



CONFERENCE HALL RENTAL OFFER

Client: _____
 Your contact person: _____
 Contact person: _____

Offer option: _____
 Topic: _____

Date	Date	Date	Date	Date	Date	Date

For the successful execution of your event, the conference hall rental price includes the following equipment: projector, screen, Wi-Fi internet access, flipchart, markers, wireless microphone.

The conference hall/meeting room will be arranged by our team according to the schedule you provide no later than five days before the event, as well as any other important details needed for supporting organization. In case of any changes to the agreed setup the day before or on the day of the event, please inform us.

ACCOMMODATION

Date	Number of persons	Number of rooms	Price per day			
Room price includes:		<ul style="list-style-type: none">• Above-mentioned prices are per person / per night• Breakfast, Wi-Fi, residence tax and insurance• Parking in front of the hotel• VAT				
Note:	The offer is valid for group reservations of 10+ rooms.					



COFFEE BREAK

COFFEE BREAK 1	COFFEE BREAK 2	COFFEE BREAK 3
<ul style="list-style-type: none"> • Domestic coffee • Espresso coffee • Tea • Mineral water • Still water 	<ul style="list-style-type: none"> • Domestic coffee • Espresso coffee • Tea • Mineral water • Still water • Coca-Cola, Fanta • Apple, Peach juices 	<ul style="list-style-type: none"> • Domestic coffee • Espresso coffee • Tea • Mineral water • Still water • Coca-Cola, Fanta • Apple, Peach juices • Danish pastries and biscuits



STANDARD MENU

BREAD MIX BASKET

SALAD

- ☐ Greek (tomatoes, cucumbers, feta cheese, black olives, greens, red onion, oregano)
- ☐ Vitamin salad (beetroot, apple, cabbage, carrot, lemon juice)
- ☐ Green mix (lettuce, arugula, iceberg, seeds)
- ☐ Winter salad (pickled cabbage, peppers in brine, pickled cucumber)

NOTE: ONE SALAD PER CHOICE.

COLD APPETIZER

- ☐ Village Platter 300 g
(smoked pork neck, smoked ham, smoked pork, čvarci, homemade beef bacon, homemade salami, beef sausage, egg, homemade kajmak, aged cheese, paprika in sour cream)

- ☐ Superior 300 g
(pork prosciutto, smoked pork loin, kulen, budimka sausage, beef prosciutto, smoked cheese, gouda, cheddar, emmental, egg, kajmak, cheese, paprika in cream)

NOTE: ONE COLD APPETIZER PER CHOICE.

LUX GRILL 350 g

- ☐ Pork neck in marinade
- ☐ Rolled chicken
- ☐ Pork medallions
- ☐ Chicken drumsticks
- ☐ Meatloaf (mixed meat stuffed with ham, bacon, kačkavalj cheese and kajmak)
- ☐ Leskovac-style kebab (mix of minced meat, bacon, kačkavalj cheese, chili and garlic)
- ☐ Note: One main dish per choice.

SERVICE STYLE: Buffet style or set menu

STANDARD MENU PRICE: _____

TOTAL MENU AMOUNT: _____

ADD-ONS TO THE STANDARD MENU

SALADS

- ☐ Extra salad
- ☐ Greek
- ☐ Vitamin
- ☐ Green mix
- ☐ Winter salad
- ☐ Caprese salad

PREMIUM COLD APPETIZER 300 g

- ☐ (beef prosciutto, pork prosciutto, smoked pork loin, dry sausage, smoked beef sausage, smoked ham, gorgonzola cheese, emmental, frico cheese, homemade kačkavalj)

HOT APPETIZER 250 g

- ☐ Breaded kačkavalj
- ☐ Grilled mushrooms
- ☐ Crispy chicken breast with kajmak, kačkavalj, and onion in tartar sauce
- ☐ Dalmatian fritters filled with prosciutto, cheese, and kajmak
- ☐ Homemade rolled pork loin stuffed with mozzarella, served with sesame seeds and arugula

PREMIUM HOT APPETIZER 250 g

- ☐ Grilled mozzarella with zucchini, prosciutto, pesto and fruit sauce
- ☐ Breaded pork stuffed with kajmak, prosciutto, kačkavalj
- ☐ Breaded chicken stuffed with prosciutto and cheese, served with tartar sauce
- ☐ Homemade tortilla (filled with chicken, bacon, kačkavalj, sour cream, roasted peppers, parmesan, white sauce)
- ☐ Note: All hot appetizers are served on a platter and can be shared.

