

PACKAGE 1

Soft Drinks, Juices and Water

- | | |
|----------------------------------|--------|
| <input type="checkbox"/> 1 Hour | SAR 45 |
| <input type="checkbox"/> 2 Hours | SAR 60 |
| <input type="checkbox"/> 3 Hours | SAR 75 |
| <input type="checkbox"/> 4 Hours | SAR 90 |

PACKAGE 2

Freshly Brewed Coffee, Selection of Tea
Mineral Water

- | | |
|----------------------------------|--------|
| <input type="checkbox"/> 1 Hour | SAR 22 |
| <input type="checkbox"/> 2 Hours | SAR 34 |
| <input type="checkbox"/> 3 Hours | SAR 44 |
| <input type="checkbox"/> 4 Hours | SAR 56 |

* Rates quoted per person

** All prices are in SAR and inclusive of local taxes

☐ OPTION 1

SR 80 (per person)

Morning Coffee Break

----- *Whole Mixed Seasonal Fruits*

----- *Plain Croissant*

----- *Pain au Chocolat*

----- *Peach Danish*

----- *Assorted Muffins*

Afternoon Coffee Break

----- *Whole Mixed Seasonal Fruits*

----- *Cheese and Egg Multi Grain Sandwich*

----- *Potato and Feta Cheese on Sundried*

Tomato Bread

----- *Smoked Turkey Ham Cucumber Sandwich*

----- *Apple Crumble Tart*

----- *Marble Cake*

Beverage Selection

----- *Freshly Brewed Coffee*

----- *Selection of Tea*

----- *Still Water*



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□ **OPTION 2**

SR 120 (per person)

Morning Coffee Break

- | | |
|---|------------------------------------|
| ----- <i>Whole Mixed Seasonal Fruits</i> | ----- <i>Pain au Chocolat</i> |
| ----- <i>Mixed Melon Platter with Honey and Basil</i> | ----- <i>Cinnamon Danish</i> |
| ----- <i>Selection of Fruit Yoghurt Pots</i>
<i>(Strawberry, Mango, Blueberry)</i> | ----- <i>Kiwi Danish</i> |
| ----- <i>Plain Croissant</i> | ----- <i>English Cake</i> |
| ----- <i>Cheese Croissant</i> | ----- <i>French Madeleine Cake</i> |
| | ----- <i>Banana Cake</i> |

Afternoon Coffee Break

- | | |
|---|---|
| ----- <i>Whole Mixed Seasonal Fruits</i> | ----- <i>Tomato and Mozzarella Panini</i> |
| ----- <i>Mixed Melon Platter with Honey and Basil</i> | ----- <i>Pesto Marinated Grilled Chicken Breast</i> |
| ----- <i>Smoked Salmon and Cucumber Sandwich in</i>
<i>Whole Wheat Rolls</i> | ----- <i>Roasted Bell Pepper, Rosemary Focaccia</i> |
| ----- <i>Cold Roast Beef, Gherkin, Dijon</i>
<i>Mustard Sandwich</i> | ----- <i>Vanilla Cup Cake</i> |
| | ----- <i>Chocolate Brownie</i> |
| | ----- <i>Blueberry Muffin</i> |

Beverage Selection

- *Freshly Brewed Coffee*
 ----- *Selection of Tea*
 ----- *Freshly Squeezed Orange Juice*
 ----- *Still & Sparkling Water*
 ----- *Soft Drink*

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□ CANAPES 1

SR 140 (per person)

Cold Canapés

*Smoked Salmon on Mini Blinis with Chive Sour Cream
Mini Tomato Bruschetta with Pesto and Mozzarella*

Hot Canapés

*Wild Mushroom Veloute in Mini Vol au Vent
Mini Cheese Burger with Tomato Salsa
Vegetable Spring Roll with Sweet Chilli Sauce*

1 hour continuous service

□ CANAPES 2

SR 160 (per person)

Cold Canapés

*Olive Oil Toasted Bruschetta of Gulf Prawn
with Green Lime Aioli
Liver Parfait, Crisp Brioche and Apple Compote
Brie Cheese on Crisp Crostini with Apricot Chutney*

Hot Canapés

*Forest Mushroom Arancini with Truffle Essence
Tempura Prawn with Sweet Chilli Sauce
Bacon and Leek Quiche with Tomato Basil Chutney*

1 hour continuous service



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CANAPES 3

1 hour continuous service

Cold Canapés

- | | |
|--|--|
| <i>Cherry Tomato and Baby Mozzarella Skewer</i> | <i>Black Olive Tapenade on Crispy Garlic Toast and Parmesan Flakes</i> |
| <i>Feta Cheese and Olive Tartlet</i> | <i>Cauliflower Shrimp Skewer</i> |
| <i>Brie Cheese and Apricot Bruschetta</i> | <i>Marinated Shrimp and Olive Skewer</i> |
| <i>Sundried Tomato and Mascarpone Mousse Tartlet</i> | <i>Poached Shrimp with Avocado Mousse</i> |
| <i>Orange Marinated Beetroot with Goat Cheese and Dill</i> | <i>Smoked Salmon on Mini Blinis with Chive Sour Cream</i> |
| <i>Traditional Italian Tomato Bruschetta with Parmesan</i> | <i>Artichoke Mousse with Crispy Beef Bacon</i> |
| | <i>Thai Style Minced Chicken Salad in Cucumber Cup</i> |

