



INTRODUCTION | COFFEE BREAKS | SNACKS | BUFFETS | PLATED | PACKAGES | BEVERAGES | OTHER BENEFITS



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



MOURJAN AND ZOMOROD MENU 1

MORNING

Tea, freshly brewed regular coffee, herbal tea

Mini cheese croissant, za'atar rolls

Assortment of cookies

AFTERNOON

Tea, freshly brewed regular coffee, herbal tea

Cheese bourak, spinach fatayer

Chocolate mini savarin, hazelnut petit four

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MOURJAN AND ZOMOROD | STANDARD, SUPERIOR AND DELUXE | THEMED

OPTION 1 | OPTION 2 | OPTION 3

MOURJAN AND ZOMOROD MENU 2

MORNING

Tea, freshly brewed regular coffee, herbal tea
Mini plain croissant, pain au chocolaté
Assorted cookies

AFTERNOON

Tea, coffee, herbal tea
Mini pizza, sausage rolls
Chocolate brownies, strawberry tartlets



MOURJAN AND ZOMOROD MENU 3

MORNING

Tea, freshly brewed regular coffee, herbal tea
Cinnamon rolls, mini za'atar croissant
Assorted cookies

AFTERNOON

Tea, freshly brewed regular coffee, herbal tea
Meat safi'ha, cheese turnover
English cake, apple trench

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MOURJAN AND ZOMOROD | STANDARD, SUPERIOR AND DELUXE | THEMED

OPTION 1 | OPTION 2 | OPTION 3



STANDARD, SUPERIOR AND DELUXE MENU 1

MORNING

Freshly brewed American coffee and assorted flavored teas
Chilled orange juice, chilled apple juice, mineral water
Za'atr croissant, Danish bakery, English cake, butter cookies

AFTERNOON

Freshly brewed American coffee and assorted flavored teas
Chilled mango juice, chilled pineapple juice, still and mineral water
Open face cheese sandwich, spinach sambousak
Choux and éclairs, chocolate brownies

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STANDARD, SUPERIOR AND DELUXE MENU 2

MORNING

Freshly brewed American coffee and assorted flavored teas

Chilled orange juice, chilled pineapple juice, still and mineral water

Pain au chocolate, butter croissant, blueberry muffins, banana bread

Chocolate chip cookies

AFTERNOON

Freshly brewed American coffee and assorted flavored teas

Chilled apple juice, chilled grapefruit juice, still and mineral water

Open face tuna sandwich, smoked salmon millefeuille, warm mini ham croissant

Mango mousse slice, mini apple strudel, fruit tartlets



STANDARD, SUPERIOR AND DELUXE MENU 3

MORNING

Freshly brewed American coffee and assorted flavored teas

Fresh orange juice, chilled mango juice, still and mineral water

Hazelnut swirls, cream cheese croissant, fruit Danish bakery, doughnuts

Marble cake, coconut macaroons

AFTERNOON

Freshly brewed American coffee and assorted flavored teas

Fresh lemon mint juice, chilled apple juice, still and mineral water

Smoked salmon roses, curried chicken salad in glass, assorted manakish

Mini seafood pizza

Swiss millefeuille, strawberry tartlets, opera triangle, cream kunafa



HEALTHY MENU

Fresh fruit display

Fresh juices (orange, lemon, carrot, watermelon)

Fresh fruit cut platter, relishes with dips

Low fat yoghurt

SELECTION OF OPEN FACE SANDWICHES

Smoked salmon and horseradish

Tomato, grilled vegetables

Turkey and mustard

Coffee, tea

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MOURJAN AND ZOMOROD | STANDARD, SUPERIOR AND DELUXE | THEMED

HEALTHY | COFFEE | CHOCOLATE



COFFEE MENU

Tiramisu
Coffee cream
Iced coffee
Coffee éclair
Ganache coffee tartlets
Coffee cardamom mousse
Coffee cookies
Coffee, tea



CHOCOLATE MENU

Chocolate éclair
Chocolate raspberry ganache tartlets
Chocó count cake
Chocolate mousse
Chocolate tart
Chocolate millefeuille
Chocó banana tart
Coffee, tea

