

# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019



## MENU PRICE (THB)

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|                      |  |
|----------------------|--|
| Coffee Break         | 650 net per person                                     |
| Cocktail Reception   | starts from 500 net per person (30-minute pass around) |
| Standing Cocktail    | starts from 1,350 net per person                       |
| Thai Set             | starts from 1,350 net per person                       |
| Western Set          | starts from 1,500 net per person                       |
| Authentic Lanna Menu | 1,500 net per person                                   |
| East Meets West Set  | 1,850 net per person                                   |
| Siam Journey Set     | 1,650 net per person                                   |
| Thai Buffet          | starts from 1,350 net per person                       |
| International Buffet | starts from 1,500 net per person                       |

Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019

COFFEE BREAK MENU  
THB 650 net per person  
Choice of 1 Savory and 2 Sweets

## SAVORY

- Almond Croissant
- Apple Muffin
- Chocolate Croissant
- Chocolate Muffin
- Cranberry Muffin
- Cucumber sandwiches
- Danishes
- Ham and cheese sandwiches
- Peanut butter sandwiches
- Plain Croissant
- Quiches Lorraine
- Quiches mushroom
- Roasted vegetables sandwiches
- Scone
- Smoked Salmon dill sandwiches
- Tomato cucumber sandwiches
- Tuna sandwiches

## SWEET

- Brownie (mini)
- Cheese cake shooter
- Chocolate cake (mini)
- Fruit kabob
- Green tea cake (mini)
- Mango Panna cotta shooter
- Organic Yoghurt shooter
- Passion fruit Panna cotta shooter
- Raspberry Panna cotta shooter

The choices are included to organic blend coffee and tea with sugar and cream

Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019

## COCKTAIL RECEPTION MENU

THB 500 net per person (30-minute pass around)

### Cold Items

- Smoked Salmon, dill pickle on rye
- Shrimp salsa avocado on tasting spoon

### Hot Items

- Deep fried vegetable spring roll
  - Ham and scallion mini quiche
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THB 750 net per person (30-minute pass around)

### Cold Items

- Parma ham bacon and tomato mini sandwich
- Shrimp salsa avocado tasting spoon
- Asparagus Parma ham herb cream cheese

### Hot Items

- Deep fried vegetable spring roll
  - Mushroom and bacon quiche
  - Mini chicken satay with cucumber pickle and peanut sauce
  - Chicken sausage roll
- 

THB 950 net per person (30-minute pass around)

### Cold Items

- Vietnamese shrimp summer roll with peanut sauce
- Savory leaf wraps salmon (Miang Kham)
- Tuna Tataki, fine scallions and ginger
- Minced chicken salad with Thai herbs

### Hot Items

- Mini Chiangmai sausage
- Spinach with bacon quiche
- Pork loin rosemary, apple chutney
- Chicken Parma ham saltimbocca
- "Gyoza" Japanese fried vegetable dumplings

Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019

## STANDING COCKTAIL MENU

THB 1,350 net per person : 6 Cold items and 5 Hot items

THB 1,450 net per person : 8 Cold items and 7 Hot items

### COLD ITEMS

- Smoked Salmon, dill pickle on rye
- Tuna Tataki, fine scallions and ginger
- Shrimp salsa avocado tasting spoon
- Parma ham bacon and tomato mini sandwich
- Potato with semi dried tomato tapenade, goat cheese
- Smoked Duck, mulberry Jam, Brie cheese
- Smoked chicken, olive cream
- Zucchini Rolls stuffed herb boursin cheese

### HOT ITEMS

- Maple pepper Salmon and scallion mini quiche
- Potato and Parma ham "Saltimbocca" with basil tasting spoon
- Beef samosa, onion chutney tasting spoon
- Wild mushroom Tapenade truffle infused and brie French crouton
- Blowtorched Foie Gras, semi dried grape tasting spoon
- Duck confit mascarpone cheese tasting spoon
- Pork loin, rosemary apple chutney

