



Radisson **BLU**  
BUCHAREST

A MAGICAL  
WEDDING

IN THE HEART  
OF THE CITY

FEEL THE DIFFERENCE  
[radissonhotels.com/blu](https://www.radissonhotels.com/blu)



—  
WELCOME

*Say  
I Do!*

TO YOUR WEDDING  
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# CREATE YOUR

## ATLAS BALLROOM

Celebrate your special day in the elegant embrace of the Atlas Ballroom. Accommodating up to 250 seated guests, this beautifully neutral space complements any wedding theme with sophistication and grace. Floor-to-ceiling windows fill the room with natural light.

*Seamless blend of flexibility, elegance and expert service to bring your vision to life.*

## OPEN AIR TERRACE

Step outside into a serene escape in the heart of the city. Perfectly paired with the elegant Atlas Ballroom, the adjacent open-air terrace offers charming views of the inner garden and outdoor pool, ideal for moments of escape, stunning photo memories, and unforgettable outdoor ceremonies.

*Exchange vows or host a stylish cocktail hour in open-air elegance.*

# UNFORGETTABLE DAY

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# CREATE YOUR

## REFINED WEDDING MENUS

Delight your guests with a culinary experience tailored to your taste. Our wedding packages feature elegant Romanian and international cuisine, crafted with premium ingredients. Choose from carefully curated menus or build your own for a celebration that reflects your unique style and flavor.

*Perfectly suited for your once-in-a-lifetime day.*

## EVERY DETAIL, TAILORED TO YOUR VISION

Your wedding should feel unmistakably yours. From personalized menus to exquisite décor and custom floral arrangements, every element is thoughtfully curated to reflect your unique story. Our experienced team is here to guide you through every detail, including your dream wedding cake.

*A celebration that is as beautiful as it is unforgettable.*

# UNFORGETTABLE DAY

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# CREATE YOUR

## A CELEBRATION BEFORE 'I DO'

Before the music starts and the vows are spoken, begin your wedding journey with a moment just for you and your loved ones. Our spacious, beautifully appointed rooms offer the ideal setting for a joyful pre-wedding gathering, whether it is a lively evening of toasts and laughter, or an intimate night of shared stories and joy.

*The perfect prelude to your happily ever after.*

## A NIGHT TO REMEMBER

After the last toast and the final dance, step into a space designed just for you. As part of your wedding celebration, enjoy a complimentary overnight stay where comfort, elegance, and privacy come together in true 5-star fashion.

*The perfect beginning of happily ever after.*

# UNFORGETTABLE DAY

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A top-down view of a white table setting featuring a bouquet of white calla lilies and greenery. The bouquet is wrapped in white paper and rests on a white tablecloth. The table is set with silverware, including a fork, knife, and spoon, and a glass. A decorative gold beaded chain runs along the edge of the table. A menu card is visible in the background with the word "Menu" written in cursive. The text "ETERNAL WHITE" is overlaid on the image in a white, sans-serif font, with a horizontal line above the word "ETERNAL".

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ETERNAL  
WHITE

AMBIANCE  
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*A timeless wedding where pure white blooms meet delicate simplicity, creating an atmosphere of serene elegance. Step into a world where every detail whispers grace!*

***When simplicity becomes unforgettable.***



A top-down view of a dining table with a white tablecloth. In the center is a large, vibrant bouquet of red flowers, including several deep red roses and bright red anthurus flowers with long, yellowish stamens. The bouquet is tied with a dark red ribbon. Surrounding the bouquet are various dining items: a silver fork and knife to the left, a silver butter knife and knife to the right, and several clear glass water glasses. The background shows a white plate and a small card. The overall atmosphere is elegant and romantic.

PASSION  
ROUGE

—  
AMBIANCE  
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*With Passion Rouge, rich red blooms and luxurious textures create a dramatic atmosphere that set the stage for a celebration charged with intensity. Unveils a world bathed in the deepest shades of love. Where desire meets timeless romance.*



A top-down view of a table setting featuring a large bouquet of flowers. The bouquet is composed of several large, ruffled pink peonies, smaller purple and blue flowers, and a single orange flower. The stems are wrapped in light blue fabric. The bouquet is placed on a light pink plate. To the right, there are gold-colored knives and a glass. A light blue napkin is tucked under the bouquet. A white card with cursive text is partially visible under the flowers. The background is a white tablecloth.

