



**FOUR SEASONS RESORT**  
*Sharm El Sheikh, Egypt*



*Welcome to the Four Seasons*

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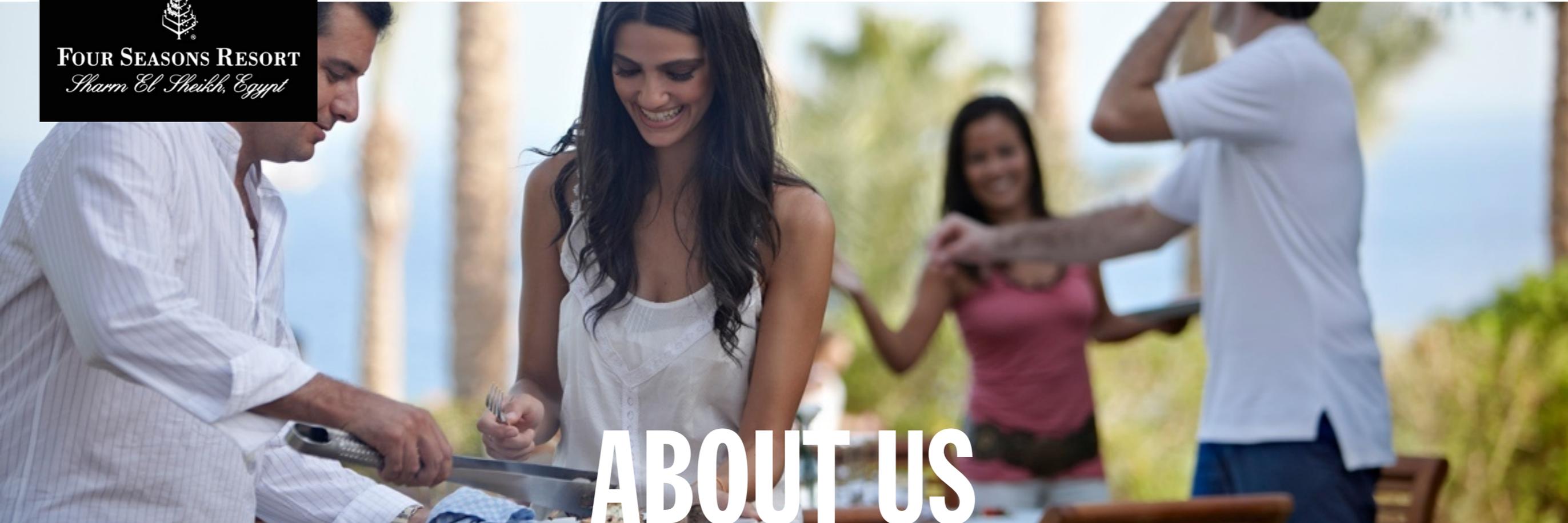
# SHARM EL SHEIKH



## EVENT GUIDE



**FOUR SEASONS RESORT**  
*Sharm El Sheikh, Egypt*



# ABOUT US

With five restaurants, three lounges, and 24-hour In-Room Dining, it's difficult to eat the same meal twice at Four Seasons Resort Sharm El Sheikh. Unless, of course, you want to. To dine here is to embark on a tour of rituals, tastes and cultures.

 Four Seasons Resort Sharm El Sheikh Egypt  
1 Four Seasons Boulevard, P.O. Box 203  
Sharm El Sheikh, South Sinai  
Tel. +20 (69) 360-3555 Fax. +20 (69) 360-3550  
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[DIRECTIONS AND MAP](#)



**FOUR SEASONS RESORT**  
*Sharm El Sheikh, Egypt*



**Martin Frost**  
*Executive Chef*

Executive Chef, Martin Frost, grew up with a love of food. His father run a seafood restaurant in London, and he was often there evenings and weekends learning the trade and developing his passion for fine cuisine.

After working in London at Harrods, Sheraton and Intercontinental Hotels, he joined the revered Four Seasons Hotel Company. That was over 30 years ago and since then he has traveled the world with Four Season Hotels and Resorts. His love affair with food is still developing and is inspired with each new location and culture.

Chef Frost's belief on food is to use the freshest local ingredients that showcase the naturall bounty of the seasons, incorporating the plentiful fresh seafood, meat and locally grown produce.



**Julien Laffargue**  
*Executive Sous Chef*

Born in France, new Executive Sous Chef Julien Laffargue, has spent many years creating and developing dishes that deliver maximum flavor and that appeal to every palate. Chef Julien's creations and influences can be tasted first hand when dining at the Resort's several restaurants. Guests will also be spoiled for choice when ordering from the Resort's extensive in-room dining menu. Chef Julien assures your meal will come to your bungalow just as you would receive an order from a fine dining restaurant.

# OUR CHEFS



**David Peduzzi**  
*Pastry Chef*

Chef David discovered his crave to working in pastry when he was 15 years old, after experiences in pastry and bakery shops and restaurants.

After working at the Armani Hotel in Dubai, and Four Seasons hotels in Bora Bora and Provence, Daivd joined the Four Seasons Hotel Sharm El Shiekh team in December, 2012, as our Executive Pastry Chef.



# MENUS

**Morning**

**Breaks**

**Midday**

**Evening**

**Beverages**

**Cocktails**

*see event general conditions*

**PLATED BREAKFAST**

**ENGLISH BREAKFAST** *USD 32 ++*

- Freshly Squeezed Juices
- Granola Non-Fat Yogurt Muesli
- Asparagus Egg White Frittata, Tomato Fondue, Roasted Potatoes
- Basket of Freshly Baked Breakfast Pastries
- Freshly Brewed Coffee, Decaffeinated Coffee and Tea

**BEDOUIN BREAKFAST** *USD 25 ++*

- Freshly Squeezed Juices, Stewed Broad Beans (Foul) & Tameya (Falafel)
- Marinated Olives, Kareesh Cheese, Tahina, Halawa
- Bedouin Bread & Honey,
- Carved Fresh Local Fruits
- Selection of Teas

**CONTINENTAL BREAKFAST** *USD 25 ++*

- Freshly Squeezed Juices
- Bircher Muesli
- Carved Fresh Local Fruits
- Basket of Freshly Baked Breakfast Pastries
- Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

**BREAKFAST BUFFET**

**SUNRISE OVER TIRAN** *USD 38 ++*

- Selection of Freshly Squeezed Juice
- Display of Sliced and Whole Fruits
- Individual Plain and Flavored Yogurts
- Basket of Freshly Baked Breakfast Pastries
- An Assortment of Cereals, Dried Fruits and Bircher Muesli
- Freshly Prepared Eggs to Order
- Herb Roasted Potatoes
- Chicken Sausage, Beef Bacon
- Grilled Pesto Tomatoes
- Freshly Brewed Coffees and a Selection of Teas

