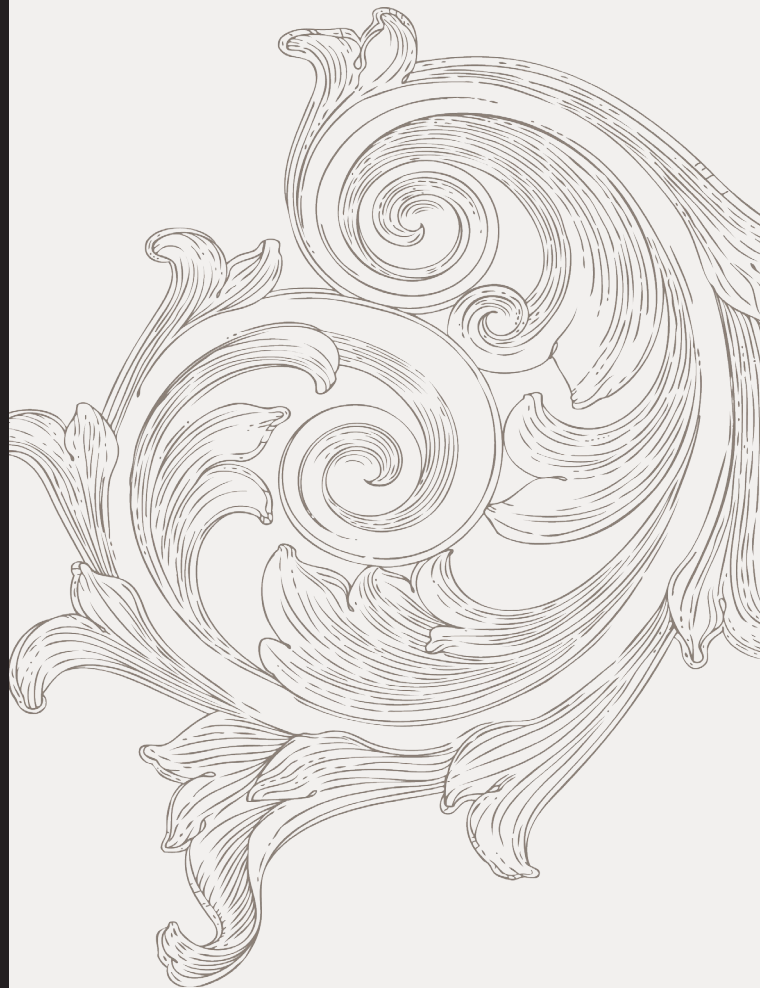




Kempinski Hotel
Adriatic

ISTRIA CROATIA



Banqueting folder 2016

Meeting packages

4 hours delegate package (half-day)

EUR 40,00 per person

- State of the art conference room rental for up to 4 hours
- One coffee break
- 2 mineral waters (0,25 l) per person during the conference
- Conference equipment with projector, screen, flip chart, leather pads, paper and pencils
- Signage with company logo
- Wireless Internet
- Professional assistance
- Served three course menu or buffet lunch Chef's choice (buffet min. 25 people)

Premium DDR package (full day)

EUR 55,00 per person

- State of the art conference room rental
- Morning and afternoon coffee break
- Served three course menu or buffet lunch Chef's choice excluding drinks (buffet min. 25 people)
- 2 mineral waters (0,25 l) per person during the conference
- Conference equipment with projector, screen, flip chart, leather pads, paper and pencils
- Signage with company logo
- Wireless Internet
- Professional assistance

Deluxe DDR package (full day)

EUR 70,00 per person

- State of the art conference room rental
- Morning and afternoon deluxe coffee break
- Served three course menu or buffet lunch Chef's choice (buffet min. 25 people)
- Unlimited soft drinks, water, coffee and tea in the main conference room
- Water & softdrinks included during lunch
- Conference equipment with projector, screen, flip chart, leather pads, paper and pencils
- Signage with company logo
- Wireless Internet
- Professional assistance



Coffee breaks

Coffee breaks selection included in DDR packages: (Superior, Premium & Half Day)

Coffee breaks (cannot be combined):

