



Saigòn²
StreëT

CATERING
M E N U

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SAIGON STREET CATERING

Not quite fine dining, more fun dining, our menu takes classic and regional Vietnamese dishes and gives them a modern spin. A rich and diverse cuisine that exhibits a wonderfully intoxicating combination of the raw and the cooked, the hot and the cold, the sweet and sour. Light, fresh and healthy, dishes to be savoured and dishes to be shared.

Saigon Street have prepared a selection of menus showcasing our delicious dining and beverage packages to choose from for 30 to 150 people.

Cocktail party menus are canapé style with mini versions of Saigon Street's restaurant dishes. Set menus are designed to start with canapé service and then shared dining with central dishes on the tables.

Dessert is served on platters after dinner in a roaming style.

Our Beverage packages provide imported and high quality spirits and wine, with bespoke, made to order cocktails.

We are happy for you to select one of our packages listed or create a custom package for you.

SHARED SEATED DINNER OPTION 1

CANAPÉS - Please select 3

Pok pok chicken wings, crispy fried with sweet chilli.

BBQ pork fresh Vietnamese roll with apple, noodles and hoi sin sauce (P).

Tofu & mushroom rice paper roll.

Mini crisp duck salad with wing bean, heart of palm and banana blossom, mulberry vinegar and hot mint.

Skewers of fish fillet, scented with lemon, mango and avocado leaves.

Skewers of Milk and longan honey marinated chicken.

Hue Style Chive and spinach dumpling with soy and ginger (V) (G).

COURSE 1 - Please Select 3

Vietnamese fresh rice paper roll with asparagus, beetroot raddish, avocado and sweet corn with young coconut and spearmint nuoc cham (V).

Tuna tartare & wasabi leaf roll, soy yuzu dip and wasabi tobiko (G).

Chicken and Shrimp summer roll with tapioca noodles, herbs and leaves.

La lot leaf wrap with tempura of snapper, shallot, ginger flower, shilli and lime.

La lot leaf with roast pork belly and cashew nuts and pomelo, hot mint (P).

Peking duck spring onion and cucumber, rice paper roll with hoi sin (G).

Steamed shredded chicken with Vietnamese slaw, with *Nuoc Cham*.

COURSE 2 - Please select 3

Dalat Curry of roast pumpkin & eggplant curry with basil and cashew (V).

Hanoi style black bean chicken cooked in rice wine, baby bok choy.

Wok fried prawns with mountain spices, spring onion & bamboo shoots served in a coconut.

Barramundi Cha Ca marinated with turmeric, spring onion and dill, wrapped in a banana leaf with noodles and grilled.

Milk and longan honey marinated chicken grilled with lemon leaves, lemongrass, ginger and cumquat.

SIDES - Select 1

Sweet potato Fries.

Salad of snake beans and jack fruit with toasted coconut.

Grilled sweet corn.

Lotus wrapped fried rice with coconut and vegetables.

SIDES

Mixed leaves and herbs

Wok fried lettuce with oyster sauce

Bun Noodles

Steamed rice

DESSERT - Roaming

Platters of our sweet dumplings in 3 flavours, salted caramel, bittersweet chocolate, coconut Jam.



SHARED SEATED DINNER OPTION 2

CANAPÉS - Please select 4

La lot leaf with ceviche of mahi mahi , ginger flower, chilli and lime.

Chicken and Shrimp summer roll with tapioca noodles, herbs and leaves.

BBQ pork fresh Vietnamese roll with apple, noodles and hoi sin sauce (P).

Vietnamese fresh rice paper roll with asparagus, beetroot raddish, avocado and sweet corn with young coconut and spearmint nuoc cham (V)

Pok pok chicken wings, crispy fried with sweet chilli.

La lot leaf wrap with tempura of snapper, shallot, ginger flower, shalli and lime

Ga La Lot, with minced chicken, ginger and a sweet spicy yellow bean sauce.

Vegetarian spring roll, spinach, mushroom, taro, corn & noodles served with a plum sauce (V) (G).

Crispy pork belly steam bun with pickled cucumber, chilli, coriander & hoisin (P) (G).

Green rice fried tiger prawns, chilli and lime nuoc cham fragrant herbs and pickled papaya.

COURSE 1 - Please select 3

Tuna tartare & wasabi leaf roll, soy yuzu dip and wasabi tobiko (G).

La lot leaf with roast pork belly and cashew nuts and pomelo, hot mint (P).

Snapper and prawn dumplings with a chau shu sauce served viet style in a lettuce cups.

Peking duck spring onion and cucumber, rice paper roll with hoi sin (G).

