



GASTROPUB



FESTIVE *Calendar*

2022

BESH GASTROPUB

FRI 24
DECEMBER

START AT
19:00



Christmas Eve Dinner

Bring your family and friends to enjoy our lavish Christmas Eve dinner buffet with all the festive trimmings. From roast turkey to a decadent christmas stollen cake, you will love the magic spirit of the season at hotel's signature BESH Gastropub.

PRICE (all prices are indicated in AZN, inclusive of taxes and service charge)

UNLIMITED BUFFET INCLUDING SOFT DRINKS | ₺70 PER PERSON

KIDS UNDER 6 Y.O | EAT FREE

KIDS BETWEEN 6 - 12 Y.O | ₺35

- WELCOME DRINK
- LIVE MUSIC
- SANTA
- KIDS ENTERTAINMENT
- CHRISTMAS HUNT

Christmas Eve Buffet

APPETIZERS

PRE-SET ON TABLE
Hummus, mutabal, haydari, eggplant caviar, cured yogurt, grilled pita bread, grissini, pappadam

CHARCUTERIE STATION

SELECTION OF LOCAL AND INTERNATIONAL COLD MEAT
Parma ham, Bresaola, Bastirma, Spanish chorizo, Mortadella with pistachio served with local homemade pickles

SELECTION OF PICKLED AND MARINATED OLIVES

HONEY MUSTARD DIP, HORSERADISH SAUCE, MUSTARD DILL SAUCE, CHUTNEYS AND COMPOTES

CHEESE BOARD

ASSORTED LOCAL AND INTERNATIONAL CHEESES
Pecorino, Brie, Local white cheese, Taleggio, Reblochon

ASSORTED JAMS, HONEY, FRUITS AND NUTS

SALAD BAR

GREEN LIFE
*Lettuce romaine, ice berg, lollo rosso, fresh local herbs
Local zira tomato, cucumber, peppers, olives, pickles, sundried tomato*

ARRAY OF DRESSINGS
Remoulade, balsamic, mustard vinaigrette, lemon honey, cocktail and flavored oils

SALAD CORNER

FETA, CHORIZO AND POTATO SALAD

CHARGRILLED PEACHES, GREEN BEANS AND ALMOND SALAD

CAPRESE SALAD WITH PESTO SAUCE AND AGED BALSAMIC REDUCTION

QUINOA, POMEGRANATE AND ROASTED CARROT TABBOULEH

PERSIMMON, SPINACH, MOZZARELLA AND POMEGRANATE SALAD

MEDITERRANEAN SEAFOOD SALAD

ROASTED PUMPKIN AND RICE SALAD

CARVING STATION

TRADITIONAL WHOLE ROAST TURKEY, BREAD STUFFING

CHESTNUT, ONION AND SAGE AND CRANBERRY SAUCE

HONEY GLAZED ROASTED PORK

MAIN DISHES

ROASTED CHICKEN

BEEF MEDALLIONS WITH PLUM AND WALNUTS

PAN SEARED TROUT FILLETS

RATATOUILLE

ROASTED BRUSSEL SPROUTS AND CHESTNUTS

OVEN ROAST BABY POTATO FLAVORED WITH ROSEMARY

KIDS CORNER

CHICKEN NUGGETS

WRAPPED SAUSAGES

MINI BURGERS

POTATO CROQUETTES

FISH FINGERS

CHRISTMAS COLORED EGGS

DESSERTS FESTIVE

CHRISTMAS YULE LOG

FUDGE CAKE

APPLE STRUDEL

HONEY CAKE

CHRISTMAS STOLLEN

PEAR TART

CHRISTMAS PUDDING

CHRISTMAS FRUITS

PROFITEROLE PYRAMID

FRENCH MACARONS

LEMON MERINGUE TART

GINGERBREAD COOKIES

Christmas Eve Drinks

Take the celebrations up a notch & add-on one of the unlimited beverage packages

GOLD

SPARKLING WINE
Astoria Prosecco

WHITE WINE
Meysari Bulluri

RED WINE
Meysari Marjan

DRAFT BEER
Local & Imported

VODKA
Russian Standard

₺35

SILVER

SPARKLING WINE
Astoria Prosecco

WHITE WINE
Savalan Chardonnay

RED WINE
Savalan Merlot

DRAFT BEER
Local

₺21

PLATINUM

SPARKLING WINE
Astoria Prosecco

WHITE WINE
Mapu Sauvignon Blanc

RED WINE
Mapu Cabernet Sauvignon

DRAFT BEER
Local & Imported

VODKA
Absolut Elyx

WHISKEY
Jameson

GIN
Beefeater

TEQUILA
Olmecca Blanco

₺45

All prices are indicated in AZN, inclusive of taxes and service charge.

