Your Business is Our Passion


## CONTENT

| 03 | АВоит THE HOTEL |
| :---: | :---: |
| 06 | man infornaton |
| 07 | Rooms |
| 10 | dental price |
| 11 | най |
| 14 | coffeebreaks |
| 18 | Lunch \& dinver Set |
| 20 | bufet meñ́ |
| 22 | onderestaurant |
| 25 | bar nove |
| 26 | master classes |

## 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.
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


## 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.


## Transfers:

## 1 - Domina St.Petersburg Hotel

- 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

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

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

## MAIN INFORMATION

- 109 rooms
- 7 floors
- Staying with pet under 8 kg
- Restaurant and bar
- 2 conference halls
- Fresh press daily
- GYM \& Wellness centre
- Kids-friendly
- Barrier free area
- Buffet breakfast
- Cloakroom 24/7 with saunas
- Wi-Fi
- Concierge service
- Laundry service
- Pillow menu with 7 options
- Room Service 24/7
- Turn down service

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
DOMINA
Rental price:

Complement features included in rental price: stationary, flipchart, drop-down screen ( $230 \times 130$ ), mineral water, lectern .

CONFERENCE
OPPORTUNITIES


1 h 3000 §
4 h 8500尹
8 h 14000


## ATELIER 99




Up to 24 people


Up to 20 people


Up to 60 people


Up to $\mathbf{4 0}$ people

## 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" |
| Lunch buffet |


| 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 <br> console, 2 microphones |
| Notebook and presenter (including the <br> opportunity to hold video conferences in <br> Skype / Zoom) |
| Morning coffee break "Russo" |
| Lunch buffet |
| Daytime coffee break "Fresco" |

*Offers valid for groups of at least 30 people


## COFFEE BREAKS <br> CO

## "FRESCO" 690 P 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
"PRESTO" $\mid 360$ P per person
- Homemade cookies
- Tea, coffee
- Mineral water

"RUSSO" 540 P per person
- Assortment of homemade pies:
with meat, cabbage or apples
- Homemade berry drink
- Tea, coffee
$\checkmark$ Add the final flourish - traditional Russian honey cake: 110p


## COFFEE BREAKS



- Tiger shrimps dressed with coconut and sour-sweet sauce - Assortment of mini cakes:
- honey cake
- cream puffs with custard
- Macaroons
- Tea, coffee
- Juice
- Mineral water

Coffee break without Mediterranean cheese as a day without sun! 650p

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


## MAKE YOUR OWN COFFEE BREAK MENU

## MINI SANDWICHES



- Sandwich with ham, lettuce, tomato and mayonnaise 50 gr | 160 ?
- Sandwich with cheese, tomatoes and lettuce 50 gr | 160 P
- Sandwich with light salted salmon, lettuce, fresh vegetables and sauce 50 gr | 210 P
- Sandwich with homemade bread, salted pork and mustard sauce

50 gr | 230 P

- Panini "Caprese" 50 gr | 200 P
- Panini with grilled vegetables and pesto sauce $50 \mathrm{gr} \mid 200$ P
- Homemade baked roll with gravlax salmon and cream cheese


## PASTRIES AND DESSERTS

- Homemade cookies 2 pcs | 150 P
- Croissant 2 pcs | 150 P
- Muffin 1 pce | 100 P
- Danish pastry 1 pce | 140 f
- Homemade pies with meat, cabbage and apples 3 pcs 200 f
- Assortment of mini cakes 2 pcs | 120 p
- honey cake
- cream puffs with custard
- Tartlets with cream and fresh strawberries 40 gr | 150f
$50 \mathrm{gr} \mid 230$ P
- Honey cake 40 gr | 120P
- Belgian waffles 50 gr | 120f



## LUNCH \& DINNER SET MENU

## SET 1800 P

1
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 brứlée
4
Salad with prawns, arugula and cherry tomatoes Risotto with wild mushrooms Yoghurt mousse with raspberry

## SET 2100 P

## 1

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 brûlée
4
Salad with shrimps, arugula and cherry tomatoes Tomato crouton soup
Risotto with wild mushrooms Yoghurt mousse with raspberry


## LUNCH \& DINNER SET MENU

## SET 2300 P

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 P

## 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 Honey cake


## BUFFET MENU

THE BASICS
900 P

- Fresh vegetables: tomatoes, cucumbers, paprika, leaves of young salad -80 $\mathbf{~ g r}$
- Platter of pickles - $\mathbf{8 0}$ gr
- Toppings: squash spread, cheese sauce, pesto sauce - 60 gr
- Meat platter: baked ham, roast beef, salami - $\mathbf{1 0 0}$ 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 P
- Set of Mediterranean cheeses: Brie, Parmesan, Manchego served with honey and homemade jam | 400 P
- 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



## BUFFET MENU

## *Offer valid for groups of at least 20 people Minimum order is 2000 P 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 P
- Salad with tiger prawns and Rocca salad Served with cherry tomatoes and balsamic vinegar | 620 P
- Salad with roasted chicken breast, crispy almond slices, cherry tomatoes and dressing of yoghurt and coriander | 490 P
- 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


## BUFFET MENU

## SOUPS (200 gr)

- Pumpkin cream soup | 180 P
- Potato cream soup | 190 f
- 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


## *Offer valid for groups of at least 20 people

## Minimum order is 2000 rubles per person

 All prices include VAT 20\%
## 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 P
- Pork shish-kebab with tkemali sauce $\mathbf{2 4 0}$ 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 P
- 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



## 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 f
- 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 f
- Fried seasonal vegetables | 190 P


## DESSERTS

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



## 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



## NOVE

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


## Mens sana in corpore sano



## 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

5 Domina Dimensions:

| - | Adventure | Scarlet \& deep red |
| :---: | :---: | :---: |
| - | - Romance | Emerald green \& blue |
| - | Nature | Light blue \& graphite |
| - | - Family | Red-green \& purple-green |
| - | Fantasy | Lilac \& coffee |

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.


## CONTACT

## Domina St. Petersburg

99, Moika river embankment, Saint-Petersburg, Russia, 190000

GPS: $59^{\circ} 55^{\prime} 52^{\prime \prime} \mathrm{N}, 30^{\circ} 18^{\prime} 14^{\prime \prime} \mathrm{E}$
welcome@dominarussia.com Phone: +7 (812) 3859900 Fax: + 7 (812) 3859911
spb.dominarussia.com

## RESERVATION

Phone: +7 (812) 3859911

## RESTAURANT ARCOBALENO

Phone: +7 (812) 3851292

BAR NOVE
Phone: +7 (812) 3851565
follow us

D


