



POMEGRANATE KITCHEN

Wedding Packages

STARTING FROM \$650 PER HEAD



pomegranate KITCHEN

Wedding 3 course menu

MINIMUM 20 GUESTS
FORMAL DINING
\$650 PER PERSON WITH NO CANAPÉS
\$700 WITH 2 CANAPÉS
(PLEASE SELECT CANAPÉS IN OUR COCKTAIL PARTY MENU)

BREAD COURSE

(COMPLIMENTRY)

ARTISANAL BREAD PLATE
WITH PLAIN, GARLIC BUTTER & HERBED BUTTER

STARTER

SELECT ONE

TANGY TABBOULEH

FRESH FLAT LEAF PARSLEY, FRESH & DRIED MINT CHERRY TOMATO

POMEGRANATE'S FRESH HERB SALAD

WITH ARUGULA, RED, ONION, CORIANDER, SHALLOT, MINT, CHERRY TOMATO, FRIED EGGPLANT AND PINE NUTS IN A SUMAC AND POMEGRANATE MOLASSES DRESSING

CITRUS HARISSA PRAWN SALAD

WITH ORANGE & GRAPEFRUIT

MAIN

SELECT TWO (ONE PER PERSON)

CHICKPEA AND BABY SPINACH QUINOA RISOTTO

WITH CRUMBLED FETA SERVED WITH ROASTED ASPARAGUS

CHILI, GARLIC, THYME, AND SLOW-COOKED LAMB SHOULDER

SERVED ALONG WITH CRISPY & CREAMY SMASHED POTATOES

POMEGRANATE MOLASSES GLAZED PORK BELLY

SERVED WITH A CITRUS ARUGULA SALAD

ROAST BEEF TENDERLOIN

ON A BED OF DIJON MUSTARD MASH & SERVED WITH A VEGETABLE MEDLY

ORGANIC SALMON FILLET TOPPED WITH POMEGRANATE GREMOLATA

SERVED WITH A SIDE OF ORZO PASTA & CHERRY TOMATOES



POMEGRANATE KITCHEN

DESSERT
SELECT ONE

PANNA COTTA
WITH MIXED BERRIES

CHOCOLATE BROWNIE
WITH ESPRESSO BUTTERCREAM

STICKY TOFFEE PUDDING
WITH A TAHINI HONEY DRIZZLE

DRINK PACKAGES

ALL PACKAGES ARE FOR 4 HOURS

NON ALCOHOLIC FREE FLOW
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES
\$128 PER GUEST

STANDARD FREE-FLOW
APEROL SPRITZ, PROSECCO, HOUSE WHITE WINE, HOUSE RED WINE, PERONI BEER
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES
\$328 PER GUEST

FULL BAR FREE-FLOW
NON ALCOHOLIC + STANDARD FREE FLOW + GIN, VODKA, WHISKEY & MIXERS INCLUSIVE
\$448 PER GUEST

PREMIUM PACKAGES CAN BE DISCUSSED WITH YOUR EVENT COORDINATOR

TABLE STYLING IS NOT INCLUDED

WE DON'T CHARGE A SERVICE CHARGE BUT DO HAVE A SERVER CHARGE

THIS MENU IS AVAILABLE FOR CATERING & AT OUR VENUE

SHOULD YOU PREFER OTHER OPTIONS PLEASE LOOK AT OUR ADDITIONAL MENUS

Thank you



POMEGRANATE KITCHEN

Wedding 3 course menu

MINIMUM 20 GUESTS
\$710 PER PERSON WITH NO CANAPÉS
\$760 WITH 2 CANAPÉS
(PLEASE SELECT CANAPÉS IN OUR COCKTAIL PARTY MENU)

BREAD COURSE (COMPLIMENTRY)

ARTISANAL BREAD PLATE
WITH PLAIN, GARLIC BUTTER & HERBED BUTTER

OR

SMOKED EGGPLANT BABAGANOUSH PISTACHIO, OLIVE, DUKKAH
AND POMEGRANATE SEED LABNEH CUMIN INFUSED HUMMUS
TOPPED WITH EXTRA VIRGIN OLIVE OIL & SERVED WITH FRESHLY BAKED BREAD

STARTER SELECT TWO (ONE PER PERSON)

TANGY TABBOULEH
FRESH FLAT LEAF PARSLEY, FRESH & DRIED MINT CHERRY TOMATO

MEDITERRANEAN SALAD
BABY SPINACH, CHICKPEAS, FETA, OLIVES, CHERRY TOMATOES WITH
BUTTERED PINE NUTS, SPRING ONION, AND LIGHTLY CHARRED PEPPERS

CAJUN CHICKEN SALAD
WITH THREE GREENS, AVOCADO AND CHERRY TOMATO

MAIN SELECT ONE

SEA SALT BAKED RED SNAPPER
WITH CRUMBLLED FETA SERVED WITH ROASTED ASPARAGUS

ROAST CHICKEN

ZATAR RUBBED RIB EYE STEAK

SOUS VIDE PORK TENDERLOIN

PARMESAN GNOCCHI



POMEGRANATE KITCHEN

DESSERT
SELECT ONE

TIRAMISU

GREEK CHEESECAKE

WALNUT & PISTACHIO BAKLAVA
SERVED WITH MIDDLE EASTERN CLOTTED CREAM

DRINK PACKAGES
ALL PACKAGES ARE FOR 4 HOURS

NON ALCOHOLIC FREE FLOW
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES
\$128 PER GUEST

