



PREMIER VILLAGE

PHU QUOC RESORT

Managed by  ACCOR

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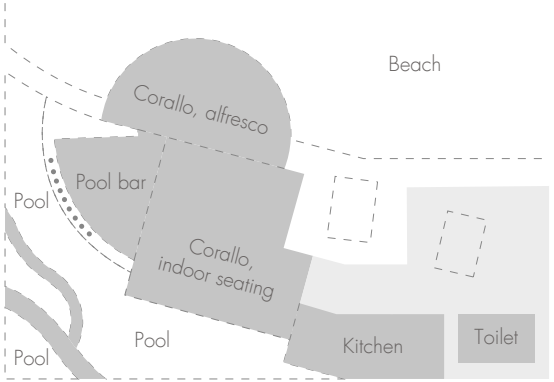
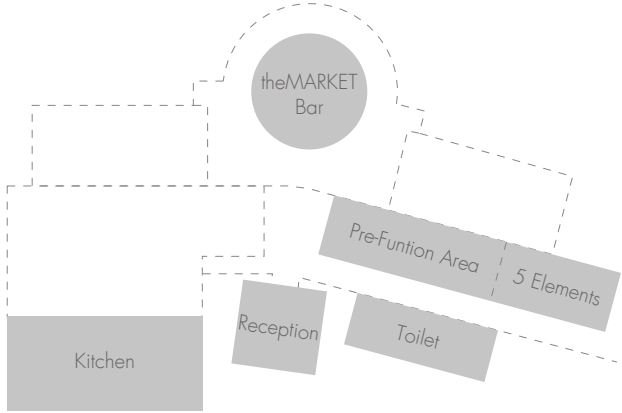
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EVENT CAPACITY



VENUE	 Dimension (W x L)	 Area (m2)	 Banquet	 Theatre	 Classroom	 U-Shape	 Boardroom	 Reception
5 ELEMENTS	7,5m x 15m	112,5	60	64	36	36	34	80
PRE-FUNCTION AREA	7,5m x 22m	169	80	80	60	52	48	100
THEMARKET BAR		98,5	N/A	N/A	N/A	N/A	N/A	34
CORALLO, INDOOR SEATING	17m x 15m	255	60	60	24	20	20	60
CORALLO, ALFRESCO	6m x 10m	60	N/A	N/A	N/A	N/A	N/A	100
CORALLO BEACH	14m x 30m	420	250	N/A	N/A	N/A	N/A	250
VILLA (203, 204)	N/A	N/A	N/A	N/A	N/A	N/A	10	N/A



MEETING PACKAGE



HALF DAY MEETING PACKAGE (with lunch) VND 750,000 net/pax (Minimum 20 pax)

- Complimentary use of meeting rooms from 08:30 - 13:00
- AM or PM coffee break
- One lunch at hotel assigned area
- One flip chart with markers
- Bottled water, standard stationery and mints
- One set of LCD projector and screens
- One wireless microphone

HALF DAY COFFEE BREAK PACKAGE (no lunch) VND 650,000 net/pax (Minimum 20 pax)





- Complimentary use of meeting rooms from 08:30 - 13:00
- AM or PM coffee break
- One flip chart with markers
- Bottled water, standard stationery and mints
- One set of LCD projector and screens
- One wireless microphone

FULL DAY MEETING PACKAGE (with lunch) VND 950,000 net/pax (Minimum 20 pax)

- Complimentary usage of meeting rooms from 08:30 - 17:30
- AM and PM coffee break
- One lunch at hotel assigned area
- One flip chart with markers
- Bottled water, mints and writing materials
- One set of LCD projector and screen
- One wireless microphone

The above price included a 5% service charge and a 8% VAT

COFFEE BREAK

PACKAGE 1		PACKAGE 2		ESSENTIAL TROPICAL ISLAND EXPERIENCE	PHU QUOC ISLAND LIFE				
AM COFFEE BREAK VND 520,000 net/pax	PM COFFEE BREAK VND 520,000 net/pax	AM COFFEE BREAK VND 520,000 net/pax	PM COFFEE BREAK VND 520,000 net/pax	VND 810,000 net/pax	VND 810,000 net/pax				
									
SAVORY <ul style="list-style-type: none">◦ Beef Negimaki◦ Avocado and Cucumber California Rolls◦ Taro Spring Rolls with Local Fish Sauce SWEET <ul style="list-style-type: none">◦ Mini Almond Croissant◦ Mix Berries Muffin◦ Apple Danish◦ Chocolate Chip Cookies◦ Green Tea Cookies◦ Sliced Seasonal Fruits BEVERAGE <ul style="list-style-type: none">◦ Vietnamese Ice Coffee Barista Station◦ Regular and Decaffeinated Coffee◦ Ling Tropical Tea Selection◦ Sparkling and Mineral Water◦ Assorted Soft Drinks		SAVORY <ul style="list-style-type: none">◦ House Smoked Salmon Éclair◦ Veal Sausage Rolls in Puff Pastry◦ Pork and Sugar Cane Satay SWEET <ul style="list-style-type: none">◦ Doughnut Station◦ Assorted Eclairs◦ Dried Tropical Fruits◦ Warm Chocolate Lava Cake BEVERAGE <ul style="list-style-type: none">◦ Vietnamese Ice Coffee Barista Station◦ Regular and Decaffeinated Coffee◦ Ling Tropical Tea Selection◦ Sparkling and Mineral Water◦ Assorted Soft Drinks		SAVORY <ul style="list-style-type: none">◦ Marinated Beef Sliced Server on Sesame Lavash◦ Miniature Fish and Chips with Tartare Dip◦ Sautéed Wild Mushroom Strudel SWEETIES <ul style="list-style-type: none">◦ Chocolate Cake with Raspberry Jam◦ Key Lime Pie◦ Peanut Butter Cookies◦ Oatmeal Cookies◦ Sliced Seasonal Fruits BEVERAGE <ul style="list-style-type: none">◦ Vietnamese Ice Coffee Barista Station◦ Regular and Decaffeinated Coffee◦ Ling Tropical Tea Selection◦ Sparkling and Mineral Water◦ Assorted Soft Drinks		SAVORY <ul style="list-style-type: none">◦ Satay Glazed Local Squid on Bamboo◦ Grilled Pulled Pork Achiote on Ciabatta◦ Grilled Phu Quoc Chicken and Pineapple Flatbread SWEET <ul style="list-style-type: none">◦ Assorted Tropical Fruit Satays◦ Coconut Macaroon Cookies◦ Petite Banana Mousse BEVERAGE <ul style="list-style-type: none">◦ Vietnamese Ice Coffee Barista Station◦ Regular and Decaffeinated Coffee◦ Ling Tropical Tea Selection◦ Sparkling and Mineral Water◦ Assorted Soft Drinks		SAVORY <ul style="list-style-type: none">◦ Chilled Prawn Salad with Fish Sauce◦ Steamed Fish Paste◦ Roasted Beef in Beta Leaf SWEET <ul style="list-style-type: none">◦ Peppercorn Banana Rum Cakes◦ Pineapple Upside Down Cake◦ Passion Fruit Mousse Parfaits BEVERAGE <ul style="list-style-type: none">◦ Vietnamese Ice Coffee◦ Regular and Decaffeinated Coffee◦ Ling Tropical Tea Selection◦ Sparkling and Mineral Water◦ Assorted Soft Drinks	

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COFFEE BREAK

RELAXATION AND DETOXIFICATION
VND 810,000 net/pax



HEALTHY

- Assorted Power Bars
- Manuka Honey Tea
- Tray Passed Butterfly Pea Tea Shots
- Assorted Swiss Yoghurt
- Granola Parfait

SAVORY SUPER FOODS

- Avocado Tomato Salad
- Spiced Quinoa Superfood
- Turmeric Spiced Chicken Satay

DETOX DRINK STATION

- Seasonal Fresh Juices and Smoothie Counter
- Yoghurt Drinks
- Local Sparkling and Still Water
- Assorted Soft Drinks

YIN AND YANG COFFEE BREAK
VND 860,000 net/pax



HEALTHY

- Vegetable Platters with Assorted Dips
- Seasonal Fruit Platter
- Yogurt and Granola
- Smoothies

NOT SO MUCH

- Fresh Doughnuts
- Three kinds of Pizza
- Assorted Mousse
- Draft Beer

BEVERAGE

- Vietnamese Ice Coffee Barista Station
- Regular and Decaffeinated Coffee
- Ling Tropical Tea Selection
- Sparkling and Mineral Water
- Assorted Soft Drinks

SIMPLY VIETNAMESE
VND 860,000 net/pax



DISPLAYED AND DEMOS

- Banh Mi Station
- Banh Xeo Edible Demonstration
- Assorted Crispy Spring Rolls in Rice Nest

SWEET

- Assorted Taro and Lotus Cakes
- Mango and Banana Sago
- Tropical Jellies

BEVERAGE

- Regular and Decaffeinated Coffee
- Ling Tropical Tea Selection
- Sparkling and Mineral Water
- Assorted Soft Drinks

INTERACTIVE ASIAN
PACIFIC STREET FOOD
VND 860,000 net/pax



SAVORY STATIONS

- Moo Shu Duck Bao Buns
- Steamed Pork Buns
- Grilled Pineapple & Prawn Satay

SWEET

- Sever Hand Served Cut Island Fruits Plater
- Ice Cream Carte
- Cotton Candy Carte

