

# CROWNE PLAZA®

— BY IHG —

Durres



Weeding Menu

# Aphrodite Menu – Fish

€90.00 per person

## Starters – Served Family Style

House-smoked salmon with citrus & fennel  
Seafood marinades  
Octopus Catalana with potatoes  
Contemporary shrimp cocktail  
Luciana-style octopus with croutons  
Bon-bon filled with scampi cream & ajvar



## First Course

Paccheri with sea bass, basil & pistachio



## Second Course

Saffron risotto with shrimp & lemon



## Main Course

Bellavista-style fish fillet with Tuscan potatoes & ratatouille



## Dessert

Wedding Cake  
(basic version included customized or elaborate designs available)  
Fresh Seasonal Fruit



## Mercury Menu – Meat

€90.00 per person

### Starters – Served Family Style

Burrata with olives, red peppers, arugula & Parmesan  
Fresh & mature cheeses  
Mini mozzarella  
Mixed marinated vegetables  
Seasoned olives  
Selection of Italian cured meats  
Toasted bread with tomatoes & mozzarella



### First Course

Paccheri with Chianina beef ragout, truffle sauce & Pecorino



### Second Course

Risotto with saffron, lemon & smoked goose breast



### Main Course

Slow-cooked beef with Tuscan potatoes & seasonal vegetables



### Dessert

Wedding Cake

(basic version included customized or elaborate designs available)

Fresh Seasonal Fruit



# Venus Menu – Meat

€110.00 per person

## Starters – Served Family Style

Beef & vegetable terrine with Bernisa sauce  
Fresh & mature cheeses  
Mini mozzarella  
Mixed marinated vegetables  
Seasoned olives  
Selection of Italian cured meats  
Toasted bread with tomatoes & mozzarella



## First Course

Lean veal bundles with demi-glace & Parmesan fondue



## Second Course

Risotto with champagne, saffron & stewed guinea fowl



## Main Course

Beef mille-feuille with porcini mushrooms, provola cheese & potato pavé



## Dessert

Wedding Cake  
(basic version included customized or elaborate designs available)  
Fresh Seasonal Fruit



# Poseidon Menu – Surf & Turf

€130.00 per person

## Starters – Served Family Style

BBQ octopus with salt-baked potatoes & salsa verde  
Salmon sashimi with lemon sauce & osmotized cucumbers  
Squid roll “marinara style”  
Marinated beef & vegetables with Bernisa sauce  
Fresh & mature cheeses  
Mini mozzarella  
Mixed marinated vegetable  
Seasoned olives  
Toasted bread with tomatoes & mozzarella



## First Course

Quail & foie gras ravioli with Parmesan fondue



## Second Course

Risotto with champagne, saffron & langoustines



## Main Course

Salmon with wasabi pumpkin, hummus & sweet-sour vegetables  
Chef's Artisan Sorbet  
Beef fillet with green pepper, buttered spinach & herb potatoes



## Dessert

Wedding Cake  
(basic version included customized or elaborate designs available)  
Fresh Seasonal Fruit



## Chef's Suggestions – Additions

€10.00 per person

### Fried Fish

- Octopus, prawns, squid rings
- Imperial prawn tails wrapped in pastry



### Kadaifi

Traditional kadaifi pastry



### Sushi

Nigiri (salmon, sea bass, shrimp, tuna)

- California rolls, king rolls, teriyaki salmon rolls
- Tempura rolls, maki, Yuri maki



### Albanian Regional

Selection of traditional Albanian dishes



### Sea Mosaic

- Tuna & chive tartare
- Turbot & almond tartare
- Sea bass carpaccio with pistachios



### Ethnic

- Chicken bites with Madras curry & coconut milk
- Mexican chili con carne with beef & red beans
- Corn fritters with guacamole
- Basmati rice cakes with toasted almonds
- Thai ginger meatballs



### Spanish

- Paella Valenciana (mixed meat & fish)
- Catalan-style paella (fish & vegetables)
- Madrid-style paella (chicken, rabbit, pork & vegetables)



### Dessert & Fun

- Rum, Cigars & Chocolate Corner
- Customized Candy Bar with Confetti
- Photo Booth
- Ice Cream Cart
- Crepes Made on Site



