



Wedding Menu Offer



Caru' cu bere®
SUB LICENTA

Petrecem de la 1879



HEREA CĂSELUI REȚETA ORIGINALĂ
1879

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SUB LICENȚĂ

Petrecem de la 1879



Gourmet



300 lei

Appetizer

Bluefin tuna in a lightly fried sesame coat
Yummy quail egg and delicious avocado cream
Turkey breast roll with vegetables in a butter crust with parmesan and cream sauce,
with well-pickled cucumber tartare
Chubby waffles with spinach, smooth cheese mousse and fresh vegetable salsa
Verrine filled with fresh grilled eggplant salad
Cherry tomatoes
Crispy bacon and valerian
Roast beef in pepper crust

Fish

Trout fillet roll filled with forest mushrooms
Rice ball au gratin with parmesan
Fresh vegetables in layers
Fine roasted pepper jelly with mustard seeds
Salad mix

Steak

Baked pork tenderloin
Turkey breast roulade au gratin with spinach
Rösti from potatoes
Baked vegetables flavored with butter and garlic
Horseradish butter sauce
Salad mix

Festive cake
Fresh fruits
Assorted snacks
Homemade bread



**the pictures are for presentation purposes*

Appetizer

Smoked duck breast with savory marmalade made from fresh orange juice
Pork Tenderloin with Baked Zucchini and Parmesan Crackers
Mushroom and roast beef quiche
Choux filled with eggplant salad and crispy bacon
Chubby spinach waffle with fine cheese mousse and fresh vegetable tartare

Fish

Chowder flavored with citrus
Black Tiger Prawns
Vigorous risotto with spinach
Asparagus with butter sauce
Shrimp Lime Sauce
Mix of shoots

Steak

Venison steak flavored with fresh thyme
Baked duck liver
Quiche with mushrooms and fine cheeses
Mashed potatoes with mustard seeds
Sautéed peas flavored with rosemary
Red wine and cranberry reduction

Festive cake
Fresh fruits
Assorted snacks
Homemade bread



Appetizer

Soft-pressed cold pork leg terrine, flavored with horseradish and fine jelly from baked peppers

Quiche with vegetables and Bocconcini pampered with fresh basil pesto

Vegetable chutney

Smoked duck breast with savory marmalade made from fresh orange juice and hot peppers

Lightly roasted sesame-crusted bluefin tuna

Quail egg

Salmon roe

Delicious avocado cream

Spinach waffles, fine cheese mousse, fresh vegetable salsa

Turkey breast roll with vegetables in a parmesan crust

Cream sauce with pickled cucumbers and tarragon

Savory choux filled with fresh eggplant salad and crispy bacon

Fish

Carefully cooked salmon praline flavored with lime

Royal sea bream fillet with pepper jam

Fresh vegetable tagliatelle with bavette, butter and basil

Creamy risotto with aged cheese

Smooth butter and lime sauce

Steak

Beef tenderloin wrapped in prosciutto

Candied duck leg

Strudel with red cabbage

Vegetables au gratin with well-smoked curd

Red wine reduction with cherries

Salad mix

Festive cake

Fresh fruits

Assorted snacks

Homemade bread



Festive cakes



The cake is included in the menu price.
You can choose an assortment from the following:

Dressed in marzipan - 120 g/ portion

Apoteoza

Bitter chocolate mousse, crème brûlée, oranges and berries

Finetti

White and dark chocolate mousse, crisp, berries and walnut topping

Caterina

White top and praline noisesette top, raspberry syrup, white mousse and berries

Without marzipan coat - 140g/ portion

Home cake

Dark chocolate mousse and vanilla mousse, with cocoa sponge cake, syrup

Joffre cake with sour cherry

Dark chocolate mousse, candied cherries in alcohol, with cocoa sponge cake, moist

Cake whit Lime and Belgian white chocolate

Belgian bitters and raspberry chocolate cake



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Drinks



Alcoholic drinks - 130 /pers

Whisky Bourbon & Tennessee Jack Daniel's
Whisky Johnnie Walker Red Label
Vodka Smirnoff Red
Bailey's Irish Cream

Campari Orange
Gin Tonic
Vodka Orange
Whiskey & Coke
Aperol Spritz
Hugo

Cinzano Bianco/ Rosso
Campari
Gin Gordon's London Dry

Fetească neagră Domeniile Sâmburești (sec)
Chardonnay Domeniile Sâmburești (sec)
Rosé Domeniile Sâmburești (sec)

Bere Ursus Premium draught

Bran plum brandy
Bran plum palinka
Cherry Bran

Samaro lichior de nuci verzi
Jagermeister



Non-alcoholic drinks - 80 lei /pers

Cocktail Sweet Ginger
Cocktail Green Apple

Bere Ursus no alcohol
Bere Ursus Cooler

Lemonade with honey, mint and still/sparkling water
Citronade with honey and still/sparkling water

Pepsi Pepsi, Mirinda 7 Up, Evervess (tonic water)

Prigat various flavors (oranges, pears, strawberries-bananas, kiwi, peaches)

Espresso with/without caffeine
American Coffee
Cappuccino with milk foam
Tea Julius Meinl BIO

Still/sparkling water



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Benefits included

- Specialized advice for the organization of the event
- Hostessing service throughout the event
- Own kitchen and professional chefs
- Customized menus according to the preferences and diets of the guests or according to the budget allocated to the event
- Tasting the menu after signing the contract
- Arrangements, menus and numbers for each table
- Sparkling wine when welcoming the guests and serving the cake
- Gift voucher for a romantic dinner, worth 500 lei, valid for 12 months

Additional Information

- Staff services are not included in the menu price and for excellent service we recommend 10-12% of the menu value
- If you want to replace the available furniture or crockery on site with rented ones, additional logistics costs will be added and please request the list for these
- Our advisers can provide you with a list of collaborators for other types of services (photo-video, entertainment, sound, arrangements, decoration, etc.)
- Prices are valid for 30 days from the date of receipt of the offer and include VAT
- Confirmation of the chosen menu is done 5 days before the event



Caru' cu bere®

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