

# CASA BOHO

Latin American restaurant & bar

**Group Dining Menu  
2025-2027**

Envision: CasaBohoMenu2025

CASA  
BOHO  
JEWEL



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



# The Best Sunset Spot in Kamala

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

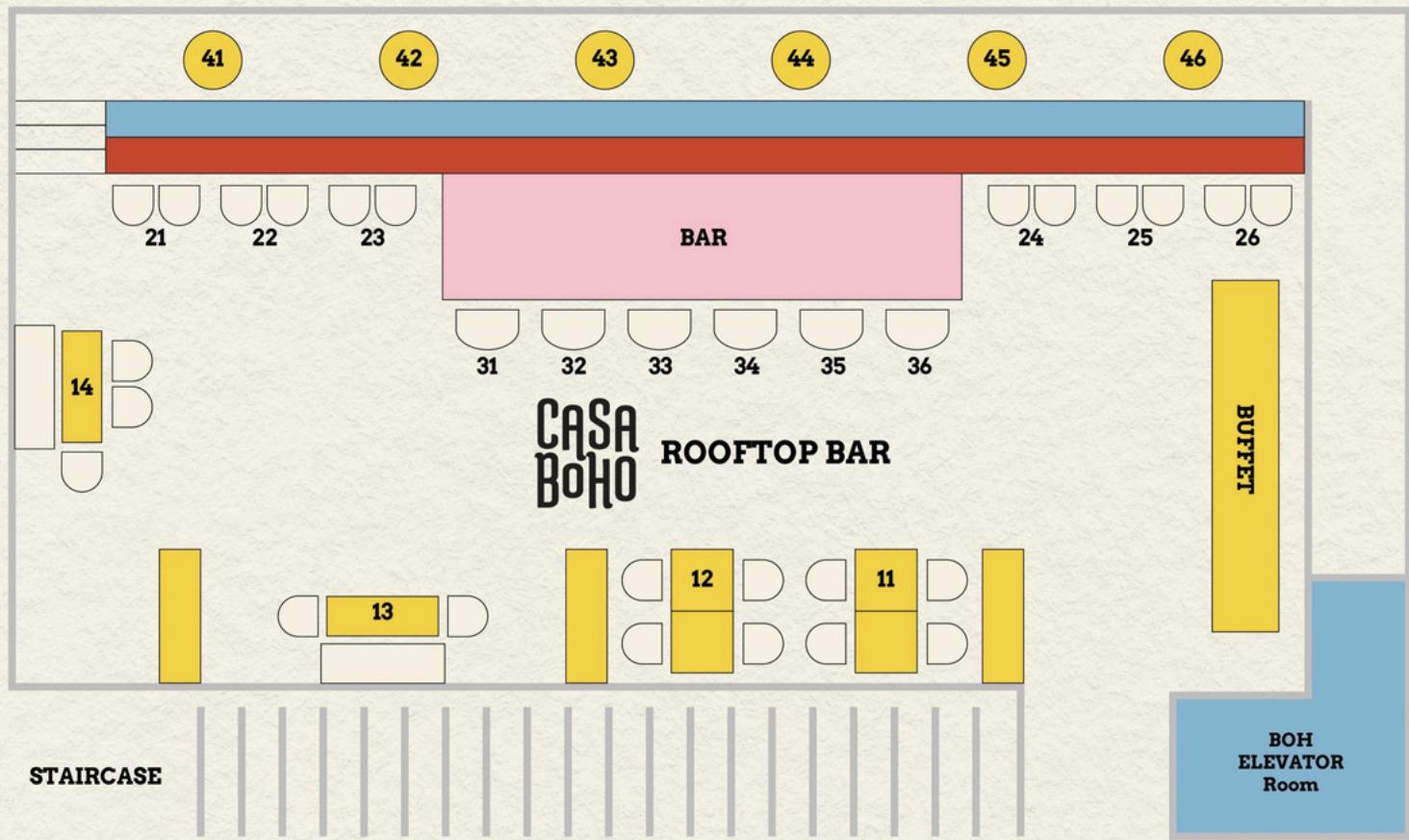
Relax on **luxurious daybeds by the pool** with a **crafted cocktail** in hand as you bask in the stunning sunset over Kamala Bay. For those looking to amp up the excitement, take a refreshing dive into the pool or head to our vibrant pool bar, where DJs, percussionists, and singers elevate the energy 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

