

Holiday Inn

AN IHG® HOTEL

ABU DHABI

Events Booklet





Allow us to be a part of your celebration and host you and your most cherished ones

<i>Size/ Capacity</i>	<i>Al Dana Ballroom</i>	<i>Al Thana</i>	<i>Rehan 1</i>	<i>Rehan 2</i>	<i>Rehan 3</i>
<i>Area in Meters</i>	<i>18.2 x 14 x 3.4</i>	<i>7.9 x 7.9 x 4.45</i>	<i>7.9 x 5.8 x 3.38</i>	<i>7.8 x 5.7 x 3.35</i>	<i>7.9 x 5.28 x 3.48</i>
<i>Total SQM</i>	<i>254.8</i>	<i>62.41</i>	<i>45.82</i>	<i>44.46</i>	<i>41.72</i>
<i>Boardroom</i>	<i>33</i>	<i>21</i>	<i>12</i>	<i>10</i>	<i>6</i>
<i>U-Shape</i>	<i>25</i>	<i>16</i>	<i>10</i>	<i>7</i>	<i>5</i>
<i>Classroom</i>	<i>60</i>	<i>18</i>	<i>15</i>	<i>10</i>	<i>6</i>
<i>Cabaret</i>	<i>57</i>	<i>20</i>	<i>12</i>	<i>101</i>	<i>8</i>
<i>Banquet</i>	<i>80</i>	<i>25</i>	<i>14</i>	<i>10</i>	<i>8</i>
<i>Cocktail</i>	<i>100</i>	<i>30</i>	<i>22</i>	<i>20</i>	<i>10</i>
<i>Theatre</i>	<i>80</i>	<i>35</i>	<i>15</i>	<i>15</i>	<i>8</i>



A NOTE FROM EXECUTIVE SOUS CHEF Wieland Matzig

Greetings!

And thank you for your interest in our esteem establishment!

Our international team takes great pride in offering you a vast selection of international classics with a twist of our own personal touch.

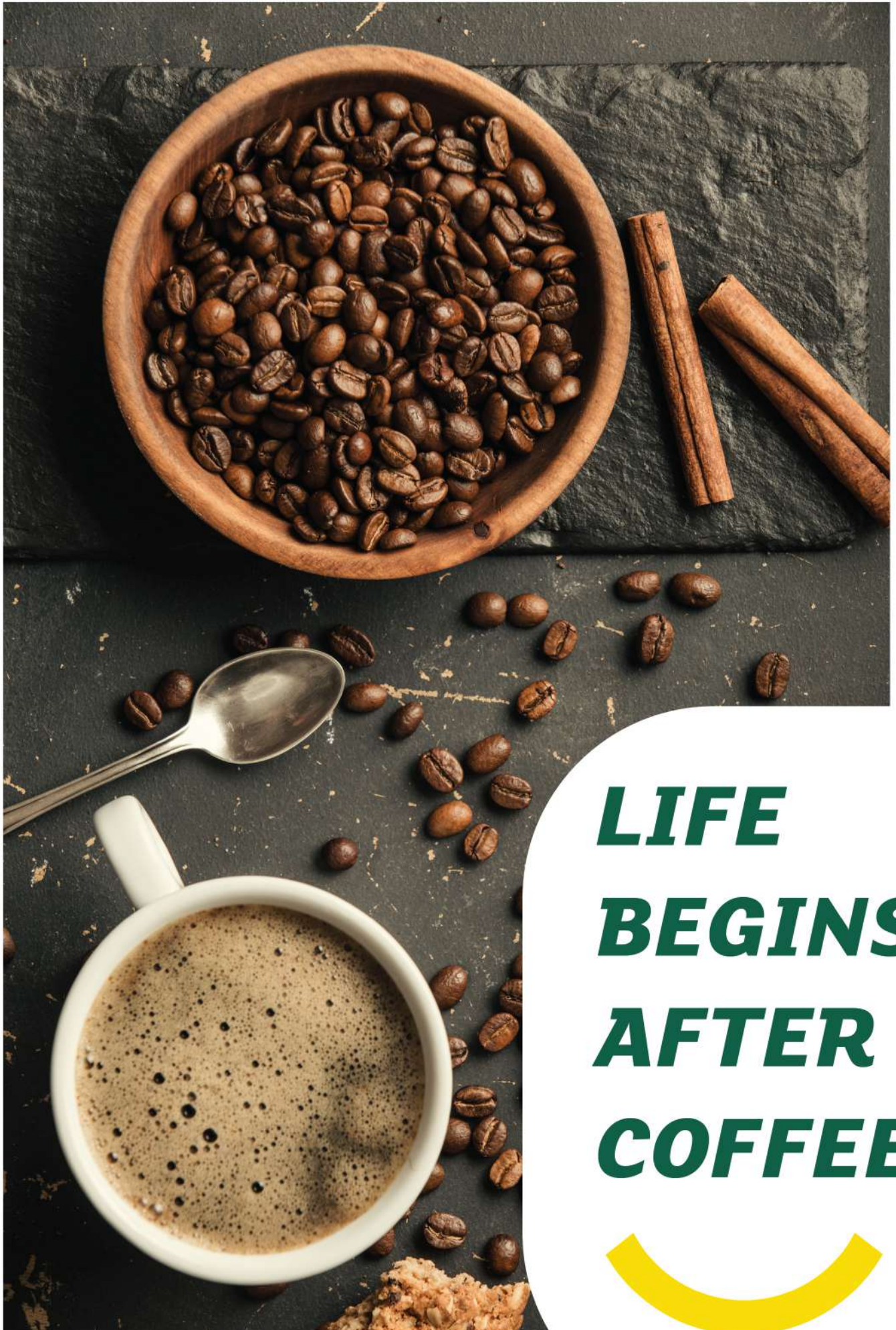
Our aim is to surprise with refined simplicity and elegance after our culinary motto 'The taste must be real; the dish must be unique.'

