



PHUKET SURIN BEACH



EVENT CATERING

Planning for a celebration party, corporate outing, meeting, exhibition or your special wedding day we can assure you that we have a dedicated team of food and beverage professionals to meet all your catering needs from local authentic Thai cuisine, Italian, International, Indian, Asian and Middle East delights, array of seafood in which Phuket is famous for, we have all your dietary and tastes covered.

Whether it is a set dining menu of Chef's signature cuisine, family sharing sets to live action cooking stations, buffets for lunch, dinner, or a gala themed evening our dedicated team of culinary experts and event planners will ensure your catering experience is memorable.

Our menus in this proposal have been curated to assist in providing you with food directions, inspiration and themes, options in which we are totally flexible to customize and meet your requirements or budget.

We look forward to welcoming you and your guests for an unforgettable event experience and a memorable food and beverage experience at **Holiday Inn Resort Phuket Surinn Beach**

Yours in hospitality,

A handwritten signature in black ink, appearing to read 'Stacey Walton'.

Stacey Walton
Vice President – Food & Beverage
Destination Hospitality Management

AUTHENTIC LOCAL THAI CUISINE



- A. 3 Appetizer, 1 soup, 3 main courses, 2 desserts THB 700++ per person**
- B. 3 Appetizer, 1 soup, 4 main courses, 3 desserts THB 950++ per person**
- C. 4 Appetizer, 2 soups, 4 main courses, 3 desserts THB 1,000++ per person**
- D. 5 Appetizer, 2 soups, 5 main courses, 4 desserts THB 1,300++ per person**

All Prices are listed in Thai Baht and are subject to a 10% service charge and applicable government tax

AUTHENTIC LOCAL THAI CUISINE

Appetizer

- Spicy Seafood Salad
- Spicy Chicken Salad with Thai Herbs ลาบไก่
- Spicy Pork Salad with Thai Herbs ลาบหมู
- Thai Papaya Salad ส้มตำ
- Triple Crisp & Spicy Seafood Salad ยำสามกรอบ
- Roasted Pork Spicy Salad ยำหมูย่าง
- Thai Spicy Glass Noodle Salad ยำวุ้นเส้น
- Grilled Pork Neck Salad ยำคอหมูย่าง
- Grilled Beef Rump Spicy Salad ยำเนื้อย่าง
- Pomelo Salad ยำส้มโอ
- Fried Fish Cake ทอดมันปลา
- Fried Vegetable Spring Rolls ปอเปี๊ยะทอด
- Crispy Cat Fish Salad ยำปลาตุ๋นฟู
- Prawn Cake ทอดมันกุ้ง
- Wonton with Crab Meat ปูกระเบื้อง
- Chicken Satay สะเต๊ะไก่

Soup

- Thai Spicy Coconut Chicken Soup ต้มยำไก่
- Hot and Spicy Shrimp Soup ต้มยำกุ้ง
- Hot and Spicy Seafood Soup ต้มยำทะเล
- Spicy Pork Spear Rib Soup ต้มแซ่บซี่โครงหมู
- Clear Minced Chicken Soup with Tofu แกงจืดเต้าหู้ไก่สับ
- Clear Vegetable Soup with Holy Basil แกงเลียงผักรวม

Main course

- Stir-fried Mixed Seafood in Yellow Curry Powder ทะเลผัดผงกะหรี่
- Stir fried Seafood with Spicy Holly Basil ผัดซีเมากะเล
- Southern Thai Style Curry with Beef, Peanut & Potato มัสมั่นเนื้อ
- Stir fried Mixed Vegetable with Oyster Sauce ผัดผักรวมน้ำมันหอย
- Thai Style Stir-fried Noodles with Chicken ผัดไทยไก่
- Stir fried Chicken with Cashew Nuts ไก่ผัดเม็ดมะม่วง
- Stir-fried Pork in Black Pepper Sauce หมูผัดพริกไทดำ
- Stir-fried Beef in Black Pepper Sauce เนื้อผัดพริกไทดำ
- Red Curry Smoked Duck แกงเผ็ดเป็ดย่าง
- Sweet & Sour Fish with Vegetable ปลาเปรี้ยวหวาน
- Green Curry with Pork แกงเขียวหวานหมู
- Green Curry with Chicken แกงเขียวหวานไก่
- Pork Panang curry พะแนงหมู
- Chicken Panang curry พะแนงไก่

Dessert

- Thai Jelly Selection วุ้นต่างๆ
- Mango Sticky Rice ข้าวเหนียวมะม่วง
- Ice Cream with Condiments ไอศกรีมทรงเครื่อง
- Water Chestnut in Coconut Milk ทับทิมกรอบ
- Pumpkin in Coconut Milk บวชผักทอง





**CHEFS
TABLE**

SIGNATURE LOCAL CUISINE



SIGNATURE INTERNATIONAL CUISINE

SELECT YOUR PREFERRED DINNER MENU

- A. 3 Appetizer, 1 soup, 3 main courses, 2 desserts THB 900++ per person
- B. 3 Appetizer, 1 soup, 4 main courses, 3 desserts THB 1,150++ per person
- C. 4 Appetizer, 2 soups, 4 main courses, 3 desserts THB 1,200++ per person
- D. 5 Appetizer, 2 soups, 5 main courses, 4 desserts THB 1,500++ per person

*International buffet includes Salad Bar & Fresh Cut Seasonal Fruits
*** Vegetarian dishes can be prepared on request****

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SIGNATURE INTERNATIONAL CUISINE

Appetizer

- Selection of Mix Bruschetta
- Salmon Marinated with Orange and Dill
- Cherry Mozzarella and Tomato Skewer
- Roast Marinated Bell Pepper
- Zucchini Marinated

Soup

- Tomato Soup
- Cauliflower Soup
- Potato & Leek Soup
- Creamy Sweet Corn Soup

Main course

- Spinach Gratin
- Beef Stroganoff
- Grilled Pork with Mediterranean Herbs
- Beef Bourguignon
- Grilled Sea bass with Tomato, Olives and Capers
- Vegetable Lasagna
- Veal Ossobucco Braised in Red Wine
- Slow Cooked Lamb Shoulder
- Pan Seared Sea bass with Creamy Lemon Sauce
- Garlic - Mashed Potato
- Roast Chicken Breast with Tomato
- Duck Confit (Roast Duck Leg)
- Roast Pork Loin with Mustard Sauce

Dessert

- White Strawberry Tiramisu
- Crème Brûlée
- Brownie
- Panna Cotta
- Chocolate Mousse

- Eggplant Marinated
- Italian Cold Cut and Cheese Selection
- Caprese
- Steamed Shrimp Lemon Dip Soup

- Chicken Veloute Soup
- Green Asparagus Soup
- Roast Beef Soup

- Sautéed Mixed Vegetable
- Sautéed Vegetable with Fresh Herbs
- Grilled Sausages with Sauerkraut
- Pork Loin with Mushroom Cream
- Slow Cooked Pork Neck with Leek
- Stir-fried Seafood with Lemon & Garlic
- Potato Gratin
- Pan Seared Sea bass with Tomato Salsa
- Cauliflower Mornay
- Roast Chicken Breast with Cream Sauce
- Sautéed Spinach with Cheese
- Grilled Vegetable with Garlic Butter
- Duck Breast with Orange

- Chocolate Crumble
- Sautéed Apples with Spiced Mascarpone
- White Chocolate Mousse
- Brownie, Mint Mousse, Chocolate Chips
- Yogurt Berry Smoothie





SIGNATURE WESTERN CUISINE & SEAFOOD BBQ

MENU SELECTIONS

- A. 3 Appetizer, 1 soup, 3 main courses, 2 desserts THB 1,550++ per person
- B. 3 Appetizer, 1 soup, 4 main courses, 2 desserts THB 1,700++ per person
- C. 4 Appetizer, 2 soups, 4 main courses, 3 desserts THB 1,850++ per person
- D. 5 Appetizer, 2 soups, 5 main courses, 4 desserts THB 2,150++ per person

BBQ Seafood Station includes Shrimp, Squid, Blue Crab
สเตอชั่นอาหารทะเล ประกอบด้วย กุ้ง ปลาหมึก ปูม้า