The choices are include to free flow of soft drink 2 hours

Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019

## THAI SET MENU A1

Family Sharing Style

### Appetizers

Grilled marinated pork salad with eggplants  
ยำหมูย่างมะเขือยาว

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### Soup

Assorted mushrooms in spicy sour broth  
ต้มยำเห็ดรวม

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### Entrée

Fried Salmon glazed with spicy chili sauce  
ปลาแซลมอนราดซอสพริก  
Northern Thai style braised pork brisket curry  
แกงฮังเลหมู  
Wok fried asparagus with light soy sauce  
ผัดหน่อไม้ฝรั่ง  
Steamed jasmine rice  
ข้าวสวย

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### Dessert

Grilled banana, honey glazed  
Served with vanilla ice cream  
กล้วยปิ้งราดน้ำผึ้งกับไอศกรีมวานิลลา

137 blend organic house coffee or tea

THB 1350 net per person

## THAI SET MENU A2

Family Sharing Style

### Appetizers

Marinated prawns salad with grated coconut  
ปลากุ้งมะพร้าวกรอบ

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### Soup

Spicy sour chicken soup and banana blossom  
ต้มยำไก่หัวปลี

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### Entrée

Fried sea bass fillet with spicy sour tamarind glazed  
ปลากระพงราดซอสมะขาม  
Grilled beef tenderloin & young coconut green curry  
แกงเขียวหวานเนื้อสันใน  
Wok fried mixed vegetables  
ผัดผักสามสหาย  
Steamed jasmine rice  
ข้าวสวย

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### Dessert

Grilled banana, honey glazed  
Served with vanilla ice cream  
กล้วยปิ้งราดน้ำผึ้งกับไอศกรีมวานิลลา

137 blend organic house coffee or tea

THB 1350 net per person

Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019

## THAI SET MENU B1

Family Sharing Style

### Appetizers

Marinated of Pomelo, bonito flake  
with deep fried soft shell crab  
ยำส้มโอบูนิม

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### Soup

Smoked Chicken, boiled quail egg  
in galangal coconut broth with truffle oil infused  
ต้มข่าไก่รวมควีน

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### Entrée

Flake of marinated Maple Salmon, Green mango,  
Cashew nut and chili jam  
ปลาปลาแซลมอน

Stir fried beef tenderloin with green peppercorns  
เนื้อสันในผัดพริกไทยดำ

Grilled "Kurobuta Pork" in red curry  
แกงเผ็ดหมูย่างคุโรบูตะย่าง

Wok fried Chayote tip, dried chili and mushroom  
ผัดขี้หอมมะระหวานและเห็ด

Steamed jasmine rice  
ข้าวสวย

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### Dessert

Lemongrass crème brulee  
ครีมบลูเลตะไคร้

137 blend organic house coffee or tea

THB 1450 net per person

## THAI SET MENU B2

Family Sharing Style

### Appetizers

Marinated of grilled pork with kale  
ยำหมูย่างก้านคะน้า

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### Soup

Braised beef in spicy and sour soup  
ต้มยำเนื้อตุ๋น

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### Entrée

Stir fried soft shell crab with egg and curry powder  
ปูนิมผัดผงกะหรี่

Deep fried squid with garlic and peppercorns  
ปลาหมึกทอดกระเทียมพริกไทย

Steamed chicken with assorted mushrooms  
ไก่นึ่งเห็ดรวม

Wok fried asparagus with light soy sauce  
and garlic chips  
ผัดหน่อไม้ฝรั่งกระเทียมกรอบ

