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WEDDING  
PACKAGE

OPEN AIR WEDDING  
PACKAGE

# WEDDING PACKAGE

## MINIMUM 100 GUESTS

Buffet (I) **EGP 52,000** inclusive of service charge and taxes including decoration and entertainment.

Extra person including food and beverages only EGP **370** inclusive of service charge and taxes

Buffet (II) **EGP 54,500** inclusive of service charge and taxes including decoration and entertainment.

Extra person including food and beverages only EGP **395** inclusive of service charge and taxes.

## PACKAGE INCLUDING:

- A complimentary stay for one night at one of our standard rooms for the Bride & Groom including in Room Dining Breakfast.
- Day use Room for the Groom.
- Venue for wedding photos.
- One soft drink per person during the dinner & Still Mineral Water.
- Special cocktail served for the Bride & Groom.
- Nice selection of cans Juice served for all guests
- Freshly brewed coffee or tea after the dinner.
- Complimentary 3 layer wedding cake.
- Music to be played till 10 pm & light music till midnight.
- Reservation for open air starts From Frist of April till 15<sup>th</sup> of November.

### **\*Our Decoration Package starts from 7000 EGP including the following:**

- A variety of different Themed Kosha.
- Your choice of Entrance Tables matching with the selected kosha.
- Our delicately designed Floral Center Pieces (For 20 Tables).

### **\*Our Entertainment Package starts from 8000 EGP including the following:**

- Choice of the Traditional Oriental Themed or the Romantic Classic Violin Zaffa.
- Professional Disc Jockey.
- Light System and lights for buffet
- Wireless Video Photo-shooting with 2 cameras.
- Original DVD for the Event.
- One Large Wedding Photo 40X50, 5 Wedding Photos 20X25 & Two Films.

- **All packages can be upgraded to your requirements. Additional charges will be applicable depending on your wishes.**
- **Flower arrangements for your special day can be tailor-made as your favorite.**
- **A variety of entertainment can be provided by our recommended Artist Agent.**

# PATIO WEDDING PACKAGE

**BUFFET (I) / EGP 370.00 ALL INC**

## MEZZEH SERVED ON THE TABLE

Mutable, Hummus, Tahina, Fattoush, yogurt salad

## SALAD BAR

Assorted garden leaves and vegetables Arugula, romaine, Lollo Rosso, Iceberg  
Cucumber, tomatoes, carrots, red and yellow capsicum

## DRESSINGS

French, thousand island, blue cheese, mayonnaise, olive oil, basil oil, balsamic vinegar, sweet chili

## MIXED SALADS

Tomato with basil, bell pepper, assorted lettuce, mushrooms and sliced cucumber

## APPETIZERS

Spicy Marinated Calamari  
Pepper rusted chicken breast with apple  
Cured and mix Sausages  
Olives and Herbed Feta  
Glazed Beetroot with Cinnamon, vinaigrette  
German Potato Salad

## FROM OUR IN HOUSE BAKERY

Oriental and Western Bread with  
Butter and Margarine

## HOT BUFFET

Blackened white snapper with lemon butter sauce  
Stuffed chicken roll with wild mushroom  
Slow roasted Beef with Pepper Jus  
Beef Lasagna  
Vegetable fried rice Sautéed spring vegetables  
Potato gratin

## PASTA STATIONS

Penne, Spaghetti,  
Alfredo, Pesto and Tomato Sauces

# PATIO WEDDING PACKAGE

## DESSERT

Black Forest cake  
Linzer with Raspberry Jam Traditional apple tart  
Mocha cake  
Lemon Pie  
fruit tartlet.

## SHOOTERS AND INDIVIDUALS

strawberry jelly, Crème caramel and rice pudding

## SELECTION OF ORIENTAL SWEET

Kunafa with cream  
Umm Ali  
Seasonal fresh fruits  
Zalabia

# PATIO WEDDING PACKAGE

BUFFET (II) / EGP 395.00 ALL INC

## MEZZEH SERVED ON THE TABLE

Baba ganough, Hummus. Tahina, Fattoush, yogurt salad.