Hot Canapés

- | | |
|--|--|
| <i>Wild Mushroom Veloute in Mini Vol au Vent</i> | <i>Smoked Turkey Bacon and Onion Tartlet</i> |
| <i>Mozzarella Cheese and Tomato Tart with Pesto</i> | <i>BBQ Beef Bites with Jalapeno Chilli</i> |
| <i>Broccoli and Brie Cheese Quiche</i> | <i>Chicken Satay with Peanut Sauce</i> |
| <i>Mushroom Arancini with Taleggio Cheese Sauce</i> | <i>Chicken Tikka Skewer with Mint Mayonnaise</i> |
| <i>Saffron Arancini with Tomato and Basil Dip</i> | <i>Pistachio Crusted Chicken Skewer</i> |
| <i>Stuffed New Potato with Ratatouille and Olive</i> | |

Mini Dessert

- *Mini Chocolate and Espresso Tart*
 *Mini Walnut and Chocolate Brownie*
 *Mini Fruit Tart*
 *Lemon Meringue Tart*
 *Honey Cake*
 *Chocolate Marquise*
 *Apple Tart*

3 cold 3 hot 3 desserts
 SAR 180

4 cold 4 hot 4 desserts
 SAR 200

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□ BUFFET MENU 1

SAR 290 (per person)

Bread station *Olive Oil and Balsamic Vinegar, French Butter Baguette Bread
Walnut and Onion Bread, Ciabatta Bread*

Salad Bar *Mixed Seasonal Green Lettuce
Grated Parmesan, Focaccia Crouton, Gherkin, Pickled Onion
Black Olive, Caper, Toasted Nuts, Pickled Beetroot, Sweet Corn
Red Onion Slice, Semi Dried Tomato*

Dressing *Cocktail Dressing, Caesar's Dressing, Grain Mustard
Dressing, Balsamic Dressing*

Salads *Grilled Vegetables with Mozzarella and Pesto
Tricolore Pasta Salad
Cauliflower Kale Couscous Salad, Pomegranate*

Mains *Grilled Fish Filet, Florentine with Spinach
Rosemary Beef Medallion, Mixed Root Vegetables
Lemon Parsley Marinated Chicken on Rich Tomato Sauce
Artichoke & Arugula
Saffron Steamed Rice
Roast New Potato, Garlic and Onion
Zucchini Eggplant Lasagna*

Dessert *Watermelon Basil Salad with Coconut and Honey
Mini Tiramisu
Lemon Meringue Tart
Pistachio Crème Brulee
Panna Cotta*

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□ BUFFET MENU 2

SAR 290 (per person)

Bread station	<p><i>Olive Oil and Balsamic Vinegar, French Butter Baguette Bread Walnut and Onion Bread, Ciabatta Bread</i></p>
Salad Bar	<p><i>Mixed Seasonal Green Lettuce Grated Parmesan, Focaccia Crouton, Gherkin, Pickled Onion Black Olive, Caper, Toasted Nuts, Pickled Beetroot, Sweet Corn Red Onion Slice, Semi Dried Tomato</i></p>
Dressing	<p><i>Cocktail Dressing, Caesar's Dressing, Grain Mustard Dressing, Balsamic Dressing</i></p>
Salads	<p><i>Grilled Vegetables with Mozzarella and Pesto Tricolore Pasta Salad Red Cabbage Coleslaw with Grilled Pear</i></p>
Mains	<p><i>Boerewors Sausage Cajun Rub Fish Steak Rosemary Beef Medallion Tandoori Chicken Skewer Butter Chicken Curry Saffron Steamed Rice Baked New Potato with Sour Cream Fresh Corn in Milk and Butter</i></p>
Dessert	<p><i>Mango and Papaya Salad with Coconut and Honey Mini Tiramisu Mini Lemon Meringue Pistachio Crème Brulee Panna Cotta</i></p>

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□ BUFFET MENU 3

SAR 310 (per person)

Bread station	<i>Arabic Bread – Plain, Whole Wheat</i>
Cold Mezzeh	<i>Fattoush, Hommous, Tabouleh, Moutabel, Oriental Salad Lemon Cumin Dressing Fried Eggplant, Tomato Salad Arabic Mixed Pickles, Marinated Olives</i>
Fresh Salad Bar	<i>Seasonal Mixed Lettuces, Tomato Wedges, Cucumber, Dill</i>
Dressing	<i>Balsamic Dressing, Cocktail Dressing, Vinaigrette</i>
Koshari Station	<i>Koshari Rice Tomato Sauce, Lemon Garlic Sauce Crisp Onion</i>
Main Course	<i>Grilled Fish Samak Harra Chicken Tagine Lamb Khas Penne All Arrabbiata Batata Harra Vermicelli Rice</i>
Dessert	<i>Assorted Whole Fruits Mohalabia Umm Ali Bassboussa Rice Pudding</i>

