



**Aum's Thai Kitchen** 

## **Event Buffet Catering**

Bring the vibrant flavours of Thailand to your special occasion with **Aum's Thai Kitchen Buffet**. Whether it's a **wedding, birthday, anniversary, private party, or corporate event**, our buffet adds a unique and unforgettable experience for your guests.

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### **What We Offer**

- ~ **Authentic Thai Buffet** – A wide variety of freshly cooked, authentic Thai dishes.
  - ~ **Tailored Menus** – We work with you to create a menu that suits your event and your guests' preferences.
  - ~ **Flexible Packages** – From intimate gatherings to large-scale events.
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### **Sample Event Buffet Menu:**

#### **Starters**

- Thai Spring Rolls
- Thai Fish Cakes
- Thai Dumplings
- Green Papaya Salad (Som Tum Thai)

#### **Curries & Soups**

- Green Curry
- Massaman Curry
- Thai Red Curry
- Thick Red Curry
- Tom Yum Soup
- Tom Kha Soup

## Stir-Fries & Noodles

- Pad Thai
- Pad Krapow (Chilli, Basil & Spring Onion)
- Sweet & Sour Stir-Fry
- Chicken with Ginger

## Rice

- Jasmine Rice
- Pineapple Fried Rice(Khao Pad Sapparod)
- Thai Egg Fried Rice

## Desserts

- Mango Sticky Rice
  - Fruit Platter
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## Perfect for Events Like:

- Weddings & Anniversaries
  - Birthday Parties
  - Corporate Meetings & Lunch Events
  - Garden Parties & Private Dinners
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## Packages:

- **Standard Buffet** – £30 pp (Choice of 5 dishes from the above menu plus rice.)
  - **Premium Buffet** – £35 pp (Choice of 7 dishes from the above menu plus rice and desert).
  - **Bespoke Event Menu** – Custom pricing available for large events and private chef experiences.
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## Why Choose Aum's Thai Kitchen?

- Authentic flavours crafted with love and tradition.
- Fresh, seasonal ingredients.
- A warm, welcoming Thai dining experience that your guests will remember.



**Contact us today to plan your event buffet with Aum's Thai Kitchen!**

## A Personal Note from Aum – Food Allergies & Intolerances

**Dear Guest,**

At Aum's Thai Kitchen, we believe that every dining and cooking experience should be both delicious and safe. Your wellbeing is very important to us, and we are always happy to adapt our recipes to accommodate food allergies or intolerances—just let us know in advance of your lesson or visit.

Our cuisine uses ingredients such as nuts, fish, flour, and other items that may trigger sensitivities. While we take great care to minimise any traces, we cannot guarantee complete absence of these ingredients.

Please rest assured that our team will do everything possible to ensure your experience is safe, enjoyable, and full of authentic Thai flavours.

Thank you for choosing Aum's Thai Kitchen—we can't wait to share our passion for Thai cooking with you!

With warm regards,

Aum

( *Aum's Thai Kitchen* )