**BREAKFAST TO GO**

**JET SETTER** *USD 26 ++*

- Choice of Morning Pastry
- Seasonal Fruit Salad
- Individual Fruit Yogurt
- Homemade Granola Bar
- Individual Bottle of Orange Juice
- Whole Fresh Fruit



# MENUS

[Morning](#)

**[Breaks](#)**

[Midday](#)

[Evening](#)

[Beverages](#)

[Cocktails](#)

*see event general conditions*

## THEMED BREAKS

### MORNING ENERGIZER *USD 20++*

Selection of Miniature Breakfast Pastries  
Vanilla Profiteroles, Carved Seasonal Fruits  
Granola Yogurt Sundaes  
Selection of Regular & Decaffeinated Coffee  
Selection of Black & Herbal Teas  
Fresh Fruit Juices

### AFTERNOON DELIGHTS *USD 22++*

Berry Mille Feuille, Peach Tartlets  
Pistachio & Lemon Panna Cotta,  
Fresh Baked Cookies  
Selection of Regular & Decaffeinated Coffee  
Selection of Black & Herbal Teas  
Fresh Fruit Juices

## THEMED BREAKS

### THE ARABIAN KNIGHT *USD 22 ++*

Cheese Sambousek, Meat Sambousek  
Kebbeh, Sesame Chicken Wings  
Dried Apricots, Figs & Dates, Selection of Nuts  
Baklava, Ravani, Kunafa with Nuts  
Goulash with Cream, Ghorayba, Basboosa

### THE CITRUS BREAK *USD 24 ++*

Mandarin Smoothie Shots, Mango Lemonade with Mint  
Lemongrass Shrimp Skewers, Orange Mozzarella & Basil Skewers  
Fruit Salad Orange Cups, Yogurt Grapefruit Muesli  
Marmalade Cupcakes, Citrusy Lemon Tarts  
Lime Molten Chocolate



# MENUS

Morning

Breaks

**Midday**

Evening

Beverages

Cocktails

*see event general conditions*

**Plated Menus**

**Buffets**

## LUNCH AT REEF RESTAURANT

### **MENU 01** USD 46 ++

Tomato Mozzarella, Pistou, Pine Nuts, Rucola, Balsamic Reduction  
Grilled Mediterranean Sea Bass Fillet, Grilled Vegetables and Reef  
Mediterranean Sauce  
Almond Light Mousse, Apricot and Vanilla Marmalade, Raspberry  
Sorbet.

### **MENU 02** USD 58 ++

Reef Seafood Soup Catalan Style  
Choice of Grilled Red Sea Jumbo Shrimp or Australian Lamb Chops  
Lemon Cream Crunchy Meringue, Candied Orange, Grapefruit Sorbet

## LUNCH AT IL FRANTOIO RESTAURANT

### **MENU 01** USD 55 ++

Carpaccio of Australian Beef Tenderloin, Shaved Pecorino, Rucola  
Salad  
Pan Seared Alexandria Sea Bass, Cauliflower Puree, Asparagus,  
Lemon Pink Peppercorn Essence  
Fresh Basil Panna Cotta, Berries Compote, Crushed Pistachio,  
Raspberry Sorbet.

### **MENU 01** USD 62 ++

Citrus Grilled Shrimp, Aged Parmigiano, Carpaccio of Beet, Toasted  
Almonds, Shaved Fennel Citronette  
Sage Roast Prime USA Beef Tenderloin, Olive Potato Puree, Eggplant  
Tomato Caper Ragù, Mint Pea Coulis  
"Il Tiramisu" Bacci Di Dama Biscuit, Chocolate and Coffee Sorbet



# MENUS

Morning

Breaks

**Midday**

Evening

Beverages

Cocktails

*see event general conditions*

Plated Menus

**Buffets**

## ARABESQUE BUFFET LUNCH

USD 62 ++

### Mezzeh

Oriental Salad, Fattoush, Tabouleh, Tahina, Hummus, Babaghanouj, Labneh, Mohammara, Moutable

Vine Leaves, Seafood Salad, Spicy Tomato Egyptian Style

### Hot Mezzeh

Syrian Kofta Shish, Cheese & Meat Sambousek, Lamb Manakeesh

### Soup

Alexandrian Seafood Soup

### Grill

Sea Bass, Shish Kebab, Shish Taouk, Grill Beef Sirloin, Tameya, Chermoula, Harissa, Tehina

### Oriental Hot Main Courses

Turkish Rice, Raisins & Almonds, Grilled Vegetables, Vegetable and Tomato Tourly

### Oriental Pastries and Creams

Baklava Filo, Balh El Sham, Basboosa, Mohlabia, Zalabiya, Roz Bil Leban, Konafa, Um Ali, Barazk, Mammoulh, Carved Fresh Fruit

## ITALIAN BUFFET LUNCH

USD 67 ++

### Antipasti e Insalate

Tuscan Salad, Grilled Vegetables and Goat's Cheese In Pesto Olive Oil, Bruschetta: Peperonata, Goat Cheese e Pomodoro, Beef Bresaola and Cantaloupe Melon, Balsamic Marinated Chicken, Cheese Vinaigrette, Toasted Almonds, Dried Tomato, Chilled Grilled Shrimp Salad with Fennel and Orange, Caprese, Roasted Vegetables, Gorgonzola Cheese, Caramelized Walnut, Misticanza, Sea Bass Carpaccio, Rucula, Lemon Dressing

### Zuppe

Tuscan White Bean Brodo

### Hot Station

Veal Picatta, Soft Polenta, Mushroom Juice, Grilled Vegetables, Sea Bass and Salmon Aquapazza, Roasted Chicken, Herb Cherry Tomato Ragù

### Pasta and Risotto Station

Ricotta Ravioli, Homemade Maltagliati, Spaghetti, Penne, Semi Dry Cherry Tomato, Seafood, Mix Mushroom, Pine Nuts, Parsley, Parmigiano Reggiano, Extra Virgin Olive Oil, Tomato, Cream and Pesto Sauces

### Dolci

Tiramisu, Almond Panna Cotta and Apricot Marmalade, Chocolate Tartlets, Italian Meringue



# MENUS

Morning

Breaks

Midday

**Evening**

Beverages

Cocktails

*see event general conditions*

**Plated Menus**

Buffets

Gala Menus

## SET MENU 01 *USD 115 ++*

Seared Jumbo Sea Scallops Over Basil Whipped Potatoes, Olive Tomato Relish, Citrus Essence

