The Art of Business & Pleasure Combined

Banquet offer

CATALOGUE 2026

valid May 12th - December 31st

MAESTRAL
Resort & Casino



INTRODUCTION

Dear Guests,

We are delighted to extend a warm welcome to you from **Maestral Resort and Casino.** It is our privilege to offer you an unforgettable banquet experience, meticulously crafted to celebrate your special occasions.
At our resort, we understand that every event is unique and deserves a setting that reflects its significance. Whether you are planning a wedding, corporate event, anniversary, or any other celebration, our dedicated team is here to ensure every detail is perfect.
Our experienced food and beverage team adds a special touch to everything we serve, a quality our guests consistently recognize and appreciate.
With a wealth of experience and a deep passion for culinary excellence, Chef Honey brings a world of flavors to your table. Having honed his skills in prestigious kitchens across the globe, Chef Honey combines traditional techniques with innovative approaches to create unforgettable dining experiences.

We invite you to explore the various banquet options available at Maestral Resort and allow us the opportunity to make your event truly special.

Thank you for considering us as your host, and we look forward to creating unforgettable memories together.
Warm regards,

COFFEE BREAK *offer*



Prices are quoted in Euros (€) and are inclusive of all relevant state taxes

A COFFEE BREAK

- Mineral water, fresh orange and grapefruit juices
- Selection of cookies
- Freshly brewed regular coffee
- Selection of regular and herbal teas

11 €

Per person
Minimum 20 persons

B COFFEE BREAK

- Mineral water, fresh orange and grapefruit juices
- Selection of cookies, butter and chocolate croissants, danish and muffins
- Freshly brewed regular coffee
- Selection of regular and herbal teas

14 €

Per person
Minimum 20 persons

COFFEE BREAK

- Mineral water, Fresh orange and grapefruit juices
- Fresh from our bakery

Selection of cookies, Assorted muffins , Selection of Finger Sandwiches, Cheese with cucumber, Arugula and butter on white bread, Egg salad on wheat bread, Turkey and cheese on white bread with mayonnaise, Smoked salmon on brown toast bread with dill cream cheese

- Freshly brewed regular coffee
- Selection of regular and herbal teas

20 €

Per person
Minimum 20 persons

D COFFEE BREAK

- Mineral water, Fresh orange and grapefruit juices
- Fresh from our Bakery:

  Selection of cookies, Assorted muffins, Chocolate brownies, Assorted Tea Sandwiches : Cheese with cucumber, Arugula and butter on white bread, Egg salad on wheat bread, Turkey and cheese on white bread with mayonnaise, Smoked salmon on brown toast bread with dill cream cheese, Sausage rolls, Turkish delights
- Freshly brewed regular coffee
- Selection of regular and herbal teas

24 €

Per person
Minimum 30 persons

E COFFEE BREAK

- Mineral water, Fresh orange and grapefruit juices

Fresh from our bakery: Selection of butter and chocolate croissants, Selection of cookies, Assorted muffins, Chocolate brownies, Butter cake

- Assorted Tea Sandwiches: Cheese with cucumber, arugula and butter on white bread, Egg salad on wheat bread, Turkey and cheese on white bread with mayonnaise , Smoked salmon on brown toast bread with dill cream cheese, Sausage rolls, Prosciutto in mini baguette slices, French pastries selection
- Freshly brewed regular coffee
- Selection of regular and herbal teas

30 €

Per person
Minimum 30 persons

RECEPTION COCKTAIL **on high table**

At Hotel Maestral, we believe that cocktails are the perfect way to kick off any celebration. Our bar team, with their expertise and creativity, offers a wide selection of cocktails tailored to your preferences and the occasion. Whether you prefer classic cocktails or modern twists, our bartenders will craft the perfect drinks to satisfy even the most discerning tastes.



