



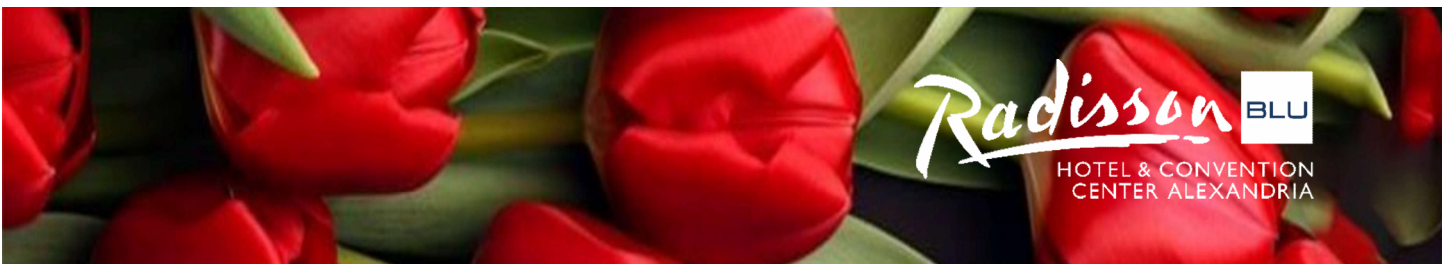
**Radisson** **BLU**

HOTEL & CONVENTION  
CENTER ALEXANDRIA

# FIRST DAY OF FOREVER.

Designed for special moments that matter!

FEEL THE DIFFERENCE



## *Cheer*

EGP 970.00 Per Person

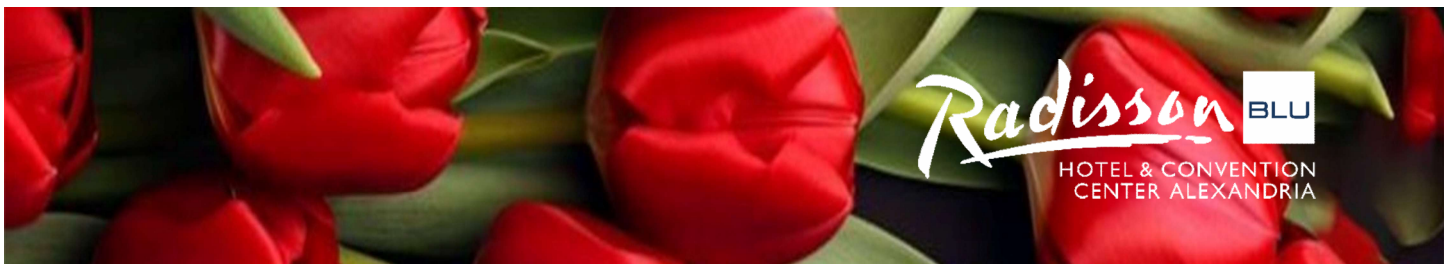
### This Includes:

- Elegant Dinner Buffet.
- 10% complimentary guests on paid number of guests.
- One Night Accommodation at Radisson Blu Hotel Alexandria ( Standard Room With breakfast at Main Restaurant).
- One Day use Room.
- 20% Discount on Room Rate for extra rooms.
- 3 Layer Wedding Cake.
- 20% discount on Spa Services.
- Beverages:-
  - Ongoing Mineral Water
  - One Soft Drink Per Person During the Dinner.
  - One Fresh Juice Per Person.

Prices Include 12% Service Charge & the applicable taxes.

For more information, please call our wedding planners experts on +2 (03) 5896000

Radisson BLU Hotel & Convention Center, Alexandria reserves the right to increase any of the above mentioned prices in case of any government – imposed service charge and / or taxation.



