



Catering *Menu*



Set Menu

Royal Thai Set Menu

THB 2,000 net / per set

APPETIZERS

Goong Sa-Roong

Deep Fried Wrapped Shrimp with Noodle

Satay Gai

Grilled Marinated Chicken Skewer with Peanut Sauce

TO SHARE MAIN COURSE

Geng-Poo-Sen-Mee

Crab Meat Curry, Vermicelli Noodle

Khao Suay

Steamed Jasmine Rice

DESSERT

Thai Pumpkin Custard

Coconut Milk, Chicken Egg and Pandanus Leaf

Khao Newao Mamuang

Yellow Mango Ripe with Sweet Sticky Rice and Coconut Sauce

Diavolo Set Menu

THB 3,000 net / per set

APPETIZERS

Smoked Salmon and Fresh Coconut Tartare

MAIN COURSE

Australian Premium Beef Tenderloin & Foie Gras

Cauliflower Cream, Plum Jus, Potato Rissolle, Garden Salad

DESSERT

Classic Apple Tart with Vanilla Ice Cream, Pandanus Coulis

Paresa Feast Set Menu

THB 4,000 net / per set

APPETIZERS

Bluefin Tuna Tataki

SOUP

Coconut Chicken Broth

MAIN COURSE

Prawn Ravioli, Saffron infused Bisque

Lamb Loin, Grilled Vegetable Roulade in Filo, Burnt Cauliflower Cream, Thyme Jus

DESSERT

Baked Banana Cheese Cake & Caramelized Banana & Raspberry Sorbet

All prices are in Thai baht and inclusive of 10% service charge and 7% government tax.





Buffet *Menu*

Talung Thai Buffet

THB 2,500 net / person

SALAD

Salad Bar 'Make Your Own' Salad Accompanied with a Selection of Homemade Dressing

Yam Toa Ploo - *Spicy Wing Bean Salad with Shrimp, Chicken and Chili Paste*

Yam Yai - *Spicy Salad with Chicken Sausage, Mince pork, Shrimp, Boiled Egg and Fresh Chili*

APPETIZERS

Tod Man Pla - *Thai Fish Cake with Red Curry and String Bean*

LIVE COOKING

Som Tum - *Spicy Fresh Green Papaya Salad with Condiment*

Pak Tod - *Deep Fried Mixed Vegetable Tempura*

LIVE BARBECUE STATION

Marinated Chicken Thigh with Thai Herb / Marinated Pork with Coriander

Marinated Thai Beef Tenderloin with Garlic / Marinated Local Fish in Banana Leaf

SIZZLING GOURMET CLAY POTS

Pad Cha Hoy - *Stir Fried Local Mussel and Clams with Fresh Chili, Sweet Basil and Kaffir Lime Leaf*

Ka Na Moo - *Stir Fried Young Green Kale with Crispy Pork Belly*

Nue Pad King - *Wok Fired Thai Beef Tenderloin with Ginger, Black Jelly Mushroom and Red Chili*

Pad Pak - *Wok Fried Asian Vegetable with Oyster Sauce*

Khao Pad Gai - *Chicken Fried Rice with Tomato, Onion and Spring Onion*

Khao Suay - *Steamed Jasmine Rice*

CARVING STATION

Pla Ob Kua - *Salt Baked Sea Bass with Spicy Seafood Sauce*

Moo Krob - *Crispy Golden Pork Belly with Soya Sauce*

DESSERT

Sweet Thai Dessert / Banana in Coconut Milk / Assorted Mini Tart

Seasonal Fresh Fruit

All prices are in Thai baht and inclusive of 10% service charge and 7% government tax.

