



EVENTS AND BANQUETINGS



CROWNE PLAZA®
AN IHG® HOTEL
PHUKET PANWA BEACH

CROWNE PLAZA PHUKET PANWA BEACH

Whether you're hosting an elegant event or intimate dinner party, Crowne Plaza Phuket Panwa Beach, the perfect venue to create an extraordinary event that expresses your individuality and personal style.

MOSAIC

Indoor capacity : 120 persons

Outdoor capacity : 60 persons

Pool area : 20 persons

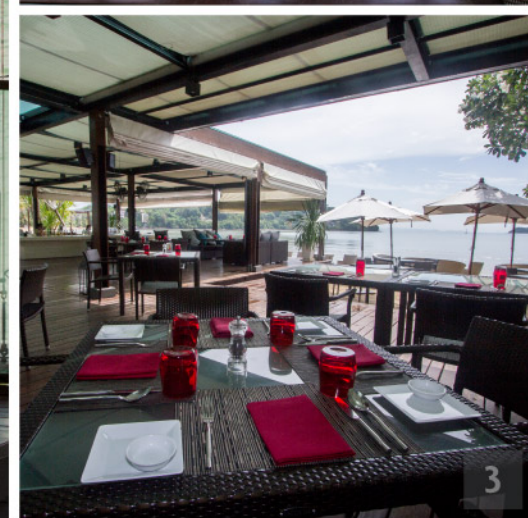


PATIO AL FRESCO

Indoor capacity : 32 persons

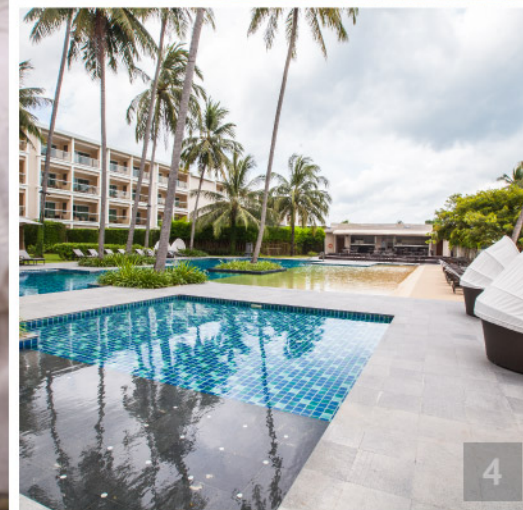
Outdoor capacity : 48 persons

Pool area : 20 persons



SPLASH POOL BAR

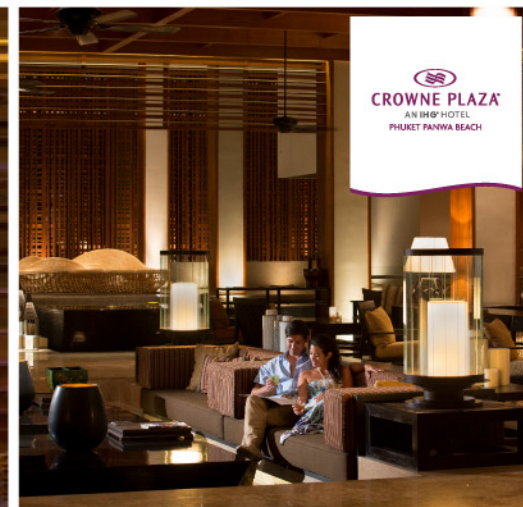
Outdoor capacity : 30 persons



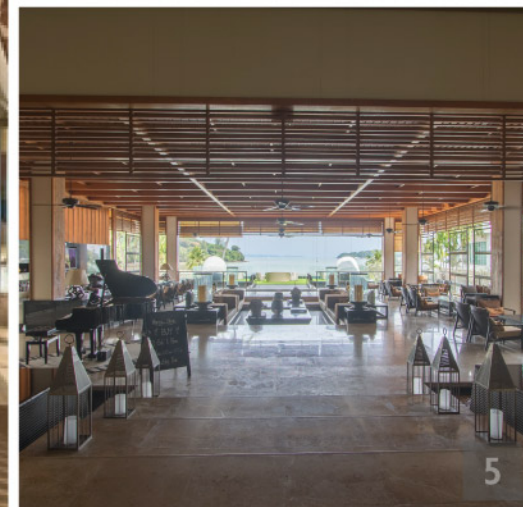
LOBBY LOUNGE

Indoor capacity : 40 persons

Outdoor capacity : 20 persons



CROWNE PLAZA
AN IHG® HOTEL
PHUKET PANWA BEACH



BEACH LAWN

Outdoor capacity : 200 persons



CROWNE PLAZA
AN IHG HOTEL
PHUKET PANWA BEACH



RECEPTION CANAPÉS



RECEPTION CANAPÉS

2 Cold Canapés
2 Hot Canapés
2 Sweet Canapés

• **THB 450** NET/ HOUR/
PERSON •

3 Cold Canapés
3 Hot Canapés
3 Sweet Canapés

• **THB 650** NET/ HOUR/
PERSON •

4 Cold Canapés
4 Hot Canapés
4 Sweet Canapés

• **THB 850** NET/ HOUR/
PERSON •

COLD CANAPÉ

- Vegetable Crudit  with Peanut Sauce (V)
- Vietnamese Vegetable Spring Roll (V)
- Green Apple and Brie Cheese (V)
- Chilled Spicy Gazpacho with Mozzarella Milk (V)
- Tuna Ni oise in Pastry Cup
- Marinated Mussels with Green Asparagus and Citrus Vinaigrette
- Marinated Salmon on Focaccia Bread
- Smoked Salmon Roulade with Rocket Lettuce
- Seared Tuna with Bell Pepper Marmalade and Smoked Paprika
- Smoked Duck and Orange Salad in Pitta Pocket
- Melon Wrapped with Prosciutto
- Kratong Tong with Sweet Crispy Vermicelli
- Fresh Vietnamese Spring Rolls with Crab Meat
- Spicy Salad with Minced Chicken
- Grilled Marinated Beef Salad

