



CASA BOHO

Latin American restaurant & bar

Group Dining Menu 2025-2027

Envision: CasaBohoMenu2025





CASA
BOHO

DRINK & DINE
OVER KAMALA

—
The only view
worth taking in

ABOUT CASA BOHO

LATIN AMERICAN RESTAURANT & BAR

Casa Boho is a vibrant three-story retreat overlooking Kamala Bay, where each level offers a unique experience blending relaxation with Latin flair. From a rooftop terrace to a poolside dining space, guests are treated to bold, flavorful cuisine curated by our native Latin American chef, complemented by funky beats and expertly crafted cocktails. With striking bohemian design and soul-stirring sunsets, Casa Boho delivers an unforgettable escape, perfect for savoring mouthwatering dishes, refreshing drinks, and the lively, welcoming spirit of Latin culture in one of Phuket's most stunning settings.



CASA
BOHO

Phuket's
No.1

RESTAURANT

[Highest Rated by TripAdvisor 2025]

Three unique spaces, one unforgettable feeling of home.
Here, you don't just dine, you belong!





In every corner, Casa Boho brings you a unique blend of experiences, from our award-winning Latin flavors and crafted cocktails to the best sunset view in Phuket. Enjoy the exclusive rooftop for adults-only, unwind by the lively pool deck with friends, or escape to The Den for games and relaxation. With each space offering something truly special, Casa Boho is where unforgettable moments come together.

SO, WHERE CAN YOU FIND THE
PERFECT MIX OF FLAVOR,
AMBIANCE, AND SUNSET MAGIC?
CASA BOHO, OF COURSE!





The Roof Terrace

Experience the **unique adults-only rooftop** bar at Casa Boho, where guests can indulge a premium cigar and sip on expertly crafted cocktails while watching the stunning sunset. It's the perfect escape to unwind, relax, and soak in the vibrant atmosphere as day turns to night.

The Pool Deck

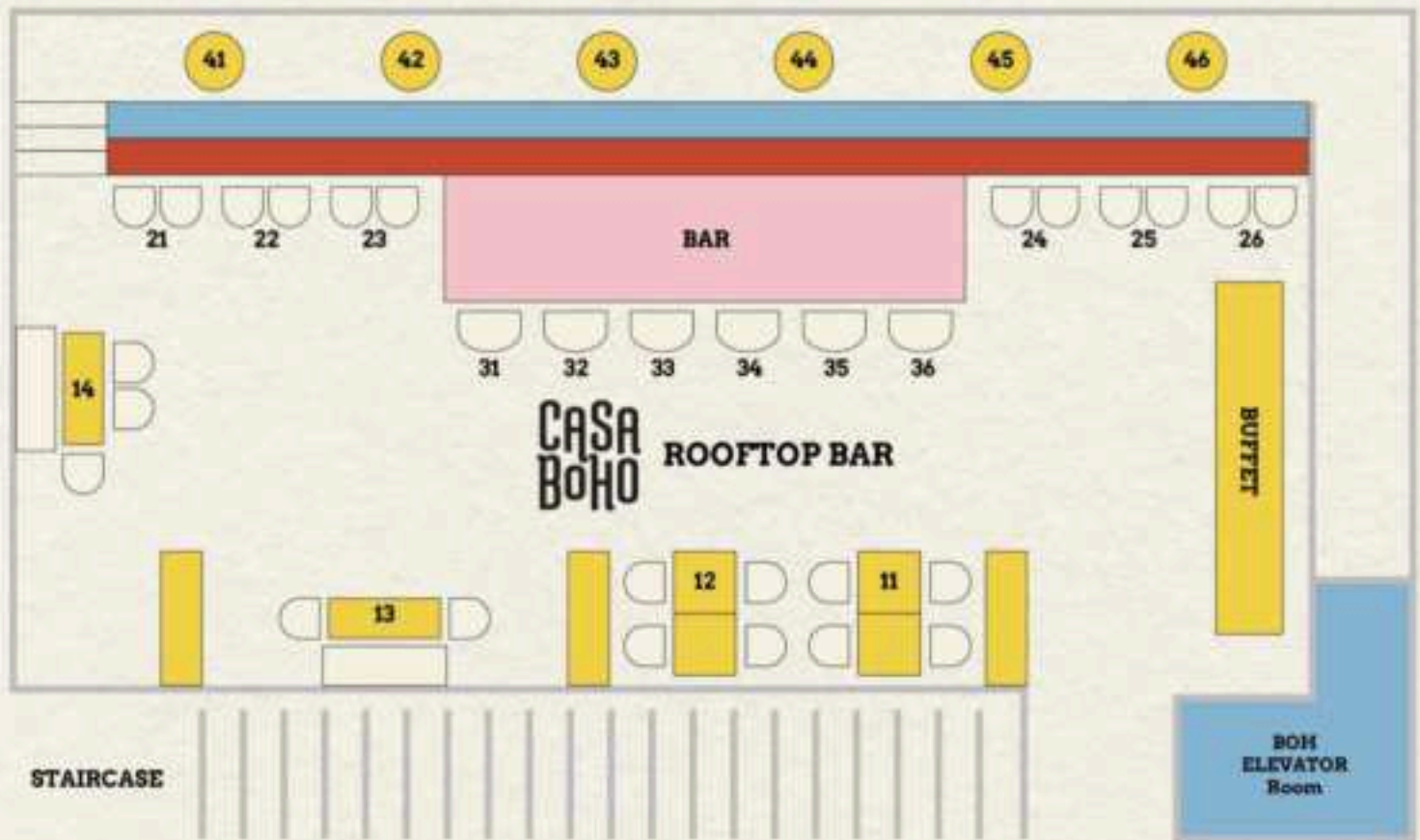
Relax on **luxurious daybeds by the pool with a crafted cocktail** in hand as you bask in the stunning sunset over Kamala Bay. For those looking to amp up the excitement, take a refreshing dive into the pool or head to our vibrant pool bar, where DJs, percussionists, and singers elevate the energy to new heights. Join us for an unforgettable sunset dining experience at our stunning venue, where every moment feels like a celebration!

The Den

Descend the stairs to uncover The Den, a one-of-a-kind restaurant in Phuket that offers a **cozy private lounge** adorned with funky furniture and comfy sofas. Here, you can kick back and relax while enjoying games like pool, foosball, and table tennis, making it the perfect place to unwind and have fun after a delicious meal.

