

Antreu

- ★ Val au vent cu ciuperci si mozzarella
- ★ Frigarui Capresse cu sos Pesto
- ★ Bruschette cu rosii si busuioc proaspat – *de post/veg.*
- ★ Tartine cu icre
- ★ Pachetele de primavara cu sos Sweet Chilly – *de post/veg.*
- ★ Rulada de pui cu rosii uscate si mozzarella
- ★ Crostini cu pasta de peste
- ★ Tartine cu crema de vinete si seminte de rodie – *de post/veg.*

Fel principal + garnituri

- ★ Frigarui de somon si legume
- ★ Chicken fingers cu sos Tzatziki
- ★ Salata de sezon – *de post/veg.*
- ★ Orez basmatic la abur cu ierburi aromatate – *de post/veg.*
- ★ Legume crocante cu crema de orez balsamic – *de post/veg.*
- ★ Quesadilla cu mozzarella vegetala si legume – *de post/veg.*

Desert

- ★ Mini tarte cu fructe
- ★ Placinta cu mere si nuca caramelizata – *de post/veg.*

Menu Corporate I

Corporate I + Open Bar I 45 euro / persoana
Corporate I + Open Bar II 55 euro / persoana

* Toate preturile includ TVA, exclusivitate in locatie, sistem de sonorizare.

** Pentru meniurile Corporate se adauga un Service Fee de 7% din totalul evenimentului, pentru meniurile Tabel Service se adauga un Service Fee de 10% din totalul evenimentului.

Open Bar I

- ★ Soft Drinks:
Pepsi / Pepsi Light
Mirinda / Seven Up
Everness
Lipton Peach / Lemon
Bucovina Carbogazificata
Bucovina Plata
- ★ Coffee:
Espresso
Espresso Decafeinato
Cappuccino
- ★ Beer:
Heineken
Desperados
Heineken 0%
- ★ Cocktails:
Hugo
Aperol Spritz
Mojito
- ★ Long Drinks:
Whisky Coke / Apple
Vodka Coke / Natural Juice
Gin Tonic
Campari Orange
- ★ Rum:
Baccardi Carta Blanca
- ★ Tequila & Gin:
Milagro Silver / Gold
Bombay Sapphire
- ★ Vodka:
Finlandia
- ★ Scotch Whisky:
Dewars
- ★ Liqueurs / Vermouth & Bitters:
Martini Vermouth
Campari
Aperol
- ★ Wine:
Tarla Rose 0.75l
Tarla Sauvignon Blanc 0.75l
Tarla Rosu 0.75l

Open Bar II

- ★ Soft Drinks:
Pepsi / Pepsi Light
Mirinda / 7 Up
Everness
Lipton Peach / Lemon
Badoit
Evian
- ★ Coffee:
Espresso
Espresso Decafeinato
Cappuccino / Vienez
- ★ Beer:
Heineken
Desperados
Heineken 0%
- ★ Cocktails:
Cosmopolitan
Hugo
Aperol Spritz
Long Island Iced Tea
Long Beach Lady
P.S. I Love You
- ★ Long Drinks:
Whisky Coke / Apple
Vodka Coke / Natural Juice
Gin Tonic
Cuba Libre
Campari Orange
- ★ Rum:
Bacardi Carta Blanca
- ★ Tequila & Gin:
Milagro Silver / Gold
Hendrick's
Puerto De India Premium Gin
- ★ Vodka:
Finlandia
Grey Goose
- ★ Scotch / Irish & Bourbon Whisky:
Dewars
Jack Daniels
- ★ Liqueurs / Vermouth & Bitters:
Martini Vermouth
Campari
Aperol
Baileys
- ★ Wine:
Alira Rose 0.75l
Alira Sauvignon Blanc 0.75l
Alira Feteasca Neagra 0.75l

Antreu

- ★ Strudel de legume – de post/veg.
- ★ Salata Nicoise
- ★ Crostini cu mousse de ton si piper rosu
- ★ Minitarta cu salata de andive si creveti (+ minitarta cu andive – de post/veg.)
- ★ Tartine cu crema de branza in coaja de alune de padure si dulceata de ceapa rosie
- ★ Sausage Roll
- ★ Tartine cu icre de pastrav
- ★ Tarta cu humus, fasole rosie si muguri de pin – de post/veg.

Fel principal + garnituri

- ★ Somon Seva Style (somon, rosii cherry, ceapa, busuioc)
- ★ Muschiulet de porc in crusta de ierburi si prosciutto crudo
- ★ Cartofi cu rozmarin la cuptor – de post/veg.
- ★ Orez basmatic cu migdale, stafide, curcuma si verdeata – de post/veg.
- ★ Salata verde – de post/veg.

Desert

- ★ Tiramisu cu fulgi de ciocolata amaruie
- ★ Placinta cu dovleac si fulgi de migdale – de post/veg.

Menu Corporate II

Corporate II + Open Bar I 60 euro / persoana
Corporate II + Open Bar II 70 euro / persoana

* Toate preturile includ TVA, exclusivitate in locatie, sistem de sonorizare.

** Pentru meniurile Corporate se adauga un Service Fee de 7% din totalul evenimentului, pentru meniurile Tabel Service se adauga un Service Fee de 10% din totalul evenimentului.