HOT CANAP 

- Vegetable Samosa with Mango Chutney (V)
- Vegetable Spring Roll with Plum Sauce (V)
- Mini Margarita Pizza (V)
- Vegetable Tempura (V)
- Chicken Curry Puff
- Bacon and Cheese Quiche
- Barbecue Chicken Wings
- Mini "Vol au Vent" with Seafood
- Fish Finger with Tartar Sauce
- Bacon-Wrapped Pork Medallions
- Mini Beef or Chicken Burger
- Assorted Satay with Peanut Sauce
- Deep-Fried Prawn Spring Roll with Plum Sauce
- Fried Shrimp Cakes with Plum Sauce
- Spicy Fish Cake with Sweet Chili Sauce

SWEET CANAP 

- Lemon Tartlet
- Strawberry Panna Cotta
- Passion Fruit Tart
- Cappuccino Mousse
- Mini Caramel Custard
- Apple Crumble in a Glass
- Toffee Caramel Nut Cake
- Assorted Cr me Br l e
- Blueberry Cheese Cake
- Opera Cake
- Tiramisu
- Creamy Sweet Sticky Rice with Mango
- Assorted Thai Sweet
- Assorted Fruit Skewer
- Fresh Fruit in Honey Yoghurt

THAI BUFFET MENU



THAI BUFFET MENU

THAI BUFFET MENU A1

THB 1,190 NETT PER PERSON

Appetizers and Salads

- Deep-Fried Chicken Wings with Thai Spicy Chilli Sauce
- Golden Vegetable Spring Roll
- Spicy Eggplant Salad with Roasted Chicken
- Spicy Squid Salad with Red Shallots

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soup

- Traditional Pork Soup with Roasted Thai Herbs
- Chicken and Coconut Milk Soup with Galangal and Lemon Grass

Hot Dishes

- Green Curry with Fish Balls and Chinese Noodles
- Pork Loin in Red Curry with Enoki Mushrooms
- Seafood with Young Green Thai Peppers
- Stir-Fried Chicken with Cashew Nut
- Stir-Fried Beef with Oyster Sauce
- Stir-Fried Mixed Vegetables in Oyster Sauce
- Chef's Signature Fried Rice
- Steamed Jasmine Rice

Desserts

- Fruit-Shaped Mung Bean Dessert
- Thai Pudding Topped with Coconut Cream
- Coconut Sweet Pudding
- Banana in Sweet Coconut Milk
- Seasonal Fresh Fruits
- Ice Cream

THAI BUFFET MENU A2

THB 1,190 NETT PER PERSON

Appetizers and Salads

- Spicy Mixed Vegetable Salad with Chicken & Boiled Eggs
- Grilled Beef Salad
- Deep-Fried Vegetable Spring Roll
- Crispy-Fried Toast with Marinated Pork

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soup

- Vegetables in Shrimp Paste with Thai Herbs
- Chicken in Spicy & Sour Soup with Lemon Grass

Hot Dishes

- Massaman Curry with Chicken
- Baked Seafood with Soya Sauce and Glass Noodles
- Steamed Sea Bass with Thai Herb Sauce
- Stir-Fried Beef with Black Pepper Sauce
- Pork Spareribs with Black Peppercorn Sauce
- Stir-Fried Vegetables with Oyster Sauce
- Fried Rice with Prawns
- Steamed Jasmine Rice

Desserts

- Assorted Thai Dessert
- Taro and Green Dumpling Sweet Coconut
- Water Chestnut in Coconut Milk and Syrup
- Coconut Jelly
- Seasonal Fresh Fruits
- Ice Cream



THAI BUFFET MENU

THAI BUFFET MENU A3

THB 1,390 NETT PER PERSON

Appetisers and Salads

- Deep-Fried Vegetable Spring Rolls Peak
- Deep-Fried Chicken Wings with Thai Spicy Chilli Sauce
- Grilled Pork Neck in Spicy Sauce
- Glass Noodles with Minced Chicken and Dried Shrimps
- Spicy Squid Salad with Red Shallots
- Spicy Beef Salad with Eggplant in Roasted Chilli Paste

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soup

- Spicy Fish Soup with Roasted Thai Herbs
- Spicy Chicken in Coconut Milk

Hot Dishes

- Green Curry Beef with Chinese Noodles
- Stir-Fried Roasted Duck with Chilli and Basil
- Stir-Fried Pork with Black Mushrooms and Ginger
- Stir-Fried Prawns with Vegetables, Sweet and Sour Sauce
- Seafood in Dried Red Curry
- Wok-Fried Mixed Vegetables in Oyster Sauce
- Phuket Panwa Fried Rice with Chilli Sauce
- Steamed Jasmine Rice

BBQ Station

- Prawns, Mackerel Fillet Marinated with Fresh Herbs, Grilled Squid, Spare Pork Ribs, Assorted Satay

Condiments and Dipping Sauces

- Peanut Sauce
- Spicy Seafood Sauce
- Spicy Chilli Powder Sauce
- Homemade BBQ Sauce
- Lemon Wedges

Demonstration

- Stir-Fried Noodle Thai Style with Seafood

Desserts

- Sweet Mango with Sticky Rice
- Assorted Thai Dessert
- Red Rubies in Sweet Coconut Milk
- Coconut Jelly
- Seasonal Fresh Fruits
- Ice Cream

