
BWP
PREMIER
BEST WESTERN®

Coffee Break

Welcome Break

Freshly brewed coffee

Assorted tea

11,000₮

Express

Cupcake

Coconut cookies

Freshly brewed coffee, assorted tea

14,000₮

Re-Freshener

Lemon cookies

Slices of fillet baguette

BBQ pork, pineapple skewer

Freshly brewed coffee, assorted tea

22,000₮

Afternoon Time-Out

Salt cookies

Fruit cocktail shots

Cheesy roast beef wraps

Pure water

Freshly brewed coffee, assorted tea

22,000₮

Price excludes 10% VAT, 2% city tax

Coffee Break

Sip & Bite

Coconut cookies

Cupcake with jam

Mini cheese burger

Slow cooked pork belly

Pure water

Cranberry, sea buckthorn /Hot or cold/

Freshly brewed coffee, assorted tea

33,500₮

Sip & Snack

Red velvet nut cookies

Chocolate cupcake

Bite size cheese pie

Chicken wings with Teriyaki sauce

Pure water

Cranberry, sea buckthorn /Hot or cold/

Freshly brewed coffee, assorted tea

33,500₮

Continental

Sour cream boortsog

Barley bite with ghee

Beef brisket skewer

Vegetable khuushuur

Pure water

Cranberry, sea buckthorn /Hot or cold/

Freshly brewed coffee

Milk tea

35,000₮

Price excludes 10% VAT, 2% city tax

Coffee Break

Divine

Chocolate crinkle cookies

Sponge cake topped with pineapples

Premium salmon patty

BBQ pork, skewers

Ham and cheese miniature croissants

Pure water

Cranberry, sea buckthorn /Hot or cold/

Freshly brewed coffee, assorted tea

42,000₮

Exclusive

Oatmeal cookies

Raisin carrot cake

Beef croquette

Chicken wings with Teriyaki sauce

Sausage roll

Pure water

Cranberry, sea buckthorn /Hot or cold/

Freshly brewed coffee, assorted tea

42,000₮

Price excludes 10% VAT, 2% city tax

Meeting Lunch Set

Culinary Creations Collection

Traditional Caesar Salad, tender chicken, crisp romaine, parmesan, and caesar dressing

Mushroom cream soup, complemented by golden, crunchy croutons

Slow-cooked beef sirloin with black pepper sauce, paired with potatoes gratin, and a perfectly grilled tomato

Green tea cake

Freshly baked bread served with creamy butter

Discover a world of flavours with our selected assortments of delightful teas and coffees

109,000₮

Signature Series Collection

Rich smoked salmon with creamy oven-baked potatoes

Taste the richness of pumpkin soup, crowned with a crunch of toasted pumpkin seeds

Succulent stuffed pork belly roll adorned with a golden honey mustard sauce

Lemon tart, a buttery crust filled with tangy lemon curd

Freshly baked bread served with creamy butter

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109,000₮

Dainty Delights (Vegetarian)

Fried tofu paired with a sweet and spicy chili sauce

Velvety cauliflower soup topped with crispy cauliflower

An exquisite blend of mushroom risotto balls bathed in a luscious creamy mushroom sauce

Seasonal fruits, sliced, refreshing and naturally sweet

Freshly baked bread served with creamy butter

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109,000₮

Price excludes 10% VAT, 2% city tax

Meeting Lunch Set

Culinary Gala

Cucumber smoked salmon canape

Mushroom-filled "Vol au Vent," in a creamy parsley sauce

Rich creamy sweet corn soup

Grilled lamb leg steak, adorned with garlic butter, chimichurri sauce, and a side of perfectly roasted vegetables

Delightful homemade Rum cake

Freshly baked bread served with creamy butter

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119,000₮

Grand Grazing Table

Flaky pastry wrapped around flavorful sausage

Salad with steak slices, drizzled in sesame dressing, with creamy feta cheese and fresh herbs

A rich soup that blends cream with wholesome chicken and a medley of fresh vegetables

Tilapia fish steamed in white wine served with a savoury tartar sauce and green vegetables

Fudge brownie cake, a decadent fusion of dense chocolate

Freshly baked bread served with creamy butter

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119,000₮

Gourmet Delights Ensemble (Vegetarian)

