



Oriental Party Evening

Concept

Our themed parties follow a carefully planned schedule. The guests can park their cars in the guarded car park and can make use of the cloakroom service. The room is decorated with fresh plants and matching theme decorations, also the size is adjusted to match the size of the invited company.

In the aperitif/reception room there is a small stage with lectern and microphone for your welcome speech, cocktail tables and a sound system for background music.

The buffet room is decorated according to the theme. High cocktail tables with matching tablecloths and tea light candles, a buffet island and, if desired, a dance floor with a sound- and light system as the finishing touch.



Aperitif +/- 60 minutes

Waiters receive your guests with an excellent sparkling wine, passion fruit Kir, orange juice and water. Your guests can go to the bar to get another drink. We supply an average of 2 drinks per person. During the aperitif bowls of olives are placed on the cocktail tables and the waiters will serve four warm hors d'oeuvres including mini börek, mini lamb kebabs, an amuse of red mullet to guests.



Buffets +/- 3 hours

After the aperitif your guests will be welcomed to the banqueting hall by the artistes. They will be invited, table-by-table, to visit the buffet. The staff assists guests to serve themselves from the buffets.



Menu

Buffet set up as "*village gourmand*" consisting of:

Lebanese mezze table: (oval buffet, self service)

Lemon marinated sardines, goat's cheese with cumin and peanuts, aubergine caviar, tahini, hummus, creamed cucumber with cumin, dolmas stuffed vine leaves, moutabal (grilled aubergines), lentil salad, spinach salad, tomato salad with black pepper, Lebanese tabbouleh with mint leaves, cold courgette ratatouille, Oriental bread

Andalusian tapas table: (oval buffet, self service)

Prawns, anchovies in garlic sauce, inkfish salad, Serrano ham and melon, lonzo (cured pork), chorizo, potato tortilla, manchego cheese, salad and an assortment of raw vegetables, olive oil vinaigrette, olives, assortment of bread

Oriental buffet: (rectangular buffet with service)

Couscous royal Marrakesh style with lamb, merguez (spicy sausage) and chicken legs; chicken tajine with candied lemon, green olives and coriander; pastilla of young pigeon and almonds

Mediterranean Sea buffet: (rectangular buffet with live cooking)

Fast grilled red mullet, scampi kebabs; warm vinaigrette with lime and fresh mint; fricasee of summer vegetables; a selection of rolls

As the finishing touch there is also a sumptuous *dessert buffet* offering a mouth-watering selection of real Oriental desserts, sweetmeats, and dried fruits, a basket of fresh fruit, flan Catalan (caramel pudding) and our famous hand-made chocolate meringue.

Drinks

The water and wines, Côtes du Lubéron en Vin de Pays d'Oc, are on the tables. On average we reckon on ½ a bottle per person. Mint tea and coffee can be found alongside the dessert buffet.

Entertainment

During the buffets your guests will be entertained by a myriad of professional artistes. When there are a guaranteed minimum of 125 guests this will be a fakir and his partner, and a belly dancer.

The more guests there are, the more artistes that will be engaged who will add extra atmosphere to the themed party.



the Cellars of Cureghem

Please contact us for all additional information:

Paul Thielemans:

02 556 11 74 of 0477 30 71 45 - paul.thielemans@abatan.be

Patrick Verheggen:

02 556 11 94 of 0476 82 89 16 - patrick.verheggen@abatan.be
