



Sheraton Zagreb Hotel Banquet Toolkit





SHERATON
Zagreb Hotel

Sheraton Zagreb Hotel

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Coffee Breaks

Permanent Coffee Break

Water infused with fresh fruit/vegetables

Sparkling or still water

Espresso machine

Althaus Tea 8 flavours:

Earl Grey, English Superior, sencha, lemon-mint, chamomile, mint, two types of fruit flavour

Whole/skimmed milk

Soya milk

Honey and lemon for tea

Sweeteners: White & brown sugar, artificial sweetener, stevia

PRICE PER PERSON: 12,00 € / 90,41 kn

The prices include services and tax (VAT). The dual display of prices shows prices converted at a fixed conversion rate of 1 EUR=7.53450 HRK. As of January 15th 2023, the payment is made exclusively in euro currency.

Coffee Breaks

Classic

Water infused with 1 type of fruit/vegetable

Filtered coffee

Althaus Tea 8 flavours:

Earl Grey, English Superior,
sencha, lemon-mint, chamomile,
mint, two types of fruit flavour

Whole/skimmed milk

Soya milk

Honey and lemon for tea

Sweeteners: White & brown sugar,
artificial sweetener, stevia

PRICE PER PERSON: 4,50 € / 33,91 kn

Standard

Water infused with 1 type of fruit/vegetable

Filtered coffee

Althaus Tea 8 flavours:

Earl Grey, English Superior,
sencha, lemon-mint, chamomile,
mint, two types of fruit flavour

Whole/skimmed milk

Soya milk

Honey and lemon for tea

Sweeteners: White & brown sugar,
artificial sweetener, stevia

Snacks savoury / sweet / healthy*

PRICE PER PERSON: 8,00 € / 60,28 kn

Premium

Water infused with 1 type of fruit/vegetable

Filtered coffee

Althaus Tea 8 flavours:

Earl Grey, English Superior,
sencha, lemon-mint, chamomile,
mint, two types of fruit flavour

Whole/skimmed milk

Soya milk

Honey and lemon for tea

Sweeteners: White & brown sugar,
artificial sweetener, stevia

Juice: orange / apple / grapefruit

Snacks savoury / sweet / healthy*

PRICE PER PERSON: 10,00 € / 75,35 kn

Superior

Water infused with 1 type of fruit/vegetable

Filtered coffee

Althaus Tea 8 flavours:

Earl Grey, English Superior,
sencha, lemon-mint, chamomile,
mint, two types of fruit flavour

Whole/skimmed milk

Soya milk

Honey and lemon for tea

Sweeteners: White & brown sugar,
artificial sweetener, stevia

Juice: orange / apple / grapefruit

Mini Muffin with candied fruit

Shortcrust boat with hummus

Greek yoghurt with fruit and granola

PRICE PER PERSON: 13,00 € / 97,95 kn

Gold

Water infused with 1 type of fruit/vegetable

Filtered coffee

Althaus Tea 8 flavours:

Earl Grey, English Superior,
sencha, lemon-mint, chamomile,
mint, two types of fruit flavour

Whole/skimmed milk

Soya milk

Honey and lemon for tea

Sweeteners: White & brown sugar,
artificial sweetener, stevia

Juice: orange / apple / grapefruit

Canapés with prosciutto and melon

Bruschetta with cottage cheese and ham

Stuffed cherry tomato with tuna

Mini apple crostata

PRICE PER PERSON: 16,00 € / 120,55 kn

Platinum

Water infused with 1 type of fruit/vegetable

Filtered coffee

Althaus Tea 8 flavours:

Earl Grey, English Superior,
sencha, lemon-mint, chamomile,
mint, two types of fruit flavour

Whole/skimmed milk

Soya milk

Honey and lemon for tea

Sweeteners: White & brown sugar,
artificial sweetener, stevia

Juice: orange / apple / grapefruit

Vegetable and cheese quiche

Croissant selection (marmalade,
chocolate, plain)

Mini fruit skewers

Tramezzini with turkey and vegetables

Almond brownie

PRICE PER PERSON: 18,00 € / 135,62 kn

Coffee Breaks

Coffee Breaks Extras | price per person

The Juicery Selection	4,50 € / 33,91 kn	Sliced fruit	6,00 € / 45,21 kn
Althaus Tea Selection	5,40 € / 40,69 kn	Whole fruit	5,20 € / 39,18 kn
FUSION Iced tea	5,40 € / 40,69 kn	Extra charge for the espresso machine	3,20 € / 24,11 kn
Yoghurt/kefir	4,40 € / 33,15 kn	Extra charge for fizzy drinks: Pepsi, Diet Pepsi, Mirinda, 7up	4,40 € / 33,15 kn

* Snacks - Morning Coffee Break

Savoury

Vegetable and cheese quiche
Scone with pork scratchings
Mini strudel with cheese,
spinach and sesame

Sweet

Chocolate-chip cookie
Marmalade croissant
Vanilla and forest fruit strudel

Healthy

Home-made energy bars (blueberry)
Cold oatmeal with berries
Stuffed cucumbers with cream cheese filling

* Snacks - Afternoon Coffee Break

Savoury

Tartlet with chicken and spinach
Falafel with Lebanese vegetables
Baby Caprese skewers

Sweet

Cupcake
Pavlova in a cup
Mini doughnuts on an easel

Healthy

Vegetable sticks with three types of dip
Cucumber soup with kefir
Chicory hummus bites with chopped nuts

