



“Dnister” Hotel

Conference Services

Lviv, Ukraine

2010



Welcome to Lviv!

Welcome to the “Dnister” Hotel, located in the very heart of the city of Lviv – a legendary and ancient city, an open-air museum, and “the pearl” of West Ukraine.

If you have scheduled a business trip to Lviv, and planned to meet your business colleagues there, or if you have decided to organize a forum, conference, seminar, etc. – then, there is definitely no better place to do this than at the “Dnister” Hotel****.

There are 150 comfortable rooms, a convenient secured parking area just near the hotel, conference halls, a Business Centre, WI-FI Internet, restaurants serving both Ukrainian and European cuisine, and the “Panorama” Bar, where you can contemplate the breath-taking view of the Old City, or enjoy a fragrant cup of coffee and our own home-made cakes and pastries when taking a break from your business affairs.

By combining the ambience of the Old City of Lviv, located at the Carpathian foothills, with high quality European standards and services, the “Dnister” Hotel will make your stay in Lviv most enjoyable and truly unforgettable.

List of additional services:

Catering services – first restaurant delivery services in Lviv

Transfer services

Cakes and pastries prepared with your company logo

Automobile rental

Assistance in organizing translation and interpretation services

Assistance in organizing video conferences and Web conferences

Assistance in organizing leisure activities:

- city excursions, castle tours in the Lviv Region, or trips to the Carpathian

Mountains

- theatre, museum tickets, etc.

- quest (mind and sport games)

- entertainment programs, folklore.

All events organized by our hotel services are unique as we are ready to take into account all your desires and requests.



*** Equipment and Conference Services**

There are five Conference Halls outfitted with all the required equipment. These Halls can house 180, 120, 50 and 18 people. There is also a Business Centre equipped with all modern means of communication and IT technology.

Holding capacity of each Hall depends on what type of Hall you choose:

Hall	m ²	Theatre	Class	Round Table	Rental fee per day, in UAH	Rental fee per day with Internet services, in UAH
Great Hall 9 th floor	266	180 persons	100 persons	50 persons	2,200.00	3,000.00
Lviv Hall	180	120 persons	80 persons	40 persons	1,800.00	2,500.00
Lobby Conference Hall	99	50 persons	40 persons	30 persons	1,100.00	1,500.00
Negotiations Room 6 th floor	41	-	-	18 persons	700.00	1,000.00
Small Hall	40	18 persons	12 persons	12 persons	700.00	1,000.00

Rental fees include the following equipment:

flipchart, slide projector, graph projector, television set, video tape-recorder, screen, and sound equipment

Fees for additional equipment:

- * flipchart paper block – UAH 30.00 /10 p.
- * flipchart paper block – UAH 50.00 /20 p.
- * flipchart paper block – UAH 70.00 /30 p.
- * rental fee for multi-media projector – UAH 500.00 /day
- * rental fee for DVD-player – UAH 100.00 /day
- * rental fee for laptop – UAH 300.00 /day

Conditions for Conference and Banquet Services

The Dnister Tourist and Hotel Complex, OJSC would like to express its gratitude for your interest.

We have established the following conditions and work regulations in order to provide our clients with high quality services.

Choice of Menus

In order to offer you the best possible services for your event, we kindly ask you to indicate your choice of menu, and the number of guests who will attend this event. Please pass this information on to the Sales and Marketing Department (tel.: +38 (032) 297 43 23, fax: +38 (032) 297 10 17), or to the restaurant services of the “Dnister” Hotel (tel.: +38(032) 297 43 55), no later than four days before the actual event is to take place.

The hotel is responsible for serving the number of guests indicated beforehand.

Meals are provided to the number of guests indicated beforehand.

If there are any changes with regard to the number of guests, we request that you specify the exact number in written form, no later than 24 hours prior the actual start of the event; with regard to banquets or buffet parties – no later than 48 hours prior to the actual start of the event.

Prices

All prices are subject to change. Invoices are provided for all required costs, and acknowledge full payment within three banking days.

Payment

100 % advance payment for banquet and conference services should be provided on the clearing account of the hotel three days prior to the actual event.

Cancellations

We request that a written notice be addressed to the hotel regarding any cancellation of an event, no later than three days prior to the actual event.

If the cancellation notice is received before 14:00 (2 p.m.) of the three days prior to the actual event, a 50% charge will be required for the ordered meals and drinks, and a 50% payment will also be required for the rental of a conference hall.

If the cancellation notice is received after 14:00 (2 p.m.) of one day prior to the actual event, the Hotel Management requests that you provide 100% payment for the total order, including meals and hall rentals.

