





CREATE YOUR

ATLAS BALLROOM

Celebrate your special day in the elegant embrace of the Atlas Ballroom. Accommodating up to 250 seated guests, this beautifully neutral space complements any wedding theme with sophistication and grace. Floor-to-ceiling windows fill the room with natural light.

Seamless blend of flexibility, elegance and expert service to bring your vision to life.

OPEN AIR TERRACE

Step outside into a serene escape in the heart of the city. Perfectly paired with the elegant Atlas Ballroom, the adjacent open-air terrace offers charming views of the inner garden and outdoor pool, ideal for moments of escape, stunning photo memories, and unforgettable outdoor ceremonies.

Exchange vows or host a stylish cocktail hour in open-air elegance.

UNFORGETTABLE DAY



CREATE YOUR

REFINED WEDDING MENUS

Delight your guests with a culinary experience tailored to your taste. Our wedding packages feature elegant Romanian and international cuisine, crafted with premium ingredients. Choose from carefully curated menus or build your own for a celebration that reflects your unique style and flavor.

Perfectly suited for your once-in-alifetime day.

EVERY DETAIL, TAILORED TO YOUR VISION

Your wedding should feel unmistakably yours. From personalized menus to exquisite décor and custom floral arrangements, every element is thoughtfully curated to reflect your unique story. Our experienced team is here to guide you through every detail, including your dream wedding cake.

A celebration that is as beautiful as it is unforgettable.

UNFORGETTABLE DAY



CREATE YOUR

A CELEBRATION BEFORE 'I DO'

Before the music starts and the vows are spoken, begin your wedding journey with a moment just for you and your loved ones. Our spacious, beautifully appointed rooms offer the ideal setting for a joyful pre-wedding gathering, whether it is a lively evening of toasts and laughter, or an intimate night of shared stories and joy.

The perfect prelude to your happily ever after.

A NIGHT TO REMEMBER

After the last toast and the final dance, step into a space designed just for you. As part of your wedding celebration, enjoy a complimentary overnight stay where comfort, elegance, and privacy come together in true 5-star fashion.

The perfect beginning of happily ever after.

UNFORGETTABLE DAY







A timeless wedding where pure white blooms meet delicate simplicity, creating an atmosphere of serene elegance. Step into a world where every detail whisper grace!

When simplicity becomes unforgettable.







With Passion Rouge, rich red blooms and luxurious textures create a dramatic atmosphere that set the stage for a celebration charged with intensity. Unveils a world bathed in the deepest shades of love.

Where desire meets timeless romance.







Soft blush blooms, airy textures, and gentle layers of pastel shades that set the stage for a celebration wrapped in warmth and quiet elegance. Brings to life a world painted in delicate pastels and tender light.

Where softness meets subtle elegance.



TASTE

A BEAUTIFULLY CURATED JOURNEY THROUGH OUR WEDDING OFFERINGS

From tradition-inspired delicacies to refined gourmet creations, each of our menu proposals reflects elegance, craftsmanship, and indulgence.

Let every course be a moment of joy, a taste of sophistication, and a reflection of your perfect day.

Choose the menu that best complements your celebration and savor an unforgettable culinary experience.

TIMELESS SET MENU ROMANCE SET MENU ROYAL SET MENU TAILOR MADE TASTES LIVE STATIONS





TIMELESS

TIMELESS

STARTER

Delicate brie, cucumber & a homemade plum & walnut jam

Smoked salmon crêpe roll with lemongrass & ginger cream cheese & wakame salad

Parma ham & fresh asparagus roll

Tartlet with foie gras mousse, sweet wine jelly & onion jam

Chicken galantine stuffed with dry apricot & pickles garnished with grain mustard

French style beef tartare cannel & toast with quail egg

Japanese maki with assorted vegetables & sriracha mayo

Japanese Dynamite maki with prawn & soy sauce pipet

FISH COURSE: SALMON CORN

Grilled salmon, corn & asparagus succotash, creamy corn sauce & lemon confit pea tendril oil

INTERMEDIATE COURSE: SARMALE

Sour cabbage rolled with beef, pork, vegetables & rice with creamy polenta, duck bacon & sour cream