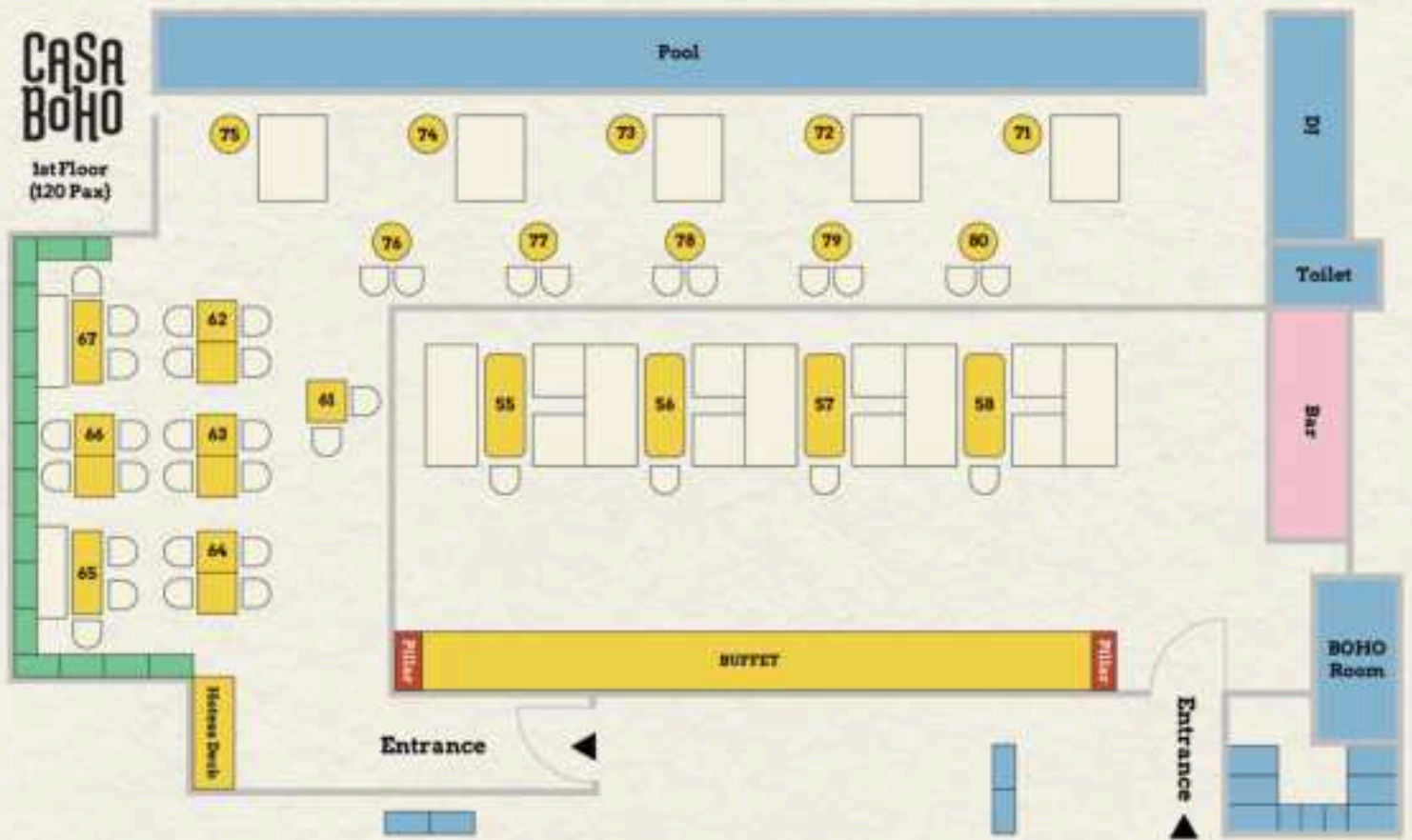
ROOFTOP

minimum spend: 100,000 THB
Seated Capacity: 29-41 adults
General Capacity: 70 adults



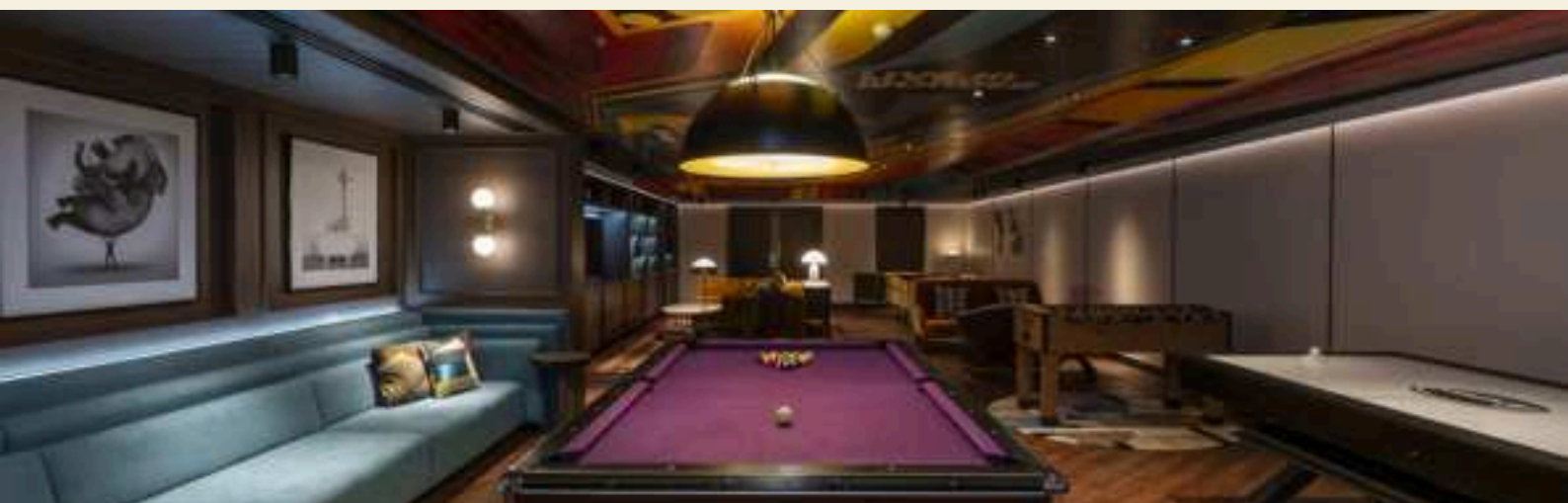
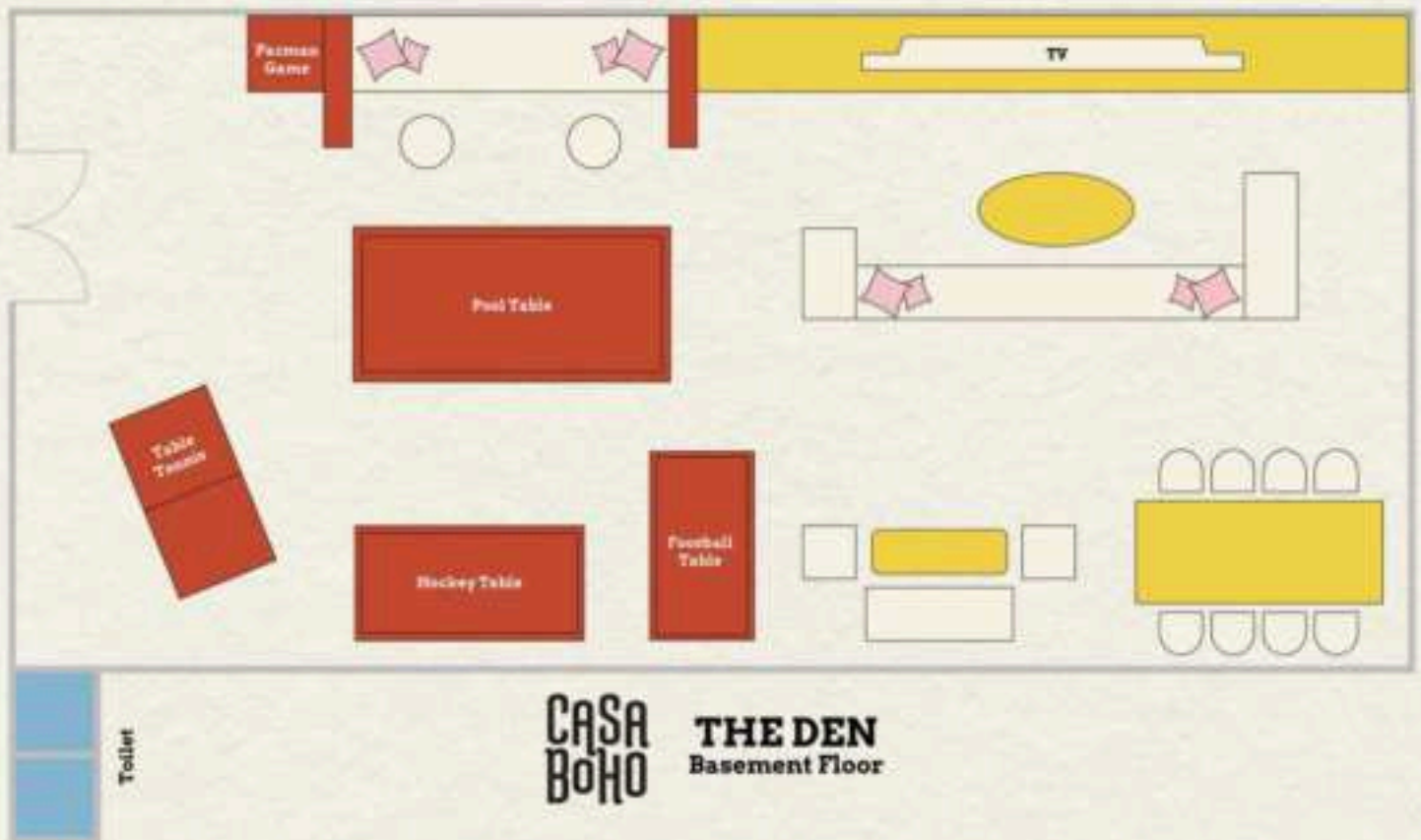
MAIN FLOOR (includes rooftop)

