



MARRIOTT  
FÈS JNANE PALACE



# EVENTS MENU

*meetings imagined*  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

# WELCOME COFFEE

## WELCOME COFFEE 40 MAD

- Coffee, decaffeinated, black tea, mint tea, milk,
- Fresh orange juice
- Selection of mini pastries and muffins
- Mini croissant, raisin bread and muffin  
(2 pcs / pax)

## WELCOME COFFEE 50 MAD

- Coffee, decaffeinated, black tea, mint tea, milk
- Fresh orange juice
- Assortment of mini cakes
- Pistachio financier, fruit mini cakes, far Breton  
(2 pcs / pax)

## WELCOME COFFEE 70 MAD

- Coffee, decaffeinated, black tea, mint tea, milk
- Fresh orange juice
- Moroccan sweets
- Sugared fritters, anise buns, twisted breads, mint buns  
(2 pcs / pax)



# COFFEE BREAK

## **SWEETNESS 70 MAD**

- Coffee, decaf, black tea, mint tea, milk
- Fresh orange juice, pineapple juice
- Assortment of mini cakes, mini muffins, brownies, orange fondant, fluffy
- Fresh cut fruits

(2 pcs / pax)

## **MOSAIC 80 MAD**

- Coffee, decaf, black tea, mint tea
- Fresh orange juice, pineapple juice
- Seasonal fruit skewers, assorted fruit smoothie and yoghurt

(2 pcs / pax)

## **PALACE 95 MAD**

- Coffee, decaf, black tea, mint tea
- Fresh orange juice, pineapple juice
- Assortment of seasonal fruit tartlets and macaroons

(2 pcs / pax)

## **GOURMET 120 MAD**

- Coffee, decaf, black tea, mint tea
- Fresh orange juice, pineapple juice
- Warm waffles glazed with sugar and berries
- Mini crepes filled with apricots and melted honey

## **KEMIA 130 MAD**

- Coffee, decaffeinated, black tea, mint tea milk
- Fresh orange juice, pineapple juice, mineral water
- Moroccan salads and dips
- Olives, Zaalouk, chekchouka, small salted puddings with almonds, tomatoes with herbs and lemon, lentils with harissa

## **THE TRADITION 140 MAD**

- Coffee, decaffeinated, black tea, mint tea, milk
- Orange juice, Pineapple juice, Mineral water
- Salad of orange section with wild mint and
- Horns of gazelles, & Moroccan pastries
- Assortment of dried fruits: Apricots, dates, cranberries, almonds and hazelnuts



# THEMED COFFEE BREAKS

## **BIGAPPLE SPIRIT**      **85 MAD**

- Coffee decaffeinated coffee, iced tea, milk, chocolate.
- Fresh orange juice, pineapple juice
- Mineral water
- Assortment of chocolate chip cookies and macadam nuts, fudge brownies and mini fruit cupcakes

## **O TAPAS**                      **95 MAD**

- Coffee, decaffeinated coffee, tea
- Tomato juice and sodas
- Brisola croutons, skewers, spicy tortillas,
- Piperade spoons & quail egg, marinated anchovies, stuffed olives.
- Mineral water

## **CANDY SHOP**                **95 MAD**

- Coffee, decaffeinated coffee, black tea, mint tea.
- Fresh orange juice, pineapple juice
- Caramelized popcorn, marshmallow, M & M's,
- Bars of chocolate, lollipops

## **TONIC**                              **130 MAD**

- Energy Drinks, Multi Vitamin Juice, Yogurts 0%
- Granula bars, energy bars, mini carrot cakes
- Assortment of dried fruits
- Mineral water

## **HEALTH**                            **130 MAD**

- Fruit juice: apple, grape, orange and vegetable juice.
- Tomato gazpacho, creamy avocado and crunchy
- Celery
- Mineral water
- Organic tea and infusions



### FINGER SANDWICHES 130 MAD

- Coffee, decaffeinated coffee, tea,
- Fresh orange juice, pineapple juice
- Cumin and pastrami breads,
- Focaccia with grilled vegetables,
- Small pan bagnat with tuna
- Ciabatta mozzarella with candied tomato

### CHOCOLATE BREAK 130 MAD

- White chocolate and mango coulis in shooter
- Chocolate sweets
- Chocolate fountain and fresh fruits in cube
- Fresh orange juice
- Mineral water
- Coffee, decaf, tea and infusions

