

Your Business is Our Passion



CONTENT

03		ABOUT THE HOTEL
06		MAIN INFORMATION
07		ROOMS
10		RENTAL PRICE
11		HALLS
15		SET MENU
14		COFFEE-BREAKS
18		LUNCH & DINNER SET MENÚ
22		RESTAURANT ONDE
23		BAR NOVE
25		ROOMS



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 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

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



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

MAIN INFORMATION

Services

109 rooms

7 floors

Restaurant and bar

3 conference halls: Atelier99,
Office99, Dostoevsky Room

Fresh press daily

Concierge service

GYM & Wellness centre
with saunas

Wi-Fi

Room Service 24/7

Turn down service

Barrier free area

Staying with pet under 8 kg

Pillow menu with 7 options

Cloakroom 24/7

Buffet breakfast

Kids-friendly

7 room categories

MANSARD

SUPERIOR

SUPERIOR RIVER VIEW

LIFESTYLE

LIFESTYLE BALCONY / WELLNESS

SUITE

EXECUTIVE SUITE

ATELIER99



OFFICE99



Conference opportunity

HALL	Square m ²	Occupancy	COST		
			4 hours	8 hours	Additional hour
ATELIER99	63	Up to 60	22 500 rub	36 000 ₺	7 000 ₺
OFFICE99	22	10-12	12 500 rub	19 000 rub	4 000 ₺
DOSTOEVSKY ROOM	23	Up to 25	12 500 rub	19 000 rub	4 000 ₺






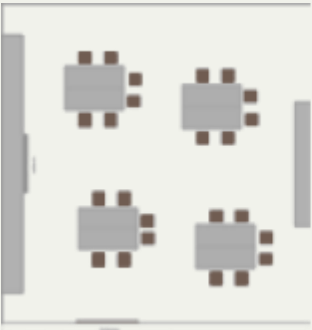
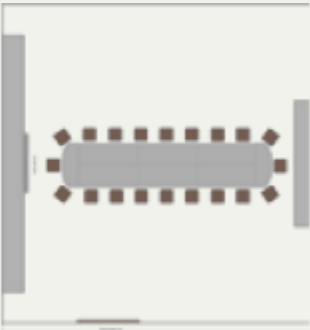
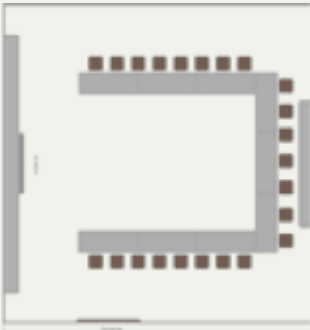
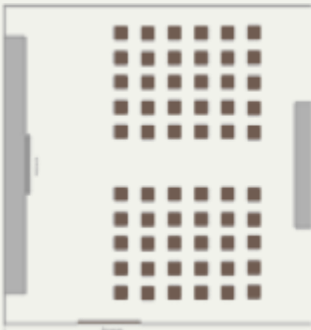
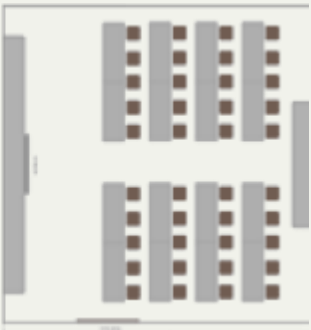
Included in the hall rental price:
screen / plasma, projector, flipchart, podium, stationery, water

DOSTOEVSKY ROOM





ATELIER 99

CABARET	BOARDROOM	U-SHAPE	THEATRE	CLASSROOM
				
				
Up to 24 people	Up to 20 people	Up to 20 people	Up to 60 people	Up to 60 people



RENTAL PRICE OF EXTRA EQUIPMENT

	NOTEBOOK	SOUND SYSTEM	FLIP-CHART	PRESENTER
4 hours	3500 ₺	5000 ₺	1000 ₺	700 ₺
8 hours	6500 ₺	8500 ₺	1800 ₺	1000 ₺

COMFY CONFERENCE FOYER APPEALS TO HEARTFELT CONVERSATION





COFFEE BREAKS

*Service fee of 10% is added to the cost

PRESTO 550 ₺ per person

- Profiteroles craquelin with vanilla cream
- Homemade cookies
- Tea, coffee
- Mineral water

✓ Complete your coffee break with chocolate muffins - 150 ₺



FRESCO 800 ₺ per person

- Tuna sandwich with fresh vegetables
- Ciabatta with feta cheese and grilled vegetables
- Melon-kiwi-mint Smoothie
- Tea, coffee
- Mineral water

