



HORIZON52

EVENTS

CONCEPT

Perched 52 floors above the vibrant Dubai skyline, **Horizon 52 Events** is more than just an event space, it's a statement. Nestled in the heart of DIFC at the iconic **ICD Brookfield Place**, this exclusive destination offers sweeping panoramic views that frame every event in an unforgettable moment.

Blending timeless elegance with a modern edge, the venue honors classic aesthetics while allowing for total transformation.

Whether planning high-impact business meetings, elegant corporate presentations, or celebrating life's most memorable milestones, this is your canvas for exceptional events.

OPENING HOURS

Monday to Sunday from 9am - 12am



Imperial Style



Cocktail Reception

SPACES

Our four event spaces, named after legendary jazz icons of the 1920s, embody a spirit of bold creativity and timeless elegance.

Ellington

Fitzgerald

Henderson

Armstrong

These event spaces provide a powerful sense of identity and presence, designed to leave a lasting impression on your guests by providing the perfect backdrop to your event.

We offer versatile capabilities through our four event spaces, which can be hired individually or combined. The spaces adapt effortlessly to your every need, enjoy full privacy or expansive grandeur.

From corporate meetings and private boardroom gatherings, through to luncheons and glamorous cocktail receptions that linger into the night, this is a place where every event rises above expectations.

CAPACITY

Our event spaces are designed with flexibility in mind and may be combined in multiple configurations to accommodate a wide range of event formats and capacities.

Final room arrangements are subject to availability and will be tailored in consultation with our events team to best meet the specific requirements of each occasion.

Room/Combination	Size (m2)	Boardroom Style	Ballroom Style	U-shape Style	Classroom Style	Imperial Style	Cocktail Reception
Ellington	39.76	8	16	8	12	12	24
Fitzgerald	52.28	16	24	16	24	20	40
Henderson	57.84	16	24	16	24	16	40
Armstrong	34.89	8	16	8	12	12	24
All Rooms Combined	184.77	60	80	/	72	60	120

KEY INFORMATION

FOOD & BEVERAGE

Indulge in a refined culinary experience led by Executive Chef Massimo Pasquarelli, with tailor-made menus available for all services. Elevate your events with bespoke cocktails and a curated wine selection.

AV & CONFERENCE SYSTEM

- Integrated automation and control system
- Multiple video displays per room, including motorized 120" projector screens and mobile 75" TVs
- Video conferencing with wireless BYOD (Bring Your Own Device) support for Zoom/Teams integration
- Video tracking camera systems for conference rooms
- Integrated audio system with ceiling microphones, room correction, in-ceiling speakers, subwoofers, and voice lift for multi-room setups
- Touchscreen control panels for room operations
- Automated room ambiance control

DECORATIVE ELEMENTS

Decorative elements are welcome in the event spaces & on the table to personalize your event to your preference.



Boardroom Style



BREAKFAST MENUS

CONTINENTAL BREAKFAST - AED 120

BAKERY

Croissant
Danish pastries
White & wholewheat sliced toasted bread
Unsalted butter, jams

CEREALS & YOGHURT

Assorted flavored low-fat yoghurts
Bircher muesli

FRUITS

Individual bowl - mixed berries and exotic fruits

BEVERAGE

Choice of freshly squeezed orange juice and grapefruit juice
Selection of coffee and tea

AMERICAN BREAKFAST - AED 155

BAKERY

Croissant
Danish pastries
White & wholewheat sliced toasted bread
Unsalted butter, jams

SAVOURY

Smashed avocado toast, tomatoes, tabasco
Brioche scrambled egg sandwich, cheddar
Egg benedict, smoked salmon, hollandaise

CEREALS & YOGHURT

Assorted flavored low-fat yoghurts
Bircher muesli
Dates

FRUITS

Individual bowl - mixed berries & exotic fruits

BEVERAGE

Choice of freshly squeezed orange juice and grapefruit juice
Selection of coffee and tea

Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.
Should you have any allergies or dietary requirements, please ask your waiter for assistance.