BEVERAGE

- Vietnamese Ice Coffee Barista Station
- Regular and Decaffeinated Coffee
- Local Sparkling and Still Water
- Sparkling and Mineral Water
- Assorted Soft Drinks

IS ANYONE GETTING WET
VND 860,000 net/pax



SAVORY

- Angus Beef Sliders
- Mini Sausages in Puff Pastry
- Smoked Duck and Pickled Radish on Ciabatta
- Assorted Petite Bon Mi Sandwich Station

SWEETS

- Assorted Mini Cupcakes
- Jelly Filled Doughnut Holes
- Chocolate Cream Puffs
- Assorted Soft Drinks

BEVERAGE

- Assorted Imported Yoghurt Drinks Floating In Ice
- Juice Station at Corallo Pool Bar

POPCORN CIRCUS
VND 860,000 net/pax



SAVORY

- Grilled Cholo Corn with Mayo and Parmesan Cheese
- Assorted Grilled Sausages
- Pop Corn Machine with Assorted Toppings

SWEET

- Chocolate Dipped Bananas
- Fried Elephant Ears
- Colorful Macaroons

BEVERAGE

- Assorted Soft Drinks
- Regular and Decaffeinated Coffee
- Ling Tropical Tea Selection
- Sparkling and Mineral Water

The above price included a 5% service charge and a 8% VAT



VIETNAMESE MENU

ELEMENTAL SET MENU

FIRE & SPICE VND 920,000 net/pax	EARTH & PHU QUOC VND 920,000 net/pax	WOOD & CORAL VND 920,000 net/pax	WATER & THE SPICY HOT POT VND 920,000 net/pax	METAL & CLAY VND 1,380,000 net/ pax
<ul style="list-style-type: none">◦ Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread◦ Butters and Spreads◦ Abalone Soup with Mixed Mushroom◦ Vietnamese Banana Blossom Salad with Chicken◦ Black Tiger Prawn Curry◦ Stir-fried Bok Choy with Shiitake Mushroom Sauce◦ Caramelized Anchovy with Local Pepper◦ Anchovy, Pepper, Fish Sauce◦ Steamed Rice◦ Stir-fried Beef with Basil and Peppercorns	<ul style="list-style-type: none">◦ Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread◦ Butters and Spreads◦ Sour Sturgeon Fish Soup◦ Roasted Mantis Shrimp with Garlic◦ Stir-fried Rice with Flower Crab Meat◦ Grilled Phu Quoc Squid with Chilli and Salt◦ Phu Quoc Herring Salad◦ Steamed Rice◦ Australian Beef Tenderloin with Oyster Mushroom and Red Wine Sauce	<ul style="list-style-type: none">◦ Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread◦ Butters and Spreads◦ Seafood Vermicelli Salad◦ Roasted Red Snapper with Rice Paper◦ Vietnamese Sour Cobia Fish Soup◦ Chicken Stew with Herbs◦ Steamed Clams◦ Steamed Rice◦ Caramelized Pork Ribs with Chili & Lemongrass	<ul style="list-style-type: none">◦ Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread◦ Butters and Spreads◦ Choose from Mild to Spicy Broths made from Chicken, Beef, Seafood and Vegetables <p>To Be Served with:</p> <ul style="list-style-type: none">◦ Assorted Foraged Mushrooms and Fresh herbs◦ Local Organic Phu Quoc Chicken◦ Local Squid and Baby Clams◦ Assorted Seasonable Vegetables◦ Black Tiger Prawn and Talapia	<ul style="list-style-type: none">◦ Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread◦ Butters and Spreads◦ Vietnamese Pomelo Salad with Tiger Prawn◦ Malabar Soup with Prawn◦ Malabar Spinach, Prawn, Spring Onion◦ Steamed Grouper Fish with Ginger and Onion◦ Grilled Phu Quoc Chicken with Chilli and Salt◦ Stir-fried Cauliflower with Crab Meat◦ Steamed Rice◦ Green Curry with Beef Tenderloin and Sweet Basil
<p>DESSERT</p> <ul style="list-style-type: none">◦ Mango Cheesecake	<ul style="list-style-type: none">◦ Chocolate Fudge Cake with Raspberry	<ul style="list-style-type: none">◦ Strawberry Mousse with Walnut	<ul style="list-style-type: none">◦ Vietnamese Style Sweet Soup made of different kind of Fruits and Fruit Gleees from the South of Vietnam	<ul style="list-style-type: none">◦ Double Chocolate Dome

The above price included a 5% service charge and a 8% VAT



VIETNAMESE SET MENU

(Minimum requirement of 10 pax)

VIETNAMESE PREMIUM OCEANIC TASTING

VND 1,700,000 net/pax

- Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread
- Butters and Spreads
- Vietnamese Vinegar Salad
- Grouper "Sashimi"
- Live Rhombus Snail with Green Onion
- Lobster with Citrus Ginger Butter
- Charred Imported Diver Scallops with Sorrel Vinaigrette
- Live King Prawn with Signature Fish Sauce
- Steamed Flower Crab
- Charred Phu Quoc Local Chicken with Honey and Thyme
- Grilled Truffled Okra, Buttered Sweet Corn
- Grouper Congee
- Grilled Beef Tenderloin Medallions with Oyster Mushroom and Cabernet Demi Glace
- Grilled Mantis Shrimp with Local Flavors

DESSERT

- Assorted Pastry & Tropical Fruit Selection

The above price included a 5% service charge and a 8% VAT



VIETNAMESE PREMIER 1
VND 1,150,000 net/pax

- Assorted Hard and Soft rolls, Baguette and Ciabatta Bread
- Butters and Spreads
- Pomelo Salad Tossed with Seafood and Scallop
- Crab Meat, Roe and Green Asparagus Soup
- Prawn Tempura, Mixed Salad, Light Soya Sauce
- Steamed Whole Snapper, Superior Soya Sauce
- Roasted Chicken, Steamed Sticky Rice
- Sautéed Bok Choy with Sea Cucumber and Shiitake Mushrooms
- Beef Shank with Green Pepper, Fresh Bread

DESSERT

- Lychee and Lotus Seed Sweet Soup

VIETNAMESE PREMIER 2
VND 1,150,000 net/pax

- Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread
- Butters and Spreads
- Sweet and Sour Basa Soup
- Grilled Oysters with Scallions
- Grilled Tiger Prawns with Spicy Vietnamese Green Chili Sauce
- Baby Snails with Garlic and Chili Oil
- Steamed Clams with Lemongrass Fumet
- Steamed Cobia with Forest Mushroom
- Stir-fried Beef with Oyster Sauce and Wild Mushrooms
- Steamed Local Sourced Vegetables
- Crab Fried Rice

DESSERT

- Caramelized Local Pineapple
- Crème Auglaize and Puff Pastry



VIETNAMESE PREMIER 3
VND 1,150,000 net/pax

- Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread
- Butters and Spreads
- Sweet and Sour Soup
- Traditional Vietnamese Herring Salad
- Lemon Grass Scented Conch Sea Snails
- Deep-fried Soft Shell Crab with Three Flavor Sauce
- Carmerlized Pork Belly, Rock Sugar & Fish Sauce
- Grilled Fin De Claire Oysters with Scallions
- Crispy Prawns with Red Chili
- Steamed Red Snapper with Sticky Rice
- Stir-fried Beef with Oyster Sauce and Mushrooms
- Steamed Local Vegetables with Soya
- Crab Fried Rice

DESSERT

- Crème Caramel
- Avocado Ice Cream

VIETNAMESE PREMIER 4
VND 1,150,000 net/pax

- Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread
- Spreads, Butters and Spreads
- Banana Flower Salad with Roasted Duck
- King Crab Soup with Sweet Corn
- Sautéed King Prawns in Tamarind Sauce
- Roasted Herb Chicken with Lime Leaf
- Sautéed Slipper Lobster Garlic and Morning Glory
- Wok Fried Black Pepper Beef Sirloin with Vegetables & Tofu

DESSERT

- Lemongrass Favored Cream Caramel

The above price included a 5% service charge and a 8% VAT



VIETNAMESE BUFFET SELECTIONS

(Minimum 40 pax)

Create your own menu or ask our chef to personalize your event for you. Choose one of the packages from the menu pricing list, and then simply choose the dishes you want and let us do the rest

VIETNAMESE BUFFET

Name	VND (net/pax)	Appetizer	Salad	Soup	Congge	Seafood	Meat	Live Seafood	Vegetable	Rice & Noodle	Dessert	Action Event Station
Silver	920,000	3	2	1	1	2	1	0	1	1	4	0
Diamond	1,270,000	3	4	2	2	3	3	0	2	1	6	1

The above price included a 5% service charge and a 8% VAT



VIETNAMESE BUFFET

SILVER | VND 920,000 net/pax (Minimum 40 pax)



The above price included a 5% service charge and a 8% VAT

RECOMMENDED

BREADS BUTTERS CRACKERS AND SPREADS

- Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread
- Spreads, Butters and Spreads

CHILLED

- Lotus Root Salad Shredded Lotus Rootlets, Shrimp, Pork, Fried Shallots, Crushed Peanuts, Fish Sauce Dressing
- Spicy Prawn Salad with Vietnamese Herbs and Mint Leaves
- Grilled Pork Neck Salad with Ginger Vinaigrette

