

SALINDA RESORT
PHU QUOC ISLAND

Renewal OF VOWS



RENEWAL OF VOWS INCLUSIONS

- Rustic oceanfront arch made of wooden twigs, airy drapes, tropical flowers and greenery
- Aisle with scattered flower petals and local vines
- One bridal bouquet and one boutonniere for the groom
- Acoustic guitar and singer for one hour with your couple's significant songs
- English-speaking ceremony officiant
- Renewal of Vows certificate
- Professional photographer at your service for one hour
- Microphones for the vows
- Non-alcohol welcome refreshments for all the attending guests
- One celebratory cake with the flavor of your choice on a decorated table
- Three-course gourmet dinner for the couple
- One bottle of sparkling wine
- 60-minute couple's massage in Qi'sense Spa
- Honeymoon set-up on ceremony night
- In-room bubbly breakfast the day after

TERMS & CONDITIONS

- Price is subject to current government tax and service charge.
- The decoration is based on the resort's standard flower arrangement. Specific flower arrangement request depends on availability and subject to extra fees.
- The outdoor venue is weather-dependent.
- The beach is not blocked exclusively for the event.
- The event is up to 10 attending guests.
- Dinner is under the same gazebo as the ceremony. If you wish to have another gazebo setup, extra charges shall be applied.
- Dinner for extra guest is VND 1,800,000++ exclusive of beverages.
- Please contact our team via email sales@salindaresort.com or phone +84 28 3929 3097

MENU

Please select one dish from each course for your dinner

LOVE AT FIRST BITE

IT MUSH BE LOVE

Creamy soup fusing Italian porcini and Phu Quoc Forest mushroom “nấm tràm”.

SHELL-EBRATING US

Native scallops pan-fried with saffron reduction, served with creamy coconut sauce.

SHRIMP THE BEST

Cold and refreshing shrimp cocktail tossed in a tangy cocktail sauce, served in a tall glass with fresh herbs and salad.

BE MINE COURSE

HEARTY STEAK

Freshly grilled Hokubee beef ribeye from Japan, served with baby carrots, grilled broccolini and roast pumpkin, topped with broccolini foam and local pepper sauce.

LOVEY DUCK

Roasted at 60C for 60minutes, combined with the warming balsamic reduction, fennel and pineapple compote and green asparagus along with basil oil and carrot puree.

PASSIONATE SALMON

Atlantic salmon grilled with a zesty herbal mixture, served with passionfruit sauce, fried sweet potato and fresh mixed salad.

YOU ARE THE SWEETEST

TROPICAL CHEESECAKE

Coconut-lime cheesecake lime with fresh mango enwrapped in white chocolate.

CHOCOLATE LAVA CAKE

Decadent warm cake with molten chocolate with homemade vanilla ice cream.

CASSAVA CAKE

Local dessert with crispy cheese and sesame topping served with salted coconut milk.



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ADD-ONS

Acoustic guitar and female singer
(1 set - 45min):
3.150.000VND++

Photographer (1-1.5h)
3.500.000VND++

Fireworks (2 ground ones)
2.950.000VND++

Large bouquet with elegant flowers
990.000VND++

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