



MARRIOTT
BANGKOK SUKHUMVIT



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

INTERNATIONAL LUNCH BUFFET MENU 1

(MINIMUM 30 PAX)

RAW AND READY SALAD BAR

- Variety of fresh mixed salad leaves

CRUDITES AND CONDIMENT

- Carrot, celery, sprout, tomato cherry, beans, red onion, cabbage, cucumber, sweet corn, bacon, olives, parmesan cheese, pickled vegetables, croutons, lemon wedges

DRESSINGS

- French, Italian, thousand island, balsamic, caesar

APPETIZER AND SALADS

- Smoke chicken salad, lettuce, Grilled corn, honey-mustard dressing
- Tomato carpaccio, caper, olive, feta crumbles
- Grilled spicy pork salad
- Crispy vegetables spring roll

SOUP

- TOM YAM TALAY (Thai spicy seafood soup with lemon grass)

SEAFOOD, MEATS AND VEGETABLES

- Traditional Thai Red curry with fish ball
- “Coq au Vin” Stew chicken French style
- Grilled Pork steaks, caponata siciliana, pepper, garlic sauce
- Stir fried Broccoli, shitake mushroom, oyster sauce
- Deep fried fish fillet, thai chili sauce
- “Pad see iew” Stir fried noodle with kale, soy sauce
- Steamed Jasmine rice

DESSERT

- Opera cake
- Lemon tartlets
- Mango pudding
- Seasonal fruit platter



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings imagined

INTERNATIONAL LUNCH BUFFET MENU 2

(MINIMUM 30 PAX)

RAW AND READY SALAD BAR

- Variety of fresh mixed salad leaves

CRUDITES AND CONDIMENT

- Carrot, celery, sprout, tomato cherry, beans, red onion, cabbage, cucumber, sweet corn, bacon, olives, parmesan cheese, pickled vegetables, croutons, lemon wedges

DRESSINGS

- French, Italian, thousand island, balsamic, caesar

Bread & Butter

APPETIZER AND SALADS

- Green bean salad, red onion, roasted almond, feta dressing
- Thai Spicy Minced chicken salad, lime chili, herbs
- Seafood glass noodle salad
- Deep fried shrimp cake, sweet plum sauce

SOUP

- Cream of mushroom soup

SEAFOOD, MEATS AND VEGETABLES

- Green Chicken curry
- Stir-fried bean curd with sweet & sour gravy
- Steamed fish fillet in spicy sauce
- Sauté carrot, broccoli, cauliflower in butter sauce
- Pasta carbonara sauce
- Wok fried pork with pepper sauce
- Steamed jasmine rice



INTERNATIONAL LUNCH BUFFET MENU 2

(MINIMUM 30 PAX)

DESSERT

- Black forest cake
- Mango cheese cake
- Tiramisu
- Seasonal Fruit Platter



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

INTERNATIONAL LUNCH BUFFET MENU 3

(MINIMUM 30 PAX)

RAW AND READY SALAD BAR

- Variety of fresh mixed salad leaves

CRUDITES AND CONDIMENT

- Carrot, celery, sprout, tomato cherry, beans, red onion, cabbage, cucumber, sweet corn, bacon, olives, parmesan cheese, pickled vegetables, croutons, lemon wedges

DRESSINGS

- French, Italian, thousand island, balsamic, caesar

Bread & Butter

APPETIZER AND SALADS

- Wing bean salad white shrimps, roasted coconut and Asian herb
- Tuna nicoise salad, boil egg, tomato ,olive
- Spicy deep fried fish salad with green mango
- Deep fried chicken wings

SOUP

- Cream of roasted pumpkin soup with parmesan croutons

SEAFOOD, MEATS AND VEGETABLES

- Chicken musaman curry, onion, crushed peanuts
- Roasted pork loin, slow cooked red cabbage, apple sauce
- Wok fried fish fillets, celery, garlic, fermented bean sauce
- Stir fried shrimp, sweet & sour sauce
- Thai style fried noodle, tamarind sauce
- Steamed jasmine rice

DESSERT

- Chocolate fudge
- Carrot cake with cream cheese
- Panna cotta , red berries
- Seasonal fruit platter



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

INTERNATIONAL LUNCH BUFFET MENU 4

(MINIMUM 30 PAX)

RAW AND READY SALAD BAR

- Variety of fresh mixed salad leaves

CRUDITES AND CONDIMENT

- Carrot, celery, sprout, tomato cherry, beans, red onion, cabbage, cucumber, sweet corn, bacon, olives, parmesan cheese, pickled vegetables, croutons, lemon wedges

DRESSINGS

- French, Italian, thousand island, balsamic, caesar

Bread & Butter

APPETIZER AND SALADS

- Greek salad, feta, olives, capsicum, cucumber
- Marinated seafood with dill vinaigrette and fennel
- Deep fried sun-dried pork
- “NAM PRIK NOOM” Thai dip, assorted vegetable, crispy pork (KAP MOO)

SOUP

- Sweet corn, chicken soup

SEAFOOD, MEATS AND VEGETABLES

- PANANG Pork curry
- Pan fried Fish fillet, tomato sauce
- Stir fried chicken with cashew nut, onion, dried chili
- Mac and cheese
- Pork schnitzel parmigiana
- Wok fried noodle, soy sauce
- Mixed vegetables oyster sauce - Steamed jasmine rice



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings imagined

INTERNATIONAL LUNCH BUFFET MENU 4

(MINIMUM 30 PAX)