Prices are quoted in Euros (€) and are inclusive of all relevant state taxes

A COCKTAIL

Served with crostini, grissini, puff pastry crackers
Black and green olives
Assortment of vegetable crudités with tomato coulis

Cold Canapés

Prosciutto and sliced melon
Grilled eggplant compote and feta on toasted bruschetta
Marinated red mullet fillet with young leeks on toast
Cheese in skewers
Chicken walnut salad in biscuit

Hot Canapés

Grilled sea bream, pineapple salsa
Pan seared chicken breast with orange marmalade
Mini kibbeh
Mini spinach fatayer
Mini meat sambousek

Desserts

Mini chocolate opera
Mini Swiss walnut tart
Mini lemon meringue tart
Mini coffee éclair
Mini fruit tart
Mini kunafa roll

45 €

Per person
Minimum 30 persons

B COCKTAIL

Served with crostini, grissini, puff pastry crackers
Black and green olives
Assortment of vegetable crudités with tomato coulis
Carrot puree with orange, Mix nuts

Cold Canapés

Steak tartar on rye bread
Red pepper confit and baby burrata on baguette
Smoked salmon, cream cheese
Cream cheese and cucumber on white toast
Baby shrimp salad, cocktail dressing
Sushi vegetables

Hot Canapés

Bacon cream quiche
Fillet of pork roll with apricot
Salt and pepper calamari
Teriyaki chicken wings
Mini vegetable spring rolls

Desserts

Mini chocolate opera
Mini Swiss walnut tart
Mini lemon meringue tart
Mini coffee éclair
Mini fruit tart
Mini kunafa roll

60 €

Per person
Minimum 40 persons

COCKTAIL

Served with crostini, grissini, puff pastry crackers
Black and green olives
Assortment of vegetable crudités with tomato coulis
Mix nuts , Baba ghanoush

Cold Canapés

Roast beef mustard roulades
Eggplant caviar bruschetta
Salmon salad boats
Tomato mozzarella salad, basil dressing, in ramekin
Shrimps, cocktail dressing
Sushi vegetables
Air dried beef with melon

Hot Canapés

Shrimp rissole with sweet spices
Chicken vol-au-vent princess style
Mini spinach fatayer
Mini haloumi cheese sambousek
Sautéed salmon with spinach
Chicken avocado quesadillas

Desserts

Selection of mini-French pastries
Selection of fruit tartlets
Selection of oriental pastries

78 €

Per person
Minimum 40 persons

D COCKTAIL

Served with crostini, grissini, puff pastry crackers
Black and green olives
Assortment of vegetable crudités with tomato coulis
Carrot puree with orange, Mix nuts, Hummus , Ajvar

Cold Canapés

Rosettes of roast beef with horseradish cream
Celery and marinated asparagus mille-feuille
Mustard-dill marinated salmon
Baby spinach with quail eggs on tartlet
Camembert and strawberries on toast
Foie gras with fig compote and spices on brioche
Assorted sushi maki rolls

Hot Canapés

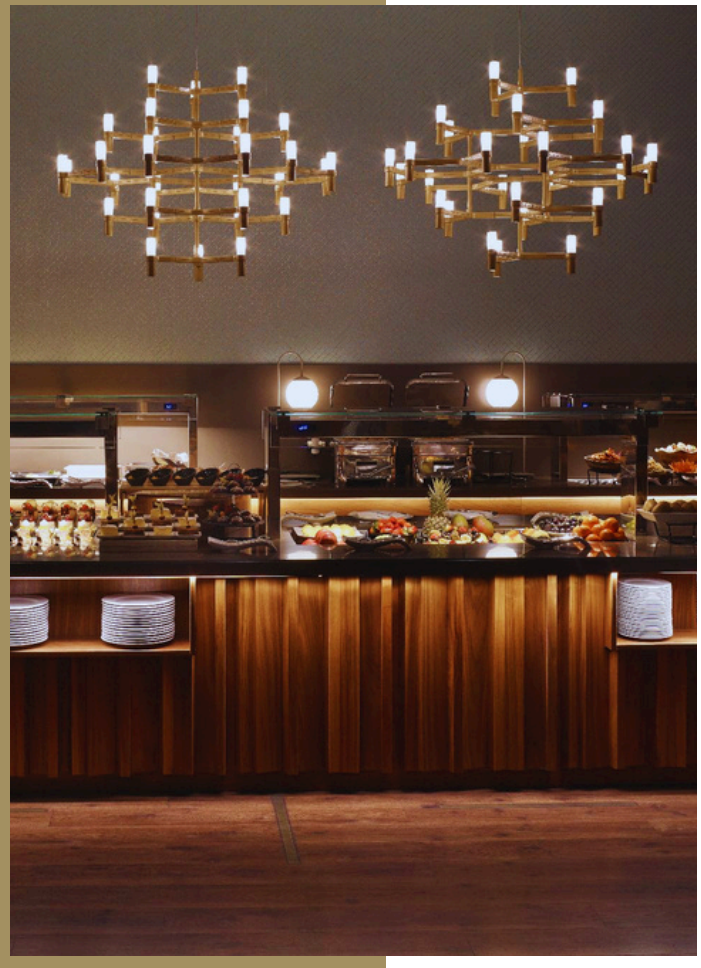
Salmon, onion and spinach quiche
Fillet of lamb roll with apricot
Sautéed shrimp with spinach
Grilled octopus
Shrimp avocado quesadillas
Lamb kibbeh
Chicken piccata with tomato chutney
Minced angus beef with pita

