

TRIUMPH 
LUXURY HOTEL

*Extravaganza Wedding
Venues & Buffets*



Your Fairytale Starts Here

Start your new chapter where magical wedding venues, marvelous decorations and gourmet food services meet

Our dedicated team will make sure that every detail of your big day was designed to make unforgettable memories with a variety of wealthy packages

-Bronze Buffet

Starting from EGP 1250

-Silver Buffet

Starting from EGP 1330

-Gold Buffet

Starting from EGP 1600

-Platinum Buffet

Starting from EGP 1850

-Diamond Buffet

Starting from EGP 2250

All prices are inclusive of service charge and all applicable taxes

Explore Our Extravaganza
Wedding Venues & Buffets



Bronze Buffet Menu

Price per person EGP 1250

Minimum 100 guests

Salad Bar

Assortment of garden leaves and vegetables (arugula, romaine, lollo rosso, iceberg, cucumber, tomato, carrot, red and yellow capsicum)

Dressing

Balsamic, French dressing, shallot vinaigrette and thousand island

Chef's Favourite Salads

Chicken noodles

Mixed beans

California pasta with tuna

Feta cheese, tomato with red onion and kalamata olives

Sweet corn with crab

Thai beef with basil

Spicy calamari with bell pepper

Potato with crispy beef bacon and sundried tomato

Pickled Italian chef beetroot salad, orange segments and citrus vinaigrette

Appetizers

Chicken galantine stuffed with beef sausage

Tomato mozzarella with basil oil and balsamic reduction

Caesar Salad – Station

Focaccia croutons, parmesan, chicken, romaine lettuce and anchovy dressing

Selection of Cold and Hot Oriental Mezzah

Babaghanough, hummus, tehina, labnah, fattoush, kebbeh, meat and cheese sambousek

Bread Station

Assortment of International and Oriental bread selection

Pasta Corner

Two kinds of pasta cooked up to your liking : Penne and fusilli, served with mushroom alfredo, spicy arrabiata, pesto, parmesan and black pepper

Chef Carving Suggestions

Roasted whole Turkey (one for 50 guests)
Served with khalta rice



All prices are inclusive of service charge and all applicable taxes

Bronze Buffet Menu

Main Course

Veal picatta with wild mushroom sauce
Grilled fish fillet with creamy mustard sauce
Chinese chicken sweet and sour
Shish tawook and lamb kofta
Baked beef lasagne
Sauteed vegetables
White rice with green peas
Potato gratian

Dessert

Traditional apple pie with vanilla sauce
Walnut chocolate brownie
Chocolate tart
Chocolate panna cotta
Mixed fruit tart
Tiramisu
Chocolate mousse
Red velvet cake
Blueberry cheese cake
Crème caramel
Chocolate éclair
Opera cake
Whole and sliced fresh fruit

Oriental Pastries

Konafa with cream
Basboussa with hazelnut
Om Ali
Balah El Sham
Baklava roll
Baklava with nuts

Wedding Cake

Five layers cake including two real

Beverage

Fresh juices, soft drink and mineral water
Freshly brewed regular coffee and tea

All prices are inclusive of service charge and all applicable taxes



Sliver Buffet Menu

Price per person EGP 1330

Minimum 100 guests

Salad Bar

Assortment of garden leaves and vegetables (arugula, romaine, lollo rosso, iceberg, cucumber, tomato, carrot, red and yellow capsicums)

Dressing

Shallot vinaigrette, thousand island, French dressing and balsamic

Chef's Favourite Salads

Chicken noodles

Mixed beans

California pasta with tuna

Feta cheese with tomato with red onion and kalamata olives

Sweet corn with crab

Thai beef with basil

Spicy calamari with bell pepper

Potato with crispy beef bacon and sundried tomato

Pickled Italian chef beetroot salad, orange segments and citrus vinaigrette

Appetizers

Chicken galantine stuffed with beef sausage

Tomato mozzarella with basil oil and balsamic reduction

Caesar Salad – Station

Focaccia croutons, parmesan, chicken, romaine lettuce and anchovy dressing

Selection of Cold and Hot Oriental Mezzah

Babaghanough, hummus, tehina, vine leaves, labnah, fattoush, kebbeh, meat and cheese sambousek

Bread Station

Assortment of International and Oriental bread selection

Pasta Corner

Three kinds of pasta cooked up to your liking : Penne, fusilli and farfalle, served with mushroom alfredo, spicy arrabiata, pesto, parmesan and black pepper

Chef Carving Suggestions

Roasted whole Turkey (one for 50 guests) served with khalta rice

All prices are inclusive of service charge and all applicable taxes



Sliver Buffet Menu

Main Course

Slow cooked beef fillet with green pepper corn sauce
Baked fish fillet with creamy mustard sauce
Chicken piccata breast with cream basil sauce
B.B.Q chicken and lamb kofta
Baked beef lasagne
White rice with green peas
Potato gratian
Sauteed vegetables

