

Resort

Chaweng Noi • Koh Samui



Whatever Your Occasion, You Are In Good Hands





WEDDINGS

Treasured Moments...

Whatever your wish may be, Impiana Resort Chaweng Noi makes sure that we listen to everything you have to say and then create the settings your heart desires. Impiana Resort Chaweng Noi is your ideal wedding setting. Your beach wedding location has been set-up by Mother Nature herself. Endless white soft sand along frothy waves with endless blue sky is the backdrop of your dream wedding. We handle the finest of details so that when you walk down that aisle or look through the sea of familiar faces you know that we've made your dream wedding come true.





DINNERS

Inspired by its paradise settings, Impiana Resort Chaweng Noi restaurants offers tantalizing dishes that blends the exotic flavours of Thailand and its neighbouring countries and gives it a twist of its own, to make all its dishes an Impiana creation.









MEETINGS

Meeting Space

Whatever the need we have the infrastructure and the capacity to suit almost all your corporate meetings and events.

Catering

Chefs and team members are experienced, creative and ever ready to design a menu that would suit your event and make it extra special. We cater for specialty meals and special diets, from Vegetarian meals to gluten free request our team of Chefs are ready to customize menus at your request.

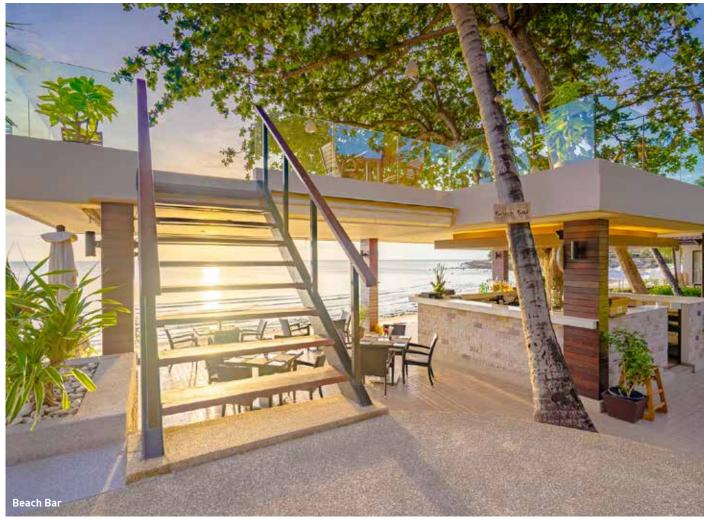
Conference Services

Technologically advanced superb infrastructure and top-notch service. We offer only the best.

Function Room	Capacity	SQM
Dhala	40 persons	57.2 sq.m











RESTAURANTS

Inspired by its paradise settings, Impiana Resort Chaweng Noi restaurants offers tantalizing dishes that blends the exotic flavours of Thailand and its neighbouring countries and gives it a twist of its own, to make all its dishes an Impiana creation.

Restaurants	Capacity
Sabai Restaurant	150 persons
Beach Bar	50 persons
Tamarind Bar & Lounge	30 persons



HOTEL FACTSHEET

Located on the more exclusive northern tip of Chaweng beach (Chaweng Noi beach), the Impiana Resort Chaweng Noi is a beachfront resort in Koh Samui and is the ideal place to unwind and relax; The sandy beach with it's chrystal clear, calm waters allow you envelope yourself in the serenity of Mother Nature. There's an indescribable feeling when you walk on the white soft sand and feel the warm blue ocean waters in between your toes.



Guestrooms

- Superior
- Superior Seaside
- Superior Cottage
- Deluxe
- Honeymoon Suite
- Impiana Suite

Other Facilities

- Swasana Spa
- Fitness centre
- Hospitality lounge

Banquet Equipments

- Audio Visual Equipments
- Flipchart
- LCD Projector
- Microphone Standing Cordless & Collar
- PA System
- Rostrum
- Television

Venue Capacity

Function Venues	Cocktail	Banquet	Sit-Down
Sabai Restaurant (Indoor)	80	60	50
Sabai Restaurant (Outdoor)	80	60	30
Tamarind Bar & Lounge	100	80	30
Beach Bar	100	60	50
On beach	300-500	300-500	
Dhala	50	30	20

Banquet Services

- Annual Dinners
- Cocktails
- Meetings / Conferences
- Product Launches
- Weddings