MEAT COURSE: LAMB FILLET

Seared lamb fillet, minted crushed peas, panipuri, anchovies & caper salsa

WEDDING CAKE*

NON-ALCOHOLIC BEVERAGE PACKAGE:

Still & sparkling water, soft drinks (Cola-Cola, Fanta Orange, Sprite), tonic water, Granini fruit juices, premium coffee package and selection of fine teas

ROMANCE

ROMANCE

STARTER

Bresaola, raisins & gorgonzola involtini

Smoked salmon roll with Asian cheese, nori & salmon caviar

Cucumber & feta roll with Greek salad tartar

Sweet wine poached pear tartlet with smoked duck bacon & smoked date jam

Pork roulade stuffed with pinenuts, parmesan, herbs & garnished with pesto

Roast beef vitello tonnato style with caper berries

Japanese Philadelphia maki with salmon & unagi

FISH COURSE: COD MISO

Baked cod, parsnip purée, pickled ginger slaw, fish miso sauce & beurre blanc

INTERMEDIATE COURSE: ORZO PRAWN

Orzo prawn cooked in prawn bisque, orange zest, parmesan, mascarpone, butter, zucchini broccoli tartar & prawns

MEAT COURSE: MIX GRILL

Grilled chicken breast, lamb chops, beef tenderloin, potato gratin, grilled vegetables & beef jus

WEDDING CAKE*

NON-ALCOHOLIC BEVERAGE PACKAGE:

Still & sparkling water, soft drinks (Cola-Cola, Fanta Orange, Sprite), tonic water, Granini fruit juices, premium coffee package and selection of fine teas

ROYAL

ROYAL

STARTER

Angels on horseback, scallop wrapped bacon with lime salsa

Marinated herring on sourdough with German potato salad & grain mustard

Mini pancakes with chives & prawn cream cheese & salmon caviar

Parmesan puffs with tomato vanilla jam

Seared mini foie gras steaks with goji berry chutney

Pistachio, chives & goat cheese truffles

Tuna sesame tataki with Asian vegetable pineapple tartare & avocado mousse

Japanese beef maki with hoisin sauce

FISH COURSE: TUNA WAKAME

Seared tuna glazed with unagi sauce, wakame salad, saffron risotto purée & lemon butter tobiko sauce

INTERMEDIATE COURSE: CRUSTED DUCK

Seed crusted duck breast, ginger carrot purée, green pea sauce & Amarena sauce

MEAT COURSE: TOURNEDOS ROSSINI

Truffle mashed potatoes, parmesan spinach, beef medallion, foie gras & truffle sauce

WEDDING CAKE*

NON-ALCOHOLIC BEVERAGE PACKAGE:

Still & sparkling water, soft drinks (Cola-Cola, Fanta Orange, Sprite), tonic water, Granini fruit juices, premium coffee package and selection of fine teas

SET MENU

550 lei



TAILOR MADE

From exquisite appetizers to elegant entrées and indulgent desserts, our Chefs will bring your vision to life with fresh, high-quality ingredients and impeccable presentation. Whether you desire a classic menu, a modern fusion, or a special theme, we ensure every bite is as special as your big day. Let's create a feast that's truly yours!

WELCOME CANAPÉS

INTERMEDIATE COURSE

WEDDING CAKES

STARTER

MAIN COURSE

BEVERAGE PACKAGES

TASTES



WELCOME

CRÊPE ROLL

Crêpe roll with truffle cream, roasted beef sirloin & blue cheese mousse served on a crouton with mushroom duxelles & garnished with pickled onion & cucumber tartare

FOIE CONE

Crispy cone, foie gras ganache with tomato jam, garnished with cress & crispy onions

PRAWN CEVICHE

Prawn, lime, red onion, red chili & coriander tartare served in a tartlet with guacamole & garnished with a poached prawn tail & cress

VEGETARIAN

Avocado, wasabi mayo & furikake, asparagus, Japanese mayo & crispy onions, vegetables, sriracha mayo & spring onions

15 lei





DEGUSTATION

GOURMET ESSENCE

- Delicate brie, cucumber & a homemade plum & walnut jam
- Smoked salmon crêpe roll with lemongrass & ginger cream cheese
 & wakame salad
- Parma ham & fresh asparagus roll
- Tartlet with foie gras mousse, sweet wine jelly & onion jam
- Chicken galantine stuffed with dry apricot & pickles garnished with grain mustard
- French style beef tartare cannel & toast with quail egg
- Japanese maki with assorted vegetables & sriracha mayo
- Japanese Dynamite maki with prawn & soy sauce pipet

70 lei

CULINARY HARMONY

- Bresaola, raisins & gorgonzola involtini
- Smoked salmon roll with Asian cheese, nori & salmon caviar
- Cucumber & feta roll with Greek salad tartare
- Sweet wine poached pear tartlet with smoked duck bacon & smoked date jam
- Pork roulade stuffed with pinenuts, parmesan & herbs & garnished with pesto
- Roast beef vitello tonnato style with caper berries
- Japanese Philadelphia maki with salmon & unagi sauce
- Japanese maki with tuna & soy sauce pipet

80 lei





DEGUSTATION

PREMIUM SELECTION

- Angels on horseback, scallop wrapped bacon with lime salsa
- Marinated herring on sourdough with German potato salad & grain mustard
- Mini pancakes with chives & prawn cream cheese & salmon caviar
- Parmesan puffs with tomato vanilla jam
- Seared mini foie gras steaks with goji berry chutney
- Pistachio, chives & goat cheese truffles
- Tuna sesame tataki with Asian vegetable pineapple tartare & avocado mousse
- Japanese beef maki with hoisin sauce

95 lei

VEGETARIAN

- Delicate brie, cucumber & a homemade plum & walnut jam
- Tartlet with guacamole & crushed telemea
- Fried smoked tofu with tomato vanilla chutney
- Vegetable antipasti Bell pepper, zucchini & eggplant rolls, balsamic mushrooms & herb artichokes
- Hummus tartlet with ginger apple carrots tartar
- Grilled fresh asparagus with feta mousse wrapped in cucumber
- Falafel & tahini
- Japanese maki with assorted vegetables & soy sauce

70 lei

STARTER



INTERMEDIATE

MUSHROOM HUMMUS

Assortment of sautéed mushrooms with tarragon, mini falafel & warm hummus 40 lei

ORZO PRAWN

Orzo prawn cooked in prawn bisque, orange zest, parmesan, mascarpone, butter, zucchini broccoli tartar & prawns 45 lei

HALIBUT CHOWDER

Creamy ragu of bacon, potato, seafood & vegetable with steam halibut & parsley oil 50 lei

CRUSTED DUCK

Seed crusted duck breast, ginger carrot purée, green pea sauce & Amarena sauce 70 lei





MAIN

MEAT

Sarmale

Sour cabbage rolled with beef, pork, vegetables & rice with creamy polenta, duck bacon & sour cream

Lamb fillet

Seared lamb fillet, minted crushed peas, panipuri, anchovies & caper salsa 75 lei

Mix grill

Grilled chicken breast, lamb chops, beef tenderloin, potato gratin, grilled vegetables & beef jus

Tournedos Rossini

Truffle mashed potatoes, parmesan spinach, beef medallion, foie gras & truffle sauce 210 lei

FISH

Salmon corn

Grilled salmon, corn & asparagus succotash, creamy corn sauce & lemon confit pea tendril oil

Cod miso

Baked cod, parsnip purée, pickled ginger slaw, fish miso sauce & beurre blanc 85 lei

Tuna wakame

Seared tuna glazed with unagi sauce, wakame salad, saffron risotto purée & lemon butter tobiko sauce

VEGETARIAN

Falafel hummus

Fried falafel, ginger carrots, zucchini, grilled shallots, hummus & parsley oil 40 lei

Truffle polenta

Truffle polenta cake with parmesan & mascarpone, mushroom asparagus tarragon & pinenut fricassée, parmesan spinach & cream of asparagus sauce 50 lei

Asian Tofu

Grilled smoked tofu, pok choi, stir fried vegetables & chili sesame dressing 70 lei





WEDDING

WHITE CHOCHOLATE MOUSSE & RASPBERRY 30 lei

MILK CHOCOLATE BAVAROISE 30 lei

TRUFFLE CHOCOLATE 35 lei

CHOCOLATE TRIO 35 lei

TIRAMISU 35 lei





Let your guests savor every moment with flavors made just for them!



