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# BANQUET KIT

Memorable and unique events tailored for you.



HOTEL PIRAN

*since 1913*

★★★★

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# MEETINGS & EVENTS TEAM

Eurotas Hotels is here for you.



## Reservations Department

Eurotas Hotels Booking Team

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## Kim Šink

Reservation Manager

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# SPACES

Hotel Piran's Restaurant, Enoteca and Heaven Terrace 99.

## Restaurant Hotel Piran

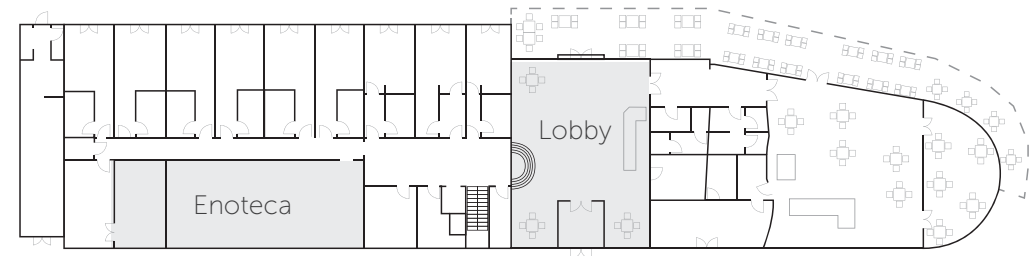
- maximum capacity for 120 seated persons,
- 70 persons on the terrace,
- 50 persons inside the restaurant,
- existing set up

## Enoteca

- 35 persons standing
- existing set up



| RESTAURANT SPACE<br>Capacity | SPACE SIZE<br>m2   | EXISTING SET UP<br>nr. of persons | BOARDROOM SET UP<br>nr. of persons | COCKTAIL SET UP<br>nr. of persons |
|------------------------------|--------------------|-----------------------------------|------------------------------------|-----------------------------------|
| Restaurant In                | 100 m <sup>2</sup> | 50                                | 20                                 | 80                                |
| Restaurant Out               | 120 m <sup>2</sup> | 70                                | 40                                 | 100                               |



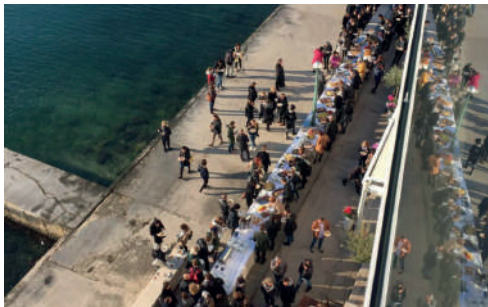
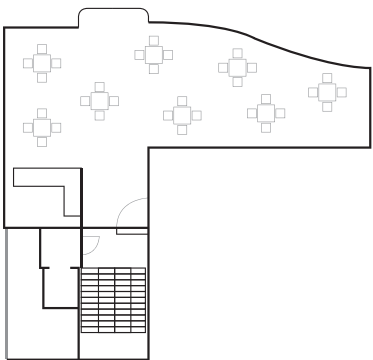
Hotel Piran's Restaurant is open to everyone from 7:00 to 23:00.

## Heaven Terrace 99

- maximum capacity for 70 people standing (includes existing set up, cocktail tables; for special set up additional charges may apply),
- 1200 € for 3 hour rental,
- 1200 € + 1500 € minimum consumption for 3 hour rental



| TERRACE SPACE<br>Capacity | SPACE SIZE<br>m2  | EXISTING SET UP<br>nr. of persons | COCKTAIL SET UP<br>nr. of persons |
|---------------------------|-------------------|-----------------------------------|-----------------------------------|
| Terrace 99                | 80 m <sup>2</sup> | 70                                | 70                                |



Beach Catering  
Please contact us for more information.

Hotel Piran's Heavenly Terrace is open to everyone from June to September as weather allows..

# 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

**7,90 €**

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 tapenade, 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 olive 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.)

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



# RECEPTION PACKAGESV

Receptions for any occasion.

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



# OUR LITTLE WINE STORY

Rental as per agreement for small closed groups.

## Regular tasting 1

- 3 tasting glasses

11,00 €

per person

## Regular tasting 2

- 5 tasting glasses

15,00 €

per person



## Group tasting 1

- For reservations of at least 10 people,
- 1 hour rental,
- 5 tasting glasses,
- guided tasting,
- 1 piece finger food per person.

