



WEDDING PACKAGES 2026



THE PERFECT BEACH FRONT VENUE

Your fairytale wedding starts here.

Inclusions:

Complimentary one night Executive Suite accommodation with breakfast for bride and groom

Couple's dinner for two nights with Chef's special menu (Room service)

Exclusive room rates for attendees.

Complimentary function room for groom's celebrations (up to 20 pax)..

Complimentary 3 tier wedding cake.

Complimentary female wait staff and lady security at the entrance

Complimentary anniversary dinner voucher for the couple.

Complimentary anniversary cake for the couple.

The above package is included for a minimum of 200 guests





BUFFET SELECTIONS

A perfect wedding requires an outstanding menu. Our executive Chef has designed two exclusive menus to compliment your wedding celebrations at Crowne Plaza Muscat.



BRONZE MENU



COLD MEZZA

Hummus with olive oil and paprika
Moutabel with pomegranate
Labneh with mint

TOSSED SALADS

Roasted pumpkin, feta cheese salad
Potato salad with gherkins and turkey bacon crisps
Penne pasta salad with sundried tomato dressing
Creole salad with sweet corn and shrimps

SALAD CORNER

Cos lettuce, lollo rosso, ice berg, gir gir, radicchio, sliced tomatoes,
cucumber, radish, red beans, sweet corn, mix pickles, vinaigrette,
French, thousand island dressings

HOT STARTERS

Cheese sambousek
Vegetable samosa

MAIN COURSES

Chicken piccata, sauté mushrooms, lemon and parsley sauce
Lamb biryani with nuts and golden fried onions
Stir-fried beef with broccoli and bell peppers
Fish tajine
Roast potatoes
Medley of steamed vegetables
Saffron rice

DESSERTS

Almond tart
Chocolate fudge
Crème caramel
Mouhalabia
Fresh fruit salad with mint
Lemon meringue pie
Umm Ali

SILVER MENU



COLD MEZZA

Hummus with olive oil and paprika
Moutabel with pomegranate
Babaghanoush
Tabouleh with burgol and tomato

TOSSED SALADS

Avocado and mango salad
Greek feta and watermelon salad
Glass noodle salad
Creole chicken salad
Sweet corn and kidney bean salad

SALAD CORNER

Cos lettuce, lollo rosso, ice berg, gir gir, radicchio, sliced tomatoes,
cucumber, radish, red beans, sweet corn, mix pickles, vinaigrette,
French, thousand island dressings

HOT STARTERS

Meat sambousek
Cheese spring rolls

MAIN COURSES

Roast beef, teriyaki sauce, sesame seeds
Grilled shish kebab and kofta
Chicken tikka makhni
Grilled fish fillet, lemon caper butter
Lamb harees
Penne pasta with seafood
Seasonal steamed vegetables
Oriental rice

DESSERTS

Chocolate mousse cake
Caramel profiteroles
Almond and peach tart
Cream Caramel
Mouhalibiya with pistachio
Omani date cake
Mocha pannacotta
Assorted tropical sliced fruits
Umm Ali



CREATE YOUR OWN MENU

The menu selector gives you the opportunity to customize your bespoke wedding menu to match your special day from start to finish.



CREATE YOUR OWN MENU

Simply tick the dish items based on the package option you choose

GOLD	DIAMOND	PLATINUM
Cold mezze and International salads Select 6 dishes	Cold mezze and International salads Select 8 dishes	Cold mezze and International salads Select 10 dishes
Hot mezze and hot starters Select 2 dishes	Hot mezze and hot starters Select 2 dishes	Hot mezze and hot starters Select 2 dishes
Soup Selection Select 1 dish	Soup Selection Select 1 dish	Soup Selection Select 1 dish
Non vegetarian (1 poultry, 1 beef or lamb, 1 fish or seafood) Select 3 dishes	Non vegetarian (1 poultry, 1 beef, 1 lamb, 1 fish or seafood) Select 4 dishes	Non vegetarian (2 poultry, 1 beef, 1 lamb, 1 fish or seafood) Select 5 dishes
Vegetarian Selection Select 3 dishes	Vegetarian Selection Select 3 dishes	Vegetarian Selection Select 3 dishes
Cold Desserts Select 6 dishes	Cold Desserts Select 7 dishes	Cold Desserts Select 8 dishes
-	Hot Desserts Select 1 dish	Hot Desserts Select 2 dishes

