

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 rounds 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 rosso, 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

Crudités 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 peper 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 potatoe

DESSERTS

Fresh raspberry gazpacho sechouanpeper
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 sambousek
Meat kibbeh

MAIN COURSES

Shish kebab (Lamb kebab on skewers)
Kofta kebab (Minced lamb and mint kebab)
Shish taouk (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

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 sambousek
Meat kibbeh

MAIN DISHES

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

DESSERTS

Assorted Middle Eastern sweets, Muhallabia, 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, Movable, 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

HOT AND COLD BEVERAGES

Coffee
Selections of herbal teas
Soft drinks and water

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 kofta

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 Especial 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 Especial 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 Especial 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