



WEDDING MENU

Fairmont
BAKU
FLAME TOWERS

WEDDING PACKAGE

- ◇ WEDDING CAKE
- ◇ WEDDING CAKE MOCKUP
- ◇ UNFORGETTABLE NIGHT IN SEA VIEW SUITE INCLUDING BREAKFAST TO THE ROOM
- ◇ HOTEL VENUES FOR WEDDING PHOTO SHOOTING
- ◇ WELCOME DRINKS FOR GUESTS AT PRE-FUNCTION AREA.
- ◇ RENTAL OF NIZAMI GANJAVI GB
- ◇ DANCE FLOOR AND PODIUM

RESERVATION DETAILS:

Please note that we are not holding any dates as an optional. We shall be glad to provide you with a tentative booking upon your written confirmation and the availability of the hotel.

Once again, we would be more than happy to host you and your valuable guests.

We look forward to welcoming you at the Fairmont Baku, Flame Towers.

Please contact:

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APPETIZERS (SERVED ON THE TABLE)

Terrine of sautéed tomatoes and grilled eggplant & mozzarella
 Boiled tongue with horseradish
 Traditional chicken galantine with spring peas and pistachio
 Selected charcuterie: beef Salami, Ham, roast beef, turkey breast
 Atlantic herring with marinated onions and new potatoes
 Salmon with marinated vegetables, olive oil, lime juice and spring onions
 Fishplate: smoked maceral, smoked salmon, marinated salmon with beetroot
 Anchovy, Almond, Bell Pepper Stuffed Olives
 Assorted fresh garden vegetables with herbs
 Selection of traditional Azeri pickles
 Selection of breadbasket

SALADS

Azeri Mangal salad
 Chicken Salad "Stolichny"
 Beetroot salad - Russian Brachniy

HOT STARTERS

Herb Qutab with Yogurt
 Cheese Qutab with Yogurt

MAIN COURSE

Lamb kebab
 Lule Kebab
 Chicken Kebab
 Basterma kebab
 Potato Lule Kebab
 Vegetable Kebab Eggplant, Tomato, Chili pepper
 All served with Lavish, onion & sumac salad

RICE CEREMONY

Steamed rice with Lamb and dried apricot

DESSERT

Tiramisu (platted)
 Assorted seasonal fruits
 Ice cream (Vanilla / chocolate / strawberry)
 Roasted nuts & seeds (leblebi)

COMPLIMENTARY WEDDING CAKE (MOCKUP)

APPETIZERS (SERVED ON THE TABLE)

Chicken levengi roll
 Boiled tongue with horseradish
 Beef Liver Pate Roulade
 Selected charcuterie: Salami, Ham, Bresaola, pastrami
 Blini pancake filled with meat & cottage cheese
 Selection of local & international cheese
 Fresh salmon set in herb jelly
 Smoked Fishplate: salmon, sturgeon, halibut accompanied with Smetana and red caviar
 Assorted fresh garden vegetables with herbs
 Selection of traditional Azeri pickles
 Anchovy, Almond, Bell Pepper Stuffed Olives
 Selection of breadbasket

SALADS

Symphony of seafood with orange dressing
 Mediterranean Couscous salad, roasted pepper, olives, baked eggplant, crumble feta
 Azeri Mangal salad
 Hummus
 Russian Salad
 Turkish Acili Ezme

HOT STARTERS

Lime Marinated Sea Bass, Caper & Dried Tomato Sauce

MAIN COURSE

Bastirma kebab
 Lamb kebab
 Lule kebab
 Charcoal grilled whole baby chicken
 Vegetable kebab
 All served with lavash, onion & sumac

RICE CEREMONY

Rice plov with Sabzi Qovurma (*or your request*)

DESSERT

Black forest with cherry sauce (plated)
 Assorted seasonal fruit
 Baklava, Petit fours
 Roasted nuts & seeds (Leblebi)

COMPLIMENTARY WEDDING CAKE (MOCKUP)

APPETIZERS (SERVED ON THE TABLE)

Terrine of sautéed tomatoes grilled eggplant and mozzarella

Soyutma Baby Chicken with Boiled Veg

Boiled tongue with horseradish

Vitello tonato

Braised cold sliced veal with Tuna Mayonnaise Sauce

Marinated Salmon Carpaccio with lime and mango Vinaigrette

Fishplate: Hot Smoked Butterfish, sturgeon, accompanied with cream cheese and red caviar

Assortment Garden Vegetables with Fresh Herbs

Selection of traditional Azeri pickles

Selected charcuterie: Salami, Ham, Bresaola, roast beef

Selection of local cheeses

Homemade "Adjika", "Tkemali" and pomegranate sauce dip

Selection of breadbasket

SALADS

Barbecued bobby veal, marinated artichokes, grilled capsicum, sesame seeds, rucola leaves

