



HYATT REGENCY ORYX DOHA

## MEETING & EVENT MENUS



# Breakfast Buffet

Fuel your morning with a delightful variety of breakfast options designed to satisfy every palate. From freshly baked pastries and seasonal fruits to hearty international favorites and traditional local dishes, our breakfast menus offer something for everyone. Whether you prefer a light and healthy start or a more indulgent morning treat, our thoughtfully curated dishes are prepared with the freshest ingredients and served with warm hospitality. Join us daily and experience the perfect blend of flavor, comfort, and quality to begin your day on a delicious note.

## CONTINENTAL BREAKFAST

- Selection of Fresh Fruit Juices
- Assorted Cerials
- Natural and fruit yoghurts Full cream, skim or soya milk Sliced and whole seasonal fruits
- Oven Fresh Breakfast Pastries
- Muffin Danish pastry Plain croissant Pain au Chocolate Butter, jam, marmalade White and dark toast bread Hard and soft roll
- Deli Counter
- Assorted cheeses and cold cuts Cucumber pickle, pickled onion, mustard, horseradish condiments
- Beverages
- Coffee, teas and herbal infusions, mineral water

**QAR125** Per Guest QAR

## AMERICAN BREAKFAST BUFFET

- Selection of Fresh Fruit Juices
- Carrot and orange juices
- Assorted Cereals
- Natural and fruit yoghurts Full cream, skim or soya milk Sliced and whole seasonal fruits
- Oven Fresh Breakfast Pastries
- Muffin Danish pastry Plain croissant Pain au Chocolate Butter, jam, marmalade White and dark toast bread Hard and soft roll
- Deli Counter
- Assorted cheese and cold cuts Cucumber pickles, pickled onion, mustard, horseradish Smoked salmon
- Beverages
- Coffee, teas and herbal infusions, mineral water

**QAR150** Per Guest QAR

## ARABIC BREAKFAST BUFFET

- Selection of Fresh Fruit Juices
- Watermelon and orange juice
- Assorted Cereals
- Natural and fruit yoghurts Full cream, skim or soya milk Sliced and whole seasonal fruits
- Oven Fresh Breakfast Pastries
- Zaatar croissants Pain au Chocolate Fruit Danish Butter, jam, marmalade White and dark toast bread Arabic bread
- Deli Counter
- Halloumi cheese & Sumac labneh ball Zaatar labneh ball Fresh labneh Hummus Eggplant makutus Wine leaves, fresh green salads Pastrami & Smoked trout Grilled olives, assorted Arabic pickles, sliced tomato and cucumber, mustard, horseradish
- Hot Breakfast

Eggs cooked any style, Foul madams

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**QAR150** *Per Guest QAR*

BEVERAGES
Turkish coffee, coffee teas and herbal infusions, mineral water

Menu pricing may change based on availability and market conditions.

## Morning Break of the Day

Start your day right with a delightful breakfast experience at Hyatt Regency Oryx Doha. Our thoughtfully curated breakfast menu caters to every palate, blending international favorites with local flavors. Crafted by our talented chefs, each dish is prepared with the freshest ingredients and a touch of culinary flair. Whether you prefer a light, healthy start or a hearty morning feast, we welcome you to fuel your day in the most delicious way.

### MORNING COFFEE BREAK 1

Pain au chocolate
Almond croissant
Mixed berries muffin
Cut fruits
Assorted cookies
Beverages
Coffee, teas and herbal infusion, mineral water
<b>QAR85</b> <i>Per Guest</i>

### MORNING COFFEE BREAK 2

Plain croissant
Fruit Danish
Chocolate Chips Muffin
Cut fruits
Assorted Cookies
Beverages
Coffee, teas and herbal infusion, mineral water
<b>QAR85</b> <i>Per Guest</i>

### MORNING COFFEE BREAK 3

Zaatar Croissants
Blueberry Danish
Raspberry Clafouti
Assorted Cookies

### MORNING COFFEE BREAK 4

Plain Croissant
Cinnamon Roll
Vanilla Muffin
Cut Fruits

Cut Fruits
Beverages
Coffee, teas and herbal infusion, mineral water
<b>QAR85</b> <i>Per Guest</i>

Menu pricing may change based on availability and market conditions.

## Mid-Morning Coffee Break Set Menu

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$27 per guest. Break packages served for up to 1 hour.

