

The

CANAPÉ

Small Bites, Big Memories

Unleash

the Flavours of Thailand

Your Mini Culinary Journey

Embark on a delightful adventure through the vibrant flavours of Thailand with our curated canapé selections. Whether you're hosting a sophisticated soirée, a lively get together or a casual gathering, our bite sized wonders offer the perfect blend of artistry and authentic taste.

Indulge in savoury starters

Crispy delights, mouthwatering entrees, and sweet finales, all handcrafted with fresh ingredients and presented with an eye for detail. Choose from our expertly crafted packages designed to tantalise your taste buds and elevate your event.

Discover the perfect fit for your occasion

Explore our delectable canapé packages below and contact us today to customise your Thai culinary journey! [Get in Touch >>](#)



SAMPLE MENU

START FROM £2.40/BITE

Advance notice of dietary requirements allows us to tailor a delightful canapé experience to your preferences.

Please note: **a minimum of 30 guests** is required for our canapé service.



1-Hour Mini Thai Bites

Sample the best of Thailand in 5 delightful bites:

- **1 Spicy Starters:** Spicy chicken wings or lettuce wrapped chicken
- **1 Savoury or Crispy Delight:** vegetable spring roll or Chicken satay
- **1 Entrée Sensation:** Phanaeng chicken with rice or BBQ pork with egg noodles
- **1 Sweet Treat:** Mango sticky rice or Chocolate fudge cake
- **1 Refreshing fruit skewer:** Seasonal fruits for a light finish

2-Hour Mini Thai Feast

Indulge in a taste of Thailand with our mouthwatering canapé package, perfect for your next cocktail party or gathering. Enjoy 8 delicious bites per person:

- **1 Spicy Starters:** Spicy prawn salad
- **2 Savoury Starters:** Chicken spring roll and Thai dumplings
- **2 Hearty Mains:** Pad Thai bites with shrimp and Mini green curry Roti
- **2 Sweet Treats:** Mango sticky rice and Lychee panna cotta
- **1 Refreshing Fruit Skewer:** Seasonal fruits for a light finish

3-Hour Thai Discovery Journey

Embark on a flavour adventure with 14 delectable bites:


- **3 Tantalising Starters:** Spicy beef salad, Summer roll, Spicy chicken wing
- **3 Savoury & Crispy Delights:** Golden parcel chicken, Thai fish cake, Vegetable spring roll
- **3 Entrée Sensations:** Pineapple fried rice bites, Mini Jacket potato massaman beef and Pad Thai bites with shrimp
- **2 Sweet Endings:** Mango sticky rice and Chocolate fudge cake
- **1 Refreshing Fruit Skewer:** Seasonal fruits for a light finish

4-Hour Ultimate Thai Feast

Indulge in a grand culinary experience with 16 diverse bites:

- **4 Flavourful Starters:** Spicy mango crispy fish, King prawn salad roll, Spicy chicken wing, Pork skewer
- **4 Savoury & Crispy Pleasures:** Golden parcel chicken, Thai fish cake, Chicken satay, Prawn spring roll
- **4 Entrée Delights:** Pineapple fried rice bites, Mini Jacket potato massaman beef and Pad Thai bites with shrimp
- **3 Sweet Indulgences:** Mango sticky rice and Orange cake
- **1 Refreshing Fruit Skewer:** Seasonal fruits for a light finish





Terms & Conditions

Package Inclusions:

- The quoting price will cover the cost of food and serving dishes/utensils only. Plates, cutlery, table settings and decorations are not included.
- Transportation fees for events outside Edinburgh are not included in the package price. However, we can arrange transportation for an additional negotiated cost.
- VAT at a rate of 20% is not currently included in the package pricing.

Preparation, Service, and Cleanup:

- When a chef and staff are requested for cooking and service at the venue, an additional charge will be applied. This includes preparation, service, and cleanup, covering setup, clearing, and cleaning time.
- For drop-off food without chef or staff presence, no additional charge will apply. Customers are responsible for setup, clearing, and cleaning themselves.
- In case of overtime service with chef and staff present, an additional charge of £20 per hour will apply.

Menu Selections:

- All menus must be pre-set and finalised one week before your event date.
- You have the flexibility to interchange items between menus. Prices will be adjusted based on your final selections.
- Custom menus are subject to a service surcharge.

Payment Terms:

To confirm your reservation, a 50% deposit of the total amount is required. The remaining balance must be paid in full no later than three days before the event date.

Cancellations:

Cancellations made 15 - 30 days prior to the event date will receive a 100% full refund of the deposit. Cancellations made 7 - 14 days prior to the event date will result in a non-refundable deposit. Please note that this includes any reduction in guest numbers.

Duration of Catering Services:

- The standard duration for on-site catering services, including setup, food preparation, service during the event, and cleanup, is approximately 6 hours for the chef. Additional time may be required for larger or more complex events.
- Charges for on-site catering staff are calculated based on an hourly rate. The hourly rates are as follows
 - Chef: £25 per hour
 - Sous Chef/Assistant: £18 per hour
 - Waiter/Assistant: £15 per hour
- Any additional time required beyond the standard duration will be charged at the applicable hourly rate.
- Clients will be informed of the estimated duration and associated charges prior to confirming the reservation. Adjustments to the duration of service may be made in consultation with the client to accommodate their specific event needs.

Tastings:

- Tastings are available and must be scheduled in advance.
- The tasting service starts from £65.