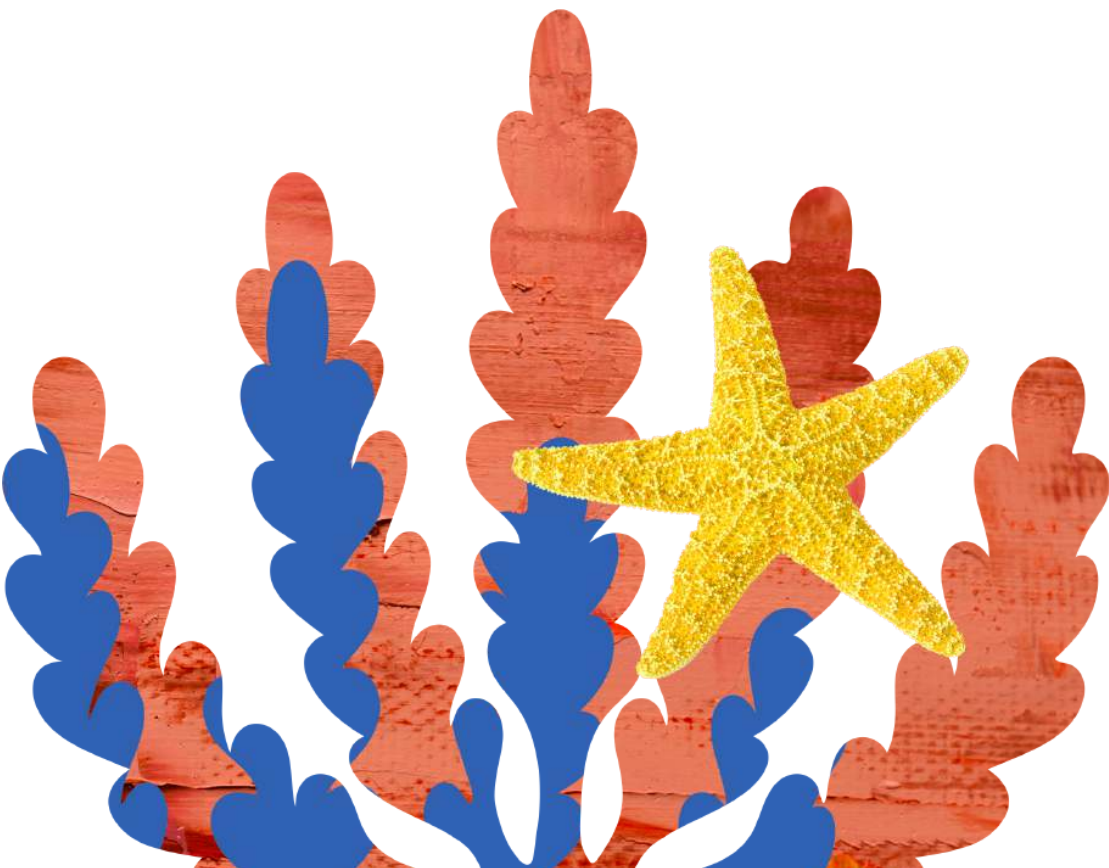
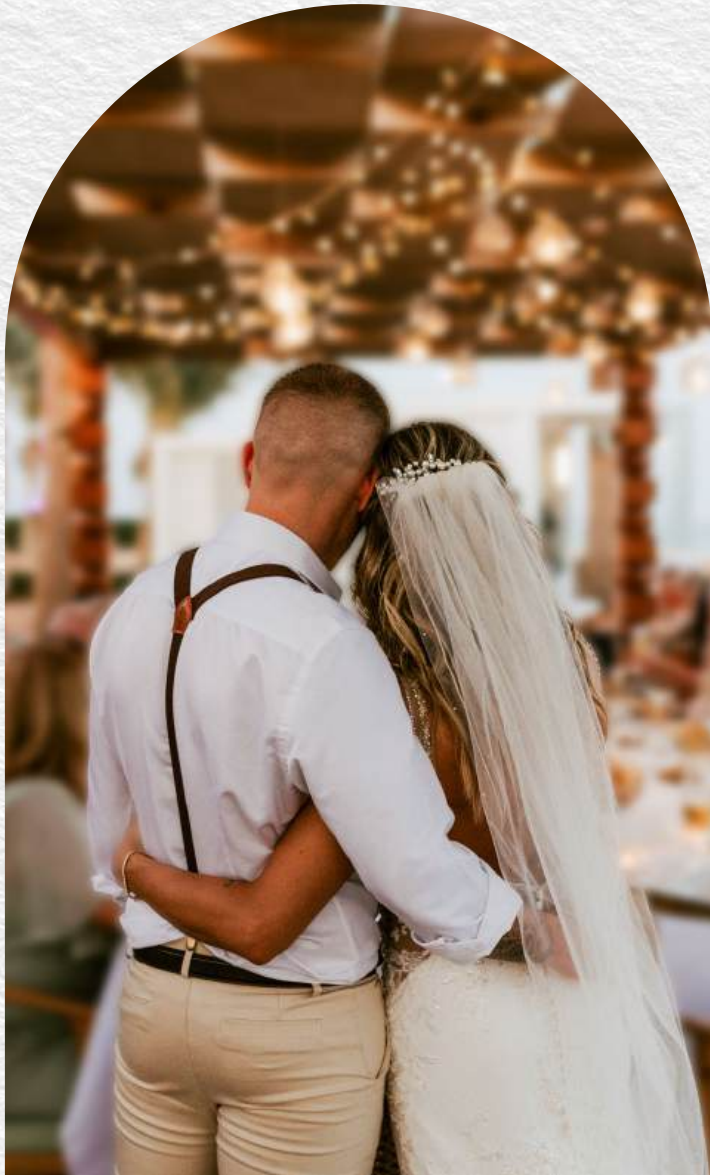




