



MEETINGS AND CONFERENCES



CROWNE PLAZA®

AN IHG® HOTEL

PHUKET PANWA BEACH

CROWNE PLAZA PHUKET PANWA BEACH

Overlooking Makham Bay, our function rooms are purpose built to take advantage of our stunning location.

We feature a ballroom as well as two small boardrooms all located on the same floor, for your exclusive use.



LUNA TERRACE

Size : 200 sqm

Miximum Capacity : 200 persons



CROWNE PLAZA
AN IHG® HOTEL
PHUKET PANWA BEACH



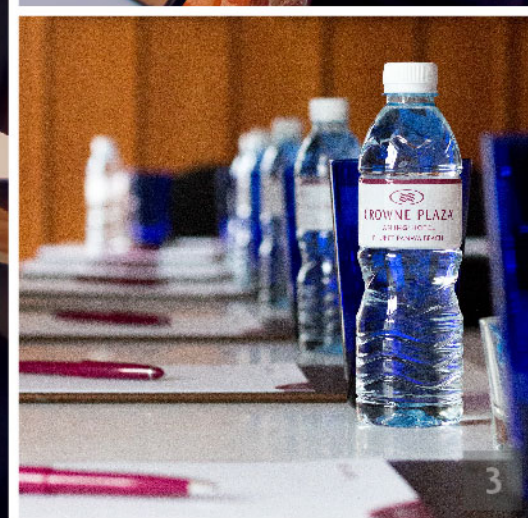
BOARDROOM I

Size : 30.6 sqm

Miximum Capacity : 30 persons



CROWNE PLAZA
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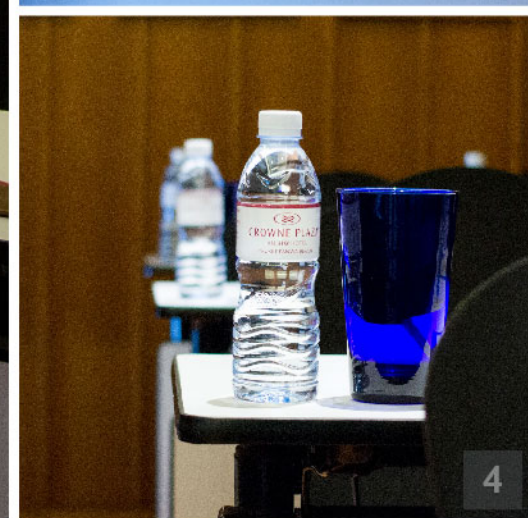
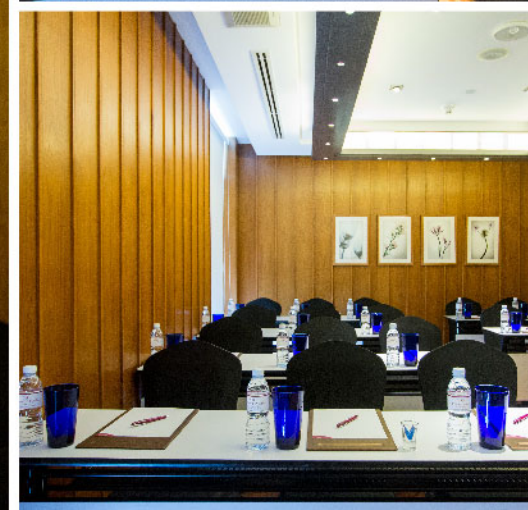
BOARDROOM II