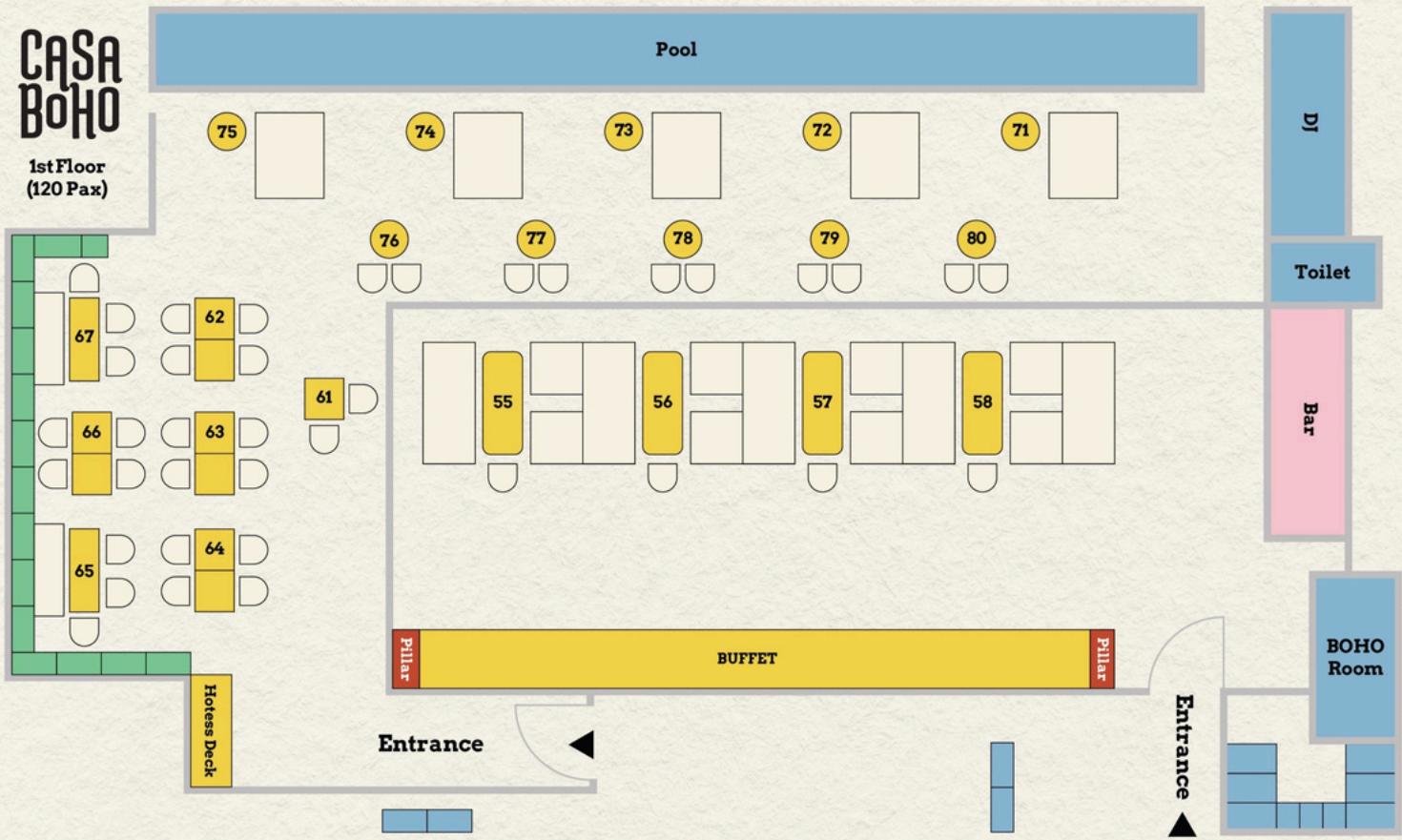


# MAIN FLOOR (includes rooftop)

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

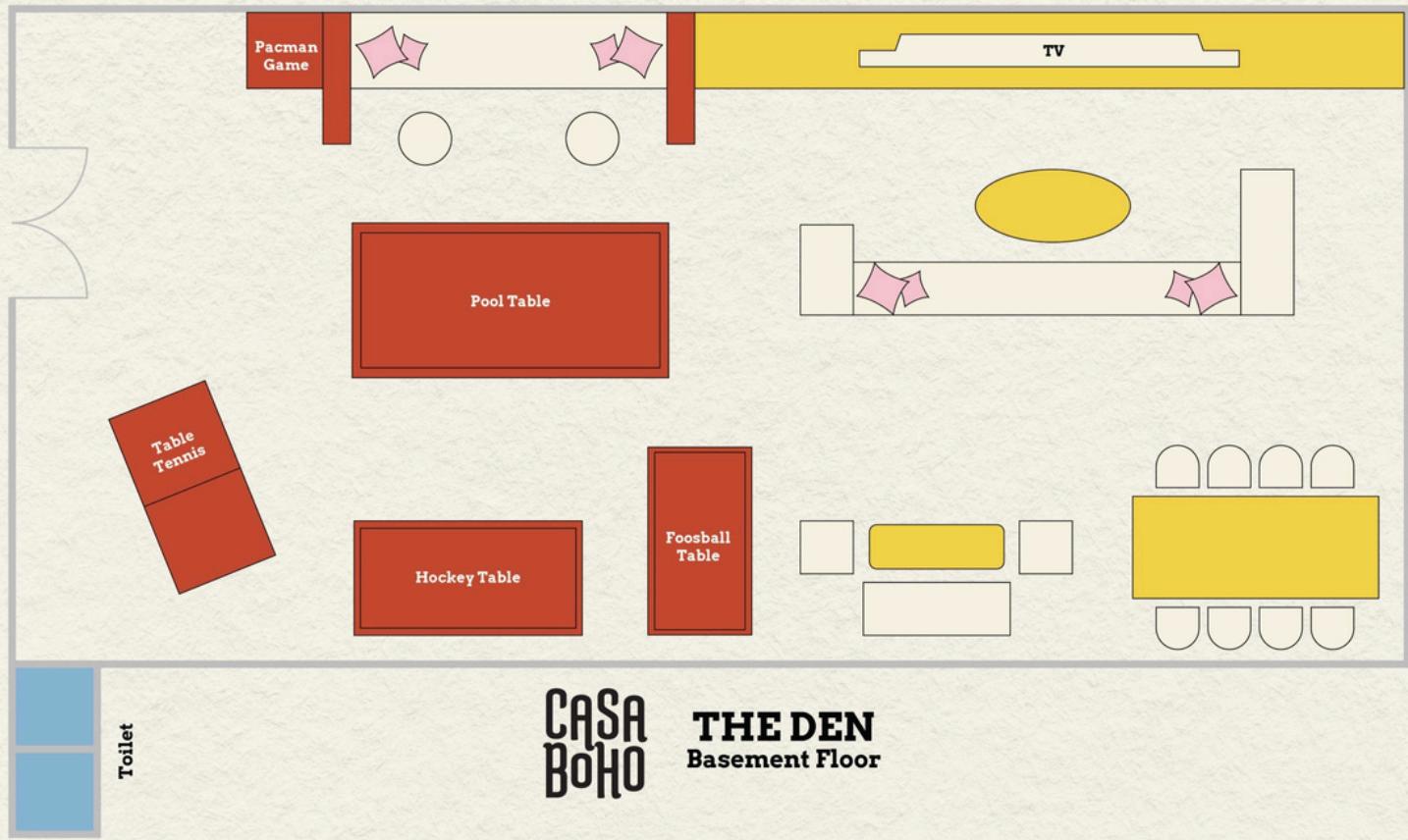
**CASA  
BOHO**

1st Floor  
(120 Pax)



# DEN

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





CASA BOHO

# LUNCH MENU



# Sharing Lunch 1

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 VALRHONA JIVARA 40% MILK CHOCOLATE SAUCE.



# Sharing Lunch 2

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

SEABASS, LECHE DE TIGRE, AJI AMARILLO, RED CHILI, PINK GRAPEFRUIT BURNT AVOCADO, GREEN OLIVES AND RED ONION

## 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

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

## DESSERT

### CHURROS CON CHOCOLATE

HOUSE-MADE CHURROS WITH VALRHONA JIVARA 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

Fusion cuisine that combines Japanese & Peruvian ingredients and techniques.