### SOME ADDITIONAL ATTENTIONS

- Milk Pastillas Dish | **400MAD**
- Fruit basket of market gardeners (20pax) | **500MAD**
- Assortment of maki and California Rolls, and condiments (plateau) | **1500MAD**
- Strawberry tree or fruit according to season, cream with sugar scented | **250MAD**
- Box of macaroons (1Kg) | **500MAD**
- Salad of orange segments with fresh mint (1pax) | **45MAD**





# BREAKFAST

## **CONTINENTAL BUFFET      190 MAD (MINIMUM 50 PEOPLE)**

- Coffee, decaf coffee, tea, whole milk and skim
- Fresh orange juice, pineapple juice
- Selection of jams and honey from the Atlas, sweet butter
- Selection of mini pastries: croissant, chocolate bread and raisin bread
- Basket of the bakery
- Mahrach and batbout, baguette bread, white bread and cereals, Swedish toast

## **MARRIOTT BUFFET CAFE      250 MAD (MINIMUM 50 PEOPLE)**

- Coffee, decaffeinated coffee, tea, whole milk and skim
- Fresh orange juice, pineapple juice
- Raib nature and seasonal fresh fruit coulis
- 0% yogurts, with fruits & natures
- Assortment of cold cuts and cold meats (Halal)
- Assortment of soft cheeses and cuts
- Selection of jams and honey from the Atlas, sweet butter
- Selection of mini pastries & bakery basket
- Egg station
- Selection of hot dishes, live cooking station

## **STATIONS (MINIMUM 25 PEOPLE)**

### **EGG STATION                      50 MAD**

- Poached eggs, fried eggs, boiled eggs
- Omelet (whole egg or egg white)
- Condiments
- Tomato, khlii, spinach sprouts, smoked chicken or turkey, red onion, fresh herb mixture, olives, grated emmental and crispy turkey bacon



**GOURMANDE FROM HERE AND ELSEWHERE 65 MAD**

- Baghrirs, M'semen
- Warm waffles and sugar pancakes
- Maple syrup, Atlas honey, assorted jams, melted chocolate, milk caramel, whipped cream, sour cherries and berries

**FRESHNESS 45 MAD**

- Variegated fruit like a smoothie
- Mixed with whole milk or orange juice (banana, pineapple, kiwi, exotic fruits, avocado)
- Oranges freshly pressed

**KATBANE 85 MAD**

- Assortment of mini kebab (kebab): kefta of grilled meat, merguez, lamb and beef.
- Served with sauces: harissa, spicy tomatoes, and salads
- Mahrach , beats end and mini chopsticks

**LUXURY 220 MAD**

- Smoked chicken and zucchini quiche, roasted tomato bunch, seasonal mesclun sprout

**MARRIOTT CAFE 210 MAD**

- Benedict egg, topped with saffron hollandaise sauce, apples, roasted tomatoes and green asparagus

**SUPPLEMENTS 30 MAD / 3PCS**

- Crispy smoked turkey
- Poultry sausage
- Spicy beef sausage
- Kefta of beef or lamb



# BRUNCH

## **BUFFET BRUNCH - THE PALACE 350 DHS (MINIMUM 50 PEOPLE)**

- Coffee decaffeinated coffee, black tea, mint tea, whole milk and skim milk.
- Fresh orange juice, peach juice or pineapple juice
- 0% yogurt, with fruits & nature

## **BAKERY BASKET & SELECTIONS OF MINI PASTRIES**

- Croissant, chocolate bread, raisin bread, brioche, pear shneck or apricot
- Nature cake, chocolate, brownie, madeleine and financier
- Assortment of gun bread, baguette bread, white bread and cereals,
- Selection of jams and honey from the Atlas, sweet butter

## **PANTRY CORNER**

- Assortment of cold cuts and smoked meats (Halal)
- Olives, variants, condiments
- Assortment of soft and cut cheese
- Seasonal mesclun shoots

## **HOT CORNER**

- Brouillade of natural eggs or fresh herbs
- Fried potatoes, apples, tomatoes, roasted tomatoes and asparagus
- Beef bacon, poultry and beef sausages
- Pancakes with maple syrup or cinnamon French toast
- Benedict eggs, topped with saffron hollandaise sauce,
- Grilled chicken penne, confit tomatoes
- Fish of the day with Meaux mustard and herbs

