



# THE PENINSULA

RESTAURANT AND GARDENS

## - WEDDING OFFER -

© 2020 - v1

### 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 !

---

VENUE

CEREMONY AREA

BRIDAL ROOM

GENERATORS

BACKUP GENERATORS

TOILETS FOR WELCOME DRINK & DINNER AREA

OUR STANDARD CHAIRS, TABLES & CUTLERY SET

PROSECCO BOTTLE

OUR FRIENDLY WAITERS

VALET PARKING AVAILABLE

---

WELCOME DRINK

ASSORTED VEGETABLES: CUCUMBER, CARROT

JAPANESE NUTS

MINI SAJ (ZAATAR; CHEESE)

# CATERING

---

## THE BUFFET SELECTION

---

### 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

---

### LIVE STATION

SHAWARMA LAHMEH  
CHICKEN FAJITA  
BEEF CARPACCIO STATION SERVED WITH GARNISHES

---

### LIVE PASTA STATION

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

## GRILL STATION

MARINATED GRILLED CHICKEN  
MÉDAILLONS DE BOEUF

---

## 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

---

PRICE: USD 69 PER PERSON

# THE SET MENU SELECTION

---

## MENU I

### INSALATA DI RUCCOLA E FUNGHI

WILD ROCCA, FRESH MUSHROOM, PARMESAN SLICES, BLASAMIC SAUCE

---

### SPAGHETTINI WITH SHRIMPS (HALF PORTION)

SPAGHETTI, SHRIMP, TOMATO SAUCE

---

### PETTI DI POLLO AI FUNGHI

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

---

### CHEESECAKE GLACÉ

---

PRICE: USD 41 PER PERSON

## MENU II

### INSALATA DI GAMBERETTI CON MOZZARELLA

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

---

### TAGLIATELLE DELLA RIVIERA (HALF PORTION)

TAGLIATELLE, CREAM, SMOKED SALMON, DILL, VODKA

---

### MÉDAILLONS DE BOEUF

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

---

### CHEESECAKE GLACÉ

---

PRICE: USD 54 PER PERSON

## MENU III

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

---

GNOCCHI GAMBERETTI SALSA ROSA (HALF PORTION)  
POTATO PASTA, SHRIMP, BASIL, CREAM, TOMATO SAUCE, PARMESAN

---

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

---

CHEESECAKE GLACÉ

---

PRICE: USD 78 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 19/PERSON (UPON AVAILABILITY)

CHAMPAGNE WILL BE AT USD 190 PER BOTTLE  
VIN MOUSSEUX WILL BE AT USD 75 PER BOTTLE

## LOCATION

ADDITIONAL COST FOR

LOWER GARDEN: DJ, DANCE FLOOR, SOUND & LIGHTING FOR 1200\$

UPPER GARDEN: DJ, SOUND & LIGHTING FOR 500\$

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:  
HALF OF THE MARKET RATE (DAY OF THE EVENT)

ALL PRICES ARE INCLUSIVE OF VAT































