

# Banquet Menu

Please, note! Background music only till 11pm. Every extra hour of catering after 12 am is 7000 RUB.

## Cold starters

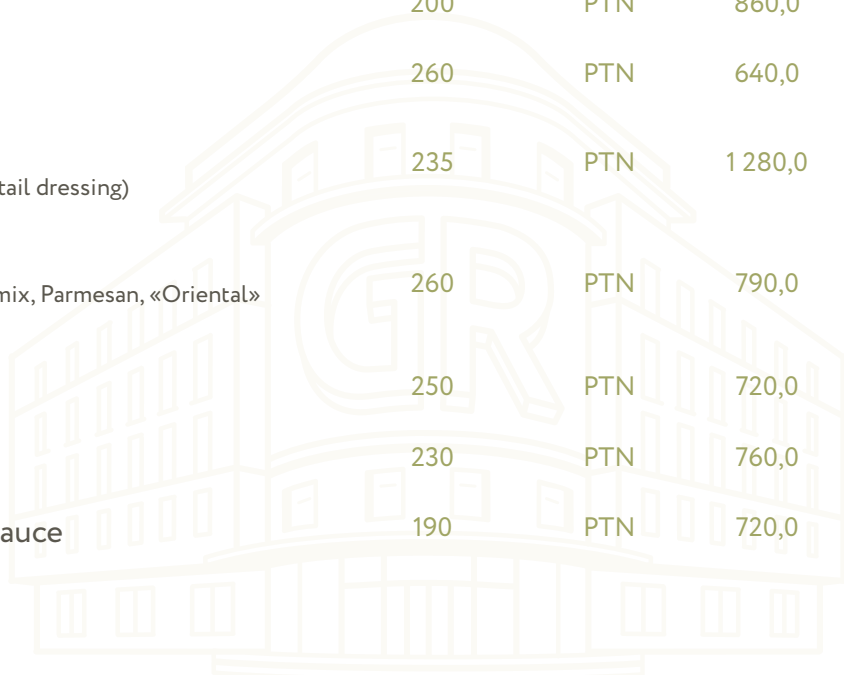
Porcini mushrooms (pickled)	200/30/20	PTN	920.0
Salmon tartar (slightly salted salmon)	100/48	PTN	560.0
Carpaccio of marbled beef	100/10	PTN	890.0
Mozzarella with tomatoes and Pesto sauce	100/100/30	PTN	840.0
Slightly salted salmon in an orange marinade	100/50/25	PTN	660.0
Bruschetta with roast beef and sun-dried tomatoes 2 pieces per 1 portion. (min.order from 5 portions)	95	PTN	340.0
Bruschetta with salmon and cream cheese 2 pieces per 1 portion. (min.order from 5 portions)	95	PTN	310.0
Bruschetta with chicken and cheese Cremette 2 pieces per 1 portion. (min.order from 5 portions)	140	PTN	260.0
Bruschetta with shrimps and avocado 2 pieces per 1 portion. (min. order from 5 portions)	95	PTN	340.0
Cooked meat platter (roast beef, chicken roll, ready-cooked smoked sausage, uncooked smoked sausage, boiled beef tongue)	450/80	PTN	1,420.0
Vegetable platter (tomatoes, cucumbers, radish, assortment of peppers, lettuce, herbs)	450	PTN	560.0
Roll of eggplant with Philadelphia cheese and vegetables	190/108	PTN	640.0
Roll of eggplant stuffed with chicken and walnuts	190/108	PTN	640.0
Rolls of Suluguni cheese with spicy matzoni and fresh herbs (coriander, dill, tarragon, green basil and purple parsley, green onion)	290	PTN	490.0
Fish platter (smoked-cured sturgeon, cold-smoked butter fish, slightly salted salmon)	450/80	PTN	2,780.0
Jellied chicken meat (min.order from 5 portions)	250/100/15	PTN	440.0

Jellied beef meat (min.order from 5 portions)	250/100/15	PTN	540.0
Cheese platter (Dorblu, Camembert, Emmental, Edam, Feta)	170/164/20	PTN	860.0
Pickled vegetables (tomatoes, cucumbers, sour-crout, wild garlic, spicy green pepper, garlic)	200	PTN	320.0
Black and green olives	100/100/30	PTN	290.0
Herring fillet with boiled potatoes	100/100	PTN	390.0
Beef tongue with horseradish	100/50/40	PTN	560.0
Duck fillet with ginger sauce	110/55/60	PTN	640.0

