

ROSEWOOD  

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HOTEL GROUP

ROSEWOOD ABU DHABI

*SENSE OF ROMANCE*

## LOCATION

Situated on Al Maryah Island, at the heart of the leading lifestyle destination, Rosewood Abu Dhabi is ideally located for destinations across the capital. The island's upmarket destination offers dramatic views of the turquoise sea, perfect for guests who appreciate the finer things in life. Lavish ballrooms, pristine catering, and flawless service are just some of the extravagances offered to distinguished guests. Embracing local traditions, Rosewood Abu Dhabi weddings are customized to meet the needs of each couple.



A wide-angle photograph of the Rosewood Ballroom, a large, elegant event space. The room is filled with round tables set for a formal dinner. Each table is covered with a white tablecloth and features a centerpiece of flowers in a tall, clear glass vase. The tables are surrounded by white chairs with gold-colored frames. The room has a high ceiling with a large, ornate chandelier. The walls are covered in dark wood paneling, and there are large windows in the background. The overall atmosphere is sophisticated and luxurious.

## ROSEWOOD BALLROOM

In its lush and serene surroundings, Rosewood Ballroom's pillar-free space, elegant walnut paneling, and stunning Gulf views offer a magnificent backdrop for lavish affairs hosting up to 550 guests on a 968 square meter floor area.

## CHEF EMAD ZALLOUM

Rosewood Abu Dhabi's Executive Arabic Chef, Emad has created innovative and inspiring menus that have won the hearts of UAE capital's gastronomes. All-time favourite Arabic and Lebanese cuisine was reintroduced and made healthier, lighter, and more succulent by rejuvenating forgotten recipes using his unique touches.

Attended by the chef himself and each couple's own personal wedding planner, guests can ensure that every creation matches their highest expectations before the big day arrives.





ROSEWOOD ROMANCE  
WEDDINGS

# Romantic Coral Menu

AED 325

Above price is per person and inclusive of all  
applicable service charges and taxes.

## *Cold Mezzeh and Salads*

### **Hummus with Tahini**

*Chickpeas, Tahini paste, lemon juice, olive oil*

### **Eggplant Mutable**

*Grilled eggplant, Tahini paste, lemon juice, olive oil*

### **Fattoush Salad**

*Lettuce, tomato, cucumber, lemon juice, pomegranate molasses*

### **Zaatar & Roca Salad**

*Roca & Zaatar leaves, lemon juice, sumac powder*

### **BBQ chicken Salad**

*Marinated roasted chicken. Grilled capsicum with BBQ Dressing*

### **Kale with figs salad**

*Kale, fresh figs with balsamic cream*

### **Broccoli melon and feta salad with Olives**

*Poached broccoli, rock melon and feta cheese with lemon dressing*

## *Hot Mezzeh*

### **Meat Sambusek**

*Fried Dough Stuffed with minced lamb and pine seeds*

### **Cheese Sambusek**

*Fried Dough Stuffed with Feta and Akkawi Cheese*

### **Fried Kebbeh**

*Fried Kebbeh stuffed with minced lamb and pine seeds*

### **Spinach Fatayer**

*Fried Dough Stuffed with spinach leaves and pine seeds*

## *Main Courses*

### **Arabic Mixed Grills**

*Kofta Kebab, chicken Kofta, Shish Kebab, and Shish Taouk*

### **Chicken Biryani**

*Cooked chicken with special spices and basmati rice*

### **Samaki Hara Beirutyeh**

*Roasted fish fillet with Hara Sauce*

### **Penne Pasta with tomato sauce**

*Cooked penne pasta with tomato sauce and parmesan cheese*

## *Desserts*

### **Assorted Arabic Sweets**

*{Baklawa Sadaf, Mamoul Mad Dates, Awamat} Milk Truffle Cake*

*Milk chocolate, cream, gelatine, eggs, sponge*

### **Apricots & Almonds Tart**

*Apricot, almond cream, eggs, butter*

### **Rich Chocolate Tart**

*Dark chocolate, cream, tart shell*

### **Cut Fruit platter**

*Seasonal cut fruits*



## ROMANTIC CORAL

- Choice of innovatively designed *buffet or set dinner menus*
- Unlimited soft beverages, chilled juices and water
- White or crudo table linen and gold placemat set up
- *Bridal majlis* adjacent to the ballroom is the perfect place for preparations
- Complimentary food tasting for 2 guests
- Complimentary *three-tier* wedding cake including 1 edible tier
- Stay in a *Deluxe Suite* with honeymooner's amenities and breakfast included
- After the wedding, the couple will be served a variety of delectable menu items in their suite
- Special room rates for family and friends attending the wedding
- Complimentary valet parking

# Glamorous Emerald Menu

AED 400

Above price is per person and inclusive of all  
applicable service charges and taxes.

