

SOFITEL
HOTELS & RESORTS

سوفيتل الزلاق البحريين تالاسا سي وسبا
BAHRAIN ZALLAQ THALASSA SEA & SPA

*Inspired by You
Staged by Us*



Love is Magnifique!



When it comes to weddings, follow the way of the experts. Sofitel Bahrain offers three Magnifique Wedding packages catering to varying visions and styles. The wedding venue can host large or small gatherings, with great flexibility and staging design. Whether in Al Nakheel ballroom or a more intimate ceremony at Sofi Island, Sofitel's team ensures an unforgettable and memorable day. Menus can be tailored to meet your exact requirements; our packages are based on 300 guests with a buffet consisting of International, Arabic, Asian, Italian and Oriental cuisine.

Our dedicated wedding planner and concierge service will impart a magical touch to all aspects of your wedding arrangements. We will ensure that your special day is filled with precious memories.



Features

MAGNIFIQUE WEDDING

- 04 Wedding Package: Silver
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Silver Wedding Package



PACKAGE INCLUDES:

- Set-up of the hall on the same day
- Chilled juices on arrival, softdrinks during dinner and bottled water throughout the event
- Arabic coffee and red tea
- Standard design 4 layer wedding cake (1 layer dummy, following layer of actual cake)
- One night's stay in a Prestige Suite with wedding amenities
- Dinner on the couple's wedding night either in their room or at the wedding venue
- Couple breakfast the morning following the wedding in either the couple's room or Saraya restaurant
- Couple 1st year Anniversary dinner
- Buffet menu selection

Terms and Conditions apply.



Gold Wedding Package



PACKAGE INCLUDES:

- Set-up of the hall on the same day
- Fresh juices on arrival, softdrinks during dinner and bottled water throughout the event
- Arabic coffee and red tea
- Standard design 4 layer wedding cake (1 layer dummy, following layer of actual cake)
- One night's stay in a Prestige Suite with wedding amenities
- Dinner on the couple's wedding night either in their room or at the wedding venue
- Couple breakfast the morning following the wedding in either the couple's room or Saraya restaurant
- Couple massage for 30 minutes (valid for 6 months)
- Couple 1st year Anniversary dinner
- Buffet menu selection

Terms and Conditions apply.



Platinum Wedding Package



PACKAGE INCLUDES:

- Set-up of the hall on the same day
- Fresh juices on arrival, softdrinks during dinner and bottled water throughout the event
- Arabic coffee and red tea
- Wedding Cake: standard design 4 layer cake (1 layer dummy, following layer of actual cake)
- One night's stay in a Opera Suite with wedding amenities
- Dinner on the couple's wedding night either in their room or at the wedding venue
- Couple breakfast the morning following the wedding in either the couple's room or Saraya restaurant
- Couple Thalassa treatment (valid for 6 months)
- Couple 1st year Anniversary dinner
- Buffet menu selection

Terms and Conditions apply.



All Nakheel Ballroom





To select your menu choose from the listed items. If there is something not listed that you would like, please ask your wedding planner and they will organise it for you.

SILVER PACKAGE

Mezzeh Cold - choose 4 items

Mezzeh Hot - choose 4 items

Soup: choose 1 item

Main Course: choose 8 items

Dessert: choose 6 items

GOLD PACKAGE

Mezzeh Cold - choose 5 items

Mezzeh Hot - choose 4 items

Soup: choose 1 item

Main Course: choose 10 items

Dessert: choose 7 items

PLATINUM PACKAGE

Mezzeh Cold - choose 7 items

Mezzeh Hot - choose 5 items

Soup: choose 1 item

Main Course: choose 12 items

Dessert: choose 8 items

COLD MEZZEH

- Hoummus, Moutabel, Tabouleh, Fattoush, Mouhammara
- Vine leaves
- Shanklish salad
- Labneh Balls with Zatar
- Olive salad
- Eggplant Fattah

STARTERS

VEGETARIAN SALAD

- Fennel and Carrot
- Cajun Spice Artichoke and Mushroom, Cherry Tomato
- Mediterranean Cous Cous salad
- Spicy Sweetcorn salad
- Waldorf Apple with Honey Mustard and Walnut
- Classic Greek salad
- Pumpkin with Goat Cheese and Almond Flakes
- Quinoa Salad (Avocado, Cherry Tomato, Pine Nuts)
- Roast Beet with Goat Cheese and Orange
- Orange Chilli marinated Okra with Onion and Tomato Coriander
- Red Beans salad with Avocado dressing
- Chick Peas with mild spice Masala Coconut
- Sweet Potato with Sour Cream and Nuts
- Carrot, Raisin and Pineapple
- Vine ripened Tomato and Mozzarella
- Pasta salad (Olive, Tomato, Basil, Mixed Cheese and Balsamic vinegar)
- Caramelized Apple with Fig and Gorgonzola
- Water Melon with Feta salad
- Grilled Asparagus with Avocado and Fennel slaw

SEAFOOD SALAD

- Tuna with French Beans and Egg

- Devil Potato with Crispy Tuna
- Seafood salad
- Salmon salad with Rocca

CHICKEN SALAD

- Hawaiian Chicken salad
- Mexican Chicken salad with beans
- Chicken salad, Avocado and Red Onion
- Chicken, Artichoke and Pesto salad
- Green Lentil with Mince Chicken Mint and Lime dressing
- Chicken Tikka with Mango Salsa
- Cobb Salad (Chicken, Bacon, Egg, Blue Cheese with Basil Ranch)
- Chicken and Green Apple salad

OTHERS SALAD

- Hawaiian Pineapple with Turkey Ham
- Baby Spinach, Egg, crispy Beef Bacon and French dressing
- German Potato with Turkey Bacon



ASIAN SALAD

- Som Tam (Thai Papaya salad)
- Yam Woon Sen (Glass Noodle salad with Seafood)
- Yam Nuea (Thai Beef salad)
- Banana Flower salad with Chicken and Praew Leaf
- Glass Noodle with mince Chicken salad
- Beef Salad with Cucumber Onion Herb
- Larp Kai (Chicken Mince Salad with Kaffir Lime and Chilli)

HOT MEZZEH

- Meat Kibbeh
- Spinach Fattayer
- Falafel
- Cheese Sambousa
- Meat Sambousa
- Lamb Makanic
- Vegetables Spring Rolls
- Chicken Wings with Garlic Lemon
- Vegetable Samosa

WESTERN

FISH AND SEAFOOD

- Seafood Thermidor
- Grill Salmon with Asparagus and New Potatoes
- Dill Marinated Sea Bass with Pernod Sauce
- Pan Fried local Fish, Green Peas and Saffron Beurre Blanc
- Pan-seared Hammour Fillet, Lemon Butter Sauce, slow Roasted Tomato
- Baked Sea Bream Fillet, Red Pepper Confit, Potato puree
- Grilled Prawns with Garlic Butter sauce

CHICKEN

- Chicken Medallion, Horseradish sauce with Vegetables
- Grilled Corn Fed Chicken Medallion, Asparagus, Wild Mushroom Jus
- Chicken Ala King, Mushroom and Cream sauce
- Stuffed Chicken, Spinach and Ricotta, Tomato and Dill jus
- Roasted Chicken, Pearl Onion, Balsamic jus
- Chicken Roulade, Chanterelle, Roasted Parsnip, Chicken Pepper jus

BEEF AND VEAL

- Veal Scaloppini with Wild Mushroom Cream sauce
- Grilled USA Sirloin steak, Caramelized Onion sauce with Roasted Pimientos
- Roasted stuffed Lamb leg, Herb roasted Potato with Garlic Rosemary sauce
- Grilled USA Sirloin with Wild Mushroom sauce
- Veal Schnitzel with Spiced Tomato Compote

LAMB

- Braised Lamb Shank with glazed root vegetables
- Char Grill Australian Lamb chop with Garlic and Thyme sauce
- Herb crusted Lamb rack with Saffron Potato

POTATO AND VEGETABLE

- Herb roasted Potato
- Buttered seasonal vegetables
- Honey glazed roasted root vegetables
- Sweet Potato and Parsnip Gratin
- Cajun Potato with Herbs
- Gratin Potato
- Potato Lyonnais



RICE

- Vermicelli rice
- Mexican rice

ITALIAN

- Nile perch fillet, Livornese sauce (Spicy Tomato sauce)
- Chicken Alla Cacciatora (Roast Chicken In Tomato sauce, Olives and Mushroom)
- Lasagna Bolognese
- Vegetables Lasagna
- Gratin Rigatoni with Ricotta and Spinach sauce
- Seafood Risotto
- Penne Gratin, Bolognese and Bechamel
- Fusilli Puttanesca sauce
- Baked Rigatoni with Beef Ham and Green Peas
- Eggplant Parmigiana

ARABIC

- Dajaj bil Roz Charge (Roasted Chicken with Oriental Rice)
- Bamia Salona (Okra in Tomato sauce)

- Bamia Bil Laham (Lamb and Okra in Tomato sauce)
- Hammour Harra
- Dajaj Molokiya (Chicken with Molokiya leaves)
- Dajaj Bil Forn Batat (Roast Chicken with Potato)
- Dajaj Bil Forn Zeytoun (Roast Chicken with Olives)
- Potato Artichoke Salona
- Steamed Basmati Rice
- Oriental Rice

Bahraini

- Chicken Mandi
- Boukhari (Lamb or Chicken)
- Beef Shela
- Machbous (Chicken, Lamb, Hammour, Prawn)
- Kofta Sbar
- Vegetable Salona
- Prawn Nashif
- Biryani (Prawn, Chicken, Lamb)
- Safi Mahmous
- Lamb Margug

Egyptian

- Koshari
- Kulaj

Moroccan

- Chicken Tagine
- Lamb with vegetable Couscous
- Kofta Tagine
- Fish Tagine
- Seafood Tagine
- Beef Tagine
- Lamb Mozzarella
- Chicken Mohamar

Lebanese and Syrian

- Mixed Grill (Shish Taouk, Bahraini Tikka, Lamb Kofta)
- Hammour Sayadia/Seafood Sayadia/Prawn Sayadia
- Lamb Shakriyah, Vermicelli rice
- Kofta Halabieh
- Chicken Freekeh
- Chicken Molokiyah
- Chicken Makloubah
- Potato and Artichoke with Beef stew
- Kibbeh Bil Laban
- Bourgoul with Chicken
- Dawood Basha (Arabic Meat Ball in Tomato sauce)
- Chicken Mossakan

ASIAN

CHICKEN

- Sautéed Chicken with Chili, Lemongrass and Peanut
- Deep Fried boneless Chicken leg with Lemon sauce
- Geang Kew Wan Ghai (Thai Green Chicken Curry)
- Massaman Kai (Thai Muslim Curry with Chicken)
- Chicken with Cashew Nut and dry Chili
- Steamed Chicken with Mushroom

BEEF

- Sautéed Beef with Onion, Celery and Leek
- Sautéed Beef with Ginger, Onion and Capsicums
- Sautéed Beef with Mushroom and Scallion

ASIAN

SEAFOOD

- Deep Fried Prawn with Salt Pepper and Bread Crumbs
- Stir-Fried Mix Seafood with Lemongrass and Chili
- Stir-Fried Prawn with Long Green Bean and Sweet Basil



NOODLE AND RICE

- Seafood Fried Rice
- Khao Pad Kai (Thai Fried Rice with Chicken)
- Khao Phad Nuea (Thai Fried Rice with Beef)
- Stir-Fried Rice Noodle with Beef and Bokchoy, Tomato Spring Onion
- Stir-Fried Rice Vermicelli with Prawn and Five Spice
- Stir-Fried Egg Noodle with Eggplant and Bean Sprout

INDIAN

VEGETABLE

- Chana Masala
- Aloo Gobi
- Dum aloo
- Gobi Mattar
- Aloo Jeera
- Gobi Mattar
- Bhindi Masala

- Vegetable Jhalfarezi
- Shabnam Masala
- Paneer Mattar
- Paneer Palak
- Paneer Khurchan
- Paneer Butter Masala
- Paneer Makhni
- Paneer Methi Malai Mattar

CHICKEN

- Chicken Makhni
- Chicken Tikka Masala
- Butter Chicken
- Murgh Saagwala
- Dhaba Chicken
- Chicken Vindaloo

LAMB

- Kheema masala
- Bhuna Gosht
- Gosht Korma
- Roganjosh

FISH

- Mughlai Fish Curry
- Goan Fish Curry

RICE

- Jeera Rice
- Vegetable Biryani
- Lamb Biryani
- Chicken Biryani

Wedding Buffet



- Caramelized Apple Tatin
- Pot de Crème Pistache
- Éclair Caramel Fleur de Sel
- Tropezienne Fleur D'oranger
- Tarte Poire Bourdaloue
- Tarte Au Chocolat

DESSERT MODERN FUSION

- Pistachio and Raspberry Opera
- Tangy Exotique Fresh Fruits Pavlova
- Halwa Chocolate Tart
- Rose Water Chocolate Brownies
- Royal Date Cake
- Raspberry Chocolate Sacher
- Guava Cheesecake

HEALTHY SWEET

- Apple Royal Snow Cloud, Cassis Coulis
- Peach and Almond Couscous
- Jasmine Tea Jelly with Fruits Minestrone
- Mint Yogurt Vaiselle with Mixed Berries
- Flourless Chocolate Cake with Raspberry Ganache
- Forest Fruits Bavarian Cream Cake

HOT DESSERT

- Banana Caramel Spring Rolls
- English Bread and Butter Pudding
- Umm Ali
- Strawberry and Banana Crumble
- Valhrona Chocolate Fondant
- Victoria Pineapple Crumble
- Cinnamon Apple Crumble

DESSERT WHOLE CAKE

- Raspberry Sacher
- Summer Berries Cheesecake
- Banana and Oreo Entremets
- Entremets Chocolate Framboise
- Pistachio and Apricot Dome
- Frasier
- Tropezienne
- Chocolate and Hazelnut Fudge Cake
- Exotic Mango Coconut Cake

DESSERTS IN VERRINES

- Coconut and Mango Pannacotta
- Saffron Rice Pudding
- Rose Water Mohalabiya



- Spiced Chocolate Gelee with Macerated Cherries
- After Eight (Mint and Chocolate)
- Sago Pinacolada
- Strawberry and Mint Bavaroise
- Eton Mess
- Mint Macerated Strawberries and Tahitian Vanilla Pannacotta

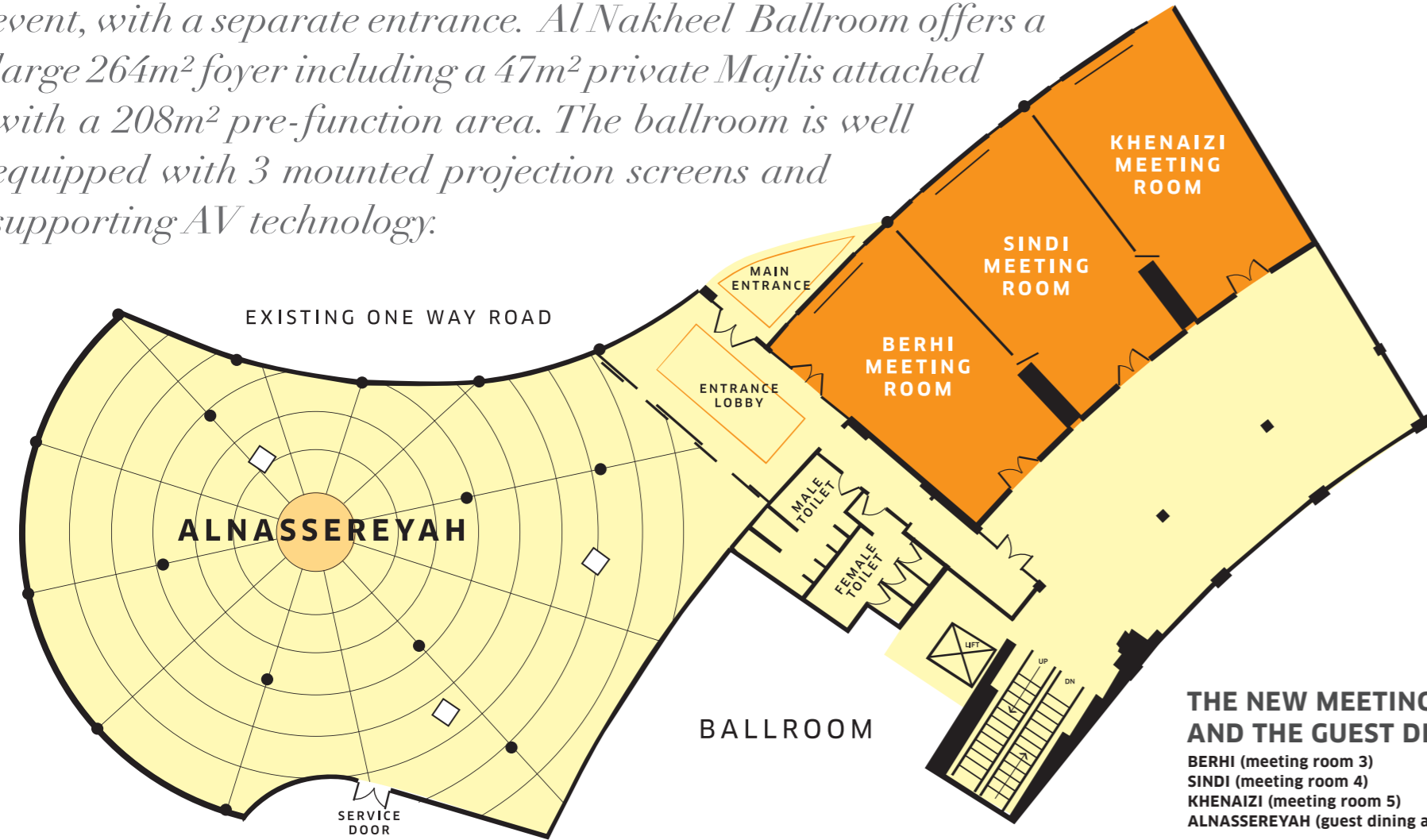
ADDITIONAL

- Chocolate Fountain with Condiments
- Bahraini Lamb Ouzi
- Australian Lamb Ouzi
- Sushi Large Platter
- Sushi Small Platter
- Cold Seafood on Ice
- Ice Cream Cups
- Chicken Shawarma (Live Cooking)
- Fresh Juices
- Dummy Cake
- Cake
- Coffee Station
- Quesadilla (Live Station)
- Pasta & Risotto (Live Station)
- Pure Bhaji (Live Station)
- Kheema Pa (Live Station)

Above prices are subject to 10% service charge plus 10% government levy

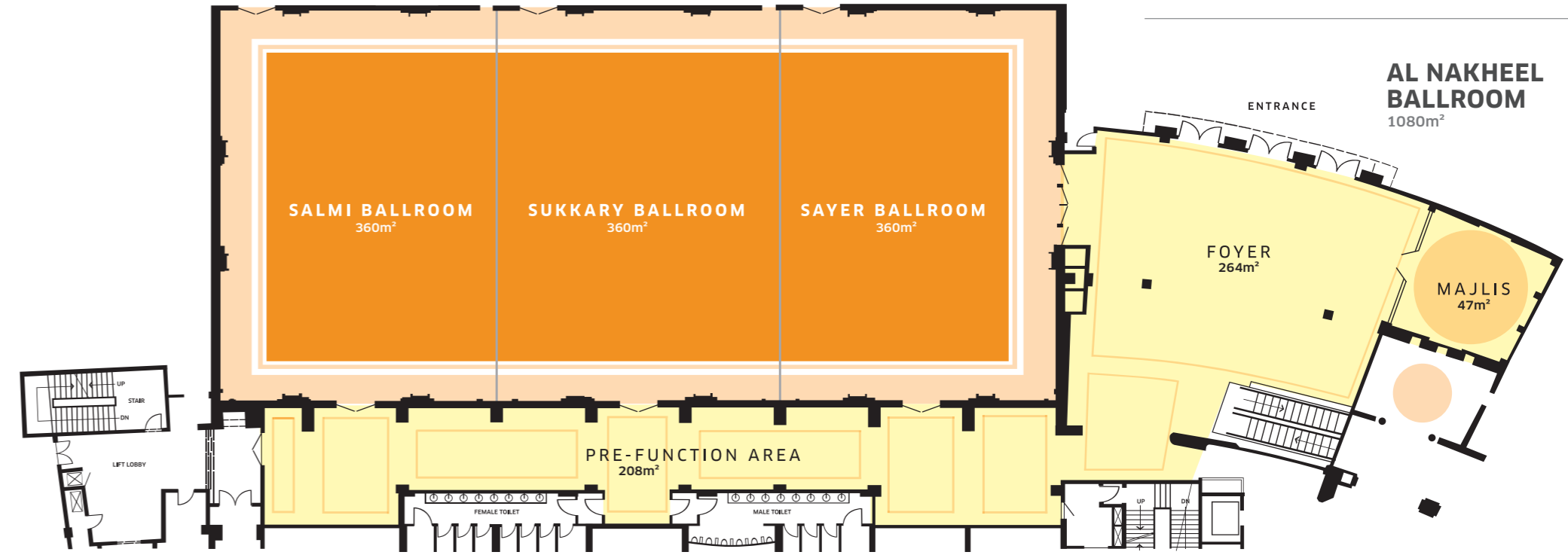


1080m² Grand Ballroom accommodates up to 600 guests for a seated event, with a separate entrance. Al Nakheel Ballroom offers a large 264m² foyer including a 47m² private Majlis attached with a 208m² pre-function area. The ballroom is well equipped with 3 mounted projection screens and supporting AV technology.



THE NEW MEETING ROOM AND THE GUEST DINING AREA

- BERHI (meeting room 3)
- SINDI (meeting room 4)
- KHENAIZI (meeting room 5)
- ALNASSEREYAH (guest dining area)



MEETING ROOM	AREA M ²	LENGTH M	WIDTH M	HEIGHT M	CLASSROOM	THEATER	U SHAPE	BOARDROOM	DINNER	COCKTAIL
AL NAKHEEL	1080	45	24	6	500	1000	165	132	600	1200
SUUKARY BALLROOM	360	15	24	6	100	250	60	72	150	250
SALMI BALLROOM	360	15	24	6	100	250	60	72	150	250
SAYER BALLROOM	360	15	24	6	100	250	60	72	150	250
FOYER	264	16	16.5	6
PRE-FUNCTION AREA	208	32	6.5	3
MAJLIS	49	7	7	3	.	.	16	.	.	.
BUSINESS CENTER 1	39	6.5	6	3	.	.	.	9	.	.
BUSINESS CENTER 2	45.5	7	6.5	3	.	.	.	12	.	.
BERHI	66	11	6	3.1	20	40	24	16	30	50
SINDI	77	11	7	3.1	25	50	34	20	30	50
KHENAIZI	77	11	7	3.1	25	50	34	20	30	50
ALNASSEREYAH	520	.	.	3	300	500
BERHI+SINDI+KHENAIZI	220	11	20	3.1	60	120	80	50	100	220
SINDI+KHENAIZI	154	11	14	3.1	45	80	55	40	60	150

CAPACITY CHART



Whether you're seeking a hidden gem for your anniversary, a dazzling local for the wedding ceremony or a more personal venue for an intimate wedding, Sofi Island offers the perfect setting.





Royal Suite
A Suite Truly Fit for a King

The Royal Suite is designed to offer a unique experience of luxury and quality with its oversized bedroom and living area in addition to its large Majlis and dining room. A corridor spans the length of this suite offering the guest more than a hotel suite but a luxury penthouse apartment.

At a glance

- Extends over an impressive 500m²
- Dining room with exquisite furniture and opulent décor with the capacity to seat 16 persons
- Majlis with "Bose" Home Theatre system and a 52" HDTV screen
- Complimentary mini bar and 'Nespresso' espresso machine
- Private office area
- Spacious bedroom with direct access to the terrace as well as a separate walk in dressing room
- Bathroom designed in a spacious manner with a steam room built directly into the walk in shower including HERMES amenities
- Infinity Pool and Jacuzzi overlooking the Arabian Gulf
- Butler Service

Moroccan Suite
A Touch of the Moroccan World

Morocco is an ethnically diverse country with a rich culture and civilization. The Moroccan Suite offers Mediterranean décor with a purely chic Marrakech style.

The Moroccan suite is specially designed to offer an experience of the tastes and culture unique to Morocco and the Southern Mediterranean.

At a glance

- Inspiring individually themed suite extending over 120m²
- Separate bedroom with a 42" HDTV, double wave "Bose" radio system, complimentary mini-bar, 'Nespresso' espresso machine
- Bathroom with a bathtub overlooking the sea and a separate shower including HERMES amenities
- Living Area in a stylish Moroccan theme with a dining table, 42" HDTV, and couches for relaxation
- A unique entrance to embrace the Moroccan lifestyle
- Infinity Pool and Jacuzzi overlooking the Arabian Gulf
- Butler Service

Gulf Arabic
A Touch of the Arabian World

A true experience of living in the Arabian Gulf can be found in a suite inspired by the Arabic cultures and traditions. The Arabic culture draws together the common themes and overtones found in Arab countries, especially the Middle-Eastern countries. The distinct religion and art are some of the fundamental features that define their culture, and an interior designer has added the touches to this suite to emphasize and define the region we live in. This suite fosters a remarkable Middle Eastern flavor carpeting to drapery.

At a glance

- Inspiring suite individually themed extending over 120m²
- Separate bedroom with a 42" HDTV, double wave "Bose" radio system, complimentary mini-bar and a 'Nespresso' espresso machine
- Bathroom with a bathtub overlooking the sea and a separate shower including HERMES amenities
- Living Area in a stylish Arabian theme with a dining table, 42" HDTV, and couches for relaxation
- Butler Service

Nubian Suite
A Touch of the Nubian World

From the intense display of shadows and mosaic designs, this colorfully themed room will definitely strike your imagination.

At a glance

- Inspiring suite individually themed extending over 120m²
- Separate bedroom with a 42" HDTV, double wave "Bose" radio system, complimentary mini-bar and a 'Nespresso' espresso machine
- Bathroom with a bathtub overlooking the sea and a separate shower including HERMES amenities
- Living Area in a stylish Nubian theme with a dining table, 42" HDTV, and couches for relaxation
- Butler Service

Indian Suite
A Touch of the Indian World

The Indian civilization is regarded by many historians to be the "oldest living civilization of the world". This suite was purposely designed to reveal the extraordinary Indian culture and its attention to detail.

At a glance

- Inspiring suite individually themed extending over 120m²
- Separate bedroom with a 42" HDTV, double wave "Bose" radio system, complimentary mini-bar and a 'Nespresso' espresso machine
- Bathroom with a bathtub overlooking the sea and a separate shower including HERMES amenities
- Living Area in a stylish Indian theme with a dining table, 42" HDTV, and couches for relaxation
- Butler Service

Turkish Suite
A Touch of the Turkish World

Turkey is known to be the only country that contains every extreme of the Eastern and Western cultures combined. It is a thrilling mixture of Oriental mystery, romance and ultramodern city life. The Turkish culture is a distinctive blend of European and Middle Eastern lifestyle, known for its wooden decorative elements, painted walls, curved motifs and ceramic tile art, this suite is enriched with complex designs showing its richness of colors and attention to details.

At a glance

- Inspiring suite individually themed extending over 120m²
- Separate bedroom with a 42" HDTV, double wave "Bose" radio system, complimentary mini-bar and a 'Nespresso' espresso machine
- Bathroom with a bathtub overlooking the sea and a separate shower including HERMES amenities
- Living Area in a stylish Turkish theme with a dining table, 42" HDTV, and couches for relaxation
- Butler Service

Levant Suite
A Touch of the Levant World

A beautiful collection of intricate decoration and simplistic wood furnishings complement the Levant Suites French and North Arabian heritage.

At a glance

- Inspiring suite individually themed extending over 120m²
- Separate bedroom with a 42" HDTV, double wave "Bose" radio system, complimentary mini-bar and a 'Nespresso' espresso machine
- Bathroom with a bathtub overlooking the sea and a separate shower including HERMES amenities
- Living Area in a stylish Levant theme with a dining table, 42" HDTV, and couches for relaxation
- Butler Service

Prestige Suite

Our Prestige Suites are the perfect example of a combination of the French and Bahraini cultures and architecture. With their unique ceiling designs reminiscent of the old Bahrain Souq and the plush, traditionally French furnishings, they provide the perfect suite for a guest desiring luxury with a contemporary design and of course the exclusivity of our Club Millesime lounge.

At a glance

- Inspiring suite extending over 86m²
- Equipped with 43" HDTVs, "Bose" Wave Music Systems and a DVD player
- Hermes amenities
- Complimentary minibar, 'Nespresso' coffee machine
- Access to the Club Millesime Executive Lounge and its exceptional benefits
- All the suites offer an impressive view over the turquoise waters of the Arabian Gulf



Experience Thalassa Treatment



SILVER WEDDING PACKAGE

Couple one (1) month membership in La Plage

GOLD WEDDING PACKAGE

Couple two (2) months membership in La Plage

Couple Massage for 30 minutes (valid for 6 months) - Relaxing Massage

PLATINUM WEDDING PACKAGE

Couple three (3) months membership in La Plage

Couple Thalassa Treatment (valid for 6 months) - Sea water Treatment for 30 minutes



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Wedding Check List

Six or More Months Before the Wedding

Think about the type of wedding you want-formal, informal, big or small, the time, and the year.

Make sure you have a checklist, record and diary

Set a budget and establish priorities

Once the wedding date is established, set an alternative date in mind to avoid disappointment incase the preferred date is not available

Make a shortlist of possible suppliers

Make a preliminary guest list. The number of guests will affect your choice of venue

Reserve reception venues

Hire a wedding coordinator, if desired

Select a designer for your dress and choose accessories

Book the caterer. Discuss with the caterer any favorite foods or family recipes you want to incorporate

Book the florist/stylist. Collect ideas and determine an overall theme

Book music (DJ or band). Ensure their music style fits the mood of your wedding

Book lighting and artificial entertainment (fireworks, smoke machine, etc.)

Book photographer and videographer. Give them a list of scenes/photos you think are important

Short list a makeup artist. Book chosen makeup artist and hair stylist

Begin any beauty and/or fitness regime, if desired

Plan and book honeymoon

Plan your home

Four or Six Months Before the Wedding

Reserve rental equipment, such as tables, chairs and tents (if needed)

Arrange transportation for the wedding day

Order all stationeries, from invitations to thank you notes, book calligraphers, if desired

Order wedding cake

Order bridal attire

Purchase any special lingerie your dress requires

Decide on favors. If you're making or wrapping the favors start ASAP

Book hotel room for the wedding if desired

Choose gift for wedding party

Have first dress fitting (with shoes and lingerie)

Two Weeks Before the Wedding

Schedule hair and makeup trials

Have final dress fitting with shoes, accessories and lingerie
Order bridal attire

Hold bridal shower/henna party. If needed

Create wedding schedule

Confirm wedding day details with your organizer

Finalize reception plans

Pick-up dress or have it delivered

Plan a rehearsal

Update caterer with the final guest list and supplier meal counts

Confirm all payments balances with your suppliers

If you don't have a coordinator, assign specific responsibilities (i.e. handling out boutonnieres, bouquet) to your wedding party

Have final facial or beauty treatments

Let go, relax, and enjoy yourselves! Take a moment to step back and enjoy a quiet moment with your new spouse

