At Banthai Beach Resort & Spa, we know how important your events are - whether a conference, meeting, cocktail party, wedding reception or any other special occasion. We are committed to deliver a memorable function, with our professional banquet team, quality service and state-of-the-art venue.

Let us make your event a successful one!

Remarks:
- Should there be any allergies or special dietary requirements, please inform our team upon choosing the menu
- For any other special requests or tailor-made menus, fees may be charged
- Please note that all prices in the Banquet Kit are in Thai Baht and are net prices.
OUR EVENT SPACE AT A GLANCE

<table>
<thead>
<tr>
<th>No. of guest rooms</th>
<th>Entire event space</th>
<th>Event rooms</th>
<th>Largest banquet event (capacity)</th>
</tr>
</thead>
<tbody>
<tr>
<td>290</td>
<td>25m x 16m</td>
<td>2</td>
<td>396</td>
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</table>

A newly renovated events space in the heart of Patong, beautiful accommodation, only a stone throw from the beach, this really is the ideal Phuket venue for any occasion.

Host productive meetings & conferences in our 2 large rooms. Both rooms are multifunctional and can be further opened up into one large room to cater for functions of varying sizes.

During breaks you will not be disappointed with our new menu which has several tasty options as well as a restaurant, two bars; all located under one roof.
CAPACITY CHART

<table>
<thead>
<tr>
<th>EVENT ROOMS</th>
<th>Theatre</th>
<th>Classroom</th>
<th>Dinner</th>
<th>U-Shape</th>
<th>Cocktail</th>
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<tbody>
<tr>
<td>Conference Room 1</td>
<td>180</td>
<td>90</td>
<td>70</td>
<td>68</td>
<td>90</td>
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<tr>
<td>Conference Room 2</td>
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<tr>
<td>Conference Room Full</td>
<td>396</td>
<td>216</td>
<td>210</td>
<td>156</td>
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</table>
ROOM HIRE

Includes:

- Meeting space
- Floral arrangements and general wording/decorations in the meeting room
- Stationery set
- Bottled drinking water
- A set of flip-chart, whiteboards and markers
- Podium with microphone
- A LCD projector
- Welcome signage
- Wi-Fi

<table>
<thead>
<tr>
<th></th>
<th>Half Day (4hrs or less)</th>
<th>Full Day</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>200 / person</td>
</tr>
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</table>

100 / person
OUR PERSONALISED MEETING PACKAGES

We have 3 types of packages available: full day, half day or individual packages where you can create your own kind of event!

For each package, please choose your selection of sweet and savoury items from the Coffee Break Menu (page 10). Select your preferred lunch menu, whether Buffet (page 11-13) or Set Menu (page 14-15).

FULL DAY PACKAGE

Coffee & Tea
freshly brewed coffee and tea served throughout your day

Morning Break
your selection of sweet and savoury items

Lunch
buffet or set lunch with free flow drinking water

Afternoon Break
your selection of sweet and savoury items with our signature iced fruit tea

1,250 / person

HALF DAY PACKAGE

Coffee & Tea
freshly brewed coffee and tea served throughout your day

Morning or Afternoon Break
your selection of sweet and savoury items

Lunch
buffet or set lunch with free flow drinking water

950 / person

INDIVIDUAL PACKAGES

Coffee Break 90 / person
Morning or Afternoon Break 150 / person
Lunch 850 / person
COFFEE BREAK MENU

Each break consists of 3 items.

If you have chosen the Full Day Package, please choose 6 items.
If you have chosen the Half Day Package, please choose 3 items.
For Individual Package (morning or afternoon break), please choose 3 items for each break.

Cold
- Finger sandwich
- Summer rolls with peanut sauce
- Parma ham and melon rolls
- Mini bagel with cream cheese & smoked salmon
- Ham caesar wrap with parmesan shavings
- Fresh fruit platter

Hot
- Bacon-cheese croquettes
- The Port mini pizza
- Spring rolls with sweet plum sauce
- Chicken satay with peanut sauce
- Thai crab cakes with papaya salsa
- Fish fingers with tartare sauce

Bakery
- Danish pastry
- Cinnamon roll
- Sweet buttered bread
- Chocolate croissant
- Ricotta and zucchini muffin
- Macau egg tart

Pastries
- Home baked cookies
- Chocolate brownies
- Apple pie
- Tiramisu
- Fruit tartlet
- Carrot cake
LUNCH BUFFET ‘THAI’

Minimum 30 guests.