Desserts

Selection of French pastries
Assorted fruit tartlets
Selection of oriental pastries

90 €

Per person
Minimum 50 persons



BUFFET MENU offer

TERAZZA RESTAURANT

Terazza Restaurant, located within Hotel Maestral, offers an exceptional buffet lunch and dinner experience in an elegant setting overlooking the sea. With a total capacity of 190 guests, the venue is perfectly suited for group dining, including business delegations, tour groups, conference participants, and special celebrations.

Guests can enjoy a diverse selection of international and Mediterranean dishes, prepared with fresh seasonal ingredients and local produce. The buffet includes a variety of options to accommodate different dietary needs, including vegetarian, gluten-free, and allergen-conscious choices.

Our professional culinary and service team is dedicated to delivering seamless organization and warm hospitality, ensuring that each guest enjoys a memorable and satisfying meal.

Prices are quoted in Euros (€) and are inclusive of all relevant state taxes

A International Buffet
Lunch /dinner

Display of freshly baked breads

Soup
- Lentil Soup

Salad Bar
- Vegetable crudités, cheese and yogurt dips,
- Chilled lettuce, tomato wedges, carrot julienne, sliced cucumbers, corn kernels, assorted dressings

Cold Appetizers
- Tomato mozzarella, fresh basil and balsamic dressing
- Caesar salad with pita bread chips
- Tuscan style grilled vegetables with cheese
- Thinly sliced air-dried beef, marinated mushrooms
- Pesto chicken pasta salad
- Grain mustard potato salad
- Marinated cucumber salad, yoghurt dressing

Hot Presentation
- Fish fillet crumble, zucchini and tomato sauté
- Roast lemon chicken
- Emincé of beef Stroganoff
- Eggplant moussaka
- Mashed potatoes
- White rice
- Buttered vegetables

Dessert
- Whole fruit display
- Assorted French chocolate pastries
- Assorted oriental sweets
- Crusted apple tart
- Bread butter pudding

45 €

Per person

Minimum 30 persons

B International Buffet
Lunch /dinner

Display of freshly baked breads

Soup
- Cream of vegetables soup

Salad Bar
- Vegetable crudités, cheese and yogurt dip
- Chilled lettuce, tomato wedges, carrot julienne, sliced cucumbers, corn kernels, choice of dressings

Cold Appetizers
- Fattoush salad, Houmous, Pesto pasta salad
- Marinated eggplant salad, yoghurt dressing
- Cucumber and tomato salad, apple vinegar dressing
- Roast beef vinaigrette, Beetroot and pomegranate salad
- Couscous salad with seafood

Hot Presentation
- Wok fried sweet and sour chicken
- Beef awarma ragout
- Sautéed fish fillet, stewed lentils
- Grilled Mediterranean vegetables
- Caesar potato wedges
- Vermicelli rice
- Cream baked penne

Dessert
- Fresh fruit platter
- Mahalabia cream pudding in glass shots
- Caramelized pear tart
- Chocolate banana
- Dried fruit rice pudding
- Baked cheese cake

55 €

Per person
Minimum 30 persons

International Buffet
Lunch /dinner

Display of freshly baked breads

Soup
- Creamy Tomato Soup, Basil Oil

Salad Bar
- Vegetable Crudités, Cheese & Yogurt Dip
- Chilled Lettuce, Tomato Wedges, Carrot Julienne,
- Sliced Cucumbers, Corn Kernels Assorted Dressings