Exclusive Function Fees

Private venue arrangement is free of charge if booking

- 100 or more persons per event (July-August)
- 80 or more persons per event (Sept-Nov)
- 100 or more persons per event (Dec-June)
- Food & Beverage valued at THB 150,000 or more



^{*}Minimum number of guests for buffets: 30 persons

Buffet Lunch Menu

Thai Buffet Lunch Menu A Appetizers

Yam Moo Yang

Spicy Grilled Pork Salad

Larb Gai

Minced Chicken Salad

Som Tam

Spicy Green Papaya Salad

Poh Pia Thord

Fried Spring Rolls

Soup

Tom Yam Talay

Traditional Thai Sour Seafood Soup & Chili

Hot Entrees

Gaeng Kiew Wan Gai

Green Curry with Chicken & Thai Eggplants

Pla Sam Rod

Fried Fish Fillet with Hot Tamarind Sauce

Gai Yang

Thai Style Barbecued Chicken

Moo Phad Bai Kapao

Stir Fried Pork with Hot Basil

Phad Pak Ruam

Wok Fried Mixed Vegetables

Kao Suay

Steamed Jasmine Rice

Desserts

Assorted Thai Desserts
Selected Seasonal Tropical Thai Fruits
Tab Tim Grob
Tapioca Dumplings in Coconut Milk

Thai Buffet Lunch Menu B Appetizers & Salads

Yam Pla Muek

Squid Salad

Yam Woonsen

Spicy Glass Noodle Salad

Larb Ped

Minced Duck Salad

Satay Gai

Chicken Satay

Soup

Tom Kha Talay

Seafood Soup with Coconut Milk

Hot Entrees

Gaeng Phed Moo

Red Curry with Pork

Pla Priew Wahn

Fried Fish Fillet with Sweet & Sour Sauce

Pla Muek Thord Krathiem Prik Thai

Squid with Garlic Pepper

Aharn Talay Phad Normai Farang

Stir Fried Seafood with Asparagus

Gai Phad Med Mamuang

Stir Fried Chicken with Cashew Nuts

Phad Pak See Sahai

Seasonal Vegetables

Kao Suay

Steamed Jasmine Rice

Desserts

Assorted Thai Desserts
Selected Seasonal Tropical Thai Fruits
Guay Buad Chee

Warm Sweet Bananas in Coconut Cream





Buffet Lunch Menu

International Buffet Lunch Menu A Appetizers

Classic Greek Salad with feta cheese, tomato, cucumber, red onion & olives

Celery, Apple, Walnut & Grape Salad with a Light

Creamy Dressing

Mesclun Salad with Tomato & Cucumber Selection of Dressings & Condiments

Thai Appetizers & Salads

Som Tam

Spicy Green Papaya Salad **Mee Grob**

Crispy Sweet & Spicy Noodles

Soups

Tomato & Basil Pesto Soup Tom Yam Talay

Thai Spicy Seafood Soup

Hot Entrees

Grilled Marinated Chicken Breast with Pepper Sauce & Roast Capsicum Roast Beef Sirloin with Mushroom Sauce Sautéed Market Vegetables

Thai Entrees

Roasted Potatoes

Gaeng Phed Moo

Red Curry with Pork

Gai Yang

Thai Style Barbecued Chicken

Steamed Fragrant Rice

Desserts

Selection of Cakes
A Variety of Seasonal Sliced Fruits
Selection of Thai Desserts

International Buffet Lunch Menu B Appetizers

Selection of Cold Cuts

Pasta Salad with Olive & Sun Dried Tomato

Moroccan Carrot Salad

Chickpea & Pumpkin Salad

Mesclun Salad with Tomato & Cucumber Selection of Dressings & Condiments

Thai Appetizers & Salads

Yam Talay

Thai Spicy Seafood Salad

Larb Moo

Spicy Ground Pork Salad

Kao Tang Na Tang

Crispy Rice with A shrimp Dip

Soups

Minestrone Soup

Tom Yam Gai

Thai Spicy Chicken Soup

Hot Entrees

Roast Chicken with Garlic Butter

Pork Tenderloin Medallions on Vegetable Ratatouille

Glazed Mixed Vegetables

Home Fried Potatoes

Thai Entrees

Gaeng Gari Gai

Yellow Curry with Chicken & Potatoes

Phad Krapow Moo

Stir Fried Pork with Basil Leaves

Pla Sam Ros

Fish with Chili Sauce

Steamed Fragrant Rice

Desserts

Selection of Cakes

A Variety of Seasonal Sliced Fruits Selection of Thai Desserts





Buffet Dinner Menu

Western Buffet Dinner Menu A

Freshly baked homemade bread selection

Appetizers & Salads

Selection of Cold Cuts
Celery, Apple, Walnut & Grape Salad
with a Light Creamy Dressing

