



Kempinski Hotel
Grand Arena

BANSKO BULGARIA

Bringing *your events*
to *new heights* at the foot
of the Pirin Mountains



Kempinski

HOTELIERS SINCE 1897

Dear Guests,

We are delighted to welcome you at the stunning Kempinski Hotel Grand Arena in Bansko, the perfect place to relish both business and pleasure.

On the following pages we have prepared an overview of the concepts and services we will provide for your fantastic event!

We would be happy to accommodate any special requests and to ensure you enjoy your time in Bansko, while we take care of all the arrangements and details.

Your Team
at Kempinski Hotel Grand Arena Bansko



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Destination *Information*



About Bansko

The town of Bansko is situated at the northeastern foot of Pirin beneath the highest and the most beautiful Karsts part of the mountain. Bansko is one of the biggest winter resorts in the country. If you add to this its architectural and historical value, Bansko is the pearl in the Bulgarian necklace.

Bansko is an important cultural centre for the region. According to historic records, the settlement was first established about 9th - 10th century A.D. on the site where ancient Thracian settlements had existed. In the 18th century it was mentioned as a large and prosperous village of thriving crafts and trade reaching as far as the Aegean and Europe.

Bansko is the centre of a historically important arts school. In the 18th and early 19th century talented painters and woodcarvers created works of art in the houses and churches of Bansko, the Rila Monastery, the Monasteries on Mount Athos, Serbia and Macedonia. The most famous painters belonged to the Molerovi clan, starting from its founder Toma Vishanov.

Weather Conditions

The weather is central European (mountain climate).

Opportunities for outdoor activities

The mountain resort is famous not only for its fantastic conditions for winter sports, but also for its thrilling summer outdoor activities and cultural events, such as the annual jazz and opera festivals. On the other hand, Pirin Mountains offer a remarkable variety of exciting ways to enjoy the magnificent natural surroundings and fresh mountain air, such as biking and hiking to the lakes, an off-road safari, extreme experiences with ATVs, horse riding, rafting, climbing, fishing, picnics and paintball.

Hotel

Information

Location

The only leading spa resort in Bulgaria is located right next to the Gondola station and is within walking distance from Bansko's historic town centre.

Airlines

All major airlines either standard scheduled or charters are approaching the Sofia International Airport and the Thessaloniki Airport.

Transportation to/from the hotel

- ☎ International Airport Sofia - 165 km (approximately 2 hours with car)
- ☎ Thessaloniki, Greece - 230 km (approximately 3 hours with car)

Accommodation

The hotel consists of 157 Alpine-style rooms and suites, including 110 Deluxe Rooms, 21 Executive Rooms, 14 Junior Suites, 7 Deluxe Suites, 3 Alpine Suites, 1 Panorama Suite and 1 Presidential Suite, named among the Top 101 Suites of the World by the luxury lifestyle magazine Elite Traveler. The Presidential Suite is also suitable for private top management board meetings. Every room features a private balcony, a spacious bathroom with a separate bathtub and shower cabin, air conditioning, cable TV, a mini-bar, free Wi-Fi, a study desk, a safe deposit box, a full-length mirror, a hairdryer and a telephone with voicemail.

Parking

The hotel offers to its guests a secured outdoor parking with a capacity of 40 spaces and an indoor underground garage with 34 spaces.

- ☎ Daily fee for indoor garage: 10 BGN
- ☎ Daily fee for outdoor parking: 5 BGN

Parking for larger groups can be arranged in the vicinity of the hotel.

Kempinski The Spa

The luxurious Kempinski The Spa centre offers all guests the ideal place for relaxation. There you will find one indoor and two outdoor swimming pools, indoor and outdoor Jacuzzi, two saunas - Finnish and Bio sauna, two types of steam bath - Hammam and Aroma, unique snow room, 12 treatment rooms and a healthy Vitamin Bar. Do not miss to also experience the exclusive for Bulgaria AlphaSphere and modern fitness centre with the latest equipment from TechnoGym.

Wellness activities for your group

Kempinski The Spa offers a remarkable array of wellness activities for your group:

- ☎ Yoga for up to 30 people
- ☎ Pilates for up to 30 people
- ☎ Aerobics for up to 30 people
- ☎ Aqua gymnastics for up to 15 people
- ☎ Zumba and Dance fitness for up to 30 people

Class duration: 45 minutes

Rates start from 5 EUR per person for groups of minimum 10 people.

All classes could be conducted in-or outdoors.

We will be delighted to offer our professional advice for choosing the best wellness programme or the most appropriate sport entertainment for your group.

Dining *Facilities*



The Gallery Restaurant (210 seats)

In addition to offering the best breakfast in town, The Gallery Restaurant will showcase themed buffets and authentic regional cuisine. The restaurant offers a beautiful view over the Pirin Mountains.

Lobby Bar (90 seats)

Located in the hotel lobby, this lounge provides you with a light menu and a wide selection of drinks and cocktails. Its wall-to-ceiling windows unveil a magnificent view to the mountains.

Come Prima Restaurant (55 seats)

Come Prima Restaurant offers authentic Mediterranean cuisine and exclusive service, whilst diners enjoy a romantic environment with a show kitchen.