Steamed jasmine rice  
ข้าวสวย

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### Dessert

Ginger crème brulee  
ครีมบลูเลขิง

137 blend organic house coffee or tea

THB 1450 net per person

Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019

## THAI SET MENU C Family Sharing Style

### Appetizers

Marinated chicken skewers  
with peanut sauce and cucumber relish

สะเต๊ะลิ้น

Miang of Pomelo with prawns

เมี่ยงส้มโอกุ้งสด

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### Soup

Seared scallops and boiled quail egg  
in galangal  
coconut broth

ต้มข่าหอยเชลล์ทอด

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### Entrée

Chicken wings with Chinese wine sauce

ปีกไก่ น้ำแดง

Fried dolly fish topped with red curry sauce

ซูชิปลาแดง

Stir fried shrimp with Shiitake mushroom and  
asparagus

ผัดเห็ดหอม หน่อไม้ฝรั่ง และ กุ้งสด

Steamed jasmine rice

ข้าวสวย

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### Dessert

Lemongrass crème brulee

ครีมบุเลต์ตะไคร้

137 blend organic house coffee or tea

THB 1600 net per person

## WESTERN SET MENU A Individual Serve

### Salad

Organic assorted greens, cashew nut,  
goat cheese and pomelo

or

Caesar salad, pesto bruschetta  
and fresh parmesan

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### Soup

Crispy ginger Carrot veloute

or

Tomato and Tequila  
Served with Avocado salsa

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### Entrée

Marinated beef pan seared with "Larb Muang" Spices  
Mashed potato and Coriander Vietnamese leave salad

or

Roasted marinated Chicken thigh  
with Edamame and whipped potato  
in Northern Thai style yellow curry sauce

or

Blow touched Salmon fillet, cucumber relished,  
mint cous, roasted green chili compote

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### Dessert

Strawberry Pannacotta  
with strawberry compote

137 blend organic house coffee or tea

THB 1500 net per person

Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE

## WEDDING

### MENU AND DRINK PACKAGE 2019

#### WESTERN SET MENU B

Individual Serve

##### Appetizer

Caesar Salad  
Romaine lettuce and garlic croutons  
with homemade classic Caesar dressing  
or

Greek Salad  
Mixed greens, tomatoes, bell pepper, onions,  
Kalamata olives, parsley, cucumber & feta cheese  
with Greek dressing

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##### Soup

Forest mushroom veloute, truffle oil infused,  
Brie crouton  
or  
Leek and potato veloute with truffle oil infused

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##### Entrée

Slow cook chicken breast with assorted vegetables,  
green peppercorns and mashed potato cream  
or  
Chilean sea bass, braised cabbage, lentil vinaigrette  
or  
Grilled beef tenderloin  
assorted vegetables, finger potatoes, peppercorns

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##### Dessert

Strawberry Pannacotta  
with strawberry compote  
or  
Mango mousse  
Crisp parcels with berries caviar Chantilly cream

137 blend organic house coffee or tea

THB 1650 net per person

#### WESTERN SET MENU C

Individual Serve

##### Appetizer

Smoked Salmon, pineapple relish and assorted greens

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##### Soup

Potato veloute with truffle oil infused

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##### Entrée Seafood

Tuna loin, asparagus, tomato-caper vinaigrette

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##### Entrée Meat

Lamb loin, edamame and honey mustard sauce

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##### Dessert

Chocolate Lava  
Crisp parcels with berries caviar Chantilly cream

137 blend organic house coffee or tea

THB 2000 net per person

Prices are including 10% service charge and 7% VAT



# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019

## AUTHENTIC LANNA SET MENU Family Sharing Style

### Appetizers

“Lanna Hor D’oeuvre”

Assorted pork sausages, green chilli dip,  
tomato & pork chilli dip, crispy pork crackers  
served with boiled vegetables

ออเดิร์ฟเมือง

ไส้จุก แหนม หมูยอ น้ำพริกหนุ่ม น้ำพริกอ่อน แคบหมู และผักต้ม



### Soup

Spicy sour chicken soup and banana blossom

ต้มยำไก่เมืองหัวปลี



### Entrée

Northern Thai style braised pork brisket curry

แกงฮังเลหมู

Fried chicken wings with fish sauce

ปีกไก่ทอดน้ำปลา

Steamed Red Tilapia with lime sauce

ปลาหีบต้มหนึ่งมะนาว

Wok fried Chayote tip, dried chili and mushroom

ผัดยอดมะระหวานและเห็ด

Steamed jasmine rice or Sticky rice

ข้าวสวย หรือ ข้าวเหนียว



### Dessert

Seasonal fruits in syrup

ผลไม้ลอยแก้ว

137 blend organic house coffee or tea

THB 1500 net per person

Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019

## EAST MEETS WEST MENU Individual Serve

### Salad

Young Tamarind, arugula, semi dried tomato,  
baby shrimp and Sour- sweet Tamarind vinaigrette  
ยำยอดมะขามทั้งสด



