

For Your Special Day...

Unfold the prologue of your new life embracing the Arabian Gulf coast ...

Enchant your senses with all that is imaginative...

From start to finish, your wedding at Four Seasons Resort Dubai, a unique experience of luxury!

The Four Seasons Wedding Package

Tailor-made plated or buffet dinner menu.

Non-alcoholic beverage service throughout the evening.

Welcome reception prior to dinner.

Four Seasons' signature three-layers show cake and real cakes on tables.

Freshly brewed coffee and a selection of herbal teas at the end of the meal.

Four Seasons complimentary dance floor and stage.

Two complimentary drop down screens and projectors.

Resort's tables, chairs, linen, chinaware, glassware and cutlery.

Resort's basic sound system for light background music and speeches.

Personalized signage.

One complimentary night in a luxurious Four Seasons Sea View Suite
with a breakfast for two the next morning.

Wedding dinner menu service for the bride and groom in their suite after the ceremony.

Complimentary honeymoon amenities in the couple's suite.

Complimentary early check-in at 12 noon or late checkout until 3:00pm.

Complimentary valet parking service for all guests

Wedding couple access to resort's pools and beach facilities

At AED 420 per person

Inclusive of 7% Municipality Fees, 10% Service Charge & 5% VAT

Middle East Dinner Buffet Menu

(Minimum of 50 guests)

Cold & Hot Mezza

Hummus, Moutabel, Tabbouleh, Fattoush, Baba Ganoush
Kebbeh, Spinach Fatayer, Cheese Razaqat

Soups

Arabic Lentil Soup
Lemon and Croutons

Salads

Local Mixed Greens - Orange Vinaigrette
Roasted Baby Eggplant and Rocket Leaves - Balsamic and Pesto
Marinated Parsnip Chilli Flakes, Mushroom, Walnut Oil
Artichoke - Sundried Tomato, Olives, Fresh Basil
Romaine Hearts - Caesar Dressing, Garlic Croutons, Shaved Parmesan
Fresh Zaatar - Baladi Cheese, Olive Oil
Cajun Spiced Prawns - Sautéed New Potato

Mains

Lamb Tagine - Cous Cous
Arabic Mixed Grill - Lamb, Chicken, Beef
Seared Sea Bass Sayadiyeh - Onions, Oriental Rice, Roasted Almonds
Chicken Biryani
Pan Seared Beef Medallion - Eggplant Tomato Ragout
Vegetables Moussaka
Herb Roasted Potatoes
Vermicelli Rice

Desserts

Konafa with Cheese
Znoud al sitt
Moshabak
Selection of Baklawa
Katayef kashta
Rose Water Muhalabia
Um Ali
Luquaimat
Chocolate and Pecan Tartlet
Raspberry White Chocolate Crunchy Puff
Orange Blossom Yogurt Mousse
Halawat Al Jeben
Seasonal Sliced Fruit Platter



Middle East Plated Dinner Menu

(Family Style)

Cold Mezze

Tabbouleh
Fattoush
Hummus
Baba Ganoush
Stuffed Vine Leaves
Labneh with Mint
Chanklish
Traditional Crudités- Pickles and Olives
White and Brown Arabic Bread, Crispy Bread

Hot Mezze

Spinach Fatayer
Kebbeh
Meat Sambousek
Cheese Razaqat
Grilled Haloumi

Mains

Oriental Mixed Grill - Beef, Chicken, Lamb Chop, Grilled Vegetables
Seared Sea-Bass Sayadieh - Onions, Oriental Rice, Roasted Almonds
Chicken Moghrabieh - Yoghurt Sauce
Chickpeas and Eggplant Moussaka
Lentil Bulgur Pilaf

Desserts

Nabelsieh
Ghorayebah
Katayef Kashta
Burma Cashew and Pistachio
Dates and Dry Fruits Selection



Indian Dinner Buffet Menu

(Minimum of 50 guests)

Salads

- Beetroot Indian style salad
- Kachumber Salad - Dices of Cucumber, Tomato, Onion and Lettuce with Lemon
Indian cabbage salad
- Channa Chundel - Tempered Chick Peas with Onion and Chilly
- Murgh Chaat Pasanda - Sour Chicken Salad
- Chat Pate Paneer - Cheese, Tomato, Onion and Cucumber
- Spinach and arugula chat masala salad