Size : 28.5 sqm

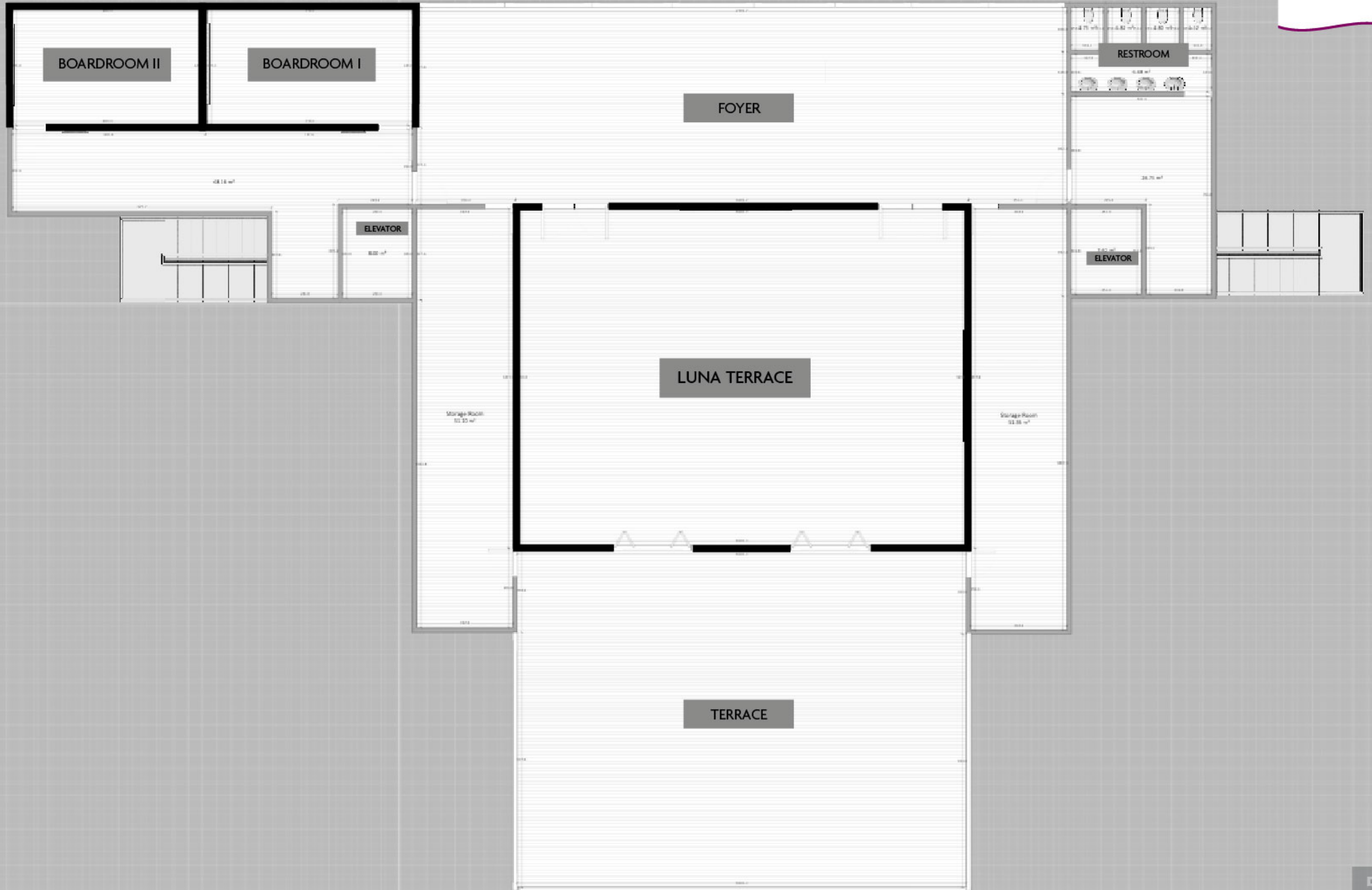
Miximum Capacity : 30 persons

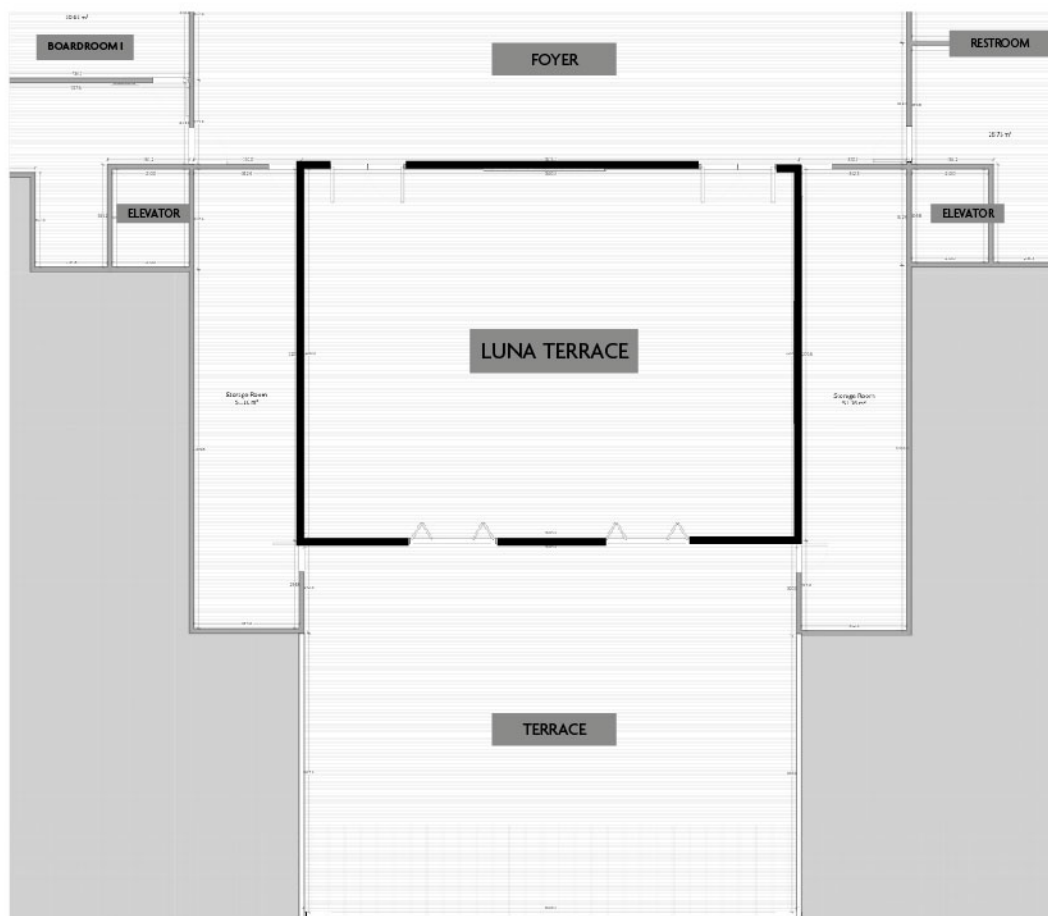


CROWNE PLAZA
AN IHG® HOTEL
PHUKET FANWA BEACH



FLOOR PLAN





LUNA TERRACE

SIZE (SQM)	200
L x W x H (M)	12.5x16x3.3
COCKTAIL (persons)	200
THEATRE (persons)	180
CLASSROOM (persons)	120
BANQUET (persons)	100
U-SHAPE (persons)	70
I-SHAPE (persons)	60





BOARDROOM I

SIZE (SQM) 30.6

L x W x H (M) 4.2x7.3x3.3

BOARDROOM II

SIZE (SQM) 28.5

L x W x H (M) 4.2x6.8x3.3

COCKTAIL (persons) 30

