



LET'S PARTY!

Excited to return to your desk and reconnect with colleagues? Hit play with our exclusive Staff Party Package offering four hours of unlimited dining, private event space, savings on karaoke and fun times.

Package : THB 1,300 net per person and THB 1,500 net per person

Include :

- International buffet dinner and soft drinks for four hours
- Function room usage from 6.00 pm till 10.00 pm
- One (1) set of motorised LCD projector and screen
- Digital backdrop on existing LCD screen
- Background music during the event
- Standard flower decoration on the dining table
- Complimentary surcharge when arranging your own live entertainment

**Additional 1 perk to be chosen when you reach THB 60,000 net,
2 perks when reach THB 100,000 & 3 perks when you reach 150,000 net**

Choice of:

- Corkage fee waiver when you bring your own liquor & wine
- Complimentary changing room on the day of the event (subject to availability)
- Accommodation voucher for one (1) night inclusive of breakfast for two persons (valid for six months after the issue date)
- 3 x dining voucher valued at THB 1,000 (Total valued 3,000)
- 1 x dining voucher for BBQ & Inter-buffet dinner at Riverside Terrace for 2 persons
- 1 x 60 min of spa treatment voucher at Anantara Spa, Anantara Riverside Bangkok

Book now until 28 February 2023 (Terms & conditions apply)

Terms & conditions

All dining vouchers are applicable for all outlets at Anantara and Avani+ Riverside Bangkok (exclude in-room dining and banqueting service)
All above packages are applicable for Monday – Thursday parties only, the additional surcharge for weekend is THB 100 per person

For more information, please call +66 (0) 2476 0022 or email: bangkokriverside@anantara.com



Get Your Party On – International Buffet Menu

Price: THB 1,500 net

Choice of;

- ❖ 5 items from Appetizer
- ❖ 1 Soup
- ❖ 1 Carving
- ❖ 6 items from Thai & Western Cuisine
- ❖ 5 items from Dessert

APPETIZER

- Yum Woon Sen Ta Lay - Poached seafood salad with vermicelli noodles and Thai dressing
- Yum Kai Ta Krai - Lemongrass flavoured chicken salad
- Yum Mhoo Yarng Maa Khur - Spicy grilled pork salad with eggplant
- Larb Gai - Spicy minced chicken salad with crushed roasted rice
- Larb Mhoo - Spicy minced pork salad with crushed roasted rice
- Tod Mun Pla - Deep fried fish cake
- Por Pia Tod Sai Phak (V) - Deep fried vegetable spring roll served with sweet & sour chilli sauce
- Som Tum (V) - Green Papaya Salad
- Potato salad, gherkins and silver onions (V)
- Cobb Salad with poached chicken, blue cheese, avocado and tomatoes
- Asian Slaw and smoked breast of chicken
- Waldorf salad (V)

SALAD BAR and CONDIMENTS

Dressings

French, Italian, thousand island, balsamic, Sesame dressing

In-House baked breads

HOT SOUP

- Tom Kha Kai - Chicken soup in coconut milk flavoured with lemongrass
- Tom Jued Look Rork - Clear vegetable soup with egg sausages
- Tom Yum Gai - Hot and sour chicken soup
- Gang Som Phak Ruam (V) - Sweet and sour soup with mixed vegetable
- Tom Saab Sii Krong Mhoo - Hot and sour clear soup with spareribs
- Roasted pumpkin soup (V)
- Cream of wild mushroom with toasted parmesan crostini (V)

CARVING STATION

- Honey glazed ham
- Roasted whole chicken with sugarcane

THAI AND WESTERN CUISINE

(served with steamed jasmine rice)

- Chicken teriyaki
- Roasted potatoes and root vegetables sea salt (V)
- Pan fried sea bass with miso sauce and green vegetable
- Oven roasted chicken marinated with lemon and Thyme
- Roasted pork with pumpkin and red wine sauce
- Pasta gratin (V)
- Mhoo Phad Prik Thai Dum - Chinese stir fried pork with black pepper
- Kai Yang Ta Krai - Grilled chicken with lemongrass and herb
- Ta Lay Phad Num Prik Phao - Stir fried seafood with sweet chili paste
- Kai Phad Nam Prik Pao - Stir fried chicken with sweet chili paste
- Phad Kra Pow Mhoo - Stir fried pork with chili and hot basil
- Gang Phed Kai - Chicken red curry with sweet basil
- Kang Keaw Wan Kai - Green curry with chicken and eggplants
- Kang Keaw Wan Look Chin Pla Grai - Green curry with fish ball and eggplants
- Peek Kai Tod - Deep fried chicken wing
- Pla Preaw Wan - Deep fried fish fillet with sweet and sour sauce
- Pad Pak Ruam (V) - Stir fried mixed vegetables with oyster sauce
- Kra Lhum Phad Nam Pla - Stir fried cabbage with homemade fish sauce and dried shrimp

DESSERTS

- Tab Tim Grob - Water chestnut with syrup and coconut milk
- Gluay Chuem - Banana in syrup
- Assorted Thai Dessert
- Apple Strudle
- Pandan Cake
- Chocolate Cake
- Chocolate Brownie

INCLUSIVE OF

Seasonal fruit sliced

Soft drinks