Fresh salsa on top of toasted bruschetta

Fresh broccoli and crisp apple slices come together in a delightful salad

Italian lentil soup with assorted vegetables

Tagliatelle pasta smothered in a creamy sauce with a medley of mixed mushrooms

Red velvet cake

Freshly baked bread served with creamy butter

Discover a world of flavours with our selected assortments of delightful teas and coffees

119,000₮

Price excludes 10% VAT, 2% city tax

Banquet set

Savoury Matinée

Flavour packed delightful spicy chicken spring roll cup

A refreshing salad with crisp spinach leaves and juicy orange segments

Grilled chicken thigh glazed in teriyaki, served with perfectly roasted green vegetables

Slow-cooked beef sirloin with black pepper sauce, paired with potatoes gratin, and a perfectly grilled tomato

Sweet and tangy orange roll, a treat with a burst of zest in every bite

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145,000₮

Savoury Soirée

Fried mushroom-infused rice ball with a delightful crunch

Greek salad with crisp cucumbers, juicy tomatoes, briny olives, creamy feta, tossed in a tangy olive oil dressing

Juicy grilled pork sirloin paired with velvety apple puree and complemented by fried apple slices, and crispy garlic potatoes

Lamb chops, expertly spicy marinated, served alongside perfectly roasted green vegetables

Mirror glazed mousse cake adorned in vibrant hues and offering a symphony of different flavours

Discover a world of flavours with our selected assortments of delightful teas and coffees

145,000₮

Fine Dine Du Jour

Refreshing tomato salsa encased in a delightful tart

A harmonious salad of creamy feta and delicately poached pear over crisp greens

British-style fish cake, paired with zesty tartar sauce and golden, crispy chips

Grilled lamb leg steak, adorned with garlic butter, chimichurri sauce, and a side of perfectly roasted vegetables

Red Velvet Cake

Discover a world of flavours with our selected assortments of delightful teas and coffees

165,000₮

Price excludes 10% VAT, 2% city tax

Banquet set

Fine Dining Fête Menu

Cucumber smoked salmon canapé

Traditional Caesar Salad, crisp romaine, Parmesan, and Caesar dressing

Tilapia fish steamed in white wine served with a savoury tartar sauce and green vegetables

Grilled veal in a rich mushroom sauce and a delicate homemade “Vol au vent”

Nirvana cake

Discover a world of flavours with our selected assortments of delightful teas and coffees

165,000₮

Bountiful Banquet Spread

Premium salmon ball

Orange Duck Salad, a tender duck with vibrant greens and zesty orange accents

Salmon Wellington, wrapped in flaky pastry, served alongside creamy vegetables

Royal tenderloin steak crowned with a decadent blue cheese sauce, accompanied by cauliflower mash

Sweet Temptations, an assorted dessert selection

Discover a world of flavours with our selected assortments of delightful teas and coffees

215,000₮

Price excludes 10% VAT, 2% city tax

Banquet Buffet

Appetiser

Fresh salsa on top of toasted bruschetta

Flaky pastry wrapped around flavorful sausage

Homemade bread collection

Salad

Crisp greens, vibrant veggies, light dressing a refreshment on a plate

Traditional Caesar Salad, tender chicken, crisp romaine, Parmesan, and Caesar dressing

American bacon potato salad, oven baked potatoes and crispy bacon in a savoury dressing

Soup

Velvety cauliflower soup topped with crispy bacon

Main Course

Grilled chicken thigh glazed in teriyaki sauce

Slow-cooked BBQ pork short ribs, our
Fall-off-the-bone perfection with a smoky twist

Grilled lamb leg steak

Garnish

Medley of crispy fried vegetables, perfectly seasoned and topped with fresh parsley

Steamed green vegetables to keep it healthy and natural

Creamy mashed potatoes with an ample sauce

Flavoured rice

Dessert

Sweet fusion of grapes and mango rolled into a delightful treat

The ultimate chocolate experience with our heavenly cake

Discover a world of flavours with our selected assortments of delightful teas and coffees

109,000₮ A

Price excludes 10% VAT, 2% city tax

Banquet Buffet

Appetiser

Refreshing tomato salsa encased in a delightful tart

Cucumber smoked salmon ca nape

Homemade bread collection

Salad

Crisp greens, vibrant veggies, light dressing refreshment on a plate

Tender beef, vibrant bell peppers, and a luscious tomato sauce make a delightful salad

