

SAAN PDR BOOKING FORM

Please fill out the booking form and send a scan or a photo of both pages to pdr@saan.co.nz

Booking name

Contact on the day

Who is the person who will be in charge of the group and attending the event?

Confirm day, date & time

Number of people

Purpose of booking

Feel free to tick more than one

Business

Private

Birthday

Pre-ordered drinks:

Other -please detail

Not Essential - please tick where appropriate

\$10 per person Bubbles on arrival

Credit card details

This is for confirmation of your booking only. Your card will only be charged in the event of a late cancellation

name:

card number:

expiry:

MENU SELECTION

Please make your menu choices on page 2 of this booking form.

You can select the dishes that you would like for each course. The base menu price is \$60 per head.

If you wish to add extra courses, or add premium dishes, the price per head will rise accordingly.

Please select your menu with dietary requirements of your guests in mind. All dishes are gluten free unless otherwise stated.

VEGETARIAN/VEGAN MENU

We have a menu available for vegetarian/vegan guests for a set price of \$60 per head. This menu can be downloaded from the Saan website (on the bookings page), or we can forward it to your email.

Please advise us of any dietary requirements your group may have _____

Terms & Conditions

There is a minimum spend of \$500 excluding the surcharge

One bill per table. Maximum 4 payments per table.

Cancellations within 48 hours of the reservation incur a \$250 penalty charged to your credit card

Please sign to show that you have read and accepted the terms and conditions.

Full Ts & Cs in attached document.

SAAN BANQUET MENU SELECTION FORM

1ST COURSE - PICK 2 ITEMS

	PICK 2 ITEMS
Salted tofu on perilla leaf w peanuts, toasted coconut & palm sugar dressing (M) (V)	
Spicy grilled beef on perilla leaf w fresh lemongrass, cucumber, crispy shallots & chilli lime dressing(MH)	
Twice cooked taro rolls w tofu skin, water chestnut & sweet plum dipping sauce (M) (V)	
Ground Pork & Shrimp w tamarind peanut sauce on Thai prawn crackers (M)	add \$2 pp

2ND COURSE

PICK ONE OF THE FOLLOWING NOODLE DISHES	PICK 1 ITEM
Wok Seared Chicken Thigh w flat rice noodles, egg, butterhead & house sriracha sauce (M)	
Tiger Prawn Pad Thai w egg noodles, bean sprouts, fried egg and peanuts (M)	
PICK ONE OF THE FOLLOWING ENTREES	PICK 1 ITEM
Wok Seared Squid w celery, cucumber, herbs, peanuts & dried shrimp w pickled chilli dressing (MH)	
Deep Fried Marinated Tofu w carrot, daikon, peanuts, mint & chilli flakes (M) (V)	
Crispy Soft Shell Crab w pickled crab & coconut sauce, dill & coriander (M)	add \$4 pp

3RD COURSE

THIS COURSE COMES WITH JASMINE / STICKY RICE & GREEN PAPAYA SALAD (Thai Som Tum)

PICK THREE OF THE FOLLOWING MAIN DISHES		PICK 3 ITEMS
Deep Fried Whole Fish Wraps w fresh ginger, lemongrass, lime, cashew nuts & perilla (M)	add \$10 pp	
Duck Breast Larb w cucumber, mint, kaffir lime & toasted rice powder (H)	add \$5 pp	
Mussaman Curry w Hawkes Bay Lamb Shoulder, kumara, peanuts, pickled baby onions & curry leaves (M)	add \$4 pp	
Crispy Roast Pork Belly w caramelised soy, chilli, tamarind & watercress (MH)	add \$3 pp	
Braised beef neck & coconut curry w egg noodles, pickled mustard greens & lime (M)		
Turmeric & Honey Chicken Thigh w pickled red onion, fresh herbs and Nahm Jim sauce (M)		
Silken Tofu & Peanut Sauce with Asian greens (M) (V)		
Vegetable mussaman curry w jackfruit, lottus root, baby onions, red kumara & curry leaves (M) (V)		

DESSERT COURSE - PICK 1 ITEM

Thai Tea Crème Brulee	
Warm turmeric sticky rice pudding, caramelised pineapple, coconut jelly, cashews, coconut sauce (V)	
Thai Fried Banana Fritters w salted coconut cream, palm caramel & young coconut	