Cold Appetizers
- Beef Caesar salad
- Chicken Provencal salad
- Tuna Niçoise salad
- Baba ghanoush eggplant salad
- Creamy labneh yoghurt dip, pita bread
- Roasted vegetables, herb cheese sauce
- Carrot, orange and raisin salad
- Tomato and spring onion balsamic salad

Live Station
- Penne, Napoli or four cheese sauce

Hot Presentation
- Chicken cacciatore, Grilled kofta, sautéed onions
- Wok fried calamari, Sautéed vegetables
- Potato puree with crackers, Green pea stew
- Baked potatoes, onions, tomatoes, Saffron rice

Dessert
- Fresh fruit platter, Yoghurt fruit cake
- Apple tart, Berry mousse cake
- Lemon meringue tart Chocolate cake
- Um Aly pudding, Cheese cake

55 €

Per person

Minimum 30 persons

D International Buffet
Lunch /dinner

Display of freshly baked breads

Soup
- Creamy chicken soup

Salad Bar
- Vegetable crudités, cheese & yogurt dip
- Chilled lettuce, tomato wedges, carrot julienne, sliced cucumbers, corn kernels, Assorted dressings

Cold Appetizers
- Tuna Niçoise salad, Caesar beef salad
- Tomato, Spring onion balsamic salad
- Cannellini bean and mozzarella salad
- Chicken Provençale, Cherry tomato salad
- Thai beef noodle salad, Soy pumpkin, sesame salad
- Greek salad, marinated feta cheese
- Lebanese chickpea garlic salad

Carving Station
- Roast leg of Lamb, herbs sauce

Live Station
- Spaghetti, Bolognese or cream sauce

Hot Presentation
- Chicken shish tawook, Beef Wellington
- Sautéed pork neck, mushroom sauce
- Baked seabass, oven dried tomatoes
- Fried calamari, sauce Tartare
- Sweet and sour vegetables, Baked potatoes, onions, tomatoes, Beef lasagna, Baked baby potato, Fried rice

Dessert
- Fresh fruit platter, fruit jalousie
- Oriental pastries, Date brownie slices
- Choc Chip cheese cake, Apricot rice pudding glasses
- Strawberry layered cake, apple crumble
- Mango mousse glasses

67 €

Per person
Minimum 50 persons

International Buffet
Lunch /dinner

Display of freshly baked breads

Soup
- Mushroom cream soup, basil oil

Salad Bar
- Vegetable crudités, cheese and yogurt dip
- Chilled lettuce, tomato wedges, carrot julienne,
- sliced cucumbers, corn kernels
- Assorted dressings

Cold Appetizers
- Devilled beef salad, Sugar cured beef carpaccio,
- marinated mushrooms, Pesto chicken potato salad,
- Tomato mozzarella, fresh basil, balsamic dressing
- Chicken Caesar salad, garlic bread croutons
- Tuscan style grilled vegetables, herbed ricotta cheese
- Mutable; smoked eggplant salad, Beetroot mozzarella salad
- Muhammara; pita bread, bell peppers, walnuts,
- Black rice calamari salad

Carving Station
- Baked beef striploin, pepper sauce

Live Station
- Fussili, Bolognese or carbonara sauce

Hot Presentation
- Chicken piccata, tomato coulis, Grilled salt and pepper octopus
- Seared seabream, olive scented ratatouille, Pork paupiettes,
- rosemarie sauce, Lamb shank, garlic, onion sauce
- Veal Pojarsky, mushroom sauce, Cheese and tomato baked potatoes
- Baked macaroni, Greek moussaka, Fennel stew, Steamed rice

Dessert
- Fresh fruit display
- Apple dried apricot flan, Crème Brûlée
- Fruit Meringues, Chocolate Mousse Glasses
- Kunefe, Chocolate Date Slices
- Strawberry Layer Cake, Panna cotta

78 €

Per person

Minimum 50 persons

F Oriental Buffet
Lunch /dinner

Display of freshly baked breads

Soup
- Harira Soup

Salad Bar
- Vegetable crudités, cheese and yogurt dip
- Chilled lettuce, tomato wedges, carrot julienne, sliced cucumbers, corn kernels
- Assorted dressings