THAI BUFFET MENU A4

THB 1,390 NETT PER PERSON

Appetisers and Salads

- Fried Golden Bag with Shrimp
- Deep-Fried Fish Cake
- Crispy Rice Sheet Served with Minced Pork Sauce
- Deep-Fried Fish with Green Mango Salad
- Spicy Mixed Fruit Salad
- Spicy Vermicelli Noodle Salad with Minced Chicken

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soup

- Thai Style Spicy and Sour River Prawn Soup
- Fresh Turmeric Chicken Soup

Hot Dishes

- Massaman Curry Beef with Chinese Noodles
- Steamed Sea Bass with Thai Herb Sauce
- Pork Spareribs with Black Peppercorn Sauce
- Stir-Fried Chicken with Cashew Nuts
- Stir-Fried crab with Yellow Powder Curry
- Wok-Fried Mixed Vegetables in Oyster Sauce
- Fried Rice with Local Fish
- Steamed Jasmine Rice

BBQ Station

- Prawns, Mackerel Fillet Marinated with Fresh Herbs Grilled, Squid, Pork Spare Ribs, Assorted Satay

Condiments and Dipping Sauces

- Peanut Sauce
- Spicy Seafood Sauce
- Spicy Chilli Powder Sauce
- Homemade BBQ Sauce
- Lemon Wedges

Demonstration

- Stir-Fried Noodle Thai Style with Seafood

Desserts

- Sweet Mango with Sticky Rice
- Assorted Thai Dessert
- Taro and Green Dumpling Sweet Coconut
- Egg Jelly
- Seasonal Fresh Fruits
- Ice Cream

INTERNATIONAL BUFFET MENU



INTERNATIONAL BUFFET MENU

INTERNATIONAL BUFFET MENU B1 THB 1,190 NETT PER PERSON

Starters

- Grilled Pork Neck Salad
- Norwegian Salmon Salad with Mango and Thai Herbs
- Potato Salad with Ham and Mayonnaise
- Cucumber Salad with Dill and Yoghurt
- Macaroni and Ham Salad

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soup

- Chicken Soup in Coconut Milk Cooked with Banana Blossom
- Creamy Pumpkin Soup with Crouton

Hot Dishes

- Massaman Curry Lamb in Coconut Milk
- Brilled Marinated Chicken with Teriyaki Sauce
- Fried Rice with Crispy Pork
- Steamed Jasmine Rice
- Lemon and Rosemary Oven-Roasted Chicken with Grilled Vegetables
- Aloo Gobi Masala-Indian Potato and Cauliflower Curry

Desserts

- Rice Pudding with Fruit Sauce
- Selection of French Pastries
- Seasonal Fresh Fruits
- Ice Cream Station with Condiments

INTERNATIONAL BUFFET MENU B2 THB 1,190 NETT PER PERSON

Starters

- Deep-Fried Crab Meat and Minced Shrimp with Egg Dip
- Minced Pork with Garlic, Coriander, Pepper and Red Shallots
- Tomato Salad with Cheese and Fresh Basil
- Three-Bean Salad with Cajun Chicken
- Mushrooms Marinated with Lemon and Served with Basil and Oregano

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soup

- Spicy and Sour Chicken Soup
- Broccoli Cream Soup with Almond Flakes

Hot Dishes

- Stir-Fried Chicken with Dried Chillies and Cashew Nut
- Thai Beef Tenderloin in Red Curry and Coconut Milk
- Deep-Fried Sea Bass Fillet with Soy Bean Sauce
- Thai Fried Rice with Shrimps
- Pork Loin with Mushroom Sauce
- Pan-Fried Fish with Tomatoes, Olives and Dill Sauce

Desserts

- Almond Custard
- Coconut Sago with Palm Sugar
- Seasonal Fresh Fruits
- Ice Cream Station with Condiments

INTERNATIONAL BUFFET MENU B3 THB 1,190 NETT PER PERSON

Starters

- Roasted Duck Rolls in BBQ Sauce
- Spicy Grilled Prawn Salad Black Bean and Corn Salad
- Chicken Pasta Salad
- Assorted Cold Cut Platter
- Vegetable Tempura with Light Soya Sauce

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soup

- Hot and Sour Pork Spare Rib Soup with Roasted Chili
- Cream of Chicken Soup

Hot Dishes

- Steamed Sea Bass Fillet in Soya Sauce
- Red Curry with Roasted Duck and Lychees
- Stir-Fried Asparagus, Shiitake Mushrooms and Shrimps in Oyster Sauce
- Steamed Jasmine Rice
- Bacon-Wrapped Grilled Chicken with Sage
- Cauliflower Cheese
- Dal Makhani-Indian Slow Cook Bean with Garlic, Tomato, Butter and Garam Masala

Desserts

- Caramel Custard Mixed
- Fruit Tarts
- Seasonal Fresh Fruits
- Ice Cream Station with Condiments

INTERNATIONAL BUFFET MENU

INTERNATIONAL BUFFET MENU B4 THB 1,190 NETT PER PERSON

Starters

- Fruit Spring Rolls with Cheese
- Grilled Norwegian Salmon and Eggplant Salad
- Pumpkin and Sweet Potato Salad
- Green Bean Salad
- Tuna and Tomato Salad

