



MARRIOTT
MOSCOW
NOVY ARBAT



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

BREAKFAST



FULL BREAKFAST BUFFET | 1620 RUB

Served on the buffet line

Apple, Orange & Grapefruit Juices (200 ml)

Sliced Seasonal Fruit (100 g)

Selection of Breakfast Bakeries

Sliced Bread & rolls

Assorted Jams, Butter (30/30 g)

Assorted Individual Cold Cereals (20 g)

Fruit and Plain Yogurts (75 g)

Smoked Fish plate (20 g)

Finest Selection of Cheeses (30 g)

Porridge (100 g)

Scrambled Eggs (70 g)

Smoked Salmon & leek Quiche (50 g)

Gilled tomatoes (60 g)

Hickory Smoked Bacon (50 g)

Pork Sausages (50 g)

Breakfast Potatoes with Sautéed Onions (70 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

CONTINENTAL BREAKFAST BUFFET | 1110 RUB

Served on the buffet line

Apple, Orange & Grapefruit Juices (200ml)

Sliced Seasonal Fruit (100 g)

Selection of Breakfast Bakeries

Assortment of Bread rolls

Assorted Individual Cold Cereals (20 g)

Fruit and Plain Yogurts (75 g)

Finest Selection of Cheeses (30 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

BUSINESS BREAKFAST | 1800 RUB

Served in a private banquet room

Individually served

Fruits salad (50 g)

Bircher muesli (50 g)

Mini brioche & smoked turkey (50 / 50 g)

On the table to share

Sliced bread, rolls & vatrushka (30 / 30 g)

Assorted jams, honey, butter (20 g)

Smoked fish plate (30 g)

Cheese plate (30 g)

On the buffet line

Fresh cut vegetable (60 g)

Smoothie (100 g)

Porridge (100 g)

Egg Benedict (80 g)

Egg Florentine (80 g)

Grilled tomatoes & Mushroom (60 / 40 g)

Hickory Smoked Bacon & pork sausage (50 g)

Roasted young potatoes (70 g)

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COFFEE BREAKS

SWEET COFFEE BREAK | 500 RUB

Miniature Cookies, Macaroons, Brownies & Blondies (75 g)

Freshly Brewed Coffee

Tea Selection (200 ml)

Iced mineral water with mint and lemon

PASTRY COFFEE BREAK | 600 RUB

Croissants, Chocolate Croissants,

Assorted Fruit Danishes, Assorted Muffins, Jams, Butter and Honey (80/20 g)

Freshly Brewed Coffee

Tea Selection (200 ml)

Iced mineral water with mint and lemon

WRAPS AND SUCH | 750 RUB

Cocktail shrimp & sauce Louie, tomato, avocado, tortilla (50 g)

Chicken curry with raisins & fried vegetable in Wrap (50 g)

Roasted beef, Ruccola & Sun dried Tomato, Parmesan Baguette (50 g)

Smoked Salmon, Cream Cheese, cucumber, toasted bread (50 g)

Blue cheese, walnut, green apple (50 g)

Freshly Brewed Coffee

Tea Selection (200 ml)

Iced mineral water with mint and lemon

Mors

RUSSIAN COFFEE BREAK | 650 RUB

Blinis jam & honey (50/20g)

Salmon & cream cheese sandwich (70 g)

Vatrushki & sweet cottage (40 g)

Vol au vent with mushroom julienne (50 g)

Freshly Brewed Coffee

Tea Selection (200 ml)

Iced mineral water with mint and lemon

ITALIAN COFFEE BREAK | 610 RUB

Mini Panini with Cured ham and tomato & soft cow cheese (100 gr)

Fruits salad (70 gr)

Vanilla Panna Cotta (70 gr)

Freshly Brewed Coffee

Tea Selection (200 ml)

Iced mineral water with mint and lemon

AMERICAN COFFEE BREAK | 580 RUB

Banana bread (40 g)

Assorted muffins (40 g)

Slice fruits (70 g)

Mini ham & cheese sandwiches (70 g)

Freshly Brewed Coffee

Tea Selection (200 ml)

Iced mineral water with mint and lemon

FRENCH COFFEE BREAK | 610 RUB

Mini French baguette Brie and Ham (100 g)

Vegetable Quiche with cheese (70 g)

Assorted mini croissants (70 g)

