

GOLDEN NIGHT CELEBRATE CHRISTMAS EVE 2024

Celebrate Christmas Eve at Chanalai Garden Resort Phuket with Golden night style décor while you enjoy the show and live band on stage, grand Christmas buffet featuring a host of Western and Asian favorites and seasonal delicacies with warm festive goodies for young and old.

Live cooking, creative bar option with non-alcoholic as well as alcoholic options, Christmas carols and a visit from Santa Clause with presents for the children.

From 6.00 pm to 10:00 pm • Hotel Entrance • December 24, 2024

SEQUENCE OF EVENTS

Cocktail Reception

6:00 – 6:30 pm Welcome drink serve with while you enjoy
Christmas background music

Dinner Party

6:30 pm	Welcome speech by MC & Opening Buffet Dinner Party
6:30 - 7:15 pm	Live band on stage
7:20 - 7:35 pm	Show on stage
7:40 - 8:20 pm	Live band on stage, 1 st Santa Visit
8:25 - 8:40 pm	Christmas Carols
8:45 - 9:25 pm	Live band on stage
9:30 - 9:40 pm	Fire show
9:40 - 10:00 pm	Enjoy festive drink to celebrate Christmas EVE



CELEBRATE CHRISTMAS EVE 2024 ' MENU

APPETIZER

Mini Pizza Bits
Mexican Chicken Skewer with BBQ Sauce
Crispy Mushroom and Spinach Spring Roll with Sweet Plum Sauce
Hummus, Fattoush Salad, Mutabal Salad, Ox Tongue Salad, Chicken Hawaiian Salad
Caesar Salad with Smoked Duck Breast (Live Station)
Garden Lounge with Sauce and Condiment
Tomato, Cucumber, Onion, Carrot, Broccoli, Capsicum, Cabbage, French bean, Sweet Corn, Mixed Green Salad
Sauce: Thousand Island, Vinaigrette Dressing, French Cream Sauce, Herbs Yoghurt Dressing, Olive Oil, Balsamic Vinegar
Condiment: Crispy Crouton, Black Olive, Gherkin, Onion Cocktail, Mixed Vegetable Pickle

SEAFOOD ON ICE

White Prawns, Japanese Octopus, Assorted Sushi, Mussel, Sea Bass Fish Galantine
Sauce: Ginger Sauce, Cocktail Sauce, Tartare Sauce, Wasabi Cream Sauce, Ginger Pickle, Kikkoman, Lime Wedge

SOUP & BREAD

Chicken Onion Soup, Tomato Cream Soup
Bread Corner: Garlic Bread, Black Olive Bread, Dinner Roll, French bread, Gluten Free Bread
Spread: Pumpkin Spread, Pesto Spread, Tomato Spread

CARVING STATION

Garlic Butter Turkey Dipping Gravy Sauce served with Mash Potatoes
Honey Glazed Ham served with Caramelized Phuket Pineapple
Roasted Beef with Gravy Potato and Red Wine Sauce
BBQ from the Charcoal Grilled Station
Chicken Breast, Pork Loin, Calamari, Andaman Sea Bass, Andaman Prawns
Sauce: BBQ Sauce, Spicy Sauce, Sweet Chili Sauce, Tartare Sauce, Lime Wedge

KID'S CORNER

Spider-Man Mini Chicken Burger
Chicken Pop with French Fried
Seafood Fried Rice

MAIN COURSE

Massaman Chicken Curry with Sweet Potato and Peanut
Green Curry with Beef and Green Eggplant
Stir Fried Mixed Vegetable with Oyster Sauce
Pineapple Fried Rice / Jasmine Steamed Rice
Beef Steaked with Mushroom Cream Sauce
Poached Sea Bass Fish with Garlic Cream Sauce
Mediterranean Baked Potatoes with Fresh Herbs and Black Olive
Vegetarian Lasagna with Herbs Tomatoes

DESSERT

Chocolate Pudding, Baked Pumpkin Pudding, Christmas pudding, Log Cake,
Mango Santa Hat Cup Cake, Mini Apple Pie, Coconut Cake, Cheese Mouse
Assorted Seasonal Mixed Fresh Fruit

*We Reserve The Right To Change The Menu Without Prior Notice

FESTIVE SEASON

CHRISTMAS ♦ NEW YEAR EVE 2025





C H A N A L A I

Garden Resort

31st

DEC. 2024

HAPPY SHADE OF NEW YEAR

CELEBRATE NEW YEAR EVE 2024

A magically new year's eve celebration that will bring the memories of your most memorable experiences and have FUN together by "Happy Shade of New Year Night" with variety shade of color decor, we will build you the bridges to our celebration at Chanalai Garden Resort. Enjoy wonderful Thai, Asian and western tastes, plus great entertainment, exciting Show, DJ on stag to leader your FUN night & hospitality as you bring in the New Year with family & friends

