Conference service

2019
There are five Conference Rooms with all necessary equipment at your disposal.

<table>
<thead>
<tr>
<th>Room Name</th>
<th>Area, m²</th>
<th>Layout and the number of seats</th>
<th>Air Conditioner</th>
<th>Price per day, UAH</th>
<th>Price per hour, UAH</th>
<th>Equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>“Big Hall”</td>
<td>150</td>
<td>150 60 50 45</td>
<td>yes</td>
<td>5000</td>
<td>-</td>
<td>included</td>
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<tr>
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<td>100 60 45 40</td>
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<td>3000</td>
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</tr>
<tr>
<td>“Fireplace Hall”</td>
<td>52</td>
<td>55 30 30 30</td>
<td>no</td>
<td>2000</td>
<td>500</td>
<td>included</td>
</tr>
<tr>
<td>“Red Room”</td>
<td>55</td>
<td>60 30 30 30</td>
<td>no</td>
<td>2000</td>
<td>500</td>
<td>included</td>
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<tr>
<td>“Meeting Room”</td>
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<td>35 16 20 20</td>
<td>no</td>
<td>1300</td>
<td>250</td>
<td>not included</td>
</tr>
</tbody>
</table>

The total order is set after all the conditions of the event conduct are agreed upon.
**“Big Hall”**

<table>
<thead>
<tr>
<th>Area, m²</th>
<th>Layout and the number of seats</th>
<th>Air-Conditioner</th>
<th>Price per day, UAH</th>
<th>Price per hour, UAH</th>
<th>Equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>150</td>
<td>150</td>
<td>60</td>
<td>50</td>
<td>45</td>
<td>yes</td>
</tr>
</tbody>
</table>

The reservation of the “Big Hall” is available if the sum total of the services is at least 50 000 UAH/ per day.
**“Big Hall” Technical Support**

<table>
<thead>
<tr>
<th>Projector</th>
<th>Epson EB – 2250U</th>
</tr>
</thead>
<tbody>
<tr>
<td>- resolution</td>
<td>1920×1200</td>
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<tr>
<td>- luminous efficiency</td>
<td>5000 lm</td>
</tr>
<tr>
<td>- connector</td>
<td>HDMI, VGA</td>
</tr>
<tr>
<td>Screen size</td>
<td>5m diagonal (4,6m x 2,6m)</td>
</tr>
</tbody>
</table>

**Wireless presenter**

<table>
<thead>
<tr>
<th>Flipchart board</th>
<th>10 sheets of paper and 3 markers</th>
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</thead>
<tbody>
<tr>
<td>Sound</td>
<td>Monacor SA-230/SW Amplifier, 4 speakers 4x50 Watt</td>
</tr>
<tr>
<td>Internet, Wi-Fi</td>
<td>2 wireless microphones (NADY systems DKW-Duo)</td>
</tr>
<tr>
<td>Ethernet</td>
<td>10Mbit</td>
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</table>
## “Blue Room”

<table>
<thead>
<tr>
<th>Area, m²</th>
<th>Layout and the number of seats</th>
<th>Air Conditioner</th>
<th>Price per day, UAH</th>
<th>Price per hour, UAH</th>
<th>Equipment</th>
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</thead>
<tbody>
<tr>
<td>100</td>
<td>100 60 45 40</td>
<td>yes</td>
<td>3000</td>
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[Image of “Blue Room” room layout and seating arrangements]
# “Blue Room” Technical Support

<table>
<thead>
<tr>
<th>Feature</th>
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<tbody>
<tr>
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<td>EPSON 42 U</td>
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<td>- resolution</td>
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<td>- connector</td>
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<td>Flipchart board</td>
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<tr>
<td>Sound</td>
<td>portable computer speakers 2x10 Watt</td>
</tr>
<tr>
<td>Интернет, Wi-Fi</td>
<td>10Mbit</td>
</tr>
</tbody>
</table>
“Fireplace Hall”
Minimum Rent of the “Fireplace Hall” — 3 hours