Bella Vista Bar & Lounge (90 seats)

Located on the Mezzanine Floor, Bella Vista Bar & Lounge has a breathtaking view over the Pirin Mountains. A selection of cakes, pastries and chocolates are served daily. You could also choose light snacks from our a la carte menu. The Bella Vista terrace is the perfect location for your preferred sunset drink. The Bella Vista Lounge is connected to the Bella Vista terrace, which can be used for relaxation, coffee breaks or private parties for up to 150 people standing.

La Veranda Bar & Lounge (75 seats)

La Veranda Bar & Lounge offers you a selection of refreshing cocktails and light food in a stylish outside lounge, open during the summer from June to September. The terrace is also suitable for private parties for up to 250 people standing.

Vitamin Bar (20 seats)

Located at Kempinski The Spa, the Vitamin Bar features freshly made fruit or vegetables cocktails, as well as a variety of healthy snacks and drinks.



La Veranda Bar & Lounge



The Gallery Restaurant



Come Prima Restaurant



Lobby Bar

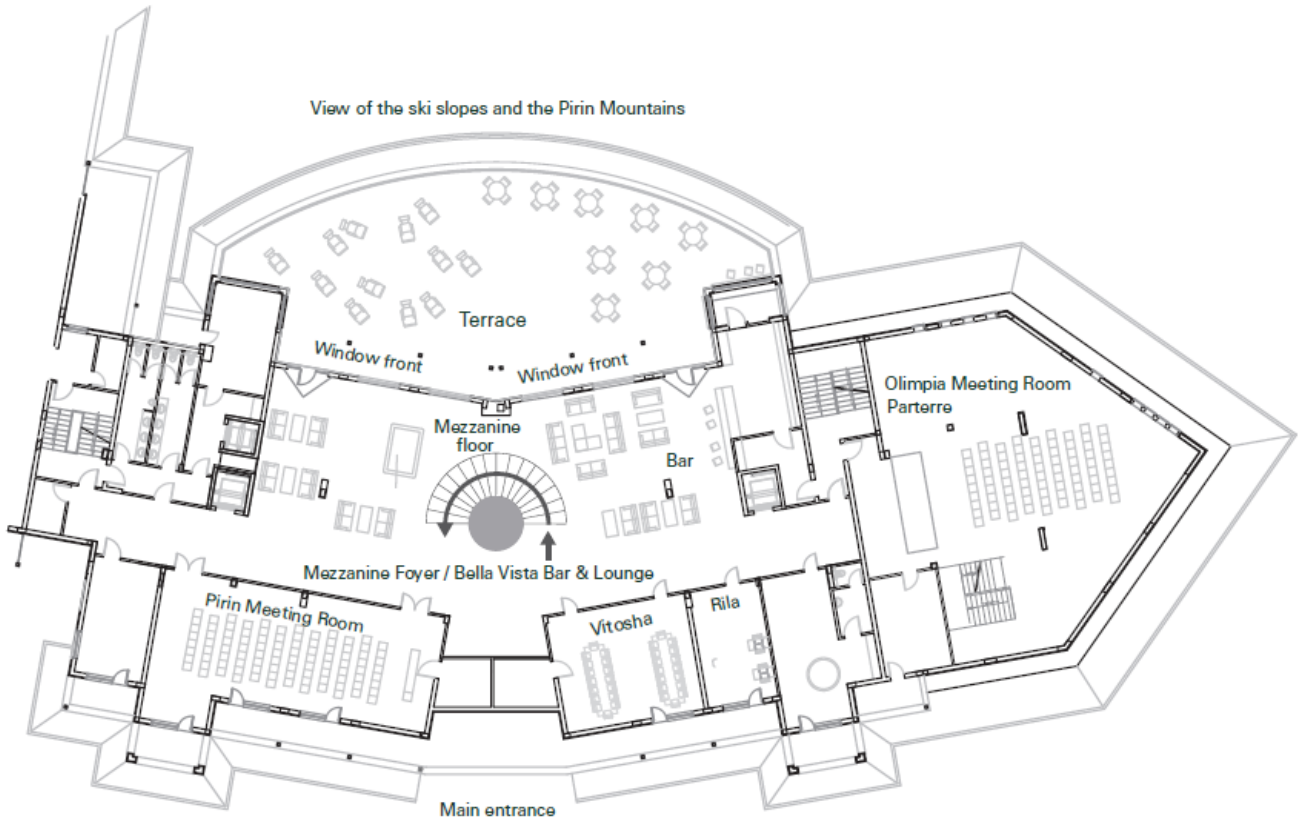


Piano Bar Sing Sing

Meetings, Trainings & Events

Floor plan and meeting rooms

Our spacious meeting facilities offer flexible configurations to suit your every requirements. Natural light, complimentary Wi-Fi in all function areas, state-of-the-art technical equipment and support, as well as a range of efficient room settings and dining options will turn every occasion into a success story!



Outlets	Sqm	Reception	Boardroom	U-Shape	Banquet	Theatre	Classroom
Pirin Meeting Room	114	100	40	50	50	110	70
Vitosha Boardroom	56	30	20	25	30	40	25
Mezzanine Foyer	250	200	-	-	130	-	-
Bella Vista Terrace	200	150	-	-	100	-	-
Olimpia Meeting Room	200	100	40	40	80	180	90
Rila Meeting Room	29	15	12	8	-	20	12

For the renting rates of our meetings room please contact our Groups & Events team at meetings.grandarena@kempinski.com.