****** Vegetarian dishes can be prepared on request******
รายการตัวไหนอยากให้เป็นมังสวิรัติ สามารถแจ้งได้

SIGNATURE WESTERN CUISINE & SEAFOOD BBQ

Appetizer

- Selection of Mix Bruschetta
- Salmon Marinated with Orange and Dill
- Cherry Mozzarella and Tomato Skewer
- Roast Marinated Bell Pepper
- Zucchini Marinated

Soup

- Tomato Soup
- Cauliflower Soup
- Potato & Leek Soup
- Creamy Sweet Corn Soup

Main course

- Spinach Gratin
- Beef Stroganoff
- Grilled Pork with Mediterranean Herbs
- Beef Bourguignon
- Grilled Sea bass with Tomato, Olives and Capers
- Vegetable Lasagna
- Veal Ossobucco Braised in Red Wine
- Slow Cooked Lamb Shoulder
- Pan Seared Sea bass with Creamy Lemon Sauce
- Garlic - Mashed Potato
- Roast Chicken Breast with Tomato
- Duck Comfit (Roast Duck Leg)
- Roast Pork Loin with Mustard Sauce

Dessert

- White Strawberry Tiramisu
- Crème Brûlée
- Brownie
- Panna Cotta
- Chocolate Mousse

- Eggplant Marinated
- Italian Cold Cut and Cheese Selection
- Caprese
- Steamed Shrimp Lemon Dip Soup

- Chicken Veloute Soup
- Green Asparagus Soup
- Roast Beef Soup

- Sautéed Mixed Vegetable
- Sautéed Vegetable with Fresh Herbs
- Grilled Sausages with Sauerkraut
- Pork Loin with Mushroom Cream
- Slow Cooked Pork Neck with Leek
- Stir-fried Seafood with Lemon & Garlic
- Potato Gratin
- Pan Seared Sea bass with Tomato Salsa
- Cauliflower Mornay
- Roast Chicken Breast with Cream Sauce
- Sautéed Spinach with Cheese
- Grilled Vegetable with Garlic Butter
- Duck Breast with Orange

- Chocolate Crumble
- Sautéed Apples with Spiced Mascarpone
- White Chocolate Mousse
- Brownie, Mint Mousse, Chocolate Chips
- Yogurt Berry Smoothie





INDIAN & MIDDLE EASTERN CUISINE

Traditional Hummus (v)

Served with olive oil, parsley, pita bread and cucumber tomato salad.

Tabbouleh Salad (v)

Bulgur, parsley, mint, green onion, cucumber, and tomato

Chicken Kofta

Served in pita bread, hummus, cucumber, and tomato.

Joe Kools Shawarma

Marinated chicken served in pita bread with lettuce, tomato, onion, and yoghurt sauce.

Crispy Fish Schnitzel

Breaded fish fillet served with mixed green salad and lemon wedges.

Authentic Chicken Biryani

Indian baked Basmati rice with marinated chicken and fragrant spices

Vegetarian Dal (v)

Aromatic Indian bean curry served with steamed rice, cucumber, and tomato salad.

Chicken Tikka Masala

Succulent pieces of chicken marinated in a rich, creamy, and fragrant masala sauce

Paneer Butter Masala (v)

Delicious and creamy butter paneer in an Indian fused masala sauce

Side Dishes

Traditional plain naan bread

Garlic naan bread

Pappadums with chutney & mint yoghurt



INDIAN WEDDING MENU



We are highly experienced in the planning and organising of Indian Weddings for more than a decade at Holiday Inn Resort Phuket Surin Beach. In our experience there is no menu the same as we customise to suit each of the celebration events taking place as well as the personal tastes of the bride, groom, and their guests.

We also appreciate that during the celebrations wedding couples like to have a mix, blend, or fusion with local dishes for their guests to experience a “Taste of Thailand” and middle eastern twists. We always welcome and can arrange children’s menus as we are the number one family resort in Thailand. Planning your special occasion requires attention to every detail and need a starting point so that our menu selections presented here are totally flexible.



