



Kempinski Hotel  
Badamdar






BAKU






# **Kempinski Hotel Badamdar**

## **Banquet and Conference Information**



## CONFERENCE AND EVENT VENUES

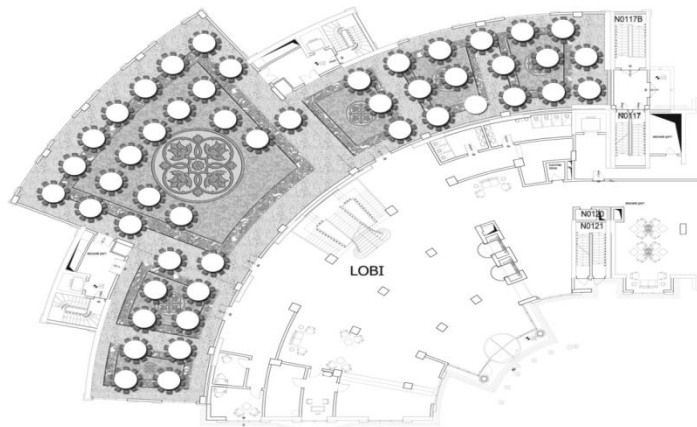
Name	Room Hire	Room Hire	Size	Meeting	Theater	Classroom	Banquet	Cocktail
	per day	half day	Sq.m.					
<b>KEMPINSKI RESIDENCE BUILDING</b>								
Cabala Ballroom	3000	2000	600	-	450	200	350	400/500
Ballroom Foyer	-	-	350	-	-	-	-	-
Ballroom Section A	600	430	100	-	100	50	70	100
Ballroom Section B	2000	1500	400	80	350	150	250/300	400
Ballroom Section C	800	430	100	-	100	50	70	100
Auditorium	3550	2500	487	-	525	-	-	-
Auditorium Foyer	-	-	200	-	-	-	-	150
Peony Meeting Room	570	390	88	20	-	-	-	-
Violet Meeting Room	550	370	80	18	-	-	-	-
Jasmine Meeting Room	570	390	73	20	-	-	-	-
Lilac Meeting Room	250	150	30	8	-	-	-	-
Saffron Meeting Room	570	390	92	18	60	-	50	70
Carnation Meeting Room	570	390	77	20	-	-	-	-
Camomile Meeting Room	500	350	63	10	-	-	-	-
Lotus Meeting Room	550	370	74	18	-	-	-	-
Gladiolus Meeting Room	500	350	64	18	-	-	-	-
Lily Meeting Room	310	190	42	8	-	-	-	-
Tulip Meeting Room	310	190	42	8	-	-	-	-
Ophrys Meeting Room	310	190	41	8	-	-	-	-
Rose Meeting Room	310	190	42	8	-	-	-	-
Narcissus Meeting Room	250	150	37	8	-	-	-	-
Iris Meeting Room	250	150	30	8	-	-	-	-
Lavender Meeting Room	250	150	41	8	-	-	-	-

<b>KEMPINSKI HOTEL BUILDING</b>								
Name	Room Hire	Room Hire	Size	Meeting	Theater	Classroom	Banquet	Cocktail
	per day	half day	Sq.m.					
Yengija Meeting Room	250	150	30	12	-	-	-	-
Gabala Meeting Room	250	150	30	12	-	-	-	-
Gamarvan Meeting Room	250	150	30	12	-	-	-	-

### Banquet / Boardrooms

#### Description of the outlets:

Moments will carry magic, smiles will burst with laughter and hearts will race with utter joy! From glimmering golden ballrooms, fashioned in elegance and impeccable service to raise ceremonies under the stars, our versatile arrangements will prove to you that every ‘happily ever after’ starts with a fairytale wedding.





## **Banquet and Meeting Facilities**

19 Meeting rooms accommodating from 15 to 35 people, equipped with State-of-the-art technology and provide precious working hours with comfort and pleasure

### **In your Kempinski premium Package is following included**

- Wall mounted Screen in all 18 Meeting Rooms
- Pens, Pencils & note pads
- Water
- Ceiling LCD projector

**The following items are available at additional charge:**

- Microphones and additional sound system
- Simultaneous Translation Equipment, Microphones and head sets

## **Gabala Ballroom**

The Badamdar Grand Ballroom accommodating up to 450 people, with natural day light, dividable into three sections, is a prestigious venue for upscale meetings and social functions.