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MOURJAN AND ZOMOROD | STANDARD, SUPERIOR AND DELUXE | THEMED

HEALTHY | COFFEE | CHOCOLATE



LIGHT MENU 1

SALAD SELECTION

- ✓ Hommus, Oriental salad, fattoush
- Caesar salad, potato salad

HOT FOOD

- Chicken drumstick BBQ
- ✓ Mini musakhan roll
- ✓ Spinach fatayer
- Mini pizzas

SANDWICH SELECTION

- Cheese sandwich
- Chicken sandwich

DESSERTS

- Cut fruit platter
- Mini French pastries
- Mini fruit tartlets
- ✓ Arabic sweet
- One round of soft drinks and mineral water

MINIMUM 50 PEOPLE

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LIGHT | TABLE SET-UP (CRUDITÉS) | PICNIC BOXES

MENU 1 | MENU 2



LIGHT MENU 2

SALAD SELECTION

- ✓ Hommus, Oriental salad, tabouleh
- 🍷 Rocca salad with mushroom, German potato salad
- 🍷 Tomato mozzarella salad with pesto drizzles

HOT FOOD

- ✓ Kebbeh
- ✓ Meat manakish
- Cheese rolls
- Vegetable spring roll
- Mini burger on sesame bun



🍷 SANDWICH SELECTION

- Emmenthal cheese
- Roasted turkey
- Smoked roast beef
- Smoked salmon

DESSERTS

- Cut fruit platter
- Mini fruit tartlets
- Mini French pastries
- ✓ Arabic sweets
- One round of soft drinks and mineral water

MINIMUM 50 PEOPLE

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LIGHT | TABLE SET-UP (CRUDITÉS) | PICNIC BOXES

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TABLE SET-UP 1

Salted peanuts and potato crisps

TABLE SET-UP 2

Salted peanuts and potato crisps – carrot, red radish and cucumber sticks with labneh dip

TABLE SET-UP 3

Salted peanuts, salted almonds and pistachios and potato crisps – carrot, red radish and cucumber sticks with labneh dip – lettuce hearts, sweet pepper, quartered mushrooms and broccoli florets with guacamole dressing – marinated olives

TABLE SET-UP 4

Assortment of deluxe nuts, Chinese nuts and potato crisps – carrot, red radish and cucumber sticks with labneh dip – lettuce hearts, sweet pepper, quartered mushrooms and broccoli florets with guacamole dressing – marinated olives – choice of two Arabic mezzah – hallomi cheese – pitta bread

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LIGHT | TABLE SET-UP (CRUDITÉS) | PICNIC BOXES

SET-UP 1 | SET-UP 2 | SET-UP 3 | SET-UP 4



PICNIC BOX 1

Roast beef sandwich
Cheese and tomato sandwich
Half-grilled chicken
White cheese 100 gram
Bread rolls (2)
Butter portion (2)
English cake (2 slices)
Apple (1), banana (1), yoghurt (1)
Small bottle mineral water, soft drink (1)

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PICNIC BOX 1 | PICNIC BOX 2



PICNIC BOX 2

Roast beef sandwich
Cheese and tomato sandwich
Beef mortadella sandwich
Half-grilled chicken
White cheese 100 gram
Bread rolls (2)
Butter portion (2)
English cake (2 slices)
Croissant (2)
Chocolate bar (1)
Apple (1), banana (1), yoghurt (1)
Small bottle mineral water, soft drink (1)

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LUNCH BUFFET MENU 1

✓ ARABIC MEZZEH

Mutabal, hommus, baba ganoush, fattoush, Arabic pickles and marinated olives

SALAD

Potato salad and bacon bits salad, cucumber salad, penne salad with chicken and sun-dried tomato

✓ SALAD BAR

Two kinds of lettuce and garden vegetables served with condiments and dressings

Freshly baked bread rolls, flat bread and whole bread with butter

✓ HOT MEZZEH

Assorted Lebanese mezzeh

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LUNCH BUFFET MENU 1

HOT MAIN DISHES

Grilled beefsteak in peppercorn sauce
Potato wedges with peppers and onions
Chicken Lebanese style
Sautéed garden vegetables
Oriental hamour fish in dill sauce
Lamb stew with okra
Buttered rice

DESSERTS

Seasonal fresh fruits
 Mini French pastry, Black Forest cake,
 Swiss millefeuille, crème caramel, chocolate mousse
 Kunafa, basboosa, baklava, um Ali

BEVERAGES

Assorted soft drinks
Still water and mineral water
Freshly brewed American coffee, assorted flavored teas

MINIMUM 50 PEOPLE

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LUNCH BUFFET MENU 2

APPETIZER

-  Assorted cold cut

ARABIC MEZZEH

Mutabal, hommus, baba ganoush, fattoush, stuffed vine leaves, Arabic pickles and marinated olives

