

Weddings

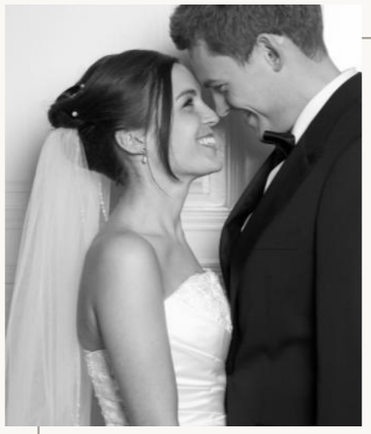
AT INTERCONTINENTAL
ATHÉNÉE PALACE BUCHAREST

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Begin your story where Bucharest has *always celebrated.*

Marble columns, crystal light, a red carpet that has welcomed generations of celebrations. At Athénée Palace, your wedding becomes part of the life of a Bucharest landmark.

We will be beside you for all of it, from the first tasting to the last dance.



With love, from all of us at Athénée Palace.





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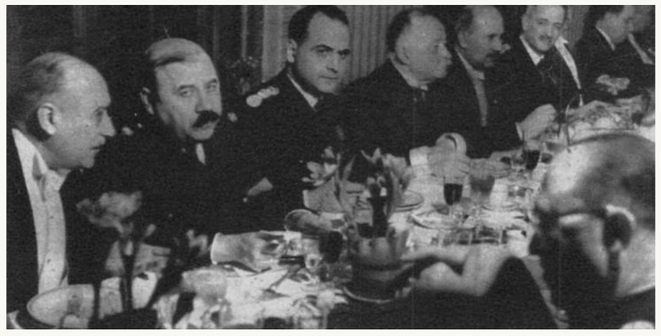
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Evening dress and long tables: society dinners at Athénée Palace in 1939, as photographed by *Realitatea Ilustrată*.







CHAPTER I

The Venue

In the heart of Bucharest, a palace *with a past.*

Step in from Calea Victoriei and the city falls quiet. Marble underfoot, chandeliers overhead: the architecture is original, the hospitality five-star and entirely of today.

At its heart is Le Diplomate, recognised as part of Romania's national heritage and one of the best-preserved historic salons in the country. Since Athénée Palace opened in 1914, its stained glass, crystal mirrors and marble fireplace have watched over aristocratic soirées and society dinners, state receptions, presidents, ambassadors and artists.

Now, for one evening, it is yours.



Beneath the stained-glass ceiling, on an early postcard.



THE BALLROOMS · I

Le Diplomate

Stained glass overhead, crystal mirrors and a Carrara marble fireplace. Your guests arrive through Les Colonnades, a marble colonnade beneath crystal chandeliers that opens onto the salon.



LES COLONNADES
THE GRAND ENTRANCE

GUESTS	MINIMUM SPEND	VENUE RENTAL
Up to 160 Banquet seating	Saturday · €21,000 Sunday · €17,000	Saturday · €3,000 Sunday · complimentary



THE BALLROOMS · II

Regina Maria

A lighter, more intimate room, with a private foyer where your guests gather before the doors open. The same five-star care, on a closer scale.



THE PRIVATE FOYER

GUESTS	MINIMUM SPEND	VENUE RENTAL
Up to 90 Banquet seating	Saturday · €12,000 Sunday · €9,000	Saturday · €2,000 Sunday · complimentary

JORJ
RESTAURANT



RESTAURANT	TERRACE	MENUS
Up to 120	Up to 70	From €115
Weddings and civil ceremonies	For civil ceremonies	Wedding and sharing menus

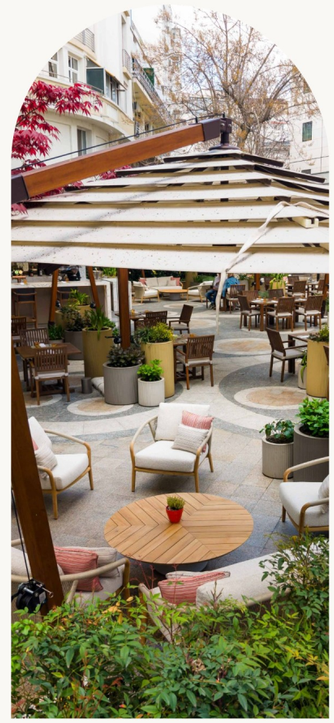
A DISTINCTIVE CULINARY CONCEPT

Fire & ice, a *Mediterranean* soul.