Roasted Beetroot, Orange & Fennel Salad

with Balsamic Dressing

Pasta Salad with Olive & Sun Dried Tomato

Moroccan Carrot Salad Chickpea & Pumpkin Salad

Soup

Roast Tomato Soup with Basil Pesto

Hot Entrees

Grilled Marinated Chicken Breast

with Roast Garlic & Peppers

Baked Pork Fillet with Ratatouille
Grilled Fish Fillet in Braised Cucumber & Dill Sauce
Potato Gnocchi with Sun-Dried Tomatoes,
Green Zucchini, Artichokes & Pesto

Sautéed Market Vegetables Roasted Potatoes

Desserts

Selection of Cakes
A Variety of Seasonal Sliced Fruits
Freshly Brewed Coffee or Selection of Fine Teas

Western Buffet Dinner Menu B

Freshly baked homemade bread selection

Appetizers & Salads

Selection of Cold Cuts Caesar Salad Station

Romaine Lettuce with Garlic Croutons, Crispy Bacon, & Creamy Caesar Dressing

German Potato Salad

with Onion, Garlic, Mustard & Parsley
Green Bean Salad with Spanish Onions,
Capsicum, Black Olives & Semi-Dried Tomatoes
Antipasto Platter with Grilled Asparagus,
Eggplant, Zucchini & Semi-Dried Tomatoes
Mesclun Salad with Tomato & Cucumber
Selection of Dressings & Condiments

Soup

Cream of Asparagus Soup
Minestrone

Hot Entrees

Roast Chicken with Roast Garlic & Mushroom Sauce
Beef Sirloin Stroganoff with Gherkins, Mushrooms & Cream
Grilled Snapper with Corn, Avocado & Tomato Salsa
Seafood Saffron Paella with Prawns, Mussels & Squid
Sautéed Market Vegetables
Creamy Potato Bake

Desserts

Selection of Cakes
A Variety of Seasonal Sliced Fruits
Freshly Brewed Coffee or Selection of Fine Teas





Buffet Dinner Menu

Thai Buffet Dinner Menu A Appetizers & Salads

Yam Moo Yang

Spicy Grilled Pork Salad

Larb Gai

Minced Chicken Salad

Som Tam

Spicy Green Papaya Salad

Mee Krob

Crispy Fried Noodles

Poh Pia Thor

Fried Spring Rolls

Soup

Tom Yam Talay

Traditional Thai Sour Seafood Soup & Chili

Hot Entrees

Gaeng Kiew Wahn Gai

& Thai Eggplants

Pla Sam Rod

Fried Fish Fillet with Hot Tamarind Sauce

Pla Muek Thord Krathiem Prik Thai

Squid with Garlic Pepper

Gai Yang

Thai Style Barbecued Chicken

Moo Phad Bai Krapao

Stir Fried Pork with Hot Basil

Phad Pak Ruam

Wok fried Mixed Vegetables

Kao Suay

Steamed Jasmine Rice

Desserts

Assorted Thai Desserts
Selected Seasonal Tropical Thai Fruits
Tab Tim Grob
Tapioca Dumplings in Coconut Milk

Thai Buffet Dinner Menu B Appetizers & Salads

Yam Nuea Yang

Thai Beef Salad

Yam Talay

Spicy Seafood Salad

Thord Man Pla

Fried Fish Patties

Poh Pia Thord

Crispy Spring Rolls

Krathong Thong

Golden Baskets with a Pork & Prawn Filling

Soup

Tom Kha Gai

Chicken Soup with Coconut Milk

Gaeng Jerd Woonsen Moo Sab

Clear Pork Soup with Glass Noodles

Hot Entrees

Gaeng Phed Gai

Red Curry with Chicken & Bamboo Shoots

Moo Thord Krathiem Prik Thai

Pork with Garlic & Pepper

Pla Thord Kab Kui Chai

Fried Red Snapper with Chinese Celery

Nam Prik Gaeng Ka-Ri

Yellow Chicken Curry

Gai Phad Med Mamuang

Chicken with Cashew Nuts

Phad Pak Namman Hoi

Stir-fried Vegetables in Oyster Sauce

Kao Phad Poo

Fried Rice with Crab Meat

Kao Suay

Steamed Jasmine Rice

Desserts

Assorted Thai Desserts Selected Seasonal Tropical Thai Fruits Guay Buad Chee

Warm Sweet Bananas in Coconut Cream





Buffet Dinner Menu

Western BBQ Buffet Dinner Menu A

Freshly baked homemade bread selection

Appetizers & Salads

Selection of Cold Cuts
Celery, Apple, Walnut & Grape Salad
with a Light Creamy Dressing
Roasted Beetroot, Orange & Fennel Salad

