



MEETINGS & SOCIAL EVENTS

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At Crowne Plaza, your success matters.

We understand you want to work with a team you can trust, people who are professional, flexible and always responsive.

We're delighted to tell you that you've come to the right place.

We are experts in helping to create successful events. Our team is composed of seasoned professionals who understand what you're trying to accomplish.

Just tell us what you have in mind and our team will offer thoughtful and creative suggestions.

Whatever you have planned, we'll work with you to deliver success.





IHG® BUSINESS REWARDS

With IHG® Business Rewards, you can earn points every time you book groups accommodation, meetings, or an event at over 5,000 participating IHG® hotels worldwide.

From board meetings and conferences to weddings and social events, we understand the work that goes into planning and we think all your bookings are important, so we reward you no matter the size.

You'll receive 3 Priority Club points for every USD \$1 you spend on qualified meetings.

Redeem for personal or company rewards such as hotel stays, retail vouchers, digital downloads, offices suppliers meeting credits and much more from the IHG Rewards catalogue.

MEETING SPACE

Large or small, we've got it covered.

We have 2,416 square feet / 225 square metres of flexible space that can accommodate your meeting.

Whether you need an intimate boardroom or distraction-free meeting room, one of our four versatile event rooms will fit the bill.

Add in a full range of AV equipment, custom menus and professional support, and it's easy to see how our contemporary hotel sets the stage for flawless events with up to 140 attendees.

From comfortable chairs and convenient wireless internet access throughout the hotel to delicious cuisine, the Crowne Plaza Doha West Bay works with you to deliver successful meetings and events, every time.

- Alkarana Meeting Room – 882 square feet / 82 square metres
- Club Lounge Meeting Room – 652 square feet / 61 square metres
- Al Salwa 1 Meeting Room – 441 square feet / 41 square metres
- Al Salwa 2 Meeting Room – 441 square feet / 41 square metres



COFFEE BREAK MENU

COFFEE BREAK A

Selection of Freshly Baked Zaatar, Almond and
Plain Croissants
Apple Muffins
Cinnamon Vanilla Raisin Roll
Selection of Tea, Coffee & Chilled Juices

COFFEE BREAK B

Selection of Freshly Baked Butter, Chocolate and
Plain Croissants
Vanilla Danish and Blueberry Muffins
Seasonal Diced Fruits
Selection of Tea, Coffee & Chilled Juices

COFFEE BREAK C

Selection of Freshly Baked Croissant with Zaatar
and Almonds
Banana Bread and Carrot Muffins
Apricots and Yoghurt Compote Parfait
Selection of Tea, Coffee & Chilled Juices

COFFEE BREAK MENU

MID-MORNING COFFEE BREAK A

Chicken with Chipotle Mayonnaise on Ciabatta
Mini Doughnuts stuffed with Jam
Warm Turkey and Cheese Roll
Oat Brulee with Caramelized Banana
Selection of Tea, Coffee & Chilled Juices

MID-MORNING COFFEE BREAK B

Mini Brioche, Smoked Chicken and Pineapple Chutney
Focaccia with Sundried Tomatoes, Grilled Vegetables and
Olive Tapenade
Apple Confit, Cinnamon and Grenadine Short Bread Cookies
French Apple Cake
Selection of Tea, Coffee & Chilled Juices

MID-MORNING COFFEE BREAK C

Sandwich with Roast Beef, Horseradish Mustard and Pickles
Smoked Salmon Sandwich, Capers and Onion Confit in Vinegar
Warm Apple Pie with Raisin and Vanilla Sauce
Berry Shooters with Double Cream and Granola
Selection of Tea, Coffee & Chilled Juices

COFFEE BREAK MENU

AFTERNOON COFFEE BREAK A

Couscous with Five Spiced Lamb Loin
Shrimp Spring Rolls with Papaya Salsa
Baked Cheese Manakeesh
Strawberries, Mint Salad with Balsamic Vinegar
Shortbread Cookie and Chantilly
Selection of Tea, Coffee & Chilled Juices

AFTERNOON COFFEE BREAK B

Tandoori Chicken Skewers with Onion Tomato Salad
Beef Teriyaki Skewers with Red Pepper Dipping
Vietnamese Summer Rolls with Chili Dip
Red and Green Apples
Mini Ratatouille Pithiviers
Selection of Tea, Coffee & Chilled Juices

AFTERNOON COFFEE BREAK C

Salmon Rolls with Cream Cheese and Dill
Breaded Chicken Finger Panko with Roasted Pepper Chili Dip
Chicken Spring Rolls with Mango Salsa
Deconstructed Black Forest Cake with Cherries, Cream,
Selection of Cookie Bars
Selection of Tea, Coffee & Chilled Juices

WORKING LUNCH MENU

WORKING LUNCH MENU ITALIAN SELECTION

Garden Green Salad with Vinaigrettes (V)
Caesar Salad with Condiments
Vegetable Antipasti (V)
Beef Bresaola with Melons
Minestrone Soup
Meat Lasagna
Chicken Cacciatore
Eggplant Parmesan (V)
Roasted Potatoes with Rosemary & Garlic (V)