Technical equipment

Technical Equipment	EUR
Projection equipment	
Screen 1.80m x 1.80m	€ 20
LCD projector, 2000 ANSI Lumen	€ 60
Flipchart	€ 20
DVD	€ 30
Monitor/TV Samsung, 42"	€ 40
Public address equipment	
Public address system with mixer, amplifier, 2 loudspeakers and 2 Wireless and 3 desk microphones	€ 60
Audio-video specialist assistance per day	Upon request
Discount on technical equipment	
Should you rent technical equipment for more than a day, we offer you the following discounts:	For 2 days – 5% For 3 days – 10% For 4 days – 15%



Culinary offerings

We are pleased to introduce our *Executive Chef*, Mr Carsten Rabe. He is a German culinary professional with over 20 years of experience in five-star hotels and restaurants. He began his career with Kempinski as a Sous Chef in Grand Hotel des Baines St Moritz in Switzerland and continued with various assignments in Kempinski Hotel Adriatic Istria in Croatia, Kempinski Hotel Xi'an and Kempinski Hotel Changsha in China.

Chef Rabe and his team will be delighted to assist you and secure one unforgettable dining experience for your group, taking into consideration all dietary requirements or special preferences.

Your remarkable *culinary journey* begins on the following pages...

Kindly note that all prices are per person and include VAT.

Standard Break

Filter coffee, assortment of teas

Mineral water

Cake and biscuits

€ 4.50 per person

Pirin Break

Filter coffee, assortment of teas

Mineral water

Assortment of different type
of sandwiches Chef's choice

€ 6.50 per person

Rila Break

Filter coffee, assortment of teas

Mineral water

Assortment of seasonal fruits

€ 7.50 per person

Bansko Break

Filter coffee, assortment of teas

Mineral water, Fruit juices

Cake and biscuits

Assortment of different type
of sandwiches Chef's choice

€ 8.50 per person

Mediterranean Break

Filter coffee, assortment of teas
Mineral water
Mushroom and chorizo rillettes
Classic bruschetta
Feta cheese tart
Black olive tapenade with crostini

€ 9.00 per person

Corrida Break

Filter coffee, assortment of teas
Mineral water
Gazpacho Shooter
Red bell pepper mousse
Goat cheese panna cotta
with orange tomato marmalade
Strawberry cheesecake
Raspberry tart
Grenadine yogurt

€ 13.00 per person

Detox Break

Filter coffee, assortment of teas
Mineral water
Parsley lemon shooter
Green asparagus mousse
with smoked salmon
Avocado with baby shrimp
Kiwi tart
Pistachio mousse
Green apple

€ 16.00 per person

The filter coffee can be replaced with espresso after an additional charge of 1.50 EUR per person.
The replacement could be offered to groups up to 30 people.

Lunch & Dinner Menu Selection

3 course menu € 23.00

STARTER

Crisp garden salad with cherry tomatoes, cucumbers, carrots, bell peppers and balsamic dressing

Tomato carpaccio with basil pesto, topped with local white cheese crumbles

Shopska salad with tomato, cucumbers and the famous Bulgarian feta cheese

Mediterranean vegetables with rucola salad, pesto and grissini

Tomato and mozzarella with basil pesto

Penne with tomatoes sauce,

fried aubergine and parmesan shaving

Risotto with cherry tomatoes and fresh basil

Vegetable minestrone with bread croutons

Potato and leek soup, drizzled with truffle oil

Bell pepper corn chowder

MAIN COURSE

Seared chicken breasts on green beans and tomatoes melange, seasoned with balsamic reduction

Pork roulade, stuffed with sun-dried tomatoes, served with steamed vegetables and potato fondant

Roasted pork loin, served with ratatouille, potato tart and natural Jus sauce

Beef goulash with root vegetables and potatoes

Pan-fried Pangasius, served with creamy spinach, potatoes with parsley and lemon Beure Blanc

Pan-fried trout, served with green asparagus, baked potatoes in almond butter

DESSERT

Lemon meringue side on a strawberry sauce

Creme caramel

Fresh fruit salad with ice cream sauce

Chocolate decadents

Raspberry panna cotta

Please choose one dish from each category: starter, dessert and main course

Kindly note that our set menu option is available for groups up to 35 guests.

Lunch & Dinner Menu Selection

4 course menu € 45.00

APPETIZER

- Beef carpaccio, served with rucola, Parmesan shavings, drizzled with truffle oil
- Green leaves salad with buffalo mozzarella and Parma ham
- Classic Caesar salad with chicken, garlic croutons and parmesan shavings
- Chicken liver parfait with blackberry compote, served on a canape of brioche bread
- Shopska salad with tomatoes, cucumbers and the famous Bulgarian feta cheese
- Goat cheese panna cotta with orange marmalade
- Local and international cold cuts with grissini and pickled vegetables

STARTER

- Smoked Atlantic salmon, served with rucola salad, capers and honey mustard dressing
- Confit duck leg on shallot and thyme rillettes with raspberry balsamic reduction
- Homemade "fettuccine" with mushrooms sauce
- Ravioli filled with goat cheese on green lentil ragout
- Porcini mushrooms risotto with truffle oil
- Seafood soup "Bouillabaisse Style"
- Spinach crème soup with truffle oil

