



ANGLETERRE HOTEL
ST PETERSBURG



HOTEL ASTORIA
ST PETERSBURG
A ROCCO FORTE HOTEL

MEETINGS AND EVENTS BANQUET KIT



ROCCO FORTE
HOTELS

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COFFEE BREAKS

Price per person

STANDARD

400

Assortment of cookies
from Astoria Chocolatier
Mineral water
Selection of tea and coffee

RUSSIAN

500

Assortment of pirozhki and vatrushki
Mineral water
Selection of tea and coffee

AMERICAN

700

Choice of two sandwiches:
Smoked salmon with capers and lemon
Tuna, mayonnaise and celery
Egg, mustard and mayonnaise
Roast bell pepper and goat cheese
Ham with Dijon mustard
Mineral water
Selection of tea and coffee

INTERNATIONAL

750

Assortment of Danish
pastries and croissants
Slices of seasonal fruits
Assortment of juices
Mineral water
Selection of tea and coffee

COFFEE BREAK ENHANCEMENTS

Price per person

Selection of sliced seasonal fruits (100 gr per person)	200
Selection of sliced seasonal fruits and berries (100 gr per person)	550
Whole fruit vase selection (300 gr per person)	500
Selection of freshly squeezed fruit juices – orange and grapefruit (1l)	1800
Vegetable crudités with two sauces (80/20/20 gr per person)	200

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COFFEE BREAKS

Price per person

ENTRACTE 1

510

Assortment of cookies
Tartlet with strawberries
Lavash roll with salted salmon
Mineral water
Selection of tea and coffee

ENTRACTE 2

510

Assortment of cookies
Mini eclairs
Lavash roll with guacamole
Mineral water
Selection of tea and coffee

ENTRACTE 3

510

Assortment of cookies
Sliced fresh fruits
Profiteroles with chicken liver mousse
Mineral water
Selection of tea and coffee

OUVERTURE

650

Assortment of cookies
Apricot tartlet
Verrine with chocolate cream and
blackberry
Lavash roll with cream cheese
Mineral water
Selection of tea and coffee

PLIE

900

Verrine with chocolate cream and
blackberry
Vanilla profiterole
Mini Danish pastry with cherries
Mini pannini with chicken breast
Finger sandwich with cream cheese and
cucumber
Mineral water
Selection of tea and coffee

BATTEMENT

1250

Assortment of cookies
Lemon tartlet
Skewer with fresh honey dew
Vanilla Panna Cotta
Mini panini with smoked salmon
Mini focaccia with Coppa
Lavash roll with guacamole
Mineral water
Selection of tea and coffee

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SEASONAL COFFEE BREAKS

For memorable meetings, entertain delegates with Hotel Astoria's selection of break enhancement products

Each coffee break is inspired by the flavors and colors of the seasons
A 10-delegate minimum applies per booking of seasonal coffee breaks

Price per person
1100 rubles

SPRING BREAK

Assortment of cookies
Fruit mousse
Tartlet with strawberries
Apple and cowberry tart
Chocolate tulip with wild berries
Red wine poached Williams pears
Sliced fruits
Mineral water
Selection of tea and coffee

SUMMER BREAK

Assortment of cookies
Homemade apple roll
Mini Danish with cherries
Fresh fruit skewer
Vanilla profiteroles
Apricot tart
Homemade fruit jellies
Mineral water
Selection of tea and coffee

AUTUMN BREAK

Assortment of cookies
Cabbage pie
Patty with carrot
Apple pie
Russian cheesecake
Chocolate mousse
Fruit tartlet
Mineral water
Selection of tea and coffee

WINTER BREAK

Assortment of cookies
Russian traditional fish pie
Patty with meat
Homemade cheese pie
Napoleon cake
Winter Garden cake
Tartlet with mandarin
Mineral water
Selection of tea and coffee

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WELCOME COCKTAILS

Price per person

PACKAGE №1

750

Glass of Russian sparkling wine
Mineral water 0.2 l or Juice 0.2 l
Assorted nuts, olives, Grissini sticks
or
Assorted fruit slices

PACKAGE №2

1200

Glass of French or Italian Sparkling Wine
Mineral Water 0.2 l or Juice 0.2 l
Assorted nuts, olives, Grissini sticks
or
Assorted fruit slices

PACKAGE №3

2350

Glass of Champagne
Mineral water 0.2 l or juice 0.2 l
Assorted nuts, olives, Grissini sticks
or
Assorted fruit slices

Corkage fee
(price per bottle or person)