PASTEL

AMBIANCE



*Soft blush blooms, airy textures, and gentle layers of pastel shades that set the stage for a celebration wrapped in warmth and quiet elegance. Brings to life a world painted in delicate pastels and tender light.*

**Where softness meets subtle elegance.**



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# TASTE

## A BEAUTIFULLY CURATED JOURNEY THROUGH OUR WEDDING OFFERINGS

From tradition-inspired delicacies to refined gourmet creations, each of our menu proposals reflects elegance, craftsmanship, and indulgence.

Let every course be a moment of joy, a taste of sophistication, and a reflection of your perfect day.

Choose the menu that best complements your celebration and savor an unforgettable culinary experience.

**TIMELESS SET MENU**  
**ROMANCE SET MENU**  
**ROYAL SET MENU**  
**TAILOR MADE TASTES**  
**LIVE STATIONS**

OF FOREVER

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The background of the entire image is a light beige or cream color with a subtle, embossed floral pattern. The pattern consists of repeating motifs of flowers, leaves, and scrolling vines, creating a classic and elegant texture.

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TIMELESS

SET MENU  
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# TIMELESS

## STARTER

Delicate brie, cucumber & a homemade plum & walnut jam

Smoked salmon crêpe roll with lemongrass & ginger cream cheese & wakame salad

Parma ham & fresh asparagus roll

Tartlet with foie gras mousse, sweet wine jelly & onion jam

Chicken galantine stuffed with dry apricot & pickles garnished with grain mustard

French style beef tartare cannel & toast with quail egg

Japanese maki with assorted vegetables & sriracha mayo

Japanese Dynamite maki with prawn & soy sauce pipet

## FISH COURSE: SALMON CORN

Grilled salmon, corn & asparagus succotash, creamy corn sauce & lemon confit pea tendrill oil

## INTERMEDIATE COURSE: SARMALE

Sour cabbage rolled with beef, pork, vegetables & rice with creamy polenta, duck bacon & sour cream

## MEAT COURSE: LAMB FILLET

Seared lamb fillet, minted crushed peas, panipuri, anchovies & caper salsa

## WEDDING CAKE\*

## NON-ALCOHOLIC BEVERAGE PACKAGE:

Still & sparkling water, soft drinks (Cola-Cola, Fanta Orange, Sprite), tonic water, Granini fruit juices, premium coffee package and selection of fine teas

# SET MENU

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64 euro

\* the wedding cake is elegantly decorated in a classic, timeless style.  
Price does not include VAT.

The background of the entire page is a light cream or off-white color with a subtle, embossed floral pattern. The pattern consists of repeating motifs of flowers, leaves, and scrolling vines, creating a classic and elegant texture.

ROMANCE

SET MENU

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# ROMANCE

## STARTER

Bresaola, raisins & gorgonzola involtini

Smoked salmon roll with Asian cheese, nori & salmon caviar

Cucumber & feta roll with Greek salad tartar

Sweet wine poached pear tartlet with smoked duck bacon & smoked date jam

Pork roulade stuffed with pinenuts, parmesan, herbs & garnished with pesto

Roast beef vitello tonnato style with caper berries

Japanese Philadelphia maki with salmon & unagi

## FISH COURSE: COD MISO

Baked cod, parsnip purée, pickled ginger slaw, fish miso sauce & beurre blanc

## INTERMEDIATE COURSE: ORZO PRAWN

Orzo prawn cooked in prawn bisque, orange zest, parmesan, mascarpone, butter, zucchini broccoli tartar & prawns

## MEAT COURSE: MIX GRILL

Grilled chicken breast, lamb chops, beef tenderloin, potato gratin, grilled vegetables & beef jus

## WEDDING CAKE\*

## NON-ALCOHOLIC BEVERAGE PACKAGE:

Still & sparkling water, soft drinks (Cola-Cola, Fanta Orange, Sprite), tonic water, Granini fruit juices, premium coffee package and selection of fine teas

# SET MENU

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72 euro

\* the wedding cake is elegantly decorated in a classic, timeless style.  
Price does not include VAT.