MAIN COURSE

- Grilled lamb cutlets, served with cous cous with tomatoes and citrus cumin sauce
- Roasted pork fillet, topped with parmesan crust, served with green asparagus and thyme baked potatoes
- Prime Beef medallions, served with green beans and onion melange, fondant potatoes and rosemary Jus
- Pan fried veal loin, served with mashed green peas and Porcini mushroom sauce
- Pan seared sea bream "cartoccio", served with broccoli and potato cake
- Broiled Salmon fillet, served with green beans, buttered potatoes and balsamic sauce
- Arancini with Talegio cheese on bell pepper ragout

DESSERT

- Saffron parfait
- Baked cheese cake with passion fruit sauce
- White chocolate mouse with dark chocolate sauce
- Sweet orange risotto with orange zests
- Warm pear strudel with balsamic ice cream
- Raspberry creme brulee
- Carrot and walnut gateau

Please choose one dish from each category: starter, dessert and main course

Kindly note that our set menu option is available for groups up to 35 guests.

Buffet Menu Selection

Classique € 23.00

NATURAL SALAD AND CONDIMENTS

Make your own salad from:

Lollo rosso, radicchio, rucola, iceberg, romaine lettuce

Condiments: cherry tomatoes, capers, walnuts, cucumbers, onion, gherkins, corn, bell peppers, shredded carrots, cucumbers, olives

Balsamic dressing, mustard dressing, yogurt dressing, Italian dressing

COLD BUFFET

Tomato and white cheese drizzled with basil pesto

Chickpeas and corn salad with red peppers

Red beans and shallot salad

Grill seasonal vegetables and garlic vinaigrette

Local cold cuts

Red cabbage slaw with prunes and walnuts

Tuna and pickles onion

SOUP

Tomato and basil soup

MAIN COURSE

Chicken drumstick marinated with soya and sesame seeds

Rice with vegetables

Pangasius cartuccio with capers, olive and tomatoes

Kaschkawal penne

Potatoes with garlic and dill

Mixed grilled meat (kufte, kebabche, karnache, nadenitsa)

DESSERT

Bulgarian yogurt with berries

Sweet pasta gratin

Creme caramel

Profiteroles

Fresh fruit

Kindly note that our buffets are available for groups of minimum 30 guests.

Buffet Menu Selection

Elegance € 26.00

NATURAL SALAD AND CONDIMENTS

Make your own salad from:

Lollo rosso, radicchio, rucola, iceberg, romaine lettuce

Condiments: cherry tomatoes, capers, walnuts, cucumbers, onion, gherkins, corn, bell peppers, shredded carrots, cucumbers, olives

Balsamic dressing, mustard dressing, yogurt dressing, Italian dressing

COLD BUFFET

Tuna white Spanish beans salad with red onion

Tomato and mozzarella drizzled with basil pesto

Pasta salad with smoked chicken and sun-dried tomatoes

Selection of local and international cold cuts

Potato and Frankfurt salad

Curry cous cous with grilled vegetables

Wild mushrooms salad

Cocktail baby prawns

SOUP

Carrot and ginger soup

MAIN COURSE

Corn-fed chicken braised with black olives, sun-dried tomato and almonds

Roasted perch filet with lemon and parsley

Beef goulash with local porcini

Rosemary baked potatoes

French beans with garlic and anchovies

Cauliflower gratin

CARVING STATION

BBQ pork neck

DESSERT

Lemon meringue

Tiramisu

Baklava

Passion fruit mousse

Yoghurt panna cotta

Chocolate cake

Fresh fruit cuts

Kindly note that our buffets are available for groups of minimum 30 guests.

Buffet Menu Selection

Symphony € 32.00

NATURAL SALAD AND CONDINMENTS

Make your own salad from:

Lollo rosso, radicchio, rucola, iceberg, romaine lettuce

Condiments: cherry tomatoes, capers, walnuts, cucumbers, onion, gherkins, corn, bell peppers, shredded carrots, cucumbers, olives

Balsamic dressing, mustard dressing, yogurt dressing, Italian dressing

COLD BUFFET

Parma ham and melon Gallia

Cous cous with almonds and raisins

Chicken and celery salad with Worchester

Chickpeas and paprika drizzled with olive oil

Beetroot with natural dressing yogurt

Olive and sun-dried tomato Fritta

Potato and Frankfurt salad

International and local cold cuts

International and local cheese platter

White cabbage and bacon drizzled with walnuts vinaigrette

Shrimp salad with avocado

SOUP

Wild mushroom cream soup,
served with bread croutons

HOT BUFFET

Thyme-baked baby potato

Ratatouille

Grilled chicken breast with truffle sauce

Perch al cartoccio with capers,
olives and tomatoes

Roasted pork fillet with fresh herbs

Stir-fried vegetable rice

Beef Stroganov

LIVE STATION

Oven-baked lamb leg

DESSERT

Panna cotta with caramel

White chocolate and ginger cheesecake

Orange and chocolate bavarois

“Black forest” cake

Saffron yogurt mousse

“Opera” cake

Sliced fresh fruits

Whole fruits

Kindly note that our buffets are available for groups of minimum 30 guests.

