

Radisson **BLU**  
CLUJ

SOMETHING

A WEDDING  
OF A KIND

BLU

FEEL THE DIFFERENCE

[radissonhotels.com/blu](http://radissonhotels.com/blu)





SOMETHING

A WEDDING  
OF A KIND

BLU



TRUST US

WITH YOUR EVENT



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# SAY 'I DO'

Now that you have found your soul mate (congratulations!), all you need is the perfect event partner to turn your dream wedding into reality.

At Radisson Blu Cluj we cherish love, celebrate diversity and completely embrace inclusion. Our dedicated team will be on hand from the very beginning to assist and advise you every step of the way with your celebration and preparations, as well as the night accommodations for you and your guests. With everything under one roof, planning and execution is a breeze, and we have plenty to keep guests entertained between ceremony and reception.

We will help you create the perfect day to suit your unique requirements, while ensuring we add a little touch of Blu to your extraordinary day.

# IN RADISSON BLU

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The background is a dense field of multi-colored bokeh lights in shades of blue, teal, and purple. A solid dark blue rectangle is centered on the page, serving as a backdrop for the text.

CELEBRATE

IN STYLE

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# RADISSON BLU

Once the vows are spoken, we are delighted to offer a stylish and modern venue for a larger, traditional or outside the box wedding in order to enable the happy couple to celebrate with family and friends from every aspect of their life together.

Flooded with natural light our stunning Ballroom is the ideal choice for weddings of all sizes up to 300 guests. Enjoy welcome drinks on arrival in the beautiful lounge of Radisson Blu before entering the ballroom for dinner and dancing. Mood lighting, a dedicated dancefloor, a large lounge area, your own bar and a private open space terrace ensure that this will be a party that your guests will never forget.

Your special day deserves the most beautiful setting.

# CLUJ-NAPOCA

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A romantic wedding photograph of a bride and groom. The bride is on the left, wearing a white lace wedding dress with a floral hairpiece and large pearl earrings. The groom is on the right, wearing a grey suit jacket, a white shirt, and a dark bow tie. They are standing outdoors near a body of water, with a soft, blurred background. A semi-transparent blue rectangular overlay is centered over the couple, containing white text. The text is split into two lines: "A DAY THAT'S" at the top and "TRUE TO YOU" at the bottom. Each line of text is flanked by a short horizontal white line.

A DAY THAT'S

TRUE TO YOU



# OUR GIFT

We use our immense wealth of top-level experience to create a unique collection of packages, meticulously designed to suit your every need. All incorporating within our superb wedding menu packages, proudly devised by our Executive Chef to feature the very best of locally sourced fine foods and ingredients.

A bouquet of brilliant gifts accompany all our great packages.

- Menu tasting for the Bride & Groom
- Complimentary accommodations for the Bride & Groom in a King Room
- Breakfast in bed for the Bride and Groom the morning after the reception
- Up to ten free parking spaces.
- Personalized room rates for your guests.
- A spacious dancefloor, enhances your experience and includes sound system and lighting scenarios.

# FOR YOU





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ENDLESS

All the menus in our packages can be tailored to any need in order to achieve your dream wedding day.

Each of our Tailored packages include 'our gift to you' as standard

POSSIBILITIES —



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# WITH THIS RING

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## WELCOME SPARKLING WINE

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### APPETIZER PLATE

Eggplant involtini, tomato & olive oil puree

Baked brie en crouete w/raspberry,  
balsamic & caramelized onion

Smoked salmon blini, crème fraiche, caviar

Sauteed mushroom tart

Smoked duck, cranberry & pistachio terrine

Bacon wrapped pork loin, apple chutney

Mini charcuterie and cheese bouquet

### FISH COURSE

Lake perch roulade with herbed shrimp mousse,  
roasted onion and cauliflower, spiced carrot puree,  
garlic cream and emerald oil

### MAIN COURSE

Slow braised boneless beef short rib, horseradish  
potato puree, sautéed green beans, roasted tomato,  
porter ale demi glace

### SURPRISE TREAT TO FINISH

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75 Euro / person

Each of our Tailored Packages include 'our gift to you'. Our prices do not include VAT.

PACKAGE

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# FROM THIS DAY FORWARD

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## WELCOME SPARKLING WINE

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### APPETIZER PLATE

Grilled shrimp with corn salad and avocado mousse

Chicken yakitori over fried bean thread noodle, teriyaki sauce

Roasted pepper and herb quiche

Turkey, spinach, cheese and red pepper roulade

Smoked duck, cranberry & pistachio terrine

Grilled halloumi cheese, arugula and preserved lemon

Smoked salmon blini, crème fraiche, caviar

### FISH COURSE

Grilled branzino, tomato panzanella salad, grilled red onion, walnut pesto

### MAIN COURSE

Grilled beef filet, potato gratin, bacon herb butter, seasonal vegetables and red wine demi glace

### SURPRISE TREAT TO FINISH

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85 Euro / person

Each of our Tailored Packages include 'our gift to you'. Our prices do not include VAT.

