

SEMIRAMIS
INTERCONTINENTAL®
CAIRO



<u>HOTEL</u>	<u>MEETINGS</u>	<u>MEETING PACKAGES</u>	<u>WEDDINGS & SOCIAL EVENTS</u>	<u>COCKTAIL RECEPTION & BEVERAGE</u>	<u>CATERING'S BEST</u>	<u>AUDIO VISUAL</u>
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ABOUT THE HOTEL

Overview

- 721 Rooms & Suites Including four Club InterContinental Floors, Club Lounge.
- Club Floor Providing VIP Check-In, Exclusive Lounge with Drinks and Snacks Plus a Small Conference Area for up to 10 People.
- Security Level 1+.
- Hight Speed WI-FI up to 20 Mbps in all Public Areas, Conference Space, and Guest Rooms.
- Business Center, Internet, Printing, and Scanning Services.
- 24-Hour Guest Service Center.
- SPA InterContinental Across, 1000 sqm with an Outdoor Pool, Mixed and Ladies-Only Sauna, Jacuzzi, Steam Bath, Outside Terrace and a Wide Range of Treatments and Massages.
- 24-Hour Gym with Life Fitness Training Equipment.
- Shopping Arcade Includes Pharmacy & Hairdresser.
- Green Key Certified Hotel, Committed to Sustainability and Eco-Friendly Practices for a Greener Future.
- Experience Seamless Streaming with Chromecast, Available in your Suite for Convenience.



Function Rooms

- 3 Ballrooms.
- 8 Breakout Rooms at Semiramis Pavilion Convention Center.
- 4 Offices at Semiramis Pavilion Convention Center.

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<u>ABOUT THE HOTEL</u>	<u>EVENT CAPACITIES</u>	<u>GASTRONOMY</u>				

									
Room Name	Theatre	Classroom	Reception	Banquet	U Shape	Board Room	Area (m2)	Height (m)	Floor
Cleopatra	1847	849	1597	1170	150	138	1505	5.45	2
▪ Kahramana	337	192	420	300	72	66	420	5.45	2
▪ Morgana	304	168	320	240	72	66	325	5.45	2
▪ White Nile	304	168	368	240	72	66	325	5.45	2
▪ Blue Nile	351	177	412	280	75	66	435	5.45	2
Nefertiti	102	63	189	90	36	36	150	2.88	2
Teeba	358	180	400	280	60	48	405	3.17	3
Babylon	132	72	80	80	45	48	270	3.15	3



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<u>ABOUT THE HOTEL</u>	<u>EVENT CAPACITIES</u>	<u>GASTRONOMY</u>				

GASTRONOMY

- **Birdcage Restaurant** Thai dining takes you to an unforgettable plane of sophistication.
- **Pane Vino Restaurant** Indulge in the finest experience of authentic Italian flavors crafted with hand-selected ingredients.
- **The Grill Restaurant** Offers an exclusive dining experience, specializing in dry aging and Josper cooking, where every cut of meat is meticulously prepared to perfection
- **Sabaya By the Nile Restaurant** Overlooking the Nile with scenic views of the city, Sabaya by The Nile offers an authentic Lebanese experience in the heart of Cairo.
- **Café Corniche** Offers a truly luxurious experience, combining the comfort of a neighborhood café with a tantalizing Oriental twist. It is open all day.
- **Sushiramis** Only has the finest ingredients selected and expertly prepared by our highly skilled sushi chefs.
- **Night & Day** Provides a decadent open buffet for breakfast from 6 am to 11 am, showcasing the finest international and Egyptian-inspired cuisine.
- **Tea Garden** Lavish a la carte menu features exquisite fresh delicacies and an array of exotic teas, coffees, beverages, and patisseries.
- **In-Room Dining**, Experience 24-hour room service with a menu full of delicious varieties, ready to satisfy every craving.