## **Auditorium**

The Auditorium gives you space for 486 People

An amazing venue for presenting new company developments or celebrating annual meetings. It is fully equipped with the latest Audio Visual technology.



## Meeting and Event Equipment

Sound system

Microphones

Speakers

Translation equipment up to 100 people

Headphones

Translation booths

Stage/Podium

Dance Floor



## Banquet *Menus*

### *Meet the Chef*

In today's hectic world we all know that the meeting in which we sit will be filled by the lunch or dinner which has preceded the event of the dinner which will follow.

Weeks before an event it is sometimes not possible to decide, what menus you and your clients actually need for the event. Often to be confronted with a multitude of menus is confusing and so often the menu is a last minute compromise to simply have it in place.

We pride ourselves with understanding guest's needs and have for this versus reasons implemented the pre event meeting with Chef in which all options are open to you, our guest.

In this meeting we will discuss the needs of your clients the degree of formality for each dinner for lunch and finally to be able to tailor make an event which takes into consideration all details which are of concern to you.

The menus which we send to you are an outline of our cuisines and should be used rather as an idea of the cuisine which we offer a not as the final product.

## Chocolate

The very word conjures up thoughts of temptations and delight to some it is source of sheer agony for the effect it has on our waste measurements.

For us in Kempinski Hotel Badamdar Chocolate has a high priority on our list of musts. Our Executive Chef, whose career has been carved out by the manner in which he delicately and harmoniously combines this precious commodity to form moments of art and sheer bliss.

Chef has created a program of chocolates whose sole goal is motivate, stimulate and question the mind.

The use of chocolate to motivate has been used for many a century but he results have mostly been the same we aim to offer you a tool which is delicious and can be used to obtain fun set targets in a tough business world.





## High Tea

### Tea Tradition in Azerbaijan

Tea has in Azerbaijan a tradition. The local Tea is served in “Armudi” glasses. These glasses are considered to be cut in a woman’ shapes (to keep the Temperature longer). To drink Tea, you should gently keep the glass at it’s a waist.

Traditional Teas are served for our Meeting Breaks. In addition we offer tailor made Tea Breaks where we serve homemade Badamadar Jam with National Sweets (Baklavas, Shekerburas and Bamiyyas) Lemon from Leonkoran Region of Azerbaijan is preferred to be served with the Tea.

### The Ronnefeldt Selection

The Chinese began it the British borrowed it but the Orient perfected it.

Chiai, it is so commonly termed in the world is an art of its own. Many an Emperor has had this version of the right blend served at certain meetings ensuring that his argument will always prevail. In some cultures it goes without saying that Tea is served to each meeting.

In close co operation with Ronnefeldt Tea house we have designed a tea menu which will fit the taste of all your delegates and which will stimulate the meeting process and lead to more lively debate and a freshness of your delegates.

Starting with Get the Power we offer your team a tea which gives immediate awareness and energy. Later we move towards Equilibrium, here after the mornings debate you are brought to a state of feel good and calm all aided by a mix of eight magical herbs.

After lunch as the eyes begin to get heavy we serve a Tea which is so invigorating that you are brought back from your sleepy thoughts to full awareness, all aided by the delicate blend of Herbs and Ginger.

To end the day off we serve a Tea which has been named Life & Beauty, here a crisp infusion with the sweetness of tropical fruits and the zing of lemon and verbena brings the day to a close.

## European Breakfast Menu

### **Amuse Bouche**

Ours Chef surprise

### **Juice**

Fresh Orange, Pineapple or  
Grapefruit Juice

### **Fruits**

4 kind freshly season sliced Fruits

### **Cold & Crispy**

Fruit Yoghurt  
Natural Yoghurt  
Vegetable Crudités  
6 kinds Charcuterie Selection  
(Salami, Turkey Breast & Ham)  
3 kinds Cheese Selection  
(Local feta, Emmenthaler & Gouda)

### **The Bakery**

Pastry Selection:  
Croissant, Pain au Chocolate  
Danish of the Day  
White Roll, Brown Roll,  
White and Brown Toast  
4 kinds Jam, 1 kind Honey, Nutella  
Butter or Margarine

### **Hot**

Choice of Egg Dish:  
Scrambled, Boiled, Fried Omelette

### **Choice of Cold Cuts & Condiments**

Pork Ham, Pork Bacon  
Turkey Ham, Beef Bacon  
Onions, Cheese, Tomatoes  
Mushrooms, Peppers

