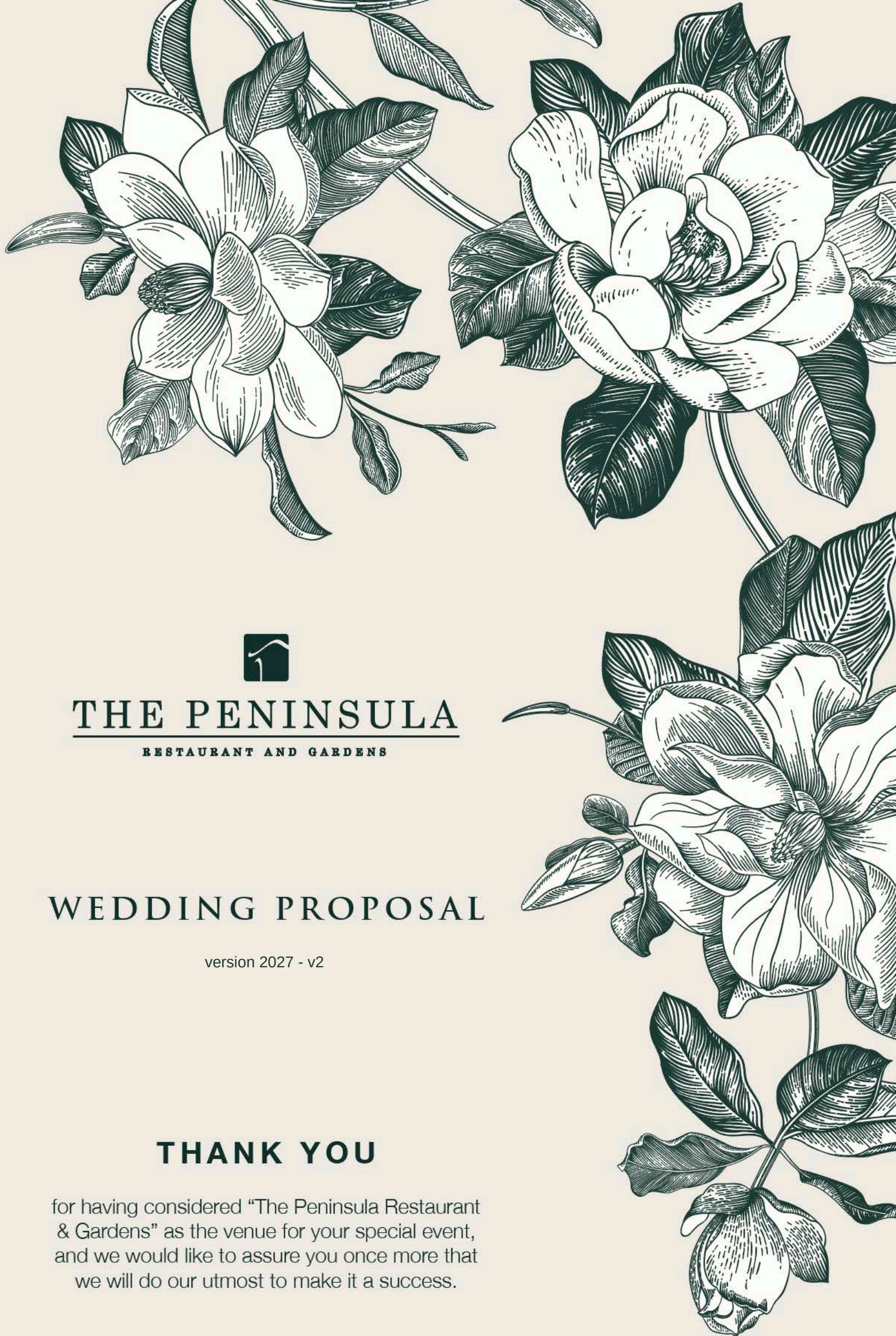




THE PENINSULA

RESTAURANT AND GARDENS

WEDDING PROPOSAL

version 2027 - v2

THANK YOU

for having considered “The Peninsula Restaurant & Gardens” as the venue for your special event, and we would like to assure you once more that we will do our utmost to make it a success.



FOR YOUR SPECIAL DAY !

