



NOVOTEL

BANGKOK
FUTURE PARK RANGSIT



Aimée

PETIT BISTRO



**PETITE ELEGANCE VOW
WEDDING PACKAGE
THB 99,000**



STARTERS & SALADS

Salade Parisienne

Mixed Lettuce | Paris Ham | Gruyère
Brie | Camembert

Salade Niçoise

Tuna | Potato | Green Beans | Egg | Black Olive

Croissants au Jambon

Pure Butter Croissant | Béchamel | Gruyère

CHARCUTERIE & CHEESE BAR

Plateau de Charcuterie

Parma Ham | Rosette | Mortadella
Chorizo | Bresaola

Plateau de Fromages

Gruyère | Comté | Camembert
Blue Cheese | Saint-Paulin

Brie aux Noix

Mascarpone | Walnuts and Thyme

Sélection de Pains

Baguette and Sourdough

SOUP

Crustacean Bisque

Gruyère | Comté | Camembert
Brie Truffle

HOT DISHES BUFFET

Cuisse de Canard Confit

Duck Leg Confit | Mustard Sauce

Boeuf Bourguignon

Slow Braised Beef in Burgundy Wine Sauce

Poulet Rôti Fermier

Roast Farm Chicken | Caramelized Onion
Thyme Jus

Saumon Grillé

Grilled Salmon with Provençal Vegetables

Vol-Au-Vent aux Fruits de Mer

Puff Pastry with Seafood in Lobster Bisque

Side Dish

Creamy Potato Gratin | Sautéed Vegetables
Sautéed Green Beans

DESSERTS

Live Cooking Crêpes Suzette

Fresh Orange Jus | Flambéed Grand Marnier

Tarte des Demoiselles Tatin

With Vanilla Crème Anglaise

Éclairs

Chocolate & Coffee

Crème Brûlée

Small Ramekins

Assiette de Fruits

Fresh Fruit Platter





NOVOTEL

BANGKOK
FUTURE PARK RANGSIT



Aimée

PETIT BISTRO



**GRANDE AMOUR VOW
WEDDING PACKAGE
THB 119,000**



**FRENCH BISTRO COLD BUFFET FROID
TARTERS, SALADS & COLD CUTS**

Salade Parisienne

Mixed Lettuce | Paris Ham | Gruyère
Brie | Camembert

Salade Niçoise

Tuna | Potato | Green Beans | Egg | Black Olive

Salade de Lentilles du Puy

French Green Lentils | Shallots
Dijon Mustard Dressing (Vegetarian)

Charcuterie Bar

Parma Ham | Rosette | Mortadella | Chorizo | Bresaola

Cheese Selection

Gruyère | Comté | Camembert | Blue Cheese | Saint-Paulin

Brie aux Noix

Brie filled with Mascarpone | Walnuts & Thyme

Assorted Breads & Butter

Traditional Baguette | Sourdough | Pain de Campagne

MAIN COURSES

**(CHOICE OF ONE PER GUEST,
SERVED INDIVIDUALLY)**

Filet de Saumon à la Provençale

Oven-Baked Salmon | Ratatouille | Olive Oil & Herbs

or

Cuisse de Volaille Roti

Free-Range Chicken | Green Asparagus | Mashed Potato
Grain Mustard Sauce

or

Gratin de Coquillettes aux Légumes

Macaroni Pasta | Zucchini | Tomato | Bell Peppers | Gruyère

**DESSERT BUFFET
WITH LIVE STATIONS**

Crème Brûlée

Caramelized to order at the live station

Crêpes Suzette

Freshly prepared & flambéed with Grand Marnier & Orange Jus

Éclairs

Chocolate & Coffee

Tarte Tatin

Served with Vanilla Crème Anglaise

Assiette de Fruits Frais

Fresh Fruit Platter