### **Coffee & Tea**

Choice of Coffee Specialties  
Espresso, Espresso Macchiato, Cappuccino,  
Latte Macchiato, Decaffeinated Coffee,  
American Coffee, Hot or cold Chocolate

### **Choice of loose Tea**

Black Tea  
English breakfast, Earl Grey, Nurbog  
Azeri Style Tea

### **Green Tea**

Morgentau, Jasmine Gold, Gu Zhang Silver, Jian,

### **Herbal Tea**

Peppermint, Sweet Camomile

### **Fruit Tea**

Get the power, Lice & Beauty

33 Azn per Person

### **with Prosecco**

50 Azn per Person



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### **Meeting Break 1**

(Minimum 10 persons)

#### **Open-Faced Sandwiches**

Roast Beef, Smoked and Pickled Salmon  
Chicken, Smoked Turkey, Cheese  
all served with Coleslaw and Mixed Pickles

Mini Fruit Tartlets, Apple Pie  
Selection of Tea and fresh brewed Coffee

AZN 14.00 per Person

### **Meeting Break 2**

(Minimum 10 persons)

#### **Assorted Finger Sandwiches**

Smoked Turkey Breast, Roast Beef,  
Egg Salad, Tuna Salad, Cucumber, Tomato  
Mini Strawberry Tartlets, Mille-Feuille

Fresh Orange, Grapefruit or Carrot Juice  
Selection of Tea and brewed Coffee

AZN 16.00 per Person

### **THE Azerbaijan Selection**

(Minimum 10 persons)

Local Bread and Crackers  
Hummus, Babagonoush  
Cheese Borek  
Local Herbs, Tomatoes and Cucumbers  
Seasonal Local Fruits

Freshly Squeezed Orange and Watermelon Juice  
Selection of Tea and brewed Coffee

AZN 16.00 per Person

## Tea Break Puzzle

### Sweet Azerbaijan

- Shaker Bura
- Baklava
- Walnut rolls
- Tart Azerbaijan
- Ter Khalva

### Baku City

- Shekerbura
- Ordubad rolls
- Shemaha's mutaks
- Shirvan's layer
- Berde's Nan (Garabakh)

### Badamdar

- Baku's Kurabiye
- Sheker Churek (Sweet Bread),
- Sheki Ovma
- Gandja's Pakhalava
- Sheki Kulcha
- Guba's Tichma
- Guba Pakhlava

### Kempinski Kookies

- Dark Chocolate Kookies
- Chocolate Chip Kookies
- Raisin Oats Kookies
- Gluten Free Apple Kookies

- Walnut Jam
- Cherry Jam
- Rose Petals Jam

... All Jams are served with fresh Brioche and  
Chocolate Bread

### Traditionnel

- Plain Croissant
- Chocolaté Bread
- Muffins
- Fresh Danish

4.00 AZN per Person per Selection

### Add Homemade Jams

- Figs Jam

## Meeting Lunches

### Lunch Break - A

Fillet Beluga with Artichoke and Bell Pepper  
Vegetables Vermicelli Rice with Azeri Lamb Kefta  
Salad Bar with a selection of fresh garden Salads  
Local Seasonal Fruits

AZN 37.00 per Person

### Lunch Break - B

Farm Chicken Sautéed with Azeri herbs in Creamy Sauce  
Green peas rice with warm local tomatoes sauce  
White Chocolate and Strawberry Mousse

AZN 28.00 per Person

### Lunch Break - C

Prawns in crashed potatoes and tomatoes kebab  
Traditional Chicken Plov with dried fruit  
Panna cotta with Azeri red basil  
or cherry sauce

AZN 34.00 per Person

### Lunch Roll In - D

Gobustan Lamb stew with prunes  
Azeri rice and baked rosemary butter Potatoes  
Chocolate Brownies with Almond Vanilla Mousseline  
or traditional Tiramisu

AZN 29.00 per Person



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## **Cocktail Menu A**

(Minimum 30 persons)

### **Canapé Selection**

Blue Cheese Mousse  
Local Shamaha Chicken Salad  
Tuna Fish rolled in garden Herbs  
Smoked Salmon Roses with Azeri Olives  
Air-dried Beef with Baku Gherkins  
Feta cheese with Grapes  
Cheese and Tomato