*\* Recommended amount of cold dishes per person 350-400 grams/person)*

## *Salads (min.order from 5 portions of 1 type)*

Dressed herring	260	PTN	420,0
Russian Salad (Salad Olivier with tongue)	310	PTN	490,0
Tuna salad (tuna steak breaded in sesame seeds, cherry tomatoes, lettuce, ginger dressing)	230	PTN	940,0
Thai salad (roast beef, salad onion, sweet pepper, lettuce, sesame oil)	200	PTN	640,0
Greek salad	310	PTN	560,0
Mixed salad with quail and Italian sauce (quail in crispy glaze with unique dressing, prunes, walnuts, lettuce leaves)	180	PTN	790,0
Arugula salad with tiger prawns	200	PTN	860,0
Caesar salad with chicken	260	PTN	640,0
Salad with crab meat (Kamchatka crab, cucumbers, cherry tomatoes, lettuce, cocktail dressing)	235	PTN	1 280,0
Warm salad with beef (beef, asparagus, zucchini, cherry tomatoes, carrots, lettuce mix, Parmesan, «Oriental» dressing)	260	PTN	790,0
Salad with salmon and Italian sauce	250	PTN	720,0
Caesar salad with tiger prawns	230	PTN	760,0
Salad with duck breast, artichoke and Asian sauce	190	PTN	720,0



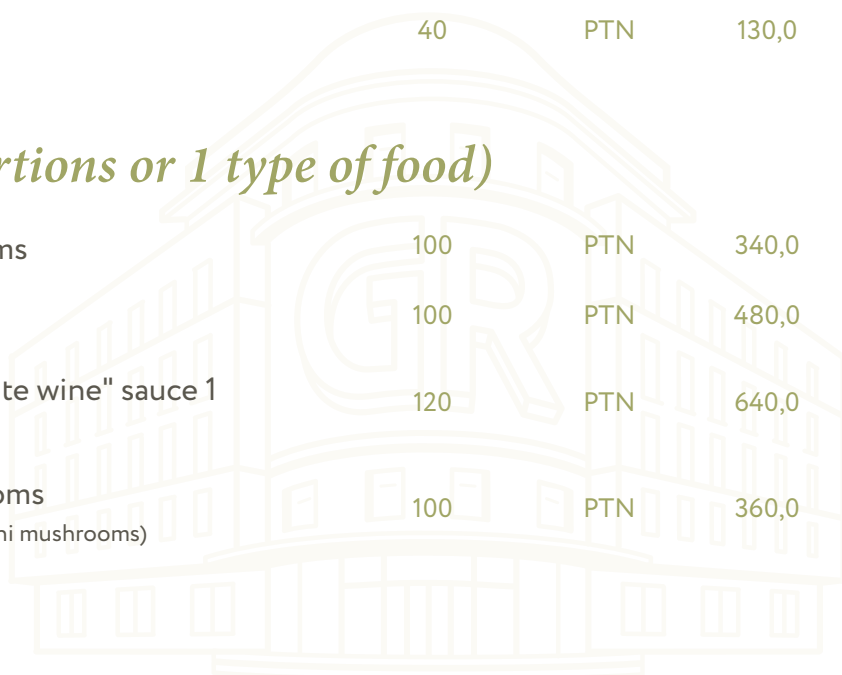
\* *Salad portion per person (recommended 200-250 grams/person)*

## *Welcome zone – (min.order 5 pcs. of 1 type)*

Mini sandwich with roast beef	50/100	PTN	280,0
Mini sandwich with ready-cooked smoked sausage	50/100	PTN	190,0
Mini sandwich with chicken fillet	50/100	PTN	190,0
Mini sandwich with salmon	50/100	PTN	390,0
Mini mozzarella with cherry tomatoes and basil	40	PTN	110,0
Tartlet with ham mousse	25	PTN	80,0
Avocado-shrimp-mozzarella	30	PTN	160,0
Chicken-pineapple-mozzarella	30	PTN	140,0
Olives with salami and bell peppers	30	PTN	120,0
Canape with salmon and cucumber	40	PTN	160,0
Pancakes with caviar canape 5 pcs.	125	PTN	360,0
Shrimp with pineapple	30	PTN	120,0
Tartlet with Salad Olivier	50	PTN	110,0
Canape with ham	45	PTN	70,0
Dorblu with grapes	20	PTN	120,0
Salmon-Philadelphia-puff dough	35	PTN	160,0
Tataki with cucumber	20	PTN	110,0
Fruit kebabs	40	PTN	130,0