## **DELICACIES FROM HERE AND ELSEWHERE**

- Baghrir, M'semen, M'semen to khlii
- Warm waffles and pancakes with sugar
- Maple syrup, Atlas honey, assorted jams,
- Melted chocolate, dairy caramel

## **FRESHNESS OF THE DAY**

- Variegated fruit like a smoothie
- Mixed with whole milk or orange juice.
- Banana, pineapple, kiwi, exotic fruits, avocado
- Cute fruits: strawberry, melon

## **SWEET TABLE**

- Lemon milkshake, licorice
- In Caramel Cream Reversed
- Seasonal fruit pies
- Milk chocolate mousse
- Cascade of maraicher fruits
- Fresh fruit swim
- Minestrone of fruits





# SEMINARS PACKAGES

## **FULL DAY SEMINAR PACKAGE      500 MAD (MINIMUM 25 PEOPLE)**

Room rental from 8.00 to 18.00

An Event Manager will be entirely dedicated to your event.

### **MINERAL WATER**

- Notepad, pencils
- Audiovisual equipment:
  - Screen
  - Video projector
  - Flipchart

### **TREATS**

- Welcome coffee
- Two coffee breaks (morning & after noon)
- Buffet lunch at the Marriott Café

## **HALF DAY SEMINAR PACKAGE      400 MAD (MINIMUM 25 PEOPLE)**

Room rental from 8.00 to 18.00

An Event Manager will be entirely dedicated to your event.

- Mineral water
- Notepad, pencils
- Audiovisual equipment:
  - Screen
  - Video projector
  - Flipchart

### **TREATS**

- Welcome coffee
- A coffee break (morning or after midday)
- Buffet lunch at the Marriott café

All our packages are available in the form of "Green Meeting Package", they respect the environment while satisfying you: Supplement of 150 MAD per person and per day.



# BUFFETS

**MARKET BUFFET      350 MAD (MINIMUM 25 PEOPLE)**

## INPUTS STATIONS

- Composing your salad: a salad bar
- Chicken salad and curry apples
- Intercal of vegetables
- Beet salad with coriander
- Seafood salad with the scents of the country
- Eggplant caviar with candied lemon
- Hawaiian salad
- Squid salad with three peppers
- Celery salad marinated with olive oil
- Mechouia salad with fresh coriander
- Potato salad with tuna fish
- Greek artichoke hearts
- Catalan escalivada
- Caesar salad and croutons
- Mexican style rice salad
- Zaalouk of cauliflower
- Antipasti with grilled vegetables
- Octopus carpaccio with basil oil
- Balsamic vinegar and sherry

Assorted olives: black, marinated with herbs, marinated spicy, onions, variants, harissa, black and green tapenade.

Sauces & oils: mayonnaise, tartare, cocktail, vinaigrette; olive oils, lemon juice vinaigrette, balsamic vinaigrette.

## HOT STATION

- Leg of lamb stung with garlic and flavored with herbs
- Blanquette of poultry in the old fashioned way
- Fillet of sea bream on vegetables
- Tagine of veal with chickpeas and grapes
- Berber Vegetable Tagine
- Cauliflower Gratin
- Baked Savoyardes Apple
- Green beans sautéed with garlic
- Spaghetti with mushrooms and chicken
- Rice with sea fruits

## SWEET TABLE

- Seasonal fruits whole and cut.
- Dagobert praline with puffed rice
- Milk shake of lemon, licorice.
- In Caramel Cream Reversed
- Seasonal fruit pies
- Milk chocolate mousse
- Fresh fruit swim
- Opera Cake
- Minestrone of fruits



## ITALIAN BUFFET

400 MAD (MINIMUM 50 PERS)

### INPUTS STATION

- Compose your salad: a salad bar
- Sicilian salad with black olives and orange fennel
- Mozzarella and tomatoes with caper pesto
- Fried salad with poached egg, caciotta and pancetta (insalata chiantigiana)
- Italian Ratatouille (the Caponatta)
- Beef Carpaccio with Balsamic Vinegar and Parmesan Shavings.
- Fish carpaccio with lime
- Roulade of grilled zucchini with ricotta
- Artichoke salad with parmesan crust
- Mozzarella "in carrozza"
- Fennel risotto
- Anti pasti Italian style
- Spinach pastry
- Mesclun salad with balsamic
- Chicken salad with basil
- Ham and cheese salad
- Anchovy salad with herbs cream
- Assorted deli meats

Assorted olives: black, marinated with herbs, marinated spicy, onions, variants, harissa, black and green tapenade.

