

WESTIN<sup>®</sup>  
Meetings

# Westin Banquet Toolkit

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**THE WESTIN**  
ZAGREB

The price includes 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

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## 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 in packets, lemon for tea

Sweeteners: White & brown sugar, artificial sweetener, stevia

**PRICE PER PERSON:** 12,00 € / 90,41 kn

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## 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 in packets, 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 in packets, 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 in packets, 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 in packets, 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 in packets, 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 in packets, 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 BREAK EXTRAS PRICE PER PERSON

Westin fresh by The Juicery Selection	4,50 € / 33,91 kn	Sliced fruit	6,00 € / 45,21 kn
Westin JING Tea Selection	5,40 € / 40,69 kn	Whole fruit	5,20 € / 39,18 kn
Westin JING COLD 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

## Wellness-Inspired Meeting Breaks

### FOCUS + CONCENTRATE

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

### CONNECT + COLLABORATE

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

### REST + RECUPERATE

MAKI sushi, soya sauce

Shrimp with fennel salad

Lavender mousse

Triple citrus shooter – orange,  
grapefruit, lemon

**PRICE PER PERSON:** 11,00 € / 82,88 kn

### ENERGIZE + 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

### WELLNESS-INSPIRED ENCHANTMENTS

Cucumber, kale and chia  
seed smoothie

Bruschetta with smoked turkey,  
cottage cheese and microgreens

**PRICE PER PERSON:** 11,00 € / 82,88 kn





# Drinks Packages

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## **SPARKLING WELCOME 1**

A glass of Croatian sparkling wine

**PRICE PER PERSON:** 5,50 € / 41,44 kn

## **SPARKLING WELCOME 2**

A glass of prosecco

**PRICE PER PERSON:** 8,00 € / 60,28 kn

## **SPARKLING WELCOME 3**

A glass of superior 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

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# Welcome Drink Packages

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## 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 +

Superior quality wine:  
red / white / rosé

Superior 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 superior quality spirits and liqueurs: 10,00 € / 75,35 kn	
Westin fresh by The Juicery Selection	4,50 € / 33,91 kn	Kettle One Vodka, Johnnie Walker Black Label,	
Westin JING Tea Selection	5,40 € / 40,69 kn	Tanqueray 10 Gin, Zacapa, Don Julio, Grand Marnier,	
Westin JING COLD FUSION Iced tea	5,40 € / 40,69 kn	Jack Daniels, Belvedere, Bombay Sapphire	
		Selection of Cocktails Crafted By Westin	9,00 € / 67,81 kn



# Open Bar Packages

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## 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

Superior quality Croatian white wine

Superior 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 superior

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

Westin fresh by The Juicery Selection 4,50 € / 33,91 kn

Westin JING Tea Selection 5,40 € / 40,69 kn

Westin JING COLD FUSION Iced tea 5,40 € / 40,69 kn

Selection of superior quality spirits and liqueurs: 10,00 € / 75,35 kn

Kettle One Vodka, Johnnie Walker Black Label,

Tanqueray 10 Gin, Zacapa, Don Julio, Grand Marnier,

Jack Daniels, Belvedere, Bombay Sapphire

Selection of Cocktails Crafted By Westin 9,00 € / 67,81 kn

Bartender service 280,00 € / 2.109,66 kn per event

Gin&Tonic Station 12,00 € / 90,41 kn per G&T

Tanqueray No. Ten + London Essence

# Dinner Drink 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, superior 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, superior 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 DRINK PACKAGES EXTRAS PRICE PER PERSON

Coffee and tea selection	3,40 € / 25,62 kn	Selection of superior quality spirits and liqueurs: 10,00 € / 75,35 kn Kettle One Vodka, Johnnie Walker Black Label, Tanqueray 10 Gin, Zacapa, Don Julio, Grand Marnier, Jack Daniels, Belvedere, Bombay Sapphire
Westin fresh by The Juicery Selection	4,50 € / 33,91 kn	
Westin JING Tea Selection	5,40 € / 40,69 kn	
Westin JING COLD FUSION Iced tea	5,40 € / 40,69 kn	Selection of Cocktails Crafted By Westin 9,00 € / 67,81 kn Bartender service 280,00 € / 2.109,66 kn per event



# Daily Delegate Rates

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## 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:		•	•
<b>RATE PER DELEGATE:</b>		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







# Banquet Food Menu

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## COLD FINGER FOOD 1

Canapés with Drniš 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 grappolo 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 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 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 rolls 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 brodetto 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 cutlets on thyme sauce  
Bavarian rib-eye 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  
Masala chicken  
Turkey balls with fine herbs on legume ragout  
Veal roulade 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 MENU 1

### COLD STARTERS

Fine delicacy ham with cottage cheese and cream  
Pork noisettes on legume salad  
Smoked Norwegian 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 pilau  
Stuffed roast 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  
Kulen sausage from Baranja with marinated vegetables  
Sliced Dalmatian prosciutto with Istrian salad  
Selection of local and blue cheeses with fruit  
Calamari, broccoli and mini tomato colourful 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 prunes  
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* sausage 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 stuffed with wild mushroom ragout  
Salmon fillet in spring courgette caul  
Rolled 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  
Aubergine and tomato pie  
Buttered gnocchi with hard sheep cheese  
*Mlinci* (traditional side 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 MENU 4

### COLD STARTERS

Slavonian cold cuts platter  
with pickled vegetables  
Selection of Croatian cheeses  
with grapes and crackers  
Baby beef loin carpaccio with  
rocket and Grana Padano  
Crab cocktail with Thousand  
Island 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 | 3 courses

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WESTIN  
Meetings

## 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 Royal  
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

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Poached cod fillet in olive oil

Crispy roasted vegetables

Beurre blanc sauce

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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

## 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

---

Creamy monkfish 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 grapollo 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  
Roquefort 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

WESTIN  
Meetings

### MENU 1 | MEAT-BASED

Foie gras "Rougie"  
with spinach and fresh fig

---

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

Burratino 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











## Served Halal Menus | 3 courses

WESTIN  
Meetings

### 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

WESTIN  
Meetings

## 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

# THE WESTIN

ZAGREB

## THE WESTIN ZAGREB

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