CONFERENCE GUIDE

Your Business is Our Passion



Domina St. Petersburg / Conference guide

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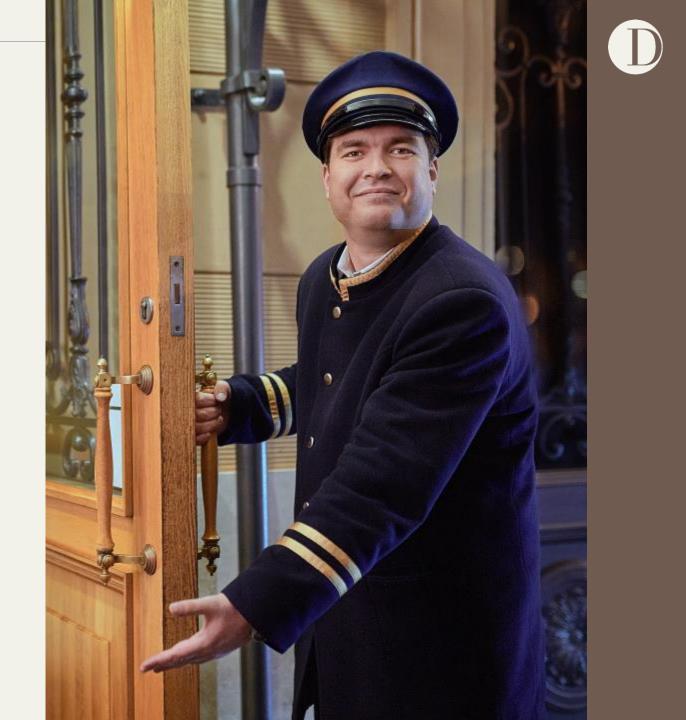
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ABOUT THE HOTEL

Welcome to the five dimensions of Domina St. Petersburg!

Sincere hospitality and individual service, home coziness and modern design – we have created this to dive you into new bright experiences.

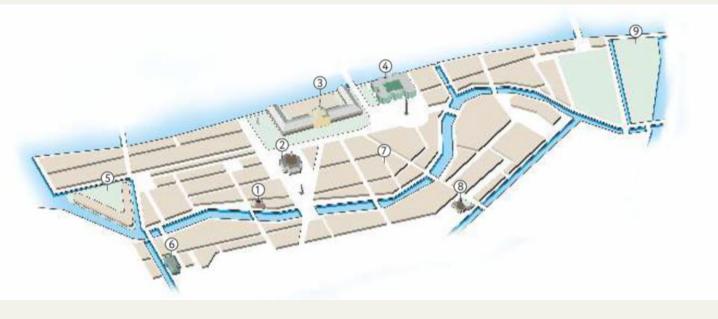
Doming St. Petersburg is the first property of International Italian hotel chain Domina Hotel&Resorts in Russia. Opened in 2012, it was designed to evoke numerous **positive emotions** and leave strong impressions on you while visiting **one of the most beautiful cities in the world**.



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LOCATION

- The Hotel is located in the noble mansion of XIX century on the quiet Moika river embankment, 99 in the historical centre of the city.
- Surrounded by the main St. Petersburg sights and favourite locals' recreation places: St. Isaac's Cathedral, The Hermitage, The Mariinsky Theatre, The Yusupov Palace, Central Exhibition Hall Manege and modern art centre New Holland Island.



1 – Domina St.Petersburg Hotel

Transfers:

- 30 min drive from Pulkovo International Airport (LED)
- 15 min drive from Moskovsky Train Station
- 5-10 min walk to the nearest metro stations : Admiralteyskaya, Sadovaya/Sennaya ploschad'/Spasskaya

- 2 St. Isaac's Cathedral
- 3 Admiralty
- 4 The Hermitage
- 5 New Holland Island

- 6 The Mariinsky Theatre
- 7 Admiralteyskaya metro station
- 8 The Cazan Cathedral
- 9 The Summer Garden

