

YOUR DREAM WEDDING CHOICE



Enter a world of elegance and beauty - have the magical wedding you've always dreamt of.

Madinaty Golf Club is the perfect place to have everlasting memories, serve your guests delicious food, have an exquisite service and enjoy your perfect day in a spacious green area with our famous lake view.

Madinaty Golf Club... Your fairy tale starts here.

For more information please inquire with our catering department by email meetings.cairo@kempinski.com or call 01101134516.





GARDEN SALADS

Assorted Salads and Vegetables

Arugula, Romaine, Watercress, Iceberg

Cucumber, Tomatoes, Carrots, Turnips, Red Beetroot, Zucchini

Fennel, Celery, Yellow, Green and Red Peppers

Served with

Shallot Vinaigrette, Creamy Lemongrass Dressing and

Roasted Garlic and Lemon-Olive Oil Dressing

Caesar Dressing

APPETIZERS

Roast Beef Roll Filled with Green Asparagus and Sun-dried Tomatoes

Poached Veal Shoulder, Shaved Fennel and Onion Tuna Sauce

Chef's Selection with Pickled Vegetables

Roasted Chicken, Pineapple, Roasted Pepper

Smoked Turkey Breast

Homemade Seafood Terrine with Tapenade

ASSORTMENT OF SALADS

Spicy Seafood Salad

Mediterranean Roasted Vegetables in Pesto Sauce

Potatoes, Coriander, Gherkins and Olive Oil

MEZZE

Labneh, Tabouleh, Babaganouj, Hummus, Okra with Coriander

Vegetable and Vine Leaf Dolma, Pickles

Labneh with Fried Eggplant

Shankleesh

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BREAD

Oriental and Western Bread with a Selection of Oil and Butter

MAIN COURSES

Moroccan Seafood Tagine
Beef Lasagna
Italian Lout Fish
Marinated Grilled Boneless Chicken
Herb-crusted Beef Medallions
Grilled Lebanese Kofta
Chicken Émincé with Wild Rice and Mushroom
Saffron Rice
Potato Gratin
Sautéed Seasonal Vegetables

DESSERTS

Om Ali - Kunafa with Cream - Baklava
Atayef with Nuts and Fresh Cream
Zalabiya - Mahalabia Pudding
Rose Water Rice Pudding - Basbousa with Fresh Cream
Green Tea Crème Brûlée - New York Cheesecake
Baked Lemon Cream served with Raspberry Compote
Chocolate Crunchy Cake
Mango Custard and Pineapple Mille-feuille
Traditional Tarte Tatin
Black Sesame Panna Cotta with Walnut Rice Crispy
Sliced Seasonal Fresh Fruit Platter

BEVERAGE PACKAGE "1"

Mineral Water - Soft Drinks - Fresh Juices

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STARTERS

Assorted Lettuce Crudités with Tapenade, Pesto and French Dressing
Lollo Rosso Lettuce, Iceberg, Rucola, Carrots, Cucumber, Tomato
Capsicum and Red Cabbage
Balsamic Dressing, Thousand Island, French Dressing
Croutons, Shaved Grana Padano, Pickled Cucumber Spears, Pearl
Onions, Spanish Capers
Mixed Olives, Olive Oil

CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Focaccia Croutons,
Grana Padano Cheese, Grilled Marinated Shrimp, Grilled Tandoori Chicken

COLD SELECTIONS

Terrine of Turkey with Crushed Pistachio and Dry Fruits
Fish Terrine with Herbs and Saffron Sauce
Grilled Asparagus with Herb Goat Cheese
Grilled Calamari - Marinated Shrimp Salad
Caper-style Tomato Capriccio with Arugula and Goat Cheese
Marinated Artichoke Salad

SHARED MEZZE

Awarma Chickpea Purée (Hummus with Diced Meat)
Labneh Mekawara - Babaghanouj
Parsley Salad with Tomato and Bulgur (Tabouleh) - Eggplant Purée (Moutabel) - Carrots (Moutabel)
Stuffed Vine Leaves with Meat and Nuts (Dolma) - Fattoush Salad with Sumac - Selections of Pickles



MAIN COURSES

The Chef's Carving Suggestions
Beef Wellington or Turkey served with 3 Sauces
(Mushrooms, Mustard, Pepper Sauce and Grilled Vegetables and
Potato Wedges)

