

Wedding Canapés Selection Menu
(Minimum guarantee 30 person)

| Package Price (Serves for 1Hr) | Item Selection |
|-----------------------------------|----------------|
| 400 per person | 6 Items |
| 500 per person | 8 Items |
| 600 per person | 10 Items |

ITEMS:

Chicken Curry Puff

Thung Thong

Vegetables Spring Roll

Deep Fried Minced Chicken Wonton

Mixed Satay with Condiment

Roasted Beef Salad

Spicy Grilled Chicken Salad

Spicy Seafood Salad

Roast Duck Salad

Deep Fried Rice and Pork Cake

Chicken Teriyaki with Tomato Salsa

Crispy Calamari with Tartar Sauce

Fish Fingers with Tar Tar Sauce

Mini Salami Spicy Pizza

Fish Fingers with Tar Tar Sauce

Deep Fried Chicken Finger

Mini Salami Spicy Pizza

BBQ Sausages wrapped in Bacon

Mini Chicken Burgers with Cheese

Seared Tuna with Sesame and Wasabi Mayonnaise

Seared Beef on Toast with Horseradish

Mini Grilled Vegetable Burgers with Basil

Prawn on Cucumber Disc with Avocado

Toasted Mozzarella Sticks

Tuna Tartar with Lime and Avocado

Dill Pancake with Smoked Salmon Cream Cheese

Tomato and Bocconcini Skewer with Basil Dressing

Price by A la Carte:

(One plate = 400 B / 15 Piece)

(One plate = 450 / 20 Piece)

(One plate = 350 / 15 Piece)

(One plate = 450 / 25 Piece)

(One plate = 500 / 25 Piece)

(One plate = 550 / 20 Piece)

(One plate = 550 / 20 Piece)

(One plate = 550 / 20 Piece)

(One plate = 550 / 20 Piece)

(One plate = 450 / 20 Piece)

(One plate = 650 B / 24 Piece)

(One plate = 500 B / 26 Piece)

(One plate = 525 B / 24 Piece)

(One plate = 550 B / 15 Piece)

(One plate = 525 B / 24 Piece)

(One plate = 550 B / 24 Piece)

(One plate = 550 B / 15 Piece)

(One plate = 550 B / 18 Piece)

(One plate = 800 B / 18 Piece)

(One plate = 700 B / 20 Piece)

(One plate = 750 B / 18 Piece)

(One plate = 700 B / 18 Piece)

(One plate = 750 B / 20 Piece)

(One Plate = 500 B / 20 Piece)

(One plate = 700 B / 20 Piece)

(One Plate = 600 B / 24 Piece)

(One Plate = 650 B / 26 Piece)

Toasted Ham and Cheese Sandwich

(One plate = 650 B / 20 Piece)

Prawn Cocktail

(One plate = 650 B / 18 Piece)

Oyster Selection (by the dozen):

- **Fresh Lemon (natural)** 1100 for 12
- **Kilpatrick** 1200 for 12
- **Bloody Mary** 1150 for 12
- **Thai Style w Crab (Spicy)** 1200 for 12

THAI & BARBECUE BUFFET

Baht 1,950 / Person
(Minimum 40 persons)

Menu A**Appetizers**

Assorted Thai Cold Cut and Terrine
 Deep Fried Vegetables spring roll
 Deep Fried Minced Prawn Patties
 Mixed Satay with Condiment
 Spicy Seafood Salad
 Grilled Beef Salad with Herbs
 Deep Fried Fish with Spicy Lemon Sauce
 Garden Salad and Dressing
 Assorted Bread and Butter

Soups

Spicy & Sour Lemongrass soup with Prawns

Hot Dishes

Fried Crab with Curry Powder
 Chicken Green Curry
 Stir Fried Seafood in Hot Basil
 Steamed Fish with Soya Sauce
 Roasted Pork Loin with Pepper Sauce
 Fried Chicken with Cashew Nut
 Steamed Rice/Fried Rice with Prawn

Live Station

Wok-Fried Vegetable Corner with Chicken & Beef

Barbecue Station

King Prawn, Calamari, Mussel, Fish Steak
 Pork Loin Beef Tenderloin and Chicken

Dessert

Assorted Fresh Fruit in Seasonal
 Thai Dessert
 Sticky Rice with Mango
 Bua-Loy
 Assorted Cake

EAST MEETS WEST BUFFET
Baht 1,950 per/person
(Minimum 40 persons)