## *Cheer Buffet*

### *Fresh Bakery*

Fresh Selection of Homemade Oriental and International Breads  
Soft Bread Rolls, Arabic white and Brown Bread, Ciabatta Bread  
multi-grain Bread Rolls and Corn Bread, Grissini

### *The Cold Salad Appetizer Buffet*

Fresh Tomatoes, Fresh Cucumber, Carrot, Mixed Leaves, Mixed Pepper,  
Greek Salad, Traditional Nicoise Salad, Mustard Chicken Salad, Calamari & Parsley Salad, Mixed Pickled Vegetables  
Tomato Mozzarella & Basil. Fusilli Pasta Salad with Vegetables  
Zucchini & Mussel Salad with Black Olives & Watercress.  
Crispy Chili Lime Chickpea Salad, Labneh with Cucumber Salad.  
Selection of Crudites & Greens.

### *Oriental Salad*

Baba Ghanouj, Yoghurt Salad - Baladi Salad, Hummus, Tahini  
Muhammara Salad with Roasted Red Peppers

### *Main Course & Side Dishes*

#### BBQ Kofta

Marinated Tender Beef Strips With Gravy Sauce & Vegetables  
Oven Baked Crispy Potato Wedges with Garlic & Herb  
Egyptian Rice with Vermicilli  
Fish Fillet Dipped in Coconut Curry Sauce  
Grilled Chicken With Creamy Mushroom Sauce  
Baked Ratatouille Roasted Mediterranean Vegetables  
Cheesy Chicken Alfredo Pasta

### *Dessert*

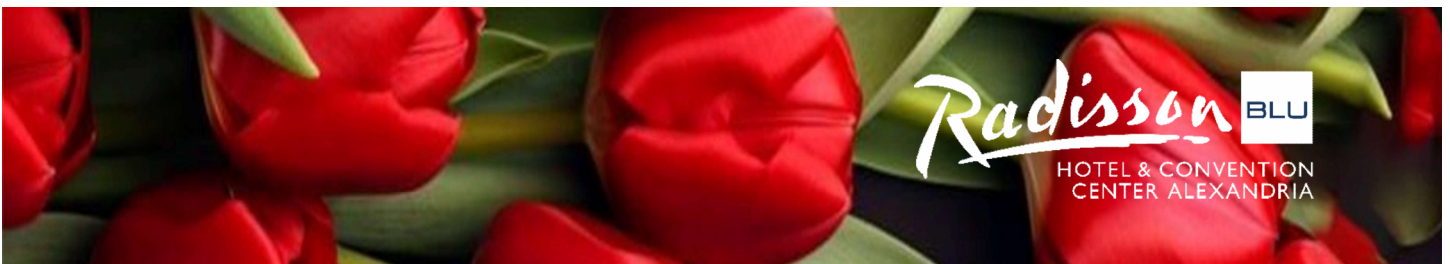
Selection of Mini Cakes

Banana Crème Brûlée, Chocolate Profiterole, Red Velvet Tart

Fresh Fruit Salad, Apple Pie, Cream Caramel

Fine Selection of Oriental Pastries

Traditional Om Ali with Nuts



## *Joy*

EGP 1,175.00 Per Person

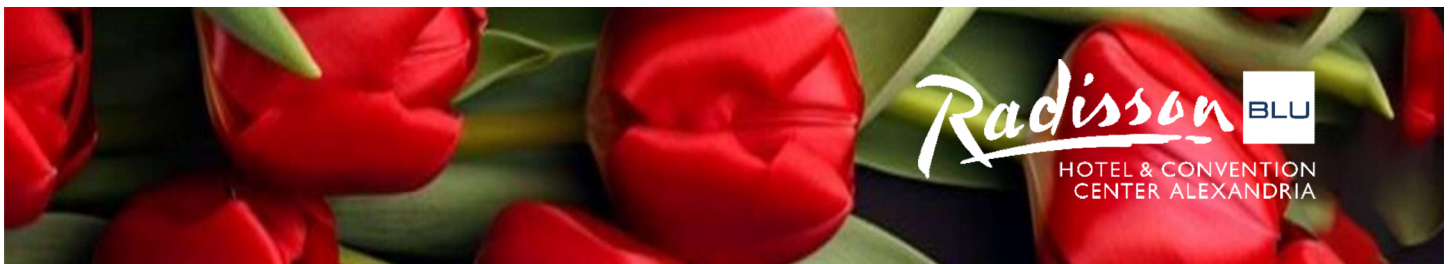
### This Includes:

- Elegant Dinner Buffet.
- 10% complimentary guests on paid number of guests.
- One Night Accommodation at Radisson Blu Hotel Alexandria ( Standard Room With breakfast at Main Restaurant).
- One Day use Room.
- 20% Discount on Room Rate for extra rooms.
- 3 Layer Wedding Cake.
- 20% discount on Spa Services.
- Beverages:-
  - Ongoing Mineral Water
  - One Soft Drink Per Person During the Dinner.
  - One Fresh Juice Per Person.

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## *Joy Buffet*

### *Fresh Bakery*

Fresh Selection of Homemade Oriental and International Breads  
Soft Bread Rolls, Arabic white and Brown Bread, Ciabatta Bread  
multi-grain Bread Rolls and Corn Bread, Grissini

### *Cold Salad Bar & Appetizer Buffet*

Fresh Tomatoes, Fresh Cucumber, Carrot, Mixed Leaves, Mixed Pepper,  
Greek Salad, Traditional Nicoise Salad, Mustard Chicken Salad, Calamari & Parsley Salad, Mixed Pickled  
Vegetables, Tomato Mozzarella & Basil. Fusilli Pasta Salad with Vegetables  
Zucchini & Mussel Salad with Black Olives & Watercress.  
Crispy Chili Lime Chickpea Salad, Labneh with Cucumber Salad.  
Selection of Crudites & Greens.

### *Oriental Salad*

Baba Ghanouj, Yoghurt Salad - Baladi Salad, Hummus, Tahini  
Muhammara Salad with Roasted Red Peppers

### *Carving*

Whole Roasted Turkey  
Served with Saffron Rice and Gravy Sauce

### *Main Course & Side dishes*

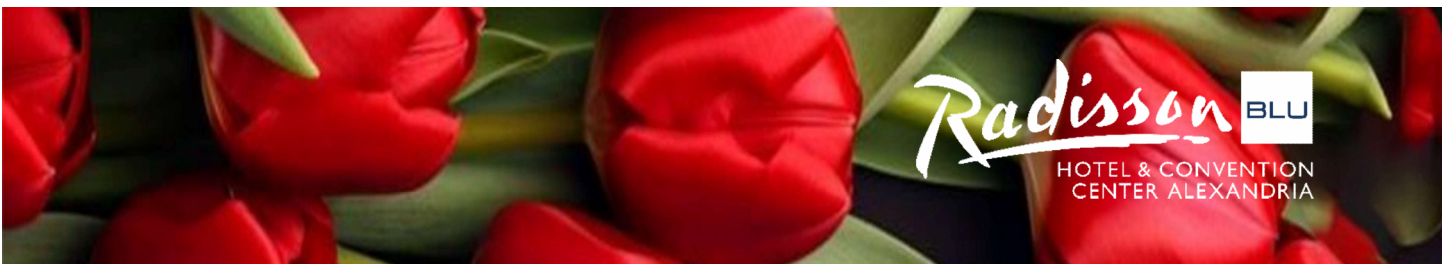
Grilled Chicken Tikka & Kofta  
Traditional Moroccan Beef Tagine with Apricot and Prunes  
Crusted Lemon Baked Fish Au Gratin  
Crispy Pan Fried Garlic Herb Potatoes  
Grilled Chicken Breast with Hot Creamy Ranch Sauce  
Egyptian Style Mixed Dolma  
Mushroom Rice  
Oven Mixed Herb Roasted Vegetables  
Italian Beef Lasagna with Parmesan Cheese

### *Dessert*

Selection of Mini Cakes  
Crème Brûlée, Mango Panna cotta, Tiramisu, Cheese cake, Apple pie  
Fresh Fruit Salad, Cream Caramel, Lemon Meringue  
Fine Selection of Oriental Pastries  
Traditional Om Ali with Nuts