STANDARD FREE-FLOW
APEROL SPRITZ, PROSECCO, HOUSE WHITE WINE, HOUSE RED WINE, PERONI BEER
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES
\$328 PER GUEST

FULL BAR FREE-FLOW
NON ALCOHOLIC + STANDARD FREE FLOW + GIN, VODKA, WHISKEY & MIXERS INCLUSIVE
\$448PER GUEST

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- *TABLE STYLING IS NOT INCLUDED*
- *WE DON'T CHARGE A SERVICE CHARGE BUT DO HAVE A SERVER CHARGE*
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Thank you



POMEGRANATE KITCHEN

Wedding 4 course menu

MINIMUM 20 GUESTS
\$750 PER PERSON WITH NO CANAPÉS
\$820 WITH 3 CANAPÉS
(PLEASE SELECT CANAPÉS IN OUR COCKTAIL PARTY MENU)

BREAD COURSE (COMPLIMENTRY)

ARTISANAL BREAD PLATE
WITH PLAIN, GARLIC BUTTER & HERBED BUTTER

&

SMOKED EGGPLANT BABAGANOUSH PISTACHIO, OLIVE, DUKKAH
AND POMEGRANATE SEED LABNEH CUMIN INFUSED HUMMUS
TOPPED WITH EXTRA VIRGIN OLIVE OIL & SERVED WITH FRESHLY BAKED BREAD

SOUP

SPICE PUMPKIN SOUP

STARTER SELECT ONE

TUNA TARTARE & FRESH AVOCADO SALAD
WITH PONZU, DIJON MUSTARD & BANANA SHALLOT

MEDITERRANEAN SALAD
BABY SPINACH, CHICKPEAS, FETA, OLIVES, CHERRY TOMATOES WITH
BUTTERED PINE NUTS, SPRING ONION, AND LIGHTLY CHARRED PEPPERS

SOUS VIDE DUCK SALAD
ORANGE, GRAPEFRUIT, ORANGE BLOSSOM & CHIVES

MAIN SELECT ONE

GRILLED OCEAN HALIBUT
WITH HERBED LEMON BUTTER SAUCE WITH ASPARAGUS

MEDITERRANEAN STYLE MUSSELS
COOKED IN TOMATO, SHALLOT, GARLIC, GREEN BELL PEPPER, CAPERS, BASIL, OREGANO

ZATAR RUBBED RUMP STEAK
SERVED WITH GRILLED VINE TOMATO AND TRUFFLE MASH POTATO

SOUS VIDE PORK TENDERLOIN

CHICKPEA & BABY SPINACH QUINOA RISOTTO
COOKED IN A HARISSA & ONION BROTH SERVED WITH CRUMBLIED FETA



POMEGRANATE KITCHEN

DESSERT
SELECT ONE

TIRAMISU

GREEK CHEESECAKE

APPLE TART WITH VANILLA ICE CREAM

DRINK PACKAGES
ALL PACKAGES ARE FOR 4 HOURS

NON ALCOHOLIC FREE FLOW

STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES
\$128 PER GUEST

STANDARD FREE-FLOW

APEROL SPRITZ, PROSECCO, HOUSE WHITE WINE, HOUSE RED WINE, PERONI BEER
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES
\$328 PER GUEST

FULL BAR FREE-FLOW

NON ALCOHOLIC + STANDARD FREE FLOW + GIN, VODKA, WHISKEY & MIXERS INCLUSIVE
\$448PER GUEST

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POMEGRANATE KITCHEN

Wedding 4 course menu

MINIMUM 20 GUESTS
\$850 PER PERSON WITH NO CANAPÉS
\$930 WITH 3 CANAPÉS
(PLEASE SELECT CANAPÉS IN OUR COCKTAIL PARTY MENU)

BREAD COURSE (COMPLIMENTRY)

ARTISANAL BREAD PLATE
WITH PLAIN, GARLIC BUTTER & HERBED BUTTER

&

SMOKED EGGPLANT BABAGANOUSH PISTACHIO, OLIVE, DUKKAH
AND POMEGRANATE SEED BEETROOT INFUSED HUMMUS
TOPPED WITH EXTRA VIRGIN OLIVE OIL & SERVED WITH FRESHLY BAKED BREAD

SOUP

LOBSTER BISQUE
WITH DEEP FRIED FENNEL

MOROCCAN HARIRA SOUP
IN A CHUNKY TOMATO BROTH

STARTER SELECT ONE

CHARRED OCTOPUS SALAD WITH PONZU

SHAVED FENNEL, FETA & CUMIN SALAD
WITH CHARRED FRUITS DE MER
HARISSA MARINATED SQUID, SCALLOP WITH FRESH
POMEGRANATE SEEDS, LIME & GARLIC DRESSING