The background features a repeating embossed floral pattern in a light cream color. The pattern includes stylized flowers, leaves, and scrolling vines. A light blue square frame is centered on the page, containing the text.

ROYAL

SET MENU

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# ROYAL

## STARTER

Angels on horseback, scallop wrapped bacon with lime salsa

Marinated herring on sourdough with German potato salad & grain mustard

Mini pancakes with chives & prawn cream cheese & salmon caviar

Parmesan puffs with tomato vanilla jam

Seared mini foie gras steaks with goji berry chutney

Pistachio, chives & goat cheese truffles

Tuna sesame tataki with Asian vegetable pineapple tartare & avocado mousse

Japanese beef maki with hoisin sauce

## FISH COURSE: TUNA WAKAME

Seared tuna glazed with unagi sauce, wakame salad, saffron risotto purée & lemon butter tobiko sauce

## INTERMEDIATE COURSE: CRUSTED DUCK

Seed crusted duck breast, ginger carrot purée, green pea sauce & Amarena sauce

## MEAT COURSE: Tournedos Rossini

Truffle mashed potatoes, parmesan spinach, beef medallion, foie gras & truffle sauce

## WEDDING CAKE\*

## NON-ALCOHOLIC BEVERAGE PACKAGE:

Still & sparkling water, soft drinks (Cola-Cola, Fanta Orange, Sprite), tonic water, Granini fruit juices, premium coffee package and selection of fine teas

# SET MENU

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115 euro

\* the wedding cake is elegantly decorated in a classic, timeless style.  
Price does not include VAT.



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# TAILOR MADE

From exquisite appetizers to elegant entrées and indulgent desserts, our Chefs will bring your vision to life with fresh, high-quality ingredients and impeccable presentation. Whether you desire a classic menu, a modern fusion, or a special theme, we ensure every bite is as special as your big day. Let's create a feast that's truly yours!

WELCOME CANAPÉS  
STARTER

INTERMEDIATE COURSE  
MAIN COURSE

WEDDING CAKES  
BEVERAGE PACKAGES

TASTES

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# WELCOME

## CRÊPE ROLL

Crêpe roll with truffle cream, roasted beef sirloin & blue cheese mousse served on a crouton with mushroom duxelles & garnished with pickled onion & cucumber tartare

## FOIE CONE

Crispy cone, foie gras ganache with tomato jam, garnished with cress & crispy onions

## PRAWN CEVICHE

Prawn, lime, red onion, red chili & coriander tartare served in a tartlet with guacamole & garnished with a poached prawn tail & cress

## VEGETARIAN

Avocado, wasabi mayo & furikake, asparagus, Japanese mayo & crispy onions, vegetables, sriracha mayo & spring onions

3 euro

# CANAPÉS

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# DEGUSTATION

## GOURMET ESSENCE

- Delicate brie, cucumber & a homemade plum & walnut jam
- Smoked salmon crêpe roll with lemongrass & ginger cream cheese & wakame salad
- Parma ham & fresh asparagus roll
- Tartlet with foie gras mousse, sweet wine jelly & onion jam
- Chicken galantine stuffed with dry apricot & pickles garnished with grain mustard
- French style beef tartare cannel & toast with quail egg
- Japanese maki with assorted vegetables & sriracha mayo
- Japanese Dynamite maki with prawn & soy sauce pipet

14 euro

## CULINARY HARMONY

- Bresaola, raisins & gorgonzola involtini
- Smoked salmon roll with Asian cheese, nori & salmon caviar
- Cucumber & feta roll with Greek salad tartare
- Sweet wine poached pear tartlet with smoked duck bacon & smoked date jam
- Pork roulade stuffed with pinenuts, parmesan & herbs & garnished with pesto
- Roast beef vitello tonnato style with caper berries
- Japanese Philadelphia maki with salmon & unagi sauce
- Japanese maki with tuna & soy sauce pipet

