



CATERING'S BEST
BY INTERCONTINENTAL

CATERING MENU



INTERCONTINENTAL®
KOH SAMUI RESORT

LUNCH DELICATESSEN BUFFET

SOUP-SALAD-SANDWICH BUFFET

THB 1,600 ++ per guest

If less than 30 people add THB 350 ++ per guest (Minimum 20 people)

Choose (1) soup (4) salads, (4) sandwiches, (2) desserts

SOUPS

- Chilled Tomato Gazpacho
- Tom Yum soup with seafood
- Tom Kha Gai coconut and chicken soup with galangal

SALADS

- Sliced Tomato and Buffalo Mozzarella with Basil
- Arugula with parmesan cheese slow roasted tomatoes and Balsamic Vinaigrette
- Potato Salad with seeded mustard, Paris ham and eggs
- Traditional Caesar Salad with Chicken or Shrimp
- Pasta with Grilled Vegetables and pesto
- Fresh Tuna Salad With spicy lime dressing
- Thai beef marinated Thai beef, celery, tomato, chili and lime
- Pita: Puffed Pita Bread with Feta, Olive, Dried Ham, Tomato, Salad and A Jerez Vinaigrette

SANDWICHES AND WRAPS

- Grilled Vegetable Wrap with Cheddar and Basil
- Buffalo Mozzarella, Beef Steak Tomatoes, Arugula, Balsamic Dressing on Ciabatta
- Seared tuna, Herb Salad on spinach and parmesan
- B.L.T. Bacon lettuce and tomato on Baguette
- Roast Tenderloin of Beef with Lettuce, Tomatoes and Horseradish on Onion Bread
- Spiced Duck Wrap with Coriander, Mango chutney and onions
- Classic Club Sandwiches
- Australian Steak Sandwich Baguette, BBQ Onions, Tomato, Chili Butter
- All served with Mesclun organic salad leaves, lemon vinaigrette and French fries

DESSERTS

- Sliced Seasonal tropical Fresh Fruit
- Rich mixed nut chocolate brownie
- Berry cheese cake
- Molten chocolate cake with vanilla ice-cream
- Banana passion fruit parcel
- Chocolate orange roll with fresh cream
- Coconut crème brûlée



Add "LIVE Papaya Salad Station" at only
170 THB ++ per person



Include premium "Smoked Salmon with cheese & herbs, capers, dill & country bread sandwich" at only
220 THB ++ per person





LUNCH HOT BUFFET

THB 1,700 ++ per guest - If less than 30 people add THB 350 ++ per guest (Minimum 20 people)
Choose (5) salads, (1) pasta, (4) hot specialties, (2) sides and (3) desserts

SALADS

- Sliced Tomato and Buffalo Mozzarella with Basil
- Arugula with parmesan cheese slow roasted tomatoes and Balsamic Vinaigrette
- Potato Salad with seeded mustard, Paris ham and eggs
- Traditional Caesar Salad with Chicken or Shrimp
- Pasta with Grilled Vegetables and Coriander pesto
- Seafood salad With onion and tomato
- Thai beef marinated Thai beef, celery, tomato, chili and lime
- Pita: Puffed Pita Bread with Feta, Olive, Dried Ham, Tomato, Salad and A Jerez Vinaigrette

PASTAS

- House made spinach ravioli, bell pepper chutney and parmesan cream
- Spaghetti bolognese, rich tomato sauce with rosemary and garlic
- Carbonara Creamy bacon and mushroom sauce with fettuccine
- Classic lasagna with béchamel and aromatic tomato sauce

HOT SPECIALTIES

- Braised Lamb Shanks and baked vegetables
- Wokfried rice with chicken
- Seafood Risotto, with local daily catch
- Chicken Piccata, Sautéed with Lemon and Capers
- Loin of Pork with pepper sauce
- Roast whole Sirloin of Beef with Red Wine Sauce