EXPERIENCE AUTHENTIC INDIAN CUISINE

Presented by
Executive Chef Krisha Chandra

Originally from Uttarakhand, India Chef KC mastered the art of authentic Indian cuisine with Holiday Inn Resort Phuket Surin Beach having worked at some of our leading International hotels and restaurants. His wealth of experience in catering for private guests, groups and weddings will ensure that you experience the most memorable occasion. Chef KC uses authentic recipes and ingredients that have been used for generations and enjoys cooking in Thailand with its abundance of fresh produce, herbs and spices. I look forward to preparing your desired menu for your special occasion.

Krisha Chandra
Executive Chef de Cuisine

MENU SELECTION

- 3 Appetizer, 1 soup, 3 main courses, 1 Live Station, 2 desserts THB 800++ per person
- B. 4 Appetizer, 1 soup, 4 main courses, 2 Live Stations, 3 desserts THB 950++ per person
- C. 5 Appetizer, 2 soups, 5 main courses, 2 Live Stations, 4 desserts THB 1,100++ per person
- D. 6 Appetizer, 2 soups, 6 main courses, 3 Live Stations, 5 desserts THB 1,400++ per person

**** Every Indian buffet includes Salad Bar & Assorted Naan ****

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INDIAN WEDDING MENU

Non-Vegetarian

Appetizer

- Grilled Chicken Salad
- Tandoori Chicken Tikka
- Amritsar Fish Fried
- Thai Green Papaya Salad
- Deep-fried Fish with Mango Salad
- Thai Minced Chicken Salad
- Malai Tikka
- Prawn Achari Tikka
- Spicy Pomelo Salad
- Chicken Haryali Tikka
- Prawn Chilli Garlic
- Panner Achari Tikka

Soup

- Spicy and Sour Curry Soup with Vegetables
- Gosht Shorba (Spicy Meat Soup)

Main Course

- Fried Fish with Sweet Chili Sauce
- Butter Chicken
- Chicken Biryani with Mix Raita
- Paneer Butter Masala
- Fried Fish with Sweet Chili Sauce
- Corn and Palak Lasooni Moong Dal
- Chicken Masala
- Malai Kofta
- Methi Mutter
- Pulao Rice
- Murg Masala
- Massaman Chicken Curry
- Khadaï Mix Vegetable
- Lamb Rogan Josh
- Prawn Goan Curry
- Jasmine Steamed Rice

Desserts

- Gulab Jamun
- Moong Dhal Halwa
- Malpua with Rabdi
- Rasmalai
- Darsan with Vanilla Ice Cream
- Chocolate Brownie Assorted Mini Cake & Pastries
- Rasmalai Gagar Ka Halwa
- Assorted Ice Cream (Choc.Chip, Coconut & Apple Sorbet)
- Moong Dal Halwa
- Tiramisu
- Cheese Cake
- Crème Brulee
- Chocolate Cake
- Ice-cream with Condiments

Live Cooking Stations

- Local Herbs Marinated Chicken Thigh
- Lebanese Stuffed Buns
- Papdi Chaat
- Palak Patta Chaat
- Pani Puri
- Aloo Tikki Choley
- Ragda Pattice
- Pao Bhaji
- Ray Kachori Chaat
- Wada Pao Sauces - BBQ, Lemon Wedges, Nam Jim Spicy,
- Peri Peri, Green Mint Chutney, Sweet Chilli
- Paratha with Sugar Syrup and Butter
- Paneer Bhujji with Soft Roll
- Lebanese station
- Falafel
- Mediterranean dips Hummus, Babaganosh & tzatziki
- Chicken shawarma with Arabian, bread & condiments
- Taboule
- Indian Tawa Vegetables
- Bhindi, paneer, capsicum, carrot, beans, mushroom



INDIAN WEDDING MENU

Vegetarian

Appetizer

- Paneer tikka
- Fallafel with Humus and Pita
- Corn Samosa
- Golden fried spring roll
- Curried pasta salad
- Chili paneer sasalik
- Aloo Chat
- Golden fried spring roll

Soup

- Makai shorba, thick corn soup
- Tamatar shorba, creamy of tomato soup
- Lemon and coriander soup