Menu B

Appetizers

Assorted Cold Cut
Calamari Salad with Hot Sauce
Assorted Cheese Board
Spicy Seafood Salad
Tuna Pasta Salad
Greek Salad Feta Cheese
Japanese Collection
Garden Salad and Dressing
Assorted Bread and Butter

Soups

Chicken Soup with Winter Melon

Main Dishes

Roast Duck in Red Curry
Chicken Massaman Curry
Fried Prawns and Asparagus
Grilled Salmon Fish with Mango Chili Salsa
Roasted Pork Loin Béarnaise Sauce
Deep Fried Beef with garlic & pepper
Sautéed Butter Mixed Vegetable
Steamed Rice/Fried Rice with Egg

Live Station

Papaya Salad with Sticky Rice and Roasted Chicken

Barbecue Station

Tiger Prawn, Blue crab, Calamari, Mussel, Fish Steak
Pork Loin, Beef Tenderloin, Chicken Breast

Dessert

Assorted Fresh Fruit in Seasonal
Assorted Cake
Thai Dessert
Ice Cream with Condiment
Sticky Rice with Mango

INTERNATIONAL & BARBECUE BUFFET
Baht 1,950 per/person
(Minimum 40 persons)

Menu C

Appetizers

Assorted Seafood Cold Cut
Tomato Mozzarella
Caesar salad
Greek Salad Feta Cheese
Assorted Sushi & Sashimi
Deep fried Salmon fish with Condiments
Roasted Beef Salad
Garden Salad and Dressing
Assorted Bread and Butter

Soups

French Onion Soup

Main Dishes

Roasted Duck with Orange Sauce
Seared Beef Mushroom Sauce
Grilled Salmon Fish with Lemon Butter Sauce
Roasted Pork Loin with Pepper Sauce
Steamed Fish with Soy Sauce
Mixed Vegetables in Oyster Sauce
Baked Potato with Cheese
Steamed Rice

Live Station

Pasta Corner with Bolognese, Napolitana, Carbonara

Barbecue Station

Beef Tenderloin, Beef Sirloin, Pork Loin, Chicken Breast
Tiger Prawn, Squid, Blue Crab, Mussel, Fish Steak

Dessert

Assorted Fresh Fruit in Seasonal
Assorted Cake
Thai Dessert
Sticky Rice with Mango
Crepes Suzette
Ice Cream

Family Style Set Menu

Baht 1,850 net/person

One set for 6 persons

Menu A

Appetizers

Caesar Salad
Deep fried Fish & Prawn Patties
Spaghetti Carbonara
Spicy Prawn Salad with Thai Herbs

Main Course

Assorted grilled meats

(Lamb, Pork loin, Beef tenderloin, Salmon Fish, Chicken breast)
With barbecue, fresh pepper and mushroom sauce
Sautéed vegetable with butter & Baked Potato

Desserts

Assorted Fruit Platter
Caramel custard

Family Set Menu

Baht 1,850 net/person

One set for 6 persons

Menu B

Appetizers

Dragon Fruit Seafood Cocktail
Greek Salad
The Barge Dream
Smoked Salmon Platters

Main Course

Grilled Rock Lobster, Tiger Prawns,
Snapper Fish, Squid, Blue Crab, Mussel
Boiled Potato, Grilled Vegetable,
Fried Rice

Nora Tiramisu & Fresh Fruit

Tea or Coffee

Western Set Menu Selection

Baht 1,500 net/person

Menu A

Appetizer

Chicken Caesar Salad with Poached Egg

Soup

Three Mushroom Soups with Crouton

Main Course

Grilled Chicken Thigh with Homemade Gnocchi
And Mushroom Ragout

Dessert

Yoghurt Mousse

Tea or Coffee

Western Set Menu Selection

Baht 1,500 net/person

Menu B

Appetizer

Tuna Tar Tar with Avocado and Quail Eggs

Soup

Lobster and Leek Soup with Prawns

Main Course

NZ Lamb Chops with Peperonata, Asparagus,
Red Wine Reduction and Olive Tapenade

Dessert

Sacher Cake with Ice Cream

Tea or Coffee

The Celebration
Baht 2,000 net/person

Menu A

Appetizer

Smoked Duck Breast Salad with Japanese Dressing

Entree

Seared American Scallops with Cauliflower Puree and Sauce Verde

Lemon Sorbet

Main Course

Grilled Seafood Platter

(Tiger Prawns, Squid, Salmon Steak, Blue Crab, Mussels)

