Thai cocktail menu at THB 1,800 net per person
- · International cocktail menu at THB 1,800 net per person

· Beverage option:-

- · Additional soft drink at THB 250 net per person
- · House wine at THB 1,500 net per bottle
- · Draught beer Chang at THB 10,000 net per barrel
- · Draught beer Heineken at THB 12,000 net per barrel

· Other charge:-

- · Wedding cake rental at THB 20,000 net
- · After party until midnight, room rental charge at THB 25,000 net shall be applied inclusive of soft drink of 50 persons

· Corkage fee:-

- · Wine or Champagne at THB 1,000 net per bottle
- · Whisky at THB 1,500 net per bottle
- · Beer at THB 3,000 net per barrel

(**Remark: Corkage for wine, champagne and whisky shall be waived when order minimum alcohol beverage at THB 10,000 net from hotel**)

· Decoration package at THB 185,000 net:-

Inclusive of:-

- · Photo backdrop 5 x 2.4M
- · Photo gallery (4 pictures)
- · Flower spot at staircase
- Bouquet for bride
- A pair of wedding garland
- · 4 Corsages
- · Free rental of Wedding cake and flower at cake table

(**Remark: Decoration package can be counted into minimum spending of THB 450,000 net. However, if the guest would like bring in flower fee to be waived, Minimum F&B spending of THB 450,000 net is required**)



Italian Cocktail Menu

On the table

Paprika and Parmesan Cheese Twist Tom Yum Nuts Vegetable Crudité 🦻

Canape

Tuna Panzanella Snapper Ceviche, Tomato and Lime Basil Mascarpone stuffed in Cherry Tomato 🦻 Salmon and Avocado Tartlet Assorted Bruschetta (Tomato, Egg and Bresaola) Parma and Melon Skewer 🥽 Wild Mushroom stuffed Mozzarella Arancini with Spicy Tomato Sauce Grilled Seabass with Saffron Cream Sauce

Live Station

Italian Pasta Station (Spaghetti/ Penne/ fusilli/ Carbonara/ Tomato sauce/Pesto with Condiments) Mix Wild Mushroom Risotto (Parmesan cheese and mushroom) Pizza Station (Margarita/ Diavola/ Hawaiian)

Dessert

Tiramisu Zeppole, filled crispy doughnut Strawberry Cannoli Live: Zuppa Inglese with Rum Raisin Ice cream and condiments **Caramel Pudding** Fresh Fruit Skewer

Thai Cocktail Menu

On the table

Paprika and Parmesan Cheese Twist Tom Yum Nuts

Canape

Sakoo sai pak 🦻 Mahor Sa Pomelo salad with shrimp Larb Gai in Cucumber Boat Vegetarian Fresh Hand Roll 🦻

Live Station

Thai Crispy Pork (Soy/Soy Chili/Spicy Sauce) Som Tum & Gai Yang Station (Traditional Papaya Salad with Shrimp Served with Grilled Chicken) **Kratong Thong** (Crispy Shell Filled with Minced Shrimp and Chicken and fragrant Herbs) Shrimp Wonton Soup (Dark Vinegar/Chinese Vinegar)

Dessert

Tiramisu Zeppole, filled crispy doughnut Strawberry Cannoli Live: Zuppa Inglese with Rum Raisin Ice cream and condiments **Caramel Pudding** Fresh Fruit Skewer





International Cocktail Menu

On the table

Paprika and Parmesan Cheese Twist Salted Potato Crisp

Canape

Cream Camembert on Pumpernickel 🦻 Garlic Sausage with Cream cheese Roll Sesame Seared Tuna on Marinated Cucumber Nachos with Roasted Tomato salad 🦻

Live Station

Maple & Mustard Glazed Ham and Sesame Roll with Condiments Salmon Baked in Rock Salt with Potato Wedges Spinach and Duck Confit Salad with Raspberry Vinaigrette (Avocado/Duck Confit/Pine nuts/Cherry Tomato /Raspberry Vinaigrette)

Dessert

Caramel Panna Cotta Mango Passion Fruit Cheesecake Fresh Fruit Tartlet Coffee Choux cream Fresh Fruit Skewer