



# THE PENINSULA

RESTAURANT AND GARDENS

## - WEDDING OFFER -

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### 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](http://www.thepeninsula.com.lb)

# FOR YOUR SPECIAL DAY !

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VENUE

CEREMONY AREA

BRIDAL ROOM

GENERATORS

BACKUP GENERATORS

TOILETS FOR WELCOME DRINK & DINNER AREA

OUR STANDARD CHAIRS, TABLES & CUTLERY SET

OUR FRIENDLY WAITERS

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## PRICES

UPPER GARDEN: USD 3 PER PERSON

LOWER GARDEN: USD 6 PER PERSON

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## WELCOME DRINK

ASSORTED VEGETABLES: CUCUMBER, CARROT

JAPANESE NUTS

MINI SAJ (ZAATAR; CHEESE)

# CATERING

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## THE BUFFET SELECTION

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### SALADS AND ANTIPASTI

INSALATA DELLA CASA

RUCCOLA SALAD WITH MUSHROOM

CRUNCHY ICEBERG SALAD

ASIAN QUINOA SALAD

ZUCCHINI AND EGGPLANT SALAD COVERED WITH POMEGRANATE

GREEK SALAD

TOMATO & MOZZARELLA VACCA SALAD WITH BASIL & OREGANO

GRILLED VEGETABLE ASSORTMENT

FRESH MUSHROOM STUFFED WITH PARMESAN CHEESE

STUFFED ZUCCHINI

SELECTION OF CHARCUTERIE PLATTER

SELECTION OF CHEESE PLATTER

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

## CHICKEN RICE WITH NUTS

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### LIVE STATION

SHAWARMA LAHMEH  
CHICKEN FAJITA  
BEEF CARPACCIO STATION SERVED WITH GARNISHES

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### LIVE PASTA STATION

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

## GRILL STATION

MARINATED GRILLED CHICKEN  
MÉDAILLONS DE BOEUF  
GRILLED SHRIMPS

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## SWEET ENDINGS

SEASONAL FRUITS  
PANNA COTTA  
CHOCOLATE CAKE  
CARAMEL CAKE  
PROFITEROLE  
PINEAPPLE CARPACCIO WITH STRAWBERRY SAUCE  
ICE CREAM  
CRÊPE STATION  
STRAWBERRY TART  
MANGO TART  
KIWI TART

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PRICE: USD 41 PER PERSON

# THE SET MENU SELECTION

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## MENU I

### INSALATA DI GAMBERETTI CON MOZZARELLA

SHRIMP, MOZZARELLA, DRIED TOMATO, MANGO, ROCCA, MESCLUN, LEMON SAUCE

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### GNOCCHI SALMONE (150 GR)

POTATO PASTA, CREAM, SMOKED SALMON

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### CHOICE OF:

#### PETTI DI POLLO AI FUNGHI (1)

GRILLED CHICKEN BREAST, FRESH MUSHROOM, CREAM, MASHED POTATO, VEGETABLES

#### MÉDAILLONS DE BOEUF (2)

BEEF FILLET, SAUCE PORCINI OR PEPPER, MASHED POTATO, VEGETABLES

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### CHEESECAKE GLACÉ

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PRICE (1): USD 28 PER PERSON

PRICE (2): USD 32 PER PERSON

## MENU II

INSALATA SALMONE NORVEGESE AFFUMICATO CON ASPARAGI FRESCHI  
SMOKED SALMON, FRESH ASPARAGUS, BUNCH OF SALAD

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GNOCCHI GAMBERETTI SALSA ROSA (150 GR)  
POTATO PASTA, SHRIMP, BASIL, CREAM, TOMATO SAUCE, PARMESAN

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PRIME AUSTRALIAN BEEF FILLET  
BEEF FILLET, SAUCE PORCINI OR PEPPER, MASHED POTATO, VEGETABLES

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CHEESECAKE GLACÉ

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PRICE: USD 45 PER PERSON



## BEVERAGE SELECTION

OPEN SOFT DRINKS FOR  
USD 9/PERSON (UPON AVAILABILITY)

OPEN REGULAR BAR FOR  
USD 13/PERSON (UPON AVAILABILITY)

OPEN PREMIUM BAR FOR  
USD 17/PERSON (UPON AVAILABILITY)

CHAMPAGNE WILL BE AT USD 90 PER BOTTLE  
VIN MOUSSEUX WILL BE AT USD 25 PER BOTTLE

## LOCATION

ADDITIONAL COST FOR

LOWER GARDEN: DJ, DANCE FLOOR, SOUND & LIGHTING FOR 800\$

UPPER GARDEN: DJ, SOUND & LIGHTING FOR 350\$

A MINIMUM OF 130 GUESTS IS REQUIRED FOR BUFFET

A MINIMUM NUMBER OF 150 GUESTS IS REQUIRED ON SATURDAYS

## PAYMENT TERMS

PAYMENT IN LOCAL CURRENCY:  
AS PER MARKET RATE (DAY OF THE EVENT)

ALL PRICES ARE INCLUSIVE OF VAT