FRIED EGGPLANT FATTOUSH
CRISPY ROMAINE, CUCUMBER, TOMATO, MINT, SPRING ONION & PITA CHIPS

PALATE CLEANSER

POMEGRANATE SORBET



POMEGRANATE KITCHEN

MAIN SELECT ONE

BLACK TRUFFLE PORCINI RISOTTO
WITH PARMESAN AND BLACK PEPPER FOAM

SIRLOIN STEAK WITH HERBED OIL AND PRESERVED LEMON
SERVED WITH A ROASTED GARLIC, POTATO AND BEETROOT PUREE

PISTACHIO HERB CRUSTED LAMB RACK
WITH CREAMY DAUPHINOISE POTATOES

GRILLED PACIFIC OCEAN TURBOT
WITH HERBED LEMON BUTTER SAUCE WITH ASPARAGUS

DESSERT SELECT ONE

APPLE TART WITH VANILLA ICE CREAM

SPICED STICKY TOFFEE PUDDING

DRINK PACKAGES ALL PACKAGES ARE FOR 4 HOURS

NON ALCOHOLIC FREE FLOW

STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES
\$128 PER GUEST

STANDARD FREE-FLOW

APEROL SPRITZ, PROSECCO, HOUSE WHITE WINE, HOUSE RED WINE, PERONI BEER
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES
\$328 PER GUEST

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POMEGRANATE KITCHEN

Wedding buffet menu

MINIMUM 20 GUESTS
\$588 PER PERSON WITH NO CANAPÉS
\$648 WITH 2 CANAPÉS
(PLEASE SELECT CANAPÉS IN OUR COCKTAIL PARTY MENU)

BREAD COURSE (COMPLIMENTRY)

ARTISANAL BREAD PLATE
WITH PLAIN, GARLIC BUTTER & HERBED BUTTER

SALAD SELECT ONE

POMEGRANATE FRESH HERB SALAD
ARUGULA, ONION, MINT, CHERRY TOMATO, FRIED EGGPLANT &
PINE NUTS IN A SUMAC & POMEGRANATE MOLASSES DRESSING

GREEK SALAD
WITH KALAMATA OLIVES AND CITRUS MARINATED FETA

THAI MINCED PORK SALAD

CITRUS HARISSA PRAWN SALAD
WITH ORANGE AND GRAPEFRUIT

MAINS SELECT TWO

ORGANIC SALMON FILLET
TOPPED WITH POMEGRANATE GREMOLATA

TUNISIAN SHAKSHOUKA
POACHED EGGS & EGGPLANT IN A HARISSA BELL PEPPER SAUCE SERVED WITH TURKISH BREAD

SLOW COOKED SHREDDED BEEF RAGHU FETTUCCHINE
12 HOUR SLOW COOKED BEEF CHEEK WITH WILD MUSHROOMS & ONIONS

TANGY TAMARIND SHRIMP CURRY

GARLIC AND LEMON ROAST CHICKEN
BUTTERFLIED SUMAC & ZA'ATAR ROASTED CHICKEN WITH GARLIC AIOLI & CHARRED LEMON

MOROCCAN SPICED TAHINI INFUSED MEATBALLS
IN A TOMATO, WHITE WINE & POMEGRANATE MOLASSES SAUCE

LAMB TAGINE
LAMB LOIN WITH CARAMELISED SHALLOTS & DEEP FRIED POTATO

BEEF TENDERLOIN
WITH OUR POMEGRANATE MINT CHIMICHURRI, BALSAMIC & POMEGRANATE MOLASSES
ROASTED RED ONIONS

VEGETARIAN

SELECT ONE

PARMESAN GNOCCHI
WITH WALNUT PRESTO, ROCKET & LEMON ZEST

SPANAKOPITA
SPINACH, LEEKS, HERBS & FETA, BETWEEN LAYERS OF FILO BEETROOT
BURGERS

MOROCCAN CHICKPEA STEW
CHICKPEAS, ONIONS, GARLIC, TOMATOES & A BLEND OF MOROCCAN
SPICES

SIDES

SELECT ONE

NUTMEG CREAMY SPINACH
WITH HALLOUMI CHEESE

DUCK FAT ROAST POTATOES
WITH CHILI, GARLIC & THYME

BHARAT JEWELLED BASMATI RICE PILAF
IN A 7-SPICE MIX WITH PISTACHIO, TOASTED ALMONDS, BUTTERED
PINENUTS & POMEGRANATE SEEDS

SAUTÉED SEASONAL GREENS

DESSERT

SELECT ONE

GREEK CHEESECAKE
DARK CHOCOLATE HALVA TIRAMISU
CHOCOLATE BROWNIE
STICKY TOFFEE PUDDING

DRINK PACKAGES

ALL PACKAGES ARE FOR 4 HOURS

NON ALCOHOLIC FREE FLOW
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES
\$128 PER GUEST

STANDARD FREE-FLOW
APEROL SPRITZ, PROSECCO, HOUSE WHITE WINE, HOUSE RED WINE, PERONI BEER
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES
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