DESSERT

- Black forest
- Res velvet with cream cheese
- Mango mousse with sago
- Seasonal fruit platter



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

INTERNATIONAL LUNCH BUFFET MENU 5

(MINIMUM 30 PAX)

RAW AND READY SALAD BAR

- Variety of fresh mixed salad leaves

CRUDITES AND CONDIMENT

- Carrot, celery, sprout, tomato cherry, beans, red onion, cabbage, cucumber, sweet corn, bacon, olives, parmesan cheese, pickled vegetables, croutons, lemon wedges

DRESSINGS

- French, Italian, thousand island, balsamic, caesar

APPETIZER AND SALADS

- Squid, tomato, roasted onion and balsamic dressing
- Roasted oriental eggplant salad white shrimps and boiled egg
- Spicy minced duck salad. chilli flake and mince leave
- Grilled spicy Pork, E-sarn jaew dip

SOUP

- TOM KHA GAI (Chicken coconut soup)

SEAFOOD, MEATS AND VEGETABLES

- Wok fried prawns with tamarind sauce
- Braised pork belly & quail egg sweet spiced soya sauce
- Red curry roasted duck
- Steam fish, lemon, white wine sauce
- Wok fried Yellow noodles, sweet soy sauce
- Mixed vegetables oyster sauce - Steamed jasmine rice

DESSERT

- Sacher cake
- Raspberry Cheese cake
- Mango Mousse with sago
- Seasonal fruit platter



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings imagined

INTERNATIONAL DINNER BUFFET MENU 1

THB 1,250.-NET PER PERSON

RAW AND READY SALAD BAR

- Romaine Salad Leaves, Red and Green Coral, Red Oak and Rocket

CRUDITES AND CONDIMENT

- Carrot, Celery, Sprout, Tomato Cherry, Beans, Red Onion, Cabbage, Cucumber, Sweet Corn, Bacon, Olives, Parmesan Cheese, Pickled Vegetables, Croutons, Lemon Wedges

DRESSINGS

- French, Italian, Thousand Island, Balsamic, Caesar, Ranch, Blue Cheese and Honey Mustard

APPETIZER AND SALADS

- Mango and Sweet Potato Salad with Chili and Bean Sprouts
- Thai Glass Noodle Salad
- Vegetable Spring Rolls
- Crispy Shrimp Cakes

SOUP

- French Onion Soup with Cheesy Croutons

Selection of breads, butter and margarine

SEAFOOD, MEATS AND VEGETABLES

- Honey Soy Chicken, Wok Noodles
- Malaysian Beef and Black Bean
- Steamed Fish with Lemon, Olives and Capers
- Sweet and Sour Pork, Pineapple
- Steamed Seasonal Vegetables
- Fried Rice, Seafood and Egg
- Steamed White Rice



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  **imagined**

INTERNATIONAL DINNER BUFFET MENU 1

THB 1,250.-NET PER PERSON

DESSERT

- Bitter Chocolate Mousse
- Red Wine Poached Pears and Almond Crumbles
- Mars Bar Cheese Cake

FRESH SEASONAL FRUITS

- Fresh Tropical Fruit Salad



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

INTERNATIONAL DINNER BUFFET MENU 2

THB 1,450.-NET PER PERSON

RAW AND READY SALAD BAR

- Romaine Salad Leaves, Red and Green Coral, Red Oak and Rocket

CRUDITES AND CONDIMENT

- Carrot, Celery, Sprout, Tomato Cherry, Beans, Red Onion, Cabbage, Cucumber, Sweet Corn, Bacon, Olives, Parmesan Cheese, Pickled Vegetables, Croutons, Lemon Wedges

DRESSINGS

- French, Italian, Thousand Island, Balsamic, Caesar, Ranch, Blue Cheese and Honey Mustard

APPETIZER AND SALADS

- Thai Beef Salad
- Caprese Salad, Basil and Extra Virgin Olive Oil.
- Pasta Salad with Smoked Chicken and Caramelized Onions
- Variety of Sushi with Soy and Wasabi

SOUP

- TOM YUM GOONG (Thai Style of Spicy and Sour River Prawn Soup)

Selection of breads, butter and margarine

ROASTED MEATS LIVE

- Roasted Beef Sirloin Carved by our Chef

TASTE OF THAI LIVE

- PHAD THAI (Phad Thai Noodles with Shrimp Live from the Wok)

SEAFOOD, MEATS AND VEGETABLES

- Grilled Chicken Satay
- Salmon Teriyaki Fillet, Bok Choy and Shitake Mushrooms
- Chicken Massaman, Peanuts and Potatoes
- Steamed Butter Vegetables
- Sautéed Garlic and Rosemary Potatoes
- Steamed Rice



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

INTERNATIONAL DINNER BUFFET MENU 2

THB 1,450.-NET PER PERSON

DESSERT

- Mini Pavlova, Cream and Passion Fruit
- Banana and Walnut Loaf with Chocolate Sauce
- Mixed Berry Crumble
- Italian Tiramisu

FRESH SEASONAL FRUITS

- Fresh Tropical Fruit Salad



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

INTERNATIONAL DINNER BUFFET MENU 3

THB 1,650.-NET PER PERSON

RAW AND READY SALAD BAR

- Romaine Salad Leaves, Red and Green Coral, Red Oak and Rocket

CRUDITES AND CONDIMENT

- Carrot, Celery, Sprout, Tomato Cherry, Beans, Red Onion, Cabbage, Cucumber, Sweet Corn, Bacon, Olives, Parmesan Cheese, Pickled Vegetables, Croutons, Lemon Wedges