## SALAD BAR

Assortment of lettuce, carrots, cucumber, red cabbage and bell peppers  
Tomato with basil, rucola

## CAESAR STATION

Freshly tossed Caesar salad with marinated grilled chicken and condiments

## APPETIZERS

Marinated baby artichoke, mozzarella, balsamic vinegar  
Green beans with tuna  
Chicken curry with pineapple salad  
glass noodles Salad  
Classic potato salad with parsley  
Peanut noodle salad, grilled vegetables, basil oil

## ARABIC MEZZEH

Tabbouleh, Mutable, Hummus. Mohamarah, spice cheese,  
Yogurt salad Fattoush, fried eggplants, Tahina

## MIRROR ON ICE

Salami, chicken pate, beef pate and veal pate

## VARIETY OF DRESSING

French, thousand island, blue cheese, mayonnaise, olive oil, basil oil, balsamic vinegar, sweet chili

## FROM OUR IN HOUSE BAKERY

Oriental and Western Bread with  
Butter and Margarine

# PATIO WEDDING PACKAGE

## HOT BUFFET

Grilled white snapper over Sautéed Spinach,  
Saffron Volute Beef Fillet  
Chicken Roasted,  
Seasonal Vegetable Bouquet  
Basmati Rice with Fried Onion  
Roasted Potatoes with Herbs  
Seafood Lasagna

## PASTA STATIONS

Penne, Fettuccini,  
Alfredo, Arabiata, Pesto and Tomato Sauces

## GARNISHES

Grilled Chicken, Olives, Mushrooms, Capsicum, Tomatoes, Onions, Parmesan

## CARVING STATION

One whole Roast Turkey (50 Pax each)  
Serves with Berry Sauce, Saffron Rice

## DESSERT BUFFET

Chocolate Cake Lemon Tart,  
Chocolate Raspberry Tart Chocolate Mousse Trio  
Crunchy Chocolate, Croque En Bouche  
Fruit Tartlet, Black Forest,  
Coconut Dacquoise,  
Coffee Mousse, Fruit Tartlet.

## SHOOTERS AND INDIVIDUALS

Raspberry Jelly, Custard  
Rice Pudding

## SELECTION OF ORIENTAL SWEET

Konafa  
Sawabeeh Zeinab,  
Cooked Crepes with Its Condiments Seasonal Fresh Fruits,

# PATIO WEDDING PACKAGE

LIVE COOKING BUFFET / EGP 395.00 ALL INC

To Choose 2 Starter, 3 Main course, 1 dessert

## SALAD BAR LIVE

Assorted garden leaves and vegetables Arugula, romaine, Lollo Rosso, Iceberg  
Cucumber, tomatoes, carrots, red and yellow capsicum

## DRESSINGS

French, thousand island, blue cheese, mayonnaise, olive oil, basil oil, balsamic vinegar, sweet chili

## CAESAR STATION

Freshly Tossed Caesar Salad with Marinated Grilled Chicken And Condiments

## VEGETABLE ANTIPASTI DISPLAY

Eggplant, Artichoke, Carrot, Beetroot, Fennel, Zucchini, Mushroom With Balsamic, Tomato Confit, Butternut  
Pumpkin, Marinated Olives

## RISOTTO STATION

Chicken, Mushroom, Zucchini, Olives, Cream And Cheese

## SATAY STATION

Variation Of Indonesian Spiced Marinated Skewers: Beef, Chicken, Cucumber, Tomato, Red Onion, Prawn  
Crackers, Peanut Sauce

## B.B.Q MIXED GRILL

Shish Tawook, Kofta, Garlic Dip, Tahina Sauce.

## ASIAN NOODLE STATION

Egg noodles served with assorted garnishes, to include: Beef julienne, snow peas, shredded Chinese cabbage,  
bamboo shoots, carrot julienne, spring onions, fried shallots, eggs, sesame oil and soya sauce

## QUESADILLAS

Chicken, flour tortilla, multi-color peppers, Spanish onions, grated cheese, refried beans, sour cream,  
guacamole jalapenos,

## Mashtini Potato Bar

Creamy mashed potato station served in martini glasses (called mashtini) with toppings such as sour cream  
and chives, bacon, cheddar cheese, mushroom, crispy bacon, roasted garlic, caramelized onions.

## TRADITIONAL CRÊPE SUZETTE

Crêpes cooked to order in caramelized orange sauce, flambéed with Grand Marnier and served with vanilla  
ice cream, choice of toppings, to include: sliced peaches, bananas, assorted berries, nuts, chocolate and  
caramel sauces, whipped cream

## ICE CREAM STATION

Chocolate Chip Cookies, Biscotti, Sugar Strands, Chocolate Chips  
Fruit Salad, Sliced Almonds,  
Chocolate Sauce, Mango Sauce, Strawberry Coulis

## SEASONAL FRUIT DISPLAY

To cut it fresh with Honey dip, Mint dip, Cinnamon dip

# VENDORS LIST

With our tradition of catering excellence, our professional team of wedding planners will expertly attend to every detail of your celebration.

**Please find below a list for our recommended vendors:**

- **Wedding Agent:**

New Dream      Dr. Nader Teryak (01211139853 – 01223151797)

- **Flower arrangements:**

LA Wedding      Lotfy Abdel Aziz (01201111821)

- **Flower arrangements:**

Sapino Wedding      Mira Melki (01201770651 – 01007941731)