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<u>ABOUT THE HOTEL</u>	<u>EVENT CAPACITIES</u>	<u>GASTRONOMY</u>
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MEETINGS



<u>HOTEL</u>	<u>MEETINGS</u>	<u>MEETING PACKAGES</u>	<u>WEDDINGS & SOCIAL EVENTS</u>	<u>COCKTAIL RECEPTION & BEVERAGE</u>	<u>CATERING'S BEST</u>	<u>AUDIO VISUAL</u>
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BOOKER LOYALTY PROGRAM

IHG® BUSINESS REWARDS

Join IHG® Business Rewards and earn rewards by booking travel, meetings, events, and weddings on behalf of others. Earn 3 points per \$1 USD up to a maximum of 60.000 points and redeem your points for reward nights, travel, or price on request.



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INTERCONTINENTAL MEETINGS®

Our Meeting Package Includes the Following:

- Choose between half-day or full-day meeting package.
- Complimentary WI-FI access in the meeting area for all delegates. Enjoy our free high-speed internet, with speeds up to 20 Mbps.
- Seasonal, nutritious lunch chosen by the head chef, as well as tea and coffee. Lunch (International buffet at Night & Day Restaurant, options for a set menu or live cooking stations for a standing lunch are available, tailored to the chosen package and guest count).
- Coffee break: Coffee and a selection of specialty teas, a daily changing range of sweet and savory snacks selected by our head chef.
- Themed and healthy coffee breaks are available upon request, tailored to your needs.



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CONFERENCE PACKAGES



+(202) 279 88 000



events.semiramisic@ihg.com



Semiramis InterContinental Cairo

Meeting Packages Menus



<u>HOTEL</u>	<u>MEETINGS</u>	<u>MEETING PACKAGES</u>	<u>WEDDINGS & SOCIAL EVENTS</u>	<u>COCKTAIL RECEPTION & BEVERAGE</u>	<u>CATERING'S BEST</u>	<u>AUDIO VISUAL</u>
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MEETING PACKAGE 1

- Half Day: 1 Coffee Break and Buffet Lunch at Night & Day Restaurant.
- Full Day: 2 Coffee Breaks and Buffet Lunch at Night & Day Restaurant.
- Options for a Set Menu or Live Cooking Stations for a Standing Lunch are Available, which are Tailored to the Chosen Package and Guest Count.

Morning Coffee Break

Freshly Brewed Premium and -Decaffeinated Coffee.

Selection of Premium and Infused Herbal Teas

Juice, Water.

Selection of Finger Sandwiches.

Almond Croissant, Pain au Chocolate.

Banana Cake, Sliced Fruits.

Set Menu

Mediterranean Salad

Check peas, sundried Tomatoes, Artichokes,

Red Onion, Tuna, Eggs, Basil.

Main Course

Marinated Chicken Breast, Mushroom Sauce

Seasonal Vegetables & Roasted Sweet Potatoes.

Dessert

Pavlova.

Meringue, Light Vanilla Cream, Seasonal Fruits.

Soft Drink, Mineral Water.

Afternoon Coffee Break

Freshly Brewed Premium and -Decaffeinated Coffee.

Selection of Premium and Infused Herbal Teas,

Juice, Water.

Mini Quiche Lorraine, Cookies of the Day,

Vanilla Profiterole, Shoot Glass Cucumber with

Yoghurt and Fresh Mint, Passion Pate de Fruit,

Whole Fruit of the Day.



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MEETING PACKAGE 2

- Half Day: 1 Coffee Break and Buffet Lunch at Night & Day Restaurant.
- Full Day: 2 Coffee Breaks and Buffet Lunch at Night & Day Restaurant.
- Options for a Set Menu or Live Cooking Stations for a Standing Lunch are Available, Which are Tailored to the Chosen Package and Guest Count.

Morning Coffee Break

Freshly Brewed Premium and -Decaffeinated Coffee.
Selection of Premium and Infused Herbal Teas.
Juice, Water, Sausage Rolls, Mini Quiche
Chocolate Daunts, Cherry Crumble Muffins
Slice Fruits.

Set Menu

Mixed Green and Goat Cheese Salad.
Green Leaves, Sesame Oil and Lemon Dressing.