Venue

Bridal room

Generators

Backup generators

Toilets for welcome drink & dinner area

Our friendly waiters

WELCOME DRINK

Assorted vegetables

Premium nuts

Saj Pizza (Corleone, Pesto)

Bruschetta Pomodoro

Bruschetta Salmon



CATERING

THE BUFFET SELECTION



FRESH SALADS



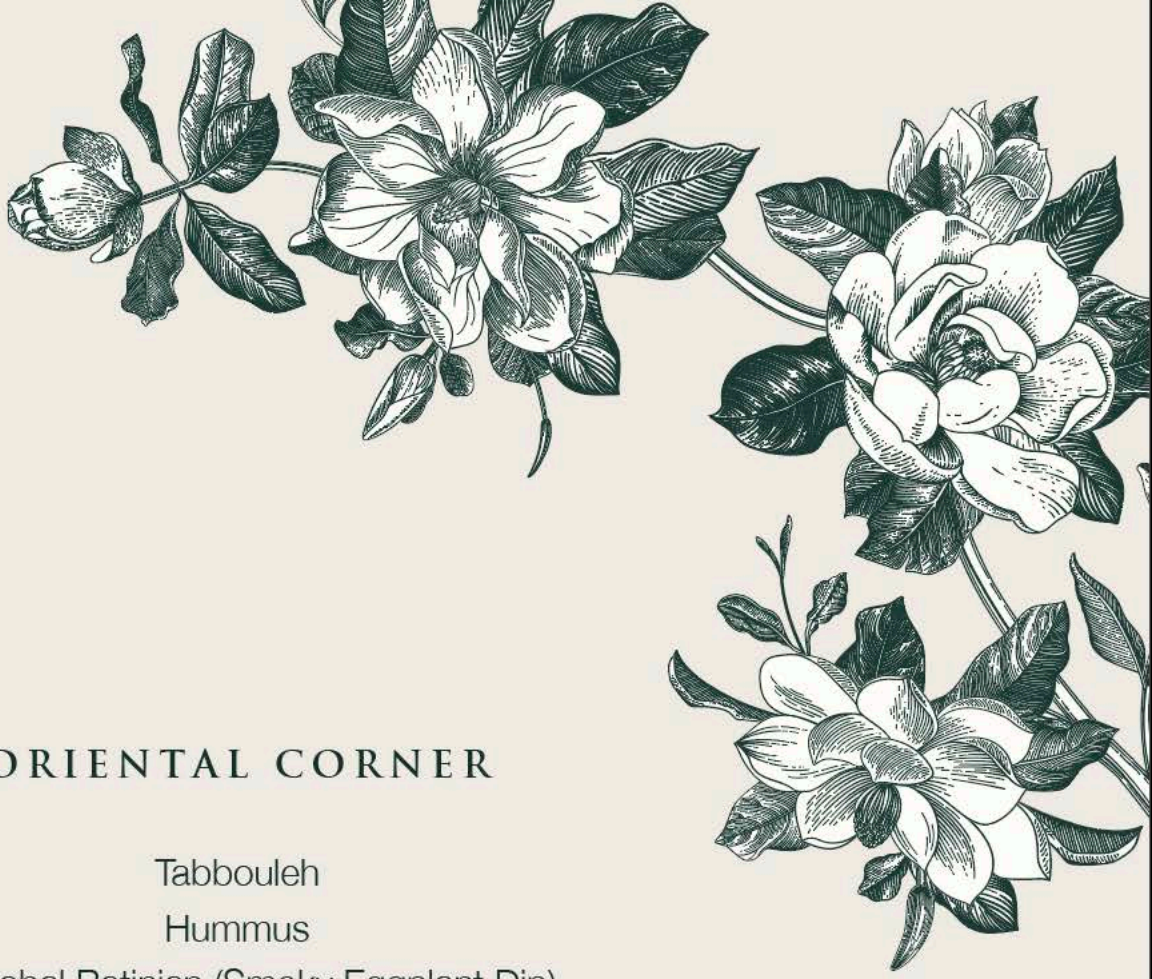
Baby Spinach Salad
Avocado & Shrimp Salad
Arugula & Mushroom Salad
Crunchy Iceberg Salad
Asian Quinoa Salad
Roasted Zucchini & Eggplant with Pomegranate
Classic Greek Salad
Insalata di Carciofi (Artichoke Salad)
Endive & Goat Cheese Salad
Tomato & Mozzarella di Vacca with Basil & Oregano

ANTIPASTI SELECTION

Stuffed Artichokes (Carciofi Ripieni)
Bresaola Platter
Parma Ham Platter
Grilled Mediterranean Vegetables
Grilled Asparagus Spears
Fresh Mushrooms Stuffed with Parmesan
Fine Cheese Selection
Basket of Freshly Baked Breads

Dressings of your choice

Balsamic Vinaigrette, Roquefort Dressing,
Classic Lemon, Lemon & Olive Oil,
Coriander & Garlic, Dijon Vinaigrette



ORIENTAL CORNER

Tabbouleh

Hummus

Moutabal Batinjan (Smoky Eggplant Dip)

Stuffed Vine Leaves

Kebbeh Kras (Fried Meat Balls)

Crunchy Cheese Rolls

Spinach Fatayer

Sambousek (Cheese & Meat)

LIVE PASTA STATION

Freshly Cooked Penne & Tagliatelle

Enjoy a choice of penne or tagliatelle pasta, cooked al dente and ready to be paired with a selection of sauces.

Choice of Sauce

Classic Pomodoro: A traditional tomato-based sauce made with ripe tomatoes, garlic, and basil for a fresh and tangy flavor.