On the following pages, we have summarized our seasonal offers to make your stay with us a true culinary experience. My team and I are looking forward to assisting you and furthermore welcome you here at Holiday Inn Abu Dhabi.



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***LIFE
BEGINS
AFTER
COFFEE***



At Holiday Inn Abu Dhabi, you have the opportunity to tailor your own menu!

Select a minimum of 5 items per coffee break,
any additional will be chargeable per selected menu item



MORNING COFFEE BREAK

- | | |
|---|--|
| <input type="checkbox"/> Home-baked bakery basket | <input type="checkbox"/> Eclair |
| <input type="checkbox"/> Blueberry Danish | <input type="checkbox"/> Seasonal fresh cut fruit platters |
| <input type="checkbox"/> Pain Au Chocolate | |
| <input type="checkbox"/> Assorted cookies | • Chilled juices |
| <input type="checkbox"/> Chocolate glazed Profiterole | • Mineral water |
| <input type="checkbox"/> Mini Pretzels | • Freshly brewed coffee |
| <input type="checkbox"/> Red Velvet cupcakes | • Decaffeinated coffee |
| <input type="checkbox"/> Financier | • Selection of milk |
| | • Assorted tea selection & herbal infusions |

MID - MORNING COFFEE BREAK

- | | |
|--|--|
| <input type="checkbox"/> Assorted mini doughnuts | <input type="checkbox"/> Mini New York Cheesecake |
| <input type="checkbox"/> Selection of bagel sandwiches | <input type="checkbox"/> Eclair |
| <input type="checkbox"/> Toasted ciabatta with grilled chicken | <input type="checkbox"/> Seasonal fresh cut fruit platters |
| <input type="checkbox"/> Mini pizzas | • Chilled juices |
| <input type="checkbox"/> Banana muffins | • Mineral water |
| <input type="checkbox"/> Assorted macarons | • Freshly brewed coffee |
| <input type="checkbox"/> Tropicana Tartlets | • Decaffeinated coffee |
| <input type="checkbox"/> Blueberry Muffin | • Selection of milk |
| | • Assorted tea selection & |

EVENING COFFEE BREAK

- | | |
|--|--|
| <input type="checkbox"/> White chocolate – Matcha brownies | <input type="checkbox"/> Double chocolate cupcakes |
| <input type="checkbox"/> Signature buffalo wings | <input type="checkbox"/> Seasonal fresh cut fruit platters |
| <input type="checkbox"/> Mocha crème brûlée | |
| <input type="checkbox"/> Mini quiche Lorraine | • Chilled juices |
| <input type="checkbox"/> Fire roasted vegetable flat bread | • Mineral water |
| <input type="checkbox"/> Assorted macarons | • Freshly brewed coffee |
| <input type="checkbox"/> Chocolate glazed profiterole | • Decaffeinated coffee |
| <input type="checkbox"/> Mini pretzels | • Selection of milk |
| <input type="checkbox"/> Lemon meringue tartlets | • Assorted tea selection & herbal infusions |