Sauces & oils: mayonnaise, tartare, cocktail, vinaigrette; olive oils, lemon juice vinaigrette, balsamic vinaigrette

### HOT STATION

- Beef saltimbocca with romana sauce.
- Fillet of fish with toscana
- Poultry picata with blue cheese
- Lamb marengo
- Zucchini (zucchini) alla romana
- Eggplant gratin
- Oven-Roasted Potatoes
- Spaghetti Del mare
- Tagliatelle Carbonara
- Penned al arabiatta

### SWEET TABLE

- Pannacotta with seasonal fruits
- Fruits basket of the moment
- Mini chocolate lightning / praline
- Spicy chocolate tartlet
- Pyramid of macaroons
- Poached pears with anise
- Raspberry rubico
- Salambô vanille
- Fruits soup
- Milk rice



## MEDITERRANEAN BUFFET

400 MAD (MINIMUM 50 PEOPLE)

### INPUTS STATION

- Octopus salad with balsamic vinegar
- Dried tomatoes with olive oil
- Marinated fresh anchovy fillets
- Mint tabbouleh
- Greek salad with feta cheese
- Zucchini puff pastries
- Grilled peppers with coriander seeds
- Eggplant caviar with almonds
- Fish egg puree
- Mashed chickpeas (humus)
- Cucumber salad and garlic yogurt
- Carrot and pine nuts salad Nicoise salad
- Artichokes "salsa verde" Fan of
- Vegetables grilled with virgin oil
- Arugula salad with dried tomatoes and Parmesan
- Cheese Tomatoes stuffed with tapenade
- Tomato-mozzarella papilla with basil
- Octopus carpaccio with herbs Saumon frais en gravlax

Assorted olives: black, marinated with herbs, spicy marinated, small onions, variants, harissa, black and green tapenade.

Sauces & oils: mayonnaise, tartare, cocktail, vinaigrette; olive oils, lemon juice vinaigrette, balsamic vinaigrette and Xeres

### HOT STATION

- Sauteed veal with onions
- Roast poultry with honey and raisins
- Fish fillet à la romaine
- Chicken tagine with onion sauce and egg
- Tagine of lentils with khliia
- Potato gratin
- Small saffron ratatouille
- Penned with basil and tomato confit
- Pilchard rice with dried fruits

### SWEET TABLE

- Assortment of pies
- Chocolate mousse cake Fruit clafoutis
- Fresh cut fruits Mini pot with cream
- Giant macaroon with raspberries
- Tiramisu au mascarpone



## SEA FOOD BUFFET

500 MAD (MINIMUM 50 PEOPLE)

### INPUTS STATION

- Composing your salad: a salad bar Civeche of seafood Squid salad with three peppers
- Cabbage salad, apples and raisins
- Beet cream New apple, crumbled with tuna
- Carrot spaghetti and cucumber Shrimp salad with citrus fruits
- Endive salad with blue Fish Carpaccio with green lemon
- Sardine sirloin
- Composing your salad: a salad bar
- Civeche of seafood Squid salad with three peppers
- Cabbage salad, apples and raisins
- Beet cream New apple, crumbled with tuna
- Carrot spaghetti and cucumber
- Shrimp salad with citrus fruits
- Endive salad with blue

Assorted olives: black, marinated with herbs, spicy marinated, small onions, variants, harissa, black and green tapenade. Sauces & oils: mayonnaise, tartare, cocktail, vinaigrette; olive oils, lemon juice vinaigrette, balsamic vinaigrette

### HOT STATION

- Souiri fish tagine Ombrinette fillet with Normandy Fried fish (according to arrival)
- Seafood gratin Paella Valencian Roasted cockerel with herbs Baked apple Tagliatelle with smoked salmon cream and dill
- Vegetable fricassee with basil

### SWEET TABLE

- Assortment of pies
- Chocolate mousse cake Fruit clafoutis
- Fresh cut fruits Mini pot with cream
- Giant macaroon with raspberries
- Tiramusi with mascarpone
- Matching eclairs





## MOROCCAN BUFFET

500 MAD (MINIMUM 50 PEOPLE)

### INPUTS STATION

- Composing your salad: a salad bar Pumpkin confit with raisins
- Tomato confit with cinnamon and honey
- Zaalouk with candied lemon Garlic carrots with garlic White cabbage M'charmél shrimp
- Zucchini with fresh coriander Mechouia with lemon and olive oil Cucumber and tomato salad
- Sea food salad with coriander
- Cucumber with orange and orange blossom
- blossom taktouka Cheriffian Whole salad
- Eggplant confit with coriander Lettuce
- Salad with orange Cervelle of lamb
- Chermoula Eggplant
- Salad Mderbele

Assorted olives: black, marinated with herbs, spicy marinated, small onions, variants, harissa, black and green tapenade.

