




Le Cardinal
EXCLUSIVE RESORT
MAURITIUS

Le Cardinal Corporate Package 2024 - 2025



Member of Alizee Resort Management Ltd

Le Cardinal Exclusive Resort & Spa, Trou aux Biches, Mauritius | T: + 230 204 5200 | F: + 230 265 7035 | E: info@alizeeresort.com

BUFFET 1

Rs 1700

SALAD / CRUDITÉS

Lettuce/ Laitue

Cabbage/ Chou

Carrot/ Carotte

Selection of Condiments / Sélection de condiments

*(Green& Black olive/ Olive vert et noir, Onions pickled / Oignon mariné, Lemon wedge /
Quartier de citron, Gherkins/ Cornichon
French dressing / Vinaigrette, Italian dressing/ Vinaigrette italienne, Balsamic dressing/
Vinaigrette. Balsamique*

MIXED SALADS / SALADE COMPOSÉES

Fish with potato salad / Salade de pomme de terre au poisson

Mix beans salad/ Salade de haricots mix

Couscous salad with Parsley/ Salade de couscous aux persils

HOT DISH / PLATS CHAUDS

Chicken curry / Curry de poulet

Fish fillet with Garlic butter sauce / Filet de Poisson au beurre d'ail

Potato Gratin à la Dauphinois / Gratin de pomme de terre à la dauphinois

Sauteed Pasta with Pesto sauce/ Pâtes sautées a la sauce pesto

Carrot & Chayote sautéed with olive oil / Carotte et chou chou sautées à l'huile d'olive

Saffron Rice / Riz safrané

DESSERTS

Fruit Salad / Salade de fruits

Chocolate Balthazar/ Balthazar au chocolat

Passion fruits Mousse / Mousse au fruit de la passion

Fruits Tarlettes / Tarlettes aux fruits



BUFFET 2

Rs 1800

SALAD / CRUDITÉS

Lettuce/ Laitue

Cabbage/ Chou

Carrot/ Carotte

Corn Kernel, Chick Peas. / Maïs, Pois chiches.

Selection of Condiment / Sélection de condiment

(Green and Black olive/Olive vert et noir, Onions pickled / Oignon mariné, Lemon wedge

/Quartier de citron, Gherkins/Cornichon

French dressing / Vinaigrette, Italian dressing/ Vinaigrette italienne, Balsamic dressing/ Vinaigrette Balsamique

MIXED SALADS / SALADE COMPOSÉES

Potatoes salad / Salade de pomme de terre Vegetable

Greek Salad/ Salade grecque aux légumes

Pineapple exotic Salad with chicken/ Salade d'ananas au poulet

HOT DISH / PLATS CHAUDS

Chicken Blanquette with Black Olive and Carrot/ Blanquette de poulet à l'olive noire et carotte

Roast Lamb, Rosemary sauce/ Agneau roti, Sauce romarin

Vegetables Ratatouille/ Ratatouille de légumes

Pasta à la napolitana/ Pâte à la napolitaine

Sautéed Broccoli/ Brocoli sautées

Garlic Rice / Riz Sauté à l'ail

DESSERTS

Tapiacca with coconut milk and peche / Sagoo au lait coco au pêche

Fruits Salad/ Salade de fruits

Caramel flan/ Flan Caramel

Opera Cake/ Gateaux Opera



BUFFET 3

Rs 1900

SALAD / CRUDITÉS

Lettuce/ Laitue

Cabbage/ Chou

Carrot/ Carotte

Corn Kernel, Chick Peas / Maïs, Pois chiches.

Selection of Condiment / Sélection de condiment

(Green & Black olive/ Olive vert et noir, Onions pickled / Oignon mariné, Lemon wedge / Quartier de citron,

Gherkins/Cornichon

French dressing / Vinaigrette, Italian dressing/ Vinaigrette italienne, Balsamic dressing/ Vinaigrette Balsamique

MIXED SALADS / SALADE COMPOSÉES

Beetroot and crab stick salad / Salade de betteraves au batonnet de crabe

Chicken Stripped with carrot and corn salad/ Salade de Émincé de poulet au carotte et maïs

French beans salad / Salade d'haricot verte

Cheese salad with tomato and basil / Salade de Fromage au tomate et basilic

HOT DISH / PLATS CHAUDS

Grill Red Tuna steak with dill and lemon sauce/ Steak de Thon rouge grillé à la sauce de citron

Lamb curry with potato/ Curry d'agneau au pomme de terre

Chicken cooked with mushroom sauce/ Poulet à la sauce de champignon

Potatoes with caramelized onion/ Pomme de terre à l'oignon caramélisé

Pasta with spinach and Smoked Marlin Sauce/ Pâte au Sauce epinard et marlin fumer