Freshly Brewed Coffee

Tea Selection (200 ml)

Iced mineral water with mint and lemon

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LUNCH & DINNER (SET MENU)

MENU I | 2800 RUB

Field green salad tomato bruschetta, Kalamata olives (100/65/10 g)

Roasted chicken breast, rosemary potatoes, gravy (150/100/20 g)

Vanilla Crème Brule Almond biscuit (125 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

Iced mineral water with mint and lemon

MENU II | 3150 RUB

Beetroot Carpaccio & Smoked Salmon, Goat cheese (155 g)

Beef Tournedos, potato gratin, smoked grilled eggplant, pepper sauce (186/80/20/20 g)

Honey parfait with berry soup (160/20 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

Iced mineral water with mint and lemon

MENU III | 3450 RUB

Caprese salad with buffalo Mozzarella, Basil pesto, aged balsamic vinegar (125/100/15 g)

Crispy lightly smoked salmon,

Artichoke mousseline, Vegetable skewer, lemongrass butter (150/20/60/20 g)

Rum Baba with compote Isabella (125/25 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

Iced mineral water with mint and lemon

MENU IV | 3850 RUB

Salmon & Dorado Carpaccio, crispy fennel salad, yuzu and olive marinade (100/60 g)

Braised veal shank, Basil Risotto, Caramelized Shallots, Red Wine Sauce (160/60/20/20 g)

Lemon Tartlet, Prune & Almond meringue (60/60 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

Iced mineral water with mint and lemon

We are happy to cater for vegetarians & any other special dietary requirements.

MENU V | 4410 RUB

Contemporary Vitello Tonnato (150/40 g)

Chilean Sea bass fillet, young garden vegetables ragout, vermouth sauce (150/70/10 g)

Apple and cowberry crumble Quince sorbet (150 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

Iced mineral water with mint and lemon

MENU VI | 4700 RUB

Foie gras terrine, fig chutney and cress salad (60/60/50/25 g)

Shrimp, scallops & Shitake risotto, Shellfish foam (120/20 g)

Grilled lamb loin, eggplant, bell pepper (140/80/30 g)

Goat cheese parfait with Blue berry, Lime sorbet (150 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

Iced mineral water with mint and lemon

MENU VII | 5000 RUB

Kamchatka Crab Salad, Melon-Pineapple, Melon and pineapple puree with herbs (100/60 g)

Guineafowl galantine, Peach & chestnuts (120/30 g)

Slowly cooked beef tenderloin, Fried Foie Gras Escalope truffle potato mousseline (150/30/70 g)

Mascarpone mousse & Amaretto Jelly Mocha ice cream (150 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

Iced mineral water with mint and lemon

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RECEPTION

COCKTAIL RECEPTION 1 | 2650 RUB

COLD

Herring Filet

Beetroot Salad (50 g)

Chicken Satzivi

Coriander, pomegranate (40 g)

Gilled cep bruschetta

Artichoke puree (25 g)

Smoked salmon blinis

Beetroot, cream cheese, cucumber (40 g)

Pink Lamb filet

Shallot & black currant marmalade, bread (40 g)

HOT

Vegetable shashiks

with tkмали sauce (40 g)

Mini chicken kiev with herb butter (40 g)

Smoked Salmon & Warm Potato

Sour cream, chives (30 g)

Mushroom julienne (40 g)

Beef Satay (40 g)

Peanut Sauce

DESSERT

Creme caramel (30 g)

Chocolate mousse & orange jelly (30 g)

Sichuan pepperparfait & tropical fruits (30 g)

Cherry clafoutis & sour cream (30 g)

COCKTAIL RECEPTION 2 | 2850 RUB

COLD

Beef tartar

Quail egg, Black bread (30 g)

Salmon Gavlox

Horseradish cream, black bread (25 g)

“Clothespin”

Cucumber, Prawns, mint (25 g)

Nicoise toast

Egg, anchovy, capers, cherry tomato (30 g)

Chicken breasts roll

Preserved lemon, coriander (30 g)

Gilled cep bruschetta

Artichoke puree (25 g)

HOT

Beef Satay

Peanut Sauce (40 g)

Vegetable shashiks

with tkмали sauce (40 g)

Tempura Jumbo Prawns

Plum Sauce (30 g)

Mushroom julienne (40 g)

Kamchatka Crab cake

Spicy Avocado (30 g)