FLAVORS

Crêpes station

Flour butter crêpes Assortment of nuts, berries, sauces, sweet toppings & colorful sugar sprinkles

Ice cream trolley

6 different ice cream flavors with a selection of toppings Assortment of nuts, berries, sauces, sweet toppings & colorful sugar sprinkles

Cheese station

Parmesan, cheddar, compte, Bley de Auvergne, brie, Romanian traditional cheeses, assortment of grapes, grissini, fresh baked sliced baguettes, honey comb & honey, assortment of nuts & dried fruits

45 lei

Candy bar

Macaroons, Crème Brûlée, Eclairs, Choux, Marshmallows, Tiramisu, Baba aux rum, Opera cake, Fruit tartlets, Cannoli

48 lei

Asian station

Sashimi - tuna, salmon, hamachi, unagi
Nigiri - tuna, salmon, prawn, unagi
Maki - Philadelphia, California,
Dynamite, spicy tuna
Wakame salad, wasabi, marinated
ginger, soy sauce, sriracha mayo,
teriyaki sauce, unagi sauce
65 lei

Carvery station

Crispy skin porchetta stuffed with basil pesto
6 lei / 100 g
Lamb chops
11 lei / 100 g
Argentinian beef sirloin
13 lei / 100 g
Pickled vegetables & sauces









ALCOHOLIC

Classic Package

- Crama Oprişor Măiastru Sauvignon Blanc
- Crama Oprișor Măiastru Rosé
- Crama Oprișor Măiastru
- Cabernet Sauvignon
- Visconti Della Roccia Prosecco.
- Beer: Ursus & Ursus non-alcoholic / Tuborg
- Jameson Irish Whiskey
- Four Roses Bourbon
- Beefeater London Dry Gin
- Absolut Vodka
- Havana Club Anejo 3YO
- Martini
- Campari
- Baileys Irish Cream
- Cocktails: Mojito, Cuba Libre

200 12

Refined Package

- Cramele Recaş İmplicit Fetească Neagră
- Cramele Recaş İmplicit Sauvignon
 Blanc
- Cramele Recaş Implicit Rosé
- Jacob's Creek Sparkling White Brut
- Beer: Carlsberg
- lack Daniel`s
- Jameson Irish Whiskey black barrel
- Beefeater 24 Gin
- Ostoya Vodka
- Havana Club Especial
- Martini
- Campari
- Aperol
- Baileys Irish Cream
- Olmeca Blanco Tequila
- Jägermeister
- Cocktails: Aperol Spritz, Mojito, Cuba Libre

255 lei

BEVERAGES

NON-ALCOHOLIC

- Still & sparkling water
- Soft drinks: Cola-Cola, Fanta Orange, Sprite
- Tonic water
- Granini fruit juices
- Premium coffee package and selection of fine teas

65 lei

BEVERAGE PACKAGE

Packages may vary based on the event date, guest count, and customization requests.

For tailored solutions and a fully personalized proposal, please get in touch with our dedicated team of professional social event planners.

We are here to turn your vision into reality.

A Celebration of Elegance

At Radisson Blu Hotel, Bucharest, a team of passionate creatives came together to showcase the art of weddings - from fashion and flowers to photography, film, and flawless styling.

A true collaboration of talent, beauty, and inspiration.

Vendors

Location: @radissonblubucharest
Bride Dress: @annes_bridal_weddingsalon
Groom Suit: @tudortailor
Rings: @teilor_finejewellery
Photographer: @belle_art_photography
Videographer: @ksfilm
Flowers & Logistics: @daria.special
Technic: @scs_schinkel
Production: @av_hive_romania
Planning: @savoireventsacademy
Models Agency: @ruedesmodeles
Make-up: @pascaanamaria
Hairstyle: @extreme_hair_by_catalin_pasca



Radisson Blu Hotel, Bucharest

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