

SOFITEL
LUXURY HOTELS

Your Wedding Day



Life is *Magnifique*



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 the Sofitel Sofitel Dubai Jumeirah Beach,
your wedding day is our inspiration.

Whether for small and intimate or large and lavish celebrations,
Sofitel can will bring elegance and beauty to your wedding day
to ensure the memories last a lifetime.

More than a dramatic atmosphere,
Sofitel offers you a personalised service and
an impeccable attention to detail
to turn your day into a work of art and fulfill dreams
above and beyond your expectations.



A personalized service

Meet one-on-one with our Executive Chef, Thomas Pendarovski from Toronto (Canada). Chef Thomas' aim is to surprise his guest and engage them into a flavorful yet elegant adventure. From Carribeans to the United States of America and Europe, Chef Thomas will share with you his culinary experience around the world and create the perfect menu for this special day.

Following your request, it is my pleasure to send you some photographs as well as information regarding our property. Please find attached the wedding packages, the wine list and the open bar packages.

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

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





COCKTAIL AND DINNER RECEPTION

Elegant

Six hot or cold canapés per person

Dry snacks

One hour of non alcoholic beverages

Soft drinks, mineral water and fresh juices

Three-course dinner menu

Tea or coffee and petit fours to be served after dinner

Unlimited soft drinks and mineral water throughout the dinner

Starting from AED 310 per person



All prices includes 10% service charge and 10% local taxes



COCKTAIL AND DINNER RECEPTION

Romantique

Six hot or cold canapés per person

Dry snacks

One hour of Silver beverage package:

La Campagne Merlot –France, La Campagne Chardonnay –France,
Foster beer, Budweiser beer, Smirnoff Red vodka, Bacardi white rum, Gordon's gin,

Red Label whiskey, Tenampa tequila,

Assorted soft drinks, Choices of juices (Rani), House mineral water

Three-course dinner menu

Tea or coffee and petit fours to be served after dinner

Two hours of Silver beverage package:

La Campagne Merlot –France, La Campagne Chardonnay –France,
Foster beer, Budweiser beer, Smirnoff Red vodka, Bacardi white rum, Gordon's gin,

Red Label whiskey, Tenampa tequila,

Assorted soft drinks, Choices of juices (Rani), House mineral water

Unlimited soft drinks and mineral water throughout the dinner

Starting from AED 500 per person

All prices includes 10% service charge and 10% local taxes



COCKTAIL AND DINNER RECEPTION

La vie en Rose

Six hot or cold canapés per person

Dry snacks

One hour of non alcoholic beverages

Soft drinks, mineral water and fresh juices

Indian or Arabic Buffet

Tea or Coffee and petit fours to be served after dinner

Unlimited soft drinks and mineral water throughout the dinner

Starting from AED 310 per person



All prices includes 10% service charge and 10% local taxes



COCKTAIL AND DINNER RECEPTION

Magnifique

Six hot or cold canapés per person

Dry snacks

One hour of Silver beverage package:

La Campagne Merlot –France, La Campagne Chardonnay –France,
Foster beer, Budweiser beer, Smirnoff Red vodka, Bacardi white rum, Gordon's gin,

Red Label whiskey, Tenampa tequila,

Assorted soft drinks, Choices of juices (Rani), House mineral water

International or French Buffet

Tea or Coffee and petit fours to be served after dinner

Two hours of Silver beverage package:

La Campagne Merlot –France, La Campagne Chardonnay –France,
Foster beer, Budweiser beer, Smirnoff Red vodka, Bacardi white rum, Gordon's gin,

Red Label whiskey, Tenampa tequila,

Assorted soft drinks, Choices of juices (Rani), House mineral water

International or French Buffet

Unlimited soft drinks and mineral water throughout the dinner

Starting from AED 550 per person

Champagne Toast

Supplementary Charge

Champagne Laurent Perrier Brut NV **AED 165 per glass**

Sparkling Wine Veuve du Vernay Brut NV **AED 70 per glass**

All prices includes 10% service charge and 10% local taxes



AFTERNOON TEA BRIDAL SHOWER

Afternoon Tea

Selection of Finger Sandwiches

Truffle egg salad

Main lobster, sturgeon caviar

Roast beef, Dijon horseradish

Cucumber, radish, basil

Scottish smoked salmon, endive

Plain and raisin buttermilk scones

Devonshire clotted cream, Lemon curd and preserves

Selection of pastries

Pate de fruit, sacher torte, lemon tea cake

hazelnut napolean, French macaroons

Choice of Tea

AED 170 per person

Champagne Toast

Supplementary Charge

Champagne Laurent Perrier Brut NV **AED 165 per glass**

Sparkling Wine Veuve du Vernay Brut NV **AED 70 per glass**

All prices includes 10% service charge and 10% local taxes



FOND FAREWELL BREAKFAST

Continental buffet - Plantation Lounge

Your choice of:

Fresh fruit salad, pink grapefruit segments, orange segments, seasonal berries,
Bircher muesli, plain yoghurt with fruit coulis

