



CONRAD
CAIRO

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

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



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Greek salad (Feta cheese, Cucumber, Tomatoes and olives)
Asian Chicken salad
Artichoke Salad
Moussaka salad with Chickpeas
Ratatouille sea Food 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



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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
Profiteroles
Om Ali
Rose water Mahallabiah
Assorted Kunafa
Assorted Baklava
Basboussa 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



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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



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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



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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+++



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ACCOMMODATION

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), rosalflowers@gmail.com



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**YOUR WEDDING IS A CELEBRATION
...LET US REWARD YOU**

Your big day is waiting – and so are thousands of bonus points

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