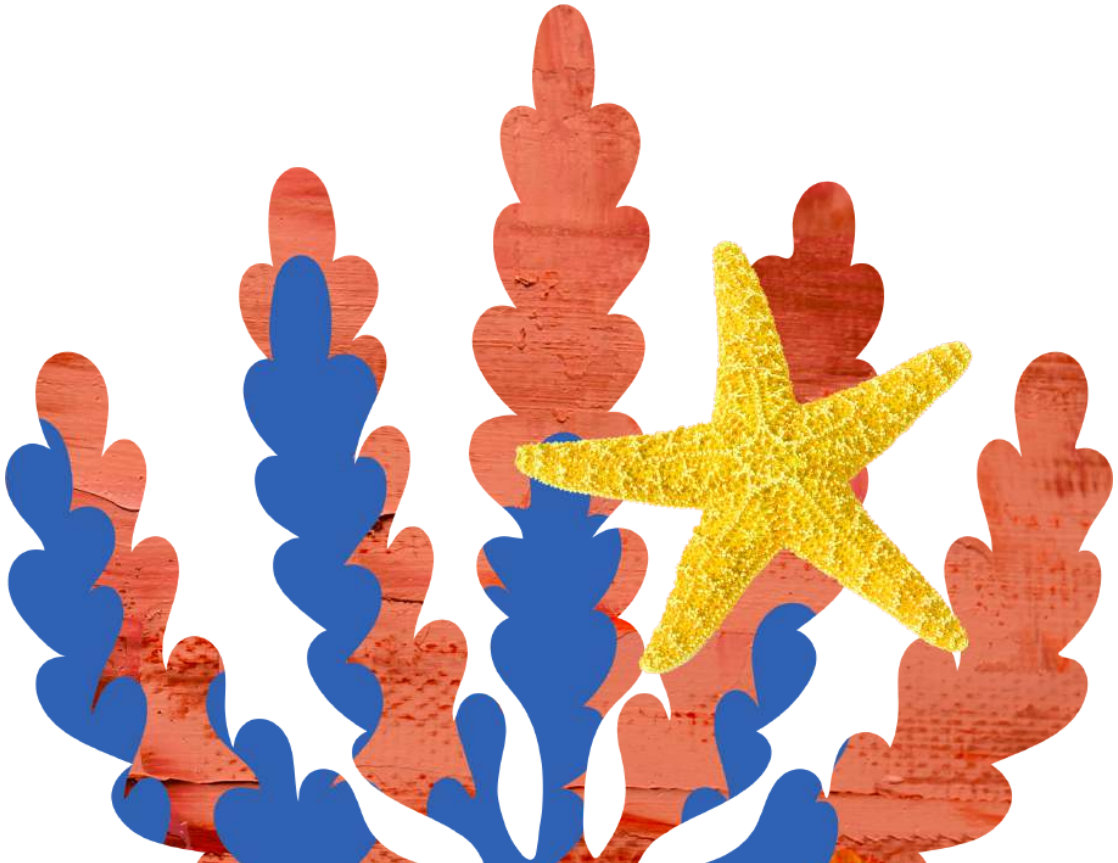
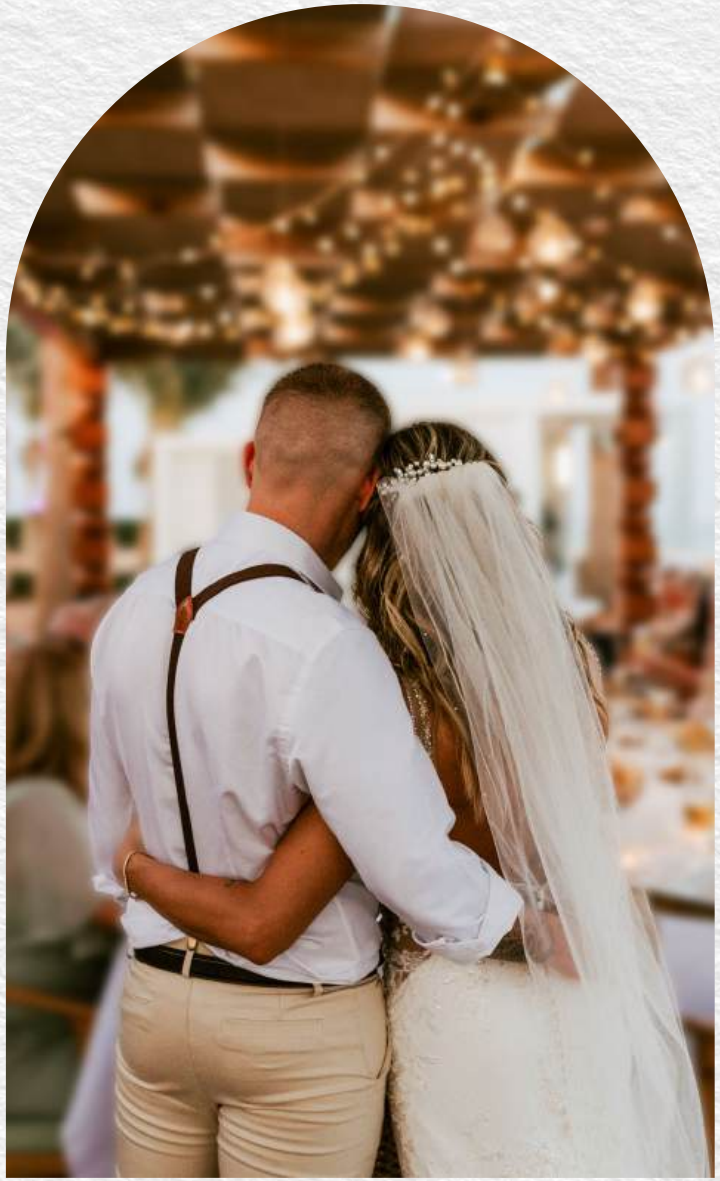
CORAL SEA