Salad Bar
Mixed salad leaves with a variety of dressings & condiments
Thai-style grilled pork neck salad
Vermicelli noodle salad with minced chicken
“Som Tam” spicy papaya salad

Appetiser
Vegetable spring rolls with sweet plum sauce
Deep-fried minced pork on toast
Summer rolls with shrimp and peanut sauce

Soup
Classic “Tom Yam” hot & sour seafood soup

Hot Dishes
Stir-fried fish fillet with sweet & sour sauce
Fried pork fillet in red curry sauce
Wok-fried chicken in garlic sauce
Wok-fried summer vegetables in oyster sauce
Spicy “kee-maow” style stir-fried noodles with seafood

Desserts
“Look Choop” fruit-shaped bean paste bites
“Baa Bin” baked coconut squares
Banana in coconut milk
Fresh fruits with dips
LUNCH BUFFET ‘WESTERN’

Minimum 30 guests.

Salad Bar
Mixed salad leaves with a variety of dressings & condiments
  Tuna nicoise
  Tomato & onion in virgin olive oil
  German potato salad

Appetiser
Easter ham with coronation relish
  Italian salami on watermelon salsa
  Selection of sushi with soya sauce and wasabi

Soup
Minestrone genovese with parmesan
  Bread basket with butter

Hot Dishes
Grilled pork loin with glazed pineapple and bell peppers in BBQ sauce
  Oven-baked fish fillet with pesto-butter sauce
  Chicken breast with red wine jus
  Roasted potatoes with rosemary
  Eggplant & tomato gratin
  Butter-sautéed summer vegetables

Desserts
Chocolate crumb pie with caramel sauce
  Creamy lemon tart with cinnamon snow
  Crème caramel
  Fresh fruits with dips
LUNCH BUFFET ‘ITALIAN’
Minimum 30 guests.

Antipasti
Parma ham with marinated tomatoes, olives and grissini
Focaccia with a selection of Chef’s Italian dips
Romaine lettuce with coppa ham, parmesan and Caesar dressing
Buffalo mozzarella and cherry tomatoes

Carving
Roasted leg of lamb in garlic and herbs served with
rosemary gravy, herb fried new potatoes and roasted vegetables

Hot
Angel hair fork with 3 dips: arabiatta, pesto and carbonara
Mini ravioli filled with four cheese in aglio olio spoon
Gnocchi al forno
Lasagne cup with garlic ciabatta

Pizza Teasers
Margherita
Milano
Prosciutto

Desserts
Chocolate mousse with blueberry sauce
Tiramisu
Panna Cotta
Fresh fruits
LUNCH SET MENU ‘THAI’ (4-COURSE)

Minimum 10 guests.

**Starter**
Vegetable spring rolls with sweet plum sauce
Spicy vermicelli noodles salad with minced pork
Deep-fried chicken wrapped in pandan leaves

**Soup**
“Tom Kha Gai”
chicken galangal soup with coconut milk and mushrooms

**Main Course**
Stir-fried chicken with cashew nuts
“Moo Hong” braised pork with herbs and honey
Fried prawns in garlic & pepper
Wok-fried seasonal vegetables
Fried rice with kale

**Desserts**
Battered banana with selection of dips
Seasonal fruit platter
LUNCH SET MENU ‘WESTERN’ (4-COURSE)
Minimum 10 guests.

**Starter**
Crispy romaine, croutons, smoked bacon, grilled chicken and parmesan cheese in Caesar dressing

**Soup**
French onion soup with cheese crouton

**Main Course**
Pan-seared sea bass fillet with sautéed zucchini, asparagus and tomato salsa, served with balsamic and pesto sauce

**Desserts**
Chocolate mousse with chocolate brownie, served with blueberry sauce

LUNCH SET MENU ‘ITALIAN’ (4-COURSE)
Minimum 10 guests.

**Starter**
Classic tomato salad with fresh mozzarella, drizzled with pesto and balsamic-honey reduction

**Soup**
Minestrone garden vegetable soup with parmesan, pesto and garlic baguette

**Main Course**
Chicken breast filled with rocket salad

**Desserts**
Homemade tiramisu served with strawberry-mint salad
Here at Banthai Beach Resort & Spa, we let you choose your favourite canapés and create your own menu to fit your special event!

The price, quoted per person, is based on the number of canapés and duration of the cocktail reception.