## *Hot starters (min.order 5 portions or 1 type of food)*

Mushroom Julienne / chicken with mushrooms	100	PTN	340,0
"Meat" appetizer in cocotte	100	PTN	480,0
Rolls of salmon with mini asparagus and "white wine" sauce 1 portion- 2 pieces	120	PTN	640,0
Cocotte of beef tongue with porcini mushrooms (beef tongue baked with cheese & creamy sauce with porcini mushrooms)	100	PTN	360,0



Shrimp kebab (6 pcs.)	100	PTN	640,0
Tiger prawns in garlic sauce (12 pcs.)	260	PTN	1 240,0
Camembert cheese fried with cowberry sauce (min.order from 5 portions)	125/40	PTN	820,0

*\* Hot starters portion size per person (recommended 100-150 grams/person):*

### *Shish kebab (min.order 5 portions of 1 type)*

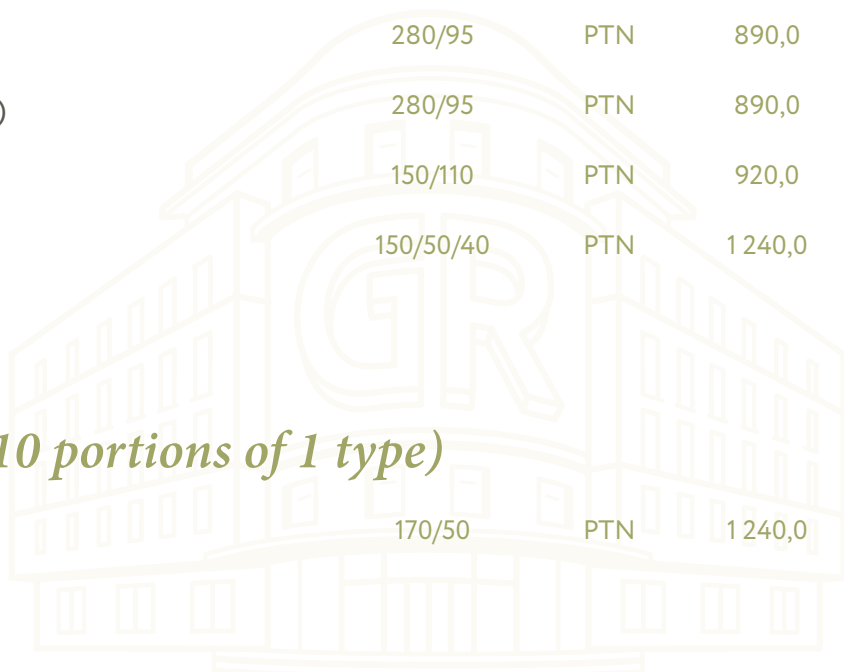
Pork shish kebab	100/30/20	PTN	480,0
Veal shish kebab	100/30/20	PTN	560,0
Mini vegetable shish kebab (zucchini, eggplant, sweet pepper, champignons, cherry tomatoes)	100	PTN	340,0
Mutton Lulah Kebab	160/50/40/60	PTN	740,0
Salmon shish kebab	100/30/20	PTN	740,0
Chicken shish kebab	100/30/20	PTN	360,0
Mutton shish kebab	100/50/20	PTN	560,0

### *Hot fish dishes (min.order 10 portions of 1 type)*

Dorado fillet with vegetable sauce	110/120	PTN	960,0
Pike perch fillet with marinara sauce	140/150	PTN	960,0
Fillet of halibut with sauce of baked sweet pepper	140/80/100/30	PTN	1 190,0
Grilled or steam-cooked dorado (whole fish)	280/95	PTN	890,0
Grilled or steam-cooked sea bass (whole fish)	280/95	PTN	890,0
Tuna fillet with mango sauce	150/110	PTN	920,0
Salmon with pomegranate sauce	150/50/40	PTN	1 240,0