### Soup

Northern Thai style sausage Minestrone  
accompanied with crispy pork crackers  
มิเนสโตรเนซูปไส้ข้าว



### Entrée

Roasted marinated chicken thigh  
Edamame, whipped potato  
with Northern Thai style yellow curry sauce  
อกไก่เสิร์ฟกับซอสข้าวซอยข้น

or

Blow touched Salmon fillet  
Cucumber relished, mint cou,  
roasted green chili compote  
แซลมอนเสิร์ฟกับน้ำพริกหนุ่ม

or

Thai Truffle Risotto (v)  
Port wine reduction, parmesan cheese  
ริซอตโต้เห็ดเผาะ



### Dessert

Mango and Coconut rice  
Coconut ice cream with toasted sesame  
ข้าวเหนียวมะม่วงเสิร์ฟกับไอศกรีมกะทิสด

137 blend organic house coffee or tea

THB 1850 net per person

Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019

'SIAM JOURNEY' SET MENU  
*Selected dishes from all over Thailand*  
Family Sharing Style

สะเต๊ะลือ

SATAY LUE (*Royal Thai Dish*)

Marinated chicken skewers with peanut sauce and cucumber relish  
ยำเนื้อรถไฟ

YUM NUA ROD FAI (*Western Thai*)

Grilled beef salad with Thai herbs

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ต้มยำกุ้งมะขามอ่อน

TOM YUM GOONG MA KARM ORN (*Eastern Thai*)

Fragrant "Gulf of Thailand" prawns and tamarind broth

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แกงฮังเลหมู

GAENG HUNG-LAY MOO (*Northern Thai*)

Northern dry curry, slow cooked pork and Edamame

ทะเลทอดขมิ้น

TALAY TOD KA-MIN (*Southern Thai*)

Deep fried Andaman seafood with fresh turmeric

ปลาย่างเกลือ

PLA YANG GLUA (*North-Eastern Thai*)

Grilled salt wrapped fish

ข้าวผัดรถไฟ (กุนเชียง-ถั้วคันเตา)

KAO PAD ROD FAI (*Central Thai*)

Fried rice with Chinese sausage and snow peas

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ข้าวเหนียวมะม่วง

KAO NIEW MA-MUANG (*Central Thai*)

Sweet sticky rice served with ripe mango and coconut coulis

137 blend organic house coffee or tea

THB 1650 net per person

Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019

## THAI BUFFET MENU

Thai Buffet : THB 1350 net per person | THB 1450 net per person

- Salad 2 items
- Appetizer 2 items
- Soup 1 item
- Curry 1 item
- Stir Fry or Deep Fry 2 items
- Chili paste 1 item
- Rice and noodles 2 items
- Dessert 3 items

**SALAD** Please choose 2 items หมวดยำ เลือก 2 รายการ

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- Salad of kale and shrimps with spicy vinaigrette ยำคะน้ากุ้งสด
- Salad of marinated deep fried tofu ยำเต้าหู้ทอด
- Salad of Assorted seafood, shallot and Thai celery with spicy vinaigrette ยำทะเลรวม
- Salad of Poached Squid, shallot and Thai celery with spicy vinaigrette ยำปลาหมึก
- Salad of Roasted green eggplant with dried shrimp ยำมะเขือยาว
- Salad of spicy sweet and sour mango ยำมะม่วง
- Salad of spring of Tamarind leave and crispy shallot ยำยอดมะขาม
- Pomelo salad with dried coconut and crispy shallot ยำส้มโอบั้ว
- Spicy grilled pork salad with spicy vinaigrette ยำหมูย่าง
- Salad of marinated poached assorted mushroom ยำเห็ดรวม