SALADS

Deep-fried cauliflower with cumin dressing
Poached chicken salad with pesto
Tomato and mozzarella salad
Niçoise salad

SALAD BAR

A wide variety of lettuce and garden vegetables served with condiments and dressings

Freshly baked bread rolls, flat bread and whole bread with butter

HOT MEZZEH

Assorted sambousak, spinach fatayer

Homemade kebbeh with lemon

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LUNCH BUFFET MENU 2

HOT MAIN DISHES

Beefsteak in mushroom sauce
Sautéed potato wedges with onions
Aqaba fish sayadia
Breaded hamour fish in tartar sauce
Assorted buttered seasonal vegetables
Chicken moghrabia
Tunisian lamb tagine
Beef lasagna

DESSERTS

Seasonal fresh fruits, mini French pastry
Cheesecake with forest berries, raspberry mousse cake
 Passion fruit crème brûlée, chocolate mousse
 Kunafa, basboosa, baklava, eish al saraya, um Ali

BEVERAGES

Assorted soft drinks
Still water and mineral water
Freshly brewed American coffee, assorted flavored teas

MINIMUM 50 PEOPLE

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LUNCH BUFFET MENU 3

✂ APPETIZER

Smoked salmon with horseradish smoked salmon with caper, lemon wedges and chopped onion

✓ ARABIC MEZZEH

Hommus, mutabal, fattoush, stuffed vine leaves, spicy stuffed eggplant, Oriental salad, Arabic pickles and marinated olives

🥗 SALADS

Tomato mozzarella platter with pesto olive oil dressing

Grilled Thai beef salad with spicy dressing, marinated cucumber with sesame seed

Fresh seafood salad, sweet corn salad with bell peppers, cucumber salad with yoghurt dill

✓ SALAD BAR

A wide variety of lettuce and garden vegetables served with condiments and dressings

Freshly baked bread rolls, flat bread and whole bread with butter

✓ HOT MEZZEH

Assorted sambousak and fatayer

Homemade kebbeh with lemon

Cheese rolls

LUNCH BUFFET MENU 3

HOT MAIN DISHES

Grilled jumbo shrimp in lemon butter sauce and steamed basmati rice
Sliced chicken mushroom sauce and Swiss rösti with onions
Herb crusted whole roasted leg of lamb and ratatouille vegetable
Grilled beef medallion Coffee de Paris
Lamb couscous
Seafood pasta with tomato sauce

DESSERTS

Seasonal fresh fruits, mini French pastry, strawberry mousse cake, plum tart, tiramisu, carrot cake, chocolate truffle cake

 Basboosa, baklava, eish al saraya, kunafa, um Ali

BEVERAGES

Assorted soft drinks
Still water and mineral water
Freshly brewed American coffee, assorted flavored teas

MINIMUM 50 PEOPLE

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DINNER BUFFET MENU 1

COLD APPETIZER

-  Smoked salmon with onions
- Stuffed vine leaves served with cucumber yoghurt salad

ARABIC MEZZEH

- Hommus, mutabal, taboulleh, fattoush, Oriental salad
- Labnah with mint, yoghurt salad with cucumber
- Baba ganoush, mixed pickles and olives

SALADS

- Potato salad with German-style tuna fish salad
- Tomato with spring onions, corn salad with pepper
- A wide variety of lettuce and garden vegetables with French, blue cheese, Thousand Island and Italian dressing

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DINNER BUFFET MENU 1

SOUPS

Chicken and sweet corn soup

Pumpkin cream soup with cardamom flavour

BREAD CORNER

Freshly baked bread rolls, flat bread and whole bread and butter

HOT MAIN DISHES

✓ Aqaba fish sayadia

Beef medallion hunter style

Creamy potato au gratin

Grilled chicken in mustard sauce

Sautéed garden vegetable

Seafood couscous

DESSERTS

Display of whole and cut fruits

Mini French pasties, dark chocolate mousse

Cherry crumble, Black Forest, crème caramel

✓ Cream kunafa, muhallabia, um Ali

BEVERAGES

Assorted soft drinks

Still water and mineral water

Freshly brewed American coffee, assorted flavored teas

MINIMUM 50 PEOPLE

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DINNER BUFFET MENU 2

COLD APPETIZER

Seafood salad served in pineapple shells

Smoked salmon with capers, lemon wedges, horseradish and chopped onion

ARABIC MEZZEH

Hommus, mutabal, taboulleh, fattoush, Oriental salad

Labnah with mint, yoghurt salad with cucumber

Baba ganoush, mixed pickles and olives

Stuffed vine leaves, beetroot hommus

SALADS

Potato salad with spring onions, tuna fish salad

Tomato with basil, corn salad with pepper

Artichoke salad, sweet pepper salad with oregano with French, blue cheese, Thousand Island and Italian dressing