~

Ricotta and Spinach Ravioli, Sautéed Mushrooms and Artichokes, Pistachio

~

*Tableside Choice of*

Pan Seared Alexandria Sea Bass, Root Vegetable Coulis, Lemon Pink Peppercorn Essence

or

Rosemary-Garlic Grilled Breast of Chicken with Parmesan Herb Crust, Rosemary Jus

or

Grilled New York Steak, Honey Roasted Red Onions, Confit Tomatoes, Crushed Potatoes

~

Milk Chocolate and Passion Fruit Mousse, Coconut Opaline Crisp, Mango Sorbet

## SET MENU 02 *USD 125 ++*

Carpaccio of Australian Beef Tenderloin, Shaved Parmigiano, Rucola Salad

~

Seared Gulf Lobster and Shrimp, Cauliflower Purée, Shellfish Basil Infusion

~

*Tableside Choice of*

Pan Seared Alexandria Sea Bass, Tomato Tarragon Coulis, Sautéed Makar Farm Vegetables

or

Roasted Australian Beef Tenderloin, Semolina Gnocchi, Zucchini Marjoram Sauce, Grilled Vegetables

~

Gianduja Chocolate Finger Cake, Salted Caramel Sauce, Pistachio Ice Cream



# MENUS

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*see event general conditions*

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## LIVE STATION BUFFET

### Sushi

Maki Sushi, California, Spider, Rainbow, Dynamite, Tekka, Kappa, Negitoro  
Nigiri Sushi, Eel, Salmon, Sea Bass, Tuna, Scallop Daikon Radish,  
Pickled Ginger, Wasabi, Soy Sauce

### Tempura – Live Station

Prawns and Assorted Vegetables  
Tempura Sauce, Grated Daikon Radish, Fan, Fried Noodles,  
Grated Fresh Ginger Root

### Salmon Carving

Norwegian Smoked Salmon – Live Station  
Pickled Onions, Capers, Horseradish Chantilly, Pumpernickel,  
Pommery Mustard Maple Cured Gravlox

### Satay Live Station

Prawns, Beef and Lamb, Peanut Dip

### Oriental

Cold Mezzeh, Hummus, Moutabel, Babaghanouj, Warab Enib,  
Fattoush, Labneh, Mohmmara, Pickles, Tabouleh

### Oriental

Hot Mezzeh, Akawi, Cheese Sambousek, Meat Sambousek,  
Kebbeh, Veal Shawarma Station, Served in Mini Pita – Bite Size  
Risotto, Shrimp, Parmesan, Saffron Risotto  
Parmesan Shards, Dried Tomato and Basil Leaves, Truffle Oil, Olive Oil

### Dessert

Chocolate Tartlet, Mixed Fruit Tartlet, Strawberry & Orange Tartlet Passion Fruit,  
Mango Crème Brulee & Berry Compote Cherry Clafoutis, Milk Chocolate,  
Cinnamon & Lemon Crème Brulee, Griotte Jelly, Cantucci Biscotti Mousse &  
Almond “Croustillant” Vanilla Panacotta, Apricot & Prune Compote with  
Rosemary, “Galani” FritterExtra Bitter Chocolate “Crousti-fondant” Chocolate  
Pain de Gene with Sicilian Pistachio Crème Brulee Opera, Baked Strawberry  
Cheese Cake, Assorted House Made Cookies, Assorted House Made  
Macaroons, Carved Seasonal Fruits



# MENUS

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**[Gala Menu 1](#)**

[Gala Menu 2](#)

[Gala Menu 3](#)

## **LIVE SHOW COOKING** *USD 125 ++*

### **Sushi**

Maki Sushi, California, Spider, Rainbow, Dynamite, Tekka, Kappa, Negitoro  
Nigiri Sushi, Eel, Salmon, Sea Bass, Tuna, Scallop Daikon Radish,  
Pickled Ginger, Wasabi, Soy Sauce

### **Tempura – Live Station**

Prawns and Assorted Vegetables  
Tempura Sauce, Grated Daikon Radish, Fried Noodles,  
Grated Fresh Ginger Root

### **Salmon Carving**

Norwegian Smoked Salmon – Live Station  
Pickled Onions, Capers, Horseradish Chantilly, Pumpernickel,  
Grain Mustard Maple Cured Gravlax

### **Oriental**

Cold Mezzeh, Hummus, Moutabel, Babaghanouj, Wara Enab,  
Fattoush, Labneh, Mohammara, Pickles, Tabouleh  
Hot Mezzeh, Akawi, Cheese Sambousek, Meat Sambousek, Kebbeh,  
Veal Shawarma Station, Served In Mini Pita – Bite Size

### **Pasta and Risotto**

Mushroom Parmigiano Risotto  
Spaghetti Seafood, Penne with Roasted Cherry Tomatoes and Basil  
Parmesan Shards, Dried Tomato and Basil Leaves, Truffle Oil, Olive Oil

### **Dessert**

Caramelized Pecan Nut and Chocolate Tartlet, Mango Crème *Brûlée*, Pistachio  
and Berries Panna Cotta, White Chocolate Crunchy Cream Puff Fresh Fruits,  
Tartlet / Praline and Almond Éclairs, Passion Fruit Cake, Blueberry Compote and  
Mascarpone Mousse, Milk Chocolate and Peach Crumble, Gianduja Cake,  
Assorted House Made Cookies and Macaroons, Carved Seasonal Fruits



# MENUS

Morning

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**Evening**

Beverages

Cocktails

*see event general conditions*

Plated Menus

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Gala Menu 1

**Gala Menu 2**

Gala Menu 3

## **ARABIAN MARKET** USD 110 ++

### **Cold Mezzeh**

Hummus, Moutabel, Babaghanouj, Wara Enab, Mohammara, Tabouleh, Zaatar Labneh, Fassoliah Bil Zeit, Shanklish, Mokdoose, Moujardara, Tahina Fried Cauliflower, Marinated Olives, Arabic Pickles, Lebanese Salad Tower