More choices for THB 1450 รายการเลือกเพิ่มเติมสำหรับบุฟเฟ่ต์ราคา 1450 บาท

- Crispy Morning Glory salad ยำผักบุ้งกรอบ
- Spicy salmon salad ยำมะม่วงปลาแซลมอน
- Crispy soft shell crab and pomelo salad ยำมะม่วงปลาแซลมอน

**APPETIZER** Please choose 2 items หมวดทานเล่น เลือก 2 รายการ

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- Roasted marinated chicken with Thai herbs ไก่ย่างสมุนไพร
- Grilled marinated Pork Neck with roasted chili sauce คอหมูย่าง
- Papaya Salad ส้มตำไทย
- Deep fried Tofu and sweet chili sauce เต้าหู้ทอด
- Deep fried coriander marinated chicken wing with sweet chili sauce ปีกไก่ทอดเกลือ
- Chicken or pork satay สะเต๊ะไก่ หรือ หมู

More choices for THB 1450 รายการเลือกเพิ่มเติมสำหรับบุฟเฟ่ต์ราคา 1450 บาท

- Grilled beef เนื้อย่าง
- Steamed Ruby fish cake in banana leaf ห่อหมกปลาทับทิม

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Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019

## THAI BUFFET MENU

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### SOUP Please choose 1 item หมวดซุปล เลือก 1 รายการ

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- Minced pork or chicken with tofu and noodles in clear soup ต้มจืดเต้าหู้เส้นเส้น หมูสับ หรือ ไก่สับ
- Sweet and sour soup with fish แกงส้มปลาช่อนทอด
- Spicy soup with dried chilli and fish ต้มโคล้งปลาช่อน
- Central style Chicken and mushroom in spicy and sour galangal coconut soup ต้มข่าไก่
- North-Eastern style spicy and sour soup with chicken or pork ต้มแซ่บ ไก่ หรือ หมู
- North-Eastern style spicy and sour soup with Red Tilapia ต้มแซ่บปลาทับทิม
- Spicy and sour soup with lemongrass essence and seafood or assorted mushrooms ต้มยำ ทะเล หรือ เห็ดรวม

### More choices for THB 1450 รายการเลือกเพิ่มเติมสำหรับบุฟเฟ่ต์ราคา 1450 บาท

- North-Eastern style spicy and sour soup with beef ต้มแซ่บเนื้อ
- North-Eastern style spicy and sour soup with salmon or sea bass ต้มแซ่บปลาแซลมอน หรือ ปลากระพงขาว
- Spicy Clear soup with shrimp and mushroom แกงเลียงกุ้งสด
- Sweet and sour soup with prawns แกงส้มกุ้งสด
- Spicy and sour soup with lemongrass essence and prawns ต้มยำกุ้ง

### CURRY Please choose 1 item หมวดแกง เลือก 1 รายการ

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- Chicken in green curry แกงเขียวหวานไก่
- Roasted eggplants in green curry แกงเขียวหวานมะเขือย่าง
- Roasted chicken or pork in red curry แกงเผ็ดไก่ หรือ หมูย่าง
- Spicy sour curry with pork brisket and morning glory แกงหมูเทโพ
- Hunglay curry of braised root vegetables แกงฮังเลผักตุ๋น
- Hunglay curry of pork with garlic and ginger แกงฮังเลหมู
- Massaman curry of chicken with potato มัสมันไก่

### More choices for THB 1450 รายการเลือกเพิ่มเติมสำหรับบุฟเฟ่ต์ราคา 1450 บาท

- Beef in green curry แกงเขียวหวานเนื้อ
- Crispy fish in red curry แกงเผ็ดปลาสด
- Roasted duck in red curry with pineapple or lychee แกงเผ็ดเป็ดย่าง ใส้สับปะรด หรือ ลิ้นจี่
- Hunglay curry of lamb or beef with garlic and ginger แกงฮังเลแกะ หรือ เนื้อ
- Massaman curry of beef with potato มัสมันเนื้อ