INTERNATIONAL SALADS



- | | |
|---|--|
| ☐ Thai papaya salad | ☐ Carrot salad with raisins |
| ☐ Greek salad with feta cheese | ☐ Channa chat |
| ☐ Pulled chicken with Asian slaw | ☐ Zatar prawn salad |
| ☐ Creole chicken and mushroom salad | ☐ Italian rice salad with bell peppers |
| ☐ Turkey ham and mushroom salad | ☐ Waldorf salad |
| ☐ Chicken tikka chat | ☐ Coleslaw with raisins |
| ☐ Cajun spiced chicken salad with avocado | ☐ New potato salad with gherkins, turkey bacon crisps |
| ☐ Shrimps and glass noodle salad | ☐ Tossed radicchio and endives, blue cheese dressing |
| ☐ Tuna nicoise salad | ☐ Sweet corn salad with bell peppers |
| ☐ Rice salad with tuna | ☐ Fried cauliflower with tahini |
| ☐ Seafood salad with Italian dressing | ☐ Fried baby marrow with garlic tahini |
| ☐ Creole spiced beef salad with bell peppers | ☐ Mixed olive salad |
| ☐ Thai beef salad | ☐ Makhdous |
| ☐ Sauté beef and sweet corn salad | ☐ Jarjeer salad with radishes |
| ☐ Orange and fennel salad | ☐ Arabic vegetable basket with yoghurt dip |
| ☐ Watermelon and feta cheese | ☐ Grilled vegetables with balsamic dressing |
| ☐ Beetroot salad | |

COLD MEZZE



- | | |
|--|--|
| ☐ Fattoush with crisp falafel | ☐ Hummus |
| ☐ Babaghanouj | ☐ Beetroot hummus |
| ☐ Vine leaves | ☐ Moutabel |
| ☐ Muhamara | ☐ Tabouleh |
| ☐ Shanklish | ☐ Fattoush |
| ☐ Labneh with mint | |

HOT MEZZE AND HOT STARTERS



- ☐ Cheese arancini
- ☐ Cocktail veg samosa
- ☐ Chicken puffs
- ☐ Lamb kebbbeh
- ☐ Spinach fattayer
- ☐ Cheese fattayer
- ☐ Meat sambousek
- ☐ Cheese sambousek

SOUP SELECTION



- ☐ Lentil soup with lemon and crisp pita
- ☐ Roasted tomato soup, basil oil, garlic toast
- ☐ Roasted bell pepper with chives and cream
- ☐ Minestrone, grissini
- ☐ Harira soup
- ☐ Cream of chicken, grissini
- ☐ Sweet corn chicken
- ☐ Hot and sour vegetable
- ☐ Seafood bisque with seafood, garlic toast
- ☐ Potato and leek soup
- ☐ Tom yam kum (prawns)
- ☐ Tom yam kai (chicken)



POULTRY & LAMB SELECTION



POULTRY DISHES

- ☐ Roast chicken with mushroom sauce
- ☐ Crumb fried chicken (bone in)
- ☐ Grilled chicken with thyme jus
- ☐ Chicken piccata, tomato fondue
- ☐ Vietnamese spiced grilled chicken
- ☐ Stir-fried chicken in hot garlic sauce
- ☐ Chicken tikka makhni
- ☐ Kadai chicken
- ☐ Tandoori chicken (bone in)
- ☐ Chicken biryani
- ☐ Chicken bil forn
- ☐ Roast chicken with chermoula spices
- ☐ Shish tauk
- ☐ Chicken tajine
- ☐ Chicken makhbous
- ☐ Chicken kabuli
- ☐ Chicken hares

LAMB DISHES

- ☐ Roast lamb leg ouzie, saffron rice
- ☐ Roast lamb shoulder with artichokes
- ☐ Lamb stew with fennel and green peas
- ☐ Lamb massaman curry
- ☐ Lamb Rogan josh
- ☐ Lamb korma
- ☐ Lamb biryani
- ☐ Lamb moussaka
- ☐ Kebbeh bill laban
- ☐ Kofta Khashkash
- ☐ Lamb Salona
- ☐ Lamb Kabuli
- ☐ Lamb kofta
- ☐ Lamb harees
- ☐ Oriental rice with lamb mince and cashewnuts

