



JW MARRIOTT  
BUCHAREST GRAND HOTEL

# FESTIVE SEASON

RECONNECT WITH JOY

DECEMBER 2020

# STAY FOR CHRISTMAS

25<sup>th</sup> DECEMBER

Reserve a luxurious stay on Christmas day and live priceless moments with the ones you hold dear. Let your heart fill up with all the love and holiday excitement, while our chefs spoil you with a special Christmas menu you can enjoy for lunch or dinner.

## IT'S ALL FOR YOUR ENJOYMENT

Accommodation in Deluxe double room

Christmas lunch or dinner

Lunch: 12.30 pm - 16.00 pm

Dinner: 17.00 pm - 20.30 pm

Including free-flow Taittinger Champagne, red and white wine, nonalcoholic drinks (soft drinks, water, coffees, and fine teas).

Entertainment - live band

**Packages:**

585 RON\* per person, including lunch or dinner

640 RON\* per person, including lunch or dinner and breakfast

All prices include taxes and VAT

\*Unlock more privileges with your Club Connoisseur membership.

## ADVANCE RESERVATIONS

+0724 000 786

andreea.birsan@marriott.com



## CHRISTMAS MENU

### COLD BUFFET

Traditional Romanian pork specialties: pork terrine, lebar, meat and rice game and smoked sausages, pork jelly, smoked lard, homemade pickles, country style grilled bread

Duck liver terrine, fig and truffles

Traditional Romanian Christmas delights

Waldorf salad with grapes and blue cheese

Smoked salmon and asparagus tart

Fennel, Mango and pomegranate salad

Couscous and dried fruit salad

Spicy hummus, crudités, pita

Grilled halloumi and quinoa salad with vegetables

Oven baked sea scallops with maple-roasted sweet potatoes

Smoked chicken salad, raspberries and citrus, orange dressing

Goat cheese, beetroot and blackberries salad

Roasted bell pepper and walnut tart

Crabmeat tart

Quinoa salad, mango and blueberries, lemon Thai basil dressing

### SUSHI AND SASHIMI

Selection of maky sushi, Nigiri and Sashimi fish, soya sauce, wasabi, pickled ginger

### ITALIAN COLD CUTS

Traditional Italian assorted cold cuts, served with homemade chutneys, grissini and mustards to include: Parma Ham, Porchetta, Salami Milano

### HOT BUFFET

Pan-fried duck liver, butter brioche

Pan-fried shrimps in creamy white wine sauce

Tuna medallion cooked in banana leaves, mango salsa

Fried calamari

Fresh mussels, tomato sauce

Slow cooked pork cheek, maple roasted pumpkin

Winter vegetables, blue cheese and ricotta crumble

Slow cooked lamb shanks, couscous with dried fruits

Traditional turkey soup

### CARVING BY THE CHEF

Us Black Angus beef, Yorkshire pudding

Whole roasted Christmas bone in pork leg

Oven baked duck legs

### TRADITIONAL CHRISTMAS CORNER

Traditional "sarmale" cabbage rolls with meat and rice

Grilled homemade sausages, polenta, mustard sauce

Guinea fowl roulade, cranberries sauce

### DESSERT

Ginger bread pudding, cinnamon sauce

Raspberry Yule log

Assorted eclairs

Banoffe verine

White chocolate black forest

German stolen

Selection of JW cheesecake



# CHRISTMAS BRUNCH AT HOME

ANYWHERE YOU ARE, WE'RE DELIVERING JOY! GET THE AUTHENTIC TASTE OF CHRISTMAS WITH OUR FESTIVE BRUNCH AT HOME.

Order our special Christmas brunch menu and enjoy spending more quality time with the ones you love. We bring you the taste of Christmas with authentic Traditional Romanian and international dishes, created by our chefs. The dessert menu is so delicious you'll going to feel you're on cloud nine. Every taste, every preference, every craving will be satisfied with this amazing Christmas brunch.

## IT'S ALL FOR YOUR ENJOYMENT

Special Christmas brunch menu  
Complimentary bottle of red wine

Price: **350 RON\*** per person | Minimum order: **4 persons**

*Price includes VAT*

\*Unlock more privileges with your Club Connoisseur membership.