### MID-MORNING COFFEE BREAK 1

Plain Croissant
Fruit Danish
Chocolate Chips
Muffin Vanilla
Tea Cake
Spinach Puff
Assorted Cookies
Beverages
Coffee, teas and herbal infusion, mineral water
<b>QAR95</b> <i>Per Guest</i>

### MID-MORNING COFFEE BREAK 3

Plain Croissant
Zaatar Croissant
Chocolate Chips Muffin
Raspberry Crumble Cake
Mushroom Quiche

Assorted Cookies
Beverages
Coffee, teas and herbal infusion, mineral water
<b>QAR85</b> <i>Per Guest</i>

### MID-MORNING COFFEE BREAK 2

Pain au Chocolate
Almond Croissant
Mix Berries Muffin
Banana Bread
Grilled Vegetable Wrap (v)
Assorted Cookies
Beverages
Coffee, teas and herbal infusion, mineral water
<b>QAR95</b> <i>Per Guest</i>

### MID-MORNING COFFEE BREAK 4

Almond Croissants
Blueberry Danish
Raspberry Clafouti
Bircher Muesli with Fresh Berries and Yogurt
Pan Brioche Stuffed with Feta Cucumber

Assorted Cookies

Beverages

Coffee, teas and herbal infusion, mineral water

**QAR95** *Per Guest*

Menu pricing may change based on availability and market conditions.

## Buffet Lunch

Delight in a wide selection of culinary offerings thoughtfully curated to cater to every palate. Our lunch buffet for banquet events features an array of flavorful dishes, from fresh starters to satisfying mains and tempting desserts—ideal for any gathering or celebration

### LUNCH BUFFET 1

Roast Beef Salad with Mushroom and Snow Peas

Mung Bean Salad with Kale, Onion, Tomato, Bell Peppers

Chicken & Bean Salad Shallots, Coriander Mixed Capsicum

Roasted Butternut Squash, Quinoa, Asparagus, Lime Dressing  
Greek salad

Hummus

Roast Beef Salad with Mushroom and Snow Peas

Salad  
Sliced carrot, tomato wedges, and sweetcorn, cucumber and mix greens. Balsamic dressing and lemon vinaigrette.

Soup  
Roasted pumpkin soup with lemon and crouton

Bread Corner  
Assorted bread rolls and Arabic bread

Lamb Kabsa with Nuts and Dried Fruits

Grilled Beef Striploin with Mushroom Sauce

Butter Chicken Masala

Potato Gratin **V**

Assorted Cookies

Beverages

Coffee, teas and herbal infusion, mineral water

**QAR95** *Per Guest*

### LUNCH BUFFET 2

Roasted Beef, Capsicum, Spring Onion, Broccoli, Cherry Tomato, Soy Lemon Dressing

Chicken Cajun, Roman Lettuce, Tomato, Avocado

Tomato Chickpea Salad, Onions, Canned Tuna

Pasta Salad with Basil, Tomato, Cherry Mozzarella, Olives and Capers

Hummus

Moutabel

Bread  
Assorted bread rolls and Arabic bread

Soup **V**  
Mushroom Soup

Grilled Fish, Sauce Vierge

Roasted Chicken Breast, Lemon Capers Butter Sauce

Slow Cook BBQ Beef

Mashed Potato

Honey Glazed Carrot

Steam Mix Vegetables **V**

Penne Arrabbiata, Parmesan Cheese **V**

**QAR260** *Per Guest QAR*

Chickpea Butter Rice

Fruits

Selection of cut fruits

Cheesecake

Chocolate Tartlet

Lamington Cake

Fruit Cake

Vanilla Rice Pudding

Beverages

Soft drinks, coffee, teas and herbal infusions

**QAR240** *Per Guest QAR*

ARABIC STYLE LUNCH BUFFET 1

Tabbouleh Salad

Rocca and Fresh Thyme Salad

Mutabbal Beetroot

Muhammara

Hummus

Greek Salad

Salad Bar

Sliced carrot, tomato wedges, and sweetcorn, cucumber and mix greens Balsamic dressing and lemon vinaigrette

Hot Appetizer **V**

Spinach Fatayer

Soup

Lentil soup with croutons and lemon

Bread

Selection of International and Arabic breads and rolls with butter

Lamb Kabsa

ARABIC STYLE LUNCH BUFFET 2

Hummus

Moutabel

Fattoush Salad

Baba Ghanoush

Loubieh Bi Zeit

Green beans cooked with tomato sauce and olive oil

Cauliflower with Tahini Sauce

Salad Bar

Sliced carrot, tomato wedges, and sweetcorn, cucumber and mix greens Balsamic dressing and lemon vinaigrette