SOUPS

- Pork Noodles Soup
- Chinese Chicken Herbal Soup

ENTRÉE

- Sautéed King Prawns in Tamarind Broth
- Foraged Mushroom Congee
- Grilled Phu Quoc Chicken with Chilli and Salt
- Red Curry with Vegetables and Tofu
- Roasted Duck Breast with Ginger and Tamarind
- Stir-fried Sliced Pork Topped with Sweet and Sour Sauce
- Braised Cobia Fish Glazed Cobia, Chili, Lemongrass
- Tamarind Braised Baby Back Pork Ribs, Hoisin BBQ, Bok Choy
- Stir-fried Beef with Oyster Sauce and Mushrooms
- Wok Fried Rice with Garden Vegetables

DESSERTS

- Passion Fruit Cheese Cake
- Vietnamese Fruit Tart
- Coconut Crème Caramel
- Avocado Ice Cream
- Strawberry Mousse with Walnut
- Marinated Tropical Fruit

VIETNAMESE BUFFET

DIAMOND | VND 1,270,000 net/pax (Minimum 40 pax)



The above price included a 5% service charge and a 8% VAT

RECOMMENDED

BREADS BUTTERS CRACKERS AND SPREADS

- Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread
- Spreads, Butters and Spreads

CHILLED

- Spicy Marinated BBQ Pork Salad with Mint, Roasted Rice, Touch of Dried Chili and Finish with Lime
- Chicken Papaya Salad Shredded Green Papaya, Chicken, Crushed Peanuts, Fish sauce Dressing
- Lotus Root Salad Shredded Lotus Rootlets, Shrimp, Pork, Fried Shallots, Crushed Peanuts, Fish Sauce Dressing

SOUPS

- Vietnamese Sour Cobia Fish Soup
- Spicy Beef Stock, Pork Leg, Shaved Beef Flank

ENTRÉE

- Roast Duck Breast with Forest Mushroom
- Roast Pork Belly
- Grilled Tiger Prawn with Spring Onion
- Grilled Assorted Vegetable
- Braised Cobia Fish Glazed Cobia, Chili, Lemongrass
- Sautéed Beef Sirloin Sautéed with Garlic, Black Pepper Sauce
- Sautéed Squid with Green Chili and Shrimp Paste
- Foraged Mushroom Congee
- Basa Roulade with Ginger and Spinach
- Crispy Vegetarian Spring Rolls
- Baby Snails in Herb Paste
- Steamed Vegetable with Fish Sauce
- Baby Clams with Butter and Garlic

DESSERTS

- Vietnamese Fruit Tart
- Mango Sago
- Coconut Crème Caramel
- Fresh Lychee in Syrup
- Phu Quoc Coconut Cake
- Avocado Ice Cream

VIETNAMESE BUFFET SELECTIONS

(Buffet of Your Choice/Minimum 40 pax)

APPETIZERS

- Lemon Grass Pork Skewer
- Deep-fried Beetle Nut Leaf with Shrimp Paste
- Deep-fried Tofu with Wild Mushrooms
- Fresh Tofu Rolls with Bean Sprouts, Lettuce, Mints, Vermicelli, Peanut Sauce
- Crispy Rice Cracker with Minced Pork Dip
- Vietnamese Pizza
- Chicken Salad with Lemon Grass and Chili Paste
- Pork Loin, Pork Pate, Pickled Vegetable
- Pork Bun with Vegetable Farce
- Steamed Bun with Black Beans and Ground Pork
- Spring Roll Crispy Prawn Pork and Taroo Spring Roll
- Deep-fried Fish and Spicy Plum Sauce
- Stuff Baby Squid with Minced Pork in Fungus Mushroom
- Prawn Spring Roll with Vinegar Salad
- Tapioca Dumpling, Shrimp Pork

SALADS

- Papaya Salad Chopped Prawns, Squid, Mint, Lemon Grass Lemon Leave and Phu Quoc Fish Sauce
- Green Mango Salad with Dried Shrimp, Mint, Chili Pepper
- Banana Flower and Grilled Salad, White Wine Vinaigrette
- Green Salad with Heiloom Tomato and Cucumber
- Spicy Marinated BBQ Pork Salad with Mint, Roasted Rice, touch of Dried Chili and Finish with Lime

SALADS (cont.)

- Chicken Papaya Salad Shredded Green Papaya, Chicken, Crushed Peanuts, Fish Sauce Dressing
- Lotus Root Salad Shredded Lotus Rootlets, Shrimp, Pork, Fried Shallots, Crushed Peanuts, Fish Sauce Dressing
- Spicy Prawn Salad with Vietnamese Herbs and Mint Leaves
- Grilled Pork Neck Salad with Ginger Vinaigrette
- Phu Quoc Herring Salad with Coconut
- Vietnamese Pomelo Salad with Tiger Prawn
- Seafood Vermicelli Salad

CHICKEN DUCK PORK BEEF

- Caramelized Pork Belly with Scallion
- Caramelized Pork Ribs with Chili & Lemongrass
- Char Su Chinese BBQ Pork
- Green Curry with Chicken in Coconut Milk
- Stir-fried Thick Red Curry Paste with White Snapper
- Curry with Pork, Kefir Lime Leaves and Sweet Basil
- Beef Curry with Potatoes and Roasted Peanuts
- Chicken with Yellow Curry with Pumpkin
- Red Curry with Roasted Duck in Coconut Milk
- Com Ga Veitanese Style Poached Chicken & Rice
- Grilled Phu Quoc Chicken with Chilli and Salt
- Green Curry with Beef Tenderloin and Sweet Basil
- Red Curry with Vegetables and Tofu
- Pork Spareribs with Black Peppercorn Sauce
- Stir-fried Beef with Basil and Peerpercorns
- Roasted Duck Breast with Ginger and Tamerind
- Stir-fried Sliced Pork Topped with Sweet and Sour Sauce
- Stir-fried Sliced Pork with Spur Chili
- Stir-fried Chicken with Cashew Nuts and Dried Chili
- Kin Stir-fried Chicken with Ginger
- Stir-fried Beef with Oyster Sauce and Mushrooms
- Fried Rice with Chicken and Peas
- Australian Beef Tenderloin with Oyster Mushroom and Red Wine Sauce

FISH AND SEAFOOD

- Steamed Featherbacks Fillet with Green Mustard
- Prawn, Squid, Pork Spring Onion, Fish Sauce
- Soya and Ginger Sauce Omelet with Shrimp
- Seafood Fried Rice with King Prawns
- Deep-fried Soft Shell Crab with Three Flavor Sauce
- Roasted Green Crab with Salt
- Steamed Thai Snapper with Red Cabbage & Vietnamese Herbs
- Deep-fried Grouper with Sweet and Sour Sauce
- Crispy Whole Fish with Three Flavor Sauce
- Deep-fried Talapia Topped with Tamarind and Chili Sauce
- Stir-fried Cauliflower with Crab Meat
- Fried Rice with Shrimp and Spring Vegetables
- Roasted Red Snapper with Rice Paper

CONGEE

- Pork and Century Egg
- Prawn and Salted Egg
- Foraged Mushroom Congee
- Phu Quoc Chicken Porridge

SOUPS

- Pork Dumpligs and Pork Rib Soup
- Chicken Stew with Herbs
- Vietnamese Sour Cobia Fish Soup
- Spicy Beef Stock, Pork Leg, Shaved Beef Flank
- Spicy Prawn Soup with Tom Yum
- Blue Crab and Swet Corn Soup with Century Egg
- Spicy Sour Mixed Seafood Soup with Lemongrass
- Traditional Spicy Vietnamese Sea Bass Soup
- Sour Seafood Soup with Basa & Cobia
- Baby Clams in Sweet and Sour Soup

LIVING SEAFOOD

- Tiger Grouper (Sashimi & Congee Preparations will be offered)
- Live King Prawn
- Live Mantis Shrimp
- Island Flower Crab
- Abalone in XO Sauce
- Blue River Shrimp

COMPOSED VEGETABLES, NOODLES & RICE DISHES

- BBQ Pork Brisket with Mint in Spring Roll
- Mixed Fried Vegetables with Chicken Sauce
- Stir-fried Kale with Crispy Pork and Oyster Sauce
- Stir-fried Morning Glory with Garlic
- Seasonal Vegetables Sautéed with Vietnamese Flavors
- Sautéed Mixed Vegetable with Oyster Sauce
- Stir-fried Broccoli with Oyster Sauce
- Stir-fried Long Bead with Black Bean Sauce
- Stir-fried Eggplant with Thai Chili Sauce
- Vegetarian Baked Glass Noodle with Mixed Nuts
- Rice Cake with Soya and Chili
- Green Sticky Rice
- Turmeric Dry Noodle Chicken, Farm Fresh Eggs, Chicken Volute
- Broken Rice with Spicy Pork and Vegetables
- Vermicelli Noodles Shrimp, Pork Dumplings, Pork Cracklings
- Sea Bass in the form of a Cake
- Vietnamese Fried Rice with Vegetable

DESSERTS

- Strawberry Mousse Cake
- Passion Fruit Cheese Cake
- Vietnamese Fruit Tart
- Crème Caramel
- Avocado Ice Cream
- Strawberry Mousse with Walnut
- Marinated Tropical Fruit
- Sweet Lychee Soup
- Mango Cheese Cake & Fresh Fruit Salad with Ginger Syrup
- Double Chocolate Dome



