

THE ORIGINAL



FIVEWAYS

Discover the 5 ingredients
to your successful
lunch, meeting, dinner
or event.





How to get the best use from the information we have given you.....

What do you require?

For dinner under 10 guests, then just choose from the a la carte menu when you arrive at Eat Thai. A copy is included with this pack and a reservation is essential.

For dinner for 10 and over then use our Banquet Menu options, choose which banquet menu you would like and then call us to make a reservation.

For a private lunch dining experience, please call us and we will be happy to discuss your requirements. The private dining experience allows you to book the venue for your exclusive use.

For Cocktail parties 10 – 200 Guests, then use our Canapé Menu options, choose which set menu you would like and then call us to make a reservation.

Beverages can be organised as follows:

- Cash bar
- On consumption, paid by host
- On consumption, paid by group
- Or as desired by organiser

Product launches, special events or photo shoots, please call us and we will be happy to discuss your special requirements.



Fast Facts

Address	229 Glenmore Rd, Paddington NSW 2021
Phone	02 93616640
Fax	02 93313256
Email	info@eatthai.com.au
Web	www.eatthai.com.au
Seating capacity	120
Hours of operation	Dinner: 7 nights 5.00pm-late. Aussie Breakfast Sat and Sun only 9.00 - 5.00pm
Audio	CD sound system available, play your own music or play ours
Visual	On request
Licensed	Eat Thai is fully licensed and BYO is not permitted
Food type	Modern interpretations on classic Thai Cuisine
Menu range food \$	Entrée \$2.30 - \$14.90 Mains \$9.90 - \$32.00
Menu range wine \$	\$20.00 – 65.00
Executive Chef	Michael Bengtsson
Owner	Michael Bengtsson / Julia Walker Bengtsson
Restaurant manager	Julia Walker Bengtsson



Banquet Menus

Beverage packages available on request.

Banquet menu 1: \$29.90pp 10 – 120 people

- Mixed entrée (spring roll, curry puff, prawn hom pah, chicken wing) these can be served on platters as finger food while the guests are gathering or as an entrée at the table, (must be requested well before your function)
- Tom khar gai – fragrant soup of coconut with chicken and mushrooms
- Red curry (Chicken, beef, pork or vegetarian)
- Pad Thai (chicken, beef, pork or vegetarian)
- Stir fried vegetables - wokked with ginger and mild oyster sauce
- Steamed jasmine rice

Banquet Menu 2: \$34.90 10 – 120 people

- Mixed entrée (spring roll, curry puff, prawn hom pah, chicken wing) these can be served on platters as finger food while the guests are gathering or as an entrée at the table, (must be requested well before your function)
- Tom khar gai – fragrant soup of coconut with chicken and mushrooms
- Grilled salmon salad – glass noodles, herbs, chili and lime dressing
- Red curry (Chicken, beef, pork or vegetarian)
- Cashew nut stir fry – mild chili jam, vegetables and soy (chicken, beef, pork or vegetarian)
- Stir fried vegetables – wokked with ginger and mild oyster sauce
- Steamed jasmine rice

Banquet menu 3: \$39.90 10 – 120 people

- Fish cakes with sweet chili sauce
- Beetle leaf topped with chicken, herbs, aromatics and coconut
- Salt and pepper squid
- Steamed crab and prawn dim sum with dipping sauce
- Tom yum goong – hot and sour soup with prawn and mushrooms
- Crispy fried Ling fillet with tree flavored sauce and steamed greens
- Massaman curry of veal – mild aromatic and slow cooked with pumpkin and potatoes
- Stir fried vegetables – wokked with ginger and mild oyster sauce
- Steamed jasmine rice

The first three items can be served on platters as finger food while the guests are gathering, (must be requested well before your function).

We can also custom design your menu to any special requests you may have.

Please note a gratuity of \$4 per person will be added to the total of the final account on group bookings (10 people or more).



Canapés cocktail menu 10 – 100 people

Beverage packages available on request.

Menu 1: \$19.90 pp, choose 3 items from selection 1, and 2 items from selection 2.

Menu 2: \$24.90 pp, choose 3 items from selection 1, and 2 items from selection 2, as well as 1 item from selection 3.

Menu 3: \$29.90 pp choose 2 items from selection 1, and 2 items from selection 2, as well as 3 items from selection 3.

(* indicates how many pieces per person approximately.)

Selection 1

1. Classic spring rolls (vegetarian). *2
2. Curry puffs (vegetarian). *2
3. Crispy fried chicken wings. *1
4. Grilled spicy Thai beef balls. *2
5. Salt and pepper chicken “popcorns”. *3-4

Selection 2

1. Thai fish cakes – sweet chili sauce. *1
2. Koh Samui chicken, (chicken tender loin marinated in herbs and golden fried in coconut). *1
3. Grilled chicken satay sticks – peanut satay sauce. *1
4. Vietnamese rice paper rolls - veg, beef, chicken or mixed – with dipping sauce. *1
5. Fresh spring roll (not fried) – veg, beef, chicken or mixed – with dipping sauce. *2-3
6. Betel leaf topped with chicken, pineapple, aromatic herbs and coconut. *1
7. Rare Thai beef and green papaya salad “roulade”. *1
8. Barbequed chicken Gai yang on a mini bamboo fork. *1
9. Salt and pepper squid. *3-4
10. Barbequed salmon skewer – spicy seafood sauce. *1

Selection 3

1. Betel leaf topped with prawns, herbs, aromatics and coconut. *1
2. Betel leaf topped with smoked ocean trout, herbs, aromatics and coconut. *1
3. Steamed prawn and crab dumplings (Dim sum). *1
4. Grilled sugar cane prawn (minced prawn and chicken grilled on a sugar cane stick). *1
5. Sydney rock oysters dressed with a chili, lime, ginger and cucumber dressing. *1
6. Sydney rock oysters steamed with ginger, shallots and mild soy. *1
7. Prawns Hom pah wrapped in pastry and golden fried. *1
8. Koh Samui prawns – king prawns marinated in herbs and golden fried in coconut
9. Salt and pepper prawns. *1-2

Additional options

We can serve any stir fry, noodle/rice stir fry or curry (on rice), in a small individual portion size, either in a small bowl or a small noodle box, with chop sticks or a wooden fork.