SIDES

- Garlic Mashed Potatoes
- Roasted baby Potatoes with Caramelized Onions
- French fries
- Grilled mixed fresh vegetables

DESSERTS

- Extraordinary Tiramisu
- Caraway chocolate mousse
- Mixed nuts tart with Cocoa crumble
- Pistachio cake
- Fresh fruit éclair vanilla cream
- Apple Coconut crumbles tart
- Berry cheese cake with a peanut crumb



*Add Fresh Seafood Linguine
with Pernod & Dill” at only
170 THB ++ per person*



*Add Whole White Snapper
wrapped in grilled banana leaf,
Thai spices & orange” at only
250 THB ++ per person*





LUNCH CLASSIC PLATED

THB 1,700 ++ three-course per guest

Select (1) for each course

(Maximum 2 selection per course)

APPETIZERS

- Tomka gai: Thai coconut soup with Lemon Grass & Galangal with chicken
- Vegetable Minestrone with Pasta
- Mesclun with Cherry Tomatoes, Balsamic Vinaigrette
- Arugula salad, roasted tomatoes, parmesan shavings, onion, dried ham and balsamic
- Sliced Tomato and Buffalo Mozzarella with tomato gazpacho
- Marinated Grilled Vegetables with Herbed Goat Cheese and basil pesto
- Grill Chicken or Pork or Beef Satay served with Peanut Sauce & Cucumber Pickle
- Deep Fried Chicken or Vegetables Spring Rolls with Sweet Chili & Plum Sauce

MAIN COURSES

- Wok fried beef sirloin with oyster sauce, garlic and mushrooms
- Chicken Piccata with tomato salsa and herbs
- Massaman Kae Braised Lamb in Massaman Curry, Potatoes and Peanuts
- Loin of Pork with mushroom cream sauce and fresh grilled vegetables

DESSERTS

- Sliced Seasonal tropical Fresh Fruit platter
- Extraordinary Tiramisu
- Opera cake
- Lemon meringue Tart
- Chocolate profiteroles
- Fresh fruit tart
- Dark chocolate mousse with a raspberry sorbet and macarons
- Mango cheese cake
- Berry cheese cake with a peanut crumb and strawberry coulis



*Add "Grilled Tiger Prawns
with pan fried gnocchi and
preserved lemon, caper butter"
at additional
220 THB ++ per person*



RECEPTION HORS D'OEUVRES

SUNSET CANAPÉ'S COCKTAIL RECEPTION WAITER PASSED OR SERVED

THB 1,350++ per guest, selection of 8 items from the menu below for the first hour
THB 600 ++ per guest, for each subsequent hour

OR ...

THB 2,400 THB ++ per guest, selection of 8 items from the menu + free flow of 4 cocktails for 1 hour
THB 800 THB ++ per guest, for each subsequent hour

CHILLED SELECTIONS

- Parma Ham on toasted rosemary and garlic Foccacia
- Tomato Bruschetta with basil pesto
- Smoked Salmon on spinach and parmesan roll
- Tuna tartar with passion fruit and shallot
- Crabmeat and pomelos salad with peanut, chili and coconut
- Rock Lobster and herb fresh rice roll
- Prosciutto and Melon skewer
- Chicken burrito with baked bean
- Terrine of Foie Gras with Port Glaze on Walnut Raisin Bread

HOT SELECTIONS

- Crab Cake with Thai BBQ sauce
- Chicken nuggets for adults
- Pork, pineapple and tomato sweet and sour skewers
- Deep fried vegetables spring roll
- Wild Mushroom and Risotto Cakes with Tomato Coulis
- Chicken Satay with Peanut Sauce
- Thai Duck Spring Roll with Hoisin Sauce
- Deep-fried manchego cheese with sage
- Beef tenderloin on French Baguette with Béarnaise Sauce
- Mini B.L.T.
- Beef Satay with Ginger Sauce
- Min beef burger
- Breaded fish finger with tartar sauce

“

*Add Tartar of Fresh Alaskan
Salmon with Cucumber,
coriander and mint at only
120THB ++ per person*