DESSERTS

Tiramisu (N)
Italian Chocolate Cake (N)
Fresh Fruit Cut

WORKING LUNCH MENU INDIAN SELECTION

Garden Green Salad with Vinaigrettes (V)
Channa Chaat
Kachumbar (V)
Raita, Mango Pickles, Papadoms (V)
Mulligatwny Soup Curried Sago Crisps
Paneer Tikka (V)
Gosht Biryani
Aloo Shimla Mirch (V)

DESSERTS

Rasmalai (N)
Gajar Ka Halva (N)
Chilled Fresh Fruit Salad with Mint Syrup

(V) Vegetarian (N) Contains Nuts

WORKING LUNCH MENU

WORKING LUNCH MENU ASIAN SELECTION

Asian Herb Salad with a Coconut & Lime Dressing (V)
Thai Papaya Salad with Tamarind Chilly (N)
Prawns with a Wasabi Cocktail Sauce
Chicken Dumplings with Ginger Dip
Tom Yum Soup
Teriyaki Glazed Salmon with Toasted Sesame Seeds
Beef & Broccoli Stir Fry with Oyster Sauce
Thai Red Seafood Curry
Nasi Goreng (V)

DESSERTS

Sago Coconut Pudding with Honey Melon (N)
Pineapple Upside Down (N)
Fresh Fruit Salad in Lemongrass Syrup

WORKING LUNCH MENU LIFESTYLES

Organic Green Salad with Red Wine Vinegar & Herb Vinaigrette
Tomato & Olive Salad with Balsamic Vinaigrette
Roasted Beet Salad with Apples & Walnuts
Greek Salad
Miso Soup with Scallions
Beef Stir Fry with Wok Vegetables
Poached Salmon with Lemon, Capers, & Olive Oil
Brown Rice
Steamed Green Beans

DESSERTS

Flour Less Chocolate Cake (Gluten Free)
Blueberry Fig Crumble Coffee (Vegan)
Maple-Walnut Tapioca (Heart Healthy)
Freshly Carved Seasonal Fruit

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BUFFET MENU

GRILL IT UP

SALAD

Fresh Garden Greens, Tear Drop Sweet Peppers,
Crushed Pistachio, Marjoram Citrus Dressing
Radicchio, Pear & Arugula with Orange-Mustard Vinaigrette
Grilled Romaine, Shaved Parmesan, Caesar Dressing, Garlic Crouton
Pearl Couscous, Roasted Butternut Squash, Caramelized Pecan,
Shaved Red Onion, Dry Fig Humus
Greek Salad, Nicoise, Tabbouleh

OFF THE GRILL

Half Lobster Tails
Dry Spice Rubbed Fillet Mignon
Chimichurri Lemon Thyme Roasted Chicken
Lemon & peppers Marinated Hammour Fillet
Chicken Tikka
Minted Kofta
Garlic and Cinnamon Chicken
Roasted Corn
Herb Marinade Vegetable Skewers
Truffle Mac-N-Cheese
Herb Confit Fingerling Potatoes

DESSERTS

Apple Crumble Pie
Strawberry Shortcake
Caramel Fudge
Brownie Lemon Meringue
Pie Blueberry
Cheesecake

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BUFFET MENU

EAST MEETS WEST

SALAD BAR

Baby Romaine, Tomato, Avocado, Bacon, Blue Cheese Crumble,
Eggs, Ham, Ranch Horseradish Cream
Grilled Vegetables, Scalloped Potato

ASIA

Tom Yum Soup
Steamed Edamame
Chicken Dim Sum Basket
Soy Chili Sauce Egg Noodles with Pack Choy
Thai Green Curry Chicken
Jasmine Fried Rice

EUROPE

Tuna Nicoise Salad
Pan Seared Gnocchi
Chunky Arrabiata, Fresh Ricotta
Roasted Lamb Leg stuffed with Mint and Feta Cheese
Spanish Seafood Paella, Shrimp, Mussels

AMERICA

Chicken Jambalaya
Buffalo Wings
Beef Burger

DESSERTS

Mango Sticky Rice
Apple Pie
Santiago Almond
Tart Crema Catalana
New York Cheesecake
Chocolate Pecan Pie

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BUFFET MENU

MEDITERRANEAN

SOUP & SALAD

Pistou Soup, Ciabatta Crostini
Field Greens, Onion, Tomato, Peppers, Cucumber
Herb Sherry Vinaigrette, Broken Balsamic
Greek Salad, Feta, Olives, Cucumber
Caprese, Mozzarella, Heirloom Tomato, Basil
Moroccan Couscous Salad, Apricots, Pistachio, Parsley, Myer Lemon Dressing

MAINS

Paella, Shrimp, Mussels,
Fish Harra
Lamb Tajine
Chicken Saltimbocca, Sage Jus
Baked Feta Cheese with Olives and Tomato
Spaghetti Alio-Olio
Parmesan Baked Zucchini Wedges
Patatas Bravas

