



2019 NEW YEAR'S PARTIES AT CORINTHIA HOTEL ST PETERSBURG

NEED TO ORGANISE A PARTY?
WE'VE GOT IT ALL COVERED!

If you are looking for a great venue, fantastic food and drinks and a welcoming and trendy atmosphere to host your company's annual Christmas bash, you have come to the right place.

Backed by a dedicated team, a selection of catering packages and years of experience, you can take a step back and relax while we work creating the event you had in mind.

Please contact us on **+7 (812) 380 20 01**

or by e-mail to **events.stpetersburg@corinthia.com**

COCKTAIL RECEPTION 1

Gluhwein station
Blue cheese pear toast
Eggplant and olive crumble, tomato mousse
Brie and shallot on toast
Salmon roll, dark bread & red caviar
Chicken cinnamon & bacon rillette

Cod brandade fritter, lemon and tartar sauce
Fried coconut prawn tail
Mini chicken shashlyk, Adjika sauce
Parmesan & ricotta dumpling

Pistachio raspberry macaroon
Griotte cherry mini fondant
Gluhwein poached pear almond tart
Apple, raisins & cinnamon crumble

Brewed coffee
Assortment of teas
Still and/or sparkling water

2500 rubles

Per person

Minimum: 30 Guests

COCKTAIL RECEPTION 2

Gluhwein station
Blue cheese pear toast
Eggplant and olive crumble, tomato mousse
Brie and shallot on toast
Crab and cucumber roll
Salmon roll, dark bread & red caviar
Chicken cinnamon & bacon rillette
Beef tataki

Mini leek and truffle quiche
Cod brandade fritter, lemon and tartar sauce
Fried coconut prawns tail
Mini chicken shashlyk, Adjika sauce
Roast duck, cranberry
Sesame salmon and shrimp kebab, sweet chili sauce
Parmesan & ricotta dumpling

Pistachio raspberry macaroon
Griotte cherry mini fondant
Coffee éclair
Mini ginger breads
Gluhwein poached pear almond tart
Apple, raisins & cinnamon crumble

Brewed coffee
Assortment of teas
Still and/or sparkling water

3800 rubles

Per person

Minimum: 30 Guests

BEERSTUBE RECEPTION MENU

Gluhwein station

Blue cheese pear toast

Speck, grissini & pickled gherkin

Cheeseboard & grapes

Cured salmon, mustard rye bread

Pork knuckle ham on toast, horseradish

Confit duck leg & braised red cabbage

Tafelspitz

Mini schnitzel, cranberry sauce

Parmesan & ricotta dumpling

Goulash & dumpling

Sacher cake

Linzer cookies

Apple strudel

Mini ginger breads

Gluhwein poached pear almond tart

Blueberries & cinnamon blinis

Brewed coffee

Assortment of teas

Still and sparkling water

Free-flowing beer

For 2 hours 1800 rubles

Each additional hour 500 rubles

3000 rubles

Per person

Minimum: 30 Guests

RUSSIAN STYLE DINNER N1

SHARING AT THE TABLE

Fresh vegetables & greens
Marinated cucumber, tomato & cabbage
Piemontaise salad
Assorted smoked & cured fish: salmon, gravlax
Herring potato salad
Chicken Olivier salad
Caesar salad
Assorted meat cut, mustard & horseradish
(Chicken roulade, pork ham, smoked turkey & smoked beef)
Cheese assortment
(Brie, Parmesan, Cheddar & Emmental)

Mushroom julienne

Duck leg confit, roast potatoes, spinach, orange red wine sauce

Black forest dome, cherry compote, milk chocolate mousse

Fresh mandarin
Ginger cookie

Coffee and tea

3500 rubles

Per person

Minimum: 10 Guests

RUSSIAN STYLE DINNER N2

SHARING AT THE TABLE

Fresh vegetables & greens
Marinated cucumber, tomato & cabbage
Tomato, salami & white beans salad, red onion & coriander
Assorted smoked & cured fish: salmon, gravlax, halibut
Herring potato salad
Classic Olivier salad
Chicken caesar salad
Italian roast beef salad
Assorted meat cut, mustard & horseradish
(Chicken roulade, pork ham, smoked turkey & smoked beef)
Cheese assortment
(Brie, Blue, Parmesan, Cheddar & Emmental)

Roast salmon, confit potato, leek fondue

Medium roast beef tenderloin, parsnip puree, roast carrot & parsnip,
lard & glazed onion red wine sauce

Passion fruit & coconut white chocolate layer cake, spiced pineapple &
coconut salad

Fresh mandarin
Ginger cookie

Coffee and tea

4200 rubles

Per person

Minimum: 10 Guests

RUSSIAN TABLE

ADDITIONAL OPTIONS

Smoked sturgeon
8500 rubles per 1500 gram
To preorder 10 days ahead of the event

Red caviar & blinis
1800 rubles per 50 gram

Black caviar & blinis
16000 rubles per 50 gram

Pumpkin soup
250 rubles

Mushroom soup
250 rubles

Cep mushroom & foie gras cappuccino, truffle oil
700 rubles

Mussels & shrimps saffron cream soup
650 rubles

Mushroom julienne
550 rubles

Seafood julienne
650 rubles

Herb crust roast salmon, caponata, anis white wine sauce
1050 rubles

Roast chicken breast, braised cabbage & carrot, mushroom & chicken jus
990 rubles

