



FOUR SEASONS
HOTEL
ALEXANDRIA AT SAN STEFANO, EGYPT



YOUR DREAM WEDDING AT FOUR SEASONS ALEXANDRIA



Celebrate your big day at San Stefano ballroom with sparkling chandeliers or by the beach overlooking the Mediterranean. Your wedding details will be taken care of from the early planning stages to the final farewell.

Wedding Packages include:

Minimum 200 Guests



Elegant Dinner Buffet or Set Menu



Complimentary Dinner Invitation for 2 Persons



10 SPA Vouchers with value of EGP 200 each



A ROYAL WEDDING TO REMEMBER

- Ruby* .. Accommodation in a Sea View Room for **One Night**
Emerald .. Accommodation in a Four Seasons Suite for **One Night**
Pearl .. Accommodation in a **Sea View Suite for One Night**
Including breakfast and honeymoon amenities



Day Use Room for the Groom on the Wedding Day



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WEDDING PACKAGES PRICES

Pearl

EGP 840 per person

Emerald

EGP 630 per person

Ruby

EGP 575 per person





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Ruby

EGP 575 PER PERSON

SALAD DISPLAY

Selection of cold cuts
Grilled calamari salad
Grilled chicken tandoori salad
Green beans salad with hazelnut oil and Roquefort
Marinated roasted peppers with grilled vegetables
Penne salad with pesto sauce and Parmesan cheese
Saffron orzo salad with caramelized julienne carrots and raisin
Artichokes Provençal with tomatoes, onions and Parmesan cheese
Roasted pumpkin salad with pine nuts and caramelized onions

CAESAR SALAD STATION

*Romaine lettuce, Focaccia croûtons, Aged Parmesan
Anchovies, Caesar dressing*



COLD MEZZEH

Fattoush, Hummus, Tabbouleh,
Mutabbal, Arabic salad

HOT MEZZEH

Selection of samboussek - *spinach, meat, cheese*
Chicken liver, Kebbeh, Calamari tajine, Beef sausage



PASTA & RISOTTO STATION

Penne, Tagliatle
served with pesto cream, mushroom cream and Bolognese sauces

Mushroom risotto



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CARVING STATION

Roasted veal shoulder with thyme jus and mint sauce

Or

Salmon and mushroom Wellington, lemon-butter sauce



MAIN COURSES

Chicken émincé with wild mushroom
Stir-Fried beef with mushroom and broccoli
Grilled beef medallions, pepper sauce
Fried noodles with seafood
Braised hamour with fennel, olives and artichoke
Baked pasta with mushroom and béchamel sauce
Shish tawook and grilled chicken
Minced beef with potatoes purée
Oriental rice
Sautéed vegetables



DESSERTS

Walnut tart
Fruit tart
Seasonal sliced fresh fruit
Chocolate short cake
Grand chocolate cake
Pistachio cake
Chocolate mousse
Mango mousse
Marble à la crème
Apple tart
Chocolate symphony

Raspberry crème brûlée
Hazelnut praline
Selection of Oriental pastries
Konafa with cream
konafa with nuts
Coconut cookies
Bassima
Bassboussa
Baklava
Eash el saraya
Om-Ali



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Emerald

EGP 630 PER PERSON

SALADS AND APPETIZERS

Selection of cold cuts
Smoked salmon, tomato and leek frittata
Traditional Niçoise salad
Mixed pickled vegetables, olives and preserved lemons
Tomato, Mozzarella and basil bruschetta
Watercress salad with mango mustard herb dressing
Zucchini and mussels salad with black olives and watercress
Shredded chicken salad with mustard dressing
Fusilli pasta salad with vegetables, herbs and virgin olive oil
Seafood salad with oyster sauce
Selection of crudités and greens, lemon dressing
Chicken galantine stuffed with pistachio and artichoke
Calamari and parsley salad with lemon citronette

CAESAR SALAD STATION

*Romaine lettuce, Focaccia croûtons, Aged Parmesan,
Anchovies, Chicken, Beef bacon, Caesar dressing*



COLD MEZZEH

Hummus, Yogurt with mint and lemon,
Fattoush, Labnah, Tabbouleh, Stuffed vine leaves