Equipment

The Sales and Marketing Department or restaurant services of the “Dnister” Hotel should be informed (see application forms for delivery and take-away services) if you require assistance for delivering or taking away equipment or other materials. Please be aware that the Hotel does not allow goods or equipment to be kept on the premises.

Safety

Clients who use our premises are responsible for their own goods and property. The Hotel is not responsible for goods and property which were not initially deposited in the cloakroom, or the storage room.

The client will be held responsible for any damages incurred on hotel premises during the event or celebration.

Application Form for Organizing Events *

Att.: M. V. Bondaruk
General Manager
“Dnister” Hotel OJSC

Dear Maksym Viktorovych!

_____ (name of organization) requests that
_____ (event) be organized from
_____ to _____ (indicate necessary details only):

Room reservation:

Type of room	Date of arrival	Date of departure	Number of rooms	Method of payment

Hall rental:

Name of Hall	Date	Starting time of event	Finishing time of event	Number of people	Type of Hall

Meals:

Type of meal	Date	Time	Number of people

Equipment and other services:

Name	Date

Payment guaranteed (please tick):

non-cash payment / cash payment

We fully understand and agree to all provisions regulating conference and banquet services, cancellations, and penalty charges.

Family name _____

Signature _____

** This Application Form is to be filled out on the letterhead of the organization and certified by a stamp.*

We would like to present our choice menus created especially for conferences.

Coffee Breaks

Coffee Break No. 1 - UAH 26 per person

Assortment of cakes and pastries – 1/1

Coffee/tea with cream – 1/1

Assorted juices – 1/250

Mineral water (BonAqua) – 1/500

Coffee Break No. 2 - UAH 26 per person

Cheese canapé – 1/1

Ham canapé – 1/1

Coffee/tea with cream – 1/1

Mineral water (BonAqua) – 1/500

Coffee Break No. 3 - UAH 31 per person

Assortment of fruit – 1/100

Assortment of cakes and pastries – 1/1

Coffee/tea with cream – 1/1

Assorted juices – 1/250

Mineral water (BonAqua) – 1/500

Coffee Break No. 4 - UAH 35 per person

Mushroom patty – 1/1

Meat patty – 1/1

Assortment of fruit – 1/100

Coffee/tea with cream – 1/1

Mineral water (BonAqua) – 1/500

Coffee Break No. 5 - UAH 37 per person

Ham canapé – 1/1

Cheese canapé – 1/1

Assortment of cakes and pastries – 1/1

Assortment of fruit – 1/100

Coffee/tea with cream – 1/1

Mineral water (BonAqua) – 1/500

Coffee Break No. 6 - UAH 38 per person

Ham canapé – 1/1

Cheese canapé – 1/1

Assortment of cakes and pastries – 1/1

Coffee/tea with cream – 1/1

Assorted juices – 1/250

Mineral water (BonAqua) – 1/500

Coffee Break No. 7 - UAH 43 per person

Ham canapé – 1/1

Cheese canapé – 1/1

Assortment of cakes and pastries – 1/1

Assortment of fruit – 1/100

Coffee/tea with cream – 1/1

Assorted juices – 1/250

Mineral water (BonAqua) – 1/500

Prices are subject to change



Lunch

Lunch No. 1 - UAH 88 per person

Vegetable salad mix – 1/150
(fresh vegetables)
French chicken soup – 1/250
Meat rissoles country-style – 1/100/45/9
Potato gratin – 1/150
Mineral water (BonAqua) – 1/250
Bread

Lunch No. 2 - UAH 88 per person

Nizza salad – 1/150
(fresh vegetables, tuna fish, olives, eggs, onions, and oil dressing)
Borshch (red beet soup) with pampushky (fritters) – 1/250
Beef Stroganoff – 1/100/40
Boiled rice – 1/150
Mineral water (BonAqua) – 1/250
Bread

Lunch No. 3 – UAH 95 per person

Greek salad – 1/150
Mushroom soup (with champignons) – 1/250
Pork chops – 1/100
Country-style potatoes – 1/150
Mineral water (BonAqua) – 1/250
Bread

Lunch No. 4 - UAH 95 per person

Monsieur Gourmand salad – 1/150
(carrots, potatoes, marinated peppers, pineapple, corn, and chicken)
Meat solianka (thick soup) – 1/250
Fish fillet with nuts – 1/150
Rice with vegetables – 1/150
Mineral water (BonAqua) – 1/250
Bread

