



CRUISE & CUISINE

SET SAIL ON FLAVOUR!

Curated by Pullman Pattaya Hotel G – ideal for yacht parties, seaside escapes, or sunset gatherings.

APPETIZER

(inclusive of)

- Antipasti with Grilled Mediterranean Vegetables
- Imported Cheese & Cold Cuts
Condiments: Honey, mustard, pickled onion, gherkins and selection of bread, grissini and lavosh
- Dips with Fresh Vegetables & Breads:
Harissa Carrot / Beetroot Dip / Hummus
Condiments: cucumber, bell peppers, celery, carrot sticks and corn chips

BBQ

(inclusive of)

- Honey & Soy Chicken Skewers with Sesame
- Lemongrass Beef Skewers with Onion, Bell Pepper & Cherry Tomato
- Garlic & Herb Pork Skewers with Zucchini & Red Onion
- Vegetable Skewers with Eggplant, Bell Pepper, Mushroom & Balsamic Glaze
(Served with BBQ Sauce, Chimichurri and Honey Mustard)

DESSERT

(inclusive of)

- Mango Cheesecake
- Chocolate Brownies with Almonds
- Seasonal Fruit Platter

SALADS

(your choice of 3)

- ☐ Grilled Corn, sesame Tuna, Basil, and Bacon Salad
- ☐ Rocket & Feta Salad with Balsamic Vinaigrette
- ☐ Classic Caesar Salad with Parmesan, Crouton egg and Caesar Dressing
- ☐ Roasted Pumpkin & Baby Spinach Salad with Feta and Toasted Seeds
- ☐ Penne Pasta Salad with Cherry Tomato and pesto with pinenuts
- ☐ Tiger Prawns & Iceberg Lettuce Salad with Thousand Island Dressing
(All dressings will be served on the side.)

SANDWICHES

(your choice of 3)

- ☐ Smoked Chicken chipotle bagel with lettuce, tomato and red onion
- ☐ Salami, iceberg, Tomato and Emmentaler sandwich
- ☐ Roast beef, caramelized onion, rocket and brie baguette with mustard
- ☐ Spicy Tuna, green pesto, jalapeno, mild cheddar wrap
- ☐ Grilled eggplant, sundried tomato, roasted bell pepper, basil and feta on Rye bread
- ☐ Egg, mayo with Rocket & Cucumber on Multigrain Bread

THB 1,500 NET PER PERSON

Minimum 10 persons required.

Pullman Pattaya Hotel G / The Beach Club Pattaya

**MEET
PLAY**



UPGRADE YOUR EXPERIENCE

SEAFOOD BBQ

- River Prawn with Lemon and Garlic Butter
- Fresh Squid Skewers with Chili Lime Marinade
- Seabass in Banana Leaf with Fresh Herbs and Lime
- Lemongrass Marinated Seafood Skewers with Fresh Cilantro

ADD THB 500 NET PER PERSON

FRESH OYSTERS

French Fine De Clair No. 4 Oyster with condiments

- Mignonette
- Lemon and red pepper pearls
- Red wine vinegar pearls
- Lemon Wedges

ADD THB 300 NET PER PERSON

*Should you have any menu selection preferences or dietary concerns, please speak with your sales consultant in advance. **Delivery available upon request.***

Reach out directly — we're here to assist you!

*Hataichanok Kitsawat (Fear)
Assistant director of events*

*T. +66 (0)82 475 9322
hataichanok@pullmanpattayahotelg.com*

