



## WEDDING PACKAGES

At Holiday Inn Sofia we take pride in hosting successful Wedding Celebrations.

We provide the following Wedding Packages:

**Silver Three Course Menu:**

Salad, Main Course, Dessert - 50.00 BGN

**Gold Four Course Menu:**

Salad, Appetizer, Main Course, Dessert - 60.00 BGN

**Platinum Five Course Menu:**

Salad, Appetizer, Main Course, After Course, Dessert - 67.00 BGN

**Buffet Menus:**

Salads, Appetizers, Main Courses, Desserts - 55.00 BGN

All packages include:

Beverages: Glass of Red or White Wine, 50 ml Rakiya, 1 Soft Drink or Mineral Water  
No corkage fee for additional brought in spirits.

Complimentary:

Wedding Menu tasting for 2 people  
Romantic Breakfast in bed  
Wedding Bread with Honey and Salt  
Bread Rolls and Butter  
Ritual can

Main decoration (flower or table  
arrangement, chair covers and ribbons  
Bordeaux color)  
First wedding night in Honeymoon Suite

Discounted rate for accommodation for Wedding Guests.

Secure parking lot.

For details please contact our Events Team on +359 2 807 07 11  
or [info@holidayinnsofia.bg](mailto:info@holidayinnsofia.bg)



## SALADS

### Shopska Salad

Tomatoes, Cucumbers, Roasted Peppers and Sheep Cheese

### Shepherd's Salads

Tomatoes, Cucumbers, Roasted Peppers, White Cheese,  
Ham, Mushrooms, Boiled Egg

### Breaded Sheep Cheese

With Mixed Greens and Tomato Sauce

Mozzarella with Tomatoes, Zucchini and Balsamic Vinaigrette

### Greek Salad

Tomatoes, Cucumbers, Feta Cheese, Red Onion, Olive Oil, Olives

### Tricolor Salad

Avocado, Tomatoes, Mozzarella with Balsamic Dressing

Warm Salad with Calamari and Ruccolla with Lemon Dressing  
(Supplement 3.00 BGN)

Smoked Trout with Apple and Leek Salad  
(Supplement 6.00 BGN)

Octopus Salad and Olives served in Bed of Zucchini  
(Supplement 6.00 BGN)

Smoked Trout and Salmon Tartar, served with Caviar  
(Supplement 8.00 BGN)

## APPETIZERS

Hot and Cold

### Zucchini

On Mixed Greens with Cream Dressing and Dill

### Breaded Yellow Cheese

On Tomato Carpaccio with Balsamic Vinaigrette

### Rigatoni with Basil Pesto

Roasted Cherry Tomatoes and Mozzarella

### Seasonal Vegetable Strudel

Served with Leek and Carrots

### Tagliatelle with Serrano and Sundried Tomatoes

### Selection of Cold Cuts

#### Salmon Tartar

with Quail Egg and Mustard Dressing with Dill  
(Supplement 6.00 BGN)

#### Timbale of Smoked Salmon and Shrimps

(Supplement 9.00 BGN)



## MAIN COURSES

### Pork Medallions

With Calvados Sauce, Boiled Potatoes and Vegetable Bouquet

### Grilled Chicken Breasts

With Mushroom Sauce and Baked Potatoes

### Fillet of Trout in Bacon

Garnished with Lemon Dressing, Potatoes with Dill and Vegetables

### Lamb Cutlets

With Herb and Mushroom Puré, Roasted Peppers and Onion

### Duck

with Potatoes and Vegetables

### Venison Ragout

With Dark Chocolate, Wild Berry Jam and Apple Gratin

### Chicken Breast

With Muscat Risotto, Onion and Herbs

### Grilled Chicken Breast Trakiya

Marinated with Garlic and Herbs, garnished with Sautéed Potatoes

### Pork Fillet with Potato Gratin

served with Vegetables and Mushroom Sauce

### Chicken Breast Piccata

Breaded in Parmesan, Eggs and Cream

With Mushrooms, Tagliatelle and Broccoli

### Pork Fillet

With Tagliatelle and Gorgonzola Sauce, Broccoli

### American Beef Fillet in Wine Sauce

Served with Roasted Vegetables

(Supplement 13.00 BGN)