1500

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COCKTAIL SNACKS

Price per piece

Quail egg with eggplant caviar	160
Roast beef and onion rings	250
Salo on dark bread	160
Chicken liver terrine with onion compote	160
Profiteroles with chicken liver mousse	160
Marinated salmon with tapenade	220
Salami and cream cheese	160
Brie cheese with mango and pepper	280
Goat cheese with sun dried tomato	220
Parma ham with Parmesan cheese	250
Tiger prawn and aioli	300
Red caviar on vol au vent	250
Black caviar on vol au vent	750
Smoked salmon and cream cheese rolls	220
Smoked salmon roll with Guacamole	250
Vegetable crudite with Caesar sauce	200
Baby shrimp cocktail	300
Traditional steak tartare	350
Tuna tartare	380
Salmon tartare	350
Assorted nuts, olives, Grissini sticks (15/15/15 gr per person)	350
Assortment of cheeses, 3 kinds (90 gr per person)	750

HOT SNACKS

Price per piece

Mini beef Wellington	380
Mini chicken Wellington	350
Sautéed beef with peanut sauce	380
Soya & ginger marinated beef	380
Sautéed chicken breast with spicy tomato sauce	300
Tiger prawn tempura with spicy sauce	450
Mini Panini with Parma ham and Mozzarella	140
Mini Panini with smoked salmon and cream cheese	140
Mini Panini with chicken and basil	140
Vol au vent with chicken, mushroom and herbs	230

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COCKTAIL SNACKS

Spring roll with crab meat, vegetables and dipping sauce	250
Vegetarian spring roll with dipping sauce	200
Samosa with vegetables and sauce	250
Deep fried wontan with shrimps and sauce	250
Exotic Thai fish pie	220
Deep fried almond crusted Brie cheese	330
Mini Burger with marinated cucumber	350
Mini Cheeseburger	350
Pancakes with red caviar	400
Spinach and Feta cheese pastry	250
Leek and potato mini quiche	220
Vegetable tempura	230

DESSERTS

Price per piece

Assortment of mini fruit tartlets (mandarin, apricot, lemon-meringue) (1 piece)	130
Opera cake	220
Vanilla profiterolle	130
Pistachio-strawberry mousse	250
Tiramisu	350
Semolina cream with fruits	300
Traditional crème brulee with almond tuile	350
Apple pie	160
Vanilla Panna Cotta	180
Saffron and cinnamon poached pears	320
Verrine with milk chocolate cream and blackberry	230
Chocolate-coconut cake	180
Pancakes with fruits and sauces	250
Exotic fruit slices with vanilla syrup (100 gr)	550
Fresh fruit slices (100 gr)	300
Assortment of homemade truffles (1 piece)	80
Assortment of homemade fruit jellies (1 piece)	80
Assortment of homemade cookies (1 piece)	70
Chocolate tuxedo strawberry (1 piece)	120
Macaroons (1 piece)	80

Ice Sculptures are available upon request

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CANAPE MENUS

Each menu includes one of each dish per person

Price per person

MENU №1

2200

Quail egg with eggplant caviar
Roast beef and onion rings
Salo on dark bread
Chicken liver terrine
with onion compote
Blini with Guacamole
Vol au vent with chicken, mushroom
and herb filling
Assorted meat
and vegetarian mini pizzas
Leek and potato mini quiche
Fruit tartlets
Opera cake
Pistachio-strawberry mousse

MENU №2

2800

Marinated salmon with tapenade
Salami and cream cheese
Roast beef and onion rings
Goat cheese with sun dried tomato
Deep fried almond
crusted Brie cheese
Exotic Thai fish cakes with
a sweet Chili dip
Leek and potato mini quiche
Vegetarian spring rolls
with dipping sauce
Tiramisu
Semolina cream with fruits
Traditional crème brulee
with almond tuiles

MENU № 3

4300

Smoked salmon roll with Guacamole
Crab and herbs Remoulade
Salami with tomato chutney
Salmon tartare with lemon
Parma ham with Parmesan cheese
Shrimp and aioli
Spicy vegetarian spring rolls with dipping sauce
Deep fried almond crusted Brie cheese
Exotic Thai fish pie with a sweet Chili dip
Soya and ginger marinated beef
Sautéed chicken with a peanut sauce
Leek and potato mini quiche
Assorted homemade fruit jellies
Exotic fruit slices with vanilla syrup
Verrine with cream of milk chocolate and blackberry
Saffron and cinnamon poached pears
Vanilla Panna Cotta