Coffee Breaks

Snack Break

Focus

Smoked salmon, goat cheese
and asparagus bruschetta

Matcha fritters

Dark chocolate crisps with roasted hazelnuts

Blueberry smoothie

PRICE PER PERSON: 11,00 € / 82,88 kn

Inspire

Nutty mozzarella in panko
breadcrumbs, cauliflower cream

Chicken roulade with cheese and
paprika on tomato salsa

Greek yoghurt with muesli,
banana and forest fruit

Carrot and ginger shooter

PRICE PER PERSON: 11,00 € / 82,88 kn

Relax

MAKI sushi, soya sauce

Shrimp with fennel salad

Lavender mousse

Triple citrus shooter – orange,
grapefruit, lemon

PRICE PER PERSON: 11,00 € / 82,88 kn

Motivate

Quinoa with vegetables and microgreens

Chickpea and avocado hummus, tortilla chips

Pistachio mousse

Beetroot and ginger lassi

PRICE PER PERSON: 11,00 € / 82,88 kn

Rest

Cucumber

Kale and chia seed smoothie

Bruschetta with smoked turkey,
cottage cheese and microgreens

PRICE PER PERSON: 11,00 € / 82,88 kn



Drinks Packages

Sparkling Welcome 1

A glass of Croatian sparkling wine

PRICE PER PERSON: 5,50 € / 41,44kn

Sparkling Welcome 2

A glass of prosecco

PRICE PER PERSON: 8,00 € / 60,28 kn

Sparkling Welcome 3

A glass of quality Croatian sparkling wine

PRICE PER PERSON: 9,00 € / 67,81 kn

Sparkling Welcome 4

glass of Champagne

PRICE PER PERSON: 24,00 € / 180,83 kn

Welcome Packages

Local

A selection of domestic
liqueurs and spirits:
Wild Apple Aura, Wild Pear Aura,
Williams pear brandy, Honey
liqueur, Pelinkovac Antique

Juices/water

Snack:
olives, wasabi peanuts, puff
pastry sticks with sesame

PRICE PER PERSON: 7,50 € / 56,51 kn

International

Selection of international
liqueurs and spirits:
Tanqueray Gin, Johnnie Walker Red Label,
Smirnoff Vodka, Southern Comfort, Aperol,

Juices/water

Snack:
olives, wasabi peanuts, puff
pastry sticks with sesame

PRICE PER PERSON: 9,00 € / 67,81 kn

Traditional Welcome

Quality wine:
red / white / rosé

Quality sparkling wine

Juices/water

Snack:
olives, wasabi peanuts, puff
pastry sticks with sesame

PRICE PER PERSON: 9,00 € / 67,81 kn

Traditional Welcome +

Premium quality wine:
red / white / rosé

Premium quality sparkling wine

Juices/water

Snack:
olives, wasabi peanuts, puff
pastry sticks with sesame

PRICE PER PERSON: 10,00 € / 75,35 kn

Sparkling Welcome

Sparkling wine

Kir Royale / Mimosa / Bellini

Juices/water

Snack:
olives, wasabi peanuts, puff
pastry sticks with sesame

PRICE PER PERSON: 18,00 € / 135,62 kn

Champagne Welcome

Champagne

Kir Royale / Mimosa / Bellini

Juices/water

Snack:
olives, wasabi peanuts, puff
pastry sticks with sesame

PRICE PER PERSON: 28,00 € / 210,97 kn

Welcome Packages Extras | price per person

Coffee and tea selection	3,40 € / 25,62 kn	Selection of premium quality spirits and liqueurs: Kettle One Vodka, Johnnie Walker Black Label,	10,00 € / 75,35 kn
The Juicery Selection	4,50 € / 33,91 kn	Tanqueray 10 Gin, Zacapa, Don Julio, Grand Marnier,	
Althaus Tea Selection	5,40 € / 40,69 kn	Jack Daniels, Belvedere, Bombay Sapphire	
FUSION Iced tea	5,40 € / 40,69 kn	Selection of Cocktails By Sheraton	9,00 € / 67,81 kn

Open Bar Packages

Non-Alcoholic

Natural and mineral water

Selection of fizzy drinks:

Pepsi, Diet Pepsi, 7 Up, Mirinda

Selection of juices:

orange, apple, grapefruit, cranberry

PRICE PER PERSON:

1 HOUR: 17,00 € / 128,09 kn

2 HOURS: 23,00 € / 173,29 kn

Basic

Natural and mineral water

Selection of fizzy drinks:

Pepsi, Diet Pepsi, 7 Up, Mirinda

Selection of juices:

orange, apple, grapefruit, cranberry

Quality Croatian white wine

Quality Croatian red wine

Beer: Ožujsko, stout

A selection of Croatian spirits:

Wild Apple Aura, Wild Pear Aura,

Williams pear brandy, Honey

Liqueur, Pelinkovac Antique

PRICE PER PERSON:

1 HOUR: 32,00 € / 241,10 kn

2 HOURS: 39,00 € / 293,85 kn

Premium

Natural and mineral water

Selection of fizzy drinks:

Pepsi, Diet Pepsi, 7 Up, Mirinda

Selection of juices:

orange, apple, grapefruit, cranberry

Premium quality Croatian white wine

Premium quality Croatian red wine

Beer: Ožujsko, stout

A selection of international spirits:

Tanqueray Gin, Johnnie Walker Red Label,

Smirnoff Vodka, Southern Comfort, Aperol

PRICE PER PERSON:

1 HOUR: 38,00 € / 286,31 kn

2 HOURS: 47,00 € / 354,12 kn

International

Natural and mineral water

Selection of fizzy drinks:

Pepsi, Diet Pepsi, 7 Up, Mirinda

Selection of juices:

orange, apple, grapefruit, cranberry

Selection from an array of French wines

Beer: Leffe Blond/Brown, Bavaria NA

Selection of premium

quality spirits and liqueurs:

Kettle One Vodka, Johnnie Walker

Black Label, Tanqueray 10 Gin,

Zacapa, Don Julio, Grand Marnier

PRICE PER PERSON:

1 HOUR: 42,00 € / 316,45 kn

2 HOURS: 53,00 € / 399,33 kn

Open Bar Packages Extras | price per person

Coffee and tea selection	3,40 € / 25,62 kn	Selection of Cocktails By Sheraton	9,00 € / 67,81 kn
The Juicery Selection	4,50 € / 33,91 kn	Bartender service	280,00 € / 2.109,66 kn per event
Althaus Tea Selection	5,40 € / 40,69 kn	Gin&Tonic Station	12,00 € / 90,41 kn per G&T
FUSION Iced tea	5,40 € / 40,69 kn	Tanqueray No. Ten + London Essence	
Selection of premium quality spirits and liqueurs: Kettle One Vodka, Johnnie Walker Black Label, Tanqueray 10 Gin, Zacapa, Don Julio, Grand Marnier, Jack Daniels, Belvedere, Bombay Sapphire	10,00 € / 75,35 kn		

Dinner Drinks Packages

Non-Alcoholic	S	M	L
Water	0,20 l	0,375 l	0,75 l
Juice	0,20 l	0,30 l	0,40 l
PRICE PER PERSON:	7,00 € / 52,74 kn	9,00 € / 67,81 kn	11,00 € / 82,88 kn

Quality	S	M	L
Water	0,20 l	0,375 l	0,75 l
Wine, quality	0,15 l	0,375 l	0,75 l
PRICE PER PERSON:	8,00 € / 60,28 kn	16,00 € / 120,55 kn	27,00 € / 203,43 kn

Superior	S	M	L
Water	0,20 l	0,375 l	0,75 l
Wine, premium quality	0,15 l	0,375 l	0,75 l
PRICE PER PERSON:	12,00 € / 90,41 kn	24,00 € / 180,83 kn	39,00 € / 293,85 kn

International	S	M	L
Import water	0,20 l	0,375 l	0,75 l
International wine	0,15 l	0,375 l	0,75 l
PRICE PER PERSON:	15,50 € / 116,78 kn	34,00 € / 256,17 kn	66,00 € / 497,28 kn

Quality +	S	M	L
Water	0,20 l	0,375 l	0,75 l
Juice	0,20 l	0,30 l	0,40 l
Beer	0,20 l	0,30 l	0,40 l
or			
Wine, quality	0,15 l	0,375 l	0,75 l
PRICE PER PERSON:	16,20 € / 122,06 kn	26,00 € / 195,90 kn	38,00 € / 286,31 kn

Superior +	S	M	L
Water	0,20 l	0,375 l	0,75 l
Juice	0,20 l	0,30 l	0,40 l
Beer	0,20 l	0,30 l	0,40 l
Wine, premium quality	0,15 l	0,375 l	0,75 l
PRICE PER PERSON:	19,50 € / 146,92 kn	34,00 € / 256,17 kn	60,00 € / 452,07 kn

International +	S	M	L
Import water	0,20 l	0,375 l	0,75 l
International wine	0,15 l	0,375 l	0,75 l
Import juice	0,20 l	0,30 l	0,40 l
International beer	0,20 l	0,30 l	0,40 l
PRICE PER PERSON:	22,00 € / 165,76 kn	40,00 € / 301,38 kn	73,00 € / 550,02 kn

Dinner Drinks Packages Extras | price per person

Coffee and tea selection	3,40 € / 25,62 kn
The Juicery Selection	4,50 € / 33,91 kn
Althaus Tea Selection	5,40 € / 40,69 kn
FUSION Iced tea	5,40 € / 40,69 kn

Selection of premium quality spirits and liqueurs: Kettle One Vodka, Johnnie Walker Black Label, Tanqueray 10 Gin, Zacapa, Don Julio, Grand Marnier, Jack Daniels, Belvedere, Bombay Sapphire	10,00 € / 75,35 kn
Selection of Cocktails By Sheraton	9,00 € / 67,81 kn
Bartender service	280,00 € / 2.109,66 kn per event



Conference Packages

DDR Packages		HALF-DAY RATE	FULL-DAY RATE overnight not incl.
Welcome coffee:	Coffee, tea, infused water	•	•
Morning Break:	Coffee, tea, infused water, pastries	•	•
Lunch:	Chef's choice	•	•
Afternoon Break:	Coffee, tea, infused water, chocolate cakes	-	•
Water:	Per delegate	0.25 l	0.75 l
Rental price:		•	•
LCD Projector:		•	•
3 microphones with sound system:		•	•
RATE PER DELEGATE:		52,00 € / 391,79 kn	65,00 € / 489,74 kn
ADDITIONAL PAYMENT		Dinner – Chef's choice	33,00 € / 248,64 kn
DRINKS SERVICE brought-in drinks	Corkage (wine)	9,00 € / 67,81 kn per person	
	Full drinks service	18,00 € / 135,62 kn per person	
	Service after midnight	4,00 € / 30,14 kn per person	