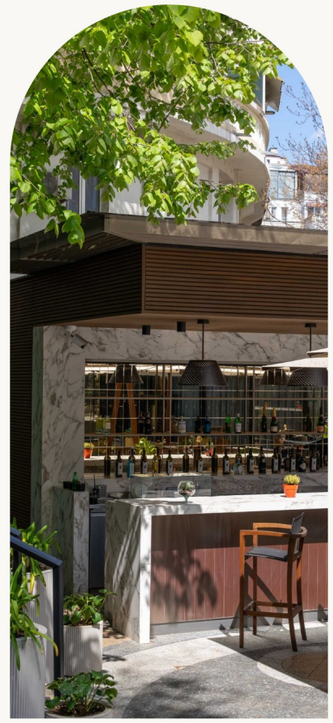
Contemporary Mediterranean flavours at a prestigious address in the heart of Bucharest. Inside, leather banquettes beneath a canopy of porcelain ginkgo leaves; outside, a garden terrace for a toast in the open air.



THE DINING ROOM



THE TERRACE



THE TERRACE BAR

For private events with exclusive use of JORJ. Additional charges apply.



THE VENUE · MEETINGS AREA

The terrace *upstairs.*

On the first floor, above the courtyard: parasols, lanterns and open sky, with the historic façade of the Palace all around. A private setting for a long table, a civil ceremony celebration or the first toast of the evening.









GUESTS
30 to 50

RESERVATION
Up to 3 hours

MENUS
Three-course set menus

CHAPTER II

Before the Wedding



FOR THE BRIDE

The Bachelorette *Party*

PRIVATE SPA EXPERIENCE

RON 7,000

The Bachelorette Spa Night

SPA InterContinental, closed to everyone but you, for a group of up to eight. The pool, the saunas, the Jacuzzis and the experience showers, all yours for the evening.

WHEN	Every day, 21:00 to 23:00
INCLUDED	Access to the entire wet area: pool, Jacuzzis, saunas and experience showers · A bottle of Laurent-Perrier · A fresh fruit platter

Price per spa privatisation.



FOR THE GROOM

The Bachelor's *Party*

PRIVATE BAR EXPERIENCE

Price upon request

Cocktail Masterclass

An interactive masterclass at The English Bar, where our Bar Manager guides you in crafting three of our signature cocktails. Along the way, discover the history and timeless stories of InterContinental Athénée Palace Bucharest, one of the city's most iconic hospitality landmarks.

MAKE IT YOURS	The evening is flexible: add extras to the masterclass and we will shape an offer around your group.

Price depends on the number of guests, the time slot and the extras you choose.



BEFORE THE WEDDING · ON THE MORNING

Wedding *Photoshoots*

Wake up at the Palace. Take your time. Then step out into the marble halls, and let the Palace frame the morning.





A standard room for getting ready	*included*
A larger room or suite, for photos and video	*from +€150*
The lobby, Les Colonnades and public spaces	*complimentary*
The English Bar, 40-minute session	*€250*
Your Lovely Treat, for two	*€150*

A sweet start in your room: a selection of desserts, fresh fruit and a bottle of Prosecco.

Your wedding includes a standard room. For photographs and video, we recommend a more spacious room; the upgrade supplement depends on the category. Public-space sessions last up to one hour, for up to seven people including the photographer.

For details: Alina Paiusi · alina.paiusi@ihg.com

CHAPTER III

Civil Ceremonies

III

After the registry, *the celebration.*

An intimate reception, the Athénée Palace way.

Once the papers are signed, bring your family and closest friends to a historic address on Calea Victoriei. A table set with care, a menu made to be shared, glasses raised under the open sky or in the warmth of JORJ.

