Your Wedding Day

Dear Bride and Groom to be,
Your unique and beautiful day has arrived and we would like to offer our most sincere wishes of happiness.
At Sofitel Dubai Jumeirah Beach, your wedding day is our inspiration. Whether it is a small or a large celebration, we will bring elegance and beauty to ensure the memories last a lifetime. Sofitel Dubai Jumeirah Beach offers you a personalized service and an impeccable attention to detail to turn your wedding day into a work of art and fulfill dreams above and beyond your expectations.

Our Wedding Package includes:
• a welcome drink for your guests on the terrace or on the pre-function area
• a complimentary wedding cake
• a complimentary valet parking for all your guests
• a complimentary room for the bride and the groom the night of the wedding

A personalized service
Meet one-on-one with our Executive Chef, he will share with you his culinary experience from around the world and design the perfect menu for your special day.

We would be happy to adapt our packages and it will be a pleasure to customize one specifically for your celebration to create the ideal reception.

Our Monte Carlo ballroom can accommodate up to a maximum of 250 persons with a dance floor and round tables of 10.

Life is Magnifique in Dubai!
Romantique International Buffet
AED 250 per person

Starters
- Poached chicken with capers and celery leaves
- Semi roasted tomatoes and mozzarella with thick basil, pine nut pesto
- White and green bean salad with herbed red wine dressing
- Home made marinated salmon fillet with black pepper, orange and olive oil
- Baked and marinated mushrooms with thyme and garlic
- Lollo roso, iceberg salad, basil and rocket leaves
- Salad dressings selection
  - Hummus
  - Motabel
  - Tabouleh
  - Stuffed vine leaves

Breads Station
- French baguettes and loafs, Assorted bread rolls

Soup Station
- Cream of wild mushrooms soup with dried porcini mushrooms

Roast Carving Station
- Roasted leg of lamb with eggplant, pine nut and raisin caponata

Main Courses
- Chicken leg tagine with saffron, honey, cinnamon, chili and dried apricots
- Lemon and coriander couscous
- Steamed assorted green vegetables with herbed butter
- Casareccia pasta with assorted seafood, fresh tomatoes and basil
- Pan seared sea bass fillet with walnut pomegranate salsa and baby potato
- Slow roasted spiced salmon fillet with almond and garlic mashed potato
- Rice pilaf

Desserts
- Cinnamon scented rice pudding with dried apricot compote
- Pavlova, whipped chantilly, strawberries and kiwi
- Chocolate and coffee scented mousse with hazelnut biscotti
- Sliced seasonal fresh fruits

Hot and Cold Beverages
- Coffee
- Selections of herbal teas
- Soft drinks and water

Romantique French Buffet
AED 250 per person

Starters
- Crudité with assorted creamy blue cheese and honey mustard dip
- Fish fillet pâté
- Roasted red potato salad with grain mustard
- Grilled vegetables à la Provençale
- Chicken liver pâté with fig compote
- Prawn cocktail
- Seafood salad with grilled artichoke and basil
- Coriander cured salmon fillet with citrus dressing
- Salad of smoked goose fillet with rocket salad and candy walnut
- Coleslaw
- Selections of French charcuterie - cold cuts
- 4 kinds of Mons Cheese with jams, cracker and dry nuts

Breads Station
- French baguettes and loafs, Assorted bread rolls

Soup Station
- Tomato and basil soup with goat cheese croûtons

Main Courses
- Grilled sea bass with fresh herbs and sherry tarragon aioli
- Pan seared beef medallion with green pepper corn and horseradish cream
- Rustic roasted vegetables
- Chicken breast parisienne with white radish and tarragon sauce
  (Stuffed with cranberries, apples and French Brie cheese)
- Mushroom with red pepper vol-au-vents
- Lamb à la Provençale with ratatouille rosemary sauce
- Chateau potatole

Desserts
- Fresh raspberry gazpacho sechoanpepper
- Black and white chocolate mousse
- Fresh fruit skewer, fruit salad, whole fruits
- Tartlet selection, Tart Bourdaloue

Hot and Cold Beverages
- Coffee
- Selections of herbal teas
- Soft drinks and water
Romantique Arabic Buffet
AED 190 per person

**Cold Mezze**
- Hummus
- Moutable
- Tabouleh
- Zaatar salad
- Assorted mixed vegetable pickles
- Cucumber and yogurt salad