Carrot Vichy/Carotte vichy

Steamed Rice/ Riz vapeur

DESSERTS

Kheer with Almond Flakes/ Kheer à L'amandes

Sliced Fruits / Fruits Tranche

Red velvet / Gateau velvet rouge

Apple tarte / Tarte au pomme

Grass jelly / Mousse



BUFFET 4

Rs 2100

SALAD / CRUDITÉS

Lettuce/ Laitue

Cabbage/ Chou

Carrot/ Carotte

Corn Kernel, Chick Peas, Mushroom / Maïs, Pois chiches, Champignon

Selection of Condiment / Sélection de condiment

(Green & Black olive/ Olive vert et noir, Onions pickled / Oignon mariné, Lemon wedge / Quartier de citron,
Gherkins/Cornichon

French dressing / Vinaigrette, Italian dressing/ Vinaigrette italienne, Balsamic dressing/ Vinaigrette. Balsamique

MIXED SALADS / SALADE COMPOSÉES

Chicken Salade with pineapple and celery/ Salade de poulet au ananas et céleri

Rice with shrimp salad/ Salade de riz au crevette

Calamaris salad/ Salade de Calamars

Mix Grill Vegetables with cheese salad / Salade de légumes grille au fromage

HOT DISH / PLATS CHAUDS

Pan fried Fish with olives and Cajun sauce / Poêlée de poisson à l'olives et sauce cajun

Chicken Tandoori/ Poulet Tandoory

Grille Lamb with thyme sauce/ Agneau grillé à la sauce au thym

Mash potato/ Purée de pomme de terre

Spinach gnocchi and mushrooms /Gnocchi au epinard et champignon

French bean with cherry tomato/ Sautées Haricot verte au tomate cerises

DESSERTS

Fruits Salad / Salade de fruits

Assorted Macaroon/ Macaron

Tiramisu/ Tiramisu

Bavarian/ Bavaois

Chocolate cake/ Gâteau au chocolat

VEGETARIAN BUFFET

Rs 1200 Per Person

SALAD / CRUDITÉS

Lettuce/ Laitue

Cabbage/ Chou

Carrot/ Carotte

Corn Kernel, Chickpeas, Mushroom / Maïs, Pois chiches, Champignon

Selection of Condiment / Sélection de condiment

(Green & Black olive/ Olive vert et noir, Onions pickled / Oignon mariné, Lemon wedge / Quartier de citron,

Gherkins/Cornichon

French dressing / Vinaigrette, Italian dressing/ Vinaigrette italienne, Balsamic dressing/ Vinaigrette. Balsamique

MIXED SALADS / SALADE COMPOSÉES

Vegetable pickles / Archard de legumes

Tomato salad with cheddar cheese / Salade de tomate au fromage cheddar

HOT DISH / PLATS CHAUDS

Steamed rice/ Riz a la vapeur Curry de legumes/ Vegetables curry

Dhall/ Paneer masala / Curry de paneer/ Pharata

Bhindi do pyaza / Ladyfinger with onions curry/

Pickles/ Archards /Plain Yoghurt/ Yoghurt nature

DESSERTS

Fruits Salad / Salade de fruits

Kheer/ Riz au lait

Sagoo/Tapioca

Ice cream/ Glace

Pre - Dinner Cocktail

Option 1 at Rs 800. (included vat per pax)

Canapés au Marlin Fumé
Canapés with Smoked Marlin

Mini brochette de Poulet à L'Indienne
Mini Chicken Skewer Indian Style

Croûton à la Chevre aux herbes
Fried Bread Crumbs with Goat & Herbs

Samousas de Légumes à la sauce piquante
Vegetables Samousa with Chilli Sauce

Option 2 at Rs 900. (included vat per pax)

Canapés Crevette et Ananas
Canapés with Prawn and Pineapple

Mini brochette de Poulet à L'Indienne
Mini Chicken Skewer Indian Style

Bruscheta de Légumes et Fromage
Vegetable and Cheese Bruscheta

Tartare de thon rouge
Red tuna tartare

Samousas de Légumes aux Piments Doux
Vegetables Samousas with Sweet and Sour Sauce

Option 3 at Rs 1100. (included vat per pax)

Mini Croûton au thon
Mini Bread Crumbs With Tuna

Half moon De Légumes
Vegetables Half moon

Canapés Au Marlin Fumé
Smoked Marlin Canapes

Mini Brochette De Poulet À L'indienne
Mini Chicken Skewer Indian Style

Croustillant De Calamar, Sauce Tartare
Calamari Fritters, Tartar Sauce

Mini Bruscheta de Légumes et Fromage
Vegetables and Cheese Mini Bruscheta

Canapés Crevette Et Ananas
Canapes With Prawn And Pineapple

BEVERAGE PACKAGES/ FORFAIT BOISSONS

Option 1 at Rs 300 per pax

2 hours unlimited service.
Rs200 per person for each additional hour

Sélection de jus
Selection of juices

Boisson gazeuse
Soft drinks

De l'eau (plât ou pétillant)
Water (still of sparkling)

Option 2 at Rs 500 per pax

LOCALLY BOTTLED

2 hours unlimited service.
Rs250 per person for each additional hour

Bière
Beer

Sélection de jus
Selection of juices

Boisson gazeuse
Soft drinks

De l'eau (plât ou pétillant)
Water (still of sparkling)

BEVERAGE PACKAGES/ FORFAIT BOISSONS

Standard package at Rs 900 per pax

LOCALLY BOTTLED(2 hours)

