

CONCEPT

Step into a world, where business deals and rendezvous unfold 52 floors above the city.

Perched at the top of ICD Brookfield Place, in the heart of DIFC. Our Event Spaces at Level 52 are fully customisable and designed to cater to social, business and leisure experiences with captivating views of Dubai's skyline. Our event spaces set a new standard in both day and nightlife.





EVENT SPACES AT LEVEL 52

WHERE EVERY MEETING BECOMES A SIGNATURE EXPERIENCE

These luxurious event spaces on Level 52 offer a unique blend of private, high-end venues tailored for social business and leisure experiences. Together, they redefine luxury and set a new standard for both day and nightlife, all against unparalleled panoramic views of Dubai's skyline, including iconic landmarks like the Burj Khalifa.

CAPACITY

We have four connectable event spaces that can be combined into one.

BOARDROOM STYLE

The four event spaces named after icons from 1920 (Ellington Fitzgerald Henderson and Armstrong) offer versatile capacities, with seating for 8 to 60 guests.

BALLROOM STYLE

A dining experience with all event spaces connected can accommodate up to 80 guests.

COCKTAIL RECEPTION

With pass-around service for canapés and beverages, we can accommodate up to 120 guests standing



EVENT SPACES AT LEVEL 52

OPENING HOURS

Monday to Sunday from 9am - 12am
Serving breakfast, lunch, morning and afternoon coffee breaks & dinner

DRESS CODE

Smart elegant attire is required; sportswear, beachwear, shorts and baseball caps are not permitted. Gentlemen are kindly asked to refrain from wearing open-toed shoes.

DECORATIONS

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

AV & CONFERENCE SYSTEM Available in all event spaces.

CORKAGE
Not permitted.





CONTINENTAL BREAKFAST - AED 120

BAKERY

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

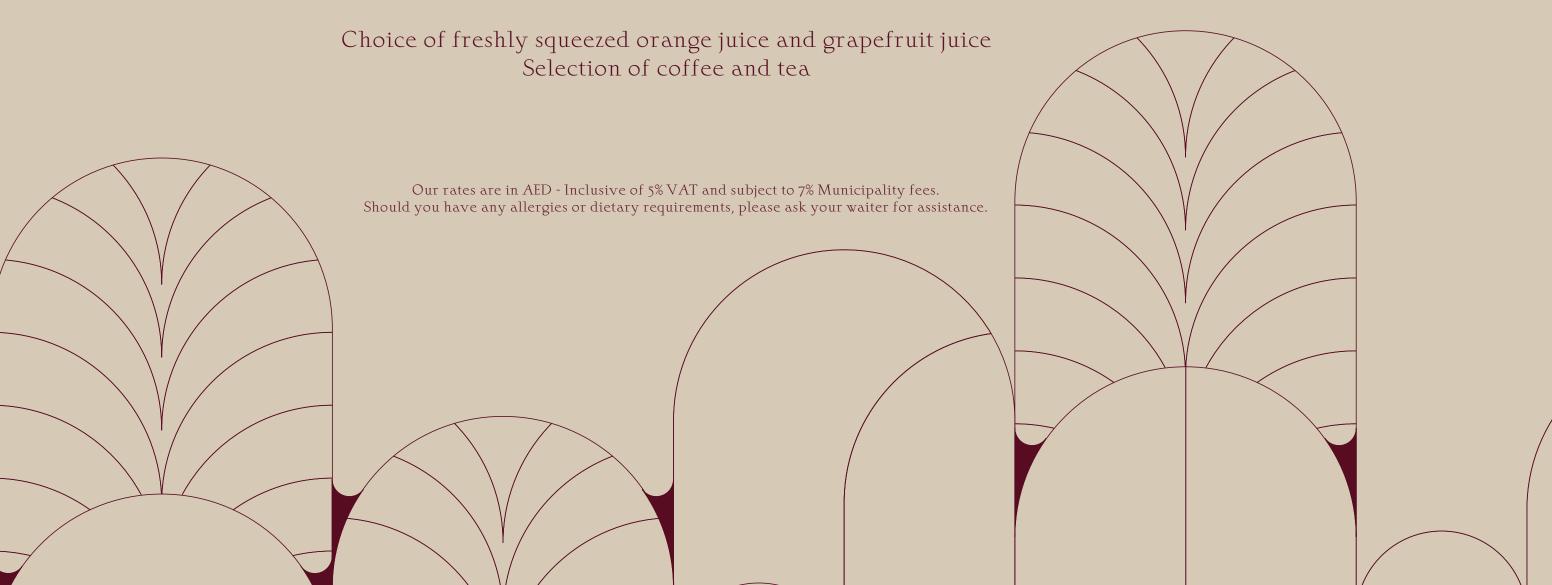
CEREALS & YOGHURT

Assorted flavoured low-fat yoghurts
Bircher muesli

FRUITS

Individual bowl - mixed berries and exotic fruits

BEVERAGE



AMERICAN BREAKFAST - AED 155

BAKERY

Croissant
Danish pastries
White & whole meal 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 flavoured low-fat yoghurts
Bircher muesli
Dates

FRUITS

Individual bowl - mixed berries & exotic fruits

MORNING BREAK 1 - AED 135

SAVOURY

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

SWEETS

Hazelnut cake
Lemon madeleines
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

SWEETS

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

BEVERAGE

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.



SAVOURY

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

SWEETS

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

BEVERAGE

Selection of coffee and tea



AFTERNOON BREAK 2 - AED 155

SAVOURY

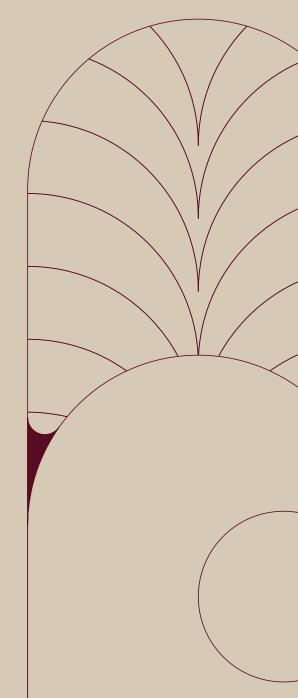
Truffle, mushroom arancini, parmesan, green aioli Grilled sourdough with brie, caramelized onions, arugula

SWEETS

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

BEVERAGE

Selection of coffee and tea







SET LUNCH - AED 320

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



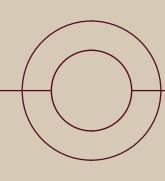
MAIN COURSE

Wild mushroom risotto, Parmesan crisp, veal jus Corn-fed chicken, red pepper olives sauce, thyme jus Pan-seared seabass, lemon caper butter sauce, sautéed spinach



DESSERT

Marinated seasonal fruits, lemongrass juice Crunchy meringue, fresh berries, light vanilla cream Tiramisu, lady finger, espresso



SET DINNER - AED 550

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, and 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 Ladyfingers, mascarpone cream, espresso Caramelized puff pastry, vanilla cream, hazelnut praline







PREMIUM SET DINNER - AED 760

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

CANAPÉS

COLD CANAPÉ

Pizzette soufflé smoked burrata, taggiasca olives & herbs (V) (D) (G) · 14

Tomato pissaladière, cantabrico anchovies, taggiasca olives (V) (G) · 12

Sea bass carpaccio, quinoa chips, herbs butter, pink peppercorn (D) · 16

Truffle éclair, gruyere cheese, black truffle (V) (D) (G) · 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 CANAPÉ

Lobster croquettas, confit lemon, tarragon (D) (G) (S) · 20

Montecristo sandwich, aged cheddar cheese, turkey ham (D) (G) · 16

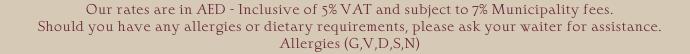
Wild mushroom tartelette, anchovy, mozzarella (D) (G) · 14