### *Zalabia Station*

Served with Syrup, Chocolate Nutella, Ice Sugar with Cinnamon & Caramel Sauce



## *Pride*

EGP 1,450.00 Per Person

### This Includes:

- An Elegant Dinner Buffet.
- 10% complimentary guests on paid number of guests.
- Two Night Accommodation at Radisson Blu Hotel, Alexandria ( Junior Suite with breakfast and dinner at Main Restaurant).
- One Day Use Room.
- 20% Discount of Normal Rate For Extra Rooms.
- 5 Layer Wedding Cake.
- 20% discount on Spa Services.
- Beverages:
  - Ongoing Mineral Water.
  - One Soft Drink Per Person During Dinner.
  - One Fresh Juice Per Person.

Prices Include 12% Service Charge & the applicable taxes.

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## *Pride Buffet*

### *Fresh Bakery*

Fresh Selection of Homemade Oriental and International Breads  
Soft Bread Rolls, Arabic white and Brown Bread, Ciabatta Bread  
multi-grain Bread Rolls and Corn Bread, Grissini

### *Cold Salad Appetizer Buffet*

Fresh Tomatoes, Fresh Cucumber, Carrot, Mixed Leaves, Mixed Pepper,  
Greek Salad, Traditional Nicoise Salad, Mustard Chicken Salad, Calamari & Parsley Salad  
Mixed Pickled Vegetables, Tomato Mozzarella & Basil. Fusilli Pasta Salad with Vegetables  
Zucchini & Mussel Salad with Black Olives & Watercress.  
Crispy Chili Lime Chickpea Salad, Labneh with Cucumber Salad.  
Selection of Crudites & Greens.

### *Oriental Salad*

Baba Ghanouj, Yogurt Salad - Baladi Salad, Hummus, Tehina  
Muhammara Salad with Roasted Red Peppers

### *Carving*

Whole Roasted Turkey stuffed Vine Leaves  
Served with Gravy Sauce

### *Main Course & Side Dishes*

Grilled Chicken Tikka & Kofta  
Beef Steak with Herb Butter & Creamy Mushroom Sauce  
Special Tajine of Mixed Seafood with Cilantro Lime Garlic Butter Flavor  
Crushed Roasted Herb Potatoes  
White Rice with Golden raisins & Almonds  
Crispy Chicken Cordon Bleu  
Ratatouille Roasted Mediterranean Vegetables  
Chicken Mushroom Negresco  
Egyptian Style Mixed Dolma

### *Chicken Shawerma Station*

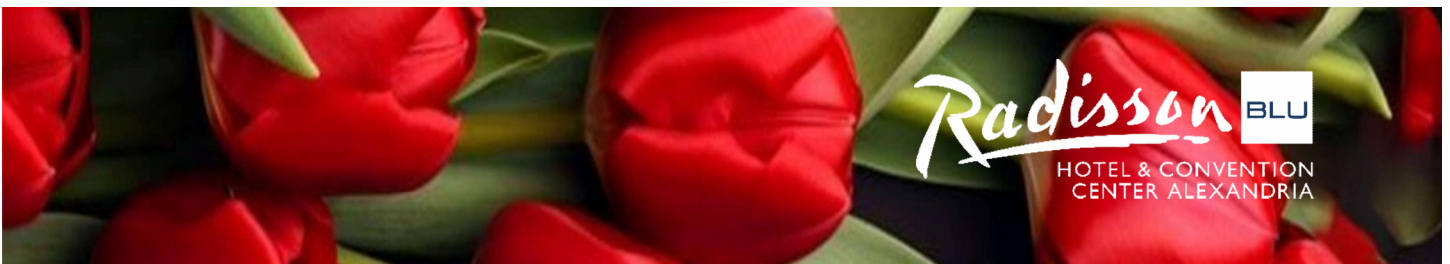
Served with Condiments

### *Live Pasta Station*

Different Kinds of Pasta served with Selection of Sauces  
Bolognese, Arabiata & Seafood

### *Dessert*

Selection of Mini Cakes- Banana Crème Brûlée, Chocolate Profiterole,  
Red Velvet Tart, Chocolate Mousse Cake, Cheese Cake, Different Flavors of Mousses  
Fresh Fruit Salad, Cream Caramel  
Fine Selection of Oriental Pastries  
(Traditional Om Ali with Nuts)



## *Charm*

EGP 2,250.00 Per Person

### This Includes:

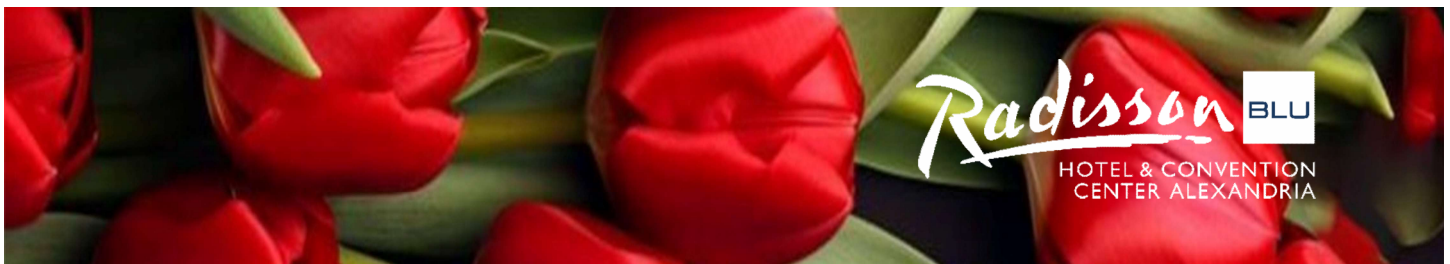
- An Elegant Dinner Buffet.
- 10% complimentary guests on paid number of guests.
- Two Nights Accommodation at Radisson Blu Hotel Alexandria ( Junior Suite ) on Half board basis (breakfast and dinner at Main Restaurant).
- One Day Use Room.
- 20% Discount of Normal Rate For Extra Rooms.
- 5 Layer Wedding Cake
- 20 % discount on Spa Services.
- Beverages:
  - Ongoing Mineral Water.
  - Ongoing Soft Drinks.
  - One Fresh Juice Per Person.
- Complimentary Dinner For The Bride & Groom at Filini Restaurant in Their First Wedding Anniversary.

Prices Include 12% Service Charge & the applicable taxes.

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## *Charm Buffet*

### *Fresh Bakery*

Selection of Homemade Oriental and International Breads

Soft Bread Rolls, Arabic white and Brown Bread, Ciabatta Bread, multi-grain Bread Roll  
Corn Bread, Grissini, Traditional French Baguettes, Rye Baguette and Whole Grain Loaf

### *The Cold Salad Appetizer Buffet*

Fresh Tomatoes, Fresh Cucumber, Carrot, Mixed Leaves, Mixed Pepper  
Greek Salad, German Potato Salad, Salmon & Crab Salad, Seafood Salad  
Thai Beef Salad, Mix Beans Salad, Sun Dried Tomatoes with Basil, Roasted Pumpkin Salad  
Crispy Chili Lime Chickpea Salad, Labneh with Cucumber Salad and Mix Pickles  
Marinated Chicken Breast with Couscous Salad,, Thai Chicken Salad with Noodles,  
Sweet Corn Salad and Potatoes with Mayonnaise and Capers

### *Hot Appetizer*

Shrimp Kunafa with sweet chilli sauce & sesame honey glazed Chicken

### *Oriental Salad*

Baba Ghanouj, Yoghurt Salad - Baladi Salad, Hummus, Tahini  
Muhammara Salad with Roasted Red Peppers, Lebanese Couscous Salad and Fattoush Lebanese Salad