✓ Add tiger prawns in coconut batter with sweet and sour sauce - 300 ₺



RUSSO 900 ₺ per person

- Traditional Russian pie
- Honey cake
- Sandy open tart with black currant
- Tea, coffee
- Mineral water

✓ An ideal addition would be a tartlet with red caviar – 490 ₺



DOLCE 900 ₺ per person

- Mini dacquoise with strawberries
- Profiterole craquelin with vanilla cream
- Frangepan with raspberries
- Chocolate mousse with mango
- Dessert Anna Pavlova
- Tea, coffee
- Mineral water

✓ Add the final flourish – assorted Mediterranean cheeses – 750 ₺



COFFEE BREAKS

*Service fee of 10% is added to the cost

FORTE

1 300 ₺ per person

- Roast beef sandwich with tomato sauce and fresh arugula
- Cornet with salmon and cream cheese
- Chocolate tart with cherries and chocolate cream
- Tea, coffee
- Mineral water

✓ The happy end of the coffee break –
seasonal fruits– 290 ₺



MAKE YOUR OWN COFFEE BREAK MENU

SNACKS

- Sandwich with tuna and fresh vegetables **250 g | 290 ₺**
- Sandwich with roast beef, tomato sauce and fresh arugula **250 g | 340 ₺**
- Ciabatta with feta cheese and grilled vegetables **280 g | 250 ₺**
- Brioche with brie cheese **30 g | 250 ₺**
- Cornet with salmon and cream cheese **50 g | 380 ₺**
- Tiger prawns in coconut batter with sweet and sour sauce **40 g | 300 ₺**
- Muesli granola **100 g | 170 ₺**
- Assorted Mediterranean cheeses **100 g | 750 ₺**
- Seasonal fruits **100 g | 290 ₺**
- Berry and fruit smoothie **100 g | 200 ₺**

BEVERAGES

- Freshly brewed coffee or tea to choose from | **200 ₺**
- Glass of sparkling wine | **600 ₺**
- Glass of Prosecco | **750 ₺**
- Bottled mineral water **0.5 l | 150 ₺**
- Mineral water with lemon and mint in a jug **1 l | 220 ₺**
- Apple or orange juice **0.2 l | 150 ₺**
- Home berry juice **0.2 l | 150 ₺**

MAKE YOUR OWN COFFEE BREAK MENU

PASTRIES AND DESSERTS

- 
- Sandy open tart with black currant **50 g | 140 ₺**
 - Mini dacoise with strawberries **25 g | 180 ₺**
 - Frangepan with raspberries **20 g | 170 ₺**
 - Chocolate mousse with mango **50 g | 250 ₺**
 - Anna Pavlova dessert **30 g | 150 ₺**
 - Chocolate tart with cherries and chocolate cream **32 g | 250 ₺**
 - Homemade cookies 2 pcs | **170 ₺**
 - Croissant **2 pcs | 190 ₺**
 - Muffin **1 pcs | 150 ₺**
 - Danish pastry **1 pcs | 190 ₺**
 - Profiterole craquelin with vanilla cream **1 pcs | 150 ₺**
 - Assortment of mini cakes **2 pcs | 200 ₺**
 - honey cake / profiteroles with custard / poppy seed cake / yogurt cake / sour cream cake
 - Russian traditional pie **35 g | 270 ₺**
 - Tartlets with cream and fresh strawberries **40 g | 200 ₺**
 - Honey cake **40 g | 190 ₺**
 - Belgian waffles **50 g | 190 ₺**

LUNCH & DINNER SET MENU

SET 2 100 ₺

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 brûlée

4

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

SET 2 400 ₺

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



**Service fee of 10% is added to the cost*

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

LUNCH & DINNER SET MENU

SET 2 500 ₺

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 3 000 ₺

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

**Service fee of 10% is added to the cost*

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



BUFFET MENU

THE BASICS | 1 200 ₺

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

420 g per person

- Tea\coffee
- Mineral water

STARTERS (100 g)

- Light-salted salmon fillet pickled in vodka with fennel served with mustard sauce | **500 ₺** ▪
Set of Mediterranean cheeses: Brie, Parmesan, Manchego served with honey and homemade jam | **600 ₺**
- Pickled in herbs grilled vegetables Served with leaves of young salad and pine nuts | **200 ₺** ▪
Baked veal served with “Vitello tonnato” sauce | **550 ₺**
- Asian-style tortilla rolls with tuna and fried vegetables | **180 ₺**
- Turkey in nut sauce | **250 ₺**