DESSERT

Vanilia cake & passion fruit glaze (30 g)

Caramelized apple & vanilia in Philo dough (30 g)

Milk chocolate & banana mousse (30 g)

Yuzu cup cake (30 g)

COCKTAIL RECEPTION 2 | 3260 RUB

COLD

Vittello Tonnato

Roasted Veal with Tuna Sauce (40 g)

Bay Scallop

Seaweed, sweet chili sauce (30 g)

Wasabi Shrimp

Sobu Noodles (35 g)

Venison

Pickled mushroom and berries (45 g)

Vegetable crudités

Radish, carrots, celery, cherry tomatoes, cauliflower, blue cheese, olive tapenade (50/15 g)

HOT

Kamchatka Crab cake

Spicy Avocado (30 g)

Beef Satay

Peanut Sauce (40 g)

Tempura Jumbo Prawns

Plum Sauce (30 g)

Sturgeon shashlik

Pomegranate Sauce (30 g)

Roasted baby lamb chop (40 g)

Mushroom, satsibili

Smoked Salmon & Warm Potato

Sour cream, chives (30 g)

DESSERT

Mini Eclairs assorted: cottage cheese, mocha, vanilliam (30 g)

Madeleine & bitter orange marmelade (30 g)

Chocolate & coriander cake (30 g)

Black currant financier & chestnuts cream (30 g)

H'ORS D'OEUVRES

COLD

Smoked salmon blinis (40 g)	210 -
Beetroot, cream cheese, cucumber	
Smoked duck & poached pear (30 g)	210 -
Beef tartar (50 g)	210 -
Quail egg, Black bread	
Chicken breast rolls (40 g)	210 -
Preserved lemon, coriander	
Rare tuna bruschetta (30 g)	210 -
Tomato & capers salsa	
Gilled cep bruschetta (40 g)	210 -
Artichoke puree	
Nicoise toast (30 g)	210 -
Egg, anchovy, capers, cherry tomato	
Pink Lamb fillet (40 g)	210 -
Shallot & black currant marmalade, bread	
Salmon Gavlox (30 g)	210 -
Horseradish cream, black bread	
Pince Moi (30 g)	210 -
Cucumber, Prawns, mint	
Vegetable crudités (50 g) (min 10 portions)	200 -
radish, carrots, celery, cherry tomatoes, cauliflower, blue cheese, olive tapenade	
Chicken Satzivi (40 g)	210 -
Coriander, pomegranate	
Wasabi Shrimp (35 g)	210 -
Soba Noodles	
Venison (35 g)	210 -
pickled mushroom and berries	
Crab and Apple in Wonton Ravioli (40 g)	275 -
Vittello Tonnato (40 g)	215 -
Roasted Veal with Tuna Sauce	
Bay Scallop (30 g)	220 -
Seaweed, sweet chili sauce	
Herring Filet (60 g)	210 -
Beetroot Salad	

HOT

Beef Satay (40 g)	240 -
Peanut Sauce	
Braised lamb leg (40 g)	240 -
Preserved lemon Spring Roll	
Tempura Jumbo Prawns (40 g)	250 -
Plum Sauce	
Roasted baby lamb (40 g)	240 -
Mushroom, satsibili	
Smoked Salmon (30 g)	230 -
Warm Potato, Sour cream, chives	
Chichen shashlik chich taouk (40 g)	230 -
Yoghourt sauce	
Kamchatka Crab cake (30 g)	230 -
Spicy Avocado	
Mushroom julienne (50 g)	230 -
Vegetable shashiks (40 g)	230 -
with tkmali sauce	
Dim sum assorted (30 g)	250 -
sambai oilek and soya sauce (min 10 pax)	
Mini chicken kiev with herb butter (40 g)	230 -

