



Festive Delights 2024

Christmas Receptions Offer

THE WESTIN
ZAGREB



Contact Details

THE WESTIN ZAGREB
Izidora Kršnjavoga 1, Zagreb
hip@westinzagreb.com
events.zagreb@maistra.hr
T +385.99.2328.039
www.marriott.com/ZAGWI

Prices include VAT and service.



Christmas Parties at The Westin Zagreb Hotel

Thank those who have contributed
to your successful business year.

We offer you a selection of luxury menus. Superb
cuisine, multifunctional reception rooms of various sizes
and purposes, service excellence, and a longstanding
tradition of Advent and Christmas receptions at the
highest level – everything is at your disposal to make your
guests feel special at the reception tailored exactly to
your needs, wishes and tastes...

The following is an overview of our cocktail, served and
buffet menus. Choose the one best suited to you or
contact our staff who will help you design a menu and
reception to your wishes and requests.

FOR MORE INFORMATION ABOUT OUR CHRISTMAS RECEPTIONS,
PLEASE CONTACT US AT: EVENTS.ZAGREB@MAISTRA.HR



Set Menus

Christmas Set Menu 1

MEAT, 3 COURSES

Smoked duck breast on Jerusalem artichoke base
Baby spinach leaves, flavoured orange fillets
Pumpkin seed oil

Pork tagliata in *prošek* sauce
Roasted beets in coarse sea salt
Potato casserole, buttered baby carrots

Dark chocolate and chestnut Advent ganache layer cake
Mint leaf sponge
Fresh pomegranate

30.00 €
PER PERSON



Christmas Set Menu 2

FISH, 3 COURSES

Adriatic octopus mosaic
Crispy baby vegetables, lime gel
Spinach foam

Lightly roasted Kornati stone bass fillet
Buttered new potatoes with sautéed fennel
Cherry tomato confit
Dill velouté sauce

Williams pear brandy tarts with vanilla cream
Cinnamon sauce
Choco crispy

37.00 €
PER PERSON

Set Menus



Set Menus



Christmas Set Menu 3

MEAT, 4 COURSES

Baby beef tenderloin steak tartare
Home-made focaccia

Baked Zagorje *štrukli* - slow-cooked fine
layers of fresh cheese and delicate pastry

Spinach and mozzarella stuffed veal roulade
Glazed baby carrots
Sautéed cherry tomato & potato rosti
Beurre blanc sauce

Dark chocolate ganache
served with orange sauce

49.00 €
PER PERSON

Christmas Cocktail Menu 1

COLD DISHES

Salt cod mousse on bruschetta
with black olive tapenade

Tapas with stuffed squid
and tomato salsa

Lightly roasted duck breast
with Waldorf salad

Mini mozzarella and tomato
brochette with salted anchovy

Vitello Tonnato in crispy chicory

Vegetarian basket

HOT DISHES

Potato pillows filled
with fine fish ragout

Mini Zagorje *štrukli* au gratin

Fish paupiette filled with crab foam

Marinated turkey roll stuffed
with cheese, ham, and ajvar

Pork medallion with pumpkin cream

Meat soufflé with cheese on ratatouille

Mini veal roll with truffle aroma

DESSERTS

Chocolate and wildflower honey parfait

Walnut and cheese Advent pie

Bavaroise mignon with rosehip sauce

Sweet chestnut and almond balls

Sliced fresh fruit with
yoghurt and muesli

33.00 €

PER PERSON

Christmas Cocktail Menu 2

COLD DISHES

Mini sailor's salad

Smoked turkey breast roll
on Swedish bread

Adriatic tuna tartare on
cornbread bruschetta

Mini fillet of veal with marinated
mushrooms (Gourmandise Brillat-Savarin)

Marinated stuffed courgette
with smoked fish mousse

Prosciutto roll with sweet melon
on olive rustico

HOT DISHES

Tortellini with cheese
sautéed in aromatic butter

Kornati stone bass in
spring courgette caul

Marinated chicken supreme
in yoghurt and curry

Meat souffle on ratatouille

Crispy veal roll with ham and cheese

Baby beef filet mignon
with broccoli coulis

DESSERTS

Chocolate and forest
fruit cream shooter

Profiteroles with hazelnut cream filling

Marron glacé with dark chocolate

Fresh fruit skewer

Pear tart with meringue

36.00 €

PER PERSON



Christmas Buffet Menu 1

COLD DISHES

Drniš *pršut* with marinated olives

Glazed roast beef on vegetable salad

A spread of local and fine cheeses with dehydrated fruit and crackers

Pastry-wrapped holiday ham

Slavonian *kulen* with home-made pickled vegetables

Adriatic octopus and potato salad

Mediterranean shrimp cocktail

Refreshing crispy salad with vegetables and cheese

Selection of seasonal salads with dressings

HOT DISHES

Baked Zagorje *štrukli*
slow-cooked fine layers of fresh cheese and delicate pastry in cream

