

Your bright event at
Domina St. Petersburg





An Italian boutique hotel with a bright design on the Moika River embankment

Domina St. Petersburg welcomes you in the very center of St. Petersburg near St. Isaac's Square, but at the same time in a quiet place – on the banks of the Moika River. Sincere hospitality and personalized service, homely comfort and modern design – we created this concept to immerse you in the atmosphere of new vivid impressions. The hotel is one of the TOP 100 venues in Russia and was noted in the Top15Moscow rating as one of the best chamber venues for weddings in St. Petersburg, is a multiple winner and finalist of international and national professional awards in the nominations "Best Design Hotel", "Best Luxury Hotel".

A Memorable Event



We will make sure that your event is conducted flawlessly. Our team will help with the organization and search for contractors, select the menu and provide the right atmosphere. The venues and facilities of the hotel allow us to celebrate events of a diverse format and nature here: from chamber celebrations in a close circle to corporate events.

Tell us about your ideas, and we will do our best to realize them and leave vivid emotions in your memory!



RESTAURANT ONDE

Elegant Mediterranean cuisine restaurant on the ground floor of Domina St. Petersburg Hotel.

The concept of the restaurant harmoniously combines status and intimate cozy atmosphere.

The restaurant's interior adapts to the style of your event, whether it's a birthday, wedding or anniversary, business lunch or corporate event. The restaurant has a separate entrance from Bolshaya Morskaya Street, 54.

Capacity:

- Banquet seating – up to 60 people
- Buffet – up to 80 people





BAR NOVE

Italian cocktail bar with a special atmosphere on the ground floor of the Domina St. Petersburg Hotel

A separate entrance from the Moika embankment, a view of the river, the pier opposite, a photogenic interior with conceptual art objects, a wide range of drinks and amazing signature cocktails - the bar will be a great place for your vibrant chamber events!

Modern equipment, its own piano and a separate room for chamber events for up to 20 guests with a canonical view of St. Petersburg.

Capacity:

- Banquet seating – up to 40 people
- Buffet – up to 70 people
- Dostoevsky Hall – up to 20 people





BANQUET MENU



We have prepared the perfect solutions for your gastronomic holiday. Three options, three styles and compositions of the banquet menu for your choice – everyone will be able to find the right one for themselves.

PAN-ASIAN STYLE

4900 ₺ | 1200 grams per person

Spice, sharpness of taste, seafood and spices – everything is as it is customary in Asian cuisine.

RUSSIAN STYLE

5500 ₺ | 1200 grams per person

A selection of favorite dishes in the best traditions of Russian cuisine

MEDITERRANEAN STYLE

6000 ₺ | 1200 grams per person

An emphasis on marine themes and fish dishes, the mood and taste of the Mediterranean



BANQUET MENU 1: PAN-ASIAN STYLE

APPETIZERS ON THE TABLE (810 g)

- Chicken breast baked with rosemary and honey in a nut sauce | 100 g
- Eggplant roll with cream cheese | 40 g
- Warm salad with beef and baked vegetables | 100 g
- Salad of fresh vegetables with herbs and avocado | 100 g
- Kaiso salad with funchosa and fresh cucumber | 100 g
- Seaweed salad with grilled tuna | 100 g
- Spring roll with vegetables and chicken fillet | 50 g
- Cold cuts with mustard and horseradish (homemade beef baked in herbs, roast beef) | 70 g
- Assorted fish (lightly salted trout, oily fish) | 70 g
- Assorted marinades (shiitake, soy asparagus, carrots in Korean) | 80 g

HOT APPETIZER

- Confit duck in crispy dough with julienne vegetables | 120 g

HOT DISHES

- Pork side in hoisin sauce with a saute of vegetables | 280 g
Or
- Trout with sesame dressing and basmati rice | 260 g

Drinks included: tea, coffee, mineral water without restrictions

Cost per person: 4 900 ₺

BANQUET MENU 2: RUSSIAN STYLE

APPETIZERS ON THE TABLE (800 g)

- Tartlets with red caviar | 30 g
- Sour cream panna cotta with pike caviar on Borodino bread | 30 g
- Vinaigrette with Baltic sprat on rye bread | 60 g
- Assorted Russian pickles and mushrooms | 80 g
- Olivier with beef and quail egg | 100 g
- Veal jelly with horseradish and mustard mousse | 60 g
- Grilled vegetable salad with Adyghe cheese | 100 g
- Salad with eel, dried tomatoes and brown rice | 100 g
- Cold cuts with mustard and horseradish (homemade beef baked in herbs, roast beef) | 70 g
- Assorted fish (lightly salted trout, oily fish) | 70 g
- Fresh tomatoes, cucumbers, paprika and herbs | 100 g