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soup

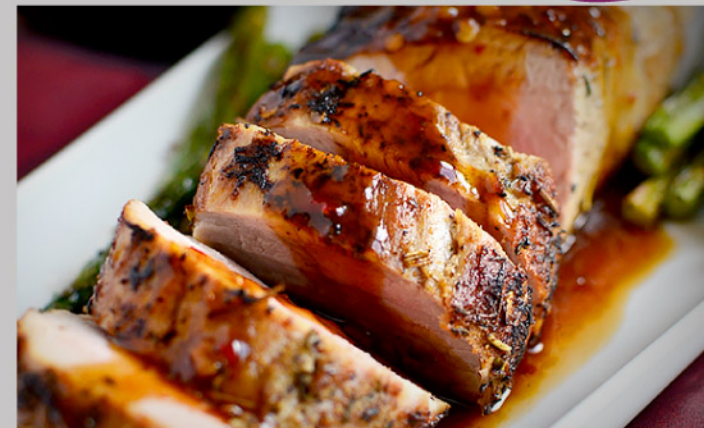
- Spicy Black Grouper Soup with Roasted Thai Herbs
- Sweet Corn Cream Soup with Cheese Crouton

Hot Dishes

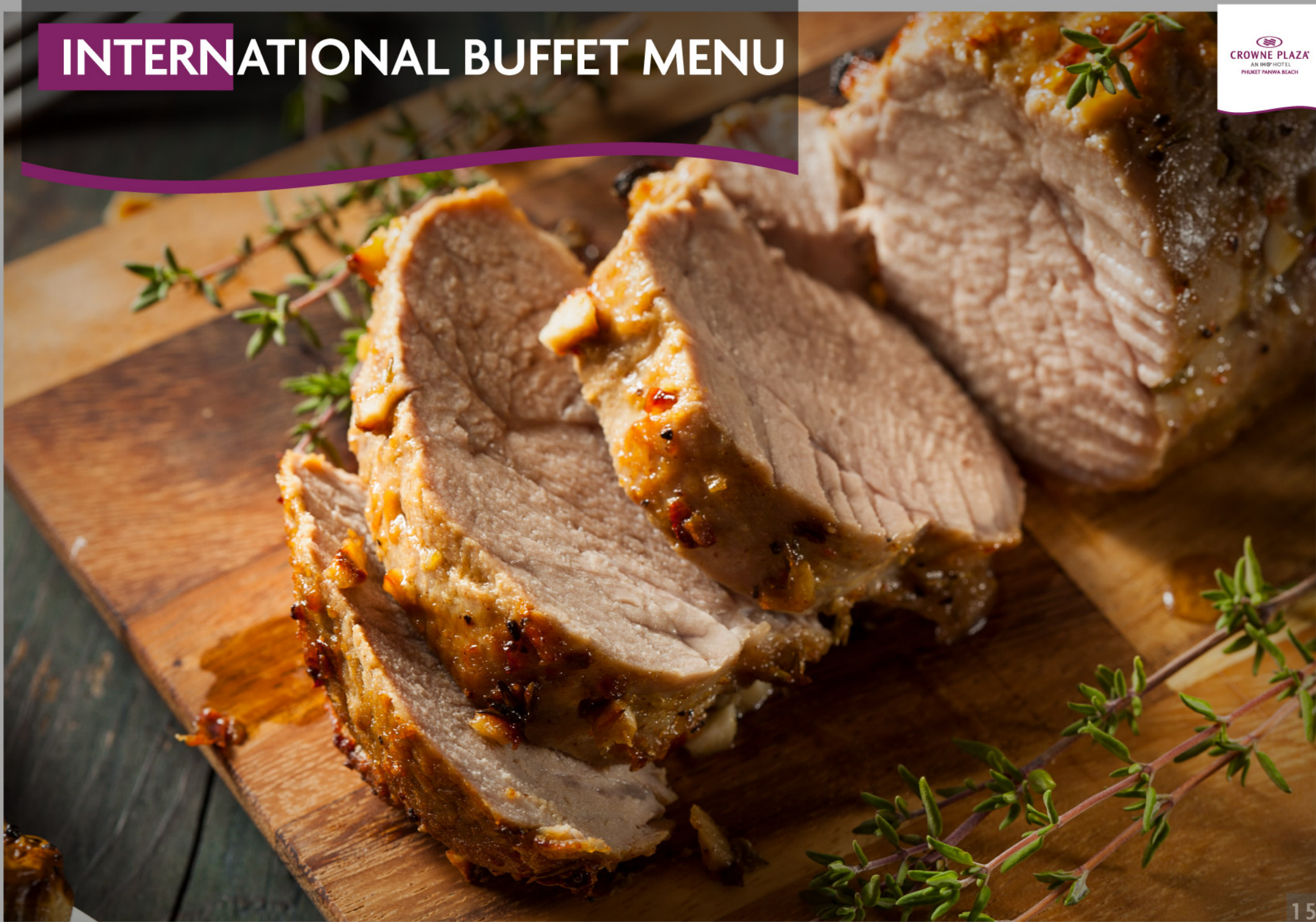
- Beef Curry with Sweet Basil
- Wok-Fried Fish Fillet in Oyster Sauce
- Salty and Spicy Wok-Fried Crispy Pork Tenderloin
- Crowne Plaza® Fried Rice with Green Mango in Fried Shrimp Paste, Shallots and Garlic
- Mashed Potatoes
- New Orleans-Style Roasted Chicken Wings

Desserts

- Lemon Cheesecake
- Black Forest Cake
- Seasonal Fresh Fruits
- Ice Cream Station with Condiments



INTERNATIONAL BUFFET MENU



INTERNATIONAL BUFFET MENU

INTERNATIONAL BUFFET MENU C1 THB 1,390 NETT PER PERSON

Starters

- European Cold Cut with Homemade Condiments and Mustard
- Deep-Fried Shrimps Wrapped in Rice Paper Rolls
- Thai Fried Sun-Dried Beef
- Greek Salad with Assorted Mixed Lettuce with Condiments & Dressings
- Cucumber Salad with Dill
- Pasta Salad with Tuna and Semi-Dried Tomatoes
- Grilled Salmon with Eggplant

