

Banqueting and Event

Information



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THE LAWN
(O U T D O O R)

Space: **120 sq.m** Maximum Capacity: **80** Highlight: ***Panoramic sunset views***



CANAPÉ MENU

Select 3 selections from below options

THB 299 nett per person per hour

Parma ham melon

Rock melon, wrapped with parma ham on crostini toast

Smoked salmon

Homemade smoked salmon with mustard dill dressing

Chicken Phad Gra Praow Vol-au-vent

*Spicy minced chicken with hot basil in
crispy breads and poached quail egg*

Pan seared scallop

Seared Scallops with Herb-Butter Pan Sauce on shell

Prawn cocktail

Grilled local prawn with cocktail dip

Vegetable wrap

Grilled bell pepper and mushroom, wrap in zucchini pesto sauce

Tomato mozzarella caprese

Fresh tomato with buffalo cheese

Mini croque-monsieur sandwich

Grilled ham and cheese sandwich

Thai style canapé

Pla goong grilled

Grilled prawn with chili paste dip

Goong sarong

Shrimp wrap with rice noodle

Duck cashew nut

Stir fried duck with cashew nut on toast

Deep fired golden bag

Vegetable wrap in rice noodle



THAI SET MENU

THAI SET MENU

THAI SET MENU 1 *THB 950 nett*

Appetizer

Crispy prawn money bags with plum sauce

Soup

Sour, spicy prawn soup with coriander

Hot Dish

Green curry with chicken

Wok-fried fish with coconut curry sauce

Fried mixed vegetables with oyster sauce

Steamed jasmine rice

Dessert

Sweet banana in pandanus syrup

Freshly brewed coffee or selection of Dilmah tea

THAI SET MENU 2 *THB 1100 nett*

Appetizer

Thai beef salad

Soup

Chicken and coconut soup

Hot Dish

Green curry with prawns

Wok-fried fish with hot basil leaves

Fried broccoli and yellow bean curd

Steamed jasmine rice

Dessert

Pumpkin custard

Freshly brewed coffee or selection of Dilmah tea

THAI SET MENU 3 *THB 1200 nett*

Appetizer

Mixed satay, shallots-cucumber relish and peanut sauce

Soup

Seafood soup in coconut milk

Hot Dish

Roasted duck curry

Wok-fried squid, chili oil and bell peppers

Fried green asparagus and mushrooms

Steamed jasmine rice

Dessert

Tropical fruits

Freshly brewed coffee or selection of Dilmah tea



**EAST MEETS WEST
SET
MENU**



EAST MEETS WEST SET MENU

EAST MEETS WEST SET MENU 1 *THB 1100 nett*

Appetizer

French bean salad served with smoked chicken breast, mushroom and balsamic dressing

Soup

Onion soup

Hot Dish

Roasted fresh white snapper fillet served with ratatouille, potato tart and pesto sauce

Or

Roasted pork loin with mushroom, served with potato gratin, cauliflower and green peppercorn sauce

Dessert

Green tea cake

Freshly brewed coffee or selection of Dilmah tea

EAST MEETS WEST SET MENU 2 *THB 1200 nett*

Appetizer

Bean sprout salad with marinated tuna fish

Soup

Tomato cream soup

Hot Dish

Grilled fillet of red snapper served with asparagus, baby carrot, baby corn and ginger sauce

Or

Roasted chicken breast served with carrot, zucchini and honey sauce

Dessert

Crème brulee with orange

Freshly brewed coffee or selection of Dilmah tea

EAST MEETS WEST SET MENU

EAST MEETS WEST SET MENU 3 *THB 1300 nett*

Appetizer

Tomato and fresh mozzarella salad with fresh basil

Soup

Asparagus cream soup

Hot Dish

Roasted duck breast served with polenta, mushroom, spinach and orange gravy

Or

Grilled sea bass fillet served with spaghetti 'Arrabiata' and basil pesto sauce

Dessert

Tiramisu cake

Freshly brewed coffee or selection of Dilmah tea

EAST MEETS WEST SET MENU 4 *THB 1350 nett*

Appetizer

Salad of house-smoked chicken, chilled cantaloupe, pistacho nuts, pommery mustard dressing

