



Festive Delights 2023

Advent and New Year's Programme

THE WESTIN
ZAGREB



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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.

Festive Delights at The Westin Zagreb Hotel

Dear Guests,

Like every year, The Westin Zagreb has prepared for you plenty of surprises and special Advent, Christmas and New Year delights. Take a look at our sumptuous offer and choose the ideal combination for you, your family, and your colleagues.

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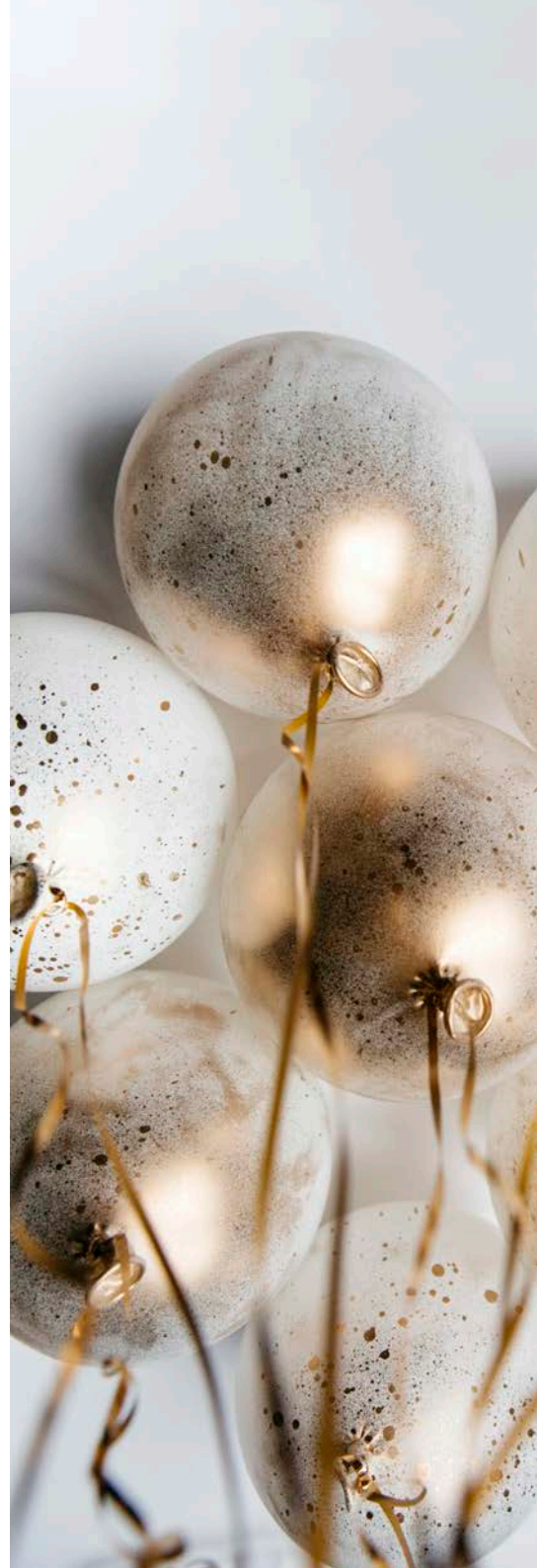
Advent Sweet Treats and Beverages

Advent Family Buffet Lunch

Christmas Buffet Lunch

New Year's Eve Gala

Special Prices for Overnight Stays





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

28.00 € / 210.97 kn

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

33.00 € / 248.63 kn
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 € / 369.19 kn
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

Sushi with salmon, crabs,
and vegetables in sesame

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

25.00 € / 188.36 kn
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

30.00 € / 226.04 kn
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

34.00 € / 256.17 kn

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

40.00 € / 301.38 kn

PER PERSON





Drinks Packages for Receptions

TO START:

A glass of premium Croatian sparkling wine 0.1 l

- Elegance Barundić

8.00 € / 60.28 kn

Selection of Croatian brandies (grape, herb, blueberry, mistletoe), wormwood, Amaro,

Cherry brandy, vodka, liqueurs 0.03 l

4.40 € / 33.15 kn

CHRISTMAS DELIGHTS I:

4.40 € / 33.15 kn

Natural mineral water – sparkling or still 0.375 l

Quality white or red house wine (bottled) 0.375 l

CHRISTMAS DELIGHTS II:

30.00 € / 226.04 kn

Natural mineral water – sparkling or still 0.75 l

Quality white or red house wine (bottled) 0.75 l

CHRISTMAS DELIGHTS III:

27.00 € / 203.43 kn

Natural mineral water – sparkling or still 0.375 l

Premium white or red house wine (bottled) 0.375 l

CHRISTMAS DELIGHTS IV:

32.50 € / 244.87 kn

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:

33.50 € / 252.41 kn

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:

41.00 € / 308.91 kn

Sparkling and still water

Antunović Graševina (Welschriesling)

Miloš Plavac Mali

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)

WESTIN EXCLUSIVE:

58.00 € / 437.00 kn

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:

5.50 € / 41.44 kn





Advent Sweets and Drinks

Mulled wine, biscuits and the smell of cinnamon will best evoke the sweet flavours of the holidays. Visit us every day from 3 December 2023 to 7 January 2024 in our Diana Bar.

Diana Bar,
from 3/12/2023 to 7/01/2024

Hot chocolate with cinnamon and marshmallow	5.50 € / 41.44 kn
Winter Brown Latte	4.00 € / 30.14 kn
Slow-Mulled Christmas Wine	5.50 € / 41.44 kn
Westin Hot Winter Gin	6.50 € / 48.97 kn
Home-made Plum Crumble with vanilla sauce	6.50 € / 48.97 kn

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+385.91.2440.738 OR DRAGAN.ODAK@WESTINZAGREB.COM





Christmas Family Lunch

Enjoy a festive Christmas buffet lunch with a lavish selection of traditional Christmas dishes. Welcome drink, home-made turkey with mlinci, home-made biscuits and cakes, mulled wine, sweets, children's corner and free parking are included in the price of 62.00 € / 467.14 kn per person.

Visit us on Christmas Day for a relaxed Christmas lunch with your loved ones. Let us pamper you in the special festive atmosphere of your second home, between 12 and 4 p.m.

Kaptol Restaurant
Monday, 25 December 2023
12 to 4 p.m.

62.00 € /
467.14 kn
PER PERSON

The price of the advent buffet is 62.00 € / 467.14 kn per person. Children between 6 and 12 years of age receive a 50% discount. Lunch for children under 6 is free of charge.

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Gala Christmas Buffet Menu

SELECTION OF COLD DISHES

Dalmatian *pršut* platter with cantaloupe and Kalamata olives

Warm pastry-wrapped home-made ham – *sliced in front of you*

Chicken, pork, and pistachio terrine

Baby beef tenderloin tartare – focaccia, butter

Roasted cold suckling pig with Olivier salad

Duck Breast Confit with orange Chutney

Selection of local and fine cheeses with fruit

Mediterranean-style Adriatic octopus salad

Chef's special poached wild salmon

Sea bass galantine stuffed with mussels and spinach

Cocktail Caesar salad with shrimps

Selection of seasonal salads and dressings

SOUPS

Holiday chicken soup with semolina dumplings

Cream of pumpkin soup

SELECTION OF HOT DISHES

Choice of pasta – prepared on the spot

Baked Zagorje *štrukli* in cream

Glazed Christmas turkey with *mlinci* pasta

Stuffed chicken fillet with tomato and mozzarella in a pastry and sesame crust

Traditional *sarma* (meatballs in cabbage leaves) with sausages and mashed potatoes

Veal fillet in a crispy green crust with truffles and glazed vegetables

Roasted young lamb with stuffed potatoes

Beef fillet in sage sauce with fried crescents

Grilled Kornati stone bass fillet with shrimp and saffron sauce

Venison stew with bread dumplings

DESSERTS

Baked stuffed pineapple

Panna cotta with almonds and caramel

Pavlova with fragrant strawberries

Christmas bishop's bread

Mini Williams brandy tarts

Selection of fruit baskets

Cake with three types of chocolate

Christmas walnut roll and poppy-seed roll

Ball of white chocolate, poppy seeds, and plums

Orange Éclair



New Year's Eve Gala Party

For an unforgettable New Year's Eve Party, The Westin Zagreb will present an irresistible combination of gourmet delicacies, great music and a festive atmosphere in the unique Panorama Room on the 17th floor, which offers panoramic views of Zagreb! The sumptuous menu and the finest Croatian wines are just a prelude to excellent entertainment, with views over the city in celebration from the unique perspective of the hotel's 17th floor.