HOT APPETIZER

- Trout stew with creamy caviar sauce | 120 g

HOT DISHES

- Lamb fillet with warm potato salad with oyster mushrooms and blue cheese | 280 g
- Or
- Zander fillet in hot oil with potato cream and lightly salted cucumber | 280 g

Drinks included: tea, coffee, mineral water without restrictions

Cost per person: 5 500 ₺

BANQUET MENU 3: MEDITERRANEAN STYLE

APPETIZERS ON THE TABLE (815 g)

- Goujer with smoked sea bass and capers | 45 g
- Brioche with Parma ham and truffle cheese | 50 g
- Mediterranean cheeses: parmesan, brie, door blue, pecarino with honey and pecans | 80 g
- Greek salad with homemade cheese and roasted walnuts | 100 g
- Vitello tonnato with tuna cream sauce | 100 g
- Caesar salad with chicken fillet | 100 g
- Nicoise salad with grilled tuna | 100 g
- Cold cuts with mustard and horseradish (homemade beef baked in herbs, roast beef) | 70 g
- Assorted fish (lightly salted trout, oily fish) | 70 g
- Antipasti: zucchini, eggplant, grilled paprika | 100 g

HOT APPETIZER

Parmigiana with tomato sauce and arugula | 120 g

HOT DISHES

- Filet mignon with potato muslin and truffle oil | 280 g
Or
- Grilled salmon with charcoal gnocchi and cacho sauce | 250 g

Drinks included: tea, coffee, mineral water without restrictions

Cost per person: 6 000 ₺

BUFFET MENU

COLD SNACKS

- Smoked duck breast with caramelized pear and plum sauce – 45 g | 260 ₱
- Goujer with smoked sea bass and capers – 45 g | 240 ₱
- Red caviar tartlet – 30 g | 490 ₱
- Bruschetta with avocado and dried cherry tomatoes – 40 g | 210 ₱
- Brioche with brie cheese – 35 g | 220 ₱
- Farm beef tartare with peach sauce – 30 g | 310 ₱
- Eggplant roll with cream cheese – 40 g | 210 ₱
- Ceviche – 30 g | 310 ₱
- Rye bread bruschetta with gravlax salmon – 40 g | 470 ₱

HOT APPETIZERS

- Tiger prawns in crispy kataifu dough with tarragon – 50 g | 370 ₱
- Mini cheeseburger with sesame bun – 60 g | 280 ₱
- Spring roll with spicy vegetables – 60 g | 220 ₱
- Beef skewer with lingonberry sauce – 60 g | 490 ₱
- Chicken skewer with nut sauce – 80 g | 300 ₱
- Churros with duck confit – 60 g | 320 ₱
- Arancini with porcini mushrooms – 40 g | 210 ₱
- Bengali spicy samosas – 60 g | 230 ₱
- Skewer of three types of vegetables – 60 g | 250 ₱

BUFFET MENU

OPEN KITCHEN

- Peking duck with rice pancakes and plum sauce – 100 g | 750 ₱
- Homemade roast beef with porcini mushroom sauce, spinach and churros – 100 g | 850 ₱
- Pork ribs baked with ginger sauce – 100 g | 540 ₱
- Salmon baked in almonds with herbs and cream sauce – 100 g | 1350 ₱

**The offer is valid for orders of 15 servings or more*

DESSERTS

- Mini tartlets with cream and fresh strawberries – 40 g | 230 ₱
- Profiteroles with custard and hazelnuts – 30 g | 210 ₱
- Chocolate truffle with glazed walnuts – 30 g | 220 ₱
- Hazelnut and caramel praline – 30 g | 250 ₱
- Mini eclair with fresh berries – 30 g | 250 ₱
- Bread basket with butter – 70 g | 50 ₱

Coffee / tea – 200 ₱

CONDITIONS AND OPPORTUNITIES

- The cork fee is 650 rubles per person (any number of alcoholic and non-alcoholic beverages),
- 15% discount for ordering alcoholic beverages in the restaurant
- Service fee – 10%
- Prepayment of 10% on the day of booking of the hall, the remaining amount two weeks before the event
- Extension of the event after 24:00 – 10,000 ₺ / hour
- The end time of the event is 24:00, loud music – until 23:00

We are ready to offer our guests a full range of event management services:

- Florist services
- Transportation (limousines, executive cars, retro cars, convertibles, carriages, buses for your guests)
- Host services
- Live music
- Light accompaniment
- Pastry chef's services (the cost of a cake per 1 kg starts from 3000 rubles, depending on the complexity of the design) – own pastry shop at the Domina St. Petersburg hotel
- Photographer's services
- Videographer's services



CONTACT INFORMATION



Domina St. Petersburg

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