Corporate logo on individual dessert
100 rubles

Large cake with corporate logo
4000 rubles per 1 kg

Gluhwein station
(Including stollen, ginger cookies & teacake)
550 rubles

Honey cake, berries kissel
350 rubles

Seasonal whole fruits
1500 rubles per 1400 gram

Seasonal sliced fruits
1500 rubles per 700 gram

Berries
600 rubles

BUFFET DINNER N1

SALAD BAR

Assorted leaves, crudités, condiments, pickles & dressing

ANTIPASTI STATION

Assorted cold cuts, pickles, mustard & horseradish
Cheese board, crackers, condiments
Olives & dried tomatoes

Cured salmon, lemon & sour cream

Herring's potato salad

Tomato caprese

Greek salad

Chicken Olivier salad

SOUP

Pumpkin soup

Braised pork neck, cumin red wine sauce

Seafood & saffron pie

Braised cabbage

Steamed vegetables, garlic butter

Truffle oil potato puree

CARVING STATION

Roasted Turkey with chestnut stuffing, poultry jus & cranberry sauce

DESSERTS

Ginger teacake

Gluhwein poached pear almond tart

Corinthia signature Grand Marnier light cheesecake, cranberries & spiced sauce

Panettone

Seasonal whole fruits

Ginger cookie

Coffee and tea

3500 rubles

Per person

Minimum: 30 Guests

BUFFET DINNER N2

SALAD BAR

Assorted leaves, crudités, condiments, pickles & dressing

ANTIPASTI STATION

Assorted cold cuts, pickles, mustard & horseradish
Cheese board, crackers, condiments
Olives & dried tomatoes

Cured & smoked salmon, lemon & sour cream

Herring's potato salad

Chicken caesar salad

Pasta salami & dried tomato salad

Prawns & cured salmon salad, cherry tomatoes,
citrus dressing

Piemontaise salad

SOUP

Mushroom soup, truffle oil

Beef tenderloin, peppercorn sauce

Roast salmon, red caviar white wine sauce

Roasted parsnip cumin carrots

Steamed vegetables, garlic butter

Truffle oil potato puree

CARVING STATION

Roasted Turkey with chestnut stuffing, poultry jus & cranberry sauce

DESSERTS

Ginger teacake

Pecan pie

Pistachio raspberry macaroon

Black forest cake

Corinthia signature Grand Marnier light cheesecake, cranberries & spiced sauce

Panettone

Seasonal whole fruits

Ginger cookie

Coffee and tea

4200 rubles

Per person

Minimum: 30 Guests

BUFFET

ADDITIONAL OPTIONS

Smoked sturgeon
8500 rubles per 1500 gram
To preorder 10 days ahead of the event

Red caviar & blinis
1800 rubles per 50 gram

Black caviar & blinis
16000 rubles per 50 gram

Pumpkin soup
250 rubles

Mushroom soup
250 rubles

Crêpe Suzette station
350 rubles

Corporate logo on individual dessert
100 rubles per logo

Large cake with corporate logo
4000 rubles per 1 kg

Gluhwein station
(Ginger cookies & teacake)
550 rubles

Black forest cake
200 rubles

Honey cake
150 rubles

Seasonal sliced fruit platter
230 rubles

Berries
600 rubles

STAFF PARTY BEVERAGE PACKAGES

STANDARD OPEN BAR

House red/ House white wine
Local beer
Premium Russian sparkling Wine Balaclava Chardonnay
Local water/soft drinks
Tea/coffee
2 hours **2000 rubles**
Additional hour **800 rubles**

PREMIUM OPEN BAR

Italian red/white wine
International beers
Prosecco
Local water/soft drinks
Tea/coffee
2 hours **3000 rubles**
Additional hour **1100 rubles**

PACKAGE LUX OPEN BAR

Italian red/white wine
International beers
Prosecco
Spirits including Vodka, Scotch whisky, Cognac VS, Gin
Local water/soft drinks
Tea/ coffee
2 hours **4000 rubles**
Additional hour **1700 rubles**

NON – ALCOHOLIC OPEN BAR

Selection of Soft Drinks, Juices and Water
2 hours **750 rubles**
Additional hour **600 rubles**

WINE PACKAGE A

1/2 bottle house wine
1/2 bottle local water
Tea/coffee
1000 rubles

WINE PACKAGE B

1/2 bottle local wine
1/2 bottle local water
Tea/coffee
1500 rubles

WINE PACKAGE C

1/2 bottle foreign wine
1/2 bottle imported water
Tea/coffee
2000 rubles

OTHER BEVERAGES

Gluhwein – **400 rubles** per glass
Prosecco – **600 rubles** per glass

CORKAGE FEE

600 rubles per person for wine and water
200 rubles per person for additional spirits



191025, NEVSKY PROSPECT, 57, ST.PETERSBURG, RUSSIA | T: +7 (812) 380-2001 | E: RESERVATIONS.STPETERSBURG@CORINTHIA.COM

[CORINTHIA.COM/STPETERSBURG](https://www.corinthia.com/stpetersburg)