

Celebrate your *unforgettable* *corporate party* with us

Option 4:

Number of guests - **from 16**

King room (SNG / DBL) - **145€ / 225€**

Superior room (SNG / DBL) - **155€ / 235€**

Included:

- New Year's menu*
- Accommodation in
King / Superior room
- Meeting room
- 10% service charge

Contacts:

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* An individual menu can be provided according
to your wishes

Menu

White mushroom mousse and enoki mushrooms - 80 g
Chorizo and mandarin bruschetta - 30 g
Avocado, stuffed with crab meat - 40 g
Open sandwich with pork meat and apple aioli dressing - 30 g
Fish platter (salmon, tuna, halibut) - 60 g
Assorted pickled vegetables - 60 g
Norwegian mackerel with baked potato - 50 g
Turkey pate with cognac - 60 g
Festive salad with smoky duck and mix leaves - 80 g
Avocado, beetroot, orange, pistachio salad
with poppy dressing - 80 g
Mix salad with scallops, mango dressing - 80 g
Cheese platter with fruits
(brie, dor blue, parmesan, emmental) - 60 g
Meat platter (prosciutto crudo, coppa di parma,
chorizo, salami Milano) - 60 g
Festive fish pie with salmon and broccoli - 30 g
Festive duck with ayva and berry dressing - 80 g
Sea bass and prawn roll - 80 g
Veal rack with pistachio crust - 150 g
Baked potato with parmesan cheese - 80 g
Grilled vegetables (asparagus, white mushrooms,
cherry tomatoes, zucchini, bell pepper) - 60 g
Bread basket with butter - 100 g
Assorted fruits - 80 g
Chocolate - coffee mousse - 80 g
Cheesecake with citrus jelly - 80 g
Juice, still / sparkling water, tea, coffee, lemon

Total per person - 1590 g