Paname

FRENCH CAFÉ-BRASSERIE

Private Event & Group Dining

Set Menu Collection + Beverage Packages

The Glasshouse | Paname Event & Management Team

Tel: +66 82 160 0485 - Email : contact@panamerestaurant.com

Our Venue - The Glasshouse

Indoor brasserie dining, a full bar and an open-air terrace with city skyline views



Indoor dining hall



Bar & beverage counter



Terrace by day



Terrace at dusk

Indoor dining hall

50 - 60 guests

Brasserie dining beneath a sculpted timber ceiling, with a full bar

Outdoor terrace

60 - 70 guests

Open-air seating with city skyline views

Set Menu Collection

Paname
FRENCH CAFÉ-BRASSERIE

Select 1 per person per course

DISCOVERY 1,500++ THB

FIRST COURSE
Snails
Baby Squid
Angus Beef Carpaccio
Greek Salad
Onion Soup
Ravioli Langoustine

MAIN COURSE
Spaghetti Bottarga
Italian Sausage
Angus Flank Steak
Baby Chicken "Malibu style"
Cordon Bleu

DESSERT
Valrhona Chocolate Spring Rolls
Crepe Lemon Butter
Crepe Chocolate Praline
Vanilla Ice Cream
Chocolate Ice Cream
Salted Caramel Ice Cream

SIGNATURE 2,165++ THB

FIRST COURSE
Baked Razor Shells
Snails
Akami Tuna Carpaccio
Frisee Salad Bacon
Cuttlefish Secret Sauce
Lobster Soup

MAIN COURSE
Spaghetti Vongole
Spaghetti Truffle
Seafood Risotto
Grilled Seabream
Angus Flank Steak
Angus Beef Tartare

DESSERT
Vanilla Ice Cream
Chocolate Ice Cream
Salted Caramel Ice Cream
Crepe Suzette
Salted Caramel Choux Glace
Valrhona Chocolate Lava Cake

PRESTIGE 3,775++ THB

FIRST COURSE
Gillardeau N°3 (3 pcs)
Cantabrian Anchovies
Foie Gras Terrine
Cold Cut (L)
Madagascar Shrimp Pastis
Pan Seared Foie Gras

MAIN COURSE
Mussels Mariniere (L)
Pasta Bottarga
Pasta Carabineros
Grilled or Steamed Cod Fish
Hokkaido Scallop (3 pcs)

DESSERT
Vanilla Ice Cream
Chocolate Ice Cream
Salted Caramel Ice Cream
Crepe Suzette
Traditional Tiramisu
Mixed Berries & Chantilly

Discovery Set - 1,500++ THB

Paname
FRENCH CAFÉ-BRASSERIE

Select 1 per person per course

FIRST COURSE


Snails


Baby Squid


Angus Beef Carpaccio


Greek Salad


Onion Soup


Ravioli Langoustine

MAIN COURSE


Spaghetti Bottarga


Italian Sausage


Angus Flank Steak


Baby Chicken "Malibu style"


Cordon Bleu

DESSERT


Valrhona Chocolate Spring Rolls


Crepe Lemon Butter


Crepe Chocolate Praline


Ice Cream: Vanilla / Chocolate / Salted Caramel

Signature Set - 2,165++ THB

Paname
FRENCH CAFÉ-BRASSERIE

Select 1 per person per course

FIRST COURSE


Baked Razor Shells


Snails


Akami Tuna Carpaccio


Frisee Salad Bacon


Cuttlefish Secret Sauce


Lobster Soup

MAIN COURSE


Spaghetti Vongole


Spaghetti Truffle


Seafood Risotto


Grilled Seabream


Angus Flank Steak


Angus Beef Tartare

DESSERT


Crepe Suzette


Salted Caramel Choux Glace


Valrhona Chocolate Lava Cake


Ice Cream: Vanilla / Chocolate / Salted Caramel

Prestige Set - 3,775++ THB

Paname
FRENCH CAFÉ-BRASSERIE

Select 1 per person per course

FIRST COURSE


Gillardeau N°3 (3 pcs)


Cantabrian Anchovies


Foie Gras Terrine


Cold Cut (L)


Madagascar Shrimp Pastis


Pan Seared Foie Gras

MAIN COURSE


Mussels Mariniere (L)


Pasta Bottarga


Pasta Carabineros


Grilled or Steamed Cod Fish


Hokkaido Scallop (3 pcs)

DESSERT


Crepe Suzette


Traditional Tiramisu


Mixed Berries & Chantilly


Ice Cream: Vanilla / Chocolate / Salted Caramel

Package Options & Pricing

Price per person (THB)