Cold Appetizers
- Hummus chickpea dip
- Yogurt with cucumber
- Mutable eggplant salad
- Muhammara walnut and bell pepper dip
- Fatoush bread salad
- Zucchini salad
- Beetroot salad
- Bakdounesieh: sesame paste and garlic dip
- Cheese with thyme
- Cauliflower salad
- Tabbouleh parsley cracked wheat salad
- Raheb: chopped vegetables olive oil

Hot Appetizers
- Mini kibbeh
- Mini fatayer spinach
- Sambousek meat

Hot Presentation
- Sautéed shrimp Traboulsi: sesame paste, lemon, orange
- Grilled seabass Sayadieh: tomato, bell pepper, onion, coriander
- Roasted lamb leg
- Grilled beef kebab
- Baked chicken, garlic, lemon
- Chicken liver stir fry
- Boiled vegetables
- Baked potatoes
- Oriental rice
- Fussili, tomato sauce, cream sauce
- Macaroni béchamel
- Green pea stew

Dessert
- Whole fruit display, assorted French chocolate and fruit pastries Assorted oriental sweets, Om Ali

78 €

Per person

Minimum 50 persons

Seafood Buffet
Lunch /dinner

Selection of freshly baked bread and butter

Soup
- Shrimp bisque

Salad Bar
- Grilled vegetable crudités, cheese and yoghurt dip
- Chilled lettuce, tomato wedges, carrot julienne, sliced cucumbers, corn kernels
- Assorted dressings

Cold Appetizers
- Tuna Niçoise salad
- Cajun seafood salad, spiced mayonnaise dip
- Shrimp Caesar salad
- Salad caprese; buffalo mozzarella, tomato, pesto
- Thai style shrimp chicken salad
- Marinated salmon, fennel salad
- Octopus terrine,
- Potato salad
- Shrimp avocado tabbouleh parsley cracked wheat salad

Hot Appetizers
- Mini shrimp kibbeh
- Seafood arayes
- Shrimp warm aranchini rice roquettes

Hot Presentation
- Shrimp curry
- Seared seabass fillet, olive scented ratatouille
- Grilled salmon fillet, marinated tomato caper sauce
- Dill marinated seafood skewer
- Mussels and vongole, lemon butter
- Calamari and zucchini pasta
- Sweet and sour fish fillet
- Baked potatoes with vongole and tomato
- Sea-food paella
- Sautéed vegetables
- Seafood lasagna

Dessert
- Whole fruit display
- Assorted European pastries
- Assorted chocolate desserts
- Assorted fruits tarts

135 €

Per person

Minimum 50 persons

International Buffet
Lunch /dinner

Selection of freshly baked bread and butter

Soup
- Seafood bisque

Salad Bar
- Grilled vegetable crudités, cheese and yoghurt dip
- Chilled lettuce, tomato wedges, carrot julienne,
- sliced cucumbers, corn kernels
- Assorted dressings

Cold Appetizers
- Shrimp and cannellini bean salad
- Roast veal, corn salad, Thai seafood noodle salad
- Tomato, mozzarella, fresh basil, balsamic dressing
- Chicken Caesar salad, garlic bread croutons
- Beetroot and feta salad, Zucchini oven dried tomato salad
- Cajun seafood salad, spiced mayonnaise dip, Grain mustard potato salad

Carving Station
- Roast salmon coulibiac in pastry, dill cream sauce

Live Station
- Seafood risotto; choice of sauces and condiments
- Basil pesto, tomato ragù, sundried tomato pesto, shaved parmesan

Snack Station
- Croquette potatoes, mini turkey burger, mini pizza

Hot Presentation
- Baked chicken breast parmigiana
- Sauteed mussels and vongole, lemon butter
- Baked seabream De Jonge crust
- Thai curry shrimps
- Beef tenderloin medallions pizzaiola, black pepper
- Grilled pork fillet, mushroom sauce
- Lamb ossobuco, gravy sauce
- Spinach cream baked penne
- Sautéed asparagus, carrots and fennel
- Wok fried rice
- Baked garlic and rosemary potatoes