SIT AMET CONSECTEUR

BAKE  
WITH  
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# GOOD FOOD

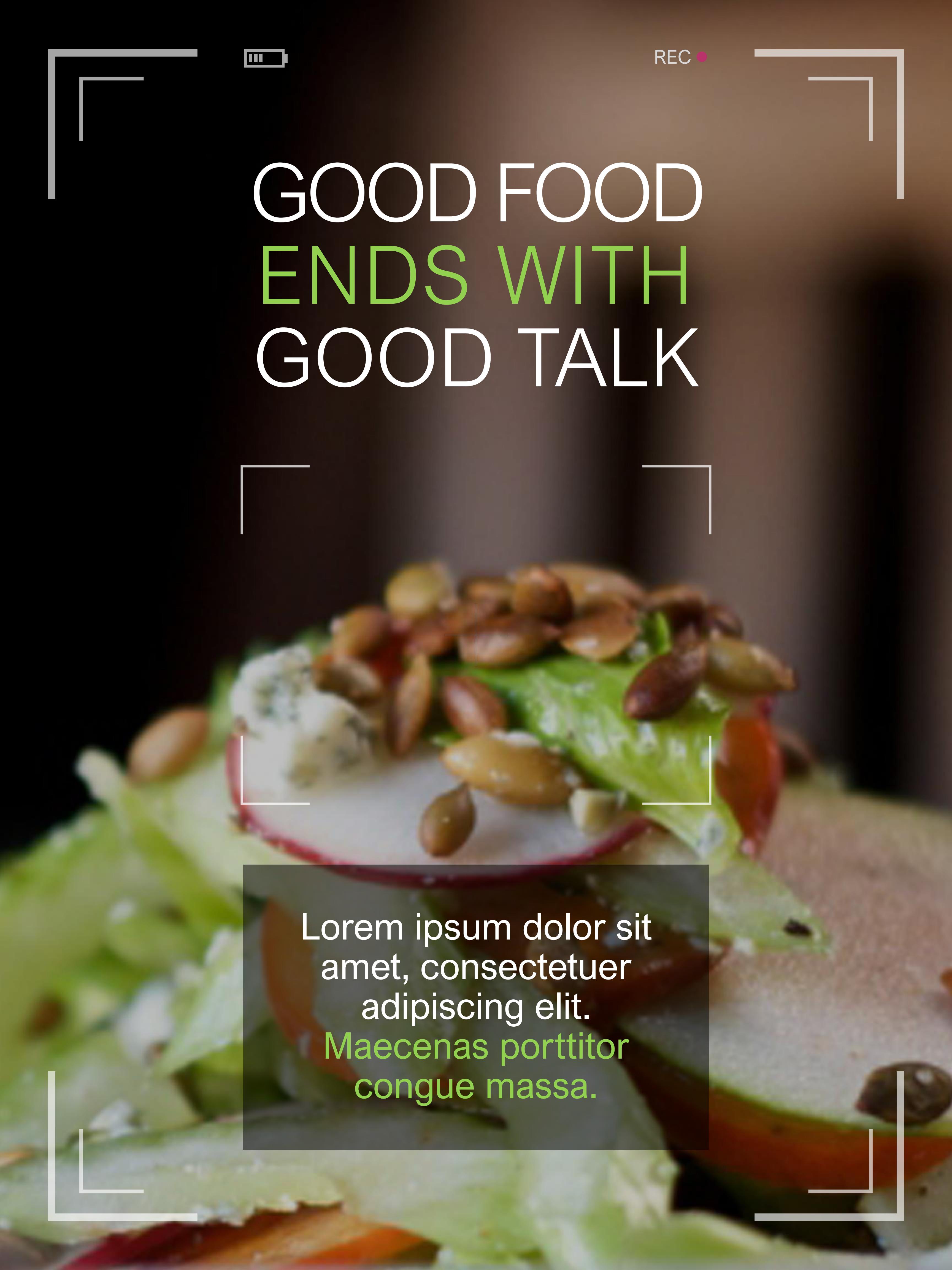
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# GOOD FOOD ENDS WITH GOOD TALK



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