



OUTSIDE CATERING OFFER 2025

OUR EXPERIENCE AT YOUR LOCATION



With a tradition of excellence in hospitality and gastronomy, InterContinental Athénée Palace Bucharest transforms any event into an elegant and refined experience, regardless of the chosen location.

We offer comprehensive services tailored to each occasion, ensuring a seamless experience. From efficient logistics and dedicated staff to high-class gastronomy with exquisite menus crafted by our talented chefs, and the meticulous coordination of the entire process, we guarantee that your event will be truly memorable.

OUISIDE CATERING

WHY SHOULD YOU CHOOSE INTERCONTINENTAL ATHÉNÉE PALACE BUCHAREST ?

With over 25 years of expertise in organizing prestigious events, we have built a solid portfolio, adapting to the highest standards. Whether it's exclusive receptions, gala dinners, or corporate events, we deliver excellence in every context.





EXPERIENCE AND PROFESSIONALISM

Regardless of the location, our team ensures an impeccable standard, combining professionalism, attention to detail, and culinary refinement.

Our projects include:

- A gala catering event at the Romanian Athenaeum, attended by the President of Romania, the Prime Minister, and other distinguished personalities;
- Official receptions for the National Days of various embassies;
- Catering services for large-scale events, such as the 800 person event at the Palace of Parliament;
- Corporate events at the National Museum of Art of Romania (MNAR) and the CEC Palace;

EXCEPTIONAL GASTRONOMY

Our menus are crafted with passion and expertise by our team of talented chefs, using only the finest ingredients.

We offer a diverse range of culinary options, from elegantly plated meals to generous buffet-style menus, perfectly tailored to your event's theme and preferences.









PLATED MENUS - CHEF'S RECOMMENDATION

Menu 1

Starter:

Smoked burrata with oak and rosemary served with roasted tomatoes gazpacho, basil puree, garlic crouton and black olives tapenade

Main Course:

Grilled farmers chicken breast with herbs and pistachio mince, grilled oyster mushrooms, cinnamon roasted carrots pure, tomatoes comfit and white wine creamy demiglace

Dessert:

Sensation exotique tart, mascarpone, pumpkin sponge, mango and sea buckthorn, kalamansi cream, crispy merengues

Price: 60 EUR



Starter:

Homemade salmon duo, salmon gravadlax marinated in whiskey and honey and smoked salmon rillette, served with saffron pickled roots, wasabi mayonnaise and crispy bread crouton

Main Course:

Slow cooked pork belly, confit celery pure and celery choucroute, black glazed, baby carrots and herbs

Dessert:

Sour, bitter-sweet affair, cheesecake with cherry kirch compote, vanilla biscuit, sour cream topping

Price: 75 EUR





PLATED MENUS – CHEF'S RECOMMENDATION

Menu 3

Starter:

Homemade foie gras roulade brandy flavoured, coated in hazelnuts crust, fresh Romanian truffles, basil mint puree and forest fruit sauce

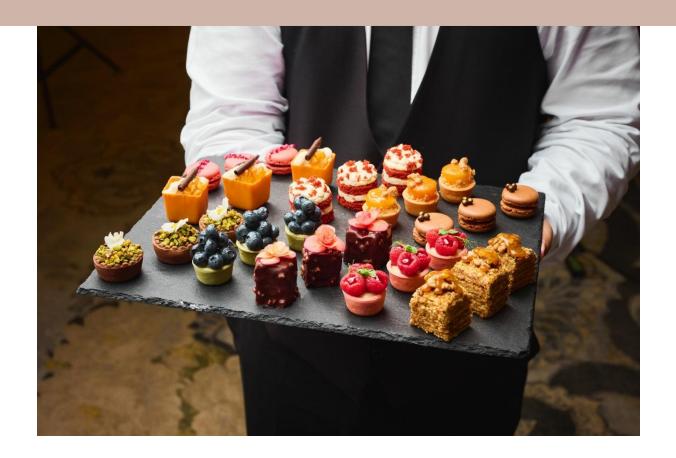
Main Course:

Sous vide Argentinean beef tenderloin, green asparagus, confit baby in duck fat potatoes with garlic and rosemary and wild mushrooms velouté

Dessert:

Chocolate & Brule duo, dark chocolate cream, lavender creme Brulé, blueberry jelly

Price: 90 EUR





BUFFETS – A DIVERSE GASTRONOMIC EXPERIENCE

BUFFET MENU 1

Bread

Assorted homemade bread rolls

International and local cold cuts with condiments

Salami, Parma ham, turkey ham, pork ham Condiments mustard, marinated red onion, pickles cornichons

Assorted of smocked and marinated fish

Smocked mackerel, Gravadlax salmon, herring with onion Horseradish, lemon wadges, grated egg white, olives

Assorted of cheese with condiments

Brie, yellow Cheddar, Blue cheese, Horezu, Cascaval Dry plums and apricots, sultanas, walnuts, almonds, hazelnuts, grissini and fresh berries

Salad bar and salads

Lollo rosso, Romain, baby spinach Bell peppers, cherry tomatoes, sweet corn, onion, grated parmesan, garlic croutons, olives

