



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 piccatta, 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 Greek salad with feta cheese Pulled chicken with Asian slaw Creole chicken and mushroom salad Turkey ham and mushroom salad Chicken tikka chat Cajun spiced chicken salad with avocado Shrimps and glass noodle salad Tuna nicoise salad Rice salad with tuna Seafood salad with Italian dressing Creole spiced beef salad with bell peppers Thai beef salad Sauté beef and sweet corn salad Orange and fennel salad Watermelon and feta cheese Beetroot salad		Carrot salad with raisins Channa chat Zatar prawn salad Italian rice salad with bell peppers Waldorf salad Coleslaw with raisins New potato salad with gherkins, turkey bacon crisps Tossed radicchio and endives, blue cheese dressing Sweet corn salad with bell peppers Fried cauliflower with tahini Fried baby marrow with garlic tahini Mixed olive salad Makhdous Jarjeer salad with radishes Arabic vegetable basket with yoghurt dip Grilled vegetables with balsamic dressing		
	COLD MEZ	ZZE			
0 00000	Fattoush with crisp falafel Babaghanouj Vine leaves Muhamara Shanklish Labneh with mint		Hummus Beetroot hummus Moutabel Tabouleh Fattoush		

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)

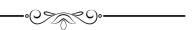


POULTRY & LAMB SELECTION



POULTRY DISHES	
 □ Roast chicken with mushroom sauce □ Crumb fried chicken (bone in) □ Grilled chicken with thyme jus □ Chicken piccatta, 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



Steamed assorted vegetables Roasted vegetables with thyme and garlic Ratatouille Veg curry Kadai vegetables Dal makhni Stir-fried Asian greens with soy and garlic Thai veg curry		Veg au gratin Roast potatoes (oregano, rosemary) Sauté potatoes with garlic and onions Paprika potatoes with bell peppers Gratin potatoes Mash potatoes Cumin potatoes Mixed vegetable salona
RICE & PA	STA	DISHES
	7CC)。
Steamed rice Jasmine rice Veg fried rice Veg biriyani Pilao rice Jeera rice		Vermicelli & rice Saffron rice Iranian zereshk polo Penne with mushroom sauce Fusilli with cheese sauce Macaroni with cheese sauce Vegetable lasagne

DESSERTS



CAKES	ASSORTED
Omani date cake	Lemon meringue pie
☐ Linzer cake	☐ Apple pie
Chocolate mousse	■ Profitelores (caramel or dark chocolate, white chocolate)
☐ Red velvet	☐ Fruit trifle
☐ Mocha	Panna Cotta (mocha or vanilla)
Mixed fruit	☐ Crème Caramel (plain, orange)
	☐ Sago pudding
CHEESE CAKES	☐ Mouhalabiya
■ Mixed berry	☐ Baklawa
☐ Blue berry	Arborioo rice pudding with fruit compote
☐ Caramel	☐ Fruit Salad
YOGHURT MOUSSE CAKES	
☐ Strawberry	HOT
☐ Raspberry	☐ Umm Ali
☐ Mango	Sticky toffee pudding
☐ Mixed berry	☐ Chocolate pudding, chocolate sauce
·	☐ Brioche and raisin pudding
TARTS	☐ Apple crumble, vanilla sauce
☐ Chocolate	☐ Rice kheer with almonds
☐ Strawberry	Vermicelli kheer with cashews
☐ Mango	
☐ Lemon	

☐ Passion fruit



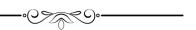
OUR VENUES

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.

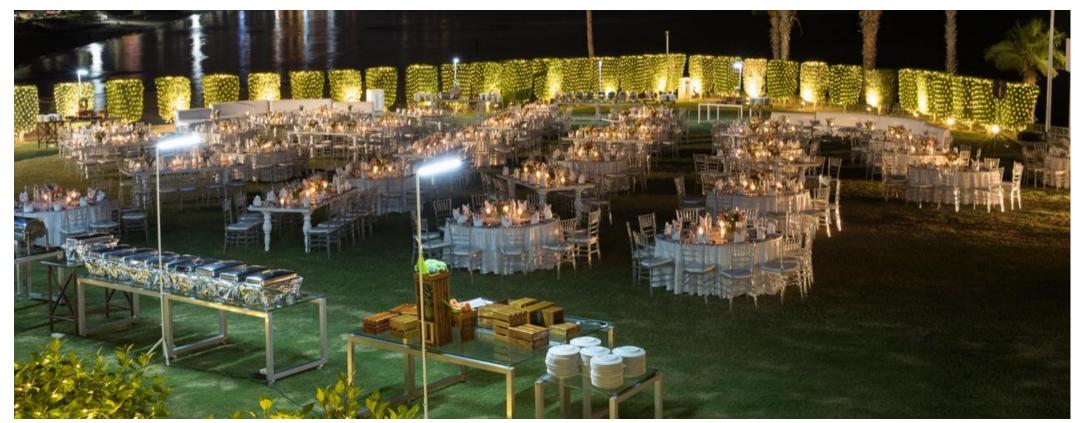




THE GRAND LAWN



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.



