





**Breakfast**

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**Canapé and  
live cooking**

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**Meeting rooms  
capacities**

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Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy.



# Breakfast

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# Continental breakfast

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Seasonal fresh fruit dices

Display of fruit

Fruit compotes

Selection of cereals with dried fruits and nuts

Full cream or skimmed milk

Selection of full fat and low fat yogurts

Selection of cold cuts

Array of international and oriental cheese

## FROM THE BAKERY

Home baked croissants, danish pastries

Brioche, muffins, soft and hard rolls

Butter or margarine

Assorted jams, marmalade and honey

## BEVERAGES

Choice of freshly squeezed and fresh juices

Freshly brewed selection of tea,  
coffee and infusions



# Oriental breakfast

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## ARABIC CORNER

Foul madammes with the condiments

Kibbeh, sambousek

Labneh, cucumber and tomatoes

Olive oil and zaatar – olives

Arabic pickles

White and brown pita bread with butter and honey

## HOT BUFFET

Scrambled eggs

Boiled eggs

Omelette

Sausages and bacon

Hash brown potatoes

Grilled tomatoes

Sautéed mushrooms

French toast and pancakes

## BEVERAGES

Choice of freshly squeezed and fresh juices

Freshly brewed selection of tea, coffee and infusions





# Buffet additions upon request

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## **COLD BUFFET**

Display of Arabic and international cheese

Cold cuts

### **Fresh fruits:**

Fruits and fresh fruit salad

### **Jams:**

Orange marmalade, strawberry and apricot jams, honey

### **Cereals:**

Corn flakes | Rice Krispies | Frosties | All Bran | Bircher muesli

### **Yogurt:**

Plain and fruits, full fat and low fat yogurt

Full fat and low fat milk

## **BREAD AND PASTRIES**

Muffins, plain and assorted

Danish, apple, strawberry, cinnamon rolls

### **Croissants:**

Plain, chocolate and almond

Bread rolls

Brown and whole wheat bread

Banana bread, English fruit cake



# Coffee breaks

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# Diplomatic menu

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Selection of croissants  
Selection of danish pastries  
Chocolate chip muffins  
Berry muffins  
Home-made cookies  
Display of seasonal fruits basket  
Bottled water, selection  
of fresh juices and soft drinks  
Selection of premium tea,  
freshly brewed coffee and infusions

# Luxury menu

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Cajun shrimp tortilla rolls  
Turkey and Emmental cheese in brown bread  
Tuna and corn fingers  
Tomato and mozzarella sandwich | V  
Curried chicken sandwich  
Walnut brownie  
Blueberry tart  
Vanilla cupcakes  
English pound cake  
Selection of oriental sweets  
Homemade cookies  
Display of seasonal fruits basket  
Bottled water, selection  
of fresh juices and soft drinks  
Selection of premium tea,  
freshly brewed coffee and infusions

# VIP menu

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Shrimp and pepper wraps  
Smoked salmon tartine  
Hawaiian chicken pita roll  
Cream cheese and nuts sandwich | V  
Tuna mousse in miniature buns  
and pepper sandwich  
Fried meat kibbeh  
Vegetable spring rolls with  
Thai dipping sauce | V  
Wild berry muffins  
Dried fruit cake  
Double chocolate fudge cake  
Strawberry tartlets  
Selection of oriental sweets  
Homemade cookies  
Display of seasonal fruits basket  
Bottled water, selection of  
fresh juices and soft drinks  
Selection of premium tea,  
freshly brewed coffee and infusions



# Buffet

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# Orjowan menu

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## SOUP

Harrira soup  
Chicken noodle soup

## SALADS AND COLD APPETIZERS

Marinated salmon with green peppercorns  
Display of classic cold cuts and charcuterie  
Hummus, mutable, labneh with mint and walnuts  
Tabouleh, fattoush, olives and mixed pickles –  
mousakah with chick pea salad  
Beetroot and feta salad with spring onions –  
Greek salad with olives and oregano | V  
Creamy potato salad with french mustard –  
cucumber yogurt and dill salad | V