Soup

Light curry soup black tiger prawn tail

Hot Dish

Sesame-crushed beef sirloin, crabmeat-sweet corn croquette with spinach cream

Or

Grilled fillet of barramundi, potato and chives puree, artichokes, vegetable piperade

Dessert

Home-made sorbet

Freshly brewed coffee or selection of Dilmah tea

A close-up photograph of a cooked salmon fillet. The salmon is a vibrant orange-pink color, garnished with fresh green herbs, likely dill, and a slice of bright yellow lemon. The fillet is resting on a dark, textured surface, possibly a stone or metal plate, which is scattered with small white and red spices. In the background, a glass jar filled with golden oil is visible, along with a whole red tomato. The lighting is dramatic, highlighting the texture of the salmon and the freshness of the ingredients.

**INTERNATIONAL
BUFFET
MENU A**

INTERNATIONAL BUFFET MENU A

INTERNATIONAL BUFFET MENU A 1 *THB 1590 nett*

APPETIZERS

Seafood on ice
(Prawn, rock lobster, New Zealand mussel and blue crab)
Deep fried vegetable spring roll

SALAD

Romaine lettuce, salad mixed young leaves

CONDIMENT

Cherry tomatoes, cucumber, mixed olive, pickles cumber,
capper, crouton, bacon bites, parmesan, grated,
lemon, red onion chop

SAUCE

Horseradish sauce, caesar sauce, seafood sauce,
mustard dill sauce, aioli sauce, mayonnaise sauce,
balsamic dressing, olive oil and balsamic

THAI SALAD

Larb Gai (spicy chicken Thai salad)
Yam neua yang (beef salad with spicy sauce)

WESTERN SALAD

Smoked salmon mustard and dill sauce with condiment
Rock melon with Parma ham

SOUP

Tom yam goong (spicy prawns soup)

ROASTED CARVING TABLE

Australian beef steak, lamb leg

MAIN DISH

Corn on the cob
Mixed grilled vegetables
Potato gratin
Stir fried chicken with cashew nut
Fried rice with vegetable

SAUCE

Tamarind and shallot sauce, spicy seafood sauce, mint sauce,
green peppercorn sauce, Dijon mustard and teriyaki sauce

DESSERTS

Mango with sticky rice
Seasonal fresh tropical fruits
Assorted Thai sweets

INTERNATIONAL BUFFET MENU A 2 *THB 1590 nett*

APPETIZERS

Goong Sarong
(Deep fried shrimp wrap with rice noodle)
Deep fried vegetable spring roll

SALADS

Spicy minced pork salad with lemon juice,
basil and kaffir lime leaves
Spicy grilled beef salad with vegetables
Macaroni pasta with ham and cheese salad
Assorted cold cut, cherry tomato, cucumber,
olive, pickle cucumber, caper, crouton

SAUCE

Horseradish sauce, caesar sauce, seafood sauce,
mustard dill sauce, aioli sauce, mayonnaise sauce,
balsamic dressing, olive oil and balsamic

SOUP

Minestrone soup with garlic crouton

MAIN COURSE

Teriyaki beef with assorted vegetables
Fried chicken with malay spice
Pan fried snapper with lemon and thyme jus
Grilled pork loin with honey mustard sauce
Steamed rice

LIVE BBQ STATION

Prawn, rock lobster, calamari

DESSERTS

Crème brulee
Mango with sticky rice
Seasonal fresh tropical fruits



**INTERNATIONAL
BUFFET
MENU B**

INTERNATIONAL BUFFET MENU B

INTERNATIONAL BUFFET MENU B 1 *THB 2590 nett*

APPETIZER

Mixed garden salad
Caesar salad with condiments
New potato salad with bacon chips and sour cream
Fresh cucumber salad in yoghurt and dill dressing
Pasta with seafood and cheese salad