SOUPS

Lemon grass flavoured cream of chicken with brunoise

Hungarian goulash soup

BREAD CORNER

Freshly baked bread rolls, flat bread and whole bread and butter

HOT MEZZEH

Homemade fried kebbeh, spinach fatayer

Cheese sambousak, meat sambousak

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DINNER BUFFET MENU 2

HOT MAIN DISHES

Grilled hamour fish with lemon butter
Grilled Lebanese chicken
Oriental rice, stuffed vegetables
Beef medallion Madagascar
Roasted potato wedges
Chicken sweet and sour
Mixed fried rice
Seafood couscous



DESSERTS

Display of whole and cut fruits
Mini French pastry
Chocolate cake
Raspberry cheesecake,
marble chocolate mousse
Coconut tart
Tiramisu cake
Rice pudding
Cream baklava
Pistachio basboosa
Eish al saraya
Um Ali

BEVERAGES

2 rounds of soft drinks and mineral water

MINIMUM 50 PEOPLE

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DINNER BUFFET MENU 3

COLD APPETIZER

Graved salmon with mustard dill dressing
Home made terrine with glazed apples

ARABIC MEZZEH

Hommus, mutabal, taboulleh, fattoush, Oriental salad
Labneh with mint, yoghurt salad with cucumber
Baba ganoush, mixed pickles and olives
Stuffed eggplant with chilli and tomato, vine leaves
Mohamara, spinach salad, Oriental chicken wing salad,
lamb tongue salad

SALADS

Potato salad with German-style tuna fish salad
Baby shrimp salad with celery
Red kidney beans with rainbow capsicum
Grilled Thai chicken salad with spicy dressing
Artichoke salad, beetroots
Tomato mozzarella platter with pesto olive oil dressing
German sausage salad

SALAD BAR

A wide variety of lettuce and garden vegetables

DRESSINGS

French, Italian, blue cheese and Thousand Island

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DINNER BUFFET MENU 3

SOUPS

Cream of lobster with sour cream
Beef consommé royal


BREAD CORNER

Freshly baked bread rolls, flat bread and whole bread and butter

Hot mezzeh

Homemade fried kebbeh, spinach fatayer
Jordan chicken musakhan roll

HOT MAIN DISHES

-  Lamb mansaf, saffron rice and whole grilled shrimp with lemon butter sauce
- Seafood tagine with potato and assorted garden vegetables
Beef medallion with black peppercorn sauce and potato croquettes
Indian chicken masala with steamed basmati rice
Baked red snapper in tahina sauces, Chinese yellow noodles with beef stripes

DESSERTS

Display of whole and cut fruits
Mini French pastry, chocolate truffle cake, Bavarian cream, strawberry mousse cake
Apple jalousie, opera, croque en buche
Nuts kunafa, zalabia, cream basboosa, pistachio baklava, almond bassima, um Ali

BEVERAGES

2 rounds of soft drinks and mineral water

MINIMUM 50 PEOPLE

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COCKTAIL MENU 1

✂ TABLE SET-UP

Salted peanuts and potato crisps

Carrot, peppers, cherry tomatoes and cucumber sticks with labneh dip

🌐 COLD CANAPÉS

Camembert cheese on French baguette

Cherry tomato filled with taboulleh

Beef ham roll with cream cheese

Tuna mousse in choux

Vegetable ratatouille tartlets

Thai chicken curry on toast point

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COCKTAIL MENU 1

HOT CANAPÉS

Chicken and pineapple skewer
Vegetable spring roll, sweet chilli sauce
Spicy lamb kofta kebab
Swiss cheese quiche
Mini fish kebbbeh
Chicken musakhan roll



DESSERTS

Assortment of mini fruit tartlets
Mini mocha cup
Opera triangle
Mini berry millefeuille
Chocolate mini éclairs
Sweet trumba

