

Banqueting and Event

Information

CONTACT PERSON

Sales Department, Phuket

Impiana Resort Patong Phuket - 41 Taweewongse Road

Patong Beach, Phuket 83150 Thailand

☎ +66 76 340138 # 8107 ✉ Email: sales.ipc@impiana.com

IMPIANA RESORT PATONG

Make your wishes come at Impiana Resort Patong. We are keen to tailor your event to your every need and aim to let you be the shining center of attention, while we take care of all the little details.

Trust us with your event and contact us today for more information.



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VENUES

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SALA BUA

RESTAURANT

(TERRACE)

Inspiring New Menu at Patong's Best Restaurant.

Discover Sala Bua, the Award winning restaurant's inspiring new Mediterranean cuisine menu with an Asian twist. Helmed by celebrity chef George Newling-Ward, experience his signature dishes from heaven done in his inimitable trademark heartfelt style with dazzling views of the Andaman Sea. For an unforgettable experience blending first class cuisine, cozy atmosphere and impeccable service, visit Patong's Best Restaurant..Sala Bua.

Space: 288 Sq.m Maximum Capacity: 280 Highlight: *Beach front*
Open: 6:30 a.m. – 11:00 p.m.

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SALA BUA

RESTAURANT

(INDOOR)

Space: 194 Sq.m Maximum Capacity: 120 Highlight: *Beach front*
Open: 6:30 a.m. – 11:00 p.m.

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BEACH BAR

Relax.

*Feel the sun while being
caressed by the gentle sea
breeze and enjoy light
snacks by the beach or by
the pool.*

Maximum Capacity: 100

Highlight: Beach front

Open: 11:00 am – 08:00 pm

Phone: +667634 0138,
+667634 2100 #8307

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RESTAURANT INFORMATION

<i>Venue</i>	<i>Floor Area</i>	<i>Dimension</i>	<i>Cocktail</i>	<i>Banquet</i>	<i>Ballroom</i>	<i>Sit-Down</i>
	(Sq.m)	(l x w x h in m)				
<i>Sala Bua</i>	288	12 x 9	200	160	280	45
<i>Sala Bua</i>	194	9 x 9 x 3	120	100	70	58
<i>Beach Bar</i>	-	-	100	60	-	40

PRICE

Prices are per person, nett to agent inclusive of 10% of service charge and 7% government tax
(Subject to change)

Exclusive Function Fees

Private venue arrangement is free of charge if booking

- 100 or more persons per event (Nov – Apr)
- 80 or more persons per event (May – Oct)
- Food & beverage valued at THB 135,000 or more

Minimum number of guests for buffets:

50 persons

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COCKTAIL CANAPÉ PACKAGE

SALA BUA PACKAGE THB 645 nett

*Blue cheese mousse
with nuts crostini
Crispy cups with
a Thai prawn salad
Cantaloupe melon and slivers
of smoked chicken*

*Bacon and leek quiche Lorraine
Mini crab cakes with tomato salsa
Vegetable spring roll with sweet
chili and coriander sauce*

CABANA SUNSET PACKAGE THB 780 nett

*Peppered camembert on
pumpnickel and rye bread
Smoked salmon rosette with dill
and lemon mayonnaise
Pate of chicken liver on toasted
butter zopf*

*Parmesan & paprika cheese sticks
Goujonettes of snapper
with tartar sauce
Mini-beef brochette on spicy
Thai herb vinaigrette*

BLUE ANDAMAN PACKAGE THB 910 nett

*Sushi and sashimi of fresh salmon
Smoked duck with mango salsa
Refreshing pomelo salad with
coconut and prawns*

*Prawn tempura & miso dip sauce
Crisp ravioli of crown pumpkin
and biscotti crumbed
Bouchée of chicken and mushroom
cassoulet*

THAI BUFFET MENU



THAI BUFFET MENU

THAI BUFFET 1

THB 1100 nett

Appetizer

Spicy wing bean salad with prawns
Vegetable spring rolls
Spicy minced chicken salad
Deep-fried minced catfish salad