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BUFFET MENUS

Price per person

FUSION

2000

COLD SELECTION

Classic coleslaw

Beetroot salad with prunes, walnut and coriander

Piemontese salad

Mix salad with dressings

HOT SELECTION

Pork medallions with mustard sauce

Pike perch with olives and tomato sauce

Rice Pilaf

Steamed vegetables

DESSERTS

Apple turnover

Fruit mousse

Seasonal fruit salad

NORTHEN

2300

COLD SELECTION

Traditional Vinaigrette

Carrot salad with raisins

Greek salad with Feta cheese

Farmers salad with bacon

HOT SELECTION

Chicken breast grilled with rosemary

Baked cod with creamy-lemon sauce

Seasonal vegetables

Potato gratin with broccoli

DESSERTS

Crème brulee

Cheesecake

Seasonal fruit salad

AROUND THE WORLD

3100

COLD SELECTION

Sweet bell pepper salad with Balsamic

Olivier salad with chicken

Fussili salad with Provence dressing

Waldorf salad with apples, celery and walnut

HOT SELECTION

Turkey fricassee with mushrooms

Fillet of salmon with Grenobloise sauce, lemon and capers

Seasonal vegetables

Potato gratin with eggplant

DESSERTS

Panna cotta

Apricot tart

Seasonal fruit salad

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BUFFET MENUS

Price per person

SOUTHERN

2800

COLD SELECTION

Smoked salmon with lemon
Bay shrimp, chicken fillet and pineapple salad
Salad of paprika, tomato, beef and cheese
Greek salad with Feta cheese

HOT SELECTION

Stewed lamb with eggplant and tomato
Fried pike perch with nut sauce
Grilled eggplant and zucchini
Rice, pan fried with egg and vegetables

DESSERTS

Semolina with fruits
Pistachio-strawberry mousse
Seasonal fruit salad

EUROPEAN FLAVORS

2300

COLD SELECTION

Waldorf salad with apple, celery and walnuts
Crunchy coleslaw with Blue cheese
Salad of turkey and fruits
Salad of sweet corn, ham, cheese and tomato
Mixed salad leaves with dressings

HOT SELECTION

Chicken ragout with estragon
Steamed salmon with raspberry sauce
Beef piccata with sautéed mushrooms
Assorted roasted vegetables with
olive oil and herbs
Steamed basmati rice with cinnamon

DESSERTS

Saffron and cinnamon poached pears
Low fat yoghurt cheesecake
Seasonal fruit salad

RUSSIAN TASTE

2800

COLD SELECTION

Stolichny salad
Fresh vegetables with sour cream and dill
Traditional Vinaigrette with herring
Cold cuts with horseradish and pickles
Mixed salad leaves with dressings

HOT SELECTION

Beef Stroganoff
Chicken Kiev
Baked pike perch with crayfish bisque
Fried potatoes with garlic and onions
Roasted vegetables with
rosemary and honey

DESSERTS

Mini Eclairs
Passion fruit Anna Pavlova
Truffle cake
Seasonal fruit salad

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BUFFET MENUS

Price per person

MEDITERRANEAN

2800

COLD SELECTION

Ham and melon

Tomato and Mozzarella salad with
balsamic vinegar and Pesto

Tuna Nicoise salad

Wild mushrooms, spring onion and pine nut salad

Rocket leaf and Parmesan
salad with dressing

HOT SELECTION

Country minestrone with Pesto

Honey roasted chicken breast with ratatouille

Beef piccata fried with Parmesan

Salmon baked with a herb cream cheese crust

Grilled eggplant and zucchini

Sautéed potato

DESSERTS

Tiramisu

Amaretto cake

Lemon Panna cotta

Seasonal fruit salad

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BUFFET MENUS

Price per person

ASTORIA

5800

COLD SELECTION

Smoked salmon with capers and lemon
Roasted beef with marinated cucumbers
Parma ham with melon
Sesame roasted tuna with sweet and sour sauce
Rocket leaf and Parmesan salad with dressing
Tomato and Mozzarella salad with fresh basil
Cocktail of artichokes and smoked ham
Shrimp salad with roasted chicken and asparagus, cognac dressing
Kamchatka crab salad with apples and celery
New potato salad with bacon and onions

SOUP

Cream of roasted zucchini and rosemary

HOT SELECTION

Veal fricassee with champignons
Chicken breast with shrimps and blackberry sauce
Baked salmon with oranges and cherry tomatoes
Pelmeni with Russian cream cheese, sour cream and spicy tomato sauce
Fried potatoes with onions and mushrooms
Roasted vegetables with rosemary and olives

DESSERTS

Passion fruit Anna Pavlova
Dacquoise with custard
Cognac marinated prunes with pistachio and Mascarpone
Truffle cake
Apricot and almond tart
Opera cake
Sliced melon and basil syrup

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RUSSIAN TABLE MENU

Price per person

CRYSTAL

3800

COLD STARTERS ON THE TABLE

Salted salmon with olives and lime
Fillet of herring with Yalta onion
and hot boiled potato with dill
Roast beef with marinated vegetables
Boiled tongue with creamy horseradish
Homemade spicy pork with fruits
Fresh vegetable assortment
(cucumber, tomato, paprika, herbs)
Olivier salad with chicken breast and
homemade mayonnaise

