



JW MARRIOTT  
BUCHAREST GRAND HOTEL



# THE GRAND WINTER SEASON

PERFECT THE ART OF THE HOLIDAY

DECEMBER 2024





# THE GRAND WINTER SEASON

PERFECT THE ART OF THE HOLIDAY

There's a certain way of doing things if you want to have the perfect winter. Only connoisseurs know what it means to do everything just right: the whimsical gift wrapping, the poetic structure and color inspiration for the Christmas tree, the small gestures that make everyone feel safe, warm and special. It's an art, really. So let's paint the winter in the most amazing colors, let's sing and dance to the tune of spectacular gatherings, let's write the lyrics to our own winter poem.

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For the Romanian version,  
please scan the QR code.





# WINTER BRUNCH

What better occasion to experience art of enjoying the holidays than a magnificent brunch, on a relaxing Sunday? Bring all your loved ones along for a memorable moment, painted with the creative colors of our extraordinary menu, combining traditional and international dishes, in a carefully curated festive atmosphere.

starting with  
**NOVEMBER 24**

**BOOK A DELIGHTFUL MOMENT!**

[jwsteakhouse@marriott.com](mailto:jwsteakhouse@marriott.com)  
021 403 19 03

# MENU HIGHLIGHTS

## Cold Buffet

Tuscan prawn salad with heritage tomatoes, vanilla dressing  
Foie Gras torchon, buttery brioche, bourbon orange chutney, gold leaf  
US Black Angus roasted beef, black truffles  
Balsamic marinated veal, zucchini and feta salad  
Tuna tataki, radish coleslaw, Dashi mayonnaise  
**Local Specialties:** Traditional beef and vegetable salad  
Smoked trout from Vale Putna and pickled cucumber salad  
Romanian eggplant salad with tomatoes  
**All-time Favorite:** Pan-fried foie gras, black truffles, winter spiced brioche, berry chutney  
Selection of local and international cheese with condiments

## Hot Buffet

**Finest Selection of Roast & Grilled Steaks:** T-Bone steak  
Char grilled Rib Eye | Grilled beef Tenderloin | Seared duck breast | Whole roasted turkey breast | Slow cooked lamb shank, port wine sauce  
**Hot seafood station:** Grilled shrimps in lobster sauce  
Grilled calamari, prawns, salmon and tuna | Crispy white cod  
Oven backed turbot

## Winter Seasonal Specials

Turbot in brine with grilled vegetables  
Mangalita pork stew with chestnut and potatoes  
Pork cabbage rolls with crispy bacon, polenta, sour cream  
Lamb pastrami with garlic, white cheese polenta

## THE HAPPENING

November 24<sup>th</sup>, December 1<sup>st</sup>, 8<sup>th</sup>, 15<sup>th</sup>, 22<sup>th</sup>, 29<sup>th</sup>  
12.30 – 16.00  
JW Steakhouse  
Entertainment provided for children

## Asian Flavours

Tempura shrimps | Duck and egg noodles with bok choy  
Stir fried egg noodles with vegetables

## Sides To Choose

Pan fried oyster mushroom, roasted garlic and tomatoes  
Sautéed sauerkraut with pork scrapes  
Country potatoes with pork bacon, onion & roasted bell peppers  
Roasted root vegetables with burduf cheese

## Dessert

White chocolate and passion fruit yule log  
Five spice crème brulle  
Double chocolate hazelnut cake  
Pistachio mousse with sour cherries  
Berry panna cotta  
Warm panettone pudding  
Peanut butter pie  
Apple skillet tart  
Peach cobbler  
Macadamia and passion fruit choux

## Crepes Live stations

French crepes served with traditional condiments including Nutella, icing sugar, and fresh fruit, alongside a scoop of creamy ice cream

## THE PACKAGE

**Price: 500 RON / person** – includes soft drinks, wine & sparkling wine • **600 RON / person** – includes soft drinks, wine, sparkling wine & champagne

Free of charge for children up to 6 years old and 50% discount for children between 6 and 12 years old. Children discounts are not to be combined with other discounts.

**Club Connoisseur discounts apply.\***



Not a member yet? Sign up at [Club.Connoisseur@marriott.com](mailto:Club.Connoisseur@marriott.com) and get up to 25% discount, according to the program's terms and conditions.



# CHRISTMAS BRUNCH & DINNER

Bells are ringing, lights are shining, and trees are full of sparkles: it's finally Christmas! Time to celebrate in the most exquisite manner: by joining a perfect brunch or dinner, with everyone you love! Delight in the lavish decorations, appreciate the creative canvas of the menu and the symphony of details, in perfect harmony.