1. Danish pastries, croissants, coffee, tea
2. Tray sheet cake, fruit basket, coffee, tea
3. Istrian fig cake, cookies, coffee, tea
4. Mini muffins, brownies, coffee, tea
5. Finger sandwich, mini doughnuts, coffee, tea
6. Danish pastries, tomato & mozzarella sticks, coffee, tea
7. Mini quiche, croissants, coffee, tea
8. Bruschetta with olive tapenade, cookies, coffee, tea
9. Sliced fruit, pizzette, coffee, tea

Coffee break selection included only in Deluxe DDR package:

1. Balance Your Day
2. White Chocolate
3. Active
4. Cupcake & Doughnut



Menus & Buffets



Menu & buffet selection included in DDR packages:

Menu 1

Octopus salad „Istrian“
Sea Bass in *Malvasia* with crunchy polenta
Black and white chocolate mousse

Menu 2

Caesar salad
Vacuum cooked pork in *Teran* sauce
Panna Cotta with hazelnut biscuit and fruit sauce

Menu 3

Istrian fish velouté
Tuna fillet with Istrian herbs and seasonal vegetables
Tiramisu

Menu 4

Fresh ricotta with green pea paste
Beef tagliata with seasonal vegetable purée
Chocolate ganache on biscuit sand

Buffet 1

Seasonal salad buffet
Poularde consommé with vegetables
Marinated chicken breast and sautéed vegetables
Grilled calamari with Swiss chard and potatoes
Penne Arrabbiata
Selection of fruits and Istrian delights

Buffet 2

Seasonal salad buffet
Carrot cream soup
Nut-breaded slow cooked pork
Sea Bass in *Malvasia* sauce
Gnocchi with cherry tomatoes and basil
Selection of fruits and Istrian delights

Buffet 3

Seasonal salad buffet
Beef consommé with vegetables
Boskarin beef tagliata with young potatoes
Poularde breast on rucola & potato mash
Sea Bream fillet with Istrian herbs and Swiss chard
Gnocchi with prosciutto and mushrooms
Selection of fruits and Istrian delights

Buffet 4

Seasonal salad buffet
Celery cream soup
Vacuum cooked *Boskarin* beef on barley and vegetables
Beef lasagne with cherry tomatoes
Sea Bass fillet in semolina
Istrian *pljukanci* pasta with truffle sauce
Selection of fruits and Istrian delights

Coffee break variations

Themed coffee breaks

Active

Selection of nuts, power bars, dextrose, ham & cheese bagel, salmon & cottage cheese bagel, apple & carrot shot, coffee, tea
EUR 12,00 p.p.
EUR 4,00 p.p. upgrade from DDR package

Balance Your Day

Crudités and dips, sliced fruit, ginger shots, grissini with black & green olive dip, coffee, tea
EUR 12,50 p.p.
EUR 4,50 p.p. upgrade from DDR package

Croatian

Prosciutto, truffle cheese, *fritule* (Croatian doughnut-like pastry), green & black olives and tapenade, bread basket, coffee, tea
EUR 13,00 p.p.
EUR 5,00 p.p. upgrade from DDR package

Mediterranean

Gazpacho shots, baguette sandwich with Italian ham & cheese, baguette sandwich with Serrano, tomato & mozzarella sticks, olive oil and tapenade, bread basket, coffee, tea
EUR 13,00 p.p.
EUR 5,00 p.p. upgrade from DDR package

Istria de luxe

Prosciutto, truffle cheese, olive oil, ravioli with black truffle shavings, truffled mushroom cappuccino, bread basket, coffee, tea
EUR 18,00 p.p.
EUR 10,00 p.p. upgrade from DDR package

White chocolate

White chocolate mousse, white chocolate milk, white chocolate softcake, white butter cream cupcake, coffee, tea
EUR 11,50 p.p. // EUR 3,50 p.p. upgrade from DDR package

Cupcake & doughnut

Selection of cupcakes (pistachio, chocolate, strawberry), doughnuts (chocolate, vanilla, raspberry), banana milk, coffee, tea
EUR 11,50 p.p. // EUR 3,50 p.p. upgrade from DDR package

Cookies

Selection of homemade cookies (lavender, chocolate chip, double chocolate chip, whole grain, pistachio), chocolate milk, coffee, tea
EUR 12,00 p.p. // EUR 4,00 p.p. upgrade from DDR package

Coffee break add on:

Freshly squeezed juice / smoothie station
EUR 5 p.p. – min 20pax

Panini live grill station:

Individually prepared Paninis
EUR 6 p.p. – min 20pax, max 30pax

Live Crepe Station

Individually prepared crepes
EUR 6 p.p. – min 20pax, max 30pax



Banqueting Menus & Buffets

Menu I

Spicy carrot & ginger soup with rucola foam

Adriatic sea bass fillet flavoured with lemon and thyme on herb risotto and dry tomatoes

Crème brûlée with fresh lemon sorbet and mint

EUR 28,00

Menu II

Cappuccino of herbs and celery

Grilled Sea Bass on grilled pumpkin with wild herbs

Panna Cotta with berry ragout

EUR 29,00

Menu III

Bell pepper soup with olive foam and Istrian herb croutons

Sea bass in malvasia with crunchy polenta

Black and white mousse au chocolat

EUR 30,00

Menu IV

Boškarin ox-tail consommé

Finest French duck breast on truffle cream potatoes with shallot sauce

Tiramisu

EUR 32,00

Menu V

Istrian Manestra with prosciutto, smoked ribs and sausage

Ombolo in *Teran* with soft polenta

Hot *Fritule* with marmelade dip

EUR 34,00

Vegetarian menu

Seasonal salad with marinated and grilled tofu and zucchini

Carrot and ginger soup with coriander croutons

Truffled mushrooms roll with zucchini spaghetti and spicy tomato relish

Pistachio cream panna cotta

EUR 35,00

Menu VI

Beef carpaccio with grilled mushrooms and pine nuts

Slow cooked veal fillet with braised potatoes and green asparagus

Curd cheese & pear strudel

EUR 39,00

Menu VII

Carpaccio from Roma tomatoes with buffalo mozzarella and Istrian herb pesto

Istrian fish soup with seasonal vegetables and wild herbs

Medallions of monkfish on pearl barley risotto with sun-dried tomatoes

Tiramisu

EUR 45,00

Menu VIII

Carpaccio of Black Angus fillet with rocket salad and Istrian olive oil

Cream of yellow bell pepper with coquilles St-Jacques and Istrian prosciutto

Grilled baby chicken breast with chorizo and green asparagus risotto

Chocolate soufflé served with ragout from citrus fruit and homemade vanilla ice cream

EUR 49,00



Menu IX

Istrian prosciutto with grilled forest mushrooms and fresh ricotta
Fuži with black truffle
Slow cooked Sea Bass with black olives and wild herbs
Istrian *Kroštula* with vanilla cream and forest fruits
EUR 49,00

Menu X

Buffalo mozzarella served with baby tomatoes and aged balsamic
Poularde consommé with seasonal vegetables and fresh herbs
Creamy risotto with shrimps and wild herb salad
Black Angus beef fillet with truffle noodles and glazed seasonal vegetables
Dark chocolate chili soufflé with white chocolate popcorn
EUR 56,00

Menu XI

Vitello tonnato – boiled prime veal with caper sauce
Forest mushroom cappuccino with chestnut foam and boletus powder
Aged Simmentaler roastbeef with truffled potato mash, shallot sauce and green beans
Adriatic truffle fusion cake with caramel sauce
EUR 62,00

Menu XII

Frisée salad with mango slices and grilled quail breast
Tomato consommé with vegetable pearls and gold leaf
Homemade ravioli from porcini with caramelised nuts and Istrian olive oil
Lemon champagne sorbet
Beef fillet with truffled potato cupcake, glazed mini vegetables and teran sauce
Nougat truffle infusion
EUR 68,00

Menu XIII

Tuna carpaccio flavoured with lemongrass on beet and rocket salad
Corn-fed poularde essence with seasonal vegetables
Grilled sea bream fillet on ratatouille and mini potatoes
Black Angus beef fillet with soft polenta, tomato marmalade and rocket salad
Belgian chocolate duet
EUR 69,00

Menu XIV

Coquilles St-Jacques with marinated cucumber spaghetti and sea foam
Lobster bisque with wild herb crostini
Toasted black sea bass with mussels
Monkfish with sweet /sour mango relish and frisée
Trio of white chocolate
EUR 69,00

Barbecue buffet

Antipasti

Oil and vinegar station
Two marinated vegetable salads
Prosciutto melon plate
Mini buffalo mozzarella with cherry tomatoes and aged balsamic
Herb crostini with salsa dip