16 euro

# STARTER

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# DEGUSTATION

## PREMIUM SELECTION

- Angels on horseback, scallop wrapped bacon with lime salsa
- Marinated herring on sourdough with German potato salad & grain mustard
- Mini pancakes with chives & prawn cream cheese & salmon caviar
- Parmesan puffs with tomato vanilla jam
- Seared mini foie gras steaks with goji berry chutney
- Pistachio, chives & goat cheese truffles
- Tuna sesame tataki with Asian vegetable pineapple tartare & avocado mousse
- Japanese beef maki with hoisin sauce

19 euro

## VEGETARIAN

- Delicate brie, cucumber & a homemade plum & walnut jam
- Tartlet with guacamole & crushed telemea
- Fried smoked tofu with tomato vanilla chutney
- Vegetable antipasti – Bell pepper, zucchini & eggplant rolls, balsamic mushrooms & herb artichokes
- Hummus tartlet with ginger apple carrots tartar
- Grilled fresh asparagus with feta mousse wrapped in cucumber
- Falafel & tahini
- Japanese maki with assorted vegetables & soy sauce

14 euro

# STARTER

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# INTERMEDIATE

## MUSHROOM HUMMUS

Assortment of sautéed mushrooms with tarragon, mini falafel & warm hummus

8 euro

## ORZO PRAWN

Orzo prawn cooked in prawn bisque, orange zest, parmesan, mascarpone, butter, zucchini broccoli tartar & prawns

9 euro

## HALIBUT CHOWDER

Creamy ragu of bacon, potato, seafood & vegetable with steam halibut & parsley oil

10 euro

## CRUSTED DUCK

Seed crusted duck breast, ginger carrot purée, green pea sauce & Amarena sauce

14 euro

# COURSE

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# MAIN

## MEAT

### Sarmale

Sour cabbage rolled with beef, pork, vegetables & rice with creamy polenta, duck bacon & sour cream

10 euro

### Lamb fillet

Seared lamb fillet, minted crushed peas, panipuri, anchovies & caper salsa

15 euro

### Mix grill

Grilled chicken breast, lamb chops, beef tenderloin, potato gratin, grilled vegetables & beef jus

24 euro

### Tournedos Rossini

Truffle mashed potatoes, parmesan spinach, beef medallion, foie gras & truffle sauce

42 euro

## FISH

### Salmon corn

Grilled salmon, corn & asparagus succotash, creamy corn sauce & lemon confit pea tendrils

15 euro

### Cod miso

Baked cod, parsnip purée, pickled ginger slaw, fish miso sauce & beurre blanc

17 euro

### Tuna wakame

Seared tuna glazed with unagi sauce, wakame salad, saffron risotto purée & lemon butter tobiko sauce

24 euro

## VEGETARIAN

### Falafel hummus

Fried falafel, ginger carrots, zucchini, grilled shallots, hummus & parsley oil

8 euro

### Truffle polenta

Truffle polenta cake with parmesan & mascarpone, mushroom asparagus tarragon & pinenut fricassée, parmesan spinach & cream of asparagus sauce

10 euro

### Asian Tofu

Grilled smoked tofu, pok choy, stir fried vegetables & chili sesame dressing

14 euro

# COURSE

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# WEDDING

WHITE CHOCOLATE MOUSSE & RASPBERRY 6 euro

MILK CHOCOLATE BAVAROISE 6 euro

TRUFFLE CHOCOLATE 7 euro

CHOCOLATE TRIO 7 euro

TIRAMISU 7 euro

# CAKES

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The wedding cake is elegantly decorated in a classic, timeless style and is offered complementary for any 4 course menu.  
Prices are in lei and do not include VAT.



*Elevate your wedding experience with our Live Stations, where culinary artistry meets interactive dining. Designed to complement a minimum three-course meal, these stations bring fresh, made-to-order delights to your celebration.*

*From indulgent crepes and ice cream to a refined cheese selection, candy bar, and the finest Asian delicacies, each station is crafted to impress.*

*For those who crave savory excellence, our Carvery Station offers premium cuts prepared to perfection, ensuring a feast that's both dynamic and delicious.*

*Let your guests savor every moment with flavors made just for them!*



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# FLAVORS

## Crêpes station

Flour butter crêpes  
Assortment of nuts, berries, sauces,  
sweet toppings & colorful sugar  
sprinkles