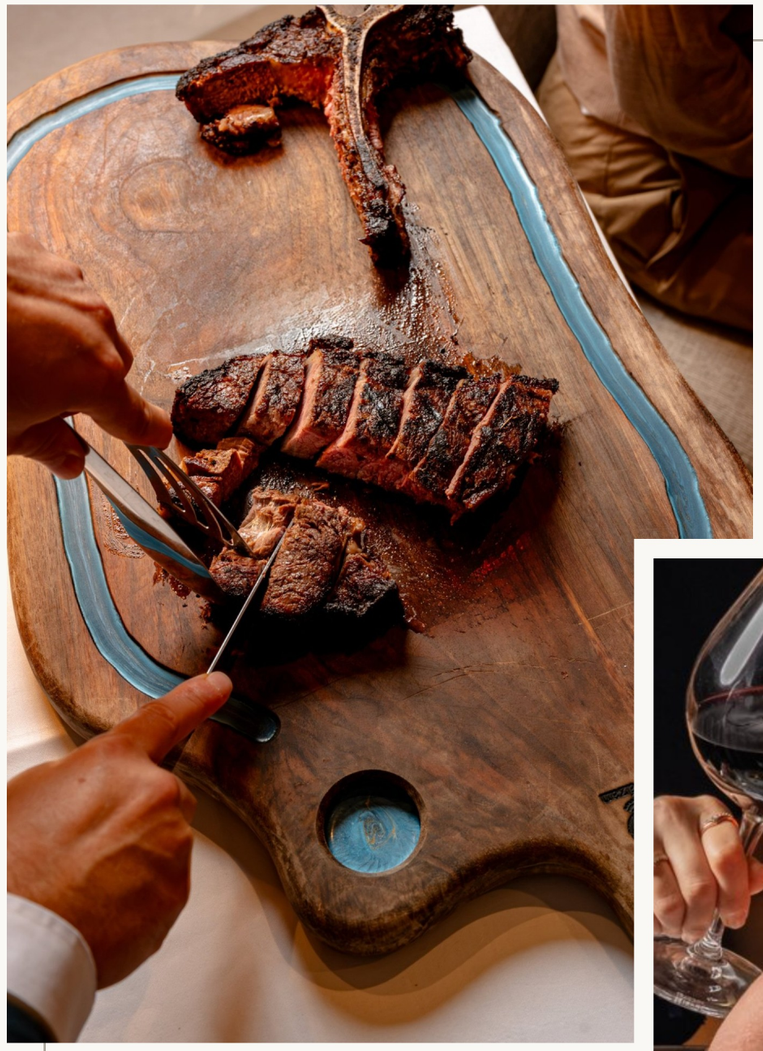
Two ways to celebrate. At JORJ, in the restaurant or on its garden terrace, the sharing menu is served at the table, for up to six hours. On the Meetings Area terrace, a three-course set menu, for up to three hours. Either way, a wedding cake from our pastry chef can be added.





Made to be *shared.*

SERVED ONLY AT **JORJ** *restaurant & garden terrace*





The *Sharing* Menu

€115 per person

SERVED AT JORJ, in the restaurant or on the garden terrace

INCLUDES every dish below, shared at the table

AMUSE-BOUCHE

STARTERS

Smoked burrata
Sweet and sour tomato confit, dried olives, basil oil

Beetroot salad
Telemea mousse, sour cherry vinaigrette, caramelised pecans

Jamón Ibérico de Bellota
With homemade sourdough bread

Sea bass gravlax and Heritage caviar
Asian coconut reduction, mango gel, dill, marinated fennel

Seafood garden
Poached seafood with citrus, fresh herbs, extra virgin olive oil

MAIN COURSE

US T-bone
Grain-fed, with roasted baby potatoes

Asian cauliflower
Coconut reduction, toasted hazelnut, green oil

Josper miso black cod
Marinated ginger, dashi, Campari nectarine

Grilled octopus
Smoked potato foam

DESSERTS

Dulce de leche brownies
Milk chocolate, spiced cream

Smoked tiramisu
Ladyfingers, smoked cream, amaretto

Mango and lemon cheesecake
On a rich cream cheese base

And if you wish, a wedding cake from our pastry kitchen.

FOR A MINIMUM OF 30 GUESTS

Set *Menus*

Each menu includes a starter, a main course and a dessert, plated for every guest.