HOT STARTER

Mushrooms, baked in sour cream under
cheese crust

CHOICE OF MAIN COURSE

Ginger and thyme marinated turkey fillet, with
sautéed vegetables, rosemary potato
and plum sauce

or

Aromatic oil marinated pike perch
with red caviar, saffron pear, vegetables,
soft curd cheese and basil sauce

DESSERT

Astoria Chocolatier cake
Sliced fruits

SILVER

4200

COLD STARTERS ON THE TABLE

Slightly salted salmon with olives and lemon
Smoked escolar with capers and lime
Fillet of herring with Yalta onions
and hot boiled potato with dill
Jellied tongue with quail egg and creamy horseradish
Eggplant rolls, stuffed with walnuts,
garlic and herbs
Homemade spicy pork with fruits
Fresh vegetable assortment
(cucumber, tomato, paprika, herbs)
Olivier salad with chicken breast
and homemade mayonnaise

Assortment of salad leaves with citrus segments,
Cherry tomato, Chorizo and pine nuts
Marinated mushrooms, cucumbers
and pickled cabbage

HOT STARTER

Millefeuille of eggplant and zucchini,
baked with tomato sauce and Mozzarella

CHOICE OF MAIN COURSE

Beef medallions with bacon powder,
smoked paprika and pine nut bonbon,
vegetables and smoked veal sauce

or

Roasted salmon fillet with stewed potatoes,
assorted vegetables and
orange sauce with red caviar

DESSERT

Astoria Chocolatier cake
Sliced fruits

Stuffed suckling pig is available upon request - 43 000 per piece
Stuffed pike perch is available upon request - 13 000 per piece

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RUSSIAN TABLE MENU

Price per person

GOLD

5700

COLD STARTERS ON THE TABLE

Stuffed pike perch medallions
Cold-smoked salmon with olives and lime
Smoked escolar with green asparagus and lemon
Hot smoked sturgeon with capers and Cherry tomato
Fillet of herring with Yalta onion and hot boiled potato with dill
Jellied tongue with quail egg and creamy horseradish
Eggplant rolls, stuffed with walnuts, garlic and herbs
Homemade spicy pork with fruits
Roasted veal with berries
Assortment of seasonal vegetables (cucumber, tomato, paprika, herbs)
Stolichny salad with beef and homemade mayonnaise
Assortment of salad leafs with citrus segments, Cherry tomato, Parma ham and pine nuts
Marinated mushrooms, cucumbers, olives and pickled cabbage

HOT STARTER

Millefeuille of eggplant, zucchini and beef,
baked with tomato sauce and Mozzarella

CHOICE OF MAIN COURSE

Roasted beef marinated in a mixture of peppers and herb,
with plum mousseline and butter stewed potato
or
Roasted pike perch with Kamchatka crab sauce,
butter sautéed mini vegetables and potato quenelles

DESSERT

Astoria Chocolatier cake
Sliced fruits

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RUSSIAN TABLE MENU

Price per person

ROYAL

11500

COLD STARTERS ON THE TABLE

Assortment of Italian specialties

The finest Russian Sevruga caviar (10 g) and red caviar (20 gr),
served with traditional condiments and toasts

Homemade salted salmon flavored with fresh dill

Hot smoked sturgeon with capers and Cherry tomato

Kamchatka crab salad with coriander and lime dressing

Jellied beef tongue with creamy horseradish and assorted vegetables

Smoked duck breast with forest berries

Assortment of seasonal vegetables: (cucumber, tomato, paprika, herbs)

Russian Stolichny salad with roasted veal and homemade mayonnaise

Assortment of salad leaves with citrus segments, Cherry Tomato, Tiger prawns and pine nuts

Marinated mushrooms, cucumbers, pearl onion and pickled cabbage

HOT STARTER

King Crab gratin baked with newpotato and spicy sauce

CHOICE OF MAIN COURSE

Provençal herbs marinated rack of lamb, with honey-nut sauce,
black eggplant mousseline and blackcurrant espuma

or

Beef fillet with plum wine sauce, pistachio puree and red wine stewed apple noisette

or

Chilean sea bass with lime-mandarin sauce, marinated asparagus
and strawberry with black caviar

