



*You wish to invite your guests for a tasty and generous cocktail dinner. Enjoy the taste of fine cuisine during happy moments; Classical dishes with a touch of creativity, international gastronomic traditions mixing flavors and cuisines, modern and contemporary trends from all over the world. Let yourself be tempted by a culinary experience prepared by an experienced chef for a memorable wedding dinner.*

- \* Unlimited mineral water
- \* 2 services of fresh fruit juice (kiwi, strawberry, fresh lemonade, other flavors of your choice depending on the season)
- \* Mint tea with pine nuts
- \* Mixed nuts (40g / per person)
- \* Cold Canapés (maximum of 2)
- \* Our selection of savory bites from GOURMANDISE (maximum of 6)
- \* Bnadek – Meatballs on a pick
- \* Beef mini-skewers
- \* Prune or pineapple spiced marinated chicken skewers
- \* Crunchy shrimp malsouqa
- \* The chef's verrine of your choice: chicken, beef, shrimp, or salmon
- \* Tiered cake design and flavor of your choice from GOURMANDISE



- \* Sweet verrines (Strawberry, Chocolate, lemon meringue, other flavors of your choice)
- \* Tiramisu (1 per person)
- \* Tunisian pastries (maximum of 3) from GOURMANDISE
  - \* *Hazelnut and almond Baklava*
  - \* *Mixed pastries (pine nut square + nut bourgeoise+ pistachio kaak mrachek + almond Bjawia+ Raw Almond Mlabess)*
  - \* *Almond Kaak warka*
- \* Podium or table of honor for bride and groom with floral or luminous decoration of your choice
- \* Table toppings of your choice silver, white, or gold
- \* Floral centerpieces or luminous decoration of your choice
- \* Floral decoration on staircase handrail (Supreme) or in the space entrance (Prestige)
- \* Experienced Maître d'hôtel and qualified waiters depending on the number of guests
- \* Ambient color lighting of your choice
- \* Enhanced outdoor security
- \* Wedding night at a 5-star hotel in Gammarth in a floral decorated executive double bedroom with breakfast and sea view