**DECEMBER 25**

**BOOK A MAGNIFICENT MOMENT!**

[jwsteakhouse@marriott.com](mailto:jwsteakhouse@marriott.com)  
021 403 19 03





# MENU HIGHLIGHTS

## Cold Buffet

**Traditional Romanian Christmas Specialties & Salads:**  
pork terrine, lebar, meat and rice game and smoked sausage,  
pork jelly, smoked lard, homemade pickles

Duck, chicken and sour cherries terrine with pistachio

Thai style fish cakes with sweet and sour dressing

Kale salad with cranberries, avocado and goat cheese

BBQ Bay Prawn, Radicchio, orange and fennel salad

Beef bresaola, charred peaches and goat's cheese salad

Spanish octopus endive salad with pears, hazelnuts and  
eschalot vinaigrette

**Tartare Station:** Ora King salmon | Tuna | Bay scallops  
Salmon caviar | Peruvian quinoa

**All-time Favorite:** Pan-fried foie gras, black truffles, winter  
spiced brioche, berry chutney

## Hot Buffet

**Traditional Romanian Dishes:** Traditional "Sarmale"  
Cabbage roll with beef and pork | Vine leaves with turkey and  
smoked duck | Grilled Christmas sausages, sautéed cabbage  
Lamb pastrami with white wine and parsley

**Finest Selection Of Roast & Grilled Steaks:** Slow roast  
Angus beef leg, Yorkshire pudding | Char grilled Rib Eye  
Roasted whole turkey | Crispy pork belly, honey mustard sauce  
Oven roasted Mangalita pork leg

## Soups

Traditional meat balls soup

Pork soup with smoked ribs

## THE HAPPENING

December 25<sup>th</sup>

**Brunch: 12.30 – 16.00**

**Dinner: 18:30 – 22:00**

JW Steakhouse

Entertainment provided for children

## Sides To Choose

Roasted pumpkin with burgul, feta cheese

Roasted garlic potatoes and baked apple

Roasted carrots with maple syrup

Eggplant biyaldi

## Asian And Oriental Fare

Stir fried shrimp with Chinese cabbage and soba noodles

Thai vegetable coconut curry

Arabic beef kofta with halloumi and fresh mint

## Dessert

Macaroon tower

Buche De Noel Log

Chocolate peppermint cheesecake

Cranberry Mimosa cake

Carrot cake with hazelnut and lemon

Lemon merengue pie

Mulled apple frangipane

Bourbon pecan pie

Apple and cinnamon pie

## Live stations

Traditional Austrian Kaiserschmarrn, plum and red wine  
sauce, white wine cinnamon apple puree, vanilla sauce

## THE PACKAGE

**Price: 600 RON / person** – includes soft drinks, wine &  
sparkling wine • **700 RON / person** – includes soft drinks,  
wine, sparkling wine & champagne

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for children between 6 and 12 years old. Children discounts  
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# SAINT NICHOLAS CHILDREN'S PARTY

Join us for a magical party, where the spirit of the season comes alive for kids of all ages! Step into our winter wonderland and meet Saint Nicholas himself, ready to share stories of kindness and happiness.

Children will delight in festive activities, while the air is filled with laughter and the sweet scent of hot cocoa, as kids receive special treats, making this a day full of warmth, wonder, and holiday magic.

**DECEMBER 6**

**BOOK A JOYFUL MOMENT!**

[champions@marriott.com](mailto:champions@marriott.com)  
021 403 19 17

## MENU HIGHLIGHTS

### St. Nicholas Sliders

Mini beef burgers with cheese, lettuce, and a special "North Pole" sauce

### Rudolph's Chicken Nuggets

Crispy chicken nuggets

### North Pole Pizza

Mozarella and Ham

### Magic Reindeer Carrot Sticks

Fresh carrot sticks served with ranch dip

### Santa's Sweet Potato Fries

Crispy sweet potato fries with a hint of cinnamon

### Sweet platter

Gingerbread

Assorted macaroons

Hazelnut and caramel ball

Quince happy face cheesecake

## THE HAPPENING

December 6<sup>th</sup>

18.00

Champions Sports Bar & Restaurant

## THE PACKAGE

Price: 190 RON / per child

Includes full menu, drinks & entertainment for children

A la carte menu available for adults



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# GINGERBREAD WORKSHOP

All little builders are invited to take part in the magical process of creating and decorating their very own gingerbread houses, using colorful candies and festive sprinkles. The room is filled with the warm scent of gingerbread and the joyful chatter of young architects as they bring their sugary masterpieces to life. Enjoy this fun and festive experience that lets kids' imaginations run wild, creating delicious memories to take home and enjoy!

