



Sheraton
Abu Dhabi
HOTEL & RESORT



Let us plan your
dream wedding



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Your dream wedding starts
with our incredible package

Make a grand entrance down our winding staircase

Personalized wedding coordination

Special private room service dinner for the newlywed couple

Private entrance to the Arzanah Ballroom

Private foyer area for reception. All menus
include soft drinks, chilled juices, and mineral water

White tablecloth, overlay, and white chair covers with gold ribbon

In addition

200 persons or more
receive

Complimentary 3 layer wedding cake

One night stay in a Classic Room

Based on the attached menus

250 persons or more
receive

Complimentary 5 layer wedding cake

One night stay in an Executive Suite

Based on the attached menus





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Included within this package are all the menus we offer. If you would like to alter or change the menus in order to better suit your taste, our team would be more than happy to assist you.





Sheraton
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Oriental Buffet Menu I

Selection of bread rolls and Arabic bread

Cold Mezzah

Hoummous

Moutabel

Fattoush

Babaganoush

Green beans in olive oil

Fresh beetroot salad

Greek Salad

Mixed greens and assorted dressings

Mixed pickles and marinated olives

Main Courses

Arabic mixed grill

Grilled fillet of hammour with lemon butter sauce

Lamb biryani

Lamb and vegetable salona

Assorted seasonal vegetables

Steamed basmati rice

Desserts

Selection of baklava and basbussa

Oum ali

Mahalabiya

Assorted French pastries

Crème caramel

Selection of seasonal sliced fruits

AED 150 per person

Subject to 10% service charge



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Oriental Buffet Menu II

Selection of bread rolls and Arabic bread

Cold Mezzah

Hoummous

Moutabel

Fattoush

Babaganoush

Green beans in olive oil

Fresh beetroot salad

Chickpea salad

Greek Salad

Mixed greens and assorted dressings

Mixed pickles and marinated olives

Main Courses

Arabic mixed grill

Grilled fillet of hammour with lemon butter sauce

Lamb biryani

Stuffed chicken with oriental rice, nuts, and green pea

Lamb and vegetable salona

Assorted seasonal vegetables

Steamed basmati rice

Desserts

Selection of baklava and basbussa

Kounafa

Oum ali

Mahalabiya

Aysh al saraya

Crème caramel

Selection of seasonal sliced fruits

AED 160 per person

Subject to 10% service charge



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Oriental Buffet Menu III

Selection of bread rolls and Arabic bread

Cold Mezzah

Hoummous, Moutabel

Fattoush, Labneh with mint

Moussaka, Mouhamara

Oriental chicken salad

Fava beans stewed in olive oil

Green beans in olive oil

Fresh beetroot salad

Chickpea salad

Greek Salad

Mixed greens and assorted dressings

Mixed pickles and marinated olives

Main Courses

Arabic mixed grill – shish taouk, shish kabab, kofta

Fish mashbous

Shrimp biryani

Charcoal grilled seafood skewers

Dawood basha

Vegetable salona

Saffron rice with green peas

Desserts

Selection of baklava, basbussa and, kounafa

Oum ali

Mahalabiya

Aysh al saraya

Oriental spiced white chocolate cheesecake

Almond and date short cake

Crème caramel

Fig royale tart

Selection of seasonal sliced fruits

AED 175 per person

Subject to 10% service charge



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Oriental Buffet Menu IV

Selection of bread rolls and Arabic bread

Cold Mezzah

Hoummous, Moutabel

Fattoush, Labneh with mint

Moussaka, Mouhamara

Oriental chicken salad, chicken Caesar salad

Mushroom Salad

Green beans in olive oil

Corn and three-colour pepper salad

Chickpea salad

Greek Salad

Mixed greens and assorted dressings

Mixed pickles and marinated olives

Main Courses

Hammour Sayadiah with fried onion and nuts

Oriental marinated lamb kabbsah

Arabic mixed grill – shish taouk, sish kabab, koufta

Herb breaded stuffed chicken breast with haloumi cheese

Stir-fried beef with oyster sauce and vegetables

Grilled prawns with lemon and garlic butter

Chinese fried rice with vegetables and spring onions

Lasagna al forno

Steamed seasonal vegetables

Desserts

Selection of baklava, basbussa and, kounafa

Oum ali, Mahalabiya, Aysh al saraya

Chocolate crème brule with almond crisps

Almond sponge cake with strawberry and kiwi

Crème caramel, Tiramisu

Selection of seasonal sliced fruits

Fresh seasonal fruit salad

AED 185 per person

Subject to 10% service charge



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International Buffet Menu I

Selection of bread rolls and Arabic bread

Soup

Seafood minestrone with coriander and pesto croutons

Salads

Cherry tomatoes with roasted red onion and balsamic dressing

Boutique salad greens with selection of dressings

Carrot salad

Cucumber salad