A refreshing salad with crisp spinach leaves and juicy orange segments

Soup

Classic creamy onion soup

Main Course

Crispy delight of pan-fried chicken paired with the sweetness of pineapple

Tilapia fish steamed in white wine served with a savoury tartar sauce

Slow-cooked beef sirloin with black pepper sauce

Garnish

Bok choy infused with the savoury essence of soy and garlic

Roasted potatoes infused with aromatic garlic butter

Indonesian fried rice

Al dente penne pasta coated in aromatic pesto and sprinkled with Parmesan

Dessert

Peach cake

Chocolate eclair, a classic delight

Discover a world of flavours with our selected assortments of delightful teas and coffees

109,000₸ B

Price excludes 10% VAT, 2% city tax

Banquet Buffet

Appetiser

Refreshing tomato salsa encased in a delightful tart

Flavour-packed delightful spicy chicken spring roll cup

Homemade bread collection

Salad

Fresh broccoli and crisp apple slices come together in a delightful salad

Earthy beetroot meets sweet apple, a simple, crisp, and refreshing salad

Rich smoked salmon with creamy oven-baked potatoes

Soup

A rich soup that blends cream with wholesome chicken and a medley of fresh vegetable

Main Course

Aromatic and rich-flavoured, tender curry-infused chicken

British-style fish cake, paired with zesty tartar sauce

Slow-cooked pork belly

Beef Stroganoff is a classic of tender beef strips and savoury mushrooms in a rich and creamy sauce

Garnish

Medley of assorted sauteed mushrooms

Steamed green vegetables to keep it healthy and natural

Roasted potatoes infused with aromatic garlic butter

Egg fried rice

Dessert

Moist and flavourful blueberry cake, a sweet treat perfect for any occasion

Oatmeal muffin generously studded

Sweet fusion of grapes and mango rolled into a delightful treat

Discover a world of flavours with our selected assortments of delightful teas and coffees

139,000₮ A

Price excludes 10% VAT, 2% city tax

Banquet Buffet

Appetiser

Mini quiche lorraine

Flaky pastry wrapped around flavorful sausage

Homemade bread collection

Salad

A refreshing salad with crisp spinach leaves and juicy orange segments

Tuna with conchiglie pasta salad

Tender beef, vibrant bell peppers, and a luscious tomato sauce make a delightful salad

Soup

Bold flavours of our Hungarian Goulash Soup, enriched with sour cream

Main Course

Honey-glazed duck breast and a zesty orange gravy

Grilled pork chop paired with the sweetness of apple puree

Lamb chops, expertly spicy marinated

Cheese-infused meatball

Garnish

Medley of crispy fried vegetables, perfectly seasoned and topped with fresh parsley

Steamed green vegetables to keep it healthy and natural

Roasted potatoes infused with aromatic garlic butter

Al dente penne pasta coated in aromatic pesto and sprinkled with Parmesan

Dessert

A velvety smooth dessert with a layer of rich caramel

The ultimate chocolate experience with our heavenly cake

Cinnamon carrot cake

Discover a world of flavours with our selected assortments of delightful teas and coffees

139,000₮ B

Price excludes 10% VAT, 2% city tax

Banquet Buffet

Appetiser

Fried mushroom-infused rice ball with a delightful crunch

Flavour-packed delightful spicy chicken spring roll cup

Homemade bread collection

Salad

Fresh broccoli and crisp apple slices come together in a delightful salad

Traditional Caesar Salad, tender chicken, crisp romaine, Parmesan, and Caesar dressing

Tender beef, vibrant bell peppers, and a luscious tomato sauce make a delightful salad

Delicate smoked salmon, creamy mascarpone

Soup

Tropical delight of mango cream soup, elevated with a zesty salsa garnish

Main Course

A harmonious blend of succulent shrimp, linguine, and sun-dried tomatoes infused with pesto

Honey-glazed duck breast and a zesty orange gravy

Grilled salmon adorned with a luscious lemon dill butter sauce

Grilled pork chop paired with the sweetness of apple puree

Perfectly baked classic British-styled meat pie

Garnish

Medley of assorted sauteed mushrooms

Crispy Brussels sprouts roasted with garlic and Parmesan

Indonesian fried rice

Al dente penne pasta coated in aromatic pesto and sprinkled with Parmesan

Dessert

Tiramisu shooters

Chia cream with seeds topped on sponge cake

Spartak cake

Discover a world of flavours with our selected assortments of delightful teas and coffees