Saffron risotto cracker, Mazara prawn (D) (G) (S) · 24

Swiss chard Barbajuan, taggiasca olives (V) (D) (G) · 12

Quiche lorraine, green vegetables, Gruyère cheese (V) (D) (G) · 12

Fried squid, spicy mayonnaise, chives and lemon (S) (G) · 16



SWEET CANAPÉ

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 CANAPÉ

Swiss chard Barbajuan, taggiasca olives (D) (G) · 12

Pizza soufflé, heirloom tomatoes, taggiasca olives & herbs (D) (G) · 14

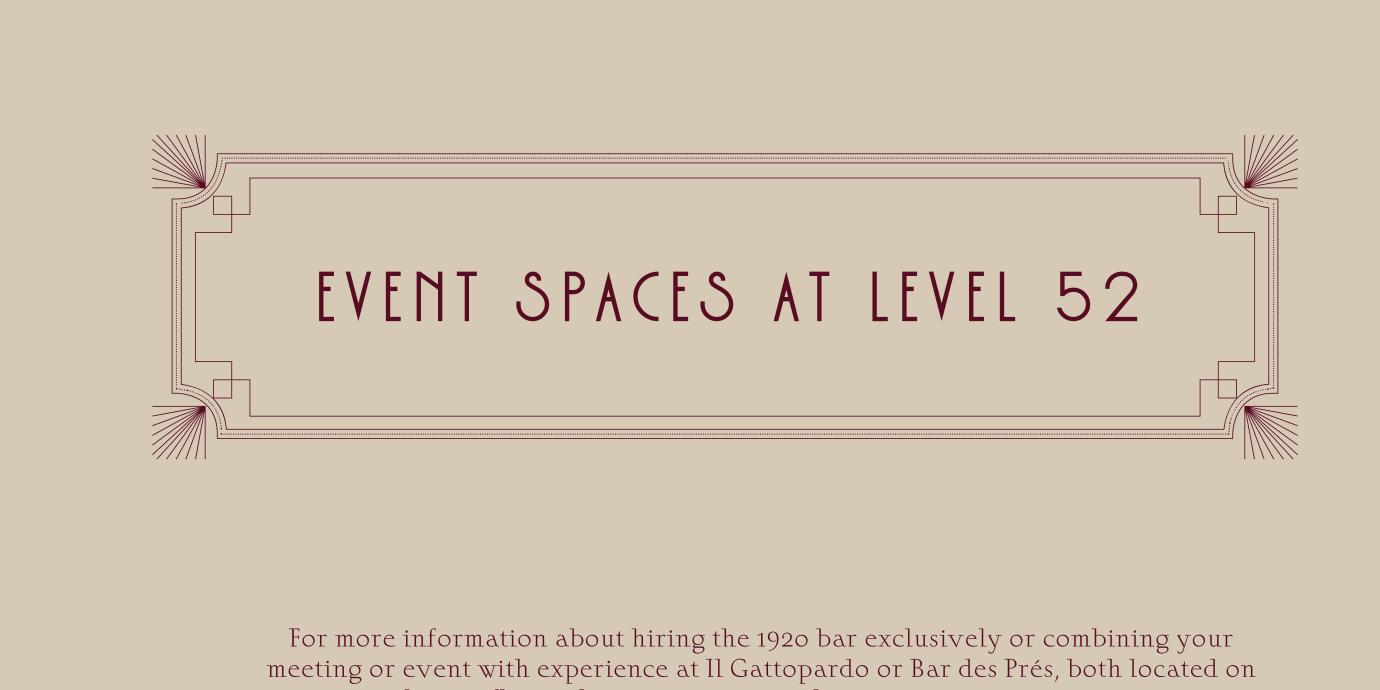
Wild mushroom tartelette, fresh parsley, truffle shaving (D) (G) · 14

Tomato pissaladiere, 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



the 51st floor, please contact us to discuss your requirements.

Reach out to our Events team:

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