Dressings French, 1000 islands, balsamic, virgin olive oil

Tomato and mozzarella with pesto

Glass noodles salad with tuna cubs

Bayern potatoes and sausage salad with mustard dressing

Eggplant salad

Hot

Thay green curry chicken with vegetables
Slow cooked pork loin with glazed onion
Seabass fillet a la plancha with capers and saffron sauce
Potatoes dauphinoise
Stir fried rice with vegetables
Steamed vegetables

Desserts

Vanilla peanuts profiterole Raspberry, milk chocolate cake Apricot almond tart Mint & pineapple fruit salad Seasonal fresh fruits whole 2 kinds

Price: 40 EUR

BUFFET MENU 2

Bread

Assorted homemade bread rolls

International and local cold cuts with condiments

Salami Milano, Napoli, Bresaola, turkey ham Condiments mustard, marinated red onion, pickles cornichons

Assorted of smocked and marinated fish

Smoked salmon, herring with onion, grilled tuna loin Horseradish, lemon wadges, grated egg white, olives

Assorted of cheese with condiments

Camembert, Emmenthal, Blue cheese, Horezu, Burduf cheese Dry plums and apricots, sultanas, walnuts, almonds, hazelnuts, grissini and fresh berries

Salad bar and salads

Rucola, Romain, baby spinach

Bell peppers, cherry tomatoes, sweet corn, onion, grated parmesan, garlic croutons, olives

Dressings French, 1000 islands, balsamic, virgin olive oil

Greek salad with kalamata olives and feta cheese

Potato and green beans salad, red onion, sesame seeds

Tuna nicoise salad, honey and lemon dressing

Grilled chicken and celery, apples and walnuts

Mango and papaya salad honey lime dressing

Hot

Black peppers beef with mixed capsicum and onions
Teriyaki glazed salmon fillet lemon and spring onion
Roasted chicken flavoured with garlic and herbs
Steamed jasmine rice
Roasted potatoes with paprika
Grilled vegetables with mediterranean pesto

Desserts

Apple crumble pie Chocolate almond cake Banana mascarpone tart Melon, orange and grapes salad Seasonal fresh fruits whole 2 kinds

Price: 55 EUR

BUFFETS – A DIVERSE GASTRONOMIC EXPERIENCE

MENIU BUFET 3

Bread

Assorted homemade bread rolls

International and local cold cuts with condiments

Salami Milano, Napoli, pork pastrami, turkey ham, babic Condiments mustard, marinated red onion, pickles cornichons

Assorted of smocked and marinated fish

Eel Unagi, Gravlax salmon, herring with onion, grilled tuna loin Horseradish, lemon wadges, grated egg white, olives

Assorted of cheese with condiments

Camembert, Emmenthal, Gorgonzola, Parmesan, smoked Cascaval, Burduf cheese Dry plums and apricots, sultanas, walnuts, almonds, hazelnuts, grissini and fresh berries

Salad bar

Rucola, Romain, baby spinach, mix salad Bell peppers, cherry tomatoes, sweet corn, onion, grated parmesan, garlic croutons, olives Dressings French, 1000 islands, balsamic, virgin olive oil

Salads

Burratina cheese, coloured cherry tomatoes, basil pesto, rocket salad Thay style beef salad with glass noodles, lime and chilly Smoked salmon, quail eggs, capers, radish, with horseradish cream, honey lemon dressings Spicy grilled chicken salad with papaya, bell peppers, red onion and olives

Hot dishes

Grilled cod fish with creamed leek and mushrooms sauce
Roasted lamb rack tomato and bell peppers ragout and crumbled goat cheese
Roasted US prime Rib-eye with green pepper sauce
Nasi goreng
Creamed mash potatoes with sun dried tomatoes and black olives

Desserts

Vegetables ratatouille

Strawberry and jasmine cream pavlova
Pistachio vanilla cream choux a la cream
Trio chocolate with walnuts sponge
Lemon apple cheese cake
Tropical fresh fruit salad with Malibu and coconut flakes
Seasonal fresh fruits whole 2 kinds

Price: 70 EUR

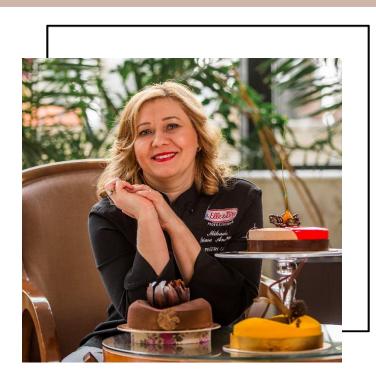


MEET OUR TEAM



YEVGEN DENYSHENKO Executive Chef

Yevgen brings an extra touch of creativity and innovation to every event, ensuring that each experience is unique and special..



MIMI DIMA
Pastry Chef

Mimi is renowned for her remarkable artistic sense and creativity in the world of desserts. With 25 years of experience, she has the ability to successfully manage even the most complex events.



MIRELA NICULESCU Events Chef

With extensive experience in the hospitality industry, Mirela is a consummate event planner with a remarkable talent for turning clients' visions into unforgettable events.



MARIN BADEA Banqueting Manager

Marin is a logistics master, ensuring the flawless execution of events, from transportation and setup to serving and cleanup. RADU NICULESCU GC&E Sales Supervisor

Radu coordinates the Sales & Events team, contributing with professionalism, enthusiasm, and dedication to the success of each event.





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All images are for illustrative purposes only.

Prices are displayed without VAT: 9% for food and 19% for beverages.

Additional catering fees may apply depending on the location and number of guests.