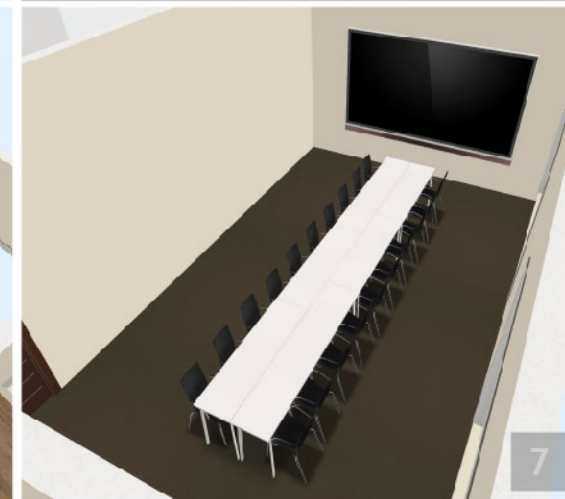
THEATRE (persons) 30

CLASSROOM (persons) 24

BANQUET (persons) 20

U-SHAPE (persons) 20

I-SHAPE (persons) 20



MEETING PACKAGES

FULL DAY

MEETING PACKAGE

• **THB 1,500** NET/ DAY/
PERSON

- Morning and afternoon coffee break
- Business luncheon with an option of buffet (minimum 40 persons) OR set menu (maximum 40 persons)

HALF DAY

MEETING PACKAGE

• **THB 1,300** NET/ DAY/
PERSON

- Morning or afternoon coffee break
- Business luncheon with an option of buffet (minimum 40 persons) OR set menu (maximum 40 persons)