Soups

- Dhalcha Shorba - Lentil Soup with Coriander flavoured with Indian Spices

Hot starters

- Chicken tikka, coriander chutney
- Masala fried shrimps, green chili mint chutney
- Vegetable samosa, tamarind chutney

Mains

- Lamb Korma - Lamb in Cashew Nut Gravy
- Butter chicken
- Masala Fried Fish - Spiced Marinated Fried Fish with Rich Masala
- Paneer Masala - Cottage Cheese in Tomato Butter Gravy
- Aloo Jeera - Potato with Cumin Seed
- Dal Bukhara - Black Lentil with Butter and Cream
- Chicken Biryani Hyderabad - Chicken with Rice
- Cashew Nut Pulao
- Indian Breads
- Naan, Paratha and Roti
- Pickles, Poppadum and Chutney

Desserts

- Jalebi
- Selection of burfi
- Mango Mousse
- Moong Halwa
- Chocolate Cake
- Saffron Rasmalai
- Kheer
- Dulcey tartlet
- Seasonal Slice Fruit

Indian Vegetarian Dinner Buffet Menu

(Minimum of 50 guests)

Salads

- Do Rukha Bandgobhi - Cauliflower and Broccoli Salad with Black Pepper
Kala Chana aur Kaju ki Chat - Black Chickpea and Cashew Salad
Ananas Karam - Pineapple with Mustard Seeds, Curry Leaves and Grated Coconut
Carrots, beans sprout salad
Lal Aloo ka Salad - Baby Potatoes in Spicy Tomato Dressing
Aloo Anardana - Potatoes tossed in Onions and Tomato finished with Pomegranate Seeds
Spicy Couscous Salad - Crushed Semolina (sifted Wheat Flour) with Spices
Chatpata Singhara - Water Chestnut with Sun Dried Tomato and Cream Cheese
Anda ka Salad - Egg Salad
Vegetable and fruits salad
Kheera Tamatar - Cucumber and Tomato Salad
Aam Ki Dressing - Spicy Mango Dressing
Khatta Meetha Sarson Ki Dressing - Sweet and Sour Mustard Dressing
Bundi Raita

Soups

- Tomato Shorba - Indian Tomato Soup
Hara Dalcha Shorba - Lentil Based Indian Soup with Spinach

Hot starters

- Panjabi samosa
Panned tikka
Hara bara kebab

Mains

Vegetarian Curries

- Bhutta Palak - Baby Corn Kernels and Spinach Paste Cooked with Indian Spices
Aloo Gobi - potato and cauliflower curry
Channa Pindi - Chickpeas Curry
Paneer Makhni - Home Made Cottage Cheese in Creamy Tomato Gravy
Dal Bukhari - Black Lentil and Kidney Beans Slow Cooked with Indian Spices
Vegetable biryani
Jeera Rice
Indian Breads
Naan, Paratha and Roti
Pickles, Poppadum and Chutney

Desserts

- Kaju Pista Roll
Gulab Jamun
Pineapple Fresh Coriander Cake
Carrot Halwa
Masala Chai Crème Brûlée
Saffron Rasmalai
Saffron cardamom mousse
Kheer
Passion Fruit Tartlet
Seasonal Slice Fruit

International Dinner Buffet Menu

(Minimum of 50 guests)

Salads

Roasted Fennel - Frisée, Mint, Walnuts, Orange Dressing
Broccoli - Ricotta Cheese, Vinegar Dressing
Green Beans - Shallots, Dill, Capers, Creamy Dressing
Crunchy Vegetables - Green Cabbage, Carrots, Sweet Chilli Sauce
Watermelon and Feta - Oregano and Mint Dressing
Beetroot - Apple Salad, Cherry Vinaigrette
Arabic Spiced Couscous - Cucumber, Cranberries, Pomegranate, Pine Nuts

Cold Appetizers

Grilled Chicken Salad - Sautéed Wild Mushroom
Beef - Thai Style Beef Salad
Salmon Gravlax - Dill and Honey Mustard
Mediterranean Pasta - Salad, Roasted Vegetables, Olives
Scallop and Prawns Cocktail - Sweet Corn, Peas

Mains

Five Spices Chicken Breast - Mustard and Honey Glaze
Lamb Tagine - Cous Cous
Braised Beef Short Ribs, Glazed Carrot
Grilled Seabass, Braised Fennel and Coriander Velouté
Broccoli Tossed in Almond Butter
Mixed Seasonal Vegetables
Rosemary Roasted Potatoes
Saffron Rice, Almond, Dry Raisin