### **Hot Mezzeh**

Akawi Cheese Sambousek, Meat Sambousek, Kebbeh, Spinach Fatayer

### **Soup**

Shorbat Addas, Lemon & Khoubiz Croutons

### **Whole Roasted Ouzi Station**

Roasted Baby Lamb, Rice and Lentils

### **Lebanese Live Grill Station**

Shish Taouk, Shish Kebab, Reyach Ghanam

Shish Robiyan, Shish Samak

### **Samakeh Harra Station**

with Traditional Garnishes

### **Lebanese Hot Items**

Roasted Prawns, Lemon & Sumac

Kebbeh, Yoghurt Sauce

Veal, Carrot & Green Pea Stew

Grilled Sea Bass, Saffron Sauce

Dagag Bel Yaktin

Bamya

Oriental Rice

### **Oriental Sweets**

Umm Ali, Baklava, Konafa, Kataif, Basboosa, Muhallabia, Gulash with Nuts, Ravani, Ghorayba, Oriental Mousses and Cookies, Dried Figs, Apricots, Dates, Carved Fresh Local Fruits



# MENUS

Morning

Breaks

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**Evening**

Beverages

Cocktails

*see event general conditions*

Plated Menus

Buffets

Gala Menu 1

Gala Menu 2

**Gala Menu 3**

## **MEDITERRANEAN GRILL** USD 115 ++

### **Antipasti**

Vitello Tonnato, Bruschetta Tapenade, Bruschetta Tomato Basil, Chilled Grilled Shrimp Salad with Hearts of Palm, Cherry Tomatoes, Chickpeas, Watercress, Romanesco, Red Vinaigrette Italian Panzanella and Grilled Octopus Salad Chilled Gazpacho Shooters Basket of Field Greens, Tomatoes, Cucumbers, Sweet Corn, Carrots Tossed Grilled Vegetable Salad Pepperonata, Rucula and Parmesan Cheese Duo of Marinated Salmon

### **Pizza Station**

Margarita, Funghi, Napoli, Goat Cheese

### **Live Grill**

Grilled Jumbo Shrimp, Sea Bass Fillet, Beef Picatta, Minted Lamb Chops, Rosemary Honey Chicken

### **Sides**

Fritto Misto, Remoulade Grilled Basil Potatoes Char Grilled Vegetables Saffron Rice Fennel Tomatoes and Parmesan

### **Risotto Live Station**

Seafood, Mushroom, Parmigiano Reggiano with Truffle Essence

### **Pasta Live Station**

Farfalle Mushroom Cream Spaghetti Seafood Puttanesca Penne with Roasted Cherry Tomatoes and Basil

### **Desserts**

Caramelized Apple Tart, Baked Salted Caramel Chocolate Tart, Layered Lychee & Raspberry Panna Cotta, Karkade Crème Brûlée, Passion Fruit Tartlet & Coconut Marshmallow, Tiramisu, Dark Chocolate & Minted Strawberry Cake, Fresh Green Apple Ricotta & Honey Cream, Assorted House Made Cookies, Macaroons, Carved Seasonal Fruits



# MENUS

[Morning](#) [Breaks](#) [Midday](#) [Evening](#) **[Beverages](#)** [Cocktails](#)

*see event general conditions*

## PACKAGES

### NON-ALCOHOLIC BEVERAGE PACKAGE *USD 20 +++*

Including:  
Water, Sparkling Water,  
Soft Drinks,  
Coffee & Tea

### NON-ALCOHOLIC BEVERAGE PACKAGE *USD 35 +++*

Including:  
Water, Sparkling Water,  
Soft Drinks, Fresh Juices,  
Coffee & Tea

### BEVERAGE PACKAGE *USD 60 +++*

Including:  
Alcohol, Water, Sparkling Water,  
Soft Drinks, Fresh Juices,  
Coffee and Tea  
and additional Local Beer & Wine

### BEVERAGE PACKAGE *USD 200 +++*

Including:  
Alcohol, Water, Sparkling Water,  
Soft Drinks, Fresh Juices,  
Coffee & Tea  
and additional Local Beer & Wine & Premium Alcoholic Gin,  
Vodka, Red Label, Black Label, Tequila, Campari, Martinis



# MENUS

[Morning](#)[Breaks](#)[Midday](#)[Evening](#)[Beverages](#)[Cocktails](#)*see event general conditions*

## RECEPTION CANAPES

Choose One Cold and One Hot Variety. USD 35 ++

### ASIAN COLD HORS D'OEUVRES

Spicy Wagyu Beef Salad Roll  
Seared Tuna Loin, Wasabi Potato Mousse  
Smoked Salmon Sushi Maki  
Laab Kai & Crisp Vegetables Rice Paper Wrap  
Tuna and Salmon Tartare in Wonton

### ARABIC COLD HORS D'OEUVRES

Smoked Salmon & Tabouleh Rosettes  
Aubergine & Moutabel Rolls  
Moussaka Cucumber Cup  
Sumak Tomato Cheese, Spiced Crisp Pita  
Mohammara & Wara Enab Spoon

### MODERN COLD HORS D'OEUVRES

Peppered Lamb Loin, Olive & Feta Tapenade  
Tuna Rice Paper Rolls  
Beef Tataki, Avocado Mousse  
Shrimp, Cucumber & Cilantro Shots, Melon Gazpacho  
Smoked Salmon Crepe Roll, Apple Olive Relish

### ASIAN HOT HORS D'OEUVRES

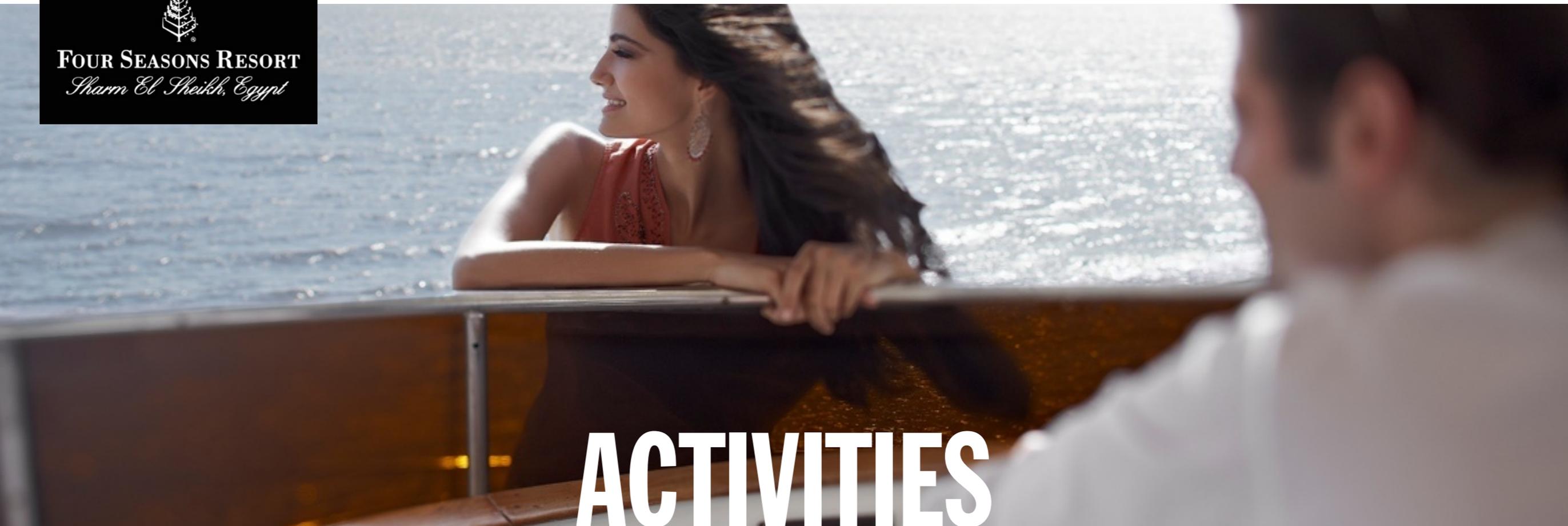
Aloo Bangain Samosa, Tomato Chutney  
Spanner Crab Cakes Remoulade  
Chicken Paneer Tikka Kebab, Mint Chutney  
Crispy Basil Shrimp Rolls, Lime Ginger Dip  
Thai Vegetable Spring Rolls, Sweet Chili Dip