HOT MEZZEH

Selection of samboussek - *cheese, meat, spinach*
Kebbeh, Chicken liver, Calamari tajine



ICED CAVIAR STATION

Red or black caviar
*served with Lavash, blinis, chopped eggs,
chives and red onions*



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SHAWERMA STATION

Beef or chicken shawerma
*served with tahina, pickled vegetables
and shredded greens salad*



CARVING STATION

Roasted turkey, gravy Cumberland sauce
Roasted veal shoulder with saffron rice, Dijon mustard sauce



MAIN COURSES

Grilled beef medallions, mushroom sauce
Chicken breast stuffed with spinach and cheese
Roasted lamb leg with oregano, mustard and caramelized garlic
Indian beef curry with potatoes and eggplants
Stir-Fried chicken with broccoli and mushrooms
Egyptian rice with vermicelli
Braised potatoes with garlic and bell peppers
Creamy polenta with braised onions, rosemary, herbs and goat cheese
Selection of dolma
Beef goulash
Steamed vegetables



DESSERTS

Fruit tart	Mango mousse
Seasonal sliced fresh fruit	Selection of Oriental pastries
White chocolate mousse	Konafa with cream
Chocolate short cake	Konafa with nuts
Hazelnut praline chocolate cake	Coconut cookies
Opera cake	Bassima
Tiramisú	Bassboussa
Vanilla panna cotta	Baklava
Raspberry crème brûlée	Eash el saraya
Chocolate Profiterole	Remosh el set
Chocolate decadent tartlet	Om-Ali
Cheese cake	



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Pearl

EGP 840 PER PERSON

SALADS AND APPETIZERS

Traditional Niçoise salad
Seasonal mixed greens, shallot and balsamic vinaigrette
Fish terrine with herbs and saffron sauce
Chicken terrine with Portobello mushroom and herbs
Grilled Portobello mushroom salad with arugula, feta cheese, glazed red onions
Artichoke heart salad with red onions, cherry tomatoes, black olives, lettuce
Bulgur and quinoa salad with dill, mint, cucumber, tomato and shallot
Smoked salmon salad with capers, eggs, chives, red onions and olives
Tomato capriccio with arugula and goat cheese
Grilled chicken tandoori salad
Tuscan Panzanella with tomato, cucumber, red onions, focaccia croûtons and French dressing
Cantaloupe and asparagus wrapped with dried beef, white balsamic reduction
Tomato, bell pepper and anchovies salad with pine nuts and croûtons
Marinated green asparagus with egg and caper vinaigrette
Artichoke and mussels salad with romaine lettuce, toasted nori and lemon sauce
Thinly sliced beef tenderloin with arugula and lemon citronette
Seafood salad with oyster dressing
Selection of crudités and greens with lemon dressing

CAESAR SALAD STATION

*Romaine lettuce, Focaccia croûtons, Aged Parmesan,
Anchovies, Beef bacon, Chicken, Shrimp, Caesar dressing*



SELECTION OF ANTIPASTI

Focaccia stuffed with tomato concassée, anchovies and olives
Beef salami
Squid salad with pesto
Tuna tartar with mango chutney
Grilled mushroom salad
Mozzarella and grilled peppers
Red beans salad
Eggplant Parmesan



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COLD MEZZEH

Stuffed vine leaves, Fattoush, Mutabal, Hummus,
Tabbouleh, Baba ganoush, Labnah, Pickles

HOT MEZZEH

Selection of samboussek - *cheese, meat, spinach*
Kebbeh, Fried haloumi, Chicken liver, Calamari tajine



SMOKED SALMON CARVING

*served with lemon wedges, horseradish sauce, red onion,
chives, capers, brown and butter bread*



SHRIMP TOWER

*served with cocktail sauce, lemon dressing,
Worcestershire sauce, Tabasco sauce*



SELECTION OF INTERNATIONAL CHEESE STATION

Edam, Emmental, Roquefort, red and white cheddar



PASTA & RISOTTO STATION

Fusilli, Rigatoni, Tortellini
*served with pesto cream, tomato basil and Bolognese
grated Parmesan and peperoncino*