## AFTER-COURSES

Bulgarian Cheese Selection with Grapes

Selection of Bulgarian Cold Cuts

Potato Gnochis with Parma Ham and Sundried Tomatoes

Sepia Noodles with Saffron Sauce and Tiger Prawns

Ravioli with Mushrooms and Thyme

Tilapia Medallions, Leek and Tomato Ragout

Shrimps and Vegetables

Dorado Fillet with Olives, Tomatoes, Capers and Spinach  
(Supplement 3.00 BGN)

Selection of Bulgarian Cold Cuts and Cheeses  
(Supplement 6.00 BGN)

Salmon Carpaccio with Mixed Greens and Saffron Aioli  
(Supplement 8.00 BGN)

Half Lobster Thermidor  
(Supplement 60.00 BGN)

## DESSERTS

### Wedding Cakes

With Vanilla or Chocolate Layers, Light Cream Delicate,  
Cream and decorated with Sugar Flowers

With Vanilla or Chocolate Layers, Choco-whipped Cream  
and decorated with Sugar Flowers

With Vanilla or Chocolate Layers, Choc-whipped Cream  
Wrapped in Sugar Pastry and decorated with Sugar Flowers

With Vanilla or Chocolate Layers, Light Cream Delicate,  
Wrapped in Sugar Pastry and decorated with Sugar Flowers

Chocolate Layers, White or Brown Nucrema and Cream  
with White Chocolate and decorated with Sugar Flowers  
(Supplement 1.00 BGN)

### Wedding Chocolate Delight

Wrapped in Sugar Pastry and decorated with Sugar Flowers  
(Supplement 1.00 BGN)





## **BUFFETS**

### **"ROSE"**

Shopska Salad  
Stuffed Vine Leaves with Rice, Lemon Aroma and Tomato Salsa  
Vegetable Caviar with Roasted Peppers and Garlic-Olive Oil  
Tomatoes with Sheep Cheese Marinated in Thyme  
Bean Salad with Spicy Olive Oil and Roasted Peppers  
Marinated Cabbage with Carrots and Parsley  
Parma Ham with Melon  
Selection of Spanish Cold Cuts  
Chicken Soup Asian Style  
Pork Medallions with Plums and Bacon  
Lamb Roll with Spinach and Goat Cheese  
Trout with Lemon Butter and Dill  
Sauteed Potatoes  
Rice with Fresh Herbs  
Steamed Vegetables  
Chocolate Mousse with Wild Berry Ragout  
Peach Pie  
Almond Parfait  
Mascarpone Mousse with Coffee  
International Cheese Selection  
Selection of Bulgarian Cold Cuts

### **"LILY"**

Roasted Peppers with Parsley  
Cream Salad with Cucumbers and Walnuts  
Assorted Salads  
(Tomatoes, Cucumbers, Ham, Yellow Cheese, Sheep Cheese  
and Marinated Mushrooms)  
Potato Salad with Bacon and Pickles  
Garden Salad with Cream Dressing  
Marinated Beetroot with Cheddar Cheese and Nuts  
Tomato Bisque with Basil Pesto  
Chicken with Mozzarella and Sundried Tomatoes  
in a Herb Butter  
Roasted Pork with Caramelized Apples and Gravy Sauce  
Roasted Lamb Roll with Honey and Rosemary  
Rice with Cashew Nuts and Raisins  
Potato Gratin  
Steamed Vegetables  
Selection of Bulgarian Cheeses with Nuts and Dried Fruits  
Creme Caramel  
Cake  
Baklava  
Chocolate Cream



### "ORCHID"

Tomatoes with fresh Onion and Parsley Oil  
Marinated Cucumbers with Sherry and Dill  
Roasted Eggplant with Peppers and Light Garlic Sauce  
Cream Salad with Cucumbers and Dill  
Potato Salad with Apples and Smoked Ham  
with Lemon Mayonnaise  
Mixed Greens with Dressings and Condiments

Cream of Mushroom Soup with Thyme

Steamed White Fish with Saffron Cream  
Tender Chicken in Cream Sauce with Mushrooms and Herbs  
Provencal Lamb Ragout with Capers and Olives  
Basmati Rice with Jasmine  
Sauteed Potatoes with Butter and Parsley  
Bouquet of Garden Vegetables

Seasonal Fruits  
Chocolate Cake  
Creme Caramel  
Apple Pie with Cinnamon and Raisins

