



SHERATON

Zagreb Hotel



Our  
Christmas  
Magic



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For more information and  
reservations, contact us at:

**Sheraton Zagreb Hotel**

Kneza Borne 2  
HR-10000 Zagreb, Croatia  
T 385 1 455 35 35  
[www.marriott.com/ZAGSI](http://www.marriott.com/ZAGSI)

**Christmas parties:**

[events.zagreb@maistra.hr](mailto:events.zagreb@maistra.hr)

**Accommodation bookings:**

[reservations@sheratonzagreb.com](mailto:reservations@sheratonzagreb.com)  
+385 52 808 896

**Food and beverage offer:**

[igor.glasovac@sheratonzagreb.com](mailto:igor.glasovac@sheratonzagreb.com)  
+385 99 218 37 67



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## Holiday Receptions and Parties in Style

The end of the year is fast approaching, so it's the perfect time to treat your business partners to an elegant reception in one of our newly decorated luxury banquet rooms. Choose one of our creative menus and a venue that best suits your wishes and needs, and our holiday reception organisers will create your party, Christmas party or celebration.

For all information and holiday reception bookings,  
please contact: [events.zagreb@maistra.hr](mailto:events.zagreb@maistra.hr)





## Christmas Parties at the Sheraton Zagreb Hotel

You have worked hard this year, so treat yourself and your employees and thank your business partners for their loyalty and cooperation by having fun in style!

Our irresistible Christmas Party options offer everything from cocktail to served and buffet menus, so you are sure to find the perfect one to suit your needs.

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## Sharing is caring

Tenderloin carpaccio,  
salt flower and olive oil

Mediterranean bruschetta

Salsa with olives, anchovies  
with arugula, eggplant pâté

Tabbouleh with pomegranate and gorgonzola

Baked beets with a segment  
of grapefruit, sunflower seeds

Octopus salad with potatoes

Zapešt "garlic bread"

Slavonian ham with cow's cheese and  
horseradish, cow's cheese with pumpkin oil

Cod foam, bruschetta with olives

Baked Zagorje štrukli

Beluga lentils ragout

Pork shank confit, apple and horseradish  
cream, sauerkraut, stewed potatoes

Chicken in wine with onion sets,  
pancetta and mushrooms

Bread pudding with cranberries,  
brussels sprouts with honey

Venison ragù with mushrooms

Homemade roasted pumpkin gnocchi

Fried hazelnuts and almonds

Selection of holiday sweets

Served menu  
family style, platters,  
round tables, candles,  
flowers, sharing...

8 - 25 persons

30 €  
per person



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## Cocktail Rudolf

Cauliflower crunch  
Hummus & roasted pepper coulis  
Mini spinach feta pie  
Dill and olive oil  
Squid and chickpea cocktail salad  
Mini Caesar salad in a tortilla  
Pesto & daterino bruschetta - cherry tomatoes, basil foam, crispy bruschetta  
Čvarci and *mlinci* - fried *mlinci*, homemade *čvarci* and fresh cheese  
Dry pork loin wrapped in pancetta, Dijon mustard  
Fish and chips  
Kulen sausage fritters - fritters with kulen sausage and corn, roasted pepper coulis

Mini cheesecake with orange chutney  
Baked pumpkin in a crispy basket with cinnamon  
Chocolate alcazar cubes  
Mini apple strudel

**Stand-up cocktail**  
Informal gathering with cocktail tables, candles...  
over 10 persons  
**30 €**  
per person



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## Cocktail Comet

Adriatic prawn with orange  
Melted brie with frozen grapes  
Prosciutto-wrapped grissini  
stuffed with Leccino olives  
Brown trout caviar with marinated anchovies  
Broad bean hummus, candied ginger  
Blood sausage in puff pastry,  
liquid sauerkraut and pancetta  
*Štrukli* cocktail

Grilled octopus, pickled, roasted fennel  
Mini burger  
Fritto misto in a bag

Sweet pumpkin in a cinnamon basket  
Chocolate cube with fried almonds  
Chestnut Chantilly  
Fruit cocktail with sage syrup

**Stand-up cocktail**  
Informal gathering  
with cocktail tables,  
candles...

over 10 persons

**34 €**  
per person





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## Cocktail Cupid

Cuttlefish carpaccio  
Roast beef Waldorf salad  
Homemade smoked salmon,  
apple and horseradish sauce, caviar  
Camembert with plum and anise puree  
Duck breast with fried mlinci and red cabbage  
Baby carrot with lime and chili pepper gel

Rolled veal with truffles  
Lamb mignon in herb crust  
Fresh salmon marinated in beets,  
poached in a chard leaf  
Vegetable tempura with stuffed tomatoes  
Shrimp risotto

Sweet mignons  
Crème brûlée, orange chutney  
Our homemade *Bajadera*  
Holiday cookies