<table>
<thead>
<tr>
<th>Duration (mins)</th>
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<th>6</th>
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<tr>
<td>120</td>
<td>550</td>
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Please see next page (17) for the choices of canapés.
COCKTAIL RECEPTION - CANAPÉS

Cold
☐ Coconut shrimp with minted mango shot
☐ Crab with mango & chili relish
☐ Gravlax mousse with light dijon mustard
☐ Smoked duck rolls with sun-dried tomato and orange
☐ Smoked chicken with capsicum relish
☐ Cured ham & asparagus with cream cheese foam
☐ Cantaloupe tower with Parma ham and pesto
☐ Watermelon gazpacho with aged balsamic reduction
☐ Baby carrot with honey and coconut emulsion
☐ Tomato & mozzarella cheese
☐ Japanese California rolls with soy sauce and wasabi

Hot
☐ Prawn & wasabi roll
☐ Thai prawn cake with papaya salad
☐ Prawn & squid teaser with mango relish
☐ Bacon & cheese with onion aioli
☐ Parmesan crumbed prawn with sweet-chili yogurt
☐ Asparagus wrapped prosciutto with lime zabaglione
☐ Pork tenderloin skewer with corn-mint salsa
☐ Chicken skewer with teriyaki glaze
☐ Chicken curry puff
☐ Mini salami pizza

Pastries
☐ Chocolate brownie with caramelised banana
☐ Zesty panna cotta
☐ Mixed fruit tart
☐ Vanilla crème brûlée
☐ Mini caramel flan
☐ Blueberry tiramisu
☐ Baileys cheesecake with chocolate crumbles
☐ Coconut rice pudding with mango salsa
☐ Fruit sushi
☐ Banana and caramel spring rolls

Shooters
☐ Bloody Mary gazpacho shooter
☐ Passion fruit & lemon vodka with crab roll
☐ Basil-lemongrass infused mango vodka with Thai pork dip
☐ Frosted lime tequila with chicken cajun
DINNER SET MENU “THAI”

This set dinner is served in a Thai sharing style; minimum 30 guests.

**Appetizer**
Vegetable spring rolls with sweet plum sauce

**Salad**
Spicy pork salad with clear lime dressing

**Soup**
“Tom Yam” hot & sour seafood soup

**Curry**
Massaman curry with chicken

**Hot Mains**
Fried fish with tamarind sauce
Minced pork with Thai basil and oyster sauce
Wok-fried chicken with cashew nuts
Stir-fried beef in oyster sauce
Fried rice with Phuket pineapple
Stir-fried vegetables in oyster sauce

**Desserts**
Assorted Thai sweets
Seasonal fresh fruits

880 / person
DINNER BUFFET MENU “THAI”
Minimum 30 guests

**Appetizer**
Vegetable spring rolls with sweet plum sauce
Deep-fried chicken wrapped in pandan leaf

**Salad**
Mixed leaves with condiments and assorted dressings
Spicy seafood salad with clear lime dressing
“Larb Gai” spicy minced chicken salad with herbs
Spicy mango salad with peanuts
Cucumber & herbs salad with grilled pork

**Soup**
“Tom Yam” hot & sour vegetables soup

**Curry**
Massaman curry with lamb
Green curry with chicken

**Hot Mains**
Fried fish with tamarind sauce
Minced pork with Thai basil and oyster sauce
Stir-fried chicken with cashew nuts
Stir-fried beef in oyster sauce
“Moo Hong” local-style pork stew with herbs
Fried rice with Phuket pineapples
Steamed jasmine rice
Stir-fried kale in oyster sauce
Wok-fried mixed vegetables

**Desserts**
Pandan cream cake
Thai tea crème caramel
Seasonal fresh fruits
Assorted Thai sweets

$1,100 / person
DINNER BUFFET MENU “INTERNATIONAL”

Minimum 30 guests

Salad
Greek salad with feta cheese and herbs
Mediterranean salad
Spicy pork neck salad with Thai herbs
Marinated salmon roll
Caesar salad station with condiments
Assorted green leaves with a variety of dressing
Bread & butter

Soup
“Tom Kha Gai” coconut milk soup with chicken

Carving Station
Thai-style marinated striploin beef

Noodle Station
Thai noodles made fresh to order

Mains
Grilled yakitori-style salmon
Parmesan crusted chicken with ratatouille
Beef steak with mushroom sauce
Penne with ham & mushrooms in cream sauce
Deep-fried fish in sweet & sour sauce
Oven-baked rosemary potatoes
Sautéed vegetables in butter
Steamed rice

Desserts
New York cheesecake
Linzer cake
Assorted Thai sweets
Crème Brûlée

1,100 / person
DINNER BUFFET MENU “BBQ A”

Minimum 30 guests

**Appetizers & Salad**
- Smoked salmon with honey dressing
- Air-dried beef with arugula salad
- Tomato & mozzarella salad
- Potato salad
- “Som Tam” spicy green papaya salad
- “Larb Gai” spicy minced chicken salad tossed with crispy rice
- Salad bar with assorted dressings