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Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019

## THAI BUFFET MENU

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### STIR FRY OR DEEP FRY Please choose 2 items หมวดประเภทผัด หรือ ทอด เลือก 2 รายการ

- Stir fried chicken with cashew nut and dried chili ไก่ผัดเม็ดมะม่วง
- Wok fried of sliced pork, green pepper corn with oyster sauce หมูผัดพริกไทอ่อน
- Deep fried Red Tilapia fillet with spicy chili sweet sour sauce ปลาทึบทิมสามรส
- Deep fried Red Tilapia fillet with sour sweet tamarind sauce ปลาทึบทิมทอดซอสมะขาม
- Wok fried Red Tilapia fillet, Thai celery with oyster sauce ปลาทึบทิมผัดคื่นช่าย
- Spicy Stir fried Red Tilapia fillet with galingale ผัดซ่าปลาทึบทิม
- Stir-fried squid with preserved salty eggs ปลาหมึกผัดไข่เค็ม
- Stir-fried Squid with garlic and white peppers ผัดหมึกกระเทียมพริกไท
- Stir-fried pork with shrimp paste หมูผัดกะปิ
- Stir-fried pork with dried chili and salt หมูคั่วพริกเกลือ
- Stir-fried tofu with mixed vegetables ผัดเต้าหู้ทรงเครื่อง
- Stir-fried long beans with pork ผัดพริกขิงถั้วฝักยาวหมู
- Stir-fried Sweet and sour pork with pineapple and cucumber ผัดเปรี้ยวหวานหมู
- Stir fried mixed vegetable with garlic and oyster sauce ผัดผักรวมน้ำมันหอย
- Stir fried pumpkin with eggs ผัดฟักทองไข่

More choices for THB 1450 รายการเลือกเพิ่มเติมสำหรับบุฟเฟ่ต์ราคา 1450 บาท

- Wok fried of sliced beef, green pepper corn with oyster sauce เนื้อผัดพริกไทอ่อน
- Wok fried pork with Shiitake mushroom หมูผัดซิงเห็ดหอม
- Wok fried asparagus with light soy sauce ผัดหน่อไม้ฝรั่ง

### CHILLI PASTE Please choose 1 item หมวดน้ำพริก เลือก 1 รายการ

- Salted shrimp paste with chilli served with vegetable omelet น้ำพริกกะปิ ไช้ชะอมทอด
- Grilled Green young chili paste น้ำพริกหนุ่ม
- Galangal chilli paste served with steamed mushrooms น้ำพริกข่า เห็ดนึ่ง
- Spicy sweet chili paste with minced pork and cherry tomato น้ำพริกฮ่อง
- Salted soy beans in coconut milk with shallot and fresh chili หลนเต้าเจี้ยว

Chilli paste is accompanied with your selection of fresh vegetables or boiled vegetables น้ำพริก เสิร์ฟพร้อมกับ ผักสด หรือ ผักลวก

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Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE WEDDING MENU AND DRINK PACKAGE 2019

## THAI BUFFET MENU

...continued from previous page...

**RICE OR NOODLES** Please choose 2 items ประเภทข้าวหรือประเภทเส้น เลือก 2 รายการ

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- Steamed jasmine rice ข้าวสวย
- Steamed unpolished rice (Brown Rice) ข้าวกล้อง
- Wok Fries rice with Eggs and salt ข้าวผัดไข่
- Wok fried rice with lemongrass ข้าวผัดตะไคร้
- Wok fried rice with salted fish and kale ข้าวผัดคะน้าปลาเค็ม
- Wok fried rice with garlic ข้าวผัดกระเทียม
- Wok fried rice with Thai herbs ข้าวผัดสมุนไพร
- Wok fried rice with pineapple and yellow curry powder ข้าวผัดสับประรด
- Wok fried eggs noodles with vegetables บะหมี่ผัดผัก
- Noodles soup with pork or chicken ก๋วยเตี๋ยวน้ำหมู หรือ ไก่