Prices are subject to change



Lunch

Lunch No. 5 - UAH 100 per person

Tomatoes with Provence herbs and Adygei cheese – 1/150/10
Vegetable cream soup – 1/250
Baked chicken with peaches and mozzarella cheese – 1/100/30
Diced baked potatoes – 1/150
Apple pie – 1/100
Mineral water (BonAqua) – 1/250
Bread
Coffee/tea – 1/1

Lunch No. 6 - UAH 100 per person

Greek salad – 1/150
(fresh vegetables, onions, Feta cheese, olives, and oil dressing)
Borshch (red beet soup) with pampushky (fritters) – 1/250
Baked fish with vegetables – 1/100/50/16
Potato purée – 1/150
Cheese pudding – 1/50
Mineral water (BonAqua) – 1/250
Bread
Coffee/tea – 1/1

Lunch No. 7 – UAH 125 per person

Mexican salad – 1/150
(chicken, apples, celery, nuts, and mayonnaise)
Meat solianka (thick soup) – 1/250
Cannelloni stuffed with meat – 1/250
Apple strudel with ice-cream – 1/100/50
Mineral water (BonAqua) – 1/250
Bread
Coffee/tea – 1/1

Lunch No. 8 – UAH 125 per person

Piquant salad – 1/150
(chicken, ham, cheese, fresh cucumbers, bell peppers, eggs, and mayonnaise)
Mushroom cream soup – 1/250
Fish rolls with spinach – 1/100/50
Home-made diced potatoes – 1/150
Parfait cake – 1/1
Mineral water (BonAqua) – 1/250
Bread
Coffee/tea – 1/1

Prices are subject to change



Business Lunch

Business Lunch No. 1 - UAH 140 per person ***Minimal number of guests – 40 persons.***

Salads:

- Piquant salad - 1/37
- Vegetable salad mix - 1/37
- Cabbage salad – 1/37
- Ukrainian salad - 1/37

First Course:

- Mushroom soup – 1/85
- Meat solianka (thick soup) – 1/85

Second Course:

- Golden perch – 1/37
- Chicken fillet – 1/50
- Meatballs in tomato sauce – 1/50
- Fried ribs – 1/50/10
- Potato fritters with cabbage and mushrooms - 1/50

Side Dishes:

- Baked diced potatoes – 1/50
- Rice with mushrooms – 1/50/3
- European side dish – 1/37

Assorted Sauces

Assortment of Cakes and Pastries -1/1

Assortment of fruit – 1/100

Bread

Non-Alcoholic Beverages:

- Juice – 1/250
- Mineral water – 1/250
- Coffee/tea with cream – 1/1

Prices are subject to change



Business Lunch

Business Lunch No. 2 - UAH 150 per person ***Minimal number of guests – 40 persons.***

Cold Appetizers:

- Provence-style tomatoes - 1/50
- Chinese cabbage salad with vegetables - 1/37
- Nizza salad – 1/37
- Chicken salad with pineapple - 1/37
- Eggs stuffed with mushrooms – 1/40

First Course:

- Vegetable cream soup – 1/85
- Quenelle broth – 1/85

Second Course:

- Baked fish with vegetables – 1/25/12/4
- Chicken fillet Lviv-style – 1/25
- Veal chops – 1/50
- Pork goulash – 1/25/10
- Spaghetti Bolognese – 1/125
- Pancakes stuffed with meat – 1/40

Side Dishes:

- Baked diced potatoes – 1/50
- Rice with mushrooms – 1/50
- Vegetable ratatouille casserole - 1/75/5

Assorted Sauces

Assortment of fruit – 1/80

Cheese pudding - 1/50

Bread

Non-Alcoholic Beverages:

- Assorted juice – 1/200
- Mineral water – 1/250

Prices are subject to change



Business Lunch

Business Lunch - Ukrainian Cuisine - UAH 160 per person ***Minimal number of guests – 40 persons.***

Bean salad - 1/75
Ancient Lviv salad - 1/75
Assortment of pickled vegetables – 1/100
Herring with potatoes - 1/37/25/18
Shponder (large slice of bacon) baked with garlic – 1/35

First Course:

Borshch (red beet soup) with pampushky (fritters) – 1/150/20

Second Course:

Holubtsi (cabbage rolls) stuffed with meat – 1/66/25
Baked perch – 1/20/5
Tongue in cream – 1/37
Fried mushroom rolls – 1/37/12
Varenyky (dumplings) stuffed with salted cheese – 1/66/7/25

