



THE PENINSULA

RESTAURANT AND GARDENS

- WEDDING BUFFET MENU -

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FOR YOUR SPECIAL DAY !

OUR OFFER INCLUDES THE BELOW SERVICES:

VENUE

WELCOME DRINK AREA

CEREMONY AREA

BRIDAL ROOM

GENERATORS

BACKUP GENERATORS

TOILETS FOR WELCOME DRINK & DINNER AREA

OUR STANDARD CHAIRS, TABLES & CUTLERY SET

PROSECCO BOTTLE

OUR FRIENDLY WAITERS

WELCOME DRINK

ASSORTED VEGETABLES: CUCUMBER, CARROT

PREMIUM NUTS: CASHEW, PISTACHIO

LIVE COOKING BITES: FRESH MOZZARELLA WITH CHERRY TOMATO, BRESAOLA, BRIE

CANAPÉS: SMOKED SALMON & PHILADELPHIA CREAM CHEESE,
OLIVE PASTE, GOAT CHEESE WITH DRIED TOMATO, PARMA & MELON

SALADS AND ANTIPASTI

INSALATA DELLA CASA

RUCCOLA SALAD WITH MUSHROOM & WALNUT

CRUNCHY ICEBERG SALAD

ASIAN QUINOA SALAD

SPINACH, BRIE AND WALNUT SALAD

ZUCCHINI AND EGGPLANT SALAD COVERED WITH POMEGRANATE

COLORFUL SEAFOOD PASTA SALAD

WHITE & GREEN ASPARAGUS SALAD

GRILLED VEGETABLE ASSORTMENT

FRESH MUSHROOM STUFFED WITH PARMESAN CHEESE

STUFFED ZUCCHINI

TOMATO & MOZZARELLA SKEWERS WITH PESTO

SELECTION OF DELI PLATTER DECORATED WITH FIGS: PARMA, SPACK, BRESAOLA, SALSICCIA

SELECTION OF CHEESE PLATTER DECORATED WITH GRAPES & WALNUTS

FRESHLY BAKED BREAD BASKET

DRESSING OF YOUR CHOICE

• BALSAMIC VINEGAR • ROQUEFORT; LEMON • LEMON & OLIVE OIL
• CORIANDER & GARLIC • DIJON VINAIGRETTE

ORIENTAL CORNER

TABBOULEH

HOMMOS

MTABBAL BATENJAN

VINE LEAVES

KEBBE KRAS

CRUNCHY CHEESE ROLLS

SPINACH FATAYER

SAMBOUSIK

STUFFED LAMB WITH NUTS

LIVE STATION

SHAWARMA LAHMEH

BEEF CARPACCIO STATION SERVED WITH GARNISHES

CHICKEN FAJITA

LIVE PASTA STATION

ASSORTED ITALIAN PASTA: PENNE, TAGLIATELLE;
WITH ASSORTED SAUCE: POMODORO OR PORCINI

GRILL STATION

MARINATED GRILLED CHICKEN

JUMBO SHRIMPS

SALMON FILLET

BABY VEAL

SERVED WITH SAUTEED MUSHROOMS, MASHED POTATO, MASHED CARROTS, POTATO DUMPLINGS.

SWEET ENDINGS

ECLAIR

TIRAMISU

CHOCOLATE MOUSSE

CARAMEL CAKE

FROZEN CHEESECAKE

PROFITEROLE

“CRÈME BRULÉE”

PANNA COTTA

SEASONAL FRUITS

STRAWBERRY TART

MANGO TART

FRUITS TART

“MILLE-FEUILLE”

