

Buddhist Wedding Package

At Free House Samui...



Package include

3 Monks for ceremony
Gazebo set up on the beach
Flowers, incense, seats and all equipment for monks

Buddhist image set up with all equipment
Holy powder paste
United string
Tradition necklace garland for bride and groom

Donations for monks
Gifts away for monks
Pedal flowers
Photographer 2 hours
Dinner on the for bride and groom
1 bottle of Red/White wine

Package cost 59,000.-

Package not include credit charge



Buffet Dinner 1,100 Baht per person
Open bar 900 baht per hour
Corkage charge 300 baht per bottle

Buffet Special menu

Appetizers: Spring Rolls (Served with plum sauce), Mixed Vegetable salad, Chicken satay with peanut sauce

Soup: Coconut cream soup, Tom-Yum soup with chicken

Main Course: King prawns B.B.Q., Barracuda fish fillet with sweet and sour sauce, Squid with garlic and green pepper, Panang Curry with beef, Lab pork with fresh vegetable, Fried rice with pineapple and Cashew nuts, Baked potato

Home Made Sauce: Sweet and Sour Sauce, Garlic Pepper Sauce, Garlic Thousand island, Chili Lemon Sauce, Peanuts Sauce and B.B.Q. Sauce

Desserts: Thai deserts or Fresh fruit in season

Western Wedding Package

At Free House Samui...



Package include

Celebrant ceremony on the beach
Vow arrangement
Certificate from Samui Wedding
Flowers and Decorations set up
Flower arch set up on the beach
Podium for signing certificate
6 Bamboo Flowers poles
Flower path way and Confetti
Bouquet for bride
Corsage for groom
Hair and Make up for bride
Professional photographer 4 hours
Man power cost
Sound system set up on the beach
Wedding coordinator

Package cost 49,000.-

Package not include dinner and drink



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Corkage charge **300** baht per bottle

Special menu

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