



HYATT REGENCY BANGKOK SUKHUMVIT
MEETING & EVENT MENUS



Morning Break of the Day

Experience a captivating and culturally inspired moring break, where each day of the week comes alive with its own unique color and flavor. These color associations are based on the ancient Hindu astrology system, and they are widely observed in Thai culture for bringing good luck. Prices are applicable only on the designated day. If chosen on an alternate day, an additional THB 1,200 per guest will be applied. Break packages are served within 30 minutes.

YELLOW - MONDAY

- Grilled Haloumi cheese bruschetta
- Grilled chicken satay
- Poke bowl, shrimp
- Thong eak (wheat flour dumpling - sweet)
- Corn in the cup, butter, condense milk

PINK - TUESDAY

- Strawberry power bowl, granola
- Crispy Thai vermicelli (Mee krob borarn)
- Grilled ham, cheese, open sandwich
- Thai layer cake
- Pink chocolate éclair

GREEN - WEDNESDAY

- Feta cheese bruschetta
- Fresh vegetable spring roll
- Grilled vegetable dumpling
- Steam green bean, coconut shredded
- Green tea cake

ORANGE - THURSDAY

- Grilled mushroom satay
- Smoked salmon, mango salad
- Steam prawn egg net
- Palm pudding
- Orange cake

BLUE - FRIDAY

- Tofu satay, peanut sauce
- Grilled vegetable gyoza
- Roast duck, green spring roll sheet
- Yok Ma Nee (sago dumpling)
- Butterfly pea cheesecake

PURPLE - SATURDAY

- Steam chicken dumpling (Chor muang)
- Crispy taro, palm sauce
- Chicken wrap, purple cabbage
- Violet cake
- Dried coconut, sticky rice

RED - SUNDAY

- Red pomelo salad, crispy cup shell (thub tim Siam)
- Tomato mozzarella

BBQ red pork, sticky rice
Berry pudding
Watermelon, dried fish

Prices are subject to 10% service charge and 7% VAT. Should there be any changes in the taxes levied, the new tax will be applied. Menu pricing may change based on availability and market conditions.

Afternoon Break of the Day

Experience a captivating and culturally inspired afternoon break, where each day of the week comes alive with its own unique color and flavor. These color associations are based on the ancient Hindu astrology system, and they are widely observed in Thai culture for bringing good luck. Prices are applicable only on the designated day. If chosen on an alternate day, an additional THB 1,200 per guest will be applied. Break packages are served within 30 minutes.

YELLOW - MONDAY

Yellow sago cracker, peanut dip
Fried shrimp, sugar cane
Tuna melt cheddar cheese
Mango pudding
Foi thong (Sweet egg floss cake)

PINK - TUESDAY

Pink lotus, herb salad
Steam flat noodle spring roll (Kuay Tiew Lod)
Seafood bruschetta
Sweetened water chestnut, coconut (Tubtim Krob)
Pink macaron

GREEN - WEDNESDAY

Fried chive dumpling (Kuy Chai)
Marinated salmon, zucchini wrapped
Crab avocado sandwich
Pandan fluffy cupcake (Tuay fuu)
Thai chendol coconut milk (Lord chorngr Thai)

ORANGE - THURSDAY

Fried chicken filet, BBQ sauce
Yellow sticky rice, shrimp paste
Steam bread, egg custard (Kanom Pung sangkaya)
Carrot cake
Thong yip (sweet egg yolk cup)

BLUE - FRIDAY

Plant based sandwich
Mushroom Arancini

PURPLE - SATURDAY

Minced chicken salad, cup shell
Grilled eggplant open sandwich

Crab meat bruschetta

Prawn cake

Thai gnocchi, warm coconut milk

Crispy purple potato, cheese dip

Steam rice dumpling coconut milk

Blueberry cheesecake

RED - SUNDAY

Grilled chicken, bamboo stick,

Gazpacho

Chocolate mousse

Thai sweet banana in syrup

Luk chup

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. Please contact your Event Planning Manager for more selections and menus.

