

Price gala dinner - from 35 euro per person.

Menu gala dinner is compiled according to the requirements of individual clients.
The price includes: cold appetizer, warm appetizer, main dish, salad and dessert.
The choice of cuisine: Mediterranean, Italian, French.

The hotel proposes a large selection of wedding menus. This menu can be used for celebrations and business dinners.

Traditional menu (50 euros per person)

- Fries, figs, "Loza" brandy
- Ham, boiled meat, sour cream, cheese
- Lamb soup
- Corn bread (corn bread), national cash registers, birthday pie
- pie with meat, cheese and cabbage
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- Lamb pot, "Sopska" salad (national)
- Wedding cakes

"A la carte" menu (40 euros per person)

- Snacks, canapés (3 kinds of meat, fish, vegetables) cheese (parmesan, mozzarella, brie kamaber , gorgonzola), cured meat (sausage, ham, chicken roll with plums) liver
- The Greek salad, Russian salad, seafood, Caesar with chicken meat
- Steak Stroganoff, roasted white meat, steak, salmon in sauce, pork meat in wine sauce with honey
- Potatoes with rosemary, boiled vegetables, meat in tomato sauce, rice with sour cream,
- Cakes and fruit

Note: The price buffet involved garnishing to weirs, sauces

Drink: domestic brandy - 2 cups, juice / water - 2 cups, wine for two (bottle) -1 beer, coffee / tea

"A la carte" menu (0 6 euros per person)

Meat menu:	 Fish menu:
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Alcoholic Cocktail (welcome)	Alcoholic Cocktail (welcome)
Carpaccio of veal	Octopus salad
Veal soup and rolls in a sauce of mushrooms	Vegetable soup and fillet of fish list
Roasted beef with cabbage and garlic Special sauce Deme Glaz Potatoes with rosemary	Risotto with squid fillet of fish (sea bass) in white sauce
4 types of lettuce + arugula, tomato, parmesan, crackers, fillings	Grill vegetables
Cake, fresh fruit	Fruit arrangement , pole (Perfume) with nuts
Alcoholic beverages of choice: a bottle of wine for two, 2 juices, water 12:25 2x, coffee - 2x	Alcoholic beverages of choice: a bottle of wine for two, 2 juices, water 12:25 2x, coffee - 2x

"A la carte" menu (80 euros per person)

M participatory me:	Rib ily me:
Champagne Brut Henkel -1 casa (welcome)	Champagne Brut Henkel -1 casa (welcome)
Roasted veal sauce with horseradish	Rolls of salmon in special sauce axis roe
Veal soup with vegetables	Soup of red salmon
Roll goose (liver)	Risotto with special mushrooms
Steak with mushroom sauce	Fish and categories in white wine
Three kinds of peppers, sauce, garlic, fillings	Zucchini, pie with strawberries and custard, fruit
Alcoholic beverages of choice: a bottle of wine for two, 2 juices, water 12:25 2x, coffee - 3x	Alcoholic beverages of choice: a bottle of wine for two, 2 juices, water 12:25 2x, coffee - 3

Menu "buffet" (35 euros):

- Prosciutto and ropes
- White cheese with parsley
- Salad with chicken meat and beef meat
- Salty Rolls and cakes, liver pâté
- Meat loaf with dried fruit, rolls of veal
- Meat and fish range
- Fresh salad with different fillings

- Fruits, sweets,
- Wedding cake

Menu "buffet" (50-60 euros):

- Ham, sausage (beef meat) chicken liver pate
- Sir (national, smoked, white, gorgonzola cheese, edam)
- Salads (Caesar with squid, caprice, chicken, beef, seafood)
- Cocktail of seafood, salad bar with toppings
- Cannelloni spinach, carpaccio
- Veal soup
- fish fillet (bass) grilled
- baked potatoes, cheese, risotto with mushrooms, peas, cabbage, crackers
- veal rolls, marinated lamb in juice, ham sauce
- loaf of white meat with cheese and ham (Wellington)
- turkey in a special sauce
- fruits, sweets
- wedding cake

Menu "buffet" (70-80 euros):

- Ham, sausage (beef meat) assortment of squid
- Cheese (national, smoked, white, gorgonzola cheese, edam)
- Salads (chicken, Russian, Mexican, veal, fish, vegetarian)
- Vegetables with various garnish, veal rolls with mushrooms (Wellington)
- Turkey with an orange and cream
- Veal in mushroom sauce
- Potatoes, rice, cabbage, fried vegetables
- Fruit cake (3 pieces), pole