

# events by JW



Conference & Meeting



Breakfast



Breaks

Lunch/Dinner



Reception



Action Stations

Beverage



Technology

Info

Season  
2011

## crafted for you

**JW MARRIOTT HOTEL DUBAI**

Abu Baker Al Siddique Road | Dubai | United Arab Emirates

[www.jwmarriottdubai.com](http://www.jwmarriottdubai.com)

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events by JW

# Conference & Meeting

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## ESSENCE

Daily Delegate Rates



## Half Day Delegate Package | 09:00 – 13:00 hrs

2 Coffee Breaks:

1 Lunch Buffet

Basic Audio Visual Equipment

Meeting space according to group size

## Full Day Delegate Package | 09:00 – 18:00 hrs

3 Coffee Breaks

1 Lunch Buffet

Basic Audio Visual Equipment

Meeting space according to group size

## Deluxe Delegate Package | 09:00 – 18:00 hrs

3 Upgraded Coffee Breaks

1 Lunch Buffet

1 LCD Projector

1 Wireless Internet Access

Basic Audio Visual Equipment

Meeting space according to group size



Ask your event contact for more details on the lunch and coffee break menus

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# breakfast

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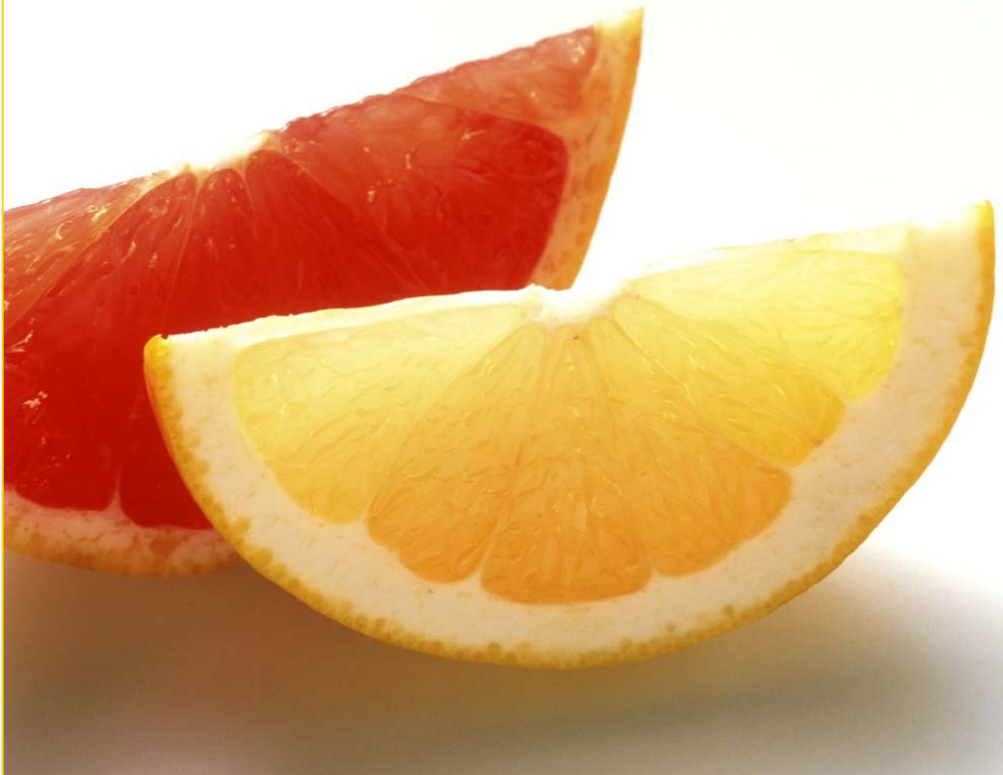
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## SEASON

[continental](#)

[international](#)

## Continental Breakfast



### Juices

A selection of chilled fruit juices  
Orange, Pineapple, Apple

### Cold

Cereals with cold & hot milk  
Assorted seasonal fresh fruit platter  
Fruit yoghurts  
Cold cuts

### Pastries

Croissants, Muffins, Danish  
Toast bread white & brown  
Assorted bread rolls  
Butter & Jam

### Hot Beverages

Freshly brewed coffee  
Selection of fine teas



## International Breakfast

### Cold

Cereals with cold & hot milk  
Assorted seasonal fresh fruit platter  
Fruit yoghurts  
Cold cuts & cheese platter  
Hummous  
Labneh with mint

### Egg Station

Choice of eggs cooked any style

### Chaffing Dishes

Beef bacon  
Veal sausage and chicken sausage  
Grilled tomato  
Mushrooms  
Baked beans  
Hash brown potato

### Juices

A selection of chilled fruit juices  
Orange, pineapple, apple

### Pastries

Croissants, Muffins, Danish  
Toast bread roll white & Brown  
Butter & jam

### Hot Beverages

Freshly brewed coffee  
Selection of fine teas

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# breaks

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## DELIGHT

energize

refresh

create your own

## Sample Conference Coffee break

### Morning Coffee Break

- Plain Croissant
- Assorted Fruit Danish pastry
- 2 Selection of fresh Fruits
- Assorted seasonal fresh fruit platter
- Cheese platter with crackers
- Actimel yoghurt
- Plain & fruit yoghurt
- Cereals
- Nutella, Honey, assorted jams and butter
- Selection of fine teas
- Freshly brewed coffee
- Selection of chilled fruit juice



### Mid morning Coffee Break

- Muffins
- American cookies
- Assorted Danish pastry
- Assorted seasonal fresh fruit platter
- Chicken Tikka with mint chutney
- Cucumber salad with goat cheese and olives
- Jalapenos with cheese and tomato salsa
- Selection of fine teas
- Freshly brewed coffee
- Selection of chilled fruit juice

### Afternoon coffee break

- Marble cake Assorted Danish pastry American cookies
- 2 Selection of Assorted seasonal fresh fruit platter
- Smoked tuna with dill mayonnaise & Spinach fatayer
- Selection of fine teas, Freshly brewed coffee & Selection of chilled fruit juice

Included in the Conference Package is a daily variation of Coffee Break selections.

Please ask your event contact for detailed menus.

## Sample VIP Conference Coffee break

### Morning Coffee Break

Cheese platter with crackers  
Actimel yoghurt  
Plain & fruit yoghurt  
Cereals  
Nutella, Honey, assorted jams  
and butter  
Selection of Traditional Home made  
Pain 'au' Chocolate and croissant  
Bakers hamper of Danish Pastries  
Bakers soft sesame rolls  
Smoked salmon scrambled eggs  
Assorted seasonal fresh fruit platter  
Fruit preserves, honey and butter  
'The' baby fruit collection  
Selection of fine teas  
Freshly brewed coffee  
Selection of chilled fruit juice



### Afternoon coffee break

Marble cake Assorted Danish pastry American cookies  
2 Selection of Assorted seasonal fresh fruit platter  
Smoked tuna with dill mayonnaise & Spinach fatayer  
Selection of fine teas, Freshly brewed coffee & Selection of chilled fruit juice

### Mid morning Coffee Break

Muffins  
American cookies  
Assorted seasonal fresh fruit platter  
Chicken Tikka with mint chutney  
Cucumber salad with goat cheese  
and olives  
Jalapenos with cheese and tomato salsa  
Arabic cookie and sweet selection  
Lemon and Chocolate Macaroons  
Tropical fruit jelly  
Spiced Prawn and coriander wrap  
Vine plum tomato and  
mozzarella brioche with pesto  
Selection of fine teas  
Freshly brewed coffee  
Selection of chilled fruit juice

Included in the VIP Conference Package is a daily variation of Coffee Break selections.

Please ask your event contact for detailed menus.

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# lunch and dinner

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## DESIRE

International  
conference  
buffet  
rolling  
box  
plated

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### Sample Conference Package Lunch Buffet (7-day cycle available)

#### Western corner

Slow roast tomato with Italian lettuce  
German potato salad  
Mediterranean seafood salad with celery

#### Asian Corner

Squid and shrimps salad  
Channa chaat  
Subzi raita

#### Arabic Corner

Hommous  
Tabouleh  
Moutable  
Fattouch  
Muhamara  
White bean salad

#### Salad Bar

Lollo rosso, iceberg lettuce, Romaine lettuce  
Tomato wedges, cucumber slice, grated carrots, mixed capsicum, feta cheese

#### Condiments

Croutons, parmesan cheese, mixed olives

#### Dressings

Vinaigrette, Balsamic dressing, cocktail sauce



#### Hot Dishes

Chicken Biryani  
Grilled sherry fish  
Roast lamb leg marinated with herbs / jus nature  
Braised beef with potato  
Paneer Makenwalla  
Steamed vegetable  
Potato gratin Dauphinoise  
Jeera rice

Assortment of breads and rolls, french bread, sesame loaf, arabic bread  
Butter and margarine

#### Dessert

Assorted seasonal fresh fruit platter  
Assorted fruit diced  
Black forest cake  
Mix fruit tart  
Cream caramel  
Um Ali

## International Buffet Menu 1

### Salads

Composed salad  
Russian salad with a rosace of turkey ham  
Grilled vegetables with Balsamic and parmesan cheese  
Mixed seafood rice salad, herbs pesto and tomato  
Greek salad with toasted pita bread  
Bread rolls, Arabic bread and butter

### Mezzeh

Hummus, Moutable, Tabbouleh, Fattoush

### Marriott salad bar

Seasonal mixed green leaves from the garden, Tomato, cucumber, carrot, celery  
Dressing  
Yogurt dressing, Thousand islands, Caesar dressing  
Vinaigrette  
Raspberry vinaigrette, Herbs vinaigrette, extra virgin Olive oil  
Condiments  
Assorted olives, assorted Arabic pickles, parmesan cheese, bacon bits, Crouton

### Hot mezzahs

Fried kebbeh, vegetarian spring rolls

### From The Chaffing Dish

Lamb curry  
Lamb chunk simmered in Indian garam masala spices  
Seared Cajun chicken  
Seared chicken breast Cajun spices set on creamy spinach  
Sweet and sour fish  
Fried fish in sweet and sour sauce  
Roasted beef cubes  
Roasted beef cubes in mint marinade, sautéed green leaves  
Roasted vegetables  
Vegetable Stir fried rice  
Fondante potato

### Dessert

Assorted seasonal whole fruit display  
Minted fruit salad with lemon  
Assorted Arabic sweet  
Um Ali  
Black forest cake  
Ras Malai  
Cheese cake with strawberry sauce

## International Buffet Menu 2

### Salads

Composed salad  
Marinated grilled chicken salad with Avocado  
Calamari with celery, tomato, spring onion with chili dressing  
Bruschetta Tomato and mozzarella with pesto  
Ruccola salad with dried beef  
Greek salad with toasted pita bread  
Bread roll, Arabic bread and butter

### Mezze

Hummus, Moutable, Tabbouleh, Fattoush, Feta cheese with zaatar

### Marriott salad bar

Seasonal mixed green leaves from the garden, Tomato, cucumber, carrot, celery  
Dressing  
Yogurt dressing, Thousand islands, Caesar dressing  
Vinaigrette  
Raspberry vinaigrette, Herbs vinaigrette, extra virgin Olive oil  
Condiments  
Assorted olives, assorted Arabic pickles, parmesan cheese, bacon bits, Crouton

### From The Chaffing Dish

Masala baked fish  
Baked Pomfret fish with Indian spices  
Veal piccata  
Veal scaloppini coated in pizza herbs with tomato concasee  
Stir fried chicken  
Stir fried chicken with dried chili and peanut  
Kofta kebab  
Char grilled minced lamb with grilled tomato and sumack onion  
Roasted potato with garlic and thymes  
Cumin Pilaf rice  
Gratinated zucchini with basi  
|

### Dessert

Assorted seasonal whole fruit display  
Fresh cut fruit  
Cream Brule vanilla  
Gajjar ka halwa  
Date cake  
American cheese cake  
Chocolate mousse

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## International Buffet Menu 2

### Salads & Starters

Composed salad  
Assorted grilled marinated vegetables (asparagus, zucchini, mushrooms)  
Waldorf salad with smoked chicken (glass)  
Avocado and tomato concasse with crab salad (glass)  
Hammour ceviche with papaya relish  
Rucola, dried beef, walnut and parmesan with gorgonzola dressing  
Broccolis, sautéed mushrooms and roasted chicken with tomato vinaigrette dressing  
Bread rolls, Arabic bread and butter

### Mezzeh

Hummus, Moutable, Tabbouleh, Fattoush, vine leaves, grilled haloumi cheese

### Marriott salad bar

Seasonal mixed green leaves from the garden, Tomato, cucumber, carrot, celery  
Dressing  
Yogurt dressing, Thousand islands, Caesar dressing  
Vinaigrette  
Raspberry vinaigrette, Herbs vinaigrette, extra virgin Olive oil  
Condiments  
Assorted olives, assorted Arabic pickles, parmesan cheese, bacon bits, Crouton

### From The Chaffing Dish

Chicken makhanwala  
Tandoori chicken cooked in buttered tomato sauce  
Beef ribs  
Barbecue beef ribs, mashed potato  
Thai fish curry  
Spicy Thai fish curry served with a sweet chili sauce  
Iranian mixed grill  
Char grilled marinated saffron chicken kebab and lamb kebab  
Steamed red snapper fillet  
Red snapper fillet with lemon capers butter sauce  
Sauté potato with onion and mixed pepper  
Buttered seasonal vegetable  
Steamed rice

### Dessert

Assorted seasonal whole fruit display  
Fruit salad  
Cream caramel  
Chocolate mousse  
Caramelized apple praline tart  
Lemon cheese cake  
Tiramisu  
Warm dates cake with vanilla sauce

## Indian Menu 1

### Fresh salad bar

Tomato wedges, sliced cucumber, slice onion,

Mixed lettuce, shredded carrot and green chilli

Served with yoghurt dressing, lime vinaigrette, tamarind chutney, mint chutney

### Marinated salad

Dahi Wada

Fried Paneer salad

Cucumber salad

Chicken chat

Subzi raita

Assorted Indian pickles, mango chutney, pappadum

### Assorted Indian bread

Naan, Paratha

### Hot Selections

Mutton biryani

Chicken Makinawala

Fish Curry

Vegetable Korma

Daal fry

Aloo methi

Jeera rice

Cumin flavored rice

### Desserts

Assorted seasonal fresh fruit platter

Spiced fruit salad

Mawa barfi

Jalebi

Gulab jamun

Cream caramel

## Indian Menu 2

### Marinated Salad

Paneer tikka salad

Aloo chat masala

Boondi raita

Khandvi

Curd rice

Channa chat

Dahi wada

Bhindi dingri salad

Subzi raita

Dhokla

Assorted Indian pickles,  
mango chutney, pappadum

### Assorted Indian bread

Naan, Paratha

### Fresh Salad Bar

Tomato wedges, sliced cucumber, slice onion, mixed lettuce, shredded carrot and green chilli, served with yoghurt dressing, lime vinaigrette, tamarind chutney, mint chutney

### Hot Selections

Mutton Biryani

Makhai gosht

Masala fried fish

Chicken tandoori

Chicken Kadai

Bindi jaipuri

Daal sultani

Vegetable jalfrezi

Paneer markharsi

Steamed rice

### Desserts

Assorted seasonal fresh  
fruit platter

Fresh fruit salad

Rasgulla

Gajar halwa

Kesari peda

Black forest cake

Assorted mini pastry

## Indian Vegetarian Menu 1

### Marriott salad Bar

Tomatoes wedges, sliced cucumber,

Mixed lettuce and green chili

Served with yoghurt dressing, lime vinaigrette,  
tamarind chutney, mint chutney

### Marinated salad

Channa chat

Cucumber salad

Paneer tikka salad

Subzi raita

Assorted Indian pickles, mango chutney,  
pappadum

Naan, Paratha

### Hot Selections

Vegetable Biryani

Mixed vegetable Khorma

Daal fry

Paneer tikka masala

Aloo methi

Chana masala

Gobi -asala

Buttered rice

### Desserts

Assorted seasonal fresh  
fruit platter

Spiced fruit salad

Gulab jamun

Sliced fruit cake

Basundi

## Indian Vegetarian Menu 2

### Marriott Salad Bar

Tomato wedges, sliced cucumber, slice onion, mixed lettuce,

Shredded carrot and green chilli

Served with yoghurt dressing, lime vinaigrette, tamarind chutney, mint chutney

### Marinated Salad

Chloe chat

Aloo tikka salad

Boondhi Raitha

Rajma salad

Vegetable sambal

Papad, Pickle

Hummus, Mutttable, Tabouleh

Assorted Indian pickles, mango chutney, pappadum

### Soup

Tomato Shorba

### Hot Selections

Palak Paneer

Aloo Matter

Vegetable Kholapuri

Bahara Baingan

Dal Makhani

Bindi Jaipuri

Naan, Roti

Vegetable Biryani

Steamed rice

### Desserts

Rasamalai

Carrrot Halwa

Assorted seasonal fresh fruit platter

Kesar Peta

Gulab jamun

Kulfi

Assorted mini pastry

## Arabic Menu 1

### Cold Mezzah

Hoummous, Moutable, Fattoush, Tabouleh

Fresh labneh with Zataar and garlic

Green foul in oil

Potato harra, fried eggplant, assorted olives and Arabic pickles

### Salad Bar

Lollo rosso, iceberg lettuce, Romaine lettuce

Tomato wedges, onion slice, grated carrots, radish, mixed capsicum

### Condiments

Croutons, roast pumpkin seeds, parmesan cheese, green olives

### Dressings

Vinaigrette, Caesar dressing, Balsamic vinaigrette

### Hot Selections

Oriental mixed grill

Chicken Biryani

Beef stew

Kebbeh arnabieh

Whole fish harra

Roasted vegetables

Potato Bil Gorzba

Vermicelli rice

Assortment of breads and rolls, Arabic bread

### Desserts

Assorted seasonal fresh fruit platter

Tropical fruit salad

Assorted Arabic sweet

Mohalabya

Black forest cake

Um Ali

## Arabic Menu 2

### Cold Mezzah

Hommous, Moutable, Tabouleh, Vine leaves

Shanklish Salad, Modardara with Crispy onion

Hammour Harra with spicy tomato sauce

Poached lamb tongue served with garlic vinaigrette

Gargir beetroot salad lemon dressing

Foul bil zait

Oriental salad

Selection of bread rolls and Arabic bread

### Salad Bar

Lollo rosso, iceberg lettuce, Romaine lettuce

Tomato wedges, onion slice, grated carrots, radish, mixed capsicum

### Condiments

Croutons, roast pumpkin seeds, parmesan cheese, green olives

### Dressings

Vinaigrette, Caesar dressing, Balsamic vinaigrette

### Hot Mezzah

Kabbeh fire ball

Cheese rolls

### Hot Selections

Mutton Biryani

Kousa mihshi bil bandoura

Samak tajen with potatoes with tahina sauce

Lebanese mix grill (shish kebab, shish tawouk, kofta kabab)

Macaroni bil bechamel

Lamb Okra

Potato bil gozbara- sauté potato with coriander and garlic

Vermicelli rice

Roasted mixed vegetables

### Desserts

Assorted seasonal fresh fruit platter

Assorted Arabic sweets

Konafa bil jibni

Fresh Fruit salad

Cream caramel

Exotic fruit mousse

Chocolate cake

## Arabic Menu 3

### Cold Mezzah

Pyramid of shrimps

Smoked salmon platter

Hommous, Moutable, Tabouleh, Fattoush,  
Vine Leaves

Whole hammour platter, Bossara salad, Foul  
Akhder

Selection of vegetables, Dolma, Spinach  
salad with garlic

Fried vegetable salad garlic dressing

Feta with gargir salad

Selection of bread rolls and Arabic bread

### Salad Bar

Lollo rosso, iceberg lettuce, Romaine lettuce

Tomato wedges, onion slice, grated carrots,  
radish, mixed capsicum

### Condiments

Croutons, roast pumpkin seeds, parmesan  
cheese, green olives

### Dressings

Vinaigrette, Caesar dressing, Balsamic  
vinaigrette

### Hot Mezzah

Meat kebbeh, Spinach fatayer,  
Cheese Sambousek

### Hot Selections

Samak bil foron with vegetables

Chicken with frekkeh

Iranian mixed grilled

(Jojeh kebab, kubbiedeh)

Grilled beef with pepper sauce and potatoes

Chicken mousakan

Dawood basha

Grilled vegetable lasagna

Steamed basmati rice

### Desserts

Assorted seasonal fresh  
fruit platter

Crème Brule vanilla

Muhalabia

Chocolate orange mouse

Mixed fruit crumble pie

Lemon cheese cake

Assorted Arabic sweet

Fruit salad

## Desert Safari Buffet 1

### Arabic mezzeh & salads on the table

Hommous

Mutable

Fresh Labneh

Mouhammara

Stuffed win leaves

Fattoush salad

Babaganoush

Tabouleh

Shanklish



### BBQ Dishes

Vegetables platter

Assorted Arabic bread

Fresh Hammour Kebab

Shish Tawouk

Shish Kebab

Kofta Kebab

### Paella Style Display

Chicken biryani

potato with onion

Steamed basmati rice

Chickpeas Okra cooked with tomato

Arabic grilled vegetable

Arabic vegetables stew

### Desserts

Assorted whole Fruit display and dates on the buffet

Fresh fruit salad

Assorted Arabic Sweet Platter

Apple cake

Eve's pudding

## Desert Safari Buffet 2

### Arabic mezzehs & salads on the table

Hommous

Mutable

Fresh Labneh

Mouhammara

Stuffed win leaves

Fattoush salad

Babaganoush

Tabouleh

Shanklish



### LIVE COOKING STATION

#### Kharouf station

Roasted whole lamb with Arabic spices,  
served with oriental rice,  
mixed nuts and grilled vegetable skewers

#### Paella Style Display

Chicken biryani

Harra potato

Steamed basmati rice

Roasted vegetable

Arabic vegetables stew

Corn on the cob

#### BBO Dishes

Vegetables platter

Assorted Arabic bread

Fresh Hammour Kebab

Shish Tawouk

Shish Kebab

Kofta Kebab

Beef fillet

#### Desserts

Assorted seasonal whole Fruit  
display and dates on the buffet

Fresh fruit cut

Assorted Arabic Sweet Platter to  
include

Mix nuts pie

Schmarrn cake,

Date cake

## Desert Safari Buffet 3

### Arabic mezzehs & salads on the table

Hommous

Mutable

Fresh Labneh

Mouhammara

Stuffed win leaves

Fattoush salad

Babaganoush

Tabouleh

Shanklish



### BBQ Dishes

Vegetables platter

Assorted Arabic bread

Grilled Fresh Hammour

Fresh Omani Prawns

Shish Tawouk

Shish Kebab

Kofta Kebab

Oriental Lamb Chops

### Paella Style Display

Chicken biryani

Harra potato

Steamed basmati rice

Roasted vegetable

Arabic vegetables stew

Corn on the cob

### LIVE COOKING STATION

Kharouf station

Shawarma Station

Falafel station

### Desserts

Assorted seasonal whole Fruit display and dates on the buffet

Fresh fruit cuts

Assorted Arabic Sweet Platter to include

Kunafa station with cheese and sugar syrup

Banana cake, chocolate chips pudding with whit chocolate sauce

## Family style Arabic Wedding Menu

### MENU 1

#### COLD MEZZEH

Hommous  
Moutable  
Fattoush salad  
Tabouleh  
Vine leaves  
Potato salad with mint  
Assorted pickles

