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Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy.

Breakfast





Continental breakfast

Seasonal fresh fruit dices

Display of fruit

Fruit compotes

Selection of cereals with dried fruits and nuts

Full cream or skimmed milk

Selection of full fat and low fat yogurts

Selection of cold cuts

Array of international and oriental cheese

FROM THE BAKERY

Home baked croissants, danish pastries

Brioche, muffins, soft and hard rolls

Butter or margarine

Assorted jams, marmalade and honey

BEVERAGES

Choice of freshly squeezed and fresh juices

Freshly brewed selection of tea,
coffee and infusions

Oriental breakfast

ARABIC CORNER

Foul madammes with the condiments

Kibbeh, sambousek

Labneh, cucumber and tomatoes

Olive oil and zaatar – olives

Arabic pickles

White and brown pita bread with butter and honey

HOT BUFFET

Scrambled eggs

Boiled eggs

Omelette

Sausages and bacon

Hash brown potatoes

Grilled tomatoes

Sautéed mushrooms

French toast and pancakes

BEVERAGES

Choice of freshly squeezed and fresh juices

Freshly brewed selection of tea, coffee and infusions





Buffet additions upon request

COLD BUFFET

Display of Arabic and international cheese

Cold cuts

Fresh fruits:

Fruits and fresh fruit salad

Jams:

Orange marmalade, strawberry and apricot jams, honey

Cereals:

Corn flakes | Rice Krispies | Frosties | All Bran | Bircher muesli

Yogurt:

Plain and fruits, full fat and low fat yogurt

Full fat and low fat milk

BREAD AND PASTRIES

Muffins, plain and assorted

Danish, apple, strawberry, cinnamon rolls

Croissants:

Plain, chocolate and almond

Bread rolls

Brown and whole wheat bread

Banana bread, English fruit cake

Coffee breaks



Diplomatic menu

Selection of croissants
Selection of danish pastries
Chocolate chip muffins
Berry muffins
Home-made cookies
Display of seasonal fruits basket
Bottled water, selection
of fresh juices and soft drinks
Selection of premium tea,
freshly brewed coffee and infusions

Luxury menu

Cajun shrimp tortilla rolls
Turkey and Emmental cheese in brown bread
Tuna and corn fingers
Tomato and mozzarella sandwich | V
Curried chicken sandwich
Walnut brownie
Blueberry tart
Vanilla cupcakes
English pound cake
Selection of oriental sweets
Homemade cookies
Display of seasonal fruits basket
Bottled water, selection
of fresh juices and soft drinks
Selection of premium tea,
freshly brewed coffee and infusions

VIP menu

Shrimp and pepper wraps
Smoked salmon tartine
Hawaiian chicken pita roll
Cream cheese and nuts sandwich | V
Tuna mousse in miniature buns
and pepper sandwich
Fried meat kibbeh
Vegetable spring rolls with
Thai dipping sauce | V
Wild berry muffins
Dried fruit cake
Double chocolate fudge cake
Strawberry tartlets
Selection of oriental sweets
Homemade cookies
Display of seasonal fruits basket
Bottled water, selection of
fresh juices and soft drinks
Selection of premium tea,
freshly brewed coffee and infusions

Orjowan menu

SOUP

Harrira soup
Chicken noodle soup

SALADS AND COLD APPETIZERS

Marinated salmon with green peppercorns
Display of classic cold cuts and charcuterie
Hummus, mutable, labneh with mint and walnuts
Tabouleh, fattoush, olives and mixed pickles –
mousakah with chick pea salad
Beetroot and feta salad with spring onions –
Greek salad with olives and oregano | V
Creamy potato salad with french mustard –
cucumber yogurt and dill salad | V

VEGETABLE CRUDITÉS

Carrots, cucumber and celery with dips

FRESH FROM THE GARDEN | V

Lettuce, tomato, cucumber, onion, bell pepper,
carrots and raisins | V

Salad dressings, Italian vinaigrette, Caesar,
Thousand Island, French | V

Freshly baked international and Arabic bread –
butter and margarine

HOT MEZZEH

Cheese sambousek, vegetable spring rolls | V

MAIN COURSE

Traditional mixed grill – Shish Taouk, Shish kebab and kofta
Grilled chicken supreme with sautéed artichoke and herb sauce
Hammour with Harra sauce – lamb biryani
Pasta with spicy tomato and olive sauce | V
Steamed basmati rice, roasted herb potatoes –
steamed seasonal vegetables | V

DESSERT

Display of fresh tropical whole fruits | V
Fruit salad, assorted French pastries | V
Mini choux filled with cream, chocolate sauce | V
Chocolate mousse, blueberry cheesecake | V
Crème brûlée
Fruit trifle | V
Assorted baklawa – umm ali