<table>
<thead>
<tr>
<th>Area, m²</th>
<th>Layout and the number of seats</th>
<th>Air Conditioner</th>
<th>Price per day, UAH</th>
<th>Price per hour, UAH</th>
<th>Equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>52</td>
<td>55</td>
<td>30</td>
<td>30</td>
<td>30</td>
<td>no</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>2000</td>
<td>500</td>
<td>included</td>
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</tbody>
</table>
**“Fireplace Hall” Technical Support**

<table>
<thead>
<tr>
<th></th>
<th>ViewSonic PJD5555w</th>
</tr>
</thead>
<tbody>
<tr>
<td>Projector</td>
<td></td>
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<tr>
<td>- resolution</td>
<td>1280 x 800</td>
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<tr>
<td>- luminous efficiency</td>
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<tr>
<td>- connector</td>
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<tr>
<td>Flipchart board</td>
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<tr>
<td>Sound</td>
<td>portable computers</td>
</tr>
<tr>
<td></td>
<td>speakers 2x10Watt</td>
</tr>
<tr>
<td>Internet, Wi-Fi</td>
<td>10Mbit</td>
</tr>
<tr>
<td>Ethernet</td>
<td>10Mbit</td>
</tr>
</tbody>
</table>
## "Red Room"
Minimum Rent of the "Red Room" — 3 hours

<table>
<thead>
<tr>
<th>Area, m²</th>
<th>Layout and the number of seats</th>
<th>Air-Conditioner</th>
<th>Price per day, UAH</th>
<th>Price per hour, UAH</th>
<th>Equipment</th>
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</thead>
<tbody>
<tr>
<td>55</td>
<td>60</td>
<td>no</td>
<td>2000</td>
<td>500</td>
<td>included</td>
</tr>
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<td>Feature</td>
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<td>------------------------------</td>
<td>------------------------------------------------------------------</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Projector</td>
<td>ViewSonic PJD 6544w</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>- resolution</td>
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<td>- connector</td>
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<tr>
<td>Screen size</td>
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<tr>
<td>Flipchart board</td>
<td>10 sheets of paper and 3 markers</td>
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<td></td>
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<tr>
<td>Sound</td>
<td>portable computer speakers 2x10 Watt</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Интернет, Wi-Fi</td>
<td>10Mbit</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
# "Meeting room"

Minimum Rent of the "Meeting room" — 3 hours

<table>
<thead>
<tr>
<th>Area, m²</th>
<th>Layout and the number of seats</th>
<th>Air Conditioner</th>
<th>Price per day, UAH</th>
<th>Price per hour, UAH</th>
<th>Equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>35</td>
<td>35</td>
<td>no</td>
<td>1300</td>
<td>250</td>
<td>not included</td>
</tr>
</tbody>
</table>

*The cost of renting "Meeting room" with equipment - per day - 1600 UAH., Per 1 hour - 300 UAH.*
## Rooms of the George Hotel

<table>
<thead>
<tr>
<th>Category of rooms</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard, twin</td>
<td>3</td>
</tr>
<tr>
<td>Standard, double</td>
<td>6</td>
</tr>
<tr>
<td>Standard transformer (twin or double)</td>
<td>4</td>
</tr>
<tr>
<td>Standard family (3 pax) (twin or double)</td>
<td>7</td>
</tr>
<tr>
<td>Superior transformer (twin or double)</td>
<td>27</td>
</tr>
<tr>
<td>Thematic Suite, double</td>
<td>3</td>
</tr>
<tr>
<td>Suite, double</td>
<td>1</td>
</tr>
</tbody>
</table>

Total number of rooms: 51

Maximum group bookings on separate beds: 89
Special conference menu
Mineral Water

- Water "Devaytis" /glass bottle 0.5/ 23 UAH
- Water "Morshinska" /glass bottle 0.5/ 46 UAH
- Water "Morshinska" /plastic bottle 0.5/ 20 UAH
- Water "Bonaqua" /plastic bottle 0.5/ 17 UAH
- Water "Pryrodnye dzherelo"/plastic bottle 0.5/ 12 UAH

The service charge of 10% is added to your bill. Prices are given with VAT 20%.
## Coffee-break