Chicken, beef, pork or vegetarian \$5.50 per serve
Squid

See selection in our dinner menu, under stir fries, noodle and rice stir fries and curry. We can also serve salads in the same manner \$6.50 per serve. See selection in our dinner menu, under salads and bbq.

Please note a gratuity of \$4 per person will be added to the total of the final account on group bookings (10 people or more).



Terms & Conditions

1. **Services / Surcharges:**
\$4 per person surcharge applies to all functions held on Sundays and Public Holidays.
\$4 per person gratuity will be added to the total of the final account.
2. **Refundable Deposit:**
To secure a required date for your event a deposit of 30% is required of the total quoted amount. Then after, the deposit will be deducted on payment, if damage of property has occurred an amount will be outlined and deducted from the total deposit.
3. **Cancellation:**
If the event is cancelled 7 days prior to the confirmed function date, no cancellation fee will apply and the deposit and any other payment made will be returned.
If your function is cancelled in less than 7 days of the confirmed function date no deposit is refundable
4. **Payment:**
Final payment must be made at the completion of the function and please note the Eat Thai does not accept personal cheques.
5. **Final Numbers:**
Final numbers must be confirmed 24 hours prior to the function date. This number can be decreased or increased however the number confirmed at the 24 hours prior is the minimum amount that will be charged, any increase to this minimum number must be paid for at the completion of the function.
In addition, to ensure that your function runs smoothly and efficiently a guest list is advisable.
6. **Loss or Damage to Property:**
Clients are responsible for any and all damages caused during the function, by any guests or any other persons attending the function.
Eat Thai does not accept responsibility for any loss or damage of property or equipment left at the restaurant before, during or after the function.
7. **The Client is expected to conduct the function in a legal and responsible manner. The client is responsible for the conduct of it guests and invitees. The client is responsible, and will be charged for, all damages that occur to the restaurant, its property or its staff. We reserve the right to remove from the premises any person behaving in an irresponsible manner. No food or beverage is permitted into the premises unless prior permission has been obtained. Eat Thai is a Responsible Service of Alcohol venue. Service of alcohol is at the discretion of the bar attendants**
8. **All functions at Eat Thai will be provided with**
 - All bar staff
 - Waiters/Waitresses
9. **Pricing:**
All prices in this event media kit are subject to change at the discretion of Eat Thai. All pre-paid events will be honoured in the event of price fluctuation.

We look forward to working closely with you to ensure your event is as success

Initials.....



Booking form

Your booking will not be confirmed until Eat Thai receives this form and your deposit is secured.

Full Name: _____ Position: _____

Company / Function Name: _____

Address Details: _____

Number of people _____ Contact phone number: _____

Date of Function: _____ Arrival time: _____ AM/PM

Menu Selections

Banquet Menu : Please tick Banquet Menu 1 Banquet Menu 2 Banquet Menu 3

Canapé cocktail menu: Please tick Menu 1 Menu 2 Menu 3

Custom beverage packages available on request.

Deposit Authorisation

Type of Card: (Please Circle) BANKCARD VISA MASTERCARD

Name of Cardholder: _____

Credit Card Number: _____

Expiry Date: _____ Deposit Amount: \$ _____

Three digit Security code (VC/BC/MC) _____

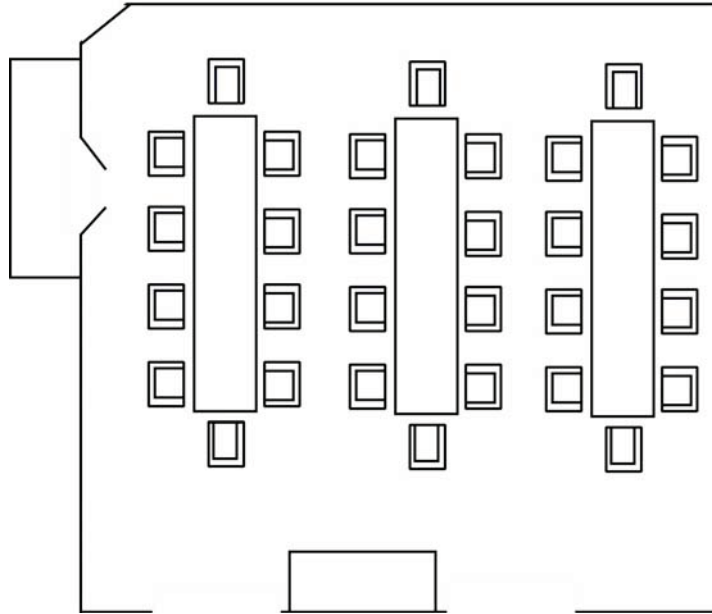
(on the reverse of your card place the last three digits displayed in the signature panel)

Signature of Cardholder: _____

I have read and understand the terms and conditions of booking my function with Eat Thai:

Signature _____ Date _____

the site map



Sit down dinner:
Maximum capacity: 36
Comfortable Seating: 30
Stand up cocktail function: 50

location map