Soup

Chicken and coconut soup with Thai herbs

Hot Dish

Green seafood curry
Sautéed pork with soy bean sauce
Cashew nut chicken
Stir fried mixed vegetables
Fried egg noodle with pork "Chinese style"
Egg fried rice
Steamed jasmine rice

Dessert

Assorted Thai desserts
Fresh tropical fruits
Chocolate brownie

THAI BUFFET 2

THB 1560 nett

Appetizer

Deep-fried dry pork
Vermicelli, vegetable spring roll
Deep-fried prawn on toast with sweet chili
Crispy squid rings with plum sauce

Salad

Catfish, green mango salad
Minced chicken salad with herbs and chili
Spicy grilled pork salad
Fresh seafood salad
Mixed green salad
Freshly baked bread and butter

Soup

Famous Thai spicy prawn soup

Hot Dish

Stir fried chicken with cashew nuts
Stir fried pork with garlic and pepper
red beef curry
Sautéed squid with young bell pepper
Stir fried fish with ginger sauce
Sautéed mixed vegetables in oyster sauce
Steamed rice

Live cooking station

Stir fried noodle, Thai style
Fried mussel with condiment

Dessert

Assorted Thai desserts
Fresh tropical fruits
French pastries
Taro in coconut milk

THAI BUFFET 3

THB 2100 nett

Appetizer

Tartlets filled with minced chicken, shrimp
and water chestnut
Prawns wrapped with wonton sheets
Fried minced pork and sesame on toast
Fish and prawn pancake
Deep-fried stuffed crab with egg

Salad

Chicken salad with Thai herbs
Tuna fish salad, Thai style
Marinated fresh prawn salad
Crispy pork salad with mango
Spicy seafood salad
Mixed greens
Freshly baked bread with butter

Soup

Chicken soup in coconut milk

Hot Dish

Fried barramundi fillet in red curry sauce
Fried chicken with cashew nuts
Roasted duck curry
Fried pork with ginger sauce
Sautéed shrimp with fresh asparagus
Fried mixed vegetables in oyster sauce
Crab meat fried rice

Live cooking station

Deep fried spring rolls
Deep fried shrimp and vegetable tempura
Grilled marinated chicken wings
Grilled marinated pork

Dessert

Assorted Thai desserts
Fresh tropical fruits
French pastries
Rice pudding in coconut milk

EAST MEETS WEST BUFFET MENU



EAST MEETS WEST BUFFET MENU

EAST MEETS WEST BUFFET MENU 1

THB 1210 nett

Salad

Selection of seasonal salads with dressings and condiments
 Selection of vegetables sticks with blue cheese dip
 Tomato mozzarella salad
 Prawn and Thai sausage salad
 Minced chicken salad
 Grilled pork salad
 Freshly-baked bread selection with butter

Soup

Curry clam soup with apples

Hot Dish

Crispy fried fresh sea bass fillets with garlic and pepper
 Stir fried chicken with cashew nuts
 Fried asparagus in oyster sauce
 Egg fried rice
 Steamed Jasmine rice
 Pork medallions with wild mushrooms and port wine
 cream sauce Braised beef a la Bourguignon with bacon,
 mushroom & red wine shallot
 Sautéed zucchini with fresh herbs
 Basil mashed potatoes

Dessert

Assorted Thai desserts
 Fresh tropical fruits
 French pastries

EAST MEETS WEST BUFFET MENU 2

THB 1610 nett

Salad

Selection of seasonal salads with dressings
 and condiments salad "Nicoise"
 Tri-color pasta, mayonnaise, pineapple and ham
 Spicy minced pork salad
 Thai style grilled beef salad
 Balinese shredded chicken salad
 Freshly-baked bread selection with butter

Soup

Maryland corn chowder

Hot Dish

Red curry with roasted duck
 Stir fried pork with sweet and sour sauce
 Fried asparagus and mushroom in oyster sauce
 Fried rice with chicken
 Steamed Jasmine rice
 Roasted stuffed chicken breast
 Grilled barramundi fillet with a mussel and saffron nage
 Potato and leek gratin