15,00 €

per person

## Group tasting 2

- For reservations of at least 10 people,
- 2 hour rental,
- 8 tasting glasses,
- guided tasting,
- 3 piece finger food per person.

28,00 €

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 29,00 € per person

### Meat:

Gnocchi with truffles and courgettes

\*\*\*

Pork medallions with mushrooms, vegetables, fries

\*\*\*

Dark chocolate mousse



### Fish:

Gnocchi and octopus, cherry tomato, rocket salad

\*\*\*

Grilled sea bass fillet with herbal polenta, vegetables

\*\*\*

Panna cotta



### Vegetarian:

Tomato carpaccio with cheese and basil fist

\*\*\*

Filled pumpkins with rice and vegetables

\*\*\*

Apple pie



## Basic 4 Course Menus 35,00 € per person

### Meat:

Mediterranean plate: Prosciutto, cheese, olives

\*\*\*

Homemade fusi with asparagus and pancetta

\*\*\*

Veal medallions in porto sauce with potatoes and vegetables

\*\*\*

Vanilla ice cream with olive oil



### Fish:

Octopus in salad with cherry tomato

\*\*\*

Homemade fusi with shrimps and rocket

\*\*\*

Sea bass fillet on chickpea cream, young spinach

\*\*\*

Vanilla ice cream with olive oil



### Vegetarian:

Homemade garlic soup with bread cubes

\*\*\*

Risotto with chicory

\*\*\*

Filled zucchini, polenta, vegetables

\*\*\*

Vanilla ice cream with olive oil



# LUNCH & DINNER MENUS

## Gala

### Meat:

Goose liver paté, truffle flavored honey, parsley crumbs  
\*\*\*

Tomato soup  
\*\*\*

Istrian fusi with black truffles, veal fillet in parsley crust with porto sauce, parsnip cream, caramelised shallot, cheese souffle, glazed baby carrots  
\*\*\*

Dark chocolate mousse

### Fish:

Sea bass carpaccio with fleur de sel, poached cherry tomato, fruit chutney on rocket  
\*\*\*

Fish soup with rice and ?roba?  
\*\*\*

Gnocchi filled with artichokes, octopus, grapolini, grilled sea bass fillet, fennel cream, young spinach, potatoes  
\*\*\*

Panna cotta with strawberry sauce

### Vegetarian:

Caprese, burrata  
\*\*\*

Creamy asparagus soup  
\*\*\*

Gnocchi with truffles, vegetable wrap, filled zucchini with rice and vegetables, fried polenta  
\*\*\*

White chocolate mousse with orange sauce

**49,00 €**

per menu  
per person

## Gala Deluxe

### Meat:

Chicken paté with pumpkin chips  
\*\*\*

Creamy leek soup  
\*\*\*

Ravioli with cheese, caramelised pear, parsnip cream  
\*\*\*

Veal medallions in porto sauce, grilled polenta with porcini mushrooms, vegetables "Brunose"  
\*\*\*

Panna cotta with fruit foam

### Fish:

Marinated scallops, sea bass, smoked swordfish, Istrian ham  
\*\*\*

Fuzi with crab medallions  
\*\*\*

Lemon sorbet  
\*\*\*

Monkfish medallions, polenta, vegetables "Julliene"  
\*\*\*

Panna cotta with fruit foam

### Vegetarian:

Bean paté with glazed fruit  
\*\*\*

Fusi with truffles  
\*\*\*

Lemon sorbet  
\*\*\*

Grilled porcini mushrooms on parsley puree  
\*\*\*

Panna cotta with fruit foam

**59,00 €**

per menu  
per person

## Buffet

- Smoked salmon with cream cheese in cup
- Cold cut with cheese
- Garlic soup with grilled bread cubes
- Beef soup with noodles
- Risotto with porcini mushrooms and fried shrimps
- Gnocchi with asparagus and pancetta
- Fried chicken medallions, roasted potatoes
- Grilled sea bream fillet, mediterranean vegetables
- Salad offer
- Fruit and dessert offer