Bread basket Arabic bread

#### HOT MEZZEH

Cheese sambosa  
Kebbeh fireball

### MAIN COURSE

Chicken biryani  
Vegetable salona  
Lebanese mixed grill  
(Shish kebab and shish tawouk)  
Lamb Bamia  
Fried fish amritsari with mint chutney  
Penne pasta with basil tomatoes  
Steamed Basmasti Rice

### DESSERT

Assorted French pastries  
Assorted seasonal whole fruit display  
Chocolate Mousse  
Cream Caramel  
Um ali

## Family style Arabic Wedding Menu

### MENU 2

#### COLD MEZZEH

Shrimps salad, Kashk badengan,  
Salad shirazi, Hommous,  
Vine leaves, Moutable, Tabouleh,  
Beetroot salad, Labneh with garlic and walnut,  
Assorted pickles  
Bread basket Arabic bread

#### HOT MEZZEH

Cheese sambosa  
Spinach fatayer  
Fried kebbeh

### MAIN COURSE

Lamb biryani  
Iranian mixed grill  
(Shish kebab, shish tawouk, kofta)  
Dawood basha  
Grilled beef fillet with mashed potato  
Grilled fish with sauté spinach  
Vegetable Salona  
Iranian rice

### DESSERT

Assorted seasonal whole fruit display  
Selections of French pastries  
Tiramisu cake  
Strawberry mousse  
Assorted Arabic Sweets

## Family style Arabic Wedding Menu

### MENU 3

#### COLD MEZZEH

Smoked salmon, Tomato mozzarella,  
Shrimps salad, Shanklish  
salad, Mouhammara,

Olive with cheese and zattar

Hommous, Vine leaves,

Moutable, Tabouleh,

Arabic bread

Basket of Arabic bread

#### HOT MEZZEH

Cheese roll,

Kebbeh fireball

Meat sambosa

### MAIN COURSE

Grilled shrimps with lemon butter sauce

Arabic mixed grill

(Shish kebab, shish tawouk, kofta)

Chicken biryani

Chicken tikka masala

Kebab hendey with tomatoes sauce

Grilled beef with pepper sauce and roasted potatoes

Spinach ravioli with basil and tomato

Steamed basmati rice

### DESSERT

Assorted seasonal whole fruit display

Chocolate mousse

Cheese konafa

Arabic Sweets

Assorted French pastries

Strawberry Cheese Cake

## Arabic Buffet Menu 1

### Cold Mezzah

Hommous, Moutable, Fattoush,  
Tabouleh, Fresh labneh with Zataar and garlic,  
Green foul in oil  
Potato harra, fried eggplant,  
assorted olives  
and Arabic pickles

### Salad Bar

Lollo rosso, iceberg lettuce, Romaine lettuce  
Tomato wedges, Onion slice,  
grated carrots, Radish, Mixed capsicum

### Condiments

Croutons, roast pumpkin seeds,  
parmesan cheese, green olives

### Dressings

Vinaigrette, Caesar dressing,  
Balsamic vinaigrette

### Main courses

Oriental mixed grill  
Chicken Biryani  
Beef stew  
Kebbeh arnabieh  
Whole fish harra  
Roasted vegetable  
Potato Bil Gorzba  
Vermicelli rice  
Assortment of breads and rolls, Arabic bread

### Dessert

Assorted seasonal whole fruit display  
Tropical fruit salad  
Mohalabya  
Black forest cake  
Um Ali

## Arabic Buffet Menu 2

### Cold Mezzah

Hommous, Moutable, Tabouleh, Vine leaves  
Shanklish Salad, Modardara with Crispy onion  
Hammour Harra with spicy tomato sauce  
Poached lamb tongue served with garlic vinaigrette  
Gargir beetroot salad lemon dressing  
Foul bil zait  
Oriental salad  
Selection of bread rolls and Arabic bread

### Hot Mezzah

Kabbeh fire ball  
Cheese rolls

### Main courses

Mutton Biryani  
Kousa mihshi bil bandoura  
Samak tajen with potatoes  
with tahina sauce  
Lebanese mix grill  
Macaroni bil bechamel  
Lamb Okra  
Potato bil gozbara- sauté potato  
with coriander and garlic  
Vermicelli rice  
Roasted mixed vegetables

### Dessert

Assorted seasonal whole fruit display  
Assorted Arabic sweets  
Konafa bil jibni  
Fresh Fruit salad  
Cream caramel  
Exotic fruit mousse  
Chocolate cake

## Arabic Buffet Menu 3

### Cold Mezzah

Pyramid of shrimps

Smoked salmon platter

Hommous, Moutable, Tabouleh, Fattoush, Vine Leaves

Whole hammour platter, Bossara salad, Foul Akhder

Selection of vegetables Dolma, Spinach salad garlic

Fried vegetable salad garlic dressing

Feta with gargir salad

Selection of bread rolls and Arabic bread

### Hot Mezzah

Meat kebbeh, Spinach fatayer, Cheese Sambosa

### Main courses

Samak bil foron with vegetables

Chicken with frekeh

Iranian mixed grilled

Grilled beef with pepper sauce and potatoes

Chicken mousakan

Dawood basha

Vegetables Lasagna ala

Steamed basmati rice

### Dessert

Display of seasonal whole fruit salad

Crème Brule vanilla

Muhalabia

Chocolate orange mousse

Seasonal Fruit crumble pie

Lemon cheese cake

Assorted Arabic sweet

Fruit salad

## VIP Buffet Menu Individual Dishes



### COMPOSED SALAD – ALL Individuals

Assortment of vegetables and salad “pinzimonio”

Greek tzatziki with cucumber and yoghurt

Roasted tomato salad with crushed feta cheese and black olives

Grilled vegetables marinated with garlic and olive oil

Stuffed baby eggplants provincial style

Cold ratatouille with toasted country bread

Ensalada de marisco, Spanish seafood salad

Chilled couscous with cinnamon, nuts and chicken

Fish escabeche

Bresaola with shredded fennel and citrus fruit

SOUP

Portuguese coriander soup with clams

### MAIN COURSES – ALL Individuals

Cazuela de pescado, Spanish fish and seafood stew

Steamed sea bass with light aioli and saffron

Chicken casserole with green olives,

apricots and pickled lemon

Roasted leg of lamb with mustard and herbs crust

Charcoal grilled potatoes

Sautéed green beans with tomato and

almonds

Baked onions stuffed with French goat cheese

Bulgur with sundried tomato and peas

### DESSERT – ALL Individuals

Seasonal whole fruit platter

Tiramisu cake

Orange and lavender tart

Ricotta pudding with raisins

Lemon and pine nuts tart

Pistachio crème brulee

Chocolate cake with amarina cherries

Classic apple and raisin crumble

## On the run

### Boxed Lunch Arabic 1

Soft drink

Fattouch salad

Chicken Shawarma on Arabic bread with feta cheese & zaatar

Potato Chips

Arabic sweets basket

Fresh Fruit



### Boxed Lunch Indian 3

Soft Drink

Potato Chaat Salad with Raisin, Almond and Green Onion

Chicken tikka Wrap Sandwich

Potato Chips

Whole Fresh Fruit

Assorted Indian sweets basket



### Boxed Lunch Arabic 2

Soft Drink

Cucumber, Tomato, and Pepper Couscous Salad, Cumin Vinaigrette

Kofta and Hummous roll

Potato Chips

Whole Fresh Fruit

Almandine Pear Tart



## Roll In Menus

### Menu 1

Hommous  
Tabouleh  
Cucumber Salad with dill cream  
Arabic Bread and Assorted Bread rolls  
Selection of Open Faced Sandwiches:  
Smoked Turkey Sandwich  
Tuna mayonaisse sandwich  
Penne with tomato and basil sauce  
Assorted seasonal whole fruit display  
Assorted french pastries  
Assorted softdrinks  
Chilled juices  
Mineral Water

### Menu 2

Hommous  
Tabouleh  
Green Salad with two types of dressing  
Tomato and mozzarella salad  
Chicken Hawai Salad  
Arabic Bread and Assorted Bread rolls  
Selection of Open Faced Sandwiches:  
Grilled vegetables in sweet mustard sauce  
in sliced baguette  
Tomato and cheese with whole bran roll  
Chicken Curry, steamed white rice  
Penne Carbonara  
Assorted seasonal whole fruit display  
Assorted french pastries  
Assorted softdrinks  
Chilled juices  
Mineral Water

### Menu 3

Hommous  
Tabouleh  
Caesar Salad Bar including condiments  
German Potato Salad  
Arabic Bread and Assorted Bread rolls  
Selection of Open Faced Sandwiches:  
Salmon Gravlax with dill mayonaisse on rye bread  
Roast beef sandwich with mustard on baguette  
Vegetable lasagna  
Breaded fish fillet, remoulade sauce  
Lamb kofta in tomato sauce, steamed rice  
Assorted seasonal whole fruit display  
Black Forest cake  
Assorted french pastries  
Traditional Arabic Sweets  
Assorted softdrinks  
Chilled juices  
Mineral Water

## VIP Roll in Menus

### Menu 1

#### Roll in Lunch

"The Cucina"

Anti pasti counter including  
Marinated mushrooms, Parmesan chunks,  
Tomatoes and mozzarella

Wood fired Pizza selection, variety of  
three select pizzas  
Cucina choice of two pastas

Individual Tiramisu  
Sicilian Cassata  
'Pasticciere' fig and  
custard slice

### Menu 2

#### Roll in Lunch

"Hofbrauhaus"

Pretzels with Mustard  
German style Potato salad  
Lambs lettuce with Beef bacon  
Smoked and cured fish platter

Weiner Schnitzel  
Bread dumplings  
HB Sausage selection

Black forest gateau  
Mini apple strudle "bon bons"  
Rote Gruetze

### Menu 3

#### Roll in Lunch

"Steakhouse"

Iced Jumbo Shrimp Cocktail  
Mini Cobb Salad martinis  
Sweet melon 'panna cotta'  
with crumbled Sheep's Feta and mint

Boston Crab Cake with lime tartar sauce  
Slow roast sirloin steak  
Steak house fries

New York Cheese Cake  
Raspberry Vacherin  
Mint chocolate skewers

## Set Menu

### Menu Option 1

Warm smoked salmon salad, rucola leaves and pepper vinaigrette  
Bruschetta of black olives and sundried tomato

Glazed chicken breast, saffron risotto, roasted garlic and sautéed Asparagus

Tiramisu served with chocolate grissini

Freshly Brewed Coffee and Herbal Tea

### Menu Option 2

Seafood terrine, horseradish cucumber salad, cream aigrette

Pan-fried beef medaillon, fried polenta and spinach leaves with mushrooms sauce

Fresh fruit minestrone with a pulp of apricot coulis, vanilla ice cream

Freshly Brewed Coffee and Herbal Tea

### Menu Option 3

Tian of avocado mousse, shrimps and sauteed calamari with fried onions, seasonal vegetables salad

Roasted hammour fillet in brioche herbs crust, mustard sabayon, spinach leaves and springs onion

Banana and chocolate cake meringue, mango caramel sauce

Freshly brewed Coffee and Herbal Tea

## Set Menu

### Menu Option 4

Cauliflower panna cotta, marinated salmon and shrimps in Saffron mayonnaise and citrus emulsion  
Zucchini minted salad

Crispy lamb loin baked in fillo pastry with mushrooms and herbs butter  
Glazed carrot, onion and potato with bacon

Thin puff pastry apple tart warmed, caramel sauce and vanilla ice cream

Freshly Brewed Coffee and Herbal Tea

### Menu Option 5

Selection of fresh home made bread rolls and Grissini, Arabic bread

Maine Lobster Medallions with vanilla and grape seed oil vinaigrette  
bouquet of spring salad

Dover Sole Fillet with King crab legs, baby spinach and lime foam

Wagyu Beef Tenderloin Seared Medallions of Kobe beef on fresh tagliolini, sautéed baby spinach and morels jus

Mango Bags "Crepes"

Vanilla chiboust cream, spiced apple & raisin star anise caramel sauce

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# reception

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## TEMPTATION

pass around

buffet

## Cocktail Reception Menus

### Cocktail Reception Menu 1

#### Cold

Seared tuna on walnut bread lemon and sesame seeds

Marinated goat cheese

and sun dried tomato bouchee

Smoked chicken on toast, asparagus and red peppers relish

#### Cocktail table

Seasonal vegetable stick with cumin dressing

Mixed nuts

#### Hot

Minced fish lemon grass skewer served with sweet chilli sauce

Chicken marinated with saffron

Stir-fried vegetable spring roll

### Cocktail Reception Menu 2

#### Cold

Asparagus mimosa on a crouton of fresh herbs

Roast beef and tomato jam

with endive and black pepper

Smoked salmon and caper mousse on rye bread

#### Cocktail table

Seasonal vegetable stick with cumin dressing

Mixed nuts

#### Hot

Pan fried minced fish and potato cake served with sweet chilli sauce

Baked tartlet cream of cauliflower

Fried spicy kebbeh ball

### Cocktail Reception Menu 3

#### Cold

Air-dried beef with melon on toasted bread

Smoked scallops on a sour cream blinis and wild berries

Roasted duck on a peppered cream cheese

Grilled vegetable with sweet German mustard on a toasted sesame bread

#### Cocktail table

Seasonal vegetable stick with cumin dressing

Mixed nuts

#### Hot

Minced shrimps wrapped and fried in wonton dough

Grilled kofta kebab with Iranian bread roll served with pickle

Crispy feta cheese, onion, olive and oregano roll

## Cocktail Reception Menu 4

### Cold

Orange Sichuan pepper hammour gravalax with dill whipped cream, rye bread

Tea smoked breast of duck, coated on cinnamon chocolate

Tomato tartare, dried beef with fried onion on farmer bread

Artichoke mousse tartlet with basil crab

Hand rolls sushi with smoked salmon and avocado

### Cocktail table

Seasonal vegetable stick with peppered Parmesan cream

Cheese and paprika twist

### Pastry

Exotic banana and chocolate cake

Mini Paris-Brest

Gateau opera

Tart milk rice

Assorted Arabic sweet

### Hot

#### Assorted home made dim sum

Steamed assorted dim sum chicken and shrimps served with soya garlic

#### Risotto Croquette with fontina

Small risotto ball stuffed with fontina cheese and coated with crumb

#### Seafood vol au vent

Mini seafood stew baked in puff pastry case

#### Assorted mini satay

Beef chicken and fish satay served with peanut sauce

#### Kebbeh fireball

Fried spicy kebbeh ball potato stuffed lamb minced

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### Cocktail Reception Menu 5

#### Cold

Salmon gravalax with dill whipped cream, rye bread

Rice crab salad wrapped in seaweed nori leaves, pickles ginger

Tomato tartare and beef carpaccio fried onion on farmer bread

Layered Bastarma and walnut labneh with coriander

Tartine of goose liver with garlic puree and candied date

#### Cocktail table

Seasonal vegetable stick with cumin dressing

Mixed nuts

#### Pastry

Bigoudine tart of raspberry

Pumpkin custard

Sago and melon in coconut syrup

Mini tiramisu 3 different flavour in chocolate cup

Halawit aljabin

#### Hot

##### Assorted home made dim sum

Steamed assorted dim sum chicken and shrimps served with soya garlic

##### Chicken tikka rolls

Chicken tikka roll in bread and grilled over charcoal, pickles

##### Fish cake

Small fish cake with black olive butter sauce

##### Mini Kofta kabab

Grilled skewer minced meat served with garlic mayonnaise

##### Mini falafel

Small falafel topped with tandoori shrimps

## Cocktail Reception Menu 6

### Cold

Cucumber basket with salmon tartare

Crispy biscuit of shrimp with balsamic and honey

Profiterole with cream cheese and peppered smoked mackerel

Avocado mousse tartlet with basil crab

Steamed sesame chicken with egg roll, sesame dressing

### Cocktail table

Seasonal Vegetable stick with minted yogurt

Onion and cumin twist

### Pastry

Mini assorted macaroons

Lemon tart

Truffle chocolate cake

Assorted Arabic sweets

Dolce fritto misto station

### Hot

#### Peking Duck pancake

Peking duck rollin Chinese pancake with leek, cucumber and plum sauce

#### Thai Fish cake

Pan fried minced fish and potato cake served with sweet chilli sauce

#### Potato crepes with cured smoked salmon

Thick potato crepe with lightly cured smoked salmon grilled

#### Assorted mini satay

Beef chicken and fish satay served with peanut sauce

#### Crayfish vol au vent

Crayfish and shiitake mushrooms glazed with a curry sabayon

#### Foie Gras Station

Pan fried French duck liver, with array of condiments upon request

Jams, onion relish, pear compote and bread croutons

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# Action stations

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## FLAVOR

chefs are stars

Your style

## Live Cooking Stations

In Combination With Buffet Or Reception Menu

### CAESAR SALAD STATION

Traditional Caesar salad with condiments

### FALAFEL STATION

Fried patties of grounded chickpeas with oriental herbs and served with tahina sauce

### SHAWARMA STATION

Slow roasted marinated chicken, served with garlic mayonnaise, tomatoes, onions, pickles and Arabic bread

### PASTA STATION

Cheese ravioli, penne and spaghetti Served with pesto, Alfredo, or arrabbiata sauce

### RISOTTO STATION

Choice of mushrooms, grilled vegetables with pesto Or four cheese risotto



### SEAFOOD TEMPURA STATION

A variety of seafood (hammour, squid & prawns)