159,000₮ A

Price excludes 10% VAT, 2% city tax

Banquet Buffet

Appetiser

Mini quiche lorraine

Premium salmon ball

Homemade bread collection

Salad

Crisp greens, vibrant veggies, light dressing refreshment on a plate

Orange Duck Salad, a tender duck with vibrant greens and zesty orange accents

Rich smoked salmon with creamy oven-baked potatoes

Salad with steak slices, drizzled in sesame dressing, with creamy feta cheese and fresh herbs

Soup

Bold flavours of our Hungarian Goulash Soup, enriched with sour cream

Main Course

An exquisite blend of mushroom risotto balls bathed in a luscious creamy mushroom sauce

Tender chicken Tagine with a blend of Moroccan spices, sweet apricots, and crunchy almonds

Classic Fish n' Chips

Succulent stuffed pork belly roll adorned with a golden honey mustard sauce

Slow-cooked beef sirloin with black pepper sauce

Garnish

Medley of assorted sauteed mushrooms

Assorted vegetables roasted to a delicious side dish

Oven Baked Cauliflower mash

Egg fried rice

Dessert

Panna cotta shooters

The ultimate chocolate experience with our heavenly cake

A variety of colourful and flavourful macarons

Discover a world of flavours with our selected assortments of delightful teas and coffees

159,000₮ B

Price excludes 10% VAT, 2% city tax

Banquet Beverage

House Package

Bonaqua

Coca-Cola/ Sprite/ Fanta / Orgiluun

Tiger/ Altan Gobi

Poesie /Toso/ Terra Na rd in

Eden/ Evok

85,000₮

Regular Package

Ekos / Khujirt

Coca-Cola/ Sprite/ Fanta / Orgiluun

Tiger/ Altan Gobi

Poesie /Toso /Terra Nardin / Rothberg (Sparking Wine)

Soyombo / Smirnoff Red

95,000₮

Classic Package

Khujirt / Millenia

Coca-Cola/ Sprite/ Fanta / Orgiluun

Altan Gobi/ Heineken

Poesie /Toso /Terra Nardin / Rothberg (Sparking Wine)

Soyombo / Ballantine's

115,000₮

Price excludes 10% VAT, 2% city tax

Banquet Beverage

Premium Package

Khujirt / Millenia

Coca-Cola/ Sprite/ Fanta / Orgiluun

Altan Gobi/ Heineken

Poesie /Toso /Terra Nardin / Rothberg (Sparking Wine)

Finlandia / Jameson

125,000₮

Exclusive Package

Khujirt / Millenia

Coca-Cola/ Sprite/ Fanta / Orgiluun

Altan Gobi/ Heineken

Poesie /Toso /Terra Nardin / Rothberg (Sparking Wine)

Jameson/ Chivas

Hennessy VS

155,000₮

Price excludes 10% VAT, 2% city tax

Finger Food

Flavour Fusion

Cold Canapes

Toasted bruschetta crowned with a zesty salsa blend

Trio of tomato, mozzarella, and chorizo on delicate bites

Smoked salmon elegantly wrapped in a spring roll cup

American bacon potato salad, oven baked potatoes and crispy bacon in a savoury dressing

Chicken Caesar salad at a bite-size

Hot Canapes

An exquisite blend of mushroom risotto balls bathed in a luscious creamy mushroom sauce

Bite-sized Mongolian khuushuur

Burger with a juicy patty in a bite-sized bun

Tender chicken glazed in miso, a savoury umami experience

Succulent lamb chops seasoned and grilled to perfection

Desserts

Classic eclair filled with caramel

A delightful selection of mini desserts in vibrant shooters

Fruit Mousse cake

Egg Tart

Discover a world of flavours with our selected assortments of delightful teas and coffees

109,000₮

Price excludes 10% VAT, 2% city tax

Finger Food

Swift Delight

Cold Canapes

Salsa embraced in a delicate spring roll cup

Flaky pastry wrapped around flavorful sausage

Spinach-orange salad

Salmon harmonizing with creamy potatoes in a salad

Tender steak bite with Feta cheese and frisee salad

Cold Canapes

Mini Fish Cake

Miniature pizza with lots of flavours

Chicken glazed in teriyaki sauce

Cheeses crafted into bite-sized meatballs

Slow-cooked pork belly

Desserts

Paris Brest, choux pastry and a praline-flavoured cream

A delightful selection of mini desserts in vibrant shooters

Peach Cake

Fresh fruits on a cocoa-infused tart base

Discover a world of flavours with our selected assortments of delightful teas and coffees