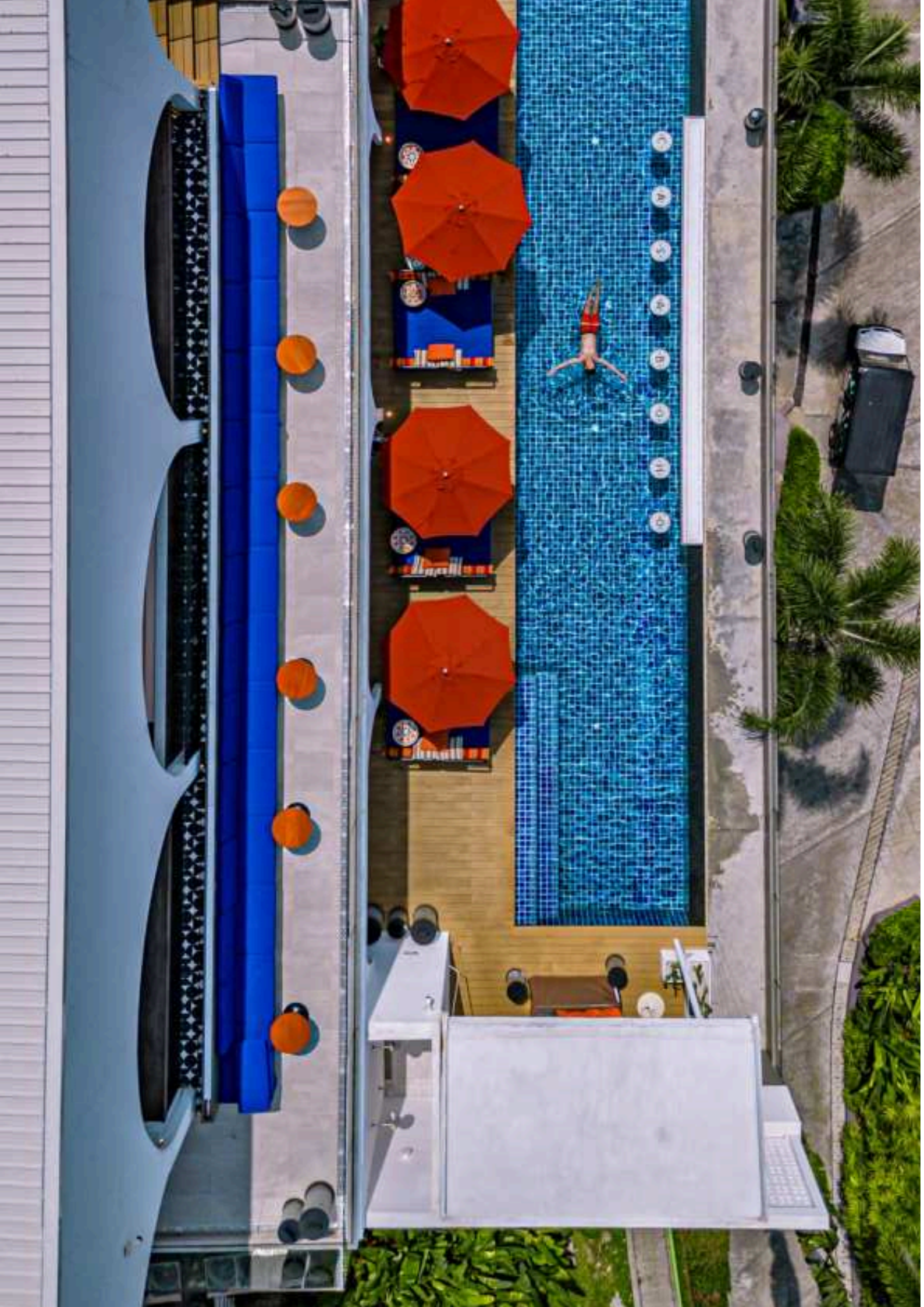
minimum spend: 300,000 THB
Seated Capacity: 57 - 77 adults
General Capacity: 120 adults



D&N

minimum SPEND: 60,000 THB
Seated Capacity: 25 adults
General Capacity: 50 adults





CASA BOHO

LUNCH MENU



Sharing Lunch

Price : THB 1,500 Net Per person

CASA
BOHO

STARTERS

EMPANADAS VEGETARIANS

ARGENTINIAN-STYLE PIES STUFFED WITH GRILLED CORN, CAPSICUM, ONION, AND MONTERREY JACK CHEESE. SERVED WITH PINEAPPLE SALSA.

ANTICUCHOS DE CARNE

MARINATED AND GRILLED RIBEYE SKEWERS. SERVED WITH OUR HOME MADE. SOUTH AMERICAN SALSAS RANCHERO & CHIMICHURRI.

CALAMARI

CRISPY FRIED CALAMARI RINGS DUSTED IN SEASONED FLOUR. SERVED WITH KALAMATA AIOLI.

JALAPENO POPPERS

BREADED JALAPENO STUFFED WITH CREAM CHEESE. SERVED WITH GUACAMOLE AND SALSA ROJO.

NACHO CHIPS

CRISPY DEEP FRIED CORN TORTILLAS, SERVED WITH PICO DE GALLO AND GUACAMOLE SALSA.

MAINS

SEA BASS A LA PLANCHA

GRILLED SEA BASS SMEARED WITH SALSA VERDE. SERVED WITH MEXICAN RICE, STREET CORN, LIME WEDGES AND CORIANDER.

ARROZ CON MARISCOS

SLOW-COOKED SEAFOOD RICE WITH SCALLOPS, MUSSELS, PRAWNS, PEAS IN AJI AMARILLO. FINISHED WITH PARMESAN CHEESE AND CORIANDER.

TACO DE POLLO

DESSERT

CHURROS CON CHOCOLATE

HOUSE-MADE CHURROS WITH VALRHONAJIVARA40% MILK CHOCOLATE SAUCE.



