



BANQUET KIT

Memorable and unique events tailored for you.



HOTEL EVROPA

since 1873

★★★★

MEETINGS & EVENTS TEAM

Eurotas Hotels is here for you.



Reservations Department

Eurotas Hotels Booking Team

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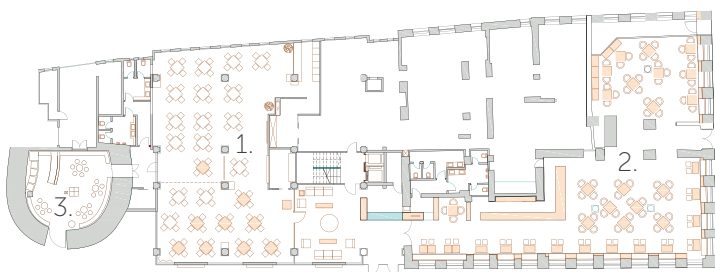
SPACES

Hotel Evropa's Restaurant, Café, Medieval Tower and Crystal Salon.

We are proud that we are able to combine traditional with the modern world.



HOTEL SPACE	SPACE SIZE m ²	SPACE RENTING 5-8 hours	EXISTING SET UP nr. of persons	BOARDROOM SET UP nr. of persons
Restaurant	200 m ²	by agreement	120	120
Café	250 m ²	/	130	/
Medieval Tower	100 m ²	by agreement	40	40

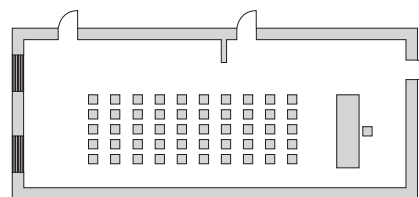


1. Hotel Evropa's Restaurant is open daily from 12:00 to 21:00.
2. Our Café, that is open daily from 7:00 to 21:00, has numerous delicious homemade cakes for you to enjoy and excellent coffee to sip.
3. And for those seeking more intimacy, our Medieval Tower is the right choice.

HOTEL SPACE Capacity and time	SPACE SIZE m ²	THEATER SET UP nr. of persons	U SET UP nr. of persons	BOARDROOM SET UP nr. of persons
Crystal Salon	105 m ²	80	50	60
Congress Hall	106 m ²	50	30	40

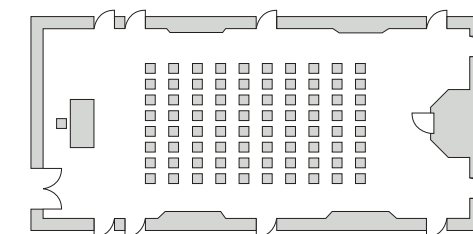
Renting the Crystal Salon:

- half day 150,00 €,
- full day 250,00 €



Renting the Congress Hall:

- half day 200,00 €,
- full day 300,00 €.



Conferences made comfortable.
Both venues come technically equipped for your needs and wishes. They feature a PC, LCD projectors, projection screens, flip charts, modern sound systems, wireless internet connection, decks and platforms for speakers.

For more information, please don't hesitate to contact us at: booking@eurotashoteli.si

COFFEE BREAKS

30 minutes service time considered.

Mid Morning

- Naturally flavored water,
- Fruit »shot«,
- Tea,
- American coffee,
- Croissants or Danish pastry,
- Seasonal whole fruit

12,90 €

per person
per break

Afternoon

- Naturally flavored water,
- Fruit »shot«,
- Tea,
- American coffee,
- Savory backs,
- Biscuits,
- Seasonal whole fruit

12,90 €

per person
per break

Basic I.

- Water,
- Juice,
- Coffee,
- Tea

6,90 €

per person
per break

Basic II.

- Water,
- Juice,
- Coffee,
- Tea,
- Fruits,
- Croissant

6,90 €

per person
per break

Basic III.