DRESSINGS

- French, Italian, Thousand Island, Balsamic, Caesar, Ranch, Blue Cheese and Honey Mustard

APPETIZER AND SALADS

- Potato Salad, Whole Grain Mustard Dressing
- Seared Tuna, Nicoise Salad and Boiled Eggs and Green Beans
- Greek Salad
- YUM SOM-O (Thai Style Pomelo Salad with Phuket Prawns)

SOUP

- TOM KHA GAI (Chicken and Coconut Milk Soup with Galangal and Lemongrass)

Selection of breads, butter and margarine

SEAFOOD ON ICE

- Chilled Prawns, Cocktail Sauce and Lemon Wedges

OVEN ROASTED MEATS LIVE

- Roasted Pork Loin and Rosemary Gravy

SEAFOOD, MEATS AND VEGETABLES

- Grilled Salmon Fillet, Olives Basil and Tomato
- Sautéed Pork with Kaffir Lime and Roasted Chili Paste
- Oven Roasted Rosemary Garlic Potatoes
- Mediterranean Roasted Vegetables
- KAENG KHEW WAN GAI (Green Thai Chicken Curry)
- KHAO PHAD THA LAY (Fried Rice with Seafood and Egg)



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings imagined

The logo for 'meetings imagined' features the word 'meetings' in a lowercase, sans-serif font, followed by 'imagined' in a larger, lowercase, sans-serif font. A small, stylized butterfly icon is positioned above the letter 'i' in 'imagined'.

INTERNATIONAL DINNER BUFFET MENU 3

THB 1,650.-NET PER PERSON

DESSERT

- Fruit and Almond Tarts
- Star Anise Poached Pineapple and White Chocolate Mousse
- Bread and Butter Pudding with Vanilla Custard
- Summer Berry Pudding

FRESH SEASONAL FRUITS

- Fresh Tropical Fruit Salad



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

COCKTAIL MENU 1

THB 1,100.-NET PER PERSON

- Parmesan Grissini
- Tom Yum Roasted Nuts
- Home Fried Tortilla Chips, Tomato Salsa

- Fried Spicy Pork ball, Herb
- Fresh Vietnamese Rolls, Fresh Mint, Chili and Mango
- Spicy Seafood Salad, Vermicelli
- Salt and Pepper Calamari, Lime Leaf Aioli
- Vegetarian Hand Rolled Sushi
- Smoked Salmon and Wasabi Cream Cheese on Brioche
- Parma Ham in Cantaloupe

- Fried Chicken Croquette, Sweet Japanese Dip
- Crispy Wonton, Mince Pork
- Marinated Chicken Skewers, Lemon and Thyme
- Golden Bake Puff Filled, Cheesy Pork Sausage
- Vegetable Samosa, Cucumber Raita
- Grilled Mini Cheese Beef Burgers

- Assorted Mini Thai Sweets
- White Chocolate Panna Cotta, Cocoa Streusel
- Pistachio Creme Brulée Genova Biscuit
- Saint Honoré
- Apple Tart, Fresh Rosemary
- Assorted Tartlets... Strawberries, Caramel, and Mango



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

COCKTAIL MENU 2

THB 1,250.-NET PER PERSON

- Parmesan Grissini
- Tom Yum Roasted Nuts
- Home Fried Tortilla Chips, Tomato Salsa
- Fresh Vegetables, Cumin Spiced Hummus

- Variety of Sushi Rolls
- Baked Mini Vegetable Curry Puffs
- Gazpacho Shots, Garlic Rubbed Sourdough
- Olive Oil Poached Prawn Basil, Garlic and Lemon
- Parma Ham, Green Asparagus Rolls, Pommery Mustard
- Pumpkin and Rocket Salad, Toasted Sesame Dressing
- Chicken Caesar Wraps

- Pork Gyoza Dumplings
- Japanese Chicken Yakitori
- Thai Shrimp Cakes, Plum Dressing.
- Grilled Miso Glazed Salmon, Leek Fondant
- Marinate Chicken Satay, Lemon Grass and Peanut Sauce
- Crispy Vegetable Spring Rolls, Sweet Vinegar
- Yum Moo Yang – Spicy Grilled Marinated Pork

- Assorted Millefeuille... Vanilla, Strawberry and Caramel
- Passion Fruit Crème Brulée
- Bourdaloue Pear Tarte
- Pistachio Genova Biscuit
- Forest Fruits Shooters
- Trio of Chocolate Mousses Shooters, Lychee Jelly
- Mini Fresh Exotic Fruits Skewers
- Coconut Sago Pudding



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

COCKTAIL MENU 3

THB 1,450.-NET PER PERSON

- Parma Ham Grissini
- Rice Cracker, Shrimp Dip
- Parmesan Cheese Sticks, Olive Tapenade
- Home Fried Tortilla Chips, Tomato Salsa
- Tom Yum Roasted Nuts

- Spicy Maki Rolls
- Vegetable Mini Quiches
- Poach Prawn American Cocktail Sauce
- Japanese Potato and Cheese Croquettes
- Spicy Pomelo Salad, Mince Pork and Prawn
- Pepper Beef and Rocket Caramelized Onion Puff
- Deep Fried Soft Shell Crab, Spicy Mango Salad
- Smoked Salmon and Herbed Cream Cheese on Mini Sesame Bagels