More choices for THB 1450 รายการเลือกเพิ่มเติมสำหรับบุฟเฟ่ต์ราคา 1450 บาท

- Fried rice with Salmon ข้าวผัดปลาแซลมอน
- Fried rice with Shrimp ข้าวผัดมันกุ้ง

**DESSERT** Please choose 3 items หมวดขนมหวาน เลือก 3 รายการ

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- Thai coconut macaroons ขนมบัวบิน
- Rose shaped jelly layer cake ขนมชั้นกุหลาบ
- Mung bean rice crepe ขนมถั่วแปบ
- 'Thong Yip & Thong Yhod' - Petit sweetened egg cups ทองหยิบ และ ทองหยอด
- Foi Thong / Sweet golden egg threads ฝอยทอง
- Black coconut pudding ขนมเปียกปูนใบเตย
- 'Look Choup' - Delectable imitation fruits ลูกชุบ
- Coconut jelly ู้นกะทิ
- Mixed seasonal fresh fruits ผลไม้สดตามฤดูกาล

More choices for THB 1450 รายการเลือกเพิ่มเติมสำหรับบุฟเฟ่ต์ราคา 1450 บาท

- Dumplings in hot coconut milk บัวลอย
- Water chestnuts in iced coconut milk ทับทิมกรอบ

Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE

## WEDDING

### MENU AND DRINK PACKAGE 2019

#### INTERNATIONAL BUFFET MENU

International Buffet : THB 1500 net per person | THB 1650 net per person

|  |   |  |
|--|---|--|
| <ul style="list-style-type: none"> <li>▪ Salad and Appetizer            3 items</li> <li>▪ Soup                                    1 item</li> <li>▪ Pasta                                    2 items</li> <li>▪ Main Dish                            2 items</li> </ul> | <ul style="list-style-type: none"> <li>▪ Vegetable                            1 item</li> <li>▪ Side Dish                            2 items</li> <li>▪ Dessert                                3 items</li> </ul> |  |
|--|---|--|

#### SALAD AND APPETIZER Please choose 3 items

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- Greek salad
- Caesar salad
- Roasted corn and green pepper salad
- Vegetables antipasto
- Penne pesto and ham salad
- Apple and cous lemon salad
- Roasted cherry tomato and basil salad
- Assorted mushroom salad
- Marinated mussels salad
- Chickpea and mint salad
- Asparagus and lemon salad
- Assorted organic greens with 2 choice of dressings (Soya Ginger vinaigrette, Thousand Island dressing, Caesar dressing, Green herbs dressing) served with Bacon bits and Parmesan cheese
- Vegetable Spring rolls and plum sauce
- Vegetable Samosa and yoghurt sauce

#### More choices for THB 1650

- Marinated baby shrimp salad
- Tuna and dill caper, potato salad
- Smoked salmon and potato salad
- Beetroot, Goat cheese salad
- Mini smoked salmon quiche

#### SOUP Please choose 1 item

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- Assorted mushroom and truffle oil infused soup
- Roasted tomato and tequila soup
- Carrot and boursin cheese soup
- Potato and truffle cream soup
- Chicken minestrone

#### More choices for THB 1650

- Seafood chowder
- Beef stew

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Prices are including 10% service charge and 7% VAT



# 137 PILLARS HOUSE

## WEDDING

### MENU AND DRINK PACKAGE 2019

#### INTERNATIONAL BUFFET MENU

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#### PASTA Please choose 2 items

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- Spaghetti with chicken, roasted tomato black olive sauce
- Tagliatelle (egg noodle), baby shrimp, spicy tomato sauce
- Linguine, crab meat, thyme white wine cream sauce
- Tagliatelle (egg noodle), Tuna, caper cream sauce Penne, Beef Bolognese

#### MAIN DISH Please choose 2 items

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- Salmon medallions and Lime-Dills cream sauce
- Barramundi and saffron cream sauce
- Beef tenderloin medallion and truffle sauce
- Oven roasted chicken and rosemary chicken jus
- Pork loin and pineapple salsa
- Roasted duck breast and mulberry chutney
- Roasted lamb sirloin and grainy mustard lamb jus