**29,00 €**

per menu  
per person



# COCKTAIL PARTY

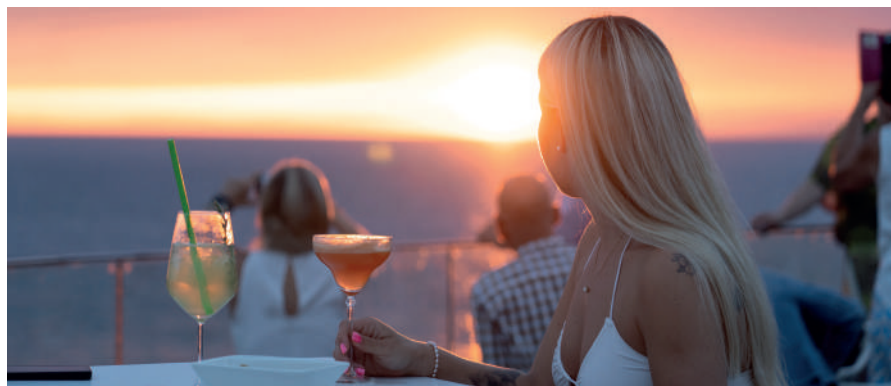
3 hour service time considered.

## Package I.

- Kalamata olives,
- Roasted almonds, peanuts, chips,
- Cocktail sausages in phyllo dough,
- Cold snacks in pastry baskets,
- Olive spread,
- Mashed gorgonzola with pear,
- Smoked salmon, cheese spread,
- Tuna spread, cherry tomato,
- Curd with pumpkin oil, radish in chives,
- King crabs in tempura,
- Chicken fingers,
- Polenta in zucchini wrap,
- Crispy bruschettes with tomato and cheese,
- Yogurt Panna Cotta,
- Chocolate mousse,
- Mini fruit baskets
- A glass of sparkling wine on arrival,
- Juice and water

**70,00 €**

per menu  
per person



## Package II.

- Mixed olives with olive oil,
- Roasted almonds,
- Phyllo dough with prosciutto,
- Canapé with truffle cream,
- Canapé with prosciutto and olive tapenade,
- Canapé with mozzarella and tomato,
- Grissini with sesame wrapped in prosciutto,
- Fish fillet in tempura,
- Fish skewers with cherry tomato,
- Chicken fingers with sesame,
- Grilled polenta,
- Vegetable souffle,
- Panna cotta in cup,
- Apple wrap,
- Sorbet,
- Fresh fruit
- A glass of sparkling wine on arrival,
- Juice and water

**70,00 €**

per menu  
per person

# CORKAGE FEE

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

## Wine

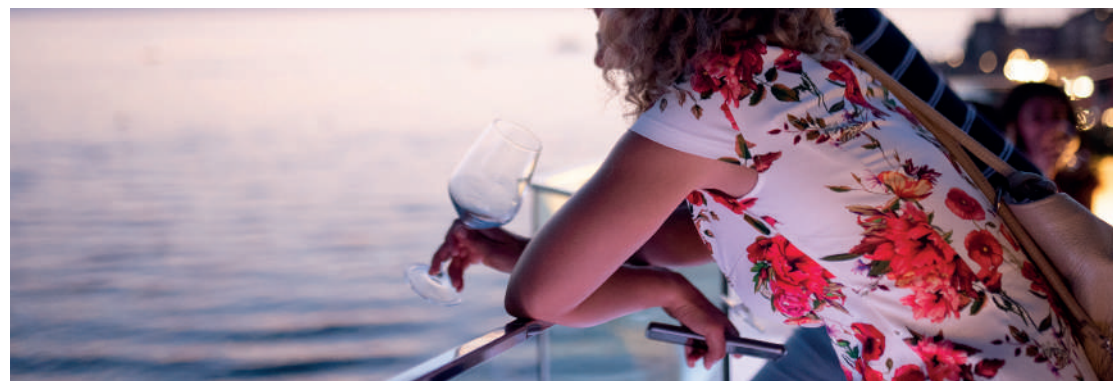
- 15,00 € per bottle of wine 0,75 l

## Champagne/Sparkling wine

- 15,00 € per bottle 0,75 l

## Liquor

- 35,00 € per bottle 0,75 l



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# 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 professional 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.

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# 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

- Since parking in the city is only for residents, you can stay inside 15 min for the check-in and drop off the luggage. You come with your car directly to the hotel, where you have to pass a ramp - you take the ticket, which you will need to present at reception. After the check-in you park in the garage "Amfora" which is 900 meters from the hotel, where we have a special price: 21€ instead of 29€ per day. If our driver is available, he will escort you to the garage and back. Otherwise you can use the local free bus that drives every 10-15 minutes from and to the garage. Unfortunately, we do not take parking reservations up front, since the garage is not ours.

## 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 hotel team for all food. Outside caterers are not permitted, without prior 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.



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

[booking@eh.si](mailto:booking@eh.si)  
+386 8 201 04 20

[www.eh.si](http://www.eh.si)