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soup

- Cream of Vegetable Soup
- Thai Style Spicy and Sour River Prawn Soup

Hot Dishes

- Green Curry Chicken with Chinese Noodles
- Stir-Fried Roasted Duck with Thai Spices
- Wok-Fried Fish Fillet in Tamarind Sauce
- Crowne Plaza® Fried Rice with Green Mango in Fried Shrimp Paste, Shallots and Garlic
- Oven-Roasted Pork Loin in Mustard
- Sage & Prosciutto Chicken Saltimbocca
- Almond Butter Broccoli
- Rosemary Baked Potato Wedges

Desserts

- Apple Jalousie
- Strawberry Mousse
- Rice Pudding with Fruit Sauce
- Thai Assorted Desserts
- Seasonal Fresh Fruits
- Ice Cream Station with Condiments

INTERNATIONAL BUFFET MENU C2 THB 1,390 NETT PER PERSON

Starters

- Tomato and Cheese Platter
- Three-Bean Salad
- Lemon-Marinated Mushroom Salad with Basil and Oregano
- Thai Salad with Cucumber, Bamboo Shoot, Bacon, Garlic and Fish Sauce
- Steamed Tapioca Dumplings with Minced Pork
- Grilled Pork Tenderloin in Thai Spicy Chilli Sauce
- Spicy Prawn and Glass Noodle Salad

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soup

- Cream of Broccoli Soup with Almond Flakes
- Fresh Turmeric Chicken Soup

Hot Dishes

- Stir-Fried Seafood in Red Curry with Thai Herbs
- Wok-Fried Pork Tenderloin in Mushroom Sauce
- Stir-Fried Beef with Oyster Sauce
- Crowne Plaza® Fried Rice with Green Mango in Fried Shrimp Paste, Shallots and Garlic
- Pan-Fried Cod Fish in Dill Sauce with Olives and Diced Tomatoes
- Roasted Lamb Leg in Garlic Jus
- Steamed New Potatoes with Butter and Parsley
- Cauliflower Cheese

Desserts

- Apple Pie
- Cream Pastry Horns
- Coconut Sago with Palm Sugar
- Thai Assorted Desserts
- Seasonal Fresh Fruits
- Ice Cream Station with Condiments



INTERNATIONAL BUFFET MENU



INTERNATIONAL BUFFET MENU

INTERNATIONAL BUFFET MENU D1 THB 1,690 NETT PER PERSON

Starters

- Thai Beef Salad with Glass Noodles, Onions and Red Peppers
- Deep-Fried Fish Cake
- Minced Chicken and Shrimp in Egg Net
- Minced Pork and Tofu Rice-Skin Dumpling
- Shepherd's Salad with Olives, Tomatoes and Cheese
- Cucumber Salad with Dill and Sour Cream
- Sweet Chilli Sauce
- Pasta Salad with Tuna and Coriander in Olive Oil
- Deep-Fried Chicken Wings
- Norwegian Salmon Salad with Mango and Thai Herbs

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soup

- Sweet Corn Soup
- Spicy Prawn Soup

Live Cooking Station

- Thai Stir-Fried Rice Noodles with Chicken or Prawn

Hot Dishes

- Steamed Sea Bass in Thai Sauce
- Stir-Fried Squid with Pepper
- Green Curry with Beef
- Stir-Fried Young Kale with Crispy Pork
- Garlic Fried Rice
- Sage & Prosciutto Chicken Saltimbocca
- Rosemary Baked Potato Wedges
- Grilled Seafood in Saffron Sauce
- Lamb Chop in Thyme Sauce with Grilled Vegetables
- Creamy Potatoes with Scallion Onions

Desserts

- Apple Jalousie
- Strawberry Mousse
- Rice Pudding with Fruit Sauce
- Assorted French Pastries
- Jello Shots
- Fruit Cakes
- Seasonal Fresh Fruits
- Ice Cream Station with Condiments

INTERNATIONAL BUFFET MENU D2 THB 1,690 NETT PER PERSON

Starters

- Crispy Vegetables Spring Roll
- Thai Fruit and Shrimp Salad
- Spicy Minced Chicken Salad
- Spicy Seafood and Glass Noodle Salad
- Chicken and Couscous Salad with Raisins
- Tomato Salad with Cheese and Red Onions
- Three-Bean Salad with Cajun Sausage
- Lemon-Marinated Mushroom Salad with Basil and Oregano
- Waldorf Salad with Pear and Walnuts Greek Salad

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soup

- Cream of Broccoli Soup
- Spicy Grouper Soup with Roasted Thai Herbs

Live Cooking Station

- Thai Noodle Soup with Fish, Pork, Beef or Chicken Balls

Hot Dishes

- Steamed Sea Bass in Soy Sauce
- Green Curry with Chicken
- Stir-Fried Squid with Chives
- Deep-Fried Prawns in Tamarind Sauce
- Thai Fried Rice
- Steamed Fish in Tomato Salsa
- Roasted Duck Breast in Orange Sauce
- Spinach Lasagna with Mozzarella Cheese
- New-Orleans Style Roasted Chicken Wings
- Mashed Potatoes

Desserts

- Almond Custard
- Apple Pie
- Chocolate Cream Cake
- Cream Pastry Horns
- Coconut Sago with Palm Sugar
- Homemade Cookies
- Seasonal Fresh Fruits
- Ice Cream Station with Condiments