Food Menus





Fingerfood Menus

Cold Finger Food 1

Canapés with Driš prosciutto,
cantaloupe melon and kalamata olive

Tartlet with tuna mousse, marinated
paprika and sweetcorn

Camembert with chilli on crackers,
red grapes, walnuts

PRICE PER PERSON: 7,00 € / 52,74 kn

Cold Finger Food 2

Canapés with local Slavonian ham,
horseradish and cherry tomatoes

Smoked salmon rose with corn
blini, capers, lemon slice, dill

Bruschetta with tomato and
mozzarella, basil pesto

PRICE PER PERSON: 7,00 € / 52,74 kn

Cold and Sweet Finger Food 1

Steak tartare medallions on cornbread toast

Canapés with marinated anchovies,
lime and a stuffed olive

Chickpea hummus in shortcrust
pastry with chives

Mini fruit basket with coconut
and vanilla cream

Dark chocolate and orange mousse shooter

PRICE PER PERSON: 11,50 € / 86,65 kn

Cold and Sweet Finger Food 2

Canapés with Black Slavonian
pork kulen sausage

Stuffed squid on g
rappolo tomato chutney

Leek and gorgonzola quiche

Coconut balls on forest fruit chutney

White chocolate
and pistachio mousse

PRICE PER PERSON: 11,50 € / 86,65 kn

Hot and Cold Finger Food 1

Grissini with olive tapenade and prosciutto

Chicken and asparagus micro
salad in a parmesan basket

Mini shashlik with tomatoes,
mozzarella and basil

Salmon fillet coated in chia
seeds on leek cream

Black truffle flavoured mini chicken roulade

Aubergine and grappolo tomato moussaka

Trifle

Mignons

PRICE PER PERSON: 16,00 € / 120,55 kn

Hot and Cold Finger Food 2

Slavonian ham canapés with
cottage cheese and fresh dill

Mini crostata with trout and caviar mousse

Maki sushi with wasabi, pickled
ginger and soya sauce

Flying cod roulade on yellow
carrot cream with crostini

Crispy turkey roulade with brie and
asparagus on Hollandaise sauce

Vegetarian shashlik with vegetables
and marinated tofu

Mini panna cotta with forest fruit

Mon Cherry chocolate basket

PRICE PER PERSON: 16,00 € / 120,55 kn

Cocktail Menus

Cocktail Menu 1 | 15 Bites

COLD BITES

Canapés with Dalmatian prosciutto and stuffed olive

Gravlax lollipop with lime cream and microgreens

Mini Caesar salad in a glass with pancetta crisps

Roast beef bruschette with asparagus and bell pepper

Tortilla with mushroom ragout and mini tomato

HOT BITES

Baked mini Zagorje štrukli

Poached salmon mignons in spring courgette caul

Turkey breast marinated in yoghurt and curry

Pork fillet stuffed with dried apricots on legume ragout

Veal rolls stuffed with chilli pepper and mascarpone cheese cream

SWEET BITES

Mini pumpkin cheesecake

Stuffed profiteroles with cappuccino filling

Glazed shortbread fruit basket with vanilla filling

Citrus Bavarian cream

Sliced fruit and yoghurt cocktail

PRICE PER PERSON: 22,50 € / 169,53 kn

Cocktail Menu 2 | 18 Bites

COLD BITES

Tapas with chicken breast, coleslaw salad and roasted hazelnuts

Canapés with caviar and lime

Marinated pork fillet on artichoke cream

Vol-au-vent with smoked fish mousse

Marinated salmon medallions on celery and apple salad

Roast beef rolls stuffed with cow cheese with mustard and honey sauce

HOT BITES

Stuffed conchiglioni with ratatouille

White fish roulade with green asparagus

Teriyaki chicken with sesame, spring onion and fried pineapple

Turkey medallions stuffed with cheese and rocket in crispy batter

Pork noisettes in fresh kajmak (clotted sour cream)