Sharing Lunch

PRICE : THB 1,800 NET PER PERSON

CASA
BOHO

STARTERS

EMPANADAS VEGETARIANS

ARGENTINIAN-STYLE PIES STUFFED WITH GRILLED CORN, CAPSICUM, ONION, AND MONTERREY JACK CHEESE. SERVED WITH PINEAPPLE SALSA.

ANTICUCHOS DE CARNE

MARINATED AND GRILLED RIBEYE SKEWERS. SERVED WITH OUR HOME MADE. SOUTH AMERICAN SALSAS RANCHERO & CHIMICHURRI.

CALAMARI

CRISPY FRIED CALAMARI RINGS DUSTED IN SEASONED FLOUR. SERVED WITH KALAMATA AIOLI.

JALAPENO POPPERS

BREADED JALAPENO STUFFED WITH CREAM CHEESE. SERVED WITH GUACAMOLE AND SALSA ROJO.

NACHO CHIPS

CRISPY DEEP FRIED CORN TORTILLAS, SERVED WITH PICO DE GALLO AND GUACAMOLE SALSA.

CASA BOHO CEVICHE

MAINS

SEA BASS A LA PLANCHA

GRILLED SEA BASS SMEARED WITH SALSA VERDE. SERVED WITH MEXICAN RICE, STREET CORN, LIME WEDGES AND CORIANDER.

ARROZ CON MARISCOS

SLOW-COOKED SEAFOOD RICE WITH SCALLOPS, MUSSELS, PRAWNS, PEAS IN AJI AMARILLO. FINISHED WITH PARMESAN CHEESE AND CORIANDER.

TACO DE POLLO

MUSSELS DIABLO

DESSERT

CHURROS CON CHOCOLATE


HOUSE-MADE CHURROS WITH VALRHONAJIVARA 40% MILK CHOCOLATE SAUCE.

CASA BOHO

BUFFET LUNCH

PRICE: THB 1,500 NET (50 guests minimum)


APPETIZERS

Jalapeno Poppers 
Breaded Jalapeno stuffed with cream cheese. Served with Guacamole

Chicharrón de Pescado
Crispy fried thin-sliced seabass fillet served with salsa criolla and green chili dip

Casa Boho Ceviche
Seabass, leche de tigre, aji amarillo, red chili, pink grapefruit burnt avocado, green olives and red onion

SALADS


Ensalada Mexicana 
Tomato, cucumber, red onion, avocado, red bell pepper, mango and corn kernels

Fiesta beans salad 
Black beans, avocado, charred baby corn, cherry tomatoes and red onion

Grilled chicken fajita salad
Grilled red and yellow pepper strips, red onion, avocado, yellow chili and cos lettuce

NIKKEI SUSHI ROLLS

Churrasco Roll
Thinly sliced grilled beef, chimichurri sauce, roasted peppers, and caramelized onions

Andino roll 
Tempura purple sweet potato, cucumber and jicama. Topped with spicy crispy quinoa

Pulpo al olivo Roll
Crispy prawn, avocado topped with Spanish octopus tossed in kalamata aioli sauce

ANTICUCHO LIVE STATION

Chicken

Beef

Vegetables 

HOT STATION

Gambas al ajillo
Prawns cooked with extra virgin olive oil and garlic, finished with Spanish sweet paprika, parsley, and lemon juice.

Grilled chicken with Peri Peri Sauce

Roasted pork Loin with Chipotle Honey

Quinoa-stuffed roasted red bell peppers
Chargrilled red bell peppers stuffed with quinoa and Oaxaca Cheese.

Mexican street corn

DESSERT

Suspiro Limeño

Churros con salsa de chocolate

Leche asada

Tropical pavlova

Chocolate hazelnut tart

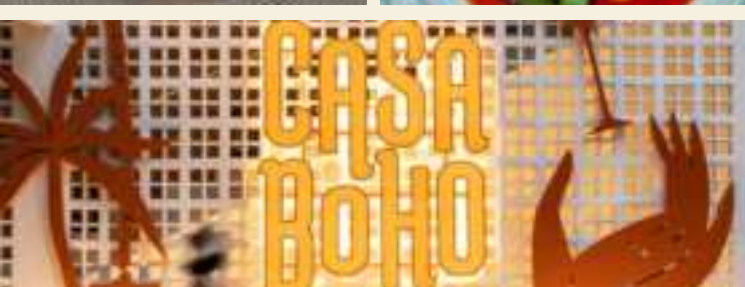
Tropical Fruit plate

Please notify your food and beverage server of any food allergies or other dietary requirements



CASA BOHO

CANAPE & HEAVY COCKTAIL MENU





CANAPES OPTIONS

(2 ITEMS PASS AROUND & THE REST ITEM IN BUFFET LINE)

PRICE: THB 700 NET

TUNA TART WITH AVOCADO

VEG SPRING ROLL 🌿

PRAWN TEMPURA

TOMATO MOZZARELLA 🌿

THAI CORN CAKE 🌿

SMOKED SALMON BITES

JALAPEÑO POPPERS 🌿

FRUITS SKEWERS



PRICE: THB 800 NET

SELECTION OF CHEESE & COLD CUTS

CROQUETAS DE CHORIZO – QUESO Y SALSA GAUCHA

ANTICUCHITOS DE PICAÑA Y CHIMICHURRI

LAMB TARTARE ON SOURDOUGH CROSTINI

CASA BOHO CEVICHE

EMPANADAS VEGETARIANAS 🌿

CAUSA DE AJI AMARILLO, AVOCADO Y CRISPY QUINOA 🌿

CHURROS CON SALSA DE CHOCOLATE

CHOCOLATE AND DULCE DE LECHE TRUFFLES



PRICE: THB 1,200 NET

TUNA TART WITH AVOCADO

VEG SPRING ROLL 🌿

PRAWN TEMPURA

TOMATO MOZZARELLA 🌿

THAI CORN CAKE 🌿

SMOKED SALMON BITES

JALAPEÑO POPPERS 🌿

OYSTERS WITH CONDIMENTS

THAI SHRIMP CAKE

MANGO TART

FRUITS SKEWERS



Please notify your food and beverage server of any food allergies or other dietary requirements



HEAVY COCKTAIL MENU

PRICE: THB 1,700 NET PER PERSON (2 HOURS)

APPETIZERS

Jalapeño Poppers 🌿

Peri Peri Chicken Skewers

Mexican Corn 🌿

Ratatouille on Salsa Ranchero

Grill Seabass on Salsa Rojo

Croquetas de Pollo

Gambass Pil Pil

Paneer Tikka Tacos 🌿

Asparagus Risotto 🌿

Quinoa Stuffed Peppers 🌿

Tofu Saltado 🌿

Mexican Chicken Wrap

Patatas Bravas 🌿

DESSERT

Suspiro Limeño 🌿

Churros con Salsa de Chocolate 🌿

Leche Asada

Tropical Fruits 🌿

Please notify your food and beverage server of any food allergies or other dietary requirements



HEAVY COCKTAIL MENU

PRICE: THB 1,900 NET PER PERSON (2 HOURS)

APPETIZERS

Jalapeño Poppers 🌿

Gambass Pil Pil

Patatas Bravas 🌿

Empandas – Beef

Oysters with Condiments

Mixed vegetable chips – Yukka,
Sweet Potato, Plantain, Potato 🌿

Carimañola de Carne – Yukka &
Beef fritters

Potato & Chorizo with Chimichurri

Croquetas de Carne Assada

Anticuchos de Pollo

NIKKEI SUSHI ROLLS:

Salmon & Avocado

Cucumber & Carrot 🌿

MAIN

Arroz Con Marischio

Charred Vegetable Skewers 🌿

Seabass Plancha

Peri Peri Chicken Wings

DESSERT

Mango Crème Brulee

Ice Crème with Condiments

Assorted Fruits

Please notify your food and beverage server of any food allergies or other dietary requirements



CASA BOHO

DINNER MENU

(3 HOURS)



Dinner Sharing

CASA
BOHO

PRICE: THB 2,300 THB Net Per person
(available for 30 guests and below)

STARTERS

CASA BOHO CEVICHE

SEA BASS, PERUVIAN AJI AMARILLO LECHE DE TIGRE SALSA, RED CHILI, CORIANDER, THAI POMELO, BURNT AVOCADO, SWEET CORN, GREEN OLIVES, RED ONION. SERVED WITH SWEET POTATO CHIPS

EMPANADAS VEGETARIANS

ARGENTINIAN-STYLE PIES STUFFED WITH GRILLED CORN, CAPSICUM, ONION, AND MONTERREY JACK CHEESE. SERVED WITH PINEAPPLE SALSA

ANTICUCHOS DE CARNE

MARINATED AND GRILLED RIBEYE SKEWERS. SERVED WITH OUR HOME MADE SOUTH AMERICAN SALSAS RANCHERO & CHIMICHURRI

CALAMARI

CRISPY FRIED CALAMARI RINGS DUSTED IN SEASONED FLOUR. SERVED WITH KALAMATA AIOLI.

JALAPENO POPPERS

BREADED JALAPENO STUFFED WITH CREAM CHEESE. SERVED WITH GUACAMOLE AND SALSA ROJO

NACHO CHIPS

CRISPY DEEP FRIED CORN TORTILLAS, SERVED WITH PICO DE GALLO AND GUACAMOLE SALSA

CROQUETAS DE PAPA & SPANISH CHORIZO

MAINS

SEA BASS A LA PLANCHA

GRILLED SEA BASS SMEARED WITH SALSA VERDE.
SERVED WITH MEXICAN RICE, STREET CORN, LIME WEDGES AND CORIANDER

MUSSELS DIABLO

CHILEAN MUSSELS, CORN, SWEET POTATOES COOKED WITH GARLIC, ONION, TOMATO, AND CAJUN SPICE. FINISHED WITH AJI AMARILLO SALSA, CORIANDER AND LIME. SERVED WITH SOURDOUGH BREAD

ARROZ CON MARISCOS

SLOW-COOKED SEAFOOD RICE WITH SCALLOPS, MUSSELS, PRAWNS, PEAS IN AJI AMARILLO. FINISHED WITH PARMESAN CHEESE AND CORIANDER

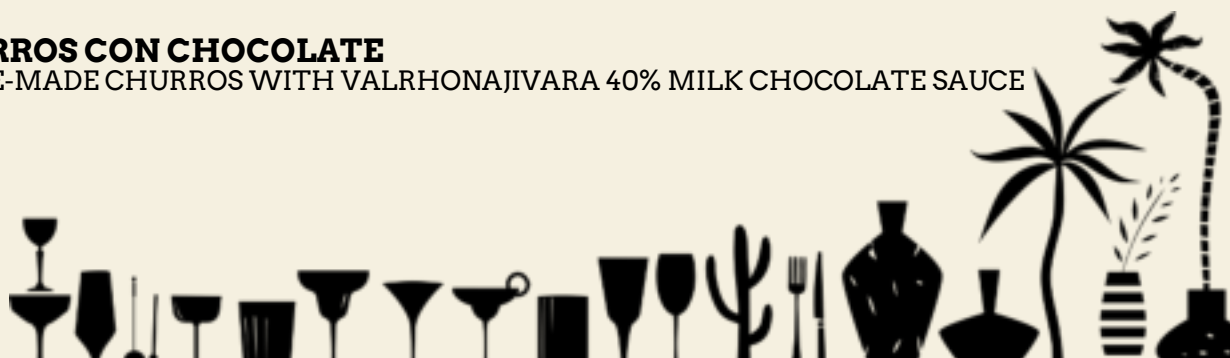
TACO DE POLLO

CARNE ASADA

DESSERT

CHURROS CON CHOCOLATE

HOUSE-MADE CHURROS WITH VALRHONAJIVARA 40% MILK CHOCOLATE SAUCE



CASA BOHO

BUFFET MENU I

PRICE: 2,500 THB NET PER PERSON

APPETIZERS

Vegetarian Causa Avocado 🌿

Birria Croqueta
with Chipotle Mayo

Tuna Tartare
with Avocado, Pineapple and Cucumber

Argentinian style beef Empanada
served with Chimichurri salsa

Aji de gallina

ANTICUCHO LIVE STATION / SKEWERS

Chicken

Beef

Vegetables

SALADS

Ensalada Mexicana 🌿
Tomato, cucumber, red onion, avocado, red bell pepper, mango and corn kernels

Fiesta beans salad 🌿
Black beans, avocado, charred baby corn, cherry tomatoes and red onion

Grilled chicken fajita salad 🌿
Grilled red and yellow pepper strips, red onion, avocado, yellow chili and cos lettuce

NIKKEI SUSHI ROLLS

Churrasco Roll
Inspired by the famous South American churrasco steak, this roll includes thinly sliced grilled beef, chimichurri sauce, roasted peppers, and caramelized onions

Acevichado Roll
Crispy prawn, cucumber topped with seabass aji amarillo ceviche

Pulpo al olivo Roll
Crispy prawn, avocado topped with Spanish octopus tossed in kalamata aioli sauce

TACO LIVE STATION

Grilled Salmon

Sautéed Prawn

Grilled chicken

Summer Gill Vegetables 🌿

SALSAS / SAUCES

Chimichurri

Salsa rojo

CEVICHE

Casa Boho Ceviche
Seabass, leche de tigre, aji amarillo, red chili, pink grapefruit burnt avocado, green olives and red onion

Vegetarian Ceviche 🌿

HOT STATION

Gambas al ajillo
Prawns cooked with extra virgin olive oil and garlic, finished with Spanish sweet paprika, parsley, and lemon juice

Grilled chicken
with Peri Peri Sauce

Wild Mushroom & Truffle Risotto 🌿

Roasted pork Loin
with Chipotle Honey

Roasted potatoes
with garlic and Rosemary

Mexican street corn

Roasted yellow sweet potatoes

CARVING STATION

Seabass
with lemon butter sauce

DESSERT

Suspiro Limeño

Churros con salsa de chocolate

Leche asada

Tropical pavlova

Chocolate hazelnut tart

Tropical Fruit plate

Please notify your food and beverage server of any food allergies or other dietary requirements



CASA BOHO

BUFFET MENU II

PRICE: THB 3,000 NET PER PERSON

APPETIZERS

Vegetarian Causa Avocado 🌿

Birria Croqueta
with Chipotle Mayo

Tuna Tartare
with Avocado, Pineapple and Cucumber

Argentinian style beef Empanada
served with Chimichurri salsa

Aji de gallina

ANTICUCHO LIVE STATION /SKEWERS

Chicken

Beef

Vegetables 🌿

SALADS

Ensalada Mexicana 🌿
Tomato, cucumber, red onion, avocado, red bell pepper, mango and corn kernels

Fiesta beans salad 🌿
Black beans, avocado, charred baby corn, cherry tomatoes and red onion

Grilled chicken fajita salad
Grilled red and yellow pepper strips, red onion, avocado, yellow chili and cos lettuce

