



**CROWNE PLAZA®**

AN IHG HOTEL

MUSCAT

## WEDDING PACKAGES



# THE PERFECT BEACH FRONT VENUE

Your fairytale wedding starts here.

## Inclusions:

Complimentary two 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



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

## COLD MEZZE



- |  |  |
|--|--|
| <input type="checkbox"/> Fattoush with crisp falafel | <input type="checkbox"/> Hummus          |
| <input type="checkbox"/> Babaghanouj                 | <input type="checkbox"/> Beetroot hummus |
| <input type="checkbox"/> Vine leaves                 | <input type="checkbox"/> Moutabel        |
| <input type="checkbox"/> Muhamara                    | <input type="checkbox"/> Tabouleh        |
| <input type="checkbox"/> Shanklish                   | <input type="checkbox"/> Fattoush        |
| <input type="checkbox"/> Labneh with mint            |  |



## HOT MEZZE AND HOT STARTERS



- ☐ Cheese arancini
- ☐ Cocktail veg samosa
- ☐ Chicken puffs
- ☐ Lamb kebbeh
- ☐ 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 nicoese
- ☐ 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



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

## RICE & PASTA DISHES



- |   |   |
|---|---|
| <input type="checkbox"/> Steamed rice   | <input type="checkbox"/> Vermicelli & rice          |
| <input type="checkbox"/> Jasmine rice   | <input type="checkbox"/> Saffron rice               |
| <input type="checkbox"/> Veg fried rice | <input type="checkbox"/> Iranian zereshk polo       |
| <input type="checkbox"/> Veg biriyani   | <input type="checkbox"/> Penne with mushroom sauce  |
| <input type="checkbox"/> Pilao rice     | <input type="checkbox"/> Fusilli with cheese sauce  |
| <input type="checkbox"/> Jeera rice     | <input type="checkbox"/> Macaroni with cheese sauce |
|   | <input type="checkbox"/> 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
- ☐ Arborio 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.







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