International Gourmet Buffet

THB 3,500 net / person

THAI SALAD

Yam Nue Yang

Grilled Spicy Thai Beef Tenderloin Salad, Cucumber and Fresh Chili

Yam Som O

Spicy Pomelo Salad with Chili Paste, Mince Pork, Boiled Egg and Shrimp

Yam Kha Nom Jeen

Spicy Fresh Rice Noodle Salad with Chicken Sausage, Long Bean and Chili

GREEN CORNER

Grilled Eggplant, Zucchini, Bell and Goat Cheese with Balsamic, Buffalo Mozzarella Cheese, Kalamata Olive & Cherry Tomatoes with Fresh Basil and Olive Oil

“Make Your Own” Salad Accompanied with a Selection of Homemade Dressing

APPETIZER

Tomato Bruschetta

Selection of Cold Cut with Garlic Focaccia Bread

SIMMERING SOUP

Tom Yam Ta-Lay

Spicy and Sour Soup with Seafood and Aromatic Thai Herb

SEAFOOD BOUILLABAISSÉ

Pita Bread, Ciabatta, Lavash, Olive Oil, Balsamic and Butter

LIVE COOKING

Som Tum

Spicy Fresh Green Papaya Salad with Condiment

Tod Man

Deep Fried Mince Fish with Red Curry and Sweet Chili Dip

Por Pia Sod

Fresh Vegetable Spring Roll with Thai Coriander and Hoy Sin Sauce

LIVE BARBECUE STATION

Marinated Chicken Thigh with Thai Herb / Marinated Pork with Coriander

Marinated Thai Beef Tenderloin with Garlic / Marinated Local Fish in Banana Leaf

Tiger Prawn / Rock Lobster / Mussel

SIZZLING GOURMET CLAY POTS

Pla Kra pong Pad Prik Thai

Wok Tossed Sea Bass with Green Peppercorn, Sweet Basil and Spring Onion

Gang Ped

Roasted Duck with Red Curry, Grape, Pineapple, Rambutan, Sweet Basil and Coconut Milk

Poo Nim Pad Pong Kari

Stir Fried Soft Shell Crab with Egg, Curry Powder, Chili Paste and Spring Onion

Pad Pak Ruam

Wok Fried Mixed Vegetable in Oyster Sauce

Khao Pad Moo

Pork Fried Rice with Tomato, Onion and Spring Onion

Honey Glazed Barbecue Pork Spare Rib

Pasta Pomodoro / Meat Sauce Garlic Prawn Pizza

CARVING STATION

Roasted Australian Beef Striploin with Mustard and Peppercorn

Roasted Pork with Crackling with Apple Sauce

Roasted Marinated Whole Chicken with Aromatic Thai Herb

DESSERT

Assorted Mini Tart / Vanilla Choux Cream

Mango with Sticky Rice / Assorted Thai Sweet / Seasonal Fresh Fruit

International Seafood Deluxe Buffet

THB 6,000 net / person

SELECTION OF TAPAS

Tomato Bruschetta / Pulled Pork Nacho
Avocado Burrito / Mexican Taco with Chili Con Carne

COLD STATION

Imported Fresh Oyster with Condiment
House Smoked fish, Caper, Red Onion, Cheese and Rocket
Poached Prawn Cocktail and Lemon Aioli, Lemon and Lime Wedges

SIMMERING SOUP

Poh - Tak Spicy and Sour Clear Soup with Seafood and Aromatic Thai Herb

SEAFOOD BOUILLABAISSE

Pita Bread, Ciabatta, Lavash, Olive Oil, Balsamic and Butter

HOT SELECTION

Pasta Pomodoro
Clams and Black Mussel in Garlic Butter Wine Sauce
Glazed Pork Spare Rib with Crispy Sweet Potato
Lemon & Black Pepper Sea Bass Fillet with Garlic Fries
Butter Mash Potato and Roasted Potato
Steamed Vegetable and Wok Asian Vegetable with Oyster Sauce
Crab Meat Fried Rice / Steamed Jasmine Rice

ANDAMAN SEAFOOD ON ICE

(Prawn, Blue Crab, Squid, Phuket Oyster)

JAPANESE FOOD CORNER

Assorted Sushi Rolls and Fresh Fish Cut Include Salmon and Tuna
Condiments of Wasabi, Soy Sauce, Pickled Ginger, Japanese Salad

LIVE BARBECUE STATION

Marinated Local Fish in Banana Leaf / Marinated Squid with Garlic
Tiger Prawn / Rock Lobster / Mussel
(Seafood Sauce, Shallot Vinegar and Lemon)