SENSATORI







YOUR WEDDING DAY

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



Additional Button Hole

6$



Additional One-Tier Cake

130$



Belly Dancer

150$



Beverage Package

16$/P



Bride & Groom Spa Package

285$



Bridesmaid Bouquet

65$



Floor Standing Fireworks

310$



Gourmet Dinner 5 Courses

130$/P



Dinner Table Decoration

130$



DJ Music

310$



Duo Band

400$



Photographer

520$

Light System

310$





Sand Ritual

80$



Singer

350$



Solo Musician

350$



Rose Petals in a Basket

💐 20$



Sparkling Wine Bottle

🎇 120$

GALA SET MENU 01

Starter

Shrimp & Beet Tartare: Shrimp and smoked salmon tartare, beet, mango, and cucumber, served with black caviar and a honey-citrus salsa.

Soup

Shrimp & Chickpea Soup: 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 potatoes, glazed mushrooms, and a red wine vinegar reduction.

— OR —

Grilled Salmon: Salmon fillet marinated in orange, oregano, and olive oil, served with sweet green pea puree, roasted carrots, and avocado cream fettuccine.

Dessert

Caramel Cheesecake: Cheesecake with a crushed biscuit base and caramel filling, served with hazelnut parfait and raspberry sauce.

For non-in-house guests 135$



100$

GALA SET MENU 02

Starter

Shrimp Quinoa Salad: Fluffy cooked quinoa tossed with diced peach, spring onions, and cherry tomatoes, topped with a zesty lime-honey dressing.

Soup

Smoked Mushroom Cream: Rich cream soup with smoked wild mushrooms, topped with crispy bacon bits.

Main Course

Grilled Beef Tenderloin: Tender beef fillet topped with smoked bacon and melted Gouda cheese, served with roasted potatoes, tender asparagus, sun-dried tomatoes, and a creamy mushroom sauce.

—OR—

Salmon with Avocado: Broiled salmon fillet marinated in a flavorful Greek-style sauce of olive oil, lemon, garlic, rosemary, and oregano. Served with fondant potatoes and julienne vegetables, topped with a creamy avocado-tzatziki.

Dessert

Chocolate Molten: Warm chocolate molten cake served with a scoop of classic vanilla ice cream.

For non-in-house guests 150$



110$

GALA SET MENU 03

Starter

Smoked Beef & Beetroot Salad: A bed of mixed fresh greens, tender beetroot, and vibrant orange segments, served with smooth avocado puree, crispy fried goat cheese, and a sweet strawberry dressing.

Soup

Seafood Bisque: Rich and velvety seafood bisque infused with a delicate saffron foam, served alongside artisanal pesto bread and premium caviar.