Steamed Prawn, coriander, olive oil and palm heart salad

Tomato and Italian Mozzarella, Pesto Dressing, Balsamic Syrup

Azeri Mangal salad

HOT STARTERS (*pass around*)

KutumLevengi

INTERMEDIATE COURSE (*plated*)

Yarpaq Dolma with Yogurt

MAIN COURSE

Beef fillet kebab

Tike kabab

Lule kebab

Sturgeon kebab

Potato lule kebab

Vegetables kebab served with lavash, onion & sumac

RICE CEREMONY

Shax pilaf with lamb and dried fruits

DESSERT

Opera cake with coffee custard sauce (platted)

Assorted seasonal fruits

Baklava pistachio rolls

Roasted nuts & seeds (Leblebi)

Petits fours

COMPLIMENTARY WEDDING CAKE (MOCKUP)

**APPETIZERS (SERVED ON THE TABLE)**

Boiled tongue with horseradish
Galantine of Turkey with pistachio nut & Corinthian grapes
Roast Beef Tataki, Bak Choy, Ginger
Marinated stuffed mixed olives (with almonds, red pepper, cheese)
Selected charcuterie: Salami, Ham, Bresaola, smoked duck with dried figs
Selection of local and international cheeses
Poached tiger prawns with cocktail sauce
Smoked Fishplate: salmon, sturgeon, halibut accompanied with Smetana and red caviar
Selection of traditional Azeri pickles mushrooms
Assorted fresh garden vegetables with herbs
Selection of breadbasket

SALADS

Sweet corn salad with quinoa, pineapple and pomegranate dressing
Crabmeat and avocado with honey mustard dressing
Red rice salad, ricotta, cherry tomato, lemon dressing
"Olivier" Salad, Babaganoush, Mushroom, Grilled Bell Pepper

HOT STARTERS *(pass around)*

Selection of authentic "Qutab" (Meat, Pumpkin)

INTERMEDIATE COURSE *(plated)*

Nar Govurma with Beluga

MAIN COURSE

Quail kebab
Lamb lule kebab
Salmon tandoori kebab
Beef filet kebab
Vegetable kebab
All served with lavash, onion & sumac

CARVING CEREMONY

Lamb whole stuffed with saffron rice

DESSERT

Paris-Brest (plated)
Mousseline Praline, caramel sauce
Assorted seasonal & exotic fruits
Azeri sweets
Petit fours
Roasted nuts & seeds (Leblebi)

COMPLIMENTARY WEDDING CAKE (MOCKUP)

APPETIZERS (SERVED ON THE TABLE)

"Tabaka" chicken (whole pan fried marinated chicken)
 Azeri beluga caviar with condiments
 Shrimps cocktail, avocado, cocktail sauce, lettuce, tomato salsa
 Selected charcuterie: Salami, Mortadella chicken, bresaola smoked duck
 Selection of local & international cheeses
 Smoked Fishplate: salmon, sturgeon, halibut accompanied with Smetana and red caviar
 Selection of traditional Azeri pickles mushrooms
 Assorted fresh garden vegetables with herbs baby vegetables
 Selection of breadbasket

SALADS

Red tuna tataki, roasted sesame seed, tossed in lettuce drizzle with sesame sauce
 Baby spinach & mozzarella, raspberry, green beans tossed in raspberry dressing
 Azeri Mangal salad
 Hummus
 Mutable salad, tahini and yoghurt sauce
 Vinaigrette salad, red beans, beetroot, carrot, potato
 Smoked beef, marinated grilled eggplant, sumac, onion
 Mimosa salad, chicken, potato, carrot, mayo, cheese
 "Shuba" salad (Herring fish, beetroot, boiled vegetables and mayonnaise)

HOT STARTERS *(pass around)*

Herbs, pumpkin, and meat qutab, sumac & yogurt

INTERMEDIATE COURSE *(plated)*

Roasted black tiger tandoori, mango sauce

MAIN COURSE 1 *(plated)*

Pip Dolma, yogurt and mint

MAIN COURSE 2 *(plated)* - Main Course can be change to assorted Kebab

Seared beef US beef tenderloin, pan-fried duck liver
 Potato gratin, truffle sauce

RICE CEREMONY SPECIAL INDIVIDUAL

"Shax" pilaf with lamb & dried fruits

DESSERT

Saint Honore (platted)
 Choux puff filled with chiboust cream, roasted pineapple.
 Assorted seasonal & exotic fruits
 Azeri Baklava
 Roasted nuts & seeds (Leblebi)
 Petit fours

COMPLIMENTARY WEDDING CAKE (MOCKUP)