

Pullman Sochi Centre

MEETINGS & EVENTS

#UPYOURGAME: WORK HARD PLAY HARD

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2022





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PULLMAN BRAND PHILOSOPHY

OUR WORLD IS YOUR PLAYGROUND



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Vibrant and full of positive energy, Pullman hotels are always open to you, whether you're on a business trip or a vacation.

Pullman is an iconic brand that reflects a vibrant, modern, energetic lifestyle.

Pullman offers a wide range of personalized services, innovative technology and a personalized approach to organizing events.





PULLMAN SOCHI CENTRE LOCATION



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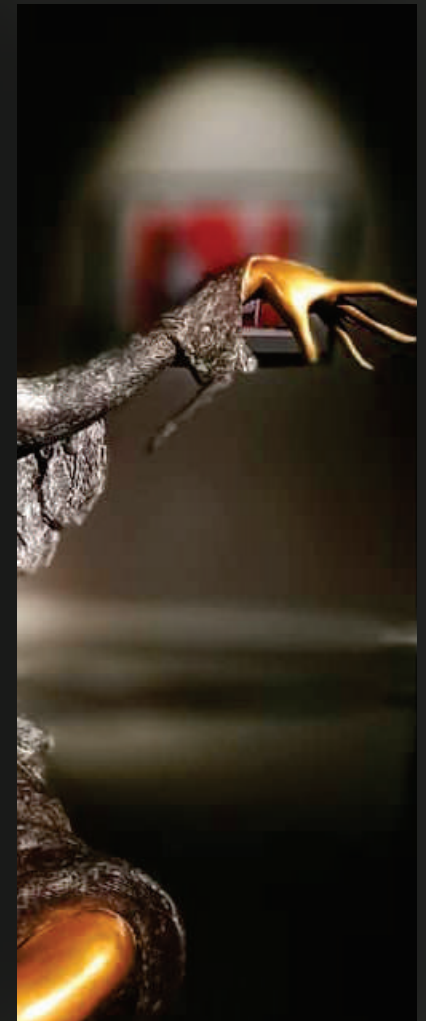


Pullman premium hotels of the French company Accor.

Pullman Sochi Center 5* is located on the seashore, within walking distance of the historic building of the Seaport, the business district, shopping malls and offers a full range of services for our guests traveling for business, cultural, sports or just a family vacation.

The hotel is easily accessible both from Adler International Airport - Aeroexpress will take you from the airport to the city center as well as from the railway station.

You can order a shuttle service or cab in the hotel.





ACCOMODATION



All 151 rooms have a spacious balcony overlooking the sea and the center of Sochi:

- 21 "Superior Double" rooms, 33 sq.m.
- 14 "Superior Twin" rooms, 33 sq.m.
- 12 "Executive City View Rooms", 33 sq. m.
- 52 "Deluxe" rooms, 33 sq. m
- 23 "Executive rooms with sea view", 33 sq. m
- 9 rooms category "Junior suite", 52 sq.m.
- 1 suite of "Family suite" category, area 85 sq.m.
- 9 suites "Superior Suite", 66 sq. m.
- 9 "Deluxe suites", area 66 sq.m.
- 1 "Presidential Suite" category, area 175 sq. m

THE **ROOM** equipped with wireless phone, coffee machine, mini fridge, media panel, LCD TV. High speed wi-fi is available throughout the hotel.

THE **BEDROOM** has orthopedic pillows with memory effect, a large desk, safe, ironing board and iron, climate control system.

THE **BATHROOM** includes a set of towels, bathrobe and slippers, rain shower, branded cosmetics, hair dryer, magnifying mirror.



SUPERIOR ROOM

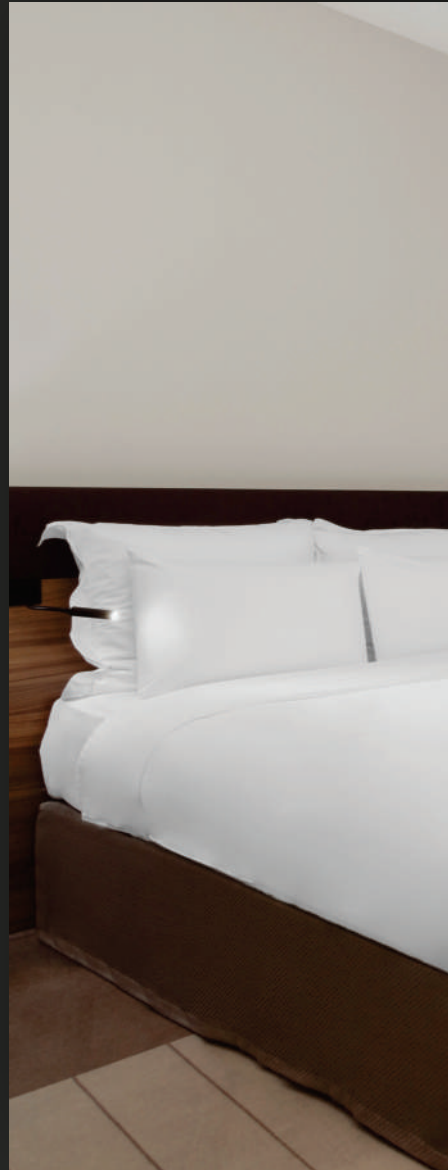


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ROOM AREA - 33 sq.m.

MAXIMUM NUMBER OF GUESTS IN THE ROOM - 3

The SUPERIOR ROOM is a 33 sq.m room with a city view and a private balcony. The room features a superbly comfortable one king-size bed with memory foam pillows. Contemporary decor and high-quality fittings will offer the best of the Pullman experience: a large desk with chair, a cordless phone, a 40-inch TV with international channels, a safe large enough to hold a laptop, a mini-fridge to store your snacks and drinks and tea & coffee making facilities. The bathroom is complimented with exclusive bathroom amenities and a tranquil rain shower that will relax and energize you for the whole day. This room category has a twin room option



COFFEE MACHINE



PARKING



INTERNET



CONDITIONER



24H SERVICE



GYM



POOL



EXECUTIVE ROOM WITH CITY VIEW



8

ROOM AREA - 33 sq.m.

MAXIMUM NUMBER OF GUESTS IN THE ROOM - 3

The EXECUTIVE ROOM WITH CITY VIEW is a 33 sq.m room with a city view and a private balcony. The room features a superbly comfortable bed with memory foam pillows. Contemporary decor and high-quality fittings will offer the best of the Pullman experience: a large desk with chair, a cordless phone, a 40-inch TV with international channels, a safe large enough to hold a laptop, a mini-fridge to store your snacks and drinks and tea & coffee making facilities. The bathroom is complimented with exclusive bathroom amenities and a tranquil rain shower that will relax and energize you for the whole day.

This room category is located on upper floors and includes coffee machine experience, an exclusive access to the Seaview Lounge serving evening cocktails and snacks.



COFFEE MACHINE



PARKING



INTERNET



CONDITIONER



24H SERVICE



GYM



POOL





DELUXE ROOM



9

ROOM AREA - 33 sq.m.

MAXIMUM NUMBER OF GUESTS IN THE ROOM - 3

The DELUXE ROOM is a 33 sq.m room with a frontal sea view and a private balcony. The room features a superbly comfortable king-size bed with memory foam pillows. Contemporary decor and high-quality fittings will offer the best of the Pullman experience: a large desk with chair, a cordless phone, a 40-inch TV with international channels, a safe large enough to hold a laptop, a mini-fridge to store your snacks and drinks and tea & coffee making facilities.

The bathroom is complimented with exclusive bathroom amenities and a tranquil rain shower that will relax and energize you for the whole day.



COFFEE MACHINE



PARKING



INTERNET



CONDITIONER



24H SERVICE



GYM



POOL



EXECUTIVE ROOM WITH SEA VIEW



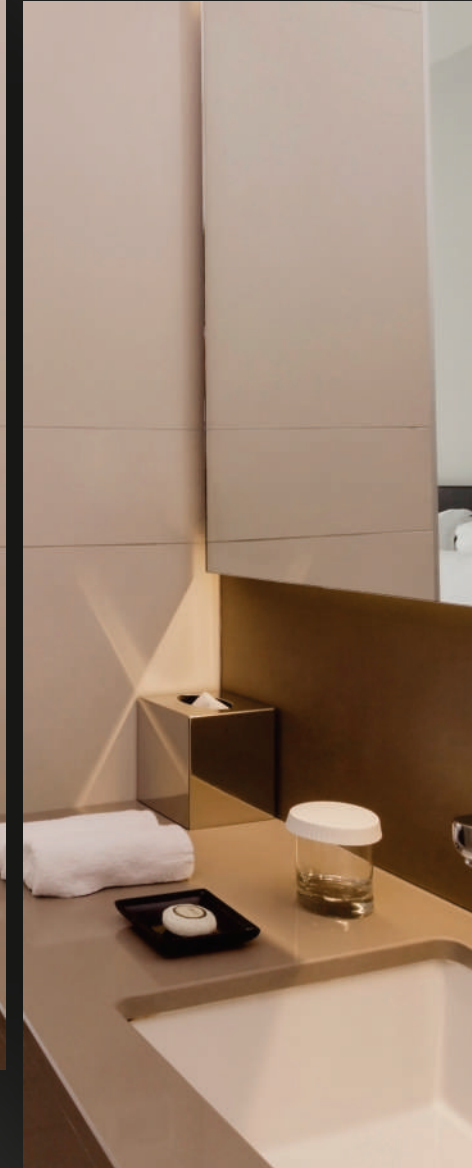
10

ROOM AREA - 33 sq.m.

MAXIMUM NUMBER OF GUESTS IN THE ROOM - 3

The EXECUTIVE ROOM WITH SEA VIEW is a 33 sq.m room with a frontal sea view and a private balcony. The room features a superbly comfortable bed with memory foam pillows. Contemporary decor and high-quality fittings will offer the best of the Pullman experience: a large desk with chair, a cordless phone, a 40-inch TV with international channels, a safe large enough to hold a laptop, a mini-fridge to store your snacks and drinks and tea & coffee making facilities. The bathroom is complimented with exclusive bathroom amenities and a tranquil rain shower that will relax and energize you for the whole day.

This room category is located on upper floors and includes coffee machine experience, an exclusive access to the Seaview Lounge serving evening cocktails and snacks.



COFFEE MACHINE



PARKING



INTERNET



CONDITIONER



24H SERVICE



GYM



POOL



JUNIOR SUITE

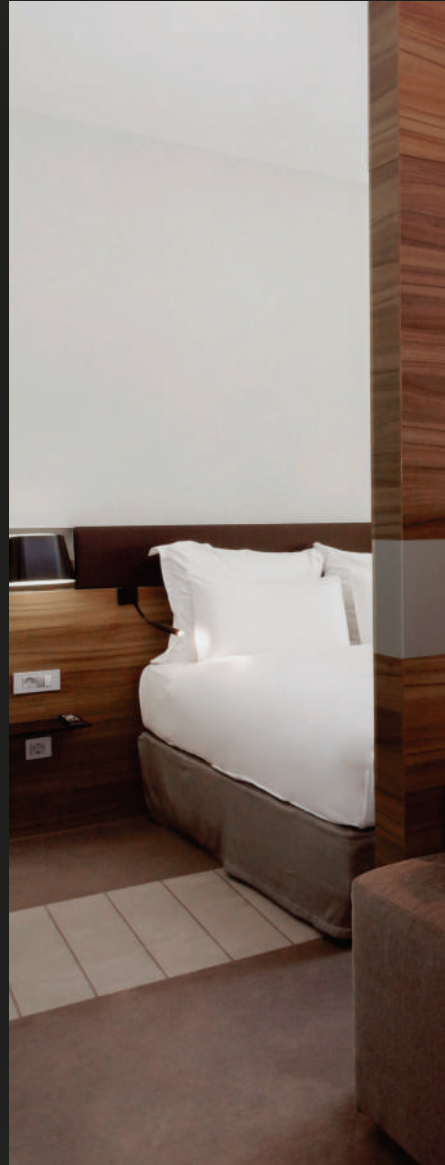


11

ROOM AREA - 52 sq.m.

MAXIMUM NUMBER OF GUESTS IN THE ROOM - 4

The JUNIOR SUITE is a 52 sq.m two-zone-room suite with a city & sea view and a private balcony. The room features a living room with a folding sofa and a bedroom with a superbly comfortable king-size bed with memory foam pillows. Contemporary decor and high-quality fittings will offer the best of the Pullman experience: a large desk with chair, a cordless phone, two 40-inch TVs with international channels, a safe large enough to hold a laptop, a mini-fridge and tea & coffee making facilities. The bathroom is complimented with exclusive bathroom amenities and a tranquil rain shower that will relax and energize you for the whole day. This room category includes the iPod docking station, an exclusive access to the Seaview Lounge serving evening cocktails and snacks.



COFFEE MACHINE



PARKING



INTERNET



CONDITIONER



24H SERVICE



GYM



POOL



SUITE SUPERIOR



12

ROOM AREA - 66 sq.m.

MAXIMUM NUMBER OF GUESTS IN THE ROOM - 5

The suite is a 66 sq.m two-room suite with a sea view and a private balcony. The room features a living room with a folding sofa and a bedroom with a superbly comfortable king-size bed with memory foam pillows. Contemporary decor and high-quality fittings will offer the best of the Pullman experience: a large desk with chair, a cordless phone, two 46-inch TVs with international channels, a safe large enough to hold a laptop, a mini-fridge and tea & coffee making facilities.

The bathroom is complimented with exclusive bathroom amenities and a tranquil rain shower that will relax and energize you for the whole day.



COFFEE MACHINE



PARKING



INTERNET



CONDITIONER



24H SERVICE



GYM



POOL



FAMILY SUITE



13

ROOM AREA - 85 sq.m.

MAXIMUM NUMBER OF GUESTS IN THE ROOM - 6

Family Suite with stunning sea and city views, equipped with everything you need for an extended stay with your family. The spacious suite is decorated with warm colors and great attention to detail. The room is additionally equipped with a refrigerator, cooktop, oven and microwave. A cozy atmosphere awaits you away from home, providing you with the opportunity to relax effectively while traveling.

This room category also includes a portable iPod station, complimentary soft drinks in the fridge and access to the exclusive Seaview Lounge area serving cocktails and light snacks.



COFFEE MACHINE



PARKING



INTERNET



CONDITIONER



24H SERVICE



GYM



POOL



SUITE DELUXE



14

ROOM AREA - 66 sq.m.

MAXIMUM NUMBER OF GUESTS IN THE ROOM - 4

The suite is a 66 sq.m corner two-room suite with a panoramic sea view and a private balcony. The room features a living room with a folding sofa and a bedroom with a superbly comfortable king-size bed with memory foam pillows. Contemporary decor and high-quality fittings will offer the best of the Pullman experience: a large desk with chair, a cordless phone, two 46-inch TVs with international channels, a safe large enough to hold a laptop, a mini-fridge and tea & coffee making facilities. The bathroom is complimented with exclusive bathroom amenities and a tranquil rain shower that will relax and energize you for the whole day.

This room category includes the iPod docking station, coffee machine experience, an exclusive access to the Seaview Lounge serving evening cocktails and snacks.



COFFEE MACHINE



PARKING



INTERNET



CONDITIONER



24H SERVICE



GYM



POOL



PRESIDENTAL SUITE



15

ROOM AREA - 175 sq.m.

MAXIMUM NUMBER OF GUESTS IN THE ROOM - 6

The SUITE PRESIDENTAL is a 175 sq.m suite with a panoramic sea view and a large balcony going around the perimeter of this room. The suite boasts 2 bedrooms, a living room with sofa, a kitchen with dining area, 2 bathrooms, 1 separate guest toilet room and a wardrobe room in the hall.

The master bedroom features a superbly comfortable king-size bed with memory foam pillows and a guest bedroom has 2 single beds.

Contemporary decor and high-quality fittings will offer the best of the Pullman experience: a large desk with chair, a cordless phone, three 46-inch TVs with international channels, a safe large enough to hold a laptop, a mini-fridge and tea & coffee making facilities. The bathroom is complimented with exclusive bathroom amenities, a hydromassage bath tub and a tranquil rain shower that will relax and energize you for the whole day.



COFFEE MACHINE



PARKING



INTERNET



CONDITIONER



24H SERVICE



GYM

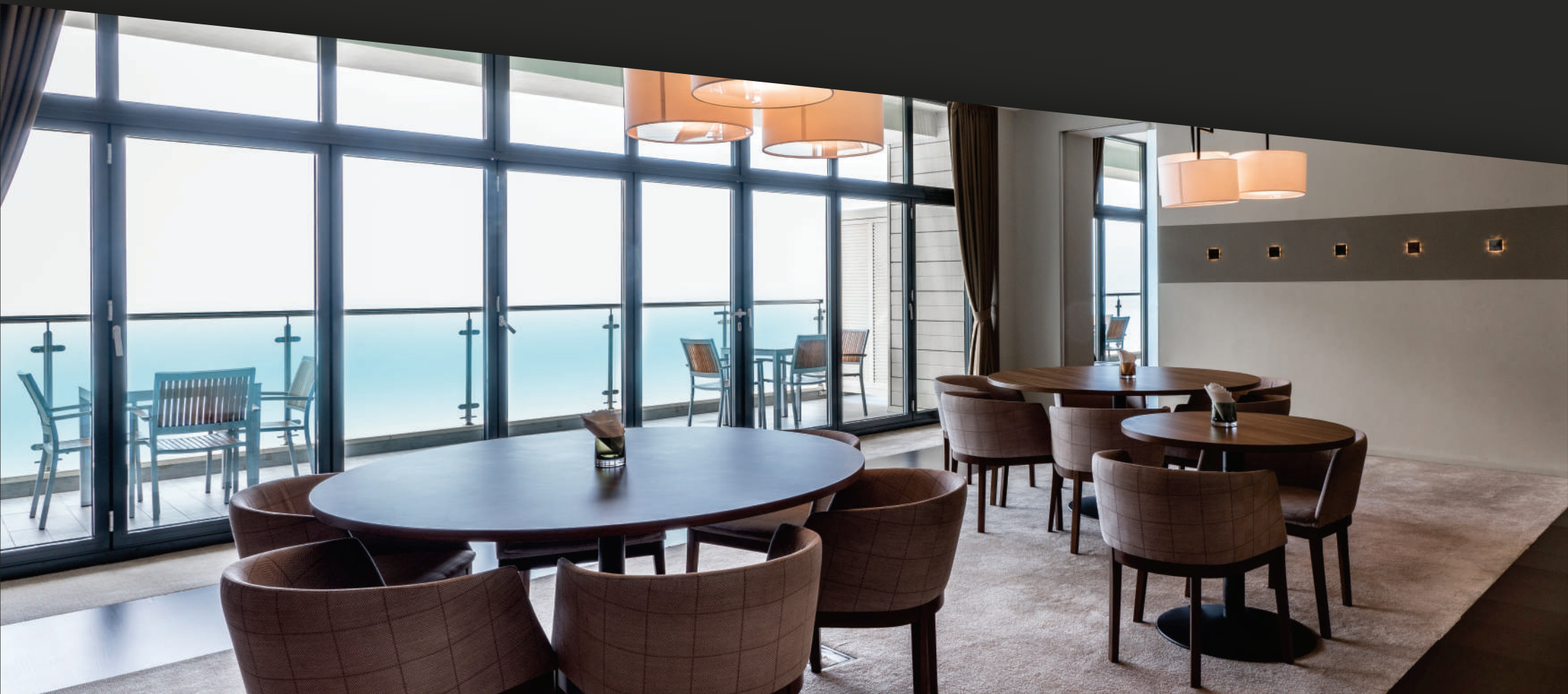


POOL



The Seaview Lounge – is an exclusive place for relax and rest for the guests of room categories Executive and above.

Seaview Lounge situated on the 13th floor with panoramic windows and Black Sea views. Each day the guest use the facilities and at 17:30 – 19:00 can taste offered snacks, drinks and cocktails.





RESTAURANTS & BARS

Sel Marin restaurant appreciates the taste and tradition of Mediterranean cuisine. Here you can taste dishes prepared according to unexplored recipes of such countries as France, Italy, Spain and Greece, which will give you aesthetic and gastronomic pleasure, and will cheer you up.

How to complement and accentuate the taste of gastronomic delights? Nothing beats a glass of good wine after a day full of meetings. Don't miss your chance to check out our Vinoteca by Pullman wine list.





CONFERENCES AND EVENTS



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Meet / Play is an innovative approach to events, ensuring success through collaboration and a responsible approach by our staff, state-of-the-art technology and comfortable design.

OPPORTUNITIES FOR SUCCESSFUL EVENTS:

- 8 conference rooms, 3 banquet halls and 1 congress hall
- expert support: Event Manager, IT specialist
- audio and video equipment of new generation
- individual creative approach to catering
- Chill Out Space with Xbox games console





#ALLSAFE

ABOVE LOCAL AND INTERNATIONAL HYGIENE REQUIREMENTS

YOUR COMFORT AND SAFETY IS OUR TOP PRIORITY

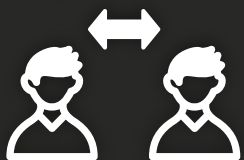
PRECAUTIONS

Our hotels have received health and safety certificates and have been fully inspected.

The hotel complies with all WHO guidelines for large hotel events.

At your request, we will provide free of charge:

1,50 m



Seating options with
considering social distance



Safety gloves



Personal protective equipment:
Masks



Sanitizers



Предоставление рециркуляторов
во время проведения
мероприятия









If you need medical specialist's advice, the hotel health officer can give you more information



CONFERENCES AND EVENTS



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CONFERENCE ROOM	SIZE (M ²)										PRICE PER DAY-8H RUB	PRICE PER HALF DAY-4H RUB
		LENGTH	WIDTH	HEIGHT	U-SHAPE	CLASSROOM	BOARDROOM	THEATER	BANQUET	COCKTAIL		
Platan	680	31	23	7.05	70	350	80	750	350	650	270 000	160 000
Magnolia	157	15.5	11.5	4	40	60	40	150	70	100	100 000	60 000
Camellia	157	15.5	11.5	4	40	60	40	150	70	100	100 000	60 000
Cypress	108	14.5	7.3	3.6	34	40	34	90	50	60	90 000	55 000
Boxwood	68	8.8	8	3.6	14	24	14	60	30	40	75 000	45 000
Oleander	52	7.2	7.1	3.6	18	20	18	50	25	30	55 000	40 000
Cyclamen	41	6	5.5	3.6	-	-	12	-	-	-	45 000	25 000
Acacia	27	7.9	3.5	3.6	-	-	8	-	-	-	28 000	18 000
Yucca	18	5	3.6	3.6	-	-	8	-	-	-	22 000	12 000
Gentian	458	45.9	10.5	3.6	-	-	-	-	220	-	-	-
Primrose	583	43.4	15.4	3.6	-	-	-	-	240	-	-	-
Snowdrop		7.9	8.1	3.6	-	-	-	-	40	-	30 000	18 000
Chillout	57	7.4	7.8	3.6	-	-	-	-	-	-	50 000	30 000

Conference room rental includes: mineral water (1 bottle 0.5 l per person), technical support, built-in sound amplification system, 1 projector, 1 screen, 1 radio microphone, 1 flipchart, Wi-Fi, notepads and pencils. Prices are in Russian rubles and include 20% VAT.

Free masks, gloves, sanitizers and recirculators are available upon prior request from the organiser.









CONFERENCES AND EVENTS

SOCIAL DISTANCE SEATING



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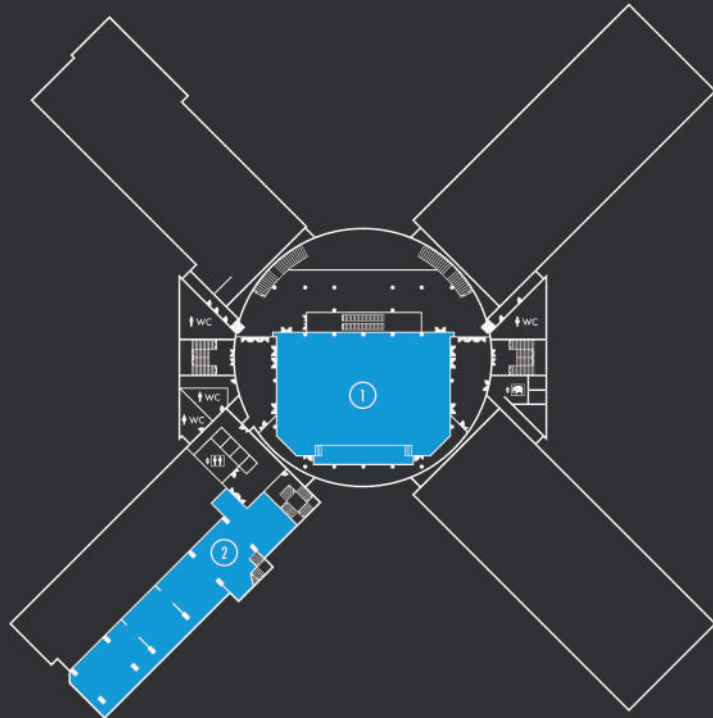
CONFERENCE ROOM	SIZE (M²)										PRICE PER DAY-8H RUB	PRICE PER HALF DAY-4H RUB
		LENGTH	WIDTH	HEIGHT	U-SHAPE	CLASSROOM	BOARDROOM	THEATER	BANQUET	COCKTAIL		
Platan	680	31	23	7.05	-	120	-	200	150	150	270 000	160 000
Magnolia	157	15.5	11.5	4	15	20	16	50	24	24	100 000	60 000
Camellia	157	15.5	11.5	4	15	20	16	50	24	24	100 000	60 000
Cypress	108	14.5	7.3	3.6	15	15	16	35	20	20	90 000	55 000
Boxwood	68	8.8	8	3.6	6	6	7	20	8	8	75 000	45 000
Oleander	52	7.2	7.1	3.6	6	6	7	15	8	8	55 000	40 000
Cyclamen	41	6	5.5	3.6	-	-	6	-	-	-	45 000	25 000
Acacia	27	7.9	3.5	3.6	-	-	4	-	-	-	28 000	18 000
Yucca	18	5	3.6	3.6	-	-	5	-	-	-	22 000	12 000
Gentian	458	45.9	10.5	3.6	-	-	-	15	70	70	-	-
Primrose	583	43.4	15.4	3.6	-	-	-	-	90	90	-	-
Snowdrop		7.9	8.1	3.6	-	-	-	-	-	-	30 000	18 000
Chillout	57	7.4	7.8	3.6	-	-	-	-	-	-	50 000	30 000

Conference room rental includes: mineral water (1 bottle 0.5 l per person), technical support, built-in sound amplification system, 1 projector, 1 screen, 1 radio microphone, 1 flipchart, Wi-Fi, notepads and pencils. Prices are in Russian rubles and include 20% VAT.

Free masks, gloves, sanitizers and recirculators are available upon prior request from the organiser.

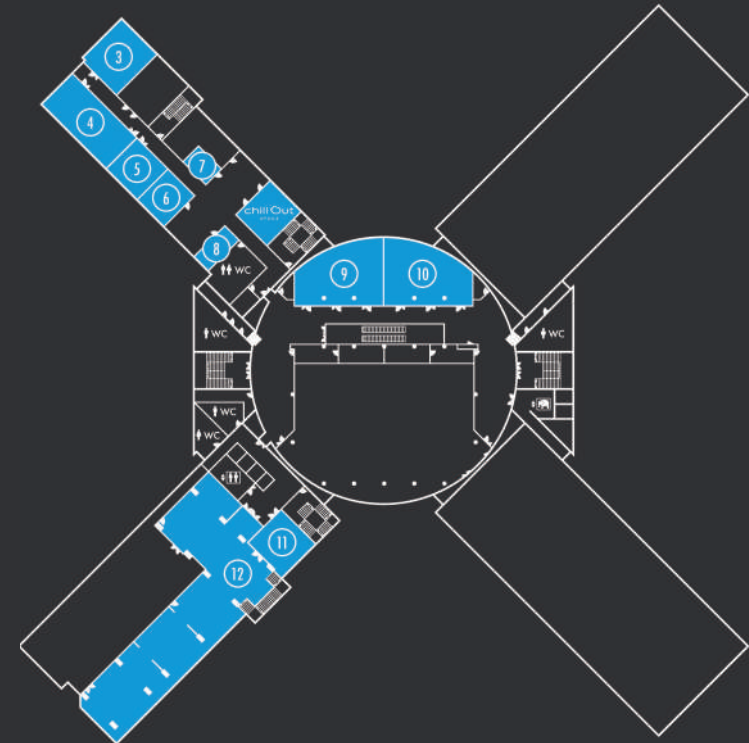


MEETING ROOMS'S LOCATION



CONFERENCE CENTER PLAN, 2ND FLOOR

- 1. PLATANE
- 2. GENTIAN



CONFERENCE CENTER PLAN, 3RD FLOOR

- 3. BOXWOOD
- 4. CYPRESS
- 5. OLEANDER
- 6. CYCLAMEN
- 7. YUCCA
- 8. ACACIA
- 9. CAMELIA
- 10. MAGNOLIA
- 11. SNOWDROP
- 12. PRIMROSE



PLATAN CONFERENCE ROOM



AVAILABLE SEATING OPTIONS



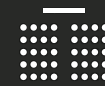
U-SHAPE



CLASS



ROUND TABLE



THEATRE



BANQUET



COCKTAIL

Capacity: 750 people

Hall location: 2nd floor

Picture output: Christie HD10K-M projector, 10000 ANSI

Resolution: Full HD (1920x1080)
16:9 aspect ratio

Sound: 80 W ceiling speaker system

Platan conference hall is a spacious hall with an area of 680 sq.m. and equipped with the most modern equipment. Mobile amphitheater design allows transforming seating for conferences, seminars and webinars of any complexity. The hall has a stage and a built-in projector.

Conference room rental includes: mineral water (1 bottle 0.5l per person), technical support, built-in sound amplification system, 1 projector, 1 radio microphone, 1 flipchart, Wi-Fi, notepads and pencils.



CAMELLIA & MAGNOLIA CONFERENCE ROOMS



AVAILABLE SEATING OPTIONS



U-SHAPE



CLASS



ROUND TABLE



THEATRE



BANQUET



COCKTAIL

Capacity: 150 people

Hall location: 3rd floor

Image output: Christie LWU421 projector,
4500 ANSI

Screen: 161" motorized screen, actual screen size
366*213 cm

Resolution: Full HD (1920x1080),
16:9 aspect ratio

Sound: 60W ceiling speaker system

Camellia and Magnolia are two identical conference rooms, each with an area of 157 sq.m., equipped with the most modern equipment. Accommodates up to 150 people, depending on the seating arrangement.
Perfect for formal business meetings, corporate events and conferences.

Conference room rental includes: mineral water (1 bottle 0.5l per person), technical support, built-in sound amplification system, 1 projector, 1 screen, 1 radio microphone, 1 flipchart, Wi-Fi, notepads and pencils.



CYPRESS CONFERENCE ROOM



AVAILABLE SEATING OPTIONS



U-SHAPE



CLASS



ROUND TABLE



THEATRE



BANQUET



COCKTAIL

Capacity: 90 people

Hall location: 3rd floor

Image output: Christie LWU421 projector, 4500 ANSI

Screen: 119" motorized screen, actual size 263*148 cm

Resolution: Full HD (1920x1080), 16:9 aspect ratio

Sound: 60W ceiling speaker system

The Cypress conference room with an area of 108 sq.m. is equipped with individual air conditioning system and can be equipped at your request with presentation equipment. To create comfort we provide professional desks and comfortable upholstered chairs. Next to the hall there is a Chill out space and an area for coffee breaks.

Conference room rental includes: mineral water (1 bottle 0.5l per person), technical support, built-in sound amplification system, 1 projector, 1 screen, 1 radio microphone, 1 flipchart, Wi-Fi, notepads and pencils.



BOXWOOD CONFERENCE ROOM



AVAILABLE SEATING OPTIONS



U-SHAPE



CLASS



ROUND TABLE



THEATRE



BANQUET



COCKTAIL

Capacity: 60 people

Hall location: 3rd floor

Image output: Christie LWU421 projector, 4500 ANSI

Screen: 119" motorized screen, actual size 263*148 cm

Resolution: Full HD (1920x1080), 16:9 aspect ratio

Sound: 60W ceiling speaker system

Conference hall Samshit with the area of 68 sq.m. is designed for comfortable accommodation of up to 60 people. The free space of the room allows it to be easily equipped both for trainings, and for organizing conferences.

Conference room rental includes: mineral water (1 bottle 0.5l per person), technical support, built-in sound amplification system, 1 projector, 1 screen, 1 radio microphone, 1 flipchart, Wi-Fi, notepads and pencils.



OLEANDER CONFERENCE ROOM



AVAILABLE SEATING OPTIONS



U-SHAPE



CLASS



ROUND TABLE



THEATRE



BANQUET



COCKTAIL

Capacity: 50 people

Hall location: 3rd floor

Image output: Christie LWU421 projector, 4500 ANSI

Screen: 119" motorized screen, actual size 263*148 cm

Resolution: Full HD (1920x1080), 16:9 aspect ratio

Sound: 60W ceiling speaker system

Oleander conference room with an area of 52 sq.m. comfortably accommodates up to 50 people. The room with daylight and panoramic views of the sea is suitable for conferences, seminars, trainings and presentations.

Conference room rental includes: mineral water (1 bottle 0.5l per person), technical support, built-in sound amplification system, 1 projector, 1 screen, 1 radio microphone, 1 flipchart, Wi-Fi, notepads and pencils.



CYCLAMEN MEETING ROOM



AVAILABLE SEATING OPTIONS



ROUND TABLE

Capacity: 12 persons

Hall location: 3rd floor

Picture display: 75" TV

Resolution: 4K resolution

Sound: 60 W ceiling speaker system

The Cyclamen meeting room is 41 sq.m. and comfortably accommodates up to 12 people. For the convenience of guests the rooms are equipped with a plasma panel for presentations and wireless Internet access.

Conference room rental includes: mineral water (1 bottle 0.5l per person), technical support, built-in sound amplification system, 1 LED panel, 1 radio microphone, 1 flipchart, Wi-Fi, notepads and pencils.



ACACIA MEETING ROOM



AVAILABLE SEATING OPTIONS



ROUND TABLE

Capacity: 8 persons

Room Location: 3rd floor

Picture display: Samsung LED panel, 55" diagonal

Resolution: Full HD (1920x1080), 16:9 aspect ratio

Sound: 60 W ceiling speaker system

The cozy Acacia meeting room with an area of 27 sq.m. accommodates up to 8 people. A plasma panel for presentations and wireless Internet access are provided in the room for the convenience of guests.

Conference room rental includes: mineral water (1 bottle 0.5l per person), technical support, built-in sound amplification system, 1 LED panel, 1 radio microphone, 1 flipchart, Wi-Fi, notepads and pencils.



YUCCA MEETING ROOM



AVAILABLE SEATING OPTIONS



ROUND TABLE

Capacity: 8 persons

Room Location: 3rd floor

Picture display: Samsung LED panel, 55" diagonal

Resolution: Full HD (1920x1080), 16:9 aspect ratio

Sound: 60 W ceiling speaker system

The cozy Acacia meeting room with an area of 27 sq.m. accommodates up to 8 people. A plasma panel for presentations and wireless Internet access are provided in the room for the convenience of guests.

Conference room rental includes: mineral water (1 bottle 0.5l per person), technical support, built-in sound amplification system, 1 LED panel, 1 radio microphone, 1 flipchart, Wi-Fi, notepads and pencils.



SNOWDROP BANQUET HALL



AVAILABLE SEATING OPTIONS



Capacity: 40 persons

Room Location: 3rd floor

No technical equipment,
installation of additional equipment is possible
by prior arrangement

The conference room Snowdrop with an area of 125 sq.m comfortably accommodates up to 40 people.
The hall with daylight and panoramic sea view is suitable for small buffet parties.
Also the hall can be used as a vip zone during the event in the banquet hall Primula.



GENTIAN & PRIMROSE BANQUET HALLS



AVAILABLE SEATING OPTIONS



BANQUET



COCKTAIL

Capacity: 220-240 people

Hall location: 2-3rd floors

No technical equipment,
Installation of additional equipment is possible by prior arrangement

Banquet halls Gentian and Primula with a panoramic view of the sea have an area up to 583 sq.m.
In the banquet halls it is possible to hold events as large companies up to 240 seats
banquets and in a close family circle.



CHILL OUT SPACE



AVAILABLE SEATING OPTIONS



Capacity: 14-40 people

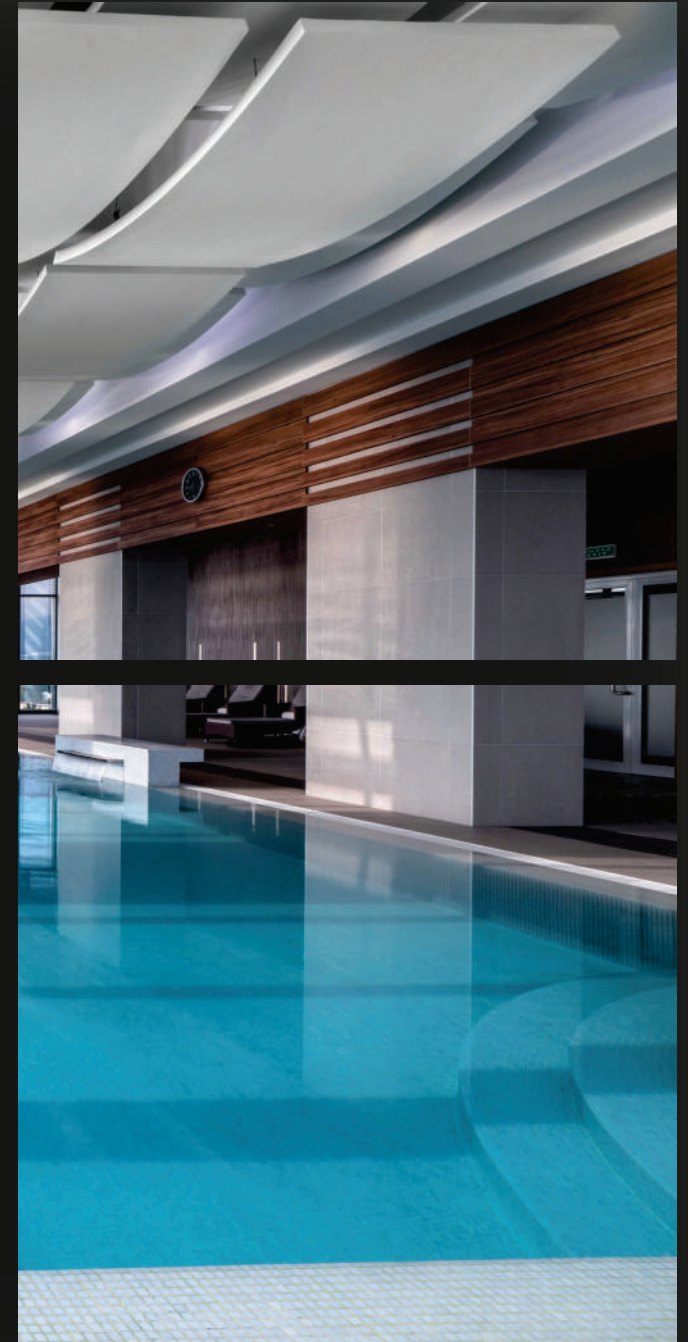
Hall Location: 3rd floor

Picture display: Panasonic TV, 55" diagonal

Resolution: Full HD (1920x1080), aspect ratio 16:9

During events the hotel conference center offers the Chill Out Space, with 57 sq.m. of space and next-generation equipment and high-speed Wi-Fi.

Conference room rental includes: mineral water (1 bottle 0.5l per person), technical support, built-in sound amplification system, 1 TV, 1 radio microphone, 1 flipchart, Wi-Fi, notepads and pencils.





FIT & SPA BY PULLMAN

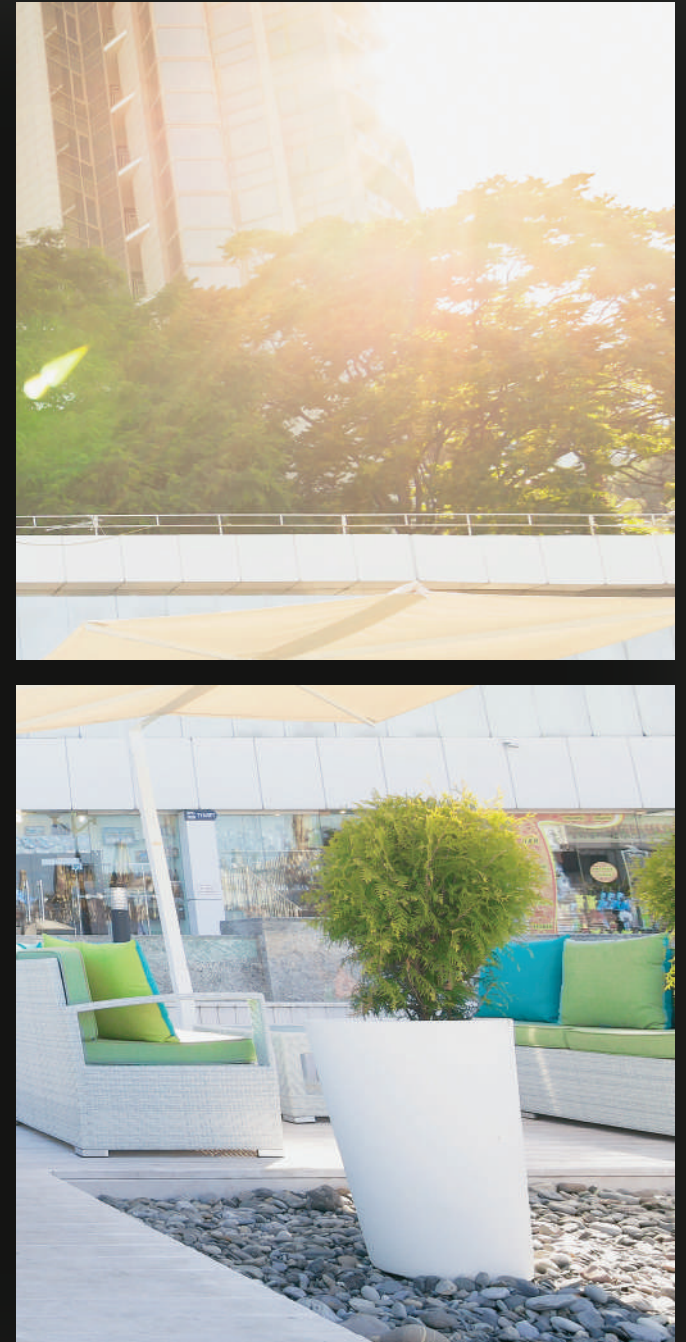
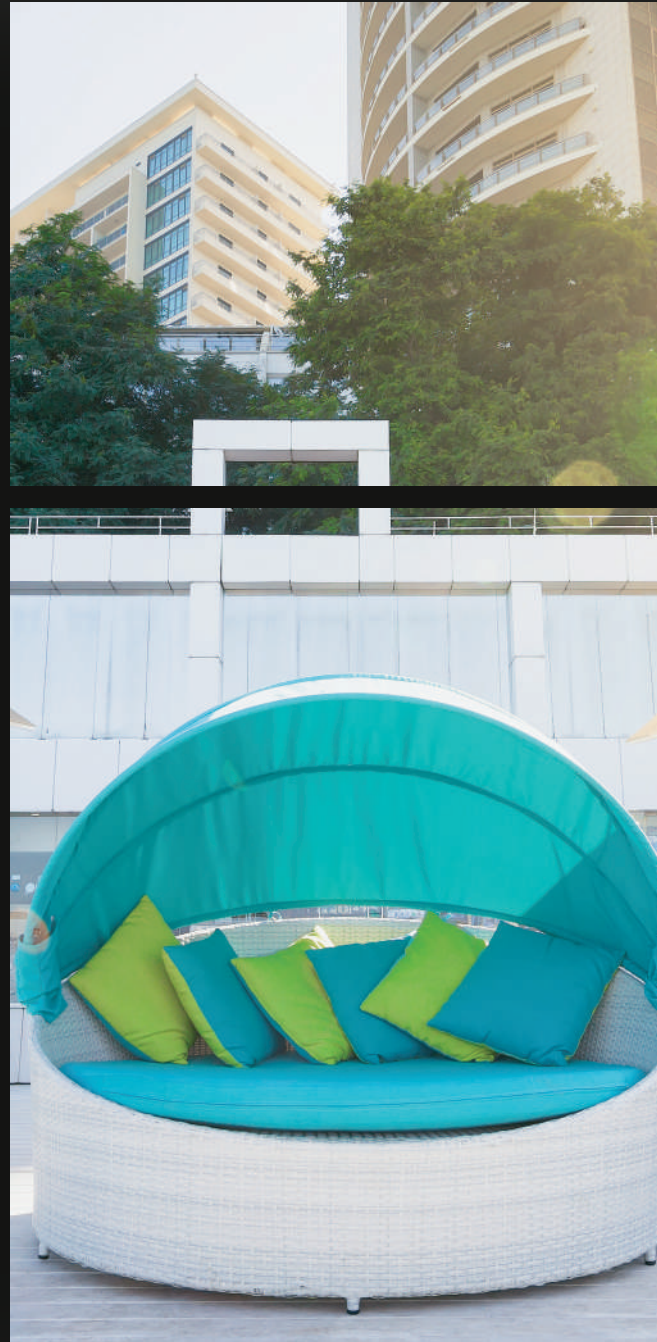
GYM, LOCATED ON THE 16TH FLOOR OF THE HOTEL



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ALL ACCOR LIVE LIMITLESS LOYALTY PROGRAM



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- **"Best hotel program of the year" in Europe / Africa regions**
 - **"Best Promotion Campaign" in Europe/Africa - 2016**
 - **"Best Customer Service" in Europe / Africa regions**
 - **"Best Points Offer" in the Europe/Africa regions**
- **The program was awarded the "210 Award" Freddie Awards in the Americas - 2017**
 - **"Program of the Year" in the Europe/Africa regions - Freddie Awards 2019**
 - **"Best Elite Program" in the Europe/Africa regions - Freddie Awards - 2019**
 - **"Best Customer Service" in Europe/Africa Regions - Freddie Awards - 2019**



MEETING PLANNER PROGRAM



YOUR LOYALTY IS REWARDED FOR EVERY EVENT

ALL Meeting Planner is a free loyalty program designed specifically for event and event planners. You can spend points on lodging reservations, hotel vouchers, airline miles or partner vouchers. Signing up for the program at www.all.accor.com is fast and completely free.

The program is 100% online

Earn points

€2 = 1 point All Accor Live Limitless

*The validity of points is not limited**

Points can be spent on:

Lodging Reservations

Airline miles

** Stay at any hotel participating in the All Accor Live Limitless program, at least once a year, so your points don't get burned off*

Luxury

RAFFLES
BANYAN TREE
SOFITEL
LEGEND
SLS
THE HOUSE OF ORIGINALS
ORIENT EXPRESS
DELANO
Fairmont
SOV

Premium

mantis
Art Series
MONDRIAN
swissôtel
25h
twenty five hours hotels
MÖVENPICK
PEPPERS
MGallery
pullman
ANGSANA
HYDE
GRAND MERCURE
THE SEBEL

Midscale

mantra
NOVOTEL
Mercure
adagio
MAMA SHELTER
TRIBE

Economy

BreakFree
ibis
ibis
STYLES
greet



40

Pullman Sochi Centre

FOOD & BEVERAGE

#UPYOURGAME: ART AT PLAY



1.1 COFFEE BREAKS:

450 RUB | 500 RUB | 600 RUB | 750 RUB | 900 RUB

THEMED COFFEE BREAKS:

BALANCED 950 RUB | DETOX 950 RUB

ENERGY 1050 RUB | BLACK SEA 1100 RUB

FUNKY KITTEN 1050 RUB | RUSSIAN 1050 RUB

1.2 SET MENU:

1700 RUB | 2100 RUB | 2300 RUB

1.3 BUFFET:

2300 RUB | 2500 RUB | 2750 RUB | THEMED BUFFET FROM 3600 RUB

1.4 SOUP MENU:

FROM 350 RUB

1.5 COCKTAIL MENU:

1500 RUB | 1700 RUB | 2100 RUB | ADDITIONAL CHOICE MENU

1.6 GALA MENU:

3000 RUB

1.6 BANQUET MENU:

4600 RUB | 4900 RUB | 5500 RUB | 5900 RUB

1.7 DRINKS



COFFEE BREAK



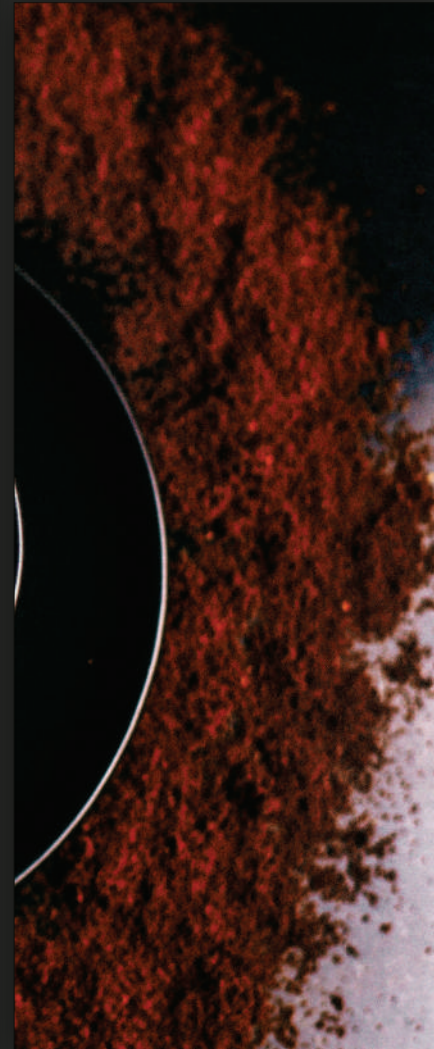
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01 | COFFEE BREAK MENU | 450 RUB

Coffee	1 portion
Selection of Tea	1 pcs
Milk	10 ml
Cream	10 ml
Mineral Water	250 ml
Juice	250 ml

02 | PREMIUM COFFEE BREAK | 500 RUB

Coffee	1 portion
Premium Range Tea	1 pcs
Milk	10 ml
Cream	10 ml
Mineral Water	250 ml
Assorted Fresh juice (3 types)	250 ml



Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable



03 | BASIC COFFEE BREAK | 600 RUB

Coffee 1 portion | Milk 10 ml | Mineral water 250 ml

Assorted tea 1 pcs | Cream 10 ml | Assorted juice 250 ml

+ In addition to the basic coffee break, you can choose 3 options from this menu of your choice:

SALTY:

- Brioche with chicken liver pâté, cherries and Fermented garlic aioli - 30 g
- Salty snacks with olive topinade - 30 g
- Vegetable crudités with romesco sauce - 35 g
- Salted peanut mix - 25 g
- Samosa with potatoes and mushrooms - 45 g
- Spring rolls with vegetables - 40 g
- Mini quiche loren - 50 g
- Mini tuna sandwich - 40 g
- BLT sandwich - 40 g
- Smoked chicken croquettes - 30 g
- Wrap with teriyaki chicken and pineapple - 30 g

HEALTHY:

- Chocolate covered bananas - 50 g
- Hummus with vegetables - 60 g
- Assorted fruit - 50 g
- Cheese mousse with strawberry and granola - 40 g
- Healthy beetroot shot with black pepper - 50 g
- Lemon health shote with cayenne pepper and cinnamon - 50 g

SWEET:

- Biscuits in assortment - 20 g
- Croissant - 30 g
- Muffins - 25 g
- Fruit marmalade on skewers - 20 g
- Profiteroles with vanilla cream and strawberry - 25g
- Fruit tartlet - 30 g
- Lemon tartlet - 20 g
- Yoghurt cake with raspberries - 25 g
- Berry pie - 40 g
- Apple pie - 40 g
- Blueberry pie - 40 g
- Apple charlotte - 35 g
- Pineapple charlotte - 35 g
- Chocolate brownie - 40 g
- Strawberry macaroons - 20 g
- Cheese biscuit with meringue - 30 g
- Madeleine cake - 15 g
- "Medovik" cake - 35 g





04 | BASIC COFFEE BREAK | 750 RUB

Coffee 1 portion | Milk 10 ml | Mineral water 250 ml

Assorted tea 1 pcs | Cream 10 ml | Assorted juice 250 ml

+ In addition to the basic coffee break, you can choose 3 options from this menu of your choice:

SALTY:

- Smoked chicken and cream cheese sandwich
cheese, sun-dried tomatoes and aubergines
grilled- 60 g
- Spring rolls with chicken and mushrooms
Muir - 40 g
- Mini club sandwich with chicken and bacon - 60 g
- Croissant with smoked ham, green salad
salad and mustard sauce - 60 g
- Wrap with Stroganoff-style beef - 35 g
- Profiteroles with smoked salmon - 36 g
- Bruschetta with ajapsandal - 30 g
- Bruschetta with avocado and tomatoes - 40 g
- Mini chicken burger - 30 g
- Smoked cod and shrimp Smoreboard
grilled - 35 g

SWEET:

- Praline and chocolate profiteroles - 25 g
- Cheesecake - 30 g
- Chocolate bar with sultanas and rum - 30 g
- Chocolate truffle - 1 pcs
- Chocolate and mint tartlet - 25 g
- Chocolate Coconut Cake - 35 g
- Tart "Boucher" - 40 g
- Mini chocolate eclair - 35 g
- Mini lavender eclair - 25 g
- Cottage cheese mousse with fresh berries
and granola - 40 g
- Panacotta with seasonal fruit - 40 g
- Almond cake - 30 g
- "Prague" cake - 40 g
- Almond cake with white
white chocolate and pear - 40 g
- Cake "Muraveunik"- 40 g
- Chocolate covered fruit - 40 g
- Clofuti with cherry - 45 g
- Chocolate-mandarin cake - 25 g
- Danish pastry - 30 g

HEALTHY:

- Wellness shot with kiwi, lime
and mint - 40 g
- Health shot with celery, apple,
lemon and ginger - 40 g
- Pickled beetroot with young
cheese and black currant - 50 g
- Tomato gazpacho with strachatella
and basil oil - 35 g
- Mini Greek salad - 50 g
- Vegetable crudités with romesco sauce
in shot - 35 g
- Salad with tofu and chucca - 35 g
- Fruit salad with berries - 40 g



COFFEE BREAK



45

05 | BASIC COFFEE BREAK | 900 RUB

Coffee 1 portion | Milk 10 ml | Mineral water 250 ml

Assorted tea 1 pcs | Cream 10 ml | Assorted juice 250 ml

+ In addition to the basic coffee break, you can choose 4 options from this menu of your choice:

SALTY::

- Spring rolls with stewed beef - 40 g
- Wrap with salmon and avocado - 45 g
- Bruschetta with white mushrooms - 30 g
- Bruschetta with tomato and basil - 30 g
- Bruschetta with roast beef - 36 g
- Bagel with smoked salmon and cream cheese - 45 g
- Mini sandwich with turkey, Emental cheese and tomatoes - 70 g
- Kataifi shrimps - 26 g

HEALTHY:

- Mozzarella cheese with cherry tomatoes and basil - 30 g
- Homemade yoghurt with fresh berries - 75 g
- Spinach and avocado smoothie with almond milk - 50 g
- Blueberry and strawberry smoothie with peanut butter - 50 g
- Vietnamese springrolls with shrimp - 70 g
- Strawberry pudding with kiwi and chia seeds - 35 g

SWEET:

- Tiramissu cream with strawberries - 30 g
- Passion fruit creme brulee - 40 g
- Dessert "Pavlova" - 25 g
- Chocolate mousse - 40 g
- Blueberry jelly with strawberry, raspberry and lime - 40 g
- Carrot cake - 35 g
- Cake "Three Chocolates" - 40 g
- Cake "Black Forest" - 40 g
- Cake "Ptichie moloko" with pistachio - 25 g
- Pistachio macaroons - 20 g
- Chocolate macaroons - 20 g
- Blackcurrant cake - 35 g
- Verin with strawberry and basil - 45 g
- "Sacher" cake - 40 g





THEMED COFFEE BREAKS



01 | COFFEE BREAK "BALANCED" | 950 RUB

- Coffee - 1 pcs
- Selection of tea - 1 pcs
- Almond milk, soya milk - 10 ml
- Mineral water - 150 ml
- Freshly squeezed juices and smoothies - 150 ml
- Vegetable crudités with romesco sauce and French sauce - 35 g
- Toast with avocado and tomatoes - 30 g
- Sandwich with Adige cheese, aubergine and spicy herbs - 35 g
- Blueberry and raspberry jelly with lime - 40 g
- Mix of chopped seasonal fruit - 50 g
- Chocolate covered bananas - 45 g

02 | DETOX COFFEE BREAK | 950 RUB

- Coffee - 1 pcs
- Selection of tea - 1 pcs
- Almond milk, soya milk - 10 ml
- Juice mix: pineapple | carrot | apple - 150 ml
- Detox water in assortment - 150 ml
- Mini quesadilla with grilled cheese and avocado pesto - 70 g
- Quinoa salad with vegetables and herbs - 50 g
- Curry hummus and fresh cucumber sandwich - 50 g
- Blueberry and strawberry smoothie with peanut butter - 40 g
- Gluten free almond pie - 40 g
- Mix of chopped seasonal fruit - 50 g

03 | COFFEE BREAK "ENERGY" | 1050 RUB

- Coffee - 1 pcs
- Selection of tea - 1 pcs
- Milk, cream - 10 ml
- Mineral water - 150 ml
- Orange Fresh - 150 ml
- Bruschetta with smoked salmon - 45 g
- Banana muffins with chocolate - 25 g
- Cheese curd with flavoured fruit - 40 g
- Mini ham sandwich - 35 g
- Strawberry pudding with kiwi and chia seeds - 35 g
- American biscuit with chocolate - 20 g

04 | COFFEE BREAK "BLACK SEA" | 1100 RUB

- Coffee - 1 pcs
- Selection of tea - 1 pcs
- Milk, cream - 10 ml
- Mineral water - 150 ml
- Pomegranate juice - 100 ml
- Battered lamb with aioli sauce - 30 g
- Corn with air sour cream - 50 g
- Mini shawarma with chicken in pita bread - 50 g
- Ajapsandal - 25 g
- Churchella | Pastila - 50 g
- Pai with seasonal fruits and berries - 30 g
- Matsuni with figs, walnuts and mint - 50 g



THEMED COFFEE BREAKS



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05 | COFFEE BREAK "FUNKY KITCHEN" | 1050 RUB

- Coffee - 1 pcs
- Selection of tea - 1 pcs
- Milk, cream - 10 ml
- Mineral water, Coca Cola - 150 ml
- Homemade lemonade - 100 ml
- Pepperoni pizza with thick crust - 50 g
- Mini club sandwich with chicken and bacon - 40 g
- Chicken stripes in envelopes - 40 g
- Cupcake | Cake pops - 15 g
- Chupa Chups, M&M's, mini chocolate bars - 25 g
- Caramel popcorn - 10 g

06 | COFFEE BREAK "RUSSIAN" | 1050 RUB

- Coffee - 1 pcs
- Selection of tea - 1 pcs
- Milk, cream - 10 ml
- Mineral water - 150 ml
- Three kinds of cranberry juice in assortment - 250 ml
- Cake mix - 50 g
- Pancakes with various fillings 60 g
- Rolled pancakes with salmon caviar - 25 g
- Beef jelly - 30 g
- Smeat cake with cherries - 35 g
- Cake "Muraveunik" - 40 g
- Cake "Ptichie moloko" - 30 g

Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable





START SET MENU - 1700 RUB



48

SERVES FROM 8 TO 30 PEOPLE

01 | START SET MENU | 3 COURSES

- **SOUP:** Traditional "Borscht" with sour cream - 300 g
- **MAIN COURSE:** Chopped marble beef steak with smoked sauce, lingonberry jam, mashed potatoes with crispy onions- 300 g
- **DESSERT:** Cheesecake with caramel sauce and berry sorbet - 80 g
- Bread basket - 40 g
- Tea, coffee, water

02 | START SET MENU | 3 COURSES

- **SOUP:** Detox broccoli cream - 300 g
- **MAIN DISH:** Pan-fried cod fillet, served with Jasmine rice and broccoli with bisque sauce - 270 g
- **DESSERT:** Chocolate mandarin cake - 80 g
- Bread basket - 40 g
- Tea, coffee, water

03 | START SET MENU | 3 COURSES

- **SOUP:** Minestrone - 300 g
- **MAIN DISH:** Burgundy beef with gratin potatoes and Flemish cabbage - 320 g
- **DESSERT:** Cheesecake with cranberry - 90 g
- Bread basket - 40 g
- Tea, coffee, water

Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable





START SET MENU - 1700 RUB

SERVES FROM 8 TO 30 PEOPLE

04 | START SET MENU | 3 COURSES

- **SOUP:** Asian style chicken soup - 300g
- **MAIN COURSE:** Turkey cutlets with mashed potatoes, grilled tomato and pepper sauce - 310 g
- **DESSERT:** Chocolate cake with coffee liqueur - 80 g
- Bread basket - 40 g
- Tea, coffee, water

05 | START SET MENU | 3 COURSES

- **APPETIZER:** Greek salad - 180 g
- **MAIN COURSE:** Chicken schnitzel in oat flakes, served with steamed vegetables and cheese sauce - 310 g
- **DESSERT:** Raspberry dessert with tarragon - 80 g
- Bread basket - 40 g
- Tea, coffee, water

06 | START SET MENU | 3 COURSES

- **APPETIZER:** Broken cucumbers and baked aubergine - 300 g
- **MAIN COURSE:** Baked cannelloni with beef and mushrooms with Parmesan cheese and tomato sauce - 280 g
- **DESSERT:** Panna cotta with white chocolate and strawberries - 120 g
- Bread basket - 40 g
- Tea, coffee, water

Prices are in roubles and include 20% VAT. In addition a 10%





START SET MENU - 1700 RUB



50

SERVES FROM 8 TO 30 PEOPLE

07 | START SET MENU | 3 COURSES

- **APPETIZER:** Russian salad with smoked salmon - 220 g
- **MAIN COURSE:** Pork fillet in bacon, served with fettuccini pasta and roasted vegetable sauce - 300 g
- **DESSERT:** Orange savarin with coconut cream - 80 g
- Bread basket - 40 g
- Tea, coffee, water

08 | START SET MENU | 3 COURSES

- **APPETIZER:** Salad with chicken and mushrooms - 220 g
- **MAIN COURSE:** Grilled catfish with courgette, Mediterranean sauce with capers and artichokes - 320 g
- **DESSERT:** Porto pear with anise cream and ginger - 90 g
- Bread basket - 40 g
- Tea, coffee, water

09 | "VEGA" START SET MENU | 3 COURSES

- **APPETIZER:** Celery carpaccio with apple and grapefruit - 150 g
- **MAIN COURSE:** Zucchini fritters with roasted tomatoes and walnut sauce - 250 g
- **DESSERT:** Coconut pudding with chia seeds - 150 g
- Bread basket - 40 g
- Tea, coffee, water

Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable





BASIC SET MENU - 2100 RUB



51

SERVES FROM 8 TO 30 PEOPLE

01 | BASIC SET MENU | 4 COURSES

- **APPETIZER:** Tomatoes and baked aubergine - 190 g
Kuban tomatoes, baked aubergine with adjika, suluguni cheese
- **SOUP:** Finnish Soup - 300 g
- **MAIN COURSE:** Grilled turkey steak with BBQ cream and broccoli - 320 g
- **DESSERT:** Creamed milk, hazelnut, sea buckthorn - 110 g
- Bread basket - 40 g
- Tea, coffee, water

02 | BASIC SET MENU | 4 COURSES

- **APPETIZER:** Caesar salad with chicken - 200 g
- **SOUP:** Minestrone - 300 g
- **MAIN COURSE:** Lamb kebab with bulgur and tomatoes - 320 g
- **DESSERT:** Olive Panna cotta with citrus jam - 90 g
- Bread basket - 40 g
- Tea, coffee, water

03 | BASIC SET MENU | 4 COURSES

- **APPETIZER:** Vegetable salad with grilled corn and airy sour cream - 170 g
- **HOT APPETIZER:** Spring rolls with roast beef - 120 g
- **MAIN COURSE:** Grilled sudak with fried potatoes - 290 g
- **DESSERT:** Cream cake with beetroot sorbet - 110 g
- Bread basket - 40 g
- Tea, coffee, water

04 | BASIC SET MENU | 4 COURSES

- **APPETIZER:** Grilled mackerel with Ponzu sauce, corn and fresh cucumbers - 80 g
- **HOT APPETIZER:** Mushroom julienne with toast - 150 g
- **MAIN COURSE:** Fregola pasta with roast beef, herb pesto and goat cheese - 280 g
- **DESSERT:** Eclair with peach and lavender - 80 g
- Bread basket - 40 g
- Tea, coffee, water



EVENING SET MENU - 2300 RUB

SERVES FROM 8 TO 30 PEOPLE

01 | EVENING SET MENU | 4 COURSES

- **SALAD:** Nizza salad with grilled tuna - 170 g
- **APPETIZER:** Grilled Suluguni with plum ragout and walnuts - 120 g
- **MAIN COURSE:** Fillet of beef with Bordelaise sauce and porcini mushrooms, crushed potatoes and vegetable cabbage rolls - 270 g
- **DESSERT:** Chocolate mousse with pineapple and tarragon - 90 g
- Bread basket - 40 g
- Tea, coffee, water

02 | EVENING SET MENU | 4 COURSES

- **SALAD:** Caprese salad - 150 g
- **APPETIZER:** Beef tar-tar on crispy brioche with Parmesan cheese and garlic cream - 80 g
- **MAIN COURSE:** Butter fish steak with lemon sauce and vegetable ratatouille - 270 g
- **DESSERT:** Carrot cake served with cream cheese ice-cream and a citrus carrot gel - 120 g
- Bread basket - 40 g
- Tea, coffee, water

Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable





START BUFFET MENU - 2300 RUB SERVES FROM 30 PEOPLE



53

01 | START BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

SALADS:

"Swiss" salad - 50 g | Beet salad with squid - 50 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, sweet pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives, Jalapeno peppers, corn, Korean style carrots, sauerkraut, Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream
Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, sunflower seeds

MAIN COURSES:

Cod in butter sauce with herbs - 90 g | Goulash of beef - 120 g
Chicken brochettes with adjika sauce - 70 g

GARNIR:

Basmati rice with saffron - 70 g | Roasted root vegetables with honey and Coriander - 70 g | Mashed potatoes with onions and butter Parsley - 70 g

DESSERT:

Almond cake - 35 g | "Panna cotta" with strawberries - 40 g
Chocolate cake - 40 g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water

**The soup can be optionally selected on page 64.*

02 | START BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

COLD APPETIZER:

Russian style salad with smoked salmon - 50 g

Salad with quinoa, fresh vegetables and pesto sauce - 50 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, bell pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives, Jalapeno peppers, corn, Korean style carrots, sauerkraut, Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream
Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, sunflower seeds

MAIN COURSES:

Grilled rockfish with olive salsa, black olives and cherry tomatoes - 90 g
Cold baked ham with wild mushroom sauce - 90 g | Crispy chicken - 70 g

GARNIR:

Bulgur with vegetables - 70 g | Cauliflower baked with cheese with cream sauce - 70 g | Pasta farfalle with Provence sauce - 70 g

DESSERT:

Cupcakes - 35 g | Meringue with lemon curd - 25 g
Caramel cream with apricots - 35 g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water

**The soup can be optionally selected on page 64.*



START BUFFET MENU - 2300 RUB SERVES FROM 30 PEOPLE



54

03 | START BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

SALADS:

German style potato salad with smoked sausages - 50 g

Salad with green beans, tomatoes and corn - 50 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, bell pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives,

Jalapeno peppers, corn, Korean style carrots, sauerkraut,

Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream

Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, sunflower seeds

MAIN COURSES:

Pike cutlets with Tar-tar sauce - 90 g

Boeuf bourguignon - 80 g

Baked chicken legs in spices - 100 g

GARNIR:

Mashed potatoes - 80 g | Jasmine rice - 70 g | Sauce vegetables - 70 g

DESSERT:

Pear pie with chocolate - 40 g | Yoghurt cake with raspberries - 25 g

Chocolate and walnut - 40 g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water

**The soup can be optionally selected on page 64.*

04 | START BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

SALADS:

Woldorf salad with celery, apple and walnuts - 50 g

Salad with veal tongue and vegetables - 50 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, bell pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives,

Jalapeno peppers, corn, Korean style carrots, sauerkraut,

Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream

Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, sunflower seeds

MAIN COURSES:

Perch in potatoes with lemon sauce - 90 g

Pork loin medallions with berry sauce - 90 g

Pilaf with chicken - 100 g

GARNIR:

Steamed vegetables with garlic butter - 70 g | Penne pasta - 70g

Canadian lentils stewed with thyme and garlic - 70g

DESSERT:

Eclair - 25 g | Berry cheesecake - 35 g | Banana muffin - 35 g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water

**The soup can be optionally selected on page 64.*



START BUFFET MENU - 2300 RUB

SERVES FROM 30 PEOPLE



55

05 | START BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

SALADS:

"Stolichniy" salad - 50 g | Moroccan style grilled salad with aubergine - 50 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, bell pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives, Jalapeno peppers, corn, Korean style carrots, sauerkraut, Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream
Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, sunflower seeds

MAIN COURSES:

Roast turkey with roasted peppers and tomato sauce - 90 g
Homemade cutlets with corn and mushroom sauce - 80 g | Grilled catfish - 100 g

GARNIR:

Mashed potatoes with fried onions and truffle oil - 80 g
Noodles with wok vegetables - 70 g
Caramelised beetroot with balsamic sauce and grilled broccoli - 70 g

DESSERT:

Tropical cream and meringue tartlet - 30 g
Apple pie - 40 g | Verine peach and blackberry - 40 g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water

**The soup can be optionally selected on page 64.*

06 | START BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

SALADS:

Russian style salad with herring - 50 g | "Vienna" salad with potatoes and sausages - 50 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, bell pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives, Jalapeno peppers, corn, Korean style carrots, sauerkraut, Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream
Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, sunflower seeds

MAIN COURSES:

Steamed cod with bisque sauce with mussels and squid - 90 g
Pork schnitzel - 70 g
Grilled turkey sausages with spicy tomato sauce - 70 g

GARNIR:

Potatoes in mustard sauce - 80g | Vegetables with bulgur - 70 g
Shukrut cabbage - 70 g

DESSERT:

"Medovik" cake - 40 g | Chocolate cupcake with cherries - 25 g
Litchi jelly with lime - 30 g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water

**The soup can be optionally selected on page 64.*



START BUFFET MENU - 2300 RUB

SERVES FROM 30 PEOPLE



56

07 | START BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

SALADS:

Nicoise - 50 g | Tomatoes with cheese - 50 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, bell pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives, Jalapeno peppers, corn, Korean style carrots, sauerkraut, Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream
Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, sunflower seeds

MAIN COURSES:

Beef tongue in oyster sauce with vegetables - 100 g
Grilled salmon with parsley and caper sauce - 90 g
Lasagna with chicken - 120 g

GARNIR:

Basmati rice - 70 g | Baked potato slices - 80 g
Steamed vegetables - 70 g

DESSERT:

Pineapple charlotte - 25g | "Praga" cake - 35 g
Strawberry cream with almond biscuit - 45g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water

**The soup can be optionally selected on page 64.*

08 | START BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

SALADS:

Salad with green beans and smoked chicken - 50 g | Salad Mimosa - 50 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, bell pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives, Jalapeno peppers, corn, Korean style carrots, sauerkraut, Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream
Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, sunflower seeds

MAIN COURSES:

Fried rockfish with saffron sauce - 90 g
Lamb kebab with pomegranate sauce - 90 g
Chicken fricassee with tomatoes and vegetables - 100 g

GARNIR:

Rice with mushrooms and leeks - 70 g | Potatoes Duchesse - 70 g
Kenyan beans roasted with garlic - 70 g

DESSERT:

"Muraveinik" cake - 30g | Tuscan meringue with berries - 25g
Fruit masédouin - 35g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water

**The soup can be optionally selected on page 64.*



START BUFFET MENU - 2500 RUB SERVES FROM 30 PEOPLE



57

01 | START BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

SALADS:

Smoked salmon with Mediterranean vegetables - 60 g

Caesar salad station

(Romaine salad, grilled chicken, garlic croutons, cherry tomatoes, Caesar sauce, Parmesan cheese) - 50 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, bell pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives,

Jalapeno peppers, corn, Korean style carrots, sauerkraut,

Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream

Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, sunflower seeds

MAIN COURSES:

Catfish sauteed with lemon sauce - 90 g | Medallions of

Pork loin with berry sauce - 100 g | Turkey picatas - 120 g

GARNIER:

Potatoes in mustard sauce - 80 g | Vegetable paella - 70 g

Fusilli with pesto sauce - 70 g

DESSERT:

"Opera" cake with blueberries - 30 g | Mini eclair - 25 g

Pistachio soufflé - 40 g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water

**The soup can be optionally selected on page 64.*

02 | START BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

SALADS:

Greek salad - 50 g | Thai style roast beef salad - 50 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, bell pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives,

Jalapeno peppers, corn, Korean style carrots, sauerkraut,

Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream

Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, sunflower seeds

MAIN COURSES:

Chicken schnitzel in oatmeal and seed mix - 90 g

Buttered hot smoked fish, Mediterranean sauce - 80 g

Carbonara sauce - 60 g

GARNIER:

Spaghetti with cheese - 70 g | Sautéed vegetables - 70 g | Rice with saffron - 80 g

DESSERT:

Donuts - 35g | Chocolate coconut cake - 25 g

Pineapple dessert with coconut espuma - 40 g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water

**The soup can be optionally selected on page 64.*

Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable



START BUFFET MENU - 2500 RUB SERVES FROM 30 PEOPLE



58

03 | START BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

SALADS:

Arctic shrimp salad - 50 g

"Swiss" meat salad - 60 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, bell pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives,

Jalapeno peppers, corn, Korean style carrots, sauerkraut,

Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream

Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, sunflower seeds

MAIN COURSES:

Lamb curry with tomatoes - 100 g | Milano-style cod - 90 g

Grilled chicken breast with red wine sauce - 90 g

GARNIER:

Lentils and rice - 60 g | Grilled potatoes with onions - 60 g

Grilled vegetables - 80 g

DESSERT:

Cheese cream on matcha sponge - 45 g

Tartlet with berries - 30 g | Smelette - 25 g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water

**The soup can be optionally selected on page 64.*

04 | START BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

SALADS:

Salad with snow crab and Black Sea squid - 50 g

Salad with beetroot in balsamic, cheese, hazelnuts in honey vinaigrette - 50 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, bell pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives,

Jalapeno peppers, corn, Korean style carrots, sauerkraut,

Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream

Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, sunflower seeds

MAIN COURSES:

Grilled sea trout with white wine sauce - 100 g | "Beef Stroganoff" - 80 g

Chicken cutlets with BBQ roasted pepper sauce - 90 g

GARNIER:

Fried mini potatoes, green beans with garlic - 80 g | Jasmine rice - 60 g

Baked aubergines in Hoisin sauce with cilantro and tomatoes - 60 g

DESSERT:

Carrot cake - 45 g | Blackcurrant pie - 35 g

Verin with strawberry and basil - 45 g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water

**The soup can be optionally selected on page 64.*



EVENING BUFFET MENU - 2750 RUB

SERVES FROM 30 PEOPLE



59

01 | EVENING BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

SALADS:

Ajapsandal - 50 g | Basturma salad with pear and cheese - 50 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, bell pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives, Jalapeno peppers, corn, Korean style carrots, sauerkraut, Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream
Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, sunflower seeds

ASSORTMENT OF HOMEMADE CHEESES - 30 g:

Suluguni cheese, Adyghei cheese, Smoked cheese, Checil cheese, honey, nuts, dried fruit

MEAT SNACKS:

Ham, chicken roll, sausages, smoked beef - 30 g

MAIN COURSES:

Grilled oilfish in champagne sauce - 80 g

Beef medallions in truffle sauce - 80 g

"Coq au vin": chicken stewed in red wine with vegetables - 90 g

GARNIER:

Stuffed potatoes with bacon - 80 g

Roasted broccoli with almonds - 60 g | Bulgur with vegetables - 70 g

DESSERT:

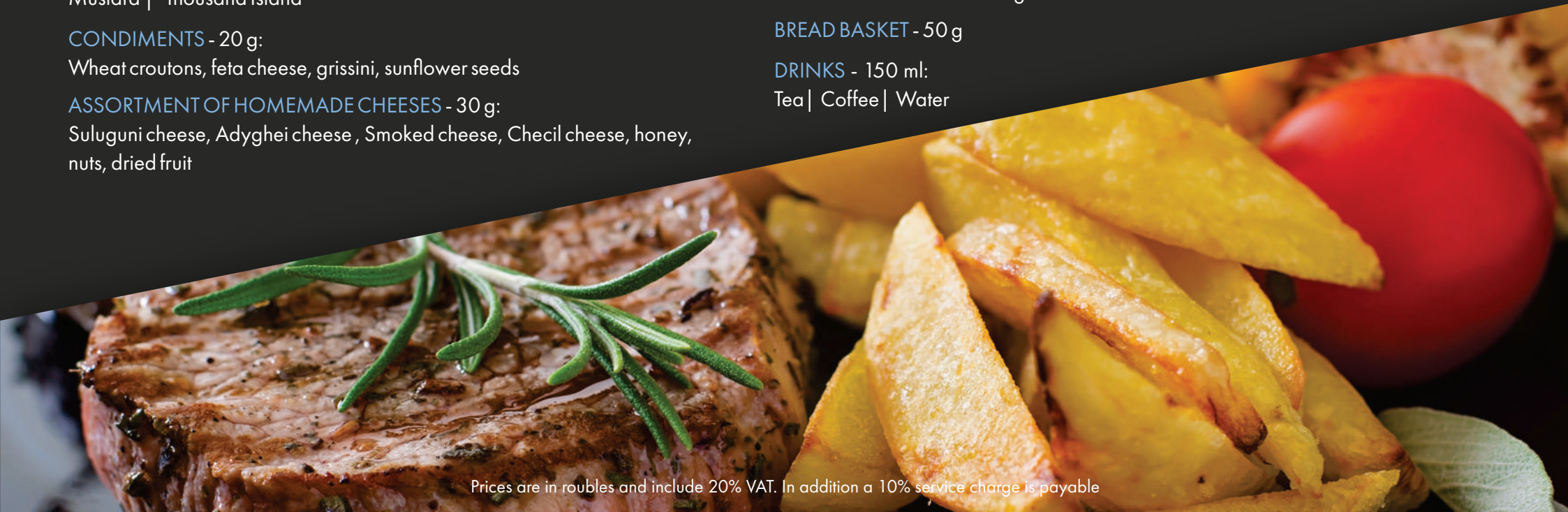
"Three chocolates" cake - 30 g | "Madeleine" cupcake - 25 g

Pear and ricotta cheese - 30 g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water



Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable



EVENING BUFFET MENU - 2750 RUB

SERVES FROM 30 PEOPLE



60

02 | EVENING BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE

SALADS:

Tabouleh salad - 50 g | Salad with roast beef, avocado and tomatoes - 50 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Mixed salad, tomatoes, cucumbers, red radish, bell pepper, carrots, celery stalk

ASSORTMENT OF PICKLED VEGETABLES - 30 g:

Patissoni, cherry tomatoes, marinated mushrooms, black and green olives, Jalapeno peppers, corn, Korean style carrots, sauerkraut, Georgian style cabbage, pickled vegetables

ASSORTMENT OF SALAD FILLS - 30 g:

Balsamic | French | Ketchup | Mayonnaise | Sour cream
Mustard | "Thousand Island"

CONDIMENTS - 20 g:

Wheat croutons, feta cheese, grissini, Parma ham chips

ASSORTMENT OF HOMEMADE CHEESES - 30 g:

Suluguni cheese, Adyghei cheese, Smoked cheese, Checil cheese, honey, nuts, dried fruit

MEAT SNACKS:

Ham, chicken roll, sausages, smoked beef - 30 g

MAIN COURSES:

Venison stew with juniper berries - 70 g

Cannelloni with chicken and spinach with Parmesan cheese - 90 g

Grilled sudak with red caviar sauce - 100 g

GARNIER:

Confit potatoes - 80 g | Sauteed mushrooms with onions and herbs - 70 g

Flemish cabbage - 70 g

DESSERT:

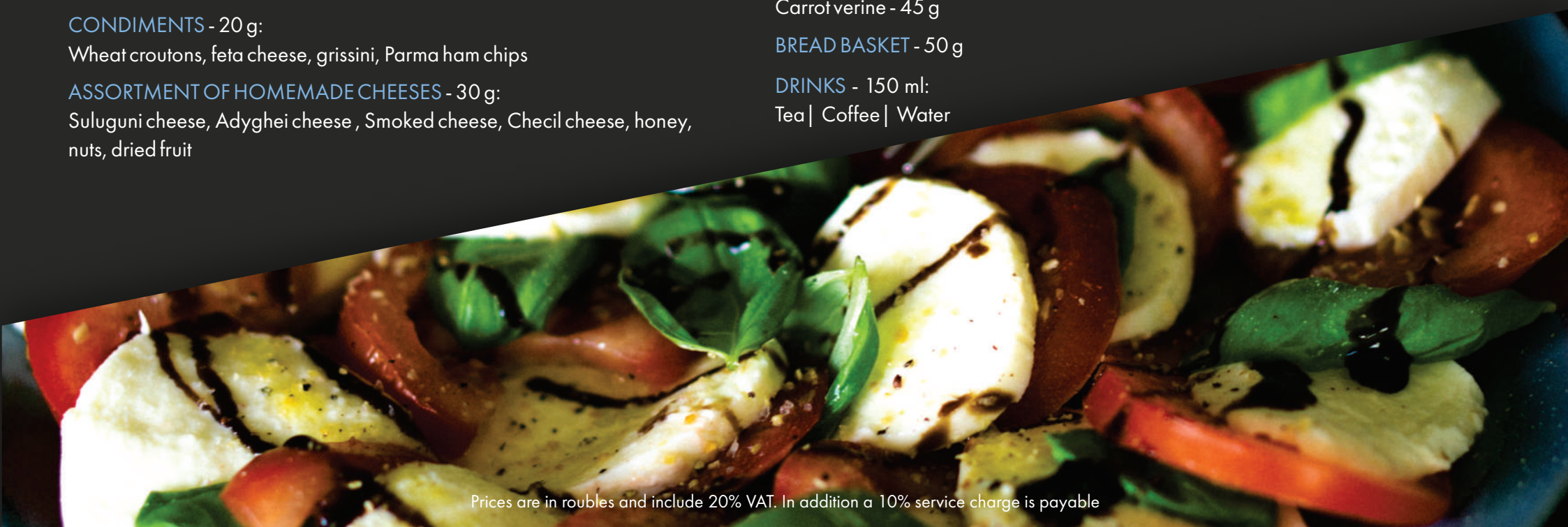
White chocolate and mint tartlet - 25 g | Assorted macaroons - 30 g

Carrot verine - 45 g

BREAD BASKET - 50 g

DRINKS - 150 ml:

Tea | Coffee | Water



Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable



BUFFET - THEMED MENU

SERVES FROM 30 PEOPLE



61

01 | KRASNODAR KRAI BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE | 3000 ROUBLES PER PERSON

COLD APPETIZERS:

Local cheese mix with chestnut honey and feijoa jam - 40 g

Kuban sausages and smoked meat: bacon, horsemeat sausage, blood sausage, carbonade, smoked chicken - 60 g

Kuban-style herring with apples - 40 g

Marinated salmon with black currant - 30 g

Buckwheat pancakes with smoked fish mousse - 25 g

SALADS:

Potato salad with Krakow sausage - 50 g

Salad with veal tongue - 40 g

Grilled vegetables salad with Adyge cheese - 40 g

ASSORTMENT OF FRESH VEGETS - 60 g:

Tomatoes, cucumbers, sweet pepper, lettuce, celery, boiled beetroot, broccoli, cauliflower

RUSSIAN PICKLES AND MARINADES - 30 g:

Pickled cabbage, stuffed aubergines, pickled cucumbers, pickled tomatoes, white salted mushrooms, milk mushrooms, rampson

ASSORTMENT OF SALAD FILLS - 30 g:

Sour cream sauce with tomatoes and garlic | Linseed oil | Sauce made from leavened wort | Honey dressing

SOUP:

Traditional russian soup "Borscht" - 120 g | Forest mushroom cream soup - 120 g

MAIN COURSE:

Grilled salmon, served with white wine sauce and steamed vegetables - 170 g

Baked pork ham in hay, served with roasted root vegetables and sour apple sauce - 160 g

Pies with mushrooms and potatoes, cabbage, chicken and cheese - 150g

Chicken Kiev cutlets - 70 g

Beef Stroganoff with mashed potatoes - 130 g

Spelt with vegetables and parsley oil - 60 g

DESSERT:

Currant and raspberry jelly with lime - 35 g | "Grafskie ruins" cake - 35 g

Cream cake with chocolate and cherry - 40 g | Carrot cake - 40 g

DRINKS - 150 ml: Tea | Coffee | Water

Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable





BUFFET - THEMED MENU

SERVES FROM 30 PEOPLE



62

02 | CAUCASIAN BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE | 3000 ROUBLES PER PERSON

COLD APPETIZERS AND SALADS:

Mix of homemade cheese with dried fruits and nuts - 90 g | Mix of meat: sujuk, basturma, turkey - 90 g

Satsivi - 60 g | Pkhali - 70 g | Salad with baked aubergines with tomatoes and suluguni cheese - 70 g

Caucasian salad - 60 g | Ajapsandal - 70 g

VEGETABLE CRUDITÉS - 60 g:

Lettuce leaves, tomatoes, cucumbers, red radish, daikon radish, sweet pepper, celery stalk

Grilled vegetable salad with adige cheese - 40 g

RUSSIAN PICKLES AND MARINADES - 60 g:

Lightly-salted cucumbers, gherkins, Georgian style cabbage, carrots, aubergines, rampson

ASSORTMENT OF SALAD FILLS - 30 g:

Tomato sauce | Yoghurt sauce | Matsoni with herbs | Olive oil | Wine vinegar | Pomegranate sauce

CONDIMENTS

Seeds, nuts, dried fruit

SOUP:

"Kharcho" - 350 g

MAIN COURSE:

Lamb shashlik with adjika - 70 g

Chicken tobacco - 150 g

Chinakhi - 120 g

Khachapuri and Ossetian pies - 80 g

Vegetable dolma - 45 g

Fried potatoes with onions - 50 g

DESSERT:

Various oriental sweets - 55 g | Churchella - 30 g | Halva - 20 g

Seasonal fruits - 100 g

DRINKS - 150 g:

Berry and fruit compotes



Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable



BUFFET - THEMED MENU

SERVES FROM 30 PEOPLE



63

03 | MEDITERRANEAN BUFFET MENU | SERVED FOR GROUPS FROM 30 PEOPLE | 3400 ROUBLES PER PERSON

COLD APPETISERS AND SALADS:

Sausages and smoked meats - 60 g | Assorted cheeses - 40 g | Marinated salmon with capers and lime - 35 g
Hummus - 15 g | Babaganoush - 15 g | Salad Tabouleh - 40 g | Salad with shrimps with squid and mussels - 50 g
Fennel salad with courgette and melon - 35 g | Salad with potatoes, roast beef and mushrooms - 50 g

VEGETABLE CRUDITÉS - 60 g:

Rucola, mixed salad | 2 kinds of tomatoes, cucumbers, red straw radish, pickled daikon radish, sweet pepper, celery stalk, beetroot caramelized in balsamic, avocado

ANTIPASTI - 60 g:

Aubergine, courgette, bell peppers, marinated olives and olives, artichokes, onions in balsamic, sun-dried tomatoes

CONDIMENTS - 30 g:

Wheat croutons, multi-grain, prosciutto chips, feta cheese, parmesan cheese, boiled egg, Cocktail shrimp, canned tuna, marinated squid rings, nuts, sunflower seeds

ASSORTMENT OF SALAD FILLS - 30 g:

French Dressing | Balsamic | "Thousand Island" | Basil Pesto | Olive Oil | Wine vinegar | Balsamic

SOUP:

Minestrone - 120 g | Asparagus cream soup with smoked salmon - 120 g

MAIN COURSE:

Lamb kebab - 100 g

Salmon medallions with spinach - 110 g

Ratatouille with olives - 70 g

Veal Milano-style with tomato sauce - 110 g

Rice with white mushrooms - 70 g

Spaghetti with sauce: napoli, pesto sauce, Parmesan cheese, cheese sauce - 70 g

DESSERT:

Tiramisu - 35g | Strawberry & almond mille-feuille - 25 g | Assorted seasonal fruit - 100 g

Station with homemade ice cream, sauces and toppings - 70 g

DRINKS - 150 g: Tea | Coffee | Water



Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable



SOUPS MENU



HOT SOUPS:

- Asparagus cream soup with gorgonzola - 250 g	350 RUB
- Japanese cream soup with seafood - 250 g	550 RUB
- Chicken noodle soup - 250 g	350 RUB
- Courgette cream-soup with leeks - 250 g	350 RUB
- Borsch with beef - 250 g	550 RUB
- Potato parmantier soup with smoked meat - 250 g	350 RUB
- Solyanka with capers - 250 g	550 RUB
- Pumpkin and carrots cream-soup with ginger - 250 g	350 RUB
- Pea soup with smoked brisket - 250 g	450 RUB
- Toscana vegetable soup with red beans - 250 g	350 RUB
- Broccoli cream-soup - 250 g	350 RUB
- Country-style soup - 250 g	550 RUB
- Mushroom cream soup - 250 g	450 RUB

COLD SOUPS:

- Ocrochka with smoked chicken - 250 g	450 RUB
- Beet gazpacho - 250 g	350 RUB
- Cold borscht - 250 g	350 RUB





COCKTAIL MENU



65

01 | BUFFET MENU | 1500 RUB

COLD APPETIZERS:

- Vegetable crudité with romesco sauce, feta cheese, pesto - 35 g
- Macaroons with white mushrooms - 20 g
- Bruschetta with avocado, tomatoes and basil - 30 g
- Panna cotta with crab, passion fruit jelly, mango and raspberry - 35 g
- Prawns Kataifi - 27 g
- Canapés with roast beef, apple and mushroom caviar - 25 g
- Salty snacks with olive topinade - 30 g
- Chocolate covered fruit - 40 g

02 | BUFFET MENU | 1700 RUB

COLD APPETIZERS:

- Mozzarella cheese with cherry tomatoes and basil - 25 g
- Celery with apple and marinated walnuts - 50 g
- Smoked salmon on rye bread - 75 g
- Aubergine roll with smoked mackerel rye - 35 g
- Smoked duck with grapefruit and aubergine - 25 g

HOT APPETIZERS:

- Samosa with potatoes and mushrooms - 45 g
- Mini chicken cutlets in Kiev style - 30 g
- Veal cheeks stewed with onion confit, served with parmantier potatoes and buckwheat popcorn - 50 g

DESSERTS:

- Olive Panna Cotta with citrus jam - 40 g
- Raspberry macaroons - 25 g
- Hazelnut chocolate cupcake - 40 g

03 | BUFFET MENU | 2100 RUB

COLD APPETIZERS:

- Spicy aubergine with Suluguni cheese and pesto sauce made of spicy herbs on barley chip - 30 g
- Tomato Gazpacho with strawberry confit - 40 g
- Salmon tar-tar in potato cannelloni with avocado - 45 g
- Shrimp with asparagus, blue cheese sauce, crumble with cuttlefish ink - 40 g
- Canapé with roast beef, apple and mushroom caviar - 25 g
- Mini quesar with chicken - 30 g

HOT APPETIZERS:

- Spring rolls with vegetables - 40 g
- Curry chicken fillet brochettes - 35 g
- Steamed seabass with courgette and tomatoes in champagne sauce - 45 g

DESSERTS:

- Tiramisu with strawberry - 35g
- Mini lavender éclairs - 38 g
- Fruit platter - 50 g





ADDITIONAL CHOICE MENU

FISH CANAPE:

- Faux tomato with strachatella cheese and tuna prosciutto - 30 g	250 RUB
- Smoked salmon on rye bread - 75 g	250 RUB
- Smoked salmon with cream cheese - 30 g	200 RUB
- Mini potatoes with salmon and onion marmalade - 30 g	230 RUB
- Cornet with crab - 20 g	250 RUB
- Cornet with spicy tuna tar-tar - 20 g	250 RUB
- Salmon tar-tar in Caneloni with potatoes and avocado - 45 g	290 RUB
- Tuna tataki with vegetables and Unagi sauce - 30 g	230 RUB
- Baked quail egg with red caviar, black bread crumble, dill emulsion - 15 g	230 RUB
- Kataifi shrimps - 27 g	250 RUB
- Shrimp with asparagus, blue cheese sauce, crumble with cuttlefish ink - 40 g	280 RUB
- Crab with Strachatella cheese, courgette, tomatoes and Ponzu sauce - 35 g	315 RUB
- Aubergine roll with smoked mackerel riete - 35 g	230 RUB
- Marinaded mussels with Tabbouleh salad - 35 g	230 RUB

MEAT CANAPES:

- Canapés with roast beef, apple and mushroom caviar - 25 g	230 RUB
- Smoked duck with grapefruit and aubergine - 25 g	270 RUB
- Lamb with tomato salsa on potato pancake - 40 g	330 RUB
- Foie gras flan with fresh berries - 25 g	250 RUB
- Canapé with Parma and pickled pear - 35 g	230 RUB
- Salad with smoked chicken and mushrooms - 40 g	160 RUB
- Chicken in nut sauce - 30 g	180 RUB
- Mini Caesar with chicken - 30 g	230 RUB





ADDITIONAL CHOICE MENU



HOT APPETIZERS:

- Samosa with potatoes and mushrooms - 45 g	130 RUB
- Spring rolls with vegetables - 40 g	130 RUB
- Spring rolls with chicken and mushrooms Muir - 40 g	180 RUB
- Spring rolls with beef stew - 40 g	230 RUB
- Mushroom julienne with black truffle flavor - 50 g	230 RUB
- Veal cheeks stewed with confit onions, served with Parmantier potatoes and buckwheat popcorn - 50 g	250 RUB
- Mini chicken cutlets in Kiev style - 30 g	230 RUB
- Brochetti with pork teriyaki - 40 g	210 RUB
- Brochetti with curry chicken fillet - 35 g	180 RUB
- Duck confit with polenta (Romaine) - 50 g	230 RUB
- Glazed catfish in unagi sauce, chard almond milk - 50 g	280 RUB
- Vegetable tian - 40 g	130 RUB
- Beef medallion with wild mushrooms - 50 g	360 RUB
- Steamed seabass with courgette and tomatoes in champagne sauce - 45 g	360 PYB
- Salmon medallion with spinach with orange sauce - 50 g	300 RUB
- Sochi-style lamb with aioli sauce - 30 g	180 RUB

DESSERTS:

- Tiramisu with strawberries - 35 g	200 RUB
- Hazelnut Chocolate Cake - 40 g	160 RUB
- Three chocolate cakes - 40 g	200 RUB
- Raspberry macaroons - 25 g	115 RUB
- Pistachio macaroons - 25 g	180 RUB
- Macaroons lime - 25 g	115 RUB
- Profiteroles with currant, strawberry and coconut - 30 g	115 RUB
- Pavlova dessert - 35 g	200 RUB
- Tartlet with chocolate and mint - 30 g	175 RUB
- Verin with strawberry and basil - 40 g	200 RUB
- Mini cheesecake with lavender - 38 g	175 RUB
- Blueberry-lemon tart with marmalade - 40 g	115 RUB
- Olive Panna Cotta with citrus jam - 40 g	130 RUB
- Chocolate puffs with rum and sultanas - 35 g	145 RUB
- Lemon tartlet - 25 g	115 RUB
- Chocolated fruit - 40 g	175 RUB
- Fruit mix - 50 g	115 RUB
- Fruit salad with berries - 40 g	175 RUB



ADDITIONAL CHOICE MENU

VEGETABLE CANAPES:

- Mozzarella cheese with cherry tomatoes and basil - 25 g	180 RUB
- Gorgonzola cheese with celery and strawberry - 25 g	180 RUB
- Dried beetroot in black currant sauce with young cheese - 50 g	180 RUB
- Celery with apple and pickled walnuts - 50 g	180 RUB
- Asparagus with asparagus and quail poached egg, Parmesan cheese mousse - 20 g	180 RUB
- Macaroons with Dorbleu cheese - 20 g	115 RUB
- Macaroons with white mushrooms - 20 g	115 RUB
- Salted snacks with olive topinade - 30 g	115 RUB
- Pepperoni snacks with Parmesan cheese - 30 g	180 RUB
- Chechil cheese with adjika and pickled grapes - 20 g	130 RUB
- Spicy aubergine with suluguni cheese and pesto sauce herbs on barley crisps - 30 g	150 RUB
- Vegetable crudite with romesco sauce, feta cheese and pesto sauce - 35 g	180 RUB
- Tomato Gazpacho with strawberry confit - 40 g	160 RUB
- Bruschetta with avocado, tomato and basil - 30 g	200 RUB





01 | GALA MENU

- **APPETIZER:** Scallop tar-tar - 90 g
Scallop, caviar cream, apple, served with seaweed chips
- **SALAD:** Salad with roasted peppers and feijoa - 150 g
- **HOT APPETIZER:** Black Sea Red Mullet - 90 g
Mullet, ratatouille vegetables, cream of cauliflower
- **SORBET:** Raspberry Strawberry - 50 g
- **MAIN COURSE:** Duck - 200 g
Duck breast 9 days old, orange polenta, sautéed seasonal greens
OR
Catfish - 230 g
Catfish in malt glaze, apricots, cauliflower
- **DESSERT:** Chocolate mousse with pineapple and tarragon - 90 g
- Bread basket - 40 g
- Tea, coffee, water

02 | GALA MENU

- **APPETIZER:** Smoked salmon - 80 g
- **SALAD:** Kuban-style pickled vegetables - 120 g
Baked aubergine, onions, peppers and tomatoes in spicy marinade, cottage cheese
- **HOT APPETIZER:** Beef consomme with mushrooms - 120 g
Strong beef broth with mushrooms, herb mix, mushroom caviar on toasted brioche
- **SORBET:** Lemon-lime - 50 g
- **MAIN COURSE:** Lamb - 250 g
Lamb with rosemary sauce, roasted aubergine, roasted pepper, rampson pesto, onion espuma
OR
Seabass - 250 g
Steamed sea bass fillet, courgette, champagne sauce, warm tomatoes, crispy fennel
- **DESSERT:** "Pavlova" cake - 80 g
- Bread basket - 40 g
- Tea, coffee, water



BANQUET MENU



70

01 | BANQUET MENU | 4600 RUB

COLD APPETIZERS:

- Russian pickles - 45 g
lightly salted pickles, pickled cucumbers, mushrooms, sour cabbage, soaked apples
- Red caviar with pancakes and traditional garnishes - 200 g
- Marinated trout with black currant - 30 | 15 g
- Currants with anchovy and vinaigrette salad - 45 | 25 g
- Kuban-style ham with pickled vegetables and mustard sauce
mustard sauce and horseradish - 60 g
- Homemade basturma with apple chutney and soft
cheese with adjika - 60 g
- Sausages and smoked meat - 60 g

SALAD:

- Russian salad with smoked salmon - 100 g
- Spicy salad with chicken in oriental style - 90 g
- Salad with seasonal vegetables and adygean cheese - 70 g

HOT APPETIZER:

- Celery and mushrooms - 70 g

MAIN DISH:

- Smoked catfish, apricots, green tomato sauce - 300 g
- or
- Veal in bordelaise sauce with grana padano cheese and potatoes soufflé
BBQ cream - 300 g

DESSERT:

- Chocolate Chantilly with pistachio crème brûlée and cherry in rum - 90 g
- Bread basket
- Sauces (*Pesto, Romesco, olive oil*) - 60 g
- Tea, coffee, water



Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable



BANQUET MENU



02 | BANQUET MENU | 4900 RUB

COLD APPETIZERS:

- Antipasti - 60 g
artichokes, sun-dried tomatoes, capers, black and green olives, onions in balsamic
- Gravlax with mustard sauce and capers - 50 g
- Oil smoked fish with parsley sauce - 45 g
- Tiger shrimps with vegetables and Provencal herbs - 35 g
- Vitello tonnato - 60 g
- Chicken galantine - 40 g
- Cured beef Bresaola with pear - 60 g
- Rabbit terrine with pistachios, 50 | 10g Sauternes jelly

SALAD:

- Caprese salad - 90 g
- Salad with smoked duck, Abkhazian mandarins and chicken
grilled hearts in adjika - 100 g
- Nizza salad with tuna - 70 g

HOT APPETIZER:

- Black Sea crayfish with lettuce, seaweed and courgette, served with
caviar cream and pickled radish - 60 | 10 g

MAIN COURSE:

- Salmon fillet with ratatouille vegetables and parsley and caper sauce - 140 | 150 g
or
- Duck with apples, black rice and cranberries - 170 | 150 g

DESSERT:

- White chocolate sphere with vanilla cream and grapefruit jelly - 90 g
- Fruit mix - 100 g
- Bread basket
- Sauces (*Pesto, Romesco, olive oil*) - 60 g
- Tea, coffee, water





BANQUET MENU



72

03 | BANQUET MENU | 5500 RUB

INDIVIDUAL COLD APPETIZER:

- Black Sea horse mackerel, Ponzu sauce, oyster cream and parsnip confit - 75 g

COLD APPETIZERS:

- Antipasti
(Artichokes, sun-dried tomatoes, capers, black and green olives, onions in balsamic) - 90 g
- Cheese mix with pear chutney and dried fruits
(Camembert, Gorgonzolla, Gruyere, Emmental) - 80 g
- Ajapsandal - 60 g
- Spicy tuna tartar with avocado - 70g
- Potato cannelloni with salmon tartar, green onions and smoked sour cream - 50 g
- Beef tagliatta with romesco sauce, artichokes, pepper and Parmesan cheese - 90 g
- Duck terrine with truffle - 80 g
- Prosciutto with different toppings - 80 g

SALAD:

- Artichoke salad with Parma ham and Strachatella cheese - 60 g
- Smoked salmon, quinoa, asparagus, tomatoes - 80 g
- Quail salad with apples and Parmesan cream - 70 g

HOT APPETIZER:

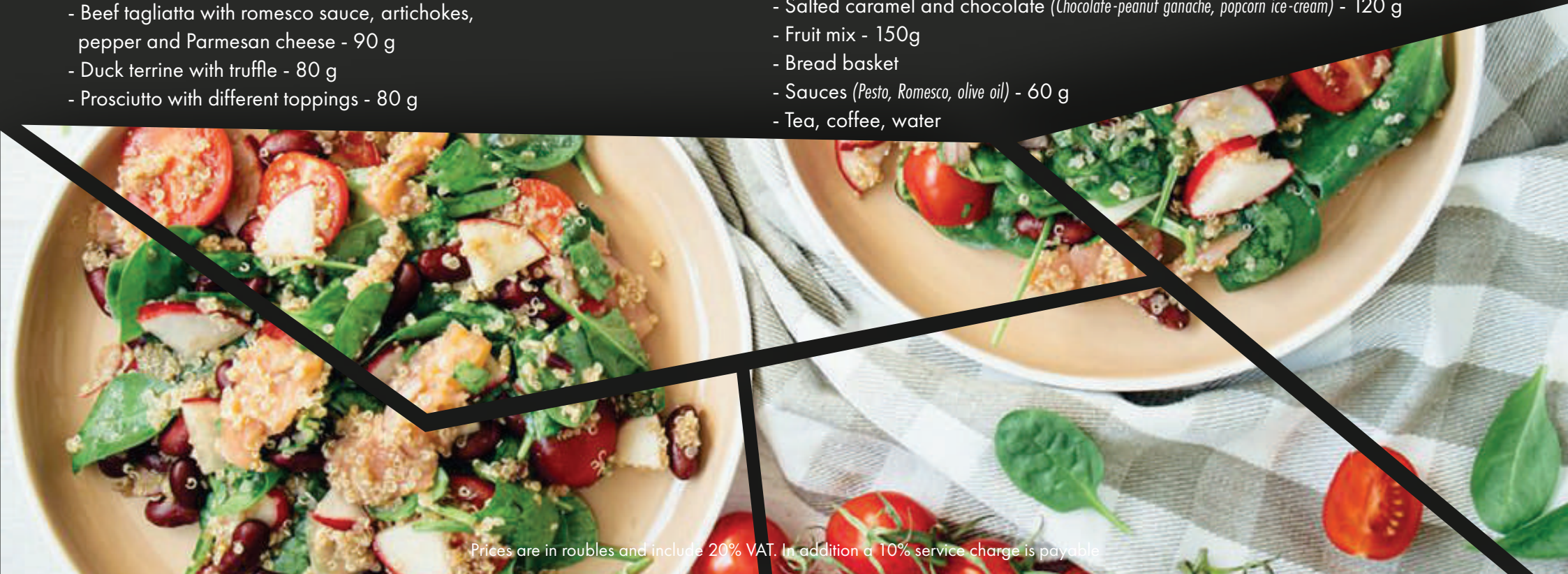
- Grilled langoustines with avocado, bisque sauce and smoked rice crumble - 70 g

MAIN COURSE:

- Steamed sea bass with fennel cream and tomatoes - 120 | 140 g
- or
- Beef fillet with morel sauce, celery steak and porcini mushrooms and carrots - 120 | 140 g

DESSERT:

- Salted caramel and chocolate (Chocolate-peanut ganache, popcorn ice-cream) - 120 g
- Fruit mix - 150g
- Bread basket
- Sauces (Pesto, Romesco, olive oil) - 60 g
- Tea, coffee, water



Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable



BANQUET MENU



73

04 | BANQUET MENU | 5900 RUB

INDIVIDUAL COLD APPETIZER:

- Grilled tuna with fresh strawberries and basil - 150g

ХОЛОДНЫЕ ЗАКУСКИ:

- Hummus with baked paprika and croutons, pickled olives,
Poultry pâté - 60 g

- Cheese mix with pear chutney and dried fruits
(Camembert, Gorgonzolla, Gruyere, Emmental) - 80 g

- Vegetable terrine with Parmesan cheese - 50 g.
Aubergine roll with smoked mackerel riete - 30 g.

- Gravlax with capers and horseradish - 35 | 10 g

- Scallop with corn cream and coconut milk - 30 g

- Vitello tonnato - 80 g

- Duck terrine with truffle - 50 g

- Sausages and cold cuts
(Bresaola, Parma ham, smoked sausages) - 60 g

SALAD:

- Salad with courgette prawns and wasabi sauce - 60 g

- Salad with confit duck and bean sprouts - 80 g

- Salad with ruccola, figs and goat cheese - 70 g

HOT APPETIZER:

- Scampi with Nero rice and red curry - 40 | 30 g

MAIN COURSE:

- Halibut fillet under seaweed jelly, served with asparagus - 260 g
or

- Beef fillet with béarnaise sauce and white chocolate, cannelloni
celery stuffed with vegetables - 280 g

DESSERT:

- Mint with chocolate

(Mint parfait, bitter chocolate mousse, matcha biscuit) - 90 g



Prices are in roubles and include 20% VAT. In addition a 10% service charge is payable



DRINKS MENU

01 | WINE LIST

- Sparkling wine, Abrau-Durso, Russia, semi-sweet - 0.75 L	1900 RUB
- Sparkling wine, Abrau-Durso, Russia, brut - 0.75 L	1900 RUB
- Sparkling wine, Prosecco Soligo, Italy - 0.75 L	3600 RUB
- Amphitriton Sauvignon Blanc White Wine, Russia, dry - 0.75 L	2100 RUB
- Red Amphitriton Cabernet Wine, Russia, dry - 0.75 L	2100 RUB
- White wine Vignetti del Soave, Italy, semi-dry - 0.75 L	2250 RUB
- Vignetti del Sole Sangiovese, Italy, semi-dry - 0.75 L	2250 RUB
- White Vilalta Blanco Aragon, Spain, dry - 0.75 L	1800 RUB
- Wine red Vilalta Tinto Aragon, Spain, dry - 0.75 L	1800 RUB

02 | HARD DRINKS

- Vodka Tsarskaya Original - 0.5 L	3000 RUB
- Vodka Russian Standard, original - 0.5 L	2400 RUB

03 | SOFT DRINKS | BEER

- Coke - 0.25 L	265 RUB
- Fanta - 0.25 L	265 RUB
- Sprite - 0.25 L	265 RUB
- Shweps - 0.25 L	265 RUB
- Rich juice in assortment, tetrapack - 1 L	550 RUB
- Rich Juice in assortment, glass - 0.2 L	350 RUB
- Mineral water Mountain Peak in assortment, glass - 0.5 L	180 RUB
- Mineral water Roza Khutor in assortment - 0.5 L	130 RUB
- Choice of Morse - 1 L	600 RUB

Corkage charge: 500 rubles per person / 700 rubles per bottle.

All prices are in Rubles and include 20% VAT.

Additional 10% service charge applies.





pullman
HOTELS AND RESORTS

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