“

*Add Jumbo Gulf Shrimp with
Cocktail Sauce at only
170 THB ++ per person*

“

*Add King Tiger Prawns with
Light Ginger Sauce at only
220 THB ++ per person*



THAI CUISINE DINNER BUFFET

THB 2,300++ per guest for inclusions of all dishes below

If less than 30 people add THB++350 per guest (Minimum 20 people)

APPETIZER & SALAD

- Live green papaya salad
- Grilled beef salad
- Seafood and fresh herbs salad
- Grilled eggplant salad
- Glass noodles salad
- Minced chicken chili and mint salad
- Wing bean salad
- Spicy grilled pork salad
- Fresh vegetable rice roll
- Rice cracker with minced pork and prawn
- Steamed Squid and prawn

STIRFRY

- Morning glory/kale
- Pad Thai Vegetarian

DEEP FRY STATION

- Spring rolls vegetarian
- Crispy chicken wings
- Crispy pork

LIVE BBQ

- Satay chicken
- Satay beef
- Satay pork
- Grilled white prawns
- Grilled Beef tenderloin

MAIN DISHES

- Vegetable Green curry
- Massaman beef curry
- Fried sea bass with garlic and black pepper sauce
- Free range chicken and cashew nuts
- Pineapple rice
- Pork leg in master stock
- Steamed rice

DESSERTS

- Mango sticky rice, Pandanus crème brulée , Custard caramel cake, Verrine of Coconut and milk chocolate with fresh green mango, Passion fruit and banana, Taro cake, Mango fruit tart, Varieties of Thai dessert



Add LIVE SOUP Station of
Tom Yum Seafood &
Tom Ka Gai at only
160 THB ++ per person



Add Chicken, Prawns & Pork to
your 'Pad Thai' at only
160 THB ++ per person



Add "Rock Lobster"
to the Live BBQ at only
320 THB ++ per person



Add "Phuket Lobster"
to the Live BBQ at only
600 THB ++ per person



Swap Fried Sea Bream for
"Large Local Sea Bass"
roasted with Thai spices at
only 220 THB ++ per person





WESTERN CUISINE DINNER BUFFET

BUFFET

THB 2,400++ per guest - If less than 30 people add THB++350 per guest (Minimum 20 people)
(all) salads, Choose (2) pasta, (4) hot specialties, (4) sides and (all) desserts

SALADS (all included)

- Market Greens with Crumbled Blue Cheese, Poached Pears and Walnuts, Raspberry Vinaigrette
- Arugula, Endive, Apple and Gorgonzola Cheese with Walnut Vinaigrette
- Roasted Beets with Goat Cheese and Haricot Verts
- Pasta Salad with Artichoke Hearts, Cherry Tomatoes, Shaved Parmesan and Black Olives
- Grilled Portobello over wild rocket salad with Vinaigrette

PASTAS (choose 2)

- Pumpkin Ravioli with Sage and Toasted Hazelnuts
- Orecchiette with mixed vegetables, Garlic and Olive
- Cheese Tortellini with Seasonal Mushroom
- Penne Bolagnaise rich tomato and beef sauce
- Farfalle with Grilled Chicken and Basil Pesto Sauce
- Spaghetti Agli Olio chili, garlic, olive oil and croutons

HOT SPECIALTIES (choose 4)

- Soy glazed salmon with cabbage and onion
- White Snapper grilled in banana leaf with Thai spices
- Free Range Chicken grilled over a Green Papaya Salad
- Sliced Roasted Sirloin of Beef with Bearnaise Sauce and roasted jus
- Rack of Kurobuta Pork with a Madeira Sauce, Braised Apples
- Seafood & Vegetable Tempura with soy sauce
- Vegetarian Risotto

SIDES (choose 4)