Main Course

Roasted Sea Bass, Thai flavored Basmati Rice,
Bok-Choy, Kalamata Olives, Verge Sauce.

Dessert

Suzy.
Fondant Biscuit Cocoa, Milk Chocolate Chantilly,
Caramel.

Soft Drink, Mineral Water.

Afternoon Coffee Break

Freshly Brewed Premium and -Decaffeinated Coffee.
Selection of Premium and Infused Herbal Teas,
Juice, Water.
Chicken Mortadella Baguette, Granny Mustard
Dry Fruit Gugelhupf, Coconut Cookies.
Mini Mozzarella Shoot Glass with Pesto.
English Cake with Plum.
Whole Fruit of the Day.



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MEETING PACKAGE 3

- Half Day: 1 Coffee Break and Buffet Lunch at Night & Day Restaurant.
- Full Day: 2 Coffee Breaks and Buffet Lunch at Night & Day Restaurant.
- Options for a Set Menu or Live Cooking Stations for a Standing Lunch are Available, Which are Tailored to the Chosen Package and Guest Count.

Morning Coffee Break

Freshly Brewed Premium and -Decaffeinated Coffee
Selection of Premium and Infused Herbal Teas,
Juice, Water.

Mini Croissant, Cheese Plater.

Selection of Fruits Danish.

English Cake, American Cookie.

Set Menu

Quinoa and Avocado Salad.

Mustard leaves, garlic, Bell Peppers, Feta, Lemon
Sauce.

Main Course

Roasted Veal with Crusted Herbs.

Gratin Dauphinois, Vegetables Ratatouille style,

Veal Jus.

Dessert

Orange Flower Panna Cotta.

Berries Compote, Almond Crumble..

Soft Drink, Mineral Water.

Afternoon Coffee Break

Freshly Brewed Premium and -Decaffeinated Coffee.

Selection of Premium and Infused Herbal Teas,

Juice, Water.

Spinach Fatayer, Mint Yoghurt.

Tartine Tomato and Mozzarella.

Assorted Panna Cotta Shots.

Cookies of the Day, Marble Cake.

Whole Fruit of Day.



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WEDDINGS & SOCIAL EVENTS



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BUFFETS



<u>HOTEL</u>	<u>MEETINGS</u>	<u>MEETING PACKAGES</u>	<u>WEDDINGS & SOCIAL EVENTS</u>	<u>COCKTAIL RECEPTION & BEVERAGE</u>	<u>CATERING'S BEST</u>	<u>AUDIO VISUAL</u>
<u>BUFFETS</u>						



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BUFFET 1

Cold Mezzeh

Hummus, Tahini, Labneh.

Appetizers on Buffet

Assorted Cold Cut.

Turkey Ham, Turkey Salami,

Deluxe Local and International Cheese Platter.

Edam, Cheddar, White Cheese, Goat Cheese.

Chicken Liver Pate and berries.

Selection of Marinated Olives, pickles.

Chicken Ballotine.

Bread Basket

Baladi, White Loaf Bread and Brown Bread, French Baguette.

Local Salads

Fatoush Salad, Mangal Salad, Russian salal.

International Salads and Salad bar.

Pomegranate and Chicken Salad.

Endive, Friese lettuce, Sucrine, cucumber, Tomato.

Dijon Mustard Vinaigrette, Thousand Island, Balsamic dressing.

Main Course

Kofta, Lamb Kebab.

Marinated Grill Chicken.

Vegetable Kebab Selection.

Tomatoes, Eggplant, Chili Peppers, Baby Potatoes.

Vine Leaves, Yellow Rice.

Marinated Fish, Caper and Tomato Sauce.

Baked Lamb Leg Spinach, Cumin.

Carving Station

Roasted Turkey with Rice and Berries Sauce.

Live Shawarma Station

Chicken with Condiments.

Dessert

5 Assorted French Pastries.

5 Assorted Oriental Pastry.

Om-Ali.

Sacher Cake.

Chocolate Tart.