SEAFOOD ON ICE

Oysters / Mussels / Prawn / Crab
Serve with Condiments

NIKKEI SUSHI ROLLS

Churrasco Roll
Inspired by the famous South American churrasco steak, this roll includes thinly sliced grilled beef, chimichurri sauce, roasted peppers, and caramelized onions

Acevichado Roll
Crispy prawn, cucumber topped with seabass aji amarillo ceviche

Pulpo al olivo Roll
Crispy prawn, avocado topped with Spanish octopus tossed in kalamata aioli sauce

TACO LIVE STATION

Grilled Salmon

Sautéed Prawn

Grilled chicken

Summer Gill Vegetables 🌿

SALSAS / SAUCES

Chimichurri

Salsa rojo

Peri peri sauce

CEVICHES

Casa Boho Ceviche
Seabass, leche de tigre, aji amarillo, red chili, pink grapefruit burnt avocado, green olives and red onion

Vegetarian Ceviche 🌿

HOT STATION

Gambas al ajillo
Prawns cooked with extra virgin olive oil and garlic, finished with Spanish sweet paprika, parsley, and lemon juice

Grilled chicken
with Peri Peri Sauce

Wild Mushroom & Truffle Risotto 🌿

Roasted pork Loin
with Chipotle Honey

Roasted potatoes
with garlic and Rosemary

Mexican street corn

Roasted yellow sweet potatoes

CARVING STATION

Seabass
with lemon butter sauce

Ribeye Carving
with Condiments

DESSERT

Suspiro Limeño

Churros con salsa de chocolate

Leche asada

Chocolate hazelnut tart

Tropical pavlova

Tropical Fruit plate

Please notify your food and beverage server of any food allergies or other dietary requirements



CASA BOHO

LATIN-WESTERN EXOTIC I

PRICE : THB 2,800 Net Per person

APPETIZERS & SALADS

**Peruvian Ceviche Bar
(Fish & shrimp)**
with Leche de tigre, mango, and chili

Roasted Beet & Burrata Salad
with balsamic olive oil

Grilled Corn & Avocado Salad
with smoked paprika lime dressing

Roasted Salmon
with Mango & jalapeno salsa

Charred Octopus
with chimichurri oil & crispy quinoa

Marinated Grilled Vegetables
with thyme & citrus

**Cheese & Cold Cuts Station
(No ham)**

SOUP & BREAD

Crème of Mushrooms

Artisan Bread Basket
with truffle butter, olive tapenade, and pesto spread

LIVE STATION: LATIN GRILL STATION

Argentinian Asado-style Chicken Thighs

Chorizo Sausage

Chimichurri Sauce, Aji Amarillo Mayo, Pickled Onions

Mini Arepas & Grilled Vegetables

LIVE STATION: PASTA & RISOTTO BAR

Choice of Pasta or Risotto

Sauces:
Lobster bisque, Porcini mushroom cream, Spicy arrabbiata

Toppings:
Grilled seafood, shaved truffle, grilled vegetables

Finished with Parmigiano-Reggiano

HOT STATION

Chicken Saltimbocca
with sage, white wine jus (No Ham)

Grilled Tiger Prawns
with garlic-lime butter

Seafood Paella
with calamari, mussels, clams, and saffron

Grilled Seabass
with cherry tomatoes, capers berry sauce

Wild Mushroom Polenta Cake 
with Parmesan & truffle oil

Eggplant Parmigiana 

Roasted Baby Potatoes 
with rosemary

Asparagus & Green Beans 
with lemon zest

DESSERT

Tiramisu al Limoncello

Dulce de Leche Cheesecake

Pastel de Tres Leches

Tropical Fruit Pavlova

Passionfruit Panna Cotta

Churros
with Chocolate & Coconut Sauce

Thai Seasonal Fruit Bar
(mango, pineapple, dragon fruit, Phuket Pineapple)

Ice Crème
(chocolate, coconut, vanilla, and mango)

Please notify your food and beverage server of any food allergies or other dietary requirements




CASA BOHO

LATIN-WESTERN EXOTIC II

PRICE : THB 3,600 Net Per person


APPETIZERS & SALADS

Causa de aji Amarillo y pulpo al olivo

Vegetarian croqueta 
served with black garlic aioli

Quinoa crusted tuna tataki
served with poblano chili aioli

Carpaccio de res

Sandia & piña ceviche 
Served with mango

Argentinian style beef empanada
served with Chimichurri salsa

CEVICHES

Casa Boho Ceviche
Seabass, leche de tigre, aji amarillo, red chili, pink grapefruit burnt avocado, green olives and red onion

Scallop & Prawn Ceviche

SALSAS

Pico de gallo
Guacamole
Lime cream
Chipotle mayo
Salsa rojo

NIKKEI SUSHI ROLLS

Churrasco Roll
Inspired by the famous South American churrasco steak, this roll includes thinly sliced grilled beef, chimichurri sauce, roasted peppers, and caramelized onions


Acevichado Roll
Crispy prawn, cucumber topped with seabass aji amarillo ceviche

Pulpo al olivo Roll
Crispy prawn, avocado topped with Spanish octopus tossed in kalamata aioli sauce

CARVING STATION

Baked salmon
Ribeye Carving
with Condiments

TACO LIVE STATION

Grilled Salmon
Sautéed Prawn
Grilled chicken
Summer Gill Vegetables 

HOT STATION

Gambas al ajillo

Grilled chicken
with Peri Peri Sauce

Wild Mushroom & Truffle Risotto 

Roasted pork Loin
with Chipotle Honey

Roasted potatoes
with garlic and Rosemary

Mexican street corn

Roasted yellow sweet potatoes

DESSERT

Suspiro Limeño

Churros con salsa de chocolate

Leche asada

Chocolate hazelnut tart


Tropical pavlova

Tropical Fruit plate

Please notify your food and beverage server of any food allergies or other dietary requirements








CASA BOHO

Latin-American with Indian Buffet

(REQUIRE FULLY PRIVATIZATION OUTLET)
PRICE : THB 2,500 NET PER PERSON

APPETIZERS & SALADS

Vegetarian Causa Avocado 

Tuna Tartare

with Avocado, Pineapple and
Cucumber

Vegetarian Croqueta 

with Black Garlic Aioli

**Miso Salmon Puffed Black Rice
, Wasabi, Pickled Ginger, Shiso**

Argentinian Empanada

Served with Chimichurri Salsa
(Beef)

Aji de Gallina (Chicken)

Ensalada Mexicana 

Fiesta Beans Salad 

Grilled Chicken Fajita Salad

**Cilantro Lime Chicken Mango
and Avocado Salad**

NIKKEI SUSHI ROLLS

Churrasco Roll

Inspired by the famous South American
churrasco steak, this roll includes thinly
sliced grilled beef, chimichurri sauce,
roasted peppers, and caramelized onions

Acevichado Roll

Crispy prawn, cucumber topped with
seabass aji amarillo ceviche

Pulpo al olivo Roll

Crispy prawn, avocado topped with Spanish
octopus tossed in kalamata aioli sauce

TACO STATION LIVE

**Grill Salmon, Sauté Prawn, Beef
Quesadilla**

**Summer Grill Vegetables (V), Tofu
Chicharrom, Pumpkin and Kale Slaw**

HOT STATION


Veg Biryani

Pao Bhaji

Paneer Tikka Masala

Subz Korma

Butter Chicken

Mushroom & Truffle Risotto 

Gambas al Ajillo (Prawn)