Sauces & oils: mayonnaise, tartare, cocktail, vinaigrette; olive oils, lemon juice vinaigrette, balsamic vinaigrette and Xeres

### PIÈCE EN TOURTE CHAUDE

- Fish in beautiful view chermoula
- Assortment of briouates

### HOT STATION

- Traditional lemon chicken
- Tangia Marrakchia with beef
- Tagine of lamb with dried fruits
- Seafood Pastilla
- Tagine of veal feet with raisins Lamb
- Couscous with market vegetables
- Tagine of lentils Seffa of Berber rice
- Vegetable Tagine

### SWEET TABLE

- Assortment of Moroccan pastries
- Konafa has pastry cream
- Assorted cut fruits
- Orange fruit pies with cinnamon



**MOROCCAN TASTE**

- Eggplant zaalouk
- Calamari with chermoula
- Tomato confit with honey
- Beetroot salad with onion
- Zucchini with fresh coriander
- Cucumber and tomato salad
- Almond chicken pastilla
- Tagine of lamb with seasonal vegetables
- Tagine of souiri fish

**ASIAN FLAVORS**

- Squid with green vegetables and soy sauce
- Braised chicken
- Salad Vegetables with sweet and sour Mango
- Shrimp with mango
- Vegetables marinated in rice vinegar
- Spring Rolls Chicken curry Fish with sweet and sour Cantonese rice
- Vermicelli Wang Fu
- Potato with rosemary

**FRENCH-STYLE**

- Crunchy salad Endive salad with blue Avocado cocktail with prawns
- Landes salad Nicoise salad
- Fresh tomato and goat cheese salad
- Gray shrimp dome Confit of duck legs
- Beef steak perigordian
- St Peter's filet in Normandy
- Sarladaise apples Fricassee of vegetables with herbs

**DOLCE VITA TOUCH**

- Tomatoes mozzarella with pesto Shrimp bouquet and melon Marinated artichoke hearts Tagliatelle with vegetable spaghetti Citrus lettuce hearts
- Capriciosa salad Grilled vegetable salad with virgin olive oil
- Raw ham with candied figs Veal
- Paupiette with ham and Parmesan cheese Chicken leg with capers and parsley Cannelloni gratiné

**SWEET END OF TRAVEL**

- Mousse with two chocolates in verrine
- Chocolate eclairs.
- Assortment of cut fruit
- Opera cake
- Box of macaroons Tatin with three apples, Breton shortbread
- Creamy shortbread with passion
- Tartlet with seasonal fruits
- Mini creme brulee with orange blossom



# CANAPES MENUS

## COCKTAIL FES

340 MAD (MINIMUM 25 PERS)

- Maki and cucumber and surimi with wasabi and sesame
- Fresh cheese shuttle with chives and paprika Tartine of Tuna Rillette Niçois, quail eggs.
- Stuffed tomato skewers stuffed with mini mozzarella Gravelax salmon spoons and tart green apples.
- Fish terrine with black mushrooms and wakame
- Salmon skewers with citrus zest. Mini pot sinner au gratin.
- Nems of seafood with saffron and black mushrooms Fish lollipops and squid.
- Grilled kefta skewers, virgin salsa.
- Mini chicken kebabs with tandoori flavors, yoghurt marinade
- Mini Opera with three perfumes Strawberry tart with cream Creamy shortbread with passion and gooseberry
- Mini teas of caramelized apples in pear jelly Cabbage with vanilla cream. Assortment of Mini Fruit Shots Coffee Tiramisu

## COCKTAIL CASABLANCA

380 MAD (MINIMUM 25 PERS)

- Foie gras lollipops with orange powder
- Spring rolls of lobster, soy sauce and Yuzu.
- Assortment of sushi, maki and condiments
- Smoked duck breast and Granny Smith apples in rémoulade.
- Herb cheese cones with herbs and paprika.
- Thousand leaves of smoked salmon and mozzarella al pesto.
- Briouattes with kefta and coriander
- Prawns in brick crust, humus aioli with sweet pepper.
- Arancini with pecorino cheese and arborio rice
- Mini burger with grilled pineapple
- Mini pastilla with seafood. Squash squid with basil.
- Skewers of beef with green pepper of Madagascar