6 euro

## Ice cream trolley

6 different ice cream flavors with a  
selection of toppings  
Assortment of nuts, berries, sauces,  
sweet toppings & colorful sugar  
sprinkles

7 euro

## Cheese station

Parmesan, cheddar, comte, Bley de  
Auvergne, brie, Romanian traditional  
cheeses, assortment of grapes, grissini,  
fresh baked sliced baguettes, honey  
comb & honey, assortment of nuts &  
dried fruits

9 euro

## Candy bar

Macaroons, Crème Brûlée, Eclairs,  
Choux, Marshmallows, Tiramisu, Baba  
aux rum, Opera cake, Fruit tartlets,  
Cannoli

10 euro

## Asian station

Sashimi - tuna, salmon, hamachi,  
unagi  
Nigiri - tuna, salmon, prawn, unagi  
Maki - Philadelphia, California,  
Dynamite, spicy tuna  
Wakame salad, wasabi, marinated  
ginger, soy sauce, sriracha mayo,  
teriyaki sauce, unagi sauce

13 euro

## Carvery station

Crispy skin porchetta stuffed with  
basil pesto

1.5 euro / 100 g

Lamb chops

2.5 euro / 100 g

Argentinian beef sirloin

3 euro / 100 g

Pickled vegetables & sauces

IN MOTION

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# ALCOHOLIC

## Classic Package

- Crama Oprișor Măiastru Sauvignon Blanc
- Crama Oprișor Măiastru Rosé
- Crama Oprișor Măiastru Cabernet Sauvignon
- Visconti Della Roccia Prosecco
- Beer: Ursus & Ursus non-alcoholic / Tuborg
- Jameson Irish Whiskey
- Four Roses Bourbon
- Beefeater London Dry Gin
- Absolut Vodka
- Havana Club Anejo 3YO
- Martini
- Campari
- Baileys Irish Cream
- Cocktails: Mojito, Cuba Libre

42 euro

## Refined Package

- Cramele Recaş Implicit Fetească Neagră
- Cramele Recaş Implicit Sauvignon Blanc
- Cramele Recaş Implicit Rosé
- Jacob's Creek Sparkling White Brut
- Beer: Carlsberg
- Jack Daniel's
- Jameson Irish Whiskey black barrel
- Beefeater 24 Gin
- Ostoya Vodka
- Havana Club Especial
- Martini
- Campari
- Aperol
- Baileys Irish Cream
- Olmeca Blanco Tequila
- Jägermeister
- Cocktails: Aperol Spritz, Mojito, Cuba Libre

53 euro

# BEVERAGES

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# NON-ALCOHOLIC

- Still & sparkling water
- Soft drinks: Cola-Cola, Fanta Orange, Sprite
- Tonic water
- Granini fruit juices
- Premium coffee package and selection of fine teas

15 euro

# BEVERAGE PACKAGE

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Packages may vary based on the event date, guest count, and customization requests.

For tailored solutions and a fully personalized proposal, please get in touch with our dedicated team of professional social event planners.

*We are here to turn your vision into reality.*

#### A Celebration of Elegance

*At Radisson Blu Hotel, Bucharest, a team of passionate creatives came together to showcase the art of weddings - from fashion and flowers to photography, film, and flawless styling.*

*A true collaboration of talent, beauty, and inspiration.*

#### Vendors

**Location:** @radissonblubucharest  
**Bride Dress:** @annes\_bridal\_weddingsalon  
**Groom Suit:** @tudortailor  
**Rings:** @teilor\_finejewellery  
**Photographer:** @belle\_art\_photography  
**Videographer:** @ksfilm  
**Flowers & Logistics:** @daria.special  
**Technic:** @scs\_schinkel  
**Production:** @av\_hive\_romania  
**Planning:** @savoireventsacademy  
**Models Agency:** @ruedesmodeles  
**Make-up:** @pascaanamarca  
**Hairstyle:** @extreme\_hair\_by\_catalin\_pasca



**Radisson Blu Hotel, Bucharest**

Calea Victoriei Street, No. 63 - 81, Bucharest, 010065, Romania

+40 21 311 9000

[megroups.bucharest@radissonblu.com](mailto:megroups.bucharest@radissonblu.com)

[radissonhotels.com/blu](https://radissonhotels.com/blu)