- Mini Cocktail Sausage, Cheese and Wrapped with Bacon
- Prawn Spring Rolls, Chinese Plum Sauce
- Fried Fish, Sweet Chili Sauce
- Chicken Wings, Ginger and Hoisin Sauce
- Pork Satay with Peanut Sauce
- Tandoori Chicken Skewer
- Pizza Margarita

- Baked Red Snapper with Lime and Lemongrass



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

COCKTAIL MENU 3

THB 1,450.-NET PER PERSON

- Assorted Macaroons...
- Chocolate Cream Pot “Grand ma” Style
- Strawberry Pepper Tartlet, Maracuja Chiboust
- Banana Compote with Coffee Mousseline and Blueberry Shooter
- Lemon Myrtle Cream Brulée, Strawberry Relish
- Mini Chocolate and Hazelnut Tartlets
- Assorted Mini Thai Sweets



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

CLASSIC CHINESE MENU A

THB 14,000.-NET PER TABLE OF 10 PERSONS

- Chinese Cold Cut Combination
(Chinese Drunken Chicken, Pork Ear Glass, Century Egg, Jelly Fish Salad)
ออร์เดิร์ฟเย็น
- Szechuan Soup, Shrimp Wonton
ซุปละฮวนเกี้ยวกุ้ง
- Barbecue Peking Duck
เป็ดปักกิ่ง
- Wok-Fried Pork, XO Sauce
หมูผัดซอส XO
- Broccoli and Spinach, Crab Meat Sauce
บร็อกโคลี่และผักปวยเล้งราดซอสเนื้อปู
- Steamed Sea Bass, Soya Sauce
ปลากระพงนึ่งซีอิ๊ว
- Chinese Herbal Bamboo Pith Soup, Shitake Mushroom
ซุปละเยื่อไผ่ตุ๋นเห็ดหอมเครื่องยาจีน
- Fried Rice Hangzhou Style, BBQ Pork
ข้าวผัดหางโจวหมูแดง
- Chilled Sago Cantaloupe in Coconut Milk
สาคุแคนตาลูปเย็นน้ำกะทิ



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

CLASSIC CHINESE MENU B

THB 14,000.-NET PER TABLE OF 10 PERSONS

- Chinese Hot and Cold Combination
(Chinese Drunken Chicken, Spring Roll, Stir-Fried Fish Maw, Jelly Fish Salad)
ออร์เดิฟรวมมิตร
- Seafood Soup, Crab meat
ซุบซีฟู้ดเนื้อปู
- Barbecue Peking Duck
เป็ดปักกิ่ง
- Deep Fried Chicken, Orange Sauce
ไก่ทอดเหวี่ยงของซอสส้ม
- Stir-Fried Kale, Shitake Mushroom in Oyster Sauce
ผัดคะน้าฮ่องกงเห็ดหอมน้ำมันหอย
- Steamed Sea Bass, Garlic and Limed sauce
ปลากระพงนึ่งมะนาว
- Chinese Herbal Chicken Soup with Bamboo Pith
ซุบไก่ตุ๋นเยื่อไผ่เครื่องยาจีน
- Fried Noodle Hong Kong Style, BBQ pork
บะหมี่ผัดฮ่องกงหมูแดง
- Chinese Sweet Hot Soup
เต้าหู้ร้อน



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

PREMIER CHINESE MENU A

THB 16,000.-NET PER TABLE OF 10 PERSONS

- Chinese Barbecue Platter
(Roasted Duck, Roasted Pork, Chicken in Soy Sauce, Jelly Fish Salad)
บาร์บีคิวรวมมิตร
- Fish Maw Soup, Crab Meat
ซุ้บกระเพาะปลาเนื้อปู
- BBQ Suckling Pig
หมูหัน
- Wok-Fried Prawn, Black Pepper Sauce
กุ้งผัดพริกไทยดำ
- Sautéed Hong Kong Kale, Abalone Brown Sauce
คะน้าฮ่องกงกับเป๋าฮื้อราดน้ำแดง
- Steamed Sea Bass in Black Bean Sauce
ปลากะพงนึ่งเต้าซี่
- Chinese Herbal Duck Soup, Shitake Mushroom
ซุ้บเปิดตุ๋นเห็ดหอมเครื่องยาจีน
- Fried Rice Seafood, XO Sauce
ข้าวผัดทะเลซอส XO
- Hot Ginkgo Nut with Almond Cream
แปะก๊วยร้อนอัลมอนด์นมสด



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

PREMIER CHINESE MENU B

THB 16,000.-NET PER TABLE OF 10 PERSONS

- Deep Fried Prawn, Salad Cream, Mixed Fruits
กุ้งทอดครีมสลัดและผลไม้
- Fish Maw Soup, Shredded Chicken and Enoki Mushroom
ซุปรกระเพาะปลาไก่เส้นเห็ดเข็มทอง
- BBQ Suckling Pig
หมูหัน
- Stir-Fried Cuttlefish, Spicy Szechuan Sauce
ปลาหมึกผัดซอสเสฉวน
- Steamed Taiwanese and Abalone Mushroom, Dried Scallop
ผักไต้หวันและเห็ดเป๋าฮื้อราดกั้งปวย
- Steamed Grouper with Chinese Plum Sauce
ปลาเก๋านึ่งบ๊วย
- Chinese Herbal Chicken Soup, Bamboo Pith
ซุปลไก่ตุ๋นเยื่อไผ่เครื่องยาจีน
- Fried Noodle Hokkien Style, Roasted Pork
บะหมี่ผัดฮกเกี้ยนหมูแดง
- Steamed Taro, Sticky Rice and Ginkgo Nut
โอวหนี่ แป๊ะก๊วยและข้าวเหนียว



