



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 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 **Mountain Beach Resort, Pattaya.**

Yours in hospitality,

Stacey Walton
Vice President - Food & Beverage
Destination Hospitality Management



EXPERIENCE AUTHENTIC LOCAL THAI CUISINE



Welcome Cocktail Reception

Pass around the Poolside, Foyer, or Lobby

THB 459 ++ per person

- Fresh spring rolls
 - Yam moo yang
 - Green curry chicken
 - Fried open face pork toast
 - Chicken Satay with peanut sauce
 - Grilled Isan sausages with condiment
- Deep fried Squid with black pepper and garlic
 - Shrimps fried rice

Suggested entertainment: Thai Kim Player



INTERNATIONAL COCKTAIL RECEPTION



THB 499 ++ per person

- Variety of Indian Snacks
 - Bruchetta
- Urban Kitchen mini pizza
 - Buffalo chicken wings
- Open ham & cheese sandwiches
 - Tomato & mozzarella skewers
- Nachos & vegetable sticks and dips

Suggested entertainment: Solo Artist or DJ





MOUNTAIN BEACH
RESORT



THAI BUFFET DINING EXPERIENCE

SELECT YOUR THAI BUFFET DINING MENU

Option 1 : 1 Appetizer, 1 Soup, 3 main courses and 1 dessert THB 499++ per person.

Option 2 : 2 Appetizer, 1 Soup, 4 main courses and 2 desserts THB 659 ++ per person.

Option 3 : 3 Appetizer, 2 Soup, 5 main courses and 3 desserts THB 799 ++ per person.

All buffets include steamed rice and free flow soft drinks.

THAI BUFFET DINING EXPERIENCE

Appetizer

- Spicy Seafood Salad ยำทะเล
- 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

Soup

- Thai Spicy Coconut Chicken Soup ต้มยำไก่
- Hot and Spicy Shrimp Soup ต้มยำกุ้ง
- Clear Minced Chicken Soup with Tofu แกงจืดเต้าหู้ไก่สับ

Main course

- Stir-fried Mixed Seafood in Yellow Curry Powder ทะเลผัดผงกะหรี่
- Stir fried Seafood with Spicy Holly Basil ผัดซีเมาทะเล
- 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 หมูผัดพริกไทยดำ
- Stir-fried Beef in Black Pepper Sauce เนื้อผัดพริกไทยดำ

Dessert

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

- Grilled Beef Rump Spicy Salad ยำเนื้อย่าง
- Pomelo Salad ยำส้มโอ
- Fried Fish Cake ทอดมันปลา
- Fried Vegetable Spring Rolls ปอเปี๊ยะทอด
- Crispy Cat Fish Salad ยำปลาล้างปู
- Prawn Cake ทอดมันกุ้ง
- Wonton with Crab Meat ปูกระเบื้อง
- Chicken Satay สะเต๊ะไก่

- Spicy Pork Spare Rib Soup ต้มแซบซี่โครงหมู
- Hot and Spicy Seafood Soup ต้มยำทะเล

- 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

- Banana in Coconut Milk กล้วยบวชชี
- Pandan and Coconut Layer Cake เค้กใบเตย
- Thai Fruit Salad ฟรุ๊ตสลัด
- Seasonal Fresh Fruit ผลไม้รวม





Urban Kitchen

— Pizza • Pasta • Burgers • Thai • Russian • Indian —



INTERNATIONAL DINING EXPERIENCE

SELECT YOUR INTERNATIONAL DINING MENU

Option 1 : 1 Appetizer, 1 Soup, 3 main courses and 1 dessert THB 599++ per person.

Option 2 : 2 Appetizer, 1 Soup, 4 main courses and 2 desserts THB 659 ++ per person.

Option 3 : 3 Appetizer, 1 Soup, 5 main courses and 3 desserts THB 899 ++ per person.

All buffets include steamed rice and free flow soft drinks.