## VEGETABLE CRUDITÉS

Carrots, cucumber and celery with dips

## FRESH FROM THE GARDEN | V

Lettuce, tomato, cucumber, onion, bell pepper,  
carrots and raisins | V

Salad dressings, Italian vinaigrette, Caesar,  
Thousand Island, French | V

Freshly baked international and Arabic bread –  
butter and margarine

## HOT MEZZEH

Cheese sambousek, vegetable spring rolls | V

## MAIN COURSE

Traditional mixed grill – Shish Taouk, Shish kebab and kofta  
Grilled chicken supreme with sautéed artichoke and herb sauce  
Hammour with Harra sauce – lamb biryani  
Pasta with spicy tomato and olive sauce | V  
Steamed basmati rice, roasted herb potatoes –  
steamed seasonal vegetables | V

## DESSERT

Display of fresh tropical whole fruits | V  
Fruit salad, assorted French pastries | V  
Mini choux filled with cream, chocolate sauce | V  
Chocolate mousse, blueberry cheesecake | V  
Crème brûlée  
Fruit trifle | V  
Assorted baklava – umm ali

## BEVERAGES

Mineral water, selection of fresh  
juices and soft drinks



# Baylasan menu

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## SOUP

Sweetcorn and egg drop soup  
Seafood cream soup

## SALADS AND COLD APPETIZERS

Homemade dill gravlax  
Smoked salmon platter with capers and horseradish cream  
Display of classic cold cuts and charcuterie  
Hummus, mutabbal, labneh with mint and walnuts  
Tabbouleh, fattoush, olives and mixed pickles  
Tomato and mozzarella with basil pesto | V  
Mushroom and corn salad, traditional coleslaw with raisins | V  
Shrimp and melon salad, pasta salad with seafood  
Grilled zucchini, carrot, eggplant and bell peppers with balsamic dressing

## VEGETABLE CRUDITÉS

Carrots, cucumber and celery with dips

## FRESH FROM THE GARDEN | V

Lettuce, tomato, cucumber, onion, bell pepper, carrots and raisins  
Salad dressings, Italian vinaigrette, Caesar,  
Thousand Island, French | V  
Freshly baked international and Arabic bread –  
butter and margarine | V

## HOT MEZZEH

Kibbeh, cheese sambousek, vegetable spring rolls

## MAIN COURSE

Sautéed shrimps à la Provençale  
Arabic mixed grill – Shish Taouk, Shish kebab and kofta  
Baked fish fillet with mustard and parsley  
Grilled chicken breast with BBQ sauce  
Carved roast sirloin of beef, Diane sauce  
Lamb and okra saloona  
Chicken biryani  
Penne with chunky tomato and cheese sauce | V  
Steamed basmati rice | V  
Garlic and rosemary roasted potatoes | V  
Steamed seasonal vegetables | V

## DESSERT

Display of fresh tropical fruits | V  
Sliced seasonal fruits, fruit salad | V  
Assorted French pastries and tarts | V  
Crème caramel, chocolate truffle cake | V  
Muhlabiya, date and walnut cake | V  
Fresh fruit cake, blueberry cheesecake | V  
Strawberry mousse | V  
Pistachio maamoul, knefeh, umm ali

## BEVERAGES

Mineral water, selection of fresh  
juices and soft drinks



# Jasmine menu

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## SOUP

Harrira soup  
Chicken noodle soup

## SALADS AND COLD APPETIZERS

Marinated salmon with green peppercorns  
Display of classic cold cuts  
Hummus, mutabbal, labneh with mint and walnuts  
Tabouleh, fattoush, olives and mixed pickles  
Mousakah with chickpea salad | V  
Beetroot and feta salad with spring onions | V  
Greek salad with olives and oregano  
Creamy potato salad with French mustard | V  
Cucumber yogurt and dill salad | V

## VEGETABLE CRUDITÉS

Carrots, cucumber and celery with dips

## FRESH FROM THE GARDEN | V

Lettuce, tomato, cucumber, onion, bell pepper,  
carrots and raisins  
Salad dressings, Italian vinaigrette, Caesar,  
Thousand Island, French | V

Freshly baked international and Arabic bread –  
butter and margarine | V

## HOT MEZZEH

Cheese sambousek, vegetable spring rolls | V

## MAIN COURSE

Traditional mixed grill – Shish Taouk, Shish kebab and kofta  
Grilled chicken supreme with sautéed artichoke and herb sauce  
Hammour with harra sauce  
Lamb biryani  
Pasta with spicy tomato and olive sauce | V  
Steamed basmati rice, roasted herb potatoes | V  
Steamed seasonal vegetables | V

## DESSERTS

Display of fresh tropical fruits | V  
Fruit salad, assorted French pastries | V  
Mini choux filled with cream and chocolate sauce  
Chocolate mousse, blueberry cheesecake | V  
Crème brûlée  
Fruit trifle | V  
Assorted baklava and umm ali

## BEVERAGES

Mineral water, selection of fresh  
juices and soft drinks



# Canapé and live cooking

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# Canapé

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## COLD SAVOURIES

Scallops and salmon ceviche  
Shrimps and melon  
Spanish gazpacho shooter  
Dill cured salmon gravlax on toast  
Crab rillettes on blinis, salmon caviar  
Smoked salmon with horseradish cream and capers  
"Ajo Blanco" – almond and garlic chilled shooter  
Vegetable crudités and grissini with dips and sauces | V  
Tomato and mozzarella skewers | V  
Chilled watermelon and feta lollypops  
Foie gras on toast  
Fresh Vietnamese shrimp and crab spring rolls  
Morel and truffle crème brûlée  
Baby potato filled with fromage blanc, chives and caviar

## HOT SAVOURIES

Baked potato filled with crêpes porcini mushrooms | V  
BBQ chicken skewers with pineapple  
Beef satay with peanut sauce  
Kibbeh with tzatziki  
Vegetable spring rolls with sweet cihlli sauce | V  
Mini manakeesh with zaatar and cheese  
Cheese rakakat with yogurt and mint sauce  
Mini spinach fatayer | V  
Mini meat sfiha  
Quiche Lorraine  
Mozzarella stuffed jalapeño | V  
Cheese sambousek  
Mini pizza  
Teriyaki marinated shrimps skewers





# Canapé

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French macaroons  
Red velvet cupcake  
Tahitien vanilla crème brûlée  
Fruit tartlets  
Mini opera  
Chocolate mousse shooter  
Coconut panna cotta  
Éclair café  
Chocolate profiteroles  
Caroline pistachio  
Brownie  
Cheesecake  
Sacher torte  
Fresh fruit skewers

## Choose from

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5 savouries hot or cold  
and 3 sweets,

8 savouries hot or cold  
and 4 sweets,

10 savouries hot or cold  
and 6 Sweets,

### **Package includes:**

Coffee, tea, infusions, bottled water, soft drinks and assorted fruit juices

# Live cooking

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## **MENU ADD-ONS CARVING STATIONS - SERVES UP TO 50 GUESTS**

### **Roasted prime rib**

Jackson potato, steamed broccoli,  
thyme jus, finest French mustard

### **Roasted stuffed leg of lamb with olive and pine nuts**

Rosemary potato wedges,  
grilled tomatoes and BBQ sauce

### **Steamed whole salmon with dill and fennel**

Parsley baby potatoes,  
lemon butter sauce

### **Baked whole hamour with dill and lime**

Roasted purple potatoes,  
fennel and dill sauce

## **PASTA STATION - SERVES UP TO 50 GUESTS**

Choice of penne, spaghetti and fettuccini,  
with beef ragu bolognese, mushroom and cheese  
cream sauce, chunky tomato basil sauce | V

## **SHAWARMA STATION - SERVES UP TO 100 GUESTS**

Chicken shawarma, with garlic sauce,  
Arabic bread and traditional condiments

## **SUSHI AND SASHIMI STATION - SERVES UP TO 50 GUESTS**

Sushi, sashimi, nigiri and maki rolls, with  
gari ginger pickles, wasabi and soy sauce

## **SALMON STATION - SERVES UP TO 50 GUESTS**

Norwegian smoked salmon, salmon gravlax, salmon  
ceviche with dill and citrus marinade, salmon rillettes with  
shallots, capers and chives, accompanied with toast,  
lemon wedges, horseradish cream



# Live cooking

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## **ANARDANA STATION - SERVES UP TO 50 GUESTS**

Butter chicken, mutton rogan josh,  
dal makhani, kashmiri pulao, assorted breads

## **TRADITIONAL SAUDI FOOD STATION - SERVES UP TO 50 GUESTS**

Harees, jareesh, margook,  
kubeba hail, mattaziz

## **OUZI STATION - SERVES UP TO 50 GUESTS**

Typical Saudi style whole "Naieme" lamb Ouzi,  
with your choice of oriental rice,  
saffron rice or bukhari rice

## **EUROPEAN CHEESE STATION - SERVES UP TO 75 GUESTS**

Finest selection of cheese from across Europe,  
with nuts, crackers and grapes, assorted  
French breads and rolls

## **ICE CREAM STATION - SERVES UP TO 50 GUESTS**

Selection of finest ice creams and sorbets  
(any five flavours)

## **CHOCOLATE FOUNTAIN - SERVES UP TO 100 GUESTS**

Choice of Swiss white or dark chocolate fountain,  
with fresh fruit skewers, fruit cake, cookies,  
brownies and marshmallows

## **TIER FRUIT STANDS - SERVES UP TO 50 GUESTS**

Display of tropical whole fruits of the season with fruit coulis

## **ORIENTAL BREAKFAST STATION - SERVES UP TO 50 GUESTS**

### **Selection of Arabic cheese**

Feta cheese, shellal cheese, labneh with mint and olive oil

### **Selection of international cheese**

Selection of finest European cheese with grapes and walnuts,  
white and brown pita bread, bread rolls, green and  
black olives and mixed pickles

### **Foul Madammes**

With the traditional condiments, assorted jams, preserves  
and marmalade with butter and honey, fresh juices







# Meeting rooms capacities



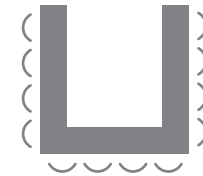
## ROUND TABLE

Used for dining and group or team discussions.



## CLASSROOM

Good for training events or meetings where delegates will be taking notes.



## U-SHAPE

Appropriate for discussions between delegates.



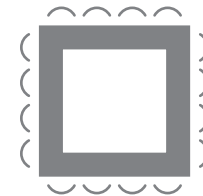
## THEATRE

Appropriate for a short lecture with a presentation for larger groups.



## BOARDROOM

Suited for smaller groups where all participants are involved in discussion.



## HOLLOW SQUARE

Suited for groups where all participants are involved in discussion.

## MAXIMUM CAPACITIES

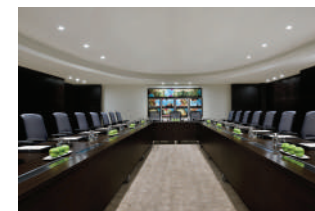
To calculate the maximum capacities, shown on the right in number of people, the following was taken into consideration:

Basic audio-visual setup, i.e., overhead projector and screen, for meeting functions.

Plated service, not including space for buffets, stage or dance floor for catering functions.

Enough space for access, aisles and in between chairs or tables.

Using round tables of 1.8 meters diameter with 6-8 people per table, and front projection.



Hotel		Dimensions L x W x H (m)	Floor space (m <sup>2</sup> )	Round table (BQT Chair)	Classroom (BQT Chair)	U-shape (BQT Chair)	Theatre (BQT Chair)	Boardroom (BQT Chair)	Hollow square (BQT Chair)
Ground floor									
	Al Riyadh	48 x 24 x 4.9	1152	546	660	156	1225	144	180
1	Al Riyadh A	16 x 24 x 4.9	384	140	198	63	350	84	90
2	Al Riyadh B	16 x 24 x 4.9	384	140	198	63	350	84	90
3	Al Riyadh C	16 x 24 x 4.9	384	140	198	63	350	84	90
North tower									
4	Qassim	12.2 x 7.7 x 2.3	93.94	42	36	30	80	30	36
5	Abha	17 x 7.7 x 2.3	130.9	56	72	42	120	42	40
6	Jeddah	16.5 x 7.8 x 2.3	128.7	49	63	36	90	36	36
7	Hail	16.8 x 7.7 x 2.3	129.36	56	72	42	120	42	40
8	Makkah	7.8 x 7.9 x 2.3	61.62	21	24	18	40	18	24
9	Aseer	7.8 x 7.7 x 2.3	60.06	21	24	18	40	18	24
10	Madinah	7.8 x 8 x 2.3	62.4	21	24	18	40	18	24
11	Boardroom	8 x 7.6 x 2.3	60.8	21	24	14	40	18	24
12	Al Baha	7.5 x 7.7 x 2.3	57.75	21	24	18	40	18	24
13	Dammam	7.5 x 7.7 x 2.3	57.75	21	24	18	40	18	24
South tower									
14	Taif 1	12 x 7.8 x 2.8	93.6	60	36	30	80	30	36
15	Taif 2	12 x 5.4 x 2.8	64.8	21	24	18	40	18	24
16	Tabuk	7.5 x 5 x 2.8	37.5	20	18	22	30	28	28
17	Buraidah	8.2 x 7.5 x 2.3	61.5	21	24	18	40	18	24
18	Najran	7 x 4.3 x 2.3	30.1	10	12	15	20	12	12
19	Jazan	9.8 x 6.1 x 2.3	59.78	21	24	18	40	18	24



# Restaurants

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#### ACACIA ITALIAN RISTORANTE

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Dine in an elegant and refined décor matching a simple Napolitan-influenced cuisine. Combining the best ingredients to bring, with a genuine know-how from our culinary team, a taste of Italy in your plate.

#### ANARDANA INDIAN RESTAURANT

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Anardana is one of the many exotic spices used in the diverse repertoire of Indian cuisine. Made of dried pomegranate seeds, this spice has a mild fruity, sweet and sour flavour. We have named our Indian restaurant after this fragrant ingredient that is used with skilled flair by our chefs in a variety of authentic dishes.

#### NAYA LEBANESE RESTAURANT

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Prepare for an appetizing journey enriched with tasteful discoveries, fresh ingredients, authentic middle eastern creations and genuine Lebanese fare at Naya, our Lebanese restaurant.

#### HORIZON RESTAURANT

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From the moment the sun rises to the hour it sets on that line that divides land from sky, Horizon provides great food for our guests. Indulge in a plate with international cuisine while relaxing in the contemporary ambiance of Horizon. Watch as a sumptuous culinary experience unfolds, with live cooking stations, freshly-baked treats and delicious desserts. Our casual all-day dining restaurant also offers different theme nights.

#### ROTUNDA LOBBY LOUNGE

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Surround yourself with harmony and soothing surroundings in Rotunda, our lobby lounge. Alongside an incredible continental breakfast and varied selection of light meals and afternoon tea, we also serve signature coffee, tea and refreshing beverages. Whether savouring a warm crisp pastry, freshly-baked cake or a scoop of ice cream, Rotunda is a place to take a well-deserved break.

#### CABANA

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Don't miss the opportunity to enjoy the warm sunlight or the cool weather while staring at the stars. Cabana welcomes you to the pool area and offers a snack tapas menu and a selection of fresh cocktails and juices.