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

LUXURY CHINESE MENU A

THB 18,000.-NET PER TABLE OF 10 PERSONS

- Assorted Hot hors D'oeuvre
(Silver Fish, Salt and Chili, Wok-Fried Fish Maw, Roasted Duck, Deep-Fried Pork Dumpling)
ออร์เดิร์ฟร้อน
- Superior Seafood Soup with Shitake Mushroom and Dried Scallop
ซุ๊ปทะเลสามสหาย
- BBQ Suckling Pig Hong Kong Style
หมูหันฮ่องกง
- Wok-Fried Prawn, Black Pepper Sauce
กุ้งผัดพริกไทยดำ
- Wok-Fried Scallop, Chili Sauce and Walnut
หอยเชลล์ผัดซอสพริกและวอลนัท
- Braised Goose Web, Shitake Mushroom in Brown Sauce
ขาห่านและเห็ดหอมน้ำแดง
- Steamed Bamboo Fish, Soya Sauce
ปลาบู่หนึ่งซีอิ๊ว
- Chinese Herbal Pork Ribs Soup, Bamboo Pith
ซุ๊ปซี่โครงหมูตุ๋นเหี่ยวไผ่เครื่องยาจีน
- Steamed Fried Rice in Lotus Leaf
ข้าวห่อใบบัว
- Black Sesame Dumpling in Ginger Syrup
บัวลอยงาดำน้ำขิง



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

LUXURY CHINESE MENU B

THB 18,000.-NET PER TABLE OF 10 PERSONS

- Assorted hot hors D'oeuvre
(Soft Shell Crab, Salt and Chili, Pork Ribs HK Sauce, Chicken Soya Sauce, Deep-Fried Spring Roll)
ออร์เดิร์ฟร้อน
- Superior Fish Maw Soup, Roasted Duck with Mushroom
ซุปล้ามเหียนทรงเครื่อง
- BBQ Suckling Pig Hong Kong Style
หมูหันฮ่องกง
- Baked Prawn with Salt and Chili
กุ้งอบพริกเกลือ
- Braised Duck with Chestnut and Vegetables
เป็ดตุ๋นเก๋าลัดและยอดผักน้ำแดง
- Steamed Grouper, Soya Sauce
ปลาเก๋านึ่งซีอิ๊ว
- Steamed Bamboo Fish, Soya Sauce
ปลาบู่ึ่งซีอิ๊ว
- Chinese Herbal Chicken Soup, Bamboo Pith
ซุปลไก่ตุ๋นเหี่ยวไผ่เครื่องยาจีน
- Fried Rice, Seafood and Crab Meat
ข้าวผัดทะเลรวมและเนื้อปู
- Hot Gingko Nut and Lotus Seed in Fresh Milk
แปะก๊วยร้อนเม็ดบัวนมสด



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

CHINESE TABLE LUNCH SET A

8-10 PERSONS PER SET

COURSE 1: APPETIZERS

- Classic Cantonese Chinese Cold cut combination
(Chinese chicken , Pork Stuffed, Century egg, Jelly Fish Salad)

COURSE 2: SOUP

- Fish Maw Soup

COURSE 3: MEAT

- Wok fried pork with XO sauce

COURSE 4: VEGETABLE

- Broccoli and Spinach with Crab Meat Sauce

COURSE 5: RICE

- Fried rice with Chinese sausage

COURSE 6: DESSERT

- Chilled Sago Cantaloupe in Coconut Milk



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

CHINESE TABLE LUNCH SET B

8-10 PERSONS PER SET

COURSE 1: APPETIZERS

- Dim Sum

COURSE 2: SOUP

- Szechuan Soup

COURSE 3: MEAT

- Wok fried chicken with pepper sauce

COURSE 4: VEGETABLE

- Stir fried Hong Kong Kale, Shitake Mushroom

COURSE 5: RICE

- Hong Kong fried noodle

COURSE 6: DESSERT

- Steamed taro, sticky rice and ginkgo nut



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

JAPANESE SET 1

SALAD

- Prawns Salad Japanese Style

SOUP

- Miso soup

MAIN COURSE

- California Maki 3 Pcs
Filling Kani , Tamago ,Japanese Cucumber
- Saba Teriyaki
or
Kakuni (Braised Pork Belly Japanese Style Serve)
- Garlic fried rice

DESSERT

- Green tea cake
- Fruit Platter



JAPANESE SET 2

SALAD

- Chicken Salad Japanese Style

SOUP

- Wakame soup

MAIN COURSE

- California Maki 3 Pcs
Filling Kani , Tamago ,Japanese Cucumber
- Sea bass Teriyaki
or
Tonkatsu (Deep Fried Pork Japanese Style Serve with Japanese rice)
- Garlic fried rice

DESSERT

- Green tea Ice cream
- Fruit Platter



VEGETARIAN JAPANESE SET

SALAD

- Salad with Wafu dressing

SOUP

- Miso soup

MAIN COURSE

- Vegetarian Sushi Roll
- Pan Fried Tofu Teriyaki sauce
- Garlic fried rice

DESSERT

- Green tea cake
- Fruit Platter



LIVE STATION

(1 STATION PER 100 PORTIONS)