### *Hot meat dishes (min.order 10 portions of 1 type)*

Beef fillet in pepper sauce	170/50	PTN	1 240,0
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Ribeye steak with herbs	260/30/10	PTN	2 290,0
Rack of lamb in demi-glace sauce	180/100	PTN	1 260,0
Veal tenderloin in five peppers	180/10/70	PTN	890,0
Striploin steak	280/75/40	PTN	1 990,0

### *Hot poultry dishes (min.order 10 portions of 1 type)*

Duck leg with cowberry sauce	180/50	PTN	840,0
Duck steak with red currant sauce	180/60/40/40	PTN	960,0
Farm chicken with homemade adjika sauce	250/50	PTN	740,0
Quail in honey glaze with raspberry sauce	180/50/10/80	PTN	760,0

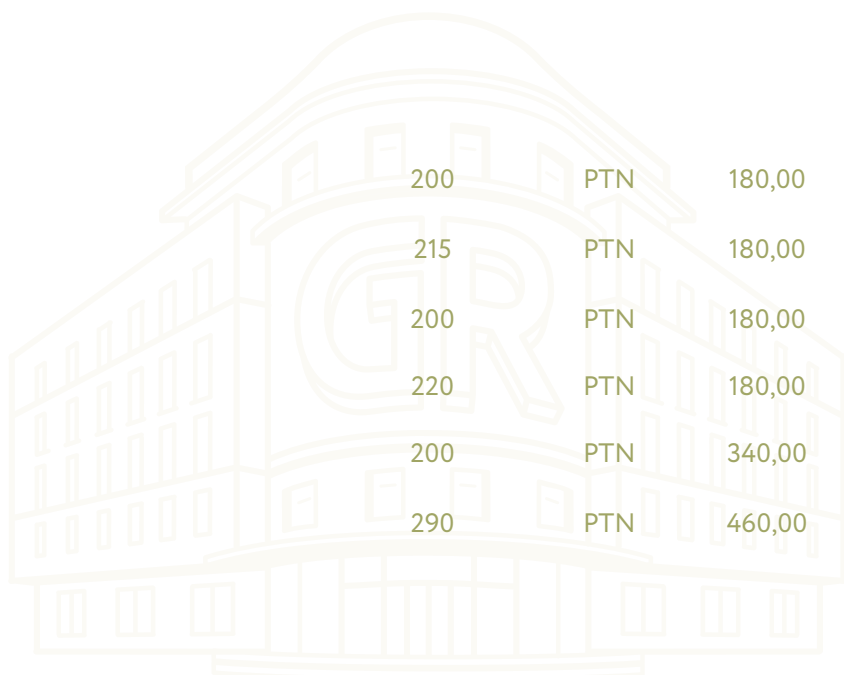
### *Large banquet dishes*

Young pig baked on potatoes with porcini mushrooms	3500/1300	PTN	10 000,0
Leg of New Zealand lamb	2200/110	PTN	7 000,0
Baked ham "po-boyarski"	1900/500	PTN	5 000,0
Whole duck baked with apples	1800/250/200	PTN	4 000,0
Whole turkey baked with cranberry sauce	2500/200	PTN	12 000,0
Baked sturgeon	4000/500	PTN	19 000,0

*\* Hot dishes portion size per person (recommended 200-250 grams/person)*

### *Side dishes*

Basmati rice	200	PTN	180,00
Mashed potatoes with Parmesan cheese	215	PTN	180,00
Homemade potatoes	200	PTN	180,00
New potatoes with herbs (boiled or fried)	220	PTN	180,00
Salad Ajapsandal	200	PTN	340,00
Grilled vegetables with soft cheese	290	PTN	460,00