DESSERTS

Baklava Cups
Greek Honey Pie
Cherry Pistachio Panna Cotta
Gianduja Chocolate
Crisp Pear Galette

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BUFFET MENU

INDIAN

SOUP

Mulligatawny
Assorted Bread Rolls, Focaccia

STARTERS

Cucumber Salad (V)
Tomato and Onion Salad (V)
Kachumber (V)
Channa Chaat (V)
Chaat-E-Chaman (V)
Marinated Cabbage (V)
Curried Potato Salad (V)
Garden Greens with Vinaigrette (V)
Hummus, Moutabel and Fattoush (V)

MAINS

Dakshini Fish Curry
Tandoori Murgh Tikka
Lamb Roganjosh
Gosht Biryani (N)
Naan and Parathas (V)
Traditional Raita (V)
Chili Paneer (V)
Dal Panch Rangi (V)
Aloo Shimla Mirch (V)
Jeera Rice (V)

DESSERTS

Chilled Fresh Fruit Salad with Mint Syrup
Crème Caramel
Ras Malai (N)
Mango Mousse Cake
Chocolate Cake (N)
Kheer (N)
Gajar Ka Halwa (N)

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BUFFET MENU

ARABIC BUFFET MENU

COLD MEZZE

Hummus (V)
Moutabel (V)
Babaghannouj (V)
Fattoush (V)
Tabouleh
Muhammara (N)
Roca Salad
Fassoliah Bil Zeit
Selection of Arabic Pickles and Olives

HOT MEZZE

Lamb Kibbeh (N)
Akawi Cheese Sambousek (V)
Spinach Fatayer (V)

SOUP

Lentil Soup (V)
Selection of Assorted Bread Rolls and Arabic Breads

MAINS

Grape Leaves with Lamb
Samak Hara
Braised Chicken Tagine with Ginger Saffron and Green Olives
Lamb Salona with Okra
Chicken Mousakhan
Penne Pasta with Rose Sauce (V)
Vermicelli Rice (V)

DESSERTS

Carved Seasonal Fruits
Assorted Arabic Sweets
Crème Caramel with Rose Water
Bas Boosa (N)
Umm Ali (N)
Mouhalabiya
Date and Nut Cake (N)

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BUFFET MENU

INTERNATIONAL BUFFET A

STARTERS

Garden Greens with Vinaigrettes (V)
Roma Tomato and Mozzarella with Basil Pesto (V)
Couscous with Toasted Pine Nuts and Raisins (V, N)
Hummus (V)
Babaghanouj (V)
Mohmmara, Arabic Pickles & Olives (V)
Indian Kachumber Salad (V)
Chaat-E-Chaman (V)
Thai Green Papaya Salad
Grilled Italian Vegetable Salad with Feta (V)

SOUP

Vegetable Minestrone (V)
Assorted Bread Rolls, Lavosh & Grissini Sticks

MAINS

Arabic Mixed Grill with Onion and Tomato
Stir Fried Beef with Mushroom and Bock Choy in Oyster Sauce
Pan Seared Seafood, Du Puy Lentils, Sauce Verge
Indian Butter Chicken (N)
Paneer Tikka (V)
Spinach & Ricotta Tagliatelle with Toasted Pine Nuts and Walnut Sauce (V)
Oriental Rice (V)
Buttered Seasonal Vegetables (V)

DESSERTS

Carved Seasonal Fruits
Vanilla Crème Brûlée
Chocolate Mousse Parfait
Black Forest Cake
Ras Malai (N)
Orange Semolina Cake (N)
Assorted Baklava (N)

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BUFFET MENU

INTERNATIONAL BUFFET B

STARTERS

Garden Greens with Vinaigrettes (V)
Sundal
Aloo Chaat
Hummus (V)
Moutabel (V)
Fattoush (V)
Greek Salad (V)
Red Beet and Onion, Blood Orange Vinaigrette (V)
BBQ Chicken and Soba Noodle Salad with Ginger Vinaigrette
Grilled Artichokes, Sweet Peppers, Fennel-Lemon Dressing (V)

SOUP

Cardamom Scented Carrot Soup with Garlic Croutons (V)
Assorted Bread Rolls, Lavosh & Grissini Sticks

MAINS

Pan-Roasted Hammour on Sautéed Spinach, Glazed with Truffle Hollandaise
Grilled Chicken Breast with Tomato Chives and Mushroom Ragout
Indian Mutton Biryani (N)
Sweet and Sour Calamari with Vegetable and Pineapple
Baked Lamb Kofta with Potato and Tomato
Egg Fried Noodles (V)
Vermicelli Rice (V)
Butter Poached Seasonal Vegetables with Cherry Tomatoes and Pesto (V)

DESSERTS

Carved Seasonal Fruits
Royal Chocolate Cake (N)
Crème Caramel
Umm Ali (N)
Mango Mousse Cake
Lemon Cheesecake (N)
Assorted Baklava (N)

(V) Vegetarian (N) Contains Nuts



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