DESSERT

Astoria Chocolatier cake

Sliced fruits

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COURSE MENU

Price per person

AMBER

2150

Rosemary marinated grilled chicken
and salad leaves with goat cheese

Steamed trout fillet with
vegetable spaghetti, ginger and
orange butter sauce

Black Forest gateau flavored
with kirsch and a forest fruit sauce

QUARTZ

2200

Caesar salad with
grilled chicken breast and Parmesan

Baked salmon with a dill crust and
potato puree with Wasabi

Vanilla Panna Cotta with homemade
compote of forest berries

AGATE

2450

Warm poached salmon with red caviar
and rucola salad

Cream of green peas and Parma ham

Chicken Kiev with saffron rice,
glazed Cherry tomatoes and cranberry
sauce

Vanilla semolina cream,
served with a blackcurrant coulis

AQUAMARINE

3350

Salad of shrimp, pineapple and chicken
fillet

Cream of forest mushrooms

Lamb cutlets with
grilled vegetables

Brownie with walnut
and mint sauce

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COURSE MENU

Price per person

GARNET

3200

Russian Stolichny salad
with smoked turkey

Pelmeni with Russian cream cheese,
sour cream and spicy tomato sauce

Roasted veal fillet with spinach,
pumpkin and morels

Classic Russian Napoleon

MALACHITE

3900

Olivier salad with king crab

Baked ceps with sour cream, cheese
and herbs

Beef Stroganoff with potato puree,
sour cream and marinated cucumber

Russian blueberry cheesecake
with a berry coulis

TURQUOISE

3300

Red caviar (30 gr) served with blinis
and traditional condiments

Meat Pelmeni, served with sour cream
and spicy tomato sauce

Pozharsky cutlet with
pan fried potato and onions

or

Roasted pike perch with Kamchatka crab
sauce and mashed potato

White Garden cake

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CREATE YOUR OWN MENU

Price per piece

COLD STARTERS

Rosemary marinated grilled chicken and salad leaves with goat cheese	500
Marinated salmon, cherry tomato and lime ceviche	500
Beef tartare with marinated cucumber	650
Warm poached salmon with red caviar and rucola salad	650
Assortment of meat cold cuts with pickles	700
The finest smoked salmon served with lemon and capers	500
Homemade marinated smoked salmon with cream cheese sauce and horseradish	500
Smoked escolar with asparagus and lemon	500
Pan fried giant tiger prawn with salad leaves and Parmesan	850
Slice of foie gras with fresh berries and maple syrup	1600
Red caviar (30 gr) served with blinis and traditional condiments	750
Lemon sorbet with vodka	300
Champagne sorbet	450

SALADS

Stolichny salad with smoked turkey	550
Beef tongue salad with horseradish, shallot and marinated cucumber	550
Smoked duck breast salad with asparagus, strawberry and almond	750
Olivier salad with king crab	1600
Caesar salad with grilled chicken breast and Parmesan	650
Tomato and Mozzarella salad with olive oil and basil	550
Tuna Nicoise salad	550
Mango and grapefruit salad with Kamchatka crab	850
Tiger prawn salad with melon, rucola and rose pepper	750
Salad of shrimp, pineapple and chicken breast with a Cocktail sauce	700
Greek salad with Feta cheese	500
Mix salad with marinated salmon and asparagus	850
Pine nut, plum and Feta cheese salad with honey dressing	650

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CREATE YOUR OWN MENU

Price per piece

HOT STARTERS

Champignon julienne	350
Millefeuille of eggplant and zucchini, baked with tomato sauce and Mozzarella	650
Millefeuille of eggplant, zucchini and beef, baked with tomato sauce and Mozzarella	800
Baked ceps with sour cream, cheese and herbs	650
Pelmeni with beef and pork, sour cream and spicy tomato sauce	500
Mushroom Pelmeni with sour cream and spicy tomato sauce	400
King crab gratin	1450
Pelmeni with Russian cream cheese, sour cream and spicy tomato sauce	450
Sea scallops with pear and pine nuts	950
Pan fried tiger prawns with braised leek and Chili orange sauce	1100
Roasted tuna in coconut with pumpkin and Chili puree	1100

SOUPS

Russian Borsch with sour cream and vatrushka	450
Classic meat Solyanka	450
Schi with pickled cabbage and steamed beef	400
Consommé with rice and chicken julienne	400
Ceps soup with noodles and chicken	450
Cream of forest mushrooms	450
Cream of green peas and Parma ham	500
Cream of roasted zucchini and rosemary	450
Cream of broccoli with natural yoghurt and roasted almonds	450
Cream of green asparagus	750
Traditional minestrone	450

COLD SOUPS (for summer)

Cold Borsch with sour cream	400
Okroshka with meat and Kvas	400
Gazpacho	400

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CREATE YOUR OWN MENU

Price per piece

MAIN COURSE

Beef

Roasted beef fillet with Ratte potato and red wine sauce	1200
Roasted beef, marinated in a mixture of peppers and herbs, with plum mousseline and buttered potato stew	1400
Beef medallions with bacon powder, smoked paprika and pine nut bonbon, mini vegetables and smoked veal sauce	1300
Grilled rib eye steak with Café de Paris butter and vegetables	3400
Beef Stroganoff with potato puree, sour cream and marinated cucumber	1200
Beef Bourguignon in a thick red wine sauce	950
Beef fillet with plum wine sauce, pistachio puree and red wine stewed apple noisette	1800