INSALATA CAPRESE

(Fresh sweet tomato, mozzarella cheese and pesto)

SOUP

Creamy lobster bisque

MAIN COURSE

Medallion of beef in red wine jus
River prawns "Themidor"
Roasted chicken breast with mushroom sauce
Roasted duck with orange sauce & vegetable
Leg of lamb with green peppercorn sauce
Sautéed potatoes with onion and paprika
Butter rice
Roasted beef tenderloin with green peppercorn

BBQ STATION

Prawn, squid, rock lobster, crab

CONDIMENT

Barbeque sauce, seafood sauce, mint jelly,
pepper sauce, fresh lemon

DESSERT

Apple pie with cinnamon
Apple tart
Coconut cream caramel
Seasonal fresh tropical fruits

INTERNATIONAL BUFFET MENU B 2 *THB 2590 nett*

APPETIZER

Seafood on ice
Boiled prawns, rock lobster, New Zealand mussel and blue crab
Norwegian smoked salmon with dill sauce

SALAD

Spicy minced pork salad with lemon juice,
basil and kaffir lime leaves
Spicy grilled beef salad with vegetables
Macaroni pasta with ham and cheese salad
German sausage and potato salad

SAUCE

Horseradish sauce, caesar sauce,
seafood sauce, mustard dill sauce, aioli sauce,
mayonnaise sauce, balsamic dressing,
olive oil and balsamic

SOUP

Minestrone soup with garlic crouton

MAIN COURSE

Teriyaki chicken with assorted vegetables
Fried beef with red wine sauce
Pan fried snapper with lemon and thyme jus
Grilled pork loin with honey mustard sauce
Sautéed vegetables
Coconut steamed rice

CARVING TABLE

Australian beef steak, lamb leg

CONDIMENT

Pepper corn sauce, Dijon mustard, barbeque sauce,
red wine sauce, seafood sauce

DESSERT

Cream brulee
Mango with sticky rice
Seasonal fresh tropical fruits

THAI
BUFFET
MENU



THAI BUFFET MENU

THAI BUFFET MENU 1

THB 1590 nett

APPETIZER

Roasted beef tenderloin salad with cucumber and cherry tomato
 Spicy minced chicken salad flavored with rice flour and mint leaves
 Deep fried shrimp cake
 Squid salad with thai herbs
 Deep fried minced pork on toast
 Spicy seafood salad with spring onion

SOUP

Spicy seafood soup with lemongrass and mushroom

MAIN COURSE

Peneang curry fish with coconut milk and kaffir lime leaves
 Fried pork with sweet & sour sauce
 Fried prawns with baby corn and straw mushroom in oyster sauce
 Deep fried beef with garlic, pepper and coriander leaves
 Fried rice with mixed vegetable

DEMONSTRATION

Grilled chicken Thai style
 Grilled pork loin Thai style

DESSERT

Mango with sticky rice and coconut cream
 Steamed sticky rice with banana filling
 Seasonal fresh tropical fruits

THAI BUFFET MENU 2

THB 1590 nett

APPETIZER

Crispy seafood with mango salad
 Grilled pork salad with Thai herbs and mint leaves
 Spicy minced chicken salad flavored with rice flour and mint leaves
 Pomelo salad with prawn and coriander
 Deep fried shrimp cake

SOUP

Spicy shrimp soup with lemongrass and cherry tomato

MAIIN DISH

Steamed fish with lemon sauce and chili
 Massaman chicken in coconut milk with sweet potato
 Fried prawns with hot basil leaves and garlic chili
 Stir fried beef with oyster sauce and straw mushroom
 Deep fried soft shell crab with garlic pepper
 Fried rice with egg

