



pullman
HOTELS AND RESORTS

AL MARJAN ISLAND

Your dream wedding destination



DESTINATION WEDDING

With luxe interiors and breath-taking sea views, Pullman Resort Al Marjan Island is an inspiring destination to create new memories.

Our multi-purpose ballroom can be easily adapted to different event configurations and features modern audio-visual equipment, plenty of natural light and more.



WEDDING PACKAGE

STARTING RATE OF **AED 190*** PER PERSON
APPLICABLE FOR MINIMUM 100 GUESTS AND ABOVE

- Complimentary Bridal Suite for One Night
- Complimentary In Room Dining Breakfast
- Complimentary In Room Dining Romantic Dinner
- Complimentary Romantic Room Setup
- Complimentary Three Tier Wedding Cake
- Complimentary 60 minutes Couple Spa Treatment
- Rent Free Ballroom Facility





BALLROOM FACILITIES

- High-speed Internet Access
- Flexible Meeting Rooms
- Dedicated Events Team

Our ballroom and banquet hall can cater to up to 250 guests and can be divided into 2 equal sections to accommodate smaller social events and celebrations.



	THEATER	U-SHAPED ROOM	MEETING ROOM	CLASSROOM	BANQUET	HEIGHT	SURFACE
Ballroom	250	25 (per division)	25 (per division)	250	250	2.5 m	480 m ² 5100 sq. ft.

CULINARY FLAVOURS

Embark on a delectable journey with our exquisite wedding banquet menus, curated to add a dash of culinary magic to your special day.

At Pullman Resort Al Marjan Island we understand that every love story is unique, and so should be the dining experience on your wedding day.



CONTINENTAL WEDDING

BUFFET MENU - OPTION 1

AED 145 PER PERSON

APPLICABLE FOR MINIMUM 50 GUESTS AND ABOVE

Fresh from the Baker's Oven

house selection of freshly Middle Eastern and Continental bread

Continental Salad

balsamic roasted beetroot arugula salad

thai papaya salad

grilled vegetables with pesto and olives

Turkey ham and grilled pineapple

potato and pickled cucumber

Fresh Leaves and Condiments

fresh garden leaves with thousand island, honey mustard, lemon olive oil

crudités salad with blue cheese dip

Lebanese Specialties Cold Mezze

hummus, mutabal, tabbouleh, fattoush, vine leaves

Soup

creamy wild mushroom soup with truffle essence

Continental Main Course

pan seared fillet of hamour with lemon butter sauce

steamed broccoli with almond flakes

chicken breast and creamy wild mushrooms sauce

classic lasagna

roasted cube roll with pepper sauce

celeriac and thyme purée

ratatouille

gratin dauphinois

Desserts

chocolate tart

tiramisu with biscuit crumble

blueberry panna cotta, poppy seeds crunch

strawberry vanilla tart

coconut banana rice pudding

cappuccino brûlée

assorted Lebanese sweets

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Drinks

water, coffee, tea, canned juice

CONTINENTAL WEDDING

BUFFET MENU - OPTION 2

AED 165 PER PERSON

APPLICABLE FOR MINIMUM 100 GUESTS AND ABOVE

Fresh from the Baker's Oven

house selection of freshly Arabic and Continental bread

Salads and Appetizers

caprese with pesto

waldorf salad

caesar salad with turkey bacon

shrimp louis cocktail

german potato salad

smoked Scottish salmon

Fresh Leaves and Condiments

fresh garden leaves with thousand island, honey mustard, lemon olive oil

crudités salad with blue cheese dip

Lebanese Specialties Cold Mezze

hummus, muhamara, tabbouleh, fattoush, vine leaves, moussaka

Taco Station

chicken, cheddar taco

avocado black bean taco

Continental Main Course

char grilled cube roll steak

lemon and rosemary roasted chicken Breast with creamy mushroom sauce

garlic green beans sautéed

pan seared salmon fillet with lemon butter sauce

slow braised lamb shank with potato and carrot

lyonnaisepotatoes

ratatouille

buttered Turkish rice

Desserts

vanilla raspberry brûlée

raspberry chocolate trifle

red velvet cake with cream cheese frosting

chocolate and vanilla orange cake

cinnamon apple crumble cake

lemon meringue tart

seasonal cut fruits

assorted Arabic sweets

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Drinks

water, coffee, tea, canned juice

CONTINENTAL WEDDING

BUFFET MENU - OPTION 3

AED 185 PER PERSON

APPLICABLE FOR MINIMUM 100 GUESTS AND ABOVE

Fresh from the Baker's Oven

house selection of freshly Middle Eastern and Continental bread

Continental Salad

tuna niçoise

avocado shrimp salad

artichoke and asparagus salad walnut dressing

beetroot and feta cheese salad

Thai beef salad, mint, and green onion

german potato salad with crispy bacon

asparagus and quail egg salad with truffle oil

Smoked Cured and Raw

home cured salmon gravlax

Lebanese Specialties Cold Mezze

hummus, mutabal, tabbouleh, fattoush, vine leaves, moussaka

Fresh Leaves and Condiments

fresh garden leaves with thousand island, honey mustard, lemon olive oil

crudités salad with blue cheese dip

Live Pasta Station

penne, tagliatelle, fusilli pasta

tomato, bolognese, pesto, carbonara sauces

parmesan cheese and the finest olive oil

Hot Starters

fried Lebanese hot mezze

lamb kibbeh, spinach fatayer, cheese sambousek tahini and sweet chili sauce

Continental Main Course

char grilled beef fillet

Seafood Bouillabaisse

fish fillet, shrimps, mussels, tomatoes, saffron, and fennel

pan seared fillet of hammour

steamed asparagus, butternut squash

chicken and wild mushrooms fricassee

spiced carrots, caramelized orange segments

lyonnaise potatoes

roasted vegetable zucchini, eggplant, capsicum, and tomatoes

Oriental lamb with rice and nuts

Desserts

chocolate crumble brûlée

red velvet cake with cream cheese frosting

chocolate and vanilla orange cake

cinnamon apple crumble cake

lemon meringue tart

chocolate orange profiterole

assorted Lebanese sweets and tropical sliced fruits

Drinks

water, coffee, tea, canned juice



AL MARJAN ISLAND

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