Veal balls with cheese and fine herbs on oyster mushroom ragout

SWEET BITES

Pistachio shooter with strawberries

Mini cupcake with forest fruit frosting

Mille feuille sweet bite

Dark and white chocolate bite

Raspberry parfait bite

Macarons

PRICE PER PERSON: 27,50 € / 207,20 kn

Cocktail Menu 3 | 21 Bites

COLD BITES

Ham and cottage cheese mosaic square

Smoked trout and fennel salad tapas

Chicken roulade on asparagus salad

Puff pastry pâté stuffed with hummus

Baby roast beef with vegetables

Adriatic salad in Saint Jacques shell

Marinated lamb fillet in crispy tramezzino with yoghurt and mint sauce

HOT BITES

Mini ravioli stuffed with goat cheese on tomato and basil sauce

Monkfish and salmon skewers with vegetable and saffron sauce

Sea bass roulade stuffed with crab cream

Asian-style chicken noisettes

Turkey roulade stuffed with brie and asparagus

Pork tenderloin on pumpkin cream

Veal fillet in panko breadcrumbs with Duxelles cream sauce

SWEET BITES

Strawberry Bavarian bite

Shooter with dark and white chocolate and raspberries

Mini Esterhazy cake

Lemon parfait

Pear pie

Tiramisu shooter

Fruit cocktail with agave syrup

PRICE PER PERSON: 32,00 € / 241,10 kn

Cocktail Menus

Cocktail Menu 4 | 24 Bites

COLD BITES

Istrian prosciutto on a bruschetta
with olive tapenade

Smoked turkey and apricot canapés

Veal noisette on artichoke mousse

Gorgonzola cheese and walnut
balls on pear cream

Mini wild game terrine in cranberry
and yoghurt sauce

Octopus tentacle on saffron sauce

Uramaki with wasabi, ginger, and soya sauce

Marinated vegetables bite

HOT BITES

Cheese and spinach pie

Fried nutty mozzarella with Remoulade sauce

Chicken satay in peanut sauce

Turkey roulade in wild mushrooms sauce

Cod fillet in crispy batter with herbs

Meat balls with cheese on ratatouille

Baby beef with relish and cheddar

SWEET BITES

Chocolate brownie with almonds

Selection of chocolate and fruit mignons

Chocolate truffle bite

Mascarpone cream with plum chutney

Shortbread fruit baskets with coconut

Éclair with coffee filling

PRICE PER PERSON: 35,00 € / 263,71 kn

Cocktail Menu 5 | 27 Bites

COLD BITES

Chicken galantine with spinach
on sweetcorn cream

Marinated duck breasts with cous
cous and cranberry relish

Baby beef tenderloin carpaccio on blini

Cocktail cioppino with monkfish
and aromatic polenta

Waldorf salad in a glass with smoked salmon

Marinated shrimp with avocado cream

Crostini with aubergine cream

Leek and burrata quiche

Fresh vegetable crudités with dips

HOT BITES

Spring rolls with vegetables and soya sauce

Ravioli stuffed with curd and baby rocket

Swordfish fillet with sesame
on asparagus ragout

Torpedo shrimp with Tentsuyu sauce

Chicken in a smoked pancetta caul

Pork tenderloin roulade with prunes

Mini angus beef burgers with
onion marmalade

Lamb chops on thyme sauce

Beef striploin steak

SWEET BITES

Mini apple and sour cherry strudel

Oreo cupcake

After Eight bite

Mini profiteroles with pistachio filling

Yuzu parfait shooter

Fruit cocktail with Greek yoghurt

Ganache square with Grand Marnier liqueur

Fried bananas in caramel and
Pernod liqueur sauce

Mini crème brûlée with coconut milk

PRICE PER PERSON: 38,00 € / 286,31 kn

Cocktail Menu 6 | 30 Bites

COLD BITES

Canapés with caviar and lime

Foie gras terrine on orange sauce

Octopus aspic on baby rocket cream

Shashlik with blue cheese
and dehydrated fruit

Stuffed cherry tomato with
smoked trout mousse

Adriatic sea bass galantine with lime gel

Roast beef with green asparagus
on aromatised bruschetta

Turkey roulade with Roquefort
cheese and vegetables

Crab and shellfish cocktail

Bloody Mary with smoked crispy
pancetta and baby mozzarella

HOT BITES

Mini soparnik pastry with chard
and buffalo mozzarella

Wild mushroom soufflé with
Grana Padano cheese

Shrimp and vegetable samosa

Falafel with Lebanese vegetables

Zander in green marinade on curry sauce

Crab claws with Aurora sauce

Chicken masala

Turkey meatballs with fine
herbs on legume ragout

Veal loin with black truffle cream

Baby beef tournedos in basil pesto

SWEET BITES

Williams pear tarte with meringue

Nougat cream praline

Crème Anglaise with forest fruit and almonds

Mini panna cotta with mandarin orange jelly

Fritule (fritters) dipped in prošek and honey

Cheese and white chocolate tart

Mille feuille with cardamom flavour

Profiteroles with bourbon vanilla cream

Matcha cheesecake

Macarons

PRICE PER PERSON: 46,00 € / 346,59 kn



Buffet Menus

Buffet Menus

Buffet Menu 1

COLD STARTERS

Deli ham with cottage cheese and cream
Pork noisettes on legume salad
Smoked salmon with caper sauce
Marinated Greek feta with herbs and red peppercorn
Chicken and vegetable salad with sesame dressing
Kali tuna with peppers and sweetcorn
Vegetarian salad with tofu and sesame paste
Selection of seasonal salads with dressings

HOT DISHES

Wok rice noodles with duck breast and vegetables
Quiche Lorraine
Grouper fillet in vegetable crust
Chicken breast in peanut sauce
Turkey roulade stuffed with sun-dried tomatoes and rosemary
Marinated pork ribs à la Texas
Veal saltimbocca alla Istriana
Vegetable soufflé with mozzarella
Pommes noisettes
Garniture of green asparagus and vegetables
Butter pilaf
Stuffed roasted potatoes

DESSERTS

Chocolate Alcazar cakes
Mini walnut roll and poppy seed roll
Strawberry Bavarian cream
Apple strudel with vanilla cream
Matcha cheesecake
Sliced fruit

PRICE PER PERSON: 34,00 € / 256,17 kn

Buffet Menu 2

COLD STARTERS

Cooked local Slavonian ham with horseradish
Baranja's *Kulen* with marinated vegetables
Sliced Dalmatian prosciutto with Istrian salad
Platter of selected local cheeses
Calamari, pickled vegetable salad
Tomato and mozzarella salad with basil pesto
Italian pasta and vegetable salad
Selection of seasonal salads with dressings

HOT DISHES

Baked Zagorje *štrukli*
White fish fillet stuffed with crab cream on vegetable sauce
Stuffed chicken breasts with cheese and spinach on wholegrain mustard sauce
Pork tenderloin with plums
Glazed veal shank "Maximir"
Baby beef rump steak
Orsotto with squash cream
Crispy potato croquettes
Home-made Zagorje *mlinci*
New potatoes halves, grilled vegetables
Sautéed baby spinach with tomato concasse

DESSERTS

Dark and white chocolate trifle
Apple and sour cherry strudel
Lemon slice with strawberry glaze
Traditional Zagreb *cremeschnitte* (custard cakes)
Glazed fruit cake
Seasonal sliced fresh fruit

PRICE PER PERSON: 42,00 € / 316,45 kn

Buffet Menu 3

COLD STARTERS

Slavonian *kulen* with *turšija* (pickled vegetables)
Slow-roasted baby beef on celery and apple salad
Smoked turkey breast with green asparagus salad
Blue cheese platter with pome fruit
Chicken galantine on green bean salad
Salmon medallions on vegetable salad
Marinated vegetables salad
Traditional Greek salad with olives
Smoked sea bass on fennel salad
Selection of seasonal salads with dressings

HOT DISHES

Baked Zagorje *štrukli*
Potato ravioli with wild mushroom ragout
Salmon fillet with zucchini
Turkey breast with brie and green asparagus
Zagreb roast with jus
Veal medallions roasted with onion marmalade and prošek
Dalmatian beef stew (*pašticada*)
Lamb cutlets in aromatic herbs
Spinach risotto
Vegetable garniture
Potato medallions
Eggplant parmigiana
Buttered gnocchi with hard sheep cheese
Mlinci (traditional baked pasta dish)