BEVERAGES

2 rounds of soft drinks and mineral water

MINIMUM 50 PEOPLE

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COCKTAIL MENU 2

✂ TABLE SET-UP

Salted peanuts and potato crisps

Carrot, pepper, cherry tomato and cucumber sticks with labneh dip

COLD CANAPÉS

Chicken mousse in mushroom cup

Smoked salmon rosettes on brown toast

Cucumber with labneh and mint

Smoked turkey with pineapple

Hommus in mini pitta bread

Camembert with strawberry

Tuna mousse in cucumber bowl



HOT CANAPÉS

Mini salmon and spinach quiche

Seafood pizza

Mini sheesh tawook

Vegetable sambousak

Chicken nuggets

Beef fajitas cornets

Lamb couscous in cups

DESSERTS

Swiss chocolate mousse, lemon meringue pie and éclairs, chocolate mousse, strawberry tartlets, cream kunafa, banana crème brûlée and mango cream with spicy foam

BEVERAGES

2 rounds of soft drinks

MINIMUM 50 PEOPLE

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COCKTAIL MENU 3



TABLE SET-UP

Salted peanuts and potato crisps

Carrot, red radish and cucumber sticks with labneh dip

COLD CANAPÉS

Goat cheese roll on cumin crackers and dry tomato

Shrimp with coriander and avocado tartlets

Roast beef with green asparagus

Smoked salmon on millefeuille pillow

Chicken liver parfait on toast

Beef carpaccio with Parmesan cheese

Vine leaves on pitta bread and chips

Baba ganoush in cucumber bowl

HOT CANAPÉS

Shrimp skewers with pineapple relish

Feta cheese and olive paste parcel

Indonesian beef and chicken saté

Mini seafood spring roll

Spicy chicken lollipop

Salmon and leek roll

Spicy lamb kofta

Spinach fatayer

DESSERTS

Marble chocolate mousse, tiramisu cake square, dipped strawberries, marinated dry figs, pistachio baklava, banana foster and chocolate fountain

BEVERAGES

2 rounds of soft drinks

MINIMUM 50 PEOPLE

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BARBECUE MENU 1

SALADS

Vegetable crudité platter, hommus, mutabal

Marinated corn salad, spicy tomato salad with coriander

Mixed green salad with a selection of dressings

BREAD CORNER

Freshly baked bread rolls, flat bread and whole bread and butter

BBQ

Chicken kebab

Beefburgers

Red snapper marinated with lime

Spiced lamb kofta

Grilled mixed vegetable

Corn on the cob

Baked potatoes with condiments



✓ ACCOMPANIMENTS

Leaf lettuce, tomatoes, assorted cheeses, sautéed mushrooms and onions, dill pickles, Dijon mustard, ketchup, mayonnaise, mango chutney

DESSERTS

Cookies and brownies

Lemon cake

Walnut tart

Seasonal fresh fruits

BEVERAGES

2 rounds of soft drinks and mineral water

MINIMUM 50 PEOPLE

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BARBECUE MENU 2

✓ ARABIC MEZZEH

Vegetable crudité platter, hommus, mutabal, baba ganoush, fried eggplant, taboulleh, fattoush

🍽️ SALADS

Tidewater coleslaw
Potato salad with rosemary
Mixed green salad with a selection of dressings

BREAD CORNER

Freshly baked bread rolls, flat bread and whole bread and butter

🍽️ BBQ

Lamb and chicken kofta
Thyme marinated hamour fish
Home made beef burgers
Garlic infused lamb chops
Beefsteak in black peppercorn

Grilled mixed vegetable
Corn on the cob
Ratatouille vegetable
Baked potatoes with condiments

✓ ACCOMPANIMENTS

Leaf lettuce, tomatoes, assorted cheeses, sautéed mushrooms and onions, dill pickles, Dijon mustard, ketchup, mayonnaise, mango chutney

DESSERTS

- ✓ Assorted Arabic sweets
- Cookies and brownies
- Lemon cake, walnut tart
- ✓ Um Ali, seasonal fresh fruits

BEVERAGES

2 rounds of soft drinks and mineral water

MINIMUM 50 PEOPLE

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BARBECUE MENU 3

✓ ARABIC MEZZEH

Vegetable crudité platter, hommus, mutabal, baba ganoush
Fried eggplant, taboulleh, fattoush
Artichoke, tomato, labneh

🌐 SALADS

Broccolis salad with blue cheese dressing
Marinated corn salad
Orange infused carrot salad with raisins
German potato salad with pickles
Tomato salad with mozzarella cheese and pesto
Mixed green salad with a selection of dressings

