

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

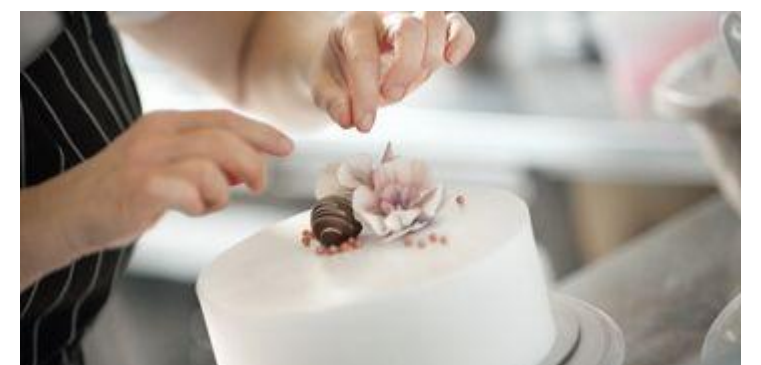


Dessert

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

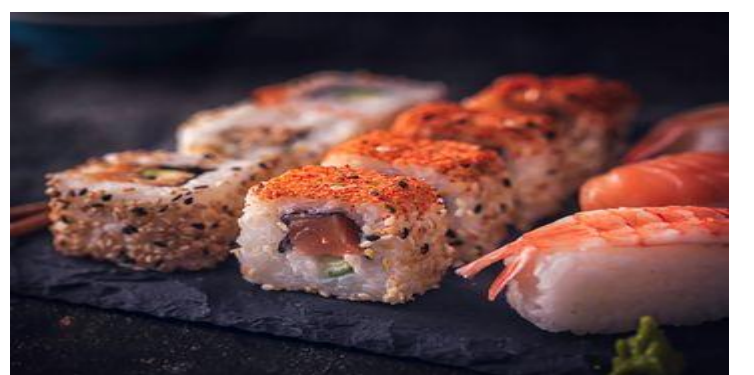
- Chicken bites with Madras curry & coconut milk
- Mexican chili con carne with beef & red beans
- Corn fritters with guacamole
- Basmati rice cakes with toasted almonds
- Thai ginger meatballs

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

LOVE

LOREM IPSUM DOLOR



GOOD FOOD

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REC ●

GOOD FOOD ENDS WITH GOOD TALK

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