



Wedding PACKAGE



CROWNE PLAZA®
— BY IHG —
Bahrain

Wedding Packages

INDOOR / OUTDOOR VENUE

PERFECT STORY

- International buffet with soft beverages
- 6 kg Wedding cake
- One-night complimentary one-bedroom suite with dinner & in-room breakfast
- Complimentary make-up room on the day of the wedding & complimentary majlis
- Romantic Anniversary dinner a year after the wedding
- IHG Business Reward Points equivalent to one hotel stay

ETERNAL VOW

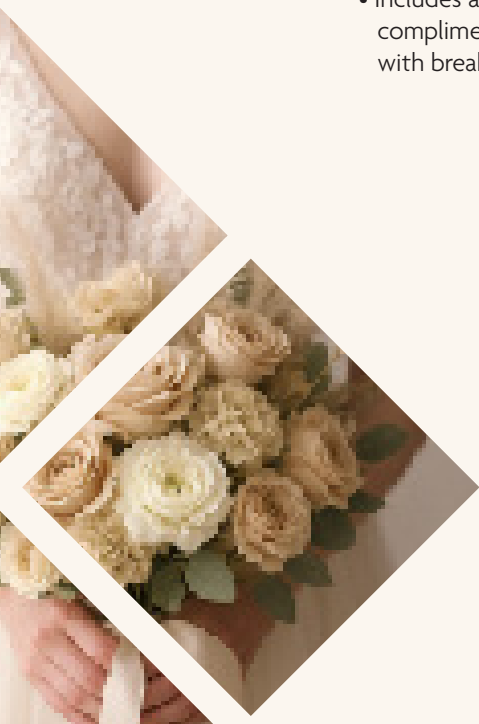
- Includes all features of Perfect Story, plus 9 kg wedding cake and two-night complimentary one-bedroom suite with dinner & in-room breakfast

CROWNE PROMISE

- Includes all features of Eternal Vow, plus two-night complimentary one-bedroom stay at Crowne Plaza Salalah with breakfast

MENU MATRIX

- 7 Starters
- 5 Main Courses
- 3 Side Dishes
- 7 Desserts
- Soft Drinks, Water and Canned Juices
- Arabic Coffee and Tea



Cold Appetizers

ORIENTAL COLD MEZZAH

- ☐ Artichoke & Olives Salad
- ☐ Babaganoush
- ☐ Beetroot Salad
- ☐ Couscous Salad with Raisin
- ☐ Cucumber & Yoghurt
- ☐ Fattah Eggplant Salad
- ☐ Fattoush
- ☐ Fattoush & Halloumi
- ☐ Fried Cauliflower & Tahini
- ☐ Grilled Haloumi Cheese Salad
- ☐ Hummus
- ☐ Hummus Beetroot
- ☐ Hummus with Basil
- ☐ Hummus with Parsley & Pine Nuts
- ☐ Hummus with Sundried Tomato Pesto
- ☐ Hummus Minced Lamb
- ☐ Oriental Chickpeas Salad
- ☐ Spicy Chickpeas Chili Olive
- ☐ Mousadara
- ☐ Moutabal
- ☐ Moutabal Beetroot
- ☐ Moutabal with Grilled Vegetables
- ☐ Muhammara
- ☐ Muhammara with Walnut
- ☐ Potato Harra Salad
- ☐ Rocca Leaves, Onion & Pomegranate
- ☐ Shanklish Salad
- ☐ Tabbouleh
- ☐ Tabbouleh & Lentil Salad
- ☐ Babaganoush
- ☐ Vine Leaves
- ☐ Jargeer Salad with Cheese & Nuts
- ☐ Labneh & Cucumber
- ☐ Labneh Ball (Chili | Za'atar | Plain)
- ☐ Lubia Bil Zeit
- ☐ Shanklish Platter
- ☐ Plain Labneh
- ☐ Labneh with Cucumber
- ☐ Yoghurt, Mint Cucumber