WESTERN SET LUNCH I

Seared pepper tuna, lemon mustard dressing

Grilled pork chop, pumpkin mashed, prune sauce

Apple strudel, vanilla ice cream

WESTERN SET LUNCH II

Mushroom soup

Slow roasted chicken breast, red wine sauce

Blueberry cheesecake

THAI SET LUNCH I

Appetizers

Gai Yang Grilled chicken tamarind sauce**Yum Pla Mueg** Spicy squid salad, baked chili paste, lemon grass**Por Pia Pak** Fresh spring roll, peanut sauce (V)

Soup

Tom Yum Goong Spicy prawn soup, mushroom

THAI SET LUNCH II

Appetizers

Yum Som O Pomelo spicy salad (V)**Yum Kor Moo Yang** Grilled pork neck, chili sauce**Tod Mud Kung** Crispy prawn cake

Soup

Tom Kha Gai Chicken coconut soup, oyster mushroom

Main

Main	
Gang Kiew Wan	Chicken green curry
Pla Tod Prik Thai Dum	Crispy fish, peppercorn chili sauce
Broccoli Phad Nam Man Hoi	Stir-fried broccoli, oyster sauce (V)
Khao Suay	Steamed Jasmine rice
Dessert	
Khao Niew Mamuang	Thai mango sticky rice

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Hors D’oeuvres

Ideal for pre-dinner receptions, our delectable, bite-sized appetizers include both cold and hot options, guaranteeing your guests will savor every bite. Please contact your Event Planning Manager for more selections and menus.

COLD SELECTIONS

Assorted cold cuts	1500 Per Platter
salami, coppa, parma ham, mortadella, olive, focaccia bread	
Gravlax marinate salmon	1700 Per Platter
caper, onion, dill cream cheese	
Tomato bruschetta	700 Per Dozen
tomato salsa, lemon oil dressing	
Vegetable crudites	500 Per Platter
avocado guacamole, sour cream, pesto	
Nachos	500 Per Platter
avocado guacamole, tomato salsa, sour cream, cheese, jalapeno	
Spicy seafood salad	850 Per Platter
prawn, scallop, calamari, bake chili paste, lemongrass	
Mushroom bruschetta	700 Per Dozen
Apricot, Brie, Basil & Medjool Date	
Smoked ham salad	500 Per Platter
melon, avocado, truffle mayonnaise	
Smoked duck breast	800 Per Platter
soft tofu, cucumber, sesame dressing	

Gang Kung Bai Cha Plu	Prawn curry, betel leaf
Pla Salmon Yang Bai Toey	Baked salmon, pandan leaves
Kha Na Hong Kong Phad Nam Man Hoi	Stir-fried Hong Kong kale, oyster sauce (V)
Khao Suay	Steamed Jasmine rice
Dessert	
Bua Loy	Assorted rice dumplings, warm coconut milk

WARM SELECTIONS

Spicy deep-fried pork ball (larb moo tod)	600 Per Dozen
brown rice powder, chili, lime juice, fish sauce, cucumber, cabbage	
Deep-fried prawn cake	800 Per Dozen
mouse prawn meat, pork, bread crumbs, sweet chili sauce	
Italian pork sausage	650 Per Platter
over roasted, mashed potatoes, onion red wine sauce	
Mushroom satay	650 Per Dozen
plant base, peanut sauce, cucumber, shallot, vinegar	
Grilled pork neck	750 Per Platter
charcoal grill, spicy chili dip, cucumber, basil, cabbage	
Deep-fried vegetable spring roll	550 Per Dozen
mixed vegetable, glass noodle, plum sauce	
Tofu satay	650 Per Dozen
curry powder, coconut milk, peanut sauce, cucumber, shallot	
Quesadilla chicken or vegetable	600 Per Dozen
sour cream, avocado, tomato salsa	

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Live Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from Western food to locally inspired food stations. Please contact your Event Planning Manager for more selections and menus.