Selection of cold meats, French cheeses and cereals

From the bakery

Danish pastries, croissants, assorted muffins, selection of artisan breads

Juices

Orange, grapefruit, apple, pineapple

AED 95 per person

International breakfast buffet - AOC French Brasserie

Your choice of:

Fresh fruit salad, pink grapefruit segments, orange segments, seasonal berries,
Bircher muesli, plain yoghurt with fruit coulis

Selection of cold meats, French cheeses and cereals

From the bakery

Danish pastries, croissants, assorted muffins, selection of artisan breads

Juices

Orange, grapefruit, apple, pineapple

Eggs

Scrambled, fried or omelette with your choice of beef bacon, chicken sausage,
grilled tomato, mushrooms, baked beans and sautéed potatoes

AED 115 per person

All prices includes 10% service charge and 10% local taxes



CANAPES MENU

Please select six hot or cold canapés per person

Cold Canapes

Mini tartlets of Brie, caramelized shallots
Salmon tartar, creme fraiche, caviar
Grilled asparagus wrapped in prosciutto
Tomato, olive tapenade bruschetta
Mascarpone polenta, aubergine
Mini tartlets of creamed leeks, stilton
Duck confit blini
Steak tartar
Salmon gravlax blini, caviar
Gazpacho shooter
Mission fig wrapped in prosciutto
Chorizo sausage, manchego cheese skewer
Smoked salmon, cucumber, dill cream cheese
Assorted pin wheel sandwiches
Marinated New Zealand green mussels
Fruit skewers with yogurt mint sauce
Dungeness crab bruschetta with crostini
Buffalo mozzarella, tomato skewers
Pacific oysters ½shell
Bay shrimp ceviche, tobiko caviar
Pear, glazed walnut, blue cheese
Curry chicken, red bell pepper, cucumber

Hot Canapes

Panko crusted mini crab cake, sweet thai chili sauce
Mini lamb samosa
Vegetable spring rolls
Asparagus tempura
Tomato and basil shooters
Beef teriyaki skewers
Mini mushroom, asparagus quiche
Truffle mushroom risotto
Scampi tails, red pepper aioli
Seared tuna with papaya salsa
Mini beef wellington
Mini chicken wellington
Stuffed oysters rocket feller
Polenta cubes with prosciutto
Chicken or beef satay, dipping sauce
Vegetarian spring rolls
Spanakopita
Assorted dim sum, dipping sauce
Seared ocean scallops



PLATED MENU SELECTION

Starters

Please choose one of the following

- Apple wood smoked cheddar and leek tart, fig chutney, apple, grain mustard dressing
- Prawn, crab salad, mango, tomato, spring onion, coriander, curry mayonnaise
- Scottish smoked salmon carpaccio, capers, onions, egg, cream cheese, sesame seed chip. frissee
- Goats cheese, fennel, curly endive, rocket salad, beetroot puree, vinaigrette
- Beef ham, asparagus, semi dried tomato, wild rocket, parmesan salad
- Tuna nicheoise salad, black olives, haricot vert, egg, potatoes, lemon oil

Supplementary Starters

Please choose one of the following

- Duck foie gras and smoked duck roulade, apple, fig chutney
- Grilled sea bass, shellfish risotto
- Butter poached lobster, asparagus, quail eggs, lemon mayonnaise dressing

AED 20 per person supplement

Soups (additional course)

Please choose one of the following

- Smoked chicken consume en croustille, white truffle oil, chives
- Cream of butternut squash, coconut, diver scallop
- Crab bisque, crème fraîche, lemon zest

AED 30 per person supplement

Sorbets (additional course)

Please choose one of the following

- Sweet basil and strawberry
- Gin and tonic
- Lime zest
- Green apple and Calvados

AED 25 per person supplement

All prices includes 10% service charge and 10% local taxes



PLATED MENU SELECTION

Main Courses

Please choose one of the following

Tournedos of beef, smoked garlic, red wine sauce, celeriac, chestnut mushrooms French beans, Anna potato
Spring chicken, pearl barley, lemon thyme, rosemary jus, fondant potato, baby leeks
Roast rump of lamb, port, redcurrant jus, peas, mint, boulangere, potatoes, baby carrots
Slow cooked duck leg, red wine sauce, broad beans, rosemary, herb roast potatoes, French beans
Pan fried fillet of sea bass, creamed celeriac, lobster sauce, fennel, courgettes, red pepper
Corn fed chicken breast, potato gratin, carrot, savoy cabbage,
Oyster mushroom sauce

Supplementary Main Courses

Please choose one of the following

Classic Beef Wellington, gratin dauphinois, carrot puree, green beans
Parmesan, herb crusted loin of lamb, ratatouille, leaf spinach, fondant potato
Venison loin, juniper berry sauce, celeriac, potato gratin, chantennay carrots, savoy cabbage with grain mustard

AED 30 per person supplement

Vegetarian Main Courses

Please choose one of the following

Roasted root vegetable, blue cheese, parsley crumble, finger potatoes, green beans, chive butter sauce
Potato, Savoy cabbage, goats cheese and carrot lattice, baby spinach, stem
Broccoli, herb roast new potatoes, tomato butter sauce
Pearl barley, vegetable casserole, potato gnocchi
Portobello Mushroom, spinach and celeriac gratin, new potatoes, baby carrots, French beans
Aubergine, smoked mozzarella ravioli, roast peppers, oregano cherry tomato sauce

All prices includes 10% service charge and 10% local taxes



PLATED MENU SELECTION

Desserts

Please choose one of the following

Milk chocolate truffle torte, raspberry macaroon, mango coulis

White chocolate panacotta, casis

Raspberry sorbet

Lime chiffon pie

Grand Marnier creme brulée, caramelised orange, lemon sorbet

Warm cherry clafoutis, black cherry ice cream

Vanilla cream, raspberry, mango coulis, brandy snap biscuit

Bailey's liqueur mousse, caramelised bananas, walnuts, chocolate, pistachio crisp

Supplementary Desserts

Dark Valrhona/ nougatine/ sea salt mousse/ apricot sorbet

AED 15 supplement

All prices includes 10% service charge and 10% local taxes



BUFFET SELECTION

Arabic Buffet

Cold mezzeh selection

Eggplant salad
Djad kodra, Fattuch
Hommous, mixed pickles
Fattoush, warak enab
Shankleesh
Baba ghanoush
Feta cheese, Arabic stuffed olives
Potatoe harra, fried eggplant

Hot mezzeh selection

Spinach fatayer
Kebbeh fireball

Soup

Lentil soup with lemon wedges

Main courses

Arabic mixed grill
(Shish taouk, shish kebab, kofta kebab)
Roasted leg of lamb, saffron sauce
Pan fried fish kofta
Baked chicken , potato, eggplant
Biryani
(Please choose one of the following)
Lamb / Chicken / Vegetable

Vegetables

Vegetable salona
Steamed Basmati rice

Desserts

Tajine pistachio
Baklava pistachio
Mango kanafa
Mouhalabia
Meshabek
Date yard
Um aly
Bassima

All prices includes 10% service charge and 10% local taxes



BUFFET SELECTION

Indian Buffet

Salad Bar

Gardens green

Rocket salad, mesclun, lollo rosso, iceberg salad, grated carrot, cucumber, marinated red cabbage
Cherry tomato, tomato wedge,
Assortment of dressing and condiments

Salads

Potato chat Salad

Dahi Wada

Grilled Vegetable

Chole Massala

Chicken Tikka

Cucumber, carrot

Paneer tikka

Dal Mooth Chat

Thali platter

Rasam soup

Selection of home made bread, Pppadoms and crackers

Hot Dishes

Lamb korma

Saffron flavored chicken

Stir fried vegetables with sesame oil

Dall makhani

Paneer in Indian curry sauce

Indian chicken curry

Indian cumin rice

Desserts

Fresh fruits salad

Rasmalai

Cottage cheese patties and saffron milk

Gulab jamun

Whole milk fudge roundel ball and sugar syrup

Gajar halwa

Gulab jamun

Rice Pudding

All prices includes 10% service charge and 10% local taxes



WEDDING CAKE

Supplementary Charge

AED 35 supplement

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.



All prices includes 10% service charge and 10% local taxes



BANQUET BEVERAGE PACKAGE

Silver

Supplementary Charge

AED 60 supplement per hour

La Campagne Merlot - *France*

La Campagne Chardonnay - *France*

Foster beer

Budweiser beer

Smirnoff Red vodka

Bacardi white rum

Gordon's gin

Red Label whiskey

Tenampa tequila

Assorted soft drinks

Choices of juices (Rani)

House mineral water

All prices includes 10% service charge and 10% local taxes



BANQUET BEVERAGE PACKAGE

Gold

Supplementary Charge

AED 85 supplement per hour

Dourthe No 1, White -France

Dourthe No 1, Red -France

Heineken beer

Budweiser beer

Foster beer

Corona

Zybowska vodka

Havana 3 yrs rum

Bombay Sapphire gin

Black Label whiskey

Patron tequila

Campari

Martini Bianco

Martini Rosso

Assorted soft drinks

Choices of juices (Rani)

Perrier large

Evian large

All prices includes 10% service charge and 10% local taxes



BANQUET BEVERAGE PACKAGE

Platinum

Supplementary Charge

AED 155 supplement per hour

Wild Rock Sauvignon Blanc, White -New Zealand

Château l'Eglise de Armens, Saint Emilion -France

Chablis, J. Moreau et Fils -France

Villa Antinori Rosso, Toscana -Italy

Heineken beer

Budweiser beer

Corona

Foster beer

Havana Barrel proof rum

Hendricks gin

Jack Daniels

Glenfiddich 12 Yrs whiskey

Olmega Tezon tequila

Belvedere vodka

Campari

Martini Bianco

Martini Rosso

Assorted soft drinks

Choices of juices (Rani)

Perrier large

Evian large

All prices includes 10% service charge and 10% local taxes