BREAD CORNER

Freshly baked bread rolls, flat bread and whole bread and butter

🌐 BBQ

Garlic marinated lamb chops
Fresh hamour fish in ginger
Chicken breast in soya sauce
Shrimp in lemon olive oil marinate
Beefsteak in black peppercorn
Home made beef burgers
Vegetable skewers
Baked potatoes with condiments
Ratatouille vegetable
Mixed fried rice

BARBECUE MENU 3

✓ ACCOMPANIMENTS

Leaf lettuce, tomatoes, assorted cheeses, sautéed mushrooms and onions, dill pickles, Dijon mustard, ketchup, mayonnaise, mango chutney

DESSERTS

✓ Assorted Arabic sweets

🌐 Cookies and brownies

Linzer tart, apple strudel vanilla sauce

Lemon cake, walnut tart

✂ Um Ali, display of whole and cut fruits

BEVERAGES

2 rounds of soft drinks and mineral water

MINIMUM 50 PEOPLE

◀ 2 of 2



SET MENU 1

STARTER

- 🌐 Smoked salmon tartar
Garden greens

~

🌐 MAIN COURSE

- Stuffed chicken breast with prawns and mushrooms
Grilled cheese polenta, coriander butter sauce and assorted vegetables

~

🌐 DESSERTS

- Classic tiramisu
Coffee sauce

~

BEVERAGES

- Two rounds of soft drink
Assorted teas, American coffee
Homemade mignardises

INTRODUCTION | COFFEE BREAKS | SNACKS | BUFFETS | PLATED | PACKAGES | BEVERAGES | OTHER BENEFITS

SET MENUS | BURJ AL HAMAM

MENU 1 | MENU 2 | MENU 3




SET MENU 2

STARTER

- ✂ Baby spinach salad
Tossed with pine nuts and sun-dried tomato dressing

~

SOUP


-  Hot or cold vichyssoise
Potato soup with smoked salmon strips

~

MAIN COURSE

- Beef tenderloin topped with mushroom ragout
Piped potato, green peppercorn sauce

DESSERTS

-  Date parfait
Apple raisin compote

~

BEVERAGES

- Two rounds of soft drink
Assorted teas
American coffee
Home made mignardises



SET MENU 3



STARTER

Beef carpaccio

Garden leaves and Parmesan cheese

~



SALAD

Caesar salad with Parmesan crisp

Pine nuts and garlic croutons

~

SOUP

Tomato soup

Basil chiffonade

MAIN COURSE

Poached hamour fish

Sautéed red cabbage, cucumber vegetable, shrimp sauce

~

DESSERTS



Cold rambutan ginger soufflé

Passion fruit sauce, hazelnut parfait with caramel sauce
and kiwi slices

~

BEVERAGES

Two rounds of soft drink

Assorted teas

American coffee

Home made mignardises



BURJ AL HAMAM MENU 1

COLD MEZZA

Vegetable crudité platter, hommus, mutabbal, tabbouleh
Raheb, kabees, labnet toom, zeitoun har
Kebbeh nae'e, fattoush, bamieh bil zeit

~

HOT MEZZA

Balila or musabbahet hommus, hommus bil lahme
sambousek, jawaneh provençal, rkak

~

MAIN DISH

Sheesh kebbab
Sheesh tawook
Lahem mashwi

~

DESSERTS

Osmalieh
Assorted seasonal fruits

~

Tea and coffee

INTRODUCTION | COFFEE BREAKS | SNACKS | BUFFETS | PLATED | PACKAGES | BEVERAGES | OTHER BENEFITS

SET MENUS | BURJ AL HAMAM

MENU 1 | MENU 2 | MENU 3 | MENU 4



BURJ AL HAMAM MENU 2

COLD MEZZA

Vegetable crudité platter, hommus, mutabbal, tabbouleh, raheb, kabees, labnet toom, zeitoun har, rocca with bakleh salad, fattoush, bamieh bil zeit, wara'a enab, kebbeh nae'e

~

HOT MEZZA

Balila or musabbahet hommus, hommus bil lahme, sambousek, jawaneh provençal, grilled halloumi cheese, makanek, rkak, fillet ras asfour



MAIN DISH

Mixed grill

Fillet burj al hamam

~



DESSERTS

Osmalieh

Halawet el jibneh

Assorted seasonal fruits

~

Tea and coffee



BURJ AL HAMAM MENU 3



COLD MEZZA

Jat khoudrah, hommus, mutabbal, tabbouleh, raheb, kabees, labnet toom, zeitoun har, rocca with bakleh salad, fattoush, bamieh bil zeit, wara'a enab, kebbeh nae'e, shankleesh, jebneh baladieh, spinach fatayer

