



Celebrate Thailand's Culture-Packed Festivals this Autumn at The Sarojin

With late availability covering October's vibrant Thai Vegetarian Festival and November's dazzling Loy Krathong celebrations



From L-R: Plant-based dining at The Sarojin, The Sarojin pool, Thai Vegetarian Festival.

[A selection of resort images can be downloaded here.](#)

September 2024. Thailand's luxurious boutique resort The Sarojin has late availability this autumn, with rooms from £180 per night and package prices for a seven-night stay with return flights from the UK from £2,057 per person.

Available dates cover some of the region's biggest festivals and celebrations, including the hugely popular nationwide Loy Krathong and Thailand's wonderfully unusual Thai Vegetarian Festival. The autumn months also mark the start of Thailand's peak travel season when the destination's most favourable weather conditions can be expected, with clear skies and unbeatable sunshine making it an ideal time to visit.

From the 2nd-11th of October Thailand's streets will come alive with the vibrant 10-day long Thai Vegetarian Festival. An hour north of Phuket, in Khao Lak the festival is celebrated with an array of colourful parades and performances celebrating the local Chinese community's belief that abstinence from meat will help them obtain good health. Extreme acts of worship are commonplace here and have made the festival famous, with devotees taking part in public displays of self-mortification such as firewalking and body piercing to invoke the gods. Festivities continue at The Sarojin where healthy and vegetarian cuisine is championed during the event in the resort's restaurants, and trips to the festival in the local communities of Khao Lak and Old Takuapa town can be arranged. Late October rates at The Sarojin start at £180* per room, with a seven-night stay inclusive of flights from the UK from £2,057** per person with Kuoni.

On the 15th of November, Thailand's festival of light Loy Krathong will take place with spectacular illuminations across Thailand. The centuries-old tradition is one of the destination's most charming celebrations and sees locals prepare beautiful candlelit floating krathongs made out of materials such as banana leaves, coconut shells and flowers, which are then released into the water as offerings for the water goddess Pra Mase Khong Kha. They are thought to bring good luck and look spectacular

when grouped together in their masses. November rates at The Sarojin start at £336 per room and guests are invited to make their own krathongs during their stay releasing them into The Sarojin's lotus pond to take part in the celebrations.

Popular with luxury visitors and a firm favourite for romantics and honeymooners, The Sarojin is renowned as one of the best hotels in Thailand. Children over the age of 10 years old are also welcome, making it a fantastic choice for travellers with older children seeking a luxurious late escape during the October half-term holidays.

For more information about The Sarojin, please visit: www.sarojin.com

**Room rates are based on two adults sharing a room, inclusive of all day a la carte breakfast with sparkling wine served until 6 pm and all taxes*

*** Package price based on a seven-night stay for two adults in a Garden Residence, travelling together and sharing a room, departing on 3rd October 2024 with flights from London Gatwick with Emirates. Inclusive of private transfers to and from the resort in Thailand and all day a la carte breakfast with sparkling wine served until 6 pm throughout the stay. Subject to availability and restrictions may apply (www.kuoni.co.uk).*

Ends

About The Sarojin

The Sarojin is beautifully set on an 11km stretch of secluded white sand beach in Khao Lak, just a 55-minute drive north of Phuket Airport and is surrounded by five spectacular national parks and the world-famous dive sites of the Similan and Surin Islands. Designed in a contemporary Asian style, the five-star resort's 56 deluxe residences are nestled within ten acres of tropical grounds leading directly onto the beachfront. Each guest room features its own private garden and "sala" sundeck, couples' baths with waterfall showers, and plunge and relaxation pools that blend into the natural habitat. Other facilities include an attentive "Imagineer" who can create tailor-made experiences for hotel guests, an idyllic resort pool, a rejuvenating spa integrated with nature and complimentary use of a fully equipped fitness centre, mountain bikes, sailing catamarans, sailboats, sea kayaks and windsurfing boards. Tranquillity is guaranteed as no children under the age of 10 are permitted to stay at The Sarojin.

The Sarojin has been recognised for its fine dining offering by [The MICHELIN Guide Thailand](#). The highly regarded restaurant guide honours those that consistently provide diners with high-quality products, a 'mastery of flavour and cooking techniques and value for money, as well as demonstrating the chef's personality within the cuisine.

The Sarojin Community Care Fund

Established in December 2004 [The Sarojin Community Care Fund](#), which was initially set up to help rebuild the communities surrounding our resort in the wake of the devastating 26 December tsunami, continues to contribute to several worthy local projects in Khao Lak. From providing medical provision for prosthetic limbs and supporting local orphanages with childcare to building school classrooms, roads and covering the cost of a full-time veterinary surgeon to care for the local wildlife, there's such a huge variety of ways The Sarojin's fund gives back to those closest to the resort. Guests are encouraged to donate to the fund during their stay, with 100% of the money raised distributed to local community projects and can join The Sarojin team on regular excursions and volunteer days in the local community, combining their luxurious escape with a sense of giving back and helping the local community during their time in Khao Lak.

For further information on The Sarojin, please visit: www.sarojin.com and [The Sarojin 360 Tour](#)

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