DESSERTS

Mille feuille
Forest fruit cake
Chocolate mousse with grenadine
Sachertorte
Profiteroles Kir Royale
Mini Dubrovnik *rozata* (crème caramel)
Young goat cheese with honey and fried sage

PRICE PER PERSON: 44,00 € / 331,52 kn

Buffet Menus

Buffet Menu 4

COLD STARTERS

Slavonian charcuterie platter
with pickled vegetables

Selection of Croatian cheeses
with grapes and crackers

Baby beef loin carpaccio with
arugula and Grana Padano

Crab cocktail with cocktail dressing

Shortcrust basket with tuna mousse

Smoked fish selection with horseradish sauce

Zander medallions with lime sauce

Giant squid salad

Sushi selection with marinated
ginger and spicy wasabi cream

Selection of seasonal salads with dressings

HOT DISHES

Baked Zagorje štrukli

Traditional Istrian pasta with truffles

Mushroom strudel

Dalmatian-style fish selection

Turkey roulade in herb crust

Međimurje-style glazed roasted duck

Veal medallions in Madeira sauce

Baby beef Wellington

Roasted baby lamb

Broad bean and chickpea cassalette

Sautéed potato with onions

Sautéed red cabbage

Steamed vegetables

Pumpkin risotto

DESSERTS

Apple and sour cherry strudel

Mini Pavlova with forest fruit

Cheese and white chocolate cake

Nougat cream éclairs

Chocolate cake

Fruit parfait

Pistachio petit four

Seasonal fruit cuts

PRICE PER PERSON: 48,00 € / 361,66 kn

Buffet Menu 5

COLD STARTERS

Bellevue salmon served with
stuffed vegetables

Lobster medallions served with
asparagus micro salad

Wild game terrine with cranberry sauce

Goose liver mousse briochette
with prošek jelly

Local Slavonian ham baked in bread

Drniš prosciutto cake on Olivier salad

Blue cheese display with fruit and crackers

Adriatic octopus salad

Gourmet chicken and pineapple salad

Crab cocktail salad with Aurora sauce

Vegetable salad with marinated tofu

Bulgur salad with vegetables

Chef's salad with sea bass ceviche

Selection of seasonal salads with dressings

HOT DISHES

Baked Zagorje štrukli

Black pappardelle with smoked
salmon and fresh dill

Wok with rice noodles, tofu and soya sauce

Paella "Valencia"

Adriatic meagre fillets on shrimp
and vegetable ragout

Zander in potato crust on pea cream

Crispy truffle-flavoured turkey medallions

Crispy duck breast on celery ragout

Pork tenderloin au gratin with
tomatoes and mozzarella

Veal medallions in Madeira sauce

Lamb cutlets in herb crust

English-style slow-roasted
baby beef tenderloin

Saffron pilau

Stuffed new potatoes

Baked broccoli with Hollandaise sauce

Wild mushroom soufflé

Baked polenta with cottage cheese

Baked Brussel sprouts with melted pancetta

Polish-style cauliflower

DESSERTS

Profiteroles with strawberry filling

Cheese and white chocolate cake

served with raspberry coulis

Aromatic carrot, pineapple
and cinnamon cake

Yoghurt cream and forest fruit shooter

Granny Smith apple parfait

Dubrovnik rozata (crème
caramel) with strawberries

Apricot crostata with crème Anglaise

Chocolate mousse cake with orange chutney

Sachertorte

Napoleon cake

Seasonal fruit cuts

PRICE PER PERSON: 58,00 € / 437,00 kn



Served Menus

Served Menus | 3 courses

Menu 1 | Meat-Based

Local Slavonian Ham
with young cheese, sour cream,
spring onion and chilli sauce

Stuffed chicken supreme with
mascarpone cheese and chives

Potato gratin

Seasonal salad

White chocolate mousse with raspberries

PRICE PER PERSON: 25,00 € / 188,36 kn

Menu 2 | Meat-Based

Consommé
Oxtail consommé with noodles
and vegetables

Buttered pork medallions

Vegetable soufflé with
gorgonzola cheese and pear

Creamy Dijon mustard sauce

Seasonal salad

Chocolate tart
with orange chutney

PRICE PER PERSON: 25,00 € / 188,36 kn

Menu 3 | Fish-Based

Seafood salad with
fresh microgreens and balsamic
vinegar reduction

White sea fish roulade
on Hollandaise sauce

Sautéed new potatoes with
broad beans and chard

Crème caramel with Granny
Smith apple compote

PRICE PER PERSON: 25,00 € / 188,36 kn

Menu 4 | Fish-Based

Shrimp and green asparagus
risotto with baked chicory
and cuttlefish crisps

Fennel oil

Poached cod fillet in olive oil

Crispy roasted vegetables

Beurre blanc sauce

Parfait orange cake with
brittle and mint sauce

PRICE PER PERSON: 25,00 € / 188,36 kn

Menu 5 | Vegetarian

Traditional Caprese salad
with baby rocket and basil pesto

Quiche Lorraine with blue
cheese and oriental pepper

Dill emulsion

Crème fraîche cake
with forest fruit coulis

PRICE PER PERSON: 25,00 € / 188,36 kn

Served Menus | 4 courses

Menu 1 | Meat-Based

Marinated veal noisettes on hummus with wild mushroom and microgreen salad

Stuffed peppadews with Greek feta cheese

Cream of pumpkin soup with pumpkin seeds and crispy croutons

Turkey medallions with rocket cream

Pork noisettes on herb sauce

Green asparagus in a smoked pancetta caul

Buttered blue potatoes

Tarte Tatin with vanilla ice cream

PRICE PER PERSON: 33,00 € / 248,64 kn

Menu 2 | Meat-Based

Chicken and pork fillet terrine with pistachios

Jerusalem artichoke cream, glazed baby carrots and broad beans

Creamy risotto with radicchio served with smoked duck breast in flower honey and pepper