SOUPS – added to the standard menu

- ☐ Veal ☐ Chicken ☐ Tomato soup
- ☐ ROAST – added to the standard menu, 170 g
- ☐ UNLIMITED GRILL

Includes all grill items: chicken, pork, chicken drumsticks in marinade, pork neck in marinade, Leskovac kebab, chicken fillet in cream sauce, grilled vegetables.

PREMIUM MAIN COURSE 250 g

- ☐ Pork fillet in cheese and beetroot sauce
- ☐ Chicken breast in cheese sauce
- ☐ "Rajska chicken" (chicken fillet topped with Monte Cristo cheese filling, crispy coating, served with gorgonzola sauce)
- ☐ Side dishes: grilled vegetables, mashed potatoes, baked potatoes, rice

PREMIUM MAIN DISH CHOSEN BY THE HEAD CHEF 250 g

- ☐ Beef steak with dried plums
- ☐ Veal medallions with gouda and walnuts
- ☐ Pork tenderloin in marinade
- ☐ Beef steak in butter sauce
- ☐ Note: Served on a plate or platter
- ☐ depending on the dish.

PACKAGE 1

COFFEE

- Traditional coffee
- Espresso Lavazza
- Instant coffee (Nes)

WATER 1L

- Still mineral water
- Sparkling mineral water

JUICES 1L

- Coca-Cola
- Fanta
- Bitter Lemon
- Sprite
- Tonic
- Apple
- Blueberry
- Orange
- Peach

ENERGY DRINK

- Guarana

PACKAGE 2

COFFEE

- Traditional coffee
- Espresso Lavazza
- Instant coffee (Nes)

WATER 1L

- Still mineral water
- Sparkling mineral water

JUICES 1L

- Coca-Cola, Fanta, Bitter Lemon
- Sprite, Tonic, Apple, Blueberry
- Orange, Peach

ENERGY DRINK

- Guarana

APERITIFS

- Domestic brandy (Plum, Quince, Apricot, Williams pear)
- Herbal liqueur
- Vinjak
- Vodka
- Dry gin
- Vermouth
- Kruskovac
- Fruit liqueur (Cherry, Coconut, Chocolate)

BEER

- Heineken 0.4
- Tuborg 0.5
- Bira Moretti 0.4

WINE – KOVAČEVIĆ WINERY 0.75L

- Orafski belo (Italian Riesling, Sauvignon Blanc, Chardonnay, Župljanka)
- Frölein belo (Italian Riesling, Pinot Noir, Muscat, Hamburg)
- Frölein crveno (Cabernet Sauvignon, Merlot, Pinot Noir)

WINE – ALEKSIĆ WINERY 0.75L

- Sevdah (Smederevka, Sauvignon Blanc)
- Mozaik (Pinot Noir)
- Nostalgija (Cabernet Sauvignon, Merlot, Vranac)

COCKTAILS

- Aperol Spritz
- Blue Lagoon

PACKAGE 3

COFFEE

- Traditional coffee
- Espresso Lavazza
- Instant coffee (Nes)

WATER 1L

- Still mineral water
- Sparkling mineral water

JUICES 1L

- Coca-Cola, Fanta, Bitter Lemon
- Sprite, Tonic, Apple, Blueberry
- Orange, Peach

ENERGY DRINK

- Guarana

APERITIFS

- Domestic brandy (Plum, Quince, Apricot, Williams pear)
- Herbal liqueur
- Vinjak
- Vodka
- Dry gin
- Vermouth
- Kruskovac
- Fruit liqueur (Cherry, Coconut, Chocolate)

BEER

- Heineken 0.4
- Tuborg 0.5
- Bira Moretti 0.4

WINE – KOVAČEVIĆ WINERY 0.75L

- Orafski belo (Italian Riesling, Sauvignon Blanc, Chardonnay, Župljanka)
- Frölein belo (Italian Riesling, Pinot Noir, Muscat, Hamburg)
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- Sevdah (Smederevka, Sauvignon Blanc)
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COCKTAILS

- Aperol Spritz
- Blue Lagoon

WHISKEY

- Jameson
- Johnnie Walker

VODKA

- Smirnoff

LIQUEUR

- Jägermeister
- Baileys