Hot Appetizer

Cheese Rakakat - Lebanese Crispy Rolls

Soup

Lentil soup with croutons and lemon Selection of International and Arabic breads and rolls with butter

Slow Cooked Lamb Shoulder on Oriental Rice

Oven Baked Fish with Harra Sauce

Grilled Beef kofta, Root Vegetable, Onion and Tomatoes
Chicken Tagine with Lemon and Olives
Samak Bisinayh, Roasted Fish with Potatoes, Bell Peppers, Tomato and Lemon
Vegetable Biryani <b>V</b>
Baked Macaroni Pasta <b>V</b>
Fruits
Selection of cut fruits
Umm Ali
Orange Crème Caramel
Date Cake, Caramel Sauce
Apricot & Almond Tart
Pistachio Mahalabia
Beverages
Soft drinks, coffee, teas and herbal infusions
<b>QAR250</b> <i>Per Guest QAR</i>

### INDIAN STYLE LUNCH BUFFET 1

Aloo Chana Chaat
Tomato Kachumber Salad
Chicken Tikka
Bhindi Salad with Sweet Chilli
Papri Chaat
Salad Bar
Sliced carrot, tomato wedges, and sweetcorn, cucumber and mix greens Balsamic dressing and lemon vinaigrette
Hot Appetizer
Vegetable Samosa with mint chutney
Soup

Grilled Beef Steak, Grilled Asparagus and Baby Carrot
Chicken Musakhan
Okra Salona <b>V</b>
Baked Macaroni Pasta <b>V</b>
Fruits
Selection of cut fruits
Umm Ali
Halawet El Jibn
Apricot Muhallabia
Basbousa
Qatayef with Walnuts
Beverages
Soft drinks, coffee, teas and herbal infusions
<b>QAR250</b> <i>Per Guest QAR</i>

### INDIAN STYLE LUNCH BUFFET 2

Chana Chaat
Kachumber Salad
Chicken Tikka
Bhindi Salad with Sweet Chili
Papri Chat
Salad Bar
Sliced carrot, tomato wedges, and sweetcorn, cucumber and mix greens Balsamic dressing and lemon vinaigrette
Hot Appetizer
Vegetable pakora with mint chutney
Soup

Chicken shorba
Bread
Selection of international and Arabic breads and rolls with butter
Paratha and chapati
Chicken Biryani with Raita
Mutton Rogan Josh
Crispy Fried Masala Fish
Dal Palak
Aloo Gobhi
Jeera Pulao
Fruits
Selection of cut fruits
Crème Caramel
Saffron Kheer
Jalebi
Carrot Halwa
Beverages
Soft drinks, coffee, teas and herbal infusions

**QAR240** *Per Guest QAR*

LUNCH BUFFET AT CHOICES RESTAURANT 1

Bread
Baguette & multi seeds loaf Soft roll bun & Hard roll bun Extra
Virgin Olive Oil, Balsamic Vinegar, Butter
Composed Salads
Grilled mushrooms, balsamic dressing spring onions Cherry
tomato and baby mozzarella, basil pesto dressing Grilled chicken
salad, tomato, cucumber, yogurt cumin sauce Classic potato
salad, veal bacon, mustard dressing Quinoa salad, assorted sea
food, mango salsa. Greek salad Kachumber salad
Arabic Corner & Salads Bar
Rocket leaves, Iceberg lettuce leaves, Steam broccoli, Steam
green beans, Cherry tomatoes, Shredded carrot, Sweet corn,

Mulligatawny Soup
Bread
Selection of International and Arabic breads and rolls with butter
Paratha and chapati
Mutton Biryani with Raita
Butter Chicken
Malabar Fish Curry
Dal Fry
Kadai Paneer
Onion Pulao
Fruits
Selection of cut fruits
Crème Caramel
Saffron Kheer
Bread and Butter Pudding
Carrot Halwa
Beverages
Soft drinks, coffee, teas and herbal infusion

**QAR240** *Per Guest QAR*

LUNCH BUFFET AT CHOICES RESTAURANT 2

Bread
Baguette & multi seeds loaf Soft roll bun & Hard roll bun Extra
Virgin Olive Oil, Balsamic Vinegar, Butter
Composed Salads
Sweet and sour pineapple and chicken ham salad; Baked beef
salad, broccoli, roasted sesame dressing, sundried tomato,
almonds; Green beans salad, tomato, asparagus, black olives,
lemon vinaigrette; Pumpkin salad, roasted onion, feta kale,
pomegranate red vinegar dressing, yogurt tzatziki, tomato, black
olives, lemon; Caesar salad with Cajun chicken; Kachumber
salad.
Arabic Corner & Salads Bar



