



Exceptional Events, *Anywhere*

SAVOUR FIVE-STAR FLAVOURS



INTERCONTINENTAL®
DOHA BEACH & SPA



Savour
Cuisines
for all
Palates

From Michelin-recommended cuisine to concepts recognised by Qatar Tourism, indulge in a blend of exceptional flavours, inspired design and effortless hospitality.

Enjoy refined dining from the comfort of your own personal space, filled with a burst of flavour upon every bite.



Service Inclusions

A Seamless Experience, Tailored to You

Transportation

Complimentary Site inspection prior to event

Complimentary transportation service

Timely delivery and collection of catering equipment

Set-Up

Tables and chairs arrangement

Crockery, cutlery, and glassware included

Elegant basic floral arrangements

Service

Professional catering service team

Dedicated event manager on-site

Attentive and guest-focused service throughout the event

Complimentary catering fees from 20 guests and above
Within Doha area





MENU *Options*



Oriental Buffet A | QR 250

Selection of Artisan Breads from Our Bakery (D,G,E,N)

Butter and Margarine

Starters

Hummus (V) (SS)

Moutabel (V) (SS)

Fattoush (V) (G)

Potato Salad (V) Steamed Local Potato Cube with Chopped Parsley, Garlic and Olive Oil

Labneh Bil Nana (D) Thick Yoghurt with Dry Mint and Olive Oil

Rocca Leaves with Naboulsieh Cheese (D) - Olive Dressing

Stuffed Vine Leaves (D,G)

Raw Salad Bar (V)

Selection of Fresh Market Leaves

Cherry Tomato, Cucumber, Radish, Carrot, Chickpeas, Olives, Peppers, Sweet Corn

Lemon Vinaigrette, Thousand Island (E,M), Balsamic Dressing, Olive Oil

Soup

Traditional Arabic Lentil Soup - Fried Bread Croutons and Lemon Wraps (V) (G, C)

Main Course

Arabic Mixed Grill (D, G)

Lamb With Okra Stew Braised Lamb

Chicken With Potato Marinated

Dawood Basha (N)

Samak Machbous (N, F, D)

Sabz Dum Biryani (V) (N, D)

Vermicelli Rice (G)

Desserts (G, D, E, N)

Pomegranate Cheesecake

Date And Almond Tart

Osmallieh

Baklava

Awamat

Macaroon

Maamoul Mad

Layali Beirut

Hot Desserts (G, D, E,N)

Classical Umm Ali

Tropical Fruit Salad

Watermelon, sweet melon, Pineapple, Apple, Orange, Pears and grapes

Beverages

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas

Water and Selection of Soft Drinks

(G) Gluten, (D) Dairy, (Ss) Sesame, (E) Egg, (N) Nuts, (So) Soya, (Cru) Crustaceans, (Mu) Mustard



Oriental Buffet B | QR 290

Selection Of Artisan Breads from Our Bakery (D, G, E, N)

Butter And Margarine

Starters

Hummus (V) (SS)

Moutabel (V) (SS)

Fattoush (V)(G)

Baba Ganouj (V)

Muhammara (V) (N, G)

Moussaka (V)

Stuffed Vine Leaves (So)

Raw Salad Bar (V)

Selection Of Fresh Market Leaves

Cherry Tomato, Cucumber, Radish, Carrot, Chickpeas, Olives, Peppers, Sweet Corn
Lemon Vinaigrette, Thousand Island, Balsamic Dressing, Olive Oil

Hot Mezze

Cheese Sambousek (V) (G, D)

Spinach Fattayer (V) (G, D)

Meat Sambousek (G, D)

Soup

Traditional Arabic Lentil Soup - Fried Bread Croutons and Lemon Wraps (V) (G, D, C)

Main Course

Arabic Mixed Grill (G, D)

Dawood Basha (D)

Chicken Freekeh (G,D)

Mix Seafood Hara with Couscous (F, G, D)

Vegetable Biryani (V) (N, D)

Penne Pasta Alfredo Sauce (G,D,E,M,So)

Vermicelli Rice (G, D)



Desserts (G, E, D,N)

Osmaleih Crème Brule
Date And Safron Tart
Cream Caramel
Chocolate Mousse
Assort Baklava
Oseiferay
Mouhalabieh
Rice Pudding
Awamat
Madlouka
Balah Al Sham
Sfouf

Hot Desserts (G, E, D,N)

Um Ali with Condiments

Tropical Fruit Salad

Watermelon, Honeydew Melon, Rock Melon, Pineapple, Apple, Orange, Pears and Grapes

Beverages

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Water and Selection of Soft Drinks



International Buffet A | QR 250

Selection Of Artisan Breads from Our Bakery (D, G, E, N)

Butter & Margarine

Salads

Tomato Mozzarella Salad, Balsamic Syrup and Basil (V, D)
Penne Pasta Salad with Grilled Mediterranean Vegetables (G,E,D,So)

Cold Mezze

Hummus (S) (V)
Moutabel (S) (V)

Individuals

Cajun Spiced Chicken Breast with Cucumber Salad (D, G)
Potato and Smoked Salmon Salad with Sour Cream (D,F, M)

Raw Salad Bar (V,E,D,So)

Selection of Fresh Market Leaves
Cherry Tomato, Cucumber, Radish, Carrot, Chickpeas, Olives, Peppers, Sweet Corn
Lemon Vinaigrette, Thousand Island, Balsamic Dressing, Olive Oil

Main Courses

Chicken with Potato (V,D,G)
Lamb Rendang Indonesian Braised Lamb
Pan Fried Local Fish (F, D)
Penne Pasta- Mushroom Crème Sauce (E,D,G,So)
Thai Green Vegetable Curry (V, D)
Rice Pilaf with Fresh Herbs (D)

Desserts (D, E, G,N)

Coconut sago pudding
Vegan chocolate cake
Cheesecake
Opera gateaux

Hot Desserts (D, E, G,N)

Bread and butter pudding, vanilla sauce

Tropical Fruits Salad

Watermelon, sweet melon, Pineapple, Apple, Orange, Pears and grapes

Beverages

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Water and Selection of Soft Drinks

(G) Gluten, (D) Dairy, (Ss) Sesame, (E) Egg, (N) Nuts, (So) Soya, (Cru) Crustaceans, (Mu) Mustard



International Buffet B | QR 290

Selection of Artisan Breads from Our Bakery (D.G.E.N)

Butter & Margarine (D)

Salads

Yoghurt and Cucumber Salad (V)(D)

Smoked Salmon with Caper Berries and Horseradish Cream (FD)

Chicken Chat, Tomato, Coriander, and Sew (D)

Three Bean Salad with Cranberry Dressing (V)

Cold Mezze

Hummus (Ss)

Tabbouleh (G)

Individuals

Carrot and Raisin Salad with Honey Miso Dressing and Black Sesame Seed (V) (Ss,N')

Grilled Artichokes, Sweet Peppers and Olives (V)

Potato and Egg Salad, Sweet Gherkins, Mustard Dressing (V.E.M)

Raw Salad Bar (V,E,D,Ss,E)

Selection of Fresh Market Leaves

Cherry Tomato, Cucumber, Radish, Carrot, Chickpeas, Olives, Peppers, Sweet Corn

Lemon Vinaigrette, Thousand Island (E.M), Balsamic Dressing, Olive Oil

Soup

Leek and Potato Soup, Brioche Croutons (V) (D.G)

Main Courses

Garden Vegetables with Ginger and Herbs (V)

Vegetable Korma (V.D.N)

Native Sea Bass with Seafood Ragout and Saffron Butter (F.G.D)

Cajun Chicken Thighs (G)

Braised Beef Bourguignon (G.D.B)

Hong Kong Noodles- Roasted Duck (G.E.S)

Roasted Rosemary Potatoes in Duck Fat

Shirin Pulo Iranian Rice - Specialty with Orange and Chicken (N.D)

Grilled Beef Tenderloin, Mushroom, Veal Bacon, and Onion Ragout (D.B.G.C)



Desserts (G.D.N.E)

Raspberry Madeleine
Chocolate Orange Tart
Sacher Cake with Raspberry Jelly
Crème Catalana
Mango Coconut Delight
Paris Brest, Cream Caramel
California Cheesecake
Glazed Lemon Tart
Assorted of Arabic sweets

Hot Dessert (D.G)

Umm Ali

Tropical Fruits Salad

Watermelon, sweet melon, Pineapple, Apple, Orange, Pears and Grapes

Beverage

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Water and Selection of Soft Drinks



INTERCONTINENTAL®
DOHA BEACH & SPA

Let Your Next Gathering Reflect The *Taste* of True Sophistication

Bring the award-winning flavours of
InterContinental Doha Beach & Spa to your next event.

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