THAI LIVE STATION

- KAOW TOM PLA / GOONG THB 10,000/12,000 net
(Boiled Rice with Fish or Prawn)
- KUEY TIEW RUA THB 11,000 net
(Hot Noodle Soup in Thai Style, selection of beef or pork)
- NOODLE SOUP THB 11,000 net
(Clear Noodle Soup, Condiment of Chicken, Pork or Fish Balls)
- KUEY TIEW LAD NAAR THB 12,000 net
(Fried Noodle with Thick Soup and Selection of Pork or Chicken)
- KAO KA MOO THB 12,000 net
(Braised Pork Knuckle with Condiments and Rice)
- SOM TAM THB 12,000 net
(Papaya Salad, Sticky Rice and Roasted Chicken)
- PAD TAI GOONG SOD THB 15,000 net
(Thai Style Noodles Prawns)

CHINESE LIVE STATION

- KAOW MOO DAENG THB 11,000 net
(Steamed Rice with Roasted Pork)
- BAMEE MOO DAENG THB 11,000 net
(Egg Noodle with Roasted Pork)
- PRAWN WONTON SOUP THB 12,000 net
(Chinese Ravioli with Prawn Stuffing)
- KAOW MAN GAI THB 12,000 net
(Capon Chicken with Steamed Rice)
- KAOW MAN GAI TOD THB 12,000 net
(Deep Fried Chicken with Steamed Rice)



LIVE STATION

(1 STATION PER 100 PORTIONS)

CHINESE LIVE STATION

- **KAOW NAR PED** THB 13,000 net
(Steamed Rice with Roasted Duck)
- **BAMEE NAR PED** THB 13,000 net
(Egg Noodle with Roasted Duck)
- **KRAPOH PLA** THB 14,000 net
(Fish Maw Soup)
- **KANOM JEEB & SALAPAO** THB 15,000 net
(Assorted Dim Sum & Chinese Buns)

JAPANESE LIVE STATION

- **Tempura Station** THB 12,000 net
Classic Vegetable Tempura, Grated Ginger and Daikon, Miso Soup
- **Tempura Station Deluxe** THB 21,000 net
Tempura Dip, Grated Ginger and Daikon, Miso Soup,
King Prawns, Sea Bass, Vegetable Tempura
- **Sushi & Sashimi Station** THB 21,000 net
Tuna, Sea Bass, Salmon and California Rolls Soy Sauce,
Japanese Pickles, Marinated Ginger and Wasabi

INTERNATIONAL LIVE STATION

- **Caesar Salad Station** THB 9,500 net
Romaine Lettuce, Caesar Dressing, Parmesan,
Croutons and Bacon, Seared Tuna, Roasted Prawns and Cajun Chicken
- **Crepe Station** THB 10,000 net
Crepe, Mango, Blueberry, Apple Vanilla Sauce,
Chocolate Sauce, Strawberry Sauce



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

LIVE STATION

(1 STATION PER 100 PORTIONS)

INTERNATIONAL LIVE STATION

- Pasta Station Penne, Tagliatelle and Spaghetti Pasta THB 14,000 net
Bolognese, Alfredo and All' Amatriciana Parmesan,
Black Pepper, Basil and Olive Oil
- Oyster Station THB 150 net/oyster
Shallot Dressing, Horse Radish- Tomato Dressing and
Lemon- Herb Dressing

CARVING STATION

- Pecking Duck THB 1,700 net per duck
Served with Homemade, Sauce, Pickle and Chinese Pancake
- Atlantic Salmon THB 6,000 net
5 kg per Piece
- Whole Oven Roasted Salmon with THB 15,000 net
Lemon Herbs and White Wine
- Whole Crispy Fried Sea Bass with Sweet and Sour Flavors THB 15,000 net
- Roasted Australian Beef Rib Eye THB 17,000 net
Yorkshire Pudding, Baked Potato Shallot Jus, Sour Crème, Bacon Bits, Chive
- Roasted Australian Strip Loin THB 17,000 net
- Mashed Potatoes, Horse Radish, Red Wine Sauce Mustard Selection
- Roasted Leg of Lamb THB 17,000 net
Roasted Root Vegetables, Rosemary Potatoes and Garlic Jus, Mint Jelly
- Honey Glazed Bone in Ham THB 17,000 net
Parsley Potatoes, Pineapple Glace and Red Cabbage
- Parma Ham THB 18,000 net
Boneless, 6 kg per Piece
*All Ham Served with Marinated Tomato Basil, Bread Stick,
Sliced Baguette and Cantaloupe*



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

LIVE STATION

(1 STATION PER 100 PORTIONS)

CARVING STATION

- Snow Fish THB 18,000 net
5 kg per Piece
*Pan Fried or Baked Served with White Wine Sauce,
Seafood Thai Dipping, Lemon Wedge, Grilled Vegetable*
 - Beef Wellington THB 19,500 net
Australian Beef Tenderloin, Mushroom Duxelle and Puff Pastry
 - Whole Roasted Turkey THB 19,500 net
 - Giblet Gravy, Cranberry Sauce, Roasted Sweet Potatoes,
Baked Vanilla Pumpkin
 - Roasted Rack of Lamb THB 22,000 net
Roasted Root Vegetables, Rosemary Potatoes and Garlic Jus, Mint Jelly
 - Whole Tuna (Min 20 kg) THB 235,000-353,000 net
Soy Sauce, Japanese Pickles, Marinated Ginger and Wasabi
- *Minimum 7 Days Order in Advance*