## **Paella Station: Served on a large Paella dish, garnished with saffron chicken breast, chorizo sausage and shrimp**

- Mini opera
- Stuffed macaroons
- Exotic creamy
- Fruit and chocolate tartlets.
- Mini tatin with three apples,
- Breton shortbread Creamy with passion
- Eclairs and iced cabbage
- Tartlets with seasonal fruits
- Financial pistachio and red berries



## **COCKTAIL RABAT**

**380 MAD (MINIMUM 25 PERS)**

- Crabmeat vegetables
- Mishmix mango
- Tomato Salmon gravlax homemade
- Sour cream Pistachio foie gras candies
- Lobster Medallions,
- DuBarry Cream Duck breast with melon and pineapple.
- Jelly of light tomatoes & basil pesto,
- Melted mozzarella mousse (verrine)
- Salmon skewers with citrus zest
- Mini pot sinner au gratin Mini chicken
- Kebabs tandoori flavors, yoghurt marinade.
- Kefta skewers grilled, salsa Nems of seafood with saffron and black mushrooms
- Fish lollipops and squid

### **Chocolate Station:**

- Chocolate fountain and fruits in cubes
- Mini chocolate drink verrines
- Mini chocolate burnt creams
- Fruit and chocolate tartlets
- Mini tatins with three apples,
- Breton shortbread Creamy with passion
- Eclairs and iced cabbage Tartlets with seasonal fruits Financial
- Pistachio and red berries



# OUR THEMED STATIONS

**Our themes are in addition to a sofa cocktail formula for a minimum of 25 people. Ideal to create a cocktail Dinatoire**

## **ITALIAN STATION 140 MAD**

- Variety of two pasta served with two sauces (pesto, arrabiata or vongole)
- Grated cheese, ground peppers, shallots, ham, mushrooms, peppers, asparagus, dried tomatoes

## **ASIAN STATION 200 MAD**

- Choice of satay (poultry, beef, fish) served with oriental sauce (per person)
- Assorted sushi (6 per person), maki roll (vegetarian or Californian), Nigiri (salmon, tuna and red mullet)

## **PAELLA STATION 100 MAD**

- Served on a large Paella platter, garnished with saffron chicken breast, chorizo sausage and shrimp

## **ORIENTAL STATION 140 MAD**

- Kebe, Fallafel, Stuffed Grape Leaf, Lemon Chicken Skewer, Skewer of Beef with Spices, Fattouche and Taboulé Salads, Hummus, Baba Ganouch, Pita Bread and Thyme Chips

## **MOROCCAN STATION 130 MAD**

- Seafood Pastilla
- Almond pastilla
- Assorted briouattes
- Lamb stuffed and garnish

## **CHOCOLATE STATION 100 MAD**

- Fine chocolate entremets Chocolate fountain and fruits in cubes
- Mini verrine of chocolate drink
- Mini chocolate flash
- Mini crème brûlée with chocolate





# DRINKS OFFER

## FORMULE BOISSONS REPAS

50 DHS (MINIMUM 25 PERS)

- Eaux minérales plate ou gazeuse (1/2 bottle/pers)
- 1 soda
- 1 hot drink : tea or coffee

## COCKTAIL SOFT

90 DHS (MINIMUM 25 PERS / FOR 1 HOUR)

- Fresh fruits juice buffet
- Mineral water selection
- Hot drink bar : tea and coffee
- Sodas bar

## COCKTAIL CLASSIQUE

200 DHS (MINIMUM 25 PERS /FOR 1 HOUR)

- Fresh fruits juice bar
- Mineral water bar
- Hot drink bar : tea and coffee
- Sodas bar
- Spirit bar : Martini, Whisky, Gin, Vodka, Bières
- Wine bar: Rosé, red, white wine selection

## COCKTAIL CHAMPAGNE

300 DHS (MINIMUM 25 PERS/FOR 1 HOUR)

- Fresh fruits juice bar
- Mineral water bar
- Sodas bar
- Wine bar: Rosé, red, white wine selection
- Champagne bar



# GALA MENU

## MENU HAUT EN COULEUR

450 DHS

Gelled blue cheese with pears and pinuts, arugula, honey vinaigrette and balsamic

Creamy avocado with crabmeat and wasabi

Fillet of St Pierre à la plancha, crushed potato with coriander, braised endive, and tomato confit

Dome with orange blossom, marmalade, supreme and orange sauce

## MENU COULEUR D'AUTOMNE

550 DHS

Sauteed picking mushrooms, smoked duck breast espuma.

