

CATERING BY ATHÉNÉE PALACE HILTON
WELL KNOWN SENSE OF TASTE





What is Catering by Athénée Palace Hilton Bucharest?

Our catering services embody the standards of quality that you have come to expect from Hilton hospitality.

From simple, intimate gatherings, to spectacular banquets, our professional team is at your disposal to help you plan and realize various events. Thanks to our solid experience, we have successfully orchestrated large events, greater than 1500 guests.

Since every Hilton customer has different expectations and every event is unique, let the team at Athénée Palace Hilton Bucharest take care of every detail to make your event a success...

The menus presented are just a sampling of what we do. We're happy to customize any of these menus, or create one based on your needs and wants or specific event theme.



WELCOME COFFEE BREAKS

Applicable for a minimum of 30 persons

ITALIAN

Freshly brewed coffee
Selection of Julius Meinl teas
Selection of juices
Mozzarella and tomato skewers
Vegetable frittata
Selection of tramezzini sandwiches
Mini mascarpone tiramisu cups
Almond and lemon cake

RON 45



ASIAN

Freshly brewed coffee
Selection of Julius Meinl teas
Selection of juices
Mini Curried chicken sandwiches
Spring rolls with sweet chili
Vegetable samosas
Oriental chicken skewers
Mango fruit tarts

RON 50



CHOCOHOLIC

Freshly brewed coffee
Selection of Julius Meinl teas
Selection of juices
Mini chocolate cup cakes
Fruit skewers with chocolate sauce
Mini chocolate brownies
Mini chocolate milk shots
White chocolate fondant tarts

RON 45



MEXICANA

Freshly brewed coffee
Selection of Julius Meinl teas
Selection of juices
Jalapeño peppers filled with cheese
Flour tortilla wraps with spicy chicken
Corn chips with salsa dip
Spicy beef skewers with guacamole
Fruit skewers

RON 50



SEATED BUFFET MENU

EAST MEETS WEST

(Minimum 80 people)



COLD:

Assorted hand rolled sushi with soy dipping sauce and wasabi
Grilled autumn peppers with grated feta
Fresh chopped herbs and cold press olive oil
Beetroot and goats cheese salad with toasted walnuts and honey truffle dressing
Glazed leg of ham with pineapple and star anise
Norwegian shrimp and avocado mousse cocktails
Selection of local and international cold cuts with marinated olives and grissini stick
Salad bar selection of fresh leaves, chopped vegetables, condiments and dressings
Baker's basket with butter, olive oil and balsamic vinegar

HOT:

Oven baked Mediterranean cod fish on sauté bell peppers with olives and fresh herbs
Hunters chicken casserole with mushrooms and tomatoes and sage
Braised beef and apricot tajine with Moroccan spice and mix vegetables
Steamed assorted fresh vegetables with herb butter
Roasted potatoes with garlic and rosemary
Hearty winter minestrone and cannellini beans soup
Steamed basmati rice with chopped parsley

SWEET:

Mini cups of chocolate mousse
Mini cups of tiramisu
Vanilla panna cotta with forest fruit compote
Assorted éclairs with pastry cream
Mini apple crumble pie with raisin and cinnamon

RON 80



SEATED BUFFET MENU

SOCIAL MIX

(Minimum 80 people)



COLD:

Thai salad with seared tuna, lemongrass and lime dressing
Small bowls of Caesar with soft boiled eggs, pancetta crisp and shaved parmesan
Spoons of beetroot and goat cheese salad, toasted pine nut and herb dressing
Fish platter of smoked salmon, roll mops, smoked mackerel and caper berries
Teriyaki glazed beef salad with grilled vegetables and toasted sesame
Grilled lemon chicken and avocado salad with pine nuts and herb vinaigrette
Salad bar selection of fresh leaves, chopped vegetables, condiments and dressings
Baker's bread basket with butter, olive oil and balsamic vinegar

HOT:

Pan roasted salmon with creamed leeks and sauté spinach, lemon beurre Blanc and toasted almonds
Oven roasted turkey breast with rosemary gravy, steamed buttered beans and side of cranberry sauce
Marinated grilled lamb cutlets, sauté zucchini and pesto, lemon gremolata
Baked new potatoes with lemon and rosemary
Grilled autumn vegetables with side of hollandaise sauce
Pasta alla Norma, eggplant, cherry tomatoes and grated dry ricotta

SWEET:

Selections of macrons lollypops with hazelnut cream
Cups of hazelnut and chocolate mousse
Coconut panna cotta with lime syrup
Rose water meringue with citrus cream
Chocolate rocky road fingers

RON 100



SEATED BUFFET MENU

GOURMAND'S CHOICE

(Minimum 80 people)



COLD:

Seared pepper tuna salad with frisée, orange and walnuts, honey mustard and dill dressing

Ballotine of duck and foie gras with sour cherry compote, toasted hazelnuts

Asparagus spears wrapped with Parma ham and shave parmesan

Lobster and shrimp cocktail with tomato gelée and salmon caviar

Thai salad of seared beef fillet, red grapes, mix baby leaves and lemongrass lime dressing

Salad bar with chopped vegetables, condiments and assorted dressing

Baker's basket with butter, olive oil and balsamic vinegar

HOT:

Thai garlic and pepper prawns, sautéed bok choy and spring onions

Grilled Atlantic salmon on mushroom and leeks, white wine velouté and fresh chopped herbs

