WINTER FAIRYLAND

Vienna Lounge
December 7th - 30th | 09:00-21:00

The sun goes down noiselessly, leaving room to the magic shine of the long winter nights...

Lights are brighter in the streets and on people’s faces. Each day is a show that deserves all our attention and participation. You are invited to sharpen your senses and fully enjoy the wonderful flavor of holidays!

At the Vienna Lounge, the ginger bread castle is ready to enchant its guests!

The trays are coming filled with powdered delights, cinnamon aroma, straight from Santa’s elves; Christmas carols, with their soothing cadenza, open your heart and pour the joy. The Christmas tree and the mesmerizing light cascades create the perfect frame for the magic moments we prepared for the little ones and the grown-ups! We took care of every detail so that our guests can enter the stage as princes and princesses and entirely enjoy the Winter Holidays Show!

Winter Fairyland is happening every day, between December 7 - 30. Come and shine in the spotlight!

Menu Highlights

- Gingerbread cookies
- Yule log
- Stollen cake
- Cozonac
- Hot chocolate

Information: 021 403 39 01
viennalounge@marriott.com
In the holiday season, bustle and hustle are never-ending, but Sundays are for peace and ease, comfort and the sweet pampering. For small or large families, for picky kids and hard-to-please folks, we prepared the ideal recipe for wellbeing that satisfies all tastes: the joy to be together at the Sunday brunch!

A rich selection of delicious food guarantees the well-deserved portions of complete satisfaction for all family members. Book a moment of absolute harmony surrounded by the sound of carols, every Sunday, between November 25th and December 30th!

**WINTER SUNDAY BRUNCHES**

**JW Steakhouse**
November 25th and December 2nd, 9th, 16th, 23rd and 30th | 12:30-16:00

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### Menu Highlights

**Cold Buffet**
- Home-smoked beef brisket, Waldorf salad, pecan nuts
- Duck liver terrine, truffles, brioche and cranberries chutney
- Goat cheese and figs tart
- Beetroot hummus with pine nuts, matzo bread
- Teriyaki salmon salad, Asian coleslaw, rice crisps
- Roasted squid tentacles salad with green vegetables
- Sea scallops and lentil salad, sherry vinaigrettes

**Live Station Selection**
- Clams in champagne sauce
- Seared foie gras, forest fruit sauce
- Sautéed Black Tiger shrimps and cray fish, cream and garlic

**Carving Station**
- Finest selection of roast and grilled steaks
- Broiled beef T-bone steak
- Whole roasted turkey, chestnut and bacon stuffing

**Winter Seasonal Specials**
- Game meat stew, chestnut, juniper berries, mushroom polenta
- Mangalitsa pork stuffed cabbage leaves
- Baby pig roulade, sautéed cabbage

### Sweet
- Triple chocolate cheesecake
- Strawberry basil mousse, rhubarb jelly
- Chocolate peanut butter sticks
- S’mores cookie bars
- Cinnamon apple crumble cake
- Mulled wine jelly
- Pistachio crème brûlée
- Sticky cranberry gingerbread

**Served at your table**
- Whole baked turbot in salt crust

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255 lei per person*
Free of charge for children up to 6 years old and 50% discount for children between 6 and 12 years old.
Children discounts are not to be combined with other discounts.

*Dine & Wine loyalty program discounts apply.
Not a member yet?
Sign up at dineandwine@marriott.com and get up to 25% discount, according to program's terms and conditions.
WELCOMING SAINT NICHOLAS

Champions
December 6th | 17:00-20:00

Ladies and Gentlemen, from the producers of the most loved specialties for the Little Champions... the very owners of the recipe for success when it comes to sweet surprises and fun for everyone, we present you a new irresistible production: “Saint Nicholas and... the Surprise Factory!”

In the leading role, the restless Saint Nicholas and his team of animators who transform any child into a fairy tale character! A unique performance of magic, sweet presents and culinary wonders are waiting for the kids only on December 6th. Don't refrain from making them happy!

Menu Highlights

JW Kids Platter:
Brie cheese macaroni
Turkey lollipops, cheese sauce
Smoked salmon sandwich, soft bread, tartar sauce
Black Angus mini burgers, sesame roll, parmesan fries
Lemon crumb bar
Pineapple upside down
Chocolate chip cookie dough, truffles

Entertainment

Saint Nicholas visit
Animation show, fun games and contests with fairytale characters
Light & music show
Magic show with winter tricks
Creative presents workshop for kids and parents

135 lei per child*
À la carte menu for adults.

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Reservations: 021 403 19 17
champions@marriott.com
CHRISTMAS BRUNCH AND DINNER
SANTA IS COMING TO TOWN...