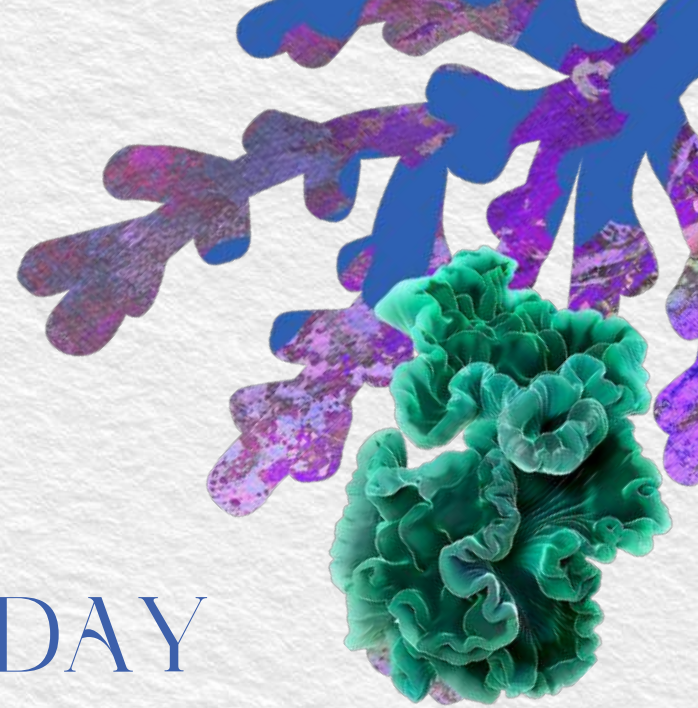
CORAL SEA
SENSATORI





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 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.

Orange 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.



100\$

GALA SET MENU 02

Starter

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.



110\$

GALA SET MENU 03

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.

Dessert

Crème Brûlée: Tart topped with caramelized sugar and vanilla ice cream.



130\$

VEGETARIAN MENU

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 pure 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.



70\$

LITTLE STARS MENU

Starter

Mini Capers Skewers: Served with garlic bread bites

Or Crispy Chicken Strips: Served with honey-mustard dip, sweet corn & cucumber salad

Main Course

Mini Chicken Milanese: Served with creamy mashed potato and vegetables

Or Mini Beef Burger: Served with cheddar, potato wedges and ketchup

Or Grilled Chicken Breast: Served with mashed potato and buttered vegetables

Or Mini Beef Sliders: Served with cheddar and potato wedges.

Dessert:

Chocolate Brownie: Served with vanilla ice cream and fresh strawberries

Or Chocolate Mousse Cup: Served with mini vanilla cheesecake and 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.



A proud member of

ENCORA
COLLECTION

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