



WALDORF ASTORIA™
RAS AL KHAIMAH



*Unforgettable
Weddings*



Your Story Begins Here

Celebrate the style, elegance and beauty of a day that is like no other at a hotel that is like no other — Waldorf Astoria. Whether you envision saying, “I do” in an elegant ballroom, an exquisitely manicured garden, or are planning a destination wedding an ocean away, you’ll find the perfect setting that’s unmatched for its style and sophistication.



DESTINATION



W



WALDORF ASTORIA RAS AL KHAIMAH

Waldorf Astoria Ras Al Khaimah offers a unique setting for weddings through its spectacular surroundings, palatial elegance and bespoke Arabian hospitality. These attributes make it the perfect choice for planning relaxed beach weddings, luxurious marriage celebrations, once-in-a-lifetime ceremonies or intimate vow renewals.





BUFFET
PACKAGES



BUFFET PACKAGES

Waldorf Astoria offers a selection of amendable packages starting from the **Classic Package**, priced at AED 315 which includes the attached selection of dishes as well as the classic beverage package. Personalised live stations and pop-ups which offer a range of unique delicacies such as sushi, churros and arabic cuisine can also be added.

CLASSIC PACKAGE

Package will include:

- 8 Salads
- 1 Soup
- 6 Breads
- 6 Main Course
- 2 Sides
- 2 Vegetable Main Course
- 6 Dessert

ADD ON OF AED 45 INC TAXES

Package will include:

- 9 Salads
- 1 Soup
- 6 Breads
- 8 Main Course
- 2 Sides
- 2 Vegetable Main Course
- 8 Dessert

ADD ON OF AED 98 INC TAXES

Package will include:

- 12 Salads
- 2 Soup
- 8 Breads
- 10 Main Course
- 2 Sides
- 3 Vegetable Main Course
- 10 Dessert

ADD ON OF AED 160 INC TAXES

Package will include:

- 12 Salads
- 2 Soup
- 8 Breads
- 10 Main Course
- 2 Sides
- 4 Vegetable Main Course
- 12 Dessert



BEVERAGE PACKAGES





CLASSIC BEVERAGE PACKAGE

Enjoy 3hrs soft beverage package, including chilled juices, soft drinks,
mineral water, tea and freshly brewed coffee





HOPS AND GRAPES BEVERAGE PACKAGE

For a supplement of AED 98 add to your classic beverage package.
2 rounds of Sparkling wine, at the arrival of your guest and for the toast during the dinner.
Additional to that red & white wine and beer throughout your dinner for a maximum of 3 hours.





PREMIUM FULL STANDARD BAR PACKAGE

For an add on of AED 175 turn your classic beverage package into a full premium bar.

This package includes the following:

Sparkling wine, white wine, red wine, Cinzano (Bianco, Rosso or Dry),
Gin, Rum, Vodka, Tequila, Whisky and Cognac.

For your information the beer selection has
up to 3 options to choose from:
Corona, Stella Artois, Peroni

Please take into consideration this package has a duration of 3 hours.





BUFFET
MENUS



LEAF SALADS

Romaine
Lollo rosso
Oak leaf
Baby spinach
Lamb lettuce
Rocket
Red chard
Mesclun leaves
Radicchio
Chicory
Butter
Iceberg

CRUDITIES

Cucumber
Baby radish
Carrot
Cherry tomato
Mix capsicum

CONDIMENTS

Olives
Assorted croutons - different sizes, shapes
and flavours
Parmesan shavings
Sundried tomatoes
Spring onions
Cocktail onions
Capers

DRESSINGS

Horseradish
Balsamic vinegar
Greek lemon
Italian
Thousand island
Cocktail
Ranch
French
Pesto
Caesar
Raspberry vinaigrette



COMPOUND SALADS

Grilled artichoke and bressaola
Thai beef
Tuna Nicoise
Mediterranean mixed seafood
Prawn and mango
Smoked duck breast
Calamari salad with fennel and dill leaves
Fish salad with pomelo and sweet chilli
Chicken Veronique
Red snapper ceviche with young coconut
Marinated baby octopus salad
Turkey ham and Gouda cheese
Roasted beef and French bean
Hawaiian sausage
Chicken tikka
Mexican beef
Fish cake
Baby shrimp ceviche, cucumber and ginger
Flaky salmon and baby potato
BBQ chicken

VEGETARIAN COMPOUND SALADS

Green papaya salad with vine cherry tomatoes
Glass noodle salad with red pomelo
Roasted pumpkin and baby spinach salad
with cottage cheese
Waldorf salad
Caesar salad with oven dried cherry tomatoes
Potato and leek salad with shaved parmesan
Greek salad
Baby boccochini and cherry tomato caprese
Green beans with sun dried tomato
Mexican mixed bean
Grilled sweet corn
Cucumber and dill yoghurt
Coleslaw
Russian salad
Grilled vegetables with rocca
Green pea and mushroom
Sesame grilled oyster mushroom
Italian panzanella
Grilled asparagus spears
German potatoes salad, gherkin and parsley
Penne pasta salad with vinaigrette, sundry
tomato and basil
Roquefort and pear
Tomato and mozzarella

BREAD ROLLS

Soft butter
Crispy German
Multi-grain
Pesto
Onion
Capsicum
Rye rolls with herbs and cheese
Wholemeal
Wholemeal with walnuts and raisins
Corn
Pretzel sticks

BREAD LOAVES

Sunflower (pumpernickel)
Multi-grain
Wholemeal
Walnut and raisin
Champagne
Wholegrain purple
Sourdough rye
Rye
Onion
Corn

FOCACCIA

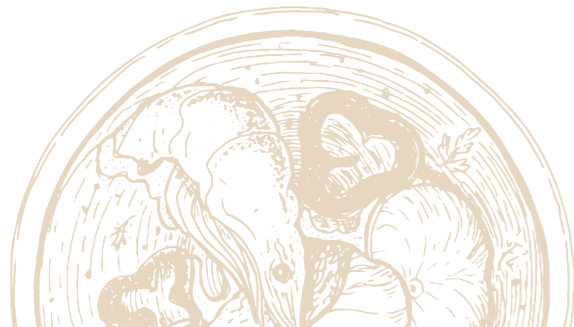
Oregano and sea salt
Rosemary and cheese
Olives
Shitake mushroom
Sundried tomato

CIABATTA

Plain
Olive
Rosemary and parmesan
Sundried tomato
Multi-grain

BAGUETTE

Plain
Brown rustic
Walnut
Multi-grain and carrot
Mini



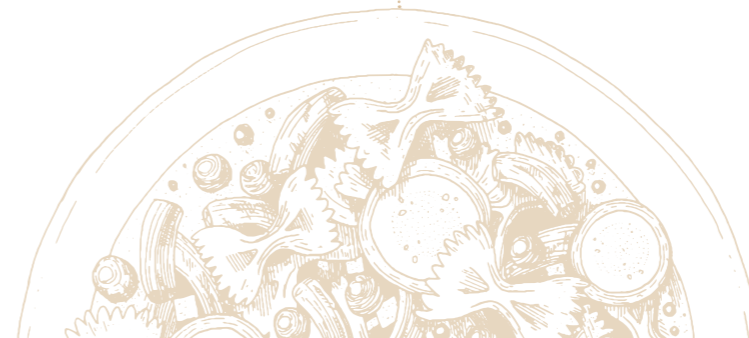


SOUPS

Cauliflower with roasted almonds
Potato and leek
Green pea and mint
Clear vegetable broth
Onion
Cabbage chowder
Carrot and ginger
Tomato with pesto foam
Beef broth with pearl barley
Cream of Chicken and corn
Venetian Minestrone
Roasted bell pepper and tomato
Cream of pumpkin and sage
Cream of garden asparagus
Seafood broth with tarragon and prawn dumpling
Seafood chowder
Cream of mushroom

VEGETARIAN MAIN COURSES

Spinach lasagna
Rice stuffed capsicum
Sweet and sour vegetables
Vegetable tagine
Moussaka (eggplant)
Cheese and spinach tortellini in olive, basil and tomato sauce
Eggplant lasagna
Potato gnocchi, sage butter
Gnocchi with spinach pesto and caramelized leek
Quinoa risotto with butter nut squash and spinach
Vegetarian fried rice
Sautéed couscous with raisins and vegetables
Mushroom risotto
Butter bean and pumpkin ragout
Wild mushroom and chestnut cottage pie
Vegetable and sweet potato pie
Pasta arabiatta
Sautéed barley with vegetables



MAIN COURSES

Poached Norwegian salmon with
creamy spinach

Roasted guinea fowl with mandarin sauce

Mini beef cakes with caramelized onions,
herbs jus mushroom

Grilled peri-peri lamb chops with devil sauce

Beef bourguignon

Capsicum stuffed with minced lamb

Roasted lamb of leg with fresh mint jus

Grilled chicken breast piccata with
sauce pomodoro

Chicken fricasee

Beef roulade with veal bacon and
pickled gherkins

Garlic grilled Lamb chops, 3 pepper sauce

Moroccan Lamb tagine, apricot, dates
and almonds

Beef Bolognese lasagne

Lamb moussaka

Pan seared seafood cake in dill cream sauce

Grilled minute steak

Slow Braised lamb shank and vegetables

Pan seared red snapper, saffron braised leek

Stir fried Szechuan chicken

Corn-fed duck leg with caramelized
green apple and braised red cabbage

Gratitaded Gulf Seafood

Slow cooked veal shank “osso bucco”

Braised short ribs

Salmon fillets in Saffron beurre blanc

Pan seared sea bass, lemon butter sauce
and asparagus



SIDE DISHES

Orange braised fennel

Buttered asparagus

Braised chicoree

Sautéed Brussel sprouts

Sautéed snow peas and sweet corn

Roasted butternut squash

Roasted honey glazed root vegetables

Grilled artichoke with cherry tomato
and silver onion

Roasted herbed new potatoes with garlic

Lyonnais potatoes

Basmati rice

Pilaf rice

Stir fried vegetable rice

Green forest broccoli with toasted
almond flakes

Deep fried cauliflower tempura

Braised pumpkin

Wok fried vegetables

Grilled baby eggplant in tomato sauce
and buffalo
mozzarella

Wok tossed pak choy with fresh shitake
mushroom and tofu

Sautéed green beans

Grilled Mediterranean vegetables

Seasonal mixed steamed vegetables

Plain mashed potatoes

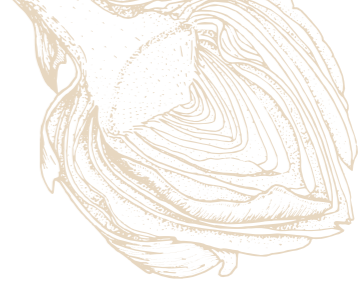
Pesto mashed potatoes

Scallion mashed potatoes

Ratatouille vegetables

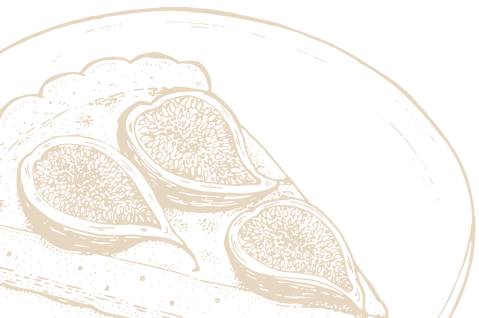
Grilled corn on the cob

Sautéed mushrooms



WHOLE CAKES AND INDIVIDUAL CAKES

Black forest
Cassis vanilla sandwich
White chocolate apricot
Donouwelle
Lime cheesecake
Blueberry cheesecake
Cherry cheesecake
White chocolate cheesecake
Cappuccino cream milk foam
Vanilla mousse mango ravioli
Lemon chiboust
Snickers
Hazelnut dacquoise
Fresh fruit cake
Sacher
Mini Granny Smith
Carrot cake
Tiramisu
Passion fruit layer
Hazelnut milk chocolate



LARGE PIES

Pecan
Walnut
Macadamia
Key lime
Banofie
Apple

TARTLETS

Almond blueberry
Lemon meringue
Passion fruit
Pear
Fresh fruit
Salted caramel nut
Chocolate
Baked chocolate
Treacle
Strawberry
French flan
Cherry clafouti
Chocolate Earl Grey
Raspberry lattice

MOUSSE

Mango
White chocolate raspberry
Passion milk chocolate
Banana caramel
Apple cinnamon
Pear
Mango fool
Strawberry fool
Hazelnut praline
Coffee
Chocolate duet
Vanilla chocolate
Mint mousse and jelly
Peanut butter
Blueberry
Cream cheese kumquat
Cherry chocolate
Green tea mousse yuzu
Eaton mess

FRUITS

Apple jelly
Berry jelly
Berry skewer
Spiced poached pear
Melon salad

CUSTARDS

Vanilla crème caramel
Coffee crème caramel
Coconut crème caramel
Vanilla crème brule
Mocha crème brule
Chocolate crème brule
Ginger crème brule
Chocolate crème de pot
Vanilla crème de pot
Pistachio panna cotta
Vanilla panna cotta
Zuppa Anglaise
English trifle

ARABIC SWEETS

Aish al sharaya
Assorted baklava
Basbousa
Barazeek
Halawat el Jeben
Lokaimat
Rose Water mohalabia
Pistachio mohalabia



LIVESTATIONS
& ADD ONS





ITALIAN ADD ON STATION

ANTIPASTO AND COLD CUTS

Grilled eggplant, artichoke, mushroom,
onion, Zucchini and capsicum
Smoked chicken breast, turkey ham,
beef pastrami,
Chicken peppercorn Lyoner, smoked
duck breast
Salami beef, chicken bologna and
smoked turkey Breast

Price will be AED 55 per person on top
of the menu price

LIVE STATION PASTA (PLEASE CHOOSE 3 KINDS)

Types - spaghetti, penne, linguine, fusilli,
macaroni and rigatoni
Sauce - arabiatta, carbonara, bolognese
and pink
Vegetables - fresh mushroom, mixed courgette,
mixed capsicum, onion, garlic, parsley, sun dried
tomato, parmesan cheese and oregano