DAY BREAK MENUS

MORNING BREAK 1 - AED 135

SAVOURY

Swiss chard fried ravioli “Barbajuans”
Brioche rolls, smoked salmon, red onion, aioli

SWEET

Hazelnut cake
Lemon madeleines
Dark chocolate cookies
Individual bowl - mixed berries, exotic fruits

BEVERAGE

Selection of coffee and tea

MORNING BREAK 2 - AED 155

SAVOURY

Onion & potato tortilla
Sourdough baguette, roasted vegetables, pesto, mozzarella

SWEET

Lemon cake
Pistachio, raspberry financiers
Dark chocolate cookies
Individual bowl - mixed berries & exotic fruits

BEVERAGE

Selection of coffee and tea

AFTERNOON BREAK 1 - AED 135

SAVOURY

Tomato pissaladière, Taggiasca olives, fresh basil
Spinach and tuna wrap, avocado, herb dressing

SWEET

Maritozzo, pistachio chantilly
Chocolate chouquettes
Baci di dama
Individual bowl - mixed berries, exotic fruits

BEVERAGE

Selection of coffee and tea

AFTERNOON BREAK 2 - AED 155

SAVOURY

Truffle, mushroom arancini, parmesan, green aioli
Grilled sourdough with brie, caramelized onions, arugula

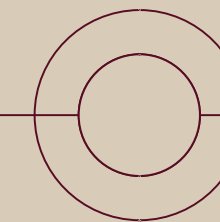
SWEET

Maritozzo, vanilla chantilly
Berries mirliton tart
Baci di dama
Individual bowl - mixed berries, exotic fruits

BEVERAGE

Selection of coffee and tea

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SET LUNCH

Choice of
1 Appetizer - 1 Main Course - 1 Dessert

APPETIZER

Kale, ricotta, pomegranate, pine nuts, caperberries
Burrata, roasted cherry tomatoes, basil oil, balsamic reduction
Veal carpaccio, tuna-anchovy cream, green bean salad

MAIN COURSE

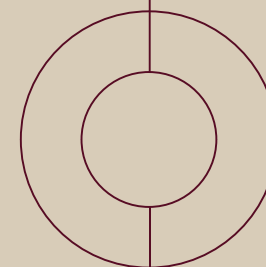
Wild mushroom risotto, Parmesan crisp, veal jus
Corn-fed chicken, red pepper & olive sauce, thyme jus
Pan-seared sea bass, lemon caper butter sauce, sautéed spinach

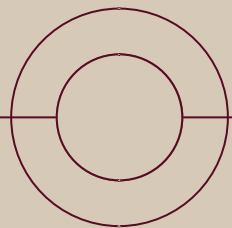
DESSERT

Marinated seasonal fruits, lemongrass juice
Crunchy meringue, fresh berries, light vanilla cream
Tiramisu - ladyfingers, mascarpone cream, espresso

AED 320

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SET DINNER

Choice of
1 Cold Appetizer - 1 Hot Appetizer - 1 Main Course - 1 Dessert

COLD APPETIZER

Lime marinated tuna, pickled red onions & beetroot
Smoked salmon, avocado mousse, dill & pickled radishes
Grilled octopus carpaccio, olive tapenade, citrus fennel salad (+AED20)

HOT APPETIZER

Stracciatella ravioli, roasted tomato cream, fresh basil
Creamy pumpkin soup, truffle essence, crispy sage
Half lobster, gnocchi, lobster reduction (+AED25)

MAIN COURSE

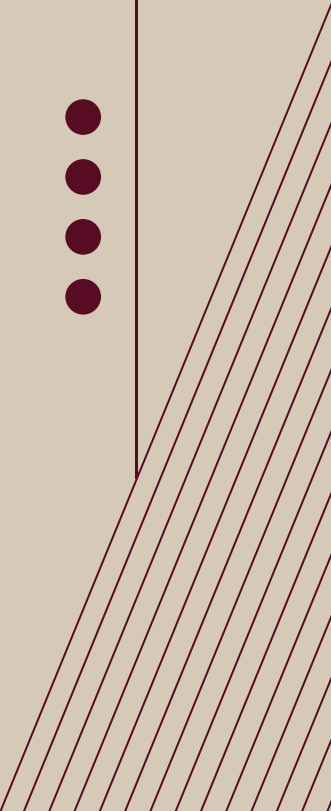
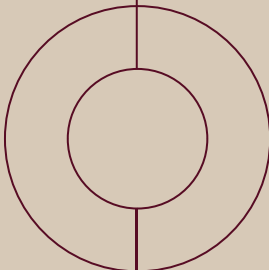
Herb-crusted lamb rack, aubergine parmigiana, mint jus
Wild sea bass fillet, heritage carrots, ginger, lemon pulp
Black angus beef fillet, red wine sauce (+AED30)