BEVERAGES

Mineral water, selection of fresh
juices and soft drinks

Baylasan menu

SOUP

Sweetcorn and egg drop soup
Seafood cream soup

SALADS AND COLD APPETIZERS

Homemade dill gravlax
Smoked salmon platter with capers and horseradish cream
Display of classic cold cuts and charcuterie
Hummus, mutabbal, labneh with mint and walnuts
Tabbouleh, fattoush, olives and mixed pickles
Tomato and mozzarella with basil pesto | V
Mushroom and corn salad, traditional coleslaw with raisins | V
Shrimp and melon salad, pasta salad with seafood
Grilled zucchini, carrot, eggplant and bell peppers with balsamic dressing

VEGETABLE CRUDITÉS

Carrots, cucumber and celery with dips

FRESH FROM THE GARDEN | V

Lettuce, tomato, cucumber, onion, bell pepper, carrots and raisins
Salad dressings, Italian vinaigrette, Caesar,
Thousand Island, French | V

Freshly baked international and Arabic bread –
butter and margarine | V

HOT MEZZEH

Kibbeh, cheese sambousek, vegetable spring rolls

MAIN COURSE

Sautéed shrimps à la Provençale
Arabic mixed grill – Shish Taouk, Shish kebab and kofta
Baked fish fillet with mustard and parsley
Grilled chicken breast with BBQ sauce
Carved roast sirloin of beef, Diane sauce
Lamb and okra saloona
Chicken biryani
Penne with chunky tomato and cheese sauce | V
Steamed basmati rice | V
Garlic and rosemary roasted potatoes | V
Steamed seasonal vegetables | V

DESSERT

Display of fresh tropical fruits | V
Sliced seasonal fruits, fruit salad | V
Assorted French pastries and tarts | V
Crème caramel, chocolate truffle cake | V
Muhalabiya, date and walnut cake | V
Fresh fruit cake, blueberry cheesecake | V
Strawberry mousse | V
Pistachio maamoul, knefeh, umm ali

BEVERAGES

Mineral water, selection of fresh
juices and soft drinks

Jasmine menu

SOUP

Harrira soup
Chicken noodle soup

SALADS AND COLD APPETIZERS

Marinated salmon with green peppercorns
Display of classic cold cuts
Hummus, mutabbal, labneh with mint and walnuts
Tabouleh, fattoush, olives and mixed pickles
Mousakah with chickpea salad | V
Beetroot and feta salad with spring onions | V
Greek salad with olives and oregano
Creamy potato salad with French mustard | V
Cucumber yogurt and dill salad | V

VEGETABLE CRUDITÉS

Carrots, cucumber and celery with dips

FRESH FROM THE GARDEN | V

Lettuce, tomato, cucumber, onion, bell pepper,
carrots and raisins
Salad dressings, Italian vinaigrette, Caesar,
Thousand Island, French | V

Freshly baked international and Arabic bread –
butter and margarine | V

HOT MEZZEH

Cheese sambousek, vegetable spring rolls | V

MAIN COURSE

Traditional mixed grill – Shish Taouk, Shish kebab and kofta
Grilled chicken supreme with sautéed artichoke and herb sauce
Hammour with harra sauce
Lamb biryani
Pasta with spicy tomato and olive sauce | V
Steamed basmati rice, roasted herb potatoes | V
Steamed seasonal vegetables | V

DESSERTS

Display of fresh tropical fruits | V
Fruit salad, assorted French pastries | V
Mini choux filled with cream and chocolate sauce
Chocolate mousse, blueberry cheesecake | V
Crème brûlée
Fruit trifle | V
Assorted baklawa and umm ali

BEVERAGES

Mineral water, selection of fresh
juices and soft drinks

Canapé and live cooking



Canapé

COLD SAVOURIES

Scallops and salmon ceviche
Shrimps and melon
Spanish gazpacho shooter
Dill cured salmon gravlax on toast
Crab rillettes on blinis, salmon caviar
Smoked salmon with horseradish cream and capers
"Ajo Blanco" – almond and garlic chilled shooter
Vegetable crudités and grissini with dips and sauces | V
Tomato and mozzarella skewers | V
Chilled watermelon and feta lollypops
Foie gras on toast
Fresh Vietnamese shrimp and crab spring rolls
Morel and truffle crème brûlée
Baby potato filled with fromage blanc, chives and caviar