~

HOT MEZZA

Balila or musabbahet hommus, hommus bil lahme, sambousek, kebbeh maklieh, jawaneh provençal, grilled halloumi cheese, rkak, makanek, fillet ras asfour

MAIN DISH

Mixed grill with fillet burj al hamam

Mixed grill with kastaleta ghanam

~

DESSERTS

Osmalieh

Muhallabia

Halawet el jibneh

Assorted seasonal fruits

~

Tea and coffee



BURJ AL HAMAM MENU 4



COLD MEZZA

Jat khoudrah, hommus, mutabbal, tabbouleh, raheb, kabees, labnet toom, zeitoun har, rocca with bakleh salad, fattoush, bamieh bil zeit, wara'a enab, hindbeh, kebbeh nae'e, shankleesh, jebneh baladieh, batrakh, labnet ma'ez



HOT MEZZA

Balila or musabbahet hommus, hommus bil lahmeh, sambousek, jawaneh provençal, grilled halloumi cheese, rkak, makanek, fillet ras asfour



MAIN DISH

Fresh fish
Mixed grill

DESSERTS

Osmalieh
Muhallabia
Halawet el jibneh
Assorted seasonal fruits



Tea and coffee



MOURJAN PACKAGE 1

Morning coffee break

Afternoon coffee break

International buffet lunch or dinner in Corniche Restaurant

AV equipment: screen, data show, podium and microphone, TV and video

MOURJAN PACKAGE 2

Morning or afternoon coffee break

International buffet lunch or dinner at Corniche Restaurant with one round of soft drinks

AV equipment: screen, overhead projector, podium and microphone, TV and video, 1 flipchart



ZOMOROD PACKAGE 1

Morning coffee break*

Afternoon coffee break*

VIP set (one box for each 3 people): one small mineral water, one orange and one lemon juice (can), small chocolate bars (Snickers, Mars, Bounty), selection of bonbon, Perrier water

International buffet lunch or dinner at the Corniche Restaurant with one round of soft drinks

AV equipment: slide projector, screen, overhead projector, podium and microphone, TV and video, 1 flipchart

** Should you wish to reserve a separate lunch room, please note it will be charged at the published rate(s)*

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MOURJAN | ZOMOROD

PACKAGE 1 | PACKAGE 2

ZOMOROD PACKAGE 2

Morning or afternoon coffee break

VIP set (one box for each 3 people): one small mineral water, one orange and one lemon juice (can), small chocolate bars (Snickers, Mars, Bounty), selection of bonbon, Perrier water

International buffet lunch or dinner at the Corniche Restaurant with one round of soft drinks

AV equipment: slide projector, screen, overhead projector, podium and microphone, TV and video, 1 flipchart

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[MOURJAN](#) | [ZOMOROD](#)

[PACKAGE 1](#) | [PACKAGE 2](#)

WHITE WINE

FRENCH

Bordeaux

Lynch-Bages

Chardonnay

Bordeaux Blanc

Burgundy

Chablis Bouchard

Meursault

Chablis Premier Cru Grand

ITALIAN

Orvieto Classico

Attems Chardonnay

Attems Pinot Grigio

1 of 2 ►

INTRODUCTION | COFFEE BREAKS | SNACKS | BUFFETS | PLATED | PACKAGES | BEVERAGES | OTHER BENEFITS

WINES | PACKAGES | REGULAR OPEN BAR | PREMIUM OPEN BAR

WHITE | RED | CHAMPAGNE | SPARKLING WINE | SWEET | ROSÉ

WHITE WINE

SPANISH

Rueda
Sauvignon Rueda

CHILEAN

Santa Digna
Fonterra Chardonnay
Casillero Del Diablo Chardonnay

SOUTH AFRICAN

Nederburg Sauvignon Blanc
Long Mountain Sauvignon Blanc
Long Mountain Chardonnay

LEBANESE

Château Kefraya
Chardonnay Ksara

AUSTRALIAN

Jacob's Creek
Penfolds Semillon Chardonnay

CALIFORNIAN

Kendall Chardonnay
Kendall Sauvignon Blanc

LOCAL

Jordan River
Mount Nebo
Mount Nebo 1/2 bottle
Saint George Muscat Blanc
Saint George Gewurtztraminon
Machareus Sauvignon Blanc-Chardonnay