Grill Chicken

with Chipotle Honey

Lamb Loin

in Peri Peri Sauce

DESSERT

Suspiro Limeño

Churros con Salsa de Chocolate

Leche Asada

Tropical Pavlova

Jalebi

Chocolate Hazelnut Tart
(Big Size and Small)

Tropical Fruit Plate

Please notify your food and beverage server of any food allergies or other dietary requirements



CASA BOHO

Latin-American & Indian Buffet

(REQUIRE FULLY PRIVATIZATION OUTLET)
PRICE: THB 3,000 NET PER PERSON

APPETIZERS & SALADS

Vegetarian Causa Avocado 🌿

Birria Croqueta with Chipotle Mayo

Tuna Tartare
with Avocado, Pineapple and Cucumber

Argentinian Style Beef Empanada
served with Chimichurri Salsa

Aji de Gallina

Ensalada Mexicana 🌿

Fiesta Beans Salad 🌿

Grilled Chicken Fajita Salad

CARVING STATION

Baked salmon

Ribeye Carving
with Condiments

NIKKEI SUSHI ROLLS

Churrasco Roll
Inspired by the famous South American churrasco steak, this roll includes thinly sliced grilled beef, chimichurri sauce, roasted peppers, and caramelized onions

Acevichado Roll
Crispy prawn, cucumber topped with seabass aji amarillo ceviche

Pulpo al olivo Roll
Crispy prawn, avocado topped with Spanish octopus tossed in kalamata aioli sauce

DESSERT

Suspiro Limeño

Leche Asada

Chocolate Hazelnut Tart

JALEBI

Gulab Jamun

Tropical Fruit Plate

HOT STATION

Gambas al ajillo
Prawns cooked with extra virgin olive oil and garlic, finished with Spanish sweet paprika, parsley, and lemon juice

Grilled chicken
with Peri Peri Sauce

Wild Mushroom & Truffle Risotto

Grilled Chicken
with Peri Peri Sauce

Roasted potatoes
with garlic and Rosemary

Mexican street corn

Roasted yellow sweet potatoes

Dal Makhni 🌿

Paneer Butter Masala 🌿

Gobi Matar 🌿

Aloo Palak 🌿

Veg Biryani 🌿

Naan / Roti 🌿

SALSAS / SAUCES

Chimichurri

Salsa Rojo

Peri Peri Sauce

Please notify your food and beverage server of any food allergies or other dietary requirements





CASA BOHO

MIDNIGHT SNACK

COLD LATIN GRAZING TABLE PRICE : THB 1,500 NET PER PERSON

CONDIMENTS & ACCOMPANIMENTS

Grissini, Lavash, Breadsticks

Pickled Pearl Onions, Cornichons,
Spanish Olives

Roasted Red Pepper Dip & Herbed
Cream Cheese Spread

LATIN COLD TAPAS

Guacamole
with Tortilla Chips

Marinated Olives
with Sundried Tomato

Corn & Black Bean Salsa Cups

CHEESE & CHARCUTERIE BOARD

Grape & Strawberry Skewers
with Aged Cheese Cubes

CRUNCHY & SALTY BITES

Spiced Mixed Nuts

Plantain Chips

Nacho Corn Chips
with Tomato Salsa

SWEET BITES & FRUIT

Dark Chocolate Bark with Sea Salt
& Almonds

Chocolate-Covered Strawberries

Fresh Cut Thai Fruits
Mango, Dragon Fruit, Pineapple,
Rose Apple

CRUDITÉS STATION

Colorful Veggie Sticks
Carrot, Cucumber, Bell Peppers

Jalapeño Ranch & Avocado Yogurt
Dip

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CLIFFTOP WEDDING THB 385,000 NET

ACCOMMODATION (2 NIGHTS):

KING BED HILLTOP
OCEAN VIEW SUITE

REGENCY CLUB ACCESS: INCLUDED

WEDDING VENUE: CASA BOHO - HILLTOP LOUNGE & BAR

CEREMONY:
UP TO 70 GUESTS FOR
ADDITIONAL GUESTS, A CHARGE
OF THB 1,500 NET PER GUEST
WILL APPLY

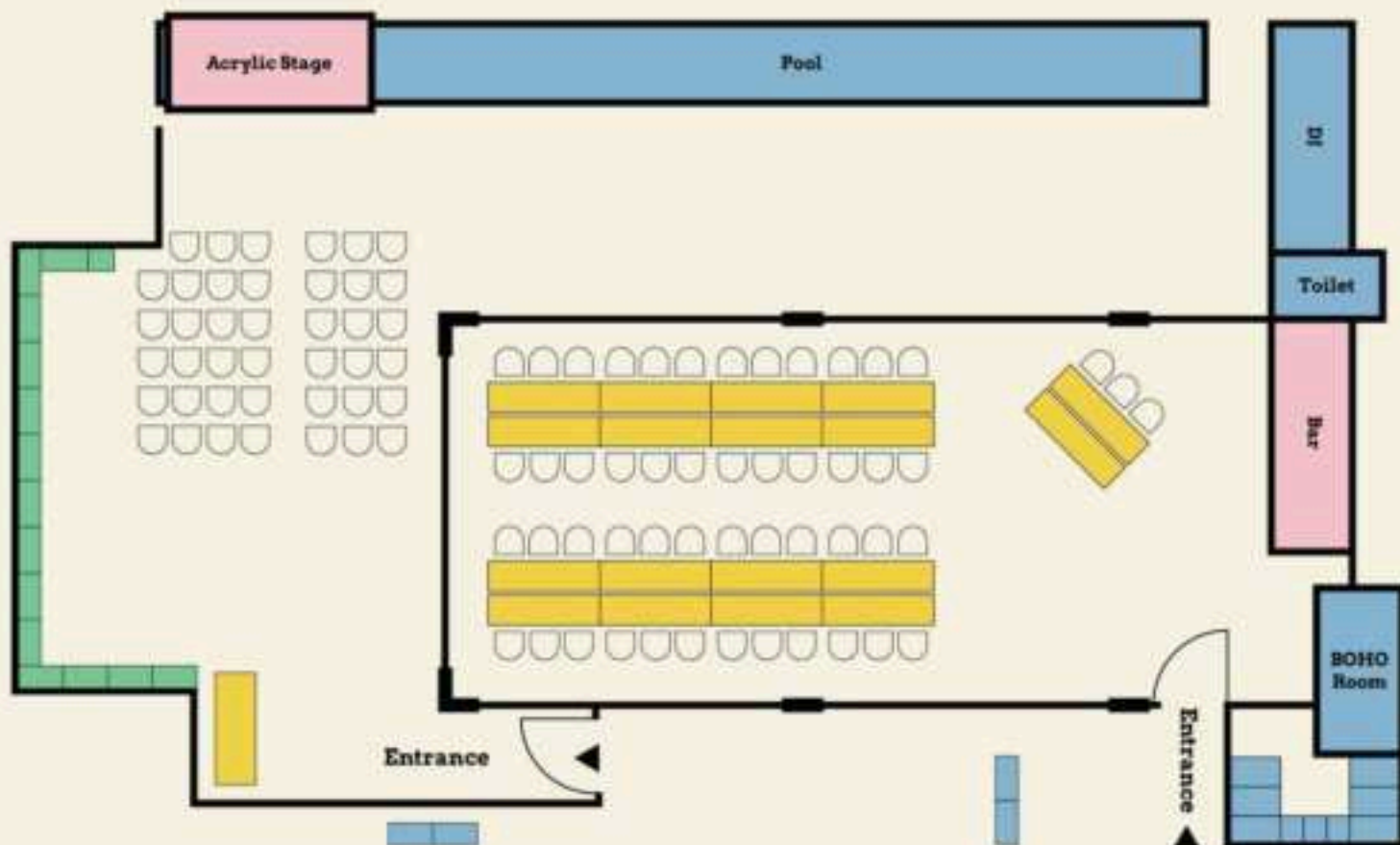
RECEPTION:
ADDITIONAL COST WILL
APPLY

THE PACKAGE INCLUDES:

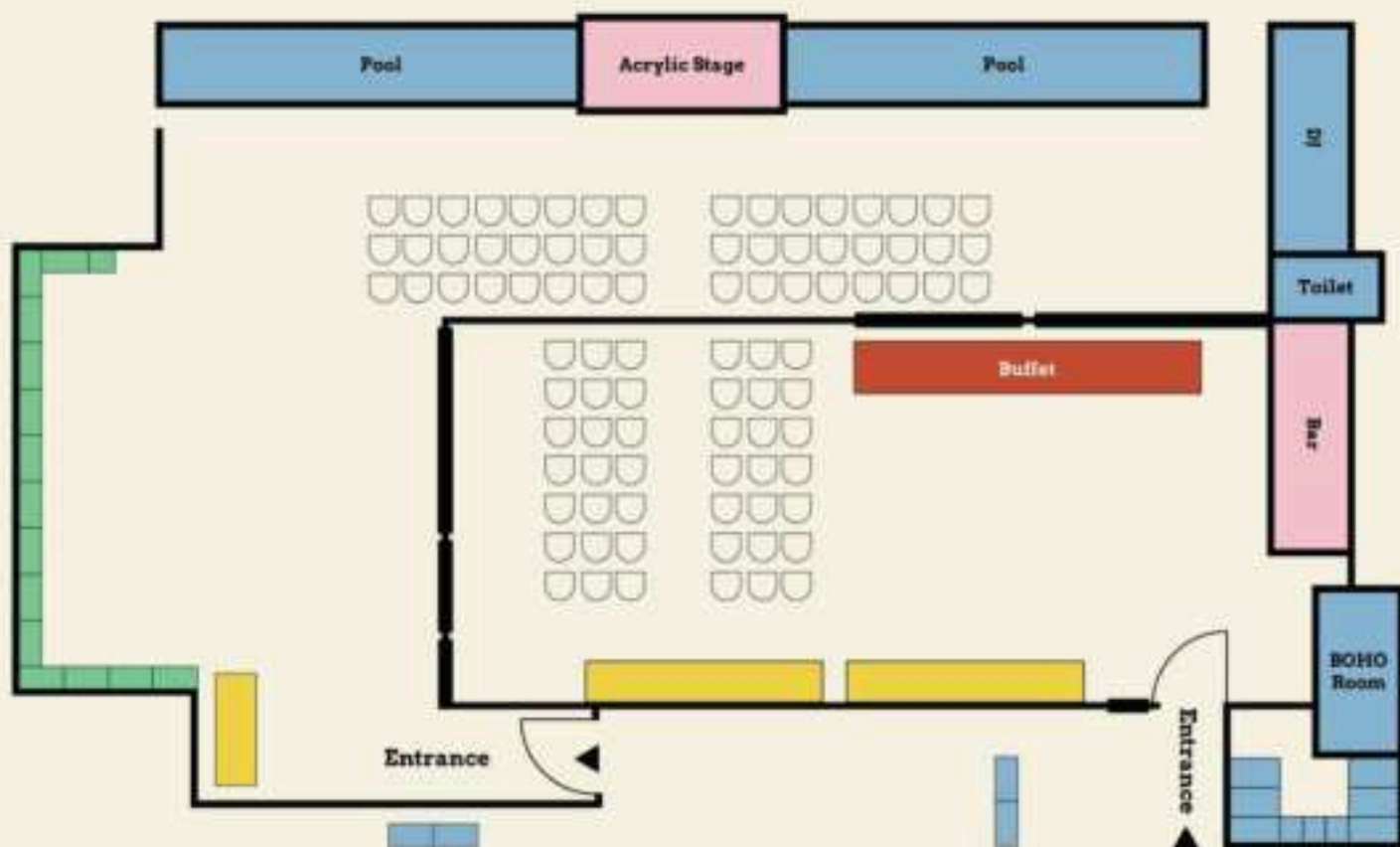
- **DAILY BREAKFAST FOR TWO-** IN-ROOM BREAKFAST ON THE MORNING AFTER THE CEREMONY)
- **DECORATIVE WEDDING CEREMONY VENUE SETUP WITH LOCAL SEASONAL FLOWERS**
 - FLORAL ARCHWAY
 - GROOM CORSAGE AND BRIDAL BOUQUET
 - SCATTERED ROSE PETALS ALONG THE AISLE
 - ACRYLIC STAGE ON OVER THE POOL FOR WEDDING ARCH
 - SELECTION OF PREMIUM WEDDING CEREMONY CHAIRS
- **WEDDING CAKE** (3 POUNDS) DECORATED TO YOUR SPECIFICATIONS
- LIVE **DJ** FOR 3 HOURS & **BACKGROUND MUSIC** PLAYLIST
- WEDDING **PHOTO & VIDEOGRAPHER** (4 HOURS) WITH STANDARD EDITING SERVICE
- ONE HOUR **CANAPÉ** AFTER CEREMONY
- ONE BOTTLE OF CELEBRATORY **SPARKLING WINE**
- ONE **COUPLE'S MASSAGE** (60-MINUTE PER PERSON) AT NAHM SPA (24 HOURS ADVANCE RESERVATION IS REQUIRED)
- **HONEYMOON FLOWER SETUP** IN WEDDING COUPLE'S GUEST ROOM
- ONE **WELCOME DRINK** PER PERSON (SIGNATURE LOCAL BEER OR SOFT-DRINK) AND COLD TOWELS UPON ARRIVAL AT WEDDING CEREMONY
- **WEDDING CELEBRANT** TO CONDUCT THE CEREMONY (1 HOUR) THE MASTER OF CEREMONY AVAILABLE AT ADDITIONAL CHARGE
- NON-LEGAL WEDDING **CEREMONY CERTIFICATE** & "JOINING OF THE SANDS" TRADITIONAL RITUAL

BLACK OUT PERIOD FROM 22ND DECEMBER - 7TH JANUARY





Wedding Floor Plan
0 - 50 PAX



Wedding Floor Plan
50 - 100 PAX





CHOOSE FROM OUR SELECTION OF
PREMIUM WEDDING CHAIRS

An additional cost of THB 350 per chair will apply
 unless stated in package inclusions*



**A001 White
Chiavari Chair**
 H92 x W40 x 40 cm.



**A002 Gold
Chiavari Chair**
 H92 x W40 x 40 cm.



**A003 Wooden
Crossback Chair**
 H92 x W42 x 42 cm.



**A004 Wooden Dior
Chair**
 H92 x W40 x 40 cm.

- * All package prices quoted are net and inclusive of service charge and applicable taxes
- * Wedding packages (unless stated otherwise) are for a maximum of 80 guests. For additional guests, a charge of THB 350 NET per guest will apply, unless stated otherwise.
- * Flowers are subject to seasonality and for imported flowers additional charges apply
- * These wedding packages cannot be used in conjunction with any other Hyatt promotions or discounts
- * Legal marriage certificate and other legal documents are not included and must be arranged by the wedding couple at the respective Embassy in Bangkok





Vive la vida at Casa Boho! Come for the sunset, stay for the alegría!

Casa Boho



For Enquiries, Please Contact:

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