### **Hot Canapés**

Curry puff pastry  
Shamaha Lamb and Chicken Satays  
Deep Fried Onion Rings and Calamari  
Baby Potatoes with Sour Cream and red Caviar  
Shrimp Tempura, Mozzarella bread Sticks,  
Peanut Sauce and Thai Sweet Chilli Dip

### **Dessert Selection**

Chocolate Tartlets  
Miniature Baked Cheesecake, Chilled Chocolate Soufflé  
Fresh Strawberry Tartlets  
Local Sweets

AZN 34.00 per Person



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## **Cocktail Menu B**

(Minimum 30 persons)

### **Appetizers**

Marinated Salmon Rose on Whole Grain Bread  
Paprika cheese Mousse on Walnut Bread  
Air Dried Beef with honey Melon  
Herb Cream Cheese on Ciabatta  
Local Smoked fish on Toast  
Stuffed Vine Leaves, Yogurt and Mint Dip

### **Hot Bits**

Cream Cheese bread  
Prawns in tempura  
Chicken Sausages in Puff Pastry, Deep-fried Calamari Rings  
Mini Lamb & Chicken Kebabs  
Mozzarella bread Sticks, Onion Rings

### **Desserts**

Variety of Fresh Fruit Tartlets,  
Lemon Meringue Tartelettes, mix fruit Mille Feuilles  
Mocca Éclairs, Mini Tiramisu Cakes  
Tea or Coffee

AZN 32.00 per Person

## **Local Experience**

### **“THE fine Selection”**

(For a minimum of 8 Persons)

#### **Family Style Appetizers**

Azeri Herbs, Russian salad with fresh Prawns, Coleslaw, smoked Salmon and Sturgeon  
Grilled Vegetable Kebab, Cheese Platter with dry Nuts  
Baku’s traditional Chicken and Turkey cold Cuts served with pickles  
Garden fresh Cucumbers & Tomatoes  
Feta Cheese from the local Farm

#### **Main Course**

*(Individual Served)*

Grilled Vegetables with Coriander and Potatoes sautéed in Olive Oil

*Family Style (pass around)*

\*Lamb Chop, Chicken and Beef Kebab with grill seasonal Vegetables  
(\*local products)

Individual served

Vegetable Mushroom and green Peas Plov Rice

#### **Sweet**

Cheese Cake with Strawberries  
Fresh Fruit - Minestrone

Azeri Tea or Coffee

AZN 67.00 per Person



## **Be your Own Chef**

### **Appetizers**

Extra virgin Olive Oil lemon Beef Bresaola with Artichoke “Azeri style”, Parmesan  
AZN 25.00

Local grilled Vegetables marinade with Mint Vinegar and Feta Cheese Grissini  
AZN 19.00

Quenelles of local white Cheese with dried Nuts and Basil Eggplant  
AZN 10.00

### **Soup**

Cauliflower Soup in mint Pesto and Chips of Lavish Bread  
AZN 9.00

Cold Yogurt – Cucumber Soup with red Basil  
AZN 9.00

Mushroom Cappuccino with herb Croutons  
AZN 9.00

### **Main Course**

Veal Cutlet filled with Mushrooms and Herbs  
Spring Vegetables and Pont Neuf Potatoes  
AZN 32.00

Supreme of Chicken filled with Mozzarella and turkey Ham  
Couscous of Vegetables and Mashed Potatoes  
AZN 18.00

Medallion of Beef in Pepper Sauce  
Gratin Dauphinoise and Selected Vegetables  
AZN 29.00

Roast Sirloin of Beef with Béarnaise Sauce  
Potato Sautéed and Broccoli  
AZN 26.00



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Roast Loin of Veal with Russian red Braised Cabbage  
and new Potatoes  
AZN 28.00

Chop of Ismaili Lamb  
with Rosemary, Ratatouille and Potato gnocchi  
AZN 29.00

Mixed kebab local chicken, lamb and beef with Mediterranean herbs parmesan Risotto  
and baked rosemary Tomatoes  
AZN 36.00

### Dessert

Mini Fruit and Cheese Tartlet's	13.00	Local Pastries per Doz	14.00
Mini Apple Strudel	12.00		
Mini Mille Feuilles	14.00	Oven baked Cheese Cake	12.00
Florentine walnuts cake with our jam	15.00	Opera Slices	14.00



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**Buffet \*Azeri 1**  
(Minimum of 30 Persons)

