



فندق شانغريل، قرية البري  
**Shangri-La hotel**

QARYAT AL BERI, ABU DHABI

## WEDDINGS WITH SHANGRI-LA

Cherish forever with our special wedding package starting from

AED 220\* per person for a minimum of 100 guests

Value-added inclusions:

- Rental of function space for 6 hours
- Exclusive buffet dinner, with choice of Arabic or international menu
- Free-flowing non-alcoholic drinks
- Standard sound system with 2 wireless microphones
- Basic stage and dance floor (if required)
- LCD projector and screen (for indoor hall only)
- Specially customized 3-kilogram wedding cake
- Overnight stay in a Deluxe Room with breakfast and honeymoon amenities
- Menu tasting for four persons
- Wireless internet access
- Parking for attending guests



\*Rate is subject to 10% service charge, 3.5% tourism fee, 2% municipality fee and 5% VAT

# INTERNATIONAL BUFFET DINNER MENU

## ASSORTED COLD PLATTERS

Smoked Salmon, Trout and Mackerel with Condiments  
Shrimp Salad with Mixed Fruits  
BBQ Chicken

## VEGETABLE ANTIPASTO

Marinated Artichokes, Grilled Onions, Roasted Sweet Garlic (V)  
Semi Dried Tomatoes with Herbs & Olive Oil (V)  
Marinated Grilled Capsicums (V)

## SALADS

Marinated Mushroom Salad with Basil Leaves, Olive Oil and Balsamic Reduction (V)  
Tuna Salad with Lemon Grass and Lime  
Greek Salad with Herb Dressing (V)  
Smoked Beef with Minted Tomato Salad  
Hummus, Moutable, Tabbolueh (V)  
Mesclun Greens and Iceberg Lettuce  
Selection of Condiments and Accompaniments  
French, Thousand Island, Blue Cheese and Balsamic Dressings

## SOUP

Arabic Lentil Soup with Crisp Pita Bread Croutons & Lemon (V)  
Assorted Home Baked Breads & Arabic Breads

## HOT DISHES

Grilled Lamb Cutlet with Ratatouille and Garlic Confit  
Eggplant and Beef Lasagna  
Roast New Potatoes with Herbs and Sun-dried Tomatoes  
Seasonal Vegetables

## ARABIC / ASIAN SPECIALS

Stir-fried Beef with Ginger and Shredded Mushrooms  
Sweet and Sour Prawns  
Vegetarian Fried Bee Hoon (V)  
Beef Okra  
Chicken Tikka  
Lamb Biryani  
Steamed Rice

## DESSERTS

Chocolate Cake  
Blueberry Cheese Cake  
Carrot Cake  
Pear and Almond Tart (N)  
Black Forest Cake  
Assorted Miniature Desserts and Pastries (4)  
Sliced Fresh Seasonal Fruits  
Warm Berry Crumble with Vanilla Sauce

# ARABIC BUFFET DINNER MENU

## COLD MEZZA

Bastorma with Cucumber Pickles  
Poached Lamb Tongue with Garlic Vinaigrette  
Garger Beetroot Salad (V)  
Pasta Salad with Grilled Zucchini & Tomato (V)  
Hammour Harra, Potato with Mint Salad (V)  
Hummus, Moutable (V)  
Tabouleh, Fattoush (V)  
Vine Leaves, Lebanese Pickles (V)  
Selection of Arabic Breads & Bread Rolls

## HOT MEZZA

Meat Sambousek  
Kebbeh

## SOUP

Arabic Lentil Soup (V)  
Moroccan Harera (V)

## MAIN COURSE

Dajaj Mandey - Local Style Cooked Chicken with Rice Trabolseia - Fish Fillets  
Cooked with Tahina Sauce  
Thared - Braised Lamb Cubes & Potato  
Malfof - Stuffed Cabbage with Minced Meat & Rice  
Bidaoui Couscous with Seven Vegetables (V)  
Zaalouk - Eggplant Cooked with Moroccan Spices (V)  
Lebanese Mix Grills - Shish Kebab, Shish Taouk, Kofta Kebab Sautéed Vegetables  
Eggplant Moussaka (V)  
White rice

## DESSERTS

Mouhalabiya  
Assorted French Pastries  
Apple Tart  
Crème Caramel  
Assorted Arabic sweets (N)  
Seasonal sliced fresh fruits  
Kunafa  
Um Ali