ONE COFFEE BREAK

MEETING PACKAGE

• **THB 850** NET/ BREAK/
PERSON

- Morning and afternoon coffee break

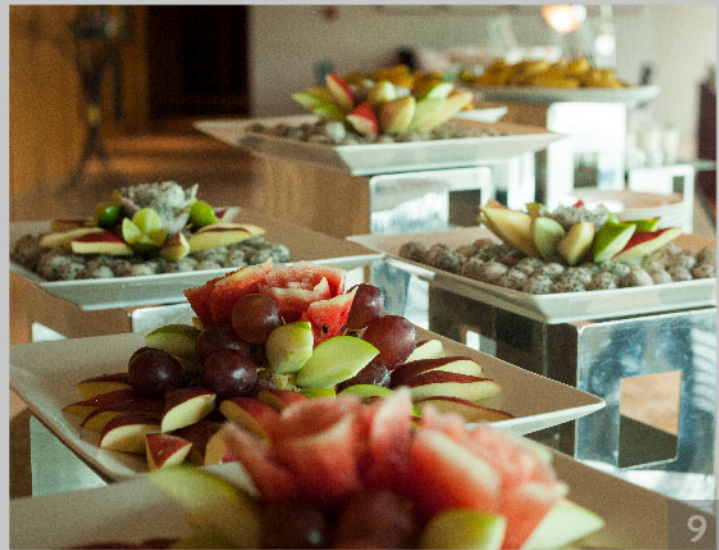
Benefits include:

- Arrival tea and coffee
- 1 x Flipchart and whiteboard with markers
- 1 x LCD projector and screen
- 1 x Wireless microphone
- Complimentary meeting amenities including bottled water, pens, writing pads and mints
- Digital event signage displayed in front of the function room



COFFEE BREAK MENU

(MINIMUM 40 PERSONS)



COFFEE BREAK MENU

(MINIMUM 40 PERSONS)

COFFEE BREAK MENU A

Cookies

- Cereal Cookies

Fruits

- Assorted Fruit in Season

Pastries

- Apple Danish
- Butter Croissants

Savoury

- Unsweetened Yoghurt with Homemade Strawberry Compote
- Chicken Spring Rolls
- Grilled Mango with Shrimp on Tart

Juices

- Orange
- Coffee & Tea

COFFEE BREAK MENU B

Cookies

- Chocolate-Dipped Nut Cookies

Fruits

- Assorted Fruit in Season

Pastries

- Coconut Toffee Tarts
- Chocolate Cakes with Almonds

Savoury

- Smoked Duck Breast with Green Mango Salsa
- Mini Mint Salad with Prawns and Lime Dressing
- Dim Sum

Juices

- Tamarind Pulp
- Coffee & Tea

COFFEE BREAK MENU C

Cookies

- Almond Cookies

Fruits

- Assorted Fruit in Season

Pastries

- Chocolate Danish
- Banana Muffins

Savoury

- Unsweetened Yoghurt with Fresh Mango
- Open Sandwich Topped with Smoked Salmon
- Vegetables Somoza

Juices

- Guava
- Coffee & Tea

COFFEE BREAK MENU

(MINIMUM 40 PERSONS)

COFFEE BREAK MENU D

Cookies

- Bourbon Vanilla Cookies

Fruits

- Assorted Fruit in Season

Pastries

- Ginger Carrot Cakes
- Pineapple Squares

Savoury

- Mini Chicken Waldorf Sandwich
- Celery Sticks with Mint Hummus Dip
- Chinese Duck Pancakes with Hoi Sin Sauce

Juices

- Iced Honey Tea
- Coffee & Tea

COFFEE BREAK MENU E

Cookies

- Cardamom Shortcakes

Fruits

- Assorted Fruit in Season

Pastries

- Banana Cake
- Hazelnut Danish

Savoury

- Unsweetened Yoghurt with Blueberries
- Baked Chicken and Cheese Panini
- Vegetables Spring Rolls

Juices

- Pineapple
- Coffee & Tea

COFFEE BREAK MENU F

Cookies

- White Chocolate Chip Cookies

Fruits

- Assorted Fruit in Season

Pastries

- Toffee Caramel Apple Tarts
- Mini Fruit Tarts

Savoury

- Mini Ham and Cheese Sandwiches
- Tuna Éclair
- Fried Vegetables Tempura

Juices

- Apple
- Coffee & Tea

COFFEE BREAK MENU

(MINIMUM 40 PERSONS)

