CONRAD BALLROOM PACKAGES

Weekend at EGP 149,620 for Minimum 230 guests
Weekday at EGP 136,621 for Minimum 210 guests
Extra Person EGP 650.00 all-inclusive

Inclusions

- Extravagant Buffet or Seated Menu dinner
- Welcome Fruit cocktail upon guest arrival
- Soft Drinks and mineral water during the wedding
- Freshly brewed tea & coffee
- 5 layers wedding cake
- 1 Nile Suite for 2 nights on bed and breakfast for the married couple
- 1 Day use room for the groom on the wedding day.
- 4 Complimentary Parking Passes for Wedding Day
- White Chair covers
- Dedicated Wedding Butler on the wedding day to cater for the brides and groom needs and coordinate the wedding sequence
- Access to selective areas of the hotel for photoshoot

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BUFFET MENU I

Open Salad bar

Garden salad
Assorted garden leaves and vegetables
Arugula, romaine, iceberg
Cucumber, Tomatoes, Carrots,
Yellow, green and red pepper
Served with French vinaigrette, Thousand Island dressing, lemon-olive oil dressing

Giant Caesar Salad bowl

Romaine lettuce, Caesar dressing, focaccia croutons,
Grana padano cheese, grilled tandoori chicken

Prepared salad
Greek salad (Feta cheese, Cucumber, Tomatoes and olives)
Asian Chicken salad
Artichoke Salad
Moussaka salad with Chickpeas
Ratatouille seafood pasta salad
Grilled and marinated Vegetables basil crudaiola sauce
Nicosia Salad

Lebanese Mezzah
Hummus, Kobeba & sambousek (Meat & Cheese)
Baladi salad Labenah, Tabouleh
Mohammara Bil Jawz , Moutabel

Bread station
Lavash, Grissini, multi gratin boule, ciabatta, bread rolls
Butter, olive oil

Pasta Station
Fusilli, Penne, Fettuccini
With your choice of Sauces
Arrabiata, Primavera, Bolognese and Alfredo

Carving station
One Whole Roasted Turkey per each 75 guests
With gravy sauce served on a bed of rice

Shawarma station
Beef carved to order with tomato, onion and herbs
Served with tahini, pickled vegetables, shredded greens
Mini pita and soft sesame seed rolls

Main course
Crisp roast beef light black pepper sauce
Beef Goulash Paprika and Onion
Stuffed chicken galantine buffalo Mozzarella and vegetables spaghetti
Pan fried Sea bass fillet lemon butter dill sauce
Classic lasagne Bolognese
Potato gratin with creamy parmesan
Sautéed garden Vegetables
Rice with vermicelli

Dessert
Crème Caramels with Fruits
Chocolate Mousse cake
Chocolate Brownies
Fruit Tartlets
Oriental pastries
Black forest
Lemon Meringue Tartlets
Profitteroles
Om Ali
Rose water Mahallabiah
Assorted Kunafa
Assorted Baklava
Basbousa with Fresh cream
Fresh Fruits Display

SET MENU

Oriental mezza on tables
Hummus, tahini, babaghanoug, tabbouleh
Kebbeh, sambousak, Vine leaves and yogurt salad

Shared Platter
Tajine Okra with beef cubes
Slices of Turkey breast with vermicelli and mixed nuts

Mix Grill platter
Beef fillet, grilled chicken breast and lamb kofta
Served with Oriental rice & grilled vegetables

Double chocolate fudge strawberry sauce

Sliced Fruit platters & Oriental Sweets Platters
BUFFET MENU II
Add EGP 100 per person

Open Salad bar

Garden salad
Assorted garden leaves and vegetables
Arugula, romaine, iceberg
Cucumber, Tomatoes, Carrots,
Yellow, green and red pepper
Served with French vinaigrette, Thousand Island dressing, lemon-olive oil dressing

Giant Caesar Salad bowl

Romaine lettuce, Caesar dressing, focaccia croutons,
Grana Padano cheese, grilled tandoori chicken morsels

Prepared salad

Tomato mozzarella salad oregano sun dried Tomato Basil Dressing
Greek salad (Feta cheese, Cucumber, Tomatoes and olives)
Chicken Hawaii Salad with Fresh pineapple
Coleslaw salad,
Beetroot carpaccio walnut and Goat cheese
Calamari roasted bell pepper and olives salad
Pasta Salad tuna, olives, capers Mozzarella sundried tomato
Sautéed Champignons mushrooms with balsamic and crispy beef bacon
German potato salad pickled cucumber