- Water,
- Juice,
- Coffee,
- Tea,
- Mini sandwiches,
- Fruits,
- Cookies

9,90 €

per person
per break



FINGER FOOD SELECTION

Recommendation 3 pieces per person. Per piece, per person.

Basic

- Karst prosciutto with olive tapenada, 2,30 €
- Smoked salmon, cheese spread, 2,30 €
- Mozzarella with tomato and basil pesto, 2,30 €
- Marinated zucchini, 2,30 €
- Olives (different kinds), 2,30 €
- Dry plums in pancetta, 2,30 €
- Vegetable skewers, 2,30 €
- Prosciutto and old cheese 2,30 €

Deluxe

- King prawns in tempura on rocket, 2,60 €
- Cod on bruschetta, 2,60 €
- Roast beef on rocket, 2,60 €
- Grissini wrapped in prosciutto, 2,60 €
- Smoked rabbit breast on salad bed, 2,60 €
- Gorgonzola with pear, walnuts and rocket, 2,60 €
- Cheese skewers with fruit, 2,60 €
- Caprese skewers, 2,60 €
- Tofu skewers, 2,60 €
- Vegan quiche 2,60 €

Sweet

- Fruit skewers, 2,60 €
- Vanilla ice cream with pumpkin oil, 3,60 €
- Mignons, 3,10 €
- Mini muffins, 3,10 €
- Mini fruit baskets, 2,60 €
- Rum balls, 2,60 €
- Chocolate mousse, 2,60 €
- Panna cotta with fruit 2,60 €

In a Glass

- Octopus with cherry tomatoes in salad, 3,50 €
- Vegetable sticks on sunflower seeds cream, 3,00 €
- Goose liver on apple salad, 3,50 €
- Crab with sea algae, 3,50 €
- Shrimp cocktail on salad noodles, 3,50 €
- Marinated fruit (kiwi, pineapple, melon) 3,00 €



BEVERAGE PACKAGES

Brands of beverages are chosen by the hotel. (For reservations of at least 10 people.)

Thirsty <ul style="list-style-type: none"> • 2 glasses of white or red wine, or 2 0,33 l beers, • 1 0,5 l bottled water 	9,00 € per person	Very Thirsty <ul style="list-style-type: none"> • ½ bottle of white or red wine, or 3 0,33 l beers, • 1 0,5 l bottled water, • American coffee 	14,00 € per person	Unlimited (2h serving time) <ul style="list-style-type: none"> • White or red wine, • Beer, • Water, • Non-alcoholic drinks, • American coffee 	27,00 € per person
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RECEPTION PACKAGES

Receptions for any occasion.

Sparkling <ul style="list-style-type: none"> • 2 pieces of finger food, • 1 glass of house sparkling wine, • Water 	9,00 € per person
Cocktail <ul style="list-style-type: none"> • 2 pieces of finger food, • 1 cocktail per person, • Water 	14,00 € per person



CATERING

1 hour service time considered.

Basic

- 3 salty canapés,
- 3 sweet canapés,

19,00 €
per person

Drinks:

- Juice,
- Water,
- Sparkling wine

Equipment:

- Glasses,
- Plates,
- Cutlery,
- Table napkins,
- Tablecloths



Deluxe

Bread, Istrian cold cut, fish salad

Risotto with porcini

Pork fillet in sauce,
grilled chicken breast,
fried vegetable burgers,
grilled vegetables,
potato slices

Homemade pastry

55,00 €
per person

Drinks:

- Coffee,
- Juice,
- Water,
- Glass of hotel red or white wine

Equipment:

- Glasses,
- Plates,
- Cutlery,
- Table napkins,
- Tables



LUNCH & DINNER MENUS

Basic 3 Course Menus 21,00 € per person

Meat:

Soup of choice

Veal medallion with porcini sauce, buckwheat dumpling with chanterelles, celery cream, selected sauteed vegetables

Chocolate slice with fresh fruit and ice cream



Fish:

Soup of choice

Sea bass, fregola with rocket, celery cream, asparagus, tomato salsa

Chocolate slice with fresh fruit and ice cream



Vegetarian:

Soup of choice

Risotto with porcini and leek

Blueberry vegan slice



Basic 4 Course Menus 25,00 € per person

Meat:

Lokev prosciutto, roasted red beetroot, gorgonzola mousse, domestic chicory

Soup of choice

Rumpsteak in pepper sauce, veal sweetbread, potato croquette, carrot cream, broccoli, sauce

Counts of Celje cake with chocolate dressing and fresh fruit



Fish:

Smoked trout prepared in two ways, chickpea cream, dry tomato, corn bread

Soup of choice

Sea bream with capers and lemon buttery sauce, arborio rice, mussels, zucchini, carrots

Counts of Celje cake with chocolate dressing and fresh fruit



Vegetarian:

Broccoli with black garlic, Belgian chicory, sesame, black olives

Soup of choice

Grilled eggplant filled with cous-cous, bell peppers and tofu, harissa dressing, carrot cream with ginger

Raw vegan sacher cake



LUNCH & DINNER MENUS

Gala

Meat:

Roasted veal back carpaccio, tuna, zucchini, tomato, capers

Soup of choice

Crown roast of lamb in rosemary crust, lamb sweetbread, fregola, sauce

Creme brulee

Fish:

Smoked salmon dumpling, compressed pickle, wild garlic mayonnaise, eggs pégate

Soup of choice

John dory fillet, scallops, potato, spinach, celery and saffron sauce with chives

Creme Brulee

Vegetarian:

Roasted red beetroot, green beans, cumin, tofu, balsamic reduction, walnuts

Soup of choice

Rice noodles with vegetables and soy-oysters sauce with sesame

Porcini steak with oatmeal, spinach, onion cream, sauce, carrot

Vegan forest fruit slice

32,00 €

per menu
per person

Gala Deluxe

Meat:

Beef tartare, onion, bread crispy, parsley, mustard seeds, champignons

Porcini soup with vegetables and miso paste, porcini, sour cream gel, parsley oil

Filled tortellini with parmesan and truffles, eggplant cream, pickled truffle slices

Lamb fillet with lardo, egg plant made two ways, smoked sour cream, pomegranate, sauce, seed crumble

Chocolate soufflé, caramel sauce, lime gel, orange gel, sour cream sorbet

Fish:

Fried egg, Hollandaise sauce with tartufata, asparagus, bacon

Creamy cauliflower soup with potato croquette, hazelnuts and gorgonzola cream

Tortellini with asparagus and parmesan cream, parsley oil

Sea bass fillet with fregola from cuttlefish ink, parsnips cream with tomato and artichokes with olives

Ruby chocolate mousse with brownie, raspberry sponge, mascarpone sorbet, raspberry variation, edible gold

Vegetarian:

Tomato carpaccio, basil pesto, capers, balsamic vinegar gel, olive oil powder, bread crispy, rocket

Creamy pumpkin soup with lime leaves and lemongrass, pumpkin, cress

Risotto with porcini, tartufata foam, parsley oil

Chickpea and tofu wrap, pearl barley porridge with vegetables, spinach, celery cream, herbal espuma

Vegan coconut panna cotta, fig sauce, caramelised almonds, olive oil with orange

46,00 €

per menu
per person

LUNCH AND DINNER MENUS

Buffet Deluxe

- Karst prosciutto with olives
- Selection of cured meat
- Pulled parmesan in reel
- Selection of cheeses with dried fruit
- Smoked ham in phyllo dough, cream horseradish
- Marinated pork back with french salad
- Chicken gallatin with walnuts
- Calamari in salad with vegetables and potato
- Octopus in salad
- Tomato with mozzarella
- Herbal curd with pumpkin seeds and pumpkin oil
- Stuffed bread from bread oven
- Fried buckwheat porridge
- Chicken roulade with bell pepper in sauce
- Fried pork medallions in corn cereal
- Perch with fennel and pea ragu
- Beef fillet in sauce
- Baked potatoes
- Rice with pumpkin and feta cheese
- Mangold with potato
- Pasta, pumpkin, feta cheese and walnuts
- Cakes on racks
- Mignons
- Fresh fruit
- Fruit skewers