INTERNATIONAL BUFFET MENU D3 THB 1,690 NETT PER PERSON

Starters

- Crispy Vegetables Spring Roll
- Thai Fruit and Shrimp Salad
- Spicy Minced Chicken Salad
- Spicy Seafood and Glass Noodle Salad
- Chicken and Couscous Salad with Raisins
- Tomato Salad with Cheese and Red Onions
- Three-Bean Salad with Cajun Sausage
- Lemon-Marinated Mushroom Salad with Basil and Oregano
- Waldorf Salad with Pear and Walnuts Greek Salad

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soup

- Cream of Broccoli Soup
- Spicy Grouper Soup with Roasted Thai Herbs

Live Cooking Station

- Thai Noodle Soup with Fish, Pork, Beef or Chicken Balls

Hot Dishes

- Steamed Sea Bass in Soy Sauce
- Green Curry with Chicken
- Stir-Fried Squid with Chives
- Deep-Fried Prawns in Tamarind Sauce
- Thai Fried Rice
- Steamed Fish in Tomato Salsa
- Roasted Duck Breast in Orange Sauce
- Spinach Lasagna with Mozzarella Cheese
- New-Orleans Style Roasted Chicken Wings
- Mashed Potatoes

Desserts

- Almond Custard
- Apple Pie
- Chocolate Cream Cake
- Cream Pastry Horns
- Coconut Sago with Palm Sugar
- Homemade Cookies
- Seasonal Fresh Fruits
- Ice Cream Station with Condiments

SEAFOOD BBQ BUFFET MENU



SEAFOOD BBQ BUFFET MENU

SEAFOOD BBQ BUFFET MENU

THB 2,290 NETT PER PERSON

Starters

- Deep-Fried Curry Fish Cake
- Fried Vegetable Spring Rolls
- Spicy Grilled Marinated Beef Salad with Eggplant
- Spicy Seafood Salad
- Prawn Cocktail with Melon
- Caesar Salad with Garlic and Parmesan Bread
- Potato Salad in Pommery Mustard Vinaigrette
- Selection of Imported Cold Cuts
- Selection of Cheese with a Variety of Nuts, Dried Fruits and Honey

Salad Bar

- Green Oak, Red Coral, Iceberg and Mixed Salad Leaves, Tomato, Cucumber, White Cabbage, Bean Sprouts, Onion, Spring Onion, Yellow Corn, Croutons, Celery, Red Cabbage

Dressing

- French, Thousand Island, Blue Cheese and Vinaigrette

Selection of Fresh Baked Breads

Soups

- Hot and Sour Seafood Soup
- Carrot and Ginger Soup

Hot Dishes

- Green Curry with Beef
- Stir fried Fish with Vegetables, Sweet and Sour Sauce
- Crispy Pork with Mixed Vegetables
- Fried Rice with Egg, Tomato and Onion

BBQ Station

- Fish Skewers Sea Bass Fillet Marinated with Fresh Herbs
- Rock Lobster
- Tiger Prawns
- Crab
- Squid
- Lamb Chop
- Beef Sirloin
- Thai-Style Marinated Chicken Skewers

Condiments

- Corn on The Cop
- Carrot Vischy
- Grilled Vegetables

Dipping and Sauces

- Homemade BBQ Sauce
- Spicy Seafood Sauce
- Spicy Chilli Powder Sauce
- Red Wine Sauce
- Tomato Salsa Lemon Wedges Mustard

Desserts

- Chocolate Brownie
- Lemon Crème Brûlée
- Baked Apple Pie with Whipped Cream
- Apple Upside-Down Cake
- Blueberry Cheesecake
- Seasonal Fresh Fruits
- Ice Cream Station with Condiments



THAI FAMILY-STYLE MENU



THAI FAMILY-STYLE MENU

THAI FAMILY-STYLE MENU A THB 1,190 NETT PER PERSON

Appetizer

- Minced Pork with Garlic and Pepper
- Grilled Marinated Chicken Salad
- Spicy Eggplant Salad with Prawns

Soup

- Chicken Soup with Roasted Thai Herbs

Main Course

- Spicy Green Curry with Australian Beef and Eggplant
- Stir-Fried Sea Bass Fillet with Fresh Ginger
- Stir-Fried Squid with Pepper Sauce
- Stir-Fried Young Kale with Crispy Pork Belly
- Steamed Jasmine Rice

Dessert

- Thai Rubies Made with Water Chestnut in Coconut Milk and Syrup

THAI FAMILY-STYLE MENU B THB 1,190 NETT PER PERSON

Appetizer

- Deep-Fried Shrimp Spring Rolls
- Spicy Squid Salad with Red Shallots
- Spicy Grilled Marinated Pork Neck Salad

Soup

- Minced Chicken Clear Soup with Vegetables

Main Course

- Pork Loin in Red Curry with Enoki Mushrooms
- Stir-Fried Fish Fillet with Sweet & Sour Sauce
- Prawns with Tamarind Sauce
- Stir-Fried Green Asparagus with Garlic Oyster Sauce
- Steamed Jasmine Rice

Dessert

- Warm Glutinous Rice Balls in Coconut Milk



THAI FAMILY-STYLE MENU

THAI FAMILY-STYLE MENU C THB 1,190 NETT PER PERSON

Appetizer

- Fresh Vietnamese Spring Rolls with Prawn
- Thai Spicy Salad with Grilled Australian Beef
- Thai Pomelo Salad with Chicken

Soup

- Chicken in Coconut Soup with Thai Herbs

Main Course

- Crispy Fish Fillet with Pineapple in Thai Dry Red Curry
- Stir-Fried Australian Beef with Fresh Red Chillies
- Stir-Fried Prawn and Vegetables with Sweet and Sour Sauce
- Wok-Fried Fresh Iceberg Lettuce with Black Mushrooms in Oyster Sauce
- Steamed Jasmine Rice