ACTION EVENT STATIONS

ADDITIONAL TABLES, CARTS, TENTS AND INTERACTIVE STATIONS			COST PER PERSON/ MINIMUM AMOUNT OF GUEST REQUIRED
Assorted Vietnamese Chilled Spring Roll Experience	Guests can be guided by our chefs through the world of Vietnamese wet spring rolls. Choose from pork, prawn and an assortment of accoutrements and local flavors and our chefs will lead the way	To include table decoration and sauce display	VND 180,000 net/pax Minimum 10 pax
Traditional Vietnamese Banh Xeo Exhibit	Traditional Vietnams omelets will be prepared utilizing locally sourced ingredients for you guests	To include table decoration and sauce display	VND 200,000 net/pax Minimum 20 pax
Interactive Pasta Station	We will provide 12 fresh ingredients 3 sauces and 4 pastas for your guests to combine	To include table decoration, pasta garnish and cheese Grated Italian cheese display	VND 200,000 net/pax Minimum 30 pax
Shwarma Rotisserie	Our Indian chef will set up and interact with your guests with a mixed shawarma rotisserie of lamb, chicken and beef	To include table decoration and sauce display	VND 200,000 net/pax Minimum 20 pax
Spit Rotisserie and Carving of Whole Farm	Choose from whole goat, sheep or pig	To include carving display and global sauce station	VND 210,000 net/pax Minimum 30 pax
Carved Wellington/ Cubiac Station	Choose between Norwegian salmon and braised greens with farm fresh eggs wrapped in pastry dough or classic beef wellington with mushroom duexlles to be carved before your guest	To include table decoration and sauce display	VND 250,000 net/pax Minimum 20 pax

The above price included a 5% service charge and a 8% VAT



ACTION EVENT STATIONS

ADDITIONAL TABLES, CARTS, TENTS AND INTERACTIVE STATIONS			COST PER PERSON/ MINIMUM AMOUNT OF GUEST REQUIRED
Add a Bon Fire To Your Event	Preferable for beach events only		VND 80,000 net/pax Minimum 20 pax
All Entrees Grilled Option	We will transform all of your buffet entrée selection to a grilled preparation in an impressive way	To include table decoration and sauce display	VND 80,000 net/pax Minimum 10 pax
Fresh Juicing Station	6 kinds of island fruits will be available to your guests for juicing in any combination they wish		VND 100,000 net/pax Minimum 10 pax
Additional Grilled Entrée on Webber Station	Add one additional entrée to be added to your menu with a chef manned grill station		VND 120,000 net/pax
Ice Cream Bike	We will offer your guests 9 flavors of local and exotic flavors of ice cream delivered on a bicycle!	To include table decoration and sauce display	VND 120,000 net/pax Minimum 10 pax
Smoothie Station	6 kinds of island fruits will be available to your guests for juicing in any combination they wish! Than blended with housemaid ought for the perfect healthy smoothie		VND 120,000 net/pax Minimum 10 pax
Barista Carte	Guests' requests for personalized coffee will be fulfilled by the barista		VND 150,000 net/pax
Carved Petite Sucking Pig	We all know Phu Quoc is famous for suckling pigs! Let us show your guests why	To include table decoration and sauce display	VND 200,000 net/pax Minimum 30 pax
French Oyster Station	A selection of Premium Fin De Claire oysters will be opened in front of your guests to show case quality and freshness!	To include table decoration and sauce display	VND 200,000 net/pax Minimum 20 pax
Sushi & Sashimi Station	A selection of Hand Rolls, Exotic an California roils will be prepared in view beside fresh cut sashimi	To include table decoration and sauce display	VND 300,000 net/pax Minimum 20 pax

The above price included a 5% service charge and a 8% VAT



WESTERN
MENU



CORALLO GRILL WESTERN BUFFET

STARTING FROM VND 920,000 net/pax (Minimum 40 pax)

ARTISANAL BREAD AND BUTTER DISPLAY

- Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread
- Spreads, Butters and Spreads
- Marinated Cucumber and Greek Yoghurt
- Deconstructed Cobb Salad with Roasted Chicken and Aged Blue Cheese
- Wild Mushroom Salad with Sherry Vinegar and Extra Virgin Olive Oil
- Marinated Fruit Parfait with Savory Custard
- Marinated and Grilled Garden Vegetables
- Marinated Tuscan Style Olives

SOUPS SELECTION

- Wild Mushroom Bisque
- Sweet Corn Chowder

ARTISANAL SANDWICH

- Italian Premium Dry Cured Meats, Aged Cheeses and Accompaniments
- Lettuce, Tomato, Red Onion and Fresh Pickles Vegetables
- Assorted Vegetable Wraps and Finger Style Tea Sandwiches

ENTRÉE

- Local Chicken Drumettes with Phu Quoc Honey & Dijon Mustard
- Slow Roasted Organic Pig Knuckle with Pink Onion Caramel
- Young Beef Tenderloin Medallions with Hoisin BBQ
- Basil Scented Barramundi Fillet with Grilled Lemon and Sorrel
- Grilled Island Cobia with Citrus and Wilted Baby Spinach
- Marinated Chicken Quarters
- Assorted Satays from The Grill
- BBQ Squid with Spiced Bell Pepper Glace
- Broccoli and Bacon Sautee
- Caramelized Local Scallop with Ginger and Yuzu Butter
- Grilled Peruvian Asparagus with Maltaise sauce

DESSERTS

- Strawberry Ricotta Cheese Cake
- Lavender and Green Apple Crème Brule Ginger Snap Cookies
- Pecan Tartelettes with Mango Honey Warm Chocolate Lave
- Cake with Salted Caramel Ice Cream Avocado Ice Cream

CORALLO ALFRESCO ON THE BEACH ANY DAY BRUNCH

STARTING FROM VND 1,100,000 net/pax (Minimum 40 pax)

LIGHT COLD BUFFET STATION

- Farfalle Pasta with Fresh Herbs and White Wine Vinaigrette
- Deconstructed Cobb Salad with Lime Crème Fraiche
- Assorted Imported French Artisanal Cheese's
- Cured Sacillian Style Meats, Sausages & Charcuterie
- Marinated Castelvandrano Olives
- Marinated Grilled Tuscan Style Vegetables
- Chilled Island Prawn and Live French Oyster Interaction

COMPOSED SOUPS

- Composed to Order Ciopino Stew with Seafood, Shellfish and Flavors Enhancers
- Sweet Carrot and Ginger Bisque with Crème Fraiche

DESSERTS AND FRESH FRENCH PASTRIES

- Ice Cream and Gelato Selection with Seasonal Sauces and Parings
- Assorted Pastries and Seasonal Sweet Selection

ENTRÉE SELECTION

- Smoked Salmon Benedict with Caviar and Lemon Hollandaise
- Charred Flank Steak with Risssole Potato
- Grilled Cobia with Citrus and Baby Spinach
- Mango and Passion French Toast with Mascarpone
- Black Truffle Mac and Cheese
- Crispy Duck Confit with Sugar Beets and Candied Walnuts
- Bun Cha

The above price included a 5% service charge and a 8% VAT



WESTERN DINNER SET MENU

(Minimum 10 pax)

WESTERN PREMIER 1 | VND 1,200,000 net/pax

- Assorted Breads and French Butters
- Sautéed La lune Oysters
- Castelvantrano Olive, Black Truffle, Lemon Verbena Vinaigrette
- Pacific King Fish Ceviche
- Dragon Chili, Thai Mango, Kefir Lime & Coconut Bubbles
- Portabella Mushroom Consommé
- Duck Confit, English Pea
- Shaved Pink Grapefruit Granita
- Surf and Turf Duet
- Charred Wagyu Skirt Steak Sous Vide, Grilled Tiger Prawn
- Chimichurri, Mille Fuille, Seared Rouget Foie Gras, Red Currants

DESSERT

- Valrhona White Chocolate Tart with Strawberry Ice Cream

The above price included a 5% service charge and a 8% VAT

WESTERN PREMIER 2 | VND 1,200,000 net/pax

- Assorted Breads and French Butters
- Market Heirloom Beet Carpaccio
- Shaved Iberico Ham, Spiced Walnut Crusted Goat Cheese
- Wagyu Flatbread
- Beef Tongue, Rosemary, Taleggio Cheese, Guajillo Tequila Paste
- Seared Scottish Salmon
- Braised Winter Root Vegetables, Crispy Leeks, Blueberry Butter
- Shaved Pink Grapefruit Granita
- Braised Short Rib “Osso Bucco”
- Wild Mushroom, Creamy Carnaroli Rice, Shaved Pecorino, Sauce Amerone

DESSERT

- Mango and Dark Chocolate Mousse Cake with White Chocolate Truffles



WESTERN BUFFET SELECTIONS

(Minimum 40 pax)

Create your own menu or ask our chef to personalize your event for you. Choose one of the packages from the menu pricing list, and then simply choose the dishes you want and let us do the rest

WESTERN BUFFET

Name	VND (net/pax)	Appetizer	Salad	Soup	Congge	Fish & Seafood	Meat	Live Seafood	Vegetable	Rice & Noodle	Dessert	Action Event Station
Silver	920,000	3	2	1	1	2	1	0	1	2	4	0
Gold	1,150,000	3	4	1	2	3	3	0	2	4	6	1
Diamond	1,380,000	4	5	2	2	4	3	0	3	4	6	2
Limitless	1,730,000	5	5	2	2	5	4	1	4	1	6	3

The above price included a 5% service charge and a 8% VAT

WESTERN BUFFET SELECTIONS

(Buffet of Your Choice/Minimum 40 pax)

