



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](mailto:events.stpetersburg@corinthia.com)**

## COCKTAIL RECEPTION 1

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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

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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**

\*Price excludes a 5% Service Charge which will be added to the bill.

# BEERSTUBE RECEPTION MENU

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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**

\*Price excludes a 5% Service Charge which will be added to the bill.

## RUSSIAN STYLE DINNER N1

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### 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)

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Mushroom julienne

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

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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

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### 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)

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Roast salmon, confit potato, leek fondue

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

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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

\*Price excludes a 5% Service Charge which will be added to the bill.

# RUSSIAN TABLE

## ADDITIONAL OPTIONS

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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

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## 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

\*Price excludes a 5% Service Charge which will be added to the bill.

# BUFFET DINNER N2

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## 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

\*Price excludes a 5% Service Charge which will be added to the bill.



# 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

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## 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



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