**Mezzeh**

Hummus, Babaganoush with Lavish Chips, Vegetable Tubule,  
Stuffed Vine Leaves, green and black Olives,  
Mixed Pickles, Gherkins, Tomatoes with local Herb Salad  
Feta Cheese

**Salads**

Lettuce, Vegetable Sticks, Garden fresh Cucumber,  
Spring Onion, White Cabbage & Radish

**Cold Soup**

Yogurt Dill Soup

**Main Dishes**

Vegetable Kebab, Meat Kebab (Lamb and Beef)  
Local Dolma (stuffed Vegetables with Rice and Meat)  
Chicken, Beef and Lamb Kebab  
Shrimp Kebab with Bell Peppers

Chicken and dried Fruit Plov  
Grill mint Vegetables, roasted Potatoes

Local and international selection of Bread

**Sweets**

Assorted French Pastries  
Fresh Fruit Tartlets, Cheese Cakes  
Fresh Sliced Fruits  
Local Azeri sweet

Coffee or Tea  
AZN 58.00 per Person

**Buffet \*Azeri 2**  
(Minimum of 30 Persons)

**Appetizers**

*(Family share)*

Russian Salad

Salmon rolls with Potatoes & Herbs

Traditional Azeri Salad

Farmer Cheese

Selection of Cold Cut with Grissini Stick

Greek Salad

Coleslaw Salad

Eggplant Salad

*(Served individual)*

Fried rolls Crepes with Mushroom Herbs

**Main courses**

*(Served individual)*

Vegetables Taboule Kefta with Tomatoes

*(Family share)*

Chicken and lamb kebab

Risotto Mushroom and green Peas

Beef curry with village style Potatoes

Grilled mix Kebab Vegetable

*(Served Individual)*

Chicken Plov with raisin

**Dessert**

Cheese Cake with Strawberries

Fresh Seasonal Fruit Selection

Chocolate Brownie

K-Cookies and Dry fruits

AZN 78.00 per person



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## **International Buffet**

(Minimum of 30 Persons)

### **Cold Starters**

Smoked Salmon and Pickled  
Chilled Jumbo Prawns with Cocktail Sauce  
Assorted Seafood  
Poached sturgeon or beluga with herbs

### **Salads**

Tabbouleh  
Pasta Salad with Smoked Salmon  
Green Beans with Tuna, Potato and Eggs  
Marinated Calamari with Olives and Bell Peppers  
Baby Shrimps with Avocado and Artichokes

### **Soup**

Seafood Cream

### **Main Courses**

Sautéed Prawns with herb Butter  
Medallions of Salmon on Saffron Sauce and Tomato Concasse  
Whole sea Bass with Tomatoes and Black Olives  
Seafood Pasta and Tomato Sauce  
Local Rice, Parsley Potatoes, Garden Vegetables

Local and international selection of Bread

### **Desserts**

French Pastries, Black Forest Cake  
Fresh Fruit Tartlets, Local Sweets  
Fresh Sliced Fruits, Fruit Salad, Mille Feuilles  
Mango Mousse, Strawberry Cheese Cake

AZN 68.00 per Person

## **Simply Seafood**

(Minimum of 30 Persons)

### **Cold Appetizers**

Seafood with Tomato Basil Coulis  
Salmon with Mustard Dill Sauce  
Chilled Jumbo Shrimps with Saffron Aioli and Cocktail Sauce  
Smoked Sturgeon and Traditional Garnishes  
Seafood with Vegetable in glass and cocktail sauce

### **Salads**

Local perfumed herbs salads with tomatoes  
Tabbouleh, Pasta Salad with tuna  
Marinated Calamari with Olives and Bell Peppers  
Romaine Lettuce with Cesar dressing and Baby Shrimps  
Green Beans with Tuna, Potatoes and Egg

### **Soup**

Seafood Chowder

### **Main Dishes**

Grilled prawns with Herb Butter  
Whole sea bream with Ginger and lemon  
Ratatouille with nuts  
Medallion of Salmon with Leeks and Tomato Concasse  
Marinated lamb and chicken Kebabs,  
Fried Rice with Shrimps, Parsley Potatoes  
Seasonal Vegetables

### **Desserts**

Black Forest Cake  
Cheese Cake with Strawberry Sauce  
Orange Crème Caramel, Assorted French Pastries  
Strawberry Mousse Cake  
Fresh Fruit Tartlets, Chocolate Mousse  
Local Sweets & fresh Fruits

AZN 72.00 per Person

## **Wedding Selection**

### **Wedding Menu (1)**

#### **Cold Starter & Salad**

Assorted Cheese Plate

*(Two kind of local cheese, Emmenthaler & Mozzarella)*

Selection of Cold Cuts

*(Salami Turkey, Beef Ham, Chicken Mortadella)*

Garden Salad with Chicken Ham

Vegetable Mangal Salad (Eggplant, Tomatoes, Bell Pepper)

Caesar Salad with Chicken Filet and Croutons

Assorted seasonal fresh Vegetables

Beetroot Salad with Apple

#### **Hot Starters**

Russian Pilmeni with Bullion and chopped Parsley

#### **Main Course**

Lamb Lüle with Couscous Rice served Vegetable Grill

Sah Pilov with Chicken

Fruit Cake

Slice seasonal Fruits

AZN 72 per Person

## **Wedding Menu (2)**

### **Cold Starter & Salad**

**Assorted smoked and marinated Fish**  
*(Smoked Salmon, smoked Sturgeon, Slyotka Fish)*

**Assorted Cheese Plate**  
*(two kind of local Cheese, Emmanteler Cheese, Mozzarella Cheese)*

Kükü with semitana Cream  
Patşube Salad with Herring  
Waldrof Salad with Chicken  
Greek Salad  
Assorted fresh Vegetable

### **Hot Starter**

Kürze mantısı with Tomatoes Sauce

### **Main Course**

Pouched Fish served with mashed Potatoes and Tomato Sauce  
Mixed grill Kebab with Vegetable  
*(Lamb Chops, Chicken Sashlik)*

### **Wedding Cake**

AZN 78 per Person



## **Wedding Menu (3)**

### **Cold Starter & Salad**

Premium Assorted Seafood  
(Three kind of smoked Fish, Shrimp, Calamari and Prawn Skewer)  
Selection of fine Cold Cuts  
(Beef Tongue, Roast Beef, Lamb Roulade)  
Assorted Cheese Plate  
(Two kind of local cheese, Emmantaler, Mozzarella cheese)  
Caviar in the volavént  
Seasonal vegetables  
Nicosia salad  
Eggplant salad  
Meat salad  
Prawn cocktail

### **Hot Starters**

Selection of samosa with tomato salsa

### **Main Course**

Beef entrecote, saffron rice and vegetable bucket served gravy sauce  
&  
Crispy Salmon and julienne vegetables

### **Dessert**

Vanilla parfait  
Slice seasonal Fruits  
Kempinski petit fur etageres

AZN 78.00 per Person

## Wedding Menu (4)

### Cold Starter & Salad

#### Premium assorted Fish

*(Three kind of smoked Fish, Sturgeon, Halibut)*

#### Gourmet Selection

*(Tongue, Chicken Mortadella, Beef Salami with Pickles, Green and Black Olives)*

#### Assorted Cheese

(Emmanthaler, Mozzarella with dry Fruits)

Seasonal Vegetables with local Herbs

Nicoise Salad

Eggplant salad with goat Cheese and Honey

Prawn Cocktails

### Hot Starters

Selection of Samsa (Beef and Vegetables Puff Pastry) with Tomato Salsa

### Main Course

Beef Tenderloin with Pistachio and Herb Potatoes, Gravy

Filet of Salmon or Sturgeon with Vegetables served on Balsamic Sauce

Lamb, Chicken and Vegetables Kebab

Chicken Plov with dry Fruits

### Dessert

Strawberries Brownies

Tiramisu with wild Berries

AZN 94.00 per Person

## **Wedding Menu (5)**

### **Appetizers**

Russian salad  
Salmon rolls with Herb Potatoes  
Azeri Salad (Garden Fresh Vegetables, Seasonal)  
Azeri Style Cheese Selection  
Cold cut with grissini stick  
Greek Salad  
Coleslaw Salad  
Eggplant Salad  
Crepes filled with Mushroom Herbs

### **Main Course**

Vegetables Taboule Kefta with tomatoes (Individual)  
Chicken and Lamb Kebab with onions Sumac (Pass Around)  
Vegetable Kebab (Pass Around)  
Beef Curry with Village Style Potato (Pass Around)  
Chicken Plov with dry Fruit (Individual)

### **Dessert**

Cheese Cake with Strawberries & Chocolate Brownies  
Seasonal Fresh Fruit  
Local Sweets