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DESSERT

Almond & prune meringue (50 g)	210 -
Pear & ginger panna cotta (40 g)	210 -
Crème caramel (50 g)	210 -
Chocolate mousse & orange jelly (50 g)	210 -
Chocolate & raspberry soft cake (50 g)	210 -
Vanilla cake & passion fruit glaze (40 g)	210 -
Sichuan pepper parfait & tropical fruits (40 g)	210 -
Caramelized apple & vanilla in Philo dough (50 g)	210 -
Milk chocolate & banana mousse (50 g)	210 -
Acacia Honey cake (50 g)	210 -
Assorted fruit marmalade (50 g)	210 -
Strawberry cheese cake (50 g)	210 -
Chocolate & praline cake (50 g)	210 -
Mini Éclairs assorted (40 g):	210 -
Cottage cheese, mocha, vanilla	
Cottage profiterole with mango jelly (40 g)	210 -
Ginger & milk chocolate (50 g)	210 -
Madeleine & bitter orange marmalade (40 g)	210 -
Yuzu cupcake (50 g)	210 -
Cherry clafoutis & sour cream (50 g)	210 -
Chocolate & coriander cake (50 g)	210 -
Black currant financier & chestnuts cream (50 g)	210 -

CHOCOLATE FOUNTAIN (150g) | 800 RUB

(Min. 30 People)

Choice of Dark, Milk or White Chocolates

Dipping Items to Include:

Strawberries

Pineapple

Banana

Kiwi

Marshmallow

Brownies

Pound Cake

BUFFETS

MEDITERRANEAN BUFFET | 2790 RUB

SALADS

Tofu, Shiitake mushrooms, Spring Onion, Spicy sesame dressing (50 g)

Tuscan Tuna Salad with Fennel (50 g)

Woldorf salad (50 g)

Thai Chicken & Shrimp Noodle Salad (50 g)

Salad bar with Romano and mixt, assortment of garnishes and dressing (make your salad yourself) (70g)

SOUP

Beef goulasch (200 g)

ENTREES

Half-smoked Salmon, lemongrass & Ginger sauce

Guineafowl, apricot & Tarragone galantine

Gilled lamb rack , eggplant caviar

Mashed potato & Guyère cheese

Steamed vegetables & thyme Scented

(60/60/60/60/60)

DESSERTS

Three chocolate cake (40 g)

Hazelnut & tangerine financier (40 g)

Cherry clafoutis (40 g)

Apricot & Vanilla Panna Cotta (40 g)

Rum baba (40 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

Iced mineral water with mint and lemon

RUSSIAN BUFFET | 3150 RUB

SALADS

Salmon Caviar, Blinis Roulade & Smetana (35 g)

Russian Beetroot Herring Salad (50 g)

Olivier salad & veal tongue (50 g)

Traditional Pickles (80 g)

Marinated Mushrooms (70 g)

Meat assorted (60 g)

Smoked salmon & crab meat roulade (30 g)

Marinated mackerel with Vodka & Dill (50 g)

SOUP

Traditional Russian Borsch (200 g)

ENTREES

Chicken Pozharsky & Garlic Smetana

Sturgeon & Salmon Koulbiac, pike perch Caviar Sauce

Beef Stroganoff, Pushkin potato & oyster mushroom

Vegetable golubtsy with cabbage

Grilled vegetable

(60/60/60/60/60)

DESSERTS

Honey Cake (60 g)

Birds Milk Cake (40 g)

Napoleon (40 g)

Cake Prague (40 g)

Tartlets with berries (40 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

Iced mineral water with mint and lemon

Mors (200ml)

ITALIAN BUFFET | 3310 RUB

ANTIPASTI

Goat cheese and Tomato, Balsamic Syrup (50 g)

Selection of Cured Meats (50 g)

Selection of Cheeses (50 g)

Pesto Infused Zucchini, Summer Squash and
Mushroom Salad (50 g)

Cannellini Bean and Prosciutto di Parma,
Rosemary Emulsion (50 g)

Selection of Tapenades, Marinated Olives and
Herb Infused Oils (50 g)

Chilled Cavatelli Pasta, Genoa Salami and
Smoked Mozzarella (50 g)

Assorted Italian Breads (100 g)

SOUP

Italian Minestrone (200 g)

ENTREES

Traditionnal veal Osso Bucco, Chianti sauce & fennel

Dorado Filet, fried Italian vegetable tomato & basil sauce

Sea bass, Red bell Peppers & Kalamata Olives

White Truffle Scented Risotto

Mélange of Roasted Italian Vegetable

Slow Baked Lasagna, Ricotta Cheese& Pork Sausage

(60/60/60/60/60)

DESSERTS

Pear & ginger Panna Cotta (50 g)

Cherry & Amaretto Clafoutis (50 g)

Chocolate &blackberry mille feuille (50 g)

