

March 2013  
Volume 1

# Pacific City Club

## Events/news March 2013:

- Refurbishment of 30<sup>th</sup> floor continuing
- Dress code and mobile use in the Club
- Further Club closure
- Monthly wine tasting March 1<sup>st</sup>
- Cheese promotion
- Marchesi di Barolo wine dinner
- Bangkok Real Estate market Report: a working and business event
- Castello Banfi Tucany's best Sangiovese grapes
- Gosset Brut Champagne by the glass
- Message from the General Manager

## Highlights:

The Pacific City Club now offers all natural hormone free, 150 days grain fed Angus beef from Tasmania. The Pacific Grill and Bar offers 'Cape Grim' rib eye steak



Visit us online  
at:

[www.pacificcityclub.com](http://www.pacificcityclub.com)

## News from the Pacific City Club

### Club refurbishments continue

As the construction has commenced on the 30<sup>th</sup> floor fitness and spa, we are forced to close both facilities temporary until 1st week of April. If you require further information on fitness and spa reopening, Khun Wilailuck our Fitness and Spa Manager is more than happy to field you questions. Khun Wilailuck can be contacted at [spa\\_mgr@pacificcityclub.com](mailto:spa_mgr@pacificcityclub.com) with brand new state of the art TechnoGym fitness equipment throughout the gym plus a completely revamped spa under the Six Senses name, the 30<sup>th</sup> floor will be unrecognizable to members come opening day and further information will follow.

The construction will go around the clock so there will be some construction related noise vibrating through the building. We look forward to the positive changes and some artist impressions of the new look will be on display in the reception area in about 2 weeks time.



### Dress Code and mobile phones at the Club

I would like to reiterate some information regarding the dress code here at the Club. Several members have noticed the dress code of some members and moreover, member's guests are not up to Club standards. The Club does have a dress code and we ask if that all members speak to their guests in understanding and respecting the dress code at the Club with business attire or smart casual wear. Please, no ripped or faded jeans, T-shirts, shorts, gym clothes, or sandals are permitted in the Club at any time except the 30<sup>th</sup> floor when opened in April. The Club will do our best to address people who enter the Club inappropriately and furthermore, please no outside/ take

away food or beverages in our Club as we cannot control outside food borne bacteria, insects and other unwelcome pests as such. Regarding mobile phones, our policy on this once more is mobiles allowed but we ask if you and your guests turn your ringers off while you are enjoying the Club's facilities and please share or express these concerns to your guests who use your Club's facilities as well. In addition, the Club has two private phone booths on the 29<sup>th</sup> floor and a business center on the 28<sup>th</sup> floor to use.





## Further Club Closures

We would like to inform members that the Club will be closed due to air conditioning maintenance and religious holiday on these following dates:

**Saturday 2<sup>nd</sup> March, 2013**

**Saturday 9<sup>th</sup> March, 2013**

**Tower cooling maintenance**

**High voltage system maintenance**

## Monthly Wine Tasting, March 1<sup>st</sup> 2013

The wine tasting starts at 6.30 pm – 8.00 pm at Pacific Grill & Bar. A good selection of these following wines will be offered with canapés;



### **Australia:**

Mount Langhi Ghiran

Cliff Edge Riesling

Cliff Edge Shiraz

### **Argentina:**

La Consulta Chardonnay

La Consulta Cabernet Sauvignon

### **Italy:**

Alois Lageder: Pinot Bianco Dolomiti & "Romimberg" Biodinamic

Provenza: Spumante Sebastian

## Cheese Promotion

Starting February 19<sup>th</sup> the Pacific Grill and Bar will have a wide selection of quality cheeses accompanied with a good selection of wines by the glass.

### **Cheese Selection**



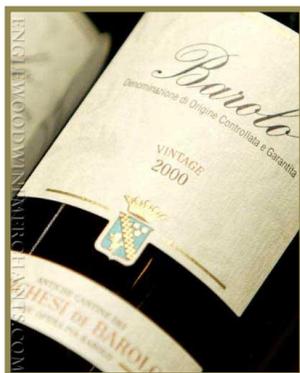
- I. Brie affine a la Fougere de Robert Rouzaire
- II. Tomme au lait cru de Courchevel
- III. Tunnel de Chevre affine sur bois
- IV. Munster affine traditional
- V. Tete de Moine Mont d'Or
- VI. Crottin de Chavignol
- VII. Reblochon fermier
- VIII. Bleu d'auvergne
- IX. Blue Stilton

**THB 390 net selection of 3 cheeses**

**THB 690 net selection of 6 cheeses**

**THB 990 net selection of 9 cheeses**

## Marchesi di Barolo wine dinner March 8<sup>th</sup>



The Pacific City Club is extremely honoured to welcome Mrs Anna Abbona, owner of Marchesi di Barolo. Barolo is one of the oldest Italian wines being produced for over a thousand years using the noble, Nebbiolo grape.