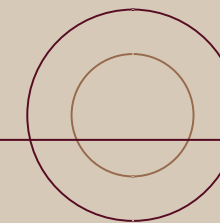
DESSERT

Marinated seasonal fruits, lemongrass juice
Tiramisu - ladyfingers, mascarpone cream, espresso
Caramelized puff pastry, vanilla cream, hazelnut praline

AED 550

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PREMIUM SET DINNER

COLD APPETIZER

Sicilian Mazara prawns, citrus zest, Oscietra

HOT APPETIZER

Half lobster, agria potato gnocchi, lobster reduction

MAIN COURSE

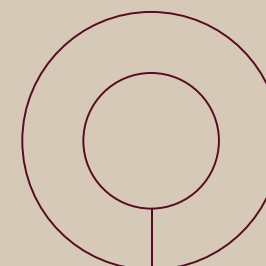
Frisona beef fillet, fingerling potatoes, truffle sauce

DESSERT

Caramelized puff pastry, vanilla cream, hazelnut praline

AED 760

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CANAPÉS

Individually priced
Available from 15 guests and above

COLD

- Pizzette soufflé smoked burrata, Taggiasca olives & herbs (D) (G) (V) • 14
- Tomato pissaladière, Cantabrico anchovies, Taggiasca olives (G) (V) • 12
- Sea bass carpaccio, quinoa chips, herb butter, pink peppercorn (D) • 16
- Truffle éclair, Gruyère cheese, black truffle (D) (G) (V) • 16
- Crab sandwich, eggs, lemon mayonnaise, smoked paprika (D) (S) • 18
- Salmon tacos, avocado mousseline, coriander and lime (D) (G) • 16
- Potato millefeuille, classic beef tartare, paprika aioli (D) • 20

WARM

- Lobster croquettas, confit lemon, tarragon (D) (G) (S) • 20
- Montecristo sandwich, aged cheddar cheese, turkey ham (D) (G) • 16
- Wild mushroom tartelette, anchovy, mozzarella (D) (G) • 14
- Saffron risotto cracker, Mazara prawn (D) (G) (S) • 24
- Swiss chard Barbajuan, Taggiasca olives (D) (G) (V) • 12
- Quiche Lorraine, green vegetables, Gruyère cheese (D) (G) (V) • 12
- Fried squid, spicy mayonnaise, chives and lemon (G) (S) • 16

SWEET

- Brioche buns, pistachio custard, chantilly cream (D) (G) (N) • 14
- Profiteroles, vanilla cream, crumble (D) (G) (N) • 14
- Ladyfingers, mascarpone cream, espresso (D) (G) (N) • 16
- Macerated seasonal fruits skewers, lemongrass juice • 12
- Hazelnut chocolate cake, praline crunch (D) (G) (N) • 16
- Lemon tart, Italian meringue (D) (G) (N) • 14
- Crispy meringue, strawberry, lime cream (D) • 14

VEGETARIAN

- Swiss chard Barbajuan, Taggiasca olives (D) (G) • 12
- Pizza soufflé, heirloom tomatoes, Taggiasca olives & herbs (D) (G) • 14
- Wild mushroom tartelette, fresh parsley, truffle shaving (D) (G) • 14
- Tomato pissaladière, Taggiasca olives, fresh basil (G) • 12
- Crispy tacos, avocado mousseline, dill and lime (D) (G) • 14
- Macerated seasonal fruits skewers, lemongrass juice • 12
- Crispy meringue, strawberry, lime cream (D) • 14

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Allergens: (D) Dairy, (G) Gluten, (N) Nuts, (S) Shellfish, (V) Vegetarian

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For further details, please contact our event team to discuss your requirements

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