- Garlic or Herb Mashed Potatoes & Seasonal Vegetable Medley
- Roast Potatoes with Thyme
- Long Beans with Garlic and Oyster sauce
- Pommes Anna with Caramelized Onions
- Dauphinoise Potatoes
- Creamed Spinach
- Basmati Rice
- Vegetable Fried Rice
- Ratatouille Grilled Asparagus
- Couscous
- Wok fried Vegetable Rice

DESSERTS (all included)

- Mango crème brûlée Pistachio cake
- Chocolate mascarpone brownie toffee cake
- Rice Pudding Vanilla profiteroles
- Fresh fruits tart Chocolate Mousse
- Pan Cake Station Strawberry Cheesecake

“
Add “Andaman Lobster Bisque”
at only 220 THB ++
additional per person

“
Choose 3 Pastas instead of 2 at
only 120 THB ++
additional per person

“
Choose 5 Hot Specialties
instead of 4 at
only 220 THB ++
additional per person

“
Add “Grilled Rock Lobster” at
only 330 THB ++
additional per person

“
Additional sides available at
only 60 THB ++ per
additional side dish per person

“
Add “Cheese Platter”
to the dessert section
at only 330 THB ++
additional per person





FUSION CUISINE DINNER PLATED

THB 2,400 ++ three-course per guest

THB 2,700 ++ four-course per guest

Select (1) for each course

(Maximum 3 selection per course)

APPETIZERS

- Laab Tuna, Spicy fresh Tuna with shallot, onion and lime
- Seared Scallops, Soy and Ginger Foam, Fondue of Leek and Sweet Mango
- Chicken & Prawns Glass Noodle Salad with Palm Sugar, Cucumber and Spring Onions
- Creamy Pumpkin Soup with Thai Flavor of Lemongrass
- Thai Crab Cake with sweet Chili Sauce
- Homemade Spinach Ravioli with tomato, truffle oil and cheese cream sauce
- Duck Salad with Shallot, Lemongrass, Kaffir Lime Leaves, Cherry Tomatoes and Cucumber
- Pan Fried Gnocchi, Preserved Lemon and Caper Butter, Tomato Salsa and Grilled Tiger Prawns

“

Add “Andaman Lobster Bisque”
appetizer to your menu at only
220 THB ++ per person

MAIN COURSES

- Barracuda, Snake Beans in a Parma Ham and Seaweed Butter Risotto and Macadamia Paste
- King Prawns with Local Corn and Asparagus, Broccoli and Nut Butter Purée
- Black pomfret, lemongrass, shallot and dill beurre blanc, kaffir lime oil
- Tom Kha Gai Chicken Galangal Lemongrass and Mushrooms in Spicy Coconut Milk
- Tiger Prawns Panang Curry with Lime Leaf, Coconut and Fried Peanuts
- Nuea Phad Bai Kraprao Stir Fried Sliced Beef with Hot Basil Leaves
- Pad Thai Prawn
- Chicken rue Pork Rice Noodles with Egg Tamarind, Tofu and Bean Sprouts

“

Add “Grilled Black Angus
Beef Tenderloin red wine jus,
caramelized shallots and potato
galette” main course at only
270 THB ++ per person

DESSERTS

- Mango Crème Brûlée
- Opera Cake
- Chocolate Mascarpone tart
- Extraordinary Tiramisu
- Assorted Sorbet with Fresh Berry Sauce
- Fresh fruits crumble with coconut crumble
- Lime meringue tart

“

Add “Raspberry chocolate
mousse with cocoa crumble” at
only 60 THB ++ per person



INTERCONTINENTAL.
KOH SAMUI RESORT



“BEACH BBQ” DINNER BUFFET

THB 3,600 ++ per person for inclusion of all selections below

THB 550 ++ additional charge per person if less than 30 people (Minimum 20 people)

STARTERS/APPETIZERS & SALAD

- Spicy Seared Tuna with Cucumber and herbs
- Marinated Duck Breast with Herbs-Crushed Potato Salad
- Caesar salad
- Tomato basil and mozzarella salad
- Soft shelled crab green papaya salad
- Thai beef salad
- Cold Seafood on ice