Onions, Hummus, Mutabal, Fattoush, Vine leaves, Cucumber pickles, grilled olives, pickles green chili, Lemon dressing, Mango dressing, Balsamic dressing

Deli Counter

International cheese selections and chutney International cold cuts with condiments Almonds, walnuts, dry apricots, fruit compote, truffle honey, gherkins, cocktail onions, capers, English mustard

Carving Station

Chicken shawarma (salad, tomato, garlic sauce, chili sauce Arabic pickles, tahina, Arabic bread)

Soup

Broccoli soup, Sundried tomato, croutons

Lamb Kabsa with Nuts and Dried Fruits

Grilled Beef Sirloin with Rosemary & Peppercorn Sauce

Baked White Fish, Tomato, Capers and Black Olives

Vegetable Biryani

Chicken Breast, Mushroom Mustard Cream Sauce

Mushed Potato

Sautéed Vegetables

Penne Arrabbiata, Parmesan Cheese

Pizza

Tomato mozzarella, clack olives, capers

Date Pudding Caramel Sauce

Pistachio Mahalabia

Assorted Berries Panna Cotta

Almond Tart

Baked Cheesecake

Chocolate Mousse Cake

Fruits

1 type of cut fruits & 2 types of whole fruits

Kyle leaves, Iceberg lettuce leaves, Steam potato, Steam green beans, Cherry tomatoes, Shredded zucchini, Sweet corn, Onions, Hummus, Baba Ghanoush, Labneh with garlic, Loubieh Bi Zeit; Cucumber pickles, grilled olives, pickles green chili Lemon dressing, Mango dressing, Balsamic dressing.

Deli Counter

International cheese selections and chutney International cold cut with condiments Almonds, walnuts, dry apricots, fruit compote, truffle honey, gherkins, cocktail onions, capers, English mustard

Carving Station

Chicken shawarma (salad, tomato, garlic sauce, chili sauce Arabic pickles, tahina, Arabic bread)

Sushi Corner

California roll, Vegetarian California roll, Spicy salmon roll, Tuna nigiri Soya sauce, wasabi, ginger pickles, wakame, edamame, Matcha salt

Soup

Hot and Sour Soup

Chicken Siomai

Prawn Siomai

Spicy Vegetable Fried Rice

Kung Pao Chicken

Steam Fish, Ginger, Spring Onion, Lemon Grass, Red Chili, Soy Sauce

Sesame Vegetable Stir-Fry

Wok fried assorted vegetables, sesame seed

Chinese Sautéed Potato

(Cumin, chili, garlic)

Vegetables Spring Rolls

Creamy Mushroom Parmesan Pasta

Penne Cream & Mushrooms, Parmesan Cheese

Umm Ali

Double Chocolate Cake

Sweet Corner Sides  
Almond flakes, dark and white chocolate chips, vanilla sauce,  
chocolate sauce, berry sauce, caramel sauce

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**QAR200** *Per Guest QAR*

Menu pricing may change based on availability and market conditions.

## Plated Lunch

Enjoy a well-balanced plated lunch thoughtfully crafted for groups hosting meetings or events. Each meal includes a starter, main course, and dessert, featuring fresh ingredients and a variety of flavors to suit diverse preferences. Served with care and efficiency, this lunch option ensures a satisfying dining experience that complements a productive day.

### LIGHT LUNCH 1

Smoked salmon, Horseradish, Caper Aioli Roll

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Grilled Vegetables

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Feta Cheese, Basil Pesto  
Sage and Celery Dressing and Buttered Green Beans

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Panini Roast Beef

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Pickled Cucumber Baguette

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Gardens Leaves, Dressings & Condiments

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Chicken Breast, Black Olives, Garlic, Tomato & Lemon Jus

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Ratatouille

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Mash Potato

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Steamed Rice

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Yogurt Cheese Cake

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Crème Brûlée

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Profiteroles with Vanilla Pastry Cream

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Baked Lemon Tart

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Fruits  
Two types of cut fruits and 2 types of whole fruits

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Sweet Corner Sides  
Almond flakes, dark and white chocolate chips, vanilla sauce,  
chocolate sauce, berry sauce, caramel sauce

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**QAR220** *Per Guest QAR*

### LIGHT LUNCH 2

Ham Cheese Croissant

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Tuna Mayonnaise, Ciabatta Bread

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Egg, Mayonnaise, Truffle, Wholegrain Bread  
Roasted Parsnips and Potatoes, Roasted Garlic Scented Broccoli