CARVING STATION

Roasted Prime Rib with Red Wine Jus and Dejon Mustard
Roasted Leg of Lamb with Mint Sauce
Roasted Marinated Whole Chicken with Aromatic Thai Herb
Crispy Roasted Pork Belly with Seafood Sauce

DESSERT

Assorted Mini Tart / Cheese Cake / Assorted Mousse / Assorted Thai Sweet / Mango with Sticky Rice
Seasonal Fresh Fruit and Vanilla Ice Cream

Terms and Conditions

- Set menu dinner reception is available for a maximum of 80 guests
- Buffet dinner available for a minimum of 35 adult guests.
- Children between 5 - 12 years charged at 50% of adult price
- Only 1 set menu per event.





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P A R E S A

Beverage Package Selections

CELEBRATE IN STYLE ON YOUR SPECIAL DAY

Virgin Open Bar

1 - hour	THB 600++ per person
2 - hour	THB 1,200++ per person
3 - hour	THB 1,600++ per person
For 4 - hour onwards, incremental of THB 400++ per person per hour applies.	

Standard Open Bar

1 - hour	THB 750++ per person
2 - hour	THB 1,500++ per person
3 - hour	THB 2,100++ per person
For 4 - hour onwards, incremental of THB 550++ per person per hour applies.	

Classic Open Bar

1 - hour	THB 1,050++ per person
2 - hour	THB 1,900++ per person
3 - hour	THB 2,700++ per person
For 4 - hour onwards, incremental of THB 700++ per person per hour applies.	

Premium Open Bar

1 - hour	THB 1,350++ per person
2 - hour	THB 2,500++ per person
3 - hour	THB 3,500++ per person
For 4 - hour onwards, incremental of THB 1000++ per person per hour applies.	

Luxury Open Bar

1 - hour	THB 2,800++ per person
2 - hour	THB 5,600++ per person
3 - hour	THB 8,100++ per person
For 4 - hour onwards, incremental of THB 2,200++ per person per hour applies.	

Corkage Fee THB 1,000++ per bottle

Prices are subject to applicable Government Tax 7% and Service Charge 10%

Virgin Open Bar

Non-Alcoholic Cocktails

Virgin Mojito
Virgin Pina Colada
Lime Lemongrass Iced Tea

Fruit Juice

Orange, Apple, Pineapple Juice

Soft Drink

Coca Cola/Coke
Sprite, Fanta Orange, Soda Water

Standard Open Bar

Local Beer

Singha, Leo, Chang Beer

Fruit Juice

Orange, Apple, Pineapple Juice

Soft Drink

Coca Cola/Coke
Sprite, Fanta Orange, Soda Water

Classic Open Bar

House Wine

Paresa Selection Sparkling Wine
Paresa Selection White Wine
Paresa Selection Red Wine

Local Beer

Singha, Leo, Chang Beer

Fruit Juice

Orange, Apple, Pineapple Juice

Soft Drink

Coca Cola/Coke
Sprite, Fanta Orange, Soda Water

Premium Open Bar

House Wine

Paresa Selection Sparkling Wine
Paresa Selection White Wine
Paresa Selection Red Wine

Local Beer

Singha, Leo, Chang Beer

Spirits

Vodka - Smirnoff
Gin - Beefeater
Rum - Pampero Blanco
Whisky - Johnnie Walker Red Label
Tequila - Olmeca

Fruit Juice

Orange, Apple, Pineapple Juice

Soft Drink

Coca Cola/Coke
Sprite, Fanta Orange, Soda Water

Luxury Open Bar

House Wine

Paresa Selection Sparkling Wine
Paresa Selection White Wine
Paresa Selection Red Wine

Local Beer

Singha, Leo, Chang Beer

Spirits

Vodka - Belvedere
Gin - Tanqueray
Rum - Bacardi
Whisky - Johnnie Walker Red Label
Tequila - Don Julio Reposado

Fruit Juice

Orange, Apple, Pineapple Juice

Soft Drink

Coca Cola/Coke
Sprite, Fanta Orange, Soda Water