HOT SAVOURIES

Baked potato filled with crêpes porcini mushrooms | V
BBQ chicken skewers with pineapple
Beef satay with peanut sauce
Kibbeh with tzatziki
Vegetable spring rolls with sweet cihlli sauce | V
Mini manakeesh with zaatar and cheese
Cheese rakakat with yogurt and mint sauce
Mini spinach fatayer | V
Mini meat sfiha
Quiche Lorraine
Mozzarella stuffed jalapeño | V
Cheese sambousek
Mini pizza
Teriyaki marinated shrimps skewers



Canapé

French macaroons
Red velvet cupcake
Tahitien vanilla crème brûlée
Fruit tartlets
Mini opera
Chocolate mousse shooter
Coconut panna cotta
Éclair café
Chocolate profiteroles
Caroline pistachio
Brownie
Cheesecake
Sacher torte
Fresh fruit skewers

Choose from

5 savouries hot or cold
and 3 sweets,

8 savouries hot or cold
and 4 sweets,

10 savouries hot or cold
and 6 Sweets,

Package includes:

Coffee, tea, infusions, bottled water, soft drinks and assorted fruit juices

Live cooking

MENU ADD-ONS CARVING STATIONS - SERVES UP TO 50 GUESTS

Roasted prime rib

Jackson potato, steamed broccoli,
thyme jus, finest French mustard

Roasted stuffed leg of lamb with olive and pine nuts

Rosemary potato wedges,
grilled tomatoes and BBQ sauce

Steamed whole salmon with dill and fennel

Parsley baby potatoes,
lemon butter sauce

Baked whole hamour with dill and lime

Roasted purple potatoes,
fennel and dill sauce

PASTA STATION - SERVES UP TO 50 GUESTS

Choice of penne, spaghetti and fettuccini,
with beef ragu bolognese, mushroom and cheese
cream sauce, chunky tomato basil sauce | V

SHAWARMA STATION - SERVES UP TO 100 GUESTS

Chicken shawarma, with garlic sauce,
Arabic bread and traditional condiments

SUSHI AND SASHIMI STATION - SERVES UP TO 50 GUESTS

Sushi, sashimi, nigiri and maki rolls, with
gari ginger pickles, wasabi and soy sauce

SALMON STATION - SERVES UP TO 50 GUESTS

Norwegian smoked salmon, salmon gravlax, salmon
ceviche with dill and citrus marinade, salmon rilletes with
shallots, capers and chives, accompanied with toast,
lemon wedges, horseradish cream

Live cooking

ANARDANA STATION - SERVES UP TO 50 GUESTS

Butter chicken, mutton rogan josh,
dal makhani, kashmiri pulao, assorted breads

TRADITIONAL SAUDI FOOD STATION - SERVES UP TO 50 GUESTS

Harees, jareesh, margook,
kubeba hail, mattaziz

OUZI STATION - SERVES UP TO 50 GUESTS

Typical Saudi style whole "Naieme" lamb Ouzi,
with your choice of oriental rice,
saffron rice or bukhari rice

EUROPEAN CHEESE STATION - SERVES UP TO 75 GUESTS

Finest selection of cheese from across Europe,
with nuts, crackers and grapes, assorted
French breads and rolls

ICE CREAM STATION - SERVES UP TO 50 GUESTS

Selection of finest ice creams and sorbets
(any five flavours)

CHOCOLATE FOUNTAIN - SERVES UP TO 100 GUESTS

Choice of Swiss white or dark chocolate fountain,
with fresh fruit skewers, fruit cake, cookies,
brownies and marshmallows

TIER FRUIT STANDS - SERVES UP TO 50 GUESTS

Display of tropical whole fruits of the season with fruit coulis

ORIENTAL BREAKFAST STATION - SERVES UP TO 50 GUESTS

Selection of Arabic cheese

Feta cheese, shellal cheese, labneh with mint and olive oil

Selection of international cheese

Selection of finest European cheese with grapes and walnuts,
white and brown pita bread, bread rolls, green and
black olives and mixed pickles

Foul Madammes

With the traditional condiments, assorted jams, preserves
and marmalade with butter and honey, fresh juices



Meeting rooms capacities



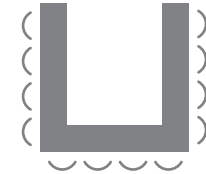
ROUND TABLE

Used for dining and group or team discussions.



CLASSROOM

Good for training events or meetings where delegates will be taking notes.



U-SHAPE

Appropriate for discussions between delegates.



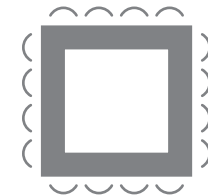
THEATRE

Appropriate for a short lecture with a presentation for larger groups.