STRAWBERRY CHOUX

APPLE CRUMB PIE

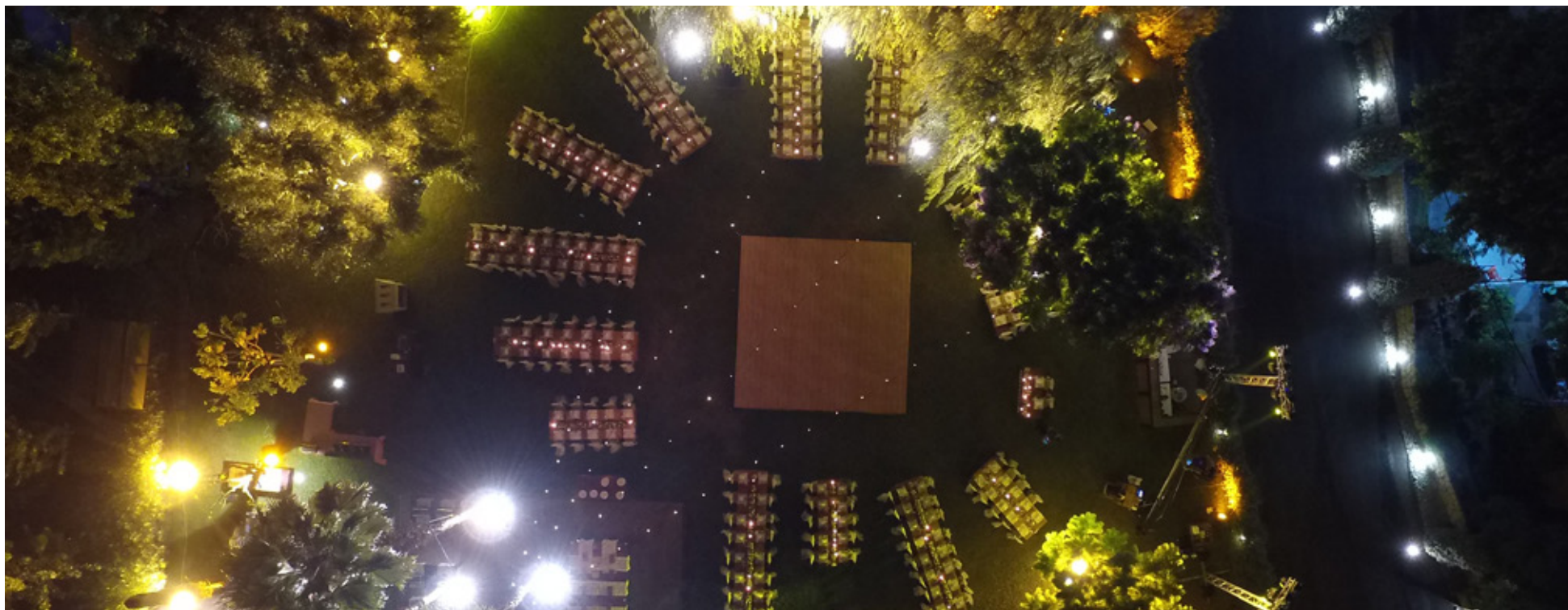
CRÊPE STATION

ICE CREAM STATION

“PAIN PERDU” STATION

KNAFEH STATION (ITALIAN MOZZARELLA)

PINEAPPLE CARPACCIO WITH STRAWBERRY SAUCE













PRICES

USD 79 PER PERSON, OPEN PREMIUM BAR (BLACK, CHIVAS)

USD 73 PER PERSON, OPEN REGULAR BAR

USD 70 SOFT DRINKS

CHAMPAGNE “MOËT & CHANDON” WILL BE AT USD 170 PER BOTTLE

VIN MOUSSEUX WILL BE AT USD 40 PER BOTTLE

ADDITIONAL COST FOR

DJ, DANCE FLOOR, SOUND & LIGHTING

FROM 100 TO 150 PAX 1500\$

150 PAX & ABOVE 2500\$

DECORATION

VALET PARKING SERVICES

A MINIMUM OF 140 GUESTS IS REQUIRED FOR BUFFET
A MINIMUM NUMBER OF 200 GUESTS IS REQUIRED ON SATURDAYS





THANK YOU

FOR HAVING CONSIDERED “ THE PENINSULA RESTAURANT & GARDENS ” AS THE
VENUE FOR YOUR SPECIAL EVENT, AND WE WOULD LIKE TO ASSURE YOU ONCE
MORE THAT WE WILL DO OUR UTMOST TO MAKE IT A SUCCESS.



04 / 540 240
www.thepeninsula.com.lb





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MENU A

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CANAPÉS: SMOKED SALMON & PHILADELPHIA CREAM CHEESE,
OLIVE PASTE, GOAT CHEESE WITH DRIED TOMATO, PARMA & MELON

SALMONI NORVEGESE AFFUMICATO CON ASPARAGI FRESCI

SAUMON FUMÉ NORVÉGIEN, ASPERGES FRAIS, MESCLUN
SMOKED SALMON FILLET, FRESH ASPARAGUS, BUNCH OF SALAD

GNOCCHI GAMBARETTI SALSA ROSA

PÂTE À BASE DE POMME DE TERRE, CREVETTE, BASILIC, CRÈME, SAUCE TOMATE, PARMESAN
POTATO PASTA, SHRIMPS, BASIL, CREAM, TOMATO SAUCE, PARMESAN

SORBET CITRON - LEMON SORBET

FILLETTO AI PORCINI

FILET DE BOEUF, SAUCE BLANCHE AUX CÈPES, PURÉE DE POMME DE TERRE, LÉGUMES
BEEF FILLET, WHITE WILD MUSHROOM SAUCE, POTATO AND VEGETABLES

CHEESECAKE GLACE

CHEESECAKE FAIT MAISON ET SA SAUCE CARAMEL
HOME MADE CHEESECAKE SERVED WITH CARAMEL SAUCE

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CANAPÉS: SMOKED SALMON & PHILADELPHIA CREAM CHEESE,
OLIVE PASTE, GOAT CHEESE WITH DRIED TOMATO, PARMA & MELON

INSALATA DI GAMBERETTI CON MOZZARELLA

CREVETTE, VACCA, TOMATE SÉCHÉE, AVOCAT, ROCCA, MESCLUN, SAUCE CITRON
SHRIMPS, MOZZARELLA, DRIED TOMATO, AVOCADO, ROCCA, GREEN SALAD, LEMON SAUCE

GNOCCHI AI QUATTRO FORMAGGI

PÂTE À BASE DE POMME DE TERRE, CRÈME, EMMENTAL, MOZZARELLA, GORGONZOLA, PARMESAN
POTATO PASTA, CHEESE, EMMENTAL, MOZZARELLA, GORGONZOLA, CREAM, PARMESAN

SORBET CITRON - LEMON SORBET

SALMONE ALLA GRIGLIA

SAUMON GRILLÉ, SAUCE BEURRE BLANC, CHAMPIGNON GRILLÉ, ÉPIS DE MAÏS, BROCOLI, SAUCE PISTOU
GRILLED SALMON, WHITE BUTTER SAUCE, BOILED POTATO, BABY CORN, PESTO SAUCE

CHEESECAKE GLACE

CHEESECAKE FAIT MAISON ET SA SAUCE CARAMEL
HOME MADE CHEESECAKE SERVED WITH CARAMEL SAUCE

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