1 Sweet Chot.

1 Sweet Ramekin.

Seasonal Sliced Fruit.

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BUFFETS



BUFFET 2

Cold Mezzeh

Hummus, Tahini, Labneh.

Hot Mezzah

Kibbeh, Cheese and Meat Sambuusa.

Appetizers on Buffet

Assorted cold cut.

Turkey Ham, Turkey Salami, Chicken Mortadella.

Deluxe Local and International Cheese Platter.

Edam, Cheddar, White Cheese, Goat Cheese.

Smoke Salmon, Chicken Liver Pate and Berries.

Selection of Marinated Olives, Pickles

Chicken Ballotine.

Bread Basket

Baladi, White Loaf Bread and Brown Bread, French Baguette.

Local Salads

Choban Salad, Mushroom Salad, Mangal Salad,

International Salads and Salad bar.

Russian Salad, Marinated Seafood salad.

Iceberg, Friese lettuce, Sucrine, cucumber, Tomato.

Dijon Mustard Vinaigrette, Thousand Island, Balsamic dressing.

Main Course

Kofta, Lamb Kebab.

Marinated Grill Chicken.

Salmon Filet Lek Fondue and Lemon Sauce.

Garden Grill Vegetable, Tomatoes, Eggplant,

Chili Peppers, Roosted Sweet Potatoes with

Fresh Herbs, Veal Blanquette, Saffron Rice.

Carving Station

Roasted Turkey with Vermicelli.

Live Pasta station

Penne or Spaghetti or Farfalle.

Sauce

Tomato Sauce, Pesto, Bolognaise.

Condiments for pasta

Extra Virgin Olive Oil, Butter, Garlic, Kalamata Olives,

Mushrooms, Bell Peppers, Sundried Tomatoes, Basil,

Parsley, Grated Parmesan, Chili oil.

Dessert

5 Assorted French Pastries.

5 Assorted Oriental Pastry.

Om-Ali.

Whole Cake.

Sacher Cake.

Chocolate Tart.

Fruits Tart.

Mousse.

Assorted Ramekin and Shot.

Seasonal Sliced Fruits.

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BUFFETS



BUFFET 3

Cold Mezzeh

Hummus, Tahini, Labneh, Stuffed Vine leaves.

Hot Mezzah

Kibbeh, Cheese, and Meat Sambuusa.

Appetizers on Buffet

Assorted Cold Cut.

Turkey Ham, Turkey Salami, Chicken Mortadella, Smoked Beef.

Deluxe Local and International Cheese Platter.

Edam, Cheddar, White Cheese, Goat Cheese.

Homemade Foie Gras Terrine.

Assorted Fish Plate, Smoked Salmon, Whitefish, Shrimp

Meat Pate en Route with Berries Sauce

Selection of Marinated Olives and pickles

Caprese Salad with Buffalo Mozzarella.

Marinated Mix Seafood.

Bread Basket

Baladi, White Loaf Bread and Brown Bread, French Baguette.

Local Salads

Fattoush Salad, Mushroom Salad, Mangal Salad, Tabouleh.

International Salads and Salad Bar.

Niçoise Salad, Mimosa Salad, Beetroot and Goat Cheese Salad.

Endive, Frieze lettuce, Sucrine, Cucumber, Tomato.

Dijon Mustard Vinaigrette, Thousand Island, Balsamic Dressing.

Main Course

Lamb Kofta, Beef Kebab.

Marinated Grill chicken.

Seabass Filet Crushed Potato, Sumac, and Pomegranate
Sauce, Beef Filet with Green Pepper Sauce.

Gratinated Veal Lasagna.

Garden Grill Vegetable Mediterranean Style.

Roasted Potatoes with Fresh Herbs.

Khalta Rice.

Carving Station

Roasted Veal Leg with Rice and Dijon Mustard Sauce

Whole Fresh Salmon with Grapefruit Salsa Sauce.

Live Risotto station

Mushroom Risotto on Parmesan wheel.

Dessert

5 Assorted French Pastries.

5 Assorted Oriental Pastry.

Om-Ali.