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>“Classic with Crescent Rolls”</strong></td>
<td>78 UAH</td>
</tr>
<tr>
<td>Coffee with Cream and Lemon Tea</td>
<td></td>
</tr>
<tr>
<td>Crescent Rolls with Jam – 1 pcs/50g</td>
<td></td>
</tr>
<tr>
<td>Apple Muffin – 1 pcs/50g</td>
<td></td>
</tr>
<tr>
<td><strong>“Classic with Apple Biscuit”</strong></td>
<td>78 UAH</td>
</tr>
<tr>
<td>Coffee with Cream and Lemon Tea</td>
<td></td>
</tr>
<tr>
<td>Apple Biscuit – 2 pcs/50g</td>
<td></td>
</tr>
<tr>
<td>Cupcake – 1 pcs/50g</td>
<td></td>
</tr>
<tr>
<td><strong>“Traditional with Apple Pie”</strong></td>
<td>90 UAH</td>
</tr>
<tr>
<td>Coffee with Cream and Lemon Tea</td>
<td></td>
</tr>
<tr>
<td>Apple Pie – 1 pcs/60g</td>
<td></td>
</tr>
<tr>
<td>Biscuit with Nut Meringue – 1 pcs/50g</td>
<td></td>
</tr>
<tr>
<td><strong>“Lviv Traditional”</strong></td>
<td>102 UAH</td>
</tr>
<tr>
<td>Coffee with Cream and Lemon Tea</td>
<td></td>
</tr>
<tr>
<td>Traditional Poppy Seed Cheesecake – 1 pcs/60g</td>
<td></td>
</tr>
<tr>
<td>Honey cake with prunes – 1 pcs/60g</td>
<td></td>
</tr>
<tr>
<td>Meringue – 2 pcs/30g</td>
<td></td>
</tr>
<tr>
<td><strong>“Energy”</strong></td>
<td>90 UAH</td>
</tr>
<tr>
<td>Coffee with Cream and Lemon Tea</td>
<td></td>
</tr>
<tr>
<td>Canape with baked pork – 1 pcs/60g</td>
<td></td>
</tr>
<tr>
<td>Bun with Raisins and Cinnamon – 1 pcs/50g</td>
<td></td>
</tr>
<tr>
<td><strong>“European”</strong></td>
<td>114 UAH</td>
</tr>
<tr>
<td>Coffee with Cream and Lemon Tea</td>
<td></td>
</tr>
<tr>
<td>Bruschetta “Caprese with Mozzarella” – 1 pcs/50g</td>
<td></td>
</tr>
<tr>
<td>Raspberry Cupcake – 1 pcs/70g</td>
<td></td>
</tr>
<tr>
<td>Canapé with Balyk, Cheese and Herbs – 1 pcs/60g</td>
<td></td>
</tr>
</tbody>
</table>

The service charge of 10% is added to your bill. Duration of Coffee Break is 1 hour. Prices are given with VAT 20%.
<table>
<thead>
<tr>
<th>Coffee-break</th>
<th>“Light Fruit”</th>
<th>“Italian Morning”</th>
<th>“Delicate”</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>78 UAH</td>
<td>114 UAH</td>
<td>144 UAH</td>
</tr>
<tr>
<td>Items</td>
<td>Coffee with Cream and Lemon Tea</td>
<td>Coffee with Cream and Lemon Tea</td>
<td>Coffee with Cream and Lemon Tea</td>
</tr>
<tr>
<td></td>
<td>Fruit Skewers – 2 pcs / 60g</td>
<td>Bruschetta with Tomatoes – 1/35g</td>
<td>Cake Basket with Chicken and Nuts Salad – 1 pcs/60g</td>
</tr>
<tr>
<td></td>
<td>Caramelized Apple and Raisins Tartlets – 1 pcs/50g</td>
<td>Hot Bruschetta with Brie, Tomatoes and Honey – 1 pcs/50g</td>
<td>Cake Basket with Fruit and Cream – 1 pcs/50g</td>
</tr>
<tr>
<td>“Sweet Delight”</td>
<td>102 UAH</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Coffee with Cream and Lemon Tea</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chocolate cake – 1 pcs/60g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cake Basket with Fruit and Cream – 1 pcs/50g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Apple Puff – 1 pcs/60g</td>
<td></td>
<td></td>
</tr>
<tr>
<td>“Galician Whims”</td>
<td>102 UAH</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Coffee with Cream and Lemon Tea</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Krukhi (Nut Biscuits) – 2 pcs/50g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ptysi (Custard Pastries) – 1 pcs/50g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Poppy Seed Pie – 1 pcs/50g</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