INTERCONTINENTAL MEETINGS®

RED WINE

FRENCH

Bordeaux

Château Kirwan 1996-2002

Château Mouton Rothschild 1997

Château D'Armailhac 2004

Château Clerc Milon 1999

Château Lynch Bages 2004

Château Figac 2003

Château Giscours 1999

Saint Emillion

Château Margaux 1998

Château Haut Brion 2002

Château Petrus 1997

Château Haut Brion 2000

Château Lafite 2000

Burgundy

Pommard

Hospices De Beaune

Nuit Saint George

ITALIAN

Valpolicella Classico

Santa Cristina

Attems Merlot

SPANISH

Tempranillo Riscal

Rioja Reserva

1 of 2 ►

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WINES | PACKAGES | REGULAR OPEN BAR | PREMIUM OPEN BAR

WHITE | RED | CHAMPAGNE | SPARKLING WINE | SWEET | ROSÉ



RED WINE

CHILEAN

Frontera Merlot
Casillero Del Diablo Merlot
Escudo Rojo
Santa Digna

LEBANESE

Château Kefraya
Massaya
Château Ksara

SOUTH AFRICAN

Nederburg Cabernet/Shiraz
Stellenbosch Hazendal Château

AUSTRALIAN

Koonunga Hill Shiraz Cabernet
Lindeman's Bin 50

CALIFORNIAN

Kendall Pinot Noir
Opus One 2001

LOCAL

Jordan River
Mount Nebo
Mount Nebo 1/2 bottle
Saint George Cabernet Sauvignon Reserve
Saint George Pinot Noir and Cabernet
Saint George Cabernet Sauvignon – Shiraz
Saint George Pinot Noir
Saint George Merlot
Saint George Shiraz



CHAMPAGNE

Moët & Chandon Dom Pérignon
Moët & Chandon Brut

SPARKLING WINE

Proseco Vino Brut
Cavalier Sparkling Wine

SWEET WINE

Château d'Yquem 1997 37.5cl
Gewurtztraminer Vintage 37.5cl

ROSÉ WINE

Saint George Rosé Shiraz

INTRODUCTION | COFFEE BREAKS | SNACKS | BUFFETS | PLATED | PACKAGES | BEVERAGES | OTHER BENEFITS

WINES | PACKAGES | REGULAR OPEN BAR | PREMIUM OPEN BAR

WHITE | RED | CHAMPAGNE | SPARKLING WINE | SWEET | ROSÉ

PACKAGE OPTION 1

One local beer, one glass of local wine, tea or coffee or soft drink

PACKAGE OPTION 2

Two local beers, one glass of local wine, tea or coffee or soft drink

PACKAGE OPTION 3

One local beer, two glasses of local wine, tea or coffee

PACKAGE OPTION 4

Two local beers, one glass of local wine, tea or coffee and soft drink

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PACKAGE OPTION 5

Two local beers, two glasses of local wine, tea or coffee

PACKAGE OPTION 6

Two local beers, two glasses of local wine, tea or coffee and soft drink

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REGULAR OPEN BAR OPTION 1

One hour local drinks (beer, wine, gin, vodka, whisky, soft drink)

REGULAR OPEN BAR OPTION 2

Two hours local drinks (beer, wine, gin, vodka, whisky, soft drink)

REGULAR OPEN BAR OPTION 3

Three hours local drinks (beer, wine, gin, vodka, whisky, soft drink)

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[OPTION 1](#) | [OPTION 2](#) | [OPTION 3](#)



PREMIUM OPEN BAR OPTION 1

One hour of imported drinks (beer, wine, gin, vodka, whisky, soft drink)

PREMIUM OPEN BAR OPTION 2

Two hours of imported drinks (beer, wine, gin, vodka, whisky, soft drink)

PREMIUM OPEN BAR OPTION 3

Three hours of imported drinks (beer, wine, gin, vodka, whisky, soft drink)

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PARKING

InterContinental has front parking for 100 cars, parking will be offered on complimentary basis for guests attending meetings at the hotel

INTERNET **10 MB

All our meeting spaces have high speed and wireless internet. You can also use this service in all our public areas

AUDIO VISUAL EQUIPMENT

Included in the meeting room rental are: screen, TV and video, one flipchart with paper and markers (Projector, Screen Built-in), podium and microphone, notepads and pens

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PARKING | INTERNET | AUDIO VISUAL | FLOWER ARRANGEMENTS | CLOAKROOM



FLOWER ARRANGEMENTS

We can provide flower arrangements to be used as a centrepiece for any kind of event as from JD 20.00 per piece and above

CLOAKROOM

Can be provided upon request, at no extra charge

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