Live cooking station

Carved roasted lamb with garlic

Dessert

Assorted Thai desserts
 Fresh tropical fruits
 French pastries

EAST MEETS WEST BUFFET MENU 3

THB 2100 nett

Appetizer

Variety of sushi and sashimi with Kikkoman soy
 and wasabi
 Fresh Vietnamese spring rolls with chicken and
 prawn, peanut dipping sauce
 Crispy squid rings with chili lime aioli
 Prosciutto ham with rock melon

Salad

Traditional Caesar salad macaroni and
 chicken salad
 Grilled vegetable and mussel salad
 Sour and spicy Thai grilled beef salad
 Chiang Mai lettuce salad with potato and mustard
 mayonnaise
 Tomato,gourmet bean,cucumber,carrot,beetroot,
 baby corn
 Freshly-baked bread selection with butter

Soup

Lobster bisque

Hot Dish

Braised beef a la bourguignon with bacon,
 mushroom & red wine shallots
 Sea bass fillets with dill coconut beurre blanc
 Grilled red snapper, polenta, citrus salsa
 Lemon grass-roasted chicken
 Mussels in sweet chili cream prawns with garlic
 and pepper
 Pork chop "teriyaki style"
 Chow mein noodles
 Fried rice with ham
 Butter mixed vegetables

Dessert

Assorted Thai desserts
 Fresh tropical fruits
 Selection of cakes and pastries
 Fresh fruit salad with ice cream



BARBEQUE BUFFET MENU

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BARBEQUE BUFFET MENU

BARBEQUE BUFFET MENU 1 *THB 1900 nett*

Appetizer

Grilled calamari on a gateau of Mediterranean vegetables
Roast whole chicken
Fine selection of cold cuts
Assorted satay with peanut sauce

Salad

Crabmeat, jicama salad mussel with sweet chili
Grilled eggplant, shallots, sour vinaigrette
String bean with chopped bacon
Tomato, cucumber, iceberg lettuce,
green oak leaf, carrot, baby corn
Freshly-baked bread selection with butter

Soup

Pumpkin and coconut soup

Hot Dish

Fillet of snapper with tomato-basil oil
Pork tenderloin with macerated prune sauce
Navarone of lamb
Roasted new potatoes
Vegetable fried rice
Fried mixed vegetables

Barbeque live cooking station

Thai herbs-marinated chicken drumstick
Brochette of beef tenderloin
Seafood kebab
Pork chop "teriyaki style"
Chicken yakitori
Squid
Sea bass steak
Crab

Dessert

Assorted Thai desserts
Fresh tropical fruits
French pastries

BARBEQUE BUFFET MENU 2 *THB 2250 nett*

Appetizer

Sushi and sashimi, fresh Vietnamese spring roll
with chicken & prawn, peanut dipping sauce
carved pork loin, stewed apple
Satay selection with peanut sauce
Prawn wontons with plum sauce

Salad

Tomato salad, sweet basil, mozzarella cheese
Thai style sour and spicy grilled squid salad
Mussel and vegetable salad
String bean with crisp garlic
Cucumber, carrot, asparagus, baby corn,
green lettuce, onion ring
Freshly-baked bread selection with butter

Soup

Bisque of fresh water prawns with adashof cognac

Hot Dish

Escalope of pork, orange black bean salsa
Sirloin steak with garlic sauce
Snapper with sweet and sour glaze
Fricassee of chicken, shiitake mushroom cream
Buttered baby corn
Rosemary potato
Crabmeat fried rice

Barbeque live cooking stations

BBQ marinated chicken tulip
Beef tenderloin kebabs
Prawn and snapper skewer
Grilled chicken "yuan" style
Rosemary-marinated lamb chops
Pork chop
Squid

Dessert

Assorted Thai desserts
Fresh tropical fruits
Fresh cakes and tartlets

BARBEQUE BUFFET MENU 3 *THB 2360 nett*

Appetizer

Seafood cold cuts with cocktail dressing
Ballotine of squid, pistachio nuts
Smoked salmon flakes, lemon-baby capers mayo
Roast whole duck, mint- mango salsa
Satay selection with peanut sauce