Dessert
- Fresh fruit display
- Tiramisu, apple dried apricot flan, strawberry crème brûlée
- Date brownies, chocolate terrine, lemon tart, oriental pastry selection
- Chocolate Sacher cake, Paris-Brest, yoghurt cream cake, baba savarin
- White and dark chocolate mousse glasses
- Rice pudding with caramelized dried fruits, apricot panna cotta

135 €

Per person

Minimum 60 persons

SET MENU
LUNCH **offer**



Prices are quoted in Euros (€) and are inclusive of all relevant state taxes

Terazza main restaurant
maximum **capacity 190 pax**



For a relaxed yet elegant experience, **Terazza Restaurant** offers a refined set menu dinner in a warm, coastal setting. Enjoy seasonal Mediterranean dishes made from fresh, local ingredients —served with care, in a charming and inviting atmosphere.

Maestral Club restaurant
maximum **capacity 50 pax**



For a refined dining experience, **Maestral Club Restaurant** offers an exquisite set menu dinner in an intimate, fine dining atmosphere. Surrounded by elegant interiors and impeccable service, guests are treated to a carefully curated selection of courses, showcasing the best of Mediterranean and international cuisine.

Barka beach restaurant
maximum **capacity 100 pax**



During the summer season, **Barka Beach Restaurant** invites you to dine by the sea, where the gentle sound of waves and sunset views create an unforgettable ambiance. The set menu dinner at Barka features fresh, locally inspired dishes, celebrating the essence of coastal dining in a relaxed yet sophisticated setting.

A International Set Menu

Bread presentation and butter

✦

Panzanella
Bread, cucumber and tomato salad,
apple vinegar dressing

✦

Roasted lemon chicken
Sautéed green beans
Rice pilaf

✦

Dried fruit rice pudding brûlée

✦

Fresh brewed coffee, selection of teas, biscuit

✦

45€

per person

B International Set Menu

Bread presentation and butter

✦

Sugar and herb cured beef carpaccio
Arugula salad, parsley, salsa verde

✦

Baked seas bass fillet
Dilled potatoes
Caponata vegetables

✦

Zuccotto
Layered chocolate cake
Orange crème anglaise

✦

Fresh brewed coffee, selection of teas, biscuits

✦

50€

per person

C International Set Menu

Bread presentation and butter

✦

Roast beef tenderloin salad
Parmesan tuile, grain mustard dressing

✦

Baked salmon, shrimp lemon butter
Sautéed spinach, grilled zucchini
Mashed potatoes

✦

Dessert duo
Berry parfait, warm chocolate pudding

✦

Fresh brewed coffee, selection of teas, biscuits

✦

55€

per person

D International Set Menu

Bread presentation and butter

✦

Chicken celery salad
Thyme mayonnaise dressing

✦

Grilled veal loin
Parsley potatoes
Baked Mediterranean vegetables

✦

Apple berry strudel
Vanilla crème anglaise

✦

Fresh brewed coffee, selection of teas, biscuits

✦

60€

per person

E International Set Menu

Bread presentation and butter

✦

Honey marinated salmon
Fennel salad, walnut orange dressing

✦

Grilled beef sirloin in tomato crust
Onion flan, herb jus
Grilled vegetables

✦

Apple strudel, vanilla ice-cream

✦

Fresh brewed coffee, selection of teas, biscuits

✦

68€

per person

International Set Menu

Bread presentation and butter

✦

Lobster terrine
Orange basil pesto, arugula salad

✦

Petit veal tenderloin, mushroom jus
King prawn and porcini risotto
Buttered asparagus

✦

Tiramisu
Classic espresso flavored cheesecake

✦

Fresh brewed coffee, selection of teas, biscuits

✦

73€

per person

G International Set Menu

Bread presentation and butter

✦

Warm prawn cakes
Sun dried tomato pesto, lavosh bread

✦

Grilled beef tenderloin
Broccoli flan
Pont-Neuf potatoes

✦

Warm hazelnut chocolate pudding

✦

Fresh brewed coffee, selection of teas, biscuits

✦

83€

per person

International Set Menu

Bread presentation and butter

✦

Shrimp and cannellini bean salad
Tomato arugula pesto

✦

Walnut and basil crusted beef tenderloin, mushroom sauce
Gnocchi alla Romana
Buttered asparagus

✦

Dessert duo
Warm chocolate pudding, cassata ice-cream terrine

✦

Fresh brewed coffee, selection of teas, biscuits

✦

90€

per person

International Set Menu

Bread presentation and butter

Warm scallop and prawn salad
Citrus dressing

Grilled beef tenderloin, foie gras filling
Asparagus flan, Ponte nuovo potatoes

Warm hazelnut chocolate pudding

Fresh brewed coffee, selection of teas, biscuits

105€

per person

Mediterranean Family Style Set Menu

Salads and cold appetizers

Labneh: garlic strained yoghurt
Toumyeh: garlic, olive oil, lime juice
Fatoush: lime, seasonal vegetables, olive oil
Hummus: lime seasoned sesame chick pea dip
Tabbouleh: parsley, tomato, cracked wheat salad
Mutable: lime seasoned smoked eggplant, sesame
Muhammara: pita bread, tomatoes, green peppers, olive oil, walnuts
Raheb: smoked eggplant, lime juice, olive oil, vegetables

Hot Appetizers

Cheese goulash: soft cheese, thyme
Hummus with meat: chickpeas, chopped lamb, spices
Fried kibbeh: cracked wheat dumpling, minced lamb
Lamb sambousek: fried dough, filled with minced lamb
Chicken liver: sautéed chicken liver, garlic, lime juice
Lamb arayes: grill pita bread, stuffed with minced lamb, vegetables

Main Course

Shish tawouk: chicken, garlic, lime, thyme
Veal kebab: seven spices, olive oil
Beef liver: garlic, lime
Lamb kofta: parsley, mint, cinnamon
Lamb chops: nutmeg, olive oil
Served with oriental rice, fried potatoes and grilled vegetables

Dessert

Selection of oriental desserts
Seasonal sliced fresh fruits
Fresh brewed coffee, selection of teas, biscuits

90€

Per person

Minimum 20 persons



GALA DINNER offer

BALLROOM

For an evening of elegance and celebration, Hotel Maestral's Ballroom provides the ideal setting for a distinguished Gala Dinner. Spanning 317 square meters, the space offers refined interiors and a capacity of up to 160 guests, making it perfectly suited for grand occasions.

Designed with flexibility in mind, the ballroom can be divided into three separate sections, each accommodating up to 70 guests, allowing for both intimate and larger-scale gatherings. With exceptional service, sophisticated ambiance, and attention to every detail, your gala dinner at Maestral promises to be an unforgettable experience.

Prices are quoted in Euros (€) and are inclusive of all relevant state taxes

A GALA DINNER

Appetizer

Marinated beef carpaccio,
rucola, parmesan

Soup

Cream of asparagus
Served with garlic butter bread

Salad

Artichoke Salad
Artichokes, rucola, olives, ricotta cheese,
grain mustard dressing

Main course

Prawn, calamari, octopus and salmon brochettes
Served with black ink spaghetti

Dessert

Chocolate mouse
Dark chocolate, moist cake, cherry

100 €

Per person

B GALA DINNER

Appetizer

Quiche Lorraine

Homemade baked pie crust, bacon, eggs, cream

Soup

Assorted mushroom rich cream soup

An elegant rich morel and porcini mushroom soup

Toasted bread, portobello and black trumpet paste

Salad

Aubergine and rucola salad

Balsamic syrup dressing

Main course

Veal fillet

Slow baked veal fillet glazed with grape sauce

Seasonal organic vegetables, gratin potatoes

Dessert

Warm apple pie with vanilla sauce

Baked mille-feuille dough,

cinnamon flavoured green apple

140 €

Per person

C GALA DINNER

Appetizer

Grilled smoked salmon and shrimps
On seafood ravioli, orange basil sauce

Soup

Lobster bisque, chives sour cream

Salad

Beetroot and crusted camembert salad
Beetroot, strawberry, caramelized walnuts,
Sauté camembert cheese & raspberry vinaigrette

Main course

Beef fillet
Sliced beef fillet topped with mushrooms and spinach
between flaky puff pastry
Served with asparagus & baked baby potatoes

or

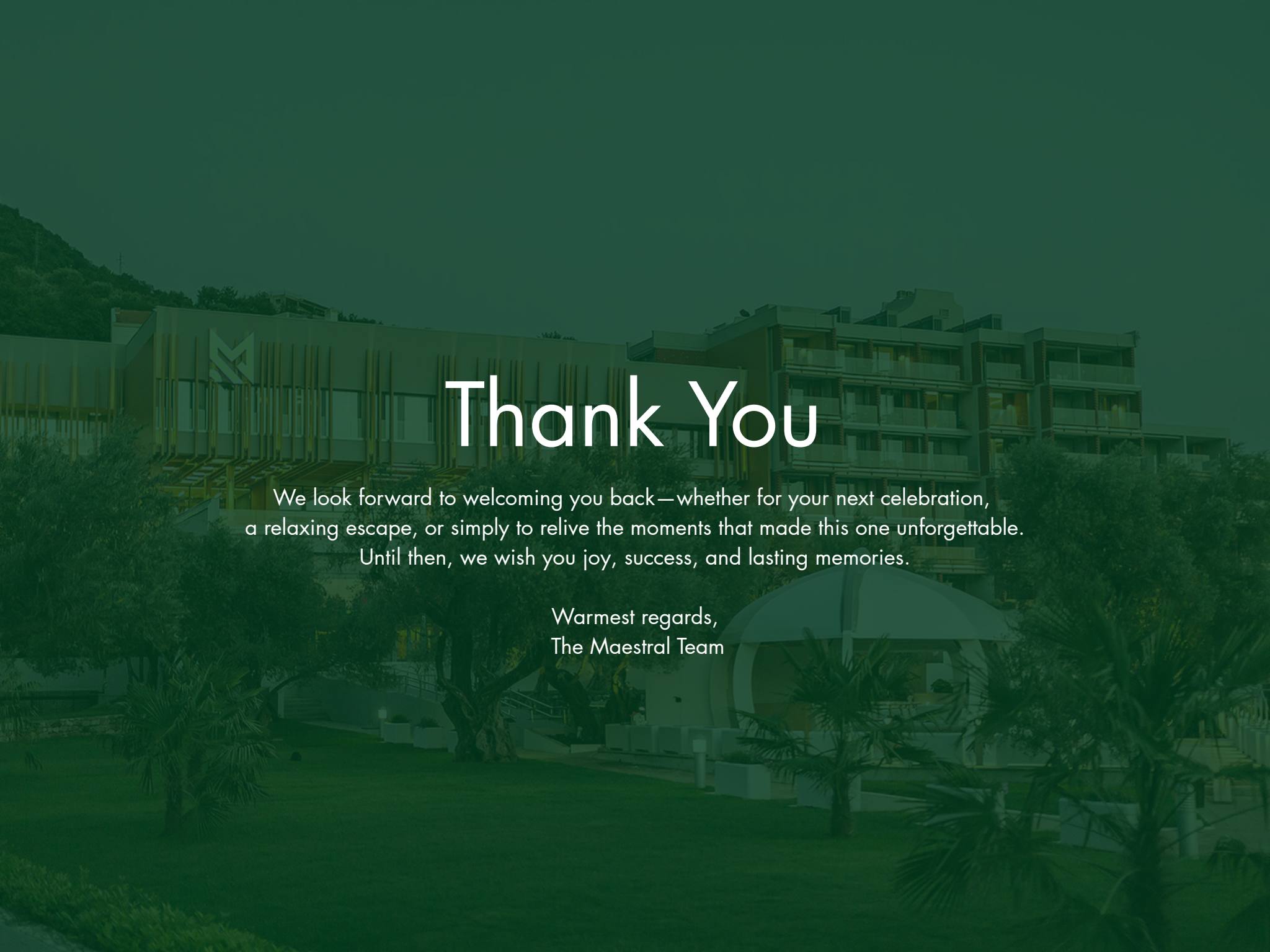
Slow baked salmon with tamarind-honey glaze
Served with sautéed zucchini, carrots and mashed
potatoes salmon

Dessert

Hazelnut parfait
Caramelized hazelnut, dry fruits, cream
Fresh brewed coffee, selection of teas, biscuits

165 €

Per person



Thank You

We look forward to welcoming you back—whether for your next celebration,
a relaxing escape, or simply to relive the moments that made this one unforgettable.
Until then, we wish you joy, success, and lasting memories.

Warmest regards,
The Maestral Team