

FULL DAY MEETING PACKAGE

BD 24 per person + 15% service charge
Minimum of 15 guests

Meeting Amenities

Bottled water
Mints

(Sparkling mineral water available at an additional BD 0.500 per person)

Welcome Breakfast

Freshly brewed coffee & selection of teas
Chilled orange & apple juice
Assorted Danish pastries, croissants & muffins
Assorted fresh cut fruits
Assorted cookies

Morning Break

Freshly brewed coffee & Selection of teas
Chilled orange & apple juice
Assorted quiche
Whole fruit basket
Assorted doughnuts

Afternoon Break

Freshly brewed coffee & selection of teas
Chilled orange & apple juice
Assortment of meat & vegetable finger sandwiches
Stuffed dates with nuts & chocolate
Home made biscuits

Buffet Lunch

Includes unlimited soft drinks for up to 3hrs
Freshly brewed coffee & selection of teas
Still water & juices.

Selection of fresh bread, bread rolls and butter
Assortment of garden leaves & vegetables
Selection of 4 dressings

Choose any
3 Starters / 3 Mains / 2 Desserts
2 Accompaniments



Royal Golf Club

B A H R A I N

Ranch	Italian	1000 Island	French	Blue Cheese	Balsamic	Lemon Olive Oil
Starters						
Cold Selections & Salads		Hot Starters			Soup with Croutons	
<ul style="list-style-type: none"> • Beef slivers, parmesan cheese, olive oil, capers • Grilled vegetable platter • Gargeer & pear, balsamic reduction • Chicken Caesar salad • Thai beef salad • Classic coleslaw • Pickled turmeric fish • German potato salad • Chili pineapple & onion salad • Grated beetroot, feta & almond salad • Classic Waldorf salad • Shredded duck & noodle salad • Marinated egg & mayo salad • Arugula, pine nuts, grilled apple, pomegranate, salad • Tuscan panzanella salad • Greek salad, olives, feta • Moroccan chicken couscous • Watermelon, feta, lemon, parsley • Tomato & basil bruschetta • Trio of pepper bruschetta • Avocado bruschetta • Avocado & cajun chicken, olives, tomato cucumber salad • Sweet potato & pumpkin salad • Russian salad • Coronation chicken 		<ul style="list-style-type: none"> • Tempura vegetables, soy sauce • Vegetable sambosa • Meat / cheese sambosa • Spinach fatayer • Chicken spring rolls • Vegetable spring rolls • Arabic kibbeh • Mini beef koftas, tahina • Cheese sambosa • Chicken sambosa • Beef satay, sweet chili sauce • Chicken skewers, peanut Sauce • Seafood dim sum, chili dip • Chicken pot stickers • Chick pea falafel, cucumber relish • Deep fried calamari, tartar sauce • Cheese arancini, tomato sauce • Beef empanadas • Tandoori chicken & paneer empanadas • Margherita mini calzone • Battered fish fingers, aioli dip • Duck & pineapple pincho, honey oyster glaze • Buffalo chicken wings, blue cheese dip • Turkish lamb pide, yoghurt 			<ul style="list-style-type: none"> • Roast tomato & basil • Potato & onion, parsley • Red lentil soup, lemon • Brown onion soup • Chinese egg drop, noodles • Turnip & beetroot, garlic oil • Garden vegetable, dried tomato • Carrot & ginger • Chicken veloute, dumplings • Honey pumpkin & cumin • Sweet corn chowder • Cream of pumpkin, caraway seed soup • Thai prawn sweet & sour • Broccoli & stilton cheese • Cauliflower, roasted cardamom • Slow cooked beef goulash • Gazpacho (cold) • Cucumber & mint (cold) • Cold potato & leek • Trio of bean, bread sticks • Chicken bouillon, celery, carrot • Turkey broth, stuffing dumplings • Green pea & mint • Lamb & okra, dried apricot broth • White bean, sausage & thyme 	

For Arabic Mezzeh platter on the table BD 1.500 per person + 15% service charge

Select 3 of the below

- Hommous
- Tabouleh
- Fattouch
- Labneh
- Assorted dolmas
- Rice wrapped in vine leaves
- Baba ganouch
- Moutabel

Sushi Selections BD 4.000 per platter

- 2pcs cucumber & sesame maki
- 2pcs vegetable maki
- 2pcs egg maki
- 2pcs California maki
- 2pcs Tempura fish maki
- 2pcs Crab stick maki
- 2pcs Smoked salmon maki



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Main Course		
Beef/Lamb/Chicken	Fish & Seafood	Vegetarian
<ul style="list-style-type: none"> • Whole rotisserie chicken, mushroom gravy • Pan-seared chicken breast, polenta, thyme Jus • Chicken tikka skewers, onion relish • Bahraini chicken biryani • Teriyaki chicken & noodle stir-fry • Chicken in green curry, prawn Crackers • Butter chicken, chapatti, pappadum, • Turkey medallions, sweet potato, horseradish crème, parsley • Duck confit, mash potato, onion gravy • Mutton curry, chapatti, pappadum • Marinated lamb cutlets, yams, dijon & mint sauce • Lamb machbous • Shepherd's pie, parmesan mash • Arabic mixed grill, vegetables • Beef kofta kebab, mint chutney • Beef in oyster sauce, broccoli, cashew nut • Beef moussaka • Traditional beef lasagna • Argentinian chimichurri beef steak, grilled onions • Sirloin steaks, caramelized onions, beans • Beef burger & all the trimmings • Chicken burger & all the trimmings • Beef bacon butty with egg • Sausage butty with egg • Beef & onion pie 	<ul style="list-style-type: none"> • Grilled dory on cabbage relish, caper butter, spring onion, lemon • Catch of the day, olive tapenade, oven dried tomatoes, parsley • Portuguese calamari stew, olives, onions • BBQ grouper & octopus stew • Pan fried salmon escalope, smashed peas, béarnaise sauce • Crumbed & fried tilapia, lime mayonnaise • Fish & chips, tartar sauce, lemon • Coconut fish curry, lime, prawn crackers • Prawns, calamari, dory, Thai vegetables, lemon grass butter • Seafood skewers, quinoa, peri-peri sauce • Cajun grilled tuna cutlets, nicoise vegetables, tomato caper sauce • Mozambique fish curry, roasted peanuts, flatbread • Citrus marinated sherry, burgul salad, lemon butter • Tandoori spiced king fish on pumpkin ravioli, parmesan • Baked pascal, orange & basil risotto • Pastry wrapped Nile perch, tomato, aborigine • Baked baby hammour, cherry tomatoes, brown butter • Steamed milk fish, gremolata, grilled lemon • Paprika infused Nile perch, red cabbage, truffle butter • Grilled tilapia, Katchumbari salad • Seafood pie, cheese & potato crust 	<ul style="list-style-type: none"> • Vegetable moussaka • Malenzane • Vegetable lasagna • Penne Arrabbiata • Spaghetti alfredo • Trio of gnocchi & pea Napolitana • Cannelloni with spinach & sun dried tomato • Butternut, tomato & marrow tower • Noodle chow mein • Vegetable skewers • Stuffed potato skins • Italian stromboli • Sweet corn fritters • Vegetable egg fried rice • Palak paneer • Vegetable puffs • Ratatouille • Fried polenta cakes, tomato sauce • Pumpkin & spinach quiche • Rolled vegetable & halloumi crepe • Ricotta & aubergine gratin • Vegetable biryani • Sweet & sour vegetable teppanyaki



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B A H R A I N

Pork Selections

- BBQ pork spare ribs, onion rings
- Braised pork belly, bean, cassoulet, tomato ragout
- Pork picatta, braised cabbage, caper & lemon butter
- Pork loin steaks, fried egg, green beans, gravy

For any additional individual main course BD 2.500 per person + 15% service charge

For any additional individual vegetarian main course BD 1.900 per person + 15% service charge

