



FOR BOOKINGS

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EXPERIENCES DESIGNED TO REMEMBER.

Food is our medium. Togetherness is our message. Every dish, every drink, every detail is crafted to feel personal.

Whether it's a dinner for ten or a gala dinner for thousands we believe that real connection is made through meaningful hospitality.

We work with people who are united by a passion for what they do.

OUR SERVICES



Canapé

Elevate any occasion with our signature canapés and elegant bowl and fork creations.



Seated Dinner

Discover our multi course seated dinner menus, for intimate gatherings to large scale dinners.



Live Station

Grazing tables, Oyster shucking, tartines, tapas, and wood-fired pizzas. Our live stations celebrate culinary theatre, offering guests an immersive food experience.



Bar Rental

From Palomas and Margaritas to Aperitivo spritzes and bespoke signatures, our themed bars and rentals transform drinks into an experience.



Cocktail Creation

Custom cocktail creation ensures every event is distinctive, with drinks designed to align seamlessly with your vision and audience.



Entertainment

Our entertainment offerings include DJs, vocalists, and pianists, tailored to create the right ambiance for any event.

COLD CANAPE
AED 14

Burrata Crostini

Italian Burrata Foam on Sourdough with Pistachios, Lemon Zest, Thyme, Lemon Oil and Basil (V)

Miso Eggplant Tart

Miso Glazed Aubergine Spread in a Savory Tart & Topped with Nori Flakes

Diablo's Pillow

Black Pillow with Muhammara (V)

Velvet Wonton

Beetroot and Mushroom Truffle Wonton (V)

Chicken and Avocado Cannoli

Crispy Filo Pastry Cylinder with Spiced Chicken and Avocado

Coronation Cannelloni

Curried Creamy Chicken with Mango Chutney and Raisins in a Crispy Pasta Shell

Nordic Noir Éclair

Black Éclair with Avocado Mouse and Salmon Tartare

Beetroot and Crab Wonton

Beetroot Won Tons With Fresh Crab Meat

Steak Tartare Cone

Steak Tartare with Shitake Mushroom Foam and Oscietra Caviar

Wagyu Bresoala

With Balsamic Pearls and Herbed Goat Cheese Spread

Imperial Crêpe

Hoisin Duck Crepe

Salmon Nigiri Ball

Salmon, Sushi Rice, Wasabi, Tobiko, Salmon Tuile

Smoked Salmon Ballotine

Smoked Salmon Rolled, Filled with Salmon Cream Cheese, Quinoa Tuile, Ikura

HOT CANAPE
AED 14

Chicken Vol-Au-Vent

Creamy Chicken and Mushroom on Puff Pastry Tarts

Miso Cod Skewer

Our Popular Blackened Miso Cod in a Bite Size Form

Fat Lamb Rolls

Spiced Lamb Shoulder with Tzatziki

Steak Frites

Flank Steak on Potato Terrine with Entrecote Steak Sauce

Grilled Miso St Jacques

Miso Marinated Hokkaido Scallops

Beef Anticucho

Aji Panca Marinade, Wagyu Beef, Smoked Aioli, Oscietra Caviar

Feta Saganaki

Fried Greek Feta Crusted with Sesame and Coated in UAE Honey (V)

Mushroom Mountain Toast

Mixed Seasonal Mushrooms and Truffle on Brioche (V)

Croquetas

Spanish Croquettes with Veal Bacon

PREMIUM CANAPE
AED 20

Mini Brown Butter Lobster Burger

Shallots, Lime, Crispy Onions, Cilantro Mayonnaise

Russian Blinis

Russian Blinis with Seasoned Sour Cream and Oscietra Caviar

Taste of the Sea

Freshly Shucked Oysters with Bloody Mary Pearls

Foie Gras Éclair

Foie Gras Mousse Éclair with Truffle

Wagyu Mountain Toast

Wagyu Beef Tartar, Celeriac & White Truffle Puree, Oscietra Caviar, Black Truffle

Veal Ham Croque

Smoked Veal Ham, Gruyere, Emmental, Black Truffle

Lobster Mountain Toast

Lobster, Chipotle Aioli, Chives, Tarragon, Spring Onions, Oscietra Caviar

Tuna Taco

Tuna Tartare, Sriracha Aioli, Ponzu, Chives, Oscietra Caviar

DESSERT CANAPE
AED 14

White Chocolate Cheesecake

Ruby Chocolate Madeline

Black Forest Éclair with Cherry Compote

Grilled Pineapple Skewer with Coconut Lime Sorbet

Triple Chocolate Brownie with Miso

Mochi Selection of Matcha, Coconut, Yuzu, Mango

Lemon Meringue Tart

Coconut Ice Cream Cone with Oscietra Caviar

Mini Pain Perdu



**Minimum order of 40 pieces.
**Does not include delivery.
**Staffing and equipment hire at additional cost.

3 COURSE DINNER

Tuna Tahini Ceviche

Heirloom Carrots with Smoked Labneh and Pecans

Heirloom Tomato Salad with Burratini

Steak Tartare with Pickled Shemiji Mushrooms

Carpaccio de Gambero Rosso

SECONDO

Pan Seared Scallops with Lobster Butter, Celery Root Puree and Bacon Bits

Wagyu Beef Cheeks with Pomegranate Demi Glace and Moroccan Dukka on Parsnip Puree