**Service fee of 10% is added to the cost*

Offer valid for groups of at least 20 people

Minimum order is 2000 ₺ per person

VAT is indicated in accordance with the legislation of the Russian Federation



BUFFET MENU

Offer valid for groups of at least 20 people

Minimum order is 2000 ₺ per person

VAT is indicated in accordance with the legislation of the Russian Federation

**Service fee of 10% is added to the cost*

SALADS (100 g)

- Salad with fresh vegetables, lettuce leaves, red onion and sunflower seeds | **250 ₺**
- Greek salad with Bryndza cheese and fried walnuts | **240 ₺**
- “Vinegret” Russian salad with beetroot, carrots, potatoes and pickled cucumbers | **230 ₺** ▪
Nicoise salad with fresh vegetables and homemade mayonnaise | **270 ₺**
- “Dressed herring” (Russian fish and beetroot salad with potatoes, eggs and onion) | **240 ₺** ▪
Salad with Gorgonzola cheese, fresh avocado and herbs | **700 ₺**
- Salad with tiger prawns and Rocca salad Served with cherry tomatoes and balsamic vinegar | **700 ₺**
- Salad with roasted chicken breast, crispy almond slices, cherry tomatoes and dressing of yoghurt and coriander | **550 ₺**
- Caesar salad with smoked salmon | **550 ₺**
- Caesar salad with tiger prawns | **750 ₺**
- Caesar salad with tandoori chicken | **550 ₺**
- Salad with beef, lettuce and fresh vegetables dressed with olive oil and sherry vinegar | **520 ₺**
- Olivier salad with chicken | **250 ₺**
- Potato salad with bacon and homemade mayonnaise | **250 ₺**
- Salad with lamb, couscous and grilled vegetables | **550 ₺**





BUFFET MENU

SOUPS (200 g)

- Pumpkin cream soup | **230 ₺**
- Potato cream soup | **240 ₺**
- Wild mushroom soup | **240 ₺**
- Chickpea soup with lamb and coriander | **240 ₺**
- Borsht served with sour cream and greens | **240 ₺**
- Fish soup | **550 ₺**

MAIN COURSE (100 g)

- Fried chicken breast served with chanterelles sauce | **300 ₺**
- “Pozharsky” cutlets with mushroom sauce | **320 ₺**
- Mutton kebab with tomato and coriander | **300 ₺**
- Pork shish-kebab with tkemali sauce | **300 ₺**
- Duck confit served with juniper berry sauce | **460 ₺**
- Beef Stroganoff | **320 ₺**
- Pork tenderloin baked in herbs and mustard | **450 ₺**
- Marbled veal medallions with demi-glace sauce | **900 ₺**
- Codfish fillet with beurre blanc sauce | **450 ₺**
- Pike-perch in vodka cream sauce | **550 ₺**
- Salmon fillet medallions with beurre blanc sauce | **900 ₺**
- Fish skewers in herbs and lemon zest | **530 ₺**
- Mahi-mahi fillet served with courgette and spinach | **900 ₺**
- Fried halibut fillet served with Kalamata olives tapenade | **900 ₺**

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BUFFET MENU

SIDE DISHES (100 g)

- Mashed potatoes with porcini sauce | **150 ₺**
- Baked potato in cream with herbs and garlic | **170 ₺**
- Fried potato wedges | **150 ₺**
- Pushkin-style crispy potato | **150 ₺**
- Baked ratte potatoes with thyme and lemon | **150 ₺**
- Steamed basmati rice with ginger and lemongrass | **150 ₺**
- Red lentil with spices | **120 ₺**
- Risotto with wild mushrooms | **320 ₺**
- Ratatouille | **260 ₺**
- Pasta with tomato sauce | **280 ₺**
- Couscous with vegetable salsa | **250 ₺**
- Steamed seasonal vegetables | **290 ₺**
- Fried seasonal vegetables | **290 ₺**

DESSERTS

- Assorted mini-cakes – **30 g**
(honey cake, poppy pie, yogurt dessert, cream puffs) | **200 ₺**
- Assorted fruits – **60 g** | **200 ₺**





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



Restaurant of charismatic Petersburg's cuisine

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

The cuisine is based on the Mediterranean traditions, in its various manifestations. Each meal, created by chef Vladimir Grishukov at ONDE, has its own individual character.

