



HORIZON52

EVENTS

PRIVATE EVENTS & EXCLUSIVE GATHERINGS

52ND FLOOR, ICD BROOKFIELD PLACE, DIFC, DUBAI

EVENTS@HORIZON52.AE // +971 4 498 1800



Located 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 honours 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.

Perched 52 floors above the vibrant *Dubai skyline*, Horizon52 is more than just an event space, *it's a statement.*

Events

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

Choose Horizon52 for:

-  Private Lunches & Dinners
-  Cocktail Parties
-  Celebrations
-  Weddings
-  Meetings & Corporate Events
-  Product Launches
-  Corporate Townhalls



Spaces

We offer four event spaces, each beautifully designed with rich colours, textures, and sophisticated details that leave a lasting impression on your guests, no matter the occasion.

The flexible layouts allow these spaces to be combined in multiple configurations, accommodating a wide spectrum of event formats - from private boardroom meetings to expansive celebrations.

ELLINGTON

8-12 Seating
24 Standing

FITZGERALD

16-24 Seating
40 Standing

HENDERSON

16-24 Seating
40 Standing

ARMSTRONG

8-12 Seating
24 Standing

ALL ROOMS COMBINED

80 Seating // 120 Standing



Versatile layout and hiring capabilities



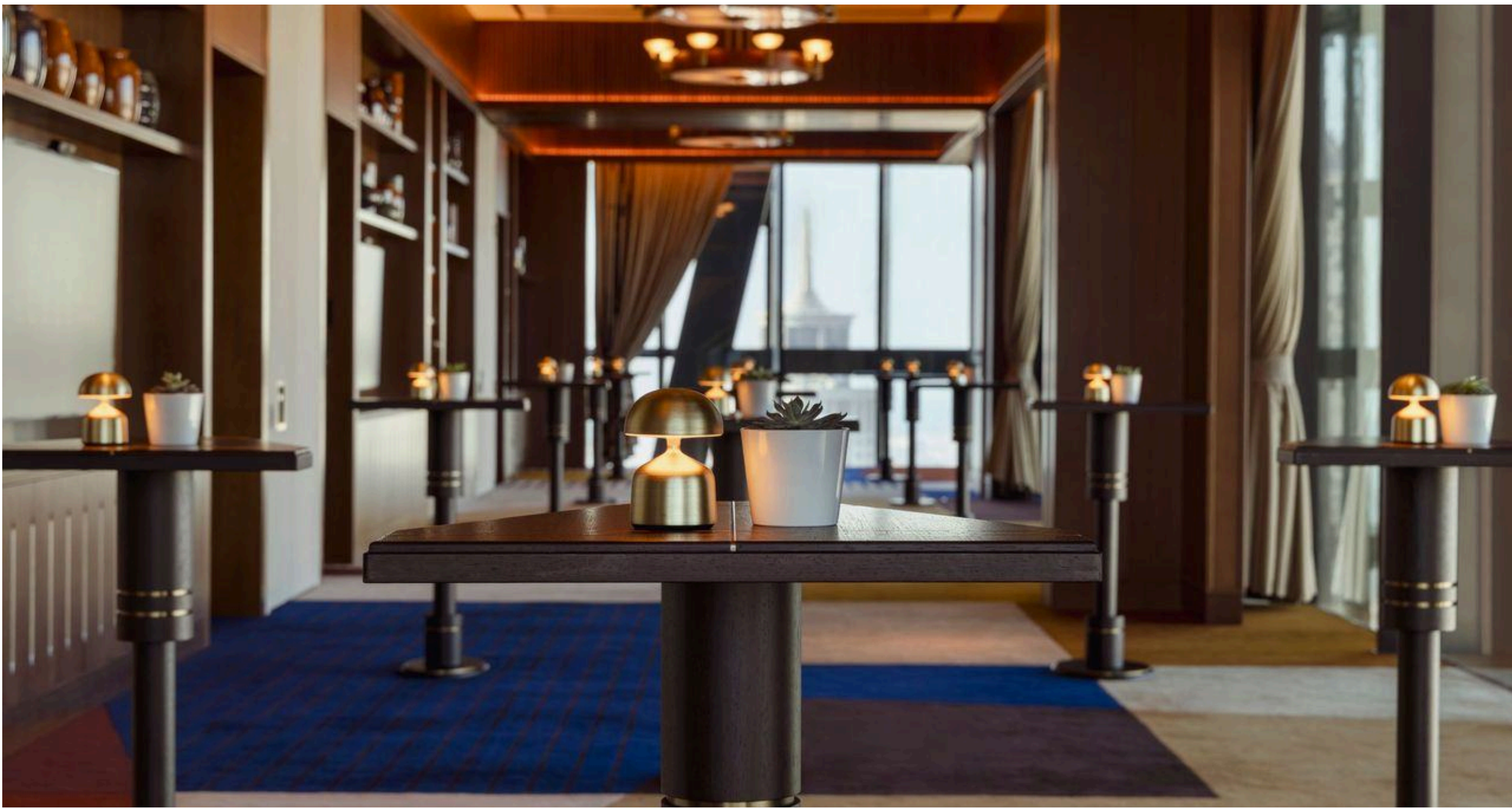
Full Privacy



Complete dining experience with dedicated service



Integrated AV & Conference Systems





Culinary Offering

Indulge in a refined culinary journey at Horizon52, where worldly cuisines come together in harmony. From gourmet breakfasts to elegant four-course dinners, every dish is designed with the guest experience at its heart.

Tailor-made menus, curated in collaboration with our culinary team, ensure each occasion leaves a lasting impression.

Bespoke cocktails and a curated wine selection are available to complement each event. With a dedicated service team attending to every detail, each event unfolds seamlessly — leaving your guests with an unforgettable experience.





Breakfast Menus

Continental Breakfast

BAKERY

- Croissant
- Pain au chocolat
- Danish pastry
- Unsalted butter, Jams

CEREAL & YOGHURT

- Flavoured low-fat yoghurt
- Bircher muesli

FRUIT

- Mixed berries, tropical fruits

BEVERAGES

- Choice of freshly squeezed orange or grapefruit
- Selection of coffee & tea

AED 120 PER PERSON

American Breakfast

BAKERY

- Croissant
- Pain au chocolat
- Danish pastry
- Unsalted butter, Jams

SAVOURY

- Smashed avocado toast, tomatoes, tabasco
- Scrambled egg brioche sandwich, cheddar
- Egg benedict, smoked salmon, hollandaise

CEREAL & YOGHURT

- Flavoured low-fat yoghurt
