



Corporate party

AT SOLO SOKOS HOTEL PALACE BRIDGE



PALACE BRIDGE
SOLO BY SOKOS HOTELS

A CORPORATE PARTY AT SOLO SOKOS HOTEL PALACE BRIDGE

Solo Sokos Hotel Palace Bridge will make your dream of a perfect corporate party come true. Have a New Year ball or a lavish festive dinner in the historic interiors of Sevilla restaurant or in the spacious banquet hall.

Our Chef has prepared a banquet menu to satisfy the most demanding taste. We will help you organize an entertainment show programme that will add to your and your colleagues' excitement. Enrich your corporate history with happy moments - welcome year 2019 at Solo Sokos Hotel Palace Bridge!

NAME OF THE VENUE	NUMBER OF GUESTS
BALLROOM*	up to 180
SEVILLA RESTAURANT	up to 220

The major banquet hall can be divided into two smaller halls, Foxtrot hall and Tango hall, with the total seating capacity of 40 and 80 people respectively.

WE CAN SERVE YOUR OWN SPIRITS AT THE EVENT.
In such a case, the corkage fee will be 800 rubles per person

All the prices are in rubles and include VAT.
Solo Sokos Hotel Palace Bridge reserves the right to alter the prices without notice.

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menu

“THE POKROVSKY GATE”

2 800 ₺

COLD STARTERS AND SALADS

Mild-cured salmon fillet seasoned in coriander and dill dressing

Salmon caviar on loaf baked to a special recipe, served with lemon and greens

Cocktail shrimps in pink sauce with bread chips

Chicken galantine with dried apricots and greens

Moscow-style stuffed ham rolls with cheese

Delicate veal tongue with cream made of horseradish and greens

Russian pickles dressed with vegetable oil:

sauerkraut, pickled cucumbers, marinated mushrooms

Traditional Russian salad with meat and green-pea cream

“Dressed” herring

Homemade bread

HOT STARTER

Stuffed Petrovskiy pancake with veal tongue
stewed in double cream

MAIN COURSE OPTIONS

Bone-in pork loin with potato gratin,
cauliflower, and mushroom sauce

or

Smoked Baltic salmon fillet
with grilled vegetables and white sauce

DESSERT

Assorted mini desserts

Assorted seasonal fruit

DRINKS

Fresh berry drink, mineral water, coffee, tea

menu
“PITER FM”

3 800 ₺

COLD STARTERS AND SALADS

Norwegian salmon tartar with mascarpone and dill

Homemade cold-smoked trout with salad mix

Red caviar in Leningrad profiteroles with homemade cheese cream

Meat potpourri: sous-vide turkey with baked garlic and lingonberry confiture,
roast beef slices with onion jam and veal tongue with horseradish sauce

Assorted local cheeses: marinated Circassian cheese, Brie, goat cheese

Assorted pickles: gherkins, cherry tomatoes and Spanish olives

Caesar salad with grilled chicken breast and crispy croutons

Salad with veal tongue, Chinese cabbage and dried tomatoes

Fish salad with hot-smoked coho, potatoes and fresh cucumber

Homemade bread

HOT STARTER

Mini coulibiac (traditional Russian pie)
with fish and caviar sauce

MAIN COURSE OPTIONS

Beef fillet with potato gratin, spinach and red wine sauce

or

Steamed salmon fillet with grilled vegetables and champagne sauce

DESSERT

Assorted mini desserts

Assorted seasonal fruits

DRINKS

Fresh berry drink, mineral water, coffee, tea

SPIRITS

Vodka

menu
“THE IRONY OF FATE”
4 200 ₺

COLD STARTERS AND SALADS

Bruschetta with Parma ham, tomatoes and basil
Duck terrine with porcini mushrooms, pine nuts and wild berries
Jellied sturgeon with crayfish tails
Mild-cured salmon and smoked trout accompanied by salad mix and lemon
Vitello tonnato (veal with tuna-caper sauce)
Homemade bread

VEGETABLE PLATTER

Fresh lettuce, cucumbers, tomatoes, radishes, celery
Caesar salad with tiger prawns and crispy croutons
Russian salad with chicken and crab meat
Salad with shrimps and beans with honey mustard dressing

HOT STARTER

Mini coulibiac (traditional Russian pie) with fish and caviar sauce

MAIN COURSE OPTIONS

Salmon and pike perch on vegetable sauté with caviar sauce
or
Beef fillet with potato gratin, spinach and red wine sauce

DESSERT

Assorted mini desserts
Assorted seasonal fruits

DRINKS

Fresh berry drink, mineral water, coffee, tea

SPIRITS

Sparkling wine, vodka