Mascarpone mousse & amaretto jelly

Mocha ice cream (50 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

Iced mineral water with mint and lemon

Mors (200ml)

FRENCH BRASSERIE BUFFET | 3310 RUB

SALADS

Duck Confit, Yukon Potatoes,
Truffle Vinaigrette (50 g)
Wild Mushroom, Frisée,
Honey Dijon Dressing (50 g)
Salad Nicoise with tuna & anchovies (50 g)
Smoked Salmon Rilette (50 g)
Chilled Asparagus, Tomato & Roasted Shallot (50 g)
Assorted French Breads & Baguette (100 g)

SOUP

Onion soup with croutons and Guyere cheese (200 g)

ENTREES

Lamb stew "Navarin", spring vegetable
Chicken fricassee, tarragon & vinegar
Steamed cod filet, mussel cream sauce
Pomme Dauphinoise & Morel
Ratatouille vegetable, Provençale herbs
(60/60/60/60/60)

DESSERTS

Crème Brûlée (50 g)
Raspberry Mille-Feuille (50 g)
Vanille-passion cake (50 g)
Praline Paris – Brest (50 g)
Assortment of Macaroons (25 g)
Almond Dacquoise Chocolate Chantilly (50 g)
Freshly Brewed Coffee and Tea Selection (200 ml)
Iced mineral water with mint and lemon

LIVE COOKING (with Chef)

SHASHLIKI STATION (180/20g) | 1350 RUB

Veal, Sturgeon & Lamb

Served with Traditional Sauces

CHICKEN, BEEF OR SHRIMP STIR-FRY (270g) | 1330 RUB

Stir fried to Order with the Following Condiments:

Bean Sprouts, Carrots, Baby Corn, Shitake, Onions, Peppers, Scallions,

Chuka Soba Noodles, Basmati Rice

Sauces: Hoisin, Sambal, Soy, Césame

PASTA COOKED TO ORDER (270g) | 1050 RUB

Saffron Penne, Cheese Tortellini, Tri-Colored Fusilli, Rigatoni, Potato Gnocchi

Tomato Pomodoro, Alfredo, Porcini Cream, Pesto

Grated Parmesan, Red Pepper, Kalamata Olives, Sun dried Tomatoes, Artichoke, Basil

BRIOCHE FRENCH TOAST (200g) | 900 RUB

Strawberry and Candied Orange Compote, Buttermilk Ice Cream

CREPES (200g) | 750 RUB

Sautéed in Brown Sugar Butter and Grand Marnier Caramel Sauce

Assortment of Berries and Whipped Cream

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CARVING STATIONS (with Chef)

ROASTED PRIME RIB OR BEEF | 26,460 RUB

(Prepared for 30 Persons)

Served with Rosemary au Jus and Horseradish Cream

Assorted Rolls and Breads

(220 g per person)

SLOWLY COOKED LAMB SHOULDER WITH RAZ EL HANOUT | 18,900

(Prepared for 20 Persons)

Lamb Jus & apricot couscous

(220 g per person)

GOOSE AND ORANGE | 18,900 RUB

(Prepared for 25 Persons)

Orange gastric marmalade & potato dumpling

(240 g per person)

WHOLE ROASTED STURGEON | 29,900 RUB

(Prepared for 20 Persons)

Fresh Herbs & Georgian Spicy Tomato Sauce

Caucasian Breads

(170 g per person)

SEA BASS IN SALT AND HERB CRUST | 17,850 RUB

(Prepared for 20 Persons)

Smoked tomato & Fennel

Tarragon Chardonnay Emulsion

(220 g per person)

RUSSIAN TABLE

RUSSIAN TABLE 1 | 4,700 RUB

COLD APPETIZERS ON THE TABLE

Fish Plate: Cold Smoked Sturgeon, Eel, Home Style Marinated Salmon, butterfish, Smoked Salmon Roulade, Cream Cheese & Red Caviar (70 g)

Meat Plate: Boiled Veal Tongue & Horseradish, ham & Pineapple, Cold Veal & Tuna Sauce, Cold Smoked Venison & Berries (60 g)

Olivier salad with smoked chicken (50 g)

Geek salad with feta & oregano (50 g)

Herring Fillet with Hot Potatoes & Beetroot Salad Vinaigrette (50 g)

Turkey Satzivi (50 g)