**Bread Station**
Selection of Arabic and international bread, toasted white and brown bread

**Soup Station**
Cumin spiced lentil soup with an assortment of Arabic bread

**Hot Mezze**
- Arabic cheese roll
- Meat samboussek
- Meat kibbeh

**Main Courses**
- Shish kebab (Lamb kebab on skewers)
- Kofta kebab (Minced lamb and mint kebab)
- Shish tawuk (Lemon marinated Chicken kebab)
- Grilled fish with tahina sauce
- Lamb and vegetable stew
- Roasted potato
- Steamed rice

**Desserts**
- Seasonal sliced fresh fruits
- Assortment of baklava platter
- Arabian Kadayef stuffed with nuts

**Hot and Cold Beverages**
- Coffee
- Selections of herbal teas
- Soft drinks and water

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Elegant Arabic Buffet
AED 220 per person

**Cold Mezze**
- Hummus, Moutable, Tabouleh, Fattoush, Potato Harra, Fresh labneh with mint, Warak Enab, Eggplant shakshuka, Chickpea salad, Shanklish, Olives

**Garden Greens**
- Romaine lettuce, Lollo rosso, radicchio, grated carrot, cucumber, marinated red cabbage, tomato wedge, roca leaves, fresh mint, fresh zaatar, spring onion, red radish, sliced onion
- Assortment of salad dressings:
  - Balsamic dressing, lemon vinaigrette, fresh herbs vinaigrette

**Bread Station**
Selection of Arabic and international bread, toasted white and brown bread

**Soup Station**
- Traditional red lentil soup with basic condiments

**Hot Mezze**
- Cheese samboussek
- Meat kibbeh

**Main Dishes**
- Chicken tagine saffron, olives and preserve lemon
- Indian lamb korma with plain rice and crispy papadum
- Oriental rice
- Fish in sayadja style, seasonal vegetables with fresh herbs
- Baked potato with basic condiments
- Ouzi with vermicelli rice
- Oriental mixed grill

**Desserts**
- Assorted Middle Eastern sweets, Muhalabia, sliced fruits, whole fruits display, selection of Middle Eastern dates, cookies, cream caramel

**Hot and Cold Beverages**
- Coffee
- Selections of herbal teas
- Soft drinks and water
**Magnifique Arabic Buffet**  
**AED 250 per person**

**Cold Mezze**
- Hummus, Mutabbaq, Tabouleh, Fattoush, Cucumber and yogurt salad,
- Babaghanoush, Fresh labneh, Warak Enab

**Garden Greens**
- Romaine lettuce, Lollo rosso, radicchio, grated carrot, cucumber,
- marinated red cabbage, tomato wedge,
- Roca leaves, fresh mint, fresh zaatar, spring onion, red radish, sliced onion

**Salad Dressings:**
- Lemon vinaigrette, fresh herbs vinaigrette, Thousand Island dressing

**Cheese Corner**
- Sliced feta cheese (plain and cubes in olive oil with herbs)
- 2 kinds of labneh ball (plain and marinated)

**Bread Station**
- Selection of Arabic and international bread, toasted white and brown bread

**Soup Station**
- Traditional red lentil soup with basic condiments

**Main Dishes**
- Chicken Kabsa
- Lamb with vegetable stew
- Kofta in tomato sauce with shredded feta cheese
- Oriental rice
- Fish in cumin spiced harra sauce
- Steamed vegetables
- Potato with onion and fresh herbs
- Ouzi with vermicelli rice
- Oriental mixed grill
- Macaroni in tomato sauce

**Desserts**
- Assorted Arabic sweets (chef’s choice)
- Fresh sliced fruits, Muhallabia, Assortment of halva, Selection of dates

**Romantique Indian Buffet**  
**AED 190 per person**

**Cold Appetizers**
- Fruit Chaat, Potato Chaat
- Cucumber Raita
- Spicy seafood salad
- Mixed Garden Salad
- Cucumber, Carrot, Tomato
- Selection of assorted dressing

**Hot Appetizers**
- Vegetable Pakora
- Cheese sambousek

**Soup Station**
- Spicy pumpkin soup with croutons

**Main Course**
- Vegetable Biryani
- Roast sliced leg of lamb with herbs
- Grilled fish with lemon butter sauce
- Tandoori Chicken
- Vegetable Korma
- Steamed white rice
- Paratha

**Desserts**
- Exotic Fruit Salad
- Gajar Ka Halwa

**Hot and Cold Beverages**
- Coffee
- Selections of herbal teas
- Soft drinks and water
CANAPÉS
You can mix 8 canapés from the selection below at AED 100 per person

Western selection

HOT
Cheese arancini, tomato coulis
Chicken sausage and mustard puff
Tuna sour cream crepes, spicy mango chutney
Crispy peas pave, mascarpone

