



INTERCONTINENTAL.
MUSCAT

INCREDIBLE OCCASIONS

PERSONALIZE EVENT PROPOSAL



INCREDIBLE OCCASIONS, UNFORGETTABLE MOMENTS

Experience unparalleled excellence at your upcoming meetings, events, gatherings, and celebrations as InterContinental Muscat sets the stage for unforgettable moments.

Our refined venues, distinguished restaurants, and luxurious suites present a diverse selection of settings carefully designed to accommodate a range of event and celebration requirements. Radiating elegance and adaptability, each occasion promises to be exceptionally special and unforgettable with the touch of our experienced team



YOU NAME IT!



PRIVATE DINNERS

SPECIAL SOIRÉES

Experiencing culinary craftsmanship in private dinners of sophistication and elegance.



HIGH-LEVEL MEETINGS

SUMMIT SYNCHRONY

Shaping future success with precision at high-level, impactful meetings.

WEEKEND MEETUPS

WEEKEND BLISS

Tailored for relaxation, connection, and joy, creating havens of leisure.

DREAMY SOIREEES..



INTIMATE WEDDING

ETERNAL UNIONS

Weaving everlasting memories of love in an intimate, enchanting ambiance.

COUPLES CELEBRATION

HARMONY UNLEASHED

Couples luxuriate in love and partnership in a setting of opulence.



FAMILY EVENTS

HEARTFELT GATHERINGS

Strengthening bonds through love and unity in heartwarming family events.

WE PARTY CHIC!



MEN'S NIGHT & LADIES NIGHT

BESPOKE BONDING

Creating camaraderie, elegance, and memorable experiences in gender-specific gatherings.



PARTIES

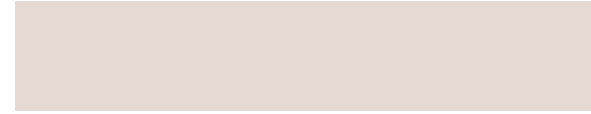
CELEBRATE LIFE

Infused with energy, laughter, and pure moments of celebration for all.

BIRTHDAYS AND ANNIVERSARIES

MILESTONE MOMENTS

Indulging in joyous celebrations that revive memories of special milestones.



SAVOR, CELEBRATE, REMEMBER FOREVER

Indulge in incredible menus, perfectly paired beverages, and unforgettable service. Guaranteeing your event's success with our professional, personalized touch. Trust our event specialists to create an occasion to remember



DINING EXPERIENCES



BREAKFAST



A LA CARTE MENU



AFTERNOON TEA



BRUNCHE



CANAPÉS



MIXOLOGISTS



LIVE COOKING



BUFFET

EVENT EXCELLENCE GUARANTEED WITH US

With a range of services like special requests and costume options, we ensure an extraordinary and unforgettable experience that promises delight and makes every moment memorable for all involved.



MORE WISHES

ARRIVE IN LUXURY

ELEVATE YOUR ARRIVAL

Indulge in luxury with our welcoming drink, our professional team of hosts, live band performance, and more for a spectacular entrance to your event as requested.

VIP CAR PARKING

SEAMLESS ACCESS

Elevate your arrival experience with VIP car parking services that cater to your convenience and distinction.

PRIVATE MUSIC MASTERY

SERENADING SENSATIONS

Whether it's violinists, guitarists, live bands, or DJs, indulge in melodic magic with our array of private music options.

CHEF'S CULINARY CRAFT

GASTRONOMIC ARTISTRY

Collaborate closely with our chef, from designing menus to food presentation, for a tailored culinary journey that elevates your dining experience.

ELITE SERVICE STAFF

EXQUISITE HOSPITALITY

Our private waiters, along with a dedicated bar and skilled bartender, ensure impeccable service and expertly crafted drinks to elevate your event to new heights.

AESTHETIC ELEGANCE

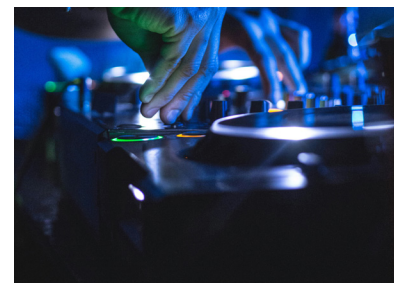
TABLESCAPES OF SPLENDOR

We offer table decorations that include flowers, balloons, and exclusive intricate details.

THEMED EXTRAVAGANZA

THEMED SPECTACULAR

We offer themed parties that transport guests to another world with a cohesive branded theme.



EXCLUSIVE VENUES, ENDLESS POSSIBILITIES

At InterContinental Muscat, a plethora of venue options awaits you. From the intimate Trader Vic's Private Room exuding Polynesian charm to the exclusive Al Majlis tailored for private celebrations, every space is designed to cater to your specific needs. Whether you prefer a romantic Garden Celebration setting or a luxurious Royal Suite with ocean views, each venue promises a unique experience. The Pool Area offers a vibrant ambiance for modern pool parties, while the Musandam table is specially decorated for romantic events.