SALAD BAR

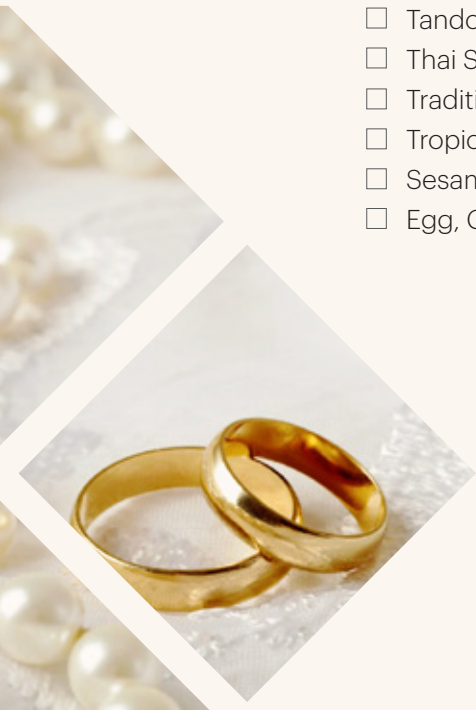
- ☐ 3 Kinds of Lettuce
- ☐ Tomatoes | Cucumber | Corn
- ☐ Carrots | Beetroot | Red Cabbage
- ☐ Red Radish | Hard-boiled Egg | Green Capsicum
- ☐ Red Onion | Lemon
- ☐ Dressings: Balsamic Dressing | Honey-mustard Dressing
Lemon Dressing

MEAT SALAD

- ☐ Fajita Beef Salad
- ☐ German Potato & Beef Bacon Salad
- ☐ Lamb & Feta salad with Balsamic Dressing
- ☐ Roasted Beef & Spinach Salad with Blue Cheese Dressing
- ☐ Roasted Beef Salad & Tomato with Chili Relish
- ☐ Shredded Beef & Noodle Salad
- ☐ Stir-fry Beef & Corn Salad with BBQ Sauce
- ☐ Thai Beef Salad, Tomato, Cucumber & Sesame Oil
- ☐ Charcoal Beef Salad with Portobello and Garlic

POULTRY SALAD

- ☐ Cajun Spiced Chicken Breast with Cucumber Salad
- ☐ Chicken & Avocado Salad
- ☐ Chicken, Celery, Apple & Walnut Salad
- ☐ Spicy Turkey Salad with Corn & Jalapeno
- ☐ Tandoori Chicken Tikka Salad
- ☐ Thai Spiced Chicken Salad
- ☐ Traditional Caesar Salad with Chicken
- ☐ Tropical Chicken & Pineapple Salad
- ☐ Sesame Chicken & Mango Salad
- ☐ Egg, Chicken & Asparagus Salad



SEAFOOD SALAD

- ☐ Tuna Nicoise
- ☐ Fish Tikka with Potato Salad with Mint Yogurt Dressing
- ☐ Thai Seafood Salad with Glass Noodle & Peanuts
- ☐ Mango & Crab Salad with Lime Dressing
- ☐ Smoked Salmon Roses, Capers, Onion & Horseradish
- ☐ Potato & Smoked Salmon Salad with Sour Cream
- ☐ Asparagus & Smoked Salmon
- ☐ Artichoke, Tomatoes, and Squid Salad
- ☐ Calamari Salad with Mango & Spring Onion
- ☐ Octopus & Grilled Vegetables Salad with Lemon Dressing
- ☐ Shrimp Cocktail
- ☐ Prawn & Papaya Salad
- ☐ Vietnamese Prawn Coleslaw Salad

VEGETARIAN SALAD

- ☐ Beetroot & Goat Cheese Salad
- ☐ Waldorf Salad
- ☐ Pappdi channa chaat
(Savory Snack with Potato, Chickpeas, and Chutneys)
- ☐ Dhai wadda (Froed lentil dumpling soaked in yoghurt)
- ☐ Kachumber salad with tomato, cucumber and coriander
- ☐ Coleslaw
- ☐ Papaya Salad
- ☐ Sweet corn Salad
- ☐ Greek Salad
- ☐ Avocado Salad, Grilled Vegetable, Tomato
- ☐ Potato Salad, Parsley, Dijon, Red Onion
- ☐ Roasted Corn Salad with Sundried Tomato Dressing
- ☐ Tomato Mozzarella with Pesto Salad
- ☐ Tomato with Goat Cheese & Herbs
- ☐ Indonesian Gado-gado Salad
(Fried Potato, Cabbage, Carrot, Tofu, Peanut Sauce)
- ☐ Mushroom Salad, Crispy Onions with Balsamic Dressing
- ☐ Pasta Salad | Sundried Tomato with Pesto
- ☐ Condiments – Mango Chutney