Main Course

- Mushroom matter
- Vegetable Korma
- Dhal makhaani
- Potato chickpea stew
- Punjabi chole masala
- Mulligatawny
- Chole masala
- Dhal panchwati
- Punjabi chole masala
- Thai green vegetable curry
- Punjabi kadhi
- Paneer tikka masala

- Indian Cheese Corn Toast
- Dahi Ke Kebab (Potato Yogurt Kebabs)
- Honey chili cauliflower
- Methi corn kebabs
- Cheese stuffed mushrooms
- Golden fried baby corn
- Spinach & corn quiche
- Dhahiwada

- Mixed vegetable clear soup
- Palak shorba, Green leaves vegetable soup

- Dry jeera aloo
- Panchvati daal
- Jeera rice
- Paneer lababdar
- Malai kofta
- Dry Aloo Gobhi masala
- Dhal tadka
- Dal makani
- Aloo mutter
- Kadhi pakora, pyaz
- Mutter pulao
- Palak corn
- Raita mix



THEME COFFEE BREAK

THB 250++

COFFEE BREAK: Please select 2 items x 1 break
(coffee and tea included)



- 1. SPA BREAK + HEAD & NECK MASSGAE**
- 2. SIAM ADVENTURE CLUB + TEAM BUILDING EXERCISE**
- 3. HIGH ENERGY BREAK - 5 MINUTE WORKOUT SESSION**
- 4. WELLNESS BREAK - MINI YOGA SESSION**
- 5. WOW COW - ICE CREAM TASTING BREAK**
- 6. MINI GOLF BREAK - PUTTING COMPETITION**

THEME COFFEE BREAK

Chicken

- Chicken in Pandanus Leaves ไก่ห่อใบเตย
- Chicken Satay with Peanut Sauce สะเต๊ะไก่
- Chicken Sausage with BBQ Sauce ไส้กรอกไก่กับซอสบาร์บีคิว
- Chicken Hot Dog Wrapped in Puff Pastry พัฟฮอตดอกไก่
- Deep-fried Chicken Nuggets with Thai Herbs นักร้องไก่
- Grilled Ciabatta Sandwich with Chicken แซนด์วิชไก่

Pork

- Pork Satay with Peanut Sauce สะเต๊ะหมู
- Minced Pork Dumplings with Chilli Coriander เกี้ยวซ่าหมู
 - Pork Dim Sum ขนมนั้หมู
- Mini Croissant Filled with Ham and Cheese ครั้วของแฮมชีส
 - Mini Hot Dog ฮอตดอก

Vegetarian

- Vegetarian Spring Roll ปอเปี๊ยะผัก
- Deep-fried Corn Cake ข้าวโพดทอด
- Spicy Vegetables Samosa ซาโมซ่าผัก
- Bruschetta with Fresh Tomato ขนมนั้หน้ามะเขือเทศ
 - Quiche Lorraine คัส ลอร์เรน
 - Mushroom Panini แซนด์วิชเห็ด

Sweet

- Lemon Tart, Meringue คาร์ตมะนาว
- Chocolate Brownie ช็อกโกแลตบราวน์นั้
 - Mini Fruits Skewer ผลไม้เสียบไม้
 - Chocolate Mousse ช็อกโกแลตมูส
 - Assorted Cakes เค้กต่างๆ
 - Assorted Mini Doughnut โดนัท
- Assorted French Pastries ขนมหวานฝรั่งเศส
- Assorted Seasonal Fresh Fruits ผลไม้รวม
 - Assorted Thai Desserts ขนมนั้ไทย



THEME COFFEE BREAK

- 1. SPA BREAK + HEAD & NECK MASSAGE**
- 2. SIAM ADVENTURE CLUB + TEAM BUILDING EXERCISE**
- 3. HIGH ENERGY BREAK - 5 MINUTE WORKOUT SESSION**
- 4. WELLNESS BREAK - MINI YOGA SESSION**
- 5. WOW COW - ICE CREAM TASTING BREAK**
- 6. MINI GOLF BREAK - PUTTING COMPETITION**