Assortment Garden Vegetables with Fresh Herbs (150 g)

Traditional Russian Pickles (100 g)

Seasonal whole and sliced fruit (150 g)

HOT STARTER

Half smoked poached salmon, cauliflower mousseline, and Horseradish cream (120/50/20g)

ENTREE (choice is made prior to the event)

Roasted Mediterranean Sea Bass fillet, ratatouille raviolis,

Saffron bouillon (140/60/20 g)

Or

Beef Tournedos, potato gratin grilled eggplant,

Black pepper gravy (160/100/20 g)

DESSERTS

Honey cake

Tangerine sauce & Acacia ice cream (150 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

Iced mineral water with mint and lemon

Mors (200 ml)

RUSSIAN TABLE 2 | 5,150 RUB

COLD APPETIZERS ON THE TABLE

Fish Plate: Cold Smoked Sturgeon, Eel, Home Style Marinated Salmon, butterfish, Smoked Salmon Roulade, Cream Cheese & Red Caviar (70 g)

Meat Plate: Boiled Veal Tongue & Horseradish, ham & Pineapple, Cold Veal & Tuna Sauce, Cold Smoked Venison & Fresh Berries (60 g)

Olivier salad with smoked chicken (60 g)

Grilled scallops, chuka salad, ginger & citrus dressing (60 g)

Geek salad with feta & oregano (60 g)

Herring Fillet, Hot Potatoes & Beetroot Salad Vinaigrette (60 g)

Turkey Satzivi (60 g)

Assortment Garden Vegetables & Fresh Herbs (150 g)

Traditional Russian Pickles (100 g)

Seasonal whole & sliced fruit (150 g)

HOT STARTER

Chicken & prawns galantine

Seared pack Choy (120/60 g)

ENTREE (choice is made prior to the event)

Steamed Dorado filet with spring vegetables

Lemongrass butter (140/80/20 g)

Or

Braised veal shank, basil risotto, caramelized shallots, red wine gravy (150/80/20/20 g)

DESSERTS

Rum baba with compote Isabella

Sour cream ice cream (150 g)

Freshly Brewed Coffee and Tea Selection (200 ml)

Iced mineral water with mint and lemon

RUSSIAN TABLE 3 | 5,850 RUB

COLD APPETIZERS ON THE TABLE

Fish Plate: Cold Smoked Sturgeon, Eel, Home Style Marinated Salmon, butterfish, Smoked Salmon Roulade with Cream Cheese & Red Caviar (70 g)

Meat Plate: Boiled Veal Tongue & Horseradish, ham & Pineapple, Cold Veal & Tuna Sauce, Cold Smoked Venison & Fresh Berries (60 g) Cantonese chicken & shrimp salad (50 g)

Grilled scallops with shuka salad, ginger & citrus dressing (50 g)

Salad caprese, Buffalo mozzarella, rucola, pesto (50 g)

Herring Fillet, Hot Potatoes & Beetroot Salad Vinaigrette (50 g)

Turkey Satzivi (50 g)

Roasted Beetroot & goat cheese (50 g)

Seasonal whole & sliced fruit (150 g)

HOT STARTER

Shrimp, scallops & Shitake risotto

Shellfish foam (120/20 g)

ENTREE (choice is made prior to the event)

Lamb rack, potato mille feuille, smoked tomato & port sauce (180/50/60/20 g)

Or

Grilled Sea bass filet, vegetable ragout

Oyster & seaweed sauce (140/70/20 g)

DESSERTS

Cherry parfait & spicy marmalade, lemon sorbet (150 g)

Freshly Brewed Coffee and Tea Selection

Iced mineral water with mint and lemon

Mors (200 ml)

Все цены указаны в рублях. Стоимость включает налог 18% и не включает сервисный сбор 10%. Если у Вас или Ваших гостей есть аллергия на какие-либо продукты питания, обратитесь к своему менеджеру по проведению мероприятия. Отель оставляет право за собой изменять цены.

Prices are quoted in rubles. The price includes vat 18% and does not include 10% service charge. If you have any concerns about food allergies, please contact your event sales manager. All prices are subject to change.