The service charge of 10% is added to your bill. Duration of Coffee Break is 1 hour. Prices are given with VAT 20%.
Prime Corporate Menu

**Lunch 168 UAH**

### Salad, Your Choice of
- Mixed Greens Salad and Herbes de Provence 150g
- Cabbage and Radicchio Salad with Pumpkin Seeds 150g
- Chopped Beet Salad with Feta and Nuts 150g
- Cabbage, Apple and Carrot Salad 150g
- Tomato with Parsley and Toasts 150g
- “Vinegret” Salad 150g
- “Vegetables and Beans” Salad 150g

### Main Course, Your Choice of
- Chicken Fricassee in Cream Sauce 125g
- Chicken and Mushroom Julienne 125g
- Traditional Chicken Kyiv with Herb Butter 120g
- Baked Chicken Fillet with Mushrooms and Peppers 100g
- Stir-Fried Pork with Carrots and Beans 125g
- Pork Roll with Mushrooms 100g
- Hake Roll with Cheese and Mushrooms 100g

### First Course, Your Choice of
- Mushroom and Celery Soup 250g
- Creamy Vegetable Soup 250g
- Creamy Pea Soup with Croutons 250/25g
- Green Borshch with Sour Cream 200/50g
- Vegetable Minestrone Soup  250g
- Bean Soup 250g
- Ukrainian Borsch with Sour Cream 200/50g

### Side Dish, Your Choice of
- Mashed Potatoes with Greens  150g
- Home Baked Potato 150g
- Boiled Potatoes with Herbs and Black Sesame Seeds 150g
- Curried Potato Slices 150g
- Hominy Corn Porridge 150g
- Rice with Vegetables 150g
- Steamed Carrots with Celery and Leek 150g

### Drinks, Your Choice of
- Uzvar (Dried Fruit Compote) 250g
- Compote 250g
- Lemon Water 250g

Service charge of 10% is added to the prices given. Full service time is 1.5 hours. Prices on the menu include VAT 20%.
Prime Corporate Menu
*Dinner* 168 UAH

**Salad, Your Choice of**
- Mixed Greens Salad and Herbes de Provence 150g
- Cabbage and Radicchio Salad with Pumpkin Seeds 150g
- Chopped Beet Salad with Feta and Nuts 150g
- Cabbage, Apple and Carrot Salad 150g
- Tomato with Parsley and Toasts 150g
- “Vinegret” Salad 150g
- “Vegetables and Beans” Salad 150g

**Main Course, Your Choice of**
- Chicken Fricassee in Cream Sauce 125g
- Chicken and Mushroom Julienne 125g
- Traditional Chicken Kyiv with Herb Butter 120g
- Baked Chicken with Mushrooms and Peppers 100g
- Stir-Fried Pork with Carrots and Beans 125g
- Pork Roll with Mushrooms 100g
- Hake Roll with Cheese and Mushrooms 100g

**Side Dish, Your Choice of**
- Mashed Potatoes with Greens 150g
- Home Baked Potato 150g
- Boiled Potatoes with Herbs and Black Sesame Seeds 150g
- Curried Potato Slices 150g
- Hominy Corn Porridge 150g
- Rice with Vegetables 150g
- Steamed Carrots with Celery and Leek 150g

**Dessert, Your Choice of**
- Baked Apple with Honey and Raisins 150g
- Pancakes with Apples and Honey 100g
- Apple Pie 100g
- Raspberry Cupcake 70g
- Chocolate Cupcake 70g
- Coconut Tart 100g
- Apples and Banana Platter with Strawberry Sauce 100/20g

**Drinks, Your Choice of**
- Uzvar (Dried Fruit Compote) 250g
- Compote 250g
- Lemon Water 250g
- Creamy Coffee 200g
- Lemon Tea 200g

Bread and Buns 110g

Service charge of 10% is added to the prices given. Full service time is 1.5 hours. Prices on the menu include VAT 20%.
Classic Corporate Menu

Lunch 216 UAH

Salad, Your Choice of
- Vegetable Salad with Mushrooms and Bryndza 150g
- Mixed Green Salad with Apple and Yoghurt 150g
- Vitamin with Raisins Salad 150g
- “Autumn Dance” Carrot Salad 150g
- Napa Cabbage and Corn Salad 150g
- Potato Salad with Balyk and Mustard Dressing 150g
- “Vinegret with Herring” Salad 150g

Main Course, Your Choice of
- Roasted Perch with Mint and Vegetables 125g
- Chicken Fillet with Cheese and Tomato 150g
- Chicken Fillet with Mushrooms and Balyk and Cream Sauce 125g
- Cordon Bleu 120g
- Tender Beef Liver with Apples and Wine Sauce 125g
- Beef Stroganoff 125g
- Meat Holubtsi (Stuffed Cabbage) with Sour Cream 250g/50g *served without a side dish
- Stuffed Champignons 125g

First Course, Your Choice of
- Mushroom and Celery Soup 250g
- Creamy Vegetable Soup 250g
- Ukrainian Borshch with Donuts 250g/100g
- Chicken Noodle Soup 200g
- Vegetable Minestrone Soup 250g
- Creamy Pea Soup with Croutons 250g/25g
- Vegetable Minestrone Soup 250g
- Bean Soup 250g

Side Dish, Your Choice of
- Mashed Potatoes with Greens 150g
- Home Baked Potato 150g
- Boiled Potatoes with Herbs and Black Sesame Seeds 150g
- Curried Potato Slices 150g
- Hominy Corn Porridge 150g
- Rice with Vegetables and Vitamins Mix 150g
- Steamed Carrots with Celery and Leek 150g

Drinks, Your Choice of
- Uzvar (Dried Fruit Compote) 250g
- Compote 250g
- Lemon Water 250g

Bread and Buns 110g

Service charge of 10% is added to the prices given. Full service time is 1.5 hours. Prices on the menu include VAT 20%.
Classic Corporate Menu

*Dinner* 216 UAH

**Salad, Your Choice of**
- Vegetable Salad with Mushrooms and Bryndza 150g
- Mixed Green Salad with Apple and Yoghurt 150g
- Vitamins with Raisins Salad 150g
- “Autumn Dance” Carrot Salad 150g
- Potato Salad with Balyk and Mustard Dressing 150g
- Napa Cabbage and Corn Salad 150g
- “Vinegret with Herring” Salad 150g

**Main Course, Your Choice of**
- Roasted Perch with Mint and Vegetables 125g
- Chicken Fillet with Cheese and Tomato 150g
- Chicken Fillet with Mushrooms and Balyk and Cream Sauce 125g
- Cordon Bleu 120g
- Tender Beef Liver with Apples and Wine Sauce 125g
- Beef Stroganoff 125g
- Meat Holubtsi (Stuffed Cabbage) with Sour Cream 250g/50g *served without a side dish
- Stuffed Champignons 125g

**Side Dish, Your Choice of**
- Mashed Potatoes with Greens 150g
- Home Baked Potato 150g
- Boiled Potatoes with Herbs and Black Sesame Seeds 150g
- Curried Potato Slices 150g
- Hominy Corn Porridge 150g
- Rice with Vegetables and Vitamins Mix 150g
- Steamed Carrots with Celery and Leek 150g

**Dessert, Your Choice of**
- Traditional Poppy Seed Cheesecake 100g
- Berry Tart 100g
- Fruit Dessert with Cream 150g
- Chocolate and Lemon Cupcake Duet 70g/70g
- Shortcrust Pastry with Buttercream 100g
- Cheese Pancakes with Sour Cream 120g/20g

**Drinks, Your Choice of**
- Uzvar (Dried Fruit Compote) 250g
- Compote 250g
- Lemon Water 250g
- Creamy Coffee 200g
- Lemon Tea 200g

Bread and Buns 110g

Service charge of 10% is added to the prices given. Full service time is 1.5 hours. Prices on the menu include VAT 20%.
# Premium Corporate Menu