COFFEE BREAK MENU G

Cookies

- Vanilla Happy Smiley Faces

Fruits

- Assorted Fruit in Season

Pastries

- Blueberry Muffins
- Chocolate Danish

Savoury

- Unsweetened Yoghurt with Orange
- Grilled Vegetables with Focaccia Bread
- Deep-Fried Fish Finger with Tartar Sauce

Juices

- Water Melon
- Coffee & Tea

COFFEE BREAK MENU H

Cookies

- Chocolate-Dipped Nut Cookies

Fruits

- Assorted Fruit in Season

Pastries

- Toffee Caramel Apple Tarts
- Mini Fruit Tarts

Savoury

- Mini Spinach Quiche
- Grilled Sausage Roll with Bacon
- Deep-Fried Mince Chicken on Toast

Juices

- Pineapple
- Coffee & Tea

COFFEE BREAK MENU I

Cookies

- Butter Cookies

Fruits

- Assorted Fruit in Season

Pastries

- Toffee Cake
- Mini Lemon Tarts

Savoury

- Mini Vegetarian Pizza
- Mini Chicken Sausage Roll
- Crispy Shrimp wonton with Dip

Juices

- Lemongrass
- Coffee & Tea

THAI BUFFET LUNCH MENU



THAI BUFFET LUNCH MENU

(MINIMUM 40 PERSONS)

THAI BUFFET LUNCH MENU A

Appetizer

- Spicy Glass Noodle with Pork
- Golden Vegetable Spring Roll
- Spicy Thai Beef Salad
- Grilled Satay Selection with Peanut Sauce
- Salad Bar with Condiments and Dressings

Soup

- Thai Style Spicy and Sour River Prawn Soup

Main Course

- Green Curry Chicken
- Stir-Fried Beef with Young Peppercorns
- Steamed Fish with Soya Sauce, Ginger and Spring Onion
- Thai Style Noodles with Vegetables
- Stir-Fried Crab with Yellow Powder Curry
- Stir-Fried Mixed Vegetable with Oyster Sauce
- Fried Rice with Pork
- Steamed Jasmine Rice

Dessert

- Thai Style Sticky Rice and Mango
- Ice Cream Station with Condiments
- Banana in Sweet Coconut Milk
- Fresh Seasonal Fruits

THAI BUFFET LUNCH MENU B

Appetizer

- Thai Fish Cake with Sweet Chili and Cucumber
- Pork Salad with Roasted Chili
- Spicy Minced Chicken Salad
- Spicy Green Papaya Salad
- Salad Bar with Condiments and Dressings

Soup

- Chicken and Coconut Milk Soup with Galangal and Lemon Grass

Main Course

- Stir-Fried Chicken with Hot Basil Leaves
- Stir-Fried Pork and Ginger
- Steamed Sea Bass with Chili and Lemon Sauce
- Roasted Duck in Red Curry
- Stir-Fried Glass Noodles with Prawns
- Stir-Fried Kale with Oyster Sauce
- Fried Rice with Local Fish
- Steamed Jasmine Rice

Dessert

- Water Chestnut in Coconut Milk and Syrup
- Assorted Thai Desserts
- Ice Cream Station with Condiments
- Fresh Seasonal Fruits

THAI BUFFET LUNCH MENU C

Appetizer

- Crispy Rice Sheet Served with Minced Pork Sauce
- Deep-Fried Prawn in Wonton Sheet
- Spicy Mixed Fruit Salad
- Spicy Vermicelli Noodle Salad with Minced Chicken
- Salad Bar with Condiments and Dressings

Soup

- Fresh Turmeric Chicken Soup

Main Course

- Green Curry with Chicken
- Baked Seafood with Soya Sauce and Glass Noodles
- Steamed Sea Bass with Thai Herb Sauce
- Stir-Fried Chicken with Cashew Nuts and Dried Chili
- Pork Spareribs with Black Peppercorn Sauce
- Stir-Fried Vegetables with Oyster Sauce
- Fried Rice with Prawns
- Steamed Jasmine Rice

Dessert

- Seasonal Fresh Fruit
- Taro and Green Dumpling Sweet Coconut
- Assorted Thai Desserts
- Ice Cream Station with Condiments

THAI BUFFET LUNCH MENU

(MINIMUM 40 PERSONS)

THAI BUFFET LUNCH MENU D

Appetizer

- Fried Golden Bag with Shrimp
- Deep-Fried Fish with Green Mango Salad
- Spicy Pomelo Salad with Chocken
- Deep-Fried Fish Cake
- Salad Bar with Condiments and Dressings