SERVED ONLY ON THE **Meetings Area Terrace**

First floor, reserved for up to three hours.

Savory Horizon

€60 per person

STARTER

Cured salmon tataki

Black sesame, honey and ginger soy reduction, pickled radish and herbs

MAIN COURSE

Slow-cooked Mangalitsa pork

Pork tenderloin with baked apple, heritage carrots and celeriac purée

DESSERT

Tropical sunset

Mango and passion fruit cream, salted caramel, coconut and pineapple jelly, macadamia biscuit

Saffron & Silk

€65 per person

STARTER

Duo of duck

Duck breast and foie gras mousse, fig compote, wild berries

MAIN COURSE

Cajun Parmesan salmon

Potatoes, mussels, white wine and saffron

DESSERT

Exotic mango

Passion fruit, guava and coconut creams, pistachio sponge, lychee compote, salted caramel

The Truffle Affair

€80 per person

STARTER

Foie gras terrine

Orange confit, grilled brioche, baked apple purée

MAIN COURSE

Grilled beef tenderloin

Polenta cake, glazed baby vegetables, truffled red wine and rosemary jus

DESSERT

Chocolate trio

Dark chocolate mousse cake with milk and white chocolate, vanilla

The Gourmet Voyage

€95 per person

STARTER

Tuna tiradito

Mi-cuit tuna, ají amarillo and mango sauce, avocado mousse, fresh coriander

MAIN COURSE

Tournedos Rossini

Foie gras, red wine and truffle reduction, buttered mashed potatoes, baby vegetables

DESSERT

Chocolate and raspberry soufflé

Forest fruit, caramel ice cream



CHAPTER IV

The Wedding

IV

The wedding *reception.*

From the first course to the last dance, everything that follows is made in our own kitchens and served by our own team.

Three wedding menus, a cake from our pastry kitchen, a candy bar for the hours after midnight, and a bar that keeps pace with the night.











OUR CHEFS & THEIR CRAFT

The Gastronomic *Experience*

Every menu is composed for your celebration by a team that has spent its career at the heart of great occasions: Romanian heritage and classic French technique, seasonal produce and five-star finesse, from the first canapé to the wedding cake.

In the two months before your wedding, we invite you both to a private tasting, to try your menu and make it entirely your own.



EXECUTIVE CHEF

Yevgen Denysenko

International experience and an exacting eye, brought to every wedding menu.



CHEF, JORJ

Michael Passarelli

Contemporary Mediterranean cooking, for weddings and civil ceremonies at JORJ.



EVENTS CHEF

Mirela Niculescu

Watches over every dish served on your day.



PASTRY CHEF

Mihaela “Mimi” Dima

The hands behind every dessert, and your wedding cake.



HEAD OF BANQUETING

Marin Badea

Leads the room, from setup to service, so the evening runs without a seam.



Long after the last dance, your guests will remember the dinner.



WEDDING MENU I

Prestige

COLD APPETIZER

Camembert with honey and toasted walnuts

Napoli salami

Bresaola with ricotta and dried fruit

Duck breast prosciutto on green asparagus, toasted pine nuts and shaved Parmesan

Foie gras terrine in a pistachio crust, grilled brioche and homemade orange jam

Prawns with rosemary cream, served on a tart

Smoked salmon with crème fraîche, chives and black caviar

FISH COURSE

Roasted sea bass

Mango and tomato salsa, pea and wasabi purée, saffron potatoes, grilled fennel

SECOND COURSE

Traditional pork *sarmale*

In cabbage and vine leaves, with polenta, sour cream and crisp bacon

MAIN COURSE

Mangalitsa pork tenderloin

Sage sauce, pommes dauphinoise with Parmesan and herbs, grilled king oyster mushrooms, wild broccoli