Price will be AED 44 per person on top
of the menu price

PIZZA (PLEASE CHOOSE 4 KINDS)

Margherita (V)
Mushroom (V)
Quattro Formaggi
Quattro stagioni
Pepperoni
Grilled vegetables (V)

Price will be AED 85 per person on top
of the menu price

INDIAN BREADS LIVE STATION

Butter
Zartar
Garlic
Cheese
Poppadum

Price will be AED 33 per person on top
of the menu price

SUSHI AND SASHIMI
(PLEASE CHOOSE 6 KINDS)

ROLL

Prawn tempura
Crispy salmon
Californian
Vegetable

SASHIMI

Fresh tuna & Salmon

NIGIRI

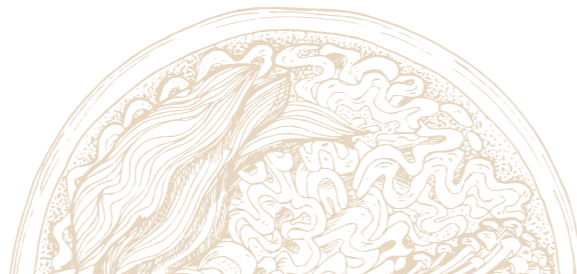
Eel
Salmon
Tuna
Wasabi, light soy sauce
and pickled ginger

Price will be AED 85 per person on top
of the menu price

ASIAN ADD ON STATION
(PLEASE CHOOSE 4 KINDS)

Laab Gai (minced chicken and glass noodles)
Vegetables green curry, Thai basil and Jasmin rice
Spicy sautéed black bean squid
Laksa Lemak(seafood)
Tom yam (chicken or seafood)
Thai fish cake with sweet chilli sauce
Penang red curry duck, pineapple and red grapes
Teriyaki salmon
Mee goreng spicy rice noodles
Pho live
Garlic fried rice

Price will be AED 75 per person on top
of the menu price



LOCAL TASTE ADD ON STATION
(PLEASE CHOOSE 5 KINDS)

Fattoush
Hummus Al Marjan
Vine Leaves
Tabbouleh Debs Roman
Baba Ghanoush
Moutabal Al Marjan
Manakich Zaatar & Cheese
Fried Kibbah
Rakakat Bil Jibneh
Falafel

Price will be AED 50 per person on top
of the menu price



CARVING STATION

Slow roasted turkey, Wild mushroom sauce
Garlic and thyme Roasted Lamb Gigot, Mint jus
Roasted Cube Roll, Yorkshire pudding, Beef jus
Honey roasted Pork Ham

Price will be AED 50 per person on top
of the menu price



DOUGHNUT MADNESS
(PLEASE CHOOSE 4 KINDS)

Salted Caramel
Mango tango
Double Chocolate
Vanilla-Sour Cream Glaze
Holographic glazed
Matcha and almond glazed
Topping bar
Crab meat doughnut
Salmon and Cream Cheese Doughnut
Beef Rendang Doughnut
Ratatouille savoury doughnut

Price will be AED 55 per person on top
of the menu price

CHURROS STATION

Classic and Chocolate Churros
Chocolate Sauce, Vanilla Sauce, Raspberry Coulis,
Caramel Sauce, Dulce de leche.
Nuts and Topping : Cinnamon Sugar, Almond Slice,
White Chocolate Cereal balls, Milk Chocolate
Cereal balls, Dark Chocolate cereal balls.

Price will be AED 60 per person on top
of the menu price

POPCAKE STATION

Assorted Cookies on Stick:
Oatmeal Raisin, Chocolate Chips,
and Peanut Butter.
Assorted Cake Lolli's:
Red Velvet, Chocolate, Vanilla, Lemon Meringue
Assorted Chocolate Dipping:
White, Milk, Dark, Mint

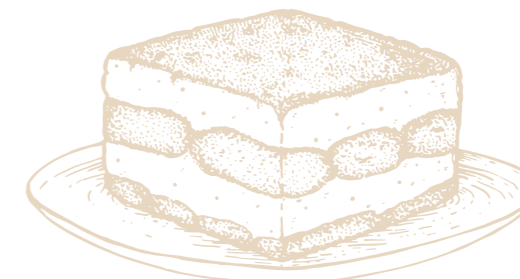
Condiments:
Almond Slice, Chocolate Coated Cereal,
Fondant flower created by guests.

Price will be AED 65 per person on top
of the menu price

S'MORES STATION

Assorted Cookies and Shortbread:
Digestive, Chocolate Chips, Peanut Butter.
Assorted Homemade Marshmallow:
Lime, Honey, Strawberry, Chocolate
Mini Chocolate Bar: White, Milk, Dark
Bowl of Strawberries, Bananas and Mix Berries

Price will be AED 60 per person on top
of the menu price





WALDORF ASTORIA™

RAS AL KHAIMAH

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