Steamed shredded chicken with Vietnamese slaw, nuoc cham.

San choi bao of mushrooms, water chestnuts & bamboo shoots, soy and ginger (V) (G).

Green rice fried tiger prawns, chilli and lime nuoc cham, lettuce wraps, fragrant herbs and pickled papaya.

Bo La Lot, grilled minced wagyu beef in betel leaves with Mrs T's magical sauce.

Edamame, avocado and bean salad with green tea soba noodles, ponzu dressing and crispy black sesame rice crackers

COURSE 2 - Please select 3

Dalat Curry of roast pumpkin & eggplant curry with basil and cashew (V).

Wok fried prawns with mountain spices, spring onion & bamboo shoots served in a coconut.

Barramundi Cha Ca marinated with turmeric, spring onion and dill, wrapped in a banana leaf with noodles and grilled.

Milk and longan honey marinated chicken grilled with lemon leaves, lemongrass, ginger and cumquat.

Rare chargrilled & sliced sirloin with tomatoes, watercress, fresh green peppercorns, a lemongrass, chilli and lime dressing.

Duck braised in mandarin juice & star anise with chilli, ginger & holy basil.

Grilled slipper lobster brushed with Hoi Ann chilli sauce.

SIDES - Select 1

Sweet potato Fries.

Salad of snake beans and jack fruit with toasted coconut.

Grilled sweet corn.

Lotus wrapped fried rice with coconut and vegetables.

SIDES

Mixed leaves and herbs

Wok fried lettuce with oyster sauce

Bun Noodles

Steamed rice

DESSERT - Roaming

Platters of our sweet dumplings in 3 flavours, salted caramel, bitter-sweet chocolate, coconut Jam, a selection of mini scoops of sorbets and mini banana spring rolls.



COCKTAIL PARTY - CANAPÉS

Please Select 10: Additional RP 45,000 per piece per person

Mini versions from our "something to nibble on" menu

Green rice fried tiger prawns, chilli and lime *nuoc cham*, lettuce wraps & fragrant herbs and pickled papaya.

Pok pok chicken wings, crispy fried with sweet chilli.

La lot leaf with ceviche of mahi mahi, ginger flower, chilli and lime.

Ga La Lot, with minced chicken, ginger and a sweet spicy yellow bean sauce.

Bo La Lot with minced beef in betel leaf served with Mrs T's magical sauce.

Vegetarian spring roll, spinach, mushroom, taro, corn & noodles served with a plum sauce (V) (G).

San choi bao of mushrooms, water chestnuts and bamboo shoot, soy & ginger (V).

Crispy pork belly steam bun with pickled cucumber, chilli, coriander & hoisin (P) (G).

Peking duck steamed bun with pickled cucumber, spring onion & hoisin sauce (G).

Hue style chive) ginger, spinach pot sticker dumplings (V).

Vietnamese spring rolls, crispy fried with pork and prawn, carrot, jimica, taro, lettuce wrap, *nuoc cham* dip (P).

Viet style Brisket sliders, slow cooked beef brisket with pickled cucumber & carrot, green apple slaw and herbs (G).

Snapper and prawn dumplings with Char shu sauce served with lettuce cups and fresh herbs (G).

Pork dumplings

Wraps & Rolls

Tuna tartare, wasabi leaf and pickled ginger roll, soy, yuzu dip and wasabi tobiko (G).

Peking duck spring onion and cucumber, rice paper roll with hoi sin (G).

Chicken and Shrimp summer roll with tapioca noodles, herbs and leaves.

BBQ pork with apple, noodles and hoi sin sauce (P).

Asparagus, beetroot raddish, avocado and sweet corn with young coconut and spearmint *nuoc cham* (V).

Little bowls

Mini bowls of Curries and salads.

Steamed shredded chicken with Vietnamese slaw, *nuoc cham*.

Crispy duck salad with wing bean, heart of palm and banana blossom, mulberry vinegar, sesame and hot mint.

Dalat curry of pumpkin, mushroom & eggplant with basil and cashew on a bed of rice.

Hanoi style black bean chicken cooked in rice wine, baby bok choy and steamed rice

From the grill

Favourites from our coconut grill served on skewers

Fish fillet, scented with lemon, mango and avocado leaves.

Milk and longan honey marinated chicken.

Grilled sweet corn with coriander and chilli butter.

Dessert platters of our sweet dumplings in 3 flavours:

Salted Caramel, bittersweet chocolate and coconut jam, bite size banana spring rolls and mini scoops of our selection of sorbets.



