



INTERCONTINENTAL®  
ATHÉNÉE PALACE BUCHAREST



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.



## 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**



### Menu 2

#### *Starter:*

Homemade salmon duo, salmon gravadlax marinated in whiskey and honey and smoked salmon rilette, 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 smoked and marinated fish

Smoked mackerel, Gravdlax salmon, herring with onion

Horseradish, lemon wedges, 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 cubes

Bayern potatoes and sausage salad with mustard dressing

Eggplant salad

### Hot

Thai 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 smoked and marinated fish

Smoked salmon, herring with onion, grilled tuna loin

Horseradish, lemon wedges, 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 smoked 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  
Vegetables ratatouille

#### Desserts

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.







## CONTACT

### EMAIL

[radu.niculescu@ihg.com](mailto:radu.niculescu@ihg.com)

### TELEPHONE

+40 731 305 706

### ADDRESS

Episcopiei 1-3 Street

District 1

Bucharest 010292

Romania

### WEBSITE

[atheneepalace.intercontinental.com](http://atheneepalace.intercontinental.com)

### SOCIAL MEDIA

#### Facebook

InterContinental Athénée

Palace Bucharest

#### Instagram

@icatheneepalacebucharest

*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.*