WEDDING CAKE

Choose your flavour from our pastry chef's selection

€110 per person

WEDDING MENU II

Majesté

€140 per person

WELCOME RECEPTION

Passed with sparkling wine

Brie with strawberry on Melba toast

Homemade gravlax salmon, red roe, green pea purée with dill and mint

Smoked prosciutto with poached pear and basil

COLD APPETIZER

Prawns with rosemary cream, served on a tart

Scallop ceviche, citrus oil, truffles

Tuna tiradito with mango salsa

Trio of goat cheese lollipops with truffles, toasted peanuts and beetroot

Aged Horezu cheese with quince jam

Sibiu salami

Bresaola with ricotta and dried fruit

Duck breast prosciutto on green asparagus, toasted pine nuts and shaved Parmesan

Foie gras terrine in a pistachio crust, grilled brioche and homemade orange jam

FISH COURSE

Braised pink tuna

Capers, anchovies and sage, buttered black lentils, wild broccoli, roasted saffron cauliflower

SECOND COURSE

Slow-cooked duck leg

Braised red cabbage, caramelised orange sauce

SORBET

Passion fruit sorbet with Bacardi rum

MAIN COURSE

Sous-vide US beef tenderloin

Foie gras and green pepper sauce, creamy potato mousseline with truffles, green asparagus

WEDDING CAKE

Choose your flavour from our pastry chef's selection



Braised pink tuna with capers, anchovies and sage



WEDDING MENU III

Athénée Palace *Signature*

€170 per person

WELCOME RECEPTION

Passed with sparkling wine

Gillardeau oysters, shallot vinaigrette

Blue cheese choux, pineapple confit

San Daniele ham, whipped lemon ricotta and fig

COLD APPETIZER

Lobster medallion, salmon roe, lime cream cheese, fresh dill

Scallop ceviche, citrus oil, truffles

Sturgeon caviar on a buckwheat pancake

Trio of goat cheese lollipops with truffles, toasted peanuts and beetroot

Aged Horezu cheese with quince jam

Parma ham and melon

Bresaola with ricotta and dried fruit

Duck breast prosciutto on green asparagus, toasted pine nuts and shaved Parmesan

Foie gras mousse macaron with truffle

FISH COURSE

Pan-fried red dorado fillet

Buttered edamame, confit cherry tomato, prawn bisque

SECOND COURSE

Duck breast

Poached pear, sweet potato mousse, glazed snow peas, forest berry sauce

SORBET

Mango sorbet with rum

MAIN COURSE

Argentinian beef entrecôte

Celeriac and potato mash, buttered broccolini, baby carrot, spiced red wine gravy

WEDDING CAKE

Choose your flavour from our pastry chef's selection



THE WEDDING · AT JORJ

JORJ
RESTAURANT

A wedding with the intimacy of a private dining room: up to 120 guests, beneath the porcelain ginkgo leaves.

Two menus in the contemporary Mediterranean spirit of JORJ, served with the same care as in our ballrooms.



WEDDINGS AT JORJ

Menu *I*

€115 per person

AMUSE-BOUCHE

STARTER

Calamari saganaki

Grilled whole squid, roasted tomato sauce, feta, Mediterranean herbs

FISH COURSE

Wild sea bass fillet

Charred asparagus, lime leaf beurre blanc

MAIN COURSE

Grain-fed Argentinian beef ribeye

Roasted baby potatoes and gravy

DESSERT

Millot chocolate

Choux profiterole, 74% Millot chocolate crémeux, sorbet



WEDDINGS AT JORJ

Menu *II*

€145 per person

AMUSE-BOUCHE

Parmesan balls with Jamón Ibérico de Bellota

STARTER

Sea bass gravlax and Heritage caviar

Asian coconut reduction, mango gel, dill, marinated fennel

FISH COURSE

Josper miso black cod

Marinated ginger, dashi, Campari nectarine

MAIN COURSE

Rossini essence

US tenderloin with glazed foie gras, smoked potato foam, Fetească Neagră reduction

DESSERT

Pear dacquoise

Hazelnut sponge, mascarpone, Sichuan pepper



THE WEDDING CAKE

Cut together, remembered by everyone.

Your cake is part of every wedding menu, made in our own pastry kitchen by Mimi Dima. Choose the one that tastes like the two of you.

Chocolate Symphony	With almond crunch
Ardennes	White chocolate and raspberries
Athénée	Mascarpone cream, cherry compote, milk chocolate mousse
Exotic	Mango and passion fruit mousse, pistachio sponge
Samba	Walnut sponge, coffee mousse and praline
Trio	Dark, milk and white chocolate mousse, vanilla sponge

ADD A SORBET COURSE *+ €6*

Lemon with vodka
Raspberry with champagne
Passion fruit with Bacardi rum
Sea buckthorn with Hendrick's gin
Mango
Strawberry

CANDY BAR & DESSERTS

Sweet moments.