APPETIZERS

- Bacon Wrapped Tiger Prawn with Pineapple Jam
- Smoked Chicken and Gruyere En Crute
- "Rainbow Roll" Ahi Tuna, Mango, Avocado, Sweetened Calrose Rice, Soy, Wasabi
- Charred Octopus with Garlic and White Wine
- Lobster Spring Rolls with Siracha Aioli
- Grilled Phu Quoc Oysters, Ementhal Cheese and Smoked Bacon
- Braised Beef Tongue and Smoked Chili Flatbread
- Basa Ceviche Sweet Peppers, Lime and Crispy Tortilla
- Gingered Beef Tar-Tar, Charred Ginger Wakaimi Salad, Sesame Cone, Quail Egg
- Baked Capriole Goat Cheese In Puff Pastry with Macerated Berries
- Wild Mushroom Strudel with Aged Blue Cheese
- Avocado and Prawn Parfait with Pink Grapefruit
- Crispy Phu Quoc Calamari with Sauce Trio
- Grilled Lamb Satay with Cumin and Chili

SOUPS

- Sherry Scented French Onion Soup, Puff Pastry, Gruyere Cheese Sweet
- Carrot and Ginger Bisque with Crème Fraiche
- Double Duck Consommé
- Lobster and Cognac Bisque
- Fine De Claire Oyster Volute
- Porcini Mushroom Broth with Cabernet
- Tuscan White and Black Bean Soup
- Baby Shrimp, Saffron Fumet with Brandy Crema
- Sweet Corn Chowder with Smoked Ham
- Traditional Tomato Bisque with Sour Cream

SALADS

- King Prawn Caesar Salad Romaine Lettuce, White Anchovies, Egg, Brioche Crouton
- Buratta Cheese with Marinated Olives and Arugula
- Dry Cured Beef Salad (Bresaola) with Greek Feta Cheese and Smoked Tomato
- Traditional Cesare Salad with Tuscan White Anchovies
- Chrysanthemum Greens with Citrus and Almond
- Market Crispy Chicken Salad-Chicken, Romaine Lettuce, Tomato, Zucchini, Reduced Red Wine Vinaigrette

SALADS (Count.)

- Crispy Smoked Duck & Pumpkin Carbonara, Spiced Duck Confit, Pork Cracklings, Spiced Pumpkin Seeds
- Compressed Melon, Lump Crab, Heirloom Tomato, Marcona Almond, Sherry Vinegar
- Simple Salad with Red Leaf Lettuce, Dried Currents and Toasted Pecans

SUSTAINABLE LOCALLY FARMED MEAT AND POULTRY

- Phu Quoc Chicken Quarters with wild Mushroom Jus
- Roasted Phu Quoc Duck Breast with Mango and White Vinegar Emulsion
- Island Pork Spare Ribs with Cabernet Red Chili BBQ
- Stuffed Locally Farmed Quail with Cornbread and Raisins
- Slow Braised Duck Confit with Five Spice Rub
- Local Chicken Drumettes with Phu Quoc Honey & Dijon Mustard
- Slow Roasted Organic Pig Knuckle with Pink Onion Caramel
- Young Beef Tenderloin Medallions with Hoisin BBQ
- Roasted Phu Quoc Goat Leg with Pineapple and Sage Chutney
- Smoked Island Pork Belly with Maple Brown Sugar Brine

AUSTRALIAN AND IMPORTED MEAT SELECTION

- Charred Beef Sirloin, Grilled Asparagus, Cabernet Demi Glace
- Braised Oxtail Risotto Baby spinach, Aged Parmesan
- Braised Australian Beef Short Ribs with Red wine Gastrique
- Chili Rubbed Australian Beef Skirt Steak with
- Petite New Zealand Lamb Chops with Phu Quoc Pepper
- French Quarter Squab with Green Apple ad Ginger Glace
- Pan Fried Blackened Lamb Saddle with Juniper
- Spiced Iberico Pork Loin with Black Beans
- Braised Iberico Pork Cheeks in Red Wine Syrup
- Moist Spanish Chorizo Sausage with Piquillo Peppers
- French Golden Chicken with Chicken Essence
- Charred Australian Flank Steak with Rissolle Potato

ACCOMPANIMENTS

- Buttered Okra with Garlic Salt
- Potato Gratin with Shallots and Aged Cheddar
- Balsamic Soaked Red Beets with Walnuts
- Edamame Beans with Soya
- Eggplant Parmesan with Whole Milk Ricotta
- Thyme Truffle Sweet Corn in Corn Stock
- Baked Sweet Potatoes with Sour Cream and Garlic Chive
- Steamed Garden Vegetables with Olive Oil
- Warm Potato & Gruyere Tart, Macerated Cherries Pickled Palm Heart with Tomato Confit
- Braised Chrysanthemum Greens
- Wild Mushrooms, Porcini Cream
- Malle Dijon Potato Rissolle with Fine Herbs
- Grilled Portobello Mushroom with Tomato Vinaigrette
- Grilled Peruvian Asparagus with Maltaise sauce
- Butter Milk Whipped Potato's

LUXURY

- Seared Foie Gras with Red Currents & Brioche Toast
- Alaskan King Crab 200 Gram Per Guest
- San Danielle Prosciutto with Aged Balsamic
- Caviar with Bellini, Pressed Egg, Onion and Creame Fraiche
- Australian Wagyu Ribeye

SUSTAINABLY FISHED AND FARMED SEAFOOD

- Island Inspired Bouillabaisse Tomato Stewed Mussels and Clams
- Caspian Sturgeon with Pea Tendrils and Miso Truffle Reduction
- Basil Scented Barramundi Fillet with Grilled Lemon and Sorrel
- Grilled Island Cobia with Citrus and Wilted Baby Spinach
- Sautéed Pomfret with Green Olives and Garlic Flowers
- Thai Silver Snapper, Grilled Leek, Tomato Confit, Lemon Verbena Vinaigrette
- Coriander Crusted Yellow Fin Tuna Shaved Sugar Beets, Pickled Cucumber Chrysanthemum Greens
- Norwegian Salmon with Grainy Mustard and Charred Rosemary
- Thai Silver Snapper, Grilled Leek, Lemon Verbena Vinaigrette
- Wood Fired Lobster & Saffron Fettuccini Fresh Basil, Oven Dried Tomato, Lobster Tokay Butter

SUSTAINABLY FISHED AND FARMED SEAFOOD

- Sautéed Thai Seabass Fillet with Local Mushroom
- Grilled Sardines with Anchovies Vinaigrette
- Steamed Korean Halibut with Pomme Fries
- Melted Baby Leeks, Tomato, King Island Prawn
- Caramelized Local Scallop with Ginger and Yuzu Butter
- Miso Steam Egg with Paddle Fish Caviar and Truffle Foam
- Sautéed Skate Wing with Lemon Caper Brown Butter
- Crispy Tiger Prawn with Spicy Tomato Jam

PASTAS & GRAINS

- Saffron Fettuccini Fresh Basil, Oven Dried Tomato
- Squid Ink Spaghetti with Veal Meatballs
- Pumpkin Carbonara with English Peas and Bacon
- Truffed Macaroni & Cheese
- Penne Pasta with Chorizo and Garlic Oil
- Tagalatelille Pasta with Smoked Chicken and Ricotta Cheese
- Wild Mushroom Lasagna with Malabar Spinach
- Blue Cheese Gnocchi with Pulled Duck Confit and Pork Cracklings
- Cipollini Pasta with Garden Vegetables and Tomato Cream
- Wild Mushroom Risotto with Aged Asiago

PASTRY SELECTION

- Chocolate Raspberry Truffles
- Dark Chocolate & Raspberry Ganache Cake
- Coconut Soufflé with Almond Ice Cream
- Warm Apple Sunday with Vanilla Ice Cream Toasted Coconut Sable Cookies
- Traditional Black Forest Cake
- Poached Local Rose Apple with Peppermint Ice Cream
- Valhrona Chocolate Mousse Cake Chocolate Sponge Cake, Seasonal Berries
- Trio of Tropical Sorbet Lemon Verbena Cone
- Strawberry Ricotta Cheese Cake Salted Mascarpone Ice Cream
- Lavender and Green Apple Crème Brule Ginger Snap Cookies
- Pecan Tartelettes with Mango Honey
- Warm Chocolate Lave Cake with Salted Caramel Ice Cream



ACTION EVENT STATIONS

ADDITIONAL TABLES, CARTS, TENTS AND INTERACTIVE STATIONS			COST PER PERSON/ MINIMUM AMOUNT OF GUEST REQUIRED
Assorted Vietnamese Chilled Spring Roll Experience	Guests can be guided by our chefs through the world of Vietnamese wet spring rolls. Choose from pork, prawn and an assortment of accoutrements and local flavors and our chefs will lead the way	To include table decoration and sauce display	VND 180,000 net/pax Minimum 10 pax
Traditional Vietnamese Banh Xeo Exhibit	Traditional Vietnams omelets will be prepared utilizing locally sourced ingredients for you guests	To include table decoration and sauce display	VND 200,000 net/pax Minimum 20 pax
Interactive Pasta Station	We will provide 12 fresh ingredients 3 sauces and 4 pastas for your guests to combine	To include table decoration, pasta garnish and cheese Grated Italian cheese display	VND 200,000 net/pax Minimum 30 pax
Shwarma Rotisserie	Our Indian chef will set up and interact with your guests with a mixed shawarma rotisserie of lamb, chicken and beef	To include table decoration and sauce display	VND 200,000 net/pax Minimum 20 pax
Spit Rotisserie and Carving of Whole Farm	Choose from whole goat, sheep or pig	To include carving display and global sauce station	VND 210,000 net/pax Minimum 30 pax
Carved Wellington/ Cubiac Station	Choose between Norwegian salmon and braised greens with farm fresh eggs wrapped in pastry dough or classic beef wellington with mushroom duexlles to be carved before your guest	To include table decoration and sauce display	VND 250,000 net/pax Minimum 20 pax

