

BUCHAREST

# **Social Events**

Exactly Like Nothing Else

# Meet The Unforgettable

Immerse yourself in the enchanting world of The Marmorosch Bucharest, where the splendor of the Belle Époque sets the stage for your most memorable celebrations. Our dedicated team of seasoned professionals is committed to transforming your dreams into reality, curating each detail to exceed your expectations.

The Vienna ballroom and the spacious Blank venue, adorned with carefully preserved furniture, breathtaking architecture, and exceptional craftsmanship, offer the perfect canvas for your engagement party, baby shower, or private soiree. The Vienna ballroom, boasting a glass ceiling and warm, inviting ambiance, brings your intimate gathering to life, while the Blank venue provides ample space to breathe and dance, allowing your event to flourish.

Our commitment to the finest details, from exquisite table settings to exceptional service, ensures a bespoke experience that will leave you and your guests spellbound. Envision the bride-to-be in one of our opulent historical rooms, embarking on her wedding journey amidst an atmosphere of romance and sophistication, setting the stage for a love story that will stand the test of time.

Indulge in the unmatched elegance of The Marmorosch Bucharest and create memories to last a lifetime.

# Bridal Preparations











# IMAGINE...











All logistic elements are provided by an external supplier





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# ERIENCE

# Starter Menus

### EPICUREAN VOYAGE

Scallop ceviche spiced carrot puree | chilli and herb oil | apple
Tuna mousse | avocado | olive paste
Smoked salmon | cream cheese tart
Duck terrine | onion chutney | truffles
Gorgonzola spicy mousse
Fresh mozzarella | sun-dried tomato | crostini
Crumb fried prawns

### GOURMET SOIRÉE

Smoked salmon roll | cream cheese Chicken terrine cranberries | crust of greens Mini vol-au-vent pate mousse Smoked duck | goat cheese | onion chutney canapé Tapenade | tomato crostini Beef Negi maki | grilled scallions | teriyaki glaze

### **SAVORY REVERIE**

Vegan zucchini quinoa sushi
Salad chicken | mango
Fresh avocado | goat cheese crostini
Smoked salmon mousse | toast round
Poached quail eggs | smoked mackerel mousse | crisp pastry
Chicken vol-au-vent | green olives
Chicken satay | peanut sauce

# Plated Menus

## MAJESTIC ENSEMBLE

Blue Cheese Filet Mignon Lamb Chops in Pistachio Crust

### **CLASSIC ELEGANCE**

Pan-Seared Duck Breast Pan-Seared Halibut Red Dorada

### REFINED SELECTION

Duck Confit Grilled Salmon Pork Grill in Mustard Glaze Sea Bass Spinach Stuffed Chicken Breast

# Candy Bar Menu

Different flavors of macarons

Mini cupcakes

Pavlova

Cake pops

Chocolate cookies

Brownies

Mini fruit tarts

Petit mousse

Sherry trifle

Mini eclairs

Marshmallows

M&Ms

# **Buffet Menu**

Charcuterie Station Salads Greens Soup Hot entrées Desserts

### ADDITIONAL CULINARY EXPERIENCES

Fajitas Roast Rib of Beef Roast Leg of Lamb Pasta Station Risotto Station

### **BEVERAGE OFFERING**

Coffee Selection
Tea Selection
Still and Sparkling Mineral Water
Soft Drinks Selection - Pepsi Products
Selection of Natural Juice - Prigat
One Welcome Prosecco Glass - Terra Serena
Purcari Wine Selection (White, Rose, Red)-150 ml
Peroni Nastro Azzurro

Beluga Vodka Laphroaig 10 YO Whiskey Diplomatico Reserva Exclusiva Rum Hendrick's Gin Bailey's Irish Cream Aperol Campari Noilly Prat Original Dry

Our menu selections can be adapted according to your preferences



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