PASTA

Bolognaise, Carbonara, Olio, Arrabbiata

ROAST BEEF

Grassfed, crushed potatoes, roasted root vegetable, chimichurri

SEABASS IN SALT CRUST

Baked in salt crust, herb, Thai seafood sauce, tartar

NOODLES, NOODLES AND MORE NOODLES

Vegetarian noodle, tofu, vegetable, mushroom, broccoli

Khao Soi, chicken curry base, yellow noodle, radish pickle, chili oil

Pork or Wagyu beef noodle soup, vermicelli, shallot crisp

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Plated Dinner

Chef has hand selected a three and four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. Please contact your Event Planning Manager for more selections and menus.

3 COURSE WESTERN SET DINNER

- Select one main course

Snow crab salad, celery, cucumber, lemon mustard dressing

Slow roasted beef tenderloin, potatoes au gratin, broccoli, mushroom sauce

Roasted seabass, cauliflower puree, asparagus, saffron sauce

Strawberry mille feuille, vanilla ice cream

\$2300 *Per Guest*

4 COURSE WESTERN SET DINNER

3 COURSE WESTERN SET DINNER - VEGETARIAN

Beetroot salad, feta cheese, artichoke, tomato, lemon oil dressing

Potatoes gnocchi, tomato sauce

Apple strudel, strawberry compote

\$2300 *Per Guest*

4 COURSE WESTERN SET DINNER - VEGETARIAN

- Select one main course

Grilled scallop salad, fennel, avocado, chardonnay vinaigrette dressing

Artichoke cappuccino, roasted garlic, barley, Parmigiano crouton

Grilled Wagyu beef tenderloin, rosti potatoes, rocket, red wine sauce

Pan-seared king salmon, fondue potatoes, asparagus, seafood white wine sauce

Wild honey parfait, rooibos, vanilla infusion, valrhona thuille

\$2600 *Per Guest*

Avocado celeriac salad, honey mustard dressing

Spicy pumpkin soup

Grilled plant based mushroom, fried zucchini, miso lime sauce

Dark chocolate tart, salted caramel, hazelnut crunch, strawberry ice cream

\$2600 *Per guest*

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

IN LOVE WITH SPECTRUM

Beefeater Gin 24, Lillet Rose, orange juice, lime juice, vanilla syrup, egg white, grenadine, bitters

₹480 *Per Drink*

LOVE AT FIRST SIGHT

Absolute Elyx, Lillet Rose, lime juice, strawberry puree, Jacob's creek Moscato rose on top

₹480 *Per Drink*

MISS SPECTRUM

Martell VSOP Cognac, lychee juice, lime juice, rose syrup, red wine on top

₹480 *Per Drink*

MOCKTAIL - CROWN ON ME

Lychee juice, lime juice, rose syrup

₹260 *Per Drink*

MOCKTAIL - MANGO TANGO

Mango, passion fruit, elderflower syrup, lime juice, chili salt

₹260 *Per Drink*

MOCKTAIL - UNDER PAR

Orange juice, peach syrup, lime juice, kaffir, soda on top

₹260 *Per Drink*

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Bar Packages

Whether you would like to host drink by consumption or package, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

STANDARD PACKAGE

House white, red wine, local draught beer (Chang or Singha), soft drinks (sodas), standard drinking water

- One Hour | ₹900 Per person
- Two Hour | ₹1400 Per person
- Three Hour | ₹1600 Per person

SIGNATURE PACKAGE

House white, red wine, local draught beer (Chang or Singha), soft drinks (sodas), standard drinking water, sparkling wine (non-vintage), whisky, gin, vodka and tequila

- One Hour | ₹1100 Per person
- Two Hour | ₹1500 Per person
- Three Hour | ₹1900 Per person

LABOR CHARGES

- Bartender | ₹1200 Per hour
Up to three hours
- Additional Hours for venue usage | ₹35000 Per Hour

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian