





The festive season is a time for being merry with family and friends.

At the InterContinental Athénée Palace, we pride ourselves on knowing how to throw a great party, so let us take away the stress of the holiday season for you.

From turkey takeaways and festive gatherings to Christmas Day, Christmas Brunch and New Year's Eve, we have the festive season all wrapped up!

So, sit back, relax and live the InterContinental life.

Happy Holidays!







#### 7 December

Christmas tree lighting Festive menu launch

#### 24 December

Christmas Eve dinner

#### 25 December

Christmas Brunch

#### 31 December

New Year's Eve party at Le Diplomate Ballroom New Year's Eve at Roberto's Bucharest

#### 1 January

New Year's late breakfast at Roberto's Bucharest





In-house cured gravlax with Scottish smoked salmon 250g | 120 lei

Whole roast turkey 5-6 kg, 5-7 persons | 950 lei

Roasted saltbush leg of lamb with garlic and rosemary 3 kg, 6-8 persons | 950 lei

Stollen 1.3 kg | 180 lei

Hazelnut yule log 1.5 kg | 240 lei

Homemade cozonac 1 kg | 150 lei

Orders can be placed at: 0731 305 777 or email us at buhap.festive@ihg.com





Join us for a magical evening as we illuminate the heart of the holiday season at the InterContinental Athénée Palace Bucharest!

Warm up your spirits with delightful mulled wine and decadent hot chocolate, infused with seasonal spices and flavors.

Be serenaded by the angelic voices of our carolers, bringing the spirit of Christmas to life.

> 7 December Starting at 6 pm until 8 pm, free entry.



### Corporate Culinary Excellence

Experience the exquisite corporate dining with our thoughtfully curated corporate menus for the next level of sophistication. From our 'Silver menu' for a simple yet satisfying experience to our 'Gold menu' with options that cater to discerning palates, and our 'Platinum' offerings that bring a touch of grandeur to your corporate gatherings, InterContinental Athenee Palace Bucharest presents a selection that matches the essence of your business events. Elevate your corporate gatherings with culinary excellence and seamless service at our prestigious venue.

Make your next corporate event truly remarkable with us.





# Corporate Christmas offers Goldmenu

#### **Bread**

Artisan baguettes | Ciabatta, Assorted bread rolls | Focaccia

#### **Cold Cuts**

Salami Sibiu | Toba | Lebar | Pastrami, Mortadella | Turkey ham with condiments

#### Cheese

Brie | Gorgonzola, Horezu | Nasal | Burduf

#### **Cold Appetizers**

Pickled vegetables assortment | Greek salad, Caesar salad | Potato salad, Kale and butternut squash salad

#### **Hot Items**

Roasted turkey breast | Baked cod fish, Slow roasted pork loin | Roasted potatoes, Vegetable ratatouille | Penne napoletana

#### **Desserts**

Seasonal fresh fruits | Honey cake, Berry tart | Hazelnut and chestnut praline, Chocolate mousse cake | Mango cheese cake 175 lei + VAT per pers.

Includes all items from Standard Menu, and additionally the following items:

#### **Cold Cut**

Chicken liver parfait with caramelized onion and fresh berries

#### Cheese

Emmental

#### **Cold Appetizers**

Smoked salmon salad | Thai beef salad, Red quinoa salad | Cocktail prawn with sweet potato and pineapple salad

#### **Hot Items**

Duck leg confit | Grilled trout | Pork belly, Potato gratin | Grilled vegetables, Steamed rice

#### **Desserts**

Mixed nut tart | Coconut panna cotta, Christmas chocolate log | Opera cake 225 lei + VAT per pers.









#### Includes all items from our Gold Menu, and additionally the following items:

#### **Cold Cuts**

Assorted home-cured and smoked fish (gravlax salmon, grilled tuna loin, smoked mackerel, herring roll mopes) with condiments

#### **Cold Appetizers**

Antipasti station

#### Salads

Smoked duck breast salad | Beetroot salad with goat cheese | Walnuts and prunes

#### Hot Items

Chicken breasts in mushroom and creamy cheese sauce | Thai prawn curry
Roasted salmon with lemon and capers | Beef steaks with green pepper sauce | Broccoli gratin
Rice with vegetables, Steamed glazed vegetables

#### **Desserts**

Baba au rhum | Yule log | Napoleon cake | Trio of chocolate mousse cake, Passion fruit cheese cake | Baileys cake

275 lei + VAT per pers.







### ROBERTO'S BUCHAREST

Festive Season Delights

Elevate your festive celebrations with our Roberto's Bucharest Restaurant unique menus. The specially crafted festive dining menu options are designed to infuse your holiday season with flavor and flair. Join us for a magical Christmas Eve with a menu that captures the spirit of the season, and don't miss our delightful Christmas Brunch for a memorable day of culinary delights. Roberto's Bucharest welcomes you to savor the joy of the holidays through exceptional cuisine.

Make your festive season truly memorable!





## Testive Lining at ROBERTO'S BUCHAREST

#### Starters

Parma ham and burrata salad with pear, lemon zest, juice, basil and virgin olive oil
In-house cured gravlax salmon with salmon roe, fennel, fresh dill and cucumber & citrus oil
or
Foie gras terrine with Port wine poached berries, brioche and mascarpone cream

#### Main course

Roasted spiced turkey breast with chipotle, sweet potato, Brussels sprout, broccolini & cranberry sauce or Slow cooked lamb rack with rosemary baby potatoes, spiced butternut squash, basil and mint sauce or Wild mushroom fettuccini with truffles and gorgonzola cheese

#### Dessert

Vanilla bourbon panna cotta with marinated cranberry, almond crumble or Christmas log with hazelnut & chocolate mousse, crunch dacquoise or Rum chestnut mousse with fig and dates jelly, red orange

Choose your favorite starter, main course and dessert for 250 lei (available with a wine pairing experience).

Available from Thursday, 7th of December until Saturday, the 30th of December, except Sunday, 24th of December.

The kids menu is available upon request, for children between 0 and 6 it's free of charge and between the age of 6 and 12 we apply a 50% discount.









#### Starter

Home marinated smoked salmon with red quinoa, sweet potatoes, fava beans & pomegranate dressing

#### Soup

Toasted & spiced pumpkin cream soup flavoured with ginger, gorgonzola and almond flakes

#### Main course

Avocado & strawberry sorbet with cinnamon and crushed pepper

#### Sorbet

Avocado & strawberry sorbet with cinnamon and crushed pepper

#### Dessert

Chocolate & raspberry fudge ginger crumble, micro sponge, stracciatella & hazelnut ice-cream

Starting at 6 pm onwards. 5-course menu starting from 250 lei.

Reserve your table at: 0731 305 777





## Christmas Brunch at ROBERTO'S

Join us for a magical evening as we illuminate the heart of the holiday season at the InterContinental Athénée Palace Bucharest! Warm up your spirits with delightful cups of mulled wine and decadent hot chocolate, infused with seasonal spices and flavors. Be enchanted by live entertainment, bringing the spirit of Christmas to life.

Enjoy a peaceful Christmas brunch at Roberto's Bucharest while we make sure your little ones have a magical time! We've prepared special activities to keep them entertained throughout the evening. Relax and savor the holiday moments with us.

#### 300 lei / person

food & non-alcoholic beverages

#### 400 lei / person

food, soft drinks & selected alcohol

#### Monday, 25th December, 1 pm - 4pm

Free for children under 6 years old, and for those aged between 6-12, we offer a 50% discount.

Reserve your table at: 0731 305 777





Kick off the new year in style with a New Year's Eve Party with friends at our signature restaurant.

Tonight is all about indulgence, with free flowing cocktails and an extravagant tailored menu to satisfy your tastebuds.

So let's ring in the New Year with style and flavor at Roberto's Bucharest! Join us for an unforgettable time at our renowned restaurant. Dance the night away to live music in the warm, inviting ambiance of Roberto's.

Experience opulence as you welcome 2024 in absolute elegance.

31 December - 950 lei - 8 pm, upon reservation only.

Reserve your table at: 0731 305 777 or email us at buhap.festive@ihg.com









#### Amouse bouche

Saint Jacques ceviche with truffles and citrus oil

#### Starter

Homemade foie gras terrine, crispy brioche, figs and marinated berries, sour cherry and cinnamon sauce and red wine jelly

#### **Appetizer**

Roasted cod fish & red prawn ginger hint, green peas and spicy coconut cream with lemongrass, fresh coriander

#### Main course

Braised beef cheek Crushed potato, rainbow carrots, broccolini and truffled red wine sauce

#### Sorbet

Passion fruit sorbet

#### Dessert

Hazelnut Christmas log with hazelnut, chocolate mousse and crunch dacquoise















# New Years Eve at Le Diplomate Ballroom

#### Amouse bouche

Oysters & Pearls Sturgeon caviar, ginger & lime relish

#### Starter

Salmon en croûte with chives, dill sauce and salmon roe

#### **Appetizer**

Duck breast and foie gras with caramelized fig, poached pear, Port wine & Tonka bean sauce

#### Main course

Surf & Turf with Angus beef rib-eye, lobster tail, sweet potato puree, asparagus & truffled red wine gravy

#### Sorbet

Lime & mint sorbet with flavoured with lemongrass

#### Dessert

Dark chocolate Baileys tart with Drambuie marinated dry berries and salty caramel ice cream







Extend your stay

Extend Your Stay and Embrace the Festive Season!

Make the most of your holiday experience by extending your stay with us. For reservations on the event dates of December 24th, 25th, 30th, 31st, and January 1st, enjoy a special 25% discount on your accommodation. It's the perfect opportunity to savor the magic of the season a little longer and explore all that Bucharest has to offer during this festive time. Book now and create cherished memories at InterContinental Athénée Palace Bucharest.

### Terms and conditions

Christmas and New Year's bookings must be confirmed within 14 days with 25% non-refundable deposit from the minimum guaranteed total number of guests.

Full pre-payments must be made 7 days prior to the event and are non-refundable and non-transferable.

New Year's reservations and tables configurations are to be agreed upon the first booking confirmation.

Except for the Corporate Christmas menus, all prices include VAT.

Reservations can be made at: buhap.festive@ihg.com or via telephone at: 0731 305 777

Other terms and conditions apply.



