

ESP - CATERING
FOOD FOR THOUGHT BY ESPLANADE ZAGREB HOTEL



CATERING
EXCEPTIONAL FOOD AND SERVICE

ESP-erimental

ESP-ressive

ESP-ert

Chef de Cuisine, Ana Grgic

Click here for menus:

BREAKFAST

COFFEE BREAKS

THEME COFFEE BREAKS

CANAPÉS

EXTRA LUXURY OFFER

LIGHT BUSINESS BREAKS

BUFFET OFFER

TASTES - 3 COURSE SET MENUS

GALA MENUS

DRINKS

CONTACT



ESPLANADE ZAGREB
LUXURY HOTEL

Mihanovićeva 1 10000 Zagreb Croatia
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FOOD FOR THOUGHT BY ESPLANADE ZAGREB HOTEL

BREAKFAST OFFER

FULL BUFFET BREAKFAST I

Cold cuts

Dalmatian ham, Samobor salamis and Slavonian hams

Local and international cheeses

Emmental, local cottage cheese and smoked dimpsi

Fresh fruits

Oranges, honeydew melon, kiwi, pineapple and grapes

Dairy

Bircher muesli, natural yoghurt drinks and fruit yoghurts

Bakery

Home-baked breads and pastries
Multigrain ciabatta, soft sour dough roll,
Danish pastries, croissants and apple turnover

Condiments

Butter, olive oil, honey

Drinks

Coffee, Selection of Fine Teas
Water, Selection of Juices, Milk

174 kn per person (approx. 24 €)



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FULL BUFFET BREAKFAST II

Cold cuts

Dalmatian ham, Samobor salamis and Slavonian hams

Condiments

Silver onions, gherkins, tomatoes, cucumber and French salad

Local and international cheeses

Emmental, local cottage cheese and smoked dimpsi

Fresh fruits

Oranges, honeydew melon, kiwi, pineapple and grapes
Fresh fruit salad

Dairy

Bircher muesli, natural yoghurt drinks and fruit yoghurts

Bakery

Home-baked breads and pastries
Multigrain ciabatta, soft sour dough roll,
Danish pastries, croissants and apple turnover

Warm specials

Home-made sausages, scrambled eggs, pancetta
Grilled tomatoes, sautéed mushrooms and rösti potatoes

Condiments

Tomato ketchup, Samobor mustard, Tabasco,
Butter, olive oil, honey

DRINKS

Coffee, Selection of Fine Teas
Water, Selection of Juices, Milk

210 kn per person (approx. 29 €)



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COFFEE BREAKS

The Classic One

Coffee, selection of fine teas, mineral water

35 kuna per person (approx. 5 €)

The Business One

Coffee, selection of fine teas, water and chilled fruit juices, dry cookies

65 kuna per person (approx. 9 €)

The Fruit One

Coffee, selection of fine teas, water and chilled fruit juices,
Seasonal fresh fruit cuts

70 kuna po osobi (approx. 9.5 €)

The Avant-garde One

Coffee, selection of fine teas, water and chilled fruit juices
Mini butter sultana roll, mini butter chocolate roll and mini butter apple snacks
Selection of small mini butter croissants

85 kuna per person (approx. 12 €)

The Luxury One

Coffee, selection of fine teas, water and chilled fruit juices
Selection of small strudels (apples, prunes, cherries and fresh cheese)
Selection of small mini butter croissants
Fresh fruit cuts

105 kuna per person (approx. 14 €)



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THEME COFFEE BREAKS

Cheese

Wild berry cheese cake
Lemon and mint cheese cake
Strawberries and ricotta quenelles with walnuts
Cheese and grape brochette
Home made lemon flavoured cheese with grissini and warm focaccia
Fresh juices
Coffee and herbal tea
Fresh chilled juices and mineral water

150 kuna per person (approx. 21 €)

Chocolate

Chocolate fountain
Chocolate tarts
Chocolate bavarroise
White chocolate bread with house cured salmon
Chocolate sacher
Chocolate milk shake
Hot chocolate
Coffee and tea
Fresh chilled juices and mineral water

150 kuna per person (approx. 21 €)

Seasonal fruit

Seasonal fruit club sandwich
Cut fruit dipped in chocolate
Fruit tartlets
Seasonal Danish
Fruits clafoutis
Fruits macaroon
Seasonal and nougat smoothies
Apple and strawberry juice,
Coffee and tea
Fresh chilled juices and mineral water

150 kuna per person (approx. 21 €)



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CANAPÉS

MENU I

Cold

Gazpacho shooters
Shrimps in truffle aioli
Pressed baby octopus
Parma ham with melon
Eggplant rolls with cottage cheese
Tomato & mozzarella skewer

Warm

Turkey satay skewer

100 kn per person (approx. 14 €)

MENU II

Cold

Carpaccio of beef with marinated zucchini
Spicy pineapple with aromatic duck petals
Pumpkin mousse with a marzipan sponge
Parma ham with melon
Vine tomato espresso with vanilla flavored cherry tomatoes
Smoked swordfish with cottage cheese

Warm

Asparagus and salmon quiche
Samosas

150 kn per person (approx. 21 €)

MENU III

Cold

Eggplant rolls with cottage cheese
Tomato & mozzarella skewer
Poached quails' eggs with a honey mustard sauce
Parma ham with melon
Smoked swordfish with cottage cheese
Gazpacho shooters

Warm

Pumpkin custard enhanced with cardamom
Farm house brie tartlets with tomato confit
Octopus tempura
Spring rolls

200 kn per person (approx. 28 €)



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A BIT OF EXTRA LUXURY
To be ordered 2 days in advance

APHRODISIAC TEMPTATIONS
Minimum 6 people

Fresh oysters opened at your table
A bottle of Veuve Clicquot La Grande Dame

1100 kn per person (approx. 150 €)

FOOD FOR THE GODS
Minimum 8 people

Sturgeon caviar
With blinis, cucumber, scrambled eggs and new potatoes
A bottle of Vodka

2000 kn per person (approx. 274 €)



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LIGHT BUSINESS BREAKS

All breaks are for a minimum of 10 people

MINI

Mini croissants with jam and nutella
Warm panini with a choice of Dalmatian ham or smoked salmon
Local cottage cheese and preserved orange zest tartlets
Sliced seasonal fruits

120 kn per person (approx. 16.5 €)

MEDITERRANEAN

Assorted anti pasti
Black olives marinated with smoked chili
Goats' cheese shavings with chicory and sun-dried tomatoes
Bruschetta topped with tomatoes, olive oil and parsley
Melon with delicate Dalmatian ham
Tiramisu

130 kn per person (approx. 18 €)

VITAL DELIGHT

A choice of greens sided with
roasted pumpkin, pine nuts and sun flower seeds
Rye bread with Philadelphia and spicy date noisettes
Seared tuna, salted cucumber and pineapple relish
Pumpkin and pear muesli
Sliced seasonal fruits

120 kn per person (approx. 16.5 €)

MEXICAN

Stewed lentils with roasted peppers and spicy prawns
Spicy spinach wraps with guacamole and tomatoes and cured beef
Spicy beef ragout with cinnamon tomatoes
Grilled corn on the cob with smoked habanero chili and banana relish
Parfait of prickly pears flavoured with Tequila

150 kn per person (approx. 20.5 €)



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AMERICANO

Assorted open sandwiches
Purple slaw
Little club sandwiches
Mini hamburger and cheeseburger
Steak sandwiches on tomato foccacia
Spicy potato wedges
Fruit and marshmallow brochettes
Dark chocolate muffins

150 kn per person (approx. 20.5 €)

THE ADRIATIC

Shrimp cocktail
Orange espresso with smoked mussel brochettes
Grilled squid glazed with sea urchin butter
Seafood chowder
Swordfish and spinach lasagna
Passion fruit mousse

170 kn per person (approx. 23 €)

ASIAN

Chicken coconut laksa
Tuna and salmon sashimi with wasabi and soy sauce
Spring rolls, samosas and shrimp crackers
with sweet chili and plum sauce
Exotic fruit salad in a half melon

170 kn per person (approx. 23 €)

ADDITIONAL ITEMS TO ENHANCE YOUR BREAK

Gnocchi with black olives, rucola and chopped tomatoes
Penne with roasted mushrooms and pancetta
Pan fried Wiener schnitzel with mashed potatoes
Grilled sea bass with Swiss chard and lemon beurre blanc
The Štrukli Esplanade
Ham and cheese baguettes with red onion and tomato salad
Caesar salad
Steak tartar – plated or prepared from a station

70 kn for each individual item (approx. 10 €)



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BUFFET MENUS

All buffets are for a minimum of 30 people

A BIT OF CROATIA – BUFFET I

Cold starters

Roast Ham baked in a bread crust,
served with cream cheese, horseradish and grated carrots
Pork scratchings
Potted terrine

Selection of Prepared Salads

Roasted pumpkin, pumpkin oil yoghurt and crispy seeds
Gazpacho bottles
Salad of pickled mushrooms with herbs
Roasted tomato, feta cheese shavings and thyme
Salad of celery, walnuts and smoked apples
Salad of red beets with apples
Crispy cucumber with Samobor mustard and sour cream dressing

Salad Bar

Assorted of seasonal fresh salads and crudités

Selection of Sauces , Dressings and Condiments

Mayonnaise, Cocktail and Italian Dressing
Black and Green Country Olives, Pickled Capers Button Mushrooms, Ajvar

Selection of Warm Specialties

Adriatic hake the Dalmatian way
Chicken galantine, chestnut polenta, young carrots
Slow-cooked beef ragout with root vegetables and mushrooms
Potato gnocchi with tomatoes, olives and parsley roots
Esplanade Štrukli with a delicate cream sauce

Pastry corner

Dried nut and honey cake
Cheesecake
Apple strudel
Croatian small cakes
Baklavas
Poppy seed cake
Hazelnut cake
Flan caramel
Doughnuts

280 kn per person (approx. 38 €)



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A BIT OF CROATIA – BUFFET II

Selection of cold cuts

Dalmatian ham and Pag island Cheese,
Local and regional salamis
Parfait of duck liver, braised oranges and figs
Pressed braised octopus, squid ink mayo

Selection of Prepared Salads

Cucumber and fennel bottles
Dalmatian style octopus salad with fresh herbs, garlic and olive oil
Greek style tomato, onion, cucumber salad with feta cheese and olives
Tomatoes, mozzarella and valeriana
Tabouleh salad
Grilled vegetables with tahini yoghurt
Waldorf salad
Smoked potato, pancetta crisps and Samobor mustard

Natural Salads

Cherry tomatoes, rucola, gem lettuce, cucumbers, fennel shavings, carrots

Condiments

Mayonnaise, remoulade, Italian dressing
olives, pickled capers, button mushrooms, Ajvar

Selection of Warm Specialties

Esplanade Štrukli with a delicate cream sauce
Pan-roasted pike perch, paprika-flavored celeriac, fennel butter
Pork chops with sautéed apple, and a truffle-enhanced cream
Viennese style veal escalope
Organic tomato risotto
Roast potatoes with fresh thyme
Green vegetable ratatouille

Pastry Corner

Coffee and chocolate coated éclairs
Fruit tartlets
Caramel flans
Vanilla millefeuilles
Fresh seasonal fruit cuts

320 kn per person (approx. 43 €)



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THE OLEANDER BUFFET

Cold cuts

Dalmatian ham, Pag island Cheese and sweetcorn bread
Roast Ham baked in a bread crust,
with cream cheese, horseradish and grated carrots
Local and regional salamis
Chicken and guinea fowl galantine
Pressed octopus carpaccio

Salads

Fire-roasted vegetables
Dalmatian-style octopus salad with fresh herbs, garlic and olive oil
Greek-style tomato, onion and cucumber salad with Feta cheese
Tomatoes, mozzarella and valeriana
Tabouleh salad
Waldorf salad
Smoked potato, pancetta crisps and samobor mustard
Cherry tomatoes, rucola, gem lettuce, cucumbers,
fennel shavings, carrots and ravenelle

Condiments

Mayonnaise, Remoulade, Italian Dressing
Olives, Pickled Capers, Button Mushrooms, Ajvar

Warm Specialties

Roast salmon loin with tomato, fried capers and black olives
Esplanade Štrukli with a delicate cream sauce
Pork chops with sautéed apple, and a truffle-enhanced cream
Viennese style veal escalope
Rice pilaf with spring onions and button mushrooms
Roast potatoes with fresh thyme
Steamed seasonal Vegetables

Pastry's Corner

Coffee and chocolate-coated éclairs
Fruit tartlets
Caramel flans
Vanilla millefeuilles
Fresh seasonal fruit cuts

300 kn per person (approx. 42 €)



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TASTES OF ITALY

Hors d'Oeuvres

Cucumber espresso flavoured with camomile
Grilled cumin-marinated calamari with a lime and chive aioli
Swordfish carpaccio marinated with mandarin and ground coffee
Fine slices of prosciutto with melon and a home-made fig jam

Antipasti

Grilled bell peppers with garlic, olive oil and balsamic
Adriatic prawns tossed in a pesto trapanese and artichoke hearts
Chickpeas with a red capsicum pesto and marjoram
Rocket with parmesan shavings and marinated grapefruit fillets
Marinated mushrooms with pink peppercorns and thyme
Purée of canellini with scamorza and rosemary

Salads

Ravanell, cherry tomatoes, rocket, navets, lollo rosso and endive

Condiments

Sun-dried tomatoes, toasted pine nuts, salted pumpkin seeds and basil pesto

Dressings

Lemon, garlic, chili, tomato
Thousand Island, thyme and lemongrass oil
Blue cheese dressing, garlic and chive aioli, balsamic essence

Soup

Pumpkin cappuccino

Main Courses

Cartuccio of hake
Confit of swordfish with young carrots and a fennel butter
Braised lamb shanks sided with grilled polenta and a tomato jus
Char-grilled beef rib eye with a gorgonzola cream, roasted artichokes and smoked gnocchi with sage butter and roasted tomatoes
Caponata Siciliana

Condiments

Pesto, rosemary oil and smoked chili flakes

Desserts

Tiramisu
Panna cotta
Strawberries marinated with balsamic and basil
Cottage cheese cake
Fresh fruit cuts
Zeppoli

380 kuna per person (approx. 52 €)



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A TASTE OF ASPARAGUS, TOMATOES, OLIVES AND STRAWBERRIES

Hors d'Oeuvres

Caramelised local olives and roasted cherry tomato cocktail
Olive and strawberry gazpacho
Grilled asparagus, strawberry vinaigrette and bitter olives
Guinea fowl and black olive roulade

Antipasti

Sun-dried tomatoes with honey-basted mozzarella
Red cabbage slaw with olives
Strawberries marinated with balsamic and rucola
Asparagus with olives and tomato confit
Sun dried tomato and cottage cheese gateau
Grilled dimsi strips with jellied strawberries
Baked cherry tomatoes with provolone

Salads

Poached tomatoes, rocket, cucumbers, shaven carrots

Condiments

Sun dried tomatoes, pearl onion, cornichons, seasoned salt, sunflower seeds

Dressings

Lemon, garlic, chili, tomato
Thousand Island, thyme and lemon-grass oil
Blue cheese dressing, garlic and chive aioli, balsamic essence

Soup

Asparagus and black olive cream

Main Courses

Adriatic Hake with gremolata and roasted asparagus
Swordfish wrapped in pancetta, grilled asparagus and olive tempura
Pan-roasted pork rack with a sun-dried tomato crust
Loin of veal with black olives and roasted vegetables
Eggplant and sun-dried tomato millefeuilles
Sautéed potatoes with olives and tomatoes

Dessert

Strawberry Parfait
Asparagus cheese cake
Strawberries with sweet balsamic syrup
Black olive and white chocolate flan
Pineapple marinated in sweet rosemary-flavoured tomato syrup
Fresh fruit cuts

380 kn per person (approx. 52 €)



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TASTES OF THE PACIFIC

Hors d'Oeuvres

Soya and ginger-marinated beef carpaccio
Fine slices of home-made gravad lax flavoured with star anise
Soya and ginger-perfumed duck with sambal
Salt and lime crispy squid
Glass noodle with spicy prawn and tofu

Salads

Spinach with crushed peanuts and cilantro
Cucumber and sweet chili salad
Pickled egg plants with lime and papaya marmalade
Bean sprouts with curry and banana
Red cabbage and prune slaw
Scallion and roasted butter nut squash and soya
Pineapple with prawns, chili and coconut
Thai beef salad
Iceberg lettuce, cherry tomatoes, scallions, cucumber and chicory leaves

Condiments

Soya, toasted sesame seeds, pickled ginger walnuts

Dressings

Lemon, garlic, chili, tomato
Thousand Island, thyme and lemongrass oil
Blue cheese dressing, garlic and chive aioli, balsamic essence

Soup

Asian squid and salmon laksa

Main Courses

Baked Sea bream with basil beurre blanc
Monkfish baked in banana leaf with light curry butter
Chicken satay garnished with artichoke tempura
Aromatic beef ragout spiced with chili, lemon grass and cilantro
Pork ribs with sweet and spicy glaze

Desserts

Coconut cheesecake with caramelised mango
Passion fruit bavaroise
Pineapple and strawberry ravioli
Exotic fruit brochettes
Green tea crème brûlée

400 kn per person (approx. 55 €)



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TASTES MENUS

3 course set menus

Tastes menu I

Grilled aubergines, mozzarella, tomato confit and young leaves

—

A ballotine of corn fed chicken, carrot and date cake, sweet potato paste, oxtail essence

—

Tarte Tatin, black pepper cream

230 kn (approx. 30 €)

Tastes menu II

Rigatoni, veal jus, truffle cream, organic mushrooms and aged parmesan

—

A piece of beef saddle
Truffle perfumed organic rucola leaves, tomatoes, red wine cooked shallots

—

Raspberry and mango mousse
served with a strawberry emulsion

280 kn (approx. 37 €)

Tastes menu III

Smoked lobster cappuccino
with a lime and grouper ravioli

—

Mediterranean gilt head sea bream, roasted celeriac, lime and squid ink paste, olive essence

—

Banana and yogurt flan, wasabi and ginger cream

290 kn (approx. 38 €)



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Tastes menu IV

Red mullet crusted with sweet potato and green almond,
Artichoke confit, and black olive jus

Pan roasted veal chop
Sljeme chestnut boulangère, beetroot cake and a chicken essence

A trio of chocolate mousses
with a light marzipan liquor and marinated oranges

310 kn (approx. 41 €)

Tastes menu V

Cepe risotto with pressed pork cheek
and a thyme essence

Parmesan crusted sea bass, Jerusalem artichokes, beetroot and wasabi muffin

Water melon panna cotta, melon and strawberry brochette

340 kn (approx. 45 €)

Tastes menu VI

Home made pappardelle
Wild Istrian porcini, red onion marmalade and braised radicchio

Zagorje beef tenderloin, smoked and roasted, toffee carrots, potato and sun dried tomato terrine

Lemon grass panna cotta, gin and tonic jelly, candied lemon

400 kn (approx. 53 €)



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Tastes menu VII

Adriatic langoustines, tomato tatin and Istrian truffles

Pancetta wrapped monkfish, mussel and green apple minestrone sea urchin butter

Apple Tarte Tatin, apple ice cream and apple sponge

440 kn (approx. 58 €)



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GALA MENUS

GALA MENU I

Mascarpone and grilled eggplant terrine
Tapenade macaroons, sun-dried tomato and orange marmalade
Roasted tomato and fennel espresso

Slow-cooked sea bass, black pudding and red onion, oxtail essence

French cheeses
with peppered fruits and crusted bread

White chocolate
Caramelized peaches and black pepper cream

400 kn per person (approx. 55 €)

GALA MENU II

Satay of tuna, goats' cheese custard, goats' cheese foam

Cappuccino of cepes with saffron

Pan-roasted pork saddle, slow-cooked belly, young carrots and cepe flan

A selection of international cheeses
with grape and borage chutney

Gianduja parfait
Passion fruit cream, crushed walnut tuile

450 kn per person (approx. 61 €)



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GALA MENU III

Pistacchio-crusted turbot, mussel minestrone, pancetta foam

Nettle and green tea cappuccino

Veal fillet, truffle espresso, scamorza custard and asparagus

Italian cheeses
with home-made pumpkin and apple marmalade

Dark chocolate bavarois
With pink peppercorn sabayon

480 kn per person (approx. 65 €)

GALA MENU IV

Seared scallops, tomato vièrge and smoked banana cream

Squid ink pappardelle alla carbonara

Olive oil-poached monkfish, camomile-poached artichokes and parsley jus

A selection of international cheeses
with grape and borage chutney

Honey and orange tart, lavender jelly and rosemary Anglaise

500 kn per person (approx. 68 €)

VEGETARIAN OPTION I

Cream of pumpkin soup with candied galangal

45 kn per person (approx. 6 €)

VEGETARIAN OPTION II

Aubergine and pecan pithivier
on creamed leeks and spicy tomatoes

135 kn per person (approx. 18.5 €)



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DRINKS

Packages

Non alcoholic

Coffee or tea, Mineral and still water (0.5 l), Juice (0.2 l)

40 kn per person (approx. 5 €)

Alcoholic Superior

Water (0.5 l), Juice (0.2 l), Wine (0.15 l) or Beer (0.33 l)

75 kn per person (approx. 10 €)

Alcoholic Deluxe

*Water (0.75 l)
Juice (0.2l), Two glasses of Wine (0.15 l) or Beer (0.33 l)*

100 kn per person (approx. 13 €)

OTHER DRINKS

Coffee	15 kn (approx. 2 €)
Fine Tea	15 kn (approx. 2 €)
Water 0.2 l	15 kn (approx. 2 €)
Mineral water 0.2 l	15 kn (approx. 2 €)
Mineral water 0.75 l	26 kn (approx. 3.5 €)
Natural Juice 0.2 l	22 kn (approx. 3 €)
Ožujsko Beer 0.33 l	26 kn (approx. 3.5 €)
Pan Beer 0.25 l	25 kn (approx. 3.5 €)
Carlsberg Beer 0.33 l	25 kn (approx. 3.5 €)



ESPLANADE ZAGREB
LUXURY HOTEL

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FOOD FOR THOUGHT BY ESPLANADE ZAGREB HOTEL
WINES

White Wines

	Bottle	Glass
<i>Graševina Josić</i>	195 kn (approx. 26 €)	39 kn (approx. 5.2 €)
<i>Malvazija Mendek</i>	195 kn (approx. 26 €)	39 kn (approx. 5.2 €)
<i>Sauvignon Korak</i>	195 kn (approx. 26 €)	39 kn (approx. 5.2 €)
<i>Malvazija CUJ Kraljević</i>	235 kn (approx. 31 €)	50 kn (approx. 6.5 €)
<i>Pinot bijeli Pilato</i>	255 kn (approx. 34 €)	55 kn (approx. 7.5 €)
<i>Chardonnay Rosenberg Krauthaker</i>	295 kn (approx. 39 €)	60 kn (approx. 8 €)

Red Wines

	Bottle	Glass
<i>Plavac mali Mendek</i>	220 kn (approx. 29 €)	45 kn (approx. 6 €)
<i>Syrah merlot Bartolović</i>	245 kn (approx. 33 €)	50 kn (approx. 6.5 €)
<i>Plavac Tomić</i>	295 kn (approx. 39 €)	60 kn (approx. 8 €)
<i>Teran CUJ Kraljević</i>	355 kn (approx. 47 €)	75 kn (approx. 10 €)
<i>Cabernet sauvignon Kabola</i>	365 kn (approx. 49 €)	75 kn (approx. 10 €)
<i>Pinot crni Galić</i>	385 kn (approx. 51 €)	80 kn (approx. 10.5 €)

Sparkling Wines and Champagnes

	Bottle	Glass
<i>Millenium Tomac</i>	265 kn (approx. 35 €)	55 kn (approx. 7.5 €)
<i>Rose Tomac</i>	315 kn (approx. 42 €)	65 kn (approx. 8.5 €)
<i>Brut Imperial Moet & Chandon</i>	695 kn (approx. 93 €)	140 kn (approx. 19 €)
<i>Veuve Cliquot</i>	745 kn (approx. 99 €)	150 kn (approx. 20 €)



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FOOD FOR THOUGHT BY ESPLANADE ZAGREB HOTEL
Open Bar

PACKAGE I

Aperitive

(Tomac Millenium brut, Campari, Jack Daniels Whisky,
Ballantines Whisky, Carolines Liquer, Jagermaister)

Wine

(Malvazija Mandek 0.75 l, Plavac mali Mendek 0.75 l)

Beer

(Ožujsko 0.33 l, Carlsberg 0.33 l, Stella Artois non alcoholic 0.33 l)

Sparkling water

(Jamnica 0.75 l)

Water

(Jana 0.75 l)

Coffee

260 kn per person (approx. 35 €)

PACKAGE II

Aperitive

(Jacquesson champagne, Campari, Jack Daniels Whisky,
Ballantines Whisky, Carolines Liquer, Jagermaister)

Wine

(Malvazija, Kozlović – Istra, Pinot Crni, Krauthaker – Kutjevo)

Beer

(Ožujsko 0.33 l, Carlsberg 0.33 l, Stella Artois non alcoholic 0.33 l)

Sparkling water

(Jamnica 0.75 l)

Water

(Jana 0.75 l)

Coffee

550 kn per person (approx. 75 €)

PACKAGE III

Aperitive

(Champagne *BILLECART-SALMON*, Campari, Johnnie Walker Black label, Chivas Regal, Rémy
Martin, Carolines Liquer, Jagermaister)

Wine

(ZLATAN PLAVAC GRAND CRU, Plenković – Hvar, Gran malvazija Coronica)

Sparkling water

(Jamnica 0.75 l)

Water

(Jana 0.75 l)

Beer

(Ožujsko 0.33 l, Carlsberg 0.33 l, Stella Artois non alcoholic 0.33 l)

Coffee

770 kn per person (approx. 105 €)



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FOOD FOR THOUGHT BY ESPLANADE ZAGREB HOTEL

OTHER

Additional charges for transport and equipment may apply.

All stated prices include sales tax.

CONTACT

We're here for you, always available, even when things hot up. Yours - a designated event planner supported by a mass of experience and a team that cares.

T. (01) 45 66 037

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