Main Course

Herbed Lamb Rack: Roasted herb-crusted rack of lamb, served with cherry tomato confit, sautéed spinach, potato fondant, sweet pea puree, and crunchy glazed walnuts.

— OR —

Shrimp-Rolled Salmon: Succulent salmon rolled with shrimp, served over crispy beetroots and a green pea quinoa, finished with a chive butter sauce and a delicate culinary foam.

Dessert

Crème Brûlée Tart: A crisp tart shell filled with rich vanilla custard, topped with a shattered caramelized sugar crust and served with a scoop of vanilla ice cream.

For non-in-house guests 170$



130$

VEGETARIAN MENU

Starter

Beetroot & Fried Goat Cheese Salad: A bed of mixed fresh greens, tender beetroot, and vibrant orange segments, served with a smooth pumpkin puree, crispy fried goat cheese, and a sweet strawberry dressing.

Soup

Mushroom Cappuccino: A velvety fresh mushroom cream soup topped with a light milk foam, served with a crunchy cinnamon grissini stick.

Main Course

Spinach Mille-Feuille: Layers of crisp, flaky puff pastry filled with sautéed spinach and warm goat cheese, served over a rich chickpea puree and roasted tomatoes.

—OR—

Mushroom Risotto: Creamy Italian Arborio rice slowly simmered with fresh wild mushrooms and rich cream, finished with freshly grated Parmesan cheese.

Dessert

Caramel Cheesecake: Creamy cheesecake with a crunchy crushed biscuit base and rich caramel filling, served with a hazelnut parfait and a tangy raspberry sauce.

For non-in-house guests 100$



70$

LITTLE STARS MENU

 50$

Starter

Mini Caprese Skewers: Cherry tomatoes, fresh mozzarella, and basil skewers, served with garlic bread bites.

— OR —

Crispy Chicken Strips: Golden fried chicken strips served with a honey-mustard dip and a refreshing sweet corn and cucumber salad.

Main Course

Mini Chicken Milanese: Crispy breaded chicken breast served with creamy mashed potatoes and seasonal vegetables.

— OR —

Mini Beef Burger: A juicy mini beef patty topped with melted cheddar cheese, served with crispy potato wedges and ketchup.

— OR —

Grilled Chicken Breast: Tender grilled chicken breast served with fluffy mashed potatoes and buttered vegetables.

— OR —

Mini Beef Sliders: Twin mini beef sliders topped with cheddar cheese, served with a side of savory potato wedges.

Dessert

Chocolate Brownie: Warm chocolate brownie served with a scoop of vanilla ice cream and fresh strawberries.

— OR —

Chocolate Mousse Cup: A rich chocolate mousse cup accompanied by a mini vanilla cheesecake and fresh seasonal berries.

FINGER FOOD MENU

Mixed Nuts & Chocolates
Premium Mixed Nuts.
Assorted Fine Chocolates.

Hot Finger Food
Vegetable Wellington.
Beef Fillet with Potato Fondant.
Chicken Roulade with Grilled Pineapple.
Phyllo Pastry with Grilled Shrimp & Avocado.
Roasted Beetroot topped with Halloumi Cheese.

Cold Canapés & Finger Food
Vegetable Tortilla Roll.
Smoked Beef on Brown Toast.
Pastrami & Cream Cheese Roulade.
Puff Pastry with Blue Cheese & Blueberries.
Smoked Salmon with Caviar, Cream Cheese & Pistachio.

Bakery Mini Bites
Anchovy Mini Tart.
Romy Cheese Puff.
Shrimp Vol-au-Vent.
White Cheese Danish.
Beef Salami Mini Sandwich.
Mini Croissant with Pastrami.

Mini Desserts
Cheesecake.
Red Velvet Cake.
Selection of Macarons.
Coffee Chocolate Mousse.
Profiteroles with Pistachio Cream.

50$

RECEPTION COCKTAILS

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
Walnut.
Puff pastry.
Blue cheese.

TUNA ROLL
Croissant Cups bacon and cheese.

PASTRY SOIRÉE
Brownies.
Red Velvet.
Almond cake.
Lemon Cream Pie.



20$

Your Perfect Day Awaits!

Thank you for considering our resort,
We would be honored to celebrate with you.

CORAL SEA
RESORTS

A proud member of

ENCORA
COLLECTION

WWW.ENCORACOLLECTION.COM