### *Live Chicken Quinoa Salad Station*

Grilled Chicken Breasts, Cumin, Coriander, Red Onion, Cucumber  
Fresh Bell Pepper, Tomatoes, Leaves Mint, Olive oil, Lemon & Whole Dry Walnuts with Dressing

### *Seafood Corner*

Whole Fresh Salmon Fish glazed with Lemon Caper Butter  
Served with Baby Potatoes, Roasted Bell Pepper & green Olives  
Sea food Paella ( shrimps, Calamari, Mussels)  
Lyonnais Potatoes with Caramelized Sweet Onion and Fresh Coriander

### *Live Station*

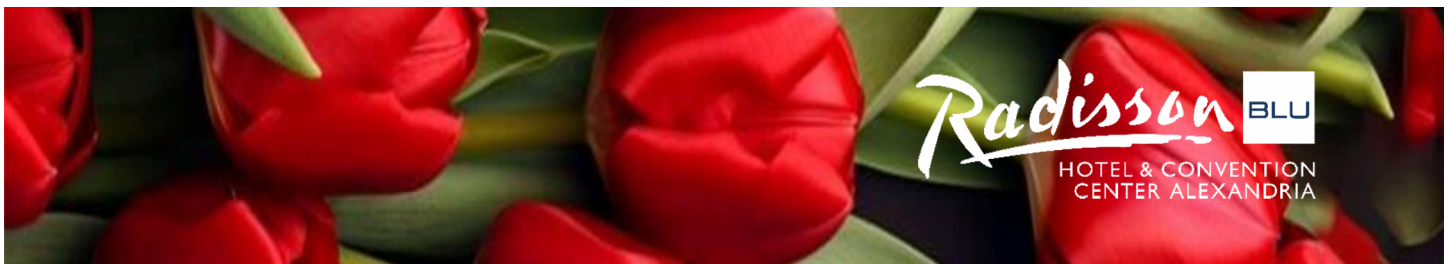
Crispy Fried Calamari with Tartar Sauce & Seafood Calzone

### *Oriental Corner*

Duck a L'orange  
Stuffed Vine Leaves with Olive Oil  
Egyptian Oriental Khalta Rice with Nuts & Raisins  
Beef Kebab Halla with Fresh Coriander

### *Live Chicken Shawerma Station*

Served with Fresh Parsley, Pickled Cucumber & Garlic Thyme Sauce in Freshly Baked Saj Bread



## *Charm Buffet*

### *BBQ*

Mixed Grill

Veal Kebab, Chicken & Kofta

Served with BBQ Sauce & Mustard Sauce

### *Live Pasta Station*

Different Kinds of Pasta served with Selection of Sauces

Bolognaise, Arabiata & Seafood

### *Asian Corner*

Chicken Sweet & Sour

Stir Fried Vegetables

Spicy Pineapple Stir Fried Beef with Sesame, ginger & Bell pepper

### *Sushi Station*

Fine Selection of Rolls (Nigiri, Maki, Spicy Tuna, Salmon, Vegetables & California)

Served with Pickled Ginger, Wasabi & Soy Sauce

### *Wok Corner*

Shrimp Coconut Curry

### *Carving*

Smoked Beef Brisket

Served with Vermicilli & Honey Mustard Sauce

### *Dessert Buffet*

Mocha Éclair, Brownies, White Chocolate Raspberry Cake, Cheese Cake, Strawberry Charlotte,

Crème Brûlée, Crème Caramel, Tiramisu, Fruit Tartlette, Chocolate Truffle Cake

Strawberry Cheese Cake, Selection of Mini Cakes, Chocolate Mousse, Mango Panna cotta