Open Bar I

- ★ Soft Drinks:
Pepsi / Pepsi Light
Mirinda / Seven Up
Everness
Lipton Peach / Lemon
Bucovina Carbogazificata
Bucovina Plata
- ★ Coffee:
Espresso
Espresso Decafeinato
Cappuccino
- ★ Beer:
Heineken
Desperados
Heineken 0%
- ★ Cocktails:
Hugo
Aperol Spritz
Mojito
- ★ Long Drinks:
Whisky Coke / Apple
Vodka Coke / Natural Juice
Gin Tonic
Campari Orange
- ★ Rum:
Baccardi Carta Blanca
- ★ Tequila & Gin:
Milagro Silver / Gold
Bombay Sapphire
- ★ Vodka:
Finlandia
- ★ Scotch Whisky:
Dewars
- ★ Liqueurs / Vermouth & Bitters:
Martini Vermouth
Campari
Aperol
- ★ Wine:
Tarla Rose 0.75l
Tarla Sauvignon Blanc 0.75l
Tarla Rosu 0.75l

Open Bar II

- ★ Soft Drinks:
Pepsi / Pepsi Light
Mirinda / 7 Up
Everness
Lipton Peach / Lemon
Badoit
Evian
- ★ Coffee:
Espresso
Espresso Decafeinato
Cappuccino / Vienez
- ★ Beer:
Heineken
Desperados
Heineken 0%
- ★ Cocktails:
Cosmopolitan
Hugo
Aperol Spritz
Long Island Iced Tea
Long Beach Lady
P.S. I Love You
- ★ Long Drinks:
Whisky Coke / Apple
Vodka Coke / Natural Juice
Gin Tonic
Cuba Libre
Campari Orange
- ★ Rum:
Bacardi Carta Blanca
- ★ Tequila & Gin:
Milagro Silver / Gold
Hendrick's
Puerto De India Premium Gin
- ★ Vodka:
Finlandia
Grey Goose
- ★ Scotch / Irish & Bourbon Whisky:
Dewars
Jack Daniels
- ★ Liqueurs / Vermouth & Bitters:
Martini Vermouth
Campari
Aperol
Baileys
- ★ Wine:
Alira Rose 0.75l
Alira Sauvignon Blanc 0.75l
Alira Feteasca Neagra 0.75l

Antreu

- ★ Minitarta cu guacamole si creveti (+minitarta cu guacamole – de post/veg.)
- ★ Rulouri de curcan cu blue cheese si sparanghel
- ★ Tartine cu icre de pastrav
- ★ Val au vent cu spanac, stafide si parmezan
- ★ Bruschette cu rosii si anchoise (+ bruschete cu rosii si busuioc – de post/veg.)
- ★ Salata de caracatita cu sos de rodie
- ★ Roast Beef cu rucola si rosii cherry
- ★ Minifrigarui cu legume si branza tofu – de post/veg.

Fel principal + garnituri

- ★ Seabass cu midii la cuptor
- ★ Muschi de vita cu funghi porcini
- ★ Legume marinate – de post/veg.
- ★ Risotto cu mix de ciuperci (ciuperci champignon, hribi, pasta trufe) – de post/veg.
- ★ Salata cu quinoa, rucola si sfecla rosie – de post/veg.

Desert

- ★ Mousse de ciocolata alba si neagra
- ★ Briose cu fructe confiate – de post/veg.

Menu Corporate III

Corporate III + Open Bar I 70 euro / persoana
Corporate III + Open Bar II 80 euro / persoana

* Toate preturile includ TVA, exclusivitate in locatie, sistem de sonorizare.

** Pentru meniurile Corporate se adauga un Service Fee de 7% din totalul evenimentului, pentru meniurile Tabel Service se adauga un Service Fee de 10% din totalul evenimentului.

Open Bar I

- ★ Soft Drinks:
Pepsi / Pepsi Light
Mirinda / Seven Up
Everness
Lipton Peach / Lemon
Bucovina Carbogazificata
Bucovina Plata
- ★ Coffee:
Espresso
Espresso Decafeinato
Cappuccino
- ★ Beer:
Heineken
Desperados
Heineken 0%
- ★ Cocktails:
Hugo
Aperol Spritz
Mojito
- ★ Long Drinks:
Whisky Coke / Apple
Vodka Coke / Natural Juice
Gin Tonic
Campari Orange
- ★ Rum:
Baccardi Carta Blanca
- ★ Tequila & Gin:
Milagro Silver / Gold
Bombay Sapphire
- ★ Vodka:
Finlandia
- ★ Scotch Whisky:
Dewars
- ★ Liqueurs / Vermouth & Bitters:
Martini Vermouth
Campari
Aperol
- ★ Wine:
Tarla Rose 0.75l
Tarla Sauvignon Blanc 0.75l
Tarla Rosu 0.75l

Open Bar II

- ★ Soft Drinks:
Pepsi / Pepsi Light
Mirinda / 7 Up
Everness
Lipton Peach / Lemon
Badoit
Evian
- ★ Coffee:
Espresso
Espresso Decafeinato
Cappuccino / Vienez
- ★ Beer:
Heineken
Desperados
Heineken 0%
- ★ Cocktails:
Cosmopolitan
Hugo
Aperol Spritz
Long Island Iced Tea
Long Beach Lady
P.S. I Love You
- ★ Long Drinks:
Whisky Coke / Apple
Vodka Coke / Natural Juice
Gin Tonic
Cuba Libre
Campari Orange
- ★ Rum:
Bacardi Carta Blanca
- ★ Tequila & Gin:
Milagro Silver / Gold
Hendrick's
Puerto De India Premium Gin
- ★ Vodka:
Finlandia
Grey Goose
- ★ Scotch / Irish & Bourbon Whisky:
Dewars
Jack Daniels
- ★ Liqueurs / Vermouth & Bitters:
Martini Vermouth
Campari
Aperol
Baileys
- ★ Wine:
Alira Rose 0.75l
Alira Sauvignon Blanc 0.75l
Alira Feteasca Neagra 0.75l