#### VEGETABLES Please choose 1 item

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- Sautéed assorted vegetables
- Zucchini and Almond
- Asparagus Lemon oil

#### SIDE DISH Please choose 2 items

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- Roasted potato
- Whipped potato
- Brown Rice pilaf
- Boiled Lemon potato
- Mint cous
- Bread and assorted rolls

#### DESSERT Please choose 3 items

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- Brownie
- Chocolate truffle cake
- Green tea cake
- Apple crumble
- Red velvet cake
- Mini crème brulee
- Mini mango and coconut panna cotta
- Strawberry cheese cake
- Mixed seasonal fresh fruits

Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE

## WEDDING

### MENU AND DRINK PACKAGE 2019

#### DRINK PACKAGE

- OPTION 1** THB 350 net per person per 2 hours ;  
Additional hour at THB 100 net per person per hour  
Free flow soft drinks and juices
- OPTION 2** THB 950 net per person per 2 hours ;  
Additional hour at THB 550 net per person per hour  
Free flow soft drinks, juices and local beers
- OPTION 3** THB 1,450 net per person per 2 hours ;  
Additional hour at THB 850 net per person per hour  
Free flow soft drinks, juices, local beers and white & red wines
- OPTION 4** THB 1,950 net per person per 2 hours ;  
Additional hour at THB 950 net per person per hour  
Free flow soft drinks, juices, local beers, white & red wines, vodka, gin, whisky and cocktails

#### BEER BY BOTTLE

- Singha beer THB 165 net per bottle  
Heineken beer THB 180 net per bottle

#### DRAUGHT BEER

- Singha beer THB 8,500 net per keg (approx. 60-70 glasses)  
Heineken beer THB 9,000 net per keg (approx. 60-70 glasses)

#### WINE BY BOTTLE

- House wine (red or white) THB 1,650 net per bottle  
Sparkling wine THB 2,250 net per bottle

#### CORKAGE CHARGE POLICY

- Wines, whisky THB 500 net per bottle  
Standard brand liquor THB 1,000 net per bottle

#### VENUE RENTAL FEE

- The Lawn (outdoor) THB 45,000 net for 5 hours ; max 100 persons
- The Dining Room THB 25,000 net for 5 hours ; max 80 persons
- The Parlor THB 25,000 net for 5 hours ; max 50 persons

#### ADDITIONAL CHARGE

##### Additional Charge (if require):

- Surcharge wedding planner or event organizer hired by the client at THB 20,000
- Surcharge flowers and decorations bring-in from outside at THB 20,000
- Surcharge food bring-in from outside at THB 20,000 net

Prices are including 10% service charge and 7% VAT

# 137 PILLARS HOUSE WEDDING TERMS & CONDITION

## TERMS & CONDITION

- **DEPOSIT:** 50% of estimated total amount shall be paid on the day of signing contract.
- Venue shall be secured for the Wedding once the deposit has been paid.
- **Remain Expense:** To be settled at the end of the event include incidental charge (if apply)

Payment can be made by Credit Card or directly to Hotel account;

Company: Wongphanlert Holding Co., Ltd.  
Address: 2 Soi 1 Nawatgate Road, T. Wat Gate, A.Muang, Chiang Mai 50000, Thailand  
Name: BANGKOK BANK (BBL)  
Bank Address: 187-195 Charoenmuang rd., T.Watgate A.Muang Chiang Mai 50000  
A/C No: 253-448867-7 ( Saving Account )  
Branch: Sanpakoi Muang Chiang mai  
SWIFT: BKKBTHBK

## CANCELLATION POLICY

25% of deposit will be forfeited shall any event/rooms be cancelled within 30 days prior to arrival.  
50% of deposit will be forfeited shall any event/rooms be cancelled within 15 days prior to arrival.  
100% of deposit will be forfeited shall any event/rooms be cancelled within 7 days prior to arrival.