Hot Mezzah

Choose from below dishes

- ☐ Fatayer (Spinach | Cheese)
- ☐ Kibbeh (Lamb | Potato | Shrimp)
- ☐ Samboussek (Meat | Vegetable | Cheese)
- ☐ Spring Roll (Vegetable | Cheese)
- ☐ Falafel
- ☐ Zaatar Pizza
- ☐ Chicken Shawarma
- ☐ Chicken Satay with Peanut Butter Sauce
- ☐ Chicken Flautas
(Shredded chicken wrapped in flour tortillas and pan-fried)
- ☐ Beef Satay with Peanut Butter Sauce
- ☐ Jalapeno Poppers
- ☐ Fried Calamari
- ☐ Fried Onion Rings
- ☐ Aloo Chaap (Potato Cutlet Fritters)
- ☐ Foul Modammas
- ☐ Cheese Rekakat (Lebanese Cheese Rolls)
- ☐ Kash Badenjan (Persian Eggplant Dip)
- ☐ Vegetable Pakora
(Crispy fritters with vegetables, gram flour, spices and herbs)
- ☐ Vegetable kabab with Potato & Cauliflower
- ☐ Lentil Fritters
- ☐ Rosemary Roasted Potatoes
- ☐ Potato Croquette
(Crispy Deep-fried Mashed Potato in Bread Crumbs)
- ☐ Fried Cauliflower Bites
- ☐ Bahraini Kebab



Main Course

Choose from below dishes

ASIAN

- ☐ Asian Prawn with garlic sauce
- ☐ Braised Lamb Hong-Kong Style
- ☐ Chinese Chili Chicken & Cashew Nut
- ☐ Mixed Fried Rice (Chicken with Egg | Seafood with Egg)
- ☐ Indonesian Beef Rendang
(Dry Beef Curry with Spice Paste and Coconut Milk)
- ☐ Malaysian Pepper Lamb Stir Fry
- ☐ Steamed Fish, Coriander & Ginger Sauce
- ☐ Stir Fried Beef & Oyster Sauce
- ☐ Seafood Fried Rice
- ☐ Kung Pao Chicken
(Stir-fried with Peanuts, Vegetables and Chili Peppers)
- ☐ Sweet & Sour Fish
- ☐ Sweet & Sour Seafood
- ☐ Thai Chicken Curry (Green | Red Sauce)

NOODLES

- ☐ Stir Fried Noodles (Vegetables | Chicken | Beef)
- ☐ Chow Mien (Vegetables | Chicken | Beef)

BAHRAIN

- ☐ Majboos (Beef | Chicken | Lamb | Hammour)
- ☐ Beef Moussaka
- ☐ Biryani (Lamb | Chicken | Prawn)
- ☐ Kapsa (Lamb | Chicken)
- ☐ Harees (Lamb | Chicken)
- ☐ Chicken Madroba
- ☐ Jarees (Prawn | Chicken)
- ☐ Safi Harra Sauce
- ☐ Shrimp Murabyan
- ☐ Grilled Hammour fish
- ☐ Seabream Spicy Grilled Fish



