JW MARRIOTT
BUCHAREST GRAND HOTEL

A Season to Gather

DECEMBER 2026



A Season to Gather

The festive season brings us closer, adding a special warmth to the moments we share. Glowing lights, festive flavors and thoughtfully curated details create the perfect setting for reunions, joy and celebration. In an atmosphere where elegance meets the warmth of the season, every moment takes on a special meaning. At JW Marriott Bucharest Grand Hotel, every gathering becomes a cherished memory, created around those who matter most.



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For the Romanian version,
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Pentru versiunea în limba română,
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Winter Brunch



Celebrate the joy of the season with a brunch that brings together beloved festive flavors and contemporary culinary inspiration.

From familiar favorites creatively reimagined to unexpected tastes, every selection is an invitation to savor, celebrate and share beautiful moments with those who matter most.

starting with
NOVEMBER 29

BOOK A SPLENDID MOMENT!

jwsteakhouse@marriott.com
021 403 19 03

Menu Highlights

Cold Buffet

Tuna tataki with sesame crust and yuzu-soy glaze
Blue cheese mousse with pears and caramelized walnuts
Beef carpaccio with truffle mayonnaise and Parmesan
Octopus salad with olive tapenade and lemon zest
Parma ham with melon and fig chutney
Winter tabbouleh salad with cauliflower, bulgur wheat and pomegranate
Seared halloumi salad with star anise-infused orange and carrot, honey-mustard dressing

Local Specialties

Traditional Romanian beef salad
Valeputna smoked trout with beetroot and horseradish salad
Romanian eggplant salad with tomatoes

Mezzeh

Avocado hummus
Carrot and orange dip with ginger
Black olive and anchovy tapenade
Feta dip with roasted red pepper and sumac

Sushi

Nigiri | Shrimp, salmon, tuna, eel, octopus
Maki | Smoked salmon, crab, shrimp, California Roll
Condiments | Wasabi, pickled ginger, Japanese pickles, soy sauce

Cold Seafood Station

New Zealand oysters
Slow-cooked salmon fillet
Citrus-marinated prawns
Octopus salad
Norwegian smoked salmon

Hot Buffet

Finest Selection of Roasts & Grilled Steaks
Herb-crusted whole beef tenderloin
Roasted leg of lamb with rosemary and garlic
Porchetta with fennel, sage and crispy crackling
Beef Wellington with truffle and mushroom duxelles

Winter Seasonal Specials

Beef cheek stew with root vegetables and red wine
Slow-roasted pork knuckle with sauerkraut and caraway
Roasted lamb pastrami with polenta and sheep's cheese
Traditional pike-perch brine with polenta and garlic sauce
Stuffed cabbage leaves with pork and rice, served with polenta, sour cream and chili pepper

Sides

Truffled cauliflower gratin with Parmesan and hazelnuts
Slow-roasted tomato and fennel with thyme and Gruyère
Wild mushroom and truffle ragout
All-Time Favorite: Pan-fried foie gras with black truffles, croissant brioche and berry chutney

Hot Seafood Station

Grilled octopus with smoked paprika emulsion
Atlantic halibut with truffle Champagne sauce
Lobster and Saint-Jacques scallop gratin with Parmesan crust
Grilled calamari, prawns, salmon and tuna

Asian Flavors

Miso-roasted eggplant with tahini and pomegranate seeds
Thai basil chicken with kaffir lime and chili jam

Oriental Fare

Lamb kofta with pomegranate glaze and herb yogurt
Charred chicken with smoked harissa and lemon
Seared Tiger prawns with saffron, coconut and chili

Desserts

Five-spice crème brûlée
Double chocolate and hazelnut cake
Pistachio mousse with sour cherries
Peanut butter pie
Peach cobbler
Rhubarb and gingerbread panna cotta
Lime and tea gelée with citrus chutney and mascarpone cream

Live Crêpe Station

French crêpes served with classic toppings:
Nutella, powdered sugar and fresh fruit,
alongside a scoop of creamy ice cream.

The Happening

November 29
December 6, 13, 20 & 27

12:30–16:00

JW Steakhouse

The Package

550 RON / person includes soft drinks, wine & sparkling wine
650 RON / person includes soft drinks, wine, sparkling wine & Champagne Taittinger

Complimentary for children up to 6 years old & 50% discount for children aged 6–12. Children's discounts cannot be combined with other offers.

