
PARK HYATT®

PARK HYATT JEDDAH AT THE EQUESTRIAN CLUB

MEETING & EVENT MENUS



Morning Coffee Break Menu

Enjoy a delightful culinary experience, featuring a diverse selection of gourmet dishes to suit every palate. Our Chef has crafted a variety of offerings, ensuring fresh and exciting options daily.

BAKEY

- Almond croissant
- Blueberry muffins
- Berry Danish
- Berliner with custard cream
- Assorted homemade cookies & Mamoul

FRUIT

- Seasonal cut fruit

SANDWICHES

- Smoked salmon and dill cream cheese on dark rye
- Smoked beef with cheddar cheese
- Spinach and brie cheese quiche

BEVERAGES

- Coffee & tea

SAR250 *Per Person*

subject to 15%VAT Applicable government taxes/ and fees will automatically apply to all prices

Mid Morning Break Items

Embark on a flavorful journey with our chef-inspired menu. Each dish celebrates taste and creativity, crafted with fresh, premium ingredients.

BAKERY

- Mini Plain Croissants
- Mini Danish Pastries
- Blueberry Muffin
- Italian Sweet Roll with Mascarpone Cream
- Fresh Scones with Jam & Cream
- Assorted Chocolate and Coffee Éclairs

SANDWICHES

- Mini Bagel with Smoked Ocean Trout, Cream Cheese
- Assorted Ribbon Sandwiches

FRUIT

- Seasonal Cut Fruit

BEVERAGES

- Coffee & Tea

SAR250 Per Person

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Afternoon Coffee Break

Enjoy a curated selection of sweet and savory bites, thoughtfully prepared and served with classic coffee and tea for a perfectly balanced experience.

BAKERY

Chocolate Walnut Brownies

Cheese Borak

Pavlova with Seasonal Fruits

Vanilla Muffins

Chocolate Doughnut with Almond

Cinnamon Sugar Doughnuts

Apricot Danish

Mini Chocolate Bar

SANDWICHES

Bagel Smoked Salmon

FRUIT

Seasonal Cut Fruit

BEVERAGES

Coffee & Tea

SAR250 Per Person

subject to 15%VAT Applicable government taxes/ and fees will automatically apply to all prices

Business Lunch 1

Our Chef has carefully curated a diverse menu to ensure a delightful culinary experience for everyone. Enjoy a seamless and eco-friendly dining experience with our Business Lunch, perfect for meetings and gatherings

BAKERY COUNTER

Selection of freshly baked soft, hard and rye rolls

SALAD AND COLD MEZZE COUNTER

Selection of fresh garden leaves with assorted vegetables and

French baguette

Multi grain loaf

Arabic bread

dressings

Tomato wedges

Sliced peeled cucumber

Assorted bell pepper

Cooked beetroot

Grated carrots

Sliced bottom artichoke

Sweet corn

White kidney beans and red kidney beans

Assorted black, red and green olives

Croutons and crackers

Lemon and honey vinaigrette

Thousand Islands dressing

Blue cheese and chive dressing

Smoked salmon

A FINE SELECTION OF ASIAN & INTERNATIONAL SALADS

8 kind of Oriental selection

Assorted vegetable pickles

Selection of Arabic cheeses

SELECTION OF HOT MEZZE

Cheese Sambossa

Vegetable spring rolls

SOUPS

Harira soup

MAIN COURSE

Oriental mix grill, beef cubes, shish Tawook and lamb Kofta

Chicken Tagine with green peas and artichoke

Samka Hara Beirut style

Karides Yalhni (Turkish shrimp with vegetables)

Chicken Kabsa

Lamb Curry

Steamed seasonal vegetables

Steamed white rice

DESSERT COUNTER

Chocolate fudge cake

Lemon tart

Cream Caramel

Warm Apple and raspberry Crumble

Assorted Oriental sweet

Om Ali pudding

Seasonal whole and cut fruit

DESSERT CONDIMENTS

Vanilla sauce, chocolate sauce, strawberry sauce and whipped cream

SAR300 *Per Person*

subject to 15%VAT Applicable government taxes/ and fees will automatically apply to all prices

Business Lunch 2

Heartier lunch options will nourish your attendees as they continue their day.