Dessert

- Sticky Rice with Homemade Coconut Ice Cream

THAI FAMILY-STYLE MENU D THB 1,190 NETT PER PERSON

Appetizer

- Deep-Fried Chicken Wings
- Spicy Rose Apple Salad with Soft-Shell Crab
- Spicy Minced Pork Salad with Aromatic Thai Herbs

Soup

- Spicy Seafood Soup with Thai Herbs

Main Course

- Green Curry Chicken
- Steamed Sea Bass Fillet in Lime and Chilli Sauce
- Grilled Pork Neck Marinated with Garlic and Pepper
- Sautéed Broccoli with Shrimp and Oyster Sauce
- Steamed Jasmine Rice

Dessert

- Mixed Tropical Fresh Fruits Platter



WESTERN SET MENU A



WESTERN SET MENU A

WESTERN SET MENU A1 THB 1,190 NETT PER PERSON

Starter

- Tea-Smoked Beef Tenderloin with Marinated Mushrooms and Salad

Main Course

- Braised Lamb Shanks with Star Anise Sauce and Mashed Pumpkin

OR

- Grilled Sea Bass with Creamy Spinach and Almond Butter Sauce

Dessert

- Coconut Mousse Served with Vanilla Ice Cream

WESTERN SET MENU A2 THB 1,190 NETT PER PERSON

Starter

- Salmon Cornbread with Mustard Dill Dressing

Main Course

- Ginger-Chilli Glazed Mongolian Tenderloin Steak with Potato-Pear Cake and Grilled Mushrooms

OR

- Grilled Chicken Breast with Potato Cake and Mushroom Sauce

Dessert

- Dark Chocolate Mousse Cake Served with Vanilla Ice-Cream

WESTERN SET MENU A3 THB 1,190 NETT PER PERSON

Starter

- Pan-Fried Foie Gras Served on Crispy Rosemary Polenta with Apple-Cinnamon Chutney

Main Course

- Grilled Snapper Fillet in Cumin and Served with Couscous Cake, Tomato and Capers Sauce

OR

- Grilled Pork Tenderloin Wrapped with Bacon Served with Mango Chutney

Dessert

- American Cheesecake with Chocolate Sauce and Fresh Berries



WESTERN SET MENU B



WESTERN SET MENU B

WESTERN SET MENU B1 THB 1,390 NETT PER PERSON

Starter

- Orange Salmon Gravlax with Honey-Relish Salad

Soup

- Cream of Potato Soup with Truffle and Quail Egg, Served with Soda Bread

Main Course

- Grilled Australian Beef Tenderloin with Potato Cake, Carrot Flan and Mushroom Sauce

OR

- Pan-Fried Salmon Fillet with Brasied Lentils, Tomato Jam and Truffle Vinaigrette

Dessert

- Warm Apple Pie Served with Cinnamon Whipped Cream, Marinated Berries and Crème Brûlée in a Shot Glass



WESTERN SET MENU B2 THB 1,390 NETT PER PERSON

Starter

- Salmon Trio Served with Dark Rye Bread and Lettuce, Smoked Norwegian Salmon, Salmon Tartare with Red Onions and Dijon Mustard - Dill-Gravlax

Soup

- Roasted Tomato Soup with Fresh Basil and Mascarpone Cream

Main Course

- Grilled Rack of Lamb Served with Honey-Roasted Root Vegetables in Thyme Reduction Sauce

OR

- Grilled Sea Bass Steak with Sautéed Fennel, White Beans and Tomato Gravy

Desserts

- Soft Almond Brownie Served with Chocolate Parfait and Passion Fruit Coulis



WESTERN SET MENU B3 THB 1,390 NETT PER PERSON

Starter

- Thinly Sliced Smoked Duck Breast with Papaya Salad and Teriyaki-Shallot Reduction Wrapped in Rice Rolls

Soup

- Chicken and Asparagus Velouté Served with Steamed Asparagus and Tender Chicken Meat

Main Course

- Sea Bass Steak on Crispy Polenta with Balsamic-Onion Marmalade and Tomato-Basil Vinaigrette

OR

- Grilled Beef Sirloin with Abalone Mushroom and Rosemary Sauce

Dessert

- Pineapple Layer Cake with Coconut Parfait and Shaved Chocolate



WESTERN SET MENU C



WESTERN SET MENU C

WESTERN SET MENU C1 THB 1,790 NETT PER PERSON

Starter

- Tuna Tartare Served with Tomatoes and Avocado Pico De Gallo

Soup

- Cream of Wild Boletus Mushroom Soup with Truffle and Thinly Sliced Wafers

Main Course

- Australian Wagyu Beef Served with Grilled Asparagus and Mashed Potatoes with Sage

OR

- Cod Fish with Herbs Potato, Tomato and Olive Butter

Desserts

- Mongolian Yoghurt Cake with Crunchy Muesli Base, Figs and Mint
- A Selection of Homemade Chocolate Petit Fours
- Coffee / Tea

WESTERN SET MENU C2 THB 1,790 NETT PER PERSON

Starter

- Coriander Gravlax Served on Rye Bread with Fresh Lettuce Salad in Honey Wholegrain Mustard Dressing

Soup

- Lobster Bisque Drizzled with Brandy

Main Course

- Australian Veal Tenderloin Served with Pecorino Potato Cake and Pancetta-Wrapped Fennel in Truffle Sauce

OR

- Herbed Salmon with Buttered Vegetables and Tomato Pesto

Desserts

- Chocolate Cup with Strawberry Cheese Filling Topped with Fresh Strawberries
- A Selection of Homemade Chocolate Petit Four
- Coffee / Tea

WESTERN SET MENU C3 THB 1,790 NETT PER PERSON

Starter

- Smoked Herbed Australian Beef Tenderloin Carpaccio Served with Mango Relish and Tomato Tapenade Toast

Soup

- Cream of Potato Soup with Ricotta Cheese and Black Truffle

Main Course

- Grilled Salmon Steak Served with Vegetable Lasagna, Sautéed Fennel and Tarragon Cream Sauce

OR

- Australian Rack of Lamb with Potato Gratin and Thyme Jus.