Miso Blacked Cod with Brocolini and Pickled Ginger Root

Cauliflower Steak with Walnut Caper Salsa

Rustic Lamb Roast with Date Gravy on Saffron Risotto

DOLCE

White Chocolate Cheesecake

Pain Perdu with Maple Caramel and Dulce De Leche Ice Cream

Mama's Famous Tiramisu

Lazy Cake

Grilled Pineapple with Coconut Lime Sorbet

5 COURSE DINNER

Tuna Tahini Ceviche

Heirloom Carrots with Smoked Labneh and Pecans

Heirloom Tomato Salad with Burratini

Steak Tartare with Pickled Shemiji Mushrooms

Carpaccio de Gambero Rosso

PRIMO

Mushroom Truffle Ravioli

Risotto Verde with Baby Asparagus and Lemon Zest

Cream of Cauliflower Soup with Veal Bacon Bits and Chili

Lobster Taglioni with Roasted Cherry Tomato and Basil Oil

SECONDO

Pan Seared Scallops with Lobster Butter, Celery Root Puree and Bacon Bits

Wagyu Beef Cheeks with Pomegranate Demi Glace and Moroccan Dukka on Parsnip Puree

Miso Blacked Cod with Brocolini and Pickled Ginger Root

Cauliflower Steak with Walnut Caper Salsa

Rustic Lamb Roast with Date Gravy on Saffron Risotto

CONTORNO

Roasted Maple Brussel Sprouts

Roasted Rosemary Potatoes

Marinated Bok Choy

Honey Roasted Sweet Potato

Grilled White Asparagus with Lemon and Garlic

DOLCE

White Chocolate Cheesecake

Pain Perdu with Maple Caramel and Dulce De Leche Ice Cream

Mama's Famous Tiramisu

Mama's Famous Tiramisu

Lazy Cake

Grilled Pineapple with Coconut Lime Sorbet

INFORMATION

Bread Basket and Table Nibbles Available in Package.

3 COURSE DINNER

AED 350

5 COURSE DINNER

AED 550



**Minimum order of 40 pieces.
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CLASSIC COCKTAILS

Old Fashioned

Bourbon, Orange Bitters & Brown Sugar. Served over a block of ice

Hugo Spritz

St Germain, Prosecco, Soda Water. Served in a wine glass with orange peel garnish

Paloma

Tequila, Agave, Lime Juice & Grapefruit Soda. Served long over a pillar of ice and garnished with fresh grapefruit slice.

Mint Julep

Bourbon, Lime Juice, Sugar. Served over crushed ice with a dehydrated lime wheel & fresh mint sprig.

Espresso Martini

Vodka, Espresso, Khalua shaken and served in a chilled coupe glass. Garnished with 3 coffee beans

Negroni

Gin, Campari & Vermouth, stirred over ice and served over a custom ice block with a orange peel garnish.

Gin Basil Smash

Gin, Fresh Basil, Sugar, Lime Juice, Foamee. Shaken and served up in a rocks glass with a basil garnish

Aperol Spritz

Aperol, Prosecco, Soda Water. Served in a wine glass over ice and granished with an orange slice

SIGNATURE COCKTAILS

Karak Tini

Karak Inspired Espresso Martini

Hibiscus Highball

Gin, Hibiscus Soda, Lemon Juice. Served over a pillar of ice and garnished with fresh flowers.

Pink Lady

Vodka, Lemon Juice, Grenadine, Foamee. Shaken, strained and served in a chilled coupe with a rose petal.

Yuzu Know

Gin, Yuzu, Grapefruit, Sugar, Soda Water. Served long over ice and garnished with a burnt grapefruit.

RATE PER PESON

AED 150

MINIMUM

10 Guests

PACKAGE INCLUDES

Mixers / Soft Drinks / Water
Premium Ice
Glassware Rental

**Bartender is chargeable at a separate rate.



**EVERY DISH, EVERY
DRINK, EVERY DETAIL
IS CRAFTED TO FEEL
PERSONAL.**



THANK YOU

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