The above price included a 5% service charge and a 8% VAT



ACTION EVENT STATIONS

ADDITIONAL TABLES, CARTS, TENTS AND INTERACTIVE STATIONS			COST PER PERSON/ MINIMUM AMOUNT OF GUEST REQUIRED
Add a Bon Fire To Your Event	Preferable for beach events only		VND 80,000 net/pax Minimum 20 pax
All Entrees Grilled Option	We will transform all of your buffet entrée selection to a grilled preparation in an impressive way	To include table decoration and sauce display	VND 80,000 net/pax Minimum 10 pax
Fresh Juicing Station	6 kinds of island fruits will be available to your guests for juicing in any combination they wish		VND 100,000 net/pax Minimum 10 pax
Additional Grilled Entrée on Webber Station	Add one additional entrée to be added to your menu with a chef manned grill station		VND 120,000 net/pax
Ice Cream Bike	We will offer your guests 9 flavors of local and exotic flavors of ice cream delivered on a bicycle!	To include table decoration and sauce display	VND 120,000 net/pax Minimum 10 pax
Smoothie Station	6 kinds of island fruits will be available to your guests for juicing in any combination they wish! Than blended with housemaid ought for the perfect healthy smoothie		VND 120,000 net/pax Minimum 10 pax
Barista Carte	Guests' requests for personalized coffee will be fulfilled by the barista		VND 150,000 net/pax
Carved Petite Sucking Pig	We all know Phu Quoc is famous for suckling pigs! Let us show your guests why	To include table decoration and sauce display	VND 200,000 net/pax Minimum 30 pax
French Oyster Station	A selection of Premium Fin De Claire oysters will be opened in front of your guests to show case quality and freshness!	To include table decoration and sauce display	VND 200,000 net/pax Minimum 20 pax
Sushi & Sashimi Station	A selection of Hand Rolls, Exotic an California roils will be prepared in view beside fresh cut sashimi	To include table decoration and sauce display	VND 300,000 net/pax Minimum 20 pax

The above price included a 5% service charge and a 8% VAT

WORLD
FOOD
MARKET



WORLD FOOD MARKET



SET 1 - VND 690,000 net/pax (Minimum 40 pax)

ARTISANAL BREAD AND BUTTER DISPLAY

- Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread
- Spreads, Butters and Spreads

SANDWICH STATION

- Vietnamese Banh Mi Sandwiches
- Cold Cuts with Lettuce, Tomato, Condiments and Cheeses
- Assorted Vegetable and Lettuce Wraps
- Grilled Assorted Vegetables
- Condiments, Cheeses

PREPARED SALAD STATION

- Fruit Salad
- Mixed Green Salad with Heirloom Tomato & Assorted Vinaigrettes
- Vietnamese Papaya Salad
- Traditional Greek Salad
- traditional Caser Salad

ENTRÉE

- Vietnamese Noodles Dish
- Wild Mushroom Pasta with Aged Parmesan
- Steamed Local Fish with Lemongrass and Ginger
- Caramelized Vietnamese Pork Ribs
- Steamed Seasonal Vegetables
- Fried Rice with Dry Cured Sausage
- Basa Roulade with Ginger and Spinach
- Baby Snails in Herb Paste
- Local Chicken Drumettes with Phu Quoc Honey & Dijon Mustard
- Vietnamese Fried Rice with Vegetable
- Tilapia Tempura Lightly Battered and Crispy Fried, Light Soy
- Sautéed Morning Glories in Garlic Sauce

DESSERTS

- Traditional Tiramisu
- Assorted Brownies
- Mango Mousse Cake
- Assorted Seasonal Fruit Selection



SET 2 - VND 920,000 net/pax (Minimum 40 pax)

ARTISANAL BREAD AND BUTTER DISPLAY

- Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread Spreads, Butters and Spreads

ASSORTED SUSHI AND SASHIMI

- Fresh Salmon, Yellow Fin Tuna, Japanese Scallops, Assorted California Rolls

FARM AND GARDEN FARE SALAD STATION

- Mixed Field Greens with Baby Tomato, Cucumber, Mixed Radishes and Seasonal Vinaigrettes
- Buffalo Milk Mozzarella Salad with Spanish Olives and Asparagus
- Marinated Root Vegetables

IMPORTE CHEESE AND CHARCUTER SELECTION

- Camembert, Aged Gouda, Preserves, Candied Nuts
- Hot Copa Salami, Chorizo, Parma Ham

SOUP STATION

- Heirloom Tomato Bisque
- Complete Pho Station, Beef, Chicken and Seafood-assorted Broths

ENTRÉE

- Roasted Duck and Pumpkin Carbonara
- Stir-fried Cauliflower with Crab Meat
- Fried Rice with Shrimp and Spring Vegetables
- Penne Pasta, English Pea Smoked Bacon
- Whole Fish Deep-fried, served with Lime Flavored Light Fish Sauce
- Seared Australian Flank Steak with Cabernet
- Stir-fried Beef with Basil and Peppercorns
- Moo Soo Stir-fried Sliced Pork Topped with Sweet and Sour Sauce
- Beef Curry with Potatoes and Roasted Peanuts
- Chicken with Yellow Curry with Pumpkin
- Sweet Potato Risotto, Cabernet Demi-Glace
- Hoisin BBQ Atlantic Salmon Fillet
- Wild Mushroom Fettuccini with Shitake and Porcini Mushroom

DESSERTS

- Citrus Parfait
- Fresh Cream, Citrus Jelly Fruit Napoleon Puff Pastry, Strawberries, Vanilla Pastry
- Cream Assorted Seasonal Fruit Selection
- New York Style Cheese Cakes - Assorted Toppings & Berries
- Assorted French Macaroons
- Assorted Seasonal Fruit Selection



SET 3 - VND 1,150,000 net/pax (Minimum 40 pax)

ARTISANAL BREAD AND BUTTER DISPLAY

- Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread
- Spreads, Butters and Spreads

FARM AND GARDEN FARE SALAD STATION

- Marinated Thai Shrimp Salad - Citrus, Cilantro, Extra Virgin Olive Oil
- Vietnamese Beef Salad with Pickled Eggplant
- Marinated Fruit Salad
- Chilled Baby Octopus Salad - Compressed Melon, Lime, Shaved Almonds
- Mixed Greens with Tomato, Cucumber, Avocado, Bacon and Blue Cheese

IMPORTE CHEESE AND CHARCUTER SELECTION

- Camembert, Aged Gouda, Preserves, Candied Nuts
- Hot Copa Salami, Chorizo, Parma Ham

SOUP STATION

- Smoked Chicken Pho
- Heirloom Tomato Bisque

ENTRÉE

- BBQ Vietnamese Pork Ribs
- Pumpkin Penne Pasta with Candied Baby Beets
- Roasted Free Range Chicken with Mushroom Volute
- Crispy Duck Confit - Braised Swiss Chard, Cabernet Reduction
- Whole Fish Deep-fried, served with Lime Flavored Light Fish Sauce
- Curried Cauliflower Florets
- Baby Snails in Herb Paste
- Korean Style Spare Ribs - Kalbi Marinated, Kim Chee
- Vietnamese Fried Rice with Vegetable
- Charred Pork Loin with Green Apples
- Braised Okra

DESSERTS

- Assorted French Macaroons
- Flourless Chocolate Cake - Espresso Crème Anglaise
- Strawberry Short Cake - Whipped
- Cream, Strawberry Syrup
- Blue Berry Crème Brule
- Assorted Seasonal Fruit Selection

The above price included a 5% service charge and a 8% VAT



THEMED EVENTS

BEACH SIDE FIRE BBQ BY CORALLO (Minimum 50 pax)

VND 1,380,000 net/pax food only
VND 1,730,000 net/pax with free flow New Zealand
Wine and Premium Beer Selection

ARTISANAL BREAD AND BUTTER

- Assorted Hard and Soft Rolls, Baguette and Ciabatta Bread
- Spreads, Butters and Spreads
- Chilled Burratta and Sandanille Procuittio Salad
- Ciopinio of Island Shellfish in Spicy Tomato Fumet
- Imported Cheese Selection with Jams and Honey

LIVE GRILL SELECTION

- Hokkiado Ocopus
- Black Tiger Prawns
- Fin De Claire Oysters
- French Black Mussels
- Mantis Shrimp
- Charred Sweet Corn
- Baby Spiny Lobster
- Grilled Bay Scallops
- Vietnamese Line Caught Yellow Fin Tuna
- Norweigeon Salmon
- Charred Austrailian Beef Tender Loin
- A Selection of Eurpean Desserts
- Ice Cream Bike with Accopaniments

UNDER LIGHT

- Baked Salmon Cubiac in Puff Pastry

OUR WORLD MARKET INTERACTIVE DINNER & COOKING CLASS (Minimum 50 pax)

VND 920,000 net/pax (food only)
VND 1,270,000 net/pax with free flow New Zealand
Wine and Premium Beer Selection

KOREA

- Hot Lettuce and Beef Bulgogi Wraps

JAPAN

- Sushi Rolling

PHILIPINES

- Whole Pork Carving and Roasting Interaction

CHINA

- Dumpling Wrap, Steam and Sear

VIETNAM

- Spring Roll Rolling
- Banh Xeo Frying

*This even includes full buffet set up, menu upon request



VILLAGE BLOCK PARTY (Minimum 50 pax)

