

DAILY DELEGATE PACKAGE (for a minimum of 30 delegates)

The Ritz-Carlton, Moscow offers more than 1,360 square meters/14,139 square feet of flexible meeting and function spaces that can be perfectly adapted to your requirements. From the smaller meetings in the day-lit salons to the full capacity of 750 guests in the Ballroom, experience signature world-class luxury and genuine Russian hospitality. Our rich Daily Delegate Package is designed to conveniently combine the key items needed for most meetings. The Catering and Conference Services professionals will be happy to assist in setting the perfect stage for your event.

Morning Break

Assorted Breakfast Pastry, Muffins and Danish
Mineral Water, Freshly Brewed Ritz Carlton Blended Coffee & Selection of Teas

Networking Lunch

Stand-up Lunch, Five Menu Options Available, Mineral Water, Freshly brewed Coffee, Selection of Ritz-Carlton Teas

Afternoon Break

Selection of Cookies, Brownies & Macaroons
Mineral Water, Freshly Brewed Ritz Carlton Blended Coffee & Selection of Teas

5960 Rubles

Upgrade

Selection of Petite Finger Sandwiches, Mini Pastries and Candies Mineral Water, Freshly Brewed Ritz Carlton Blended Coffee & Selection of Teas

6490 Rubles



Lunch Menu 1

Salads

Smoked Salmon, Orange and Avocado Salad Sumac Lamb with Roasted Eggplant and Tomato Salad Roasted Pumpkin Salad with Smoked Turkey and Blue Cheese Salad Tomatoes with Kalamata and Green Onion

Soup

Tomato Cream Italian Style

Entrées

Salmon Filet, Grapefruit, Pack Choy, Citrus Sauce Duck Confit with Glazed Pearl Onions and Rosemary Juice Stewed Beef Ribs with Carrots and Cumin

> Farmer Vegetables Jardinière Potato and Celeriac Gratin

Desserts

Raspberry Mousse Cake Chocolate Tart Vanilla Crème Brule Tiramisu Shooter Hot dessert: Apple Crumble



Lunch Menu 2

Salads

Italian "Panzanella" Salad
Seafood Salad Mediterranean Style
Thai Chicken Noodle Salad
Grilled Asparagus, Pear and Prosciutto Salad

Soup

Mushroom "Veloute" with Croutons Truffle Flavor

Entrées

Pike Perch, Caramelized Fennel, Smoked Tomato Coulis Chicken Curry with Potatoes Beef Bourguignon with Celery and Mushrooms

Zucchini and Squash Sauté with Coconut Milk and Nuts Basmati Rice Pilaf

Desserts

Passion Mango Mousse Cake
Vanilla Flan Tart
Raspberry Panacotta Shooter
Mandarin Crème Brule
Hot dessert: Blinis with Raspberry Sauce



Lunch Menu 3

Salads

Roasted Bell Pepper and Feta Cheese Green Lentil Zucchini and Chorizo Salad Tuna Salad with Rice Noodles and Pak Choy Ratatouille Salad

Soup

Cauliflower Cream

Entrées

Baked Miso Cod with Sweet Potatoes Chicken Schnitzel, Preserved Lemon and Caper Sauce Beef Medallions, with Marinated in Balsamic Endive, Sauce

Couscous with Chickpeas, Dried Fruits and Coriander Ragout of Artichokes and Potatoes with Provencal Herbs

Desserts

Napoleon Cake
Lemon Tart
Fresh Fruit Minestrone Shooter
Caramel Mousse Finger

Hot dessert: Apple Strudel with Raspberry Sauce and Whipped Cream



Lunch Menu 4

Salads

Poached Trout and Potato Salad
Grilled Mushroom Cherry Tomato Salad with Arugula and Parmesan Dressing
Chickpea, Pumpkin and Feta Salad
Chicken Sausage Grill Vegetables

Soup

Seafood Cream Chowder with Corn and Smoked Flavor

Entrées

Halibut Medallions with Tomato and Sage Bread Crumbs Crispy Chicken Leg with Pineapple and Barbecue Sauce Leg of Lamb Stewed in its Own Juices with Provencal Herbs

> Ratatouille Basmati and Wild Rice

Desserts

Passion Cake
Plum Flan Tart
Coconuts Crème Brule
Raspberry Mousse Shooter
Hot dessert: Chocolate Fondant with Vanilla Sauce



Lunch Menu 5

Salads

Bean Salad with Creamy Basil
Beef and Mandarin Salad with Asian Dressing
Salmon and Pickled Ginger Salad
German Style Potato Salad

Soup

Beef Goulash

Entrées

Red Snapper with Curry Leek Sesame Sauce Baked Chicken with Lemon Rosemary Chopped Veal Schnitzel with Butter Lemon and Capers

Grilled Vegetables
Mashed Potatoes with Olive Oil and Arugula

Desserts

Fruits Tart
Dark Chocolate Mousse Cake
Mango Sago Shooter
Lemon Crème Brule

Hot dessert: Clafoutis Red Berries with Vanilla Sauce



Upgrade 1

Tuna & Mayonnaise Sandwiches Turkey Ham & Cream Cheese Egg & Mayonnaise Sandwiches

Macaroons, Fruit Marmalades, Marshmallow

Upgrade 2

Smoked Salmon & Cream Cheese Ham & Cheese Sandwiches Cucumber & Cream Cheese

Financiers, Madeleine's, Truffles