Veal

Roast veal fillet with spinach, pumpkin and morels	1800
Veal escalopines with lemon-cream sauce	1600

Lamb

Lamb cutlets with grilled vegetables	1700
Braised New Zealand lamb shank in juice	1400
Rack of lamb baked with garlic, rosemary and grilled tomatoes	1800
Provençal herbs marinated rack of lamb, with honey-nut sauce, black eggplant mousseline and blackcurrant espuma	1900

Pork

Roasted fillet of soya marinated pork with rice and green beans	950
Grilled pork chops with mushroom sauce and green peas	950

Poultry

Chicken Kiev with saffron rice, glazed Cherry tomatoes and cranberry sauce	900
Pozharsky cutlet with pan fried potato and onions	900
Roasted chicken breast with mashed potato and cherry tomato sauce	800
Chicken Piccata, gratinated with Parmesan, grilled eggplant and tomatoes	800
Duck breast with blackcurrant sauce	1100

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CREATE YOUR OWN MENU

Price per piece

MAIN COURSE

Fish and Seafood

Tiger shrimp with vegetables and rice	1600
Steamed trout fillet with vegetable spaghetti, ginger and orange butter sauce	1200
Baked salmon with a dill crust and potato puree with Wasabi	1100
Dorado with ratatouille and black olive tapenade	1300
Roast pike perch with Kamchatka crab sauce and mashed potato	1500
Roast Mediterranean sea bass with asparagus and red caviar sauce	2600
Chilean sea bass with lime-mandarin sauce, marinated asparagus and strawberry with black caviar	2900

DESSERT

Original almond flan served with raspberry coulis	400
Vanilla crème brûlée with fresh berries	450
Black Forest gâteau flavored with kirsch and a forest fruit sauce	450
Winter Garden cake	500
Poached Williams pears with a red wine, raspberry coulis and cinnamon	400
Brownie with walnut and mint sauce	500
Profiteroles with Mascarpone and vanilla sauce	450
Almond tart with apricot	400
Vanilla Panna Cotta and Babushka's forest berries compote	450
Classic Russian Napoleon	400
Flameri served with a blackcurrant coulis and vanilla	450
Chocolate-coconut cake	500
Classic Italian tiramisu	500
Vanilla semolina with blackcurrant sauce	400
Exotic fresh fruit salad, fruit crisp with homemade mango sorbet	450
Seasonal fruit salad with fresh mint	400
Assortment of ice cream, fresh fruits and assortment of fruit coulis	500

Prices are subject to change according to supply
An additional 5% Service Charge to all food and beverage items consumed
during your event will be added to your final bill
All prices are in Rubles & inclusive of VAT

LIMITED BEVERAGE PACKAGES

Price per person

BASIC

450

Mineral water 200 ml
Juice 200 ml
Tea or coffee

STANDARD

1250

Glass of Russian sparkling wine 150 ml
Glass of Italian white or red wine 150 ml
Mineral water 200 ml
Juice 200 ml
Tea or coffee

SUPERIOR

1950

Glass of French sparkling wine 150 ml
Glass of Italian white or red wine 150 ml
Shot vodka 50 ml
Mineral water 200 ml
Juice 200 ml
Tea or coffee

DELUXE

2450

Glass of Italian sparkling wine Prosecco 150 ml
2 glasses of Italian white and red wine 300 ml
Shot of vodka 50 ml
Mineral water 200 ml
Juice 200 ml
Tea or coffee

Create your own limited beverage package

Price per glass

Glass of Russian sparkling wine 150 ml	300
Glass of French or Italian sparkling wine 150 ml	800
Glass of Champagne 150 ml	1900
Glass of Italian white or red wine 150 ml	500
Glass of Chilean white or red wine 150 ml	600
Glass of French white or red wine 150 ml	800
Shot of vodka 50 ml	200
Beer 330 ml	300
Mineral water 200 ml	100
Juice 200 ml	100
Tea or coffee	250

Corkage fee

(price per bottle or per person)

1500

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BEVERAGE PACKAGES

Price per person

Unlimited for 4 hours

NONALCOHOLIC PACKAGE

600

Mineral water
Assortment of juices
Tea and coffee

PACKAGE № 2

2400

Russian sparkling wine
White and red house wines
Mineral water
Assortment of juices
Tea and coffee

PACKAGE №4

5100

French or Italian sparkling wine
White and red house wines
Vodka, whiskey, cognac
Mineral water
Assortment of juices
Tea and coffee

