

INTERCONTINENTAL MEETINGS®



ENGLISH

A TASTE OF LUXURY: CURATED MENUS FOR EXCEPTIONAL EVENTS

Welcome to **InterContinental Athénée Palace** Bucharest, where every meeting and event is an exquisite culinary experience tailored to meet **the most demanding standards**.

Indulge in our Local Origins dishes, showcasing the essence of Romanian flavours, carefully crafted from the finest seasonal ingredients sourced from our region. Meanwhile, our World Cuisine selection invites you on a journey across the globe, offering a delightful array of both classic and contemporary dishes.

At **InterContinental Athénée Palace** Bucharest, we prioritize freshness and sustainability, sourcing locally wherever possible to highlight the natural bounty of our surroundings. Explore our menus with ease by selecting your preferred style from the navigation bar below, or allow our culinary team to collaborate with you in crafting a bespoke menu, ensuring an unforgettable dining experience

Legend



Local Origins

Typical region recipes inspired by the destination and composed of some of the country's most delicate seasonal ingredients.



World Cuisine

Classic and contemporary dishes originating from all corners of the planet and drawing upon our global expertise



Light options



Vegetarian

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DAILY DELEGATE PACKAGE

MONDAY

Coffee break menu

Arrival

Collection of Tea Cookies
Freshly brewed coffee

Mid-morning

Coffee and tea selection
Lemon, milk
Orange juice
Citrus infused water
Still and sparkling water

Apricot smoothie
Hazelnut praline Danish
Fresh yoghurt with peach
Granola
Dry fruits and nuts
Mashed mix berries
Croissants with smoked salmon

Afternoon

Apple break

Coffee and tea selection
Lemon, milk
Apple juice
Still and mineral water
Apple and cinnamon iced tea
Citrus infused water

Apple pie
Fresh apple
Apple cookies
Classic Caesar salad with bacon
Blue cheese tart with caramelized apple



DAILY DELEGATE PACKAGE

MONDAY

Lunch menu

Cold

Tomato Mozzarella and Basil Pesto
Eggplant salad
Marinated Beef Salad with Julienne
Vegetables and Sesame

Assorted Cheese platter

International and local Cold cuts

Salad bar

8 kinds of Salad condiments
3 kinds of salad sauce or dressings

Soup

Clear chicken broth with condiments

Station

Pasta Station
Creamy mushroom and Arabiatta
sauces

Hot

Roasted Pork loin with onion and herbs
Roasted Chicken thigh with Caramelized
Onion, BBQ Sauce
Pan seared fish, Beurre Blanc sauce capers
Egg Fried Rice
Roasted potato with rosemary and sundried
tomato
Cream Spinach and Mushrooms gratin

Dessert

Chocolate mousse cake (shot/cups)
New York cheese cake
Fresh berry tart (individual)
Carrot dry cake
Apple strudel, vanilla sauce

Fruits

Seasonal whole fresh fruits - two kinds
Fruit salad

JORJ DAILY DELEGATE PACKAGE

MONDAY

Lunch menu

Cold

Smoked Burrata, tomato confit,
Mediterranean herbs, black olive
crumble

Eggplant salad

JORJ roast beef salad with tomato
confit & arugula

JORJ cheese platter

Salad bar

8 kinds of Salad condiments

3 kinds of salad sauce or dressings

Soup

Clear chicken broth with
condiments

Hot

Roasted pork loin with onion and herbs
Josper chicken drumstick, unique BBQ
sauce, carrots

Josper-burned fish, Beurre Blanc sauce

Egg fried rice

Roasted potato with rosemary and
sundried tomatoes

Creamed spinach and mushroom gratin

Dessert

Chocolate mousse cake (shot/cups)

New York cheese cake

Fresh berry tart (individual)

Carrot dry cake

Apple strudel, vanilla sauce

Fruits

Seasonal whole fresh fruits - two kinds

Fruit salad



DAILY DELEGATE PACKAGE

TUESDAY

Coffee break menu

Arrival

Collection of Tea Cookies
Freshly brewed coffee

Mid-morning

Coffee and tea selection
Lemon, milk
Orange juice
Mint and lime infused water
Still and sparkling water

Berry and banana smoothie
Chocolate Danish
Fruit skewer in strawberry yoghurt
Granola
Dry fruits and nuts
Blueberry fruit
Croissant with salami

Afternoon

Chocolate break

Coffee and tea selection
Lemon, milk
Apple juice
Still and mineral water
Iced coffee with milk
Mint and Lime infused water

Chocolate chip cookies
Chocolate cake
Chocolate brownies
Chocolate cream tart
Vegetarian couscous salad
Croque monsieur



DAILY DELEGATE PACKAGE

TUESDAY

Lunch menu

Cold

Baby spinach, roasted beetroot and baked feta
Home vegetable salad, virgin sunflower oil
Bayern potato and sausage salad, mustard dressing

Assorted Cheese platter

International and local Cold cuts

Salad bar

8 kinds of Salad condiments
3 kinds of salad sauce or dressings

Soup

Pumpkin soup with cinnamon cream

Station

Leek and cheese pie

Hot

Beef bourguignon
Roasted salmon cubs with lemon butter sauce
Grilled chicken breast, cream & mushroom sauce
Wild rice with vegetables
Mashed potato with black olives and virgin olive oil
Roasted vegetables

Dessert

Exotic delice cake
Tiramisu (shot/cup)
Peanuts and walnuts caramel tart (individual)
Matcha rose white chocolate cake
Chocolate brownie