CARVING STATION

- Crispy skin Pork belly with BBQ sauce
- Large local seabass roasted with Thai spices

LIVE BBQ STATION

- Wagyu beef flank steak
- Free range chicken
- Kurobuta pork
- Australian Beef grain fed Rib Eye
- Sok squid
- Rock lobster
- White prawns
- Mixed grilled Kebab

SAUCES AND CONDIMENTS

- Béarnaise Sauce, Panang curry sauce, Red Wine Sauce, seeded Mustard, Thai BBQ sauce and more...

SIDES

- Fried rice with egg, Roasted pumpkin and rosemary, Roasted potato with Thyme & Olives, Grilled vegetables, Margarita pizza, Wok fried vegetables

DESSERTS

- Mango cream cheese Millefeuille
- Lime meringue tart
- Black forest cake
- Young coconut cake
- Verrine of chocolate mousse with passion fruit
- Berries linzer tart

“

Add “Exquisite Boston Lobster Claws on Ice” at only 220 THB ++ per person

“

Add ‘LIVE CURRY STATION’ with choice of Green, Red, Panang & Massaman Curry with beef, chicken & pork at only 280 THB ++ per person

“

Add “Phuket Lobster” to the Live BBQ Station at 600 THB ++ per person

“

Add “Sirloin Black Angus 240 day grainfed Tomahawk” to your LIVE BBQ Station at only 150 THB ++ per person

“

Add “Cheese Platter” to the dessert section at only 330 THB ++ per person





“SEAFOOD” BBQ STYLE DINNER BUFFET

THB 3,700 ++ per person for inclusion of all selections below

THB 600++ additional charge per person if less than 30 people (Minimum 20 people)

APPETIZER SELECTION

- Fresh spring roll Satay sauce & grilled rock lobster
- Crabmeat and corn fritter with palm sauce
- Bruchetta
- Thai style crisp chicken wings
- Tempura vegetables with tempura sauce
- Cashews and peanuts roasted with Kaffir lime leaf and lemongrass
- Brie cheese on Focaccia bread and tomato jam
- Crisp toast, Parma ham with sundried tomato pesto

SEAFOOD BBQ

- Red snapper, White snapper, Barracuda, Sok squid, Blue crabs, White prawns, Tiger prawns, Rock lobster, Daily local catch

SELECTION OF SAUCES

- Béarnaise Sauce, Lemon Sauce, Sweet and Sour Sauce, Thai BBQ Chili Sauce, Red Wine Sauce, Pepper Sauce, Wasabi mayonnaise, Lime

SIDES

- Selection of grilled and roasted vegetables

SALAD STATION

- Green mango salad with soft crab shell
- Papaya salad
- Thai sea food salad with spicy lime dressing
- Pasta salad
- Traditional chef's salad
- Green salad station

DESSERTS

- Mango cream cheese mille feuille
- Black forest cake
- Lime meringue tart
- Young coconut cake
- Verrine of chocolate mousse with passion fruit
- Chocolate caraway cake
- Pistachio profiteroles

“

Add “Mini Wagyu Burgers”
appetizer at only
60 THB ++ per person

“

Add “Andaman Lobster
Bisque” appetizer to your
appetizer section at only
220 THB ++ per person

“

Add “Phuket Lobster” to the
Seafood BBQ at only
600 THB ++ per person

“

Add “Caesar Salad with King
Prawns” at only
160 THB ++ per person

“

Add “Cheese Platter” to the
dessert section at only
330 THB ++ per person



“ASIAN FUSION” DINNER BUFFET

THB 2,500 ++ per person for inclusion of all selections below

THB 330++ additional charge per person if less than 30 people (Minimum 20 people)

THAI

- Seafood salad
- Crispy small dry fish salad
- Marinated beef salad
- Green mango salad
- Deep fry station: chicken wings,
- Pork neck garlic with pepper sauce
- BBQ pork rib

