

Celebrate the Festive Season with Your Team

This winter, as snowflakes gently fall and the city is adorned in festive lights, we invite you and your team to embark on a magical winter journey with us.

Let us help you design your perfect Christmas Corporate party, whether you envision:

- ◆ A glamorous Lounge Party
- ◆ A lively cocktail or themed celebration
- ◆ An exquisite seated dinner
- ◆ The magic of our Outside Catering Services, at your chosen venue

Le Saison Lumière

CORPORATE FESTIVE EVENTS

An enchanting festive season,
designed for celebrating together.



CORPORATE FESTIVE MENUS 2026

Festive Buffet Menus

Our chefs have prepared three generous buffet options*, perfect for any corporate celebration.

€60

+ VAT, PER PERSON

Delicious seasonal favorites, ideal for casual gatherings.

Cold cuts and artisan cheeses, garden salads, duck leg confit, grilled trout and pork belly — finished with Bûche de Noël and festive desserts.

€70

+ VAT, PER PERSON

A well-balanced menu with elevated touches.

Chicken liver parfait, smoked salmon and Thai beef salad, followed by roasted turkey breast, baked cod and slow-roasted pork loin — with honey cake and opera cake to close.

€95

+ VAT, PER PERSON

A refined culinary experience with premium selections.

Home-cured and smoked fish, smoked duck breast and beetroot salads, chicken in mushroom sauce, Thai prawn curry and beef steaks — finished with Mont Blanc cake and gingerbread.

**All menus are served buffet-style, with flexibility for dietary needs upon request.*

FESTIVE BUFFET MENU I

Seasonal Favorites

€60 + VAT, PER PERSON

COLD CUTS, INTERNATIONAL & LOCAL

Salami Sibiu · Toba · Lebăr · Pork Pastrami
· Mortadella · Turkey Ham

*With Dijon mustard, grain-seed mustard, olives
and cornichons*

COLD APPETIZERS

Greek salad with Kalamata olives

Caesar salad with grilled chicken and
Parmesan

Potato salad with dried cranberries

Kale and butternut squash salad with
walnuts and pomegranate

Pickled vegetables — pepper, cucumber,
tomato, cabbage

DESSERTS

Seasonal fresh fruit · Bûche de Noël black fantasy · Fig tiramisu · Pumpkin matcha cake with
rose · Christmas pudding with dried fruits · Cherry, cinnamon and almond pie