INTERNATIONAL DINING EXPERIENCE

Appetizer & bread basket

- Mix Bruschetta
- Greek Salad

Soup

- Tomato soup
- Cauliflower soup

Main course

- Spinach gratin
- Grilled Pork with Mediterranean Herbs
- Vegetable lasagna
- Mashed potato
- Roast chicken breast with tomato
- Roast pork loin with mustard sauce
- Sautéed mixed vegetable
- Steamed vegetable with fresh herbs

Dessert

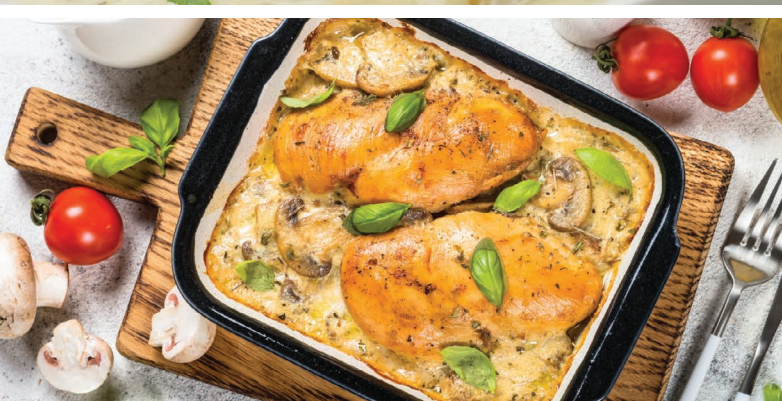
- Brownie
- Chocolate Mousse
- Assorted Cakes

- Ceaser Salad
- Salad Bar

- Creamy sweet corn soup
- Potato & leek soup

- Grilled sausages with mustards
- Selection of freshly baked pizza
- Slow cooked pork neck with leek
- Potato Gratin
- Roast chicken breast with cream sauce
- Sautéed Spinach with Cheese
- Grilled Vegetable with Garlic Butter

- Assorted Mini Doughnut
- Assorted French Pastries





EXPERIENCE AUTHENTIC INDIAN CUISINE

Presented by
Executive Chef Krisha Chandra

Originally from Uttarakhand, India Chef KC mastered the art of authentic Indian cuisine with Radisson Hotels and Resorts 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

EXPERIENCE AUTHENTIC INDIAN CUISINE

PRESENTED BY
EXECUTIVE CHEF KC
Uttarakhand, India

THB 800 ++ per person.

Appetizers & Soup

- Hot sour soup
- Chicken tikka
 - Fish finger
- Hara bhara kabab
- Chilli Paneer

Authentic Main Courses

- Dal tadka
- Paneer Makhani
- Mix Veg Kurma
- Chicken Curry
 - Fish masala
- Basmati Pulao Rice
 - Plain rice
- Papad-Pickle-Green chutney
 - Green salad
- Tandoori Roti, Tandoori Naan

Sweets

- Assortment of ice cream



EXPERIENCE AUTHENTIC INDIAN CUISINE

PRESENTED BY
EXECUTIVE CHEF KC
Uttarakhand, Indiat

THB 600 ++ per person.

Appetizers & Soup

- Hot sour soup
- Chicken tikka
- Chilli Paneer

Authentic Main Courses

- Dal tadka
- Paneer Makhani
- Mix Veg Kurma
- Chicken Curry
- Basmati Pulao Rice
 - Plain rice
- Papad-Pickle-Green chutney
 - Green salad
 - Tandoori Roti
 - Tandoori Naan

Sweets

- Assortment of ice cream



EXPERIENCE AUTHENTIC INDIAN CUISINE

PRESENTED BY
EXECUTIVE CHEF KC
Uttarakhand, India

THB 400 ++ per person.

Appetizers & Soup

- Hot sour soup
- Chicken tikka

Authentic Main Courses

- Dal tadka
- Paneer Makhani
- Chicken Curry
- Plain rice
- Papad-Pickle-Green chutney
- Tandoori Roti
- Tandoori Naan

Sweets

- Assortment of ice cream





JOE KOOLS COFFEE BREAKS

KOOL BREAK

THB 150

Ham and Cheese Sandwich
Pasty or cake
Tea, Coffee, Water Station

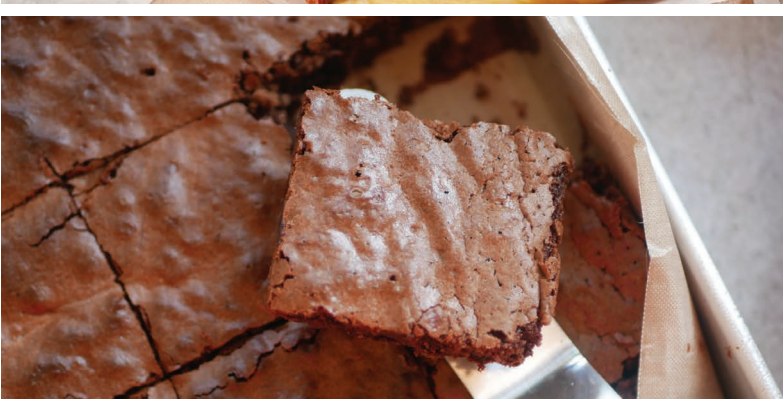
POWER UP BREAK

THB 200

Tuna or Vegan Sandwich
Chocolate brownie
Juice Station
Tea, Coffee, Water Station