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

WORKING LUNCH SET MENU

SET 1

- Assorted finger sandwiches
- Fresh salad bar, dressing and condiment
- Fresh Vietnam spring roll
- Chicken Pattie with barbecue sauce
- Tomato basil Quiche
- Assorted Cakes, Tarts and Pastries
- Seasonal Fresh Fruit

SET 2

- Fresh Caesar salad bar, bacon, crouton
- Greek salad, capsicum, celery, feta cheese
- Chicken satay, peanut sauce
- Roast beef, cheese and chutney sandwiches
- Potato cheese, herb fritta
- Assorted Thai Desserts
- Seasonal Fresh Fruits

SET 3

- Pumpkin cream soup with chive pesto
- Smoke salmon bagel
- Braised beef pie
- Chicken green curry steamed rice
- Pizza Hawaiian
- Mini Apple Pies
- Chocolate Brownie
- Seasonal fresh fruits



WORKING LUNCH SET MENU

SET 4

- Tomato mozzarella salad
- Deep fried vegetable spring roll
- Mushroom quince
- Assort vegetable satay, peanut sauce
- Vegetable red curry steam rice
- Assorted Thai Desserts
- Assorted Pastries
- Seasonal Fresh Fruits



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  *imagined*

COFFEE BREAK MENU

PLEASE SELECT 3 ITEMS (INCLUDES: TEA, COFFEE, JUICE)

MEAT AND POULTRY เนื้อสัตว์และสัตว์

HOT

- Baked Ham & Cheese Croissant ครีฟของค์แฮมและชีส
- Pork sausage rolls ไส้กรอกโรล
- Roasted Chicken and cheese Panini ขนมปังปานินีอบชีสและไก่อบ
- Crispy marinated chicken wings ปีกไก่ทอด
- Thai Sun-dried pork หมูแดดเดียว
- Pumpkin Quiche Lorraine พายไข่และฟักทอง
- Hawaiian pizza พิซซ่าหน้าเห็ดและแฮม
- Ham and cheese focaccia toast แซนวิชร้อน แฮมและชีส
- Crispy chicken bites, spicy mayo ไก่ทอด และซอสมายโอย รสเผ็ด
- Mini Hot dogs, mustard, ketchup ขนมปังไส้กรอก

COLD

- Ma-Hor, sweet mince pork, peanut, pineapple ม้าฮ้อ
- Thai spicy minced chicken tartlet ทาร์ทลาบไก่
- Ham & Cheddar cheese sandwich แซนวิชแฮมแอนด์ชีส
- Chicken , tortilla wrap sauce BBQ แป้งตอติลล่ากับไก่ย่างและบาร์บีคิวซอส

FISH AND SEA FOOD ปลาและซีฟู้ด

- Fried Shrimp Spring Roll, Sweet chili sauce เปาะเปี๊ยะกุ้งกับซอสหวาน
- Shrimp Cake, plum sauce ทอดมันกุ้งกับพลัมซอส
- Crispy fish bites, tartar sauce ปลาชุบแป้งทอดกับซอสทาร์ทาร์
- Frutti di mare pizza พิซซ่าหน้าซีฟู้ด
- Tuna mayo, sandwich แซนวิชทูน่ามายองเนส
- Poached Prawn cocktail กุ้งต้มค็อกเทลซอส
- Smoked Salmon, dill Cream cheese sandwich แซนวิชแซลมอนรมควันกับครีมชีส



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

COFFEE BREAK MENU

PLEASE SELECT 3 ITEMS (INCLUDES: TEA, COFFEE, JUICE)

DIMSUM

- Steamed Chinese Bun, BBQ Pork ซาลาเปาไส้หมูแดง
- Steamed Chinese Bun, Mince Pork ซาลาเปาไส้หมูสับ
- Steamed Chinese Bun, Sweet egg custard ซาลาเปาไส้ครีม
- Steamed Dimsum, Ha-Kao Shimp ฮะเก๋ากุ้ง
- Steamed Dimsum, Sew-Mai, Pork ขนมหั้วหมู
- Steamed Dimsum, Sew-Mai Shrimp ขนมหั้วกุ้ง
- Steamed Vegetable wonton เกี้ยวผัก
- Steamed Pork wonton เกี้ยวหมู

VEGETARIAN มังสวิรัต

HOT

- Fries Vegetable spring roll, sweet chili dip เปาะเปี๊ยะผัก
- Tortilla chips, tomato salsa ตอดคิลล่ากรอบกับซอสซามะเชิอเทศ
- Baked Cheddar cheese croissant ครั้วของคีสีสอบ
- Tofu satay, peanut sauce สะเต๊ะเต้าหู้
- Mushroom and feta cheese quiche พายไส้กับเห็ดและชีส
- Tomato and cheese Panini แซนวิชพานินีมะเชิอเทศและชีส
- Arancini, crispy risotto balls ข้าวริซอตโต้ทอดไส้ชีส
- Indian onion bhaji's yoghurt ขนมนบารัจีหัวหอมแบบอินเดีย
- Mixed mushroom, mozzarella pizza พิซซ่าหน้าเห็ดและชีส
- Crispy Indian spinach cheese bites, yogurt rita



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

COFFEE BREAK MENU

PLEASE SELECT 3 ITEMS (INCLUDES: TEA, COFFEE, JUICE)

VEGETARIAN มังสวิรัตติ

COLD

- Indian potato salad, crunchy poppadum สลัดมันฝรั่งอินเดียนกับแป้งเลนทิวกรอบ
- Thai mushroom salad tartlet ทาร์ตลาบเห็ด
- Vegetables sushi rolls ซูชิผัก
- Finger cheese multigrain sandwich ขนมปังแซนวิชชีส
- Grilled vegetables, Bagel sesame เบเกิลผักย่าง
- Vietnamese spring roll เปาะเจียะสดเวียดนาม
- Boiled egg sandwich, Brioche loaf แซนวิชไข่กับขนมปังบริยอช