with Balsamic Dressing

Pasta Salad with Olive & Sun Dried Tomato

Moroccan Carrot Salad

Chickpea & Pumpkin Salad

Soup

Roast Tomato Soup with Basil Pesto

Hot Entrees

Grilled Marinated Chicken Breast

with Roast Garlic & Peppers

Baked Pork Fillet with Ratatouille

Grilled Fish Fillet in Braised Cucumber & Dill Sauce

Potato Gnocchi with Sun-Dried Tomatoes,

Green Zucchini, Artichokes & Pesto

Sautéed Market Vegetables Roasted Potatoes

Desserts

Selection of Cakes
A Variety of Seasonal Sliced Fruits
Freshly Brewed Coffee or Selection of Fine Teas

Western Buffet Dinner Menu B

Freshly baked homemade bread selection

Appetizers & SaladsSelection of Cold Cuts

Caesar Salad Station

Romaine Lettuce with Garlic Croutons, Crispy Bacon,
& Creamy Caesar Dressing

German Potato Salad with Onion, Garlic, Mustard & Parsley
Green Bean Salad with Spanish Onions, Capsicum,
Black Olives & Semi-Dried Tomatoes

Antipasto Platter with Grilled Asparagus, Eggplant,
Zucchini & Semi-Dried Tomatoes

Mesclun Salad with Tomato & Cucumber
Selection of Dressings & Condiments

Soup

Cream of Asparagus Soup
Minestrone

Hot Entrees

Roast Chicken with Roast Garlic & Mushroom Sauce
Beef Sirloin Stroganoff with Gherkins, Mushrooms & Cream
Grilled Snapper with Corn, Avocado & Tomato Salsa
Seafood Saffron Paella with Prawns, Mussels & Squid
Sautéed Market Vegetables
Creamy Potato Bake

Desserts

Selection of Cakes
A Variety of Seasonal Sliced Fruits
Freshly Brewed Coffee or Selection of Fine Teas





Set Menu

Western Set Menu A

Tomato & Mozzarella Salad

Fresh mozzarella, tomato, rocket, basil pesto & black pepper

Green Pea Mint Soup

Green Pea and Mint Soup is a Refreshing Dish

Chicken Pesto Risotto

Creamy Italian basil pesto risotto topped with grilled chicken breast

Green Tea-ramisu

Slightly different to your classic tiramisu

Freshly Brewed Coffee or Tea

Thai Set Menu A

Phopia Phak

Kefir lime scented vegetable and glass noodle spring rolls, sweet chili sauce

Tom Yam Goong

Hot and sour prawn soup with fragrant herbs & spices

Yam Pla Duk Foo

Crispy Cat Fish Salad

Gai Hor Bai Toey

Deep Fried Chicken in Pandanus Leaves

Goong Phad Pak Ruam

Stir Fried Prawns with Vegetables

Khao Suay

Steamed Rice

Kanom Thai, Pollamai A Selection of Thai Dessert & Tropical Thai Fruits

Western Set Menu B

Peppered Tuna Nicoise

Black pepper seared tuna, cherry tomatoes, kalamata olives, potatoes, green beans, anchovy, boiled egg & grain mustard dressing

Roast Tomato Soup

Creamy oven roast tomato soup, basil pesto, whole grain garlic toast

Crispy Duck Breast

Pan-fried duck breast, vanilla bean risotto, crispy carrots & shitake sauce

Chocolate Mousse

Coconut tuille and orange syrup

Freshly Brewed Coffee or Tea

Thai Set Menu B

Peanut Satav

Chicken & pork skewers, spiced peanut sauce & grilled pineapple

Yam Neau Yang

Grilled beef, tomato, cucumber, fragrant herbs, chili & lime dressing

Tom Yam Goong

Hot and sour prawn soup with ragrant herbs & spices

Gai Phad Khing

Stir fried chicken with ginger & mushroom

Gaeng Kiewaan Talay

Seafood coconut green curry, palm heart & eggplants

Priew Wan Sam Sahai

Stir Fried Pork, Chicken & Shrimps in a Sweet & Sour Sauce

Phad Phak Khana Goong

Stir Fried Shrimps with Kale

Khao Suay

Steamed Rice

Kanom Thai, Pollamai
A Selection of Thai Dessert & Tropical Thai Fruits





Set Menu

Seafood Basket Set Menu A

Red Tuna Carpaccio & Prawns Ravioli

Fresh red Tuna, Fresh Prawns Ravioli, Caper Berry, Mixed Micro and Avocado Wasabi Puree