BESH GASTROPUB

SAT 25
DECEMBER

FROM 09:00
TO 15:00



Christmas Breakfast

What better to start your Christmas Day than with a spectacular holiday breakfast with festive specials?

Get the entire family together to enjoy lavish holiday feast packed with Christmas favorites. Upgrade your experience with unlimited sparkling wine package along with signature holiday themed cocktails.

PRICE (all prices are indicated in AZN, inclusive of taxes and service charge)

UNLIMITED BUFFET INCLUDING SOFT DRINKS | ₺35 PER PERSON
KIDS UNDER 6 Y.O | EAT FREE / KIDS BETWEEN 6 - 12 Y.O | ₺17.5
HAPPY HOUR | 50% OFF ON COCKTAILS & ALCOHOLIC BEVERAGES

- WELCOME DRINK
- X-MAS MUSIC SET
- HAPPY HOUR
- KIDS ENTERTAINMENT

Christmas Breakfast Buffet

CHARCUTERIE STATION

SELECTION OF LOCAL AND INTERNATIONAL COLD MEAT
Parma ham, Bresaola, Bastirma, Spanish chorizo, Mortadella with pistachio served with local homemade pickles

SELECTION OF PICKLED AND MARINATED OLIVES

HONEY MUSTARD DIP, HORSERADISH SAUCE, MUSTARD DILL SAUCE, CHUTNEYS AND COMPOTES

CHEESE BOARD

ASSORTED LOCAL AND INTERNATIONAL CHEESES

ASSORTED JAMS, HONEY, FRUITS AND NUTS

SALAD BAR

GREEN LIFE

*Lettuce romaine, ice berg, lollo rosso, fresh local herbs
Local zira tomato, cucumber, peppers, olives, pickles, sundried tomato*

ARRAY OF DRESSINGS

Remoulade, balsamic, mustard vinaigrette, lemon honey, cocktail and flavored oils

SALAD CORNER

SWEET CORN AND CHICKEN SALAD WITH VEGETABLES

COLESLAW SALAD WITH BLUE CHEESE AND RAISINS

MANGAL SALAT

BREAD STATION

BREAD LOAF, ASSORTED BREAD ROLLS, FRENCH BAGUETTE,
LOCAL LAVASH, TANDIR BREAD

HOT BUFFET

TRADITIONAL LOCAL AND INTERNATIONAL
BREAKFAST FAVORITES

OMELET STATION

SERVED WITH TOPPINGS OF YOUR CHOICE

DESSERTS

CLASSIC CHRISTMAS YULE LOG

NY CHEESECAKE

CHRISTMAS STOLLEN

HONEY CAKE

CHOCOLATE TART WITH PASSION FRUIT CREAM

LOCAL SWEETS: PAXLAVA, MUTAKI, SHEKEBURA

GINGER BREAD COOKIES

CHRISTMAS FRUITS

Christmas Breakfast Cocktails

For additional ₺25 upgrade your experience with unlimited sparkling wine and one festive cocktail of your choice

JINGLE MULE

CRANBERRY, VODKA, ROSEMARY, MOLECULAR MINT FOAM

GRINCH'S SECRET

SPECIAL RUM MIX, MELON LIQUEUR, CREAM

SNOWBALL

CINNAMON, VODKA, HAZELNUT LIQUEUR, COFFEE LIQUEUR, PLOMBIR CREAM

SANTA MARGO

TEQUILA, COCONUT, CITRUS

JOULUPUKKI

CRANBERRY, RED DRIED FRUITS

LEPRECHAUN

TARRAGON, GREEN BASIL, JASMINE TEA

All prices are indicated in AZN, inclusive of taxes and service charge.





Google play

WISHING YOU A
2015
HAPPY NEW YEAR

GET HOME

viacoin

erop

.com

FEEL THE GIFT
#ShareTheGift

Broadway

ONE

ÉROFPOSTALE

HAPPY NEW YEAR!

COVER

COVER

BESH GASTROPUB

FRI 31
DECEMBER

START AT
20:00



Times Square - NY Eve

This year travel to New York without leaving Baku. At BESH Gastropub we are recreating the festive spirit of Times Square with themed ambiance, carefully selected menu with American and traditional New Year specials in accompany with the entertainment program. The cherry on top is reimaged drop ball ceremony reflecting the dazzling lights and bustling energy of Times Square.