Creamy Alfredo: A rich and creamy sauce made with butter, cream, and Parmesan cheese for a luxurious taste.



LIVE STATIONS

Beef Shawarma

Succulent slices of beef marinated with a blend of spices and slow-cooked for a tender finish, served with traditional accompaniments.

Chicken Fajitas

Grilled chicken strips seasoned with vibrant spices, served with sautéed bell peppers and onions, along with warm tortillas.

Beef Carpaccio with Gourmet Garnishes

Thinly sliced raw beef drizzled with olive oil and lemon juice, topped with gourmet garnishes for an elegant starter.

Signature Lamb Rice

Aromatic rice infused with spices and mixed with tender pieces of lamb, offering a hearty and flavorful dish.

Whole Roasted Salmon (Extra 6\$)

Fresh salmon seasoned and roasted to bring out its natural flavors, garnished with herbs and lemon slices for an exquisite taste.

BARBECUE SELECTION

Marinated Grilled Chicken

Chicken marinated in a blend of spices and herbs, then grilled to perfection for a juicy and flavorful dish.

Médallions de Boeuf (Beef Medallions)

Tender cuts of beef grilled to your liking, seasoned with a blend of spices and herbs to enhance the flavor.

Grilled Shrimp

Succulent shrimp marinated in a zesty blend of spices and grilled to achieve a smoky and savory taste.



SWEET ENDINGS

Seasonal Fresh Fruits

A vibrant assortment of the freshest fruits of the season, artistically arranged for a refreshing finish.

Vanilla Panna Cotta

A delicate Italian dessert made with sweetened cream and infused with vanilla, served with a berry compote.

Rich Chocolate Cake

A decadent, moist chocolate cake layered with creamy chocolate ganache for true indulgence.

Profiteroles

Light choux pastry filled with creamy custard and drizzled with a rich chocolate sauce.

Assorted Ice Cream

A selection of gourmet ice cream flavors, offering a cool and creamy treat.

Live Crêpe Station

Freshly made crêpes with a variety of fillings and toppings, prepared right before your eyes.

Strawberry Tart

A buttery pastry crust filled with a smooth custard and topped with fresh, juicy strawberries.

Mango Tart

Tropical mango slices arranged on a rich custard-filled tart, offering a burst of flavor.

Kiwi Tart

A tart with a crisp crust, creamy filling, and topped with vibrant kiwi slices for a tangy twist.

Caramel Cake

A moist and rich cake layered with creamy caramel frosting, offering a perfect balance of sweetness.

Bread Pudding

Soft bread baked in a sweet custard, served with caramel sauce or ice cream. A cozy, timeless dessert.



EVENT PACKAGE

BEVERAGE SELECTION

OPEN SOFT DRINKS FOR **USD 12/PERSON**
OPEN REGULAR BAR FOR **USD 15/PERSON**
OPEN PREMIUM BAR FOR **USD 19/PERSON**



LOCATION

Additional cost of 2200\$

Land rental, Dance Floor, DJ, Sound & Light
Table and Chairs, cutlery

A Minimum of 130 guests is required for buffet



PAYMENTS TERMS

Payment in local currency:
as per market rate (Day of the event)
All prices are inclusive of VAT

BUFFET PRICE: USD 67 PER PERSON

THE SET MENU SELECTION

MENU 1



INSALATA DI GAMBERETTI CON MOZZARELLA

Shrimp, mozzarella, dried tomato, avocado, rocca, mesclun, lemon sauce

GNOCCHI SALMONE (150GR)

Potato pasta, cream, smoked salmon

WHITE AND RED MEAT MIX

(100 Gr chicken filet, 100 gr Australian Filet)

TIRAMISSU

PRICE: USD 63 PER PERSON



BEVERAGE SELECTION

OPEN SOFT DRINKS FOR **USD 12/PERSON**

OPEN REGULAR BAR FOR **USD 15/PERSON**

OPEN PREMIUM BAR FOR **USD 19/PERSON**



LOCATION

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Land rental, Dance Floor, DJ, Sound & Light

Table and Chairs, cutlery

A Minimum of 130 guests is required for buffet



THE SET MENU SELECTION

MENU 2



INSALATA SALMONE NORVEGESE AFFUMICATO CON ASPARAGI FRESCHI

Smoked salmon, fresh asparagus, bunch of salad

GNOCCHI GAMBERETTI SALSA ROSA (150GR)

Potato pasta, shrimp, basil, cream, tomato sauce, parmesan

PRIME AUSTRALIAN BEEF FILLET

Beef fillet, sauce porcini or pepper, mashed potato, vegetables

CHEESECAKE GLACÉ

PRICE: USD 69 PER PERSON



BEVERAGE SELECTION

OPEN SOFT DRINKS FOR **USD 12/PERSON**

OPEN REGULAR BAR FOR **USD 15/PERSON**

OPEN PREMIUM BAR FOR **USD 19/PERSON**



LOCATION

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