- Bircher muesli

FRUIT

- Mixed berries, tropical fruits

BEVERAGES

- Choice of freshly squeezed orange or grapefruit
- Selection of coffee & tea

AED 155 PER PERSON

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 Breaks

Selection of coffee & tea included

Morning Break 1

SAVOURY

Scrambled eggs sandwich
Brioche roll, smoked salmon, red onion, aioli

SWEET

Hazelnut cake
Lemon madeleine
Mixed berries, tropical fruits

AED 135 PER PERSON

Afternoon Break 1

SAVOURY

Tomato pissaladière, Taggiasca olives, fresh basil
Tuna and spinach wrap, avocado, herb dressing

SWEET

Maritozzo, pistachio Chantilly
Chocolate chouquette
Mixed berries, tropical fruits

AED 135 PER PERSON

Morning Break 2

SAVOURY

Cucumber and mint sandwich
Chicken club sandwich

SWEET

Lemon cake
Pistachio and raspberry financier
Dark chocolate cookie
Mixed berries, tropical fruits

AED 155 PER PERSON

Afternoon Break 2

SAVOURY

Vitello tonnato sandwich
Sourdough, halloumi, oregano

SWEET

Maritozzo, vanilla Chantilly
Berry mirliton tart
Baci di dama
Mixed berries, tropical fruits

AED 155 PER PERSON

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Sharing Lunch Menus

Each dish is presented for the table to share

Sharing Lunch 1

APPETIZERS

Salmon tartare, lemon mayonnaise, chives

Creamy burrata, Datterino tomatoes, fresh basil

French salad, avocado, green beans, Ratte potatoes

MAIN COURSES

Green herb risotto, seasonal vegetables,
Stracchino cheese, Parmesan crisp

Corn-fed chicken, red bell peppers,
olive sauce, thyme jus

SIDES

Steamed green beans

Ratte potato gratin, Gruyère cream

DESSERTS

Salted hazelnut chocolate bar

Millefeuille, diplomat cream, fresh berries

AED 198 PER PERSON

Sharing Lunch 2

APPETIZERS

Seared veal carpaccio, tuna-anchovy cream, green bean salad

Seafood salad, cuttlefish, octopus, prawns, red pepper dressing

Modern cobb salad, avocado, green beans,
Ratte potatoes, quail eggs

MAIN COURSES

Grilled Australian beef steak, Ratte potatoes,
rosemary-infused jus

Pan-seared sea bass, lemon-caper butter sauce,
sautéed baby spinach

SIDES

Roasted pumpkin, Parmesan cream, toasted walnuts

Sautéed green chard

DESSERTS

Classic tiramisu, ladyfingers, mascarpone cream, espresso

Pain perdu, brioche bun, caramel, vanilla sauce

AED 248 PER PERSON

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Set Lunch Menu

Same choice of
1 Appetizer - 1 Main Course - 1 Dessert
for the whole table

APPETIZER

- Kale, ricotta, pomegranate, pine nuts, caper berries
- Burrata, roasted cherry tomatoes, basil oil, balsamic reduction
- Roast beef carpaccio, Béarnaise sauce, rocket, aged Parmesan