Soup

- Vegetables in Shrimp Paste with Thai Herbs

Main Course

- Chicken in Massaman Curry
- Deep-Fried Fish with Sweet and Sour Sauce
- Stir-Fried Chicken with Cashew Nuts
- Stir-Fried Seafood with Chili Paste
- Pork Spare Rib with Chilli and Salt
- Stir-Fried Vegetables with Oyster Sauce
- Fried Rice with Seafood
- Steamed Jasmine Rice

Dessert

- Red Rubies in Sweet Coconut Milk
- Coconut Jelly
- Seasonal Fresh Fruit
- Ice Cream Station with Condiments

THAI BUFFET LUNCH MENU E

Appetizer

- Spicy Mixed Vegetable Salad with Chicken & Boiled Eggs
- Grilled Marinated Chicken Salad
- Deep-Fried Vegetables Spring Roll
- Crispy Fried Minced Pork on Toast
- Salad Bar with Condiments and Dressings

Soup

- Chicken in Spicy & Sour Soup with Lemon Grass

Main Course

- Stir-Fried Rice Noodle
- Chicken with Rich Red Curry Sauce
- Stir-Fried Squid with Yellow Curry Powder
- Deep-Fried Pork with Black Pepper and Garlic
- Steamed Fish with Spicy and Chili Sauce
- Stir-Fried Mixed Vegetable with Oyster Sauce
- Fried Rice with Seafood
- Steamed Jasmine Rice

Dessert

- Sweet Mango with Sticky Rice
- Assorted Thai Dessert
- Seasonal Fresh Fruits
- Cream Station with Condiments



INTERNATIONAL BUFFET LUNCH MENU



INTERNATIONAL BUFFET LUNCH MENU

(MINIMUM 40 PERSONS)

INTERNATIONAL BUFFET LUNCH MENU A

Appetizer

- Deep-Fried Calamari Ring with Mustard Mayonnaise
- Mix Grilled Vegetables Salad
- Potato Salad with Ham and Mayonnaise
- Grilled Beef 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

- Carrot Cream Soup

Main Course

- Grilled Beef with Roasted Rosemary and Carrot
- Grilled Sausages with Cauliflower Gratin
- Roasted Cajun Chicken on Herb and Lime
- Chicken with Rich Red Curry Sauce
- Steamed Sea bass Fish with Ginger, Spring Onion and Soya
- Stir-Fried Mixed Vegetable with Oyster Sauce
- Fried Rice with Seafood
- Steamed Jasmine Rice

Dessert

- Assorted Cake
- Assorted Thai Dessert
- Assorted Fresh Fruit
- Ice Cream with Condiment

INTERNATIONAL BUFFET LUNCH MENU B

Appetizer

- Vegetable Spring Roll
- Spicy Vermicelli Salad with Seafood
- Chicken and Tropical Fruit Salad with Horse Radish Dressing
- Grilled Chicken and Pesto Eliche Pasta 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 Tomato Soup with Fresh Basil

Main Course

- Pork and Mushroom Stew with White Wine
- Penne Pasta with Tomato Sauce and Parmesan
- Baked Potato with Butter
- Chicken in Massaman Curry
- Fried Fish with Three Flavor Sauces
- Stir-Fried Chicken with Cashew Nut
- Thai Style Fried Rice with Shrimp
- Steamed Jasmine Rice

Dessert

- Chocolate Crème Brulee
- Carrot Cake
- Assorted Fresh Fruit
- Ice Cream with Condiment

INTERNATIONAL BUFFET LUNCH MENU C

Appetizer

- Spicy Minced Chicken Salad
- Deep-Fried Corn Cakes Served with Plum Sauce
- Grilled Chicken and Pasta Salad
- Apple, Onion and Cashew Nuts 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

- Asparagus and Broccoli Cream Soup

Main Course

- Steamed Sea Bass Fillet with Tomato Caper Coulis
- Prosciutto Wrapped Chicken with Caponata
- Steamed Butter Vegetables
- Chicken in Green Curry and Eggplant
- Stir-Fried Pork with Ginger and Jelly Mushroom
- Stir-Fried Kale with Oyster Sauce
- Fried Rice with Crab
- Steamed Jasmine Rice

Dessert

- Assorted Thai Desserts
- Bread and Butter Pudding
- Fresh Tropical Fruit
- Ice Cream with Condiment

