



THE NED

DOHA



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The Ned Doha

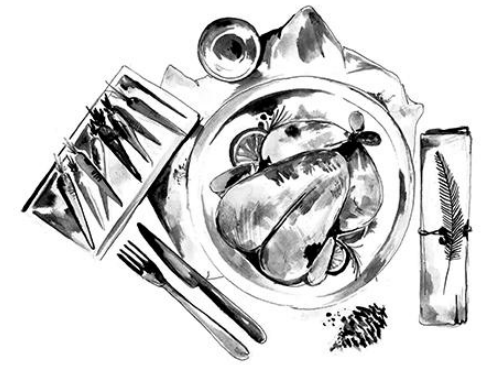
Originally designed by acclaimed Lebanese architect William Sednaoui in the 1960s, the 430,300 sq ft building now has members' spaces, 90 bedrooms and suites and seven restaurants and lounges, plus a health club, spa, gym and private event spaces. In partnership with renowned architect David Chipperfield, the building was remodelled with the goal of retaining the structure of the old Ministry of Interior building.



Corniche Hall

THE CORNICHE HALL EVENT SPACE is accessible by its own private, separate entrance, invites groups for large-scale conferences, social occasions, and events. Sized at 475 sqm (5,112 sq ft), the venue caters up to 600 people for a standing reception, arranged around a landscaped courtyard. The space is lit with height-adjustable chandeliers as well as bathed in natural daylight and features a balcony with access to additional outdoor event space.





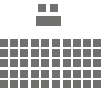
The Dinner

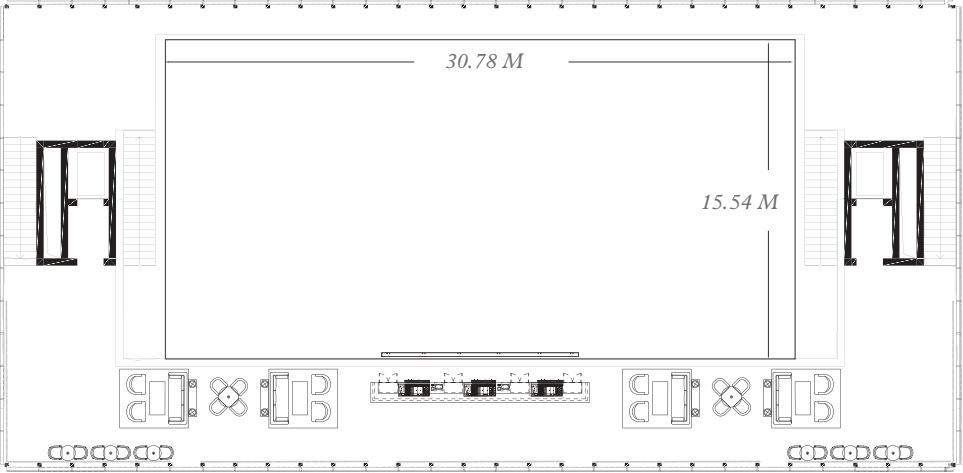
Our chefs will work closely with you to create your perfect Event menu - from canapes and light bites to main courses and desserts, we'll ensure to craft a menu that reflects your style and tastes.

Spaces & Dimensions

THE CORNICHE HALL EVENT SPACE is accessible by its own private, separate entrance, invites groups for large-scale conferences, social occasions, and events. Sized at 475 sqm (5,112 sq ft), the venue caters up to 600 people for a standing reception, arranged around a landscaped courtyard. The space is lit with height-adjustable chandeliers as well as bathed in natural daylight and features a balcony with access to additional outdoor event space.

BALLROOM SETUP

	THEATRE	<i>250 guests with catering</i> <i>350 guests without catering</i>
	CLASSROOM	<i>135 guests with catering</i> <i>165 guests without catering</i>
	CABARET/ HALF-MOON	<i>With catering:</i> <i>+ Stage: 144 Guests (24 tables x 6 guests)</i> <i>+ Stage in middle: 120 guests (20 tables x 6 guests)</i> <i>Without catering:</i> <i>+ Stage: 168 guests (28 tables x 6 guests)</i> <i>+ Stage in middle: 144 guests (24 tables x 6 guests)</i>
	SEATED BANQUET	<i>320 guests</i>
	BUFFET BANQUET	<i>272 guests</i>
	COCKTAIL/ RECEPTION	<i>500 guests</i>
	U SHAPE	<i>With catering: 48 guests</i> <i>Without catering: 78 guests</i>