TRADER VIC'S PRIVATE ROOM

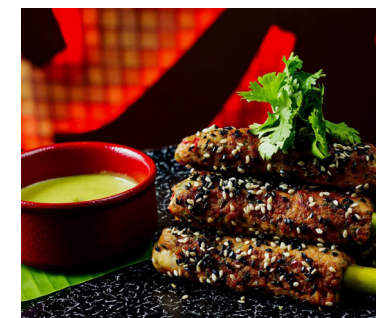
CAPACITY

6-12 guests

Step into a world of Hawaiian and Polynesian charm by hosting your special gathering in Trader Vic's Private Room.

Experience long tables set up for an exclusive event, complete with the authentic ambiance of garland accents and island-inspired food, drinks, and service amenities.

- Welcoming and garland
- Customize card Menu
- Private chef
- Private Mixology
- Live cooking stations
- Music/DJ/band
- Accommodation for other special requests



TRADER VIC'S PRIVATE ROOM

MENU

SPECIAL SET

35 OMR NET PERSON

LIVE CANAPÉ

Chef's live on table- Hawaiian Tuna Poke

Raw cube Yellowfin Tuna, soy chili dressing, avocado, crispy taro chips

STARTER

Wagyu Beef Cho cho on flaming hibachi

Rare beef skewers, soy-ginger glaze, finished at the table

Chef's Live -Trader Vic's signature salad

Shrimps, palm heart, mushrooms, Vic's signature javanese dressing

SOUP

T.V Prawns Pumpkin Soup

With Coconut shavings and parsley

REFRESHING INTERLUDE

Passion fruit Sorbet

Mint

MAIN COURSE

Live carved on table-wood fired Us Beef Chateaubriand

USDA prime beef served with mashed potato and mixed sauté vegetables

Mushroom cream sauce

San Francisco Prawns

Braised in white wine cream, shallots, cheese steamed jasmine rice and sautéed spinach

Roasted Peri peri Chicken

Sauteed Macademia beans, vegetable fried rice, served with homemade piri piri sauce

DESSERT

House made Crepe Suzette

Flambeed live on table

Steeped crepes with caramelized sugar and orange juice –flambeed with alcohol

AL MAJLIS

CAPACITY

20-30 guests

An exclusive space crafted for guests seeking privacy to dine, drink, and revel in special occasions with their group in style, ideal for memorable gatherings for social meetings, friends, and ladies' nights.

- Welcoming and sociable arrival
- Personalized menu cards ,Canapé or buffet
- Private mixology services
- Entertainment arrangements
- Music/DJ/band services
- Accommodation for other special requests



AL MAJLIS

MENU

FINGER FOOD

30 OMR NET PERSON

COLD PASS AROUND

Tomato bruschetta with basil Jelly and micro herbs

Prawn cocktail and smoked salmon profiterole with pickled Omani cucumber and baby tomatoes

Chicken moussakhan mini vol au vent

Melon and basterma skewers with pistachio labneh crunch

Mushroom and truffle crostini with roasted garlic and almond Chantilly cream

HOT PASS AROUND

Warm salt baked Baby potatoes filled with lamb Kheema and glazed with English cheddar

Bubble and squeak cakes

Locally sourced Omani vegetable bhajis with a sour mint chutney

French cheese quiche topped with a sweet and sour date compote

FINGER FOOD

Traditional lamb mishkak skewers- tamarind bbq sauce

Hammour fish and chips, batata harra and omani style tartare sauce made with strained yoghurt, salted cucumber, capers and Arabic parsley

Lobster tempura burger- Scottish coleslaw, Rocca salad, tabbouleh salsa, crispy fried coriander in a black sesame bun

Traditional style beef sirloin shawarma, wrapped with roast vegetable tahini sauce

DESSERT

Omani lemon and lime Meringue tarts

Macaron with chili chocolate ganache

Macaron with Jebal Akhtar pomegranate fondant

Mini choux filled with halwa and cashew

Fruit tartlet scented with cardamom glaze

Mini British trifles with rosewater jelly, Arabic coffee custard and topped with Omani whipped cream scented with smoked louban

Compressed fruit skewers

THEMED MEETING

MENU

COFFEE BREAKS

OMR 3.5

Our coffee breaks are served with our signature dark roast coffee, decaffeinated coffee, teas, milk and hot chocolate.

Based on price per guest.

