

CELEBRATE

YOU BRING THE **ENERGY**, WE'LL BRING THE **MAGIC**

Iconic, stylish and sophisticated, Radisson Blu has all the ingredients to make your Christmas party extra special.

IN STYLE

Whether you're hosting a big sparkling gala event or a more intimate dinner - we have the perfect festive package to meet your needs. Our team has the skills and expertise to bring your vision to life. Let's plan a Christmas party together that all your guests will look forward to.

FEEL THE DIFFERENCE

radissonblu.com/lietuvahotel-vilnius



BRONZE MENU

STARTERS

Mixed leaf salad with Feta cheese and basil oil

Veal tongue salad with capers and tomatoes

Caesar salad with iceberg lettuce and bread croutons

Marinated salmon & salted herring with red onions and cranberry

Boiled eggs dressed with a variety of stuffings

Marinated and fresh vegetable crudities

Dill mayonnaise, Rhode Island sauce, Basil oil

CARVING STATION

Whole roasted pork neck with lingonberry sauce

HOT DISHES

Chicken breast with mushroom sauce

Broccoli and cauliflower baked with cheddar sauce

Lamb moussaka with fresh herbs

Saffron rice with vegetables

Oven roasted potatoes with thyme

Steamed cod fillet with white wine basil sauce

DESSERTS

Apple and rhubarb tart

Berry cake

Selection of cheese with grapes

40 EUR PER PERSON

Price includes coffee, tea and flavored water

SILVER MENU

STARTERS

- Salad “Nicoise” with tuna, anchovy, baby potatoes and green beans
- Classic “Olivier” salad
- Roasted and marinated red bell pepper, aubergine and Feta cheese
- Mixed leaf salad with basil vinaigrette
- Decorated eggs with shrimp salad
- Cold cuts (smoked ham, turkey, salami)
- Assorted fish platter (hot smoked trout, mackerel, marinated salmon)
- Cheese platter with pears and grapes
- Selection of dipping sauces
- Pickled cornichons, onions, olives and mushrooms

CARVING STATION

- Whole roasted turkey with gravy sauce

HOT DISHES

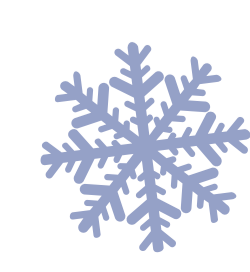
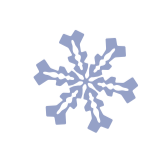
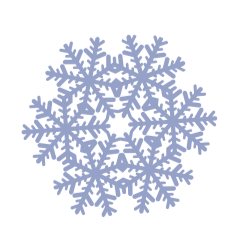
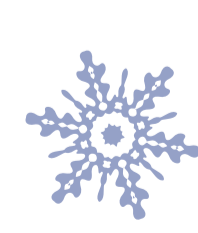
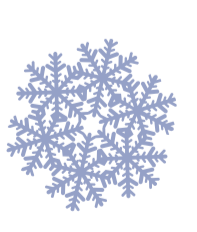
- Veal entrecote with red wine sauce
- Baked butterfish and salmon with crayfish bisque
- Steamed broccoli and cauliflower with basil oil
- Grilled vegetables with balsamic glaze
- Potato gratin with Parmesan cheese
- Vegetable risotto

DESSERTS

- Crème Panna cotta with berry sauce
- Chocolate cake with walnuts
- Sliced fresh fruit assortment

50 EUR PER PERSON

Price includes coffee, tea and flavored water





--- GOLD MENU

CHOICE OF CANAPES

Avocado crostini with Parma chips and chili flakes

Skagen and red caviar

Marinated pepper and blue cheese

SALADS

Beetroot cheesecake with cold smoked salmon

Beef carpaccio with arugula, Parmesan shaving and truffle sauce

Chickpea salad with vegetables

Potato salad with capers and leek

Caesar salad with tiger shrimps, Parmesan cheese and bread croutons

Selection of dipping sauces

Pickled cornichons, onions, stuffed olives and mushrooms

Assorted meat platter (roastbeef, Chorizo, Prosciutto, Fuet with mustard & horseradish)

Fish platter with lemon and dill (marinated salmon fillet,
smoked catfish, hot smoked trout)