VND 920,000 net/pax (food only)
VND 1,270,000 net/pax with free flow New Zealand
Wine and Premium Beer Selection

- Carnival Style Games
- Whole Roasted Baby Cow
- Live Seafood Grilling Station
- Caramel Dipped Apple Station
- Multiple Additional Street Food Stations to Choose From
- Upon Request
- Street Bar with Free Flow Packages Available

RAGING POOL PARTY (Minimum 50 pax)

VND 810,000 net/pax (food only)
VND 1,270,000 net/pax with free flow New Zealand
Wine and Premium Beer Selection

- Pool Games Galore
- Floating Food Action Stations
- Custom Menu Ideas Avialable Upon Request

The above price included a 5% service charge and a 8% VAT

PRIVATE WINE EVENTS



PREMIER WINE SHOW CASE
VND 920,000 net/pax (Minimum 20 pax/Cost may vary with wine selection)

SEARING (ROSE PARING)

- Seared Foie Gras with Brioche & Candied Rose Apple

PETITE PASTA PLATING (LIGHT RED PAIRING)

- Milk Fed Veal Consommé with Ox Tail Ravioli

LIVE OYSTER SHUCKING (OAK AGED WHITE PAIRING)

- Shucked Fin De Claire Oyster Station with Assorted Sauces and Yuzu Foam

UNDER LIGHTS

- Pulled New Zealand Lamb Cheeks, Charred Corn Relish &

BUTTERED CORN BREAD

- Live Grilling Display (Bold Red Pairing)

SPIT ROASTED CARVED SUCKING PIG WITH HOISIN BBQ

- Grilled Cobia with Melted Leek and Shaved Abalone in XO sauce

DESSERTS

(Sweet Wine Pairing)

- Flambéed New Zealand Cherry Jubilee
- Local Pepper Corn Ice Cream

FREEFLOW CONCEPT
VND 1,380,000 net/pax (Minimum 20 pax/Cost may vary with wine selection)

AMUSE BOUCHE

- Octopus Terrine with Siracha Aioli
- Casa Subercaseaux, Sauvignon Blanc, Chile
- Australian Winter Truffle & Local Prawn Cappuccino
- Parmesan Foam, Spiced Lavash Crisps
- Casa Subercaseaux, Sauvignon Blanc, Chile

SEARING

- Seared Rouget Foie Gras
- Pickled Pineapple and Herb Hollandaise Emulsion
- Casa Subercaseaux, Sauvignon Blanc, Chile

- Seared Vietnamese Line Caught Yellow Fin Tuna
- Pickled Pineapple and Herb Hollandaise Emulsion
- Casa Subercaseaux, Sauvignon Blanc, Chile

- Seared Vietnamese Line Caught Yellow Fin Tuna
- Charred Corn and Seaweed Crackers Ponzu Butter
- Sendero Chardonnay, Chile

- Phu Quoc Pepper Crusted New Zealand Lamb Chops
- Creamed Herb Polenta with Red Onion Marmalade
- The Accomplice, Shiraz, Australia
- Casa Subercaseaux, Sauvignon Blanc, Chile

DESSERTS

- Valona Chocolate Lava Cake
- Salted Caramel Ice Cream
- Casa Subercaseaux, Sauvignon Blanc, Chile

The above price included a 5% service charge and a 8% VAT



SEASIDE CANAPÉ EVENT

(Minimum 30 pax)

CANAPÉ EVENT OPTION

Diamond: Select 7 items - VND 500,000 net/pax for one hour

Platinum: Select 12 items - VND 700,000 net/pax for one hour

Limitless: Select 18 items - VND 1,100,000 net/pax for one hour

SAVORY CANAPÉ

- Cured Pacific Salmon on Brioche with Avocado Pate
- Baby Prawn with Lump Caviar
- Rabbit Terrine with Purple Mustarda
- San Dan Prosciutto with Hami Melon
- Swedish Meat Balls with Truffle
- Prosciutto Wrapped Diver Scallops
- Phu Quoc Lobster Spring Rolls
- Sesame Scented Beef Tar-tar
- Japanese Beef Nagamaki
- Ahi Tuna Mousse on Crispy Rice
- Baby Buratta Mozzarella and Tomato Satay

- Sesame Chicken with Spicy Peanut Sauce
- Prawn and Ancho Pepper Ceviche
- Blue Cheese and Walnut Tartlets
- Mozzarella and Sweet Pepper Roulade
- Smoked Bacon and Crab Turnover
- Taro Spring Roll with Fish Sauce
- Mini Fish & Chips
- Glazed Beef Short Rib Cube
- Miniature Maryland Crab Cakes
- Miniature Angus Beef Burger
- Veal Sausage in Puff Pastry
- Smoked Salmon Éclairs

SWEETENED CANAPÉ

- Chocolate Truffle
- Assorted Macaroons
- Wild Berry Tartlet
- Chocolate Opera Cake
- Key Lime Tart
- Strawberry Mousse Cake
- Mini Cup Cakes
- Meyer Lemon Cake
- Chocolate Cream Puff
- Fruit Satay
- Mini Ice Cream Cones
- Pecan Tarts

The above price included a 5% service charge and a 8% VAT

KIDS BUFFET

VND 400,000 net/pax (Minimum 50 kids under 11 years old)

CHILLED FOODS

- Seasonal Fruit Salad
- Vietnamese Green Papaya Salad
- California Rolls with Cucumber and Avocado
- Kid Friendly Beef Bon Ma Sandwiches

SOUP

- Wonton Noodle Soup with Light Chicken Broth

KIDS ENTREES

- Australian Sirloin Steak Sliders with Mushroom and Aged Cheddar
- Traditional Vietnamese Bun Cha
- Stir Fry Rice with Berkshire Pork Loin
- Garden Vegetable Penne Primavera
- Beef Bon Ma Sandwiches
- Crispy Lotus Spring Rolls with Sweet Chili Sauce
- French Fries

BUILD YOUR OWN PIZZA PARLOR

- Assorted Toppings, Sauces and Cheeses Baked To Order (at theMarket)

DESSERTS

- Candy Land Style Desserts
- Strawberry Shortcake
- Interactive Ice Cream Station with Sauces and Sprinkles

The above price included a 5% service charge and a 8% VAT





BEVERAGE PACKAGE

(Minimum 30 pax)

Soft Drink & Fresh Juices
VND 210,000 net/pax/2 hours

Beer package includes the following selection
Selection of Local Beer, Fresh Juices, Soft Drinks and Mineral Water

VND 350,000 net/pax/2 hours
VND 550,000 net/pax/3 hours

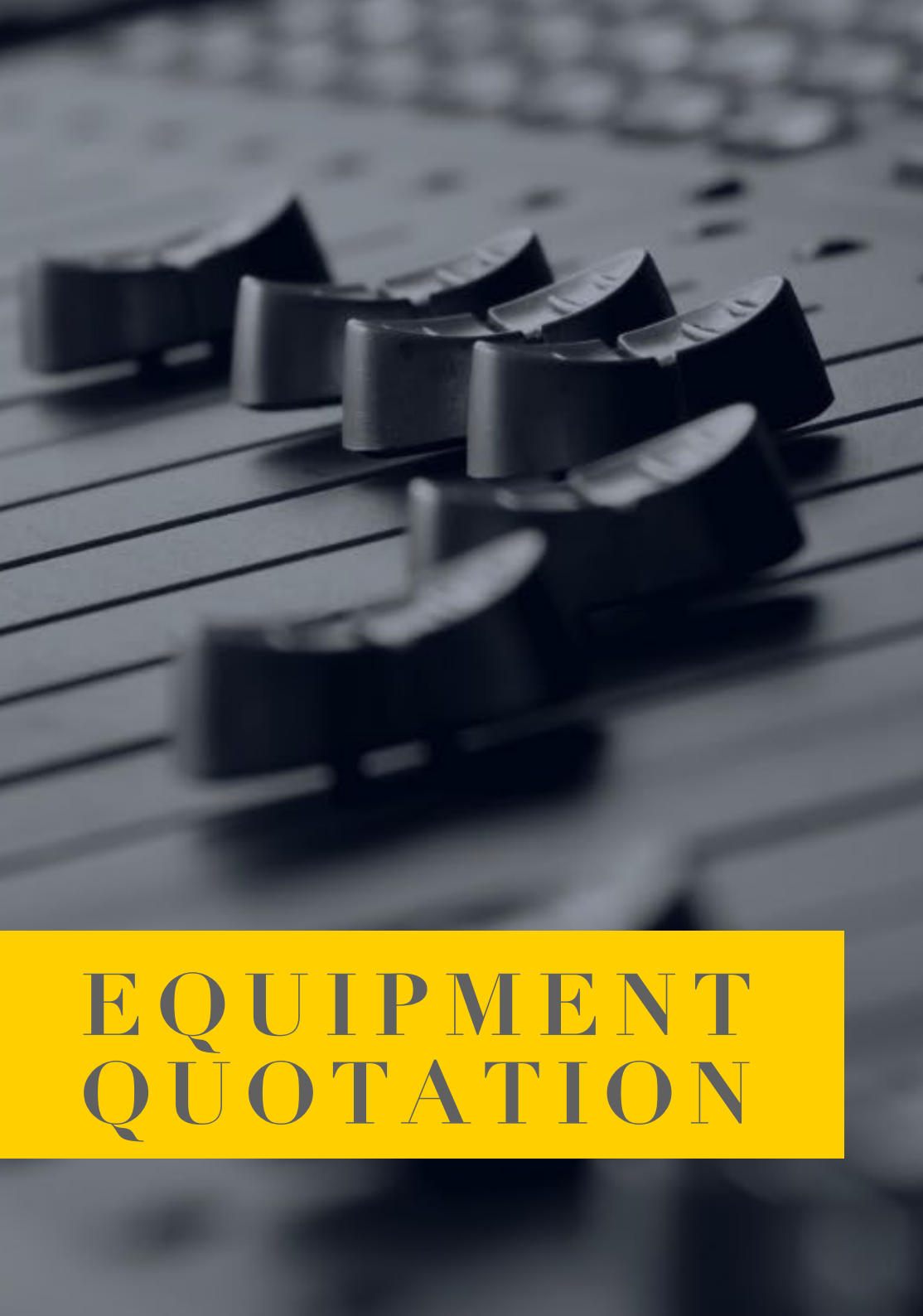
Wine package includes the following selection
Imported White and Red Wine, Selection of Local Beer, Fresh Juices,
Soft Drinks and Mineral Water

