



Plantation Events

VENUES & CATERING

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PLANTATION

We're here to help!

Since its opening in 2012, our hotel has developed into an acclaimed artistic, cultural and social hub on the vibrant Phnom Penh scene, while providing oasis-like quietness to its 84 accommodations guests.

Our versatile facilities offer a remarkable range of venues. From catering to the last details that ensure the success of a party or a conference, our dedicated team will tailor with you the event you need.

- › Cocktail Parties
- › Private Celebrations
- › Exhibition Openings
- › Art Performances

- › Fashions Shows and Shootings
- › Private Lunches or Dinners
- › Live Music Concerts
- › Business Meetings

- › Press Conferences
- › Marketing Events
- › Corporate Seminars and Workshops
- › Teambuilding Sessions



LA PERGOLA VERANDAH

Luminous, air-conditioned 65m² area above the Lotus Pond and its art exhibitions. Convenient space for marketing breakfasts, business lunches, media conferences.

Up to 35 seating guests
Up to 50 standing guests

Indicative Privatization Rates

- > Breakfast \$150
- > Lunch \$200
- > Dinner \$500
- > Half day \$100
- > Full day \$200

LA PERGOLA TERRACE

Open-air 70m² space, awning covered, overlooking The Lotus Pond. Always blessed with a breeze. Ideal space for marketing events, cocktail parties, teambuilding sessions, private celebrations, live music events...

Up to 60 seating guests
Up to 100 standing guests

Indicative Privatization Rates

- > Evening \$300

Prices are exclusive of 5% service charge





RED POOL

Meet and celebrate around our plunge pool and bar, 220m2 area. Also great for photo sessions and teambuilding.

Up to 50 seating guests, 100 standing

Indicative Privatization Rates

- > Half day \$100
- > Full day \$150
- > Evening \$300

Prices are exclusive of 5% service charge



LOTUS POND

Vast 85m2 patio surrounding the pond, venue for many exhibitions, art performances, marketing events.

Up to 100 guests

Indicative Privatization Rates

- Half day \$250
- Evening \$400

To exhibit at our Art Gallery, please inquire at communication@theplantation.asia

Prices are exclusive of 5% service charge



THE STUDY

Intimate 27m2 space for board meetings, private dinners, exclusive screenings.

Up to 12 guests



LE PETIT SALON

Cozy and elegant 27m2 setting with sofas and armchairs, convenient for private meetings, interviews, coffee breaks, afternoon high tea.

Up to 12 guests

Indicative Privatization Rates

- Half day \$100
- Full day \$150
- Per Hour \$20

Prices are exclusive of 5% service charge

Meeting Catering Options

Standard Breakfast

\$8 per person | min 10 guests

Coffees & teas, selection of fresh juices, morning baked breads & pastries, homemade jams, butter, honey, seasonal fruits

Full Breakfast

\$10 per person | min 10 guests

Standard breakfast with additional hash browns, baked beans, sausages

Buffet Breakfast

\$12 per person | 6.30am -10.30am

Plantation's buffet breakfast is available to outside reservations. A huge variety of khmer and western dishes, salad bar and homemade pastries.

Lunch buffet

\$15 per person | min 15 guests

Khmer buffet ample with a large variety of meats, salads, local dishes..

Afternoon Break

From \$8 per person | min 10 guests

Coffee, tea, fresh juices, fresh fruit, mini sandwiches and sweets

Coffee Break

From \$4 per person | min 10 guests

Coffee, tea, juices, mini cookies

All prices listed are indicative and can be customized per request.

Prices are exclusive of 5% service charge



Lunch Set Menu's

Our set lunch options are adjustable depending on your needs.

Express Lunch

2 course \$12 pp | min 10 guests
3 course \$16 pp

STARTER

Greek salad - Rocket, Feta cheese, cherry tomato, cucumber, red onion, olives, capsicum confit & balsamic dressing

Mango Salad - Shredded green mango, poached prawns, fresh Thai basil & chilli-lime dressing

Vegetable spring roll - Deep fried spring rolls with sweet chilli sauce

MAIN COURSE

Penne Pesto - Penne pasta with basil pesto sauce and parmigiano shavings

Signature Fish Amok - Sliced river-fish steamed in a banana leaf with coconut and Khmer spices

Cambodian Beef Fried Rice - Thinly sliced beef, mixed vegetables and scrambled eggs

DESSERT

Fresh Fruit - A selection of fruit served as a sharing platter

Business Lunch

2 course \$14 pp | min 10 guests
3 course \$19 pp

STARTER

Andaluz Gazpacho - Tomato, cucumber, capsicum, onion and croutons topping

Mango Salad - Shredded green mango, poached prawns, fresh Thai basil & chilli-lime dressing

Ceviche - Sea Bass tartar, cucumber and chilli with citrus ginger dressing

MAIN COURSE

Roasted Chicken - Farm chicken quarter with thyme & rosemary served with potato wedges

Salmon Linguini - Linguini pasta with fresh salmon, low fat cream, zucchini and dill sauce

Beef Lok Lak - Stir-fried and cubed beef tenderloin with Kampot pepper seasoning served with sautéed vegetables and jasmine rice

DESSERT

Fresh Fruit - A selection of fruit served as a sharing platter

Cheesecake - Raw cheesecake with blueberry topping

Prices are exclusive of 5% service charge

Lunch BBQ Buffet Menu

Indicative Pricing:

\$15 per person | Min 15 people

Additional free flow drinks package.