FRONT OF HOUSE - CORNICHE HALL

<i>Length of the room L1 (Full length)</i>	<i>35.572 m</i>
<i>Length of the room L2 (Length from the stairs side)</i>	<i>30.775 m</i>
<i>Width of the room</i>	<i>15.537 m</i>
Height	
<i>Floor to foyer wall (Shortest wall)</i>	<i>4.712 m</i>
<i>Floor to lounge wall</i>	<i>6.876 m</i>
<i>Floor to lowest point of chandeliers</i>	<i>7.116 m</i>
<i>Floor to highest point of chandeliers</i>	<i>8.429 m</i>
<i>Floor to ceiling</i>	<i>9.33 m</i>

CORNICHE HALL COURTYARD

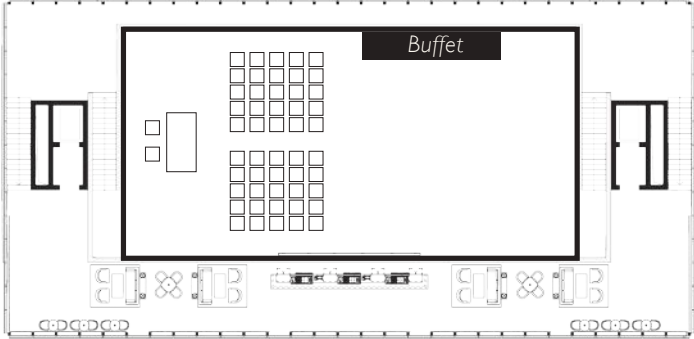
<i>Length</i>	<i>46.616 m</i>
<i>Width</i>	<i>14.59 m</i>

CORNICHE HALL TERRACE

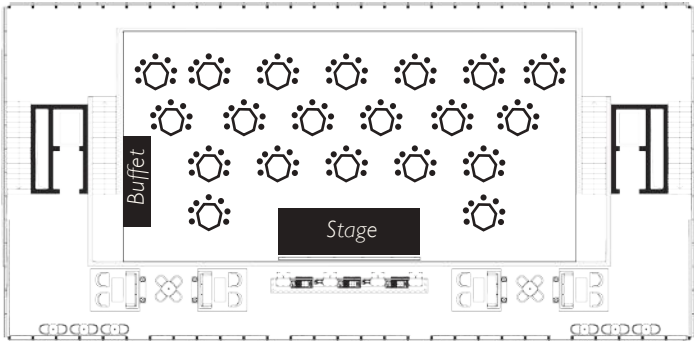
<i>Length</i>	<i>65.756 m</i>
<i>Width</i>	<i>12.158 m</i>

CORNICHE HALL LOUNGE

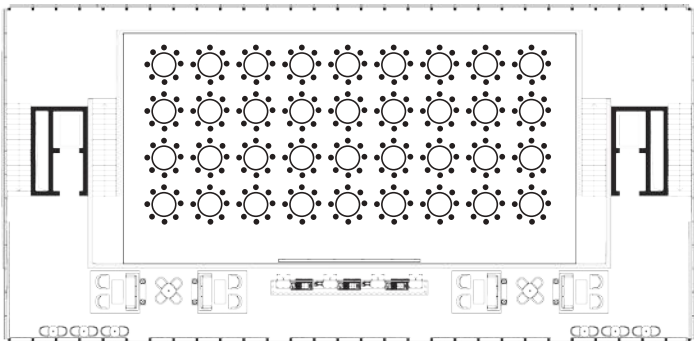
<i>Length</i>	<i>46.962 m</i>
<i>Width</i>	<i>4.537 m</i>
<i>Height</i>	<i>3.576 m</i>



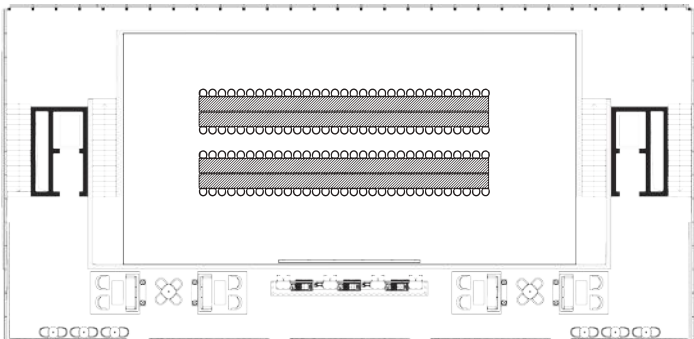
THEATRE STYLE
with stage & buffet



CABARET STYLE
with stage & buffet



ROUND TABLE



LONG TABLE

Eating & Drinking

CANAPÉS

Selection of 4 canapes QAR 120
Selection of 6 canapes (4 savoury & 2 sweet) QAR 180