INDIAN

- ☐ Kacche Gosht Ki Biryani (Lamb / Meat)
- ☐ Hyderabad Mutton Biryani (Meat)
- ☐ Masala Curry (Beef | Chicken | Prawn)
- ☐ Makhani (Shrimp | Chicken)
- ☐ Buttered Chicken
- ☐ Chicken Jalfrezi (Chicken Strip with Capsicum & Onion)
- ☐ Chicken Kadai
(Spicy Chicken Curry with Tomato, Onion, Capsicum and Kadai Masala)
- ☐ Chicken Tikka Masala (Charred Grilled Chicken with Onion-tomato Gravy)
- ☐ Achari Chicken (Curry with Pickling Spices)
- ☐ Tandoori Chicken
- ☐ Kerala Fish Curry (Fish Simmered with Coconut Stew)
- ☐ Amritsari Fish Curry
(Gravy Dish with Aromatic Marinade of Fish and Carom Seeds)
- ☐ Maccher Jhol (Fish Stew with Potato)
- ☐ Fish Masala
- ☐ Rogan Josh (Lamb | Mutton) (Curry with Tomato and Yoghurt)
- ☐ Korma (Mutton | Chicken) (Rich Gravy with Nashew Nut, Yoghurt and Onion)
- ☐ Mutton Do Pyaza (Slow Braising Mutton with Onion)
- ☐ Murgh Do Pyaza (Slow Braising Chicken with Onion)
- ☐ Beef Vindaloo (Marinated Beef with Potato and Dry Chili)

INDIAN *(Vegetarian)*

- ☐ Aloo Palak (Potato and Spinach)
- ☐ Aloo Gobi (Potato and Cauliflower with Roasted Cumin)
- ☐ Veg Kadai (Spicy vegetables curry with Kadai masala)
- ☐ Vegetable Jalfrezi in Curry Sauce
- ☐ Aloo Dum Kashmiri
(Baby Potato Simmered with Fennel Flavored Tomato Gravy)
- ☐ Daal Makhani (Black Lentils Stew with Tomato and Cream)
- ☐ Dal Tadka (Yellow Lentil with Cumin Seed)
- ☐ Malai Kofta (Cottage Cheese Dumpling Simmered in Rich Cashew Nut Gravy)
- ☐ Mix Vegetable Korma (Curry with Cashew Nut and Yoghurt)
- ☐ Achari Bhindi (Fried Okra with Picked Spices)
- ☐ Tawa Subz Masala (Vegetables with Special Gravy Masala)
- ☐ Punjabi Kadhi Pakoda (Onion Fritters Simmered in Spicy Yoghurt Curry)
- ☐ Pindi Chole (Chickpeas Curry with Spices)



PANEER SELECTION

- ☐ Paneer Lababdar (Cottage Cheese with Cashew Nut)
- ☐ Paneer Butter Masala (Cottage Cheese with Special Gravy Masala)
- ☐ Paneer Kali Mirch (Cottage Cheese with Black Pepper)
- ☐ Paneer Saagwala (Cottage Cheese with Spinach)
- ☐ Kadhai Paneer (Cottage Cheese with Capsicum and Kadai Masala)
- ☐ Paneer Tikka Masaledar (Cottage Cheese with Onion, Tomato and Spices)
- ☐ Shahi Paneer (Cottage Cheese with Rich Cashew Nut Gravy)
- ☐ Mutter Paneer (Cottage Cheese with Green Peas)
- ☐ Paneer Makhani (Cottage Cheese with Tomato and Cashew Nut)
- ☐ Paneer Methi Malai (Cottage Cheese with Fenugreek Leaves)
- ☐ Khade Masale ke Paneer (Cottage Cheese with All Spices)

IRANIAN

- ☐ Meygoo Polo (Shrimp Rice with Herbs and Spices)
- ☐ Zereshk Polow (Rice with Barberries Cooked with Almonds in a Saffron-rose Sauce)
- ☐ Persian Chicken Joojeh Kebab (Charcoal Chicken with Saffron)
- ☐ Kabab Koobideh (Beef | Lamb) (Minced Meat Kebab)
- ☐ Koresht Gormeh Sabzi (Persian Herb, Bean & Lamb Stew)
- ☐ Koresht Badenjan (Lamb & Eggplant Stew)
- ☐ Khoresh Fesenjoon (Chicken Stew with Pomegranate and Walnuts)
- ☐ Abgoost (Lamb & Chickpea Stew)