Salad

Iced kale with grilled pork salad
Marinated vegetable and feta cheese prawn,
iceberg lettuce, Tabasco-cocktail dressing cold penne
pasta, crisp pancetta tomato, cucumber, gourmet
bean, asparagus, carrot, Chiang Mai
lettuce, grilled sweet corn, beetroot
Freshly-baked bread selection with butter

Soup

Double-boiled lobster consommé, asparagus crepes

Hot Dish

Crisp duck breast, pear-cherries and grappa sauce
Roast fillet of pork with home-made apple chutney
Crispy fillet of snapper with tamarind
Ras el hanout spiced chicken, mixed vegetables
with oyster sauce
Potato gratin
Prawn fried rice

Barbeque live cooking station

Chicken drumstick beef skewer
Prawn kebab
Sirloin steak teriyaki
Soy-marinated white snapper
Chicken tulip
Mussels
Squid
Carvery of roast leg of lamb

Dessert

Assorted Thai desserts, Fresh tropical fruits
Chocolate fondue, choice of ice cream
Fresh cakes and tartlets

THAI SET MENU



THAI SET MENU

THAI SET MENU 1 *THB 910 nett*

Appetizer

Crispy prawn money bags
with plum sauce

Soup

Soup, spicy prawn soup with coriander

Main course

Green curry with chicken
Wok-fried fish with coconut curry sauce
Fried mixed vegetables with oyster sauce
Steamed jasmine rice

Dessert

Sweet banana in pandanus syrup

Freshly brewed coffee or selection of Dilmah tea

THAI SET MENU 2 *THB 1140 nett*

Appetizer

Mixed satay, shallots-cucumber relish
and peanut sauce

Soup

Seafood soup in coconut milk

Main course

Roasted duck curry
Wok-fried squid, chili oil and bell peppers
Fried green asparagus and mushrooms
Steamed jasmine rice

Dessert

Fresh tropical fruits

Freshly brewed coffee or selection of Dilmah tea

THAI SET MENU 3 *THB 1670 nett*

Appetizer

Assorted satay with peanut sauce
Roasted duck salad
Charred beef, spicy Thai-herb sauce

Soup

Famous Thai spicy prawn soup

Main course

Fried chicken with cashew nuts
Sautéed squid, bell peppers with chili in oil
Roasted prawn in red curry
Fried pork with garlic and pepper
Fried mixed vegetables in oyster sauce
Steamed rice

Dessert

Fresh tropical fruits, Pumpkin custard,
Banana in coconut milk

Freshly brewed coffee or selection of Dilmah tea



INTERNATIONAL SET MENU



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INTERNATIONAL SET MENU

INTERNATIONAL SET MENU 1 THB 1100 nett

Appetizer

French bean salad with smoked chicken breast,
mushroom & balsamic dressing

Main course

Roasted fresh white snapper fillet served with
gratatoille, potato tart and pesto sauce
or

Roasted pork loin with mushroom with potato gratin,
cauliflower and green peppercorn sauce

Dessert

Green tea cake

Freshly brewed coffee or selection of Dilmah tea

INTERNATIONAL SET MENU 2 THB 1265 nett

Appetizer

Tomato and fresh mozzarella salad with fresh basil

Main course

Roasted duck breast served with polenta, mushroom,
spinach and orange gravy

or

Grilled sea bass fillet served with spaghetti
'Arrabiata' and basil pesto sauce

Dessert

Tiramisu cake

Freshly brewed coffee or selection of Dilmah tea

INTERNATIONAL SET MENU 3 THB 1945 nett

Appetizer

Salad of house-smoked chicken, chilled cantaloupe,
pistachio nuts, pommery mustard dressing

Soup

Light curry soup, black tiger prawn tail

Sorbet

Home-made sorbet

Main course

Sesame-crusted beef sirloin, crabmeat-sweet corn
croquette, spinach crème

or

Grilled fillet of barramundi, potato and chives puree,
artichokes, vegetable piperade

Dessert

Spiced pear, pineapple gratin in Malibu sabayon,
crowned by young coconut ice cream