COLD

Shaved summer vegetables, fava bean guacamole,
poppyseed quinoa cracker *(pb)*
Watermelon gazpacho, cucumber, tomato, basil, feta *(v)*
Blue corn blini, apple avocado salsa, jalapeno honey, crispy radish *(pb)*
Snapper ceviche, guava, passion fruit, crispy red quinoa
Tiny lobster taco, tomatillo-sweet corn relish

HOT

Tuna belly confit potato croquette, wasabi cream oscietra caviar
Kataifi goat cheese fritter, zebra tomato coulis *(v)*
Truffle arancini *(v)*
Wagyu steak MB8 confit potatoes black truffle sauce
Japanese fried chicken yuzu kosho aioli

DESSERTS

Dark chocolate hazelnut bar
Strawberry lime tart fresh strawberries, strawberry compote,
basil-infused lime curd, whipped cream
New York vanilla cheesecake, cherry compote



v = vegetarian, pb = plant based

Private Dining Menu

Menu price includes 2 mocktails, still & sparkling water, soft drinks, juices, tea & coffee

SET MENU QAR 450

For a set menu, please choose one option per course for all guests

FAMILY STYLE MENU QAR 400

For family style, please choose 3 starters, 3 mains & 3 desserts to be shared

STARTERS

- Burrata, heritage tomato lovage pesto *(v)*
- Scallops, curried cauliflower puree, caviar
- Tuna tartare, avocado, chilli, capers
- Lobster cocktail, iceberg lettuce, Marie Rose
- Duck liver parfait, caramelised onion jam and brioche
- Steak tartare, wagyu tenderloin, egg yolk, lavosh
- Beetroot tartare, cucumber, horseradish, matcha sunflower *(pb)*



MAINS

- Spinach & ricotta ravioli, black truffle *(v)*
- Mushroom & truffle risotto *(v)*
- Black Urfa crusted salmon, green aioli, gochujang
- Chargrilled sea bass filet, salsa Verde, green tomatoes, parsley
- Tasmanian lamb rack, celeriac shawarma, apple, rosemary sauce
- Chicken, mushroom sauce, creamy truffle mash
- Beef filet, ox cheek croquette, creamy mash potatoes
- Cauliflower & Romesco salad *(pb)*

DESSERTS

- Sticky toffee pudding, toffee sauce, vanilla ice cream
- Apple tart tatin
- Tiramisu
- Um Ali, Puff pastry, milk & rosewater, toasted nuts
- Coconut mango cheesecake, mango compote, passionfruit

Beverage Package

BEVERAGE PACKAGE AT QAR 55 | PER PERSON

2 mocktails, still & sparkling water, soft drinks, juices, tea & coffee for 2 hours,
for every additional hour there is a supplement of QAR 20 per person

MOCKTAILS

Grapefruit Thyme Spritz

pink grapefruit juice, fresh lime, cocunut syrup, fresh thyme, aqua faber, soda

Passionfruit Mojito

passion fruit, citrus lime, fresh mint, passion fruit pulp, soda

Tropika Tiki

tropical juice, citrus lemon, coconut syrup, mint

Lychee Floral Spritz

lychees, citrus lemon, lavender syrup, sprite

SOFT DRINKS

Coke

Coke Zero

Sprite

Fanta

Fever tree Soda water

Fever tree Ginger ale

Fever tree tonic

Red bull | Red bull sugar free

FRESH JUICES

Orange | Watermelon | Pineapple

WATER

Aqua Panna Still – Small

Aqua Panna Still – Large

San Pellegrino Sparkling – Small

San Pellegrino Sparkling – Large

Evian – Small

Evian – Large

COFFEE

Espresso | Double Espresso | Americano | Cappuccino | Latte

TEA

English Breakfast | Earl Gray | Jade Sward Green | Jasmine Pearls

Peppermint | Chamomile Flowers



Alcoholic | Beverage Package

BEVERAGE PACKAGE AT QAR 250 | PER PERSON

2 mocktails, 2 cocktails, house wines, beer, spirits,
still & sparkling water, soft drinks, juices, tea & coffee for 2 hours,
for every additional hour there is a supplement of QAR 85 per person