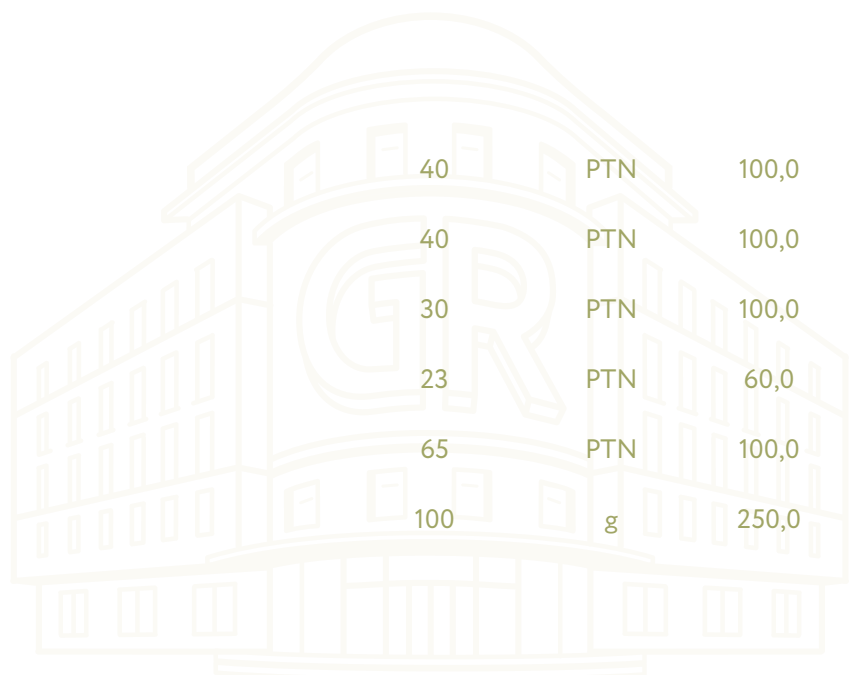


## *Side dish portion size per person (recommended 100-150 grams/ person)*

Crapes with mushrooms	100/50	PTN	200,0
Crapes with meat	100/50	PTN	200,0
Crapes with salmon	100/50	PTN	200,0
Wheat bun (from 10 pcs.)	40	PTN	20,0
Rye bun (from 10 pcs.)	40	PTN	20,0
Danish pastry with jam	35	PTN	50,0
Danish pastry with cream	35	PTN	50,0
Wedding bread "karavai" 1 kg	1000	PTN	900,0
Mini cupcake with cherries	40	PTN	50,0
Mini cupcake with raisins	40	PTN	50,0
Mini cupcake with chocolate	40	PTN	50,0
Croissant	35	PTN	50,0
Baked pies with mushrooms	35	PTN	50,0
Baked pies with cabbage	35	PTN	50,0
Baked pies with meat	35	PTN	50,0
Empanadas with mushrooms	60	PTN	50,0
Empanadas with meat	60	PTN	50,0

## *Desserts*

Yoghurt mini pastry	40	PTN	100,0
Honey mini pastry	40	PTN	100,0
Truffles mini pastry	30	PTN	100,0
Éclair mini pastry	23	PTN	60,0
Cupcake	65	PTN	100,0
Macaron pastry in assortment, 100 grams	100	g	250,0



Pastry “chocolate potato”	50	PTN	100,0
Profiterole with custard and chocolate glaze	28	PTN	100,0
Fruit platter 2,2kg (kiwi, banana, apple, pear, orange, pineapple, strawberries, grapes)	2200		1 800,0
Fruit-berries basket, 1,7 kg (kiwi, pineapple, orange, currant, blackberries, grapes, strawberries)	1700		2 800,0
Fruit-berries vase,10 kg	10000		7 500,0
Chocolate fountain (pineapple, pear, melon, strawberries, banana, chocolate)	1500/1300		9 000,0

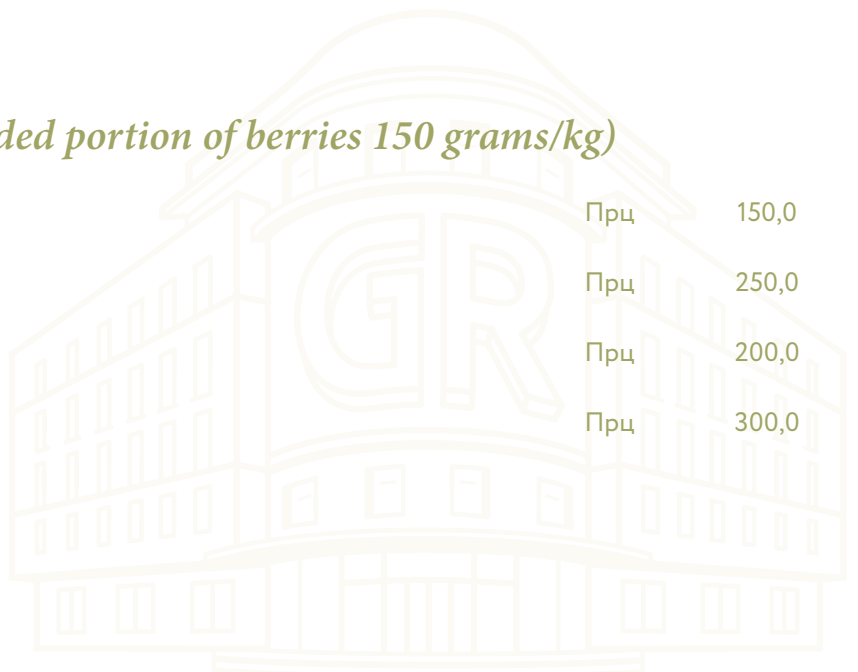
*\* Fruit portion size per person (recommended 100-150 grams/person)*

