

The **BANQUET**

Thai Feast, Family Fun

Exploring

Authentic Thai Flavours

Experience the authentic flavours of Thai cuisine, crafted with passion and adapted for UK palates.

Step into a world of vibrant spices and aromatic herbs with Thai Supper Club's bespoke banquet catering, design for family sharing.

We source the finest Thai ingredients, available in the UK, and combine them with traditional cooking techniques to create dishes that burst with flavour and authenticity.

More than just food:

We believe in crafting unforgettable experiences. Our impeccable service and attention to detail ensure your event is a seamless success.



Start planning your culinary journey today:

Contact us to discuss your specific needs and explore our diverse banquet menus. We can't wait to bring the authentic flavours of Thailand to your celebration!

Get in Touch >>

The Emerald (v)

Minimum 20 guests
start from £36

STARTER:

Tom Kha Pancakes

Our signature Thai coconut pancake top with mushroom coconut sauce infused with Thai herbs.

Crispy Noodles

Experience a taste of royal Thai cuisine from the Rama 5th era. Our special dish blends Chinese-style cooking with Thai sweet and sour flavours.

Salad Rolls

Seasonal vegetables, herbs and mango wrapped with rice paper.

Sweet Corn Fritters

Sweet corn mixed with red curry batter and aromatic herb.

Vegetable Spring Rolls

Vegetables, glass noodles, black fungus, shiitake mushroom wrapped with spring roll pastry.



MAINS:

Honey Chilli Beancurd

Enjoy golden-fried bean curd sticks coated in our special honey chilli sauce, garnished with red chilli, spring onion, lemon zest, and roasted sesame for a delightful fusion of flavours.

Stir-fried Aubergine With Basil

Indulge in a tasty and healthy vegetarian option with our aubergine stir-fry, featuring garlic, chilli, and fragrant basil.

Tofu Green Curry

Savour the richness of our green curry sauce, crafted with traditional paste and brimming with tofu, local vegetables, bamboo shoots, sweet basil, and red chilli, for a vibrant and flavourful feast.



Blue Sapphire

Minimum 20 guests
start from £42

STARTERS:

Chicken Tom Kha Pancakes

Indulge in our signature Thai coconut pancake topped with chicken coconut sauce infused with fragrant Thai herbs.

Crispy Noodles

Transport your taste buds to the era of Rama 5th with our special dish combining Chinese-style cooking and Thai sweet and sour flavours, enriched with shrimp and pork.

Lettuce Wrapped Chicken

Savour the vibrant flavours of traditional Thai cuisine with minced chicken, fresh herbs, lime, and a hint of chilli, elegantly wrapped in crisp lettuce leaves.

Thai Fish Cake

Satisfy your cravings with cod fillet kneaded with freshly pounded curry paste, served alongside a refreshing cucumber and peanut relish.

Chicken Spring Rolls

Delight in the crunch of golden-brown spring rolls filled with yellow curry chicken, a perfect blend of savoury and aromatic flavours.

MAINS:

Phanaeng Curry Beef

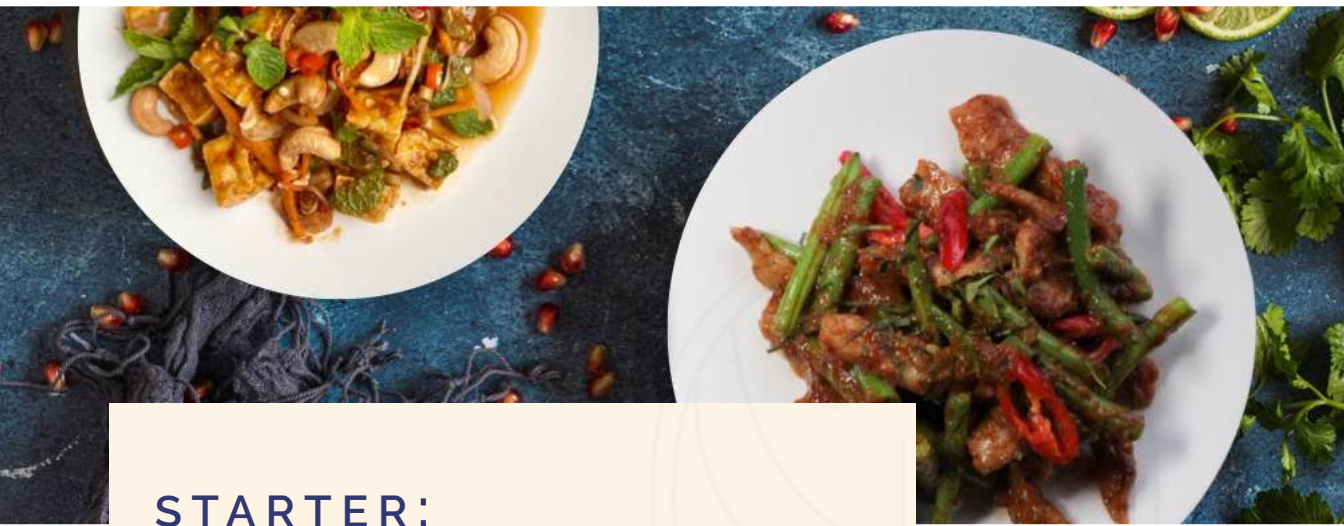
Boasts a rich, sweet, and nutty flavour profile, thanks to the infusion of peanuts. Served with fresh green young chillies and sweet basil, perfectly complementing the curry's richness.

Tamarind Duck

Boneless crispy duck top with a delicately prepared tamarind sauce for a burst of sweet and tangy flavour, garnished with homemade crispy garlic, shallots, and chilli.burst of tangy flavour.

Stir-fried Fish with Ginger

Bite size fish fillet stir-fried with varieties of mushroom, vegetables, julienned ginger, garlic, chilli and soybean paste.



Siam Ruby

Minimum 20 guests
start from £51

STARTER:

Crispy Noodles

Step back in time to the era of Rama 5th with our special dish, blending Chinese-style cooking and Thai sweet and sour flavours, enriched with succulent shrimp and savoury pork.

Prawn Spring Rolls

Delight in the fusion of flavours as king prawns are wrapped with tender pork in crispy spring roll pastry.

BBQ Spare Ribs

Savour the tantalising taste of grilled marinated pork spare ribs, generously coated in Thai-Chinese style BBQ sauce.

Spicy Prawn Salad

Enjoy plump and juicy king prawns tossed with fragrant Thai herbs and a zesty chilli-based dressing, delivering a refreshing and spicy kick.

Crispy Rice Crackers

Indulge in homemade rice crackers served with a delectable minced pork and prawn coconut dip, offering a perfect blend of crunch and creaminess.

MAIN:

Roasted Duck Curry

Savour succulent roasted duck in our traditional curry, with freshly pounded paste and a medley of pineapple, grapes, tomatoes, and lychee for layers of exquisite flavours.