Istrian *pljukanci* pasta in sweet basil sauce

Sea bass fillets with vegetable and saffron ragout

Chicken stuffed with spinach, cheddar, and chestnuts

Roasted young duck with home-made *mlinci* pasta

Pork medallions with herb sauce

Hunter's stew with mushrooms and bread dumplings

Braised veal in Chardonnay

DESSERTS

Apple and cheese strudel

Crème caramel with coconut and mint

Key lime meringue tart

Chocolate ganache cake with dehydrated orange

Međimurska gibanica layer cake with vanilla sauce

Sliced fruit display

37.00 €

PER PERSON

Christmas Buffet Menu 2

COLD DISHES

Pastry-wrapped holiday deli ham

Chicken galantine on celery and apple salad

Shellfish and crab salad with vegetables

Selection of cold smoked fish with horseradish sauce

Display of local cold cuts

“Casino” stuffed eggs on Oliviersalad

Norwegian cod foam with bruschettas

Light tomato and mozzarella salad with sweet basil pesto

Selection of seasonal salads with dressings

HOT DISHES

Baked Zagorje *štrukli*
slow-cooked fine layers of fresh cheese and delicate pastry in cream

Smoked salmon & dill rigatoni

Adriatic cuttlefish risotto

Adriatic stone bass fillet with baby chard and roasted tomatoes

Traditional Christmas chicken

Marinated spicy pork ribs

Veal medallions in oyster mushroom sauce with potato crescents

Veal tenderloin in a crispy aromatic herb crust

Roasted young lamb with potato halves and rosemary

DESSERTS

Holiday Bundt cake with cranberries

Traditional poppy-seed roll and walnut roll

Traditional tiramisu in a cup

Crème fraîche and forest fruit gateau

Chestnut roll with vanilla cream

Pistachio and caramel parfait

Sweet Advent fritters

Sliced fruit

43.00 €

PER PERSON





Drinks Packages for Receptions

TO START:

A glass of premium Croatian sparkling wine 0.1 l
- Elegance Barundić **8.00 €**

Selection of Croatian brandies (grape, herb,
blueberry, mistletoe), wormwood, Amaro,
Cherry brandy, vodka, liqueurs 0.03 l **5.00 €**

CHRISTMAS DELIGHTS I: **18.00 €**

Natural mineral water – sparkling or still 0.375 l
Quality white or red house wine (bottled) 0.375 l

CHRISTMAS DELIGHTS II: **30.00 €**

Natural mineral water – sparkling or still 0.75 l
Quality white or red house wine (bottled) 0.75 l

CHRISTMAS DELIGHTS III: **27.00 €**

Natural mineral water – sparkling or still 0.375 l
Premium white or red house wine (bottled) 0.375 l

CHRISTMAS DELIGHTS IV: **32.50 €**

Natural mineral water – sparkling or still 0.75 l
Premium white or red house wine (bottled) 0.75 l

All-inclusive Drinks Packages

WESTIN ALL-IN A: 35.00 €

Sparkling and still water
Festigia Malvasia
Festigia Merlot
Croatian beer (Ožujsko)
Prosecco Canella sparkling wine
Soft drinks and juices (Pepsi, Mirinda, 7up, apple, orange)
Selection of spirits (Antique wormwood liqueur, Perković
Williams pear brandy, Honey brandy, Plum brandy)

WESTIN ALL-IN B: 45.00 €

Sparkling and still water
Graševina Krauthaker (Welschriesling)
Blato Merlot
Croatian beer (Ožujsko)
Barundić Elegance sparkling wine
Soft drinks and juices (Pepsi, Mirinda, 7up, apple, orange)
Selection of spirits (Antique wormwood liqueur, Perković
Williams pear brandy, Honey brandy, Plum brandy, Croatian
gin, Croatian vodka)

WESTIN EXCLUSIVE: 60.00 €

Sparkling and still water
Bastian Malvasia
Korlat Cabernet Sauvignon
Croatian beer (Ožujsko)
Barundić Elegance sparkling wine
Soft drinks and juices (Pepsi, Mirinda, 7up, apple, orange)
Selection of spirits (Jägermeister, Absolut Vodka,
Johnnie Walker Black Label, Bombay Sapphire Gin)

AT AN ADDITIONAL CHARGE

Hendrick's gin and Jack Daniel's: 6.00 €





We wish you a merry Christmas and a prosperous New Year!

The menu can be customised according to your wishes (halal, kosher, vegetarian, etc.)

We do not serve or sell alcohol or tobacco products to persons under 18 years of age.

If you wish to know if an individual dish contains certain ingredients, please contact us.

When ordering, please inform the staff of any special diet or allergy so that we can prepare a specific dish according to your requirements.