Live Station

Salmon Fillet - Slow Cooked with Dill and Lemon
Green Vegetables, Chimichurri and Sauce Vierge

Desserts

Citrus Cheesecake
Raspberry White Chocolate Crunchy Puff
Chocolate and Pecan Tartlet
Gianduja Cake
Assorted Macaroon
Fruit Tartlet
Pistachio Berries Panna Cotta
Almond Mousse, Apricot and Crumble
Tahitian Vanilla Custard, Liquid Caramel
Seasonal Fruit



International Plated Dinner Menu

(Four Courses – One Selection per Course)

Cold Appetizers

SHELLFISH

Smoked Salmon Wrap Baby Prawns
Vegetables Ratatouille, Shaved Fennel, Black Olive Tapenade, Micro Leaves, Quail Egg

FISH

Royal Cut of Salmon Duo
Red Radish Caper Berries, Caviar, Baby Leaves, Dill Mustard Dressing

Searched Yellow Fin Tuna

Heirloom Tomato, Cucumber, Pickled Shimeji Mushrooms, Yuzu Juice

POULTRY

Duo of Duck in Spiced Plum Sauce
Confit Duck Roulade, Smoked Duck Carpaccio, Baby Leaves

Chicken and Wild Mushroom Terrine
Rustic Bread, Honey Cider Vinegar Dressing

VEGETARIAN

Heirloom Tomato Salad, Bocconcini, Basil Mousse,
Olives, Micro Leaves, Balsamic Reduction, Mozzarella Crisp

Compressed Watermelon, Goat Cheese, Pistachio Crumble,
Watermelon Dressing, Lavosh Crispy, Black Olive, Yellow Frisée, Cress

Warm Appetizers

Risotto Acquarello

Spring Green Peas, Wild Mushroom and Truffle Tapenade, Mint Essence

Spinach Ravioli

Stuffed With Ricotta, Roasted Pine Nut, Parmesan Shaving, Tomato Basil Fondue



Mains

FISH

Poached Chilean Seabass
Sweet Potato Puree, Pak Choi, Spring Onion and Red Chili Salsa, Lime Dressing

Roasted Scottish Salmon,
Cauliflower Purée, Toasted Pine Nuts, Granter Seeds, Sherry Vinaigrette, Fondant
Potatoes
Mint and Tomato Salad

BEEF

Braised Beef Shortribs,
Yukon Gold Mouseline Potatoes
Caramelized Baby Vegetables, Long Pepper and Cardamom Sauce

Fillet Mignon, Glazed Cipolin, Onions
Swiss Chard, Artichoke Puree, Green Peppercorn Sauce

LAMB

Braised Australian Lamb Shank
Pepper berry Mustard Mash, Fava Beans, Glazed Carrots, Gremolata

Roasted Rack of Lamb
Piguillos Pepper Purée, Witted Kale, Potato Fondant

VEGETARIAN

Potato and Tarragon Gnocchi
Pumpkin Fondue, Baby Leeks, Sauce Vierge

Eggplant Lasagna
Fried Eggplant, Baby Spinach, Tomato Fondue, Basil Pesto

Desserts

Praline Gianduja
Flourless Cacao Sponge, Crushed Hazelnut, Lemon Green Apple Sorbet

Passion Fruit Baba
Mascarpone Light Cream, Caramelized Pineapple, Virgin Pina Colada Sorbet

Dark Chocolate 85% Pecan Nut Tart
Shortbread and Tannic African Chocolate Ganache, Fresh Mint Ice Cream

Raspberry White Chocolate Chantilly Macaroon
Fresh Mint Ice Cream



Beverage Packages

Service time up to 5 hours maximum

(Based on a minimum of 30 guests)

Service time up to 5 hours maximum

Silver Alcoholic Package at AED 390 per person

Soft drinks
Purified water
Fresh Juices

Sparkling Wine *Organic Prosecco, Alberto Nani*
White Wine *Pinot Grigio Argento (Argentina) or Chardonnay Eaglehawk (Australia)*
Red Wine *Merlot Eaglehawk (Australia) or Shiraz Whistling Duck (Australia)*
Beer *Peroni and Heineken*

Gold Alcoholic Package at AED 470 per person

Soft drinks
Purified water
Fresh Juices
Sparkling Wine *Organic Prosecco, Alberto Nani*
White Wine *Pinot Grigio Argento (Argentina) or Chardonnay Eaglehawk (Australia)*
Red Wine *Merlot Eaglehawk (Australia) or Shiraz Whistling Duck (Australia)*
Beer *Peroni and Heineken*