Lebanese Mezzah
Hummus, Kibbeh & sambousek (Meat & Cheese)
Baladi Salad, Labnah, Tabouleh
Vine leaves, Mohammara with walnuts, Moutabel

Bread station

Lavash, Baguette, multi gratin boule, grissini,
Butter, olive oil
Our chef’s suggestion station

Pasta Station
Fusilli, Penne, Fettuccini
Your choice of Sauces
Arrabiata, Primavera, Bolognese and Alfredo

Carving station

One Whole Roasted Turkey per each 75 guests
With gravy sauce served on a bed of rice

Shawarma station

Beef carved to order with tomato, onion and herbs
  tahina, pickled vegetables, shredded greens
  Mini pita and soft sesame seed rolls

Main course

Beef Tenderloin wild mushrooms sauce
Lamb Navarin Garden vegetables
Mixed Charcoal Grill-Lamb Kofta, Shish tawouk, Beef Kebab
Pan roasted Sea bass fillet Bisque sauce and capers
  Beef and Tomato sauce Cannelloni
  Chicken Topkapy
  Vegetables Dolma with vine leaves
Baked mashed Potato with mushrooms
Roasted Vegetables-Beetroot, Zucchini, pumpkin, mushrooms, carrots
  Pearl white rice lemon zest and nuts

Dessert

Crème Brulée
Chocolate and Java mousse Shoots
Chocolate berries Brownies
  Mango Tiramisu
  Oriental pastries
  Gateaux Opera
  Millefeuille
  Lemon Meringue Tartlets
  Cheese cake
  Om Ali
Assorted Kunafa
Assorted Baklava, Rice Pudding
  Basboussa with Fresh cream
  Sliced Seasonal fresh fruits
  Fresh Fruits Display
ENHANCEMENT FOR THE PACKAGE

Sushi & Sashimi Station
EGP 75+++ per person

Lamb Leg Station
EGP 35+++ per person

Chocolate Fountain
EGP 25+++ per person

Ice Cream station
EGP 45+++ per person

Seafood station
Shrimp tower, mussels, smoked salmon and whole fish carving
EGP 250+++ per person

Cold Cuts Station
EGP 45+++ per person

Pasta Station
EGP 35+++ per person

Cupcakes Station
EGP 20+++ per person

Smoked Salmon Platters
EGP 100+++ per person

Cooking Fees
Whole lamb EGP 2,500 +++
Whole Turkey EGP 350 +++
Lamb Leg EGP 500 +++

LED Light Dancefloor
EGP 3,000+++
Your guests can enjoy staying in Conrad Cairo during the wedding and we are pleased to offer you the following options:

For individual bookings, we are pleased to offer you a discount of 10% on published rates.
For bookings, please contact our reservation team on 002 02 2580 8000 or via email Reservations.ConradCairo@conradhotels.com

For group bookings (10 rooms and above), we are pleased to offer you a discount of 20% on published rates. Kindly contact your Wedding Manager who will tailor made an offer that match your requirements.
OFFICIAL SUPPLIERS

For Entertainment, Sound & Light:

Magdy El Shafei MS Agency, Mr Magdy El Shafei
157, 26 July Street, Zamalek, Abou El Seed Restaurant Building, mobile: 01223925253, 01007383838,
info@magdyshafei.com, www.magdyshafei.com

For Floral Decorations:

Rosa Flowers Company
Eng. Rabab Abdel-Atty, Owner & Managing Director
Conrad Cairo Hotel, Contact numbers: 01156986227 (Mahmoud), 01140443494 (Yasmin), 01222126438
(Rosa), rosa1flowers@gmail.com
YOUR WEDDING IS A CELEBRATION
...LET US REWARD YOU

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With wedding incentive points from Hilton Honors™. We want to make your big day even more special. Earn thousands of Hilton Honors Bonus Points that could be used toward your dream honeymoon, premium merchandise, unforgettable experiences and more.

- **EARN HILTON HONORS BONUS POINTS FOR RESERVING YOUR ROOM BLOCK**

  Earn 2 Hilton Honors Bonus Points for every room booked under your designated room block, with minimum of 10 rooms

- **EARN HILTON HONORS BONUS POINTS FOR CATERING**

  Receive 2 Hilton Honors Bonus Points for every dollar spent on catering, with minimum spend of USD 5,000 excluding taxes or service charges.

Thank you,

Conrad Cairo Team