LEBANESE

- ☐ Freekeh Chicken (Chicken Thigh with Grain, Toasted Nuts & Herbs)
- ☐ Grilled Chicken with Lemon
- ☐ Makloubeh Chicken (With Cauliflower, Eggplant, Potato, Rice and Middle Eastern Spices)
- ☐ Hammour Sayadieh (Rice Dish with Sweet Caramelized Onion)
- ☐ Lamb Dawood Basha (Meatball Stew with Potato and Peas Simmered in Tomato Sauce)
- ☐ Lamb Hashweh (Ground Lamb and Rice Seasoned with Sweet Spices)
- ☐ Mixed Grills (Beef Kafta, Beef Kabab, Sheesh Taouk, Sheesh Kabab)
- ☐ Sheikh El Mahshi (Eggplants Stuffed with Spiced Beef)



ITALIAN

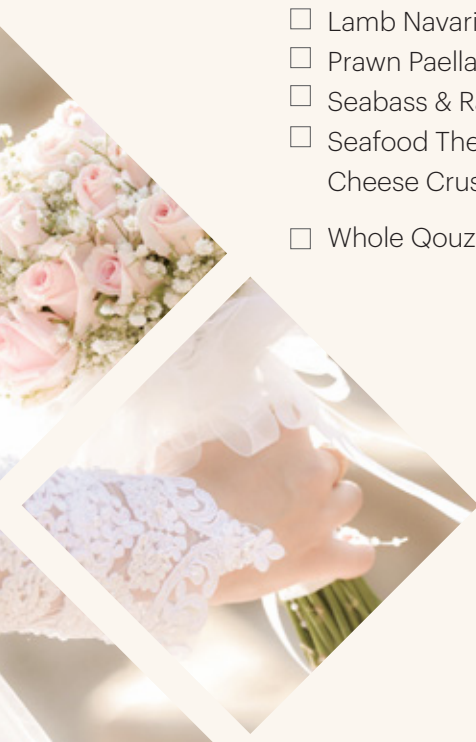
- ☐ Chicken Cacciatore (Braised Chicken with Tomato, Capsicum and Herbs)
- ☐ Chicken Scaloppini (Thinly Sliced Breaded Chicken with Mushroom Sauce)
- ☐ Cioppino Seafood Stew (Tomato-based Seafood Stew)
- ☐ Classic Osso Buco (Braising Veal Shanks in a Rich Stock with Tomato)
- ☐ Fish Puttanesca (Fish Fillets Simmered in a Rustic Italian Tomato Sauce)
- ☐ Leg of Lamb All' Abruzzese (Boneless Roasted Leg with Olive Oil, Garlic and Rosemary)
- ☐ Spezzatino Di Manzo (Italian beef stew)

PASTA

- ☐ Mac & Cheese
- ☐ Lasagna (Beef | Vegetable)
- ☐ Gnocchetti ala Bolognese
- ☐ Pasta (Penne | Three-colored | Farfalle | Fusilli | Spaghetti | Rigatoni)
- ☐ Sauce (White Sauce | Red Sauce | Mixed Sauce)
- ☐ Baked Gnocchi with Tomato and Olives
- ☐ Spinach & Ricotta Cannelloni

INTERNATIONAL DISHES

- ☐ Fajitas (Beef | Chicken) (Tex-Mex cuisine Stripped Grilled Meat with Capsicum and Onion)
- ☐ Stroganoff (Beef | Chicken) Meat Stew with Mushroom, Cream and Gherkin)
- ☐ BBQ Teriyaki (Beef | Chicken)
- ☐ Grilled Beef Tenderloin with Pepper Sauce
- ☐ Chicken Breast, Stir Fried Vegetables
- ☐ Cajun Spiced Chicken Breast
- ☐ Stuffed Chicken with Mushroom, Jambalaya Rice & Scallions
- ☐ Ricotta Stuffed Chicken with Spinach & Tarragon
- ☐ Paprika Roast Chicken, Root Vegetables & Jus
- ☐ Grilled Salmon with Lemon Butter Sauce
- ☐ Lamb Navarin (Stew with Carrot, Potato and Radish)
- ☐ Prawn Paella (Spanish Rice Dish)
- ☐ Seabass & Ratatouille
- ☐ Seafood Thermidor (Cooked in a Rich Creamy Sauce and Oven-browned Cheese Crust)
- ☐ Whole Qouzi Arabic (BD 250 net)