Select a minimum of 5 items per coffee break
Any additional will be subject to additional fees



MORNING COFFEE BREAK

- ▣ Grilled Halloumi sandwich
- ▣ Freshly baked Manakish
- ▣ Saj with Zaatar
- ▣ Assorted Baklava
- ▣ Cheese Kunafa bites
- ▣ Basbousa
- ▣ Balah El Sham
- ▣ Beef Samosa
- ▣ Cheesy Rakakat cigars
- ▣ Assorted dates & dried fruits

- Chilled juices
- Mineral water
- Freshly brewed coffee & Arabic Coffee
- Decaffeinated coffee
- Selection of Milk
- Assorted tea selection & herbal infusions

MID-MORNING COFFEE BREAK

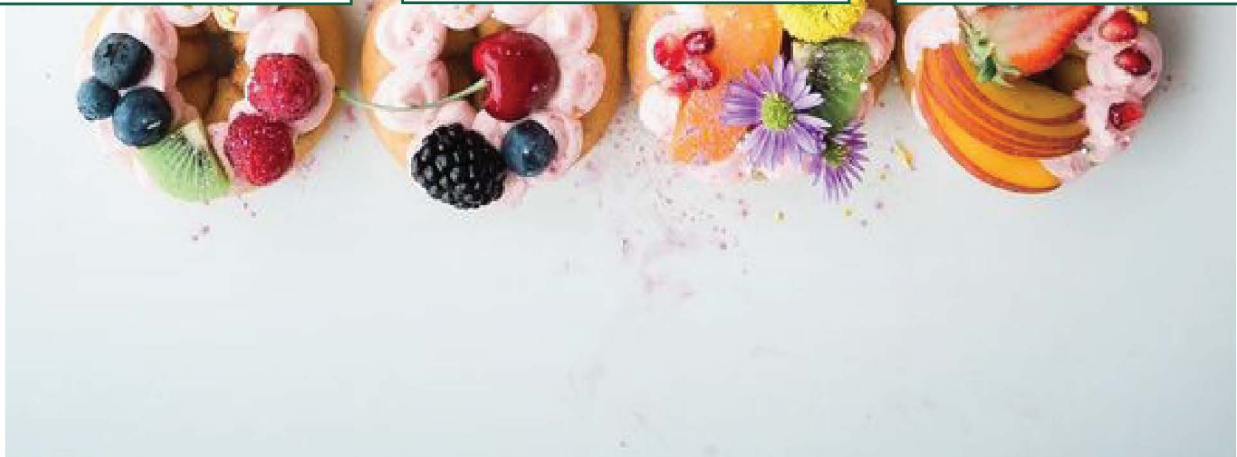
- ▣ Butter croissant with Labneh & Zataar
- ▣ Vegetable Samosa
- ▣ Cheesy rakakat cigars
- ▣ Spinach Fatayer
- ▣ Shish tawouk skewer
- ▣ Kofta kebab skewer
- ▣ Kibbeh with toasted pinenuts
- ▣ Sojouk in Pomegranate molasses
- ▣ Luqaimat with date syrup & Sesame
- ▣ Assorted nuts & dried fruits

- Chilled juices
- Mineral water
- Freshly brewed coffee & Arabic Coffee
- Decaffeinated coffee
- Selection of Milk
- Assorted tea selection & herbal infusions

EVENING COFFEE BREAK

- ▣ Chicken Musakhan wrap
- ▣ Meat sambousek
- ▣ Kibbeh with toasted pine nuts
- ▣ Mini shish kebab skewer with
- ▣ Tahini sauce
- ▣ Mini Arayes
- ▣ Sojouk in Pomegranate Molasses
- ▣ Potato Harra
- ▣ Luqaimat with date syrup & sesame
- ▣ Camel burger sliders
- ▣ Seasonal fresh cut fruit skewers

- Chilled juices
- Mineral water
- Freshly brewed coffee & Arabic Coffee
- Decaffeinated coffee
- Selection of milk
- Assorted tea selection & herbal infusions



Select a minimum of 5 items per coffee break,
Any additional will be subject to additional fees

MORNING COFFEE BREAK

- Passion fruit roll
- Chicken tikka wraps
- Vegetable Samosa
- Steamed BBQ buns
- Gulab Jamun
- Money bags (Thai)
- Vegetable springrolls
- Mango – Coconut shooter
- Tortan giniling bites
- Seasonal fresh cut fruit skewers
- Chilled juices
- Mineral water
- Freshly brewed coffee
- Decaffeinated Coffee
- Selection of Milk
- Assorted tea selection & Herbal infusions



