



CORAL SEA

SENSATORI

SHARM EL SHEIKH



YOUR WEDDING DAY, YOUR WAY!

Immerse yourselves in a world of luxury and romance as we curate a bespoke celebration tailored to your every desire.

WWW.CORALSEARESORTS.COM





Additional
Button Hole

4\$

Additional
One-Tier Cake

100\$





Belly Dancer

85\$



Beverage Package

12\$/P
"AI Concept"



Bride & Groom Spa Package

220\$



Bridesmaid Bouquet

50\$



Dinner Table Decoration

120\$



DJ

240\$



Due
Band

220\$

Floor Standing
Fireworks

240 \$



Gourmet Dinner 5 Courses

85\$/P



Light
System 240\$





Photographer

400\$

Rose Petals
in a Basket

15\$





Sand
Ritual

60\$

Singer

100 \$





Solo **100\$**
Musician

Sparkling **80\$**
Wine Bottle



Gala Set Menu **70\$/P**

STARTER

Shrimp & Beef Tartar

Shrimp and smoked salmon tartar, Beet, and mango cucumber served with black caviar and honey citrus salsa.

SOUP

Shrimp Chickpea

Chickpea cream with sautéed shrimp topped with pesto olive oil and Croutons.

MAIN COURSE

Beef Tenderloin

Beef Fillet topped with smoked Bacon and Buffalo cheese cream served with roasted potato, Mushroom glazed, and red vinegar reduction.

Or

GRILLED SALMON

Salmon Fillet marinated in orange, oregano, and olive oil, served with sweet green pea puree, Roasted Carrot, and avocado cream fettuccine.

DESSERT

Caramel Cheesecake

Cheesecake with crushed biscuit and caramel filling served with hazelnut parfait and raspberry sauce.

Gala Set Menu 2 **75\$/P**

STARTER

Salad

Shrimp Quinoa Salad

Cooked Quinoa is tossed with diced peach, spring onions, and cherry tomato and topped with lime honey dressing.

SOUP

Smoked Mushroom Cream

Wild mushroom smoked with fresh cream topped with crispy bacon.

MAIN COURSE

Grilled Beef Tenderloin

Beef Fillet topped with smoked Bacon and Gouda cheese served with roasted potato and asparagus with sun-dried tomato and creamy mushroom sauce

Or

Salmon with Avocado Tzatziki

Salmon Fillet marinated in a tasty Greek-style sauce with olive oil, lemon, garlic rosemary, and oregano broiled and served with fondant potato and noodle cut vegetables topped with creamy avocado tzatziki.

DESSERT

Chocolate Molten

Hot chocolate cake served with Vanilla ice cream.

Gala Set Menu 3 **85 \$/P**

STARTER

Smoked Beef & Beetroot Salad

Mixed fresh greens, beetroot, and a filet of orange served with avocado puree, fried goat cheese, and strawberry dressing.

SOUP

Seafood Bisque

Seafood and saffron foam cream are served with pesto bread and caviar.

MAIN COURSE

Herbed Lamb Rack

Served with tomato cherry confit, spinach, potato fondant, pea puree, and glazed walnuts.

Or

Salmon Rolled Shrimp

Served with crispy beetroots, quinoa green pea, chive butter sauce topped with foam cream caviar

DESSERTS

Creme Brulee Tart

Topped with caramelized sugar and vanilla ice cream

Vegetarian Menu **50\$/P**

STARTER

Beetroot With Fried Goat Cheese

Mixed fresh greens, beetroot, filet of orange, served with pumpkin puree, fried goat cheese and strawberry dressing

SOUP

Mushroom Cappuccino

Fresh Mushroom, fresh cream topped with cinnamon grissini

MAIN COURSE

Spinach Mille-Feuille

Sautéed spinach, goat cheese, Mille-feuille served with chickpea puree and roasted tomato

Or

MUSHROOM RISOTTO

Italian rice, fresh mushroom cooked in fresh cream, and parmesan cheese

DESSERT

Caramel Cheesecake

Cheesecake with crushed biscuit and caramel filling served with hazelnut parfait & raspberry sauce

Finger Food Menu **30\$/P**

SERVING ON THE HIGH TABLES

Mixed Nuts, Chocolates

Hot Finger Food Items.

Beef fillet with potato fondant

Phyllo pasty Grilled shrimp with avocado

Chicken Roulade topped with grilled pineapples

Vegetables Wellington

Roasted beetroot topped with haloumi cheese

Gard Manger Finger Food

Pastrami, cream cheese Roulade

Smoked beef, brown toast

Smoked salmon, caviar, cream cheese, pistachio

Puff pastry, blue cheese, blue berry

Vege tortilla roll

Bakery Mini Bites

Pastrami, Anchovies, White cheese, Beef salami, Shrimp, Romy cheese

Pastry Mini Desserts

Selection of macrons.

Cheese cake

Red velvet

Profiterole pistachio cream

Coffee Chocolate mousse

Reception Cocktails **12\$/P**

COLD CANAPES

Smoked Salmon and sour cream Choux Buns
Eclairs with Goat's Cheese and Chive Mousse
Marinated shrimp, Horseradish Cream and Dill

BAKERY PITS

Blue cheese, walnut, puff pastry

TUNA ROLL

Croissant Cups bacon and cheese

PASTRY SOIRÉE

Brownies

Red Velvet

Lemon Cream Pie

Almond cake



Congratulations on your wedding!

MAY YOUR LOVE DANCE IN HARMONY AND DELIGHT
AMIDST THE MAGIC OF



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S E N S A T O R I

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