Fruits

Seasonal whole fresh fruits –two kinds
Sliced fresh fruits



JORJ DAILY DELEGATE PACKAGE

TUESDAY

Lunch menu

Cold

Roasted beet salad with Telemea mousse

Caponata salad, roasted seeds, capers, olives, and roasted cherry tomatoes

Josper-smoked turkey, Romaine lettuce, Horezu cheese, toasted peanuts, dried cranberries
Culatello ham

Salad bar

8 kinds of Salad condiments

3 kinds of salad sauce or dressings

Soup

Pumpkin soup with cinnamon cream

Hot

Slow-cooked beef cheeks, forest berry gravy

Josper-cooked mussels

Grilled chicken breast, cream and mushroom sauce

Wild rice with vegetables

Smoked butter mashed potatoes

Roasted vegetables

Dessert

Exotic Délice cake

Tiramisu (shot/cup)

Peanut and walnut caramel tart (individual)

Matcha rose white chocolate cake

Chocolate brownie

Fruits

Seasonal whole fresh fruits –two kinds

Sliced fresh fruits

DAILY DELEGATE PACKAGE

WEDNESDAY

Coffee break menu

Arrival

Collection of Tea Cookies
Freshly brewed coffee

Mid-morning

Coffee and tea selection
Lemon, milk
Orange juice
Cucumber and lime infused water
Still and sparkling water

Mix berry smoothie
Danish pastry with apricot
Danish pastry with vanilla cream
Yoghurt with banana
Granola
Dry fruits and nuts
Pineapple cubes
Croissant with grilled chicken

Afternoon

Tart break

Coffee and tea selection
Lemon, milk
Apple juice
Still and mineral water
Orange iced tea
Cucumber and Lime infused water

Berry tarts
Lemon tart
Vanilla cream tart
Dried fruit cookies
Shrimp cocktail salad
Sundried tomato and goat cheese tart



DAILY DELEGATE PACKAGE

WEDNESDAY

Lunch menu

Cold

Greek salad
Mushroom & vegetables salad
Glass noodle salad with tuna cubs

Assorted Cheese platter

International and local Cold cuts

Salad bar

8 kinds of Salad condiments
3 kinds of salad sauce or dressings

Soup

Creamy tomato soup with pesto oil

Station

Pizza (2 kinds of pizzas)

Hot

Baked marinated pork loin, apple gravy
Tandoori chicken with lemon and coriander
Fish coconut curry
Steamed basmati rice
Oven baked potato Lyonnais with onions and thyme
Vegetable ratatouille with green onion and coriander

Dessert

Crème Brule (shot/cup)
Red velvet cake
Seasonal fruit tart
English cake
Chocolate profiteroles (individual)

Fruits

Seasonal whole fresh fruits - two kinds
Sliced fresh fruits



JORJ DAILY DELEGATE PACKAGE

WEDNESDAY

Lunch menu

Cold

Greek salad
Mushroom & vegetables salad
Porchetta salad with Gorgonzola dressing
Gravlax salmon, crème fraîche, chives

Salad bar

8 kinds of Salad condiments
3 kinds of salad sauce or dressings

Soup

Creamy tomato soup with pesto oil

Hot

Soft pork neck, Mediterranean herbs, green peppercorn sauce
Tandoori chicken with lemon and coriander
Fish coconut curry
Steamed basmati rice
Josper-roasted baby potatoes
Gratinated broccoli

Dessert

Crème brûlée (shot/cup)
Red velvet cake
Seasonal fruit tart
English cake
Chocolate profiteroles (individual)

Fruits

Seasonal whole fresh fruits - two kinds
Sliced fresh fruits

DAILY DELEGATE PACKAGE

THURSDAY

Coffee break menu

Arrival

Collection of Tea Cookies
Freshly brewed coffee

Mid-morning

Coffee and tea selection
Lemon, milk
Orange juice
Orange infused water
Still and sparkling water

Banana smoothie
Chocolate muffins
Mango yoghurt with fruit skewers
Granola
Dry fruits and nuts
Frozen mix berry
Croissant with ham and cheese

Afternoon

Fitness break

Coffee and tea selection
Lemon, milk
Apple juice
Still and mineral water
Mix berry iced tea
Orange infused water

Oatmeal cookies
Granola bars
Honey cake
Chia pudding
Greek salad
Warm vegetable rolls, sesame, wasabi soy sauce



DAILY DELEGATE PACKAGE

THURSDAY

Lunch menu

Cold

Couscous and Griddled Vegetable Salad
Mediterranean Antipasto
Caesar Salad with Grilled Shrimps

Assorted Cheese platter

International and local Cold cuts

Salad bar

8 kinds of Salad condiments
3 kinds of salad sauce or dressings

Soup

Lentil soup with crouton and cumin

Station

Spicy Cabbage pie

Hot

Beef polpette with tomato and fresh herbs
Fish fillet with fennel and artichoke, dill & caper sauce
Roasted chicken legs, yoghurt and coriander sauce
Asian style fried rice
Cheese flavour potato gratinées
Steamed, buttered broccoli and cauliflower

Dessert

Panna cotta (shot/cup)
Honey cake
Apple tart (individual)
Coffee cappuccino cake
Athénée cake

Fruits

Saesonal whole fresh fruits - two kinds
Sliced fresh fruits



JORJ DAILY DELEGATE PACKAGE

THURSDAY

Lunch menu

Cold

Couscous and Griddled Vegetable
Salad
Josper vegetable antipasto
Caesar salad with in-house smoked
chicken

Salad bar

8 kinds of Salad condiments
3 kinds of salad sauce or dressings

Soup

Lentil soup with croutons and
cumin

Hot

Josper beef steak, rich gravy
Fish fillet with fennel and artichoke, dill & caper
sauce
Roasted chicken legs with black beer sauce
Asian style fried rice
Cheese flavour potato gratinées
Josper-cooked cauliflower