INTERNATIONAL BUFFET LUNCH MENU

(MINIMUM 40 PERSONS)

INTERNATIONAL BUFFET LUNCH MENU D

Appetizer

- Dee-Fried Chicken Finger with Tartar Sauce
- Seafood Salad Thai Style
- Grilled Mediterranean Vegetable with Balsamic Reduction
- Potato with Bacon 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 and Sour Seafood Soup

Main Course

- Pan-Fried Breaded Pork Topped with Tomato Oregano, Cream and Melted Mozzarella Cheese
- Lemon and Rosemary Oven-Roasted Chicken with Grilled Vegetables
- Pan-Fried Dory Fish with Tomatoes, Olives and Dill Sauce
- Baby Bean and Snow Pea with Tomato Sauce
- Thai Beef Tenderloin in Red Curry and Coconut Milk
- Stir-Fried Squid with Yellow Curry Powder
- Stir-Fried Vegetables with Oyster Sauce
- Steamed Jasmine Rice

Dessert

- Chocolate Cake
- Caramel Custard
- Fresh Tropical Fruit
- Ice Cream with Condiment



THAI FAMILY STYLE SET LUNCH MENU



THAI FAMILY STYLE SET LUNCH MENU

(MAXIMUM 40 PERSONS)

THAI FAMILY STYLE SET LUNCH MENU A

Appetizer

- Spicy Minced Chicken Salad
- Deep-Fried Corn Cakes Served with Plum Sauce

Soup

- Chicken Soup in Coconut Milk Flavored with Lemon Grass

Main Course

- Beef in Massaman Curry
- Stir-Fried Chicken with Cashew Nuts
- Steamed Fish with Spicy and Lime Sauce
- Steamed Jasmine Rice

Dessert

- Water Chestnut in Coconut Milk and Syrup

THAI FAMILY STYLE SET LUNCH MENU B

Appetizer

- Spicy Wing Bean Salad with Chicken
- Deep-Fried Shrimp Cake

Soup

- Spicy Seafood Soup with Hot Basil

Main Course

- Red Curry of BBQ Duck
- Stir-Fried Asparagus, Carrot, Shitake in Oyster Sauce
- Deep-Fried Sea Bass with Sweet and Sour Sauce
- Steamed Jasmine Rice

Dessert

- Assorted Thai Sweet

THAI FAMILY STYLE SET LUNCH MENU C

Appetizer

- Pomelo Salad with Prawn
- Deep-Fried Fish Cake

Soup

- Thai Style Hot and Spicy Soup with Prawns

Main Course

- Green Curry with Chicken
- Stir-Fried Seasonal Vegetables with Oyster Sauce
- Stir-Fried Sea Bass with Celery
- Steamed Jasmine Rice

Dessert

- Mango with Sticky Rice Roll and Vanilla Ice Cream

THAI FAMILY STYLE SET LUNCH MENU

(MAXIMUM 40 PERSONS)

THAI FAMILY STYLE SET LUNCH MENU D

Appetizer

- Spicy Green Mango Salad with Deep-Fried Sea Bass
- Crispy Vegetable Spring Roll
- Hot and Sour Seafood Soup

Main Course

- Steamed Fish with Thai Herb Sauce
- Sautéed Chicken with Black Pepper Sauce
- Sautéed Mixed Vegetable with Oyster Sauce
- Steamed Jasmine and Red Rice

Dessert

- Warm Banana in Coconut Milk

THAI FAMILY STYLE SET LUNCH MENU E

Appetizer

- Sweetened Chicken with Coriander
- Wrapped in Pandanus Leaves
- Papaya Salad

Soup

- Clear Soup with Squid Stuffed Minced Pork

Main Course

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

Dessert

- Seasonal Fruits with Ice Cream

THAI FAMILY STYLE SET LUNCH MENU F

Appetizer

- Deep-Fried Shrimp Spring Rolls
- Spicy Squid Salad with Red Shallots

Soup

- Minced Chicken Clear Soup with Vegetables

Main Course

- Thai Style Yellow Curry with Beef
- Stir-Fried Broccoli with Garlic and Oyster Sauce
- Stir-Fried Dory Fillet with Tamarind Sauce
- Steamed Jasmine Rice

Dessert

- Mango with Sticky Rice

THAI FAMILY STYLE SET LUNCH MENU

(MAXIMUM 40 PERSONS)