PRICE (all prices are indicated in AZN, inclusive of taxes and service charge)

UNLIMITED BUFFET INCLUDING SOFT DRINKS | ₼120 PER PERSON

KIDS UNDER 6 Y.O | EAT FREE

KIDS BETWEEN 6 - 12 Y.O | ₼60

- WELCOME COCKTAIL • LIVE MUSIC
- KIDS ENTERTAINMENT • LUCKY DRAW • DJ

New Year Buffet

APPETIZERS ON TABLE

SMOKED SALMON, CREAM
CHEESE CUCUMBER BITES

SWEET AND SPICY
COATED NUTS

HERBED CHEESE BALLS

GUACAMOLE DEVILED EGGS

PROSCIUTTO CAPRESE
BITES

WILD MUSHROOM
BRUSCHETTA

CHARCUTERIE STATION

SELECTION OF LOCAL AND INTERNATIONAL COLD MEAT
Parma ham, Bresaola, Bastirma, Spanish chorizo, Mortadella with pistachio served with local homemade pickles

SELECTION OF PICKLED AND MARINATED OLIVES

HONEY MUSTARD DIP, HORSERADISH SAUCE, MUSTARD
DILL SAUCE, CHUTNEYS AND COMPOTES

CHEESE BOARD

ASSORTED LOCAL AND INTERNATIONAL CHEESES
Pecorino, Brie, Local white cheese, Taleggio, Reblochon

ASSORTED JAMS, HONEY, FRUITS AND NUTS

SALAD BAR

GREEN LIFE

*Lettuce romaine, ice berg, lollo rosso, fresh local herbs
Local zira tomato, cucumber, peppers, olives, pickles, sundried tomato*

ARRAY OF DRESSINGS

*Remoulade, balsamic, mustard vinaigrette, lemon honey, cocktail and
flavored oils*