### ARABIC HOT HORS D'OEUVRES

Garlic & Coriander Prawns  
Akawi Cheese Sambousek  
Shish Taouk Brochettes  
Crispy Moroccan Lamb Meatballs- Date lemon Yogurt  
Miniature Veal Shawarma

### MODERN HOT HORS D'OEUVRES

Cheese Tikka Patties  
Shrimp & Jalapeno Chili Cheese Wonton  
Feta, Sun Dried Tomato and Rucula Strudel  
Olive & Almond Polenta, Duck Ragu, Figs  
Petite Topless Blue Cheese Beef Burgers



# ACTIVITIES

**Boat Trips**

Private Jet

Kids Party

*see event general conditions*

## **BOAT TRIP MENU 01** *USD 47 ++*

Misticanza  
Greek Salad  
Sweet & Sour Eggplant & Hummus Salad  
Sweet Melon, Pink Peppercorn & Thinly Shaved Bresaola  
Roasted Beet Carpaccio, Cherry Tomato & Arugula  
Vegetable Crudit , Oriental Dips

Selection of Sandwiches  
Shrimp Salad Mini Pita  
Tomato Mozzarella Pesto Baguette  
Egyptian Spiced Chicken & Moutable Ciabatta  
Lamb Pita, Onion Pepper & Arugula

House Made Chocolate Brownies, Macaroons & Oriental Sweet Selection, Caramelized Apple & Cinnamon Tartlet, Carved Seasonal Fruits, Lemon Cream Tartlet

## **BOAT TRIP MENU 02** *USD 47 ++*

Caprese Salad  
Marinated Grilled Vegetable Salad  
Spicy Beef Salad  
Smoked Chicken Pasta Salad  
Fattoush Salad  
Basket of Field Greens, Fennel Dressing

Selection of Sandwich Wraps  
Tandoor Chicken Wrap  
Grilled Vegetable Wrap  
Smoked Salmon & Boursin Wrap  
Shrimp, Vegetable & Black Bean Wrap

Cheese Cake, House Made Cookies & Oriental Sweet Selection, Dark Chocolate Tartlet, Carved Seasonal Fruits, Berries & Crushed Pistachio Tartlet



# ACTIVITIES

Boat Trips

**Private Jet**

Kids Party

*see event general conditions*



**A TASTE FOR JET-SETTING.**  
Four Seasons Sharm El  
Shiekh will bring the  
restaurant experience  
onboard from the Ala carte  
menu even if you are on your  
private jet crossing the  
Mediterranean!



# ACTIVITIES

[Boat Trips](#)[Private Jet](#)[Kids Party](#)

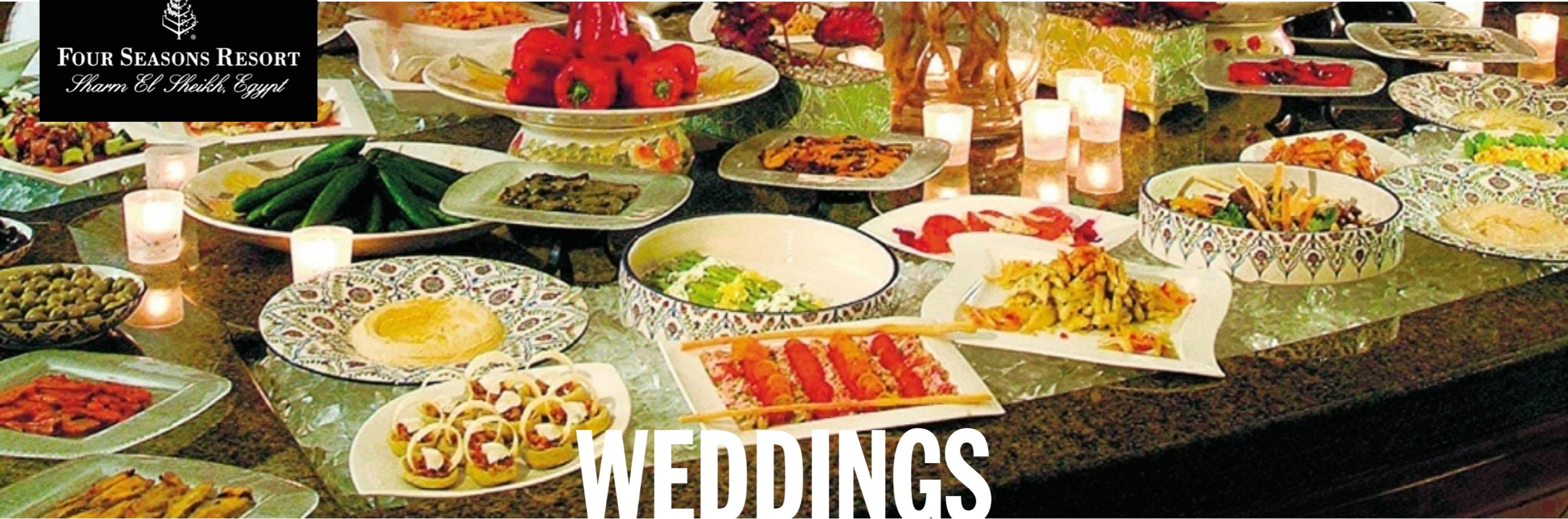
*see event general conditions*



## **EVERYTHING FOR THE BEST KIDS PARTIES**

*Price starts from USD 65 ++*

**Simply choose your party theme and find all your party supplies. A one stop party shop with the latest and best kids party ware, party bags and decorations.**



