



→ quality / consistency
→ So-1
→ computers are also suppliers - down value chain -
- Backend integration
- devices / app - at the process level -
- Bundling -
- Peripherals -
How
Brief

THE WESTIN
CAIRO
GOLF RESORT & SPA
KATAMEYA DUNES

Conference Guide 2018

VENUE WITH MINIMUM CATERING SPEND	Half Day Use	Full Day Use	Minimum Covers or Minimum Food Spend of EL 250 pp
THE GRAND BALLROOM	LE 8,000	LE 12,000	250
THE LAKES MEETING ROOM	LE 2000	LE 3000	60
PALM TERRACE (18:00 -- 23:00)(VENUE HIRE RATE SUBJECT TO BOOKING OF ALL POOL FACING ROOMS)	LE 24000	N/A	800
GARDEN TERRACE	LE 3,000	LE 5000	100
DUNES TERRACE	LE 2,500	LE 4,000	80
THE FAIRWAY BOARDROOM	LE 2,000	LE 2,500	12

VENUE ONLY WITHOUT CATERING	Half Day Use	Full Day Use
THE GRAND BALLROOM	LE 25,000	LE 60,000
THE LAKE MEETING ROOM	LE 5,000	LE 8,000
PALM TERRACE (18:00 -- 23:00)(VENUE HIRE RATE SUBJECT TO BOOKING OF ALL POOL FACING ROOMS)	LE 30,000	N/A
GARDEN TERRACE	LE 5,000	LE 8,000
DUNES TERRACE	LE 4,000	LE 3,000
THE FAIRWAY BOARDROOM	LE 1,500	LE 2,000

Conference Packages

Full day package with lunch includes LE 500 ++

Refreshment break at mid-morning, please make your selection from the morning refreshment break menu below
Conference lunch pre-determined 02 courses set menus or buffet for minimum 50 person will be served on Paloma
Refreshment break at afternoon, please make your selection from the afternoon refreshment break menu below

Working Lunch Menu

Open Buffet Menu

Salad bar

Lollo red, roman lettuce, rocket leaves, endive, carrots, cucumber, pickles, mushroom, capsicum, radish, artichoke, sweet corn, sundried tomato,
Cesar dressing, balsamic dressing, lemon dressing, French dressing,
Hummus, tahini, babaganosh, Pumpkin salad, beetroot salad, chicken salad,

International bread

Oriental, western, French, Italian

Hot

Chicken cacciatore
Beef medallion with paper sauce
Pasta oven
Grilled vegetables
White Rice
Potatoes wedge

Desserts

Lemon tart
Cheese cake
Cream brule
French pastries
Selection sliced fruits

Morning Refreshment Break

REFRESHMENT BREAK

All breaks include freshly brewed filter and decaffeinated coffee and herbal teas to revitalize your senses.
Options for clients with intolerances are available and will be customized ad hoc.

Breaks are based on thirty minutes of service

Served with Regular and Decaffeinated Coffee and Hot Bigelow Teas, Mineral water and smoothie juices

Finger Sandwich (Salmon, Turkey, Salami, smoked Beef, tuna or cheese)

Small bagel Smoked Salmon with cream cheese

Pain au chocolate

Croissant (plain, Zaatar and cheese)

Danish

English cake

Afternoon Refreshment Break

DAY CONFERENCE PACKAGES AFTERNOON BREAK

Fresh Fruit Display

Assortment of our homemade cookies and quiche

Danish fruits

Donuts (chocolate cinnamon)