Basic Spirits Selection:

Vodka *Stolichnaya Premium*
Gin *Tanqueray*
Rum *Bacardi Carta Blanca Superior*
Tequila *El Jimador Blanco / Reposado*
Whisky *Johnny Walker Red Label*
Bourbon *Bulleit*

Beverage Packages

(Based on a minimum of 30 guests)
Below Prices are per person in AED

Service time up to 5 hours maximum

Platinum Alcoholic Package at AED 570 per person

Soft drinks
Purified water
Fresh Juices

Sparkling Wine *Organic Prosecco, Alberto Nani*
White Wine *Pinot Grigio Argento (Argentina) or Santa Julia Chardonnay
(Mendoza, Argentina)*
Red Wine *Merlot Eaglehawk (Australia) or Merlot Cusumano (Italy)*
Beer *Peroni and Heineken*

Premium Spirits Selection:

Vodka *Grey Goose*
Gin *Tanqueray 10*
Rum *Bacardi 8*
Tequila *Patron Silver*
Whisky *Chivas 12 years*
Bourbon *Maker's Mark*

Liqueurs *Baileys*
Aperitif *Campari*

Enhancements

Pre-Dinner Cocktail Canapés

Selection of three	AED 50.00 per person
Selection of four	AED 65.00 per person
Selection of five	AED 85.00 per person

Wedding Cakes

Additional layer of faux cake at	AED 840.00 per layer
Additional layer of real cake (additional fee as per cake design)	
Color & type of flowers can be arrange at an additional fee	

After Hours Menu

Live Saj Station – sweet or salty	AED 60.00
Hot dogs & Mini Burgers	AED 70.00
Crêpe Station – sweet or salty	AED 50.00
Selection of Croissants & Knefeh	AED 60.00

Buffet Enhancements

LIVE STATIONS

Quinoa Salad	AED 45.00
Sashimi Station	AED 100.00
Seafood Bar	AED 310.00
International Cheese Station	AED 90.00
Pizza from the Oven	AED 70 pp plus AED 6300 Rental of the Oven
Pasta Station	AED 50.00
Saffron and Zucchini Risotto	AED 50.00
Tagliolini Station	AED 50.00
Salt Crusted Sea Bass Station	AED 95.00
Shawarma Station – Beef or Chicken	AED 60.00
Arabic Mix Grill Station	AED 100.00
Ouzi Station (for 50 guests)	AED 2625.00
Roasted Veal Chop Station	AED 100.00
Roasted Leg of Lamb Station	AED 100.00
Prime Rib in a Salted Crust Station	AED 120.00

INDIAN LIVE STATION

Pani puri chat counter	AED 45.00
Tawa vegetable	AED 60.00

TANDOORI

Live cooking bread- Paratha, Roti, Naan, condiments	AED 35.00
Chicken Tikka, Lamb Kofta, Shrimps, Red Snapper Tikka, condiments	AED 110.00
Paneer Tikka, Vegetable Seekh Kebab, Vegetable Tandoori, condiments	AED 70.00

Sweets Enhancements

A Selection of 10 Dessert Items – at	AED 60 per person
Ice Cream Station – at	AED 50 per person

Decorative Enhancements

Champagne table cloth	AED 55.00 per table
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Our Partners

Event Technology

MediaPro Venues International is a premier full-service, multi-discipline technical rental company, providing innovative event technology and creative design solutions to the live event markets.



MediaPro Venues International team is available onsite at +971 56 402 3819
MediaPro Venues technical team can be reached on fsjsales@mediaprovenues.com.
You may also visit MediaPro online at www.mediaproav.com

Floral Production and Decoration

From floral arrangements and arches, kosha production, candle decoration, furniture rental and more,
Alissar will make your dream wedding come true.



Alissar team is available onsite at +971 4 270 7777 ext. 1980
and reachable via email:
joelle.chami@alissarflowers.com, nassiba.zouinati@alissarflowers.com
Mob: 055 725 13 00
You may also visit Alissar online at www.alissarflowers.com

Special discounted Prices from La Sirene Beauty Salon at Four Seasons Resort Dubai at Jumeirah Beach offer to all the Brides getting married at the Resort:



***Terms & conditions:**

The Beauty Salon package applies only when you choose to have your wedding at
The Four Seasons Resort Dubai at Jumeirah Beach