SEAFOOD SELECTION



- ☐ Grilled basa, caper butter or sauce nicoise
- ☐ Baked fish with basil and tomato emulsion
- ☐ Penne pasta with seafood
- ☐ Crumb fried fish, tartar sauce
- ☐ Stir-fried fish, sweet and sour sauce
- ☐ Saute fish with black bean and ginger sauce
- ☐ Thai fish curry
- ☐ Thai seafood curry
- ☐ Stir-fried noodles with seafood
- ☐ Baked fish with sambal marinade
- ☐ Fish tikka
- ☐ Fish goan curry
- ☐ Fish biryani
- ☐ Fish sayadiah
- ☐ Fish tajine
- ☐ Omani spiced baked fish



VEGETARIAN & POTATO DISHES



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|--|--|
| ☐ Steamed assorted vegetables | ☐ Veg au gratin |
| ☐ Roasted vegetables with thyme and garlic | ☐ Roast potatoes (oregano, rosemary) |
| ☐ Ratatouille | ☐ Sauté potatoes with garlic and onions |
| ☐ Veg curry | ☐ Paprika potatoes with bell peppers |
| ☐ Kadai vegetables | ☐ Gratin potatoes |
| ☐ Dal makhni | ☐ Mash potatoes |
| ☐ Stir-fried Asian greens with soy and garlic | ☐ Cumin potatoes |
| ☐ Thai veg curry | ☐ Mixed vegetable salona |

RICE & PASTA DISHES



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|---|---|
| ☐ Steamed rice | ☐ Vermicelli & rice |
| ☐ Jasmine rice | ☐ Saffron rice |
| ☐ Veg fried rice | ☐ Iranian zereshk polo |
| ☐ Veg biriyani | ☐ Penne with mushroom sauce |
| ☐ Pilao rice | ☐ Fusilli with cheese sauce |
| ☐ Jeera rice | ☐ Macaroni with cheese sauce |
| | ☐ Vegetable lasagne |

DESSERTS



CAKES

- ☐ Omani date cake
- ☐ Linzer cake
- ☐ Chocolate mousse
- ☐ Red velvet
- ☐ Mocha
- ☐ Mixed fruit

CHEESE CAKES

- ☐ Mixed berry
- ☐ Blue berry
- ☐ Caramel

YOGHURT MOUSSE CAKES

- ☐ Strawberry
- ☐ Raspberry
- ☐ Mango
- ☐ Mixed berry

TARTS

- ☐ Chocolate
- ☐ Strawberry
- ☐ Mango
- ☐ Lemon
- ☐ Passion fruit

ASSORTED

- ☐ Lemon meringue pie
- ☐ Apple pie
- ☐ Profiteles (caramel or dark chocolate, white chocolate)
- ☐ Fruit trifle
- ☐ Panna Cotta (mocha or vanilla)
- ☐ Crème Caramel (plain, orange)
- ☐ Sago pudding
- ☐ Mouhalabiya
- ☐ Baklava
- ☐ Arborioo rice pudding with fruit compote
- ☐ Fruit Salad

HOT

- ☐ Umm Ali
- ☐ Sticky toffee pudding
- ☐ Chocolate pudding, chocolate sauce
- ☐ Brioche and raisin pudding
- ☐ Apple crumble, vanilla sauce
- ☐ Rice kheer with almonds
- ☐ Vermicelli kheer with cashews



OUR VENUES

At the heart of the city with breathtaking views, Crowne Plaza Muscat is one of the most sought-after wedding venues in Muscat. Whether you require an intimate ceremony or a grand celebration, we want to make sure that your special day is immaculate.





THE GRAND LAWN



The Grand Lawn is the perfect outdoor venue for large weddings and can accommodate up to 800 guests. This 1000+ square meter cliff-top grass lawn features a picturesque panoramic view overlooking the Gulf of Oman.



AL SINDBAD BALLROOM



This pillar-less 460 square meter ballroom features a large terrace with panoramic views of the gardens and sea. Al Sindbad ballroom can accommodate up to 350 guests, with possibility of platform and stage set-up for your entertainment.



**CROWNE
PLAZA®**

— BY IHG —

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