JW Steakhouse
December 25th | 12:30-16:00 and 19:00-23:00

It’s here! It really is! The most beautiful day of the year is today, and none of us should waste a precious moment with activities that could distract us from receiving the joy that is bubbling over in this magic day! That is exactly why we invite you, after having unwrapped the presents, with the happiness in your eyes and the warmth in your soul, to bring the dear ones at our table!

Offer yourself an absolute holiday in the company of your family and friends, in a marvelous setting festively decorated, bewitched by the scent of the fresh food, prepared with passion by our most talented chefs!

The best Christmas present ever is your time, entirely dedicated to your loved ones!

Menu Highlights

Cold Buffet
Traditional Romanian pork specialties
Ginger and bourbon cured salmon, marinated capers
Octopus salad, seaweed, citrus wedges, tobiko caviar
Pheasant terrine, truffle cream, sweet and sour pickles
Beef sashimi, Thai green papaya salad
Peppered seared tuna, avocado, finger lime
American shrimp cocktail sauce, cos lettuce, aromatic herbs

Hot Buffet
Traditional sarmale selection - cabbage and vine leaves rolls with turkey, lamb and pork
Traditional Moldavian meat stew
Veal Osso bucco, sautéed mushrooms
Slow cooked rabbit with truffles and baby onion, polenta
Home-smoked confit duck legs with grape sauce

Sweet
Selection of JW cheesecakes
Gingerbread Bûche de Noël
Spiced brown butter Linzer
Rose water and chai spiced pistachio pudding
Pear pie with red wine and rosemary
Gingerbread crème brûlée with mulled cherries
Panna cotta with marzipan and cinnamon

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Reservations: 021 403 19 03; 021 403 19 47
jwsteakhouse@marriott.com

300 lei per person*
Free of charge for children up to 6 years old and 50% discount for children between 6 and 12 years old;
Children discounts are not to be combined with other discounts.

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Reservations: 021 403 19 03; 021 403 19 47
jwsteakhouse@marriott.com
NEW YEAR’S EVE PARTIES AT JW MARRIOTT
NEW YORK, NEW YORK!

December 31st
Luxury is unfolding at your feet!
When the year changes, the magic signs create a fabulous show where the thirst for elegance and the appetite for fun will be completely satisfied.
The flamboyant atmosphere, the refined menu, the frenetic rhythms and all the precious details of the night invite you to shine in different roles of a famous star.

BREATHTAKING BRILLIANT BROADWAY at Grand Ballroom
MANHATTAN TALES at Constanța Ballroom
THE BROOKLYN CHARM at JW Steakhouse Restaurant
LITTLE ITALY BELLEZZA at Cucina Restaurant

We are waiting for you with unlimited beverages and buffet at all New Year parties @ the JW Marriott. Famous artists will entertain the atmosphere with unrivalled live shows!

1100 lei per person
10% discount for tickets purchased before 29th November 2018.
Free of charge for children up to 1 year old and 50% discount for children between 1 to 6 years old.
Special 20% Dine & Wine loyalty program discount applies for up to 4 adults and cannot be combined with any other discounts. Single purchase per membership.
Reservations: 0724 000 786
revelion@marriott.com

ACCOMMODATION
The first morning indulgence… The magic doesn’t have to vanish with the dawn, allow yourself to relax in one of the most spacious hotel rooms in town. That is how an exceptional year should start. Purchase your New Year tickets and benefit from the special tariffs* for this wonderful experience! Upon availability:

*495 lei/Deluxe room/night, taxes included
550 lei/Deluxe single room/night, breakfast and taxes included
605 lei/Deluxe double room/night, breakfast for two and taxes included
MIDNIGHT COUNTDOWN, FIREWORKS AND LIVE ENTERTAINMENT

December 31st

3, 2, 1... the most awaited and intense seconds of the year!

Starting now, the most daring dreams are taking shape and a fresh start is about to launch!
To enhance the magic of this special moment, we invited famous artists who set the rhythm, grow the energy and amplify the vibrations at the highest level!

Right before midnight, we meet in front of the hotel to say goodbye to 2018 and embrace 2019, with one of a kind countdown show and fireworks! Be sure to make your wishes, ‘cause they will come true!

Hug your dear ones and enjoy a glass of sparkling wine to honor the new year, the best of all! Then, join us in Vienna Lounge where Horia Brenciu & HB Orchestra take over the stage and fire up the vibes of the new year!

Welcome reception and registration starting at 20:00 in the lobby of the hotel. Access to parties at the first floor begins at 21:00 hrs.
Please remember to bring your ticket!

Performing artists of the night:
Horia Brenciu and HB Orchestra
Irina Sârbu Band
Trupa Friends
The Humans
Trupa Nightshift

Live show in Vienna Lounge by Horia Brenciu & HB Orchestra.
Be the star of a luxurious New Year’s Eve party at the Grand Ballroom! Discover the vibrant rhythm of life on Broadway with its extravagant stars, and enjoy sensational menus inspired by their lifestyle.

*“Life is a cabaret!” says a famous song, so you’d better rush and get the best of it! Welcome 2019 with your dear ones and the heart full of love. It’s going to be a night to remember! The dinner and show will be at their best for an unforgettable first night of the new year.*

**BREATHTAKING, BRILLIANT BROADWAY**

**Grand Ballroom**

Be the star of a luxurious New Year’s Eve party at the Grand Ballroom! Discover the vibrant rhythm of life on Broadway with its extravagant stars, and enjoy sensational menus inspired by their lifestyle.

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**Menu Highlights**

**Cold Buffet**
- Octopus salad, seaweed, preserved lemon
- Pheasant terrine, truffle cream, cranberry and chilli chutney
- Spring beetroot and goat cheese salad, figs and artichoke
- Wild duck terrine, roasted chestnut crumble, quince jam
- Confit of wild duck, roasted quince
- Peppered seared tuna, mango and papaya relish
- Crab mousse, salmon caviar, martini jelly
- Turkey and duck terrine, blue berries chutneys
- Smoked duck salad, caramelized pears, pistachio
- Black Angus New York strip steak medallions
- American lobster salad, quail egg, maple bacon

**Live Cooking Stations**
- Selection of homemade dips to include avocado and crab, blue cheese and Port wine, smoked black bean hummus, vegetables cruditées and assorted bread sticks
- Selection of marinated seafood and fish with sauces and condiments

**Live Fish Station**
- Asian-style stir-fried noodle station with marinated fish, seafood, meat and vegetables
- Seared scallops, salmon roe
- Grilled tuna, tartar sauce
- Sword fish medallions, salsa ranchera
- Bucket of mussels and vongole, Chardonnay wine sauce

**Hot Buffet**
- Braised Black Angus beef cheek, saffron parsnip, truffles
- Slow baked Black Angus beef brisket, sweet potato, Grilled squid tentacles, spicy mayonnaise, lemon salsa
- Duck legs confit in olive oil, green beans and kale cabbage
- Rockefeller oyster, finger lime
- Barbecue pulled pork wrap, coleslaw
- US Black Angus skirt steak, mushroom and pickled onions
- Lemongrass poached salmon, champagne sauce
- Pecking vegetables dumpling, shiitake mushroom

**Sweet**
- Peanut butter cheesecake with cherries
- Pandona with mascarpone coconut cream
- Sticky toffee pudding cake
- Strawberry and passion fruit cake with coconut crust

**Pumpkin Sweets**
- Chocolate pumpkin truffle
- Pumpkin roulade with ginger buttercream
- Pumpkin pie butter tarts
- Pumpkin swirl cheesecake squares

**Entertainment**
- Horia Brenciu and HB Orchestra
- Irina Sârbu Band
- Trupa Friends
"Give me such shows - give me the streets of Manhattan!"

We understood Walt Whitman’s and everyone else’s fascination for the thrilling atmosphere of the famous New York district, and therefore we recreated it in the shape of a memorable experience! "Shine" is the key-word for this party...

A luxurious party, like all midnight parties, that ignites with a spark and lights up in a stunning show that blends disco accents and passionate frenzy, irresistible essences and liquors and a top notch culinary parade. A fabulous mélange of feelings and sensations meant to make you forget about the insignificant little things and to celebrate, in a brilliant way, the great beauty of life.

Menu Highlights

Cold Buffet
Duck liver terrine, black truffles, cranberry chutney
Rabbit terrine roasted winter vegetables, olive tapenade
Quinoa salad, kale cabbage, roasted nuts, orange, tahini dressing
US Black Angus roasted beef, apple and pecan nuts salad, Dijon mustard dressing
American sea scallops ceviche
Alaskan king crab rillettes, Old Bay tartar sauce, black caviar

Sushi
Selection of maki sushi and nigiri
Poached langostine tails in saffron, finger lime

Foie Gras and Truffle Live Station
Pan-fried foie gras, black truffles, winter spiced brioche, berry chutney

Hot Buffet
Braised US short ribs, blue cheese mash potatoes
Crab and zucchini cakes, hollandaise sauce
Slow cooked rabbit with truffles and baby onion, polenta
Grilled shrimps, garlic aioli with Old Bay

Meat Station
Slow roasted, mustard crusted beef short loin
New York striploin, bearnaise sauce
Maple turkey, orange and cranberry sauce
Roasted Guineafowl and goose, Porto wine and blueberries sauce

Sweet
Concorde chocolate cake
Disco truffles
Upside down pear gingerbread cake
Twists strawberry shortcake
Chocolate Espresso Bundt
Passion fruit and raspberry tart

Entertainment
Irina Sârbu Band
The Humans
Trupa Nightshift
When you get closer to the moment when the year changes, imagine that you cross the famous Brooklyn bridge! Leave behind all worries and sorrows and step with determination into the world you’re dreaming about! Be part of a seductive party, where elegance is made of stars, and extravagance reminds of the fabulous nights of the city that never sleeps.

We prepared for you a night full of light and color, with thrilling vibes, passionate dance, sweet temptations and endless gourmet delights. It is impossible to resist to this magnetic energy, so you’d better let yourself overwhelmed by the glorious emotions! Shine as if the world is revolving around you, because everything is possible when you live the American Dream!

Menu Highlights

**Cold Buffet**
- Black Angus beef tartar with traditional condiments
- Bourbon marinated shrimps Caesar salad, matzo bread
- Beef medallions, roasted baby beetroot, polenta crisp, horseradish crème fraîche
- Grilled sweet potatoes, mint, chili and smoked garlic
- Turkey pastrami, papaya and mango cocktail
- Lobster bites, avocado finger lime emulsion
- Goat cheese and truffles salad, caramelized grapes
- Roasted pumpkin salad with cranberries and smoked brisket, blue cheese crumble
- American sea scallops ceviche, avocado, litchy and chili
- Cray fish cocktail, green leaves, salmon roe
- Venison carpaccio, orange and roasted chicory salad
- Quinoa and goji tabbouleh

**Hot Buffet**
- Grilled Black Angus prime rib eye, pepper sauce
- JW Steakhouse Oscar beef fillet
- Argentinean grilled tiger shrimps, salsa verde
- Braised veal cheek, thyme sauce
- Cray fish tail, garlic sauce, white wine
- Bell pepper poached sea scallops, finger lime butter sauce

**Live stations**
- Sesame crusted tuna loin, teriyaki sauce
- Whole roasted tomahawk, selection of sauces
- Pan-fried duck liver, apple chutney
- Whole baked halibut in salt crust
- US Black Angus skirt steak, corn and ranchero salsa

**Vegetables and potatoes**
- JW Steakhouse onion rings, grilled asparagus, pine nuts crust, zucchini and halloumi cake, grilled Portobello mushrooms with blue cheese sauce

**Sweet**
- Bourbon pecan pie
- Mango passion cheesecake
- Champagne Jell-O, fruits
- Eggnog lady finger
- Pumpkin pie filled with bourbon crème brûlée
- Mint and white chocolate mousse cake
- JW cheesecake

**Entertainment**
- Trupa Nightshift
- Trupa Friends
- The Humans
The mysterious, seductive charm of Italy allusively slips in, blending perfectly with the striking shine of New York. The result? A party like a love story that starts with a passionate kiss under the skies of Italy.

All the tiny details, from the exciting music and sensual rhythms to the seductive décor and the explosion of delicious flavors, ignite the atmosphere and unveil dormant pleasures and passions. The New Year’s Eve at Cucina starts with the spark in the eyes of your loved one and shines in the infinite facets of shared happiness.

**Menu Highlights**

**Cold Buffet**
- Lobster salad, grapefruit and pomegranate dressing
- Culatello ham roll with asparagus, Crescione cheese
- Porchetta with apple and ginger sauce
- Fresh artichoke filled with smoked mozzarella
- Baccalà Mantecato, bread chips and saffron aioli

**Hot Buffet**
- Deer loin, chestnut cream, red wine sauce with juniper
- Squid ink spaghetti alla chitarra, langustine cream, salmon roe
- Pan-seared sea scallops, crispy guanciale, pumpkin sauce
- Chianina beef tenderloin, truffles, purple potatoes
- Veal Milanese-style, porcini sauce
- Cuoppo Napolitana – Napoli-style crispy seafood

**Sweet**
- Mulled apple frangipani
- Marzipan cherry tiramisu
- Mint chocolate fudge brownies
- Chocolate cannoli cake roll
- White chocolate coconut flan
- Lemon meringue angel cake

**Entertainment**
- Trupa Friends
- Trupa Nightshift
- Irina Sârbu Band