The New Year's Eve Party on the spectacular 17th floor includes a sumptuous buffet dinner, a welcome drink, a selection of premium Croatian wines, a glass of sparkling wine, and an imaginative music programme.

Panorama, 17th Floor, **160.00 € /**
Sunday, 31 December 2023 **1,205.52 kn**
From 8 p.m. **PER PERSON**

The party is free of charge for children under 6. Children aged 6 to 12 receive a 50% discount on the price. Children over 12 years are charged the full price of the party.

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Sumptuous New Year's Eve Buffet Menu

WELCOME

Gourmet bites with a welcome drink:

Trout caviar with lime • Tapas with smoked duck breast
• Stuffed black squid

Foie gras on toast • Smoked salmon and horseradish canapé
• Turkey roll with pumpkin cream

SELECTION OF COLD DISHES

Drniš prosciutto with Istrian salad

Slavonian ham in bread – *sliced in front of you by the chef*

Slow-roasted pork fillet on a vegetable salad

Platter of blue cheeses with stone and dry fruit

Game terrine with red currant sauce

Adriatic sea bass galantine with vegetables

Glazed beef kidney with salad of green asparagus
and marinated mushrooms

Marinated king prawns on avocado and cherry tomato salad

Salmon Bellevue with stuffed vegetable garniture

Island seafood salad

Sushi display – selection of Japanese delicacies

Selection of seasonal salads with dressings

SELECTION OF HOT DISHES

Traditional Westin *štrukli* - slow-cooked fine layers
of fresh cheese and delicate pastry baked in cream

Home-made Istrian *pljukanci* pasta with forest mushrooms,
black truffle and varietal olive-oil

Crab and seafood risotto with asparagus – *prepared in front of you*

Kornati stone bass fillet with prawn, vegetable and saffron ragù

Octopus under the baking lid with potatoes and cherry tomatoes

Chicken supreme with roasted pumpkin and glazed chestnuts

Turkey roll stuffed with brie and spinach leaves

Pork medallions in young kaymak

Glazed veal shank al forno

Beef tenderloin in an aromatic herb crust

Lamb chops in sage sauce

Spinach and red pepper soufflé

Home-made potato gnocchi

Tortelloni with prosciutto

Sautéed baby vegetables

Aromatic white rice

Stuffed potato gratin

SELECTION OF DESSERTS

Triple chocolate with raspberry gel

Refreshing pineapple parfait

Light chocolate mousse with orange

Selection of fruit and chocolate shooters

Forest fruit cheesecake

Chocolate glazed chestnuts

Rainbow fruit tart

Mille feuille with sugar and chocolate glaze

Traditional walnut roll and poppy-seed roll

Selection of strudels

TO FINISH

Spicy Slavonian shepherd stew

DRINKS PACKAGE

Jana - still water

Jamnica - sparkling water

Sparkling wine

Antunović Graševina
(Welschriesling)

Festigia Malvasia

Sauvignon Erdoro

Kalazić Rosé

Festigia Merlot

Korlat Cabernet Sauvignon

Plavac Miloš

Ožujsko beer 0,33

Soft drinks

Juices



Special Overnight Prices

YOUR NEW BEGINNING IN 2024

New Year's gala dinner at the price of 160.00 € / 1,205.52 kn includes a welcome drink, sumptuous New Year's dinner, 1 bottle of white, red, or rosé wine per person, 0.75 l mineral water, a glass of sparkling wine, free parking, and an entertaining music programme as part of the New Year's Eve Gala Party on the 17th floor of the hotel.

It is our pleasure to offer you special overnight rates during this festive period.

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

marriott.com/ZAGWI

FOR INFORMATION AND RESERVATIONS, PLEASE CONTACT:
+385.52.808.896 OR RESERVATIONS@WESTINZAGREB.COM





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

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 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.