### MONGOLIAN STATION

Stir fry of shrimps, beef, lamb, chicken and fresh vegetables

### NOODLE STATION

Chicken, shrimps, beef or vegetables with variety of noodles

### OYSTER STATION

Rock oysters on crushed ice, opened to order and served with red wine shallot vinegar and lemon wedges

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themed    family style    plated

## Live Cooking Stations

In Combination With Buffet Or Reception Menu

### DIM SUM AND WONTON STATION

Steamed dim sum, fried wontons  
and vegetable spring rolls  
Served with sweet chili sauce

### SUSHI STATION

Sushi, maki rolls, sashimi  
Served with wasabi, pickled ginger, soya

### KHAROUF STATION

Roasted whole lamb with Arabic spices  
and served with oriental rice

### CARVERY STATION

Roasted beef Prime rib  
Roasted leg of lamb  
Roasted beef loin



### BARBEQUE STATION

Lamb chops, Beef Burger, Hot dogs

### ARABIC MIX GRILL

Shish tawouk, shish kebab, and kofta  
kebab

Fresh Omani prawns Station

Fresh Omani lobsters Station

Omelette station

Pancakes station

Waffle station

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## ENJOY

[packages](#)

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[itemized](#)

## Beverage Packages

1 Hours    2 Hours    3 Hours



Soft bar

Soft Drinks & Chilled Juices (*can*)

Soft Drinks, Chilled & Seasonal Fresh Juices



For other categories and brands of beverages please contact your Event contact for further details.

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## FLAWLESS

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## Sound System

12 channel with 2 speakers

24 channel with 4 speakers

24 channel with 6 speakers

Cassette Player

## Meeting Accessories

Flipcharts + Markers

Easel Stands

White Board

Cork Board

Tent Cards

AV Technician standby

Table Numbers

Backdrop (4 x 4 m)

Backdrop (8 x 4 m)

Backdrop (10 x 4 m)

Stage Block (4' x 8')

Roll Up with System (3' x 6')

Roll Up Banner (4' x 3')

## Exhibition Accessories

Extension cord

Chairs

Rectangular Tables (6')

Round Tables (36")

## Microphones

Podium with Microphone

Clip Microphone

Wireless Microphone

Table Microphone

Ipod player

Audio Conference with Spider phone

Audio Conference Microphone system  
*(20 Microphones)*

## Screen

6' x 8'    Tripod

7' x 9'    Tripod

12' x 12' Tripod

12' x 9' *Back projection screen*

*Wooden Backdrop with 1 (10' x 7.5')*

*back projection screen*

*Wooden Backdrop with 2 (10' x 7.5')*

*back projection screen*

42" Plasma

50" Plasma

*Conference monitors*



## LCD Projector

1200 Lumens

2000 Lumens

3500 Lumens

6500 Lumens

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## Backdrop & Staging

Stage block (4 x 8 ft)

Wooden Backdrop (4 x 4 m)

Wooden Backdrop (8 x 4 m)

Wooden Backdrop (10 x 4 m)

## Lights

Follow Spot light

Parcon light

Gobo light moving head

Moving wash light

Profile light

Lighting mixer

Lighting technician

## Items

TV Monitor & VCR

DVD player

Video Camera

Smart cut switcher

Distribution Amplifier

Video Conferencing

Technician standby

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# INDULGENCE

guarantee

shipping

parking

security

## Menu Selection

Selections should be submitted to the events department at least four weeks in advance. Otherwise certain items may not be available in time for the event. Menu selection is limited to one item per function.

## Buffets

A minimum of (50) guests is required for all buffet menus. Prices may vary for buffet menus under (50) persons.

## Food & Beverage

The enclosed menus are offered as suggestions. The events department will be pleased to design a menu to your specifications. All food must be supplied and prepared by the hotel. All food and beverage must be purchased from the hotel. In addition, no food or beverage is to be removed from the hotel. Any exceptions must be approved by the hotel management.

## Outside Food & Beverage

Food or beverage may not be brought into the hotel by any patron or attendee from an outside source.

## Cancellation / Food & Beverage Attrition

The hotel is relying on the food and beverage functions as outlined in the function information agenda as part of the group sales agreement. (organization name) agrees that a loss will be occurred by the hotel should there be a reduction in the number of food and beverage functions and guaranteed covers. Charges will be as outlined in same group sales agreement.

## Guarantees

Client must notify the hotel of the exact number of guests (72) hours prior to the event. This minimum number of guests will be considered a final guarantee for which the client will be charged, even in the event fewer guests actually attend. The hotel will be prepared to service and set up 10% over the final guarantee.

## Payment

Terms for payment will be established in your confirmation agreement. Advance deposits and/or payment in full may be required. Payment by company or cashier check must be received 72 business hours prior to your event. Payment by personal check must be received 2 weeks prior to your event.

## Function Space

Function space is assigned according to the anticipated guaranteed number of guests and set up needs. In case of fluctuations in the number of attendees the hotel reserves the right to reassign function space as needed. The hotel will charge a fee for extraordinary set up requirements.

## Shipping

Please have boxes addressed to your event manager and marked properly with name and date of your event.

## Parking

The hotel does offer only Valet Parking. Please contact your event manager for details and rates.

## Electrical/Engineering

Electrical needs will be assessed and charges vary on your specific electrical needs. Electrical charges of decorators, entertainers, production, audio visual companies, etc. will be applied to your account unless specified in the vendor's contract.

## Décor & Entertainment

The events department will be pleased to arrange flower arrangements, centerpieces, ice carvings, live entertainment, photographers, team building events, theme nights and more.

The hotel will not allow any items to be attached to the walls, floors or ceilings of any function space with nails, staples, duct tape or any other substance, unless with prior approval by management.

## Damages

All organizations and individuals will be liable for any damages, other than normal wear and tear to equipment, furniture, meeting rooms, exhibit areas and suites by employees, delegates, and/or decorators and suppliers hired directly by your organization.

## Additional Security

The hotel cannot assume liability or responsibility for damage or loss of personal property or equipment left in any function room. If you require additional security, your event manager can assist with these arrangements.

All security personnel to be utilized during your event are subject to hotel approval and additional cost.