Freshly brewed coffee or fine selection of Dilmah tea

THAI SEAFOOD SET MENU



THAI SEAFOOD SET MENU

THAI SEAFOOD SET MENU 1 *THB 1370 nett*

Appetizer

Seafood salad, lemongrass and fresh mint

Soup

Poh teak

Main course

Wok-fried prawns, garlic and crushed peppercorn

Oven-baked red snapper with Thai herb sauce

Fried barramundi with 3-flavor sauce

Young spinach leaves with minced shrimps

Steamed jasmine rice

Dessert

Local coconut ice cream and tropical condiments

Freshly brewed coffee or fine selection of Dilmah tea

THAI SEAFOOD SET MENU 2 *THB 1725 nett*

Soup

Thai famous sour and spicy soup with seafood and hot basil leaves

Main course

Seafood platter-rock lobster, blue crab, sea prawns,
squid with garlic and pepper, green shell mussels and

red snapper kebab (minimum 2 persons)

3 kinds of sauces

Fried rice with vegetables

Dessert

Sticky rice and mango

Freshly brewed coffee or fine selection of Dilmah tea

EAST MEETS WEST SEAFOOD SET MENU



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EAST MEETS WEST SEAFOOD SET MENU

EAST MEETS WEST SEAFOOD SET 1 THB 1600 nett

Appetizer

Tempura of king prawn, young kale,
sweet and sour dressing

Soup

Cultivated mushroom "cappuccino",
gratinated New-Zealand mussels

Sorbet

Home-made sorbet

Main course

Cajun-spiced fillet of sea bass, razor clam Provencal,
dill roesti, Italian basil pesto

Or

Seared red snapper, prawn in pandanus leaves,
black bean beurre blanc

Dessert

Cornet of mango, sorbet, green lime anglaise

Freshly brewed coffee or fine selection of
Dilmah tea

EAST MEETS WEST SEAFOOD SET MENU 2 THB 1900 nett

Appetizer

Ballotine of Andaman arrow squid, cherry tomato
relish, fennel vinaigrette

Soup

Duo of broccoli, cauliflower cream soup, smoked
salmon rosette

Sorbet

Home-made sorbet

Main course

Escabeche of white snapper steak, pickled cucumber,
shallot-avocado salsa

Or

Rock lobster open lasagna, truffle-mashed potato,
new season garlic sauce

Dessert

Seashell pastry filled white chocolate mousse, stewed
summer berries, green pistachio anglaise

Freshly brewed coffee or fine selection of
Dilmah tea



BEVERAGE

THB 350 *nett*
per person per hour

Soft Drink Bar

Soft drinks: Coke, Diet coke, Sprite, Soda water, Tonic water,
Drinking water, Pineapple juice, Orange juice, Apple juice

THB 500 *nett*
per person per hour

Mocktail Bar

Soft drinks: Coke, Diet coke, Sprite, Soda water, Drinking water
Juices: Pineapple juice, Orange juice, Apple juice,
Mocktail: Virgin pina colada, Virgin mojito, Cinderella, Lychee cooler

BOTTLE

Spirits and liquor bottle available;
Please inquire for prices.
Bottles exclude mixers

CORKAGE FEE

Premium brand alcohol: THB 950 per bottle
Wine and champagne: THB 950 per bottle

THB 1750 *nett*
per person per 2 hour

Open bar - Standard

Chang beers, Gordon's gin, Bacardi light rum,
Smirnoff vodka, Redwine, White wine
Soft drinks, Nuts, Chips

THB 2100 *nett*
per person per 2 hour

Open bar - Deluxe

Chang beer, Singha beer, Gordon's gin, Bacardi light
rum, Smirnoff vodka, JW Red label, Jim Beam, Red
wine, White wine, Soft drinks, Nuts, Chips

THB 11000 *nett*
Chang beer (barrel 30 L)

THB 11000 *nett*
Singha beer (barrel 30 L)

THB 11000 *nett*
Heineken beer (barrel 30 L)

*** Martini, Pina Colada, Mai Tai, Tom Collins Mojito, Screw Driver,
Long Island Ice Tea, Bay Breeze, Margarita on the rocks, Old Fashion ***

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