RUSSIAN TABLE 4 | 6,400 RUB

COLD APPETIZERS ON THE TABLE

Fish Plate: Cold Smoked Sturgeon, Eel, Home Style Marinated Salmon, butterfish, Smoked Salmon Roulade, Cream Cheese & Red Caviar (70 g)

Meat Plate: Boiled Veal Tongue & Horseradish, ham & Pineapple, Cold Veal & Tuna Sauce, Cold Smoked Venison & Fresh Berries (60 g)

Salmon Caviar (20g. per person), Russian blinis & condiments (20/10/50 g)

Cantonese chicken & shrimp salad (50 g)

Grilled scallops, chuka salad, ginger & citrus dressing (50 g)

Salad caprese, Buffalo mozzarella, rucola, pesto (50 g)

Beef Carpaccio & black truffle (30 /10g)

Octopus salad & bell pepper comfit (50 g)

Roasted Beetroot & goat cheese (50 g)

Seasonal whole and sliced fruit (150 g)

HOT STARTER

Caramelized duck breast, lavender jus & parsnip
(100/10/50 g)

ENTREE (choice is made prior to the event)

Fillet Mediterranean Dorado, Asian vegetable ragout & lemongrass sauce (140/70/20 g)

Or

Grilled veal tenderloin, tomato comfit, potato millefeuille & morel sauce (160/60/40/20 g)

DESSERTS

Earl grey cake financier with pear sorbet (150 g)

Freshly Brewed Coffee and Tea Selection

Iced mineral water with mint and lemon

Mors (200 ml)

RUSSIAN TABLE 5 | 7,100 RUB

COLD APPETIZERS ON THE TABLE

Fish Plate: Cold Smoked Sturgeon, Eel, Home Style Marinated Salmon, butterfish, Smoked Salmon Roulade, Cream Cheese & Red Caviar (70 g)

Meat Plate:

Boiled Veal Tongue & Horseradish, Praga ham & Pineapple, Cold Veal & Tuna Sauce, Cold Smoked Venison & Fresh Berries (60 g)

Salmon Caviar (20g per person) with Russian blinis and condiments (20/10/50 g)

Cheese selection (40 g)

Cantonese chicken & shrimp salad (50 g)

Grilled scallops, chuka salad, ginger & citrus dressing (50 g)

Salad caprese, Buffalo mozzarella, rucola, pesto (50 g)

Beef Carpaccio & black truffle (30/10 g)

Octopus salad & bell pepper comfit (50 g)

Roasted Beetroot & goat cheese (50 g)

Duck fois gras terrine with figues (30/10 g)

Seasonal whole & sliced fruit (150 g)

HOT STARTER

Jumbo prawns, Sweet chili, Mango Chutney (80/20/20 g)

ENTREE (choice is made prior to the event)

Slowly cooked beef tenderloin, potato truffle mousseline pinot noir & marrow bone (160/70/30 g)

or

Grilled tuna steak with vegetable ratatouille, Baby artichoke & spicy tomato sauce (140/70/30/20 g)

DESSERTS

Chocolate trio

Milk chocolate brownie, bitter chocolate terrine, white chocolate truffle (150 g)

Freshly Brewed Coffee and Tea Selection

Iced mineral water with mint and lemon

Mors (200 ml)

BANQUET BEVERAGE MENU

DRAFT BEER

Baltica 7 | 30 L | 17500 RUR

Holsten | 30 L | 23000 RUR

BOTTLED BEER

Baltica 7 | 0,33 L | 340 RUR

Holsten | 0,47 L | 400 RUR

Edelweiss, wheat no filtered | 0,5 | 450 RUR

Corona | 0,355 | 400 RUR

Guinness | 0,5 | 390 RUR

Beck's Blue nonalcoholic | 0,33 | 350 RUR

MINERAL WATER

Evian | 0.33 | 350 RUR | 0,75 | 550 RUR

Perrier | 0.33 | 300 RUR | 0,75 | 500 RUR

Mineral water with ice and lemon | 1 L | 180 RUR

Mia in glass bottle | 0.33 L | 130 RUR

Mia in glass bottle | 0.6 L | 90 RUR

SOFTS & SODAS

Pepsi, Pepsi Light | 0.25 | 200 RUR

Fanta | 0.25 | 200 RUR

Sprite | 0.25 | 200 RUR

Schweppes tonic | 0.25 | 200 RUR

Everess bitter lemon | 0.25 | 200 RUR

Red Bull | 0.25 | 280 RUR

CHILLED JUICES

Apple	1000ml	360
Orange	1000ml	360
Cherry	1000ml	360
Grapefruit	1000ml	360
Tomato	1000ml	360
Mors	1000ml	360