Mushroom risotto



SHAWERMA STATION

Beef or chicken shawerma
*served with tahina, pickled vegetables
and shredded greens salad*



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CARVING STATION

Veal shoulder
Beijing duck
*served with paper thin pancakes, cucumber,
spring onion and Hoisin dipping sauce*

Or

Prime ribs
Roasted rib-eye
served with rosemary sauce and gravy jus



MAIN COURSES

Chicken negresco
Grilled beef medallions, pepper sauce
Pan-Seared veal escalope with olives, tomatoes and capers
Chicken stuffed with vegetables, mushroom sauce
Herb crusted baked fish fillet
Oriental rice with minced beef and nuts
Zucchini and red capsicum casserole with dill
Lamb fricassée with capers, herbs and tomato sauce
Veal blanquette, cream sauce
Honey-Soy glazed salmon with ginger capsicum and cilantro
Seafood paella - *saffron rice, calamari, shrimp, peas, pepper*
Sage roasted chicken with shallots
Beef lasagna
Mashed potatoes with olive oil
Lamb fatta
Selection of dolma
Sautéed vegetables





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DESSERT STATION

Chocolate fountain with condiments

Seasonal fresh fruits

Marshmallow, nougat, toffee, dried apricot, chocolate shaving and meringue

Or

Macaron tower

Macaron in a Variety of colors and flavours

Chocolate decadent tartlet

Cheese cake

Mango mousse

Fruit tart

Seasonal sliced fresh fruit

White chocolate mousse

Chocolate short cake

Hazelnut Praline chocolate cake

Opera cake

Tiramisu

Vanilla panna cotta in shot glass

Raspberry crème brûlée

Fruit tartlet

Chocolate Profiterole

Konafa with cream

Selection of Oriental pastries

Konafa with nuts

Coconut cookies

Bassima

Bassboussa

Baklava

Eash el saraya

Remosh el set

Om-Ali



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BEACH WEDDING PROMOTION EGP 107,000
Valid during week days only (Sunday – Wednesday)



An Elegant Buffet Menu
Open Non-Alcoholic Beverages throughout the wedding
Wedding Amenities
Accommodation in a Four Seasons Suite for One Night *including breakfast*
One Day-Use Room for the Groom
Complimentary Dinner Invitation for the Bride and Groom



Decoration (Kosha, Centerpieces and Guest Book Table)
Entertainment (Zaffa and DJ)
Lighting system, Videographer and Photographer



Complimentary Creative Fake Wedding Cake
20% discount on cooking fees and buffet enhancements
10% of the total number of guests will be served seated for VIP guests
Special Accommodation Rates to Invitees on the Wedding Night
Flat Parking Rate for the Invitees
Complimentary Parking for the Bride and Groom





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The following are the detailed specifications

Decoration

Centre pieces & Kosha & Guest book table



Entertainment

DJ & Sound System

Zaffa 10 persons & DJ+ Sound system



Light system, Video, photography, portrait

16 par light

Smoke machine

Control desk

Dimmer MA Lighting

12 moving heads 1200 HMI (Spot)

Follow spot 1200 HMI Multi Color

Crane

Video Mixer Digital

2 DVD masters

3 cameras D.V. Cam (2 wireless + 1 on tripod)

2 films photography Digital printed (36 picture each)

6 poses studio



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*Packages are available during weekdays only
Valid on January, February, March, April, May, November and December 2016*

KALA PACKAGE

EGP 55,000 FOR 80 GUESTS

DINNER OPEN BUFFET, BEVERAGE, DECORATION, DJ, VIDEO AND LIGHT



AUDIO VISUAL

- ♥ 1 camera HD wireless
- ♥ 6 printed wedding portraits size (20x30)
- ♥ 10 up-lights
- ♥ CD with all the pictures
- ♥ 100 printed pictures size (13x18)