CARVING STATION

Beef Wellington with red wine sauce

HOT DISHES

Braised duck leg with star anise sauce

Oven roasted baby potatoes with thyme

Grilled aubergine with tomatoes and Mozzarella cheese

Pan fried asparagus and haricot beans

Roasted seabream fillet with black mussel sauce

DESSERTS

Sliced fresh fruits

Cheese cake

Apple pie with vanilla sauce

Tiramisu

Cheese platter with grapes and crackers
(Brie, Dor Blue, Parmesan, Manchego)

60 EUR PER PERSON

Price includes coffee, tea and flavored water

DRINKS

WELCOME DRINKS

Marques De La Concordia Vintage Brut Cava, Spain, 150 ML	8
MOET Brut Imperial, France, 150 ML	16
Sea Buckthorn Gin & Tonic	10
Pear Mimosa (sparkling wine, pear juice)	9
Mulled Wine, 150ml	8
NY Promise (non-alcoholic) cranberry juice, lime juice, rosemary syrup, ginger ale)	7

WHITE WINE 750 ML

House wine	25
Tor del Colle Soave, Italy	30
Dr. Loosen Riesling, Germany	35
Paul Jaboulet Parallele 45 Blanc Cotes-Du-Rhone A.C., France	45
Grüner Veltliner Strass Kamptal DAC 2021, Austria	50
Frescobaldi Pomino Bianco D.O.C., Italy	55
Hacienda de Arinzano Blanco, Spain	60
Torres Natureo Muscat De-alcoholised	30

RED WINE 750 ML

House wine	25
Tor Del Colle Montepulciano d'Abruzzo Riserva DOC, Italy	30
Villa Wolf Pinot Noir, Germany	35
Paul Jaboulet Parallele 45 Rouge Cotes-Du-Rhone A.C., France	45
Las Moras Malbec Reserve, Argentina	50
Frescobaldi Castiglioni Chianti D.O.C.G., Italy	55
Chetau du Bosquet Côtes de Bourg AOP, France	60
Torres Natureo Syrah De-alcoholised	30

SPARKLING WINE AND CHAMPAGNE 750 ML

Marques De La Concordia Vintage Brut Cava, Spain	30
Bersano Castellengo Prosecco, Italy	45
MOET Brut Imperial, France	90
Laurent Perrier La Cuvee Brut, France	120
Grand Cavalier, France (non-alco)	25

Prices are shown in EUR (VAT included).



DRINKS

VODKA 700 ML

Stoli	70
Finlandia	85

GIN 700 ML

Broker's Gin	100
Hendrick's	140

WHISKEY 700 ML

Tullamore Dew	90
Jack Daniel's	120

RUM 700 ML

Havana Club Original, Anejo 3YO	65
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TEQUILA 700 ML

Rooster Rojo 100% Agave Tequila Blanco	80
Rooster Rojo 100% Agave Tequila Reposado	80

BRANDY, COGNAC 700 ML

Torres 10	80
Courvoisier VS	140
Courvoisier VSOP	170

BEER AND CIDER

Volfas Engelman Lager (local draft beer / minimum 100 glasses) 258 ML	3.5
Volfas Engelman Lager (local draft beer / minimum 50 glasses) 568 ML	5.5
Local Craft Beer (bottles) 330 ML	5.5
Apple cider (bottled) 330 ML	6.5
Non-Alcoholic beer (bottled) 330 ML	4.5

MINERAL WATER AND SOFT DRINKS

Venden still and sparkling 250 ML	2.5
Acqua Panna / S. Pellegrino 750 ML	5.5
Coca-Cola, Coca-Cola Zero, Sprite, Tonic Water 250 ML	3
Juice assortment, 200 ML	2
Juice assortment, 1000 ML	6
Fresh orange juice, 200 ML	4

Prices are shown in EUR (VAT included).

— EVENT SPACES

SKYBAR

22nd floor - up to 120 seats

DELTA LOUNGE

22nd floor - up to 50 seats

RESTAURANT

Up to 300 seats

TERRACE LOUNGE

Up to 110 seats

ALFA HALL

Up to 300 seats

BETA HALL

Up to 150 seats

CONTACTS

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