THAI FAMILY STYLE SET LUNCH MENU G

Appetizer

- Golden Cup with Minced Chicken
- Papaya Salad

Soup

- Seafood with Galangal in Coconut Milk Soup

Main Course

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

Dessert

- Warm Pumpkin in Coconut Milk

THAI FAMILY STYLE SET LUNCH MENU H

Appetizer

- Thai Spicy Salad with Grilled Australian Beef
- Fresh Vietnamese Spring Rolls with Prawns

Soup

- Thai Spicy and Sour Soup with Seafood

Main Course

- Grilled Chicken in Red Curry
- Deep-Fried Fish with Sweet and Chili Sauce
- Stir-Fried Thai Vegetable with Soya Sauce
- Steamed Jasmine Rice

Dessert

- Deep-Fried Bananas with Chocolate Dip on Top Ice Cream



WESTERN SET LUNCH MENU



WESTERN SET LUNCH MENU

(MAXIMUM 40 PERSONS)

WESTERN SET LUNCH MENU A

Appetizer

- Grilled Marinated Chicken Tenderloins, Baby Cos, Crisp Prosciutto and Parmesan Dressing

Main Course

- Oven Roasted Sea Bass Fillet, Asparagus Tips, Black Olives and Tomato Thyme Fondue

OR

- Grilled Pork Loin, Roasted Potato, Green Ratatouille and Peppercorn Sauce

Dessert

- Chocolate Brownie with Chocolate Sauce

WESTERN SET LUNCH MENU B

Appetizer

- Crisp Romaine Caesar Style, Creamy Dressing and Prawns Skewer

Main Course

- Rotisserie Grilled Chicken with Mashed Potato Served with Rosemary Sauce

OR

- Pan-Fried Sea Bass Fillet with Summer Mango Salsa and Baby Potato Salad

Dessert

- Sliced Tropical Fruit with Ice Cream

WESTERN SET LUNCH MENU C

Appetizer

- Pink Seared Tuna Salad

Main Course

- Baked Golden Snapper Fillet, Red and Green Peppers, Tomato and Caper Sauce

OR

- Grilled Pork, Fresh Tomato and Pesto Sauce

Dessert

- Baked Cheese Cake with Berry Sauce



WESTERN SET LUNCH MENU

(MAXIMUM 40 PERSONS)

WESTERN SET LUNCH MENU D

Appetizer

- Greek Salad with Feta Cheese

Main Course

- Grilled Pork Fillet with Crispy Potato Served with Mustard Cream Sauce
- OR
- Pan-Fried Sea Bass Fillet with Shrimp Sauce and Puree

Dessert

- Carrot Cake

WESTERN SET LUNCH MENU E

Appetizer

- Grilled Flack Salmon with Asparagus

Main Course

- Pan Seared Breast of Chicken Wild Mushroom Sauce and Roasted Potato
- OR
- Grilled Herb Marinated Pork Loin with Apple Mustard Sauce and Seasonal Vegetables

Dessert

- Tiramisu

WESTERN SET LUNCH MENU F

Appetizer

- Mixed Antipasti Italian Cold Cuts with Grilled Vegetables and Buffalo Mozzarella Tomato Salad

Main Course

- Grilled Phuket Fish on Green Basil Sauce, Pilaf Rice, Vegetable Medley
- OR
- Baked Chicken with Rosemary Potato and Grilled Vegetable

Dessert

- Italian Panna Cotta on Wild Berry Coulis



WESTERN VEGETARIAN SET LUNCH MENU



WESTERN VEGETARIAN SET LUNCH MENU

(MAXIMUM 40 PERSONS)

WESTERN VEGETARIAN SET LUNCH MENU A

Appetizer

- Grilled Mediterranean Vegetable with Balsamic Reduction

Main Course

- Pine Nut and Ricotta Ravioli, Pumpkin and Sage Cream Sauce and Toasted Hazelnut Crumbs

OR

- Baked Asparagus Frittata, Rustic Tomato Sauce, Shaved Parmesan and Truffle Oil

Dessert

- Home Style Baked Apple Pie and Ice Cream

WESTERN VEGETARIAN SET LUNCH MENU B

Appetizer

- Italian Foccacia and Lavash with Olive Oil

Main Course

- Stuffed Bell Pepper with Egg Plant and Zucchini Ragout

OR

- Mushroom Risotto

Dessert

- Refreshing Fruit Salad with Mint Leaves



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



Lorem