



WEDDING PACKAGE

PACKAGE STARTS
FROM THB 49,500



ENGAGEMENT CEREMONY

PACKAGE STARTS FROM THB 49,500



LOCATION

On Phra Arthit road along the Chao Phraya River in the heart of Bangkok

Surrounded by some of the city's most treasured historical sites.

The Riva Surya hotel adds a touch of style and charm to Bangkok's preserved Rattanakosin Island and is within walking distance of the lively entertainment district of Khao San Road.



MONK CEREMONY

PACKAGE STARTS FROM THB 25,000

- Monk ceremony will be arranged from 07:00-8:00 hrs. at *Supapan Room* or *babble & rum riverside terrace*
- Theater style seating arrangement for 40 persons
- Nine seats and stage for monks แสดงหรือเวทียกพื้นสำหรับพระสงฆ์
- Nine set of garland for monks พวงมาลัยถวายพระ 9 ชุด
- Nine sets of Thai food for monks อาหารถวายพระ 9 ชุด
- One set of Buddha alter table โต๊ะหมู่บูชา โต๊ะกราบพระ
 - Vas, Golden tray, Holy tread แจกันใส่ดอกไม้ พานทอง สายสิญจน์
 - Candlestick, spittoon, censer, libation pot เชิงเทียน กระโถน กระจ่างรูป ที่กรวดน้ำ
 - Blessed water bowl and aspergillum ชันน้ำมนต์ ที่พรมน้ำมนต์





RING EXCHANGE & HOLY WATER BLESSING CEREMONY

พิธีสวมแหวนและหลั่งน้ำพระพุทธรณ์และประสาทพร

PACKAGE STARTS FROM THB 49,500



- The ceremony will be arranged at the **Mezzanine Room** (08:00-11:00hrs.)
- Theater Style seating arrangement for 40 persons
- Four Corsages ช่อดอกไม้ติดหน้าอก 4 ช่อ
- One flower tray for rings พานดอกไม้ใส่แหวน 1 พาน
- Two Flower stand พุ่มดอกไม้ 2 จุด
- One set of popped rice, nut, sesame, paddy, petal ข้าวตอก, ถัง, งา, ข้าวเปลือก
- One Wedding stool set (golden cream color)
- ชุดตั้งหลั่งน้ำครบชุด สีครีมทอง
- Golden gilt plated set and conch shell water pot ชุดหลั่งน้ำกะไหล่ทอง คนโทน้ำหอยสังข์
- One pair of thread worn and anoint powder มงคุดและแป้งเจิม
- One pair of flower tray for holy water พานรองหลั่งน้ำสังข์ 1 คู่
- Wedding garlands for Bride and Groom พวงมาลัยสำหรับบ่าวสาว



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- Backdrop lettering บ้ายชื่อสาวสาว
- Thai background music
- One changing room for six hours offered on wedding day
ห้องสำหรับแต่งหน้า 6 ชม ในวันงาน
- Coffee Break with 3 choices of snack and 2 choices of herbal drink for 40 persons

Note

- Should the number of guests exceed 40 persons, there will be an additional charge for coffee break of THB 550.- net / person





LUNCH RECEPTION

Lunch will be arranged at ***babble & rum restaurant***

Food Package

- Thai Buffet Lunch starts from THB 1,050 net per person, excluded beverage
- International Buffet Lunch starts from THB 1,250 net per person, excluded beverage

**Additional menu options and prices are available on request*

Beverage Package

- Free flow soft drink for 2 hours : THB 200 net per person
- Free flow herbal drink for 2 hours : THB 250 net per person
- Free flow wine for 2 hours : THB 1,000 net per person

Condition & payment

- All prices are net inclusive of 10% service charge and 7% VAT
- Required minimum guarantee of guest – 50 persons
- Additional guest will be charged at the prices above
- Written confirmation is required 2 Months prior to event date
- 50% deposit is required within 7 days after written confirmation received
- The outstanding balance will be settled on the wedding day