Dessert

Panna cotta (shot/cup)
Honey cake
Apple tart (individual)
Coffee cappuccino cake
Athénée cake

Fruits

Saesonal whole fresh fruits - two kinds
Sliced fresh fruits

DAILY DELEGATE PACKAGE

FRIDAY

Coffee break menus

Arrival

Collection of Tea Cookies
Freshly brewed coffee

Mid-morning

Coffee and tea selection
Lemon, milk
Orange juice
Lemon and mint infused water
Still and sparkling water

Strawberry smoothie
Berry muffin
Kiwi with chocolate yoghurt
Granola
Dry fruits and nuts
Strawberry
Croissant with marinated beef and pickles

Afternoon

Italian break

Coffee and tea selection
Lemon, milk
Apple juice
Still and mineral water
Iced coffee with milk
Lemon and mint infused water

Tiramisu
Panna cotta with berry compote
Torta della nonna
Biscotti
Mini caprese
Salami pizza



DAILY DELEGATE PACKAGE

FRIDAY

Lunch menu

Cold

Beans and Bell Pepper salad
Roasted Cauliflower-mayo salad
Chicken & Corn Salad with
Avocado and Roasted Pineapple

Assorted Cheese platter

International and local Cold cuts

Salad bar

8 kinds of Salad condiments
3 kinds of salad sauce or dressings

Soup

Wild Mushroom Soup, vegetables
julienne and Truffle Oil

Station

Mushroom risotto

Hot

Thai red curry with chicken, ginger and bell
pepper
Roasted pork with carrot, cumin and beer sauce
Grilled fish, Hollandaise sauce
Rice with corn, green peas, mix pepper and
onion
Boiled potato with onion-garlic oil
Grilled, marinated vegetables

Dessert

Raspberry white chocolate (individual)
Carrot cake
Cherry tart (individual)
Chocolate dry cake
Almond & pear cheese cake

Fruits

Seasonal whole fresh fruits - two kinds
Sliced fresh fruits



JORJ DAILY DELEGATE PACKAGE

FRIDAY

Lunch menu

Cold

Josper-cooked cauliflower,
coconut and lemongrass infusion
Crispy tempura tuna salad,
edamame, sweet mango
Smoked Burratina with Prosciutto,
arugula, and Parmesan
Jorj cheese platter

Salad bar

8 kinds of Salad condiments
3 kinds of salad sauce or dressings

Soup

Wild Mushroom Soup, vegetables
julienne and Truffle Oil

Hot

Smoked turkey, Gorgonzola sauce
Pork bocconcini with roasted vegetables
Grilled fish, Hollandaise sauce
Rice with corn, green peas, mix pepper and
onion
Roasted potatoes with crispy onion
Grilled, marinated vegetables

Dessert

Raspberry white chocolate (individual)
Carrot cake
Cherry tart (individual)
Chocolate dry cake
Almond & pear cheesecake

Fruits

Seasonal whole fresh fruits - two kinds
Sliced fresh fruits



COFFEE BREAK MENUS

BASIC

12 EUR

PP

Variety of tea cookies
Freshly brewed coffee
Sparkling and still water

STANDARD

20 EUR

PP

Selection of juices
Orange, apple
Sparkling and still water

Granola
Dry fruits and nuts
Fresh strawberry

Sliced seasonal fruits, berries
Pineapple, sweet melon, grapes,
strawberry
Whole fresh fruits 2 kinds

Smoothie
Mango smoothie jar

Selection of fresh baked
croissants, pain au chocolate and
Danish pastries
French butter and strawberry
jam, honey

Mini bagel
Smoked salmon with cream cheese and spring
onion

Small Bites
Lyonnais quiche 
Assorted tea and freshly brewed coffee

COFFEE BREAK MENUS

PREMIUM

28 EUR
pp

Selection of freshly squeezed juices

Orange, grapefruit, carrot & apple
Sparkling and still water

Sliced seasonal fruits, berries

Pineapple, plum, papaya,
strawberry, blueberry, raspberry
Whole fresh fruits - two kinds

Assorted and fruit Yoghurts

Strawberry, mango, coconut,
peach
Selection of dry fruits and nuts

Muesli bar (N)

Granola bars



From the bakery

Selection of fresh baked croissants,
pain au chocolate and Danish pastries
French butter and strawberry jam,
honey
Banana and walnut loaf (N)

Mini Bagel

Smoked salmon with cream cheese
and spring onion

Small Bites

Mini croque Monsieur
Mini mushroom quiche

Assorted tea and freshly brewed
coffee



COFFEE BREAK ENHANCEMENTS

Cold

Finger ham & cheese sandwich	1.5 EUR
Mini Club sandwich	1.5 EUR
Smoked salmon on soft ciabatta	2 EUR
Assorted grissini and cheese twists	1 EUR

Warm

Asparagus quiche	2 EUR
Truffled mushroom quiche	2.5 EUR
Vegetable spring rolls, Thai sweet chili sauce	2 EUR
Mini burgers	1.5 EUR

Sweet

Raspberry panna cotta	1.5 EUR
Mini cheese cake	2 EUR
Tiramisu cup	2 EUR



BUFFET MENUS
INTERNATIONAL BASIC 40 EUR

Breads

Assorted of freshly baked bread loaves and rolls

International and local cold cuts with condiments

Assorted salami, Parma ham, turkey ham and pork ham

Condiments: mustard, marinated red onion, pickled cornichons

Assorted of cheese with condiments

Brie, Emmenthal, Blue cheese, Horezu, Telemea, Burduf

Plums and dry apricots, sultanas, walnuts, almonds, hazelnut, grissini and fresh berries

Soup

Cream of mushroom

Salad bar

Rucola, Romain, baby spinach, salad mix

Bell peppers, cherry tomatoes, sweet corn, onions, grated Parmesan, garlic croutons
olives

Dressings: French, 1000 island, Balsamic, virgin olive oil

Cold salads

Tomato mozzarella and basil pesto, crushed black pepper, olive oil

Marinated beef salad with julienne vegetables and sesame dressing

Prawns Caesar salad

Hot

Roasted Pork loin with onion and herbs, apple gravy

Herbed chicken Cacciatore with vegetables and black olives

Pan fried fish fillet with olives, capers, sundried tomatoes, lemon butter

Penne Alfredo

Grilled herbed vegetables

Roasted baby potatoes with garlic and herbes

Sauteed spinach with onion, garlic and lemon

Dessert

Individuals

Chocolate mousse jars

Strawberry panna cotta

Fruits

Seasonal whole fresh fruits - two kinds

Tropical fresh fruit salad

Cakes and tarts

White chocolate cheese cake

Fresh berry tart

Carrot cake

Apple strudel, vanilla sauce



**BUFFET MENUS
INTERNATIONAL STANDARD 55 EUR**

Breads

Assorted of freshly baked bread loaves and rolls

International and local cold cuts with condiments

Assorted salami, Parma ham, turkey ham and pork ham

Condiments: mustard, marinated red onion, pickled cornichons

Assorted of smoked and marinated fish

Smoked mackerel, Gravlox salmon, herring with onion, grilled tuna loin

Horseradish, lemon wedges, grated egg white, olives

Assorted of cheese with condiments

Camembert, Emmenthal, Gorgonzola, Horezu, Cascaval, Burduf

Plums and dry apricots, sultanas, walnuts, almonds, hazelnut, grissini and fresh berries

Salad bar

Rucola, Romain, baby spinach, salad mix, Bell peppers, cherry tomatoes, sweet corn, onions, grated Parmesan, garlic croutons olives

Dressings: French, 1000 island, Balsamic, virgin olive oil

Cold salads

Greek salad with Kalamata olives and Feta cheese

German potato salad with crispy bacon and parsley

Tuna Niçoise salad, honey & lemon dressing

Grilled chicken with celery apple and walnut salad (N) 

Individual salads

Mango and papaya prawn salad, honey lime dressing

Soup

Roma tomato soup with cheese twists

Hot

Black pepper beef, mixed capsicum and onions

Teriyaki glazed salmon fillet, lemon and spring onion

Roasted chicken with potato, garlic and lemon sauce, fresh parsley

Roasted mediterranean vegetable lasagna

Crushed potato, fresh thyme and brie cheese gratinated

Vegetable ratatouille

Vegetable fried rice

Dessert

Individuals

White chocolate and cherry
mousse

Crème caramel

Pistachio profiterole

Cakes and tarts

Tropical fruit cake

Mixed nut tart

Amaretto Tiramisu

Diplomate cake

Banoffee cake

Fruits

Seasonal whole fresh
fruits TWO kinds

Tropical fresh fruit salad



BUFFET MENUS
INTERNATIONAL PREMIUM 70 EUR

Breads

Assorted of freshly baked bread loaves and rolls

International and local cold cuts with condiments

Assorted salami, Parma ham, turkey ham and pork ham

Condiments: mustard, marinated red onion, pickled cornichons

Assorted of smoked and marinated fish

Smoked mackerel, Gravlax salmon, eel Unagi, grilled yellow fin tuna

Horseradish, lemon wedges, grated egg white, olives

Cheese Bar with condiments

Camembert, Emmenthal, Parmesan, Gorgonzola, Horezu, smoked Cascaval, Burduf

Plums and dry apricots, sultanas, walnuts, almonds, hazelnut, grissini and fresh berries

Salad bar

Rucola, Romain, baby spinach, salad mix, Bell peppers, cherry tomatoes, sweet corn, onions, grated Parmesan, garlic croutons olives

Dressings: French, 100 island, Balsamic, virgin olive oil

Individual salads

Chicken liver pate, wild berries & Portwine jelly

Cold salads

Burratina cheese, colored baby tomatoes, basil pesto, rocket leaves

Thai style beef salad, fresh coriander, crushed toasted peanuts (N)

Smoked salmon, quail egg, capers and radish with horseradish cream, honey-lemon dressing

Spicy grilled chicken salad with papaya, bell peppers, red onion and olives

Live station

Crab & shrimp cocktail, baby gem, avocado

Soup

Classic onion soup, Gruyere cheese croutons

Hot

Grilled cod fish, mussels and capers with leeks sauce

Roasted lamb rack, tomato & bell pepper ragout, crumbled goat cheese

Duck leg confit, red cabbage stew with orange and raisins

Thai green curry vegetables

Broccoli gratin with mustard & brandy sauce and cheese

Mediterranean polenta cake with olives, sundried tomato and Parmesan

Glazed with duck fat baby carrots, celery and parsnips

Live station

Truffled mushroom risotto station

Roasted US Prime Rib-eye

Gravy, red wine with rosemary sauce, baby potatoes, green beans

Dessert

Individuals

Apricot and pistachio panna cotta

Lavender crème Brule

Cakes and tarts

Honey cake

Glazed lemon tart

Caramel and banana mousse cake

Chocolate & orange tart

Passion fruit and mango cake

Black forest cake

Fruits

Seasonal whole fresh fruits - two kinds

Tropical fresh fruit salad flavored with coconut Malibu



ROMANIAN BUFFET MENU 55 EUR

Breads

Assorted of freshly baked bread loaves and rolls

Local meat delicates

Salami Sibiu, Lebar, Tobe, smoked sausage

Condiments: mustard, marinated red onion, pickled cornichons

Assorted of cheese with condiments

Telemea, smoked Cascaval, Horezu, Burduf

Plums and dry apricots, sultanas, walnuts, almonds, hazelnut, grissini and fresh berries

Individual salads

Traditional Zacusca with crumbled Telemea cheese

Dry mushy beans salad with crispy onion

Carp roe salad with egg and red onion

Cold salads

Beef and vegetables salad

Cauliflower with red onion garlic mayo and dill salad

Roasted eggplant salad with tomatoes

Grill mushrooms salad with garlic, green onion parsley and shaved Horezu cheese

Soup

Ciorba Radauteana with chicken, boletus mushrooms dressed with sour cream, garlic and eggs

Carving station

Marinated and roasted whole pork leg

Garlic mayo and thyme sauce

Hot

Oltenian chicken Saramura

Grilled chicken served in aromatic brine with roasted tomatoes, garlic and chilly

Traditional Romanian Mici, mustard and fries

Trout filet a la plancha with butter and lemon-dill sauce

Buttered soft polenta flavored with thyme and paprika

Country new potatoes with bacon, onion and parsley

lahnie Fasole - Traditional dry beans stew with roasted tomatoes, root vegetables and aromatic herbs

Grilled vegetables

Dessert

Individuals

Carpathian caramel cake

Romanian donuts papanasi with blueberry jam

Tsuika Savarine

Cakes and pies

Boema black chocolate

Sweet cheese sour cherry pie

Apple pie with walnuts

Fruits

Fresh fruit salad with Palinka



CHILDREN BUFFET MENU

30 EUR



Breads

Assorted of freshly baked bread rolls, focaccia

Starters

Tomato and cucumber salad

Cheese cubes with grapes

Macaroni pasta salad

Vegetable crudites with cocktail sauce

Assorted sandwiches

Ham & cheese finger sandwich

Creem cheese and cucumber toasts

Soup

Chicken noodle soup

Main course

Mini beef burger on a soft potato bun

Chicken nuggets, honey mustard, Barbeque sauce

Pizza margarita

Fish and chips, tartar sauce, ketchup

Corn on a cobb

Mac & cheese

Desserts

Fruit skewers with strawberry yoghurt

Mini cupcakes

Brownies

Mini eclairs



ITALIAN BUFFET MENU

55 EUR

Breads

Freshly baked Ciabatta, Focaccia, bread loaves and rolls

Italian cured meat and salamis

Salami Milano, Spianata Romana, Parma ham, Bresaola

Condiments: mustard, marinated red onion, pickled cornichons

Assorted of cheese with condiments

Pecorino Romano, Grana Padano, Taleggio, Gorgonzola, Ricotta cheese, Provolone

Raisins, walnuts, almonds, hazelnut, honey, grissini and fresh berries

Salad bar

Rucola, Romain, baby spinach, salad mix

Bell peppers, cherry tomatoes, sweet corn, onions, grated Parmesan, garlic croutons olives

Dressings: Italian, Balsamic, virgin olive oil

Cold salads

Vegetable Panzanella

Fresh Burratina and basil pesto, colored cherry tomatoes, crushed black pepper, olive oil

Vitello tonnato salad

Seafood and rucola salad with avocado and cherry tomato, Parmesan flakes

Soup

Roma tomato soup

Basil Pesto, garlic Focaccia croutons

Hot

Italian Ossobuco stew, with vegetables and creamy polenta

Chicken Plicata, caper and butter sauce

Classic Lasagna Bolognese

Italian fish Puttanesca, plum tomatoes, olives, fresh basil

Buttered, herbed potato gnocchi

Pizza station

Artisan Pizza Margarita, Pepperoni

Live cooking

Truffled mushroom risotto

Dessert

Individuals

Panna Cotta, fresh forest berries

Marsala Zabaione

Cakes and tarts

Sweet ricotta Cannoli

Amaretto Tiramisu

Limoncello tart

Almond and chocolate cake

Fruits

Seasonal whole fresh fruits - two kinds

Tropical fresh fruit salad



ASIAN BUFFET MENU

60 EUR

Breads

Milk buns, steamed buns, chapati, puri

Asian fish station

Marinated mackerel, grilled marinated tuna, eel Unagi, home-smoked salmon

Condiments: marinated radish, rice crackers, wasabi, wakame salad, marinated ginger

Salad bar

Mizuna leaves, soaked wakame seaweed

Marinated radish, fresh daikon, carrots, red marinated onions, green beans, sesame seeds, chili flakes

Dressings: Asian sesame dressing, soya sauce, sesame oil, lemon & passion fruit dressing

Cold salads

Channa chaat salad

Mango and pineapple salad with chili and coconut

Thai style beef salad

Rice vermicelli with cucumber and spring onion, sesame dressing

Soup

Chicken Thom yum soup

Hot

Indonesian beef satay, Kecap manis sweet soya, spring onion

Tempura prawns with lemon

Pike perch, with pineapple in sour and sweet sauce

Sweet & spicy pork ribs, mustard seeds, spring onion

Steamed basmati rice

Grilled Bok choy, crispy peanuts, sesame

Stir fried noodles with vegetables

Carving station

Chicken Tandoori, mint raita, marinated onion, lemon

Dessert

Individuals

Gulab Jamun

Rice kheer, rose water

Mango sago

Cakes and tarts

Condensed milk cotton sponge cake

Lemongrass cheese cake with pistachio

Coffee and coconut cream jelly cake

Bitter chocolate mousse with chili

Fruits

Seasonal whole fresh fruits - two kinds

Exotic fruit salad



ORIENTAL BUFFET MENU 60 EUR

Breads

Arabic bread, selection of freshly baked breads and rolls

Salad bar

Rucola, Romain, baby spinach, salad mix

Sliced onions, cucumber, tomato, radish, celery and carrot sticks, green chili, olives

Dressings: Tomato vinaigrette, yoghurt and mint dressing, garlic, lemon juice and olive oil

Cold salads

Hummus

Babaganoush

Fattoush

Labneh Bil Nana - Thick yoghurt with dry mint and olive oil

Mouhamarah - Fried mix vegetables with tahini sauce stuffed wine leaves

Soup

Traditional Arabic lentil soup

Fried flat bread croutons, lemon wedges

Hot mezzeh station

Meat kibbeh

Spinach fatayer

Crispy cheese roll

Main course

Chicken Freekeh - Whole roasted baby chicken and green cracked wheat with a traditional brown sauce

Dawood Basha - Prime lamb meat balls braised in an intense onion and tomato sauce

Samak Harra fish - Fish cooked in spicy tomato sauce

Vegetables Salona - Seasonal vegetables cooked with tomato sauce and 7 spices

Vermicelli rice - Fried potato with garlic and onion

Grilled vegetables

Carving station

Roasted lamb leg - Slow roasted whole lamb leg, marinated in Arabic traditional blend of spices and seasonings, served with oriental rice and mix nuts

Dessert

Mamul Mad Pistachio

Halwet al Jeben

Atayef walnut

Assorted Baklava

Awamat

Hot Dessert

Umm Ali (N)

Traditional Egyptians dessert of soaked bread and mixed nuts in milk and rosewater

Cheese Kunafa - Baked semolina over a cream cheese base soaked in rose water syrup

Fruits

Seasonal whole fresh fruits two kinds

Tropical fruit salad, orange juice and rose water



VEGETARIAN BUFFET MENU 50 EUR

Breads

Assorted of freshly baked bread loaves and rolls

Antipasti station

Grilled marinated vegetables, vegetable confits, pickles

Grilled eggplant, zucchini, 2 kinds of bell peppers, carrots, pumpkin, garlic, shallots, pickled olives, stuffed bell peppers, artichokes

Marinated cauliflowers, cucumber, tomatoes

Fresh herbs, basil, rosemary, thyme

Salad bar

Rucola, Romain, baby spinach, salad mix

Bell peppers, cherry tomatoes, sweet corn, onions, grated Parmesan, garlic croutons olives

Dressings: French, 1000 island, Balsamic, virgin olive oil

Cold salads

Tomato mozzarella and basil pesto, crushed black pepper, olive oil

Avocado & quinoa salad, sweet potato, kale leaves, pomegranate molasses

Hummus

Taboule

Soup

Cream of mushroom

Hot

Vegetarian Lasagne

Egg noodles fried with vegetables

Falafel with tahina sauce

Spinach gratin with onion, garlic and lemon, Pecorino cheese

Vegetable biriyani, cashew nuts, papadums

Vegetable spring rolls, sweet chili sauce

Roasted rosemary potato with onion and garlic

Dessert

Individuals

Strawberry panna cotta

Coconut black almond biscuit

Chia pudding with cherry jelly

Cakes and tarts

Forest fruit brownies

White chocolate cheese cake

Carrot cake

Apple strudel, vanilla sauce

Fruits

Seasonal whole fresh fruits - TWO kinds

Tropical fresh fruit salad



WORKING LUNCH / GRAB & GO

Option 1 - 2 of each - 30 EUR per person (DDR)

Option 2 - 3 of each - 35 EUR per person

Option 3 - 4 of each - 40 EUR per person

Buffet includes

Sparkling and still mineral water

Infused Waters

Fine teas & herbal infusions

Freshly brewed coffee

Salads

Pasta salad, sun dried tomatoes, grilled vegetables, raisins

Greek salad, tomatoes, cucumber, olives, Feta cheese

Buffalo mozzarella, tomato, fresh basil, extra virgin olive oil

Quinoa salad with avocado, cherry tomato, pomegranate, ginger & lime dressing

Nicoise salad, tuna, green beans, potato, olives, cherry tomato, eggs and honey-lemon dressing

Caesar salad, lettuce, croutons, grilled chicken and parmesan

Sandwiches

Ciabatta sandwich, ham, pickles, arugula, mustard

Smoked salmon sandwich, rye bread, scallions, cream cheese

Soft bread sandwich, tuna salad, shaved fennel, red onion

Focaccia sandwich, tomato, mozzarella, rocket salad, pesto

Goat cheese bruschetta, caramelized onions, honey

Ham & cheese toast sandwich, tomato, lettuce

Wrap

Chicken Caesar wrap

Grilled vegetables wrap, corn, pesto, lettuce

Avocado wrap, hummus, cucumber, fresh coriander

Smoked salmon wrap, cream cheese, jalapeno peppers, guacamole

Beef steak wrap, corn, beans, bell peppers, Dijon mustard

Ham and cheese wrap, mayonnaise, mix salad, tomato

Smoked turkey wrap, walnut paste, tomato, cucumber

Desserts

Chocolate coffee profiteroles

Crème Brulee

Strawberry-almond cream tart

Summer fruit salad and berries



BUFFET MENU SELECTOR

Basic - 45 EUR

3 salads, 1 cold station, 1 soup, 3 proteins, 1 pasta or rice, 1 vegetarian item, 1 potato and 3 desserts

Standard – 60 EUR

4 salads, 2 cold stations, 1 soup, 4 proteins, 1 pasta, 1 rice, 1 vegetarian item, 1 potato and 4 desserts

Premium – 80 EUR

5 salads, 3 cold stations, 2 soup, 5 proteins, 1 pasta, 1 rice, 2 vegetarian item, 1 potato and 6 desserts

ENHANCE YOUR BUFFET WITH LIVE STATIONS



Cold stations

Oyster station - 20 EUR

Live opening oyster station

Condiments: lemon wedges, shallots vinegar, tabasco

Iced seafood market - live station - 60 EUR

Lemongrass poached prawns, Alaskan king crab legs, oysters, mussels, lobster tails

Condiments

Shallot vinegar, Tabasco, cocktail sauce, wasabi mayonnaise, wrapped lemons

**Minimum of 50 guests*

Prawn cocktail display - live station - 20 EUR

Sweet water prawns poached in a court bouillon and chilled

Condiments

Cocktail sauce, Marie Rose sauce, sweet chili mayonnaise with mango, dynamite sauce, wasabi mayonnaise

Sweet chili with pineapple and coconut, lemons, tabasco

Tuna tartar- live station - 20 EUR

Fresh tuna, shallots, chives, truffle oil, prawn crackers, sweet soy reduction, micro cress

Scottish salmon tartar - live station - 15 EUR

Fresh salmon, lemons zest, hardboiled egg yolks, capers, red onions, shredded potato crisp, chive crème fraiche and micro cress

Caesar salad station - 20 EUR

Baby gem lettuce, Caesar sauce dressing, garlic croutons, Parmesan cheese mixed with your choice of:

Crispy bacon, poached prawns, smoked salmon, grilled chicken

ENHANCE YOUR BUFFET WITH LIVE STATIONS



Hot stations

Beef - 13 EUR

Condiments

Prime US Rib-eye

Mini Yorkshire puddings, creamed spinach, rosemary milk buns

Green pepper corn sauce, natural jus, horseradish cream

Collection of mustards

Argentinian beef tenderloin - 10 EUR

Truffle potato puree, glazed root vegetables, rosemary milk buns

Béarnaise sauce, red wine & rosemary jus, horseradish cream

Condiments

36-hour slow cooked beef brisket - 15 EUR

Condiments

Glazed roots, mini soft potato bun,

Dynamite sauce, gravy, assorted of mustards

ENHANCE YOUR BUFFET WITH LIVE STATIONS



Hot stations

Poultry

Oven Roasted Turkey with Fresh Herbs - 10 EUR

Condiments

Idaho mash potatoes, honey glazed pumpkin,
Giblet gravy, wild mushroom veloute, cranberry sauce

Lemon Roasted Chicken - 10 EUR

Condiments

Roasted potatoes, mushroom, bacon and pearl onion ragout
Natural chicken velouté, apricot and white sultana chutney

Roasted duck Asian style - 15 EUR

Condiments

Moo-shu pancakes, scallions, cucumbers, radish and hoi sin sauce

ENHANCE YOUR BUFFET WITH LIVE STATIONS



Hot stations

Lamb

Herb Roasted Leg of Lamb - 15 EUR

Condiments

Potatoes au gratin, honey glazed carrots with rosemary

Whole grain mustard gravy, natural lamb jus, red onion jam

Collection of mustards

Dijon Herb Crusted Rack of Lamb - 20 EUR

Condiments

Soft white goat cheese polenta, ratatouille

Roasted garlic jus, natural lamb jus, red currant jelly

Fish

Salmon Wellington - 15 EUR

Salmon fillet wrapped with mushrooms in brioche dough then baked in the oven until golden brown

Condiments

Asparagus salad, citrus vinaigrette, creamy sauce with dill red roe

ENHANCE YOUR BUFFET WITH LIVE STATIONS



Hot stations

Fish

Salmon Wellington - 15 EUR

Salmon fillet wrapped with mushrooms in brioche dough then baked in the oven until golden brown

Condiments

Asparagus salad, citrus vinaigrette, creamy sauce with dill red roe

Pasta and risotto

Forest Mushroom Risotto - 8 EUR

Aged Arborio rice, sautéed mushrooms, truffle oil, shaved parmesan

Red Prawns and Saffron Risotto - 10 EUR

Aged Arborio rice, sautéed prawns, sweet peas, tomato confit, micro cress

Pasta Station - 8 EUR

Penne pasta with portabella mushrooms, peas and sundried tomato cream sauce

Fettuccini carbonara, veal bacon, tomato, tiny onions, parmesan sauce

Condiments

Pesto, grated parmesan, dried chili flakes, roasted pine nuts



DESSERT STATIONS

Chocolate Fountain Live Station - 10 EUR

A fountain with warm melted chocolate that you can choose from selections of chocolates:

Dark of 55%, Milk of 44% or White Chocolate of 35% Cocoa solids

Dipping Condiments

Strawberries, pineapple, rock melon, honeydew melon, marshmallows,

Chocolate chip cookies, walnut brownies, vanilla profiteroles

Sweet Crepes Live Station - 8 EUR

Freshly made crepes with a variety of flavors to choose from

Vanilla, chocolate or cinnamon

Condiments

Maple syrup, orange sauce, crème Chantilly, chocolate sauce, cherry compote, vanilla sauce,

fresh strawberries, mini meringue drops, pineapple cubes, candid orange peel,

poached peaches, pistachio sticks, organic honey, freshly cut orange segments



CANDY BARS

Chocolate bar - 10 EUR

Fruit tart, Cake pop with orange and chocolate, mini eclairs, assorted choux, Assorted of chocolate

French bar - 14 EUR

Assorted macarons, choice of cupcakes, fresh fruit tart, sweet white chocolate with raspberry, vanilla pavlova, framboise

Guilty pleasure bar - 15 EUR

Assorted macarons, lollipop with orange and chocolate, soft brioche with champagne cream, fresh fruit tart, Tiramisu, mini éclair, black forest, Athénée cake

Rainbow candy bar - 18 EUR

Assorted macarons, chocolate cupcake, trio crème Brulé, lemon merengue tart, hazelnut praline brownies, white & black mini cakes, almond panna cotta with Campari, Baileys tart

Somerset Apple Pie Live Station - 8 EUR

Apple pie served hot out of the oven

With a scoop of vanilla ice cream, caramel, chocolate, vanilla, orange, sour cherry, crème Chantilly

CANAPÉ MENU PRICES

3 Cold, 3 Hot, 3 Dessert – 32 Euro pp

4 Cold, 4 Hot, 4 Dessert – 42 Euro pp

5 Cold, 5 Hot, 5 Dessert – 48 Euro pp

6 Cold, 6 Hot, 6 Dessert – 55 Euro pp

7 Cold, 7 Hot, 7 Dessert – 62 Euro pp

Make your own cocktail menu: 3.5 Euro per canape

To choose your own canapés selection, access our [Canapé Selector](#)



Mediterranean Harmony - 40 EUR

Starter

Marinated fresh buffalo mozzarella cheese

sundried tomatoes, rucola and walnut pesto, Crushed black pepper and virgin olive oil

Main course

Chicken breast

Grilled breast with basil-mash potatoes, sauteed chanterelle and glazed baby carrots, creamy sauce with Romanian white wine

Dessert

Caramelized apple tart

almond and vanilla cream

La Dolce Vita - 50 EUR

Starter

Grilled baby gem salad

anchovies' homemade mayo, cajon spiced chicken breast, sun dried tomatoes, Horezu shaved and Ciabatta crouton

Main course

Grilled salmon fillet

marinated with herbs served with pomegranate gastrique, peas & wasabi puree, saffron potatoes

Dessert

Italian affair

light mascarpone cream, chocolate bonbon with crunchy pearls, lady fingers biscuit

Savory Horizon – 60 EUR

Starter

Cured salmon tataki

black sesame seeds, honey & ginger soy reduction, pickled radish and herbs

Main course

Slow cooked Mangalita pork

Pork tenderloin with baked apples drops, heritage carrots and celeriac puree

Dessert

Tropical sunset

mango and passion cream salty caramel, coconut and pineapple jelly, macadamia biscuit



Saffron & Silk - 65 EUR

Starter

Duck duo Duck breast and foie gras mousse
fig compote, wild berries

Main course

Cajun parmesan salmon Potatoes
mussels, white wine and saffron liquor

Dessert

Exotic affair mango

passion fruit, guava, coconut creams with pistachio sponge,
lychees compote, salty caramel



The Truffle Affair - 80 EUR

Starter

Foie gras terrine orange confiture
grilled brioche, baked apples puree

Main course

Grilled tenderloin

polenta cake, glazed baby vegetables, truffled red wine
gravy with rosemary

Dessert

Trio chocolate cake with Dark Chocolate Mousse
Milk Chocolate and white chocolate, vanilla top



The Gourmet Voyage – 95 EUR

Starter

Tuna Tiradito

Mi quit tuna, Aji Amarillo chili sauce with mango,
avocado mousse and fresh coriander

Main course

Tournedo Rossini

Foie grass, red wine & truffle reduction, butter
mashed potatoes and baby vegetables

Dessert

Chocolate raspberry souffle

forest fruit, caramel ice cream

DRINKS PACKAGES

Soft drink packages

Open bar 3 hours - 15 EUR

Fanta
Coca Cola
Coca Cola Zero
Sprite
Tea and coffee selection
Granini – orange & grapefruit
Schweppes
Mineral and sparkling water

With 2 EURO supplement per extra hour



SPIRITS PACKAGE

Open bar 3 hours - 20 EUR

Beefeater
Chivas 12 Whiskey
Baileys Cream
Absolut Vodka
Havana 3 YO
Tequila Olmeca Gold
Aperol
Campari

5 Euro supplement per extra hour



PREMIUM SPIRITS PACKAGE

Open bar 3 hours - 30 EUR

Gin Mare
The Glenlivet 15 YO
Baileys Cream
Grey Goose
Havana 7 YO
Tequila Olmeca Gold
Aperol
Campari

8 Euro supplement per extra hour



DRINKS PACKAGES

Mixer Live Station Cocktail Package

Open bar 1 hour - 15 EUR

Negroni
Aperol Spritz
Gin Tonic
Hugo
Cuba Libre
Mojito

5 EUR supplement per extra hour

DRINKS PACKAGES

Beer buckets package

Open bar 3 EUR per hour

Carlsberg
Carlsberg 0% Alcohol
Bucur Blondă
Bucur Brună



BRONZE

Vinarte Castel Starmina

Open bar 3 hours - 18 EUR

White: Sauvignon Blanc

Red: Merlot

Rose: Rose

Sparkling Wine: Serena Prosecco

5 Euro supplement per extra hour



SILVER

Serve Vinul Cavalerului

Open bar 3 hours - 25 EUR

White: Sauvignon Blanc

Red: Feteasca Neagra

Rose: Rose

Sparkling Wine: Villa Sandi Prosecco

5 Euro supplement per extra hour



GOLD

1000 Chipuri

Open bar 3 hours - 30 EUR

White: Sauvignon Blanc

Red: Pinot Noir

Rose: Rose

Sparkling Wine: Villa Sandi Prosecco

Add on – LAURENT PERRIER champagne

Welcome champagne – 15 Euro /person

Open bar 3 hours – 50 Euro / person

10 Euro supplement per extra hour