Barbecue Menu Selection

€ 39.00

SALAD

Make your own salad from:

Lollo rosso, radicchio, rucola, iceberg, romaine lettuce

Condiments: cherry tomatoes, capers, walnuts, cucumbers, onion, gherkins, corn, bell peppers, shredded carrots, cucumbers, olives

Balsamic dressing, mustard dressing, yogurt dressing, Italian dressing

STARTER

Assortment of local and international cheese, served with dry fruit and black and white grapes

Tomato carpaccio with red onion and anchovy's fillet

Chickpeas with sweet paprika and olive oil

Classic Caesar salad

Sea food salad with white celery and lemon parsley vinaigrette

Cold Mediterranean pasta salad

Red beans and corn salad with fresh herbs

Fresh beetroot drizzled with yogurt dressing

SOUP

Celeriac cream soup

MAIN COURSE FROM THE GRILL

Bulgarian sausages

Lemongrass prawns skewers

Local pork neck

Thyme-marinated chicken breast;
Beef fillet with garlic and olive oil

SIDE DISH

Jacket potato with sour cream

Glazed mini carrots

Sweet and sour aubergine

Seasonal grill vegetables

Grill yellow polenta

DESSERT

Cake "Napoleon" with puff pastry
"Red Velvet" with forest raspberry

Espresso creme brulee

Fruit tartlets

Lemon pie

Chocolate fountain and fruits skewers

Seasonal fruit platter

Kindly note that our buffets are available for groups of minimum 30 guests.

Themed Buffet Menu Selection

Bulgarian buffet € 26.00

NATURAL SALAD AND CONDIMENTS

Make your own salad from:

Lollo rosso, radicchio, rucola, iceberg, romaine lettuce

Condiments: cherry tomatoes, capers, walnuts, cucumbers, onion, gherkins, corn, bell peppers, shredded carrots, cucumbers, olives

Balsamic dressing, mustard dressing, yogurt dressing, Italian dressing

COLD BUFFET

Shopska salad

Shepard salad

Big beans salad with red onion

Kyopolou

Lutenitsa

Snezhanka salad

Stuffed wine leaves with rice

Garlic and parsley marinated baked peppers

Bulgarian and international cheese

Cold cuts

SOUP

Bulgarian bean soup

MAIN COURSE

Spicy beef chomlek

Mixed grill – kufte and sausages

Potatoes gratin

Chicken “Trakia”

Vegetable gyuvech

Seared local river trout

LIVE STATION

Oven-roasted pork neck

DESSERT

Creme caramel

Baklava

Banitsa with Turkish delight

Roasted pumpkin with walnuts and honey

Sliced fruits

Kindly note that our buffets are available for groups of minimum 30 guests.

Themed Buffet Menu Selection

Italian buffet € 26.00

NATURAL SALAD AND CONDIMENTS

Make your own salad from:

Lollo rosso, radicchio, rucola, iceberg, romaine lettuce

Condiments: cherry tomatoes, capers, walnuts, cucumbers, onion, gherkins, corn, bell peppers, shredded carrots, cucumbers, olives

Balsamic dressing, mustard dressing, yogurt dressing, Italian dressing

STARTER

Leek and carrot salad, onion balsamic

Cesar salad, grilled vegetable salad

Pasta salad with sun-dried tomatoes and chicken

Seafood salad with olives, balsamic lentil salad,

Cold cuts, cheese platter

SOUP

Minestrone

MAIN COURSE

Chicken Arrabbiatta

Porcini beef stew

Steamed tilapia with lemon, thyme and truffle sauce

Sautéed vegetables

Herb roasted potatoes

Eggplant Parmigiana

LIVE STATION

Balsamic and honey glazed pork neck

DESSERT

Tiramisu

Vanilla panna cotta

Ricotta mousse

Amaretto flavoured apple pie

Fruit tartlets

Walnut chocolate cake

Fresh fruits

Kindly note that our buffets are available for groups of minimum 30 guests.

Themed Buffet Menu Selection

Asian buffet € 26.00

NATURAL SALAD AND CONDIMENTS

Make your own salad from:

Lollo rosso, radicchio, rucola, iceberg, romaine lettuce

Condiments: cherry tomatoes, capers, walnuts, cucumbers, onion, gherkins, corn, bell peppers, shredded carrots, cucumbers, olives

Balsamic dressing, mustard dressing, yogurt dressing, Italian dressing

STARTER

Squid and bean sprouts, cabbage with coconut and cashew nuts

Tuna and pineapple, cucumber with crabmeat

Glass noodle salad, chicken curry, Thai beef salad,

Sesame mushroom salad

SOUP

Hot and sour chicken soup

MAIN COURSE

Steamed rice

Pork sweet and sour

Duck with Hoisin sauce

Tilapia steamed with ginger and lemon grass

Black pepper noodles with beef

Broccoli in garlic oyster sauce

LIVE STATION

Chinese BBQ pork

DESSERTS

Sweet sushi

Pineapple mousse

Green tea panna cotta

Coconut mousse

Chili chocolate mousse

Fresh fruits

Kindly note that our buffets are available for groups of minimum 30 guests.