DECORATION

- ♥ Kousha
- ♥ Entrance table
- ♥ 16 center piece
- ♥ Table cloth

ENTERTAINMENT

- ♥ DJ
- ♥ Sound System



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SAN STEFANO PACKAGE

EGP 92,000 FOR 150 GUESTS

DINNER OPEN BUFFET, BEVERAGE, DECORATION, DJ, ZAFFA, VIDEO AND LIGHT



AUDIO VISUAL

- ♥ 12 moving heads on dance floor
- ♥ 10 up lights
- ♥ 1 camera HD wireless
- ♥ 6 printed portraits 20x30
- ♥ CD with all the pictures
- ♥ Smoke machine
- ♥ Video mixer HD
- ♥ 1 camera HD (On stand) still on dance floor
- ♥ 150 printed pictures size (13x18)

DECORATION

- ♥ Kousha
- ♥ 150 Chair cover
- ♥ Table cloth
- ♥ Zaffa 10 persons
- ♥ Sound System
- ♥ 20 Center pieces
- ♥ Table Entrance
- ♥ DJ

EXTRAS .. ADDITIONAL PERSON WILL BE CHARGED AT THE PRICE OF EGP 540



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Buffet

SALADS DISPLAY

Grilled vegetables salad with marinated roasted pepper
Saffron orzo salad with caramelized julienne carrots and raisin
Artichokes Provençal with tomatoes, onions and Parmesan cheese
Penne pasta salad with pesto sauce and Parmesan cheese
Roasted pumpkin salad with pine nuts, caramelized onions and balsamic vinaigrette
Grilled calamari salad

CAESAR SALAD STATION

*Romaine lettuce, Focaccia croûtons, Aged Parmesan
Anchovies, Caesar dressing*



COLD MEZZEH

Fattoush - Crisp vegetables, sumac, mint, crispy pita bread
Muttbal - Grilled eggplant purée, sesame paste, lemon juice
Hummus - Chickpeas purée, sesame paste
Tabbouleh - Chopped parsley, onions, mint, crushed bulgur wheat
Baba ghanough - Grilled eggplant purée with garlic and herbs
Labneh Bel Tom - Creamy yogurt dip, garlic, mint



HOT MEZZEH

Fatayer Spinach - Baked dough stuffed with spinach, onions and sumac
Cheese Samboussek - Fried dough filled with feta cheese
Falafel - Deep-fried ball from cracked chickpeas, onions, garlic, and cumin flavoured
Kebbeh - Minced lamb and beef meatballs, crushed bulgur wheat, and spices



SELECTION OF ARABIC BREAD





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SHAWERMA STATION

Chicken shawerma
*served with tahina, pickled vegetables
and shredded greens salad*



MAIN COURSES

Lemongrass marinated and grilled beef medallion
Zucchini and red capsicum casserole with dill
Lamb fricassée with capers, herbs and sage cream sauce
Salmon with honey soy glaze, ginger capsicum and cilantro
Steamed assorted vegetables with herbs
Lyonnaise potatoes
Vegetables pilaf rice
Roasted baby chicken with sage and shallots
Mediterranean seafood paella
Saffron rice with calamari, shrimp, peas, peppers
Hammour fillet, parsley sauce
Pan-fried veal escalope with Kalamata olives, tomato and capers



PEKING DUCK LIVE STATION

Crispy thinly sliced glazed Peking duck
served in pancakes with spring onions, cucumbers and hoisin sauce





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DESSERT

Seasonal sliced fresh fruits
Mascarpone fruit tartlets
Passion crème brûlée
Chocolate trio
Chocolate cake
Pistachio cherry crème brûlée
Tropical cheesecake
Cranberry almond meringue roulade
Banana bread and butter pudding
Basbousa
Balah el sham
Selection of baklava
Om-Ali
Kunafa
Aich al saraya
Burma
Balourya
Lokmet El Kadi



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Henna Night

EGP 9000

for 20 guests

SNACKS DINNER BUFFET
FEMALE DJ AND HENNA LADY
WEDDING DRESS PRESSING
EXTRA GUEST AT EGP 250

Buffet

MINI SANDWICHES

Tuna mousse with filled green
Roast beef sandwich
Smoked salmon with cream cheese on toast
Chicken shawerma

HOT FINGERS DELIGHTS

Sambousek
Vegetables spring rolls
Kobeba
Deep fried chicken wings with cocktail sauce

DESSERT

Chocolate mousse
Vanilla pana cotta
Raspberry crème brûlée
Sliced fresh fruits

BEVERAGES

Soft drinks
Mineral water