**DECEMBER 20**

**BOOK A SWEET MOMENT!**

[viennalounge@marriott.com](mailto:viennalounge@marriott.com)  
021 403 19 01



# THE HAPPENING

December 20<sup>th</sup>

13.00

Vienna Lounge



# THE PACKAGE

**Price: 160 RON / per child**, including gingerbread house building kit & hot chocolate



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# THE ART OF THE PARTY

Celebrate New Year's Eve in a brilliant atmosphere, created for those who really appreciate the subtle art of waltzing from one year to the next. Delight in the gourmet masterpieces, the fine champagne and the entertainment that dazzles, while the night unfolds, full of surprises and sparkles.



**BOOK A SPLENDID MOMENT!**

revelion@marriott.com  
+4 0724 000 786



The welcome reception and guest registration start at 8 PM in the lobby, where Prestige Violins will create the perfect atmosphere for a spectacular evening.

Access to the parties from the first floor starts at 9 PM.

Right before 12 o'clock, let's step outside for a memorable countdown and fireworks show!

After midnight, start the New Year with a delightful Horia Brenciu & HB Orchestra show, in Vienna Lounge, located in the middle of the 1<sup>st</sup> floor.

For access, please present your ticket at the registration desk.

## CHOOSE ONE OF THE PARTY DESTINATIONS

LAVISH  
SYMPHONY

GRAND BALLROOM

SUBTLE  
CANVAS

CONSTANTA BALLROOM

MAJESTIC  
POETRY

JW STEAKHOUSE

DISTINTA  
SERATA

CUCINA,  
THE ITALIAN KITCHEN

## THE PACKAGE

**Price: 1800 RON / person**

Free of charge for children up to 1 year old and 50% discount for children between 1 and 6 years old.

10% Early Bird discount for tickets paid by November 30<sup>th</sup> 2024.

**Club Connoisseur discounts apply\***: 20% for maximum 4 tickets / member, not cumulative with the above.

## THE AFTER PARTY INDULGENCE

Purchase your New Year tickets and benefit from the special prices for the hotel rooms.

**705 RON | night** for Deluxe room

**870 RON | night** for Deluxe Room with breakfast included for two persons

Taxes included.

## BEVERAGE PACKAGE

Whisky Chivas 12 yo

Vodka Absolut

Gin Beefeater

Bacardi Carta Blanca

Campari

Martini Rosso & Bianco

Bailey's Irish Cream

Caii de la Letea Sauvignon  
Blanc - Dealurile Dobrogei

Caii de la Letea Ferească

Neagră - Dealurile

Dobrogei

Jacobs Creek

Chardonnay Brut

Sparkling Wine Australia

Jacobs Creek Rose

Sparkling Wine Australia

Heineken beer

Non-alcoholic beverages

*The Package includes Exquisite Food Buffet, Beverage Open Bar and Entertainment.*

# THE HAPPENING

HORIA BRENCIU & HB ORCHESTRA



PRESTIGE ORCHESTRA







JUKEBOX & JULIE MAYAYA



GRAND BALLROOM

# LAVISH SYMPHONY

Step into an evening of unparalleled elegance, where the harmonious notes of the new beginning weave through the air like a silken ribbon.