# WEDDINGS

Venues

**Buffets**

Packages

*see event general conditions*

Menus

**OPTION 01** *USD 125 +++*

*Short description of style  
see more >*

**OPTION 02** *USD 135 +++*

*Short description of style  
see more >*

**OPTION 03** *USD 145 +++*

*Short description of style  
see more >*



**FOUR SEASONS RESORT**  
*Sharm El Sheikh, Egypt*

# BUFFET MENUS

[See Buffet Enhancements](#)

## OPTION 01

USD 125 +++

*Subject to a 12% service charge  
and applicable taxes*

## OPTION 02

## OPTION 03

*see event general conditions*

### **Sushi & Tempura**

Maki Sushi, California, Spider, Rainbow, Dynamite,  
Tekka, Kappa, Negitoro, Nigiri Sushi, Eel, Salmon,  
Sea Bass, Tuna, Scallop, Daikon Radish,  
Pickled Ginger, Wasabi, Soy Sauce  
Tempura Prawns and Assorted Vegetables, Tempura Sauce,  
Grated Daikon Radish, Crisp Noodles, Grated Fresh Ginger Root

### **Salmon Carving**

Norwegian Smoked Salmon, Pickled Onions, Capers, Horseradish Chantilly  
Maple Cured Gravlox, Pumpernickel, Grain Mustard

### **Quesadillas**

BBQ Chicken Jack Cheese & Green Onion, Beef Ranchero Style  
Sour Cream, Pico De Gallo, Guacamole, Tortilla Chips

### **Oriental Mezzeh**

Hummus, Moutabel, Babaghanouj, Wara Enab,  
Fattoush, Labneh, Mohammara, Pickles, Tabouleh  
Akawi Cheese Samboussek, Meat Samboussek, Kebbeh

### **Veal Shawarma Station**

Marinated Chicken and Veal Cooked On Our Vertical Spit,  
Served In Mini Pita with

### **Risotto**

Shrimp Parmesan & Saffron Risotto  
Truffle Mushroom Asparagus Risotto  
Parmesan Shards

### **Dessert**

Strawberry Compote and Mascarpone Mousse, Passion Fruit Tartlet, Citrus  
Baba, Pistachio and Cherry Crumble, Layered Basil and Berries Panna Cotta,  
Cheese Cake with White Chocolate Cream, Salted Caramel Cream Puff, Milk  
Chocolate and Golash "Mille-Feuille", Karkade Crème Brûlée, Selection of  
Macaroons, Coffee and Chocolate Cake, Baked Almond and Apple Tartlet,  
Carved Seasonal Fruits

# BUFFET MENUS

See Buffet Enhancements

## OPTION 01

## OPTION 02

USD 135 +++

*Subject to a 12% service charge and applicable taxes*

## OPTION 03

*see event general conditions*

### Seafood Ice Bar

Scottish Smoked Salmon, Newfoundland Scallops, Green Lip Mussels,

Cold Water Shrimps, Mediterranean Sea Bass Carpaccio Cocktail Sauce, Marie Rose, Crème Fraiche, Horseradish Mignonette,

Fresh Citrus, Red Onion, Capers, Pumpernickel Bread

### Antipasti

Grilled Italian Vegetables Pesto Vinaigrette, Oregano Marinated Black and Green Olives, Lemon Scented Artichokes Octopus Salad, Mozzarella and Cherry Tomatoes,

Tuscan White Bean Sun-Dried Tomato Salad, Bresaola and Sweet Melon,

Escabeche of Vegetables and Goat Cheese, Steamed Asparagus Toasted Almonds

### Mezzeh

Hummus, Moutabel, Babaghanouj, Wara Enab, Tabouleh, Olives,

Zaatar Labneh, Fattoush, Mohammara, Shanklish, Tahina, Arabic Pickles,

Hot: Cheese Samboussek, Meat Samboussek, Kebbeh

### Soup

Shorbat Addas

### The Sub Continent

Kashmiri Roganjosh, Murgh Makhani, Gosht Biryani, Basmati Rice, Butter Garlic Naan Bread, Popadum, Raita, Mint Chutney, Mango Pickle

### Asia

Black Pepper Beef, Sweet & Sour Chicken, Szechuan Prawns,

Sweet Chili Sauce, Chili Soy, Hoisin Sauce, Sambal, Chunky Peanut Sauce

### Europe

Beef Medallions Mushroom Cream, Poached Salmon Fillet Dill Hollandaise,

Grilled Sea Bass Caper Tomato Aquapazza

### Desserts

Coffee and Cardamom Crème Brûlée, Almond and Apricot Panna Cotta, Blueberry and Pistachio Mascarpone

Mousse, Milk Chocolate and Candied Orange Peel Tartlet, Opera Cake, Raspberry Mousse and White Chocolate

Lollypop, Vanilla and Caramel Éclair, Passion Fruit Cake, Fresh Fruits Tartlet, Konafa with Rose Water Cream,

Golash Roll with Nuts, Selection of House Made Cookies, Carved Seasonal Fruits



**FOUR SEASONS RESORT**  
*Sharm El Sheikh, Egypt*

# BUFFET MENUS

See Buffet Enhancements

## OPTION 01

## OPTION 02

## OPTION 03

USD 145 +++

*Subject to a 12% service charge  
and applicable taxes*

*see event general conditions*

### Sushi

Maki, California, Spider, Dynamite, Rainbow, Kappa,  
Negitoro, Tekka, Nigiri, Octopus, Salmon, Sea Bass, Tuna,  
Red Snapper, Eel, Prawn Sashimi, Salmon, Tuna, Red  
Snapper

### Salad

Caesar Salad Tossed to Order  
Basket of Field Greens, Passion Fruit, Balsamic & Berry  
Dressings

Shredded Carrots, Tomatoes, Green Apple, Walnuts,  
Oregano Marinated Olives,  
Parmigiano, Sun Dried Tomatoes,  
Vegetable and Tortilla Chips & Dips, Pastrami Asparagus &  
Goat Cheese Rolls,  
Crudités and Blue Cheese Dip, Fig and Goat Cheese  
Crostini

### International Cheese and Bread Display

Display of European Cheeses, Sliced Artisan Breads and  
Arabian Breads  
Dried Fruits and Crackers