Club Connoisseur benefits apply.*

Not a member yet? Sign up at Club.Connoisseur@marriott.com and enjoy up to 25% off, according to the program's terms and conditions.

Christmas Brunch & Dinner

Where the flavors of the season meet timeless elegance, Christmas becomes an unforgettable experience. Celebrate this special day surrounded by your loved ones and immerse yourself in refined culinary creations, heartfelt moments and exceptional hospitality, thoughtfully curated to transform every moment into a cherished memory.

DECEMBER 25



BOOK AN UNFORGETTABLE CHRISTMAS!

marius.serban@marriott.com
021 403 19 03

Menu Highlights

Traditional Romanian Christmas Specialties and Salads

Pork terrine, traditional Romanian liver sausage, meat and rice terrine, smoked and fresh sausages, pork jelly, smoked lard, pickles, country-style assortment
Osetra caviar with blinis, crème fraîche and chive oil
Norwegian salmon gravlax with dill mustard sauce
Bresaola with truffle vinaigrette and baby arugula
Wagyu beef salad with roasted baby carrots and pomegranate glaze
Duck foie gras parfait with spiced orange gel
Romanian beef salad with truffle mayonnaise and pickled vegetables

Tartare Station

Ora King Salmon, Tuna, Crab Meat
Salmon caviar, Melba toast, avocado, cucumber, finger lime

Sushi

Nigiri | Shrimp, salmon, tuna, smoked eel
Maki | Smoked salmon, crab, shrimp
Condiments | Wasabi, pickled ginger, Japanese pickles, soy sauce

Mezzeh

Roasted carrot hummus with smoked paprika and toasted pine nuts
Beetroot and goat cheese dip with balsamic caviar and walnuts

Cold Seafood Station

New Zealand oysters
Slow-cooked salmon fillet
Citrus-marinated prawns

Hot Buffet

All-Time Favorite:
Pan-fried foie gras with black truffles, croissant brioche, and berry chutney

Traditional Romanian Dishes

Sarmale - traditional pork and rice stuffed cabbage rolls
Vine leaf rolls stuffed with turkey and smoked duck
Grilled Romanian Christmas sausages with sautéed cabbage
Aromatic lamb pastrami
Transylvanian pork goulash with smoked paprika, roasted peppers, and root vegetables
Traditional sturgeon with lemon brine and grilled vegetables

Finest Selection of Roasts and Grilled Steaks

USDA Prime Tomahawk
Rack of lamb with herb and mustard crust
Ibérico pork pluma
Whole roasted duck breast
Argentine ribeye
Beef tenderloin medallions
USDA Prime Flat Iron Steak
Pistachio-crusted leg of lamb

Hot Seafood Station

Grilled Tiger prawns with mango salsa
Sesame-crusted tuna steak
Grilled Saint-Jacques scallops with lime butter
Charcoal-grilled octopus with smoked paprika oil

Sides

Roasted celeriac purée with truffle oil and hazelnut crunch
Gratinated potatoes with Gruyère
Maple-glazed parsnips with orange zest and toasted pecans
Roasted aubergine with tomato confit and Parmesan shavings

Asian and Oriental Fare

Ginger-soy chicken with bok choy
Tiger prawns with chili garlic sauce
Crispy tofu with teriyaki glaze
Vegetable dumplings with ginger soy dipping sauce

Desserts

Mango and passion fruit log cake
Plum pudding with spiced crème anglaise
Cranberry jelly, passion fruit cream and citrus compote
Chocolate Sabayon mousse with brownie and apricot compote
Chocolate and Macadamia truffle cake
Selection of Tarts and Pies

Live Station

Traditional Austrian Kaiserschmarrn with plum and red wine sauce, white wine and cinnamon apple purée, and vanilla sauce

The Happening

December 25

Brunch: 12:30–16:00
Dinner: 18:30–22:00

JW Steakhouse
Entertainment provided for children.

The Package

680 RON / person includes soft drinks, wine & sparkling wine
780 RON / person includes soft drinks, wine, sparkling wine & Champagne Taittinger

Advance payment required.

Complimentary for children up to 6 years old & 50% discount for children aged 6–12. Children's discounts cannot be combined with other offers.

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Saint Nicholas Children's Party

The holidays are even more beautiful when seen through the eyes of little ones.

