





Celebrate love without the hassle.

Our wedding package includes everything you need for a seamless, stunning occasion.

Elegant Banquet-Style Round Tables and Chairs and Chic Cocktail Tables with Classic Linen Covers

Comprehensive Food and Beverage Setup

Exclusive Food Tasting

Food Stations and Mobile Bar

Convenient Self-Parking

Complimentary Wi-Fi

Extraordinary Add-Ons to Elevate Your Experience:

Couple photoshoot with Horse and Carriage arrival to the wedding ceremony

60-minute couple spa massage

Mixed beverages pass-around

Live cooking stations

Premium beverage options

MENUS

Make your wedding feast as memorable as the vows you'll exchange. Our wedding menus feature a selection of exquisite dishes inspired from both global cuisines and traditional flavours crafted to satisfy your guests from start to finish.

Each course is thoughtfully crafted to showcase seasonal ingredients that cater to every taste and dietary need. Ensuring a culinary journey like no other, our dedicated team of chefs has curated an experiential variety of dishes, from elegant three-course dinner to interactive buffets, premium pass-arounds, and many more. Book a tasting today and start planning the celebration that leaves a lasting impression.

Package 1 starts from AED 335 per person

Package 2 starts from AED 375 per person

Package 3 starts from AED 450 per person



BUFFET 1

Selection of our Home Baked International Breads

Assorted Homemade International Bread Rolls and Arabic Breads (G)

Salad Bar

Friese, Rocket, Red Endive, Lolo Rosso,
Baby Spinach, Romaine, Chickpeas,
Artichoke, Sweetcorn, Carrot,
Cherry Tomato, Cucumber,
Celery, Trio of Capsicum, Onion, Radish,
Mixed Olives, And Pickles (V)

Dressing

Balsamic Dressing, Cocktail Dressing, Lemon Vinaigrette, Cocktail Sauce, Cherry Vinegar, Olive Oil

— Cold Salads → —

Roasted Baby Beetroot with Rocket and Goat Cheese (D)

Mediterranean Mixed Seafood Salad with Sautéed Greens (SF)

Thai Beef Salad, Glass Noodles, Spicy Dressing (SE) (SO)

Caprese Salad with Balsamic Syrup and Pine Seed (D) (N)

Avocado Hummus (SE)

Beetroot Mutable

Fattoush Seasonal Vegetable with Pomegranate Molasses

Soup

Mushroom Truffle Soup with garlic crotons (V) (D)

Hot Mezzeh

Lamb Kibbeh (N) (G)
Spinach Fatayer (G) (V)
Cheese Sambossek (G) (V) (D)

Main Courses—

Baked Seabass with Cherry Tomato, Black Olive, and Capers (SF) (GF)

Beef Tenderloin, Pepper Sauce. (D) (GF)

Chicken Biryani, Crispy Poppadum's, Mango Chutney, and Raita (D)

Italian Seafood Stew with Seasonal Vegetables (SF) (GF)

Roaster Potato Harra with Local Chili and Crispy Coriander Leaves (V) (GF)

Penne Pasta Gratin I Turkey Bacon I Tellagio Cheese (D) (E) (G)

Eggplant Moussaka with Chickpeas (GF) (D)

• Desserts • -

Berries Tiramisu Espresso (D) (G) (E)
Vanilla Raspberry Pannacotta (D) (GF) (E)
Passion Fruit Cheesecake (D) (G) (E)
Lemon Meringue Tart (D) (G) (E)
Selection of Arabic Sweets (D) (G)
Fruits Platter (V) (GF)
Dates Pudding (D) (G) (E)