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□ BUFFET MENU 4

SAR 320 (per person)

Bread station	<i>Olive Oil and Balsamic Vinegar, French Baguette Mixed Rolls, Arabic Bread</i>
Salad Bar	<i>Wild Rocket Lettuce Cherry Tomato, Cucumber Slice, Red Onions Slice, Black Olive Pickled Onion, Toasted Pine Seeds, Roasted Mixed Pepper, Caper Grated Parmesan Cheese</i>
Dressing	<i>Lemon & Orange Dressing, French Dressing, Yoghurt Dressing</i>
Salads	<i>Grilled Eggplant, Zucchini, Bell Pepper and Buffalo Mozzarella Mixed Baby Leaf Salad, Marinated Pears, Raspberry Balsamic Dressing and Crunchy Walnuts, Sweet Potato Kale Salad</i>
Mains	<i>Grilled Lamb Chop Roasted Chicken in Tomato Tarragon Sauce Thai Yellow Fish Curry Stir-Fried Asian Greens with Shitake Mushroom Saffron Steamed Rice Garlic Potato Anna</i>
Dessert	<i>Chocolate Fondant with Liquid Core Crème Brulee Mini Tiramisu Lemon Meringue Tart Tropical Fruit Salad</i>

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□ BUFFET MENU 5

SAR 410 (per person)

Bread station	<i>Olive Oil and Balsamic Vinegar, French Butter Baguette Bread Walnut and Onion Bread, Ciabatta Bread</i>
Salad Bar	<i>Seasonal Mixed Green Leaves Tomato Wedge, Red Onion, Cucumber, Kalamata Olive Sweet Corn, Lemon Wedge, Semi Dried Tomato</i>
Dressing	<i>Caesar's Dressing, Balsamic Dressing, Thousand Island, Mustard Vinaigrette</i>
Salads	<i>Beetroot Orange and Kale Salad German Potato Salad with Homemade Dill Pickle Grilled Vegetables with Mozzarella and Pesto Greek Salad with Kalamata Olive and Feta Cheese Fattoush Salad Tricolore Pasta Salad</i>
Soup	<i>Wild Forrest Mushroom Soup</i>
Mains	<i>Marinated Grill Chicken, Roast Bell Peppers, Zucchini Beef Medallion with Forest Mushrooms and Truffle Jus Seared Salmon Filet with Lemon Butter and Herbs Roasted Leg of Lamb, Root Vegetables and Mint Jus Vegetarian Lasagna Grill New Potato with Caramelized Red Onions Steamed Rice</i>
Dessert	<i>Seasonal Fruit Salad with Berries Cream Caramel Coffee Crème Brulee Apple Crumble Cake Lemon Meringue Tart Sacher Cake Coconut Cake Black Forrest Mouse with Cherry</i>

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PASTA STATION *SR 40 (per person)*

Tomato Sauce and Cream Sauce
A Selection of Condiments and Vegetables to Enhance Your Pasta Dish

SUSHI STATION *SR 60 (per person)*

Assorted Nigiri, Maki California and Futomaki

FRENCH CREPE DESSERT *SR 40 (per person)*

French Crepes
Assorted Condiments and Topping

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□ SET MENU 1

SAR 299 (per person)

Starter **Truffle Infused Goat Cheese Cake**
Fig Coleslaw, Mango Chia Seed Vinaigrette, Mesclun Lettuce

Soup **Wild Mushroom Soup**
Polenta Croutons

Main Course **Grilled French Corn Fed Chicken Breast**
Gratin Potato, Vine Tomato, Green Asparagus, Rosemary Jus

Dessert **Tiramisu**
*Italian Parfait of Mascarpone Cheese
and Arabica Coffee Bean Essence*



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□ SET MENU 2

SAR 340 (per person)



Starter **Smoked Salmon Carpaccio with Mixed
Melon Fennel Salad**
Heirloom Tomato, Saffron Mayonnaise, Guacamole

Soup **Pumpkin Soup**
Truffle Infused Ricotta Mushroom Ravioli

Main Course **Grilled Angus Beef Tenderloin**
Potato Anna, Seasonal Mix Vegetable Bundle

Dessert **Mascarpone Blueberry Tart**
Wild Berries

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□ SET MENU 3

SAR 420 (per person)



Starter **Salade Niçoise du Chef**
Seared Yellowfin Tuna Filet, Egg, Green Bean, Baby Potato, Cherry Tomato

Soup **Tomato Basil Soup**
Black Olive Tapenade on Crispy Garlic Toast and Parmesan Flakes

Main Course **Grilled Mulwarra Lamb Rack**
Fondant Potato, Eggplant Puree, Vegetable Bundle, Roasted Garlic, Braised Shallotte

Dessert **Lemon Meringue Tart**
Raspberry Vanilla and Lime Sauce

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