**Stand-up cocktail**  
Informal gathering  
with cocktail tables,  
candles...

over 10 persons

**38 €**  
per person



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## Street Food Advent

### ADVENT SAUSAGES:

*Debrecinka* sausages, *Češnjovka* sausages, grilled *Pečenica* sausage, Brioche pastry, choice of condiments and sauces

Spinach feta pie

Pulled pork

Pickled cole slaw, roast jus sauce, chili peppers, onion mignonette

Pork shank confit - sauerkraut, stewed potatoes

*Čvarci* and *mlinci* - *čvarci*, *zapešt* and feta cheese rolls

Mini burger

Frit Frites - sweet potato / remoulade

Pommes – ketchup

*Kulen* sausage fritters - fritters with *kulen* sausage and sweet corn, horn pepper coulis

Churro with white chocolate and orange sauce

Sweet little Germknödel

Berliner doughnuts

*Fritule*

Warm sweet sauces

Carving station  
+ flying buffet

over 50 persons

30 €

per person



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## Buffet Dasher

Caprese salad with mozzarella  
and cherry tomatoes

Cold veal loin with Olivier salad

Couscous salad with seafood

Hummus with beets and pomegranate

Potato salad with fennel and apples

Prosciutto with olives  
and marinated young cheese

Selection of leafy salads

Skradin risotto

Baked Zagorje štrukli

Broad bean and octopus ragout

Salmon "Wellington" / basil  
and pine nuts pesto

Sautéed Brussels sprouts  
with almond leaves

Fish and chips

Stout dough, kale with vinegar

Slow-roasted veal cutlet

BBQ pork ribs

Stir-fried rice

Holiday *kotlovina*

Chicken, pork cutlet and sausages

Thrice-baked potato

Baked beans, polenta with pumpkin seeds

Selection of holiday desserts

Baked pumpkin cheesecake

Chocolate cake

Lamingtons

Plum crostata

Team  
Building  
Buffet

over 25 persons

41 €

per person



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## Buffet Vixen

Dalmatian prosciutto with  
roasted olive tapenade  
Brie with homemade pear jam  
Cuttlefish and octopus carpaccio,  
lamb's lettuce dressing  
Baked beets with grapefruit  
and horseradish and apple dressing  
Waldorf salad, fruit and almonds  
Roasted duck breast with  
plum and star anise puree  
Octopus salad with chickpeas and capers  
Beef carpaccio - original version from 1950,  
homemade rye bread  
Selection of salads and fresh vegetables

Baked Zagorje *štrukli*  
Arancini with Bolognese ragù  
Holiday roast beef  
Roast lamb and veal  
Duck in orange  
Grilled sausages wrapped in pancetta  
Octopus ragù  
Seafood *buzara*  
Chicken saltimbocca

Mashed potatoes with black truffle  
Brussels sprouts with almonds  
Bread and pancetta pudding  
Sauerkraut with Dijon mustard  
Root vegetable ratatouille  
Creamy polenta

Selection of holiday desserts  
Baked pumpkin cheesecake  
Cherry chocolate cake  
Međimurska gibanica  
Lemon and polenta with mascarpone

### Team Building Buffet

over 25 persons

47 €  
per person



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## Reception Beverage Packages

### **Basic package**

Juices/water 0.5 l

Domestic beer 0.5 l

Quality wine: 0.15 l

red / white / rosé

17 € per person

### **Surcharge for premium wine**

red / white / rosé

7 € per person

### **ADDITIONS TO DRINK PACKAGES:**

#### **Sparkling welcome**

A glass of Prosecco 0,1 l

5 € per person

#### **Spirits package 0.06 l**

Jack Daniels, Johnnie Walker Red Label,  
Tanqueray Gin, Aperol, Absolut Vodka

8 € per person

#### **1/2 Aperitif (stand-up cocktail)**

Half a standard portion served per person

8 € per person



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## Open Bar Packages

### **ADVENT**

Still and sparkling water

Carbonated drinks: Pepsi, Diet Pepsi, 7 Up, Mirinda

Juices: orange, apple, grapefruit, cranberry

Croatian quality white wine

Croatian quality red wine

Beer: Ožujsko, stout

Selection of spirits: Tanqueray Gin,  
Johnnie Walker Red Label, Slivovitz Aura,  
Teranino Aura, Honey Liqueur Aura, Pelinkovac Antique

1 HOUR: 33 € per person

3 HOURS: 45 € per person

EXTRA HOUR: 5 € per person

### **PREMIUM**

Still and sparkling water

Carbonated drinks: Pepsi, Diet Pepsi, 7 Up, Mirinda

Juices: orange, apple, grapefruit, cranberry

Croatian premium white wine

Croatian premium red wine

Beer: Ožujsko, stout

Selection of spirits: Bombay Gin,  
Aperol, Belvedere Vodka, Jack Daniels,  
Johnnie Walker Black Label, Nonino Merlot

1 HOUR: 37 € per person

3 HOURS: 49 € per person

EXTRA HOUR: 6 € per person



We wish you  
a merry Christmas  
and a prosperous 2024!

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The menus 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 a 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.

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