MAIN COURSE

- Green herb risotto, seasonal vegetables, Stracchino cheese, Parmesan crisp
- Corn-fed chicken, red bell peppers, thyme jus
- Pan-seared sea bass, lemon-caper butter sauce, sautéed baby spinach

DESSERTS

- Salted hazelnut chocolate bar
- Millefeuille, diplomat cream, fresh berries
- Tiramisu, ladyfingers, espresso

AED 288 PER PERSON

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Sharing Dinner Menu

Each dish is presented for the table to share

COLD APPETIZERS

- Lime marinated tuna, pickled red onions, beetroot
- Smoked salmon, avocado mousse, dill, pickled radish
- Grilled octopus carpaccio, olive tapenade, citrus fennel salad

HOT APPETIZERS

- Stracciatella ravioli, roasted tomato cream, fresh basil
- Risotto, duck leg confit, Porto wine reduction
- Vegetable terrine, eggplant purée, black garlic

MAIN COURSES

- Herb-crusted lamb, aubergine parmigiana, mint jus
- Wild sea bass fillet, tomato essence, Taggiasca olives
- Black Angus beef fillet, red wine sauce

DESSERTS

- Salted hazelnut chocolate bar, vanilla ice cream, caramel tuile
- Tiramisu, ladyfingers, espresso
- Crunchy meringue, fresh berries, light vanilla cream

AED 488 PER PERSON

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Set Dinner Menu

Same choice of
1 Appetizer - 1 Main Course - 1 Dessert
for the whole table

COLD APPETIZER

- Roast beef carpaccio, Béarnaise sauce, rocket, aged Parmesan, black truffle
- Sicilian Mazara prawns, citrus zest, Oscietra caviar
- Burrata, grilled artichokes, baby spinach, aged balsamic vinegar

HOT APPETIZERS

- Creamy lobster velouté, Native lobster
- Truffle mushroom risotto, Parmesan crisp, veal jus
- Double beef consommé, aged Parmesan ravioli

MAIN COURSES

- Grilled Australian beef tenderloin, fingerling potatoes, truffle jus
- Slow-cooked lamb, Florentine polenta, herb infused jus
- Sea bass fillet, candied tomatoes, olives, marinara sauce

DESSERTS

- Crunchy meringue, fresh berries, light vanilla cream
- Tiramisu, ladyfingers, espresso
- Pain perdu, brioche bun, caramel, vanilla sauce

AED 550 PER PERSON

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Canapé Menus

Classic Menu

Set of 8 Canapés

Tomato pissaladière, Cantabrico anchovies, Taggiasca olives - (G,V)

Salmon taco, avocado mousseline, coriander, lime - (D,G)

Montecristo sandwich, aged cheddar, turkey ham - (D,G)

Barbajuan, green chard, Taggiasca olives - (D,G,V)

Fried squid, spicy mayonnaise, chives, lemon - (G,S)

Profiterole, vanilla cream, crumble - (D,G,N)

Raspberry tart, vanilla custard, raspberry jam - (D,N)

Crunchy meringue, strawberry, lime cream - (D)

AED 258 PER PERSON

Chef's Selection

Set of 10 Canapés

Pizzette soufflé, smoked burrata, Taggiasca olives, herbs - (D,G,V)

Truffle éclair, Gruyère, black truffle - (D,G,V)

Crab sandwich, eggs, lemon mayonnaise, smoked paprika - (D,S)

Montecristo sandwich, aged cheddar, turkey ham - (D,G)

Pomme duchesse, red bell peppers - (D,G,V)

Fried squid, spicy mayonnaise, chives, lemon - (G,S)

Crispy taco, avocado mousseline, dill, lime - (D,G)

Brioche bun, pistachio custard, Chantilly cream - (D,G,N)

Ladyfingers, mascarpone cream, espresso - (D,G,N)

Crunchy meringue, strawberry, lime cream - (D)

AED 288 PER PERSON

Exclusive Menu

Set of 12 Canapés

Tomato pissaladière, Cantabrico anchovies, Taggiasca olives - (G,V)

Black Angus beef burger, smoked cheddar, truffle sauce - (D)

Salmon taco, avocado mousseline, coriander, lime - (D,G)

Potato millefeuille, classic beef tartare, paprika aioli - (D)

Lobster croquette, confit lemon, tarragon - (D,G,S)