BAKERY COUNTER

Selection of freshly baked soft, hard and rye rolls

French baguette

Multi grain loaf

Arabic bread

SALAD AND COLD MEZZE COUNTER

Selection of fresh garden leaves with assorted vegetables and dressings

Tomato wedges

Sliced peeled cucumber

Assorted bell pepper

Cooked beetroot

Grated carrots

Sliced bottom artichoke

A FINE SELECTION OF ASIAN & INTERNATIONAL SALADS

8 kind of Oriental selection

Assorted vegetable pickles

Selection of Arabic cheeses

HOT MEZZE

Vegetable Sambossa

Spring rolls Cheese

DESSERT COUNTER

Pecan nut pie

Sweet corn

White kidney beans and red kidney beans

Assorted black, red and green olives

Croutons and crackers

Lemon and honey vinaigrette

Thousand Islands dressing

Blue cheese and chive dressing

SOUPS AND CONDIMENTS

Hab Soup

Sliced lemon wedges

Toast croutons

Crispy Arabic bread

MAIN COURSE

Oriental mix grill, beef cubes, shish Tawook and lamb Kofta

Pan seared fish with steamed broccoli and tomato concasse

Saudi mutton kabsah

Beef Couscous with vegetables

Shrimp hara sauce

Eggplant Monazala with cheese

Steamed White rice with vermicelli

Seasonal steamed vegetable

BEVERAGE

Coffee, Tea, Arabic coffee

Vanilla Crème Brulee
.....
Strawberry Cheese Cake
.....
Assorted Oriental sweet
.....
Warm Plum and pineapple crumble
.....
Black forest cake
.....
Um Ali
.....
Seasonal whole and cut fruit in season
.....
Vanilla sauce, chocolate sauce, strawberry sauce and whipped cream
.....

Selection of fresh Juices
.....
SAR300 *Per Person*

subject to 15%VAT Applicable government taxes/ and fees will automatically apply to all prices

Cocktail Reception

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.**Minimum order of 50 pieces per selection.**

COLD ITEMS

Smoked eggplant caviar, semi dried tomato, feta cheese, crispy puff
.....
Marinated Mushroom salad
.....
Humus, marinated prawns, lavosh
.....
Greek salad, clams, tart shell
.....
Foie gras with onion jam on toasted bread
.....
Smoked chicken salad, fennel Carpaccio, rocket and orange
.....

SWEET

Raspberry Cheese Cake
.....
Mint and blueberry jalousie
.....

HOT ITEMS

Mushroom and chives arancini
.....
Leek, Gruyere and goat cheese quiche
.....
Mined hammour skewer on lemon grass
.....
Thai fish cake with sweet chili dip
.....
Mini lamb kofta
.....
Warm chicken sausage in puff roll
.....

DRINKS

Orange, watermelon, strawberry and carrot fresh fruit juice
.....
Water and soft drink
.....

Chocolate tart
Tiramisu
Crème brûlée
Apple Crumble
Fruit kebab
Assorted Arabic Sweets
Hazelnut chocolate in chocolate cup
White chocolate Mousse in shot glass

Saudi Coffee and Dates
SAR 350 <i>Per Person</i>

All prices are expressed in Saudi Riyals and are Subject to 15% VAT

Canapés Menu

A refined assortment of global bites—featuring vibrant skewers, bold hot canapés, and a sweet finish of handcrafted pastries. Perfectly balanced for every palate.

COLD ITEMS

Tomato, Bocconcini and Olive Skewers (V)
Goat cheese mousse with red onion and chili jam (V)
Cajun roasted chicken with pineapple salsa
Thai beef salad rice paper rolls
Smoked trout, capers and cream cheese
Smoked Salmon and Crème Fraiche

HOT ITEMS

Shitake mushroom risotto cake with basil mayonnaise
Deep fried vegetarian spring roll with sweet chili dipping sauce
BBQ chicken quesadilla with tomato lime salsa
Tandoori shrimps with tamarind chutney
Marinated beef satays with sweet chili dipping sauce
Lamb Kibbeh with mint yoghurt sauce

PASTRY

Mini strawberry tart
Chocolate choux a la crème
Passion fruit panna cotta
Mabrouma with pistachio

Macaroons

Homemade chocolate truffle

SAR 450*Per Person*

All prices are expressed in Saudi Riyals and are Subject to 15% VAT

Pass-Around Menu

A curated selection of cold and hot canapés—from light vegetarian skewers to flavorful meats—paired with a variety of handcrafted pastries for a balanced and satisfying experience.