Veal fillet sous vide with herbs

Mediterranean legume ragout, fondant potatoes

Dark mint sauce

Sweet rhapsody:

Fruit crostata, pistachio shooter

Truffle square

PRICE PER PERSON: 33,00 € / 248,64 kn

Menu 3 | Fish-Based

Clam terrine wrapped in smoked salmon

Fennel and baby rocket micro salad

Cherry tomato and caper coulis

Monkfish bisque soup and caramelised pancetta crisps

Celery and carrots julienne

Lake zander fillet on sweetcorn cream

Barley and spinach ragout

Sautéed seasonal vegetables

Earl Grey panna cotta with yuzu purée

Almond cantuccini

PRICE PER PERSON: 33,00 € / 248,64 kn

Menu 4 | Fish-Based

Marinated anchovies with grapallo tomato and fennel ragout served on polenta and avocado

Black Adriatic cuttlefish orsotto with cherry tomatoes and peas

Salmon fillet with chia seeds en papillote with vegetables and potatoes, herbs and lemon

Williams pear pie with cinnamon sauce

PRICE PER PERSON: 33,00 € / 248,64 kn

Menu 5 | Vegetarian

Fried marinated mushrooms on a bed of roasted vegetables Rocquefort cheese and walnut sauce

Cream of celery and apple soup with croutons

Seitan and vegetable mille feuille on tomato sauce

Beetroot risotto, marinated courgettes with lemon and olive oil

Squash seed oil

Mini forest fruit Pavlova served with vanilla sauc

PRICE PER PERSON: 33,00 € / 248,64 kn

Served Menus | 4 courses + coffee or tea

Menu 1 | Meat-Based

Foie gras
with spinach and figs

Wild asparagus velouté
with egg and dumplings

Veal tenderloin

Stuffed mini courgettes, parsnip cream

Sautéed baby carrots,
Madeira sauce

Chocolate cremeux

White chocolate and varietal olive oil cream

Blueberry sauce with borage flower

Coffee or tea

PRICE PER PERSON: 42,00 € / 316,45 kn

Menu 2 | Fish-Based

Salmon tartare
with avocado cream
and lime gel

Lobster bisque
with black truffles

Adriatic meagre fillet

Sesame tuna with oyster and
horseradish sauce

Red bell pepper cream, baby
vegetables sautéed with butter

Dark chocolate truffle square
topped with orange coulis

Pistachio cream

Coffee or tea

PRICE PER PERSON: 42,00 € / 316,45 kn

Menu 3 | Vegetarian

Terrine in shortcrust pastry
with tofu, yellow carrot
and chickpeas

Cream of spinach soup
with chia seed dumplings

Goji berries

Aubergine and mushroom roulade

Mini carrot and ginger soufflé

Glazed legumes on browned butter

Meringue with dark chocolate
and olive oil cream
on forest fruit coulis

Coffee or tea

PRICE PER PERSON: 42,00 € / 316,45 kn

Served Menus | 5 courses + coffee or tea

Menu 1 | Meat-Based

Marinated duck breast
with radishes and lentils

Pheasant consommé
with semolina dumplings

Legumes and fried cherry tomato quiche

Blue cheese fondue

Rack of lamb in herb crust

Veal fillet sous vide on pumpkin cream

Oyster mushrooms and potato pie,
baked baby Brussel sprouts

Demi-glace

Mint and mango chutney

Glazed vanilla ball
stuffed with crème brûlée

Coffee or tea

PRICE PER PERSON: 48,00 € / 361,66 kn

Menu 2 | Fish-Based

Marinated octopus tentacle
Fennel and grappolo tomato chutney

Saffron sauce

Cardinal prawn soup
with crab dumplings

Smoked salmon cream on
Robiola cheese sauce with crackers

Adriatic sea bass roulade in butter

Yellow carrot and ginger cream

Sautéed baby vegetables

Chocolate rozata (crème
caramel) with brownie
with pistachio and mint sauce

Coffee or tea

PRICE PER PERSON: 48,00 € / 361,66 kn

Menu 3 | Vegetarian

Burratina on a bed of rocket
with cherry tomatoes

Cold carrot and ginger soup
with radishes and celery

Istrian *pljukanci* (traditional
pasta) with black truffle
with Grana Padano crisps and rocket

Tofu, legume and root vegetable
casserole on pea cream with beetroot

Warm plum tarte with
crème Anglaise with basil ice cream

Coffee or tea

PRICE PER PERSON: 48,00 € / 361,66 kn



Halal Menus



Served Halal Menus | 3 courses

Menu 1 | Meat-Based

Beef consommé
with home-made noodles and vegetables

Chicken steak stuffed with
camembert cheese and spinach

Grilled vegetables, crispy potato croquettes

Mediterranean herb sauce

Chocolate and banana roulade

Fruit cake with caramel sauce

PRICE PER PERSON: 28,00 € / 210,97 kn

Menu 2 | Fish-Based

Marinated sea bass
in a cheese basket
with baby rocket and
cherry tomato

Sea bream fillet in a
colourful vegetable basket
with buttered potatoes, sautéed baby chard

White chocolate mousse
with forest fruit coulis
in a pastry basket

PRICE PER PERSON: 28,00 € / 210,97 kn



Served Halal Menus | 4 courses

Menu 1 | Meat-Based

Chicken thigh galantine
served with a salad bouquet

Citrus sauce

Baked Zagorje štrukli

Turkey stuffed with cheese and *ajvar*
(bell pepper and aubergine spread)