DEMONSTRATION

Phad Thai
 Grilled pork loin Thai style

DESSERT

Assorted Thai sweets
 Mango with sticky rice and coconut cream
 Seasonal fresh tropical fruits



COCKTAIL RECEPTION

THB 450 *nett*
per person per hour

Alcoholic cocktail

*Impiana sunset, Kata Noi sea view,
mojito, daiquiri*

THB 800 *nett*
per person 2 hours

THB 350 *nett*
per person per hour

Non-alcoholic cocktail

*Cinderella, lychee cooler,
virgin mojito, virgin pina colada*

THB 625 *nett*
per person 2 hours

**OPEN BAR
PACKAGE**



OPEN BAR PACKAGE

OPEN BAR 1 : STANDARD

THB 1250 nett /person /2 hours
THB 2250 nett /person /4 hours

Local beer

Singha beer

Spirit

Gordon's Gin, Bacardi rum, Stolichnaya vodka

Wine from Butler's best selection

Laurent Miquel Chardonnay Viognier, Sanguedoc, France
Laurent Miquel Cabernet Syrah, Languedoc, France

Local mineral water

Minere drinking water

Fruit juice

Orange juice, pineapple juice, mango juice, tomato juice,
apple juice, lemon juice

Soft drink

Coke, diet coke, sprite, soda water,
tonic water, ginger ale

OPEN BAR 2 : DELUXE

THB 1500 nett /person /2 hours
THB 2700 nett /person /4 hours

Aperitif

Campari, Pimm's No.1.

Local beer

Singha beer

Standard brand whisky

Johnny Walker Red Label, John Jameson, Jim Beam

Spirit

Gordon gin, Bacardi rum, Stolichnaya vodka

VSOP cognac

Remy Martin, Hennessy

Wine from Butler's best selection

Laurent Miquel Chardonnay Viognier, Sanguedoc, France
Laurent Miquel Cabernet Syrah, Languedoc, France

Imported and Local mineral water

Evian, Singha drinking water

Fruit juice

Orange juice, pineapple juice, mango juice, tomato juice,
apple juice, lemon juice

Soft drink

Coke, diet coke, sprite, soda water,
tonic water, ginger ale

OPEN BAR 3 : GRAND

THB 2000 nett /person /2 hours
THB 3600 nett /person /4 hours

Aperitif

Campari, Pimm's No.1, Martini

Imported and local beer

Heineken, San Miguel, Singha

Premium whisky

Johny Walker Black Label, Chivas Regal, Jack Daniel's

Spirit

Tanqueray gin, Havana 3 years rum , Absolute vodka

XO Cognac

Hennessy XO.

Wine from Butler's best selection

Laurent Miquel Chardonnay Viognier, Sanguedoc, France
Laurent Miquel Cabernet Syrah, Languedoc, France

Liqueurs

Drambuie, Kahlua, Cointreau

Imported and local mineral water

Perrier, Evian, Minere drinking water

Fruit juice

Orange juice, pineapple juice, mango juice,
tomato juice, apple juice, lemon juice

Soft drink

Coke, diet coke, sprite, soda water,
tonic water, ginger ale



EXTRA OPTIONAL BAR PACKAGE

THB 270 *nett*
per person per hour

Soft drink
Soft drinks: coke, diet coke, sprite,
soda water, tonic water, ginger ale

THB 8000 *nett*
per barrel

Draught beer (30 Litres)
Singha or Heineken

THB 350 *nett*
per person per hour

Fruit juice
Juices: orange juice, pineapple juice,
mango juice, tomato juice, apple juice,
lemon juice

THB 700 *nett*
per person per hour

Wine
Laurent Miquel Chardonnay Viognier, Sanguedoc,
France, Laurent Miquel Cabernet Syrah,
Languedoc, France

THB 450 *nett*
per person per hour

Local beers
Local beers: Singha beer

CORKAGE FEE

Whisky, spirit (standard brand) THB 800 nett per bottle
Whisky, spirit (premium brand) THB 800 nett per bottle
Wine THB 800 nett per bottle
Sparkling wine and Champagne THB 800 nett per bottle