Barolo is called “The King of Wines, The Wine of Kings” for many reasons and Mrs Abbona will host a dinner in the Barolo’s honor on Friday March 8<sup>th</sup> at 7pm in the Pacific Grill. Chef Christophe will match a menu with five of Marchesi’s wines and seating for this event will be family/Italian style, 6 persons per table.

Join Mrs Abbona between 6.30 and 7pm for a glass of bubble in the Pacific Bar and seats for this event are extremely limited

to 20 people only. Menu with wines per person is at THB 2,700 net. The wines from Marchesi this night will be:

Gavi  
Paialga Barbera d’Alba Serragrilli  
Barbaresco  
Sarmassa Barolo  
Zagara Moscato

Phone our receptionist Khun Gob at +66 2 653-2450 or [MBR3@pacificcityclub.com](mailto:MBR3@pacificcityclub.com) to reserve your seats, for menu and more information.

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*“Life is too short to drink cheap wine”*

## Bangkok Real Estate Market Report: A networking and business event by KSI



**KSI Realty Thailand,  
Mr. Marc H. Kijner; LLC - MBA**

Kijner and Sons International Realty is pleased to present you an update on the current Real Estate market conditions of the Bangkok Metropolitan Region (BMR), a business and networking event hosted here at the Pacific City Club March 20<sup>th</sup> 2013 from 6:30 pm to 8:30 pm.

International property expert and broker owner of **KSI Realty Thailand, Marc H. Kijner**, in partnership with the **Thai Agency for Real Estate Affairs (AREA)**, will offer investors an in-depth view of Bangkok’s property market. Thanks to real local knowledge, **KSI Realty** will give you the keys to better understand pricing and valuation trends for 2013 and teach you how to improve and better manage your real estate investment portfolio.

To participate in this event, kindly RSVP at [MBR3@pacificcityclub.com](mailto:MBR3@pacificcityclub.com) or call +66 2 653 2450 before March, 15<sup>th</sup> 2013.

Please note that seating is allocated on a “first come, first serve” basis and maximum seats for this event is 30, so make sure to register early. Participants are also encouraged to send their questions before, during and after the conference by liking **KSI Realty’s** Facebook page at [www.facebook.com/ksirealty](http://www.facebook.com/ksirealty)

**KSI Realty’s** conference will be followed by a QandA session. Then guests are invited to pursue the discussion and network during an informal cocktail set in the relaxing decor of the Pacific City Club, enjoying some unique wines and delicious finger food presented by our sponsors ITALASIA. Video support will be kindly provided by [Bluefrog Studio](http://www.bluefrogstudio.com). We look forward to meeting you all at this exciting business and networking event!

Wines for this event graciously offered by

**italasia**

[www.italasiagroup.com](http://www.italasiagroup.com)



## Castello Banfi Sangiovese tasting



Tuscany's most famous Brunello producer and the S E Asian Brand Manager from Banfi, Mr Guillaume Blanchard will be at the Pacific City Club on Saturday March 30<sup>th</sup> to host a Sangiovese horizontal tasting of some of their most well recognized labels. Members and guests will be welcomed with a glass of Banfi Brut whilst greeted by Mr Blanchard and then sit through a structured tasting of Banfi's Chianti, Chianti Classico, aged Sangiovese called 'Belnero' and the well sought after Brunello di Montalcino. Some Tuscan favorite foods will be paired with each wine.

Start at 7pm sharp, Saturday the 30<sup>th</sup> of March and RSVP is highly recommended as this event is limited to 40 seats. Costs; Members is THB 600 and guests are THB 1,200, both net. Phone +66 2 653-2450 or email to [MBR3@pacificcityclub.com](mailto:MBR3@pacificcityclub.com) to reserve and for more information



## Gosset Brut Champagne by the glass

Several members have requested Champagne by the glass, and now we have it! Starting March the 1<sup>st</sup>, The Pacific Grill and Bar will offer Gosset Brut by the glass for just THB 550 net each. Gosset was founded in 1584 and is the oldest wine house in Champagne! Come celebrate with us their 429 years in business!

## Message from the General Manager

Members,



It has been only 3 and a half months since the change in ownership and management and many seeds planted at the time are starting to show and soon bear fruit. The past several weeks of adjustments have been challenging on members and hosts however, the future ahead is looking a lot brighter and with a clear direction from ownership, the Pacific City Club will once again be where it was as the premier business and social club of Thailand and South East Asia.

As you have read above, there are plenty of events scheduled for March and with several more in the works, I promise you

that selection and quality of events planned are unmatched. Six Senses is investing in our hosts with upcoming training for restaurant and customer service standards and we look forward to the many positive changes both in the Club and with our hosts. Lastly, we welcome our new Executive Chef Mr. Alistair Riley and Ms. Caroline Randu as the Club's new Food and Beverage Manager in mid March as these two important people with great service and hospitality backgrounds will most certainly add value to our Club. Look forward to meeting you here at the Pacific City Club.



**Pacific City Club**

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