**BOOK AN EXQUISITE MOMENT!**

revelion@marriott.com  
+4 0724 000 786

# MENU HIGHLIGHTS

## Cold Buffet

Tiger shrimps' salad with papaya and mango salsa, pomelo and chili dressing

Crab salad with papaya, chili and capers

Red wine poached pear, blue cheese, rocket lettuce, balsamic syrup

Beetroot carpaccio with watercress, figs, macadamia nuts

Tuna tataki, seaweed salad, almond, turmeric oil

**Terrine Station:** Duck liver terrine, strawberry chutneys

Salmon and Pike terrine with nori | Vegetable Terrine

**All-time Favorite:** Pan-fried foie gras, black truffles, winter spiced brioche, berry chutney

## Hot Buffet

Pan seared scallop, chorizo crumb and tomato salsa, beluga caviar

Salt baked salmon fillet

Grilled octopus, citrus butter sauce

Grilled tuna, tartar sauce, avocado salsa

Oven backed sturgeon, green papaya and jalapeno salsa

Slow cooked Wagyu Beef

Slow roasted turkey breast with Cajun spices

Whole roasted suckling pig roulade

Black Angus beef striploin

## Sides

Herb roasted potato

Maple and rosemary scented root vegetables

Brussel sprouts, crispy pancetta

Roasted rainbow carrots

Roasted peppers and zucchini, grilled haloumi and aromatic breadcrumbs

## Dessert

Chocolate hazelnut yule log

Signature JW Cheesecake

Strawberry and mango charlotte

Hazelnut date cake

Lychee ginger streusel, raspberry

Cardamon crème brûlée

Bailey's jelly and chocolate cake

### Tart, Crumble And Pies:

Frangipane peach tart | Macadamia and passion choux

Apple and cinnamon pie | Assorted baklava

### Live Station Teppanyaki Ice Cream:

homemade Teppanyaki ice cream, prepared in front of guests on a cold plate, served with traditional condiments

## THE HAPPENING



Horia Brenciu  
& HB Orchestra



Prestige Orchestra  
& Entertainment -  
Vienna Lounge



Horia Brenciu  
& HB Orchestra  
Midnight Show -  
Vienna Lounge



Jukebox &  
Julie Mayaya



IUNO Dance

## THE PACKAGE

**Price: 1800 RON / person**

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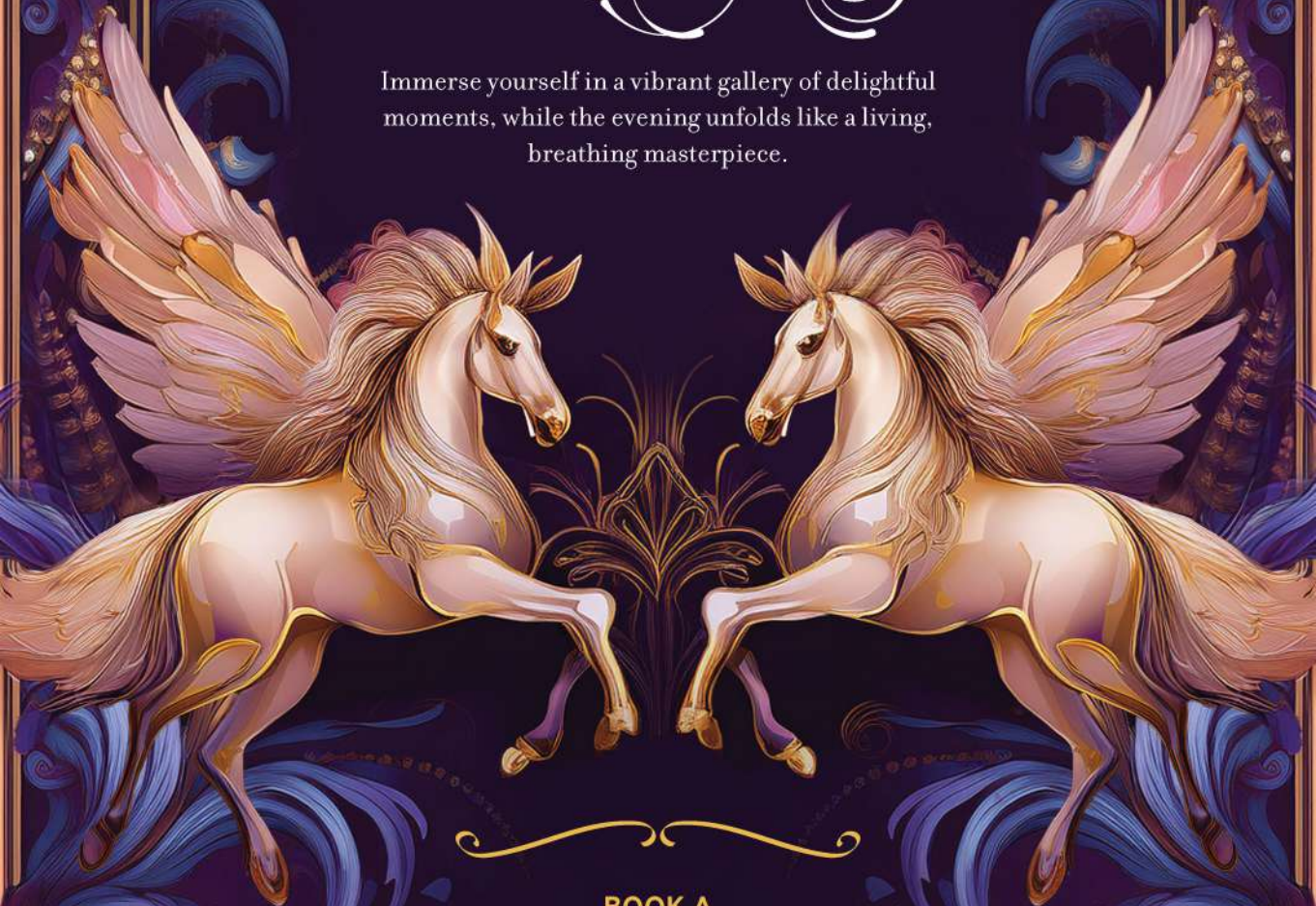
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CONSTANTA BALLROOM