#### Churrasco Roll

Wrapped in thinly sliced grilled beef, with 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

### 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

Charred sweet corn brushed with chipotle-mayo, finished with chili powder, fresh lime juice, and cilantro.

### 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



C A S A B O H O

# 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**   
**EMPAÑADAS 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





CASA BOHO

# 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 Roja

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





C A ' S A B O H O

# 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 Brûlée

Ice Crème with Condiments

Assorted Fruits

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



C A S A B O H O

# 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

### EMPAÑADAS 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

Fusion cuisine that combines Japanese & Peruvian ingredients and techniques.

**Churrasco Roll** 

Wrapped in thinly sliced grilled beef, with 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**

### 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**

Charred sweet corn brushed with chipotle-mayo, finished with chili powder, fresh lime juice, and cilantro.

**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

Fusion cuisine that combines Japanese & Peruvian ingredients and techniques.

**Churrasco Roll** 

Wrapped in thinly sliced grilled beef, with 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**

Charred sweet corn brushed with chipotle-mayo, finished with chili powder, fresh lime juice, and cilantro.

**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** 

**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

## LATIN-WESTERN EXOTICI

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

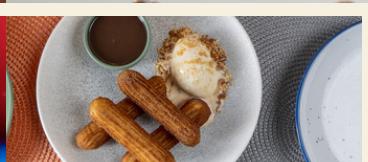
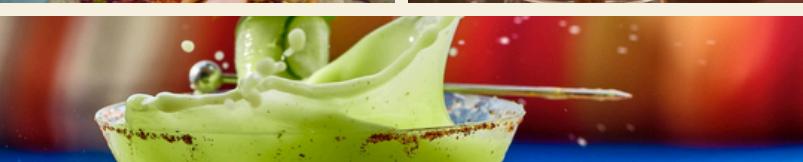
#### Thai Seasonal Fruit Bar

(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





# 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 roja**

## NIKKEI SUSHI ROLLS

Fusion cuisine that combines Japanese & Peruvian ingredients and techniques.

**Churrasco Roll**

Wrapped in thinly sliced grilled beef, with 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 Grill 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**

Charred sweet corn brushed with chipotle-mayo, finished with chili powder, fresh lime juice, and cilantro.

**Roasted yellow sweet potatoes**

## DESSERT

**Suspiro Limeño**

**Churros con salsa de chocolate**

**Leche asada**

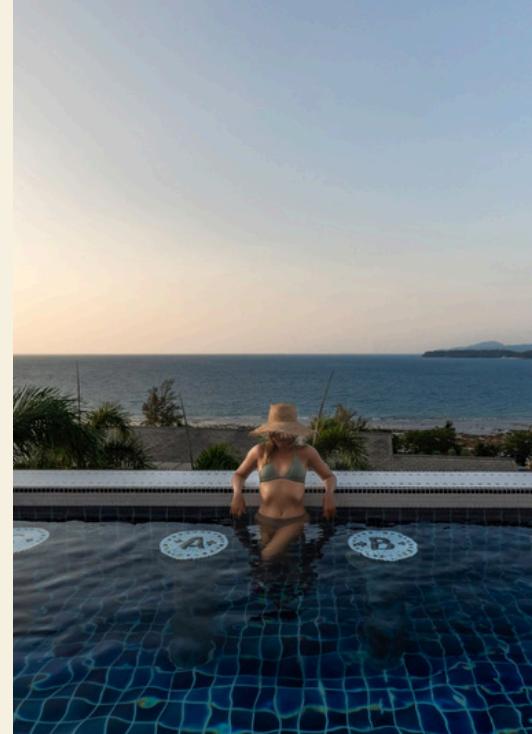
**Tropical pavlova**

**Chocolate hazelnut tart**

**Tropical Fruit plate**

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







# 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

**Aji de Gallina (Chicken)**

**Ensalada Mexicana**

**Fiesta Beans Salad**

**Grilled Chicken Fajita Salad**

**Cilantro Lime Chicken Mango and Avocado Salad**

## NIKKEI SUSHI ROLLS

Fusion cuisine that combines Japanese & Peruvian ingredients and techniques.

**Churrasco Roll**

Wrapped in thinly sliced grilled beef, with 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 Chicharron, 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





# 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

Fusion cuisine that combines Japanese & Peruvian ingredients and techniques.

**Churrasco Roll** 🐄

Wrapped in thinly sliced grilled beef, with 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**

**Roasted potatoes**  
with garlic and Rosemary

**Mexican street corn**

Charred sweet corn brushed with chipotle-mayo, finished with chili powder, fresh lime juice, and cilantro.

**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







# 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

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









# 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

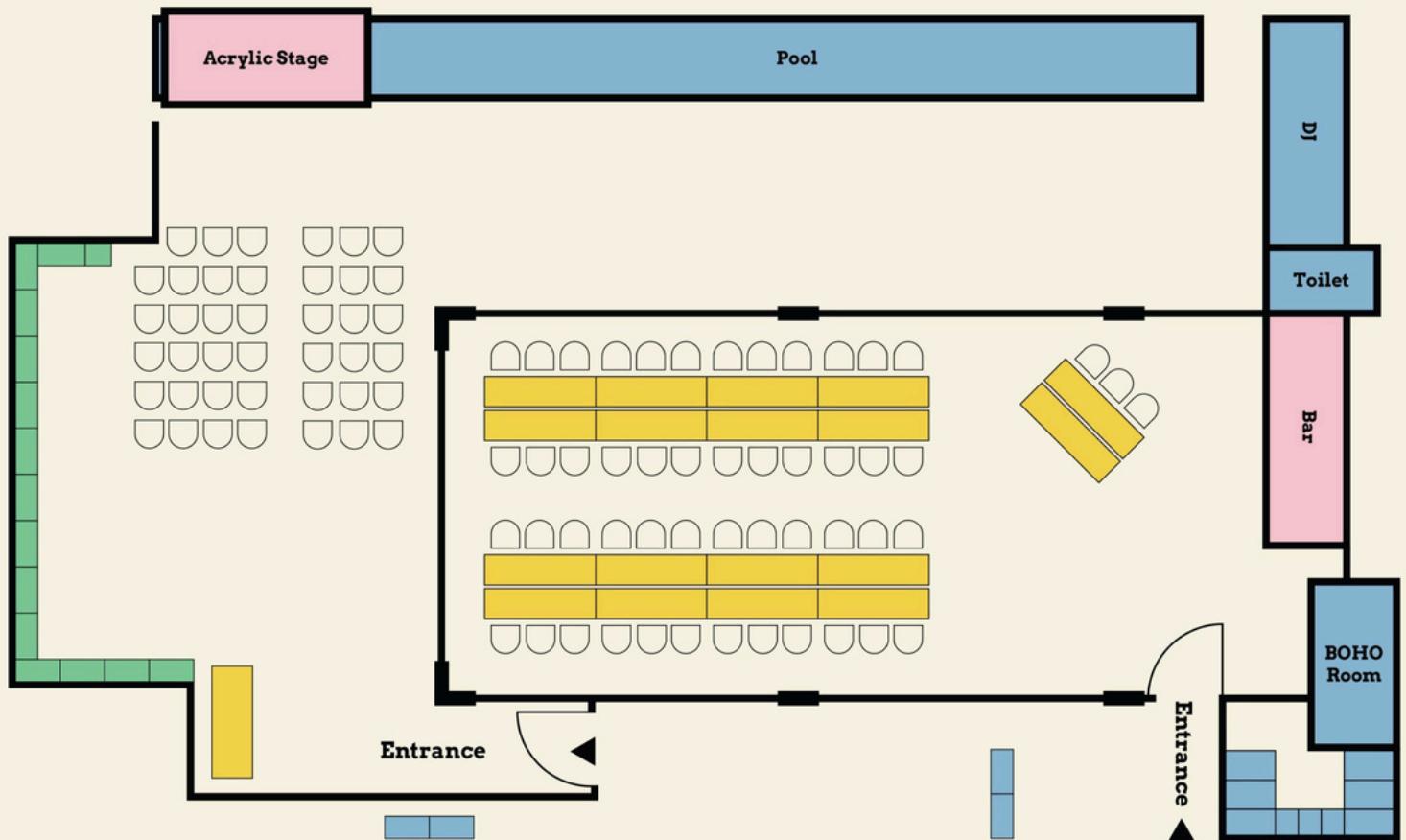
**RECEPTION:**  
ADDITIONAL COST WILL  
APPLY

## 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

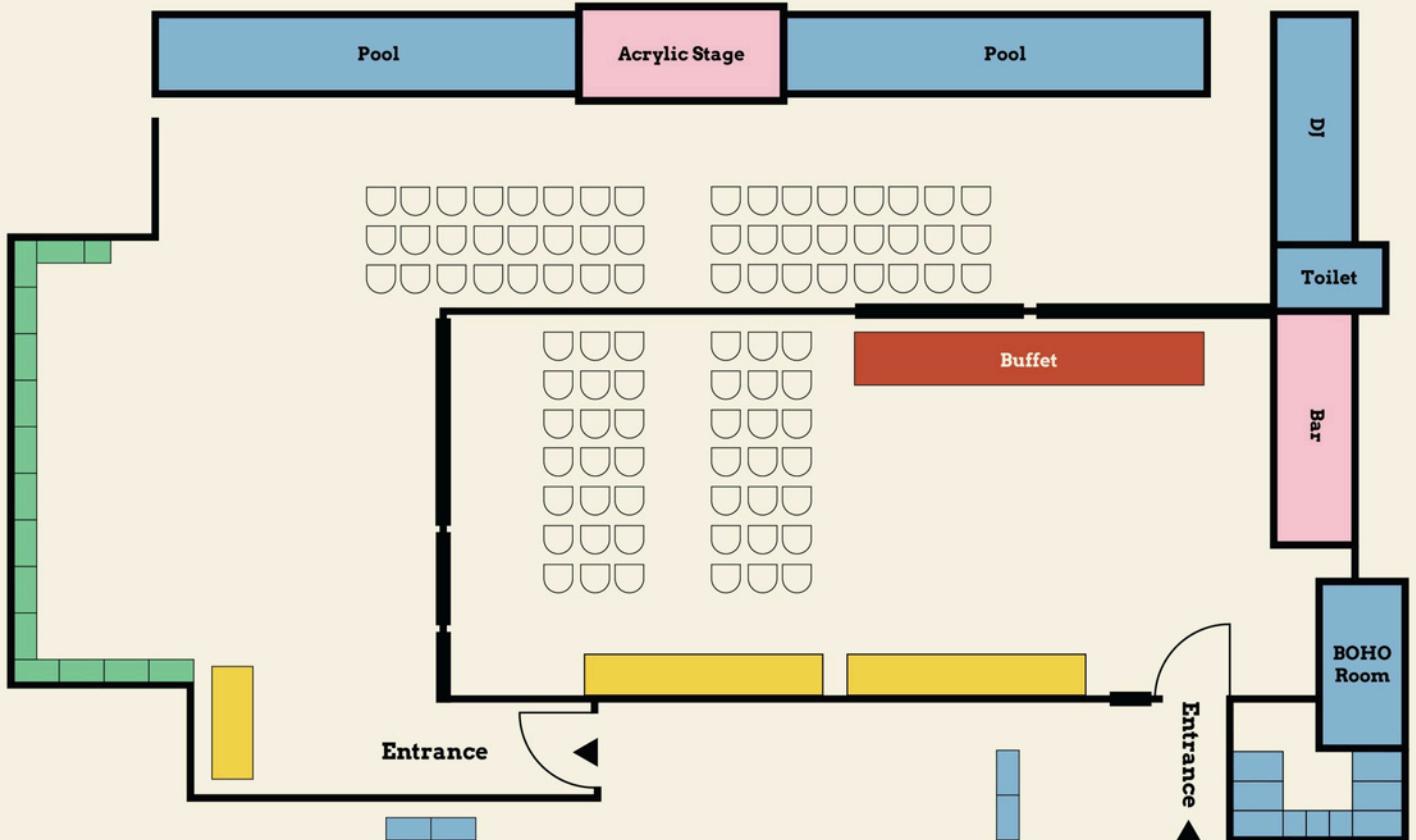
BLACK OUT PERIOD FROM 22ND DECEMBER - 7TH JANUARY





## 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  
Chiavary Chair**  
H92 x W40 x 40 cm.



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



**A003 Bamboo  
Folding Chair**  
H92 x W42 x 42 cm.



**A004 Black Phoenix  
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!

CB

**For Enquiries, Please Contact:**  
📞 + 66 76 231 234  
✉️ [RFP.PHUHR@HYATT.COM](mailto:RFP.PHUHR@HYATT.COM)  
🌐 [www.casabohophuket.com](http://www.casabohophuket.com)