

FAIROUZ EVENTS

Planning Your Event with Fairouz



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Events Checklist



Basic Information

- Event Date
- Number of Guests
- Set Your Itinerary (time of arrival, commencement of meal, speeches etc..)

Menu selection

- Main Menu
- Canapes
- Custom Cake Options
- Allergies and Dietary Requirements

Beverage Selections

- Welcome Beverages
- Host Bar Options
- Wine Selection
- Mocktail Options
- Coffee and Tea Service

Floorplans

- Floor Plan Options and Capacity Selecting Your Rented Area
- Selecting Your Floor Plan



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Selecting your Menu



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Selecting your Menu

Fairouz Feast (Standard)

- The Fairouz Feast menu is designed to feed four guests comfortably and is a required selection for tables of 8 or more during regular dinner service. This offering will be regularly subjected to seasonal changes.

Fairouz Feast

An excellent option for large groups, the Fairouz Feast takes your party on a Modern Culinary journey through the Middle East with a three course family style sharing menu.

First Course

- Hummus Tenderloin, Labneh, and Muhammara Dips •
- Marinated Olives •
- Fattoush Salad •
- *Choice of Pide (Turkish Style Flatbread)* •
- Fresh Pita •

Second Course

- Meat Platter (Half Chicken, Beef Kofte, and Pulled Lamb, served with Lavash Bread, Tabbouleh Salad, Tourn, and Spicy Labneh) •
- Roz Asfar •

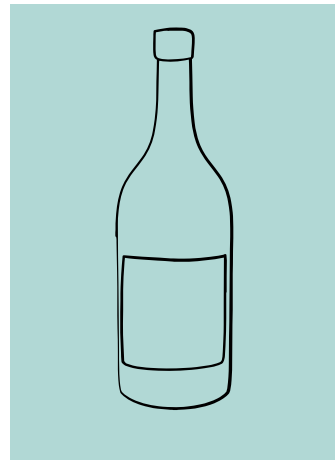
Third Course

- Knafeh •



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Selecting your Beverage Offerings



Selecting your Beverage Offerings

- Please note that all drink selections are based on actual consumption and that all projections and pricing are estimates, not guarantees
- The organizer will always be warned when the estimate is at risk of being surpassed, at which time, they are free to decide how to proceed
- Any shortfall of the minimum spend agreed upon in the event contract is applied as a room fee
- Please note that all alcoholic beverages are served in compliance with AGCO standards

Beverage Selections

Welcome Beverage

- A Signature Cocktail or Sparkling Wine with which guests are welcomed to your event

Host Bar Standard/ Premium

- Typically estimates 2 drinks per guest
- Basic Host bar offers a choice of draught beers and mixed drinks from the bar rail
- Premium Host bar offers no restrictions on offerings
- For either tier, drink tickets can be issued to organizers to better control the number of drinks issued to each attendee

Wines

- Typically estimates 2.5 drinks per guest
- Premium or basic wines from the current wine list can be selected
- Guests may bring in their own wine at a corkage fee of \$30/ bottle

Mocktail and Non-Alcoholic Beverages

- Fairouz prides itself on its thoughtfully created selection of non-alcoholic beverages. Please inquire directly to view our seasonal menu

Coffee and Tea Offerings

- Coffee and Tea Service includes a full range of dairy and non dairy options from our espresso bar, as well as a selection of Sloane Luxury Tea



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Arranging Your Floor Plan



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Arranging Your Floor Plan

Choosing your Space

- All bookings are made on a minimum spend basis to allow food and drink purchases to offset the cost of the booking. Any shortfall of the minimum spend is applied as a room fee
- Please note that minimum spend prices differ based on a number of factors, including day of the week, season and time of day



The Main Dining Room

- Semi Private Space
- Accommodates 40 guests seated
- Consists of movable tables and immovable booths
- Features a working gas fireplace
- Projector and AV system

The Covered Patio *(weather dependent)*

- Semi Private Space
- Accommodates 25 seated and 35 standing
- Fully customizable seating
- Protected by a custom awning for outdoor dining