HOT DISHES

Chicken Cordon Bleu Casserole - Steamed Rice
Stir-fried Beef with Bamboo Shoots, Mushrooms
Florentine-style Veal Steak - Chicken Paupiette
Sea Bream Caponata with Garlic Confit
Cannelloni with Tomato Sauce and Minced Beef - Vegetable Ragout
Shrimp and Calamari Dynamite - Mashed Potato with Minced Beef

DESSERTS

Banana Caramel - Apple Crumbles
Walnut Chocolate Brownies
Tiramisu - Black Forest Cake
Fruit Tart - Strawberry Cheesecake
Lemon Meringue Tart
Linzer Tart - Pear Almond Tart
Dark Chocolate Mousse Cake
Fruit Strip Tart - Basbousa with Hazelnut
Crème Caramel - Kunafa with Cream
Baklava with Nuts - Basma
Aish el Saraya - Om Ali

BEVERAGE PACKAGE

Mineral Water - Soft Drinks - Fresh Juices



STARTERS

Assorted Lettuce Crudités with Tapenade, Pesto and French Dressing
Lolo Rosso, Iceberg, Rucola, Carrots, Cucumber, Tomato
Capsicum and Red Cabbage

DRESSINGS AND CONDIMENTS

Balsamic Dressing, Thousand Island, French Dressing - Croutons, Shaved Grana Padano,
Pickled Cucumber Spears, Pearl Onions, - Spanish Capers - Mixed Olives, Olive Oil

CAESAR SALAD BOWL

Romaine Lettuce, Caesar Dressing, Focaccia Croutons,
Grana Padano Cheese, Grilled Marinated Shrimp, Grilled Tandoori Chicken

COLD SELECTIONS

Poached Norwegian Salmon and Seafood Terrine
Chicken Galantine Stuffed with Pistachio and Apricots
Chilled Grilled Prawn Salad with Hearts of Palm, Orange Segment and Aioli
Sauce
Calamari and Parsley Salad with Lemon Olive Oil
Bruschetta Trio, Eggplant "Caviar" and Tomato Basil Relish
Thai Noodle Salad with Chicken
Tomato Mozzarella Salad with Dry Fig and Sun-dried Tomatoes
Smoked Salmon with Wasabi, Crème Fraîche, Mango and Crispy Potatoes
Marinated Courgettes, Roasted Pepper, Basil and Parmesan Salad
Grilled Chicken Tandoori Salad
Smoked Salmon Crostini served with Wasabi and Lemon Dressing

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MEZZE

Creamy Chickpea Purée (Hummus with Diced Meat)
Artichoke Moussaka
Babaghanouj
Tabouleh
Moutabel
Fried Eggplant with Labneh
Spicy Tomato Salad
Stuffed Vine Leaves with Meat and Nuts (Dolma)
Fattoush Salad with Sumac
Selections of Pickles

MAIN COURSES

The Chef's Carving Suggestions
Beef Brisket and Veal Leg served with
(Mushrooms, Mustard, Pepper Sauce) (Grilled Vegetables and Potato Wedges)

HOT DISHES

Roasted Veal Tenderloin with Farandole Sauce
Beef Lasagne
Chicken Carbonara
-12hour Slow-cooked Lamb Shoulder served with Onion Comfit
Sea Bass Lemon Butter Sauce
Veal Chops
Cheese and Asparagus Stuffed Chicken Breast
Creamy Shrimp Pesto
Chicken Noodles
Baked Potato with Cheese and Bacon
Steamed Rice

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PASTA STATION

Selection of pasta with different sauces

DESSERTS

Apple Strudel with Crème Anglaise
Walnut Chocolate Brownies
Fruit Tart - Vanilla Crème Brûlée
Black Forest Cake
Strawberry Cheesecake
Vanilla Mille-feuille
Citrus Meringue Tart - Linzer Tart
Pear Almond Tart
Dark Chocolate Mousse Cake
Panna Cotta in Shot Glass
Fruit Strip Tart
White Chocolate Mousse Mixed with Candied Orange and
Vanilla Sponge Cake
Apple Cinnamon Crumble Tart
Walnut Chocolate Brownies - Black Forest Cake
Strawberry Cheesecake
Citrus Meringue Tart
Basbousa with Hazelnut
Crème Caramel
Kunafa with Fresh Cream
Baklava with Nuts - Basima
Aish el Saraya - Om Ali

BEVERAGE PACKAGE "1"

Mineral Water - Soft Drinks - Fresh Juices



STARTERS

Assorted Lettuce Crudités with Tapenade, Pesto and French Dressing
Lolo Rosso, Iceberg, Rucola, Carrots, Cucumber, Tomato
Capsicum and Red Cabbage