LUNCH MENU SELECTIONS

Thai Buffet Menu A

Appetizer and Salad

หมี่กรอบชาววัง
Crispy Rice Noodle with Full
Condiments
หลนเต้าเจี้ยวหมูสับ
Pickle Yellow Bean Paste with Minced
Pork and Fresh Vegetables

Soup

ต้มข่าทะเลมะพร้าวอ่อน
Chicken Soup with Coconut Milk

Main Dishes

แกงเผ็ดไก่ย่าง
Grilled Chicken Red Curry with Mixed
Fruit
ปลาสามรส
Fish Fillet in Three Flavors Sauce
ซีโครงหมูอ่อนทอดกระเทียมพริกไทย
Deep Fried Pork Spare Rib with Garlic
and Pepper
ผัดซีอิ๊วไก่
Stir Fried Noodle with Kale and Chicken
ข้าวสวย
Steamed Jasmine Rice

Desserts

รวมมิตรน้ำแข็งใส
Assorted Thai Sweet in Syrup and Ice
เผือกกับมันบวด
Taro and Sweet Potato in Coconut Milk

Thai Buffet Menu B

Appetizer and Salad

ส้มตำทอด
Deep Fried Papaya Salad with Dip
ยำวุ้นเส้น
Spicy Glass Noodle Salad with Minced
pork and Seafood

Soup

ต้มยำขาหมู
Spicy Clear Soup with Pork Leg and
Mushroom

Main Dishes

มัสมั่นไก่
Chicken Curry with Additional Thai Herb
หมูผัดพริกขิงสด
Stir Fried Pork with Fresh Ginger and Black
Jelly Mushroom
ไก่ผัดพริกเผา
Stir Fried Chicken with Chili Paste
ข้าวผัดไข่
Stir Fried Rice with Egg
ข้าวสวย
Steamed Jasmine Rice

Desserts

ผลไม้รวม
Assorted Seasonal Fruits
บัวลอยมะพร้าวอ่อน
Rice Dumping in Sweet Coconut Milk

International Buffet Menu A

Breads and Butter

Assorted Bread and Roll with Salted Butter

Appetizers

Shrimps Cocktail
Three kind of Cold Cut

Salad

Assorted Green Salad with Condiments
and Dressing
Potato Salad with Egg and Dill
Fusilli Pasta Salad with Grill Vegetables
and Arugula

Dressing

Balsamic, Cherry Tomato, Thousand
Island, Virgin Olive Oil French and Blue
Cheese

Soup

Mushroom Cream Soup

Main Dish

Roasted Beef with Pepper Sauce
Braised Chicken Chasseur with Mushroom
Ragout
Grill Red Fish Fillet with Basil Burred Blanc
Steamed Broccoli with Herb Butter
Fried Rice with Butter

Desserts

Assorted Seasonal Fruit
Chocolate Mousse

International Buffet Menu B

Breads and Butter

Assorted Bread and Roll with Salted Butter

Appetizers

Crab Cake with Yellow Mango and Tomato
Salsa
Slow Cook French Onion Meat Ball Stick

Salad

Assorted Green Salad with Condiments and
Dressing
Chickpea and Prawns salad
Tuna Salad with Potato and Bean

Dressing

Balsamic, Cherry Tomato, Thousand Island,
Virgin Olive Oil French and Blue Cheese

Soup

Roasted Pumpkin Cream Soup

Main Dish

Pork Belly with Onion Sauce
Deep Fried Pork lion Coat with Bread Crumb
with Tomato and Caper Butter Sauce
Pan Sear Fish Fillet and Green Asparagus
with Maltese Sauce
Sautéed Green Bean and Mushroom
Saffron and Butter Rice

Desserts

Fruit Tartlets
Orange and Raisin Bread Pudding





EVENING RECEPTION

The evening reception will be arranged at ***babble & rum riverside terrace***

Food Package

- Cocktail Reception is priced THB 1,650.-net per person, excludes beverage
- Thai Buffet Dinner is priced THB 1,650.-net per person, excludes beverage
- International Buffet Dinner is priced THB 1,850.-net per person, excludes beverage