Mini pepper steak with red wine jus and buttered zucchini

Potato and gruyère gratin

Butter peas and baby carrots, fresh chopped herbs

Fresh penne pasta with broccoli, chicken and blue cheese sauce

SWEET:

Strawberry tiramisu, macarons lollypops with chocolate and hazelnut cream

Apricot and saffron tartine with caramel sauce

Mini cups of chocolate mousse, rum and cherries

Almond and vanilla custard tarts

RON 150





(Minimum 50 people)



(Minimum 50 people)

PLATED MENU

Cream of champignons

Truffle oil and herb crutons

Pan roasted supreme breast of chicken

Buttered baby carrots, sauté spinach and foie gras

Autumn apple crumble pie

Fresh whipped vanilla cream and marinated forest fruits

RON 110

Confit Atlantic salmon salad

Ginger hollandaise, baby beetroot and fennel salad

Pan roasted rack of lamb

Crispy shoulder, glazed shallots, micro herbs and lavender jus

Strawberry tiramisu

Layered with lady finger soak in coffee and Grand Marnier, fresh strawberries and mascarpone cream

RON 140





(Minimum 50 people)



(Minimum 50 people)

PLATED MENU

Venison Carpaccio

Autumn truffle, preserved baby walnuts, frisée and herb salad, grain mustard dressing

Pan roasted Atlantic salmon

Viennese crust with fine herbs and gruyère, sauté spinach, braised baby fennel, chardonnay and garlic beurre blanc

Chocolate and raspberry tart

Hazelnut praline and coffee cream

RON 170

King crab and avocado salad

Cucumber ribbons, micro herbs, salmon caviar and wasabi mayonnaise

Grilled fillet of beef a la Rossini

Wrapped in Parma ham, seared foie gras, buttered baby carrots, truffle and red wine sauce

Moelleux au chocolate

Raspberries and fresh whipped vanilla cream

RON 200





BEVERAGE PACKAGES

SOFT DRINK

Unlimited selection of soft drinks, orange & grapefruits juice
Still & sparkling water

	RON		RON
½ hour	15	5 hours	55
1 hour	23	6 hours	63
2 hours	30	7 hours	74
3 hours	37	8 hours	85
4 hours	41		

LUNCH PACKAGE

Unlimited selection of soft drinks, orange & grapefruits juices
Still & sparkling water
House wine, white & red
Beer

	RON
1 hour	30
2 hours	41
3 hours	52





BEVERAGE PACKAGES

DINNER PACKAGE A

Corporate event only

Unlimited selection of soft drinks, orange & grapefruits juices
 Still & sparkling water
 House wine, white & red
 Beer
 Full international bar with house spirits

	RON		RON
1 hour	51	4 hours	105
2 hours	64	5 hours	123
3 hours	81	6 hours	141

DINNER PACKAGE B

Weddings and private event only

Unlimited selection of soft drinks, orange & grapefruits juices
 Still & sparkling water
 House wine, white & red
 Beer
 Full international bar with house spirits

	RON		RON
1 hour	53	4 hours	109
2 hours	76	5 hours	131
3 hours	91	6 hours	144





MEET OUR CHEFS



THE ASIAN GURU

Chaiyasith Srichom
Executive Chef



THE SWEETS FAIRY

Mimi Dima
Pastry Chef



PURA CUCINA MAESTRO

Marco Magri
Roberto's Chef



TESTIMONIALS

*„I would like to express my gratitude for the help given in organising the second edition of the Ambassadors of Romanian Tourism Gala. The occasion was really enhanced by the involvement of such a dedicated team as yours.“ - **Ministry of Tourism***

*„We would like to express our warmest gratitude for the high level of professionalism and exceptional services you provided, which were much appreciated by everyone[...] We were extremely satisfied with the Hilton team's contribution to this event's success. We will not hesitate to collaborate with you on our next projects, as we are certain that we can count on your services to produce a successful event.“ - **Ministry of Foreign Affairs***

*„We would like to express our gratitude and utmost appreciation for the catering services you provided for the Polish National Day celebrations. We were impressed with the impeccable organisation and we look forward to collaborating again in the future.“ - **Embassy of Poland***

*„It never fails to amaze me how you guys can pull off an event like Saturday night, and make it appear effortless! Thank you so much for the wonderful food and service, and especially your unruffled moral support at our Halloween Charity Ball! The feedback from the guests was superb [...] your brilliance at pulling off big events was obvious to anyone there who cares about that sort of thing - and understands how complicated it is.“ - **Leslie Hawke & the OvidiuRo team***

*„With your support, the AHK has organized another successful New Year's Reception, for about 650 guests, just as our members are accustomed to from us. In your name and, of course, on our side, I would like to thank you! We're looking forward to continue our cooperation with you.“ - **German Chamber of Commerce***



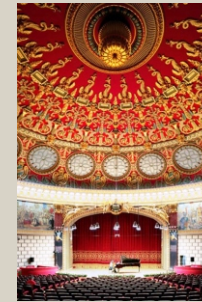
VENUES



Artmark Gallery



**National Library
of Romania**



**The Romanian
Athenaeum**



Palace of Parliament



**National Museum
of Art of Romania**



Snagov Palace

...And Many More Locations!

If you haven't found a venue yet, we would be more than happy to help you choose the right one.





CONTACT US

Visit us

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All images are for illustrative purposes only.
Prices exclude VAT 24%.

Additional catering fees may apply depending on the venue and number of people.