Lobster Bisque Soup

Homemade Lobster Bisque Soup with Brandy Cognac

Seafood Basket

Tiger Prawns (4pcs)
Whole Sea-bass (1pcs)
Squid (2pcs)
NZ. Mussels (6pcs)

Accompaniments

Homemade Bread Selection with Butter & Assorted Dips Roast Potato with Rosemary & Rock Salt Corn on the Cob

Seafood Basket Set Menu B

Crab Meat & Tomato Caviar

Crab Meat, Mango, Avocado and Tomato Caviar with Honey Lemon Dressing

Mixed Fruit Curry Soup

Mixed Fruit, Curry, Thai Herb and King Prawns Sous Vide

Seafood Basket

Whole Phuket Lobster (1pcs)
Blue Crab (2pcs)
Tiger Prawns (4pcs)
Whole Sea-bass (1pcs)
Squid (3pcs)

Accompaniments

Homemade Bread Selection with Butter & Assorted Dips Pumpkin & Potato Mash with Toasted Almonds Sautéed Vegetables in Garlic & Herb Butter Corn on the Cob





Canapé Menu

Pre Dinner Canapé Menu A

Pass Around Hot and Cold Canapés

Cold

Vietnamese Fresh Rice Paper Wraps Goats Cheese & Caramelized Onion Tartelette Smoked Chicken, Green Papaya Som Tum

Hot

Pork & Pineapple Satay, Peanut Sauce Curried Snapper Samosaa, Ttzatziki

Canapé Menu A

Table Snacks

Roast Mixed Nuts & Raisins Provencale Popcorn

Cold Canapés

Isaan Spiced Chicken, Cucumber Cup Tomato & Mozzarella on Sour Dough Bruschetta, Italian Basil Pesto, Goats Cheese & Caramelized Onion Tartelette

Hot Canapés

Thai Corn Fritters, Peanut Plum Sauce Chicken & Pineapple Satay, Spicy Peanut Sauce

Sweets

Chocolate Tropical Fruits
Coconut Shooter & Chestnut Dumplings

Heavy Canapé Menu A

Table Snacks

Marinated Olives Roast Mixed Nuts & Raisins Prawn Crackers & Sweet Chilli Dip

Cold Canapés

Isaan Spiced Chicken, Cucumber Cup Herbed Beef Fillet & Wild Mushrooms on Toast Vietnamese Fresh Rice Paper Wraps

Hot Canapés

Chicken & Pineapple Satay, Spicy Peanut Sauce Curried Snapper Samosa, Tzatziki Vegetable Spring rolls, Sweet Chili Sauce Crumbed Mushroom Risotto, Mozzarella & Italian Basil Pesto

Sweets

Chocolate Tropical Fruits Mango & Coconut Sticky Rice Nigiri Passion Fruit & Tapioca Cheese Cake

Pre-Dinner Canapé Menu B

Pass Around Hot and Cold Canapés

Cold

Herbed Beef Fillet & Wild Mushrooms on Toast Pesto Grilled Prawn, Chunky Tomato Gazpacho Salmon & Avocado Sushi, Soya Mayo

Hot

Smoked BBQ Glaze Chicken Drumstick Vegetable Spring rolls, Sweet Chili Sauce

Canapé Menu B

Table Snacks

Marinated Olives
Prawn Crackers & Sweet Chili Dip

Cold Canapés

Salmon & Avocado Sushi, Soya Mayo Shrimp Cocktail, Green Apple & Avocado Vol au Vent Smoked Chicken, Green Papaya Som Tum

Hot Canapés

Beef & Cherry Tomato Skewer, Sticky Teriyaki Crispy Scallops, Fresh Pomelo Salad Coconut Prawns & Tamarind Sauce

