# HORIZONS2

# 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





# 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.





# BREAKFAST MENUS

# CONTINENTAL BREAKFAST - AED 120 PER PERSON

#### BAKERY

Croissant
Pain au chocolate
Danish pastry
Unsalted butter, jams

# **CEREAL & YOGHURT**

Flavoured low-fat yoghurt Bircher muesli

## FRUIT

Mixed berries, tropical fruits

## BEVERAGE

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

# AMERICAN BREAKFAST - AED 155 PER PERSON

# BAKERY

Croissant
Pain au chocolate
Danish pastry
Ricotta pancake
Unsalted butter, jams

## SAVOURY

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

# **CEREAL & YOGHURT**

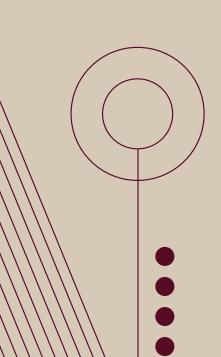
Flavoured low-fat yoghurt Bircher muesli

## FRUIT

Mixed berries, tropical fruits

# BEVERAGE

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





# DAY BREAK MENUS

# MORNING BREAK 1 - AED 135 PER PERSON

#### SAVOURY

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

#### SWEET

Hazelnut cake
Lemon madeleine
Mixed berries, tropical fruits

#### BEVERAGE

Selection of coffee and tea

# AFTERNOON BREAK 1 - AED 135 PER PERSON

#### SAVOURY

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

#### SWEET

Maritozzo, pistachio Chantilly Chocolate chouquette Mixed berries, tropical fruits

#### BEVERAGE

Selection of coffee and tea

# MORNING BREAK 2 - AED 155 PER PERSON

#### SAVOURY

Cucumber and mint sandwich Chicken club sandwich

#### **SWEET**

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

#### BEVERAGE

Selection of coffee and tea

# AFTERNOON BREAK 2 - AED 155 PER PERSON

#### SAVOURY

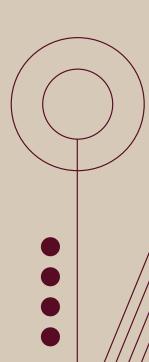
Vitello tonnato sandwich Sourdough, halloumi, oregano

#### **SWEET**

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

## BEVERAGE

Selection of coffee and tea





# SHARING LUNCHES

# SHARING LUNCH 1 - AED 198 PER PERSON

Each dish is presented for the table to share

#### **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

#### SIDE DISHES

Steamed green beans Ratte potato gratin, Gruyère cream

#### DESSERTS

Salted hazelnut chocolate bar Millefeuille, diplomat cream, fresh berries

# SHARING LUNCH 2 - AED 248 PER PERSON

Each dish is presented for the table to share

#### **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

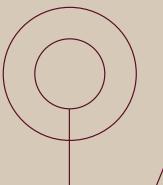
Grilled Australian beef steak, Ratte potatoes, rosemary-infused jus Pan-seared sea bass, lemon-caper butter sauce, sautéed baby spinach

## SIDE DISHES

Roasted pumpkin, Parmesan cream, toasted walnuts Sautéed green chard

### DESSERTS

Classic tiramisu, ladyfingers, mascarpone cream, espresso Pain perdu, brioche bun, caramel, vanilla sauce









# SET LUNCH - AED 288 PER PERSON

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

# DESSERT

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

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.

# SHARING DINNER - AED 488 PER PERSON

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



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# SET DINNER - AED 550 PER PERSON

Same choice of

1 Cold appetizer - 1 Hot 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 APPETIZER

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

## MAIN COURSE

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

#### DESSERT

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

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# CANAPÉS

# CLASSIC CANAPÉS - AED 258 PER PERSON 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)

# CHEF'S SELECTION CANAPÉS - AED 288 PER PERSON 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)

# EXCLUSIVE CANAPÉS - AED 318 PER PERSON 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)



For further details, please contact our event team to discuss your requirements
+971 4 498 1800
events@horizon52.ae
ICD Brookfield Place, 52<sup>nd</sup> Floor, DIFC, Dubai