Stir-Fried Pork with Holy Basil

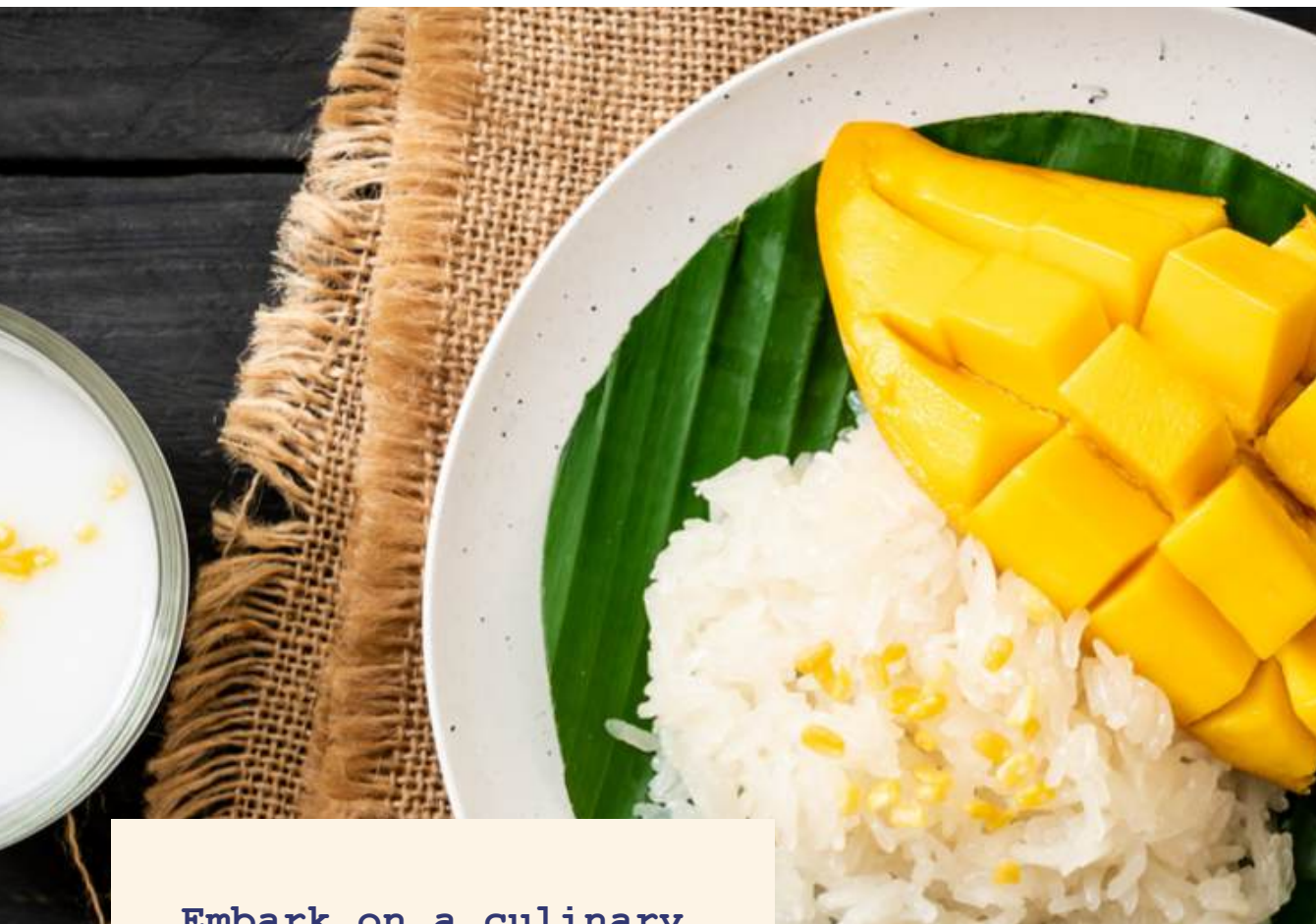
Enjoy the harmony of minced pork sizzling with garlic and chilli, perfectly balanced with fragrant holy basil leaves.

Honey Chilli Chicken

Indulge in golden-fried chicken strips coated in our special honey chilli sauce, garnished with red chilli, spring onion, lemon zest, and roasted sesame for a delightful fusion of flavours.

Triple Flavour Sea Bass

Delight in crispy sea bass fillets adorned with our tantalising triple flavour sauce, blending sweet, savoury, and tangy notes for a culinary symphony that dances on your palate.



SIDE & DESSERT

Embark on a culinary adventure to the Heart of Thailand with our delectable sides!

These classic sides offer a perfect complement to any of our banquet options, ensuring a complete and satisfying Thai dining experience.

Complete your flavourful journey with:

Jasmines Rice

This fragrant staple perfectly absorbs the vibrant aromas and sauces of your chosen Thai dishes. Imagine it soaking up the rich curries, creamy coconut soups and savoury stir-fried, a match made in culinary heaven!

And end on a sweet note with:

Mango Sticky Rice

An iconic Thai dessert features sweet ripe mango slices nestled atop coconut sticky rice drizzled with a creamy sauce. It's a symphony of textures and flavours; sweet, creamy and slightly chewy, leaving you with a delightful taste of Thailand on your palate.

Unleash your inner foodie & explore the flavours of Thailand. Start your culinary journey now.

Get in Touch >>



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.