COLD CANAPÉS

Tomato, bocconcini and olive skewers **V**

Goat cheese mousse with red onion and chili jam **V**

Cajun roasted chicken with pineapple salsa

Thai beef salad rice paper rolls

Maki roll with soy sauce

Smoked salmon and crème fraîche

HOT CANAPÉS

Shitake mushroom risotto cake with basil mayonnaise

Deep fried vegetarian spring roll with sweet chili dipping sauce

BBQ chicken quesadilla with tomato lime salsa

Tandoori shrimps with tamarind chutney

Marinated beef satays with sweet chili dipping sauce

Lamb kibbeh with mint yoghurt sauce

PASTRY

Mini strawberry tart

Chocolate choux a la crème

Passion fruit panna cotta

Mabrouma with pistachio

Macaroons

Homemade chocolate truffle

SAR 500*Per Person*

All prices are expressed in Saudi Riyals and are Subject to 15% VAT

Buffet Dinner 1

Elevate your corporate evenings with a sophisticated business dinner at Park Hyatt Jeddah. Our Chef's daily changing menu offers fresh and inspiring culinary experiences each night. Enjoy gourmet appetizers, refined main courses, and exquisite desserts, complemented by fine wines and signature cocktails.

BAKERY COUNTER

- Selection of freshly baked soft, hard and rye rolls
- French baguette
- Multi grain loaf
- Arabic bread

SALAD AND COLD MEZZE COUNTER

- Selection of fresh garden leaves with assorted vegetables and dressings
- Tomato wedges
- Sliced peeled cucumber
- Assorted bell pepper
- Cooked beetroot
- Grated carrots
- Sliced bottom artichoke
- Sweet corn
- White kidney beans and red kidney beans
- Assorted black, red and green olives
- Croutons and crackers
- Lemon and honey vinaigrette
- Thousand Islands dressing
- Blue cheese and chive dressing
- Smoked Salmon

A FINE SELECTION OF ASIAN & INTERNATIONAL SALADS

- 8 kind of Oriental selection
- Assorted vegetable pickles
- Selection of Arabic cheeses

HOT MEZZE

- Meat Sambossa
- Vegetable spring rolls

MAIN COURSE

- Oriental mix grill, beef cubes, shish Tawook and lamb Kofta
- Pan Scottish hamour with asparagus and cherry tomato
- Grilled Shrimp on Sayadya rice
- Oven roast chicken and potato
- Macaroni Bechamel
- Turkish lamb stew with Mushrooms (Etli Mantar)
- Beef Teriyaki
- Chicken Chettinad
- Seasonal steamed vegetable
- Steamed White rice

BEVERAGE

- Coffee, Tea, soft drinks, water
- Selection of fresh Juices

***SAR350** Per Person*

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Buffet Dinner 2

Our Chef has carefully curated a diverse menu to ensure a delightful culinary experience for everyone. Enjoy a seamless and eco-friendly dining experience with our Business Lunch, perfect for meetings and gatherings

BAKERY COUNTER

- Selection of freshly baked soft, hard and rye rolls
- Arabic bread

SELECTION OF HOT MEZZEH

DESSERT COUNTER

- Date and Almond Cake
- Oranges Mascarpone tart
- Summer berry pudding
- Cherry and almond clafoutis
- Mango mousse
- Saffron crème brulees
- Assorted Oriental sweet
- Seasonal whole and cut fruit in season
- Vanilla sauce, chocolate sauce, strawberry sauce and whipped cream

ORIENTAL APPETIZERS

- Tabouleh, Fattouch, Hummus, Mohamara
- Jarjer (rocca), Motabal, Keshka, Vine leaves
- Okra with olive oil and Assorted vegetable pickles
- Selection of Arabic cheeses

MAIN COURSE

Cheese Sambossa

Spring rolls

DESSERT COUNTER

Assorted Oriental Sweets

Whole fruit and cut fruits of the season

Um Ali

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Mix grill (kofta and shish tawook)

Chicken Tagine with olives and lemon confit

Lasagna vegetables

Lamb biryani

Beef stroganoff with mashed potatoes

Seasonal steamed vegetable

Steamed White rice

BEVERAGE

Coffee, Tea, Arabic coffee

Selection of fresh Juices

SAR400 *Per Person*



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian