

WEDDING BUFFET OPTIONS

A minimum of 20 guests is required for the buffet

If below 20 guests, an additional surcharge of BD 2.000 per person is applicable

<p>Option # 1 3 Starters / 3 Mains / 2 Desserts Choose any 2 Accompaniments</p> <p>BD 14.300 + 15% service charge</p>	<p>Option # 2 4 Starters / 4 Mains / 3 Desserts Choose any 2 Accompaniments</p> <p>BD 17.700 + 15% service charge</p>	<p>Option # 3 5 Starters / 5 Mains / 4 Desserts Choose any 2 Accompaniments</p> <p>BD 20.900 + 15% service charge</p>
<p>Option # 4 6 Starters / 6 Mains / 5 Desserts Choose any 2 Accompaniments</p> <p>BD 24.300 + 15% service charge</p>	<p>Option # 5 7 Starters / 7 Mains / 6 Desserts Choose any 2 Accompaniments</p> <p>BD 27.600 + 15% service charge</p>	<p>Option # 6 8 Starters / 8 Mains / 7 Desserts Choose any 2 Accompaniments</p> <p>BD 30.900 + 15% service charge</p>

The above options are accompanied by:
5 hours unlimited soft drinks

Unlimited tea & coffee, still water, soft drinks (Sprite/Coke), canned juices

Seasonal mixed leaves, garden vegetables with 4 dressing of your choice
A selection of fresh bread and bread rolls with butter

For additional dressings: BD 0.500 per person + 15% service charge

Ranch	Italian	French	Blue Cheese	Balsamic	1000 Island	Lemon Olive Oil
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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 salad with a 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, black olives, feta cheese • Moroccan chicken couscous • Watermelon, feta, lemon & parsley salad • Tomato & basil bruschetta • Trio of pepper bruschetta • Avocado bruschetta • Avocado & Cajun chicken salad with olives, tomatoes & cucumber • Sweet potato & pumpkin salad • Russian salad • Coronation chicken 	<ul style="list-style-type: none"> • Tempura vegetables with soya sauce • Vegetable sambosa • Cheese sambosa • Chicken sambosa • Meat / cheese sambousek • Spinach fatayer • Chicken spring rolls • Vegetable spring rolls • Arabic kibbeh • Mini beef kofta with tahina • Beef satay with sweet chili sauce • Chicken skewers with peanut sauce • Seafood dim sum with chili dip • Chicken pot stickers • Chick pea falafel with cucumber relish • Deep fried calamari with tartar sauce • Cheese arancini, tomato sauce • Beef empanadas • Tandoori chicken & paneer empanadas • Margherita mini calzone • Battered fish fingers with aioli dip • Duck & pineapple pincho with a honey oyster glaze • Buffalo chicken wings, blue cheese dip • Turkish lamb pide with yoghurt 	<ul style="list-style-type: none"> • Roast tomato & basil soup • Potato & onion with parsley soup • Red lentil soup with lemon • Brown onion soup • Chinese egg drop soup with noodles • Garden vegetable soup with dried tomato • Carrot & ginger soup • Chicken veloute with dumplings • Honey pumpkin & cumin soup • Sweet corn chowder • Cream of pumpkin with caraway seed soup • Thai prawn sweet & sour soup • Broccoli & stilton cheese soup • Roasted cauliflower & cardamom soup • Slow cooked beef goulash • Gazpacho (cold) • Cucumber & mint (cold) • Cold potato & leek soup • Trio of bean soup with bread sticks • Chicken bouillon with celery, carrot • Turkey broth with stuffing dumplings • Green pea & mint soup • Lamb & okra soup with dried apricot broth • White bean soup with sausage & thyme

**Add BD 1.500 per person
(included in options #5 & #6)**

- Smoked salmon & cream cheese rosettes
- Prawn cocktail
- Italian caprese, olive oil, balsamic

**Add BD 1.500 per person
(included in options #5 & #6)**

- Coated & fried tiger prawns, lemon & coriander dip
- Pastry wrapped prawns, tomato jam

**Add BD 1.500 per person
(included in options #5 & #6)**

- Lobster bisque
- Seafood & saffron bisque
- Exotic mushroom, crème fraiche

For Arabic Mezzeh platter on the table BD 2.000 per person + 15% service charge
Select 3 of the below

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

Sushi Sharing Platter BD 2.000 per person + 15% service charge
(Enough for 2 persons)

- 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

For any additional individual starters BD 1.200 per person + 15% service charge



Royal Golf Club

B A H R A I N

Main Courses

Beef/Lamb/Chicken	Fish & Seafood	Vegetarian
<ul style="list-style-type: none"> • Whole rotisserie chicken with mushroom gravy • Pan-seared chicken breast with polenta & thyme jus • Chicken tikka skewers with onion relish • Chicken & mushroom pie • Bahraini chicken biryani • Teriyaki chicken & noodle stir-fry • Chicken in green curry with prawn crackers • Butter chicken with chapatti & pappadums • Turkey medallions with sweet potatoes & horseradish crème • Duck confit, mashed potato with onion gravy • Mutton curry with chapati & pappadum • Marinated lamb cutlets with yams & Dijon & mint sauce • Lamb machbous • Shepherd's pie with parmesan mash • Lamb salona • Arabic mixed grill with vegetables • Beef kofta kebab with mint chutney • Beef in oyster sauce with broccoli & cashew nuts • Beef moussaka • Traditional lasagna • Argentinian chimichurri beef steak with grilled onions • Sirloin steaks with caramilized onion & beans • Beef burger & all the trimmings • Chicken burger & all the trimmings • Beef/pork bacon butty with egg • Beef/pork sausage butty with egg • Beef & onion pie 	<ul style="list-style-type: none"> • Grilled dory on a cabbage relish with caper butter, spring onions & lemon • Catch of the day with olive tapenade, oven dried tomatoes & parsley • Portuguese calamari stew with olives & onions • BBQ grouper & octopus stew • Pan fried salmon escalope with smashed peas & Béarnaise sauce • Crumbed & fried tilapia with a lime mayonnaise • Fish & chips with tartare sauce & lemon • Coconut fish curry with lime & prawn crackers • Prawns, calamari, dory tower with Thai vegetables & lemon grass butter • Seafood skewers with quinoa & peri-peri sauce • Cajun grilled tuna cutlets with nicoise vegetables & tomato caper sauce • Mozambique fish curry with roasted peanuts & flatbread • Citrus marinated sherry with a burrgul salad & lemon butter • Tandoori spiced king fish on pumpkin ravioli & parmesan • Baked pascal, orange & basil risotto • Pastry wrapped Nile perch with tomato & aubergine, • Baked baby hammour with cherry tomatoes & brown butter • Steamed milk fish with gremolata & lemon • Paprika infused Nile perch with red cabbage & truffle butter • Grilled tilapia with a katchumbari (sliced tomato, onion, coriander, chili) salad • Seafood pie with cheese & potato crust <p>Add BD 5.000 per person for whole crayfish, grilled with garlic butter & asparagus</p>	<ul style="list-style-type: none"> • Vegetable moussaka • Malenzane (aubergine bake) • Vegetable lasagna • Penne Arabbiata • 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 with tomato sauce • Pumpkin & spinach quiche • Rolled vegetable & halloumi crepes • Ricotta & aubergine gratin • Vegetable biryani • Sweet & sour vegetable teppanyaki



Pork Selections

- BBQ pork spare ribs with onion rings
- Braised pork belly with a bean, cassoulet & tomato ragout
- Pork picatta with braised cabbage & caper & lemon butter
- Pork loin steaks with fried eggs, 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**



Royal Golf Club

B A H R A I N

Accompaniments

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| <ul style="list-style-type: none">• Pan roasted baby potatoes with butter & coriander• Home cut cottage fries with a lebناه dip• Glazed beetroot gnocchi with a tomato salsa• Honey & sweet potato wheels with black pepper• Pesto mash with parsley & parmesan• German potato rosti• Creamed crushed potatoes with lemon zest & parsley• English roast potatoes with olive oil and scallions• Scalloped potatoes• Cajun spiced potato wedges• Baked potatoes with sour cream with spring onions• 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 with fried onion & coriander• Oriental rice• Yellow savoury rice• Sticky Thai rice• Egyptian short grain rice• Moroccan pepper pilaf• Swahili coconut rice• Boiled brown rice with basil & walnuts | <ul style="list-style-type: none">▪ Seasonal buttered vegetables▪ Carrot & pumpkin mash▪ Roasted beetroot with pine nuts, orange & honey▪ Zucchini provencal with roasted garlic and tomato braised red cabbage▪ Cauliflower gratin with breadcrumbs▪ Broccoli & blue cheese gratin▪ Grilled corn on the cob with melted butter▪ Aubergine, zucchini, tomato ragout with poleta croutons▪ Baked turnips tossed with grain mustard▪ Glazed carrots with coriander▪ Roasted root vegetables▪ Green beans in onion vinaigrette▪ Cinnamon baked butternut with sun dried tomato▪ Grilled Moroccan vegetables with turmeric▪ Mediterranean couscous medley▪ Steamed broccoli & cauliflower▪ Minted green peas & broad beans▪ Three bean stew with tomato sauce▪ Creamed spinach with parmesan▪ Thin Chinese vegetable stir-fry▪ Garlic sautéed spinach & tomato▪ Lentil dal with tomatoes & onions▪ Paratha & butter chapati |
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For any additional accompaniments BD 1.500 per person + 15% service charge

Desserts

<ul style="list-style-type: none"> • Chocolate brownies • Chocolate mousse shots • Arabic Umm Ali • Chocolate & custard profiteroles • Panna cotta with a berry syrup • Mini apple crumble • Banana & nutella spring rolls • Black forest cake • Bread and butter pudding with vanilla sauce • Rice pudding with raisins • Sweet banana fritters • Seasonal fruit salad with mint & orange juice • Chocolate dipped fruits & berries • Oreo cream cake • Assortment of chocolate truffles • Array of mini tartlets • Apple tatin with sugar caramel sauce • Sticky toffee pudding • Tempura fruits with a strawberry & orange chutney • Chocolate ice cream with chocolate syrup • Vanilla ice cream with butterscotch sauce • Strawberry ice cream, raspberry coulis • Baked ganache filo parcels • Strawberry cheesecake • Pavlova with custard and fresh fruits <p>Add BD 2.900 per person</p> <ul style="list-style-type: none"> • Artisan cheese platter, biscuits, nuts, fruits, compotes 	<ul style="list-style-type: none"> • Macaroons • Bahraini mahalabia • Carrot cake, yoghurt Icing • Baklava • 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 ▪ Vanilla almond financier ▪ Malva pudding with caramel sauce ▪ Orange & cream cheese cannoli ▪ White chocolate éclairs, ▪ Wild berry mille-feuille ▪ Lemon syllabub ▪ Scones with jam & cream ▪ Mini banana & oreo “splits” ▪ Funnel cakes ▪ Mini “koeksisters” with star anise syrup (plaited dough, deep fried and soaked in star anise syrup) ▪ Marshmallow lollipops, chocolate fondue ▪ English trifle cups ▪ Eton mess (meringue, berries, cream) ▪ Chocolate & sticky rice “sushi”
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For any additional desserts BD 2.200 per person + 15% service charge