### Pasta

Seafood Spaghetti Amatriciana, Penne Chicken Alfredo,  
Spinach Ricotta Ravioli, Cooked to Order Accompanied By  
Cherry Tomatoes, Olives, Fresh Basil, Grilled  
Mediterranean Vegetables, Mushroom, Roasted Garlic,  
Shaved Parmesan, Basil Leaves, Arabiata Marinara, Pesto,  
Mushroom Cream, Truffle Oil

### Flavors of the Far East

Vietnamese Prawn Summer Rolls Hoisin Dip  
Laab Kai Minced Chicken and Mint Salad  
Thai Vegetable Spring Rolls Sweet Chili Dip  
Coconut Crusted Gulf Prawns Sweet & Sour Dip  
Kashmiri Roganjosh, Murgh Makhani, Basmati Rice  
Naan Bread, Butter, Garlic, Papadams, Mint Chutney,  
Mango Pickle  
Peking Duck, Carved Crisp Skin Asian Barbecued Duck  
with Steamed Chinese Pancakes, Scallions, Hoi Sin, Soy  
Sauce, Sweet Chili Sauce, Sambal

### Candy Shop

Ice Cream Cart Scooped to Order with Toppings and Cones  
Assorted House Made Macaroons  
Fresh Baked Goopy Cookies, Chocolate Chip, Cinnamon  
Cookies

### Desserts

Caramel Whipped Cream and Apple Crumble, Layered  
Karkade and Lemon Panna Cotta, Fresh Fruits Tartlet,  
Gianduja Cake, Passion Cream and Milk Chocolate  
Lollypop, Tiramisu, Cheesecake with Berries, Mango  
Mousse and Raspberry Compote, Dark Chocolate Tartlet,  
Selection of House Made Macaroon, Minted Strawberry  
with White Chocolate Mousse, Almond Basboosa, Golash  
with Nuts, Baklava, Carved Seasonal Fruit

# BUFFET MENUS

## BUFFET ENHANCEMENTS

— *see event general conditions*

### Caesar and Mixed Green Salad Station

**USD 10 +++ PP**

Fresh Romaine Heart Lettuce, Mixed Greens,  
Choice of Toppings to Include  
Pine Nuts, Cherry Tomatoes, Roasted Mushrooms,  
Roasted Garlic,  
Cucumbers, Olives, Parmesan Cheese, Croutons,  
Balsamic Vinaigrette and Caesar Dressing

### The Bombay Station

**USD 18 +++ PP**

Tandoori Chicken, Seekh Kebab  
Assorted Samosas  
Vegetable Curry, Steamed Saffron Rice  
Cucumber Raita, Fried Papadams  
Mango & Mint Chutney

### Mini Burger Station

**USD 12 +++ PP**

Flame Grilled Burgers  
Beef Burger, Rosemary Chicken Burger,  
Coriander Lamb Burger  
Bacon, Cheese, Tomato, Roasted Peppers,  
Lettuce and Pickles  
Whole Wheat and Seeded Buns  
Sea Salted Homemade Yam and Potato Chips

### The Butcher's Block

#### Whole Roasted Baby Kharuf

**USD 675 +++ serves approximately (30 Guests)**

Lentils and Rice  
Pan Jus

### Beef Wellington

**USD 475 +++ serves approximately (15 Guests)**

Mushrooms, Foie Gras, Puff Pastry  
Perigoudine Sauce

### Rosemary Roasted Whole Prime Rib

**USD 450 +++ serves approximately (25 Guests)**

Creamed Horseradish and Dijon Mustard Jus

### Whole Roasted Grouper Singary Style

**USD 250 +++ serves approximately (20 Guests)**

Harissa and Chermoula

### Chocolate Fountain Display

**USD 1,100 +++ per fountain**

3 Kg of Rich Flowing Belgium Chocolate  
Per Fountain Display  
Brochettes of Large Chunks of Seasonal Fresh Fruit  
Marshmallow, Dry Dates and Apricot,  
Brownies, Cookies, Orange Madeleine

### Ice Cream Cart

**USD 8 +++ per fountain**

Selection of 6 Ice Cream and Sorbet Flavours,  
Caramel, Raspberry, Chocolate Sauce,  
Crumble, Candies, Brownie Cubes,  
Crunchy Chocolate Pearls

### Espuma

**USD 6 ++ Per Person**

“Tiramisu Style” Mascarpone Foam, Lady Finger Sponge,  
Expresso, Cacao Powder  
Or  
“Exotic Style” Mango Foam, Passion Fruit Cream, Seasonal  
Fruits, Roasted Coconut Powder

### Crepes

**USD 9 ++ Per Person**

Chocolate Sauce, Caramel Sauce, Raspberry Sauce,  
Hazelnut Paste, Sliced Banana, Apple and Cinnamon  
Compote, Maple Syrup, Berries Compote

### Popcorn Station

**USD 5 ++ Per Person**

Flavored with Sugar, Salt, Truffle Oil & Parmesan Cheese,  
Caramelized, Cinnamon Sugar

*Prices are based on additions to selected buffets. Live action chef stations will require a chef attendant fee of USD 100 ++ per attendant.*



**FOUR SEASONS RESORT**  
*Sharm El Sheikh, Egypt*

# WEDDINGS

[Venues](#)[Buffets](#)[Packages](#)

*see event general conditions*

## WEDDING CAKES

Sharm El Sheikh Wedding Cakes are Created by the Four Seasons and are Baked and Designed to Your Specifications. Some Classic and Our Favorite Flavors:

### **Coconut**

Coconut chiffon cake layered with a passion fruit mango lime cream and a rich coconut mousse

### **“Toffee Crunch”**

Dark chocolate cake layered with caramel mousse and dark chocolate cream

### **“Strawberry Short Cake”**

Vanilla chiffon filled with strawberries and a strawberry mousse

### **Lemon Raspberry Chiffon**

Lemon Chiffon cake with a light lemon cream filling and fresh raspberries

### **Classic Chocolate Cake**

Dark chocolate chiffon filled with a dark chocolate cream and a light chocolate mousse

### **White Chocolate Almond**

Almond chiffon layered with a white chocolate cream and a blackberry mousse

*Cakes are priced to be served as an addition to dessert that accompanies your meal.*

*Typical price range is from \$8.00 to \$15.00+++*

*Pricing is determined by the decoration and flavors selected.*



# WEDDINGS

**Venues**

**Buffets**

**Packages**

*see event general conditions*

## **TIRAN BALLROOM** *USD 1000 +++*

The décor is casually elegant, with dark wood paneling complemented by translucent, backlit panels with geometric patterns and taupe fabric panels with an arabesque design.

