Snack Menu

Menu I

Serving time:

- Up to 4 hours 22 EUR/PERSON
- Extra charge for more than 4 hours 4 EUR/PERSON for every next hour
- Salad with goat cheese, beetroot and walnuts
- Celery salad with pineapple and smoked turkey
- · Herrings in cream with gherkins
- Smoked trout on a spicy toast with lemon cottage cheese
- Buckwheat blini with creamy dill cheese and trout caviar
- Black pudding croquettes in panko with tomato confiture
- · Meat jelly with horseradish sauce
- Roasted pork loin with mushrooms and ravigote sauce
- Chicken galantine stuffed with vegetables and cranberry sauce
- English roast beef marinated in mustard and honey
- · A selection of bread, butter

Menu II

Serving time:

- Up to 4 hours 27 EUR/PERSON
- Extra charge for more than 4 hours 4 EUR/PERSON for every next hour
- Salad with grilled artichoke, pickled onions, and pecorino cheese
- · Niçoise salad with baked tuna
- Salmon tartare with capers on foccacia with olives
- Herrings in porcini mushrooms with honey
- Quiche with confit duck and red onion confiture
- Arancini with lamb and green peas
- Roasted veal with tuna and caper sauce
- Crostini with mozzarella and caponata with pine nuts
- Potato frittata with chorizo and asparagus
- A selection of Italian cheeses and cooked meats with confitures
- · A selection of bread, butter
- · Ricotta cheesecake with lime jelly
- Tiramisu

Menu III

Serving time:

- Up to 4 hours 32 EUR/PERSON
- Extra charge for more than 4 hours 6 EUR/PERSON for every next hour
- Cobb salad with avocado and smoked tofu
- Salad with grandine pasta, fried mushrooms, grilled pepper and chorizo
- New Zealand Mussels marinated in ginger and paprika
- Prawns with marinated pineapple and black sesame
- Orientally marinated pork with shimeji mushrooms
- Beef tartare with chipotle mayonnaise
- Poultry roulade with pistachios and raspberry confiture
- Turkey baked in peanut butter with currant sauce
- Samosas with potatoes, green peas, and mint sauce
- · A selection of bread, butter
- Cinnamon panna cotta with roasted apple
- Mini vanilla cream puffs
- Nut cake

Cocktail Menn

Cocktail Menu 3 EUR/PIECE

Savoury dishes:

- Beef tartare on a wholemeal bread toast
- English roast beef with horseradish mousse on toast
- Bacon shashlik with plum and turkey liver
- · Pork tenderloin with plum chutney
- Liver pâté with red onion confiture on a toast
- Smoked duck with currant sauce and potato chip
- Tortilla with chicken and avocado
- · Melon with Parma ham and mozzarella
- Panko coated prawn with mango-chili mousse
- Tuna tartare with black sesame and cucumber relish

- Mini cupcake with smoked salmon mousse with pink pepper
- Omelette with smoked salmon and rocket
- Mini tart with asparagus and sun-dried tomatoes
- Zucchini roulade with goat cheese and walnuts
- Bruschetta with baked eggplant and tomatoes
- Tomato wedges with creamy herb cottage cheese and radish
- Baked sweet potato with grilled halloumi and pomegranate

Sweet dishes:

- Macaroons with blackberry sauce and hazelnuts
- Baked apple with cranberry and vanilla sauce
- Chocolate mousse with cherry and roasted white chocolate
- Mini vanilla cream puff with caramel and pecans
- · Fruit tartare with oatmeal crumble



Unlimited Open Bar Package

		Package 1	Package 2	Package 3	Package 4	Package 5	Package 6
Coffee, tea, water		X					
Non-alcoholic beverages (soda, juices, coffee, tea, mineral water)			X	Х	X	X	X
House wine				X	X	X	X
Draught beer				X	X	X	X
Vodka					X	X	X
Whisky						X	X
Rum, gin, tequila, vermouth							X
	PRICE						
	2H	3,5 EUR	9,5 EUR	22 EUR	30 EUR	35 EUR	41 EUR
	3H	4 EUR	11 EUR	26 EUR	35 EUR	40 EUR	48 EUR
	4H	4,5 EUR	13 EUR	30 EUR	40 EUR	45 EUR	55 EUR
	5H	5 EUR	15 EUR	34 EUR	45 EUR	50 EUR	62 EUR
	Next hour	1,5 EUR	3 EUR	6 EUR	7 EUR	10 EUR	13 EUR
Welcome drink/Prosecco 5 EUR/glass							

Additional services prices

Stage (seven 2m/1m modules available)	279 EUR/day		
Dance floor (max 100 m²)	9,5 EUR/m²		
DJ	individual pricing		