# SUBLIME CANVAS

Immerse yourself in a vibrant gallery of delightful moments, while the evening unfolds like a living, breathing masterpiece.



**BOOK A  
MARVELOUS MOMENT!**

revelion@marriott.com  
+4 0724 000 786

# MENU HIGHLIGHTS

## Cold Buffet

Thai style lobster salad, sea asparagus  
Scallop, fennel & asparagus salad, crispy pancetta, lemon dressing  
Cured Ora King salmon, green beans, sweet roma tomato and onion

### Live Sushi Station | Sushi and Sashimi:

Sashimi | Sake (salmon), Maguro (tuna), Tako (octopus)  
Nigiri | Akagai (arkshell), Ebi (cooked shrimps), Sliced Squid, Unagi (eel)  
Maki | Smoked Salmon, Crab, Shrimp, California Roll, Rainbow maki, Sushi Sandwich, Tempura maki, Spicy tuna roll, Futo-Maki  
Condiments | Wasabi, Gari (pickled ginger), Shinko (japanese pickle), Shoyu (soy sauce)

## Hot Buffet

Gratinated lobster with spinach, sauce Nantua, aged Gruyere  
Slow cooked venison stew, forest mushroom creamy sauce, red currant  
Cinnamon scented duck leg, red braised cabbage, orange jus  
USDA Beef Tenderloin Wellington, Yorkshire pudding  
Australian lamb cutlets, Port wine sauce  
Argentinean Rib Eye, pepper sauce  
Pistachio herb crusted pork rack, JW Garden thyme sauce

## JW Marriott Signature Seafood Boat

Atlantic lobster, king crab, prawns, blue mussels, crayfish, octopus, razor clams, oysters  
Selection of smoked and marinated fish

## Sides

Roasted new baby potatoes with fresh herbs  
Vegetable Bayaldi  
Grilled king oyster mushrooms, feta crumble  
Roasted rainbow carrots with maple syrup  
Pumpkin gnocchi with truffle and roasted hazelnuts, spinach

## Dessert

Mascarpone and raspberry jelly yule log  
Caramel and almonds cake  
Lichi ginger streusel  
Mango compote with amandine mousse  
Rum and vanilla panna cotta with grapefruit  
Chamomile mousse with blackberries  
Irish plum pudding with brandy sauce

**Tart, Crumble And Pies:** Key lime pie golden meringue  
Speculoos Chocolate Tart | Macadamia and passion choux  
Selection of JW style assorted eclairs

**Live Station:** Traditional Austrian Kaiserschmarrn, plum and red wine sauce, white wine cinnamon apple puree, vanilla sauce

## THE HAPPENING



Prestige  
Live Music  
Concept



Prestige  
Authentic  
Folklore



Horia Brenciu &  
HB Orchestra Midnight  
Show - Vienna Lounge

## THE PACKAGE

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JW STEAKHOUSE

# MAJESTIC POETRY

Ring in the New Year enveloped in the lyrical beauty  
of an exquisite evening, breathing in the promise of  
the epic year ahead.