JAPANESE

- Gyu don - Grill beef and vegetable and rice
- Live station sushi, sashimi, and roll
- Miso soup
- Tempura station
- Japanese salad

INDIAN

- Chicken Massala, Chicken Tandoori, Daal Makhani, Tomato shorba

EUROPEAN

- Bouillabaisse soup
- Spinach ravioli with tomato and basil sauce
- Salad bar with condiment
- Live Caesar salad station
- Greek salad
- Tomato bruchetta

CHINESE

- Tofu salad
- Roasted duck roll
- Peking duck
- Dim sum selection
- Steamed seabass with soy sauce and spring onion
- BBQ Chicken Wing
- Kale with garlic and oyster sauce
- Vegetable and egg fried rice

DESSERTS STATION

- Caramel custard
- Pistachio cake
- Almond tart
- Strawberry yogurt Panna Cotta
- Apple chocolate bar, Toffee nut brownie
- Hazelnut éclair
- Chocolate passion fruit mousse

“

Add traditional Thai “Tom Yum Soup” to your appetizer section at only 110 THB ++ additional per person

“

Add FLAMB STATION with Thai beef tenderloin with port and pepper flamb sauce & Prawns, squid and scallops with Pernod, dill cream flamb sauce at only 300 THB ++ per person

“

Add “Cheese Platter” to the dessert section at only 330 THB ++ per person



INTERCONTINENTAL.
KOH SAMUI RESORT



“PASTA & ROASTS” DINNER BUFFET

THB 2,300 ++ per person for inclusion of all selections below

THB 350 ++ additional charge per person if less than 30 people (Minimum 20 people)

LIVE PASTA STATION... WITH OUR HOUSE MADE PASTA ROLLED FRESHLY BY OUR CHEFS

- Fettuccini, Spaghetti, penne, macaroni

A LARGE SELECTION OF SAUCES

- Bolognese, Carbonara, Mushroom, Seafood, tomato, Arabiatta, Pesto, Aglio olio

OUR LIVE NOODLE STATION

- A selection of egg and rice noodles cooked with a your choice of meats, seafood's and sauces on our hot plate by our team of Thai chefs.

OUR LIVE SALAD & APPETIZER STATION

- Caesar salad
- Thai beef salad
- Thai seafood salad
- Pomelo salad with chicken
- Potato salad
- Pasta salad
- Bruchetta
- Minestrone soup
- Marinated feta and vegetables

SIDES

- Baked potato with crème fraîche and chives
- Wok fried vegetables
- Grilled vegetables
- Fried rice
- Roasted potatoes
- Spinach and cream

ROASTS

- Roast corn fed chicken
- Australian Sirloin
- Pork loin

DESSERTS

- Pistachio profiteroles, Mix nut chocolate bar, Crêpe cake with fresh fruit, Orange chocolate roll, Banana torte, Opera cake.

“

Add “Whole Pig on the Spit”
at additional
300 THB++ per person



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INDIAN - MASSA HAARI DINNER BUFFET

at THB 2,600++ per person

Add THB 330++ per guest if less than 30 guests.
(Minimum 20 people)

SALAD BUFFET

- Raita salad, Tomato salad, cucumber salad, Aloo chart salad,
- Chick peas salad, Chicken spicy salad, lentils salad,
- Assorted Crudities & Assorted salad Dressing

SOUP

- Tomato shorba

HOT BUFFET

- Vegetable samosa
- Fish Massala
- Chicken reshmi butter masala
- Palak Paneer
- Aloo Dum Kashmir
- Chawl Rice
- Matar Ghobi
- Dall makhni
- Mixed vegetable curry

LIVE TANDOORI BBQ

- Chicken tikka kebab
- Vegetables seekh kebab
- Prawns tandoori
- Fish Tikka Hariyali
- Naan & Roti Bread

DESSERTS

- Gulab jamun
- Carrots Alawa
- Firni/kheer
- Cream caramel, Fresh cut fruits
- Ice Cream