BOARDROOM

Suited for smaller groups where all participants are involved in discussion.



HOLLOW SQUARE

Suited for groups where all participants are involved in discussion.

MAXIMUM CAPACITIES

To calculate the maximum capacities, shown on the right in number of people, the following was taken into consideration:

Basic audio-visual setup, i.e., overhead projector and screen, for meeting functions.

Plated service, not including space for buffets, stage or dance floor for catering functions.

Enough space for access, aisles and in between chairs or tables.

Using round tables of 1.8 meters diameter with 6-8 people per table, and front projection.



Hotel	Dimensions L x W x H (m)	Floor space (m ²)	Round table (BQT Chair)	Classroom (BQT Chair)	U-shape (BQT Chair)	Theatre (BQT Chair)	Boardroom (BQT Chair)	Hollow square (BQT Chair)	
Ground floor									
	Al Riyadh	48 x 24 x 4.9	1152	546	660	156	1225	144	180
1	Al Riyadh A	16 x 24 x 4.9	384	140	198	63	350	84	90
2	Al Riyadh B	16 x 24 x 4.9	384	140	198	63	350	84	90
3	Al Riyadh C	16 x 24 x 4.9	384	140	198	63	350	84	90
North tower									
4	Qassim	12.2 x 7.7 x 2.3	93.94	42	36	30	80	30	36
5	Abha	17 x 7.7 x 2.3	130.9	56	72	42	120	42	40
6	Jeddah	16.5 x 7.8 x 2.3	128.7	49	63	36	90	36	36
7	Hail	16.8 x 7.7 x 2.3	129.36	56	72	42	120	42	40
8	Makkah	7.8 x 7.9 x 2.3	61.62	21	24	18	40	18	24
9	Aseer	7.8 x 7.7 x 2.3	60.06	21	24	18	40	18	24
10	Madinah	7.8 x 8 x 2.3	62.4	21	24	18	40	18	24
11	Boardroom	8 x 7.6 x 2.3	60.8	21	24	14	40	18	24
12	Al Baha	7.5 x 7.7 x 2.3	57.75	21	24	18	40	18	24
13	Dammam	7.5 x 7.7 x 2.3	57.75	21	24	18	40	18	24
South tower									
14	Taif1	12 x 7.8 x 2.8	93.6	60	36	30	80	30	36
15	Taif 2	12 x 5.4 x 2.8	64.8	21	24	18	40	18	24
16	Tabuk	7.5 x 5 x 2.8	37.5	20	18	22	30	28	28
17	Buraidah	8.2 x 7.5 x 2.3	61.5	21	24	18	40	18	24
18	Najran	7 x 4.3 x 2.3	30.1	10	12	15	20	12	12
19	Jazan	9.8 x 6.1 x 2.3	59.78	21	24	18	40	18	24

Restaurants





ACACIA ITALIAN RISTORANTE

Dine in an elegant and refined décor matching a simple Napolitan-influenced cuisine. Combining the best ingredients to bring, with a genuine know-how from our culinary team, a taste of Italy in your plate.

ANARDANA INDIAN RESTAURANT

Anardana is one of the many exotic spices used in the diverse repertoire of Indian cuisine. Made of dried pomegranate seeds, this spice has a mild fruity, sweet and sour flavour. We have named our Indian restaurant after this fragrant ingredient that is used with skilled flair by our chefs in a variety of authentic dishes.

NAYA LEBANESE RESTAURANT

Prepare for an appetizing journey enriched with tasteful discoveries, fresh ingredients, authentic middle eastern creations and genuine Lebanese fare at Naya, our Lebanese restaurant.

HORIZON RESTAURANT

From the moment the sun rises to the hour it sets on that line that divides land from sky, Horizon provides great food for our guests. Indulge in a plate with international cuisine while relaxing in the contemporary ambiance of Horizon. Watch as a sumptuous culinary experience unfolds, with live cooking stations, freshly-baked treats and delicious desserts. Our casual all-day dining restaurant also offers different theme nights.

ROTUNDA LOBBY LOUNGE

Surround yourself with harmony and soothing surroundings in Rotunda, our lobby lounge. Alongside an incredible continental breakfast and varied selection of light meals and afternoon tea, we also serve signature coffee, tea and refreshing beverages. Whether savouring a warm crisp pastry, freshly-baked cake or a scoop of ice cream, Rotunda is a place to take a well-deserved break.

CABANA

Don't miss the opportunity to enjoy the warm sunlight or the cool weather while staring at the stars. Cabana welcomes you to the pool area and offers a snack tapas menu and a selection of fresh cocktails and juices.