

Grand WEDDING Package

For Your Unique Wedding Celebration!

We at Grand Hotel Sofia know how to turn this day into a unique experience for you.

For Your Comfort, enjoy our unique facilities and bespoke service.

For Your Inspiration, rely on our experienced wedding planners.

For Your Convenience, enjoy our prime central location.

For reservations and additional information:

events@grandhotelsofia.bg

+359 2 81 10 900/777

Our Package includes:

- 5-course festive menu
- No corkage fee
- Wedding bread and ritual items
- Two complimentary parking spaces
- Chair covers and dance floor
- Option for a private after party in Sofia club
- Menu tasting for two
- Wedding cake of your choice
- Unlimited consumption of water and soft drinks
- Preferential accommodation rates for the wedding guests

Compliments for the newlyweds:

- Free covers for the gala
- Complimentary accommodation in a suite for the wedding night
- Bottle of sparkling wine for the wedding toast
- Late breakfast served in bed up to 12:00
- Late check out until 4 pm on the next day
- Voucher for 25% discount on all hotel services, for the first wedding anniversary

Package price per person - € 46.- (minimum 60 people)

Package price per person - € 63.- (minimum 30 people)

Discounts:

- 10% discount for celebrations in the weekdays
- 10% discount of our “Bachelorette package”

Compose Your 5- course Festive Menu

Salad:

- Assorted salad - pink tomatoes with fresh cheese, baked peppers, olives, egg, Tzadziki and spicy cheesy appetizer “Katuk”
- Traditional “Shopska” salad
- Caesar salad with iceberg, garlic croutons, Caesar sauce, Parmesan flax and chicken skewer with chive
- Caprese salad - tomatoes, Pesto sauce, olive crostini, pine tree nuts and fresh leaves salads

Platters:

- Local cold cuts and cheese
- Continental cheese selection, served with walnut compote and grapes

Appetizers:

- Shrimps and fish in a vol-au-vent with yellow cheese crust and Hollandaise sauce
- Eggplant, cherry tomatoes, roasted peppers, goat cheese and Mozzarella
- Baked filo wrapped sheep cheese with sundried tomatoes Pesto, served with cherry tomatoes

Main Course:

- Trilogy from pork fillet with Jamon, beef fillet and chicken fillet with foie gras and Truffle sauce served with sautéed vegetables and baked potatoes with herbs
- Bacon wrapped chicken and Pesto fillet, served with millefeuille of grilled vegetables
- Pork medallions with Demi-Glace sauce, served with sauteed vegetables with Pesto and fresh herbs
- Roasted beef with Demi-Glace sauce, served with potato roesti with butter and sautéed vegetables
- Baked vegetables and lentil roll, served with potato au gratin and asparagus

Dessert:

- Wedding cake

Compose Your 5- course PREMIU Festive Menu

Salad:

- Burrata cheese salad served on tomato, marinated zucchini and arugula
- Fresh spinach salad - baby spinach, strawberries, blue cheese and walnuts with a honey-mustard dressing
- Goat cheese mousse salad with lamb lettuce and figs

Platters:

- Selection of local cold cuts
- Continental cheese selection, served with walnut compote and grapes

Appetizers:

- Baked vegetables with goat cheese and basil Pesto
- Salmon teriyaki, served with Goma wakame and marinated goji berry
- Quail eggs with red Keta caviar, served on a canapé of potato mash and vegetable brunoise

Main Course:

- Beef tenderloin medallions with Demi-Glace sauce, served with roasted vegetables, Pesto sauce and fresh herbs
- Sea bass fillet, mushroom and artichoke ragout with thyme
- Farmer's rooster stuffed with foie gras served with pumpkin and carrots puree, stuffed mushrooms and asparagus

Dessert:

- Wedding cake

Supplement for Premium menu- € 8.-/person

Additional services:

-  Professional DJ - € 65.-/hour

-  Interactive photo corner – from € 411.-

-  Decoration of the wedding table - € 170.-
-  Decoration of a guest table - € 100.-

-  Additional colored lighting - from € 370.-

-  Candy bar with themed decoration - € 200.-

-  Wedding gifts for the guests - € 3.-/piece (box of fancy French macaroons)

-  Punch ball cocktail - from € 60.-/3 l. (15 cocktails)

-  Rental of Sofia club for a private after party - € 100.-/ hour

-  Welcome drink with glass of:
 - Blue wine served with cotton candy - € 4.-/per person
 - „Rose Potion” cocktail - € 4.-/per person
 - Sparkling wine - € 3.-/per person

-  Bridal ceremony on a terrace – from € 150.-/hour

-  Supplement for accommodation of the newlyweds in Panorama suite with terrace - € 170.-/night

Our Restaurants:

Triaditza Restaurant

1st floor, 265 sq. m capacity up to 140 people

3D, 2D и VR view

Sofia Restaurant:

2nd floor, 310 sq. m. capacity up to 180 people

3D, 2D и VR view

Shades of Red Restaurant:

Ground floor, 230 sq. m capacity up to 90 people

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