Desserts

- Trio of Joy Including Chocolate Lava Cake, Fresh Fruit Skewers and Yoghurt Mousse Cake
- A Selection of Homemade Chocolate Petit Fours
- Coffee / Tea



SEAFOOD SET MENU



SEAFOOD SET MENU

SEAFOOD WESTERN SET MENU

THB 2,190 NETT PER PERSON

Starter

- Poached Prawns, Crab Meat, Avocado and Mango Salad

Soup

- Lobster Bisque with Rock Lobster Ravioli

Main Course

- Grilled Seafood Platter Served with Baked Potato and Corn on The Cob, Andaman Rock Lobster, Tiger Prawns, Blue Crab, Sea Bass, Squid, New Zealand Half-Shell Mussels, BBQ Sauce, Red Wine Vinegar and Shallot, Aioli Sauce, Lemon Wedge

Desserts

- Tiramisu

SEAFOOD THAI SET MENU

THB 2,190 NETT PER PERSON

Starter

- Crab Spring Roll
- Pomelo Salad with Grilled Prawns and Scallop

Soup

- Spicy and Sour Tiger Prawns Soup with Galangal and Lemongrass

Main Course

- Grilled Seafood Platter served with Baked Potato and Corn on The Cob, Andaman Rock Lobster, Tiger Prawns, Blue Crab, Sea Bass, Squid, New Zealand Half-Shell Mussels, Spicy Seafood Sauce, Tamarind Sauce, Sweet Fish Sauce Lemon Wedge

Desserts

- Mango with Creamy Sticky Rice



OPEN BAR BEVERAGE PACKAGES



OPEN BAR BEVERAGE PACKAGES

Open Bar

	1-Hour Package/Person	2-Hour Package/Person	3-Hour Package/Person	Additional Charge Hour/Person
Package 1  • Soft Drinks • Fruit Juices	300	450	550	250
Package 2  • Soft Drinks • Fruit Juices • Local Beer	450	550	650	350
Package 3  • Soft Drinks • Fruit Juices • Local Beer • House Wines	700	900	1,100	650
Package 4  • Soft Drinks • Fruit Juices • Local Beer • House Wines • Sparkling Wine • Standard Spirits	1,200	1,500	1,800	1,000
Free Flow Soft Drink	150	250	350	100

Soft Drinks

Coca-Cola, Sprite, Fanta Orange, Soda, Diet Coke, Tonic, Ginger Ale, Lipton Ice Tea

Fruit Juices

Orange, Apple, Pineapple

Local Beer

Chang Beer

House Wines

Red, White, Sparkling

Standard Spirits

Gin, Rum, Vodka, Tequila, Whisky, Bourbon

All prices are in Thai Baht and nett rate.

ADDITIONAL BEVERAGE OPTIONS :

Heineken
Draught Beer

THB 8,500 nett/
barrel

Singha
Draught Beer

THB 8,000 nett/
barrel

Chang
Draught Beer

THB 7,000 nett/
barrel

House Wine
(Red / White)

THB 1,000 nett/
bottle

CORKAGE FEES* | Per Bottle THB 750 nett | Unlimited THB 15,000 nett

*Corkage fee for boxed wine will be charged as per the size of a regular bottle of wine.

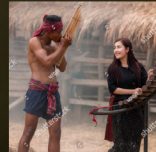
ENTERTAINMENT



Thai Classical Music Band 3 - Pieces

2 Sets/ 45 Mins

THB 12,000 nett



Pong Lang North Eastern Music Band Only

60 Mins

THB 12,000 nett



Long Drum Music & Dance Parade For Welcome Guest

30 Mins

THB 16,000 nett



Thai Cultural 4 Regions Dances & Live Thai Music

4 Sets / 45 Mins

THB 20,000 nett



Thai Traditional Show & Live Thai Music Band

4 Sets/ 45 Mins

Starting at
THB 20,000 nett



Pong Lang Folk Dance & Folk Music Band

4 Sets/ 45 Mins

THB 20,000 nett



Hawaiian Dance & Polynesian Show

6 Sets / 40 Mins

THB 28,000 nett



Cabaret Show + Variety Dance

8 Sets / 40 Mins

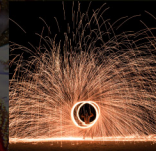
THB 50,000 nett



Ramayana Show / The Masks Live Thai Music Band

5 Sets/ 45 Mins

THB 50,000 nett



Fire Twirling Show

12 Mins

THB 28,000 nett



Chinese Lion Dance & Dragon Dance

30 Mins

THB 55,000 nett



Duo Band 2 Pieces with Singer

3 Sets / 45 Mins

THB 30,000 nett



Trio Band 3 Pieces with Singer

3 Sets/ 45 Mins

THB 45,000 nett



Karaoke

3 Hrs.

Starting at
THB 20,000 nett



Live DJ

3 Hrs.

THB 40,000 nett

CONTACT US

A. 8/88 Moo 7 Sakdidech Road,
Vichit Sub-District, Muang, Phuket 83000, Thailand

- T. 66 (0)76 302 900 •F. 66 (0)76 302 999
- E. welcome.cppanwa@crowneplazaphuket.com
- W. www.crowneplaza.com/phuketpanwa