Rice & Side Dishes

Choose from below dishes

- ☐ Steamed Basmati Rice
- ☐ Jasmin Rice
- ☐ Iranian Pilaf
- ☐ Jeera Mutter Pulao (Rice Pilaf with Green Peas, Spices and Herbs)
- ☐ Zafrani Pulao (Rice with Cumin, Cardamom and Saffron)
- ☐ Subz Biryani (Spiced Rice Dish with Vegetables)
- ☐ Vegetable Fried Rice
- ☐ Egg Fried Rice
- ☐ Vegetable Biryani Rice
- ☐ Mushroom Pulao (Rice with Mushroom)
- ☐ Grilled Vegetables
- ☐ Roasted Vegetables
- ☐ Stir Fried Mixed Vegetables
- ☐ Broccoli & Cauliflower Gratin with Almonds
- ☐ Eggplant Parmigiana (Baked Layers of Eggplant, Tomato Sauce, Basil and Cheese)
- ☐ Vegetable Gratin (mixed vegetables Sthawed)
- ☐ Mashed Potatoes
- ☐ Potato Wedges
- ☐ French Fries

BREAD

- ☐ Assorted Bread Rolls
- ☐ Assorted Indian Breads (Plan Naan ,Butter Naan , Garlic Naan)
- ☐ Arabic Bread

Desserts

Choose from the below dishes

TARTS

- ☐ Apricot Frangipane Tart
- ☐ Baked Chocolate Tart
- ☐ Banoffee Tart
- ☐ Lemon Meringue Tart
- ☐ Mixed Berries Tart
- ☐ Blueberry & Almond Tart



CHEESECAKES

- ☐ Plain Cheese cake
- ☐ Blueberry Cheesecake
- ☐ Strawberry Cheesecake
- ☐ Raspberry Cheesecake
- ☐ Key Lime Cheesecake
- ☐ Pumpkin Cheesecake
- ☐ New York Style Cheesecake
- ☐ White Chocolate Cheesecake

CAKES

- ☐ Black Forest Cake
- ☐ Dark Chocolate Mousse Cake
- ☐ Mango Mousse Cake
- ☐ Chocolate & Coconut Cake
- ☐ Chocolate Cake
- ☐ Vanilla Cake
- ☐ Carrot Cake
- ☐ Banana Cake
- ☐ Strawberry Shortcake
- ☐ Red Velvet Cake
- ☐ Raspberry & White Chocolate Mousse Cake
- ☐ Classic Opera Cake

CREAM BRULE

- ☐ Cream Caramel
- ☐ Vanilla Caramel
- ☐ Chocolate Crumble
- ☐ Vanilla Raspberry
- ☐ Saffron
- ☐ Mango Balouza (Milk and Mango Pudding)
- ☐ Kunafa
- ☐ Baklawa Assortment
- ☐ Basboosa
- ☐ Mouhalabieh
- ☐ Tiramisu
- ☐ Panna Cotta (Strawberry | Chocolate Ganache | Double Coffee | Yoghurt & Buttermilk)
- ☐ Profiterole (Chocolate | White Chocolate | Strawberry | Blueberry)
- ☐ Pavlova (Strawberry | Lemon | Cherry | Mango)
- ☐ Éclairs (Chocolate | Toffee | Salted Caramel | Strawberry)





HOT

- ☐ Apple Crumbles
- ☐ Bread & Butter Pudding
- ☐ Chocolate Pudding
- ☐ Pineapple Upside Down
- ☐ Sticky Date Pudding
- ☐ Umm Ali
- ☐ Banana Bread
- ☐ Chocolate Brownies
- ☐ Gulab Jamun (Fried Dumplings with Cardamom and Steeped in Rose-saffron Syrup)
- ☐ Gajar Ka Halwa (Carrot-based Sweet Pudding)