## *Cold Mezzeh and Salad*

### **Hummus with Tahini**

*Chickpeas, Tahini paste, lemon juice, olive oil*

### **Eggplant Mutable**

*Grilled eggplant, Tahini paste, lemon juice, olive oil*

### **Fattoush Salad**

*Lettuce, tomato, cucumber, lemon juice, pomegranate molasses*

### **Tabbouleh Salad**

*Parsley, tomato, mint leaves, lemon juice, olive oil*

### **Vine Leaves**

*Stuffed vine leaves, with mixed vegs,  
lemon juice and olive oil*

### **Halloumi Cheese with tomato and basil pesto**

*Halloumi cheese, tomato, basil pesto*

### **Thai Chicken salad with papaya**

*Julienne capsicum, tomato, cucumber, carrot,  
cabbage with Thai dressing*

### **Honey roasted beef and Potato salad.**

*Honey marinated roaster beef,  
grilled capsicum with honey mustard dressing*

## *Hot Mezzeh*

### **Cheese Sambusek**

*Fried pastry, stuffed with Feta and Akkawi Cheese*

### **Fried Kebbeh**

*Fried Kebbeh stuffed with minced lamb and pine seeds*

### **Vegetable Spring Rolls**

*Fried pastry, stuffed with minced lamb and pine seeds*

### **Potato Harra**

*Fried potato cubes, coriander leaves, red chili sauce*

## *Main Courses*

### **Lamb Ouzi**

*Slow cooked lamb with oriental or  
Basmati rice and mixed nuts*

### **Arabic Mixed Grills**

*Kofta Kebab, chicken Kofta, Shish Kebab,  
and Shish Taouk*

### **Grilled Chicken with mixed herbs**

*Grilled chicken, marinated with Arabic spices  
and mixed herbs*

### **Prawns Majbous**

*Cooked Shrimps marinated with Ginger,  
Garlic, and Saffron*

### **Chicken & Meat Shawarma**

*Chicken & meat shawarma,  
served with Bouaz salad and Tahini Sauce*

### **Pasta ravioli with Mushroom**

*Cooked Ravioli with mushroom and tomato sauce*

## *Desserts*

### **Assorted Arabic Sweets**

*{Baklawa Bokaj, Mamoul Mad Ashta, Bourma}*

### **Strawberry & Lemon Meringue Tart**

*Lemon curd, Italian meringue, strawberry*

### **Chocolate Temptation**

*Sponge dark chocolate, white chocolate,  
coffee mousse, eggs,*

### **Apricot & Pistachio Mousse Cake**

*Apricot puree, pistachio paste,  
cream, eggs, sponge*

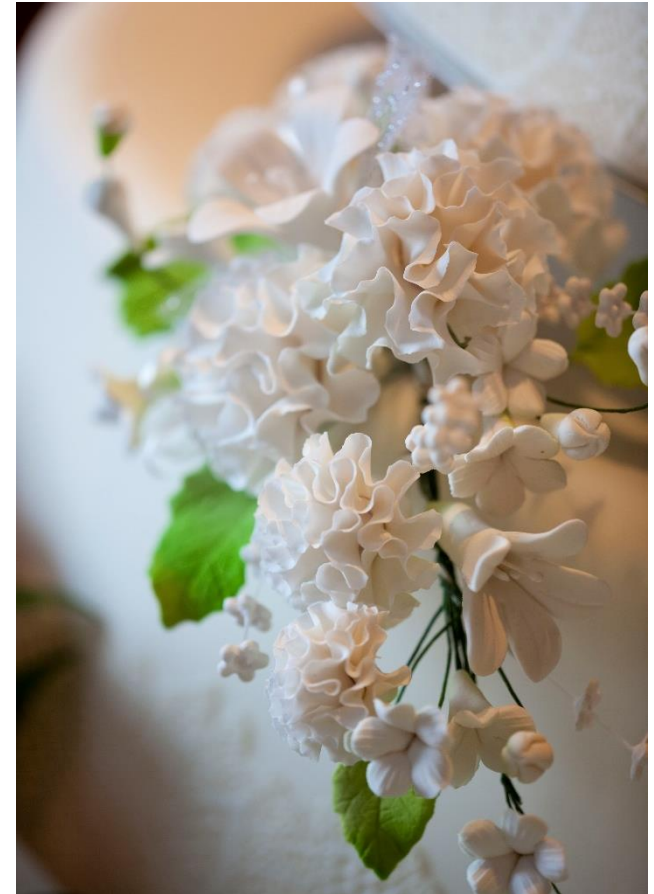
### **Date Cheesecake**

*Cream cheese, dates paste, eggs, cream*

### **Seasonal cut fruits**

## GLAMOUROUS EMERALD

- Choice of innovatively designed *buffet or set dinner menus*
- Unlimited soft beverages, chilled juices and water
- *Bridal majlis* adjacent to the ballroom is the perfect place for preparations
- One night stay in *Executive Suite* with honeymooner's amenities and breakfast included
- White or crudo table linen and gold placemat set up
- Complimentary food tasting for 2 people
- Complimentary *five-tiered* wedding cake including 1 edible tier
- After the wedding, the couple will be served a variety of delectable menu items in their suite
- Special room rates for family and friends attending the wedding
- Complimentary valet parking



THANK YOU