# PACKAGE

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# TO LOVE AND CHERISH

..... WELCOME & TOAST SPARKLING WINE. COFFEE & TEA SELECTION TO FINISH .....

## APPETIZER PLATE

Foie gras mousse, sour cherry gastrique on toast

Grilled shrimp with corn salad and avocado

Duo of smoked salmon & trout orb,  
cream cheese, rye toast, caviar

Roasted beet and orange salad with  
goat cheese mousse

Tuna Nicoise salad skewer

Smoked duck, cranberry & pistachio terrine

Grilled pear, prosciutto and gorgonzola beggars purse

## FISH COURSE

Butter poached Atlantic cod over paella rice,  
chorizo broth

## MAIN COURSE

Duo of beef filet medallion and jumbo shrimp, red wine  
demi glace and citrus beurre blanc, horseradish mashed  
potatoes, garlic sautéed green beans

## SURPRISE TREAT TO FINISH

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99 Euro / person

Each of our Tailored Packages include 'our gift to you'. Our prices do not include VAT.

PACKAGE

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# BREAKING THE GLASS

## COLD

Bruschetta trio: tomato basil, mushroom and olive tapenade

International and locally sourced cured meats, salami and cheese board

Asian peanut noodles with marinated vegetables

Vitello tonnato with anchovies and capers

Salad bar with dressings and condiments

Grilled vegetable platter

Freshly baked breads and rolls with butter

## HOT

Chef attended pasta bar with two different pastas & assorted garnishes

Herb breaded salmon fillet, tomato beurre blanc and wilted spinach

Seared boneless chicken thighs, mushroom and onion veloute

Braised boneless beef shortrib, ale demi glace

Roasted seasonal vegetables

Garlic mashed potatoes

## DESSERT

Poached pears with crispy phyllo and crème anglaise / Assortment of Mini fruit tarts and pastries / Fresh sliced fruit platter

79 Euro / person

Each of our Tailored Packages include 'our gift to you". Our prices do not include VAT.

PACKAGE

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# EXTRAS

## ELEMENTARY DRINK PACKAGE

Still and Sparkling Water. Soft and Natural non-alcoholic drinks

from 14 Euro / person

## ALCOHOLIC BLU DRINKS PACKAGE

Still and Sparkling Water. Soft and Natural Drinks. House Wine. House Spirits. Cocktails

from 33 Euro / person

## CELEBRITY DRINK PACKAGE

Still and Sparkling Water. Soft and Natural Drinks. House Wine. Premium Spirits. Cocktails

from 44 Euro / person

## PROSECCO FOUNTAIN EXPERIENCE

Prosecco Fountain

from 6 Euro / person





GOURMET  
EXPERIENCES

ON REQUEST



# GOURMET EXPERIENCES

## Passed Hors D' Oeuvres Reception ( starting with 6 Euro/ person)

### Chef Attended Gourmet Experiences

Charcuterie & Cheese (13 Euro / person)

Pasta & Risotto Bar (18 Euro / person)

Prime Rib of Beef Carving Station (24 Euro / person)

Mini Burger Station (16 Euro / person)

Paella Station (19 Euro / person)

Sushi Experience (36 Euro / person)

Mixed Nigiri, Sushi & Maki Platters (132 Euro each)

### Traditional with a Twist Add-ons

Cream of mushroom soup, truffle oil and herb crouton (7 Euro)

Spiced tomato & lentil soup, rice cracker (5 Euro)

Greek lemon chicken soup (6 Euro)

Cabbage rolls with sour cream (7 Euro)

Country style potatoes with peppers & onion (4 Euro)

Cured meat and Romanian cheese plate (9 Euro)

### Sweet Ending Add-ons

Fruit Display (10 Euro / person)

/

Cake & Pastry Shoppe (10 Euro / person)

/

Candy Shoppe (10 Euro / person)



# FIND YOUR

Ask yourselves what feels authentic to you as a couple, and choose a layout and setting that's a representation of who you are.

We are here to make your dream true.

# PERFECT FIT







Whilst this brochure offers you a selection of beautifully built packages, we believe that each and every couple's wedding is unique to their individual needs, therefore we are more than happy to discuss any requirements that will ensure your day is extra special.

For further assistance, please do not hesitate to contact us.

Best wishes with your wedding preparations and hope to hear from you very soon!



Contact: [info.cluj@radissonblu.com](mailto:info.cluj@radissonblu.com)

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