CONTINENTAL

OMR 5.5 Per person

Selection of mini freshly baked multi-colour and plain croissants

Vanilla Danish and blueberry muffins

Seasonal diced fruits minestrone in glasses

Individual cold cuts with homemade piccalilli

Individual cheese platter, cracker, chutney

Selection of individual fruit yoghurts

Chilled juices served in lightbulbs

MARKET

OMR 8 Per person

Assorted seasonal organic whole fruits

Crispy vegetable stick with a red pepper hummus dip, Roasted mushroom and garlic dip

Marinated black and green olives

Crispy Syrian style falafel tortillas

Marinated feta cheese and crispy crostini's

Vanilla Mille feuille with toffee apples

Berry shooter and double cinnamon cream

Freshly pressed organic juices

HERB GARDEN

OMR 9 Per person

Steamed shrimp with parsley and bulgur in a lettuce cup

Soft herb gazpacho, brunoise of carrots, peppers and smoked chicken

Vietnamese rice paper rolls with crab, vegetables and coriander dippings sauce

Rosemary and lamb lollipops with piperade of vegetables

Poached fish in lemon grass broth with Hainanese rice and chili

Thyme roasted pineapple and honey

Mint chocolates with chili and salt

Infused herb flavored waters

GARDEN CELEBRATION

CAPACITY

2-3 guests

Your private oasis for romantic dinners and exclusive celebrations in the serene garden setting of our hotel premises.

- Welcoming.
- Personalized menu cards or Canapés
- Private mixology services
- Entertainment arrangements
- Music/DJ/band services
- Accommodation for other special requests



GARDEN CELEBRATION

MENU

BBQ

35 OMR NET PERSON

Potato Salad with Mustard, Gherkins and Parsley
Coleslaw
Pasta Salad Primavera with Aioli Dressing
Rice Salad with Calamari, Baby Shrimps and Mussels
Organic Omani Tomatoes, Virgin Olive Oil and Basil Leaves
Green Beans, Smoked Duck Breast on Hazelnut Dressing
White Beans, Tomatoes, Parsley, Capsicum, Olive Oil
Tabouleh – Fattoush- hummous
Mixed Leaves

CONDIMENTS

Roasted Mushroom, Mozzarella with Pesto, Grilled Peppers, Olive Oil, Boiled Eggs,
Confit of Onions, Roasted Garlic, Lemon Oil, Balsamic Vinegar, Virgin Olive Oil, French
Dressing and Italian Dressing

CHEESE DISPLAY

International Cheese Display of Hard and Soft Cheeses
Assorted Freshly baked Bread Sour Dough and Crackers
Assorted Nuts and Grapes

MAIN COURSES

Beef Sirloin Steaks cooked in the smoker oven
Free Range Baby Chicken Marinated with Lemon and Thyme (rostitierrie)
Shrimps marinated with Garlic, Basil, and Olive Oil
Lamb Kebabs/Kofta
Open-wood fired salmon fillet
Sautéed Potatoes and Mushrooms on skewer
Seasonal Vegetable Skewers

ROASTED CORN ON THE COB

Asian Stir Fried Vegetable Rice
Pasta with Arugula, Snow Peas, Mushrooms, Lemon Oil
Lemon Butter Sauce, Mushroom sauce, condiments and pickles

DESSERTS

Selection of Shot Glass
Pancotta, Black Forest, Mango Rice Pudding, Pear Crumbles
Mango Cheese Cake
Pina Colada Cake
Mocha Mousse Cake
Apple Tart
Gateaux Saint Honore
Mixed Fruit Tart
Selection of Sliced Fruits

ROYAL SUITE

CAPACITY

2-12 guests

Celebrate sweet moments in our Royal Suite with breathtaking ocean views.

This private space offers versatile seating options, from elegant dining tables to comfortable lounge-style settings, all set in a stylishly luxurious ambiance.

- Welcoming and special arrival..
- Personalized menu cards ,Canapé or buffet
- Private chef
- Private Mixology
- Music/DJ/band
- Accommodation for other special requests



ROYAL SUITE

MENU

5 COURSE SET MENU

50 OMR NET PERSON

BURRATA

Burrata cheese, salt baked beetroot, pesto cherry tomatoes, balsamic truffle caviar,
Eggplant and Focaccia crisp
Sautéed shrimp and Linguine pasta with rustic white pesto
Walnuts, broccoli, ricotta, parmesan, garlic oil and fresh lemon

INTERMEDIATE

Strawberry and Lemon sherbet with frozen tonic water and fresh mint glaze
Duo of beef
Simply roasted USDA tenderloin with beef cheek spring roll,
Served with polenta frita, charred pickled red capsicums and rich truffle jus

CAFE GUANAJA

70% chocolate Mousse, coffee crème brulee, cassis coulis



INTERCONTINENTAL[®]
MUSCAT

We warmly invite you to discuss your upcoming event and celebration requirements at InterContinental Muscat Hotel. Our elegant facilities await your exploration, and we are excited to extend our hospitality to you and your esteemed guests soon. Please do not hesitate to contact us - we eagerly anticipate hearing from you.

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