Dessert

Traditional apple pie with vanilla sauce
Walnut chocolate brownie
Chocolate tart
Chocolate panna cotta
Mixed fruit tart
Tiramisu
Chocolate mousse
Red velvet cake
Blueberry cheese cake
Crème caramel
Chocolate eclair
Opera cake
Whole and sliced fresh fruit

Oriental Pastries

Konafa with cream
Basboussa with hazelnut
Om Ali
Balah El Sham

Wedding Cake

Five layers cake including two real

Beverage

Fresh juices, soft drink and mineral water
Freshly brewed regular coffee and tea

All prices are inclusive of service charge and all applicable taxes



Gold Buffet Menu

Price per person EGP 1600
Minimum 300 guests

Cold Buffet

Beef bresaola topped with cream cheese and asparagus
chicken terrine with pistachio and apricot chutney

Antipasti

(zucchini stuffed with smoked Turkey and roasted
tomato with tuna mousse)

Salad Bar

Crispy fresh leaves, endive, cucumber, tomato, pepper,
beetroot and carrot

Dressing

Balsamic, thousand island, French dressing and shallot
vinaigrette

Bread and Butter Station

Assortment of International and Oriental bread

Chef's Favourite Salads

Seafood with bell pepper, tomato and onion

Grilled calamari with parsley and cherry tomato

Tropical mixed quinoa

Greek

(capsicum, onion, kalamata olives, feta cheese and oregano)

Grilled artichoke with olives and roasted pepper

Thai glass noodles with shredded chicken

Waldorf

(apple, chicken, endive and walnut)

German potato with crispy beef bacon

Caesar Salad – Station

Focaccia croutons, parmesan, chicken, romaine lettuce
and anchovy dressing

Oriental Mezzah

Babaghanough, hummus, labnah, tabbouleh,
muhmarra, kebbeh, meat and cheese samboussek



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Gold Buffet Menu

Chef Carving Suggestions

Roasted veal leg (one for 100 guests) or
whole Turkey (one for 50 guests)
Served with khalta rice and vegetables vermicelli

Chef Carving Suggestions

Roasted whole Turkey (one for 50 guests)
Served with khalta rice

Main Courses

Beef medallion served with pommery mustard sauce
Veal strip loin with creamy mushroom sauce
Chicken stuffed with goat cheese and
olives with cream basil sauce
Mixed grill
(shish tawook, veal kebab and kofta)
Grilled and sauteed vegetables
Baked lasagne with beef
Potato gratian
White rice with mushroom

Italian Pasta Station

Three different kinds of pasta cooked up to your liking :
Penne, fusilli and farfalle, served with tomato sauce,
mushroom alfredo sauce, arrabiata, spicy,
parmesan cheese and black pepper

All prices are inclusive of service charge and all applicable taxes



Gold Buffet Menu

Dessert

Mango crème brulee
Strawberry crème brulee
Chocolate fudge
Black forest cake
Apple pie with vanilla sauce
Walnut chocolate brownie
Mini fruit tartlet
Vanilla crème brulee
Mille feuille with chocolate and icing sugar
Red velvet
Opera cake
Whole and sliced fresh fruits

Ice Cream Station

A rich variety of Movenpick ice crème with raspberry, chocolate, caramel sauces and condiments

Wedding Cake

Five layers cake including two real

Beverage

Fresh juice, soft drink and mineral water
Freshly brewed regular coffee and tea

Shooters

Mango mousse
Chocolate trio
Raspberry mousse
Tiramisu jar
Vanilla panna cotta

Oriental Pastries

Harrisa
Konafa with cream
Balah El Sham
Baklava roll
Baklava with nuts
Zalabia
Remosh Elset with nuts
Basboussa with hazelnut
Om Ali



All prices are inclusive of service charge and all applicable taxes

Platinum Buffet Menu

Price per person EGP 1850
Minimum 300 guests

Cold Buffet

Beef bresaola filled with cream cheese and asparagus
Chicken and pistachio terrine with apricot chutney
Antipasti
(zucchini stuffed with smoked Turkey and roasted tomato with tuna mousse)

Salad Bar

Crispy fresh leaves, endive, cucumber, tomato, pepper, beetroot and carrot with dressings :
(Balsamic, thousand island, French dressing and shallot vinaigrette)

Caesar Salad – Station

Focaccia croutons, parmesan, chicken, romaine lettuce and anchovy dressing

Chef's Favorite Salads

Seafood with bell pepper, tomato and green onion
Tropical mixed quinoa
Greek
(capsicum, onion, kalamata olives, feta and oregano vinaigrette)
Grilled artichoke with olives and roasted peppers
Thai glass noodles with minced chicken
Waldorf
(apple, chicken, endive and walnut)
German potato with crispy beef bacon

Oriental Mezzah

Babaghanough, hummus, labnah, tabbouleh, vine leaves, muhmarra, kebbeh, meat and cheese samboussek

Bread and Butter Station

Assortment of International and Oriental bread selection

All prices are inclusive of service charge and all applicable taxes



Platinum Buffet Menu

Chef Carving Suggestions

Roasted veal leg (one for 100 guest) or
whole Turkey (one for 50 guest)
Served with khalta rice and vegetables vermicelli