## *Cakes to order*

Cheesecake, 1 kg		kg	1 800,0
Sponge cake with cream cheese, 1 kg		kg	1 300,0
Yoghurt cake, 1 kg		kg	1 300,0
Honey cake “Medovik”, 1 kg		kg	1 500,0
Cottage cheese cake, 1 kg		kg	1 500,0
Cake “Krasnyi barkhat”, 1 kg		kg	1 500,0
Chocolate cake “3 chocolates”, 1 kg		kg	1 800,0
Chocolate cake with caramel and cream cheese, 1 kg		kg	1 500,0
Truffle cake, 1 kg		kg	1 800,0

## *To add into fillings (recommended portion of berries 150 grams/kg)*

Fresh strawberries		Прц	150,0
Fresh raspberries		Прц	250,0
Fresh blueberries		Прц	200,0
Fresh blackberries		Прц	300,0



## *Cake design*

Classic design (up to 5 kg)	1 500,0
Classic design (over 5 kg)	3 000,0
Customized design (up to 5 kg)	3 000,0
Customized design (over 5 kg)	5 500,0

## *Cake filling tasting*

Cheesecake	PTN	220,0
Sponge cake with cream cheese	PTN	220,0
Yoghurt cake	PTN	220,0
Honey cake "Medovik"	PTN	220,0
Cottage cheese cake	PTN	220,0
Cake "Krasnyi barkhat"	PTN	220,0
Chocolate cake "3 chocolates"	PTN	220,0
Chocolate cake with caramel and cream cheese	PTN	220,0
Truffle cake	PTN	220,0
Complimentary tea	liter	0,0

## *Soft drinks*

Water "Chernogolovskaya" 0.33 ml (no gas)	pcs.	80,0
Water "Zhemchuzhina Baikala" 0.25 ml (no gas)	pcs.	200,0
Water "Baikal Rezerv" 0.25 ml (gas)	pcs.	200,0
Coca-Cola 0,25 ml	pcs.	200,0
Filtered coffee, 200 ml	PTN	80,0
Bagged tea, 200 ml	PTN	80,0





Lemon, 10 grams	grams	10,0
Cranberry juice, 1 liter	liter	260,0
Juice in assortment, 1 liter	liter	260,0

## *Alcoholic beverages*

Vodka "Tsarskoe Selo"	Whiskey	1 btL.	2 500,0
Vodka "Beluga"	Whiskey	1 btL.	2 500,0
Jameson Whiskey	Whiskey	1 btL.	3 500,0
Chivas Regal 12 year old whiskey	Rum	1 btL.	4 000,0
Jack Daniel's Single Barrel	Tequila	1 btL.	5 000,0
Rum Bacardi Superior	Martini	1 btL.	2 300,0
Olmeca Tequila Gold	Sparkling	1 btL.	3 500,0
Martini in assortment	Wine	1 btL.	1 500,0
Abrau Durso	Wine	1 btL.	900,0
Red dry wine, Chianti (Italy)	Вино	0,75	1 500,0
White semi-dry wine, Soave (Italy)	Вино	0,75	1 500,0

## *Additional services*

"Breaking glasses" in front of the hotel		500
Seat covers	pcs.	100
Food for entertainers (lunch/dinner)	PTN	500,0
Cork fee	Pcs.	300,0

*Minimum order of strong alcohol per person – 100 grams*

*Minimum order of light alcohol per person – 150 grams*

*Cork fee per person or per bottle (volume up to 0,75L.) – 300 RUB*

*\*Portion size per person in grams is calculated based on the size of the main dish.*

