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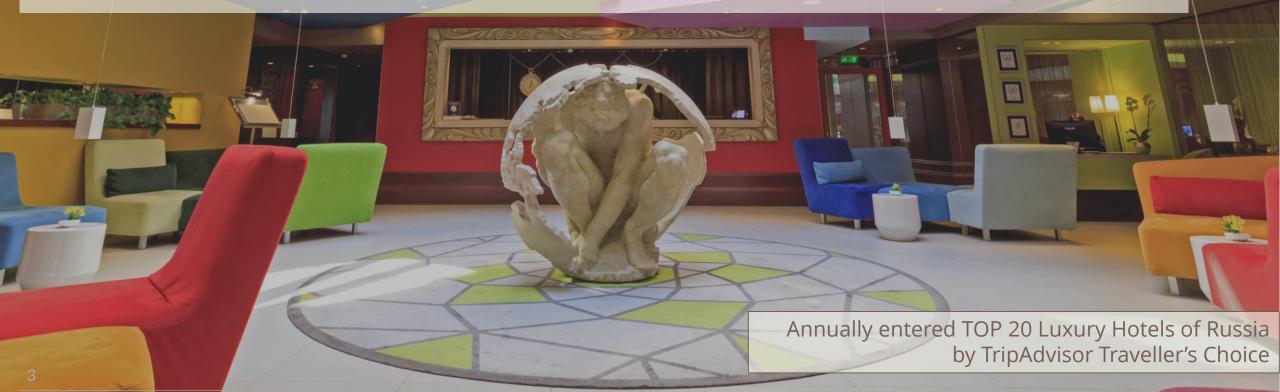


Domina St. Petersburg / Conference guide

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.

Domina 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.

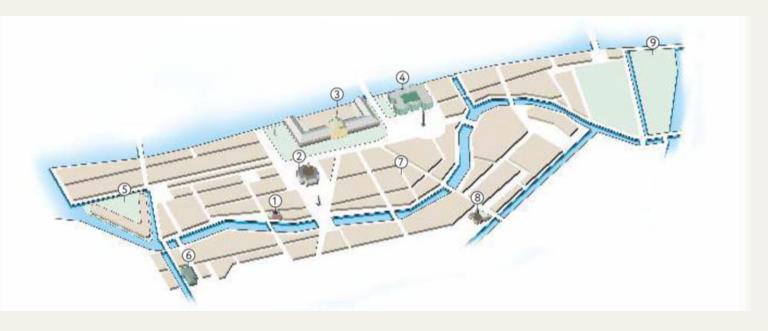


LOCATION

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.



- 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



1 – Domina St.Petersburg Hotel

- 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



3 spaces for your business events

OFFICE99
for boardroom style

meetings

Bar NOVE (back-room) up to 25 persons

ATELIER99 capacity up to 60 persons

Rental price:

	OFFICE99	ATELIER99	Bar NOVE (back-room
h	3000₱	6000₱	3000₱
h	8500₱	18000₱	8500₱
h	14000₱	26000₱	14000₱

Complement features included in rental price: stationary, flipchart, drop-down screen (230x130), mineral water, lectern.





RENTAL PRICE OF EXTRA EQUIPMENT

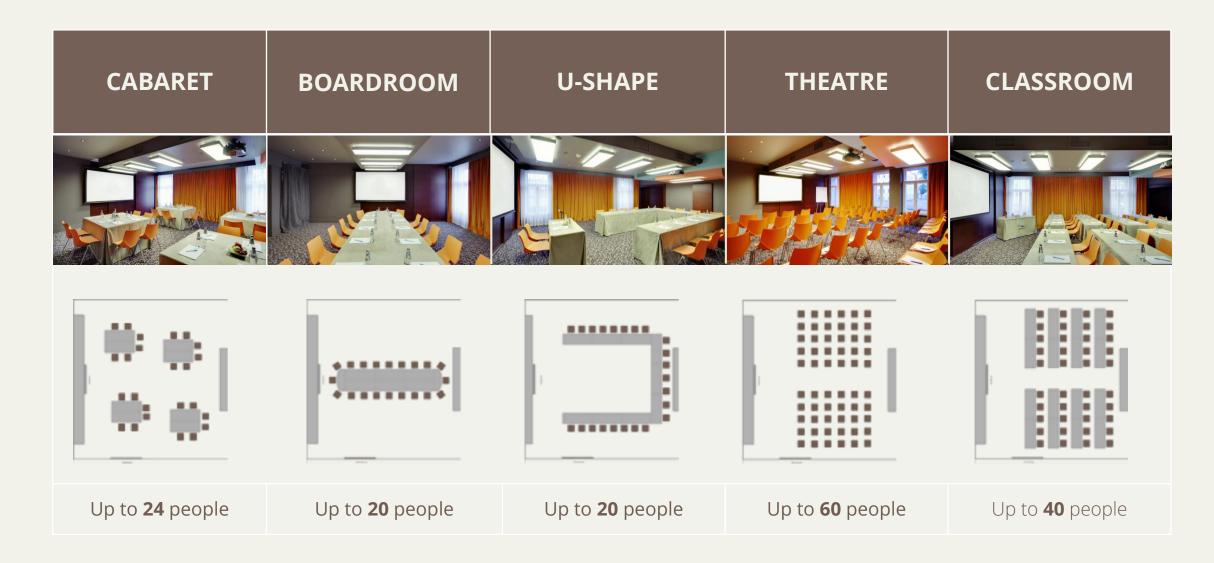
	LCD PROJECTOR	NOTEBOOK	SOUND SYSTEM	FLIP- CHART	PRESENTER
4 hours	6000₽	3500₽	5000₽	1000₽	700₽
8 hours	10000₽	6500₽	8500 P	1800₽	1000₽







ATELIER 99



Lunch buffet



CONFERENCE COMPLEX SOLUTIONS

STANDARD 4300 ₱ for 1 person				
Atelier99 hall rent				
Stationary				
Flipchart (1 pce)				
LCD projector and drop-down screen				
Lectern				
Mineral water				
Welcome coffee break "Presto"				
Daytime coffee break "Russo"				

HALFDAY 3800 ₱ for 1 person				
Atelier99 hall rent				
Stationary				
Flipchart (1 pce) LCD projector and drop-down screen				
				Lectern
Mineral water Welcome coffee break "Presto" Lunch buffet				

SUPERIOR | 5500 ₱ for 1 person Atelier99 hall rent Stationary Flipchart (1 pce) LCD projector and drop-down screen Sound system: sound columns, mixing console, 2 microphones Notebook and presenter (including the opportunity to hold video conferences in Skype / Zoom) Morning coffee break "Russo" Lunch buffet Daytime coffee break "Fresco"

^{*}Offers valid for groups of at least 30 people





COFFEE BREAKS



"FRESCO" 690 ₽ 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"

360 ₽ per person

- Homemade cookies
- Tea, coffee
- Mineral water

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



"RUSSO"

540 ₽ 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"

710 ₽ 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"

870 ₽ 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₽



LUNCH & DINNER SET MENU

SET 1800 ₽

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

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

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

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 2100 ₽

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

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

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

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



LUNCH & DINNER SET MENU

SET 2300 ₽

1

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

SET 2700 ₽

1

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



THE BASICS 900₽

- 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 | 390 ₽
- Set of Mediterranean cheeses: Brie, Parmesan, Manchego served with honey and homemade jam | 400 ₽
- Pickled in herbs grilled vegetables Served with leaves of young salad and pine nuts | 150 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 | 190 P





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

SALADS (100 gr)

- Salad with fresh vegetables, lettuce leaves, red onion and sunflower seeds | 190 P
- 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 ₽
- 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 P
- Salad with lamb, couscous and grilled vegetables | 450 P





SOUPS (200 gr)

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

MAIN COURSE (100 gr)

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



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 ₽
- Pushkin-style crispy potato | **120** ₽
- Backed ratte potatoes with thyme and lemon | 120 ₽
- Steamed basmati rice with ginger and lemongrass | 120 ₽
- Red lentil with spices | 100 ₽
- Risotto with wild mushrooms | 220 ₽
- Ratatouille | 160 ₽
- Pasta with tomato sauce | 180 ₽
- Couscous with vegetable salsa | **150** ₽
- Steamed seasonal vegetables | 190 ₽
- Fried seasonal vegetables | 190 ₽

DESSERTS

- Assorted mini-cakes 30 gr
 (honey cake, poppy pie, yogurt dessert, cream puffs) | 120 ₽
- Assorted fruits *60 gr* | **150** ₽







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







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.

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





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.





HOTEL DESIGN CONCEPT: BRIGHT, ART, ITALIAN

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

5 Domina Dimensions:

Adventure	 Scarlet & deep red

- Romance Emerald green & blue
- Nature Light blue & graphite
- Fantasy Lilac & coffee







CONTACT

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