**Soup**
- Pumpkin soup infused with lemongrass and kaffir lime leaf, served with crabmeat

**From The Grill (Live Station)**
- Tiger prawn
- Marinated snapper wrapped in banana leaf
- Marinated squid and scallops
- Beef steaks
- Rosemary marinated pork neck

**Pasta (Live Station)**
- Penne or spagheu with a choice of spicy tomato, beef ragout and seafood sauce

**Side Dish**
- Baked potato with sour cream, chives and bacon bits
- Corn on the cob
- Fried rice with crabmeat

**Desserts**
- Assorted fresh fruits
- Chocolate-chili cake with cream
- Blueberry cheesecake
- Peach crumble
- Tiramisu
- Fruit tartlets

1,290 / person
DINNER BUFFET MENU “BBQ B”

Minimum 30 guests

**Appetizers & Salad**
- Variety of sushi
- Rock lobster & celery salad
- Chicken curry salad
- Sun-dried artichoke salad with champignon & baby spinach
- “Larb Moo” spicy minced pork salad with Thai herbs
- Deep-fried catfish with spicy mango salad
- Salad bar with assorted dressings

**Soup**
- Pumpkin cream soup infused with pumpkin seed oil
- “Tom Kha” spicy coconut milk soup with chicken and herbs

**From The Grill (Live Station)**
- *Seafood*: rock lobster, marinated prawns, blue crab, New Zealand mussels, tuna steak
- Marinated snapper wrapped in banana leaf
- Pork ribs & sausages
- Marinated chicken breast

**Main Course**
- Red curry with duck and Phuket pineapple
- Spaghetti with spicy seafood & hot basil sauce
- Vegetable fried rice
- Thai-style stir-fried noodle with shrimp
- Stir-fried kale with oyster sauce

**Carving (Live Station)**
- Honey-glazed Virginia ham
- Whole-baked sea bass

**Desserts**
- Ice-cream station
- Panna Cotta with peach
- Chocolate mousse with clotted cream
- Mini profiterole with caramel sauce
- Fruit tartlet with apricot glaze
- Tiramisu

$1,490 / person
NOODLE CART SPECIALS

Minimum 30 guests

Did you know that noodles were found over 4000 years ago and that there are more than 300 variations?

In China, noodles represent long life and is normally served on birthdays and New Year.

For this package, we will serve you Thai noodle classics with over 20 variations; steamed, soup and wok-fried, from our live station.

350 / person
BEVERAGE PACKAGES

**Free Flow Soft Drinks**
Coco-Cola, Sprite and Fanta

- 1hr: 176 / person
- 2hrs: 211 / person
- 3hrs: 246 / person
- 4hrs: 251 / person

**+ add juices**
- + Orange, Apple and Pineapple
  - 1hr: 246 / person
  - 2hrs: 316 / person
  - 3hrs: 387 / person
  - 4hrs: 470 / person

*Prices above are total price for soft drinks + juices

**Basic Open Bar (No Spirits)**
Wine: Outback Jack, Semillon Sauvignon Blanc and Outback Jack, Shiraz Merlot (AUS)
Beer: Chang draught
Soft drinks: Coca-Cola, Sprite, Fanta

- 1hr: 1,100 / person
- 2hrs: 1,790 / person
- 3hrs: 2,200 / person
- 4hrs: 2,900 / person

**Beer Barrel**
Chang draught: 10,530 / barrel (approximately 90 glasses)

**Regular Open Bar**
Wine: Outback Jack, Semillon Sauvignon Blanc and Outback Jack, Shiraz Merlot (AUS)
Beer: Chang draught
Spirits: Barton Gin, Rum, Vodka, Tequila, Johnnie Walker Red
Soft drinks: Coca-Cola, Sprite, Fanta, Soda, Tonic, Ginger Ale, Water

- 1hr: 1,360 / person
- 2hrs: 1,890 / person
- 3hrs: 2,390 / person
- 4hrs: 3,120 / person

**Premium Open Bar**
Wine: Villa Martina, Pinot Grigio (IT) and Echeverria, Cabernet Sauvignon (CHI)
Beer: Heineken and Chang
Spirits: Absolut vodka, Bacardi Rum, Beefeater Gin, Sierra tequila, Johnnie Walker Black, Jim Beam
Soft drinks: Coca-Cola, Sprite, Fanta, Soda, Tonic, Ginger Ale, Water

- 1hr: 1,790 / person
- 2hrs: 2,220 / person
- 3hrs: 2,599 / person
- 4hrs: 3,330 / person