109,000₮

Price excludes 10% VAT, 2% city tax

Rental Price

Hall name	Capacity	Hourly /per hour/	Half Day /4 hours/	Full Day /8 hours/
Soyombo Hall	100 – 400	3,500,000₮	6,000,000₮	10,000,000₮
Suld Hall	30 – 80	1,700,000₮	3,800,000₮	5,000,000₮
Executive Lounge	10 - 25	700,000₮	2,800,000₮	3,800,000₮

Price excludes 10% VAT, 2% city tax

Soyombo Hall rate includes 5x3m LED screen, 2 microphones

Suld Hall rate includes 5x3m LED screen, 2 microphones

Executive Lounge includes 100 inch screen, 2 microphones

Soyombo Hall



Suld Hall



Executive Lounge



Soyombo Hall

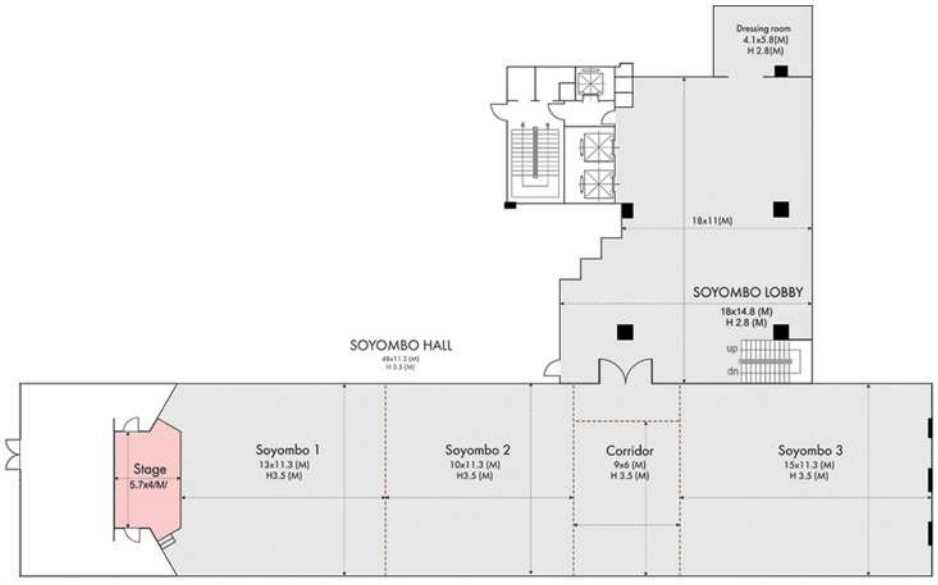
Equipped with the latest audio-visual equipment, state of the art translation booth, high-speed Wi-Fi internet access and refined interior design, Soyombo Hall is the optimal venue for meetings, conferences and events of up to 450 guests. Soyombo can be used in its entirety or divided into three sections to suit all necessities. Our dedicated events and functions team will help ensure your event runs smoothly from seamless planning to flawless execution, striving to create memorable experiences for many years.





Meeting Planner Guide

Floor 5



Venue	Dimensions (m.) (L x M x H)	Sq M.	Capacity (pax)				
			Round Table	U-Shape	Classroom	Theatre	Cocktail
Soyombo Hall	48 x 11.3 x 3.5	542.4	400	100	250	480	500
Soyombo 1	13 x 11.3 x 3.5	146.9	80	45	60	80	100
Soyombo 2	10 x 11.3 x 3.5	113	60	40	50	70	90
Soyombo 3	15 x 11.3 x 3.5	169.5	80	45	70	80	100
Soyombo Lobby	18 x 14.8 x 2.8	218					150