Themed Buffet Menu Selection

International buffet € 26.00

NATURAL SALAD AND CONDIMENTS

Make your own salad from:

Lollo rosso, radicchio, rucola, iceberg, romaine lettuce

Condiments: cherry tomatoes, capers, walnuts, cucumbers, onion, gherkins, corn, bell peppers, shredded carrots, cucumbers, olives

Balsamic dressing, mustard dressing, yogurt dressing, Italian dressing

STARTER

Cold cuts, cheese platter; tuna and pineapple salad

Chicken salad, red beet apple salad, quinoa salad

Shrimp cocktail, potato sausage salad

Baked cauliflower salad, pumpkin salad

SOUP

White bean soup

MAIN COURSE

Steamed Pangasius filet on creamy spinach, almond butter

Oven-roasted chicken with blue cheese sauce

Braised sour beef

Mashed potatoes

Cauliflower gratin with minced meat

Seasonal vegetables

LIVE STATION

Herb roasted pork loin

DESSERTS

Assorted French pastries

Crème caramel

Fruit cake

Cheese cake

Fresh fruits

Kindly note that our buffets are available for groups of minimum 30 guests.

Business Lunch Menu Selection

VARIETY 1

€ 24.00

Starter

Mixed garden salad with lettuce, cucumbers, cherry tomatoes, carrots, bread croutons and balsamic dressing

Main Course

Grilled chicken breasts, served with sautéed market vegetables, roasted baby potatoes and mushroom sauce

Dessert

Yogurt panna cotta

VARIETY 2

€ 24.00

Starter

Cream soup of roasted tomatoes and basil, served with bread croutons

Main Course

Grilled pork chop, served with ratatouille and natural Jus sauce

Dessert

Vanilla creme brulee

VARIETY 3

€ 24.00

Starter

Salad with sautéed porcini and chorizo, topped with parmesan cheese

Main Course

Seared fillet of red mullet, served with broccoli risotto and saffron sauce

Dessert

Dark chocolate mousse

Business Lunch Menu Selection

VARIETY 4

€ 28.00

Starter

Tart of sun-dried tomatoes and goat cheese,
served with pine nuts and rucola salad

Main Course

Broiled sea bass fillet, served with candy eggplants,
potato cake and beurre blanc

Dessert

Saffron yogurt mousse

VARIETY 5

€ 28.00

Starter

Grilled vegetable carpaccio with feta cheese

Main Course

Pork fillet wrapped with Parma ham,
served vegetables caponata and sage Jus

Dessert

White chocolate parfait, served with berry sauce

Business Lunch Menu Selection

VARIETY 6

€ 32.00

Starter

Cream soup of white beans, served with black olives croutons

Main Course

Grilled lamb chops, served with zucchini and tomatoes melange, and thyme Jus

Dessert

Apple strudel with vanilla sauce

VARIETY 7

€ 38.00

Starter

Caprese salad with tomatoes and buffalo mozzarella

Main Course

Grilled salmon fillet, served with spinach, potatoes with parsley and beurre blanc sauce with capers

Dessert

“Black forest” cake

VARIETY 8

€ 44.00

Starter

Salmon tartar

Main Course

Grilled beef Tournedos, served with green beans, cherry tomatoes and red wine Jus sauce

Dessert

Espresso coffee mouse on white chocolate sauce

Cocktail & Finger Food Selection

CANAPES

- Tartlets filled with vegetables ratatouille - € 1.00
- Baby mozzarella Caprese with basil pesto - € 1.00
- Cauliflower soup - € 1.00
- Potatoes and leek soup - € 1.00
- Vegetable spring rolls - € 2.00
- Assorted canapés - € 2.00
- Cold cuts - € 2.50
- Cheeses - € 2.50

FINGER FOOD

- Mini sandwiches with ham and cheese
- Mini sandwiches with smoked salmon
- Mimi sandwiches with local Prosciutto
- Vegetables samosa
- Chicken croquet, filled with cheese
- Grissini with Parma ham
- Shooter with Andalucía gazpacho
- Mushrooms and chorizo rilet
- Chocolate and chili brownie with roasted chicken
- Smoked duck breasts and orange muffin
- Salami Milano and black olive tapenade
- Bread rustic topped with bresaola and mascarpone cheese
- Shrimp in filo pastry
- Pineapple and Prague ham skewers
- Mushrooms Quiche Loirene
- Curry chicken brochette
- Vegetables tempura
- Tortillas with Cheddar cheese
- Yellow polenta, Taleggio cheese and basil pesto

€ 1.00 per piece for the above listed finger food items



Beverage selection



Open Bar Selection

VIHREN BAR

Mineral water, soft drinks, selection of juices

Red or white house wine (Quantum),

Bulgarian beer

€ 18.00 per person

WINE RESERVE BAR

Mineral water, soft drinks, selection of juices

Red or white house wine (Quantum),

Bulgarian beer

€ 25.00 per person

DANUBE BAR

Mineral water, soft drinks, selection of juices

Red or white house wine (Quantum),

Local beer, selection of vodka, Irish and Scotch whiskeys

Nuts

€ 37.00 per person

Kindly note that the prices are quoted for 1 hour.

