



BANQUET KIT

Memorable and unique events tailored for you.

MEETINGS & EVENTS TEAM

Eurotas Hotels is here for you.



Reservations Department

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SPACES

Hotel Arena's Restaurant, Conference room, Café Arena, Lobby bar



HOTEL SPACE	SPACE SIZE m ²	EXISTING SET UP nr. of persons	STANDING SET UP nr. of persons	SEATING SET UP nr. of persons	BANQUET SET UP nr. of persons	HALF DAY RENT up to 3-4 hours	FULL DAY RENT up to 24 hours	U SET UP nr. of persons	THEATRE SET UP nr. of persons	CLASS SET UP nr. of persons	BOARD SET UP nr. of persons
Lobby bar	150 m ²	40	/	40	/	1.000,00 €	1.500,00 €	/	/	/	/
Terrace Lobby bar	300 m ²	55	200	55	120	1.000,00 €	1.500,00 €	/	120	/	50
Café Arena	80 m ²	40	60	40	24	500,00 €	1.000,00 €	/	/	/	/
Terrace Arena	30 - 350 m ²	20	200	30	100	500,00 €	1.000,00 €	/	200	/	100
Restaurant	190 m ²	125	100	125	/	1.000,00 €	1.500,00 €	20	25	/	90
Restaurant terrace	200 m ²	95	130	95	100	1.000,00 €	1.500,00 €	/	80	/	80
Conference room	200 m ²	100	150	100	100	250,00 €	350,00 €	40	80	50	90

Hotel Arena's Restaurant is open to everyone from 7:00 to 22:00.

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 bakes,
- 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. price 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 aged cheese 2,30 €

Deluxe

- King prawns in tempura on rocket salad, 2,60 €
- Cod on bruschetta, 2,60 €
- Roast beef on rocket salad, 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.)

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

25,00 € per person

Meat:

House cold cuts

Baked pork fillet, sautéed cabbage, mashed potatoes

Apple strudel

Fish:

Caesar salad with shrimps

Baked trout fillet, peas puree, seasonal vegetables

Apple strudel

Vegetarian:

Mixed seasonal salad, cucumbers, cherry, pumpkin seeds

Pot barley with porcini mushrooms, zucchini and paprika

Vegan cake



Basic 4 Course Menus

30,00 € per person

Meat:

Homemade beef noodle soup

Tagliatelle with pumpkin seed pesto and cheese from Olimije

Baked veal loin, cottage cheese strudel, walnuts and seasonal vegetables

Lemon panna-cotta with forest fruits

Fish:

Smoked salmon, avocado, cherry tomato

Caesar salad with shrimps, croutons and parmesan

Baked sea bream fillet, polenta, sautéed spinach and tapenade

Lemon panna-cotta with forest fruits

Vegetarian:

Hummus, chickpeas, fennel

Carrot soup with ginger

Buckwheat porridge, roasted fennel, seasonal vegetables

Vegan cake



LUNCH & DINNER MENUS

Gala

Meat:

Pate with pumpkin seeds

Beef soup with noodles

Tagliatelle with pumpkin seed pesto

Slow-roasted veal loin, sautéed vegetables, potatoes

Dessert

Fish:

Smoked salmon with barley salad

Peas soup with mint

Tagliatelle with shrimps and cherry tomato

Baked sea bream fillet, seasonal vegetables, polenta

Dessert

Vegetarian:

Greek salad with marinated tofu

Carrot soup with ginger

Barley with mushrooms and thyme

Caramelized cauliflower, buckwheat porridge, hazelnuts

Fruit plate

42,00 €

per menu
per person

Gala Deluxe

Meat:

Beef tartare, egg yolk, crisp

Beef soup with spoon dumplings and vegetables

Istrian fuži with black truffles and parmesan cheese

Slow-roasted roast beef, roasted potatoes, kale, roasted carrots

Chocolate mousse with hazelnuts

Fish:

Tuna tartare, avocado and polenta chips

Peas soup with mint

Risotto with cherry tomato and shrimps

Baked sea bass fillet, creamy polenta, olive tapenade, sautéed vegetables

Chocolate mousse with hazelnuts

Vegetarian:

Hummus from lentils, chickpeas, walnuts, honey, pickled fennel

Carrot soup with ginger

Risotto with mushrooms and thyme

Caramelized cauliflower, buckwheat porridge, hazelnuts, carrots and kale

Vegan cake

52,00 €

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

25,00 €

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

59,00 €

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

59,00 €

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



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.

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

- The Hotel offers a parking for our guests. There is a surcharge for parking at reception.

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.

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www.eh.si