RECOVERY

Buffet style dining for the day after. Inclusive of our free flow basic beverage package for 4 hours. Please select 6.

Mini Bánh mì

- Grilled chicken, pate, salad, coriander.
- Pork loin, pate and terrine, cucumber, carrot, mint and coriander, spicy sriracha sauce.

Vietnamese style brisket sliders: Slow cooked Beef brisket, with pickled cucumber and carrot, green apple slaw, sliced green chilli and herbs.

Steamed Buns

Crispy pork belly steamed bun with pickled cucumber spring onion, coriander, sweet chilli, and baby romaine.

Peking duck steamed bun with pickled cucumber, chilli, spring onion, coriander & hoisin sauce.

Vietnamese rice paper rolls

Chicken & shrimp summer roll with tapioca noodles, herbs & leaves.

Asparagus, beetroot and radish rice paper roll with avocado and sweet corn, young coconut and spearmint nuoc cham (V).

Tofu and mushroom rice paper roll with peanut sauce (V).

Peking duck, spring onion & cucumber rice paper roll with hoi sin (G).

BBQ pork rice paper roll with apple, noodles and hoi sin sauce (P).

Tuna tartare & wasabi leaf roll, soy, yuzu dip & wasabi tobiko (G).

Salads

Steamed shredded chicken with Vietnamese slaw & *nuoc cham*.

Edamame, avocado and bean salad with soba noodles, ponzu dressing and crispy black sesame rice crackers (V) (G).

Crispy duck salad, with wing bean, heart of palm and banana blossom, mulberry vinegar, sesame and hot mint.

Bun Cha honey glazed pork, bun noodles, crisp lettuce, pickled papaya, rice paddy herbs & cashew nuts (P).



BASIC BEVERAGE PACKAGE

NO WINE

COCKTAILS - *Please select 2*

CUCUMBER CRUSH

Cucumber & mint are muddled and shaken with Gordon's dry gin, triple sec, lime juice and served over crushed ice.

VIETPOLITAN

Triple sec, vodka, red dragon fruit, mint and cranberry juice shaken and served Martini style.

WATERMELON MARGARITA

Jose' Cuervo Especial Silver tequila, triple sec, fresh watermelon and lime are blended and served with a kaffir lime salted rim. Frozen or classic - you decide.

HOI AN HONEY SPRITZ

Vodka, triple sec, Balinese honey, chia seeds, fresh basil are shaken with a squeeze of fresh lime and a dash of soda.

SAIGON SAMMY

Light rum, fresh strawberries, lemon, basil, topped with soda.

MEKONG MULE

Gold rum, lychee liqueur, chilli and ginger, shaken and topped with house made ginger beer.

BEER

Bintang

San Miguel light

IMPORTED SPIRITS *with choice of mixers*

VODKA

Smirnoff

RUM

Plantation White and Dark

TEQUILA

Sauza Gold

WHISKEY

Johnnie Walker Red Label

GIN

Gordons

NON ALCOHOLIC

Soft drinks and juices, fresh coconut water, sugar cane juice water and sparkling water.

ORDER OF SERVICE

(4pm to 11.30pm)

Guest arrival

Full selection of non alcoholic beverages.

Following the ceremony

Free flow cocktails, beer, spirits, soft drinks juices and water.

PLEASE NOTE:

Due to the fluctuating availability of alcohol in Indonesia final product options of the same or better quality will be confirmed 1 week before your event.

PREMIUM BEVERAGE PACKAGE

COCKTAILS - Please select 4

CUCUMBER CRUSH

Cucumber & mint are muddled and shaken with Gordon's dry gin, triple sec, lime juice and served over crushed ice.

VIETPOLITAN

Triple sec, vodka, red dragon fruit, mint and cranberry juice shaken and served Martini style.

WATERMELON MARGARITA

Jose' Cuervo Especial Silver tequila, triple sec, fresh watermelon and lime are blended and served with a kaffir lime salted rim. Frozen or classic - you decide.

HANOI HUSTLER

Bourbon, vanilla liqueur, grilled pineapple and local orange shaken and on the rocks.

HOI AN HONEY SPRITZ

Vodka, triple sec, Balinese honey, chia seeds, fresh basil are shaken with a squeeze of fresh lime and a dash of soda.

SAIGON SAMMY

Light rum, fresh strawberries, lemon, basil, topped with Soda.

COCKTAILS CHOICE CONT

COCO PANDAN MOJITO

White rum, coconut liqueur, coconut cream, mint, shaken and topped with soda, toasted coconut and mint.

MEKONG MULE

Gold rum, lychee liqueur, chilli and ginger, shaken and topped with house made ginger.

