



PRIVATE DINING DOME MENU

7-COURSE

CHAMPAGNE & CHARCUTERIE

WELCOME RECEPTION AT THE BAR

Chic Champagne Selection - Flirty Rosé Champagne | Sparkling Moscato With Floral Notes | Classic Brut Champagne Served In Elegant Flutes.

CHARCUTERIE BOARDS

Charcuterie Board • Delightful Cured Meats • Sweet Salami • Honey Glazed Ham • Spicy Calabrese • Gourmet Cheese Selection • Creamy Brie With Edible Flowers • Soft Goat Cheese With Fig Spread • Lavender-Infused Cheddar

CHARMING ACCOMPANIMENTS

Colourful Artisan Bread And Floral Crackers • Fresh Seasonal Berries • Edible Flower Garnishes • Honeycomb And Floral Honey • Marinated Olives And Sweet Pickles • Fancy Chocolate-Covered Almonds Sweet & Savory Small Plates • Whimsical Canapés • Mini Quiches With Spinach And Feta • Avocado Toast Bites With Pomegranate Seeds • Cucumber Rounds

DESSERT PLATTERS

Decadent Sweets Platter • Mini Strawberry Shortcakes With Whipped Cream • Chocolate-Covered Strawberries Drizzled With White Chocolate After Dinner

AFTER DINNER

Coffee And Tea Selection • Floral-Infused Herbal Teas And Gourmet Coffee With Flavoured Syrups