Wedding Cake

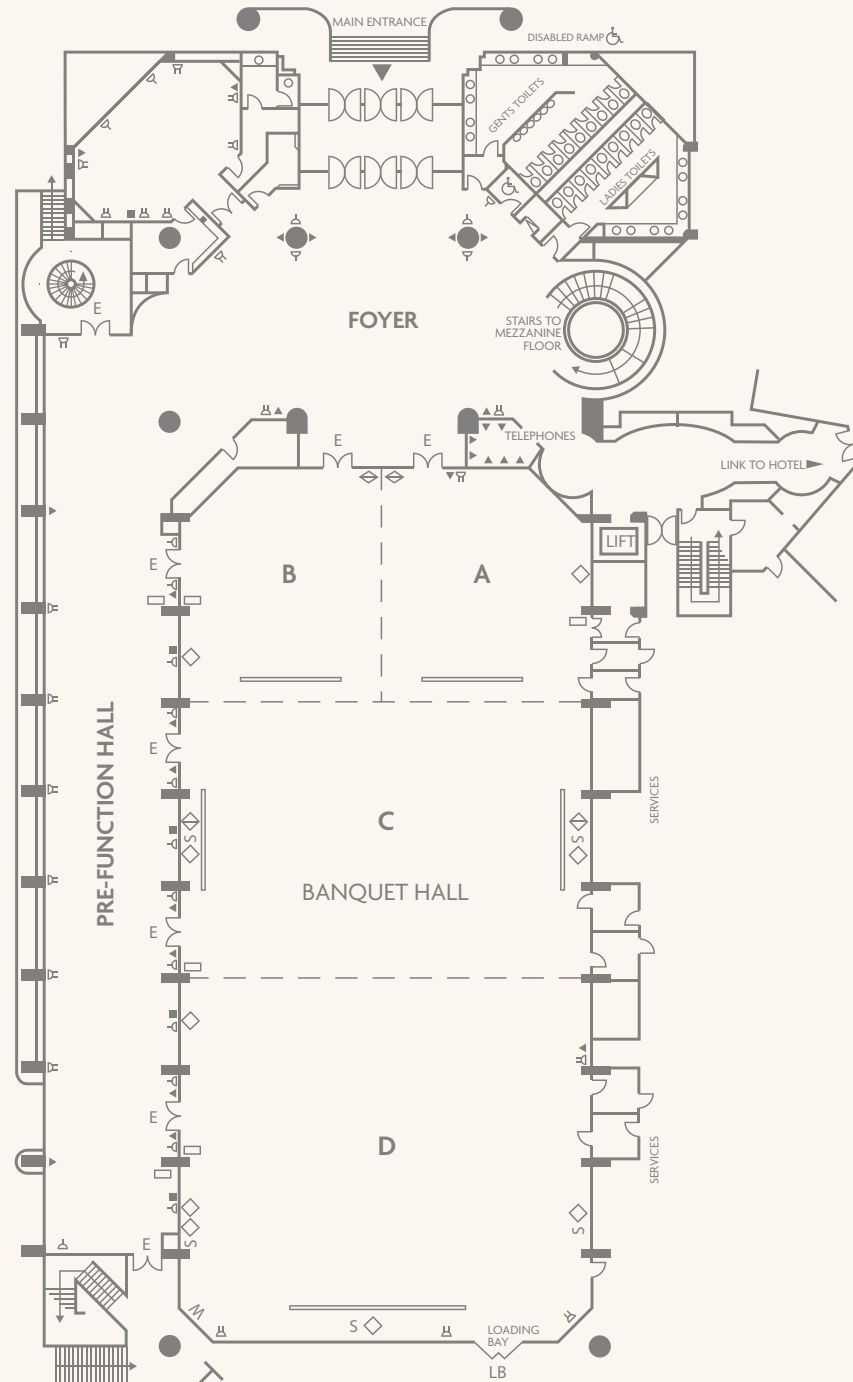
WEDDING CAKE FLAVOURS

- ☐ Fruit cake
- ☐ Vanilla cake
- ☐ Chocolate cake
- ☐ Mocha cake

WEDDING CAKE DESIGNS



Wedding Hall



For more information
Sameera Abdulrahman Juma
Wedding Executive

Tel: 17531122 ext 698, Mobile : 39845255

Email: sameera.albalooshi@crowneplazabahrain.com