A table your guests will drift back to all evening. Four compositions from our pastry kitchen, each priced per person.

Bonbón Bar *€10*

Fruit tart, orange and chocolate cake pops, assorted mini éclairs and choux, chocolate délice.

Petit Four Bar *€12*

Assorted macarons, glazed cupcakes, fruit tarts, mini white chocolate and raspberry Ardennes cakes, vanilla pavlova, framboisine.

Belle Époque Bar *€14*

Assorted macarons, orange and chocolate cake pops, champagne cupcakes with fruit macerated in alcohol, assorted fruit tarts, tiramisu, mini Black Forest cakes, assorted mini éclairs and choux, mini Athénée cake.

Pastel Candy Bar *€17*

Assorted macarons, chocolate cupcakes, crème brûlée with three types of chocolate, mini pralines, lemon crunch tart, brownies with pralines, mini black & white pastries, panna cotta with almonds, milk chocolate, Campari and forest fruits, choco délice, tiramisu.

Chocolate Fountain *€10*

Assorted Fruit Bar *€8*

All prices per person.





BAR & CELLAR

Toast to the *night.*

Open-bar packages, priced per person, VAT not included. Each venue has its own list: the packages on the right are for Le Diplomate and Regina Maria; those below are for weddings at JORJ.

EXCLUSIVELY AT JORJ

For weddings at *JORJ*

Ultra Prestige *€70*

Belvedere · Tanqueray No. Ten · Glenfiddich 12
Diplomático Reserva · Courvoisier VSOP · Don Julio Reposado
Cloudy Bay Sauvignon Blanc · Whispering Angel rosé
Norton Lote Negro · Villa Sandi Millesimato
Weihenstephaner beer · soft drinks, juices, water, coffee and tea

Cocktail menu *€48*

Negroni · Old Fashioned · Manhattan
Espresso Martini · Spicy Margarita
Aperol Spritz · JORJ Golden Hour

FOR THE BALLROOMS

Le Diplomate & *Regina Maria*

SOFT & SPIRITS

Soft *€17*

Coca-Cola, Coca-Cola Zero
Fanta, Sprite
Granini orange and grapefruit juice
Tea and coffee selection

Standard *€25*

Beefeater gin
Chivas Regal 12 whisky
Absolut vodka
Havana Club 3 rum
Olmeca Gold tequila
Baileys
Aperol, Campari
Bucur beer

Premium *€40*

Tanqueray gin
The Glenlivet 15 whisky
Grey Goose vodka
Havana Club 7 rum
Olmeca Gold tequila
Baileys
Aperol, Campari
Carlsberg beer

Ultra-Premium *€46*

Tanqueray No. Ten gin
Johnnie Walker Gold Label
Belvedere vodka
Diplomático Reserva Exclusiva rum
Olmeca Gold tequila
Baileys
Noam beer

Each extra hour, €10

ROMANIAN WINES

Bronze *€20*

Vinarte, Castel Starmina
Sauvignon Blanc · Merlot · Rosé
Serena Prosecco

Each extra hour, €5

Silver *€28*

Serve, Vinul Cavalerului
Sauvignon Blanc · Fetească Neagră · Rosé
Villa Sandi Prosecco

Each extra hour, €5

Gold *€45*

1000 Chipuri
Sauvignon Blanc · Pinot Noir · Rosé
Villa Sandi Prosecco

INTERNATIONAL WINES

International *€35*

Greco di Tufo
Minuty M rosé
Piccini Chianti Riserva
Prosecco Millesimato Brut

TO ADD

Welcome champagne *€15*

Open bar, three hours *€50*

Laurent-Perrier *On request*

CHAPTER V

After the Wedding

Brunch

The party is over; the table is not. For the two of you, your family and the guests who stayed the night: a long, unhurried brunch the day after the wedding, Romanian or international.

