

*Planning the wedding is a major prelude of one of the happiest moments in life.*

*For a party to be a success, it must be arranged to the smallest details by rigorous professionals.*

*The FORUM team is committed to help you plan your wedding in total peace with “Eclat” ensuring an impeccable service exceeding that of the most famous 5-star hotels*

Unlimited mineral water

1 service of fresh fruit juice (strawberry, fresh lemonade, cocktail)

1 service of soft drinks

Bride and groom Sofa (without decoration)

Served buffet, table toppings, scorting (without decoration)

A decorated cocktail table

Monogrammed dishes and napkins

Experienced Maître d’hôtel and qualified waiters depending on the number of guests

Enhanced outdoor security



*You wish to organize a successful wedding ceremony and make it a memorable evening.  
The FORUM team is committed to offer you a unique wedding, planned with fanciness  
and professionalism and guarantees you a classy service that exceeds that of a 5 star  
hotel\*\*\*\*\**

Mineral water

1 service of fresh fruit juice (strawberry, fresh lemonade, cocktail)

1 service of soft drinks

Mixed nuts (25g per person)

Cold Canapés (maximum of 2)

Our selection of savory bites from GOURMANDISE (maximum of 3)

The chef's verrine of your choice: chicken, beef, shrimp, or salmon

Meatballs on a pick (Bnadek)

Spiced marinated chicken skewers, prune or pineapple of your choice

Sweet verrines (Tiramisu, Strawberry, Chocolate, other flavors of your choice)

Assorted desserts & pastries

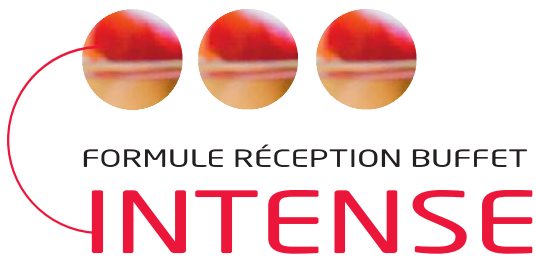
Bride and groom sofa (without decoration)

Served buffet, table toppings, scorting (without decoration)

A decorated cocktail table, monogrammed dishes and napkins

Experienced Maître d'hôtel and qualified waiters depending on the number of guests

Enhanced security on the outside



*Whatever the style you wish to give to your unique wedding reception, our team is at your disposal to help you plan a memorable and distinguished reception with a 5-star quality service.*

Mineral water

2 services of fresh fruit juice (kiwi, strawberry, fresh lemonade, other flavors of your choice depending on the season)

2 services of soft drinks

Mixed nuts (40g per person)

Cold Canapés (maximum of 2)

Our selection of savory bites from GOURMANDISE (maximum of 6)

Meatball skewers

Crunchy shrimp malsouqa

Beef mini-skewers

Prune or pineapple spiced marinated chicken skewers

The chef's verrine of your choice: chicken, beef, shrimp, or salmon

Sweet verrines (Strawberry, Chocolate, other flavors of your choice)

Assorted desserts & pastries

Chocolate fountain and its fruit skewers

Podium or table of Honor for bride and groom furnished with floral or luminous decoration of your choice

Served buffet, table toppings, scoting with floral and luminous decoration

A decorated cocktail table, monogrammed dishes and napkins

Floral decoration on staircase handrail (Supreme) or in the space entrance (Prestige)

Experienced Maitre d'hôtel and qualified waiters depending on the number of guests

Enhanced outdoor security

Wedding night at a 5-star hotel in Gammarth in a floral decorated executive double bedroom with breakfast and sea view

A LA CARTE

# AMUSE-BOUCHES

*The FORUM offers you a large selection of a la cartesmall bites to build to your own desires or personalize your own buffet and reception formula.*

## ***Veggies & cheese***

Camembert or brie bruschetta with tomato

Tomato mozzarella pistou caprese skewers

Roquefort cheese-stuffed dates

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## ***Chicken***

Turkey slices wrapped with Pineapples

Honey mushroom chicken with apricot, prune, and sesame seeds

Caramelized chicken wings

Mini-shawarma

Mushroom cashew chicken

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## ***Beef***

Bresaola Canapé or crunchy toast

Cheese, chorizo, and green olive skewers

Chinese black mushroom beef vermicelli with crunchy vegetables

Beef and chicken skewers duet

Grilled cheese Filet mignon

Catalan dates stuffed with beef chorizo & sautéed almond

Parmesan tapenade with green pepper sauce

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A LA CARTE

# AMUSE-BOUCHES

*The FORUM offers you a large selection of a la carte small bites to build to your own desires or personalize your own buffet and reception formula.*

## **Fish**

Lumpfish canapé or crunchy toast

Marinated mackerel fillet with grilled vegetables

Marinated octopus

Chicken shrimp spring rolls

Grilled grouper with lemon

Skewer or verrine of shrimp and cuttlefish

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## **Salmon \***

Scandinavian cucumber with smoked salmon and lumpfish

Smoked salmon Canapé or crunchy toast

Salmon crumble

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## **Shrimp**

Shrimp canapé or crunchy toast

Shrimp tempuras

Sicilian pesto sautéed shrimp

Shrimp malsouqa

Shrimp Ceviche

Avocado shrimp mousse duet

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## **Foie Gras \***

Foie-gras toast with herbs and raspberry sauce

Foie gras verrine with gingerbread and fig sauce

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## **Scallop \***

Scallop Ceviche

\*Depending on availability

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