Spirits: Whisky , Gin , Vodka , Rum

House Wine: Red, White, Rose

Bière
Beer

Sélection de jus
Selection of juices

Boisson gazeuse
Soft drinks

De l'eau (plât ou pétillant
Water (still or sparkling)

Deluxe package at Rs 1200 per pax

IMPORTED BOTTLE (2 hours)

Spirits: Whisky (J. Walker, Red Label) / Gin (Gilbays) / Vodka (Smirnoff)

House Wine: Red, White, Rose

Bière
Beer

Sélection de jus
Selection of juices

Boisson gazeuse
Soft drinks

De l'eau (plât ou pétillant
Water (still or sparkling)



ADDITIONAL SERVICES

INCLUDED IN YOUR PACKAGE WHEN TAKING OUR MENU

Welcome Cocktail
Cutlery
Service Personalised set up .

OUTSOURCE : DJ / SOUND SYSTEM

Corporate Buffet 1

as from 20 to 35 persons

Rs 2200 per pax vat Inc

Pre Dinner Cocktail

Smoked Marlin capers berry canapé
Brie cheese canapé
Crispy Chicken and Sweet Chilli Sauce
Vegetable Samoussa and tomato chutney

STARTER

Crab stick and green beans salad
Roasted potato with tune mayonnaise salad
Pasta with grill vegetable and pesto sauce
Mix green salads condiment and dressings

MAIN DISH

Grilled lamb shoulder and rosemary sauce
Grilled chicken leg with lemon grass and coco milk sauce [Spicy]
Seafood skewer with garlic butter sauce
Local ratatouille
Savory rice
Chou Chou gratin

DESSERT

Chocolate cake with pistachio cream
Vanilla macaron
Panna cotta and wild berries marmelade
Fresh slice fruits

Corporate Buffet 2

Maximum 35 persons

Rs 2400 per pax vat Inc

Pre Dinner Cocktail

Crab meat canapé
Brie cheese canapé
Fish pate
Chicken samoussa

STARTER

Wooden smoked marlin with three citrus dressing
Roasted chicken and victoria pineapple salad with cesar dressing
Poached mussel in local herbs served with aioli sauce and combava oil
Potato and corn salad
Homemade Coleslaw
Mix green salads
Condiments and vinaigrette

MAIN DISH

Grilled chicken with BBQ sauce
Grilled beef fillet and Green pepper
sauce
Grilled mixed seafood skewer [calamari, shrimps, fish]
Grilled lamb mergez sausage
Saffron rice
Local ratatouille
Baked potatoes

DESSERT

Banana flambée with local rum
Mini napolitaine
Chocolate cake with vanilla cream
Papaya mini tart
fresh fruits skewer

Finger Cocktail Buffet

As from 20 to 60 person

Rs 1900 per pax vat Inc

Smoked marlin canapé
Mushroom vol au vent and cheese
Crab meat canapé
Mini chicken quiche
Seafood acra with mango chutney
Lamb lollipop with raita sauce
Taro roots fritters
Shrimp fritters
Vegetable Samoussa with tomato chutney

DESSERT

Opera cake
Lemon macaron
Mini napolitaine
Mix fruits skewer

Set Menu

Maximum 35 persons

Choose any set menu with same apero

Apero

Rs 500 per pax

Smoked marlin and capers canapé
Vegetable bruschetta with mozzarella
Crispy chicken and sweet chilli
Vegetable samoussa and tomato chutney

Menu 1

Rs 1800 per pax

Starter

Pineapple and seafood cocktail with cherry tomato

Main Dish

Chicken leg roulade with Butternut purée, Vegetable and creamy curry sauce
or
Grilled dorado with Vegetable, mushroom risotto and lemon butter sauce

DESSERT

Warm apple and papaya tarte with vanilla ice cream

Menu 2

Rs 2000 per pax

Starter

Smoked salmon and Fennel and Green apple salad and citrus vinaigrette

Main Dish

Chicken and shrimp curry served with rice and cucumber salad
or
Grilled Australian beef fillet serve with Sweet potato purée, vegetable and green pepper sauce

Dessert

Pear 'Belle Helene' style Chocolate sauce served with caramel ice cream

Set Menu

Maximum 35 persons

Choose any set menu with same apero

Menu 3

Rs 2800 per pax

Starter

Smoked salmon and palm heart salad

Main Dish

Chrilled prawns serve with saffron asparagus risotto, Vegetable and Crustacean sauce

DESSERT

Warm chocolate moelleux and vanilla ice cream

Menu 4

Rs 3500 per pax

Starter

Avocado and crab meat salad

Main Dish

Seafood platter with lobster, Prawn, Calamari, Mussel, Shrimps, Fish grilled served with Creamy Tagliatelle, vegetable of the day and garlic butter sauce

Dessert

Chocolate opera cake with vanilla ice cream and berries coulis



Le Cardinal

EXCLUSIVE RESORT

MADRID, ES

For more information or bookings,
Please contact us on :
+230 204 5200 or

Email us on: info@alizeeresort.com