



SEATED WEDDING FORMULA

BRILLIANCE

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 “Brilliance” ensuring an impeccable service exceeding that of the most famous 5-star hotels.

- * Unlimited mineral water
- * Mint tea
- * Fresh fruit juice (strawberry, fresh lemonade, cocktail)
- * Bride and groom sofa (without decoration)
- * White tablecloths
- * Floral centerpieces
- * Experienced Maître d’hôtel and qualified waiters depending on the number of guests
- * Ambient color lighting of your choice
- * 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*****.*

- * Unlimited mineral water
- * Mint tea with pine nuts
- * Fresh fruit juice (strawberry, fresh lemonade, cocktail)
- * 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
- * Our selection of savory bites from GOURMANDISE (maximum of 3)
- * Bride and groom sofa (without decoration)
- * White tablecloths
- * Floral centerpieces
- * Experienced Maître d'hôtel and qualified waiters depending on the number of guests
- * Ambient color lighting of your choice
- * Enhanced security on the outside



*You decided to get married and you would like your big day to be a unique and total success, planned with fanciness and refinement by wedding professionals with a quality service comparable to that of a 5-star hotel******

- * Unlimited mineral water
- * Mint tea with pine nuts
- * 1st service Fresh fruit juice (kiwi, strawberry, fresh lemonade, other flavors of your choice depending on the season)
- * 2nd service mixture between Juice and soft drinks
- * Mixed nuts (25g / per person)
- * Tunisian atries (maximum of 3) from GOURMANDISE
 - * Hazelnut and almond Baklava
 - * Mixed pastries (pine nut square + nut bourgeoise+ pistachio kaak mrachek + almond Bjawia + Raw Almond Mlabess)
 - * lmond Kaak warka
- * Tiered cake design and flavor of your choice from GOURMANDISE
- * Sweet verrines (Tiramisu, Strawberry, Chocolate, other flavors of your choice)
- * Our selection of savory bites from GOURMANDISE (maximum of 3)
- * Podium for bride and groom furnished 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



When passion is the essence of your love, nothing is more exciting than your wedding day. At the Forum: Place for luxury. Driven by a passion for perfection, we offer you high quality services including refined savory bites, tasty and delicious pastries, and various floral and luminous decoration choices to enlighten your evening. Romance and unforgettable memories guaranteed! Genuinely and passionately!

- * Unlimited mineral water
- * Mint tea with pine nuts
- * 2 services of fresh fruit juice (kiwi, strawberry, fresh lemonade, other flavors of your choice depending on the season)
- * Mixed nuts (25g / 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
- * Tiered cake design and flavor of your choice from GOURMANDISE
- * Prune pineapple spiced marinated chicken skewers
- * Sweet verrines (Tiramisu, Strawberry, Chocolate, other flavors of your choice)
- * Our selection of savory bites from GOURMANDISE (maximum of 3)
- * Crunchy shrimp malsouqa
- * Podium for bride and groom furnished 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



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

A LA CARTE

FINE BOUCHÉES

*THE FORUM offers you a large selection of
a la carte small bites to build to your own desires
or personalize your own wedding menu.*

Veggies & cheese

Spicy sun-dried tomatoes and herbs cheesy
meatballs
Fried camembert
Parmesan gorgonzola vegetarian mousse duet

Chicken

shrimp, chicken, soy, and ginger Chinese noodles
Chicken spring rolls
Cordon bleu meatballs
Prune or pineapple spiced marinated chicken skewers
Grilled chicken rocket and parmesan

Beef

Verrine or bouquet of bresaola, parmesan, and rocket with a dash of
balsamic
Lemongrass beef skewers *
Lamb spring rolls
Beef meatballs with parmesan and fresh cilantro on a bed of rocket
Beef tenderloin & caramelized onions
Salmon mignon
Vegetable Dumpling on skewer

Fish

Octopus Carpaccio with violet sauce
Shrimp & fish fillet spring rolls
Stuffed wrapped sole *

A LA CARTE

FINE BOUCHÉES

*THE FORUM offers you a large selection of
a la carte small bites to build to your own desires
or personalize your own wedding menu.*

Stuffed cuttlefish
Stuffed wrapped grouper
Diced grouper with dill

Salmon *

Smoked salmon, mascarpone, and herbs terrine
Salmon tartare with avocado
Salmon guacamole with avocado

Shrimp

Shrimp guacamole
Crispy sweet and spicy shrimp
Sautéed shrimp with herbs and garlic
Pineapple shrimp
Shrimp crumble
Shrimp wrapped with salmon

Foie Gras *

Mushroom crust and foie-gras
Sautéed foie gras with dates

Scallop *

Seafood gratin with scallop

*Depending on availability