COLD
Salmon rillette, sesame cone
Melon, mint gazpacho
Tomato mozzarella panna cotta
Foie gras torchon, brioche, plum marmalade

Indian selection

HOT
Vegetable pakora mint chutney
Chicken tikka, yogurt sauce
Fish hariyali tikka
Mini shaami kebab
Punjabi samosa

COLD
Mango, mint shooter
Beetroot, goat curd
Fruit chaat skewers
Boondi raita
Bell pepper paneer masala

Arabic selection

HOT
Falafel and tahini sauce, Spinach fatayer,
Makanek with harra sauce, Meat kibbeh with yogurt garlic sauce,
Lamb kefta

COLD
Dates, yogurt gazpacho
Beetroot halloumi roulade
Cucumber, Lebneh and orange blossom honey
Pasterma labneh roll
Moutabal crispy pita, pomegranate

WEDDING CAKE INCLUDED

3 layered cake for 80 persons
4 layered cake for 100 persons
5 layered cake for 150 persons

Additional charges will apply for special designs and additional layers
BEVERAGE PACKAGE

SILVER PACKAGE

AED 110 per person for 1 hour
AED 160 per person for 2 hours
AED 220 per person for 3 hours

Plaimont Tradition, Vin de Pays des Côtes de Gascogne

Wolf Blass, Eaglehawk, Merlot
Foster’s Beer
Smirnoff Red Vodka
Captain Morgan White Rum
Gordon’s Gin
J W Red Label Whisky
Jose Cuervo Especiale Silver Tequila
Assorted Soft Drinks
House Mineral Water
Juices

BEVERAGE PACKAGE

GOLD PACKAGE

AED 130 per person for 1 hour
AED 175 per person for 2 hours
AED 230 per person for 3 hours

Plaimont Tradition, Vin de Pays des Côtes de Gascogne

Wolf Blass, Eaglehawk, Merlot
Veuve de Verney Brut NV
Stella Artois Beer
Foster’s Beer
Ketel One Vodka
J W Black Label Whisky
Jim Beam Whiskey
Captain Morgan White Rum
Gordon’s Gin
Jose Cuervo Especiale Silver Tequila
Assorted Soft Drinks
House Mineral Water
Juices
BEVERAGE PACKAGE

Platinum Package
AED 180 per person for 1 hour
AED 310 per person for 2 hours
AED 400 per person for 3 hours

Plaimont Tradition, Vin de Pays des Côtes de Gascogne
Wolf Blass, Eaglehawk, Merlot
Cuvée Saphir Brut NV, Claude Baron
Stella Artois Beer
Hoegaarden Beer
Ciroc Vodka Jura 10 yrs
J W Black Label Whisky
Jim Beam Whiskey
Captain Morgan White Rum
Gordon’s Gin
Jose Cuervo Especiale Silver Tequila
Assorted Soft Drinks
House Mineral Water
Juices

BEVERAGE MENU

White Wine

AUSTRALIA
Plaimont Tradition, Vin de Pays des Côtes de Gascogne, Ugni Blanc, Colombard
AED 160
Wolf Blass, Eaglehawk, Chardonnay
AED 160

FRANCE
Domaine Gayda, Flying Solo, Languedoc, Grenach Blanc, Viognier
AED 165
La Révérence, Sauvignon Blanc
AED 190

Red Wine

AUSTRALIA
Wolf Blass, Eaglehawk, Merlot
AED 160
Hardys, Nottage Hill, Shiraz
AED 200

SPAIN
Navajas, Tinto Rioja, Tempranillo, Grenacha, Carignan
AED 210

FRANCE
Michel Chapoutier, Belleruche, Syrah, Grenach
AED 220

Rosé Wine

FRANCE
Rose de Anjou
Cabernet Franc, Tannat, Merlot
AED 220
SPARKLING WINE

CHILE
Santa Carolina NA Chardonnay Brut
AED 250

ITALY
Prosecco Valdo Edizione Oro, Glera
AED 245

CHAMPAGNE

FRANCE
Cuvée Saphir Brut NV, Claude Baron, Chardonnay,
Pinot Noir, Pinot Meunier
AED 690

Laurent perrier brut, Chardonnay,
Pinot Noir, Pinot Meunier
AED 795

CHAMPAGNE Rosé

FRANCE
Cuvée Perle Rosé NV, Claude Baron
Pinot Noir
AED 850

BEERS BOTTLE

Artois
AED 36

Fosters’s
AED 36

Hoegaarden
36

Corona
36