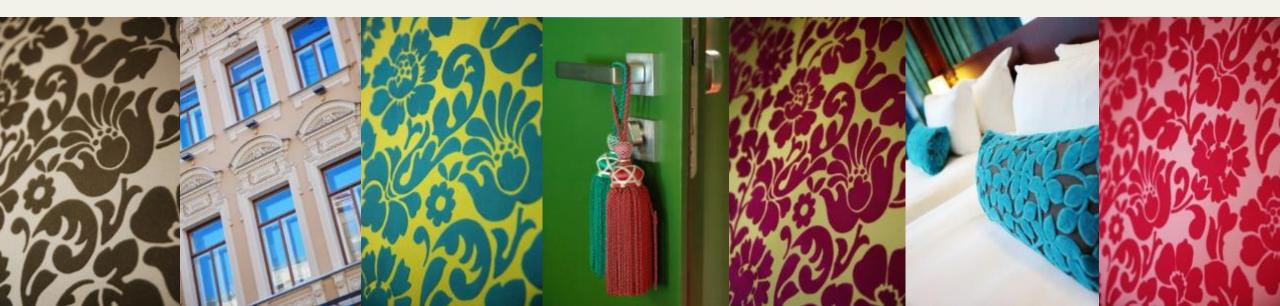
HOTEL DESIGN CONCEPT: BRIGHT, ART, ITALIAN

5 Domina Dimensions:

The unique design concept of living "5D Lifestyle" created by architect **Gianmarco Cavagnino** distinguishes the Hotel. It is the **five facets of life** which every person holds dear.

- Fantasy

Lilac & coffee



MAIN INFORMATION

- 109 rooms
- 7 floors
- Restaurant and bar
- 2 conference halls
- Fresh press daily
- GYM & Wellness centre with saunas
- Wi-Fi
- Concierge service
- Laundry service
- Pillow menu with 7 options
- Room Service 24/7
- Turn down service

- Staying with pet under 8 kg
- Kids-friendly
- Barrier free area
- Buffet breakfast
- Cloakroom 24/7

7 room categories:

MANSARD SUPERIOR SUPERIOR RIVER VIEW LIFESTYLE LIFESTYLE BALCONY / WELLNESS SUITE EXECUTIVE SUITE

ROOMS

Rooms are different in color, layout and details. You are welcome to make a choice suitable for you, or to try something new.

All rooms are a true demonstration of absolute comfort where everything is thought out: from a premium class bedding and a pillow menu to a tea/coffee station and a collection of books.





Mens sana in corpore sano

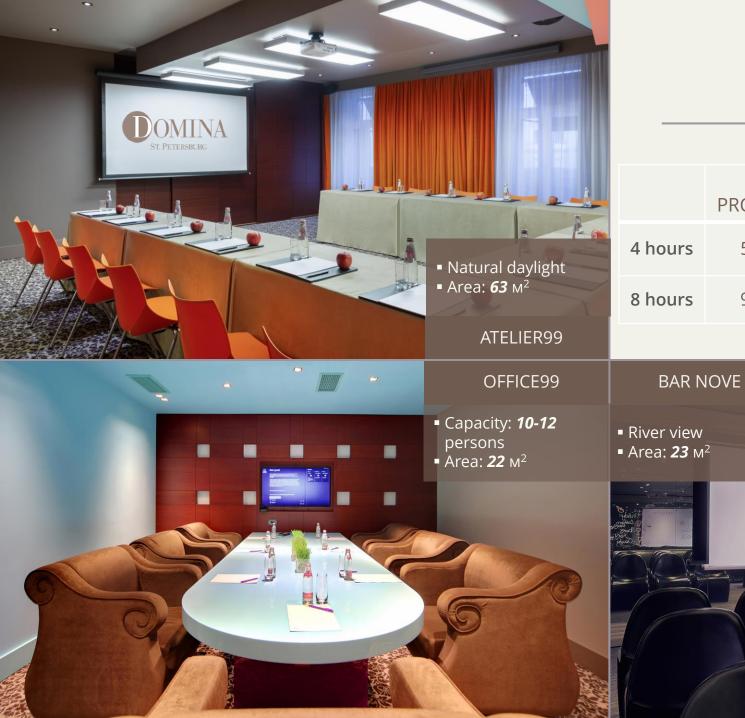
Fitness and wellness centre is opened for the Hotel guests every day from 7 am to 11 pm.