BEVERAGE MENU

Aperitif	190	Tequila		Cool classics	280	Healthy Drinks	200
<i>Campari</i>		<i>Tres Magueyes Reposado</i>	220	<i>Black Russian dry martini</i>		Impiana Booster	
<i>Martini Extra Dry</i>		<i>El Toro</i>	220	<i>Caipirinha daiquiri</i>		<i>Ripe mango, green apple, sweet basil, ginger, honey</i>	
<i>Martini Bianco</i>		<i>Tequila sierra Reposado gold</i>	350	<i>Kamikaze long island tea</i>		Mango Energizer	
<i>Martini Rosso</i>		Scottish whiskey		<i>Margarita tequila sunrise</i>		<i>Pineapple juice, ripe mango, Mint leaves, ginger, honey</i>	
<i>Fernet Branca</i>		<i>Johnnie Walker Red Label</i>	200	<i>Screwdriver pina colada</i>			
<i>Pernod</i>		<i>Johnnie Walker Black Label</i>	200	<i>Sex on the beach Singapore sling</i>			
<i>Pimm's No. 1</i>		<i>Ballantine's</i>	200	Mocktail	200	Freshly Brewed Coffee (hot or iced)	
Liqueurs	190	<i>Chivas Regal</i>	280	<i>Cinderella</i>		<i>Americano</i>	120
<i>Amarretto</i>		Irish whiskey	240	<i>Shirley temple</i>		<i>Espresso</i>	120
<i>Benedictine D.O.M.</i>		<i>John Jameson</i>		<i>Strawberry banana colada</i>		<i>Cappuccino</i>	140
<i>Drambruie</i>		Canadian whisky	240	<i>Virgin mojito</i>		<i>Café Latte</i>	140
<i>Cointreau</i>		<i>Canadian Club</i>		<i>Virgin pina colada</i>		<i>Mocha</i>	140
<i>Galliano</i>		Bourbon whiskey	240	Chilled fruit juices	220	Selection of Tea	120
<i>Grand Marnier</i>		<i>Jack Daniel's</i>		<i>Guava juice</i>		<i>English breakfast tea</i>	
<i>Kahlua</i>		<i>Jim Beam</i>		<i>Coconut juice</i>		<i>Earl grey tea</i>	
Cognac & Armagnac VSOP	280	<i>Wild Turkey</i>		<i>Orange juice</i>		<i>Darjeeling tea</i>	
<i>Camus</i>		<i>Southern Comfort</i>		<i>Pineapple juice</i>		<i>Green tea with jasmine</i>	
<i>Remy Martin</i>		Beers		<i>Lime juice</i>		<i>Pure peppermint tea mint tea</i>	
<i>Hennessy Martell</i>		<i>Chang</i>	140	<i>Apple juice</i>		Sparkling water	
XO	650	<i>Singha</i>	160	<i>Young coconut</i>		<i>Perrier 330 ml</i>	160
<i>Camus</i>		<i>Heineken</i>	160	Blended fruit juices	220	<i>San Pellegrino 1L</i>	220
<i>Remy Martin</i>		<i>Chalawan (Phuket craft beer)</i>	190	<i>Watermelon</i>		Soft Drinks	100
<i>Martell Cordon Bleu</i>				<i>Pineapple</i>		<i>Coke</i>	
<i>Hennessy</i>				<i>Mango</i>		<i>Diet Coke</i>	
Eaux de Vie	320	Cocktails	295	Milk shakes and smoothies	220	<i>Sprite</i>	
<i>Calvados Daron XO Grappa Blanca</i>		 Impiana sunset		<i>Strawberry</i>		<i>Tonic water</i>	
Gin	220	<i>Havana, light rum, orange curacao, lime juice, pineapple juice, orange Juice, grenadine</i>		<i>Vanilla</i>		<i>Soda water</i>	
<i>Gordon Bombay Tanqueray</i>		 Kata Noi sea view		<i>Chocolate</i>		<i>Ginger ale</i>	
Rum		<i>Gin, citrus liqueur, blue curacao, lime juice, sprite</i>		<i>Banana</i>		Still water	
<i>Bacardi Cachaca Havana Club 3-year</i>	220	 Cosmopolitan		<i>Mango</i>		<i>Evian 500 ml</i>	120
<i>Plantation Jamaica</i>	300	<i>Vodka, citrus liqueur, fresh lime, cranberry juice</i>				<i>Minere 600 ml</i>	100
<i>Pampero Aniversario</i>	350	 Mai Tai				<i>Singha 500 ml</i>	70
Vodka		<i>Havana, light rum, orange curacao, orange juice, pineapple juice, lime juice grenadine</i>					
<i>Stolichnaya</i>	220	 Mojito					
<i>Absolute</i>	220	<i>Havana, fresh lime, brown sugar, mint leaves, soda water</i>					
<i>Grey Goose</i>	320						