**BOOK A  
SPECTACULAR MOMENT!**

revelion@marriott.com  
+4 0724 000 786

# MENU HIGHLIGHTS

## Cold Buffet

Asian Wagyu beef salad, sesame ginger dressing  
Lobster salad, citrus segments, crispy greens, cardamom dressing  
Gorgonzola butternut squash tart, caramelized onion  
Char grilled beef salad with fresh chili, lime, cucumber, tomato  
**Terrine Station:** Duck liver terrine, strawberry chutneys  
Salmon and pike terrine with nori sheet | Vegetable terrine

**Individual Luxury Miniature:** Sevruga Caviar blini and sour cream | Salmon caviar with salmon mousse  
Foie gras macarons

## Hot Buffet

Kobe Beef mini burger with foie gras and black truffle aioli  
JW US Black Angus beef tomahawk  
Broiled sea scallops, salmon caviar, mango  
JW Ora King salmon medallion  
Grilled US Black Angus NY steaks, steak butter  
**All-time Favorite:** Pan-fried foie gras, black truffles, winter spiced brioche, berry chutney  
Iberico pork roulade filled with chestnut and forest mushroom, port wine sauce  
Slow cooked veal cheek, horseradish cream sauce

## Sides

Herb roasted gourmet baby potatoes  
Gratinated cauliflower and broccoli, gruyere cheese  
Grilled corn on the cobb, miso honey glaze  
Grilled asparagus, stilton crumble and cashew nuts  
JW twice baked potatoes

## Dessert

Valrhona Jivara Milk Chocolate Mandarin yule log  
Red Velvet Cake with coconut and strawberries  
Cherry mousse with almond and lemon crumble  
Carrot cake with orange and almonds  
Chocolate fudge with cranberries sauce  
Passion fruit crème caramel  
Café Con Leche  
Rum Vanilla Panna cotta  
Lime Coconut Mango  
**Tart, Crumble And Pies:** Lemon pie with basil and white chocolate | Pumpkin tart | Cranberries pie | Peanut Butter  
Tres Leche Cup with Crackers Crumble | Selection of cheesecake | Passion fruit crème caramel

## THE HAPPENING



IUNO Dance



Prestige Orchestra  
& Entertainment -  
Vienna Lounge



Horia Brenciu  
& HB Orchestra  
Midnight Show -  
Vienna Lounge



Prestige  
Authentic  
Folklore



Jukebox &  
Julie Mayaya

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CUCINA - THE ITALIAN KITCHEN

# DISTINTA SERATA

The evening becomes a kaleidoscope of movement and color,  
each step a celebration of the year that's about to begin.

**BOOK A DAZZLING MOMENT!**

revelion@marriott.com  
+4 0724 000 786



# MENU HIGHLIGHTS

## Cold Buffet

Prosciutto San Daniele, stracciatella cheese, balsamic caviar  
Truffle polenta with lardo di colonnata  
Fior di tonno, mustard cress, cherry tomatoes  
Modern panzanella salad  
Chicory salad with bottarga fish  
Braised octopus, cannellini bean cream, toasted chorizo crumb  
Salted cannoli, squacquerone cheese, bresaola, asparagus & truffle  
**Italian Antipasto:** Selection of italian cold cuts and cheese, served with traditional condiments and accompaniments  
**Italian Crudo Bar:** Langoustines with salted sabayon  
Tuna yellowtail | Red prawn  
Served with traditional condiments and accompaniments

## Hot Buffet

Beef Chinana, salsa verde  
Deer loin served with red currant and radicchio  
Veal milanese style  
Fried turbot with saffron aioli  
Stuffed calamari with caponata and green peas sauce  
Rabbit roulade in cacciatore style, porcini sauce

## Sides

Roasted new potatoes with crispy guanciale  
Truffle and purple potatoes puree  
Spinach cannelloni  
Eggplant parmigiana

## Pasta Station

Risotto, stracciatella cheese, bay shrimps, beluga caviar  
Fried tortellini filled with porcini, bottarga fish eggs sauce  
Pappardelle pasta with napolitana style beef and pork ragout  
Cacio pepe pasta and tagliolini with white truffles in parmesan wheels

## Dessert

Selection of Italian cannoli  
Chocolate and amaretto Bonnet flan  
Tiramisu variety  
Fig and blue berries crostata  
Chocolate and pear baba  
Lemon and ricotta cake  
Almond semifreddo, caramelized apples

## THE HAPPENING



Jukebox &  
Julie Mayaya



Prestige Orchestra  
& Entertainment -  
Vienna Lounge



Horia Brenciu  
& HB Orchestra  
Midnight Show -  
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IUNO Dance



Prestige  
Authentic Folklore

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## THE EXCLUSIVE DINING PROGRAM

**MORE BENEFITS. MORE FUN.**

Unlock year-round savings and unique privileges with  
your Club Connoisseur Membership.

**JOIN NOW**

+ 4 0724 000 640

[club.connoisseur@marriott.com](mailto:club.connoisseur@marriott.com)







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