Served with Fried Rice and Colcannon Mash

Dessert

Banana Fritter with Ice Cream

Tea or Coffee

The Celebration
Baht 2,000 net/person

Menu B

Appetizer

Beef Carpaccio with Horseradish Cream

Soup

Pork Medallions with Pea, Parma Ham and Shimeji Mushrooms

Strawberry Raspberry Sorbet

Main Course

Grilled Australian Sirloin Steak with Fresh Green Pepper Sauce

Mash Potato and Green Asparagus

Dessert

Sticky Rice with Mango & Ice Cream

Tea or Coffee

Thai Food Set Menu
1,500 net/person

Menu A

Appetizers

Spicy Thai Tuna Tataki Cubed Saku with
Coriander, mint, palm sugar & lime

Soup

Seafood Soup in Coconut Milk

Main Course

Grilled Ebisu Tenderloin with Black Pepper Sauce
Served Fried Rice with Crab Meat

Dessert

Coconut Panna Cotta with Strawberry ice Cream

Or

Sticky Rice with Mango & Sweet Coconut Milk
Tea or Coffee

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Menu B

Appetizers

Spicy Roasted Duck Salad with Thai Herbs

Soup

Whit Snapper Fillet Sweet and Sour Soup

Main Course

Grilled Aust. Lamb Rack Massaman Sauce
Served Crabmeat Fried Rice

Dessert

Chocolate Mouse

Or

Banana Fritter with Ice Cream
Tea or Coffee

Thai Food Set Menu
Baht 2,000 net/person

Menu A

Appetizers

Special Deep Fried Salmon Fish with Condiments
Wrapped with Green Leaf and Special Sauce

Soup

Spicy King Prawns Soup

Main Course

Phuket Lobster with Garlic, Pepper Sauce, Thick and Creamy Curry
Served Fried Rice with Crab Meat

Dessert

Blueberry Cheese Cake

Or

Poached Banana Cooked in Sweet Coconut Milk
Tea or Coffee



Menu B

Appetizers

Mixed Appetizer

*Deep Fried Spring Roll, Prawn Roll with Yellow Noodle,
Deep Fried Prawn Patties & Grilled Chicken Satay*

Soup

Scallop Soup in Coconut Milk Thai Style

Main Course

Grilled Mixed Seafood
Tiger Prawns, Squid, Salmon, Blue Crab, Mussels
Served with Crabmeat Fried Rice

Dessert

Tiramisu

Or

Sticky Rice with Mango
Tea or Coffee

Vegetarian Western Set Menu
Baht 1,200 net/persons

Menu A

Appetizer

Greek Salad

Mixed Lettuce, Feta Cheese served with Balsamic Dressing

Soup

Cream Mushroom Soup

Main Course

Homemade Gnocchi

Smoked Capsicum, Asparagus, Olive topped with Parmesan and Olive oil

Dessert

Vanilla Ice Cream and Deep Fried Banana

Tea & Coffee

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Menu B

Appetizer

Mixed Grilled Vegetable Salad

Soup

Broccoli Cream Soup

Main Course

Penne

Zucchini ribbon, Cherry Tomato and Mushroom

Tossed with Basil Pesto

Dessert

Nora Chocolate Mousse

Tea & Coffee

Thai Food Family Set Menu Selection
Table for 6-8 persons
Baht 1,500.- / person

Set Menu A

Before

Grilled Pork Satay with Condiments
Papaya Salad with Prawn served with Chicken wings

Main Course

Spicy Seafood Soup
Stir Fried Tiger Prawn with Cashew Nut
Deep Fried Pork with Garlic and Black Peppers
Stir Fried Scallop & Broccoli in Oyster Sauce
Steamed rice

Dessert

Three Flavor Dumplings in Coconut Milk

Tea & Coffee

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Set Menu B

Before

Spicy Seafood Salad with Thai Herb
Deep Fried Prawn Patties

Main Course

Double Boiled Chicken Soup with Winter Melon & Black Mushroom Soup
Steamed Whole Fish in Spicy Lemon Sauce
Roasted Duck with Green Curry Sauce
Stir Fried Prawn with Vegetable in Oyster Sauce
Steamed Rice

Dessert

Poached Banana in Coconut Milk

Tea & Coffee

Thai Food Family Set Menu Selection
Table for 6-8 persons
Baht 1,700.- / person

Set Menu A

Before

Deep Fried Prawn Patties
Spicy Beef Salad

Main Course

Spicy Prawn Soup
Blue Crab Yellow Curry with Condiment
Steamed Fish served with Plum Sauce
Stir Fried Prawn with Tamarind Sauce
Stir Fried Squid and Broccoli
Steamed Rice