Pressed foie gras with orange jelly, toasted brioche and caramelized pear

Beef cooked low-temperature, pumpkin parfait with almonds, glazed turnip and caramelized onion, reduced juice.

Delicious milk chocolate, caramel heart, crunchy hazelnut praline

## MENU D'APPARAT

650 DHS

California Rolls Tuna, Avocado, Red Masago Egg

Scallop tartare with ginger mango, beetroot espuma, lime infusion

Half cooked salmon steak, asparagus salad with wazabi sesame seeds

Cannon of lamb cooked seventy-two hours, truffled apple muslin, young vegetables with parboiled

Creamy milk chocolate grand cru with seasonal red fruits

Homemade macaroon with vanilla



**MENU GASTRONOMIQUE****750 DHS**

Salmon cannelloni and herbed cheese, mango chutney

Mid-cooked blue tuna Niçoise, quail egg and truffle oil

Dakhla lobster ravioli, bisque juice with Espelette pepper

Brine duck breast, then golden on the skin, breaded foie gras, and reduced juice

Roasted pineapple with vanilla, crème brûlée Tanka bean, coconut sorbet

Valrhona chocolate truffle

**MENU PREMIUM MAROCAIN****850 DHS**

Eggplant caviar with lemon confit, goat cheese espuma

Avocado Rolls and Smoked Salmon Crabmeat with Charmoula

Lambs of quail with roasted almonds

Bar line golden on the skin and scented with herbs, risotto of m'hamssa saffron of Taliouine, mussels and clams of our ribs.

Crispy chocolate and date mejhoule with bitter orange

Briouates with honey

**MENU DEGUSTATION MAROCAIN****850 DHS**

Oysters of DAKHLA au gratin

Low heat cooked chicken egg, split peas mush with cumin

Marinated and grilled scallops, spinach bekkoula, harissa, lemons and olives

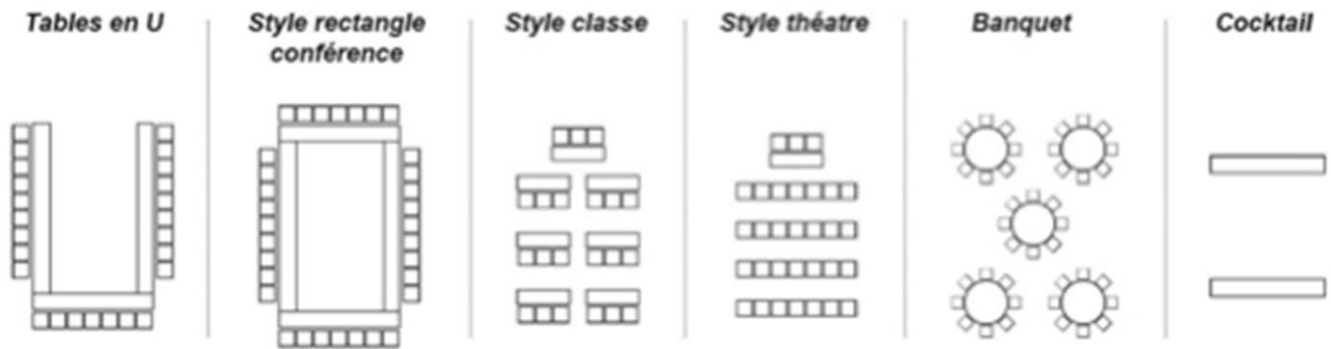
Merouzia beef tenderloin, asparagus salad and morel mushrooms with coriander, reduced juice

Frozen fruit soup with rose water, pistachio madeleine

Gazelle horn with almonds



# MEETING ROOMS



## Mise en Place salles de Seminaires

	Table En U	Conference	Ecole / Classe	Théâtre	Banquet	Cocktail
<b>SENTAL</b>	90		200	300	250	350
<b>AMBRE</b>	70		140	200	160	250
<b>MUSK</b>	70	sur	140	200	160	250
<b>AROCARIAS</b>	250	demande	600	1300	800	900
<b>JACARANDA</b>	40		50	80		
<b>CEDRE</b>	40		50	100		