**Menu options attached below. Additional menu options and prices are on request*

Note

- The packages include the following benefits will be offered for the function with minimum guests of 80 persons
- Should the number of guest less than 80 persons, there is supplement charge of Baht 30,000 to receive the benefits below



Beverage Package

- Free Flow Soft drink: THB 120 net / person / hour (water, sprite, coke, orange Fanta, fruit punch and soda)
- Heineken Draught Beer : THB 9,500 net / barrel (30 liters / 90 glasses)
- Singha Draught Beer: THB 9,000 net / barrel (30 liters / 90 glasses)

Corkage Charges:

- Wine & Whisky only THB 400 net / bottle
- Wine & Whisky only THB 10,000 net unlimited bottles

**Other kind of beverages are not allowed*

Entertainment

- Live band is on request and price is various subject to type of bands
- Should the band is brought in by the bride & groom, the hotel shall charge for the electric consumption at THB 5,000 net

Condition & payment

- The prices are net inclusive of 10% service charge and 7% VAT
- Required minimum guarantee of guest – 80 persons and our area maximum 120 people
- Additional guest will be charged at the prices above
- Written confirmation is required 2 Months prior to event date
- 50% deposit is required within 7 days after written confirmation received
- The outstanding balance will be settled on the wedding day

Babble&rum Riverside Terrace





The Reception

- One floral arched and backdrop lettering
ช่อมดอกไม้ถ่ายภาพ 1 จุด พร้อมป้ายชื่อ
- One floral set for registration table
โต๊ะต้อนรับพร้อมดอกไม้ตกแต่ง 1 จุด
- Four flower stand
ดอกไม้สดแทน 2 จุด
- Floral for cake table
ดอกไม้โต๊ะเค้ก 1 จุด
- Four corsages
 - ช่อมดอกไม้ติดอก 4 ช่อม
- Bridal bouquet
ช่อมดอกไม้เจ้าสาว 1 ช่อม

Audio Visuals

- Two microphone
- Standard sound system
- One LCD projector and screen

For The Couple

- One night stay
complementary with breakfast
on the wedding day



ENTERTAINMENT

The evening reception will be arranged at ***babble & rum riverside terrace***

Style : Classical, Acoustic, Bossa, Easy Listening, Pop Jazz, Soft Jazz,
Smooth Jazz, Modern Jazz

Live band party

Duo Band : THB 12,500.-

Female Vocal, Male Vocal and Guitar

Trio Band : THB 18,500.-

Female Vocal, Male Vocal and Guitar, Piano

Female Vocal, Male Vocal and Guitar Alto Saxophone

Female Vocal, Male Vocal and Guitar , Trumpet

Female Vocal, Male Vocal and Guitar , Tenor Sax

Female Vocal, Male Vocal and Guitar , Double Bass

Full Band : THB 32,00.- (5 people)

Female Vocal, Male Vocal and Guitar, Double Bass, Drum ,Piano

Female Vocal, Male Vocal and Guitar, Double Bass, Drum,
Saxophone

Karaoke System only : THB 3,000.- / 3 hrs (Charge 800.- in the next hour)