Selection of Fresh Fruits and Fruit Salad

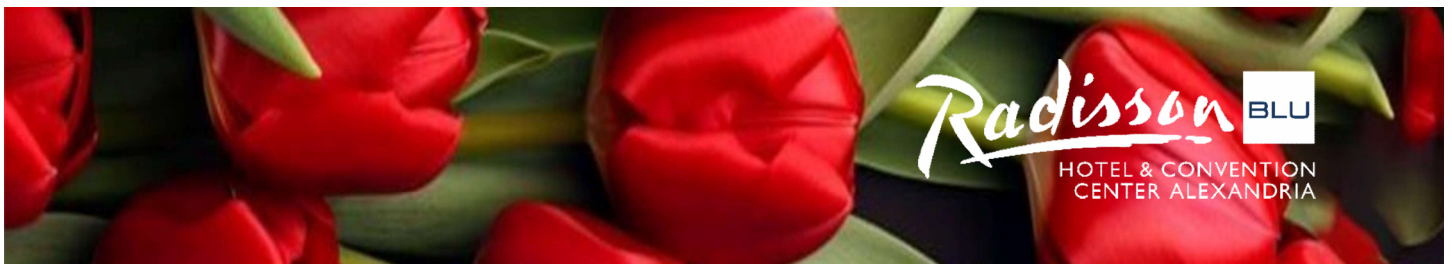
Fine Selection of Oriental Pastries

Traditional Om Ali with Nuts

### *Fresh Doughnuts Station*

Homemade baked doughnuts presented with relishing Flavours

Glazed, Nutella Chocolate, Vanilla, Powder sugar, Lemon, Caramel



## *Savory Enhancements*

### *Appetizers Preparation*

Cheese Platter	EGP 110.00
Smoked Salmon & Shrimps Platter	EGP 110.00
Individual Salmon & Shrimps Plate	EGP 45.00

### *Sushi Station*

*10 Pieces Per Person*

Maki rolls - Spicy Tuna Rolls - California Rolls - Red Dragon Rolls - Sunrise Rolls - Organic king Salmon - Spicy Tuna Lover Rolls - Nigiri Sushi (Salmon - Shrimp - white Fish - Calamari - Crab Stick)

EGP 190.00 per person

### *Live Pasta Station*

Fusilli, Penne, Farfalle, Spaghetti with 4 kinds of sauces (Bolognaise, Arabiata, Seafood)

EGP 80.00 per person

### *Burger*

Homemade Ground Beef, Soft Baked Sesame Buns, Tomatoes, Lettuce and Cucumber Pickles (Ketchup and Mayo Sauce)

EGP 135.00 per person

### *Shawerma Station*

Chicken EGP 120.00 Per Person.

Beef EGP 140.00 Per Person.

(Fresh Tomato Fresh Parsley Cucumber Pickle and Garlic Thyme Sauce in Freshly Baked Saj Bread)

### *Alexandrian Liver*

Marinated Beef Liver, Garlic, Bell Pepper and Chili Peppers Served in Soft Mini Vienna Bread Sandwich with Tahini Sauce