DRESSINGS AND CONDIMENTS

Balsamic Dressing, Thousand Island, French Dressing – Croutons, Shaved Grana Padano,
Pickled Cucumber Spears, Pearl Onions, Spanish Capers – Mixed Olives, Olive Oil

CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Focaccia Croutons,
Grana Padano Cheese, Grilled Marinated Shrimp, Grilled Tandoori Chicken

SALAD CORNER

Smoked Duck Breast Salad with Poached Eggs
Roasted Pepper with Persillade
Grilled Vegetables
Assorted Lettuce with a Selection of Oil and Vinegar
Assorted Crostini
Carrot Slaw with Golden Raisins and Cumin Dressing

ANTIPASTI

Stuffed Focaccia with Tomato Concasse, Anchovies and Olives
Bresaola, Beef Salami, Veal Ham
Squid Salad with Pesto and Endives – Tuna Tartare and Mango Chutney
Grilled and Marinated Mushrooms
Mozzarella and Grilled Peppers – Borlotti Salad
Aubergine Parmesan

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COLD STARTERS

Stuffed Avocado with Prawns, Mango and Passion Fruit Mousse
Foie Gras and Rabbit Terrine with Mushroom
Potatoes with Honey Mustard Dressing
Farfalle Pasta Salad with Poached Salmon and Capri Dressing
Thai Beef Salad with Garlic Chilli Sauce
Bruschetta with Tapenade, Eggplant "Caviar" and Tomato Basil Relish
Penne Pasta Salad with Smoked Salmon
Calamari and Parsley Salad with Lemon-Olive Oil Citronette
Moroccan Couscous Salad with Grilled Vegetables, Pesto, Preserved Lemon
and Sun-dried Tomatoes

HOME-SMOKED SALMON CARVING

Natural Smoked Salmon, Lemon, Dill and Coriander Smoked Salmon with
Cracked Spices
Served with Lemon Wedges, Horseradish Sauce, Red Onions, Chives, Capers,
Brown Bread and Butter Finger Sandwich

SEAFOOD STATION

Cocktail Prawns, Marinated Mussels, Marinated Clams
Lemon Wedges, Mignonette, Worcestershire Sauce, Tabasco Sauce

BREAD STATION

Lavosh, French Baguette, Multigrain Boule, Grissini, Ficelle, Sourdough
Bread Butter and Olive Oil

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MEZZE

Creamy Chickpea Purée (Hummus with Diced Meat)
Artichoke Moussaka
Babaghanouj
Tabouleh
Moutabel
Fried Eggplant with Labneh
Spicy Tomato Salad
Stuffed Vine Leaves with Meat and Nuts (Dolma)
Fattoush Salad with Sumac
Selections of Pickles

THE CHEF'S CARVING

Lamb Rack, Beef Wellington, Veal Rack with its Condiments

HOT DISHES

Stuffed Veal Loin
Sautéed Salmon with Lemon Sauce, Dried Tomatoes
Chicken and Sweet Chilli Sauce
Selection of Seafood with Sweet Spices Creamy Broth
Zucchini Béchamel
Mixed Grilled Vegetables
Beef Teriyaki
Almond Chicken
Grilled Shrimps
Beef Tenderloin with Herb Crust and Beef Au Jus
Saffron Rice

PASTA STATION

Selection of pasta with different sauces



DESSERTS

Pyramid of Choux Pastry with Stuffed Cream
Banana Caramel
Apple Strudel with Crème Anglaise
Brownies with Pecan and Caramelised Macadamia Nuts
Rose Water Ali Baba
Luxor Cake
Brittany Fruit Tart
Vanilla Crème Brûlée
Black Forest Cake
Strawberry Cheesecake
Vanilla Mille-feuille
Lemon Meringue Tart (Red Berry Sauce)
Linzer Tart - Pear Almond Tart
Dark Chocolate Mousse
Panna Cotta in Shot Glass
Fresh-fruit Marinated Fruit Salad in Shot Glass
Walnut and Butter Pudding
White Chocolate Mousse Cake
Croque-en-Bouche
Pistachio Tart
Chocolate Opera
Fruit Strip Tart
Basbousa with Hazelnut
Crème Caramel
Kunafa with Fresh Cream
Baklava with Pistachio - Om Ali

BEVERAGE PACKAGE "1"

Mineral Water - Soft Drinks - Fresh Juices - Hot Drinks