CHEESE, INTERNATIONAL & LOCAL

Brie · Gorgonzola · Horezu · Năsal · Burduf

*Served with artisan baguettes, loaves, ciabatta,
bread rolls and focaccia*

HOT ITEMS

Duck leg confit with red cabbage and
orange stew

Grilled trout with spinach and almond
flakes

Pork belly with orange and ginger sauce

Potato gratin with mushrooms and
Gruyère

Grilled vegetables · Steamed rice



FESTIVE BUFFET MENU II

Elevated Touches

€70 + VAT, PER PERSON

COLD APPETIZERS

Chicken liver parfait with caramelized onion and fresh berries

Smoked salmon with green beans and egg

Thai beef salad

Red quinoa salad with avocado and pomegranate molasses

Cocktail prawns with sweet potato and pineapple

Pickled vegetables — pepper, cucumber, tomato, cabbage

HOT ITEMS

Roasted turkey breast with cranberry sauce

Baked cod with capers and olives, tartar sauce

Slow-roasted pork loin with vegetables

Homemade roasted potatoes with herbs

Vegetable ratatouille · Penne Napolitana

CHEESE, INTERNATIONAL & LOCAL

Brie · Gorgonzola · Horezu · Näsäl · Burduf · Emmental

Served with artisan baguettes, loaves, ciabatta, bread rolls and focaccia

DESSERTS

Seasonal fresh fruit

Honey cake · Mixed nut tart

Coconut panna cotta

Christmas chocolate log with hazelnuts

Mango cheesecake

Opera cake

FESTIVE BUFFET MENU III

Premium Selections

€95 + VAT, PER PERSON

HOME-CURED & SMOKED FISH

Gravlax salmon · Grilled tuna loin · Smoked mackerel · Herring rollmops

With red onion, lemon wedges, capers and olives

COLD APPETIZERS

Smoked salmon with red quinoa, toasted chestnuts and oranges

Prawn and romaine lettuce salad with cocktail dressing

Smoked duck breast salad with mango

Beetroot salad with goat cheese

Prunes with honey mustard

MARINATED VEGETABLES, CHEESE & BREAD

Zucchini · Eggplant · Shallots · Garlic · Butternut squash · Cherry tomatoes · Artichokes · Olives

Cheese board — Brie · Gorgonzola · Horezu · Näsäl · Burduf · Emmental, with dried fruits and nuts

Artisan baguettes, loaves, ciabatta, bread rolls and focaccia

COLD CUTS, INTERNATIONAL & LOCAL

Salami Sibiu · Toba · Lebăr · Pork Pastrami · Mortadella · Turkey Ham

With Dijon mustard, grain-seed mustard, olives and cornichons

HOT ITEMS

Chicken breast in mushroom and creamy cheese sauce

Thai prawn curry

Roasted salmon with lemon and capers

Beef steaks with green pepper sauce

Roasted baby potatoes with dill and garlic

Broccoli gratin with mustard sauce and cheese

Rice with vegetables · Steamed glazed vegetables

DESSERTS

Seasonal fresh fruit · Honey cake · Fresh berry tart · Blackberry cheesecake · Mandarin nut tart · Christmas chocolate log · Mont Blanc cake · Gingerbread biscuit · Red currant and pistachio profiterole



ELEVATE YOUR BUFFET EXPERIENCE

Carving & Live-Cooking Stations

Add one or more to any buffet tier.

Home-Made Gravlax Salmon Station

€15

Orange-marinated, glazed with honey and butter; honey-mustard dressing, horseradish cream, capers

Roasted Turkey

€15

Gravy, green beans, brussels sprouts, roasted potatoes, cranberry sauce

Roasted Whole Pork Leg

€15

Glazed with honey and spices; gravy, roasted potatoes, glazed root vegetables

Slow-Roasted US Prime Rib-Eye

€23

Rosemary and grain mustard marinade, grilled vegetables, Yorkshire pudding and gravy

Whole Roasted Duck Stuffed with Apples

€15

Roasted potatoes, green beans, baked apples with honey, orange sauce

Prices per person, do not include VAT.



CORPORATE FESTIVE BEVERAGE PACKAGES

Pair Your Menu with the Perfect Drinks

€35

+ VAT, PER PERSON

Soft drinks and house wines

€55

+ VAT, PER PERSON

Soft drinks and house wines, with a selection of spirits: vodka, gin and whisky

€85

+ VAT, PER PERSON

Open bar — premium wines, spirits and long drinks, freely enjoyed

Wines — Serve Vinul Cavalerului, Red, White and Rosé

Premium Wines — 1000Chipuri, Red White and Rosé

Sparkling Wine - Villa Sandi Prosecco

Spirits — Beefeater, Chivas 12, Baileys Cream, Absolut Vodka, Havana 3 YO, Tequila Olmeca Gold, Aperol, Campari

Long Drinks — Vodka Tonic, Gin Tonic, Cuba Libre, Whisky Cola, Mimosa, Aperol Spritz

Prices do not include VAT.



Elegant Venues with History
Choose Your Event Space

GRAND BALLROOM

Le Diplomate Ballroom

Preferential rental rate for a minimum of 150 guests — €1,500 + VAT.

[Virtual tour](#)

INTIMATE ROOMS

Regina Maria & Enescu Rooms

Room rental is complimentary for now — a little holiday gift from us.

[Virtual tour Regina Maria](#)

[Virtual tour Enescu](#)



INTERCONTINENTAL®
ATHÉNÉE PALACE BUCHAREST

Let's Plan Your Celebration

Reservations and proposals are available now for the 2026 festive season.

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