

The background of the entire page is a tropical-themed illustration. It features several palm trees with long, feathery fronds in shades of yellow and brown, set against a teal background. In the bottom left corner, there is a large, detailed monstera leaf in a golden-yellow color.

mango **party**

FOOD & DRINK PACKAGES

Winter 2025 - Spring 2026



drinks

Kick off your meal with pre-ordered drinks packages, ready for you on arrival. Skip the wait, save money, and get the good vibes flowing right away!

WELCOME BUBBLES

glass of prosecco • £7

glass of festive bellini • £7

0% abv available

DRINKS TOKENS

choose from: corona, corona cero, camden pale ale, festive punch, glass of wine, glass of prosecco (0% available), house spirit & mixer, soda infusion • £6

WINE FOR THE TABLE

order five bottles of wine from our wine list and we'll give you an extra bottle free!

BEER BUCKETS

10 x corona sunshine beer • £41 | save 15%

10 x singha thai beer • £47 | save 10%

10 x camden pale ale • £51 | save 15%

10 x corona cero 0% • £38 | save 15%

ISLAND COCKTAILS

10 x island cocktails* • £84 | save 30%

10 x festive shooters • £35 | save 12.5%

* must be the same, made at the same time

LONG DRINKS

10 x G&Ts • £65 | save 10%

10 x Cuba Libres • £65 | save 10%

Please pre-order your drinks packages at least one week in advance so we can ensure we have everything in stock for your party



wine for the table

pre-order five bottles of wine from our wine list and we'll
give you a sixth bottle free!

bubbles

prosecco bottega | italy | vg • 36

white

grenache réserve de lubin maison sinnae | france • 27

light, easy-going, fruit-driven wine. the nose is floral, balanced with gentle acidity & mineral backbone | vg

albarino costa da borneira | spain • 32
light-bodied & super moreish. honey, ripe peach & lemon peel, with a touch of viscosity & classic sea breeze finish | vg

picpoul de pinet domaine de belle mare | france • 36
big crowd pleaser if you like a dry sav: fresh citrus, lemon & grapefruit, great minerality, clean acidity & lightly salted | vg

sauvignon blanc lowlands marlborough | n.z. • 39
award-winning savvy. intense tropical fruit & lime zest on the palate, with a crisp, long & refreshing finish | vg

chardonnay la bri estate | south africa • 46
new world. gently oaked, full of creamy lemon citrus & buttery baked nutty biscuits, with green apples & zesty lime | vg

orange

animalia emiliana do valle de casablanca | chile • 39
made from 100% sauvignon blanc grapes. ripe stone fruits and apricots, a subtle, really accessible orange wine | vg, org

naranjo el porvenir | argentina • 43
60% torrantes, 40% pink moscatel. complex, fresh, zesty, floral notes of orange blossom & jasmine, citrus grapefruit | vg

pink

rose malbec clos du chêne domaine rousille | france • 32

bold and sweet strawberry and melon flavours | vg

provence rose cuvée du golfe de saint-tropez | france • 36

delicate & dry. beautiful pale shell-pink colour. white peaches & citrus fruits, fresh palate and good length on the finish | vg

red

merlot vina ravanal | chile • 27
soft and jammy easy drinker. full berry flavours, smooth tannins, and a classic, mellow finish | vg

pinot noir edmund rentz | france • 43
cherry wood aromas. silky and supple with plenty of cherry & raspberries on the palate | vg

shiraz monsoon valley | thailand • 41
award winner. dark ruby red, ripe plum & cherry notes, rich & juicy, with a little sweet spice at the end | vg

beaujolais vieilles vignes cave des grands crus blancs | france • 39
made from old vines. juicy wild berries & a hint of myrtle. smooth & full on the palate with soft, low tannins | vg

malbec reserva ravanal | chile • 32
aged 10 months in french american oak barrels. bold, full-bodied & earthy, blackberry & blueberry, coffee & spice | vg

Please pre-order your drinks packages at least one week in advance so we
can ensure we have everything in stock for your party



dining parties

aka The
"mango mix"

sharing menu

Our thai tapas is the perfect party food, ideal for sharing and enjoying with friends, that's why our recommended party menu is a banquet of dishes made for sharing.

Your meal will include a selection of our most popular plates as well as seasonal specials served in rounds (nibbles on arrival - thai tapas - curry & wok dishes), and there will be enough for everyone to try a little of everything.