Suld Hall

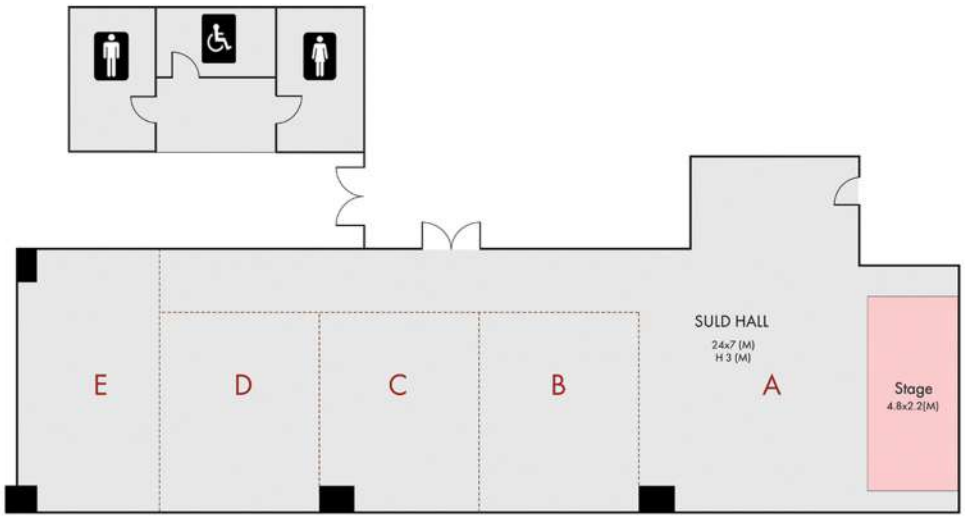
Suld Hall is a flexible multifunctional venue with an elegant interior that can accommodate up to 100 guests and can be divided into 5 parts to suit your needs. A wide range of the latest audio-visual technology, including high speed Wi-Fi access, screen and projector will be at your disposal. Whether it's conferences, board meetings, corporate events, seminars or celebrations, our experienced staff have you covered.





Meeting Planner Guide

Floor 4



Venue	Dimensions (m.) (L x M x H)	Sq M.	Capacity (pax)				
			Round Table	U-Shape	Classroom	Theatre	Cocktail
Suld	23.5 x 6.5 x 2.9	161	80	55	85	110	100
Suld A	5.2 x 8.8 x 2.9	45	20	18	18	28	20
Suld B	4 x 5 x 2.9	20	10	9	12	18	20
Suld C	4 x 5 x 2.9	20	10	9	12	18	20
Suld D	4 x 5 x 2.9	20	10	9	12	18	20
Suld E	4 x 6.5 x 2.9	26	20	18	18	28	20

Executive Lounge

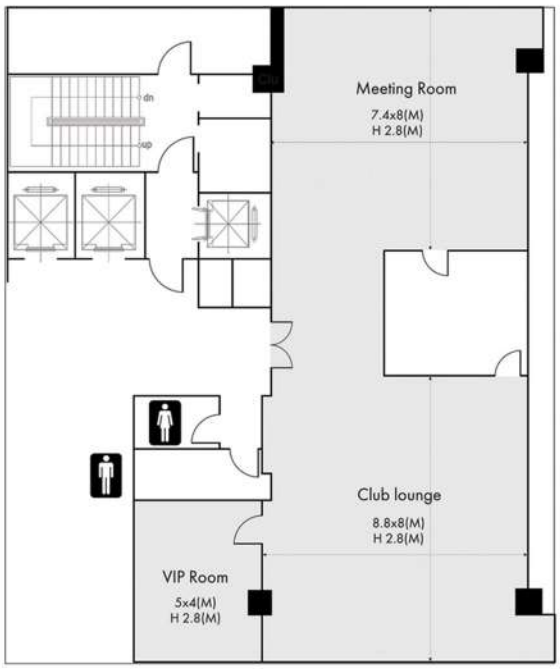
Located on the 23rd floor, Executive Lounge offers an exclusive and luxurious meeting room with a capacity to host VIP meetings and private events for up to 25 people. The meeting room is equipped with the lates in audio visual equipment, high-speed Wi-Fi internet access, screen, projector, microphone and offers amazing views over Ulaanbaatar city.





Meeting Planner Guide

Floor 23



Venue	Dimensions (m.) (L x M x H)	Sq M.	Capacity (pax)			
			Round Table	U-Shape	Classroom	Theatre
Meeting Room	7.4 x 8 x 2.8	59.2	10	25	25	25
VIP Room	5 x 4 x 2.8	20	8			

BWP

PREMIER

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