Beverage Package Selection

SOFT TIME

1 mineral water and 1 soft drink or 2 of each kind

€ 4.50 per person

REFRESH TIME

1 mineral water, 1 soft drink or 2 of each kind
and selection of juices (not freshly squeezed)

€ 6.00 per person

WINE BREAK

1 mineral water, 1 soft drink or 2 of each kind,
and 1 glass (180 ml) of house wine (red, rose or white)

€ 8.00 per person

BANSKO BREAK

1 mineral water, 1 soft drink or 2 of each kind
and 1 glass (180 ml) of house wine (red, rose or white)
or 50 ml rakia

€ 8.00 per person

FIZZ BREAK

1 mineral water, selection of juices (not freshly squeezed)
and 1 glass of sparkling wine

€ 8.50 per person

PIRIN BREAK

1 mineral water, 1 soft drinks or 2 of each kind,
selection of bottled juices
1 glass (180 ml) of house wine (red, rose or white)
1 bottle of Bulgarian beer

€ 13.00 per person

**Kindly see below the specification of the quantity listed
in all bevarage packages per unit:**

Bottle of mineral water – 330 ml

Soft drink – 250 ml

Selection of juices - approximately 250 ml per person

Glass of house wine – 180 ml

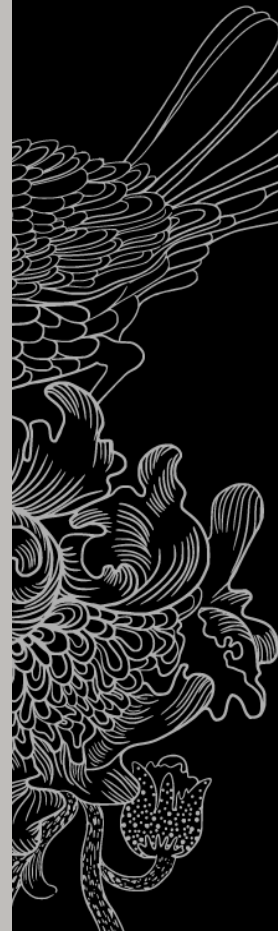
Glass of rakia – 50 ml

Glass of sparkling wine – 150 ml

Bottle of Bulgarian beer – 330 ml



Cooking classes



Sushi Cooking Class

€ 21.00

Sushi

California maki
Tekkamaki
Kappa maki
Sake maki
Tuna sashimi

**To ensure personalised attention,
the workshop is open to a maximum
of 10 – 15 guests.**

Kindly note that the price is per person.

Barbecue Cooking Class

€ 40.00

Barbecue

Barbecue pork ribs with smoky barbecue sauce
Indonesian chicken satay with satay dipping sauce
Tranche of mahi mahi, wrapped in tin foil with herbs and lemon
Vegetable skewers with rosemary and garlic
Greek feta cheese, wrapped in aluminum foil with honey

Side dishes

Tomato and cucumber salad
Grilled corn on the cob with lime and sea salt
Pitta breads
Mixed leaf salad with mustard dressing
Baked potato with sour cream

**To ensure personalised attention,
the workshop is open to a maximum of 20 guests.
Available from June till October.
Kindly note that the price is per person.**

Pastry Cooking Class

€ 20.00

Desserts

Dark chocolate profiteroles
Coffee flavored tiramisu
Traditional English cream tea (scones jam and cream)
Kempinski cookies
A selection of cup cakes with different frostings
Chocolate brownie

**To ensure personalised attention,
the workshop is open to a maximum of 10 guests.**

Kindly note that the price is per person.



Teambuildings & Incentives



Incentive possibilities *in the surroundings of Bansko*

Bansko gives plenty of opportunities to develop a fantastic teambuilding event! We are here to assist you with variety of ideas so that you can concentrate on being the host:

MUSEUM TOURS of the Holy Trinity Church, the icon exhibition, the house of Neofit Rilski and Velyanova House

EXCURSIONS to the Dancing Bears' Park in the nearby town of Belitsa, the eco villages Kovatchevitsa and Leshten and the oldest Bulgarian church in the village of Dobarsko

PAINTBALL: In the village of Bachevo, 10 km away from Bansko, we can organise for you a paintball game. Just form your teams and enjoy the game!

HORSERIDING: Nothing can replace the pleasure of riding in a mountainous terrain with beautiful mountain slopes, clean air and picturesque views. The base is grassed and everyone may ride free or under the direction of an instructor.

EXTREME EXPERIENCE WITH QUAD BIKES: A wonderful opportunity to enjoy the marvelous nature of the Rila and Pirin Mountains. If you are searching for a new extreme entertainment, the professional guides from Quads will offer you special routes suit your wishes, physical conditions and spare time.

MOUNTANEERING: The Pirin Mountains is a land imbued with myths and legends, a region of magnificent natural beauty. It was proclaimed as a National park in 1962. At first it was named Vihren and in 1975 was renamed to Pirin. National Park "Pirin" is included in the list of the National Parks of UNESCO and in the list of Cultural and Natural Heritage of UNESCO. You can indulge in fabulous scenic walks here and see all the beautiful mountain lakes. This will give you a true taste of the local nature and spirit for as long as your legs can endure. No backcountry experience is necessary.

MOUNTAIN BIKING: A mountain biking journey is one of the most enjoyable and effective ways to experience the rural areas and natural environments of any country. With the skills of professional guides and modern equipment, explore the beautiful nature of Bansko and safely challenge the hills of the Pirin Mountains. We can help you with providing itineraries for a day or week long, guided or self-guided biking tours.