COCKTAIL MENU

Cocktail Menu A

Canapés and Cold Appetizer

Salmon Tartar in Boat tartlet

Mini Focaccia stuff with Mortadella

Seared Tuna on Spinach Cream in Chinese

Spoon

Melon Ball with Parma Ham with Bamboo Stick

Waldorf salad in Spinach Tartlet

Smoked Chicken with Apple Chutney

Cold Thai

Green Mango Spicy Salad with Prawns

Crispy Rice Vermicelli with Tamarind Sauce

Hot Snack

Chicken Teriyaki Skewer

Bacon Wrap with Sausage in Louisiana Sauce

Seafood Cream Val au Vent

Deep Fried Squid Ring with Bread Crumb

Cocktail Extra

Deep Fried Pea Nut and Cashew nut

Deep Fried Shrimp Cake

Desserts

Assorted Seasonal Fruits

Banana in Coconut Milk

Orange and Raisin Bread Pudding

Cocktail Menu B

Canapés and Cold Appetizer

Roll Salmon on Dill Mascarpone Sandwich top with black olive

Tabuleh Salad Top with Prawns in Tartlet

Smoked Chicken with Apple Chutney

Beef Pastrami on Focaccia Bread

Salmon Tartar in Boat tartlet

Prawns and Mascarpone Cheese Pesto Sauce Wrapped with

Carrot on Bread

Cold Thai

Vietnamese Spring Rolls with Crab Stick

Crispy Rice Vermicelli with Tamarind Sauce in Flour Cup

Hot Snack

Chicken Wing with Chinese red Sauce

Deep Fried Bread with Shrimps Mousse

Grilled Pork Sa Tay with Creamy Curry Dip

Mini Pizza with Seafood

Cocktail Extra

Deep Fried Pea Nut and cashew nuts

Deep Fried Shrimp Cake

Desserts

Assorted Thai Desserts

Pumpkin in Coconut Cream

Mini Brownie



INTERNATIONAL BUFFET

Menu A

Breads and Butter Assorted Bread and Roll with Salted Butter

Appetizers

Salmon Gravlax with Lemon, Caper, Red onion and Horseradish Cream

Thin Sliced Roast Pork lion with Tuna and Caper Sauce

Parma Ham and Melon Ball with Bamboo Stick

Meat Ball with Louisiana Sauce

Salad

Assorted Green Salad with Condiments and Dressing Olivier Salad

Mushroom, Fennel and Lobster Salad

Smoked Chicken and Waldorf salad

Dressing Balsamic, Cherry Tomato, Thousand Island, Virgin Olive Oil French and Blue Cheese

Soup French Onion Soup with Gruyere Cheese Crouton

Main Dish

Grilled Pork Chop with Onion Sauce

Seafood au Gratin

Pan Sear Salmon with Paulette Sauce

Oven Bake Creamy Spinach Lasagna

Roasted Sirloin Beef with Pepper Corn Sauce

Steamed Broccoli with Butter Sauce Croquettes Potatoes

Desserts

Assorted Seasonal Fruit

Tiramisu

Mango panna cotta

Golden Cheese Tart

Yoghurt Passion Fruit Cake

Menu B

Breads and Butter Assorted Bread and Roll with Salted Butter

Appetizers

Pan Sear Scallop on Potatoes Cake with Truffle Foam

Crab Cake with Yellow Mango and Tomato Salsa

Smoked Duck Breast with Orange Sauce

Sliced Roasted Beef with Arugula, Parmesan and Balsamic Reduction

Salad

Assorted Green Salad with Condiments and Dressing

Mexican Salad with Grill Cajun Chicken

Caesar Salad with Bacon and Parmesan Cheese

Couscous salad with Mint, Tomato and Bell Peppers

Dressing Balsamic, Cherry Tomato, Thousand Island, Virgin Olive Oil French and Blue Cheese

Soup New England clam chowder

Main Dish

Roasted Beef with Roasted Vegetables and Rosemary Jus

Pan Sear Fish Fillet with Riche Sauce

Roasted Chicken Marengo

Spaghetti with Tomatoes Sauce and Seafood

Roasted Pork Loin with Herb Crust and Apple Sauce

Sauté Mixed Vegetables with Herb Butter

Oven Bake jacket Potatoes

Desserts

Apple Strudel

Chocolate Ice cream

Strawberry Cream Profiterole

Mango and Lime Cheese Cake

Orange and Raisin Bread Pudding

THAI BUFFET

Thai Buffet Menu A

Dips and Condiments

น้ำพริกขี้หนือ - Spicy Shrimps paste with Pork Minced and Crispy Cat Fish

Appetizers and Salads

ทอดมันปลาหมึก - Deep Fried Squid Cake with Plum Sauce

ย่างคอหมูย่าง - Grilled Pork Neck Salad

ยำวุ้นเส้น - Spicy Glass Noodle Salad with Minced Pork

Soup

ต้มยำใ้ะแตก - Spicy Clear Soup with Seafood and Thai Herb

Main Dish

แกงเขียวหวานลูกชิ้นปลากรายไข่เค็ม - Green Curry Fish Ball and Stuff with Salted Egg Yolk