Vegetable spaghetti, buttered rice

Wild mushroom sauce

Seasonal salad

Apple and sour cherry strudel
with vanilla sauce

PRICE PER PERSON: 37,00 € / 278,78 kn

Menu 2 | Fish-Based

Adriatic sea bass roulade
on tomato and fennel ragout

Fish consommé with vegetables

Adriatic meagre fillet
on saffron sauce

Potato and asparagus
soufflé in carrot caul

Fruit basket with
coconut with mint sauce

PRICE PER PERSON: 37,00 € / 278,78 kn



Served Halal Menus | 5 courses

Menu 1 | Meat-Based

Veal prosciutto and *sujuk* sausage

Hard cow cheese, pickled vegetables

Cream of pumpkin soup with bread rolls

Tortellini with cheese and spinach
in gorgonzola sauce

Rack of lamb on mushroom ragout

Legume pie, stuffed potato

Seasonal salad

Chocolate mousse cake with orange chutney

PRICE PER PERSON: 45,00 € / 339,05 kn

Menu 2 | Fish-Based

Fish terrine with

crispy celery salad

Cream of broccoli soup

Ravioli with sheep cheese with truffle sauce

Sea bass roulade stuffed with
spinach on carrot cream

Potato gratin, sautéed spring
vegetables on butter

Dubrovnik *rozata* (crème caramel)
with fresh strawberries

PRICE PER PERSON: 45,00 € / 339,05 kn

Meeting Spaces

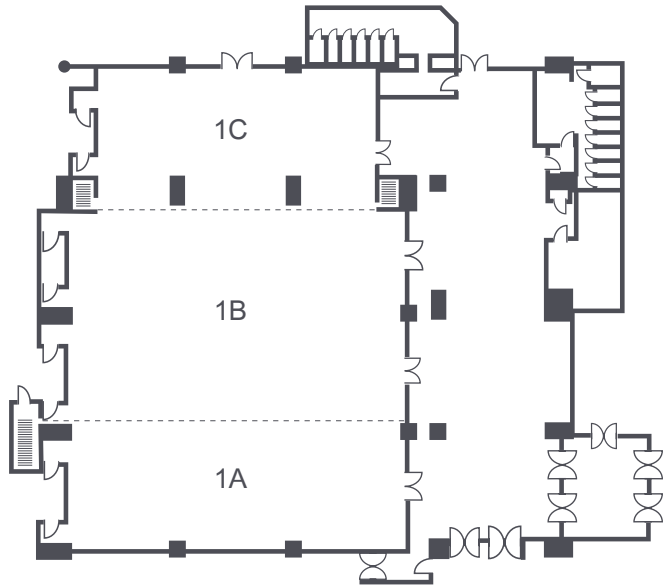
Sheraton Zagreb Hotel by the numbers

Guestrooms: 306 | Number of Meeting Spaces: 13 | Total Meeting Space: 930 square meters

GROUND FLOOR:

Function space

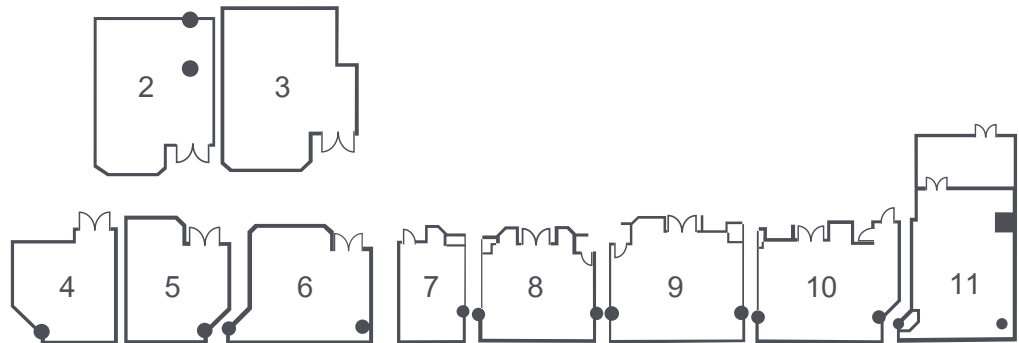
- 1A: GRAND BALLROOM section A
- 1B: GRAND BALLROOM section B
- 1C: GRAND BALLROOM section C



1st FLOOR:

Function space

- 2: MILANO
- 3: LONDON
- 4: BERLIN
- 5: PARIS
- 6: MADRID
- 7: SPLIT
- 8: DUBROVNIK
- 9: OPATIJA
- 10: PULA
- 11: ZAGREB



Meeting Spaces Dimensions and Seating Capacity

	SPACE m ²	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	CABARET (6 persons/table)	BANQUET (8-10 persons/table)
GRAND BALLROOM	617	600	250	800	120	220	450
SECTION A	170	170	70	200	60	48	80
SECTION B	292	330	150	450	100	96	160
SECTION C	150	100	50	160	35	36	60
PULA	37	25	18	40	16	12	20
OPATIJA	31	20	15	35	14	12	20
PULA + OPATIJA	68	65	35	70	30	24	70
DUBROVNIK	34	20	15	40	16	12	20
SPLIT	16	10	6	15	6	6	10
DUBROVNIK + SPLIT	50	50	25	55	22	18	35
ZAGREB BOARDROOM	51	-	-		30		30
BERLIN	18	10	6	10	6	6	10
PARIS	22	10	6	10	6	6	10
MADRID	34	16	12	20	16	12	20
LONDON	40	18	12	25	20	12	25
MILANO	30	14	12	20	16	12	20

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