## ADVANCE RESERVATIONS

+021 403 1919

[bubbleon@marriott.com](mailto:bubbleon@marriott.com)

Available on 24 and 25 of December, for pick up or delivery

Last order date: Tuesday, 21<sup>st</sup> of December, 2020



## MENU

### COLD BUFFET 500 gr/ person

Traditional Romanian pork specialties: pork terrine, lebar, meat and rice sausage, game pastrami, pork jelly, rind, porchetta, smoked lard, homemade pickles, horseradish mustard sauce

Duck liver terrine, fig and truffles

Goat cheese, walnut, honey and onion tart

Fennel, mango and pomegranate salad

Smoked trout rillettes, horseradish sauce

Spicy hummus, labneh, crudité, pita

Guinea fowl roulade stuffed with smoked plums and forest mushrooms

Traditional beef salad with pickles and mayonnaise

### HOT BUFFET 500 gr/ person

Black Angus beef, Yorkshire pudding

Slow cooked pork cheek

Roasted potatoes with bacon and onion

Winter vegetables, blue cheese and ricotta crumble

Traditional Romanian pan roasted pork chunks

Tiger shrimp in white wine cream sauce

Traditional "sarmale" - stuffed cabbage leaves with pork meat and rice

Grilled sea bream filled

Parmesan polenta

Game stew with forest mushroom and chestnut

### SUSHI

Selection of Maky Sushi, soya sauce, wasabi, pickled ginger

### DESSERT 500 gr/ person

Christmas pudding, cinnamon sauce

Assorted Christmas bonbons

Raspberry Yule log

Assorted eclairs: chestnut, chocolate, pistachio, lemon

Pumpkin pie

White chocolate Black Forest

Selection of JW cheesecake

Orange chocolate cake



BRUNCH  
*at* HOME

# NEW YEAR'S EVE BRUNCH AT HOME

SAY GOODBYE TO 2020 AND WELCOME THE NEW YEAR WITH GOOD ENERGY AND A PAMPERING FESTIVE MENU, DELIVERED TO YOUR DOORSTEP.

Celebrate in style and set the tone for a rich, joyous, and fabulous new year! Reconnect with the ones you hold dear and offer yourself an exquisite brunch to be remembered. Our chefs added an extra magical touch in creating this sophisticated and delicious New Year's Eve menu, so you can have an amazing experience at home.

## IT'S ALL FOR YOUR ENJOYMENT

Festive New Year's Eve menu

Complimentary bottle of Taittinger Champagne

Price: 500 RON\* per person | Minimum order: 4 persons

Price includes VAT

\*Unlock more privileges with your Club Connoisseur membership.

## ADVANCE RESERVATIONS

+021 403 1919

bubbleon@marriott.com

Available on 31 December

Last order date: Monday, 28<sup>th</sup> of December, 2020

## MENU

### COLD BUFFET 500 gr/ person

Duck liver terrine, fig and truffles

Shrimps, spicy cocktail sauce, lemon

Pear salad, Roquefort cheese, pomegranate and lime

Octopus salad, seaweed and spicy coleslaw

Marinated salmon with herbs and beetroot, blini, tartar sauce

Selection of international cold cuts and cheese

Traditional beef salad with pickles and mayonnaise

### HOT BUFFET 500 gr/ person

Gratinated lobster with Gruyere spinach

Tempura tiger shrimp, stir fried vegetables

Grilled New Zealand lamb chops, dukkah crust, lamb jus

Assorted grilled vegetables, almonds

Gratinated potatoes with cheese

Tuna medallion, crispy pancetta, broccoli

Grilled beef tenderloin, truffle red wine sauce

Broiled duck breast, fig chutney

Steamed halibut, lemon butter sauce

### SUSHI

Selection of Maky Sushi, soya sauce, wasabi, pickled ginger

### DESSERT 500 gr/ person

New Year's Eve celebration cake: hazelnut Joconde, praline cream, crunchy feuilletine

Assorted bonbons

Tiramisu eclair

Limoncello Baba, hazelnut cream

Chocolate tart with raspberries

Mango and passion fruit profiteroles

Raspberry opera cake

Assorted Macarons

JW Cheesecake



BRUNCH  
*at* HOME