WINE TASTING: Wine growing and wine production is closely related to the Bulgarian way of living. Every February a wine fest takes place all over the country when people celebrate Saint Trifon's Day. An old legend says that Saint Trifon protects and helps the wine growers and producers in Bulgaria. We invite you to taste the best Bulgarian red wines in the region of Melnik.

Incentive possibilities *in the surroundings of Bansko*

MONASTERY TOURS

Having survived many years in the most hidden mountain regions, the Bulgarian monasteries charm the visitor with the harmonious architecture and amazing arches, woodwork and murals. The nearest monasteries to the Bansko region are the Rila Monastery and the Rozhen Monastery.

The Rila Monastery is the most impressive monument from the Bulgarian National Revival period. It rises amidst the rugged beauty of the Rila Mountain, just a short drive from Bansko. In the monastery complex, there is a rich museum collection of valuable old manuscripts and documents, icons, an ethnographic exhibition of fabrics, jewelry, carpets and a rich library.

The Rozhen Monastery is situated to the south in the Pirin area. The Monastery was built by the Melnik ruler, despot Slav, during the 12th or 13th century. It is a beautiful work of woodwork in a serene and picturesque region.

Teambuilding activities *for Your Group*



Plan your company teambuilding at Kempinski Hotel Grand Arena Bansko and engage in a variety of exciting group activities together with your colleagues and partners!

- 🌀 **Food tasting: Guess the ingredients**
30-40 min | 10 BGN per person | 20 people max
- 🌀 **International & Scotch whiskey experience**
2 hours | 60 BGN per person | 30 people max
- 🌀 **International & Bulgarian wine tasting**
2 hours | 55 BGN per person | 30 people max
- 🌀 **Visit to the famous Shestaka and Damianitsa wine cellars in the town of Melnik**
One day | Price upon request | 40 people max
- 🌀 **Cocktail making classes**
2 hours | 18 BGN per person | 20 people max
- 🌀 **Picnic in the mountains with packed lunch**
2-4 hours | Prices from 17 BGN per person
From May – Oct depending on the weather conditions
- 🌀 **Themed coffee break: Discover the local traditions**
1-2 hours | Price upon request
- 🌀 **Energising coffee break with relaxing mini treatments and healthy shots**
30-35 min | Price from 25 BGN per person

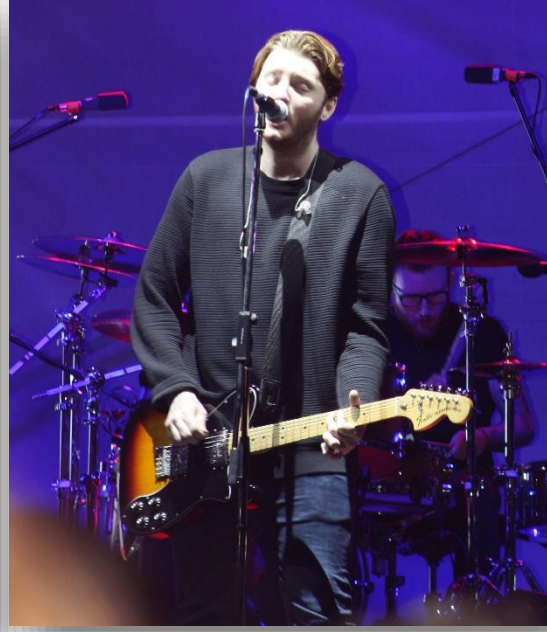


Share with us your personal ideas and preferences and we will gladly prepare the best possible offer for your unforgettable teambuilding!

Upon request we can also organise other engaging teambuilding activities of your choice such as: fitness workout, yoga lessons, folklore dance lessons, sushi, barbecue and dessert cooking lessons, thematic evenings with decoration and entertainment, drum sessions, Happy Hour at the Lobby Bar, Treasure Hunt, private parties with DJ or live music and much more!

Kindly note that all activities require a group of minimum 10 people upon request and availability.

Summer events in Bansko



🌀 **Balkan festival “Bohemi”:** A Balkan feast under the open sky, showcasing authentic Balkan rhythms, culture and cuisine. The event features some of the most popular Balkan entertainers, representing the cultural diversity of their countries.

🌀 **Bansko Beat music festival**

Taking place in the month of July the festival delights the lovers of modern music with impressive live performances of world famous bands, indie rock bands and reggae artists.

🌀 **International Jazz Festival Bansko:** Every year in August, Bansko gathers together some of the best Bulgarian and international jazz singers and musicians. In the midst of summer people enjoy the jazz tunes and dance under the mountain sky. The festival is already a tradition and is a magical centre for meeting and exchanging ideas with other jazz fans, making friends and having fun!

🌀 **Opera Festival in Bansko:** At the end of August, Bansko will host a two day classical recital bonanza. Classical music pieces together with Opera will be performed open air for the delight of the spirit in the magnificent scenery of the majestic Pirin Mountains.



Thank You

We look forward to welcoming you at Kempinski Hotel Grand Arena Bansko.
For further information, please click on the icons below.



HOTEL
WEBSITE



HOTEL
FACT SHEET



PHOTO
GALLERY

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