PACKAGE №1

2200

White and red house wines
Mineral water
Assortment of juices
Tea and coffee

PACKAGE №3

3300

French or Italian sparkling wine
White and red house wines
Vodka
Mineral water
Assortment of juices
Tea and coffee

PACKAGE №5

6000

Champagne for welcome reception
(150 ml for welcome)
White and red wines
Vodka, whiskey, cognac
Mineral water
Assortment of juices
Tea and coffee

**Every extra hour of packages, including alcohol,
is charged at 500 rubles per person per hour
For non-alcoholic package – 100 Rubles per person per hour**

**Corkage fee
(price per bottle or per person)**

1500

Prices are subject to change according to supply
An additional 5% Service Charge to all food and beverage items consumed
during your event will be added to your final bill
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BEVERAGES BY BOTTLE AND BY GLASS

Price per bottle | glass 150 ml

SPARKLING WINE

Russian sparkling wine 750 ml	1500 / 300
French sparkling wine 750 ml	3800 / 800
Italian sparkling wine Prosecco 750 ml	3800 / 800

WINE

White and red Italian wine 750 ml	2500 / 500
White and red Chilean wine 750 ml	3000 / 600
White and red French wine 750 ml	4000 / 800

LIQUORS

Vodka Russian Standard 1 l	3600
Vodka Imperia by «Russian Standard» 1 l	9000
Vodka Beluga 1 l	9000
Cognac Hennessy VSOP 700 ml	16000
Cognac Hennessy XO 700 ml	30000
Whiskey Chivas Regal 1 l	9500
Whiskey Macallan 12 Year 700 ml	13000

MINERAL WATER, SOFT DRINKS

Aqua Russa mineral water still/sparkling 200 ml	200
Aqua Russa mineral water still/sparkling 1 l	450
Aqua Russa mineral water still/sparkling 500 ml	300
San Benedetto mineral water still/sparkling 250 ml	300
San Benedetto mineral water still/sparkling 1 l	650
Aqua Panna, San Pellegrino mineral water 750 ml	650
Soft drinks (Coca-Cola, Schweppes, Sprite etc.) 250 ml	250
Jugs of juice (assortment) 1l	500
Freshly squeezed juices (orange, grapefruit) 1l	1800

Beer 330 ml – 300 rubles

Tea or coffee (cup) – 250 rubles

Prices are subject to change according to supply
An additional 5% Service Charge to all food and beverage items consumed
during your event will be added to your final bill
All prices are in Rubles & inclusive of VAT

ROOM RENTAL OFFER

ROOM RENTAL FOR CONFERENCES AND MEETINGS

ROCCO FORTE HOTELS ASTORIA

ROOM	PRICE	PRICE
	FULL DAY (OVER 4 HOURS)	HALF DAY (UP TO 4 HOURS)
BALLROOM	130 000	86 000
WINTER GARDEN	110 000	72 000
FOYER	69 000	53 000
TURGENEV	30 000	20 000
REPIN	23 000	15 000
SHALIAPIN	15 000	10 000
BENOIS	40 000	26 000
LIDVAL 1	30 000	20 000
LIDVAL 2	30 000	20 000
LIDVAL 1 + 2	55 000	36 000

ANGLETERRE HOTEL

ROOM	PRICE	PRICE
	FULL DAY (OVER 4 HOURS)	HALF DAY (UP TO 4 HOURS)
ANNA PAVLOVA	50 000	33 000
ANNA PAVLOVA 1	25 000	16 000
ANNA PAVLOVA 2	30 000	20 000
ESENIN	25 000	16 000
BULGAKOV	25 000	16 000
MALEVICH	25 000	16 000
CONFERENCE HALL	90 000	70 000

ROOM RENTAL OFFER

ROOM RENTAL FOR CATERING EVENTS

ROCCO FORTE HOTELS ASTORIA

ROOM	PRICE	PRICE
	HIGH SEASON	LOW SEASON
BALLROOM	65 000	35 000
WINTER GARDEN	75 000	50 000
FOYER	69 000	53 000
TURGENEV	11 200	8 000
REPIN	8 500	6 000
SHALIAPIN	5 000	3 000
BENOIS	14 000	10 000
LIDVAL 1	14 000	10 000
LIDVAL 2	14 000	10 000
LIDVAL 1 + 2	25 000	18 500

ANGLETERRE HOTEL

ROOM	PRICE	PRICE
	HIGH SEASON	LOW SEASON
ANNA PAVLOVA	30 000	20 000
ESENIN	25 000	16 000
BULGAKOV	25 000	16 000
MALEVICH	25 000	16 000

High Season: 01 of May - 30 of September, 01-31 of December
Low Season: 01of January - 31 of April, 01 of October - 30 of November