Buffet Basic

- Selection of cured meat
- Selection of cheeses
- Smoked ham in phyllo dough, cream horse-radish
- French salad
- Stuffed bread from bread oven
- Fried chicken strips
- Pork tenderloin with mustard seeds
- Sea bass fillet, cherry tomato, fennel
- Swirls, vegetables, sesame, soy sauce
- Roasted potatoes with bacon
- Grilled vegetables
- Panna cotta with fruit topping
- Dark chocolate mousse
- Fresh fruit

32,00 €

per menu
Buffet Basic

21,00 €

per menu
Buffet Deluxe

CORKAGE FEE

Corkage fee is a fee the restaurant charges for serving drinks not provided directly by the hotel.

Wine

- 15,00 € per bottle of wine 0,75 l

Champagne/Sparkling wine

- 15,00 € per bottle 0,75 l

Liquor

- 35,00 € per bottle 0,75 l

COCKTAIL PARTY

1 hour service time considered.

Package I.

- Marinated chicken fillet, curry sauce
- Smoked duck breast, goose liver mousse, pear
- Beef tartare, bread crispy, wild garlic mayonnaise, mustard seeds
- King crabs, pineapple, sour-sweet sauce
- Octopus, octopus mayonnaise, orange
- Pumpkin wrapped tofu, cherry tomato confite, rosemary
- Stuffed tomato, olive tapenade, short bread
- Sushi, vegetables, ginger
- Chanterelles, buckwheat porridge, celery cream
- Fruit skewers
- Freshly cut fruit

32,00 €

per menu
per person



ADDITIONAL SERVICES

We will be pleased to help you with suggestions for any of the following for your event:

- DJ / Entertainment

We cooperate with a wide range of entertainment providers, from DJs, dancers to wine tastings and agencies and professionals offering day trips and transfers.

- Photo / Video

We can recommend professional photographers with experience to capture all your most precious moments.

- Equipment rental

We have a wide assortment of equipment at hand and professional contacts for any additional equipment you might need.

- Decoration

Local professional decoration agencies and flower shops will gladly help you decorate your event.

- Security

A variety of professional security agencies can help you provide appropriate security for your event.

- Room Drop (2,00 € per room)

We will gladly help you with distributing any items you might want to leave in rooms of your guests.

POLICIES

Reservation policy

- A definitive choice in menu, fingerfood and drinks, as well as the number of participants, should be provided by the Client up to 14 days before arrival as well as any dietary restrictions.

Damage

- The Hotel is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the Client or their guests located in the Hotel prior to, during or subsequent to any function. The Client is responsible for any damages incurred to the Hotel, including those involving the use of any independent contractor arranged by the Client or their representative.

Parking

- A limited number of parking spaces are available just next to the Hotel at a price of 5.00€ per day, parking is possible upon availability and parking spaces can not be booked in advance. Alternative parking is available on the parking of our sister Hotel Celeia, which is about 700 m away at a price of 2,50€ per day. Possibility of parking in the parking at the Railway station, which is 150 m away from the Hotel at a price of 2,50€ per day.

Signage

- All signage may only be displayed directly outside the designated meeting room. The Hotel reserves the right to remove signage if it is deemed unsuitable.

Catering

- All catering must be provided by the house team for all food. Outside caterers are permitted prior to written agreement with the Hotel.

Prices

- All prices quoted are in Euro and have taxes and service charges included. All prices apply per person.

Advertising and publicity

- Any advertising or publicity for functions at the Hotel require prior knowledge and consent of the hotel management.

Smoking

- As per Slovenian law, it is prohibited to smoke inside closed spaces. Smoking is allowed on designated outside areas.



EUROTAS HOTELS

If you have any other questions regarding catering and or special occasions, please feel free to contact us.

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www.eh.si