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Caesar Corner  
Romaine Lettuce, Caesar Dressing, Croutons, Bacon, Smoked  
Salmon, Grated Parmesan

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Eggplant Parmigiana

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Red Snapper, Tomato, Basil, Olive Oil

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Potato Gratin

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Fried Rice

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Assorted Seasonal Fresh Fruit

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Assorted Seasonal Fresh Fruit  
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Cinnamon Apple Tart, Vanilla Whipped Cream  
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Crème Caramel  
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Dark Chocolate Cake  
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Beverages  
Soft drinks, coffee, teas and herbal infusions, soft drinks  
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**QAR220** *Per Guest QAR*

LIGHT LUNCH 3

Vegetables and Feta Puff  
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Quiche  
.....  
Chicken Parisienne  
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Sea Food Turnover  
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Iberian Salad Corner  
Potato, Roasted Capsicum, Capers, Black Olives and Veal Chorizo  
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Beef Medallion, Black Pepper Jus  
Potato, Roasted Capsicum, Capers, Black Olives and Veal Chorizo  
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Baked Potatoes, Sautéed Zucchini, Pumpkin and Green Beans  
Potato, Roasted Capsicum, Capers, Black Olives and Veal Chorizo  
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Grained Mixed Vegetables  
.....  
Assorted Seasonal Fresh Fruits  
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Strawberry Tiramisu  
.....  
Chocolate Mousse Cake  
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Beverages  
Soft drinks, coffee, teas and herbal infusions, soft drinks  
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New York Cheese Cake  
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Mascarpone Crème Brûlée Mix Berry Sauce  
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Fruits Tartlets  
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Beverages  
Soft drinks, coffee, teas and herbal infusions, soft drinks  
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**QAR210** *Per Guest QAR*

Menu pricing may change based on availability and market conditions.

# Cocktail Menu

Our cocktail menu features an enticing assortment of hot and cold canapés, savory bites, and delectable sweets, crafted to elevate your receptions, meetings, or special events. Delight your guests with flavors designed to impress every palate and complement any gathering.

## COCKTAIL MENU 1

- Buffalo Mozzarella Bruschetta **V**  
*Buffalo mozzarella cheese, tomato & Raspberry chutney and  
toasted Ciabatta*
- Vegetarian Oyster, Cashew Pesto **V**
- Beef peppered Tartelette, Honey & Figs
- Chicken Sausage Strudel
- Prawns Wonton, Sweet Sour Sauce
- Apple Cinnamon Pie
- Blueberry Cheesecake
- White Chocolate Crème Brûlée
- Beverages  
Smoothies, Milkshakes & Alternative Drinks Mocktail Selection  
Cocktails Selection Lunch & Dinner Beverages Package Selected  
Wines & Bubbles Open Bar Options

**QAR160** *Per Guest QAR*

## COCKTAIL MENU 3

- Hokkaido-Style Seafood Ball
- Puffed White Potato Chips with Smoked Crispy Bacon & Guacamole
- Beetroot & Orange Salad with Toasted Walnuts Tile
- Salmon Tartare

## COCKTAIL MENU 2

- Chicken Tikka
- Savory Profiteroles
- Waffle Potato with Smoked Salmon & Avocado Cream Cheese
- Tofu & Shiitake Mushroom Quiche
- Lemon Tzatziki Tile
- Beef Steak Tagalog Empanada
- Chicken Teriyaki Skewer, Yakitori Style
- Shiitake & Tofu Quiche with Sesame
- Prawn Fritters, Mango & Hot-Sour Sauce, Spring Onion
- Chai Cheesecake
- Cardamom Nougatine
- Chocolate & Fruit Macaron
- Lemon Meringue Pavlova
- Beverages  
Smoothies, Milkshakes & Alternative Drinks Mocktail Selection  
Cocktails Selection Lunch & Dinner Beverages Package Selected  
Wines & Bubbles Open Bar Options

**QAR180** *Per Guest QAR*

Savory Crunchiness

Beef Wellington Bite

Marinated Chicken Kebab

Scallops with Lime & Cilantro

Crab Fritters with Lime, Mango & Spring Onion

Crème Brûlée

Mini Éclair

Black Truffle Cheesecake

Smoked Chocolate Drips

Lemon Meringue Pavlova

Beverages

Smoothies, Milkshakes & Alternative Drinks Mocktail Selection Cocktails Selection Lunch & Dinner Beverages Package Selected Wines & Bubbles Open Bar Options

**QAR210** *Per Guest QAR*

Menu pricing and selections may change based on availability and market conditions.





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