เปรี้ยวหวานอันดามัน - Stir Fried Seafood with Sweet and Sour Sauce

ผัดวุ้นเส้นหมูน่ม - Stir Fried Glass Noodle with Pork and Mixed Vegetables

ไก่ผัดเม็ดมะม่วง - Stir Fried Chicken with Cashew Nut

ผัดไทยกุ้งสด - Stir Fried Rice Noodle with Prawns and tamarind sauce

ข้าวสวย Steamed Jasmine Rice

Demonstrations

บะหมี่หมูแดง Egg Noodle Soup with Roasted Red Pork

Desserts

ผลไม้รวม - Assorted Seasonal Fruit

กล้วยไข่বাদซี - Banana in Sweet Coconut Milk

รวมมิตรน้ำแข็งใส - Assorted Thai Sweet in Syrup and Ice

บัวลอยมะพร้าวอ่อน - Rice Dumping in Sweet Coconut Milk

Thai Buffet Menu B

Dips and Condiments

น้ำพริกกระปิ - Spicy Shrimps paste with Pea Eggplant and Deep Fried Mackerels

Appetizers and Salads

ไก่ห่อใบเตย - Marinated Chicken Wrap with Pandanus Leave

หมี่กรอบขาววัง - Crispy Rice Noodle with Full Condiments

ยำทะเล - Spicy Seafood Salad

Soup

แกงจืดสองกษัตริย์ - Clear Soup with Squid Stuff With Minced Pork and Egg Tofu

Main Dish

แพนงเปิดย่างลิ้นจี่ - Roasted Duck Curry with Lychees

หน่อไม้ฝรั่งผัดกุ้งสด - Stir Fried Prawns with Asparagus and Mushroom

หมูน้ำมันหอย - Stir Fried Pork with Oyster Sauce

ห่อหมกปลากะพง - Steamed Mince Red Snapper with Curry Paste and Thai Herb

ข้าวผัดหน้าเลียบ - Stir Fried Minced Pork with Black Bean and Cashew Nut

ข้าวสวย - Steamed Jasmine Rice

Demonstrations

ข้าวมันไก่ตอน - Boiled Chicken with Steamed Rice infused Ginger

Desserts

ผลไม้รวม - Assorted Seasonal Fruit

ฟักทองแกงบวด - Pumpkin in Sweet Coconut Milk

ไอศกรีมกะทิ - Coconut Ice Cream

ขนมไทย - Assorted Thai Desserts

Thai Buffet Menu C

Dips and Condiments

หลนเต้าเจี้ยวหมูสับ - Pickle Yellow Bean Paste with Minced Pork and Fresh Vegetables

Appetizers and Salads

ปูจ๋า - Deep Fried Mince Pork and Water Chest Nut in Crab Shield

ยำถั่วพลูกุ้งสด - Spicy Four Wing Bean Salad with Prawns

ยำใหญ่ - Spicy Pork and Chicken Salad with Boil Eggs

Soup

ต้มข่าทะเลมะพร้าวอ่อน - Chicken Soup with Coconut Milk

Main Dish

ชิ้นเนื้อปลา - Fish Fillet in Creamy Curry Sauce

ผัดกระเพราทะเล - Stir Fried Seafood with Chili and Hot Basil

หมูทอดกระเทียมพริกไทย - Stir Fried Pork with Garlic and Pepper Sauce

ไก่ผัดพริกสด - Stir Fried Chicken With Fresh Chili

ผัดซีอิ๊วไก่ - Stir Fried Noodle with Kale and Chicken

ข้าวสวย - Steamed Jasmine Rice

Demonstrations

ส้มตำไก่ย่าง - Papaya Salad with Charcoal Grilled Marinated Chicken

Desserts

ผลไม้รวม - Assorted Seasonal Fruits

ขนมตะโก้ - Thai Dessert "Ka Nom Ta ko"

ทับทิมกรอบสยาม - Red Water Chest Nut in Coconut Milk

สาหร่ายแช่เย็น - Chilled Sago with Cantaloupe Ball

RIVA SURYA

BANGKOK