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8

S spaces for your business events S spaces for your business events Bar NOVE (back-room) up to 25 persons Capacity up to 60 persons		<section-header></section-header>
Rental price:		ST. PETERSBURG
OFFICE99 ATELIER99	Bar NOVE (back-room)	
1 h 2200₱ 4500₱ 4 h 7500₱ 15000₱	3000₱ 8500₱	
8 h 12000₱ 21000₱	14000₱	
<u>Complement features included</u> stationary, flipchart, drop (230x130), mineral water, lecte	down screen	



RENTAL PRICE OF EXTRA EQUIPMENT

	LCD PROJECTOR	NOTEBOOK	SOUND SYSTEM	FLIP- CHART	PRESENTER
4 hours	5000 P	3000 P	4000 P	1000 ₽	500 ₽
8 hours	9000 ₽	5500 P	7200 ₽	1500 ₽	750 ₽



ATELIER 99

CABARET	BOARDROOM	U-SHAPE	THEATRE	CLASSROOM



COMFY CONFERENCE FOYER APPEALS TO HEARTFELT CONVERSATION

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EVENIS

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COFFEE BREAKS



"FRESCO" 590 ₽ per person

- Chicken roll in Asian style
- Panini with grilled vegetables and pesto sauce
- Berry & fruit smoothie
- Tea, coffee
- Jar of mineral water with lemon and mint

✓ The happy end of the coffee break seasonal fruits: 190₽



"PRESTO" 310 ₽ per person

- Homemade cookies
- Tea, coffee
- Mineral water

✓ Your welcome may be warmer with Danish pastries: 140₽



"RUSSO"

440 P per person

- Assortment of homemade pies: with meat, cabbage or apples
- Homemade berry drink
- Tea, coffee

[✓] Add the final flourish – traditional Russian honey cake: 110₽

COFFEE BREAKS



"DOLCE" 610 **P** per person

- Tiger shrimps dressed with coconut and sour-sweet sauce
- Assortment of mini cakes:
 - o honey cake
 - o cream puffs with custard

- Macaroons
- Tea, coffee
- Juice
- Mineral water

 ✓ Coffee break without Mediterranean cheese as a day without sun! 650₽

"FORTE" 790 P per person

- Sandwich with light salted salmon, lettuce, and fresh vegetables
- Sandwich with rye focaccia, salted pork & mustard sauce
- Chocolate muffin
- Tea, coffee
- Juice
- Mineral water

 ✓ Add some sweet notes of Italian fiesta with tartlets with cream and fresh strawberries: 150₽

MAKE YOUR OWN COFFEE BREAK MENU

MINI SANDWICHES

- Sandwich with ham, lettuce, tomato and mayonnaise
 50 gr | 130 ₽
- Sandwich with cheese, tomatoes and lettuce 50 gr | 130 P
- Sandwich with light salted salmon, lettuce, fresh vegetables and sauce 50 gr | 150 P
- Sandwich with homemade bread, salted pork and mustard sauce
 50 gr | 230 ₽
- Panini "Caprese" 50 gr | 230 P
- Panini with grilled vegetables and pesto sauce 50 gr | 280 P
- Homemade baked roll with gravlax salmon and cream cheese
 50 gr | 230 ₽

PASTRIES AND DESSERTS

- Homemade cookies 2 pcs | 110 P
- Croissant 2 pcs | 150 ₽
- Muffin *1 pce* | 80 ₽
- Danish pastry 1 pce | 140 P
- Homemade pies with meat, cabbage and apples **3** pcs | **200** ₽
- Assortment of mini cakes 2 pcs | 120 ₽ ◦ honey cake
 - o cream puffs with custard
- Tartlets with cream and fresh strawberries 40 gr | 150P
- Honey cake 40 gr | 120P
- Belgian waffles 50 gr | 120P

MAKE YOUR OWN COFFEE BREAK MENU

STARTERS

- Tiger shrimps dressed with coconut and sour-sweet sauce
 40 gr | 180 P
- Bengal spicy samosa 60 gr | 130 P
- Brioche with Brie cheese 30 gr | 140 P
- Roll with tuna and baked vegetables 50 gr | 190 P
- Assortment of sliced seasonal fruits 100 gr | 190 P
- Assortment of Mediterranean cheese 50 gr | 650 P
- Granola muesli 100 gr | 130 P
- Berry & fruit smoothie 100 gr | 120 P

BEVERAGES

- Freshly brewed coffee or selection of tea | 140 P
- Mineral water in a bottle 0.6 | 100 P
- Jar of mineral water with lemon and mint 0.4 | 100 P
- Juice (apple or orange) 0.2 | 110 P
- Homemade berry drink 0.2 | 110 P

LUNCH & DINNER SET MENU

SET 1600 ₽

Salad with roast beef, fresh vegetables, potato ratte and salad leaves Fried chicken breast with fregula pasta and tomato sauce Smetannik cake

2

Greek salad with Bryndza cheese Pork medallions with grilled vegetables and pepper sauce Cheesecake

3

Caesar salad with chicken breast Pike-perch fillet with mashed potato and cream sauce Crème bruîée

4

Salad with prawns, arugula and cherry tomatoes Risotto with wild mushrooms Yoghurt mousse with raspberry

*Mineral water and freshly brewed coffee or selection of tea are included

SET 1900 ₽

Salad with roast beef, fresh vegetables, potato ratte and salad leaves Wild mushroom soup with sour cream Fried chicken breast with fregula pasta and tomato sauce Smetannik cake

2

Greek salad with Bryndza cheese Bouillabaisse soup Pork medallions with grilled vegetables and pepper sauce Cheesecake

3

Caesar salad with chicken breast Pumpkin cream soup Pike-perch fillet with mashed potato and cream sauce Crème brulée

4

Salad with shrimps, arugula and cherry tomatoes Tomato crouton soup Risotto with wild mushrooms Yoghurt mousse with raspberry



LUNCH & DINNER SET MENU

SET 2000 ₽

Salad with seafood, mango and avocado Beef medallions with mashed potatoes, onion confit and demi-glace sauce Apple tart

2

Salad with fried beef, vegetables and sherry-based dressing Salmon steak with vegetable salsa and mango sauce Lemon meringue pie

3

Nicoise salad with tuna Stewed duck breast with lentil and meat sauce Chocolate brownie with vanilla sauce

4

Olivier salad with crayfish Beef stroganoff with potato croquettes Honey cake

*Mineral water and freshly brewed coffee or selection of tea are included______

SET 2300 ₽

Salad with seafood, mango and avocado Minestrone with pesto and parmesan Beef medallions with mashed potatoes, onion confit and demi-glace sauce Apple tart

2

Salad with fried beef, vegetables and sherry-based dressing Courgette cream soup with arancini Salmon steak with vegetable salsa and mango sauce Lemon meringue pie

3

Nicoise salad with tuna Stewed duck breast with lentil and meat sauce Potato cream soup Chocolate brownie with vanilla sauce

4

Olivier salad with crayfish Russian borscht with sour cream Beef stroganoff with potato croquettes Honey cake



BUFFET MENU

THE BASICS 750 ₽

- Fresh vegetables: tomatoes, cucumbers, paprika, leaves of young salad – 80 gr
- Platter of pickles 80 gr
- Toppings: squash spread, cheese sauce, pesto sauce –
 60 gr
- Meat platter: baked ham, roast beef, salami 100 gr
- Cheese platter: Gouda, Edam, Ementa 100 gr

420 gr per person

- Tea\coffee
- Mineral water

STARTERS (100 gr)

- Light-salted salmon fillet pickled in vodka with fennel served with mustard sauce | 240 P
- Set of Mediterranean cheeses: Brie, Parmesan, Manchego served with honey and homemade jam | 380 P
- Pickled in herbs grilled vegetables Served with leaves of young salad and pine nuts | 120 P
- Baked veal served with "Vitello tonnato" sauce 480 P
- Asian-style tortilla rolls with tuna and fried vegetables | 140 P
- Turkey in nut sauce | 140 P

Offer valid for groups of at least 20 people Minimum order is 2000 ₽ per person All prices include VAT 20% **SALADS** (100 gr)



BUFFET MENU

*Offer valid for groups of at least 20 people Minimum order is 2000 ₽ per person All prices include VAT 20%

- _____
- Salad with fresh vegetables, lettuce leaves, red onion and sunflower seeds | **190** ₽
- Greek salad with Bryndza cheese and fried walnuts | 180 P
- "Vinegret" Russian salad with beetroot, carrots, potatoes and pickled cucumbers | 190 P
- Nicoise salad with fresh vegetables and homemade mayonnaise
 230 P
- "Dressed herring" (Russian fish and beetroot salad with potatoes, eggs and onion) | 190 P
- Salad with Gorgonzola cheese, fresh avocado and herbs | 610 P
- Salad with tiger prawns and Rocca salad Served with cherry tomatoes and balsamic vinegar | 620 ₽

- Salad with roasted chicken breast, crispy almond slices, cherry tomatoes and dressing of yoghurt and coriander | **490** ₽
- Caesar salad with smoked salmon | 470 P
- Caesar salad with tiger prawns | 650 P
- Caesar salad with tandoori chicken | 440 P
- Salad with beef, lettuce and fresh vegetables dressed with olive oil and sherry vinegar | 450 P
- Olivier salad with chicken | 190 P
- Potato salad with bacon and homemade mayonnaise | **190**
- Salad with lamb, couscous and grilled vegetables | 450 P



BUFFET MENU

SOUPS (200 gr)

- Pumpkin cream soup | 180 P
- Potato cream soup | 190 P
- Wild mushroom soup | 190 P
- Chickpea soup with lamb and coriander | 190 P
- Borsht served with sour cream and greens | 190 P
- Fish soup | 440 P
- Tomato soup served with garlic croutons | 400 P

MAIN COURSE (100 gr)

- Fried chicken breast served with chanterelles sauce | 150 P
- "Pozharsky" cutlets with mushroom sauce | 230 P
- Mutton kebab with tomato and coriander | 260 P
- Pork shish-kebab with tkemali sauce | 240 P
- Duck confit served with juniper berry sauce | 360 P
- Beef Stroganoff | 260 P
- Pork tenderloin baked in herbs and mustard | **350 P**
- Marbled veal medallions with demi-glace sauce | 720 P
- Codfish fillet with beurre blanc sauce | 400 P
- Pike-perch in vodka cream sauce | 440 P
- Salmon fillet medallions with beurre blanc sauce | 790 ₽
- Fish skewers in herbs and lemon zest | 440 P
- Mahi-mahi fillet served with courgette and spinach | 770 P
- Fried halibut fillet served with Kalamata olives tapenade | 790 P

*Offer valid for groups of at least 20 people Minimum order is 2000 rubles per person All prices include VAT 20%

BUFFET MENU

SIDE DISHES (100 gr)

- Mashed potatoes with porcini sauce | 120 P
- Baked potato in cream with herbs and garlic | 140 P
- Fried potato wedges | 120 P
- Pushkin-style crispy potato | 120 P
- Backed ratte potatoes with thyme and lemon | 120 P
- Steamed basmati rice with ginger and lemongrass | 120 P
- Red lentil with spices | 100 P
- Risotto with wild mushrooms | 220 P
- Ratatouille | 160 P
- Pasta with tomato sauce | 180 P
- Couscous with vegetable salsa | 150 P
- Steamed seasonal vegetables | 190 P
- Fried seasonal vegetables | **190 P**

DESSERTS

- Assorted mini-cakes 30 gr (honey cake, poppy pie, yogurt dessert, cream puffs) | 110 P
- Assorted fruits 60 gr | 150 P



ARCOBALENO

Restaurant of charismatic Petersburg's cuisine

Arcobaleno's concept harmoniously combines status with a warm atmosphere.

Today the restaurant's signature is its virtuous work with local and seasonal produce, attention to seasoning and spices, and bold blends of tastes. Even Russian dishes (the menu has an entire section for them) get their own unique twist. The joy of gastronomical discoveries guarantees a creative presentation where each detail matters. In the morning the restaurant welcomes guests to a breakfast buffet and during lunch it offers special daily menu.

The space can be easily transformed to a banquet hall with the capacity up to 60 guests.

Capacity:

- Banquet style up to 60 persons
- Cocktail style up to 80 persons

NOVE

STYLISH COCKTAIL BAR

Conceptual design interior, rich beverage list, author's cocktails and creative art objects – the bar makes up a welcoming atmosphere for warm-hearted meetings as well as for bright informal events.

anno solo prestazioni to lavoro rappressita

Climati.

nima di San Pietroburgo.

lo che conta o' far vivere delle escripsi celta', questo si beste...

Volta race

sarco cavagnin

gio 2012

In the evenings the space is filled with live music where friends gather over a glass of fantastic wine, where many languages can be heard. High-quality apparatus, a piano that invites you to play and even a secret room for important meetings, with a classical Petersburg's river view.

Capacity:

- Banquet style up to 40 persons
- Cocktail style up to 70 persons
- Back-room up to 25 persons



MASTER CLASSES

Would you like to improve your culinary prowess? Prefer to get advice from experts and learn from the very best? You are welcome to open this world of tasty discoveries with us!

Fall in love with Petersburg's unique culture during workshops on preparing original Russian drinks and dishes by yourself





CONTACT

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