Accompaniments

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| <ul style="list-style-type: none">• Pan roasted baby potatoes, butter, coriander• Home cut cottage fries, lebnah dip• Glazed beetroot gnocchi, tomato salsa• Honey & sweet potato wheels, black pepper• Pesto mash, parsley, parmesan• German potato rosti• Creamed crushed potatoes, lemon zest, parsley• English roast potatoes, olive oil, scallions• Scalloped potatoes• Cajun spiced potato wedges• Baked potatoes with sour cream, spring onion• Dauphinoise potatoes with garlic & mushrooms• Potato & truffle oil croquettes• Home cut potato wedges• Double baked potato skins with chive mash• Potatoes boulangere• Buttered German spatzle• Steamed basmati rice• Pilaf basmati rice, fried onion, coriander• Oriental rice• Yellow savory rice• Sticky Thai rice• Egyptian short grain rice• Moroccan pepper pilaf• Swahili coconut rice• Boiled brown rice, basil, walnuts | <ul style="list-style-type: none">• Seasonal buttered vegetables• Carrot & pumpkin mash• Roasted beetroot & pine nuts, orange, honey• Zucchini Provençal with roasted garlic and tomato braised red cabbage• Cauliflower gratin, breadcrumbs• Broccoli & blue cheese gratin• Grilled corn on the cob, melted butter• Aubergine, zucchini, tomato ragout, polenta croutons• Baked turnips tossed with grain mustard• Glazed carrots with coriander• Roasted root vegetables• Green beans in onion vinaigrette• Cinnamon baked butternut squash, sun dried tomato• Grilled Moroccan vegetables, turmeric• Mediterranean couscous medley• Steamed broccoli & cauliflower• Minted green peas & broad beans• Three bean stew, tomato sauce• Creamed spinach, parmesan• Thin Chinese vegetable stir-fry• Garlic sautéed spinach & tomato• Lentil dal, tomatoes, onion• Paratha & butter chapati |
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Royal Golf Club

B A H R A I N

Desserts

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| <ul style="list-style-type: none">• Chocolate brownie• Chocolate mouse shots• Arabic Umm Ali• Chocolate & custard profiteroles• Pannacotta, berry syrup• Mini apple crumble• Banana & nutella spring rolls• Black forest cakes• Bread and butter pudding, vanilla sauce• Rice pudding with raisins• Sweet banana fritters• Seasonal fruit salad, mint, orange juice• Chocolate dipped fruits & berries• Whoopie pies• Oreo cream cake• Assortment of chocolate truffles• Array of mini tartlets• Apple tatin, sugar caramel sauce• Sticky toffee pudding• Tempura fruits, strawberry & orange chutney• Chocolate ice cream, chocolate syrup• Vanilla ice cream, butterscotch sauce• Strawberry ice cream, raspberry coulis• Baked ganache filo parcels• Strawberry cheesecake• Pavlova, custard, fresh fruits | <ul style="list-style-type: none">• Macaroons• Bahraini mahalabia• Carrot cake, yoghurt icing• Baklawa• Chocolate mousse• Lemon meringue pie• Tiramisu pots• Choux doughnuts, cinnamon dust• Banana and chocolate tart• Strawberry mille feuille• Warm apple strudel• Gulab jamun• Crème caramel<ul style="list-style-type: none">▪ Vanilla almond financier▪ Malva pudding, caramel sauce▪ Orange & cream cheese cannoli▪ White chocolate éclairs,▪ Wild berry mille-feuille▪ Lemon syllabub▪ Choc chip cookies, butter cookies, biscuits▪ Scones with jam & cream▪ Mini banana & oreo “splits”▪ Funnel cakes▪ Mini “koeksisters”, star anise syrup▪ Marshmallow lollipops, chocolate fondue▪ English trifle cups▪ Eton mess▪ Chocolate & sticky rice “sushi” |
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Add BD 2.900 per person:

Artisan cheese platter, biscuits, nuts, fruits, compotes