SPARKLING & CHAMPAGNE	BTL
Prosecco Conegliano, <i>Valdobbiadene, Tintoretto, Extra Dry NV</i>	535
Champagne Duval Leroy, <i>Brut NV</i>	950
Champagne Laurent Perrier, <i>Brut</i>	1,350
Champagne Louis Roederer, <i>Brut Premier, NV</i>	1,600
Champagne Laurent Perrier, <i>Cuvee Rose, Brut NV</i>	2,000
WHITE	BTL
Chenin Blanc, <i>KWV, Western Cape, Sth Africa</i>	285
Grillo, <i>La Mura, Sicily, Italy</i>	295
Riesling, <i>Hardy's, Nottage Hill, South Australia</i>	330
Viognier Reserva, <i>Casa Silva, Colchagua Valley, Chile</i>	370
Sauvignon Blanc, <i>Mudhouse, Marlborough, New Zealand</i>	415
Chardonnay, <i>Stimson Estate, Columbia Valley, Washington</i>	420
Albarino Rias Baixas, <i>Vionta, Galicia, Spain</i>	440
Pinot Grigio, <i>Forchir, Friuli Grave, Italy</i>	475
Chardonnay, <i>Penfolds, Koonunga Hill, South Australia</i>	510
Gewurztraminer, <i>Hugel & Fils, Alsace, France</i>	555
Gavi, <i>La Raia, Rossi Cairo, Piemonte, Italy</i>	590
Chablis, <i>Domaine Moreau, Burgundy, France</i>	710



RED	BTL
Sangiovese, <i>Fontella, Tuscany, Italy</i>	285
Douro 'Esteva', <i>Casa Ferrerinha, Portugal</i>	320
Cabernet Sauvignon, <i>Stimson, Columbia Valley, Washington</i>	360
Tempranillo Coronas, <i>Torres, Catalunya, Spain</i>	385
Cotes du Rhone 'Belleruche', <i>Chapoutier, France</i>	395
Pinot Noir 'Limited Selection', <i>Montes, Aconcagua, Chile</i>	430
Old Vine Zinfandel, <i>Ravenswood, California</i>	480
Barbera d'Alba, <i>Prunotto, Piemonte, Italy</i>	510
Malbec, <i>Luigi Bosca, Luján de Cuyo Mendoza, Argentina</i>	535
Shiraz 'Faith', <i>St. Hallett, Barossa, Sth Australia</i>	550
Chateauneuf-du-Pape, <i>Reserve de Bonpas, Rhone, France</i>	660
Chateau Vieille Tour La Rose, <i>St Emilion Grand Cru, France</i>	710
ROSE	BTL
Grenache Cotes Du Rhone 'Belleruche' Chapoutier, <i>France</i>	395
SWEET	BTL
Chateau Lafaurie Peyraguey, <i>Sauternes, France (375ml)</i>	920

SPIRITS

Vodka	25ml / BTL
Absolut Blue	70 / 1200
Belvedere	90 / 1500
Grey Goose	95 / 1600
Gin	25ml / BTL
Bombay Sapphire Gin	80 / 1400
Tanqueray London Dry Gin	80 / 1400
Hendricks	85 / 1400
Rum	25ml / BTL
Bacardi Gold	70 / 1100
Matusalem Platino	90 / 1500
Scottish Whisky	25ml / BTL
Jack Daniels	90 / 1500
Chivas Regal (12 years)	90 / 1600
JW Black Label	90 / 1600
Tequila	25ml / BTL
Jose Cuervo Especial Silver	65 / 1100
Cognac	25ml / BTL
Hennessey V.S.	95 / 1500

COCKTAILS

Picante De La Casa <i>jose cuervo tradicional, agave, citrus, chilli</i>	80
Soho Mule <i>grey goose, citrus, ginger syrup, soda</i>	80
Eastern Standard <i>bombay sapphire or grey goose, citrus, mint, cucumber</i>	80
Pineapple Negroni <i>pineapple infused bombay sapphire, campari, martino rosso</i>	80





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