BRUNCH MENU I

€50 per person

The Romanian Brunch

COLD STARTERS & SALADS

Mashed dry beans

Romanian zacuscă

Apple and celery salad

Caprese salad

Romanian and international cold cuts, with condiments

Romanian and international cheeses, with condiments

HANGOVER SOUP

Ciorbă de potroace

Romanian sour turkey ciorbă

HOT DISHES

Pork mixed grill: pork neck, Romanian sausages, mici with mustard

Grilled vegetables

Baked new potatoes

Beef goulash

Romanian perch, meunière sauce

DESSERTS

Individual

Savarină with țuică

Cakes and pies

Boema dark chocolate cake

Apple pie with walnuts

Fruit

Fresh fruit salad with pálinka

Served as a buffet from 12:00, for three hours, for a minimum of 25 guests.



BRUNCH MENU II

€50 per person

The International Brunch

COLD STARTERS & SALADS

Asian chicken salad with papaya and vegetables, sweet and sour dressing

Couscous salad with vegetables

Tarama salad with toasts

Waffle with truffled cream cheese

Assorted cold cuts, with condiments

International cheeses, with condiments

HANGOVER SOUP

Chicken bouillon

With egg, boiled vegetables, shredded chicken and spring onion

HOT DISHES

Gratinated oysters, spinach and hollandaise

Lamb rack with mint sauce

Sweet and sour pork stew

Potato pancakes with sour cream

Stir-fried rice

Grilled vegetables

DESSERTS

Individual

Bitter chocolate mousse shot

Cakes and pies

Glazed lemon tart

Passion fruit and mango cake

Fruit

Fresh fruit salad with Malibu and coconut

AFTER THE WEDDING · STAY

Stay a little longer.

The best weddings are not over by midnight. Keep your guests close, and give yourselves a slow morning after.

Your guests	Family and friends can stay where they celebrate, and take the lift home at the end of the night. *Ask your event consultant about special group rates for your guests.*
The morning after	An indoor heated pool, wet and dry saunas, a Jacuzzi and a fitness centre at SPA InterContinental. Nowhere to be until checkout.





AFTER THE WEDDING · BEYOND

The day ends. The story carries on.

YOUR HONEYMOON

Three times the points, wherever you go next.

Your wedding earns IHG® Business Rewards points, tripled for newlyweds. Membership is free; spend them at IHG Hotels & Resorts around the world.

FUTURE CELEBRATIONS

Come back for the next chapter.

A christening, an anniversary, a family gathering: for 18 months after your wedding, they come with a special offer at Athénée Palace.

CHAPTER VI

Practical Information

The details, *taken care of.*

Everything on this page comes with your wedding at Athénée Palace, at no extra cost.

THE VENUE

A red carpet welcome

A dance floor and stage

Your ballroom from six hours before the start

A parking space

A cloakroom (staff fee by number of guests)

AT THE TABLE

A menu tasting for two, in the two months before

Your wedding cake, with every menu

A Prosecco reception with the Majesté and Athénée Palace Signature menus

SERVICE

A dedicated event coordinator

One waiter for every two tables

FOR THE TWO OF YOU

A standard double room with breakfast, for getting ready and your wedding night

Photographs in the lobby, Les Colonnades and other public spaces

Triple IHG® Business Rewards points

A special offer on family events for 18 months

FOR YOUR GUESTS

Children under five, free

Children aged five to twelve, half price

A children's menu, on request

Dietary requirements, looked after

GOOD TO KNOW

The fine print.

Six things worth knowing before you sign.

01	Earlier access	Six hours before the start are included. More time depends on availability and may carry an hourly fee.
02	After the event	Furniture, décor and anything else brought in from outside are removed during the dismantling period agreed in your contract.
03	Guest numbers	If your guest list outgrows the ballroom, additional fees may apply.
04	Music and sound	A maximum of 90 decibels, out of consideration for hotel guests.
05	Extra rooms	A technical room or a children's room is available on request, subject to capacity.
06	Prices	All prices are per person, except minimum spend and venue rental. They exclude VAT: 21% on drinks and room rental, 11% on food.

Celebrating somewhere else? We also cater weddings at other venues.



INTERCONTINENTAL®

ATHÉNÉE PALACE BUCHAREST

Your story, at Athénée Palace.

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