Package	Discovery	Signature	Prestige
1. Set Menu only 3-course set menu	**1,500++** 1,766 net	**2,165++** 2,548 net	**3,775++** 4,443 net
2A. Set Menu + 2 Drinks 1 cocktail, beer or mocktail + 1 soft drink	**1,700++** 2,000 net Food 1,500 + Drinks 200	**2,365++** 2,784 net Food 2,165 + Drinks 200	**3,975++** 4,679 net Food 3,775 + Drinks 200
2B. Set Menu + 3 Drinks 1 cocktail or beer + 1 mocktail + 1 soft drink	**1,800++** 2,119 net Food 1,500 + Drinks 300	**2,465++** 2,901 net Food 2,165 + Drinks 300	**4,075++** 4,796 net Food 3,775 + Drinks 300
3A. Set Menu + Free-flow 1 hr Selected beverages, 1 hour	**2,300++** 2,707 net Food 1,500 + Drinks 800	**3,165++** 3,725 net Food 2,165 + Drinks 1,000	**4,875++** 5,738 net Food 3,775 + Drinks 1,100
3B. Set Menu + Free-flow 2 hrs Selected beverages, 2 hours	**3,000++** 3,531 net Food 1,500 + Drinks 1,500	**3,965++** 4,667 net Food 2,165 + Drinks 1,800	**5,775++** 6,797 net Food 3,775 + Drinks 2,000

++ = subject to 10% service charge and 7% VAT. Net = inclusive of 10% service charge and 7% VAT (rounded to the nearest baht). Drinks = package price minus Set Menu price.

Beverage Options

Choose the package that suits your event

Paname
FRENCH CAFÉ-BRASSERIE

2-Drink & 3-Drink Packages

2 Drinks: 1 cocktail, beer or mocktail
+ 1 soft drink
3 Drinks: 1 cocktail or beer
+ 1 mocktail + 1 soft drink

COCKTAIL

Paname Gin
Tipsy Thai Twist
Lychee Martini

BEER

Singha Draught (250 ml)

MOCKTAIL

Chao Phraya Sunrise
Berry Lime
Virgin Mojito

SOFT DRINK

Coke / Coke Zero / Sprite
Soda Water
Mineral Water (400 ml)

Free-flow (1 or 2 hrs)	Discovery	Signature	Prestige
White wine	Montgras Day One - Chardonnay	Tracy & Cie Les Marnes Sauvignon	Domaine Du Pre Semele - Sancerre
Red wine	La Chapelle Pinot Noir	Montgras Intriga Cabernet Sauvignon	Chateau Teyssier - Saint Emilion Grand Cru
Sparkling wine	Prosecco Anna Spinato	Prosecco Anna Spinato	Prosecco Anna Spinato
Beer	Singha Draught 250 ml	Stella Draught 250 ml	Stella Draught 250 ml
Soft drinks	Eira Mineral Water 400 ml / Soda Water / Coke / Coke Zero / Sprite	Eira Mineral Water 400 ml / Soda Water / Coke / Coke Zero / Sprite	Eira Mineral Water 400 ml / Soda Water / Coke / Coke Zero / Sprite

Venue Rental - Only Private

Exclusive use of the venue for your event

RENTAL FEE OR MINIMUM SPEND

Time slot	Weekday	Weekend
Morning 09:00 - 12:00	**THB 35,000**	**THB 40,000**
Afternoon 13:00 - 16:00	**THB 50,000**	**THB 60,000**
Evening 17:00 - 21:00	**THB 80,000**	**THB 100,000**

Choose the rental fee, or reach the same amount in food & beverage spend (minimum spend).
Please contact the event team for additional details.

Only Private

Indoor dining hall

50 - 60 guests

Outdoor terrace

60 - 70 guests

Additional Equipment & Set-up

Please inform the restaurant in advance if you require additional equipment or set-up for your event, such as:

- Speakers
- Microphones
- DJ
- Stage set-up
- Venue set-up

Amuse Bouche

Small bites on golden toasted brioche - choose your flavors


Chicken, Mayonnaise & Chimichurri Sauce


French Beef Tartare


Smoked Butter, Ikura & Poutargue


Onion & Comté


Pan con Tomate & Parma Ham


Tamagoyaki, Crab & Radish


Parmesan Cream & Truffle


Shrimp, Zucchini Tempura & Mayonnaise

2 BITES	THB 350++	4 BITES	THB 600++	6 BITES	THB 780++	8 BITES	THB 890++

Prices in THB per person (++ = subject to 10% service charge and 7% VAT). Please choose different flavors within each set. Contact the event team for details.

How to Book

Simple steps from enquiry to event day

Paname
FRENCH CAFÉ-BRASSERIE

1

Choose your Set Menu

Discovery, Signature or Prestige - a 3-course experience.

2

Choose your beverages

Set menu only, 2 or 3 drinks, or free-flow for 1 or 2 hours.

3

Confirm with a deposit

50% deposit upon reservation confirmation.

4

Pre-select your menu

Submit guest menu and drink choices 7 to 10 days before the event.

Ready to book your event?

Contact the Paname Event & Management Team

Tel: +66 82 160 0485 - Email : contact@panamerestaurant.com

Balance payable on the event date