JOE KOOLS ICE CREAM STATION

THB 50 per scoop





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.

In each of our hotels in Thailand we have resident and talented Indian Executive Chefs who collaborate to ensure that you receive the most authentic dishes to your liking. We welcome you for menu tastings so that every course for each occasion is perfectly curated to ensure you a perfect wedding experience.



MOUNTAIN BEACH
RESORT

INDIAN WEDDING MENU



MENU SELECTION

- | | |
|--|-------------------------|
| A. 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***

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

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

Dessert

- 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)

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
- Indian Tawa Vegetables
 - Bhindi, paneer, capsicum, carrot, beans, mushroom

- Malai Tikka
- Prawn Achari Tikka
- Spicy Pomelo Salad
- Chicken Haryali Tikka
- Prawn Chilli Garlic
- Panner Achari Tikka

- Methi Mutter
- Pulao Rice
- Murg Masala
- Massaman Chicken Curry
- Khadai Mix Vegetable
- Lamb Roganjosh
- Prawn Goan Curry
- Jasmine Steamed Rice

- Moong Dal Halwa
- Tiramisu
- Cheese Cake
- Crème Brulee
- Chocolate Cake
- Ice-cream with Condiments

- 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



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

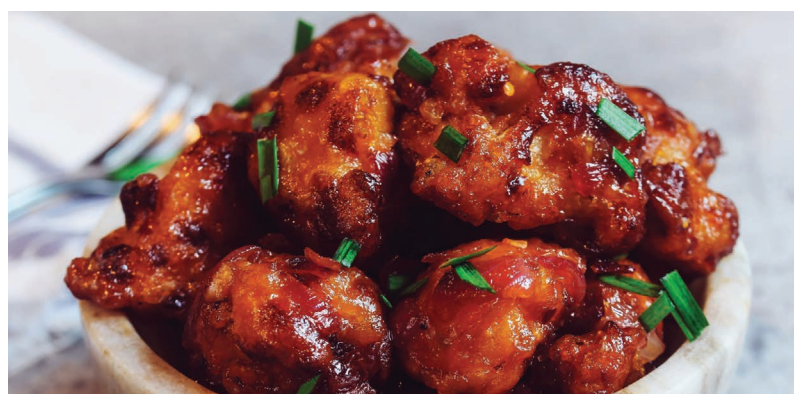
Main course

- 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
- Dry jeera aloo

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

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

- 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



Free-Flow Open Bar A

THB 180 / 2 Hrs.

Each additional Hour is THB.30

Soft Drinks

Cola, Sprite, Fanta, Soda, Bottled Water

Free-Flow Open Bar B

THB 250 / 2 Hrs.

Each additional Hour is THB.30

Soft Drinks

Cola, Sprite, Fanta, Soda, Bottled Water

Hot Drinks

Coffee with Condiments, Assorted Teas with Condiments

Free-Flow Open Bar C

THB 350 / 2 Hrs.

Each additional Hour is THB.60

Soft Drinks

Cola, Sprite, Fanta, Soda, Bottled Water

Juices

Orange, Pineapple, Apple



Free-Flow Open Bar D

THB 390 / 2 Hrs.

Each additional Hour is THB.60

Soft Drinks

Cola, Sprite, Fanta, Soda, Bottled Water

Juices

Orange, Pineapple, Apple

Hot Drinks

Coffee with Condiments, Assorted Teas with Condiments

Free-Flow Open Bar E

THB 590 / 2 Hrs.

Each additional Hour is THB.200

Soft Drinks

Cola, Sprite, Fanta, Soda, Bottled Water

Juices

Orange, Pineapple, Apple

Hot Drinks

Coffee with Condiments, Assorted Teas with Condiments

Bottled Beers

Heineken, Singha, Tiger, Chang