- Assorted spring rolls
- Green apple – Lemongrass shooter
- Thai spiced lettuce wraps
- Teriyaki Chicken bites
- Mini Ras Malai
- Lumpia Shanghai
- Torta giniling bites
- Tempura Vegetables
- Beef Satay
- Assorted fresh fruits
- Chilled juices
- Mineral water
- Freshly brewed coffee
- Decaffeinated coffee
- Selection of Milk
- Assorted tea selection & herbal infusions

MID-MORNING COFFEE BREAK



EVENING COFFEE BREAK

- Steamed & fried dim sums
- Vegetable Pakoda
- Tandori Chicken skewer
- Crispy Banana turon
- Money Bags
- Momo
- Green apple – Lemongrass shooter
- Tempura vegetables
- Chicken Satay
- Seasonal fresh cut fruit skewers
- Chilled juices
- Mineral water
- Freshly brewed coffee
- Decaffeinated coffee
- Selection of Milk
- Assorted tea selection & herbal infusions

**LET'S
DO
LUNCH**





LUNCH MENU #1

Salad Bar

Wide Selection of Fresh Lettuce
Varieties of Dressings & Condiments
Vegetable Crudities

Baker's Display

Selection of whole meal loaves, Sour Dough, Baguette,
Bread Rolls & Arabic bread

Salads & Appetizers

Pineapple – Cucumber salad with toasted peanuts
Greek salad with silky Feta & Oregano
Green peas and basil salad with smoked Turkey breast
Chinese rice noodle salad with wok fried mushrooms
Lemon & Coriander spiced cous cous with herbal chicken
Hummus with extra virgin olive oil
Marinated olives

Soup

Hungarian Gulash Soup

Main Courses

Grilled Nile Perch, homemade Dukkah crust & lemon butter sauce
Roasted lamb leg a la Provinciale
Cajun spiced chicken thighs with seasonal mushroom sauce
Beef Bourguignon with colorful root vegetables
Arabic mixed grill
Seasonal roasted vegetables
Potato Gratin

Desserts

Um Ali
Apple crumble pie
Red Velvet cake
Double chocolate mousse
Black Forest gateau
Seasonal Fresh cut fruit platters



LUNCH MENU #2

Salad Bar

*Wide Selection of Fresh Lettuce
Varieties of Dressings & Condiments
Vegetable Crudities*

Baker's Display

*Selection of whole meal loaves, Sour Dough, Baguette, Bread
Rolls & Arabic bread*

Salads & Appetizers

*Fattoush Salad with crispy Arabic bread, Pomegranate &
Molasses
Rice stuffed vine leaves
Curried cous cous with Dragon fruit
Ajo Blanco
Tomato mozzarella salad with fresh basil
Grilled asparagus with parmesan, frosted almonds and
balsamic reduction*

Soup

*Arabic lentil soup with Ras el Hanout & extra virgin olive oil
complimented with crispy croutons & lemon wedges*

Main Courses

*Baked dory bordelaise in fragrant dill – Leek sauce
Lamb Kabsa with toasted nuts and crispy onions
Butter Chicken Masala
Spinach & Chickpea lasagna
Mutton tagine with green olives, baby potatoes & pistachio
Steamed basmati rice
Herbal roasted potato*

Desserts

*Gajar ka halawa
Jalebi
Assorted baklava
Kheer
Mahalabia
Seasonal fresh cut fruit platters*



LUNCH MENU #3

Salad Bar

Wide Selection of Fresh Lettuce
Varieties of Dressings & Condiments
Vegetable Crudities

Soup

Fire roasted Pumpkin velouté with
whipped cream & chives

Baker's Display

Selection of whole meal loaves, Sour Dough,
Baguette, Bread Rolls & Arabic bread

Salads & Appetizers

Real German potato salad
Oven roasted Chicken salad with Chimich-
uri sauce
Thai Beef salad with Sesame
Classic Caesar salad
Pasta Salad with Black Olive sugo
Anti pasti

Main Courses

Braised beef ribs with roasted parsnips
Assorted seafood Brodetto with cherry
tomato
Braised lamb leg with minted cabbage
and jus
Honey – mustard glazed chicken breast
with salsa verde
Mixed bean cassoulet
Zafrani Pulao

Desserts

Crème Brulée
Double chocolate cake
Strawberry mousse cake
Mahalabia
Seasonal fresh cut fruit platters

Making guests **SMILE**

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