We'll be guided by you, ordering for your group's tastes and requirements, so on the day, all you need to do is relax and enjoy yourselves!

Choose from 3 sharing menu options:

chiang mai

our most premium dishes, with puds • £42pp
nibbles on arrival - thai tapas - curry & wok dishes - pudding

bangkok

our most premium dishes, without puds • £36pp
nibbles on arrival - thai tapas - curry & wok dishes

phuket

a modest dish selection with lots of veg • £30pp
nibbles on arrival - thai tapas - curry & wok dishes
~ add sharing desserts for the table +£6pp

All group members must opt for the same dining style.

Note. During busier service periods we will request that parties of 8+ opt for a party menu option and that parties of 30+ opt for buffet style for the main

dining parties ***set course***

For a more traditional meal, choose a starter, main course and pud.

Our set menus cater for vegetarian, vegan and gluten free diets, just advise us of which dishes need adjusting at the time of ordering. For any other dietary requirements, please let us know, and we will accommodate wherever possible.

Set menus will differ at each Mango ~ see individual menus for course options

Choose from 2 set dining menu options:

samui

nibbles on arrival for the table - starter - main - dessert • £42pp

pai

nibbles on arrival for the table - starter - main • £36pp



All group members must opt for the same dining style.

Note. During busier service periods we will request that parties of 8+ opt for a party menu option and that parties of 30+ opt for buffet style for the main course

Mango Portswood

set course menu

nibbles

SERVED ON ARRIVAL FOR TABLE TO SHARE:

prawn crackers • vegetable crackers | vg
crispy seaweed | vg, gf • sweet potato bird's nest | vg, gf

tapas

CHOOSE ONE:

BANG BANG CAULIFLOWER

crispy cauliflower florets wok tossed in a sweet and spicy sauce with caramelised onions and fresh coriander | vg, gf

CHICKEN SATAY

chicken breast skewers, marinated in coconut milk, kaffir lime and lemongrass, drizzled in a rich, creamy peanut sauce | n

THAI ARANCINI

green curry sticky rice balls stuffed with gooey cheddar and mozzarella, coated in breadcrumbs and deep-fried | v

BUTTERFLY PRAWNS

barely battered prawns topped with a garlic and peppers caramelised red onion sauce, on a bed of salad | gfo

main

CHOOSE ONE:

CHICKEN OR TOFU GREEN CURRY + JASMINE OR COCONUT RICE

fragrant, coconutty and citrusy green curry with crunchy peppers, aubergines, green beans and bamboo shoots | vg, gf

PRAWN OR VG-CHCKN SWEET & SOUR + JASMINE OR COCONUT RICE

a classic pineapple sweet and sour sauce stir-fried with cucumber, spring onion, carrot, tomato and crunchy peppers | vgo

BEEF PANANG CURRY + JASMINE OR COCONUT RICE

mild but flavourful creamy and aromatic curry, made using red curry paste, with carrots, green beans, and sugar snap peas

CRISPY SEABASS + JASMINE OR STICKY RICE

golden-fried seabass fillets in a hot, sweet and tangy tamarind stir-fry sauce | gfo

dessert

CHOOSE ONE:

KLUI BUAT CHI

sweet banana and coconut milk pudding | vg, gf

APPLE GYOZA

deep-fried apple dumplings with vanilla ice cream | vg

Mango Above Bar

set course menu

nibbles

SERVED ON ARRIVAL FOR TABLE TO SHARE:

prawn crackers • vegetable crackers | vg
crispy seaweed | vg, gf • sweet potato bird's nest | vg, gf

tapas

CHOOSE ONE:

MANGO CORNCAKES

favourite Thai street food sweetcorn fritters
made even better with fresh mango,
with sweet chilli dip | vg

CHICKEN SATAY

chicken breast skewers, marinated in
coconut milk, kaffir lime and lemongrass,
drizzled in a rich, creamy peanut sauce | n

GOLDEN SAMOSAS

vegetable samosas filled with golden curry
sauce, cauliflower, carrot, and onion,
served with plum sauce | vg

CRISPY SQUID

slices of squid rolled in flour, deep-fried &
coated in our signature sweet & sticky
sauce with a peppery kick | gfo

main

CHOOSE ONE:

CHICKEN OR TOFU RED CURRY + JASMINE OR COCONUT RICE

bold and full-bodied red curry with crunchy
peppers, aubergines, green beans and
bamboo shoots | vgo, gfo

PRAWN OR TOFU MANGO SWEET & SOUR + JASMINE OR COCONUT RICE

a mango sweet and sour sauce stir-fried
with cucumber, spring onion, carrot,
tomato and crunchy peppers | vgo

BEEF PANANG CURRY + JASMINE OR COCONUT RICE

mild but flavourful creamy and aromatic
curry, made using red curry paste, with
carrots, green beans, and sugar snap peas

CRISPY BASSA + JASMINE OR STICKY RICE

golden-fried basa in a hot, sweet and
tangy stir-fry sauce

dessert

CHOOSE ONE:

KLUAI BUAT CHI

sweet banana and
coconut milk pudding | vg, gf

APPLE GYOZA

deep-fried apple dumplings
with vanilla ice cream | vg



dining + mingling parties

relaxed tapas

Choose a more laid-back experience at Mango with our Relaxed Tapas Menu, tailored for extended bookings and exclusive hire get-togethers, (where a minimum spend applies).

Our Relaxed Tapas Menu allows for a personalised and unhurried dining experience, designed for parties who prefer an easy-going, unstructured drinks & eats affair.

Start off with a selection of nibbles on arrival, paired with drinks and catching up. As the evening (-or day) unfolds, enjoy relaxed rounds of tapas bites. You're in control of the pace, deciding when the next round arrives. Take breaks at your leisure, savouring drinks and conversations between each tapas round.

Choose from 3 relaxed tapas styles:

thai tapas sampling

offers a lighter bite and a sampling of flavours • £16pp

thai tapas grazing

perfect for lunch or light dinner, with room for drinks and socialising
• £20pp

thai tapas feasting

ideal for a fuller exploration of our menu, to include some larger dishes • £32pp

All group members must opt for the same dining style.

Tapas can be served to the tables, or buffet style for people to help themselves.

Note. If you would prefer to provide us with an overall budget rather than a set price per head, please feel free to share your preferences. Let us know at the time of booking your dietary requirements.



mingling parties

canapes

Perfect for drinks receptions where mingling takes center stage, our tapas canapes are served in rounds to match the natural flow of guests and their appetites—ideal for keeping the party vibe alive.

We'll serve our biggest thai tapas crowd pleasers, but if you have a favourite dish you'd like served, just let us know and we'll make sure it's included.

Choose from 3 canapes styles:

canapes light

offers a lighter bite and a sampling of flavours • £16pp

canapes grazing

perfect for lunch or light dinner, with room for drinks and socialising • £20pp

canapes banquet

ideal for a fuller exploration of our tapas menu, can include tapas dessert • £25pp

Note. Canapes available for parties where a minimum spend applies. if you would like to provide us with an overall budget rather than a set price per head, please feel free to share your preferences. let us know at the time of booking your dietary requirements.



mingling parties ***buffet***

For parties of 30 guests or more, we recommend our buffet to ensure everyone eats together. Buffets are combined with canapes or sharing tapas platters to start, served to the table or buffet area • £36pp or £42pp with dessert.

30+ guests - choose 2 dishes + rice

45+ guests - choose 3 dishes + rice

60+ guests - choose 4 dishes + rice

Buffet includes:

nibbles on arrival

prawn crackers • vegetable crackers | vg

crispy seaweed | vg, gf • sweet potato bird's nest | vg, gf

curries

choice of: green • panang • red | vgo, gfo • golden | vg

with choice of: chicken • vegetables • tofu • mock chicken* • beef*
• prawns*

noodles & stir-fry

choice of: yellow egg noodles | vo • chilli stir-fry | vgo, gfo

with choice of: chicken • vegetables • tofu • mock chicken* • beef*
• prawns*

rice

choice of: jasmine | vg, gf • egg fried* • coconut* | vg, gf

Note. During busier service periods we will request that parties of 30+ opt for buffet style for the main course. If you would prefer to provide us with an overall budget rather than a set price per head, please feel free to share your preferences. Let us know at the time of booking your dietary requirements * surcharge of £3 per protein serve, £1 per rice serve



for more info on
parties at Mango

please visit our website:
mangothai.co.uk/parties

or email:
partybookings@mangothai.co.uk