From 6.30 Pm to Latenight • Hotel Entrance • December 31, 2024

SEQUENCE OF EVENTS

Cocktail Reception

6.30 – 7:15 pm Welcome drink serve with variety of snack
and canape while you enjoy New Year background music

Dinner Party

7.15 – 7.30 pm	Welcome speech by MC and take order drink
7.30 pm	Opening Buffet Dinner Party, background music
8.00 - 8.10 pm	Show
8.15 - 8.50 pm	Background Music
9.00 - 9.10 pm	Show
9.15 - 9.55 pm	DJ on stage
9.55 -10.10 pm	Show
10.10 -10.45 pm	Background Music
10.45 -11.20 pm	Show
11.20 -11.55 pm	DJ on stage
11.55 pm	MC on stage lets guest prepare count down
00.00 am till late	Background music with festive drink to celebrate year 2025

FESTIVE SEASON

CHRISTMAS ♦ NEW YEAR EVE 2025





C H A N A L A I

Garden Resort

31st

DEC. 2024

CELEBRATE NEW YEAR EVE ' MENU

APPETIZER

Assorted Cold Cut with Condiment
Italian Prawns and Capsicum Bruschetta, Roll Mop and
Sour Cream Bruschetta, Egg Mimosa with Anchovies
Smoked Duck Bread and Blue Cheese Salad with
Walnut Dressing
Mini Crispy Pie of Russian Ox Tongue
Beet Root Salad with Cheddar Cheese, Mexican Prawns
Cocktail, Andaman Fish Galantine
Mango and Chicken Salad (Live Station)
Garden Lounge with Sauce and Condiment
Tomato, Cucumber, Onion, Carrot, Broccoli, Capsicum,
Cabbage, French bean, Sweet Corn, Mixed Green Salad
Sauce: Thousand Island, Vinaigrette Dressing, French
Cream Sauce, Herbs Yoghurt Dressing, Olive Oil,
Balsamic Vinegar
Condiment: Crispy Crouton, Black Olive, Gherkin, Onion
Cocktail, Mixed Vegetable Pickle

MOKOLIAN CORNNER

Assorted Seafood, chicken, Pork, Beef of Your Choice
Assorted Vegetable, Yellow Noodle, Rice Noodle, Large
Noodle, Rice Noodle of Your Choice
Sauce: Hoisin Sauce, Shanghai Sauce, Smoked Chili
Sauce, Soya Sauce, Vegetarian Sauce

SOUP & BREAD

Lobster Bisque Cream Soup, Mushroom Cream Soup
Bread Corner: Garlic Bread, Black Olive Bread, Dinner
Roll, French bread, Gluten Free Bread
Spread: Pumpkin Spread, Pesto Spread, Tomato Spread

CARVING STATION

Roasted White Snapper Fish Fillet with Spicy Sauce
Roasted Whole Chicken with Asian Herbal and Sweet
Chili Sauce
Baked Stew Pork Belly with Vegetable Pickle
Chinese Roasted Red Pork, Roasted Soya Duck with
Lettuce and Sesame Sauce

BBQ FROM THE CHARCOAL GRILLED STATION

Chicken Breast, Pork Loin, Calamari, Sea Prawns
Sauce: BBQ Sauce, Spicy Sauce, Sweet Chili Sauce, Tar-
tare Sauce, Lime Wedge

KID'S CORNER

Spider-Man Mini Chicken Burger
Chicken Pop with French Fried
Seafood Fried Rice

MAIN COURSE

Seafood Au gratin with Mushroom
Poached Sea Bass Fish Fillet with Lemon and Dill Cream
Sauce
Roasted Pork Loin with Apple Strudel
Pan Fried Chicken Breast with Green Pepper Sauce
Baked Potatoes Au Gratin
Indian Aloo Gobi Tikka
Mediterranean Baked Aubergine with Sun Dried
Tomatoes and Cheese Sauce

DESSERT

Mini Mango Cheese Tart, Mini Chocolate Tart, Mini
Orange Cake, Blue Berry Cake, Almond Tart
Sweet Banana with Coconut Cream, Mini Pumpkin
Custard, Coconut Panna Cotta
Assorted Seasonal Mixed Fresh Fruit

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CHRISTMAS ♦ NEW YEAR EVE 2025