The carpeting features a floral pattern in tan and royal blue.

## **THE ROYAL LAWN** *USD 2500 +++*

The Upper Royal lawn is the private garden of the Royal Suite and is the largest outdoor banquet space in the Resort up to 450 Guests. With stunning views of the Red Sea and Tiran Island, with breath taking views of the Red Sea and Tiran Island.

## **THE REEF LAWN** *USD 2500 +++*

Adjacent to the Reef Grill restaurant on the coastal strip, with breath taking views of the Red Sea and has outdoor banquet space up to 250 Guests and Tiran Island .



# FACILITIES

[Venue Details](#)

[Ballroom Floor Plans](#)



Text that introduces the ballrooms and venues, e.g. Why they are special and unique

# VENUE DETAILS

*see event general conditions*

[Back to Facilities](#) [Ballroom Floor Plans](#)

ROOMS	DIMENSIONS		SIZE		HEIGHT		CLASSROOM	HOLLOW SQUARE	U-SHAPE	THEATRE	RECEPTION	BANQUET ROUNDS	CONFERENCE/ BOADROOM
	(m)	(ft)	(m2)	(sqft)	(m)	(ft)							
<b>INDOOR VENUES</b>													
Tiran Ballroom	25.5 x 13.15	86.9 x 43.2	345	3,700	6.1	20	200	-	-	300	350	275	-
Ballroom Pre-function Area	26.5 x 8.6	86.9 x 28.2	228	2,450	-	-	-	-	-	-	225	-	-
Sanafir	9.0 x 5.7	29.53 x 18.7	52	550	2.75	9	30	-	15	45	50	40	25
Aqaba	8.9 x 6.4	29.1 x 22	57	610	2.75	9	30	-	15	45	60	45	25
Nabeq	8.9 x 6.4	29.1 x 22	57	610	2.75	9	30	-	15	45	60	45	25
<b>OUTDOOR VENUES</b>													
Reef Lawn	-	-	500	5382	-	-	-	-	-	-	350	250	-
Royal Reef Lawn	-	-	1000	10764	-	-	-	-	-	-	700	500	-
Nafoura Courtyard	-	-	212	2,300	-	-	-	-	-	-	225	-	-

# BALLROOM FLOOR PLANS

*see event general conditions*

[Back to Facilities](#)

[Venue Details](#)



# EVENT GENERAL CONDITIONS

## General Information

### Guarantee

A final confirmation or guarantee of your anticipated number of guests is required by 12:00 noon two (2) business days before the scheduled function. The guarantee may not be reduced.

### Menu Selections

If menu selections are not received at a minimum four (4) weeks prior to the date of the event, prices may be subject to change. For large quantities, some items and/or preparation may be slightly varied.

### Pricing

Menu pricing are per person unless otherwise listed. Menu prices set forth in the enclosed packet are subject to change without notice. Pricing is guaranteed only when a Banquet Event Order is completed for the event and signed by the client indicating acceptance of the Banquet Event Order.

We offer Food and Beverage selections to meet a wide range of dietary needs. All food and beverage items must be purchased through the Resort. Special items not included in our menus may be ordered upon request. A per Bottle corkage Fee will be applied for Beverages brought and pre-approved by the Hotel:

Champagne: 35 USD plus applicable Service Charge and Tax  
Wine: 25 USD plus applicable Service Charge and Tax  
Spirits: 30 USD plus applicable Service Charge and Tax

Cake Cutting Fee 3 USD per person (if Cake not provided by the Hotel)

Applicable Service Charge and Governmental taxes will be added to all Food, Beverage and Entertainment. All applicable service charges and taxes are subject to change according to any governmental instructions.

Service Charge: 12%  
Sales Tax: 10%  
Municipality Tax: 1%  
Entertainment Fee: 10% (in case of Entertainment)

### Deposit Payments

25% payment upon signed agreement/contract  
Full payment 30 before the event

### Cancellation Fees Prior to Scheduled Event

40-60 days 25%  
30-39 days 50%  
0-29 days 100%

### Additional Staff

Additional cost will apply in case of:

- Private Chef Attendants
- Butler Services
- Additional Security Officers
- Cash Bartenders

### Professionals and Third Party Contractors

Your Catering Manager will be pleased to assist you with any requirements you may have. Open flames, and dry ice are not permitted.

The Resort recommends a variety of professionals who can provide quality services to enhance your event. The Resort must approve all contracted event professionals. Event professionals on our recommended list have already met the requirements of the Resort. Third Party Contractors will follow Resort Instructions. A licensed wedding coordinator is required for all ceremonies on site.

### Shipping Instructions

To ensure efficient handling and storage of your materials, we require the following criteria be met:

Notify our Conference Services or Catering Department in advance if you plan to ship or mail materials. Please indicate method, quantity and perishability. Since storage space is limited, please arrange to have packages delivered as closely as possible to the date of your function.

With your cooperation and attention to these points, we will work with you to ensure your packages arrive in a timely manner and are ready upon your request.

### Safety Procedures

To ensure the utmost safety of our guests and purveyors, we require the following criteria for package deliveries:

Arrival information (including date and time) must be submitted to the Catering Department 24 hours in advance of an event so that we may notify our dock security. All purveyors bringing in equipment are asked to enter the hotel through the loading dock. Unloading equipment through the front door of the hotel is strictly prohibited. Please keep in mind the following:

- Due to activity, please follow specified and allocated loading dock time.
- Please be prepared to produce a picture I.D.
- No parking is allowed on the loading dock.
- Cases, boxes and other equipment are strictly prohibited in our service hallways. Please make arrangements to remove your materials once set-up is complete.
- No fire exits or exit signs may be blocked at any time (this includes all decorations and equipment).
- Smoking is strictly prohibited at all times in all banquet areas.

### Fire Code

It is prohibited to have open flame candles of any kind as well as fireworks. All candle flames must be enclosed in a glass containment. No hanging candles or candles on the floor will be allowed.

### Raw Food Warning

Please note: The consumption of raw and undercooked food may be a risk to your health.



**FOUR SEASONS RESORT**  
*Sharm El Sheikh, Egypt*

# CONTACT US

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## Four Seasons Resort Sharm El Sheikh Egypt

*A hillside Red Sea diving resort bathed in brilliant blue skies and sunshine,  
where luxury and natural beauty meet.*

**Contact our Sales Manager  
for information and booking**  
**[sha.catering@fourseasons.com](mailto:sha.catering@fourseasons.com)**

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**[DIRECTIONS AND MAP](#)**