Whole Cake.

Sacher Cake.

Chocolate Tart.

Fruits Tart.

Mousse.

Assorted Ramekin and Shot.

Seasonal Sliced Fruits.

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BUFFETS



COCKTAIL RECEPTION & BEVERAGE



<u>HOTEL</u>	<u>MEETINGS</u>	<u>MEETING PACKAGES</u>	<u>WEDDINGS & SOCIAL EVENTS</u>	<u>COCKTAIL RECEPTION & BEVERAGE</u>	<u>CATERING'S BEST</u>	<u>AUDIO VISUAL</u>
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Canapés Menu A

Cold (Pass Around)

Tomato Mozzarella Bruschetta with Pesto.
Salmon Tartar in Crispy Puff Pastry.
Humus with Lavash Crisp.
Smoked Chicken, Curry Eclairs'.
Goat Cheese and Tomato Tart with Oregano.
Grilled Haloumi with Dates and Oriental Fruit Chutney.

Hot (Pass Around)

Beef Shashlik with Cucumber Tzatziki.
Prawn Tempura with Coriander and Chili Mayonnaise
Cheese Sambuusa.
Beef Bacon and Cheddar Quiche.
Mushroom and Goat Cheese Bruschetta.
Potato and Truffle Oil Croquettes with Garlic Dip.
Tandoori Chicken Skewers with Mint Chutney.

Dessert (Pass Around)

Vanilla Cocoa Truffles.
Tropical Fruit Tartlets.
Mango Panna Cotta.
Mini Chocolate "Éclairs".
Caramel Pots de Crème.
Chocolate Bon Bons.



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Canapés Menu B

Cold (Pass Around)

Seabass Ceviche Leche de Tigre.
Foie Gras Éclair with Coffee Glace.
Chicken on Toast with Coffee Mayonnaise.
Smoked Salmon Involuting with Basil Cream Cheese.
Goat Cheese and Herbs Lollipop.
Mini Mediterranean Vegetables Tartelette.
Shrimp with Avocado Mousse.

Hot (Pass Around)

Mushroom Arancini.
Meat Sambuusa.
Beef Satay with Peanut Sauce.
Vegetable Samosas with Remoulade.
Kofta Lollipops with Sumac Sauce.
Chicken and Cheddar Quiche.
Shrimp Kunafa with Spices.
Chicken Mini Burger with BBQ Sauce.

Dessert (Pass Around)

Almond Financiers Dipped in Milk Chocolate.
Mini Key Lime Tartlets.
Mini Cheese Cake Raspberry.
Vanilla Crème Brûlée.
Mini Lotus "Éclairs".
Passion & White Chocolate Verrine.
Pistachio Chocolate Bonbons.



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Canapés Menu C

Cold (Pass Around)

Foie Gras Mille-Feuille with Red Fruits.
Mini Waffle with Crab and Herbs Mayonnaise.
Roasted Cauliflower Tartlet with Basil.
Smoked Salmon and Lime Éclair.
Labneh and Sundried Tomato Mini Tartlet.
“Sushiramis” Vegetable Sushi Rolls with Spicy Mayonnaise.
Tuna and Avocado Eclairs with Wasabi Glace.

Hot (Pass Around)

“Birdcage” Chicken Satay with Peanut Sauce.
Duck Spring Rolls with Hoisin Dip.
Tempura Shrimp Lollipops with Arabica sauce.
Mini Cheese Burger.
Chicken Popcorn with Chimichurri.
“Birdcage” Fish Cake with Sweet Chili Sauce.
Vegetables Spring Roll with Sweet and Sour Sauce.
Mini Bao Beef Brisket with Asian Flavors.

Dessert (Pass Around)

Mini Rocher on Sable Breton.
Kiwi and Raspberry Fruit Tartlets.
Mini Fondant Cake with Cremieux.
Vanilla French Flan with Cherry.
Mini Pistachio Éclairs.
Berries Tiramisu.
Chocolate Mediants with Nuts.



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BEVERAGE



<u>HOTEL</u>	<u>MEETINGS</u>	<u>MEETING PACKAGES</u>	<u>WEDDINGS & SOCIAL EVENTS</u>	<u>COCKTAIL RECEPTION & BEVERAGE</u>	<u>CATERING'S BEST</u>	<u>AUDIO VISUAL</u>
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BEVERAGE PACKAGES

Beverage Package Silver

Chilled Juices.

Soft Drinks.

Mineral Water.

Beverage Package Gold

Seasonal Fresh Juices.

Soft Drinks.

Mineral Water.

Alcoholic Beverage Package

1 Local Beer, Local Red & White Wine, Spirits and Mixers.

And Mineral Water.

Or Cocktail Beverage.

Beverage Packages are Available per Hour or Consumption.

We are Pleased to Provide a Comprehensive Bar Setup.

Offering a Wide selection of Alcoholic and Non-Alcoholic Beverages.

Essential Components

A Well-rounded Selection - Cognac, White Rum, Gin, Bourbon, Vodka, Tequila, and Blended Scotch.

Non-Alcoholic Mixers & Beverages.

Red and White Wine Options.

Beer Selection.

Essential Garnishes for Enhancing the Presentation and Flavor of Drinks.

Appropriate Glassware.

All Necessary Bar Tools.



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CATERING'S BEST

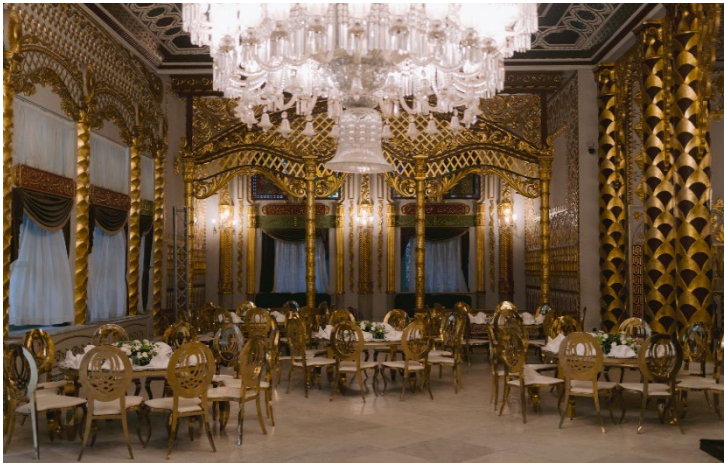


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CATERING'S BEST VENUE'S



Baron Palace



Mohamed Ali Palace



Grand Egyptian Museum



Salah El Din Citadel



Lac Du Caire



Mohamed Ali Palace(Shobra)

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<u>VENUES</u>	<u>STATIONS</u>					

CATERING ENHANCEMENTS STATIONS COLD

Minimum of 50 Guests per Station Enhancement and Subject to Seasonality and Availability

Salmon Gravlox Station

Dill Cured, Beetroot Cured, Citrus Cured, Paprika Cured,
Avocado Cream, Mustard & Dill Dressing, Frisée,
Pickled Shallots, Capers, Lemon.

Sushi Display

Hosomaki, Futomaki, Uramaki, Nigiri, Salmon, Shrimp,
Crab Stick, Vegetarian, Soy Sauce, Pickles Ginger, Wasabi.

Cheese Display

Grison and Cheeses
(Old Amsterdam, Brie, Emmental, Herb Crusted Goat Cheese,
Manchego, Gouda) Cheese Selection Based on Availability.
Dry Apricots & Prunes, Cornichon, Walnuts, Roasted Almonds,
Honey, Crackers, Grissini.

CATERING ENHANCEMENTS STATIONS HOT

Minimum of 50 guests per Station Enhancement and Subject to
Seasonality and Availability.

Carving Station

Herb Crusted Beef Tenderloin OR Whole Veal Leg
OR Whole Turkey OR Salt Baked Whole Salmon.
Pepper Sauce, Mushroom Sauce, Beurre Blanc.
Seasonal Sautéed Vegetables, Roasted Baby Potatoes,
Caramelized Onions & Parsley.

Sous Vide Station

Beef Tenderloin.
OR
Lamb Rack.
Black Garlic and Forest Mushroom Espuma.
Honey Glazed Baby Carrots, Truffled Demi-Glace.



<u>HOTEL</u>	<u>MEETINGS</u>	<u>MEETING PACKAGES</u>	<u>WEDDINGS & SOCIAL EVENTS</u>	<u>COCKTAIL RECEPTION & BEVERAGE</u>	<u>CATERING'S BEST</u>	<u>AUDIO VISUAL</u>
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<u>VENUES</u>	<u>STATIONS</u>
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CATERING ENHANCEMENTS STATIONS HOT

Minimum of 50 Guests per Station Enhancement and Subject to Seasonality and Availability

Charcoal Grill Station

Chicken Shish Tawook, Beef Kabab.
Grilled Vegetable Brochettes.

Argentine Grill (Wood Fire Grill)

Lamb Rack, Beef Striploin.
Beef Rib Eye, Beef Tomahawk.
Marinated Chicken, Chimichurri Sauce, Salsa Hogao
Parsley & Garlic Baby Potatoes, Corn.

Robata Grill

Beef Filet, Soy & Ginger Sauce.
Salmon, Miso Glazed.
Chicken, Teriyaki Sauce.

Wellington Station

Salmon Wellington OR Beef Wellington.
Saffron Espuma, Roasted Baby Beetroots, Baby Spinach.

Teppanyaki Station

Beef and Prawns, Nappa Cabbage, Onion, Bell Peppers,
Mushrooms, Carrot, Spring Onion, Ginger, Garlic.
Soya Sauce, Oyster Sauce, Teriyaki Sauce, Sesame Oil.

Shawarma Station

Charcoal Roasted Chicken and Beef Shawarma.
Tomato, Onion, Parsley, Tahini, Garlic Sauce
Saj Bread.

Peking Duck Station

Sliced Roasted Duck, Leeks, Cucumber, Hoisin Sauce
Pancakes.



<u>HOTEL</u>	<u>MEETINGS</u>	<u>MEETING PACKAGES</u>	<u>WEDDINGS & SOCIAL EVENTS</u>	<u>COCKTAIL RECEPTION & BEVERAGE</u>	<u>CATERING'S BEST</u>	<u>AUDIO VISUAL</u>
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<u>VENUES</u>	<u>STATIONS</u>
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CATERING ENHANCEMENTS STATIONS HOT

Minimum of 50 Guests per Station Enhancement and Subject to Seasonality and Availability

Italian Risotto Station

Mushroom and Parmesan.

Risotto is Prepared in a Parmesan Wheel.

Italian Pasta Station

Choice of Pasta Selection or Homemade Ravioli with Mushroom & Black Truffle Oil, Pasta is Prepared in a Parmesan Wheel.

Spanish Seafood Paella Station

Shrimp, Calamari Mussels, Onions, Garlic, Green Peas, Saffron Rice.

Indian Station

Beef and Chicken Tandoori, Butter Chicken
Vegetable Biryani Rice, Naan Bread, Papadum
Mint Chutney, Cucumber Rita, Mango Pickles.

Alexandria Style Liver Station

Beef Liver, Garlic & Chili, Mini Brioche Buns.

Luxe Bao Bun Station

Korean BBQ Beef.

Cucumber, Gochujang Sauce.

OR

Grilled Prawns.

Green Leafs, Pickled Shallots, Spicy Aioli.

OR

Sesame & Honey Chicken, Coriander, Chili.

Snack Station

Braised Chicken Tacos, Nacho Chips.

Salsa, Guacamole.



<u>HOTEL</u>	<u>MEETINGS</u>	<u>MEETING PACKAGES</u>	<u>WEDDINGS & SOCIAL EVENTS</u>	<u>COCKTAIL RECEPTION & BEVERAGE</u>	<u>CATERING'S BEST</u>	<u>AUDIO VISUAL</u>
<u>VENUES</u>	<u>STATIONS</u>					



CATERING ENHANCEMENTS STATIONS HOT

Minimum of 50 Guests per Station Enhancement and Subject to Seasonality and Availability

Quesadillas

Braised Mexican Style Chicken.

Pepper Jack Cheese, Red Cheddar, Mozzarella.

Jalapeños, Paprika, Sour Cream, Guacamole, Pico de Gallo.

OR

Spiced Minced Beef.

Pepper Jack Cheese, Red Cheddar, Mozzarella.

Jalapeños, Paprika, Sour Cream, Guacamole, Pico de Gallo.

Belgium Fries

Doubled Cooked Fries.

Sauce Andalouse, Ketchup, Mayonnaise.

Semiramis Smash Burger Station

Smashed Beef Patty.

American Cheese, Lettuce, Pickled Gherkin, Semiramis

Sauce, Brioche Bun (Plain or Spicy).

OR

Smashed Chicken Patty.

American Cheese, Lettuce, Pickled Gherkin, Semiramis

Sauce, Brioche Bun (Plain or Spicy).

OR

Smashed Prawn Patty.

American Cheese, Lettuce, Pickled Gherkin, Semiramis

Sauce, Brioche Bun (Plain or Spicy).

Ice Cream Teppanyaki

Vanilla, Chocolate, Mango, Mixed Berries, Strawberries,

Chocolate Chunks, Pistachio, Hazelnuts, Dates, Carmel

Sauce, Chocolate Sauce.

Churros Station

Cinnamon and Sugar, Chocolate Sauce, Caramel Sauce.



<u>HOTEL</u>	<u>MEETINGS</u>	<u>MEETING PACKAGES</u>	<u>WEDDINGS & SOCIAL EVENTS</u>	<u>COCKTAIL RECEPTION & BEVERAGE</u>	<u>CATERING'S BEST</u>	<u>AUDIO VISUAL</u>
<u>VENUES</u>	<u>STATIONS</u>					



AUDIO VISUAL



<u>HOTEL</u>	<u>MEETINGS</u>	<u>MEETING PACKAGES</u>	<u>WEDDINGS & SOCIAL EVENTS</u>	<u>COCKTAIL RECEPTION & BEVERAGE</u>	<u>CATERING'S BEST</u>	<u>AUDIO VISUAL</u>
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- Screen (244 x 244cm).
- Screen (225 x 325cm).
- LED Screen (per square meter).
- Plasma Screen 42".
- Plasma Screen 50".
- Plasma Screen 65".
- LCD Projector (3000 lumens).
- LCD Projector (5000 lumens).
- LCD Projector (15000 lumens).
- Sound System:12 Channels & Amplifier 2 Speakers (50 persons).
- Sound System:12 Channels & Amplifier 4 Speakers (100 persons).
- Extra 2 Speakers.
- Wireless Hand Mic.
- Conference Mic.
- Wireless Lapel or Clip Mic or Headset Microphone.
- Desktop or Stand Wired Mic.
- Digital Audio Recording.
- Laptop.
- Laser Jet Printer.
- Color Printer.
- Camera HD.
- Infrared Interpretation System.
- One Receiver.
- Extra Translation Language Booth.
- Interpreter (English/Arabic/English).
- Voting System with 50 Key Pads.



We are happy to assist you with any inquiries or support.

<u>HOTEL</u>	<u>MEETINGS</u>	<u>MEETING PACKAGES</u>	<u>WEDDINGS & SOCIAL EVENTS</u>	<u>COCKTAIL RECEPTION & BEVERAGE</u>	<u>CATERING'S BEST</u>	<u>AUDIO VISUAL</u>
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Thank you

<u>HOTEL</u>	<u>MEETINGS</u>	<u>MEETING PACKAGES</u>	<u>WEDDINGS & SOCIAL EVENTS</u>	<u>COCKTAIL RECEPTION & BEVERAGE</u>	<u>CATERING'S BEST</u>	<u>AUDIO VISUAL</u>
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Semiramis InterContinental Cairo