MEETING AND EVENT ROOM CAPACITY

ROCCO FORTE HOTELS ASTORIA								
ROOM	Size m ²	Boardroom	Classroom	U - shape	Theatre	Cabaret	Reception	Dinner
BALLROOM	260	70	150	60	220	114	200	184
WINTER GARDEN	170	50	80	40	120	84	150	150
TURGENEV	41	14	20	13	24	18	20	16
REPIN	27	10	16	9	18	12	15	10
SHALIAPIN	16	4	8	8	12	6	10	8
LIDVAL 1&2	111	40	40	36	70	36	70	48
LIDVAL 1	58	22	24	25	40	24	35	24
LIDVAL 2	53	20	18	21	30	18	35	24
BENOIS	72	22	20	22	30	18	25	32

ANGLETERRE HOTEL								
ROOM	Size m ²	Boardroom	Classroom	U - shape	Theatre	Cabaret	Reception	Dinner
BORSALINO RESTAURANT	298,5	-	-	-	-		200	160 (*Restaurant setup)
ESENIN	50	20	16	15	30	24	20	32
ANNA PAVLOVA 1&2	118	50	60	46	100	48	80	64
ANNA PAVLOVA 1	46	20	24	16	30	18	30	24
ANNA PAVLOVA 2	72	20	30	20	50	30	50	40
BULGAKOV	60	20	24	18	40	24	30	32
MALEVICH	43,5	12	16	10	20	18	20	24
CONFERENCE HALL	200	-	-	-	200	-	-	-

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AUDIO VISUAL EQUIPMENT

Projectors and Screens

Brightness 1500 ANSI lm	2100
Brightness 2000 ANSI lm	3500
Brightness 3000 ANSI lm	5600
Brightness 5000 ANSI lm	12530
Brightness 7000 ANSI lm	16800
Brightness 10000 ANSI lm	25900
Plasma display 42 on SMS rack (up to 2 m)	6650
Plasma display 50 on SMS rack (up to 2 m) HD 720p	8050
Plasma display 60 on SMS rack (up to 2 m) Full HD 1080p	14000
Screen 180x180 m	980
Screen 2x2 m	1400
Screen 2x3 m	3920
Screen 3x4 m	4900
Screen 4x5 m	11900
Laptop	2100
“Video-wall” montage /démontage	7000
Technical Specialist	4900

Audio and Video Equipment

Conference system Round Table type (1 microphone)	490
Wire microphone	490
Hand radio microphone	1470
Lapel (tie) radio	1470
PA system up to 100 pax.	3920
PA system up to 300 pax.	4900
PA system montage /démontage	3920
Digital recording on CD 1 version	3360
Digital recording on CD 2 version	3920
Presenter for changing slides	700

AUDIO VISUAL EQUIPMENT

Office Equipment

Laptop	2100
Scanner	980
Printer laser black & white (cartridge for 1000 pages A4)	2100
MFU laser black & white (cartridge for 1000 pages A4)	2100
Printer laser colour HP 1600 (cartridge for 500 pages A4)	4900
Printer laser color network HP 3600 N (cartridge for 1000 pages A4)	6300
Flipchart, paper and markers	1260

Translation Services

Receiver for simultaneous translation IR/ BOSCH INTEGRUS	84/112
System of simultaneous translation INFRACOM	3360
System of simultaneous translation BOSCH INTEGRUS	7000
Translator's booth 1pax	2450
Translator's booth of ISO 4043 standard 2 pax.	7700
Console of the translators	1400
Sound mixer Soundcraft, Behringer	1400
Assembly and dismantling of equipment for simultaneous translation	5390
Technician	3920
Distribution and collection of receivers, 1 person per 100 pcs.	2100
Equipment delivery	3920

AUDIO VISUAL EQUIPMENT

Simultaneous translation

Simultaneous translation 1 hour of work of 2 interpreters (English, German, French)	4900
Simultaneous translation 1 hour of work of 2 interpreters (Italian)	7700
Simultaneous translation 1 hour of work of 2 interpreters (other languages)	Negotiated price

Minimum 3 hours

Consecutive translation

Consecutive translation 1 hour of work of 1 interpreter at international events (English, German, French,)	2100
Consecutive translation 1 hour of work of 1 interpreter at international events (Italian)	2800
Consecutive translation 1 hour of work of 1 interpreter (other languages)	Negotiated price

Minimum 3 hours

Lighting

Moving head	6300
Par 64 st/Led	1,260 / 1,680
Profile	1680
Colorado	10500
Stand for light	1400
Dimmer	2100
Lighting mixer	3500
Lighting technician	3920
Assembly and dismantling of the light system	5390

Audience Response System

Complete equipment set

For 50 person	49000
For 100 person	63000
For 150 person	91000
For 200 person	119000
For 300 person	168000

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