



SHERATON
Zagreb Hotel



Our
Christmas
Magic



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

Christmas parties:
events.zagreb@maistra.hr

Accommodation bookings:
reservations@sheratonzagreb.com
+385 52 808 896

Food and beverage offer:
igor.glasovac@sheratonzagreb.com
+385 99 218 37 67

All prices include VAT and service. The dual display of prices shows prices converted at a fixed rate of EUR 1 = HRK 7.53450. Payment can be made exclusively in euro currency.



SHERATON



We wish you a merry Christmas and a prosperous 2024!

The most festive time of the year is upon us, the time when we come together with our favourite people and look back on all the challenges and successes of the year that will soon come to an end... This is when we thank our business partners, family and friends, enjoy festive dining, celebrate, and prepare for the fresh challenges and a few nice surprises in the new year.

As every year, we have prepared plenty of offers for you: from various Christmas receptions, Advent and Christmas treats, a family Christmas lunch, a New Year's Eve gala dinner and a New Year's Eve Party – "Stars & Sparkles"!

The entire Advent, Christmas and New Year's fairy tale is brought to you by our skilled expert team. Let us infuse a little holiday magic into these cold winter days to make all your Christmas wishes and plans for the upcoming year come true.





SHERATON



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



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.

For all information and holiday reception bookings,
please contact: events.zagreb@maistra.hr



SHERATON



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 € / 226,04 kn
per person



SHERATON



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 € / 226,04 kn
per person



SHERATON



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 € / 256,17 kn
per person



SHERATON



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 €/ 286,31 kn
per person



SHERATON



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 € / 226,04 kn
per person



SHERATON

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 € / 308,91 kn
per person



SHERATON

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 € / 354,12 kn
per person



SHERATON



Reception Beverage Packages

Basic package

Juices/water 0.5 l

Domestic beer 0.5 l

Quality wine: 0.15 l

red / white / rosé

17 € / 128,09 kn per person

Surcharge for premium wine

red / white / rosé

7 € / 52,74 kn per person

ADDITIONS TO DRINK PACKAGES:

Sparkling welcome

A glass of Prosecco 0,1 l

5 € / 37,67 kn per person

Spirits package 0.06 l

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

8 € / 60,28 kn per person

1/2 Aperitif (stand-up cocktail)

Half a standard portion served per person

8 € / 60,28 kn per person



SHERATON



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 € / 248,64 kn per person

3 HOURS: 45 € / 339,05 kn per person

EXTRA HOUR: 5 € / 37,67 kn 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 € / 278,78 kn per person

3 HOURS: 49 € / 369,19 kn per person

EXTRA HOUR: 6 € / 45,21 kn per person





SHERATON



To Go

Serve at home, in the office or at a snowball fight! Surprise and delight your guests with our exceptional delicacies wherever you serve them. We have prepared sumptuous sweet and savoury holiday options for you.

CHRISTMAS CAKES

Various beautifully decorated and packaged cakes of your choice, in sizes of 500 g and 1000 g – vanilla crescents, poppy seed roll, walnut roll, Bundt cake, Christmas bear paws, Sheraton Zagreb Hotel signature winter cookies.

SHERATON HOLIDAY BASKET

1 kg of roasted turkey or duck
1 kg of seasoned *mlinci* (traditional side dish)
500 g walnut roll
500 g poppy seed roll

Christmas cakes

34 € / 256,17 kn
per kilogram

Sheraton
Holiday
Basket

70 € / 527,42 kn



It's Christmas...

Tomassino Pansion Restaurant

Christmas Brunch Buffet
Monday, 25 December 2023
12 – 4 p.m.



SHERATON

Luxury Christmas Brunch Buffet + Carving Station

COLD

Dalmatian prosciutto
with roasted olive tapenade

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

WARM

Baked Zagorje *štrukli*

Arancini with Bolognese ragù

CARVING STATION

Holiday roast beef

Roast lamb and veal

Duck in orange

Grilled sausages
wrapped in pancetta

Octopus ragù

Seafood buzara

Chicken saltimbocca

SIDE DISHES:

Mashed potatoes with black truffle

Brussels sprouts with almonds

Bread and pancetta pudding

Sauerkraut with Dijon mustard

Root vegetable ratatouille

Creamy polenta

DESSERTS

Selection of holiday desserts

Baked pumpkin cheesecake

Cherry chocolate cake

Međimurska *gibanica*

Lemon and polenta
with mascarpone

Luxury Christmas
Brunch Buffet

39 € / 293,85 kn per person

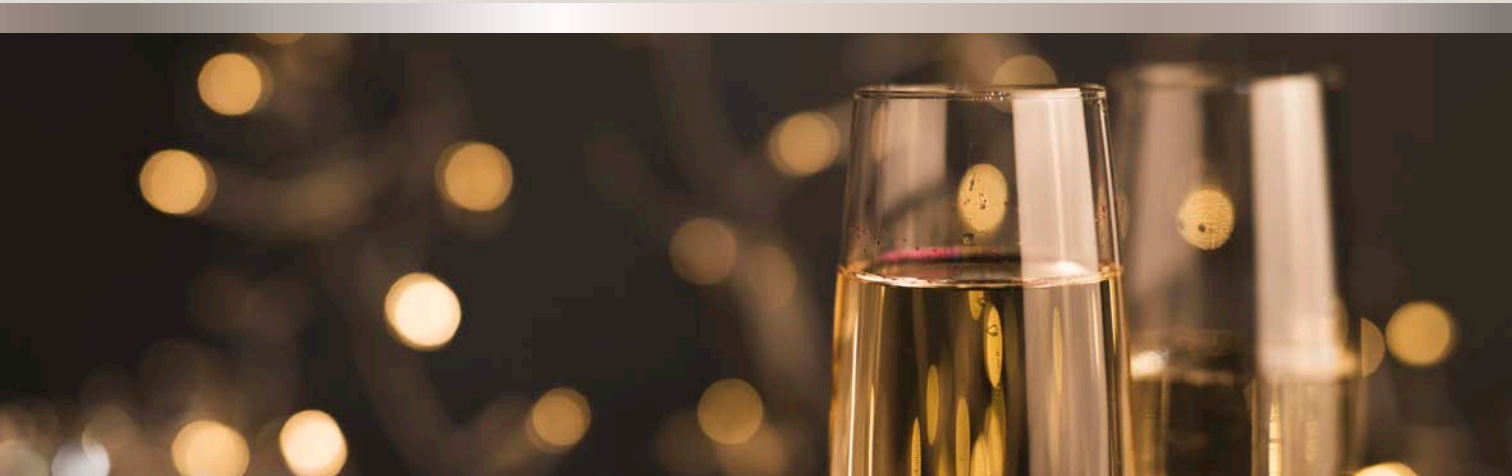


New Year's Eve Party

“Stars & Sparkles”

Sheraton Zagreb Hotel

31 December 2023 from 8 p.m. Places are limited!



Glow and Glitter Inspired New Year's Eve Party

Stars & Sparkles - Sumptuous New Year's Eve Dinner

See in 2024 with Pamela Ramljak, Max Hozic and the band "Andersoni" and a great selection of dishes and drinks. At the same time, our &More by Sheraton Bar will be brought to life by our DJ's dance rhythms. Either option will make for a lively, colourful, festive New Year's Eve.

The New Year's Eve Party is free of charge for children under 6, and tickets for children from 6 to 12 are 50% off.

For all information and party bookings, please contact:
+385 99 218 37 67 or igor.glasovac@sheratonzagreb.com

Please confirm the NYE reservation no later than December 27. 2023 by paying the full amount.

New Year's Eve Party Stars & Sparkles

160 € / 1.205,52 kn
per person



SHERATON

“Stars & Sparkles” – New Year’s Eve Buffet Dinner

START

Welcome cocktail

COLD

Dalmatian prosciutto with
roasted olive tapenade

Cuttlefish and octopus carpaccio,
lamb’s lettuce dressing

Baked beets with grapefruit and
horseradish and apple dressing

Waldorf salad, fruit and almonds

Beef tartare station, warm focaccia,
spicy butter, mustard shoots

Roasted duck breast with
plum and star anise puree

Octopus salad with
chickpeas and capers

Beef carpaccio,
homemade rye bread

Selection of salads
and fresh vegetables

WARM

Baked Zagorje štrukli

Arancini with Bolognese ragù

Snails in vermouth
and root vegetable sauce

CARVING STATION

Holiday roast beef

Beef Wellington

Roast lamb and veal

Osso buco

Grilled sausages
wrapped in pancetta

Octopus ragù

Seafood buzara

Chicken saltimbocca

SIDE DISHES:

Mashed potatoes with black truffle

Brussels sprouts with almonds

Bread and pancetta pudding

Sauerkraut with Dijon mustard

Root vegetable ratatouille

Creamy polenta

SLATKO

Selection of holiday desserts

Baked pumpkin cheesecake

Cherry chocolate cake

Međimurska gibanica

Lemon and polenta with mascarpone

AT MIDNIGHT

Toast – sparkling wine

AFTER MIDNIGHT

Porchetta

Venison cabbage rolls

Local and French cheeses, olives,
grapes, poached pears, honey and
walnuts

DRINKS

Natural and mineral water

Carbonated drinks

Non-carbonated drinks

Premium Croatian white and red wines

Beer

Domestic and foreign spirits

Cocktail bar



SHERATON



Holiday Accommodation Prices

Everything you need to say goodbye to the old year and see in the new 2024 is a sumptuous gala dinner and New Year's Eve Party, the enchanting atmosphere of the Sheraton Zagreb Hotel, an overnight stay and a hearty breakfast in our hotel.

We are pleased to offer you special overnight rates during this festive period.

For the best prices and conditions, please visit our website::

marriott.com/ZAGSI

For all information and accommodation bookings, please contact:
reservations@sheratonzagreb.com
or call +385 52 808 896

We wish you
a merry Christmas
and a prosperous 2024!

Christmas parties:

events.zagreb@maistra.hr

Accommodation bookings:

reservations@sheratonzagreb.com

+385 52 808 896

Food and beverage offer:

igor.glasovac@sheratonzagreb.com

+385 99 218 37 67

Sheraton Zagreb Hotel

Kneza Borne 2

HR-10000 Zagreb, Croatia

T +385 1 455 35 35

www.marriott.com/ZAGSI

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.

©2023 Marriott International, Inc. All rights reserved. Sheraton and related logos are registered trademarks of Marriott International Inc. and affiliated companies.