## Lunch 420 UAH

### Cold Starters, Your Choice of
- Baked Beet and Baby Carrot with Olive and Honey Dressing and Feta 180g
- Mixed Greens Salad with Tomatoes and Pumpkin Seeds 150g
- Roasted Apple and Cheese Salad with Honey and Mustard Dressing 150g
- Grilled Sweet Peppers with Mushroom Terrine 150g
- Chicken Caesar Salad 150g
- Grilled Chicken Fillet with Iceberg Lettuce, Tomatoes and Cream 180g
- Mozzarella alla Caprese with Mixed Greens 150g

### Main Course, Your Choice of
- Perch Fillet with Thyme and Cheese Sauce 125g
- Roasted Trout with Spinach 130g
- Roasted Eggplants with Suluguni Cheese and Vegetable Salsa 200g
- Turkey Fillet in Cream Sauce 125g
- Veal Roll with Green Beans and Pepper 125g
- Veal with Cherries and Cherry Sauce 125g
- Kruchenyky (Rolls) with Champignons and Mushroom Gravy 100g/50g
- Pork Medallions with Honey and Mustard Sauce 125g/30g

### First Course, Your Choice of
- Creamy Tomato Soup with Bryndza 200g
- Ukrainian Borshch with Donuts 200g/100g
- Mushroom Soup 200g
- Fish Soup with Pie 200g/50g
- Creamy Pumpkin Soup 200g *seasonal dish, autumn-winter
- Chicken Consommé with Croutons 250g/30g
- Solyanka 200g

### Side Dish, Your Choice of
- Grilled Vegetables – Pepper, Tomato, Eggplant, Zucchini 150g
- Creamed Spinach 150g
- Snake Beans with Grilled Tomatoes 150g
- Baked Potato with Fresh Tomatoes Sauce 200g/50g
- Potato Croquettes 200g
- Brown Rice with Broccoli and Baby Carrot 150g

### Drinks, Your Choice of
- Uzvar (Dried Fruit Compote) 250g
- Mint Lemonade 200g
- Orange and Grapefruit Lemonade 200g
- Lemon Water 250g

Service charge of 10% is added to the prices given. Full service time is 1.5 hours. Prices on the menu include VAT 20%.
Premium Corporate Menu

**Dinner 420 UAH**

**Cold Starters, Your Choice of**
- Baked Beet and Baby Carrot with Olive and Honey Dressing and Feta 180g
- Mixed Greens Salad with Tomatoes and Pumpkin Seeds 150g
- Roasted Apple and Cheese Salad with Honey and Mustard Dressing 150g
- Grilled Sweet Peppers with Mushroom Terrine 150g
- Chicken Caesar Salad 150g
- Grilled Chicken Fillet with Iceberg Lettuce, Tomatoes and Cream 180g
- Mozzarella alla Caprese with Mixed Greens 150g

**Main Course, Your Choice of**
- Perch Fillet with Thyme and Cheese Sauce 125g
- Roasted Trout with Spinach 130g
- Roasted Eggplants with Suluguni Cheese and Vegetable Salsa 200g
- Turkey Fillet in Cream Sauce 125g
- Veal Roll with Green Beans and Pepper 125g
- Veal with Cherries and Cherry Sauce 125g
- Kruchenky (Rolls) with Champignons and Mushroom Gravy 100g/50g
- Pork Medallions with Honey and Mustard Sauce 125g/30g

**Side Dish, Your Choice of**
- Grilled Vegetables – Pepper, Tomato, Eggplant, Zucchini 150g
- Creamed Spinach 150g
- Snake Beans with Grilled Tomatoes 150g
- Baked Potato with Fresh Tomatoes Sauce 200g/50g
- Potato Croquettes 200g
- Brown Rice with Broccoli and Baby Carrot 150g

**Bread and Buns 110g**

**Desserts, Your Choice of**
- Chocolate Cake 100g
- Apple Strudel with Sauce 100g/50g
- Cherry Strudel with Sauce 100g/50g
- Cheesecake 120g
- Cheese Pastry with Jelly and Berries 130g
- Apple Tart 120g

**Drinks, Your Choice of**
- Uzvar (Dried Fruit Compote) 250g
- Mint Lemonade 200g
- Orange and Grapefruit Lemonade 200g
- Lemon Water 250g

Service charge of 10% is added to the prices given. Full service time is 1.5 hours. Prices on the menu include VAT 20%.
Dear guests, George Hotel is always eager to welcome you!

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