EGP 95.00 per person

### *Mixed Dolma*

Selection of Stuffed Vegetables & Vine Leaves

EGP 105.00 per person

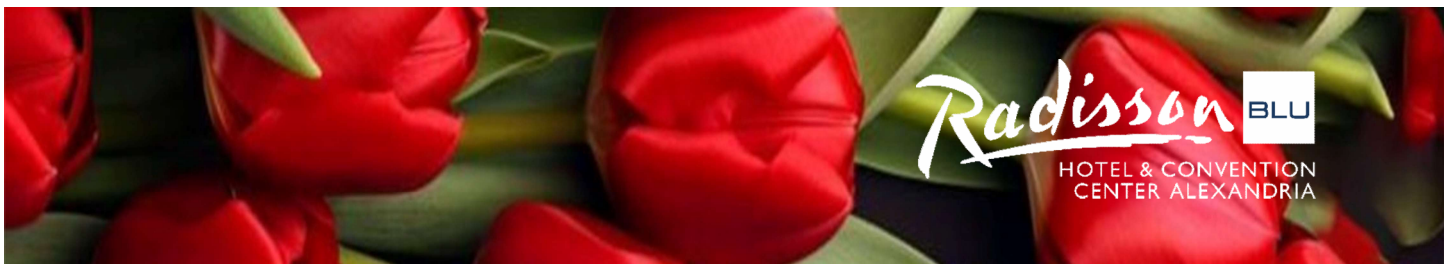
### *Mixed Lebanese Mezza On Table*

*10 Bowls Per Table*

Selection of Cheese & Spinach Samboosek

Kobeba, Hummus, Tabouleh, Labneh

EGP 650.00 per Table



## *Carving Enhancements*

### *Whole Ouzy*

Roasted Whole Ouzy  
Served with Khalta Rice  
and Nuts with Gravy sauce

EGP 35,500.00

### *Roasted Veal Leg*

with Grain Mustard Sauce,  
Served with Vermicelli with  
Nut, Raisins and Mushroom  
Sauce

EGP 24,000.00

### *Whole Turkey*

Served with Saffron Rice and  
Rosemary Sauce

EGP 9,000.00

### *Whole Salmon Fish*

Roasted Whole Salmon Fish (4 Kg) on  
Carving Station with Assorted  
Vegetables and Capsicum Sauce

EGP 10,500.00

### *Cooking Fees*

*Whole Turkey* EGP 1,200

Served with Saffron Rice and Gravy Sauce

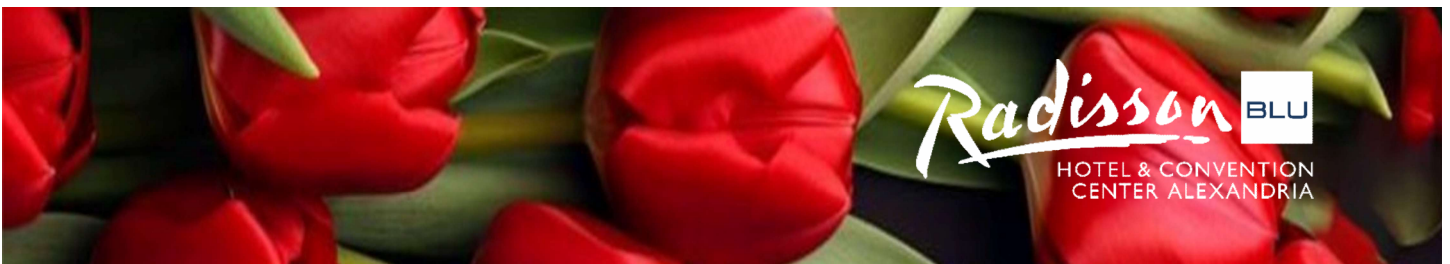
*Veal Leg* EGP 1,600.00

with Grain Mustard Sauce,  
Served with Vermicelli with Nut, Raisins and  
Mushroom Sauce

*Ouzy* EGP 2,500.00

Served with Khalta Rice and Nuts

*Whole Fish* EGP 900.00



*Sweet Enhancements*

*Zalabia Station ( For 150 guests )*

Served with Different Sauces  
 (Syrup, Chocolate Nutella, Ice Sugar with Cinnamon and  
 Caramel Sauce)

EGP 8,000.00

*Ice cream Set ( For 150 guests )*

Your Selection of 4 Flavors of Premium  
 Swiss Ice Cream with Different Toppings

EGP 13,000.00

*Wedding Cake Upgrade*

Add An Extra Layer to Your Wedding Cake

Eatable Layer            EGP 2,000.00

Decorative Layer        EGP 900.00

*Beverage Package*

*Package 1*

Soft Drinks, Selection of  
 Flavored Tea and Nescafe

EGP 90.00 per Person

*Package 2*

Soft Drinks, Selection of Flavored Tea,  
 Espresso, Cappuccino  
 and Turkish Coffee

EGP 120.00 per Person

*Package 3*

Soft Drinks ,Sparkling Water,  
 Selection of Fresh Juices,  
 Selection of Flavored Tea,  
 Espresso, Cappuccino and Turkish  
 Coffee

EGP 145.00 per Person

*Corkage Fees:*

Whiskey, Spirits and Imported Champagne        750.00

Imported Wines    400.00