Dessert

Sticky Rice with Sweet Mango
Tropical Fresh Fruit

Tea & Coffee

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Set Menu B

Before

Mixed Appetizer
(*Spring roll, Fish Pattie, Chicken Satay, Crabmeat Ball*)
Spicy White mushroom and Squid Salad

Main Course

Prawn Coconut Milk Soup
Lamb in Massaman Curry
Roasted Chicken and Kale in Oyster Sauce
Deep Fried Salmon in Panang Sauce
Fried Prawn with Cashew Nut
Steamed Rice

Dessert

Poached Pumpkin in Coconut Milk
Tropical Fresh Fruit

Tea & Coffee

Thai Food Set Menu Selection
Table for 6-8 persons
Baht 2,000.- / person

Set Menu A

Before

Mixed Appetizer
(Spring roll, Fish Pattie, Chicken Satay, Crabmeat Ball)
Deep Fried Salmon Fish with Cashew Nut & Herbs Salad
Spicy Duck Salad

Main Course

Spicy Seafood Soup
Blue Crab Yellow Curry with Condiments
Steamed Snapper Fish with Lemon Chili Sauce
Sautéed Glass Noodles with Prawn and Black Mushroom
Stir Fried Scallop with Broccoli
Steamed Rice

Dessert

Deep Fried Banana with Ice Cream

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Set Menu B

Before

Spicy Seafood Salad
Deep Fried Prawn Wrapped Noodles
Grilled Mixed Satay

Main Course

Prawn in Thai Herbal Coconut Milk Soup
Roasted Duck Curry
Stir Fried Whole Fish with Green Curry Sauce
Fried Crab with Curry Powder
Fried Phuket Lobster with Tamarind Sauce
Steamed Rice

Assorted Cake
Sticky Rice with Mango

Vegetarian Thai Food Family Set Menu Selection
Table for 6-8 persons
Baht 900.- / person

Set Menu A

Before

Deep Fried Vegetable Spring Roll
Spicy Papaya Salad

Main Course

Clear Soup with Bean Curd & Vegetable
Vegetable in Red Curry
Deep fried Bean Curd with Three Flavors Sauce
Stir Fried Broccoli with Mushroom
Steamed rice

Dessert

Three Flavor Dumplings in Coconut Milk

Tea and Coffee

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Set Menu A

Before

Spicy Grilled Mixed Mushroom Salad
Deep Fried Corn Dumpling

Main Course

Vegetable and Seaweed Clear Soup
Vegetable in Green Curry
Deep fried Tofu with Hot Basil Leave
Sautéed Vegetable with Oyster Sauce
Steamed rice

Dessert

Poached Banana in Coconut Milk

Tea & Coffee

Open Bar Reception

Minimum 20 persons and above

| Open Bar Price (Minimum 20 persons) | 1 Hr. | 2 Hrs. | 3 Hrs. | 4 Hrs. | 5 Hrs. | 6 Hrs. |
|--|--------------|---------------|---------------|---------------|---------------|---------------|
| <ul style="list-style-type: none"> Open Bar A Punch Local Beers (Singha& Chang) Fruit Juices Soft Drink Water | 450.- | 850.- | 1,250.- | 1,650.- | 2,050.- | 2,400.- |
| <ul style="list-style-type: none"> Open Bar B Two kind of Cocktails Local Beers (Singha& Chang) Spirit (Scotch Whisky, Gin, Vodka, Rum) Fruit Juices Soft Drink Water | 650.- | 1,100.- | 1,650.- | 2,150.- | 2,650.- | 3,100.- |
| <ul style="list-style-type: none"> Open Bar C Two Kind of Cocktails Local Beers (Singha& Chang) Spirits (Standard) (Scotch Whisky, Gin, Vodka, Rum) House Wine (White & Red Wine) Fruit Juices, Soft Drink, Water | 850.- | 1,650.- | 2,350.- | 2,950.- | 3,550.- | 4,100.- |
| <ul style="list-style-type: none"> Open Bar D Local Beers (Singha& Chang) House Wine (White & Red Wine) Fruit Juices, Soft Drink, Water | 950.- | 1,750.- | 2,450.- | 3,050.- | 3,650.- | 4,250.- |

***BAR TAB option base on current Drink List prices exclude Tax & SVC

CORKAGE CHARGE

Maximum 20 bottles of wines and spirits are allowed to bring in the party

| Description | Baht/Bottle |
|--|--------------------|
| Standard Brand Alcohol | 450 |
| Wine, Sparkling Wine or Champagne | 450 |
| | |

WEDDING PLANNERS

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