On Saint Nicholas Day, we invite them into a world full of color, joy and surprises, where games, music and fun activities create an atmosphere filled with energy and cheer, turning every moment into a true celebration of childhood and the magic of the season.

The much-awaited arrival of Saint Nicholas will bring smiles, gifts and joy, while a festive menu and sweet treats, specially prepared for the occasion, will complete the magic.

DECEMBER 6



BOOK A JOYFUL MOMENT!

champions@marriott.com
021 403 19 17

Menu Highlights

Savory Bites

Smoked salmon mini brioche with cream cheese and dill

Ham and Brie croissant with fig chutney

Greek salad

Chickpea and avocado salad with pita bread and olive oil dressing

Warm Delights

Mini beef sliders with truffle mayonnaise and crispy onions
Honey-glazed salmon with sesame and soy glaze
Mexican chicken quesadilla with guacamole
Spinach and feta phyllo with herb yogurt dip

Sweet Treats

Gingerbread cookies
Quince "Happy Face" cheesecake
Fig & orange cake
Saint Nicholas pudding



The Happening

December 6

18:00

Champions Sports Bar & Restaurant

The Package

250 RON / child

Includes a complete menu, beverages and entertaining activities for children.

A la carte menu is available for adults.

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Gingerbread Workshop

Little creators are invited to let their imaginations run free as they build their very own gingerbread houses in a workshop filled with color, sweet aromas and festive joy. Each child will take their creation home – a joyful and delicious reminder of a festive moment shared together.

DECEMBER 20



BOOK A SWEET MOMENT!

cucina@marriott.com
021 403 19 02



The Happening

December 20

13:00–16:00

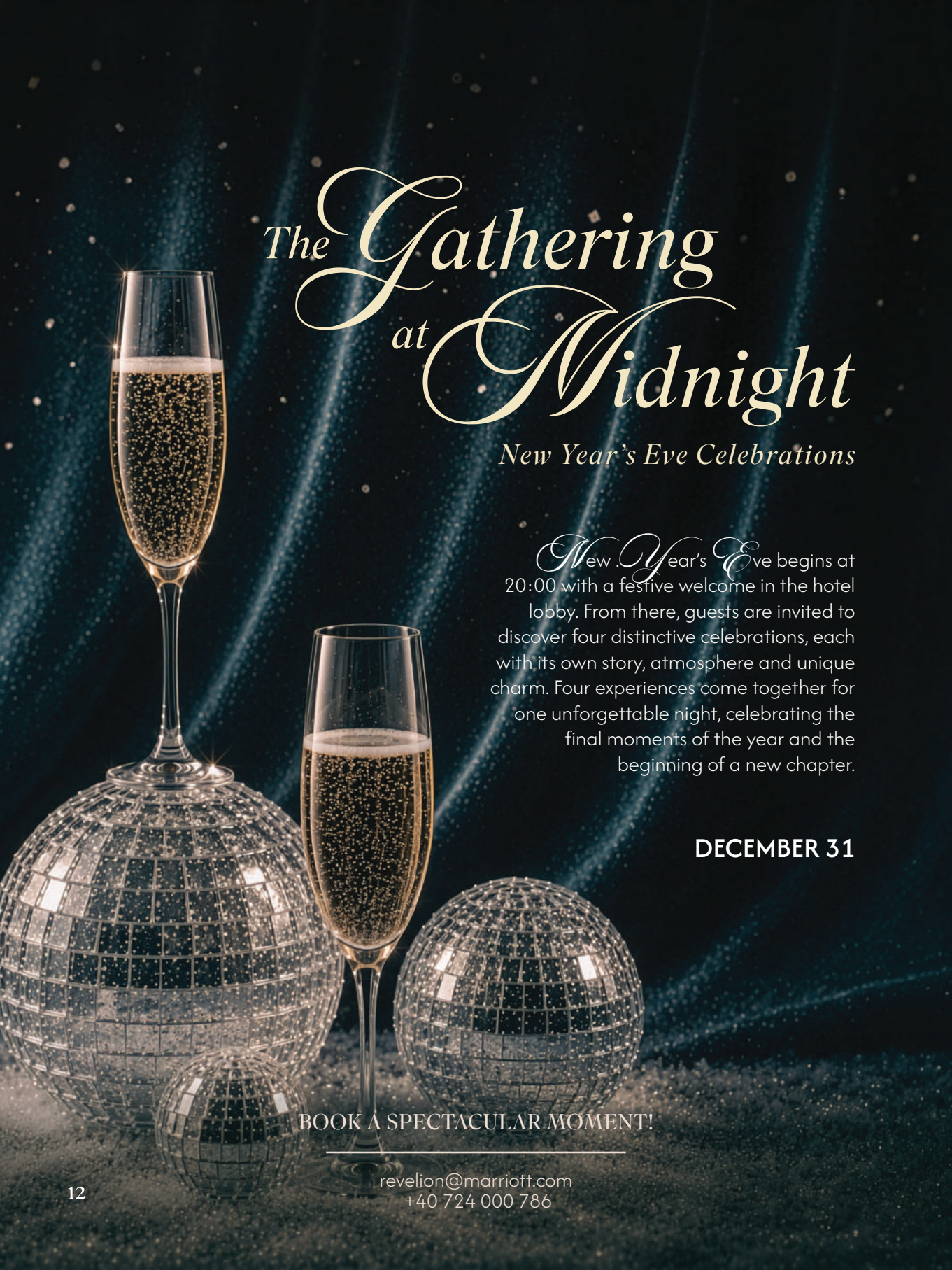
Cucina – The Italian Kitchen

The Package

200 RON / child

Includes a complete gingerbread house-building kit and a hot chocolate beverage.





The Gathering at Midnight

New Year's Eve Celebrations

New Year's Eve begins at 20:00 with a festive welcome in the hotel lobby. From there, guests are invited to discover four distinctive celebrations, each with its own story, atmosphere and unique charm. Four experiences come together for one unforgettable night, celebrating the final moments of the year and the beginning of a new chapter.

DECEMBER 31

BOOK A SPECTACULAR MOMENT!

revelion@marriott.com
+40 724 000 786

As midnight draws near, all four celebrations come together for the most anticipated moment of the evening. Guests welcome the final moments of the year together, surrounded by an elegant atmosphere filled with excitement and anticipation for a new beginning.

The countdown and a spectacular fireworks display illuminate the arrival of 2027, transforming midnight into a truly extraordinary moment. The celebration then continues with music, dancing and memorable moments, in a vibrant and sophisticated atmosphere, long into the night.

Choose one of four celebration destinations:

The Winter Gala	*The Crystal Soirée*	*The Gilded Night*	*La Notte Fiorita*
Grand Ballroom	Constanța Ballroom	JW Steakhouse	Cucina – The Italian Kitchen

The Package

1,890 RON / person (VAT included)
Complimentary for children up to 1 year old.
50% discount for children aged 1–6.
30% discount for children aged 6–12.

10% Early Bird discount for tickets purchased by November 30, 2026.

Club Connoisseur benefits apply:
20% discount for up to 4 tickets / member.
The discount cannot be combined with the offers above.

First Morning Indulgence

Purchase your New Year's Eve tickets and enjoy special accommodation rates at the hotel:

790 RON / night – Deluxe Room

970 RON / night – Deluxe Room with breakfast included for two guests

Taxes are included.

Beverage Package

- Chivas 12 YO Whisky
- Absolut Vodka
- Beefeater Gin
- Bacardi Carta Blanca
- Campari
- Martini Rosso & Bianco
- Baileys Irish Cream
- Caii de la Letea Sauvignon Blanc, Dealurile Dobrogei
- Caii de la Letea Fetească Neagră, Dealurile Dobrogei
- Prosecco Brut / Rosé DOC Casa di Sant'Orsola
- Heineken Beer
- Soft Drinks
- Granini Juice – Orange, Grapefruit & Apple
- Still & Sparkling Water
- Selection of Coffee & Tea

The package includes an exceptional buffet, open bar and entertainment.

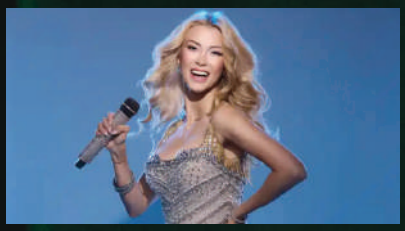


The Happening

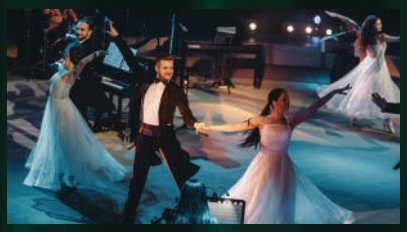




Horia Brenciu & HB Orchestra



Andreea Bălan



Juno Dance



Romanița & Band



Eduard & Band



Night Shift

Grand Ballroom

The Winter Gala

Winter elegance, the energy of celebration, and the magic of an unforgettable night.

A spectacular evening where refinement meets rhythm, and every detail contributes to the atmosphere of a grand celebration. Music, dancing, and sparkling moments create the perfect setting to celebrate together as one year gives way to the next, embracing the promise of a new beginning.



BOOK A SUBLIME MOMENT!

revelion@marriott.com
+4 0724 000 786

Menu Highlights

Starters

Marinated hamachi, yuzu, cucumber, shiso
Roasted beef tenderloin, black garlic, quail egg
Smoked eel, green apple, horseradish crème fraîche
King crab salad, avocado, mango, lime dressing
Tuna tataki, sesame, ponzu, pickled radish
Sea bass ceviche, leche de tigre, sweet potato, corn

Vegetarian

Roasted cauliflower, tahini, pomegranate, pine nuts
Asparagus and mushroom salad, truffle vinaigrette

Terrine Station

Duck terrine, fig chutney, toasted hazelnuts
Smoked trout and cod terrine, herb crème fraiche

Mezzeh

Beetroot hummus
Muhammara with roasted peppers and sun-dried tomatoes
Whipped goat cheese, honey and walnuts

Cheese Selection

Taleggio, Camembert, Roquefort,
Parmigiano Grana Padano and Horezu
Served with honey, roasted nuts,
dried fruits and chili chutney

Specialty Delicacies

Wagyu roast beef, US Black Angus roast beef,
San Daniele ham
All-Time Favorite: Pan-fried foie gras, black truffles,
croissant brioche, berry chutney

Fish & Seafood Station

Saint-Jacques scallops, crispy Serrano
Grilled octopus, citrus-infused oil
Tuna tataki, avocado, pickled ginger
Oven-roasted turbot, mango and jalapeño salsa
Grilled squid, finger lime

Carvery Station

Whole herb-crusted beef tenderloin, Madeira jus, wild mushrooms
Herb-crusted veal rack, porcini mushrooms
Charcoal-grilled Argentinian ribeye, smoked sea salt, truffle butter
Mangalitsa pork, roasted apples

Sides

Truffle arancini, Parmesan
Smoked eggplant, pomegranate, tahini sauce
Confit carrots, orange glaze, whipped goat cheese

Asian Flavors

Miso-glazed black cod, yuzu butter, sesame greens
Sichuan crispy tofu, spicy peanut oil, spring onion
Saffron and truffle biryani, fragrant basmati rice, crispy shallots

Traditional Specialties

Romanian stuffed cabbage rolls with beef and pork
Country-style potatoes with pancetta,
spring onion and Pleșcoi sausages

Desserts

Alto goat cheese and beetroot jelly roll
Akira with matcha green tea, yuzu and calamansi
Chocolate and tonka bean with hazelnut crémeux
and strawberry caviar
Lime cake
Raspberry and honey cake
Dulce tiramisu
Manjari chocolate cake
Chocolate craquelin choux
Honey and walnut tart
Panettone pudding

Live Teppanyaki Ice Cream Station

Homemade teppanyaki ice cream, prepared in front
of guests on a cold plate and served with traditional
toppings, offering a unique and interactive dessert
experience with fresh, customizable flavors.

Fruit Station

Mango, watermelon, papaya, pineapple, honeydew melon,
grapefruit, plums, physalis, rambutan, peaches,
pears, kiwi, grapes, banana

The Happening


Romanița
& Band


Iuno
Dance


Horia Brenciu
& HB Orchestra


Andreea
Bălan


Eduard
& Band

The Package

Price: 1,890 RON / person (VAT included)

Complimentary for children up to 1 year old.
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4 tickets / member. The discount cannot be combined with the offers above.

The package includes an exceptional buffet,
open bar and entertainment.

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Constanța Ballroom

The Crystal Soirée



Reflections of light, elegance, and the enchantment of an extraordinary night.

An evening wrapped in crystalline brilliance, where every detail contributes to a sophisticated and enchanting atmosphere. Music, elegance, and the energy of celebration come together to create a spectacular setting, where the final moments of the year are shared in anticipation of the promise of a new beginning.

BOOK A SPARKLING MOMENT!

revelion@marriott.com
+4 0724 000 786

Menu Highlights

Cold Buffet

Yellowfin tuna tataki, sesame crust, yuzu pearls
Grilled asparagus, burrata, balsamic caviar
Ora King salmon gravlax, dill crème fraîche
Wagyu beef tataki, truffle ponzu
King prawns, mango salsa, coriander and lime
Foie gras terrine, apricot chutney, brioche croutons
Traditional Romanian beef salad with vegetables, pickles and mayonnaise

JW Marriott Signature Seafood Boat

Lobster, King Crab, prawns, blue mussels, octopus and oysters
Selection of smoked and marinated fish

Live Sushi & Sashimi Station

Sashimi | Sake (salmon), Maguro (tuna), Tako (octopus)
Nigiri | Ebi (cooked shrimp), squid, Unagi (eel)
Maki | Smoked salmon, crab, shrimp, California Roll, Rainbow Maki, Tempura Maki, spicy tuna roll
Condiments & Sauces | Wasabi, pickled ginger, Japanese pickles, soy sauce

Hot Buffet

Slow-roasted Wagyu beef ribs, red wine sauce, roasted shallots
Miso-glazed black cod, bok choy, pickled ginger, dashi broth
Slow-braised Mangalitsa pork with cabbage and caramelized onion jus
Potato gratin, Comté cheese, thyme
Roasted asparagus, Parmesan shavings, olive oil
Charred oyster mushrooms, feta, lemon zest

Carving Steak Station

Herb-crusted rack of lamb, garlic jus, confit cherry tomatoes
Roasted duck breast, caramelized turnips
Beef Tomahawk steak, black garlic jus
Wagyu skirt steak, red wine reduction

Accompaniments

Corn on the cob, grilled tomatoes, roasted sweet potatoes

Desserts

Valrhona tacos with tropical coulis & microwave sponge
Rocher with Gianduja ganache & hazelnuts
Deconstructed trifle with Valrhona
Raspberry Inspiration & mango caviar
Baba au rhum tiramisu
Coconut Napoleon
Rum & vanilla panna cotta with grapefruit
Dulcey de Blonde
Deconstructed Black Forest
Selection of tarts & pies
Selection of JW-style assorted éclairs
Irish plum pudding with brandy sauce

Live Station

JW Cheesecake Atelier
When creativity meets the world's finest cheeses: goat cheese, Brie, Emmental and many more.

The Happening


Eduard & Band


Horia Brenciu & HB Orchestra


Andreea Bălan


Night Shift


Romanița & Band

The Package

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JW Steakhouse

The Gilded Night

Refinement, radiance, and the allure of an exceptional night.

A sophisticated celebration where refined gastronomy meets elegance and the subtle glow of the season. Soft lighting, exceptional flavors, and an intimate atmosphere create the perfect setting for shared moments, celebrating together and welcoming the promise of a new beginning.



BOOK AN INCREDIBLE MOMENT!

revelion@marriott.com
+4 0724 000 786

Menu Highlights

Cold Buffet

Wagyu beef carpaccio, crab, yuzu caviar
Tuna tartare, Oscietra caviar, wasabi mayonnaise
Prawn salad, mango-chili vinaigrette, coriander
Duck liver terrine with Bucovina black truffles
Homemade rum and maple syrup-marinated salmon
JW crab Cobb salad, crispy pancetta
Macarons with duck liver mousse

Individual Luxury Miniatures

Sevruga caviar blini, sour cream
Foie gras macarons

Hot Buffet

Wagyu beef mini skewers, black truffle aioli
Australian Wagyu skirt steak, Madeira wine sauce

The Iconic JW Steakhouse Ribeye Around the World Station:

A selection of the finest ribeyes,
cooked to perfection:
Argentina | USA | Australia | Romania | Uruguay

Carving Station

JW US Black Angus beef Tomahawk
Oven-baked sturgeon
Grilled US Black Angus New York steak, steak butter
Slow-roasted beef short ribs, red wine demi-glace, crispy shallots
Wok-flashed Black Tiger prawns, garlic chili butter, lime
Seared venison loin, juniper reduction, wild mushrooms
Mangalitsa pork tenderloin, black garlic and porcini
Grilled lobster
All-Time Favorite: Pan-fried foie gras, black truffles, croissant brioche, berry chutney

Sides

Black garlic-roasted cauliflower, almond cream, pomegranate
Smoked eggplant, tahini, sumac
Roasted sweet potatoes, chipotle honey, crispy shallots
Grilled asparagus, Stilton crumble, cashew nuts
Grilled sweet corn, chipotle aioli

Desserts

Chocolate & passion fruit verrine with raspberry caviar
Bostock with mandarin fluid gel
Bananas Foster with caramelized pecans
Raspberry Inspiration
Classic mille-feuille, fruit and chocolate
Saffron de leche
Mango and passion fruit Charlotte
Strawberry floating island
Yuzu Pavlova
Selection of tarts & pies

The Happening


Night Shift


Romanita & Band


Eduard & Band


Iuno Dance


Night Shift

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Cucina - The Italian Kitchen

La Notte Fiorita

Italian charm, refined flavors, and the joy of a night coming to life.

A vibrant celebration inspired by the authentic spirit of Italy, where gastronomy, music, and elegance come together in an enchanting atmosphere. Refined flavors and the energy of the evening create the perfect setting for shared moments, as the final moments of the year give way to the promise of a new beginning.



BOOK AN ENCHANTING MOMENT!

revelion@marriott.com
+4 0724 000 786

Menu Highlights

Selection of Salads & Starters

Prosciutto di Parma, creamy burrata, aged balsamic pearls
Creamed salt cod with salmon trout caviar
Cucina-style beef carpaccio alla Chef Francesco, Parmigiano shavings and herbs
Braised octopus, Cannellini bean cream
Artichoke salad, shaved Bottarga and pink peppercorn
Crispy vol-au-vent filled with crab salad
Limoncello-cured gravlax on black bread crostini with fennel oil

Italian-Style Crudo Bar

Fresh whole tuna, served in a refined style with carefully selected seasonings that highlight its delicate texture and clean flavor
Premium oyster bar, served on ice and accompanied by refined dressings
Blinis with Romanian black caviar

Hot Buffet

Crispy fried anchovies served with a delicate garlic salsa
Veal fillet delicately infused with black truffle aroma
Slow-cooked Sardinian suckling pig with Mediterranean herbs
Tender octopus slowly cooked Neapolitan-style in a tomato sauce with capers and olives
Golden crab arancini with a creamy center and sweet salsa rosa

Sides

Marinated oyster mushrooms with garlic and mint
Oven-roasted potatoes with Tuscan Lardo and rosemary
Crispy fried artichoke in Champagne tempura
Eggplant Parmigiana
Crispy zucchini blossoms filled with ricotta cream and Cantabrian anchovies
Sicilian caponata with assorted fresh vegetables
Truffle mashed potatoes

Pasta Station

Seafood risotto with spinach velouté and citrus essence
Tortelloni with porcini mushrooms, Parmigiano cream and fresh white truffle
Ravioli filled with burrata and cherry tomato coulis
Scampi tortelloni with shellfish bisque, shrimp and Osetra caviar

Seafood Station

Tuna, calamari, swordfish, crispy octopus, sea bream

Pizza

Pizza with black truffles, Parmigiano cream and truffle oil
Pizza with shrimp, mascarpone cream and caviar

Desserts

Selection of Italian cannoli
Panettone with mascarpone cream
Chocolate and Amaretto Bonet flan
Gianduja torte
Fig and blueberry crostata
Almond semifreddo with caramelized apples
Home made tiramisu
Dulce tiramisu
Rhubarb panna cotta

The Happening


Iuno Dance


Eduard & Band


Night Shift


Romanita & Band


Iuno Dance

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CLUB CONNOISSEUR



THE EXCLUSIVE DINING PROGRAM

MORE BENEFITS. MORE FUN.

Unlock year-round savings and unique privileges with your Club Connoisseur Membership.

JOIN NOW

+ 4 0724 000 640

club.connoisseur@marriott.com





JW MARRIOTT BUCHAREST GRAND HOTEL
90 Calea 13 Septembrie, București
www.jwmarriottbucharest.com | +40 21 403 1000