SALAD CORNER *BRIGHTON BEACH*

BEETROOT AND BEANS VINAIGRETTE

TRADITIONAL RUSSIAN SALAD STOLICHNIY

CAPRESE SALAD WITH PESTO SAUCE AND
AGED BALSAMIC REDUCTION

HERRING, CARROT, POTATO, BEETROOT SALAD

MEDITERRANEAN GRILLED CHICKEN SALAD

SWEET POTATO, CRANBERRIES AND FETA CHEESE SALAD

BUTTERNUT SQUASH AND QUINOA SALAD

SOUP

NEW YEAR'S SOUP

Black eyed peas, tomato, onion, celery, beef

CARVING STATION

RUSSIAN SALMON KOULIBIAC

RIB EYE ON BONE ROASTED

5 PEPPER SAUCE, GRAVY, BEARNAISE SAUCE

MAIN DISHES

HOPPIN' JOHN

BEEF MEDALLIONS WITH PLUM AND WALNUTS

PAN FRIED SEABASS FILLET WITH SALMORIGLIO SAUCE

SLOW BRAISED RED CABBAGE WITH APPLE

FLOPPY SPINACH WITH SHREDDED CHEESE

BAKED POTATO WITH CONDIMENTS

KIDS CORNER

CHICKEN NUGGETS

SHELLS PASTA
WITH BOLOGNESE

PUFFY SAUSAGE ROLLS

PULL APART

POTATO CROQUETTES

DESSERTS *FESTIVE*

CLASSIC JELLY DONUTS

APPLE PIE WITH ICE CREAM

OREO BROWNIES

RUM BABA

PAVLOVA

BERRIES PANNA COTTA

CARROT CAKE

LOCAL SWEETS

HONEY CAKE

WINTER FESTIVE FRUITS

New Year Beverage

Take the celebrations up a notch & add-on one of the unlimited beverage packages

SILVER

SPARKLING WINE
Astoria Prosecco

WHITE WINE
Savalan Elisa

RED WINE
Savalan Limited Release

DRAFT BEER
Local & Imported

VODKA
Russian Standard

₺39

GOLD

SPARKLING WINE
Astoria Prosecco

WHITE WINE
Savalan Elisa

RED WINE
Savalan Limited Release

DRAFT BEER
Local & Imported

VODKA
Absolut Elyx

WHISKEY
Jameson

TEQUILA
Olmecca Blanco

GIN
Beefeater

₺59

PLATINUM

SPARKLING WINE
Astoria Prosecco

WHITE WINE
Mapu Sauvignon Blanc

RED WINE
Mapu Cabernet Sauvignon

DRAFT BEER
Local & Imported

VODKA
Grey Goose

WHISKEY
Glenfiddich, Chivas

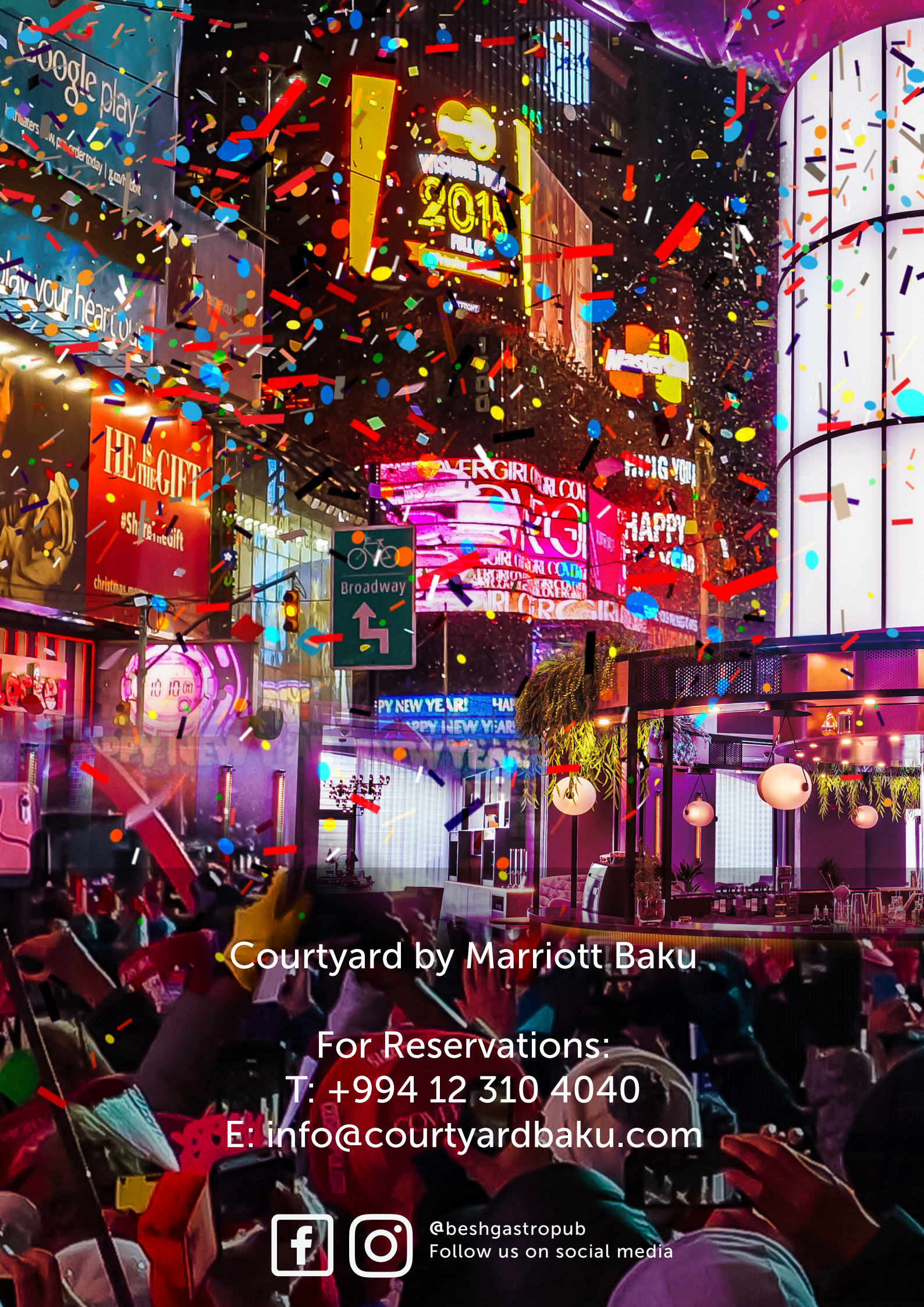
GIN
Hendricks

TEQUILA
Olmecca Altos

RUM
Bacardi Negra, Blanca

₺89

All prices are indicated in AZN, inclusive of taxes and service charge.



Courtyard by Marriott Baku

For Reservations:

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