AZN 76.00 per Person

## Beverages

Soft Drinks	ML	AZN
Pepsi	1000	9.00
Pepsi Light	1000	9.00
7 up	1000	9.00
Merinda	1000	9.00
Beer	ML	AZN
Xirdalan	500	5.00
33 Export	500	5.00
Efes Pilsner btl	330	5.00
Baltika 7	500	5.00
Baltika 0	500	5.00
Heineken	500	8.00
Tuborg Dark	500	7.00
Water	ML	AZN
Perrier	750	10.00
Perrier	330	7.00
Badoit	750	12.00
Badoit	330	7.00
Evian	1500	12.00
Evian	1000	9.00
Evian	500	5.00
Evian	750	6.00
Shollar	1500	3.00
Shollar	1000	3.00
Shollar	500	3.00
Juices	ML	AZN
Cranberry	1000	14.00
Juice apple	1000	14.00
Juice cherry	1000	14.00
Juice peach	1000	14.00
Juice orange	1000	14.00
Juice pineapple	1000	14.00
Juice tomato	1000	14.00



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### WHITE WINE

France	CL	AZN
Louis Eschenauer, Sauvignon Blanc	75 cl	30.00
Médoc Mouton Cadet, Baron Philippe de Rothschild	75 cl	75.00
Italy	CL	AZN
Allegrini Soave	75 cl	65.00
Turkey	CL	AZN
Cankaya	75 cl	31.00
Azerbaijan	CL	AZN
Qebele	75 cl	23.00
Australia	CL	AZN
Hardys Chardonmay	75 cl	55.00

### RED WINE

France	CL	AZN
Louis Eschenauer, Cabernet Sauvignon	75 cl	30.00
Médoc Mouton Cadet, Baron Philippe de Rothschild	75 cl	80.00
Italy	CL	AZN
Chianti Rufina, Marchesi de' Frescobaldi Nipozzano Riserva	75 cl	65.00
Barbaresco DOC	75 cl	58.00
Turkey	CL	AZN
Yakut	75 cl	35.00
Azerbaijan	CL	AZN
Qebele	75 cl	20.00
Australia	CL	AZN
Hardys Merlot	75 cl	55.00

### Beverage Packages

Non alcoholic Bar	Selling Price	Hours
Pepsi	10.00	1
Pepsi Light	15.00	2
7 up	20.00	3
* additional hour will be charged with 15 AZN per Person		
Merinda		
Orange Juice		
Cherry Juice		
Apple Juice		
Still Water		
Soda Water		
Coffee		
Tea		

Standard Bar	Selling Price	Hours
Pepsi	20.00	1
Pepsi Light	30.00	2
7 up	40.00	3
* additional hour will be charged with 15 AZN per Person		
Merinda		
Orange Juice		
Cherry Juice		
Apple Juice		
Still Water		
Qebele, White Wine		
Qebele, Red Wine		
Parliament Vodka		
Xirdalan		
33 Export		
Soda Water		
Coffee		
Tea		

Full Bar	Selling Price	Hours
Pepsi	35.00	1
Pepsi Light	50.00	2
7 up	65.00	3
	* additional hour will be charged with 15 AZN per Person	
Merinda		
Orange Juice		
Cherry Juice		
Apple Juice		
Still Water		
Louis Eschenauer,Sauvignon Blanc		
Louis Eschenauer, Cabernet Sauvignon		
Xirdalan		
33 Export		
Efes Pilsener btl		
Campari		
Martini Dry		
Vodka Smirnoff Red		
JW red label		
J&B rare		
Bacardi Gold		
Captain Morgen Rum		
Gordons Gin		
Tequila Olmega white		
Soda Water		
Coffee		
Tea		

Premium Bar	Selling Price	Hours
Pepsi	40.00	1
Pepsi Light	65.00	2
7 up	80.00	3
	* additional hour will be charged with 15 AZN per Person	
Merinda		
Orange Juice		
Cherry Juice		
Apple Juice		
Evian		
Chablis Grand Cru, Jean Paul & Benoit Droin		
Medoc Mouton Cadet, 2008, Barone Philippe de Rothschild		
Heineken		
Miller		
Corona		
Campari		
Martini Dry		
Vodka Smirnoff Red		
JW red label		
J&B rare		
Bacardi Gold		
Captain Morgen Rum		
Gordons Gin		
Tequila Olmega white		
Baileys		
Perrier		
Coffee		
Tea		