1 hour / \$10 pp

STARTER

- Banana blossom with chicken
- Papaya salad with dried shrimp
- Mango salad with smoked fish
- Grilled beef salad with mixed vegetable
- Bacon with French bean salad
- Lotus stem with seafood salad
- Fish ceviche

SALAD BAR

- Mixed lettuce, cucumber, carrot, cabbage, onion, tomato, capsicum
- Dressings: Mayonnaise, Cocktail Sauce, Herb Vinaigrette, Balsamic Vinaigrette, Khmer Dressing, Wasabi Mayonnaise, Caesar Dressing

SOUP

Please select one of the following:

- Chicken and egg Soup
- Mixed Vegetable Sour fish soup
- Lime Pickle with Chicken Soup
- Root Vegetable with Pork Rib Soup
- Beef sour soup with morning glory

MAIN DISH

- Assorted mixed vegetable with garlic and Peanut
- Vegetable fried Rice with Egg
- Wok Fried Egg noodle
- BBQ chicken leg
- Steamed Fish Amok
- Pork Char Siew
- Steamed Chicken

BBQ STATION

- Meat: Marinated Frog Leg, Pork Rib, Chicken Wing, Mini Beef Steak
- Seafood: Fresh Prawn Fresh Squid, Lemon marinated fish

DESSERT

Assorted Khmer Sweets

- Mash Pumpkin, Mash Potato, Mash Taro, Stuff Yellow Bean in Banana leave, Pumpkin custard, Banana Sago, Green been Porridge, Taro Pudding, Sweet potato pudding, Red bean Porridge

Assorted Fresh Fruit

- Water Melon, Dragon Fruit, Pineapple, Papaya

Prices are exclusive of 5% service charge



Cocktail Party Minimum 25 guests

At Plantation, your cocktail party is more than a bar and some basic snacks. Social drinking is completed with carefully selected and executed refreshments. Contact us for a full quotation tailored to your requirements sales@theplantation.asia.

› **On tables** : Peanuts & Mixed Vegetables Chips

› **Pass-Around Finger Food**

Thai-style Chicken Salad	Vegetarian Nori Maki (V)
Seabass Ceviche with Black Sesame	Lemongrass Fish Cake
Chicken Satay Skewers	Tropical Fruit Platter
Smoked Eggplant with Pork	Khmer Delicacies
Mini Spring Rolls (V)	Homemade Fruit Candies

Contact us for sample menus.

› **Free Flow Drinks: 1 hour / \$10 per person**

Red & white house wines, soft drinks, water, soda, Coke, Sprite & tonic

Prices are exclusive of 5% service charge



Dine at La Pergola

Selected from La Pergola seasonal menu, in which our chef Olivier Guillon focuses on essential products enhanced by inventive seasonings.

2 courses (\$30 per person) or 3 courses (\$35 per person)

STARTERS

- › **Smoked salmon** (Homemade smoked salmon, mango, water lily, popcorn, lemon dressing and black bread)
- › **Tiger prawn** (Tiger prawn raviole on top of wok braised tangy vegetables, coconut and lime emulsion, kaffir lime oil)
- › **Foie gras** (Glazed foie gras, passion fruit jelly, yellow lemon confit and turnip chutney)
- › **Veal tartare** (Minced veal with truffle, crispy tube filled with Parmigiano Reggiano cream, lukewarm pumpkin espuma)

MAINS

- › **Mackerel** (Poached in Dashi broth, grilled leeks, tomato pulp & sprouts)
- › **Lamb** (Herb crusted round fillet, seasonal vegetables on a tartlet and apricot sauce)
- › **Seabass** (Lemon marinated fillet, green pea purée, "légumes à la française" and bread crumbs)
- › **Duck** (Honey glazed duck breast, smoked mashed potatoes, Kampot pepper sauce)

DESSERTS

- › **Avocado-Lemon** (Creamy avocado, salty chocolate crumble, lemon supreme, tile-shaped crispy lemon biscuit and lime sorbet)
- › **Strawberry-Arugula** (Strawberry mousse, short bread, lemon curd, white chocolate ganache, arugula sponge cake and leaves, yogurt ice cream)
- › **Orange-Carrot** (Creamy carrot, gingerbread, hazelnut crumble, orange supreme, orange sorbet, carrot chips, orange sauce)
- › **Chocolate-Cardamom** (Milk chocolate and cardamom mousse, chocolate shortbread, dark chocolate ganache, roasted cacao jelly, chocolate ice cream)

Prices are exclusive of 5% service charge

We're here to help!

Come and visit our installations, settle a food and drinks menu, adjust our events resources to your requirements.

Additional services:

- > Communication materials
- > Press promotion
- > Photo /video reportage
- > Entertainment
- > Live translation

Quotations available upon request...

Events contact:

Monileak Em

Sales Coordinator

sales@theplantation.asia

+855 98 919 000

All venue hire has the following available upon request.

Equipment

Registration table / Sound System
Wireless microphone / Video projector
Screen / Flip chart / White board
Music playlist / Free Wifi / Paper / Pencils

Services

Parking lot / Guest welcoming and registration / Waitstaff

Plantation - urban resort & spa

info@theplantation.asia

+855 98 919 000

#28, street 184, Phnom Penh

theplantation.asia

Contact us

PLANTATION