Italian Pasta Station

Three different kinds of pasta cooked up to your liking :
Penne, fusilli and farfalle served with tomato sauce,
alfredo mushroom sauce, arrabiata spicy,
parmesan cheese and black pepper

Asian Corner

Thai sweet and sour chicken (live cooking)
Thai red beef curry
Chinese seafood noodles
Chinese fried rice
Vegetables spring rolls

Oven Dishes

Beef medallion served with pommery mustard sauce
Veal striploin with creamy mushroom sauce
Chicken stuffed with goat cheese and olives with
basil cream sauce
Pan seared fresh salmon with teriyaki sauce
Mixed grill
(shish tawook, veal kebab and kofta)
Grilled and sauteed vegetables
Baked lasagne with beef
Potato gratian
White rice with mushroom



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Platinum Buffet Menu

Dessert

Mango crème brulee
Strawberry crème brulee
Vanilla crème brulee
Black forest cake
Apple pie with vanilla sauce
Walnut chocolate brownie
Mini fruit tartlet
Chocolate fudge
Mille Feuille with different toppings (apricot jam, chocolate and icing sugar)
Red velvet
Opera cake
Whole and sliced fresh fruits

Ice Cream Station

A rich variety of Movenpick ice crème with raspberry, chocolate, caramel sauces and condiments

Wedding Cake

Five layers cake including two real

Beverage

Fresh juices, soft drink and mineral water
Freshly brewed regular coffee and tea

Shooters

Mango mousse
Chocolate trio
Raspberry mousse
Tiramisu jar
Vanilla panna cotta
Oriental
Harrisa
Konafa with cream
Balah El Sham
Baklava roll
Baklava fresh with nuts
Zalabia
Remosh with nuts
Basboussa with hazelnut
Om Ali

All prices are inclusive of service charge and all applicable taxes



Diamond Buffet Menu

Price per person EGP 2250

Minimum 300 guests

Standing pass around upon guest arrival

Selection of Dipping on Tables

Mexican salsa, tortilla corn, blue cheese, beetroot puree, avocado hummus, olives tapenade, spicy cheese, grissini, crispy lavash and selection of breadbaskets

Family Style

Two Platters Per Table

Five continental cheeses served with crackers, fresh and dry fruits, bresaola stuffed with goat cheese and rolled with green asparagus, served with cherry tomato beef, chicken satay and peanut butter

Italian Corner

Pasta Live Cooking Station

Penne, fusilli and ravioli, served with alfredo mushroom sauce, shrimp pink sauce and parmesan

Risotto Live Cooking Station

Parmigiano reggiano risotto, served with porcini mushroom and shrimp

Selection of Italian Salads

Mozzarella caprese with basil

Toscana

(bell pepper, cherry tomato and arugula)

Marinated salmon with capers

Asparagus with goat cheese

Calamari with sundried tomato

Octopus and potato



All prices are inclusive of service charge and all applicable taxes

Diamond Buffet Menu

Asian Corner

Sweet and sour chicken (live cooking)
Stir fried beef with oyster sauce and cashew nut
Chinese fried rice
Noodles with vegetables
Stir fried calamari with sweet chili

Selection of Asian Salads

Cucumber with Chinese chili dressing
Glass noodles with shrimp
Angus beef with lemon sesame sauce
Chicken with cabbage and salad dressing
Asian chopped

Oriental Corner

Beef shawerma (live cooking)
Mixed grill
(kofta, lamb chops and shish tawook)
served with vine leaves and lamb kabsa Saudi style,
kebbeh, meat and cheese samboussek

Selection of Lebanese Salads

Hummus, moutable, muhamarra, vine leaves,
fattoush and tabbouleh

Chef Carving Suggestions

Beef wellington, served with potato gratin and
baby vegetables

Seafood Paella Station

Shrimp, mussels, fish fillet, calamari and crab

All prices are inclusive of service charge and all applicable taxes



Diamond Buffet Menu

Dessert

Mango crème brulee
Chocolate crème brulee
Vanilla crêam brulee brownie
Macarons (3 flavors)
Pistachio opera
Chocolate éclair
Black forest cake
Chocolate fudge
Apple crumple with vanilla sauce
Raspberry mousse cake
Passion fruit mousse cake
Craquelin profiteroles
Mini fruit tart

Shooters

Chocolate trio mousse
Coffee panna cotta
Vanilla panna cotta
Tiramisu
Dark chocolate mousse
Fruit display
Selection of whole and sliced fresh fruits
Selection of Oriental pastries

Ice Crème Station

A variety of Movenpick ice crème with raspberry, chocolate, caramel sauces and condiments

Wedding Cake

Five layers cake including two real

Beverage

Fresh juices, soft drink and mineral water
Freshly brewed regular coffee and tea



All prices are inclusive of service charge and all applicable taxes

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LUXURY HOTEL

A stylized, golden winged logo element that curves upwards and to the right, positioned to the right of the word 'TRIUMPH'.

www.triumphhotels.com