Sweets

Green Tea-ramisu Mango & Coconut Sticky Rice Nigiri

Heavy Canapé Menu B

Table Snacks

Vegetable Crudité with Relish & Dips Sweet Potato Crisps, Vanilla Salt & Sour Cream Tortilla Crisps & Roast Corn Salsa

Cold Canapés

Salmon & Avocado Sushi, Soya Mayo Sesame Tuna, Toasted Brioche & Mango Salsa Smoked Chicken, Green Papaya Som Tum Tiger Tear Beef Salad, Crispy Wonton

Hot Canapés

Coconut Prawns & Tamarind Sauce Salmon Fishcakes, Dill Tartar Crispy Scallops, Fresh Pomelo Salad

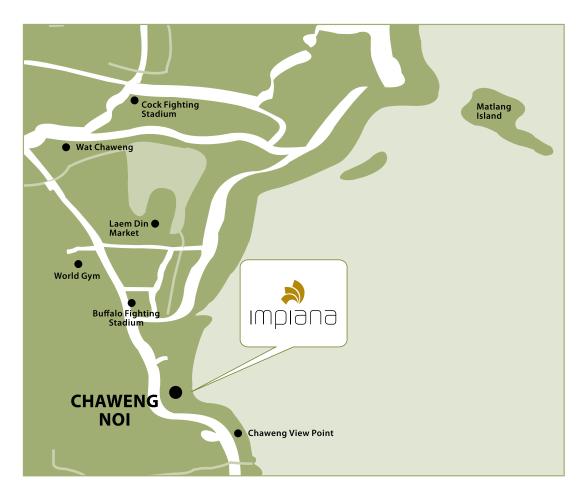
Sweets

Chocolate Tropical Fruits Mangos teen Mousse, Blue Berry Compote Green Tea-ramisu











IMPIANA RESORT CHAWENG NOI, KOH SAMUI

91/2-3 Moo 3, Chaweng Noi Beach, Koh Samui, Suratthani 84320, Thailand (T) +66 (0) 77 448 994 (F) +66 (0) 77 448 999 (E) info.ircn@impiana.com

impiana.com

MALAYSIA: Kuala Lumpur • Ipoh, Perak • Cherating, Pahang • Senai, Johor THAILAND: Patong, Phuket • Kata Noi, Phuket • Chaweng Noi, Koh Samui INDONESIA: Seminyak • Cemagi • Ubud, Bali

Buffet Price List

Lunch Buffet Menus Minimum guarantee 30 persons

 Thai Lunch Buffet Menu A 	980 THB nett per person
 Thai Lunch Buffet Menu B 	1,100 THB nett per person
 International Lunch buffet Menu A 	1,320 THB nett per person
 International Lunch buffet Menu B 	1,440 THB nett per person

D

	, , , , , , , , , , , , , , , , , , , ,
Dinner Buffet Menus Minimum guarantee 30 persons	
 Western Buffet Menu A 	1,490 THB nett per person
 Western Buffet Menu B 	1,690 THB nett per person
 International Buffet Menu A 	1,390 THB nett per person
 International Buffet Menu B 	1,490 THB nett per person
 Thai Dinner Buffet menu A1 	1,190 THB nett per person
 Thai Dinner Buffet menu B1 	1,390 THB nett per person
 Western BBQ Buffet Menu 	1,590 THB nett per person
 Thai BBQ Buffet Menu 	1,490 THB nett per person
 International BBQ Buffet Menu 	1,690 THB nett per person
 Seafood BBQ Buffet Menu 	2,190 THB nett per person

Set Menu Price List

Dinner Set Menus Only 10-25 persons

 Western Set Menu A 	1,220 THB nett per person
 Western Set Menu B 	1,450 THB nett per person
Thai Set Menu A	1,150 THB nett per person
• Thai set Menu B	1,350 THB nett per person
 Seafood Basket Set Menu A 	3,350 THB nett per person
Seafood Basket Set Menu B	4,950 THB nett per person

Pre-Dinner Price List

Pre Dinner Canapés	
 Pre Dinner Canapé Menu A 	550 THB nett per person per hour
 Pre Dinner Canapé Menu B 	650 THB nett per person per hour
Canapé Menus	
• Canapé Menu A	650 THB nett per person per hour
• Canapé Menu B	750 THB nett per person per hour
Heavy Cocktail Menus	
 Heavy Canapé Menu A 	870 THB nett per person per hour
 Heavy Canapé Menu B 	980 THB nett per person per hour