LITCHI DE CHINE

A mix of vodka shaken with lychee liqueur and topped with sparkling wine, served on ice.

CUCUMBER LEMONGRASS SQUASH

The perfect thirst quencher with a kick, we use cucumber and lemon grass infused vodka, muddled kaffir lime, Thai basil and lemon grass, pour it over crushed ice & top it with squeeze of fresh lime.

BEER

Bintang

San Miguel light

WINE

NV De Bortoli, Sacred Hill Brut, Cuée, Australia

2015 Ventisquero Classico Sauvignon Blanc,

Valle del Maipo, Chile

2015 Ventisquero Classico Cabernet Sauvignon,

Valle del Maipo, Chile

NON ALCOHOLIC

Soft drinks and juices, fresh coconut water, sugar cane juice water and sparkling water.

IMPORTED SPIRITS *with choice of mixers*

VODKA

Smirnoff

RUM

Plantation White and Dark

TEQUILA

Sauza Gold

WHISKEY

Johnnie Walker Red Label

Soft drinks and juices (including sugar cane juice), water and sparkling water.

ORDER OF SERVICE

(4pm to 11.30pm)

Guest arrival

Full selection of non alcoholic beverages.

Following the ceremony

Free flow cocktails, beer, spirits, soft drinks, juices and water.

During and after dinner

Free flow imported red, white and sparkling wine, cocktails, beer, spirits, soft drinks juices and water.

PLEASE NOTE:

Due to the fluctuating availability of alcohol in Indonesia final product options of the same or better quality will be confirmed 1 week before your event.

PRICING



	STANDARD FREE FLOW – NO WINE	PREMIUM FREE FLOW
SHARED SEATED DINING ONE	RP 1,400,000	RP 1,550,000
SHARED SEATED DINING TWO	RP 1,550,000	RP 1,750,000
COCKTAIL PARTY / CANAPÉS	RP 1,300,000	RP 1,500,000
RECOVERY	RP 800,000	

**PRICE PER PERSON IS PAYABLE IN
INDONESIAN RUPIAH**

Catering is only available for events with a minimum of 30 pax.
Menus are dependent on certain catering facilities available on-site.

PRICE INCLUDES

Food tasting for two person
Event food / beverage
Bar / glassware
Crockery / cutlery
Event staff

PRICE DOES NOT INCLUDE

Tables / chairs
Linen / decorations
Weather-proofing of dining area

TERMS AND CONDITIONS

1) FOOD TASTING: Food tastings will be held at Saigon Street Restaurant @ Rp.250,000++ per person. The tasting will indicate the style & design of our food, however an exact event menu may not be available. The total of Rp.500,000 for the food tasting for 2 people will be refunded to the client if a booking is made.

2) PAYMENT TERMS: Payment of 50% of the cost of the event is due upon confirmation. Full payment is due 21 days prior to the event.

3) GUEST NUMBERS: The client agrees to provide in writing, 30 days prior to the event, as to the final number of guests. All changes related to the services listed in the invoice must be made no later than this date.

The client will be charged for the number of guests & services on the invoice. After final confirmation & payment of your event, the numbers of guests may not be lowered. If the number of guests attending exceeds the numbers originally booked & we are able to cater for them, we will charge at the quoted rate for the increased numbers.

4) TIME SCHEDULE: The client agrees to begin the event promptly at the scheduled guest arrival time. The client further agrees to pay overtime charges or other expenses incurred if the event continues past the indicated end time.

5) VARIATIONS IN PRODUCT: Due to changing availability in Indonesia, food & beverage items listed may be subjected to change.

6) DIETARY REQUIREMENTS: Saigon Street will endeavour to provide suitable adaptations to the menu for any guests with special dietary requirements or allergies. We will require a minimum of 14 days notice of these requirements prior to the event.

7) BAR POLICY:

i. Our bar package include 1 purpose built bar and set up only, if additional bars are required there will be a surcharge applicable.

ii. Please note we do not allow full bottles of wine or spirits to be placed on tables, this is to avoid wastage.

iii. Shots are not included in our beverage package. Should this be required a surcharge will be charged.

iv. We will not acquiesce to requests for large amounts of drinks or bottles or cases to be given to guests.

v. For the safety of both our staff and your guests we reserve the right to refuse service of alcohol to excessively intoxicated guests. We will inform your wedding planner of any issues at the time

8) CANCELLATION: In the unfortunate event of cancellation, the following charges will be incurred.

i. Cancellation received in writing 60 days prior to the event - 50% of the total event cost.

ii. Cancellation received within 14 days of the event.



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