Fine pancakes with poppy seeds and honey – 1/50
Fine pancakes stuffed with cheese – 1/50
Baked apple with honey and cranberries – 1/88/25

Assortment of fruit – 1/50

Uzvar (stewed fruit) – 1/250

Assorted sauces

Bread

Non-Alcoholic Beverages:

Mineral water – 1/250
Coffee/tea – 1/1

Prices are subject to change



Business Lunch

Business Lunch –European-style - UAH 260 per person ***Minimal number of guests – 40 persons.***

Salad Bar:

- Salad mix - 1/25
- tomatoes - 1/25
- cucumbers – 1/25
- bell peppers – 1/25
- green olives – 1/10
- black olives – 1/10
- Jamón (Spanish ham) – 1/12
- Lightly salted salmon with capers - 1/30
- Grated Parmesan cheese – 1/10
- Feta cheese - 1/12
- Olive oil dressing – 1/12
- Cocktail sauce – 1/15
- Caesar sauce - 1/12
- Chopped green onions – 1/20
- White marinated mushrooms – 1/25
- Boiled cocktail shrimps – 1/20
- Marinated onion rings – 1/20

First Course:

- Quenelle broth – 1/85
- Vegetable purée soup – 1/85

Second Course:

- Meatballs in tomato sauce – 1/37
- Stuffed cannelloni – 1/62
- Grilled salmon – 1/30
- Medallions in red wine sauce – 1/30

Side Dishes:

- Grilled vegetables – 1/50
- Cauliflower in Cocktail sauce – 1/33/16
- Country-style potatoes - 1/37
- Rice with vegetables – 1/37

Desserts:

- Fruit salad – 1/40
- Assortment of fruit – 1/75
- Fruit jelly – 1/60
- Parfait duet of pastries -1/30

Assorted sauces

Bread

Non-Alcoholic Beverages:

- Assorted juices – 1/250
- Mineral water – 1/250
- Coffee/tea with cream – 1/1

Prices are subject to change



Dinner

Dinner No. 1 - UAH 88 per person

Mexican salad – 1/150
(chicken, apples, celery, nuts, and mayonnaise)
Pork chops – 1/100
Potato purée – 1/150/20/3
Mineral water (BonAqua) – 1/250
Bread
Assortment of cakes and pastries – 1/1
Coffee/tea – 1/1

Dinner No. 2 - UAH 88 per person

Greek salad – 1/150
(fresh vegetables, onions, Feta cheese, olives, and oil dressing)
Glazed fried fish – 1/100/3
Rice with vegetables – 1/150
Mineral water (BonAqua) – 1/250
Bread
Assortment of cakes and pastries – 1/1
Coffee/tea – 1/1

Dinner No. 3 - UAH 95 per person

Tomatoes with Provence herbs and Adygei cheese - 1/150/10
Fried fish with vegetable sauce – 1/100/40/22
Baked diced potatoes – 1/150
Fruit salad – 1/120
Mineral water (BonAqua) – 1/250
Bread
Coffee/tea – 1/1

Dinner No. 4 - UAH 95 per person

Vegetable salad - 1/150
(Chinese cabbage with vegetables)
Pork stewed in Provence herbs – 1/100/50/7
Vegetable ratatouille casserole – 1/150/10
Cheese pudding
Mineral water (BonAqua) – 1/250
Bread
Coffee/tea – 1/1

Prices are subject to change



Dinner

Dinner No. 5 - UAH 125 per person

Chicken salad with pineapple - 1/150
(fresh vegetables, eggs, tuna fish, onions, olives, and oil dressing)
Salmon steak served with lemon-ginger sauce – 1/120/40/20
Rice with mushrooms – 1/150/10
Apple strudel – 1/125
Mineral water – 1/250
Bread
Coffee/tea – 1/1

Dinner No. 6 - UAH 125 per person

Caesar salad - 1/150
Pork baked in cheese and served with dried tomatoes – 1/100/35/30
Grilled vegetable mix – 1/150
(zucchini, aubergines, champignons, bell peppers, and cauliflower)
Baked apple – 1/85/25
Mineral water (BonAqua) – 1/250
Bread
Coffee/tea – 1/1

Prices are subject to change



Business Dinner

Business Dinner No. 1 - UAH 140 per person ***Minimal number of guests – 40 persons.***

Salads:

Herring with potatoes - 1/25/18/12
Vegetable salad mix - 1/50
Provence tomatoes with Adygei cheese – 1/50
Ukrainian salad - 1/50

Second Course:

Crispy fish crusts served with vegetable julienne – 1/40
Baked chicken with peaches and mozzarella cheese – 1/25/7
Beef Stroganoff – 1/25/12
Pork medallions – 1/25
Baked potatoes with mushroom stuffing - 1/30
Potato and meat fritters – 1/50

Side Dishes:

Pene pasta – 1/50
Rice with vegetables – 1/50
Vegetable ratatouille casserole – 1/75/5

Assorted sauces

Assortment of cakes and pastries -1/1

Apple sambuca (apple purée with egg white and sugar) – 1/60/10

Assortment of fruit – 1/50

Bread

Non-Alcoholic Beverages:

Assorted juices – 1/250
Mineral water – 1/250
Coffee/tea with cream – 1/1

Prices are subject to change



Business Dinner

Business Dinner No. 2 - UAH 150 per person ***Minimal number of guests – 40 persons.***

Cold Appetizers:

- Mexicans salad - 1/75/4
- Nizza salad – 1/50/3
- Vegetable assortment – 1/67
- Stuffed eggs – 1/40

Second Course:

- Chicken fillet in curry sauce – 1/25/12
- Beef Stroganoff – 1/25/12
- Pork chops – 1/33
- Glazed fried fish – 1/25
- Italian-style rolls – 1/60/25

Side Dishes:

- Potato purée – 1/75
- Boiled rice – 1/50
- Grilled vegetables – 1/75

Assorted sauces

Assortment of cakes and pastries -1/1

Fruit with cream – 1/60

Assortment of fruit – 1/50

Bread

Non-Alcoholic Beverages:

- Assorted juices – 1/250
- Mineral water – 1/250
- Coffee/tea with cream – 1/1

Prices are subject to change



Buffet

MENU (UAH 220.00 per person)

Cold Appetizers:

- Cold glazed pork - 1/15/5
- Glazed chicken – 1/15
- Liver mousse baked in red wine – 1/37
- Basket of crayfish tails – 1/29
- Baby squid stuffed with croutons – 1/27
- Cucumbers stuffed with Feta cheese – 1/25
- Zucchini with mushroom mousse – 1/25/4
- Aubergine rolls stuffed with nut paste - 1/25/4/5
- Caviar buffet dips - 1/30
- Assortment of cheese slices – 1/10/10/5
- Assortment of mini-patties – 1/20

Warm Appetizers:

- Assortment of meat slices – 1/33
(slices of pork, veal and chicken)
- Fish rolls with spinach served with croutons and Paris sauce – 1/30/8/8/4
- Grilled tiger prawns – 1/20
- Home-made sausages with spicy herbs – 1/60/5

- Vegetable shish kebab – 1/30
- Zucchini with croutons – 1/37
- Baked potatoes – 1/25

Assortment of cakes and pastries – 1/1

Chocolate and fruit dessert – 1/75

Assortment of fruit – 1/50

Non-Alcoholic Beverages:

- Mineral water – 1/250
- Assorted juices – 1/250
- Coffee/tea – 1/1

Prices are subject to change



Banquet*

MENU (UAH 350.00 per person)

Cold Appetizers:

- Duck stuffed with cherries – 1/100
- Stuffed pike à la Tsar – 1/50/10
- Red caviar served with butter – 1/10/6/6
- Seafood plate (assortment of fish and stuffed squid) – 1/27/8
- Assorted meat dishes:
 - Cold baked piquant pork – 1/33
 - Gourmet roll (chicken with dried apricots and nuts) – 1/33/9
 - Ham rolls stuffed with meat mousse – 1/25
 - Home-made sausages – 1/50
 - Vegetable bouquet – 1/50
- Assortment of pickled vegetables – 1/100
- Assortment of French cheese served with honey and fruit – 1/22/17
- Green olives – 1/12
- Black olives – 1/12
- Lemon – 1/12
- Mixed salad with veal slices and cedar nuts – 1/100
- Vesuvio salad – 1/86
- Mexican salad – 1/90
- Horseradish sauce – 1/25

Warm Appetizers:

- Fish rolls stuffed with spinach and served with Paris sauce – 1/60/27/16

Second Course:

- Goose leg served with grapes and fruit sauce – 1/190
- Baked potatoes – 1/75
- Grilled vegetables – 1/75

Bread

Assortment of fruit – 1/100

Non-Alcoholic Beverages:

- Assorted juices – 1/250
- Mineral water – 1/250
- Coffee/tea – 1/1

Assortments of cakes and pastries, all kinds and sizes of cakes and dessert servings are available upon request for banquets and celebrations.

Prices are subject to change