VND 560,000 net/pax/2 hours
VND 850,000 net/pax/3 hours

Sparkling wine package includes the following selection
Imported Sparkling Wine, White and Red Wine,
Selection of Imported and Local Beer, Fresh Juices, Soft Drinks and Mineral Water

VND 1,110,000 net/pax/2 hours
VND 1,545,000 net/pax/3 hours

The above price included a 5% service charge and a 8% VAT

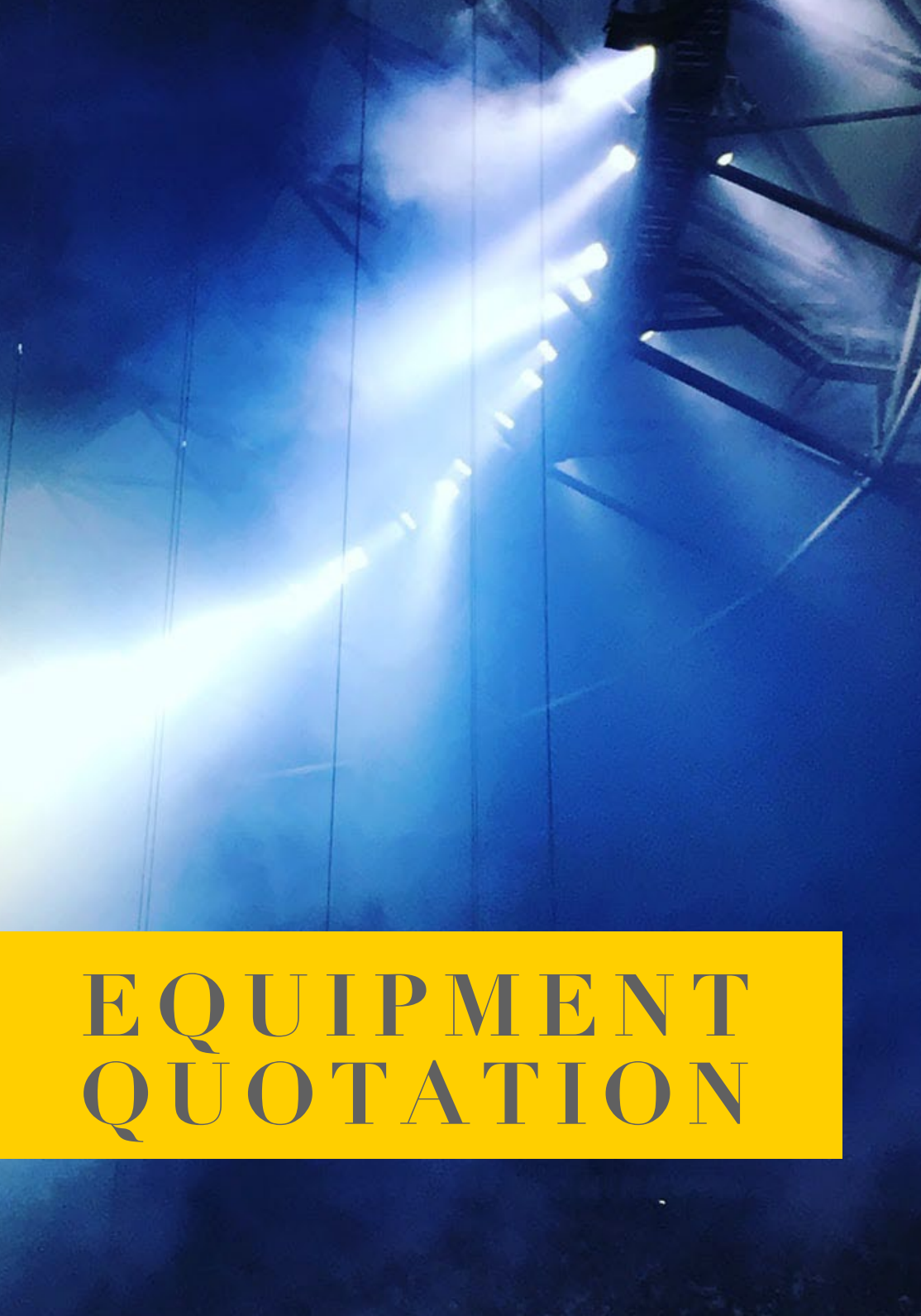


EQUIPMENT QUOTATION

EQUIPMENT	UNIT	QUANTITY	TOTAL (VND)
SOUND SYSTEM			
PACKAGE 1			
Speaker TurboSound IP3000 (UK)	piece	2	6,400,000
Speaker monitorTurboSound TFM 122M (UK)	piece	2	
Speaker Sub TurboSound IP300 (UK)	piece	2	
Wireless microphones Sennheiser	piece	2	
Mixer Digital SoundCraff	piece	1	
Laptop	piece	1	
Cable	piece	1	
PACKAGE 2			
Speaker Nexo (China)	piece	4	9,600,000
Speaker monitor Active Oris (China)	piece	4	
Speaker Sub đơn Nexo (China)	piece	2	
Wireless microphones Sennheiser	piece	4	
Mixer Midas RM12	piece	1	
Power	piece	3	
Equalizer Topp Pro 32 band	piece	1	
Crossover Topp Pro Active	piece	1	
Laptop	piece	1	
Cable	set	1	

The above price included a 5% service charge and a 8% VAT

EQUIPMENT	UNIT	QUANTITY	TOTAL (VND)
SOUND SYSTEM			
PACKAGE 3			
Speaker Array RCF HDL 20A Active (Italy)	piece	6	16,000,000
Speaker moniter Actives CVR (Italy)	piece	2	
Speaker Sub RCF Active 8006 (Italy)	piece	2	
Wireless microphones Sennheiser (Germany)	piece	4	
Mixer Digital Midas M32 (UK)	piece	1	
DriveRack PA2	piece	1	
Crossover Topp Pro Active	piece	1	
Laptop	piece	1	
Cable	set	1	
PACKAGE 4			
Speaker Array RCF HDL 20A Active (Italy)	piece	8	24,000,000
Speaker moniter Actives CVR (Italy)	piece	4	
Speaker Sub RCF Active 8006 (Italy)	piece	2	
Wireless microphones Sennheiser (Germany)	piece	6	
Mixer Digital Midas M32 (UK)	piece	1	
DriveRack PA2	piece	1	
Crossover Topp Pro Active	piece	1	
Laptop	piece	1	
Cable	set	1	



EQUIPMENT QUOTATION

EQUIPMENT	UNIT	QUANTITY	TOTAL (VND)
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LIGHTING EQUIPMENT

Parled light	piece	1	320,000
Moving Beam light	piece	1	1,280,000
Fresnel light	piece	1	800,000
Blinder light	piece	1	800,000
Follow light	piece	1	1,600,000
Haze	piece	1	1,600,000
Aluminum truss 40X40	m	1	288,000
Lighting truss	piece	1	800,000

Total: VND 7,488,000

STAGE EQUIPMENT

Aluminum portable stage	m2	1	320,000
Backdrop (material: hiflex)	m2	1	384,000
Star curtain	m2	1	160,000
Canvas tent 40x40	m2	1	256,000
Parachute tent (diameter = 20m)	set	1	12,800,000
Barrie + cable	piece	1	192,000
Electric fireworks	piece	1	256,000

The above price included a 5% service charge and a 8% VAT

EQUIPMENT	UNIT	QUANTITY	TOTAL (VND)
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BACKLINE EQUIPMENT

BACKLINE - INPUT

Drum Set (Primer, Yamaha)	set	1	6,400,000
Wireless microphones Sennheiser (Germany)/Shure (USA)	piece	1	1,280,000
Wireless microphones (China)	piece	1	320,000
Micro Headset (Shure USA)	piece	1	1,600,000
Microphone for drums set	set	1	4,800,000
Cable line (16CH + 4CH)	set	1	3,200,000
Microphone Stand	piece	1	240,000

LED SCREEN + PROJECTOR + TV

Led screen P3.91, KT	m2	1	1,280,000
Projector. 3.600 ansi lumen	set	1	1,600,000
Projector. 5000 ansi lumen	set	1	11,200,000
TV 32in	piece	1	800,000
TV 50in	piece	1	1,600,000

THANK YOU