INDIAN VEGETARIAN - SHAKA HAARI BUFFET

at THB 1,900++ per person

Add THB 330++ per guest if less than 30 guests.
(Minimum 20 people)

SALAD BUFFET

- Raita salad, Tomato salad, cucumber salad, Aloo chart salad, Chick peas salad, Lentils salad, Beetroot salad, Sweet corn salad, Assorted green lettuce, Assorted pickled, Assorted salad dressing

SOUP

- Lentils soup
- Tomato shorba

MAIN DISHES

- Dal Fry
- Vegetable Jal Freze
Mixed Vegetables
- Palak Paner
Spinach & Cheese
- Chawl rice
Steam Rice
- Vegetables Croquettes
With Curry Sauce Separated
- Aloo Gobi
Potato with corn flour
- Mixed vegetable curry
- Fresh Vegetables Biryani rice
- Baingan Bharta
Charcoal Grilled Eggplant, Mashed with herbs and sautéed onions
- Aloo Matar
Potato with green peas
- Vegetables Cutlet
Potato & Corn
- Aloo Dum Kashmir
Potato Curry
- Chana Masala
With Curry Sauce
- Naan & Roti Bread
Plain, Garlic & Butter
- Pappadum

DESSERTS

- Gulab jamun
- Fresh cut fruits
- Rass Malai
- Kheer
- Assorted Fresh cut fruits
- Ice Cream Corner



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CHILDREN'S PARTY

CHILDREN'S BUFFET

THB 1,000 ++per guest

Add THB 700++ per guest if less than 15 guests

SELECTION OF HOT & COLD FAVORITES

- Ham and cheese sandwiches
- Peanut butter and jelly sandwiches
- Fruit cups
- Crudités cups
- Macaroni and cheese
- Mini burgers
- French toast
- Pizza
- Wok fried noodles
- Pasta
- Ice cream and sorbet selections with freshly baked waffle cones
- Pancake station







OVERVIEW OF CATERING VENUES

Our resort spreads across 22 acres of land and is located on a beautiful cliff whilst also having a direct access to 180 meters of unspoiled beach. The venues you can see below are according to your wishes for the ceremony, sunset cocktail reception & dinner reception



THE BEACH

One of the resort's most popular venues for weddings and dinner parties can hold up to 200 guests for either a standing or a seated style function.

Our Baan Taling Ngam beach is considered one of the quietest beaches on Koh Samui and it will provide a perfect private feel that all wedding couples are looking for.



THE AZURE LOUNGE

This exclusive venue perched high above the Gulf of Thailand with breathtaking panoramic views is our best location to watch the sun go down.

Popular for wedding ceremonies & sunset cocktail receptions, our Azure Lounge can hold up to 80 guests for a stand-up function or ceremonies for up to 80 guests.



THE INFINITY POOL

We are proud to present our new transparent pool stage, which offer a unique setup with infi views over the palm grove, mountain and sea.

This area is also the perfect location for a seated dinner reception or a casual stand-up cocktail event. It is most suited for 80 people seated or standing.



THE BEACHFRONT LAWN

If privacy is your most desired attribute for your wedding or event venue, our beachfront lawn is the perfect choice.