With the respect to the local culture, ONDE has preserved the most favorite meals of Russian cuisine, that are also given with a new interpretation

Capacity:

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

The separate entrance to the restaurant from Bolshaya Morskaya Street and the delicate zoning of the space make it an ideal place for business lunches or family dinners.



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.



Capacity:

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

Modern equipment, piano and a separate Dostoevsky hall for private meetings with a canonical St. Petersburg view of the Moika River.



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

WIND DOWN AND RELAX AFTER A BUSY DAY



ROOMS

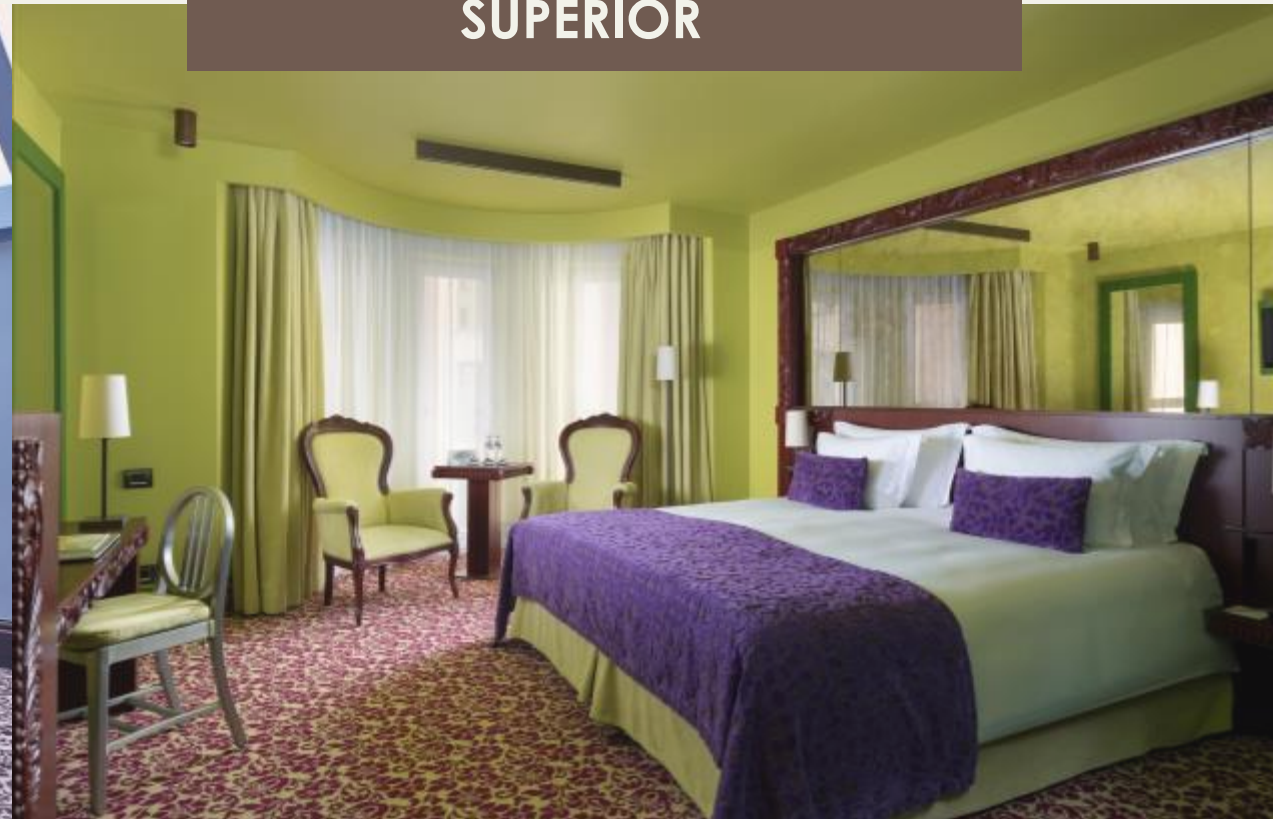
Rooms are different in color, layout and details. You are welcome to make a choice suitable for you, or to try something new.

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.

MANSARD



SUPERIOR





LIFESTYLE



LIFESTYLE WITH
BALCONY



SUITE



EXECUTIVE SUITE

HOTEL DESIGN CONCEPT: BRIGHT, ART, ITALIAN

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

5 Domina Dimensions:

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



DOMINA

ST. PETERSBURG

CONTACT

Domina St. Petersburg

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