Couscous and barley salad with bell peppers

Cold plates

Roasted sirloin of beef on bean salad

Chicken with compote of sweet corn and apple

Main Courses

Chicken chasseur with mushroom ragout

Navarin of lamb with cabbage and spring vegetables

Fillet of hammour breval with lemon and tomato cubes

Spinach and mushroom cannelloni with vegetable ratatouille

Steamed vegetables with herb butter

Savoyarde potatoes

Steamed basmati rice

Desserts

Yoghurt passion fruit cake

Apricot pistachio pie

Orange bread and butter pudding

Chocolate mousse

Steamed vegetables with herb butter

Tropical fresh fruit selection

AED 150 per person

Subject to 10% service charge



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International Menu II

Selection of bread rolls and Arabic bread

Soup

Yellow lentil soup with crispy croutons

Salads

Chickpea salad with preserved lemon

Beetroot and horseradish salad

Penne pasta with seafood and lobster oil

Roasted eggplant with balsamic vinegar

Muscling salad leaves and assorted dressings

Grilled potatoes with crispy beef bacon and grilled shallots

Cold Plates

Salmon and scallops with lemon dressing

Tomato and mozzarella caprese with basil oil

Main Courses

Grilled hammour with tomato basil sauce

Lamb stew "Lyonnaise"

Veal schnitzels with warm potato salad

Vegetable moussaka

Cauliflower with green peas

Oven roasted potatoes with rosemary

Steamed basmati rice

Desserts

Tiramisu

Fresh fruit tart

Yoghurt passion fruit cake

Orange chocolate cake

Cherry bread pudding

Tropical fresh fruit salad with cream

AED 160 per person

Subject to 10% service charge



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International Menu III

Selection of bread rolls and Arabic bread

Soup

Seafood chowder

Salads

Potato salad with egg and dill

Egg mayonnaise with asparagus

Smoked salmon frittata with lobster medallions and caviar

Mexican salad with avocado seared scallops

Roast beef with candid mushroom, grilled vegetable

Confit of tuna "Nicoise" with miso dressing

Assorted greens with condiments and dressings

Live

Caesar salad with condiments

Pasta Station

Collection of sauces with penne pasta and condiments

Main Courses

Brochettes of prawns with rice and 'Bone femme' sauce

Veal fricassee with mushrooms

Medallion of beef with roasted vegetables and rosemary jus

Rack of lamb with minted peas and jus

Steamed seasonal vegetables

Roasted kipfler potatoes

Gratin of vegetables

Steamed basmati rice

Desserts

Banana and mango shooter with spicy caramel

Chocolate and raspberry tart with cocoa bean brittle

Caramelized apple tart with ginger

Mango and lime cheesecake with spicy pineapple topping

Tiramisu with crunchy cocoa bean tuilles

Warm strawberry passion fruit and banana crumble

Fresh tropical fruits

AED 170 per person

Subject to 10% service charge



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Arabic food on the Table I

Selection of bread rolls and Arabic bread

Cold Mezzah

Hommous
Moutabel
Fattoush
Warak Eneb
Greek Salad

Main Courses

Arabic mixed grill – chicken kofta & lamb kebabs
Oriental basmati rice with blend of spices, pepper, and minced lamb
Chicken biryani prepared with chicken marinated in spices and yoghurt
Fillet of hammour with lemon butter sauce and tomato
Steamed rice with pistachio
Seasonal herbed vegetables

Desserts

Assorted Arabic sweets
Mohalabiya
Crème caramel
Seasonal fresh fruit

AED 150 per person

Subject to 10% service charge



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Arabic food on the Table II

Selection of bread rolls and Arabic bread

Cold Mezzah

Hommous

Moutabel

Fattoush

Warak Eneb

Greek Salad

Assorted Arabic mixed pickles

Main Courses

Arabic mixed grill – chicken kofta & lamb kebabs

Oriental basmati rice with blend of spices, pepper, and minced lamb

Mutton biryani prepared with mutton marinated in spices and yoghurt

Hammour meshawi with lemon and coriander sauce

Spiced chicken frikeh

Vegetable salona

Oriental vermicelli rice

Desserts

Assorted Arabic sweets

Mohalabiya

Almond custard with caramel fudge

Plate of assorted French pastries

Seasonal fresh fruits

AED 165 per person

Subject to 10% service charge



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Arabic food on the Table III

Selection of bread rolls and Arabic bread

Cold Mezzah

Hommous

Moutabel

Fattoush

Warak eneb

Babaganoush

Mohammrah

Greek salad

Assorted Arabic mixed pickles

Main Courses

Arabic mixed grill – chicken kofta & lamb chops

Oriental basmati rice with blend of spices, pepper, and minced lamb

Oriental marinated lamb kabbsah

Prawn biryani

Hammour seyadiah

Steamed seasonal vegetables

Iranian saffron rice

Desserts

Oum ali

Mohalabiya

Assorted Arabic sweets

Espresso crème brulee

Chocolate mousse with milk chocolate

Seasonal fresh fruits

AED 180 per person

Subject to 10% service charge