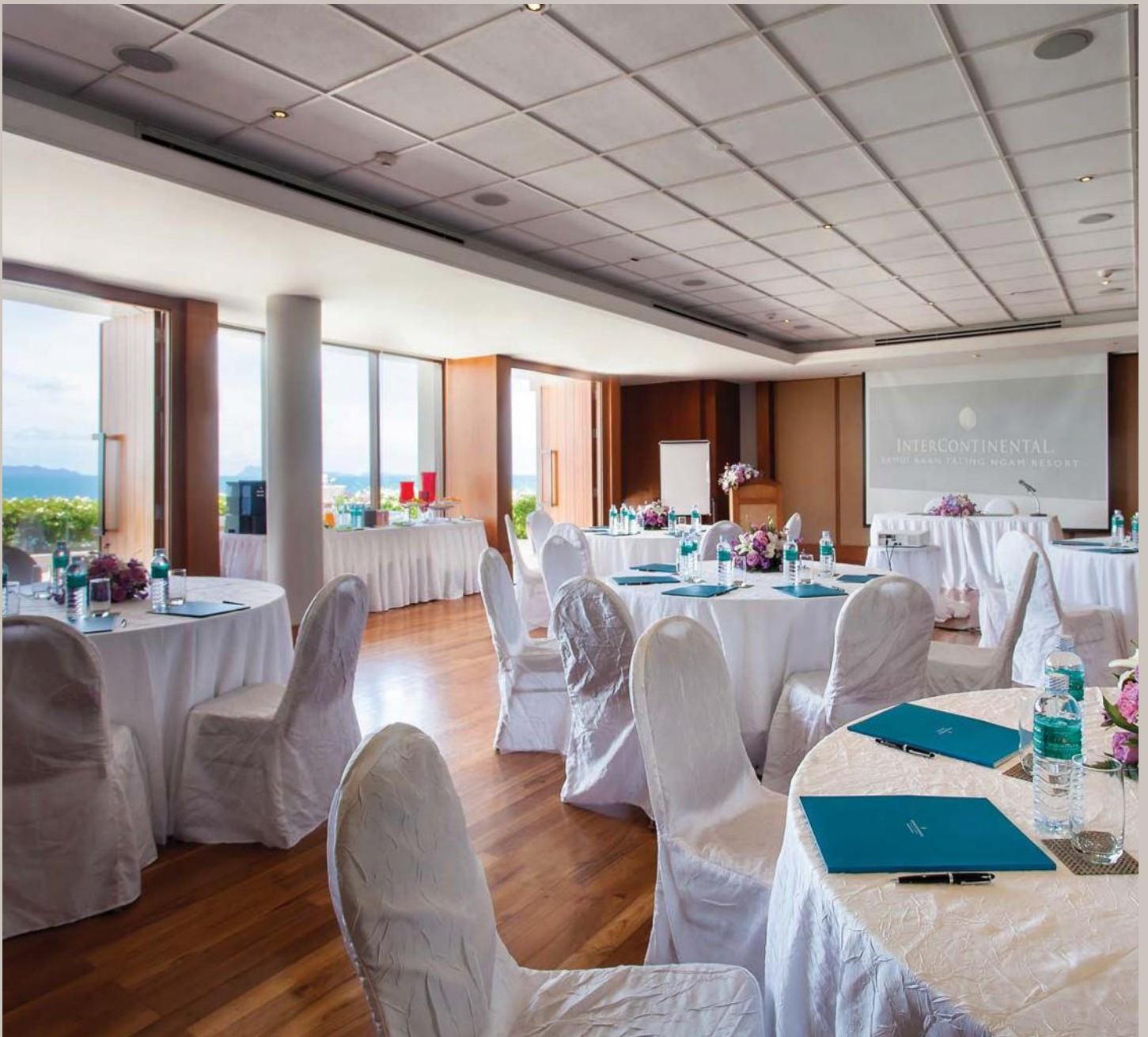
This is our only venue which incorporates a requirement of booking accommodation, specifically four Beachfront Pool Villas located on the grass lawn which also help to create a private villa wedding feel for up to 200 guest.



THE LOBBY

This venue provides a great alternative to all those concerned about the weather.

It has the capacity of 200 guests seated or standing and this means we have back up for all weddings and events we host.



BAAN TALING NGAM MEETING ROOM

Our meeting room with natural light direct sea view and patio outside is a great back-up venue for ceremonies for up to 70 guests or dinners for up to 50 guests.

The Baan Taling Ngam meeting room can also be used as an after party venue from 11:00 pm until 02:00 am for a fee of THB 15,000++ including sound system.



INTERCONTINENTAL®
KOH SAMUI RESORT

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