WINE LIST

Champagne and Sparkling

<i>Dom Perignon Vintage Brut 2006</i>	25,000
<i>Moët Chandon Imperial Brut</i>	9,500
<i>Veuve Clicquot Brut</i>	9,200
<i>Lombard & Cie de Brut</i>	6,400
<i>Pop Song Sauvignon Blanc</i>	1,800
<i>Prosecco Follardor D.O.C.</i>	1,700
<i>Opera Prima Brut</i>	1,350
<i>Opera Prima Moscato</i>	1,350
<i>Opera Prima Pink Moscato</i>	1,350

White

<i>Babich Marlborough Sauvignon Blanc</i>	4,500
<i>Crane Lake Gewurztraminer, California</i>	1,650
<i>Trewa Chardonnay, Rapel Valley</i>	1,400
<i>Bosch Kloof Chardonnay</i>	2,300
<i>Bosch Kloof Cabernet Sauvignon</i>	2,600
<i>Oyster Bay Sauvignon Blanc</i>	3,900

Red

<i>Babich Marlborough Pinot Noir</i>	4,900
<i>The Vines Shiraz Cabernet Merlot</i>	1,700
<i>Talamanca Cabernet Sauvignon</i>	1,600
<i>Trewa Cabernet Sauvignon, Rapel Valley</i>	1,400
<i>Taras Shiraz Bin 421</i>	1,600
<i>Taras Cabernet Sauvignon Bin 383</i>	1,500
<i>Music by D'ria Shiraz Cabernet Sauvignon Merlot</i>	1,600

Rose

<i>Stony Cape Syrah Rose</i>	2,000
<i>Cotes de Provence, Domaine Houchart Rose</i>	1,800
<i>Estrella White Zinfandel</i>	1,600

Butler's best selection

<i>Verdicchio Dimateellica Terredi Valbona</i>	1,700
<i>Villa Martina Pinot Grigio</i>	1,700
<i>San Elias Sauvignon Blanc, Central Valley</i>	1,700
<i>Slent Chenin Sauvignon Blanc, Paarl</i>	1,700
<i>Laurent Miquel Chardonnay Viognier, Languedoc</i>	1,700
<i>Laurent Miquel Chardonnay Viognier, Languedoc</i>	1,700

Red

<i>Longo chaiti</i>	1,900
<i>Laurent Miquel Cabernet Syrah, Languedoc</i>	1,700
<i>Slent Pinotage Shiraz, Paarl</i>	1,700

Wine by glass

White

<i>Laurent Miquel Chardonnay Viognier, Languedoc</i>	350
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Red

<i>Laurent Miquel Cabernet Syrah, Languedoc</i>	350
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+66 76 330 770

impiana private villas kata noi

pornpan.saetan@impiana.com

phuketprivatevillas.impiana.com.my

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Private Villas

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