FRESHLY SQUEEZED JUICES

Apple	1000ml	1000
Orange	1000ml	1000
Grapefruit	1000ml	1000
Carrot	1000ml	1000
Pineapple	1000ml	1300

TEA AND COFFEE

Tea

RONNEFELDT 350

Classic green, earl grey, English breakfast,
Jasmin, chamomile, peppermint

NON STOP COFFEE TEA 700

Coffee

Fresh Ground Filter Coffee	1000ml	650
American Coffee	150ml	280
Espresso	40ml	280
Double Espresso	80ml	280
Cappuccino	150ml	280
Decaffeinated Coffee	150ml	280

WINE

White Wine	Glass 0,150	Bottle 0.75l
Sarmientos Chardonnay, Chile	280	1 400
Sauvignon Blanc Central Valley Vina Maipo, Chile	410	1 960
Marques de Riscal Verdejo Rueda DO, Spain	680	3 200

Red Wine

Sarmientos Merlot Chile	280	1 400
Carmenere Central Valley Vina Maipo, Chile	410	1 960
Marques de Arienzo Crianza Rioja DOCa Marques de Riscal, Spain	680	3 200

CHAMPAGNE

Russian Sparkling Wine	280	1 400
Ruinart « R » Brut, Reims		10 325
Prosecco DOC Spumante Oro Casa Defra, Italy	520	2 500
Moet & Chandon Brut, Brut Imperial		12 500
Moet & Chandon Rose		11 240

SPIRITS & LIQUORS

WISKEY & BOURBON

Chivas Regal 12 yo	1L	10 800
J.W. Black Label	1L	10 500
Jack Daniels	1L	8 200
Jim Beam	1L	6 800
BallantiesFinest	1L	6 300

COGNAC

Hennessy VS	1L	10 200
Hennessy VSOP	1L	14 800
Hennessy XO	0,7L	32 000
Ararat 5*	0,7L	6 300

VODKA

Russian Standart Original	1 L	3 300
Russian Standart Platinum	1 L	4 500
Beluga	1 L	6 100

GIN

Bombay Sapphire	1 L	13 500
Beefeater	1 L	8 200

RUM

Bacardi Black	1 L	6 500
Bacardi Superior	1 L	4 800

LIQUEURS

Bailey's	1 L	5 100
Cointreau	1 L	5 900
Sambuca	1 L	5 900
Malibu	1 L	3 800

MARTINI

Campari	1 L	4 500
Rosso/ Bianco/ Dry	1 L	3 300

OPEN BAR PACKAGES

Price for 1st hour per person | Price per person for following hours

OPEN BAR “LIGHT & COZY” | 410 RUB | 310 RUB

Pepsi, Pepsi Light, Bitter Lemon, Tonic, Fanta, Sprite

Chilled Juices: Apple, Cherry, Orange, Tomato

Iced mineral water with mint and lemon

Selection of tea coffee

OPEN BAR “LIGHT & COZY 2” | 550 RUB | 450 RUB

Carlsberg, Baltika 7

Pepsi, Pepsi Light, Bitter Lemon, Tonic, Fanta, Sprite

Chilled Juices: Apple, Cherry, Orange, Tomato

Iced mineral water with mint and lemon

OPEN BAR “TRADITIONAL” | 940 RUB | 750 RUB

Russian sparkling wine, red/white house wine

Bottled beer, Bitter Lemon, Tonic

Chilled Juices Apple, Cherry, Orange, Tomato

Iced mineral water with mint and lemon

OPEN BAR “LOUNGE” | 1300 RUB | 1150 RUB

Whisky, Martini, Cognac Russian, Vodka,

Russian sparkling wine, red/white house wine,

Bottled beer, Bitter Lemon, Tonic

Chilled Juices: Apple, Cherry, Orange, Tomato

Iced mineral water with mint and lemon

OPEN BAR “PREMIER LOUNGE” | 1700 RUB | 1550 RUB

Whisky, Martini, Cognac Russian, Vodka,

Russian sparkling wine, red/white house wine,

Bottled beer, Bitter Lemon, Tonic

Chilled Juices: Apple, Cherry, Orange, Tomato

Iced mineral water with mint and lemon