BUFFEI Z
· Artisan Breads ·
Bread Loafs Hand-Crafted Pita & Rolls Lavoush Grissini (G)
Butter & Spreads
Semi-dry Tomato Butter Unsalted Butter (D) Black Olive Tapenade
• Marinated Salads • ——
Rocket, Red Endive, Lolo Rosso, Chickpeas, Sweetcorn, Carrot, Cherry Tomato, Cucumber,
Celery, Trio of Capsicum, Onion, Radish,
Mixed Olives, And Pickles Gourmet Salads (V)
Salt Roasted Beets Feta Lime Almond Cold-pressed Olive Oil (D) (N)
Bocconcini & Vine Tomatoes Basil Pesto Honey Lemon Dressing (V) (N)
Quinoa & Lentil Asparagus Edamame Peas Parsley (V) (SO)
Baby Shrimp Edamame Bitter Frisee Sweet Orange Dressing Tarragon (SF) (MU)
Grilled Peaches Spinach Grilled Chicken Honey Mustard Dressing Toasted Almond (MU)
Spiriter Griffed Chieker Horiey Mastara Dressing Tousted Airriona (Mo)
· Cold Mezzeh ·
Warak-enab Babaghanoush (V)
Hot Mezzeh
Kebbeh Cheese Sambossek Meat Sambossek
Truffle Cauliflower with baquette parmesan croutons
Claus Depart Plants Angura Depart
Slow Roast Black Angus Beef Selection of Mustards Chimichurri Herb & Pepper Jus
• Main Courses •
Blue Berry Braised Lamb – Zucchini Tagliatelle Mint Pesto (N) (D)
Maple Salmon – Braised Fennel Semi Dried Tomato Salsa Verde (SF) (D)
Tandoori Butter Chicken (D) (N)
Beef Lasagne – Cheesey Crust (D) Herb Potato Gratin (D) (V)
Coriander Steamed Basmati Rice (V)
Grilled Vegetables with Walnut Basil Pesto (N) (D)
• Desserts • ———
Milk Chocolate Mousse (V) (N) (D) (G) New York Cheesecake (V) (N) (D) (G)
Red Velvet Bites (V) (N) (D) (G)
Fruit Tart (V) (N) (D) (G)
Hazelnut Chocolate Éclair (V) (N) (D) (G)
Seasonal Sliced Fruit Platter (V) Hot Dessert - Apple Cinnamon Crumble
with Custard Sauce (V) (N) (D) (G) (E)
G - Gluten V - Vegetarian D - Dairy SF - Shellfish SE - Sesame SO - Soya N - Nuts GF - Gluten-free E - Eggs MU - Mustard CE - Celery

BUFFET 3

 Selection Of Our Home Baked International Breads
Assorted Homemade International Bread Rolls and Arabic Breads (G)
Salad Bar
Frisse, Rocket, Oak Leaf, Red Endive,
Lolo Rosso, Baby Spinach,
Romaine, Chickpeas, Artichoke,
Sweetcorn, Carrot, Cherry Tomato,
Cucumber, Celery, Trio of Capsicum,
Onion, Radish, Mixed Olives (V)
• Cold Salads • ———
Hummus Bairoti (V) (GF) (SE)
Beetroot Mutable with Tahini and Virgin Olive Oil (V) (GF)
Babaganoush Roasted Eggplant, Mint and Peppers (V) (GF)
Slow Cooked Vine Leaves Stuffed with Veg and Rice (V)
Mediterranean Mixed Seafood Salad with Asian Greens (SF)
BBQ Chicken Salad, Mango, Coriander with Spring Onion
Celeriac Carrot Salad with Caramelised Walnuts (N)
Marinated Salmon, Fennel Salad, Mustard Dressing (MU)
Teriyaki Beef, Japanese Vegetables, Fried Onion (SE) (SO)
Root Vegetable Salad with Marinated Turkey Breast
• Dressing •
Balsamic - Lemon - Thousand Island – Extra Virgin Olive Oil Flax Seed Citrus Mayo Dressing,
Dried Cranberry Vinaigrette, Mustard Honey Dill Balsamic Vinaigrette (V)
Hot Appetizers
Lamb Kibbeh (N) (G)
Meat Sambossek (G)
Spinach Fatayer (G) (V)
Chickpeas Falafel (GF) (V)
• Live Counters •
Lamb Ouzi Station (D) (N)
Served with Oriental Rice and Cucumber Yoghurt
Pasta Station (D) (G) (E)
Selection of Pasta (Penne, Spaghetti, Fettucine)
Bolognaise Sauce (Beef) Alfredo Sauce (Chicken) Arabiatta Sauce (Veg)
• Main Course • ——
Arabic Mixed Grill - Shish Taouk, Beef Kebab, Lamb Kofta (GF)
Baked Seabass with Cherry Tomato, Black Olive, and Capers (SF) (GF)
Slow Cooked Beef Bourguignon with Mushroom and Beef Bacon (D) (GF)
Stir-fried Shrimps with Ginger, Celery, Spring Onion, Sweet and Sour Sauce (SF) (CE) (GF)
Roasted Root Vegetables with Herbs (V)
Eggplant Parmigiana, Mozzarella, Basil Tomato Sauce (V) (D)
Saffron Basmati Rice (V)
• Desserts •
Pistachio Tiramisu (D) (G) (E)
Pears Cinnamon Strudel (D) (G)
Lemon Meringue Tart (V) (E) (D)
Fresh Berry Tart (V) (N) (D) (G) (E)
Exotic Panna Cotta (D) (G) Selection of Archia Synastr (A) (A) (D)
Selection of Arabic Sweets (V) (N) (D)
Fruits Platter
Hot Dessert
Umm Ali (D) (G)
Ice Cream Station

Mango | Strawberry | Pistachio Vanilla (D) (G) (E) (N)







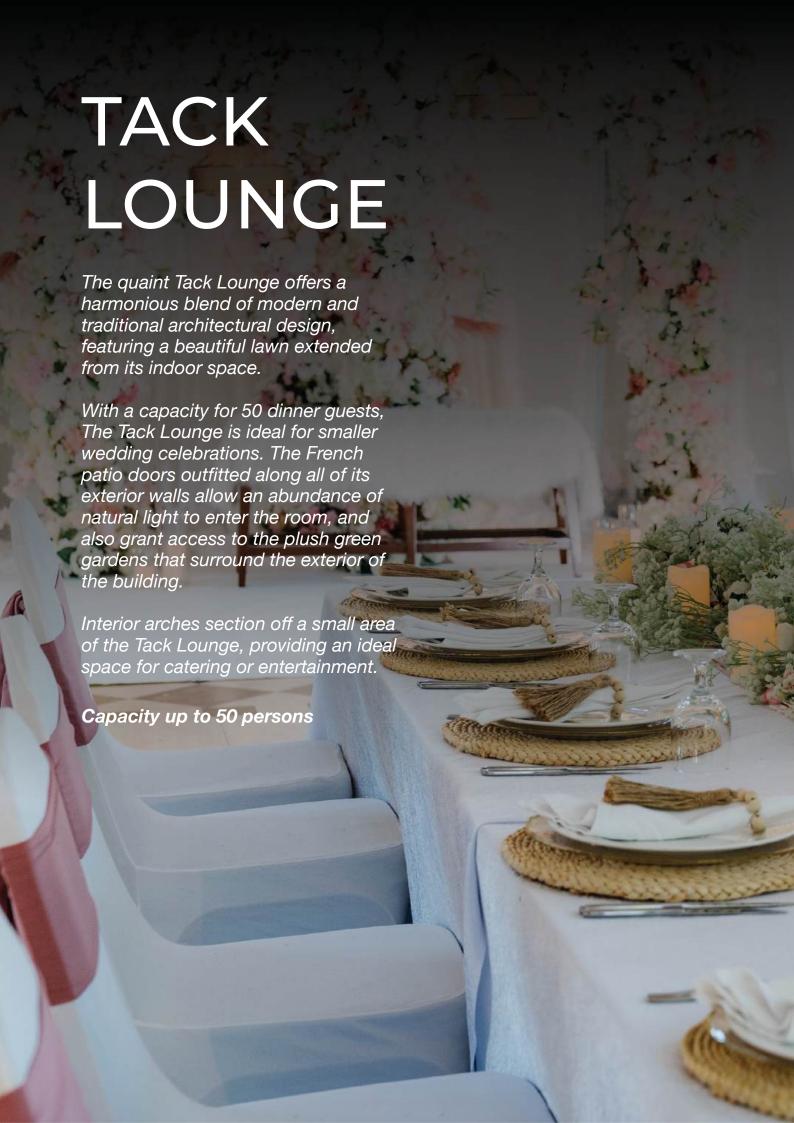




Our Pool Lawn offers unparalleled backdrop for your wedding. Whether you're envisioning a grand outdoor ceremony or a lavish reception under the stars, this picturesque location provides the space and charm to make your big day truly unforgettable.

Perfectly situated within a breathtaking setting overlooking the polo fields for 300 guests, our expansive lawn venue creates a serene and sophisticated atmosphere ideal for large, elegant gatherings. Experience the blend of natural beauty and ample space to host your family and friends in style.

Capacity up to 300 guests



POLO FIELD

Nestled amidst the lush green fields, the stick & ball polo field offers a breathtaking backdrop for a grand wedding celebration. With its open space accommodating up to 2,000 seated guests, this venue is perfect for creation of impressive stages and sophisticated decor, ensuring that your special day can be as extravagant as you envision. The blend of natural beauty and versatility makes it an ideal setting for a memorable and luxurious event.



PALERMO LOUNGE





BAROODA LOUNGE

SAHA COURTYARD





PALERMO TERRACE

POOL LAWN





TACK LOUNGE

POLO FIELD





TACK LAWN



THANK YOU