SWEET SELECTION

- Banana Cake with Chocolate เค้กกล้วยหอมและชอสช็อกโกแลต
- Blueberry Muffin เค้กมัฟฟินใบลูเบอร์รี่
- Double Chocolate Cup Cake คัพเค้กช็อกโกแลตและครีมช็อกโกแลต
- Red Velvet Cup Cake with Cream Cheese คัพเค้กช็อกโกแลตแดงและครีมชีส
- Pineapple Jalousie ขนมพายสับประรด
- Apple Tarte Tatin ขนมพายแอปเปิ้ล
- Warm Scones, Jam and cream ขนมอบสโคน,แยม และครีม
- Glazed Berries Danish ขนมเดนิชรสเบอร์รี่ต่างๆ
- Caramelized Cinnamon Roll ขนมเดนิชรสอบเชย
- Danish Raisin Roll ขนมเดนิชรสวานิลลาลูกเกด
- Chocolate Brownie ขนมช็อกโกแลตบราวนี่
- Double Chocolate Fudge เค้กช็อกโกแลตเข้มข้น
- Sacher Torte เค้กช็อกโกแลตสอดไส้เนือบร็อคทอทวน
- Fruit Tartlets ทาร์ตผลไม้รวม
- Chocolate Tartlets ทาร์ตช็อกโกแลต
- Blueberry Cheese Cake ชีสเค้กรสบลูเบอร์รี่
- Mango Cheese Cake ชีสเค้กมะม่วง
- White Chocolate Green Tea Tartlets ทาร์ตชาเขียวและไวท์ช็อกโกแลต



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

COFFEE BREAK MENU

PLEASE SELECT 3 ITEMS (INCLUDES: TEA, COFFEE, JUICE)

THAI SWEET

****Not available early morning coffee break*

- Coconut Custard ตะโก้
- Coconut Custard with Roasted Coconut Filling ขนมใส่ไส้
- Sweet Streamed Banana with Coconut Sauce ก้วยเชื่อม
- Streamed Sticky Rice with Sweet Banana and Taro Filling ข้าวต้มมัด
- Sweet Sticky Rice with Assorted Topping ข้าวเหนียวมูลหน้าต่างๆ
- Sweet Mock Bean Pods ถั่วแปบ
- Sticky Rice Dumpling in Banana Leave ขนมเทียน
- Pandan Rice Dumpling with Palm Sugar Syrup ลอดช่อง
- Water Chestnut in Coconut milk ทับทิมกรอบ
- Black Grass Jelly in Syrup เจาก้วย



BANGKOK MARRIOTT HOTEL SUKHUMVIT

Sukhumvit Road Soi 57, Klongton-Nua, Wattana, Bangkok Thailand T. 662 797 0000

meetings  imagined

BANQUET BEVERAGE PACKAGES

Package Name	Beverage	1 Hour/ person	2 Hour/ person	3 Hour/ person	4 Hour/ person
Beer	Soft drinks, Fruit juice, Mineral water Local beer	400++	500++	600++	700++
Beer & Cocktails	Soft drinks, Fruit juice, Mineral water Choice of 2 cocktails Local beer	550++	750++	950++	1,100++
Beer, Wine & Cocktails	Soft drinks, Fruit juice, Mineral water Choice of 2 cocktails Selected wines Local beer	650++	850++	1,050++	1,250++
Beer, Wine, Sparkling Wine & Spirits	Soft drinks, Fruit juice, Mineral water Selected spirits Selected wines Sparkling wines	850++	1,150++	1,350++	1,550++
Craft Beer	Soft drinks, Fruit juice, Mineral water Local beer Selected wines Selected spirits Choice of 2 craft beers	950++	1,250++	1,450++	1,650++

Additional Packages (including soft drinks and water)

Cocktail Package only	Choice of 3 cocktails	500++	700++	900++	1,000++
Craft Beer Package only	Choice of 3 craft beers	600++	800++	1,000++	1,200++



BANQUET BEVERAGE PACKAGES

Add-ons					
Add Cocktail to Package	Choice of 1 cocktail	100++	150++	250++	300++
Add Craft Beer to Package	Choice of 1 craft beer	150++	200++	250++	300++
Add Sparkling Wine to Package	House sparkling	150++	200++	250++	300++

House Wines

- Mar Y Sol, Chile
- Selection of Red and White

Selected Spirits

- Absolut Vodka
- Beefeater Gin
- Chivas Regal 12Y
- Flor de Cana Rum
- Evan Williams Bourbon
- Olmeca Tequila

Choice of Cocktails

- Thai Mojito
- Thaipirinha
- Daiquiri
- Classic Mojito
- Cosmopolitan
- Passionfruit Margarita
- Sparkling Pomogranate
- Singapore Sling
- 57 Lychee Martini

Local Beer

- Singha
- Heineken
- Asahi

Choice of Craft Beer

- Chalawan Pale Ale
- Chatri IPA
- St. Bernardus wit
- St. Bernardus Truppel
- Zeffer, Apple Crumble Cider

Soft Drinks

- Pepsi
- Mirinda
- Soda

Fruit Juices

- Apple Juice
- Orange Juice
- Guava Juice
- Fruit Punch