Montecristo sandwich, aged cheddar, turkey ham - (D,G)

Risotto cracker, Mazara prawn, saffron - (D,G,S)

Fried squid, spicy mayonnaise, chives, lemon - (G,S)

Brioche bun, pistachio custard, Chantilly cream - (D,G,N)

Ladyfingers, mascarpone cream, espresso - (D,G,N)

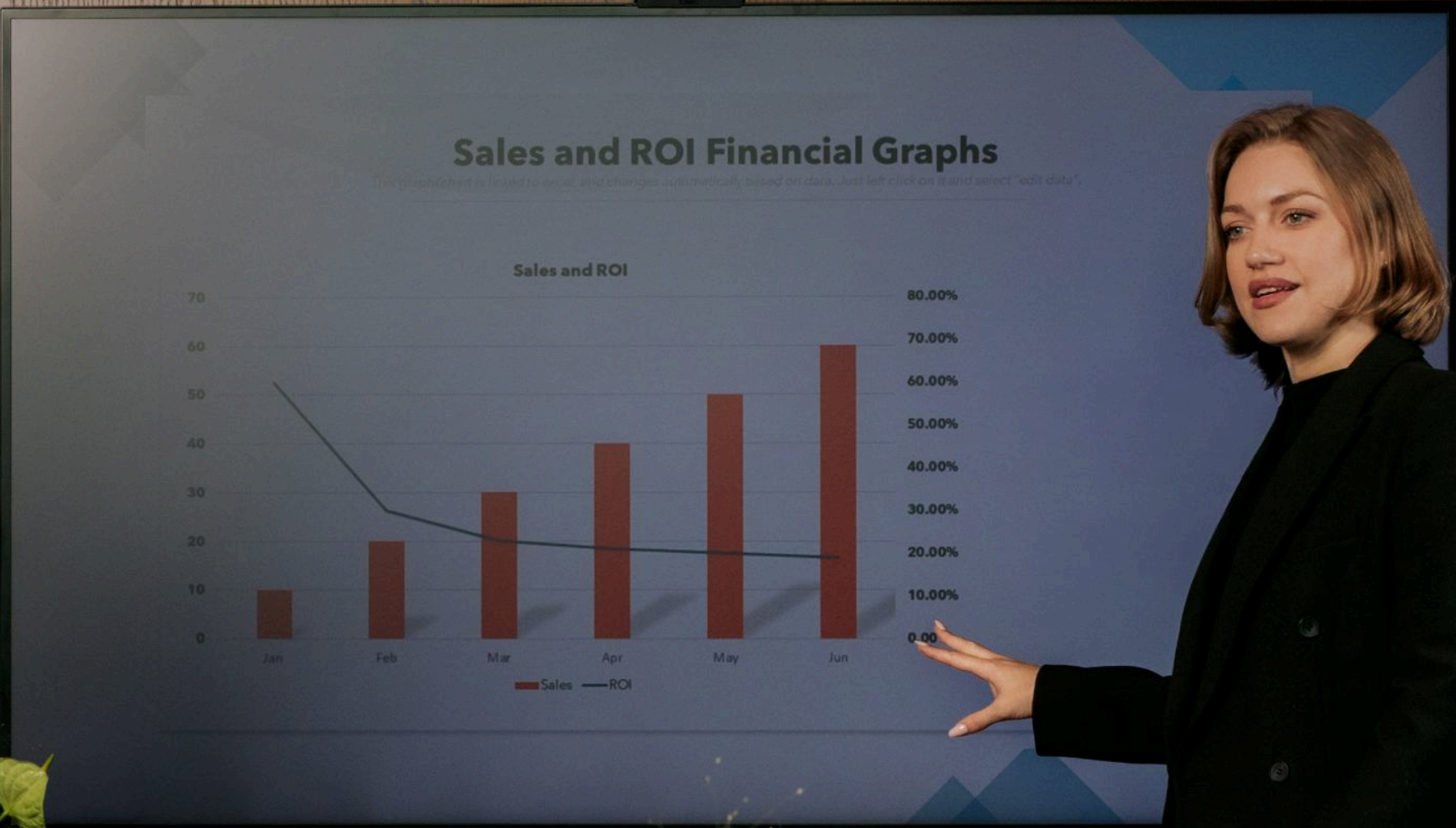
Lemon tart, Italian meringue - (D,G,N)

Crunchy meringue, strawberry, lime cream - (D)

AED 318 PER PERSON








D Dairy G Gluten N Nuts S Shellfish V Vegetarian

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AV & Conference Systems

-  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

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 www.horizon52.ae

 [@horizon52events](https://www.instagram.com/horizon52events)

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

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