From the Grill

Sea bass and sea bream
Pork neck with paprika marinated in San Servolo beer
Roast beef with garlic and rosemary
Calamari with lemon butter

Dips: ajvar / ketchup / mayonnaise / BBQ Sauce / fresh herb cream cheese / aioli

Side Dishes

Baked potato with sour cream
Herbed butter rice
Grilled seasonal vegetables with rucola oil
Vegetarian noodles / lasagne
Poached vegetables with herbed butter

Dessert

Typical Istrian delights (three kinds)
Ice cream bowl
Fruit plate

EUR 55,00



European buffet

Two marinated vegetable salads
Buffalo mozzarella with tomato and basil pesto
Antipasti
Prosciutto di Parma with melon
Potato salad with meatballs and mustard
Smoked salmon with honey mustard and horseradish

Beef consommé with fresh cheese ravioli
Gazpacho

Veal schnitzel with potato rösti
Ossobuco alla milanese with gremolata
Slow-cooked pork fillet in teran sauce
Poularde breast with spicy tomato ragout and red basil
Basmati butter rice
Cooked potatoes with herbs
Steamed mixed vegetables

Dessert

Mousse au chocolate
Tiramisu
Apple pie with vanilla sauce
Fruit plate
Two kinds of soft fruitcake

EUR 42,00

Istrian buffet

Salad station with condiments
Sheep milk cheese
Pancetta and prosciutto plate
Dry *Ombolo* with olives
Pickled vegetables and dips
Octopus salad with eggs and potatoes

Boškarin consommé
Mushroom soup

Fuži with black truffle
Gnocchi with white fish and dried tomatoes
Mussels *Buzara* style
Pljukanci with beef ragout
Ombolo in Teran sauce
Baked cauliflower gratinated with cheese
Grilled Istrian sausage with local mustard

Fruit plate
Fritule
Kroštule
Istrian cookies

EUR 48,00



Croatian buffet

Salad station with condiments
Octopus salad with herbs
Kulen and prosciutto plate
Seafood salad
Potato & cucumber salad
Šopska salad
White fish in confit and olive oil with garlic

Fish soup with rice
Brodet from Adriatic calamari with Orzo pasta

Grilled seabass with onion & parsley sauce
Sarma / stuffed sour cabbage
Lamb with young onion
Ragout from sepia
Fried potatoes with bacon
Polenta
Sataraš / vegetable stew
Swiss chard & potato

Međimurska gibanica / traditional continental cake
Labinski krafi / sweet ravioli
Apple strudel
Sour cherry strudel

EUR 58,00

Beverage packages

Beverage packages:

unlimited water ☺ coffee during the meal

1 glass of wine (0,15) or 1 beer (0,3), 1 still or sparkling water (0,75)

1/2 bottle of white or red wine (0,35), 1 still or sparkling water (0,75)

1/2 bottle of white or red wine (0,35), 1 still or sparkling water (0,75), 1 juice

1/2 bottle of white or red wine (0,35), 1 still or sparkling water (0,75), 1 juice, 1 beer

1 bottle of white or red wine (0,75), still or sparkling water (0,75)

1 bottle of white or red wine (0,75), still or sparkling water (0,75), juices

1 bottle of white or red wine (0,75), still or sparkling water (0,75), juices, beer

unlimited white or red wine, still or sparkling water

unlimited white or red wine, still or sparkling water, juices

unlimited white or red wine, still or sparkling water, juices, beer

EUR 5,00

EUR 8,00

EUR 19,00

EUR 21,00

EUR 25,00

EUR 31,00

EUR 34,00

EUR 37,00

EUR 42,00

EUR 44,00

EUR 47,00

Dekuxe beverage packages:

1/2 bottle of Grand Malvazija, Coronica or Merlot, Moreno Degrassi (0,35), 1 still or sparkling water (0,75)

1/2 bottle of Grand Malvazija, Coronica or Merlot, Moreno Degrassi (0,35), 1 still or sparkling water (0,75), 1 juice

unlimited Grand Malvazija, Coronica or Merlot, Moreno Degrassi, still or sparkling water

unlimited Grand Malvazija, Coronica or Merlot, Moreno Degrassi, still or sparkling water, juices, beer

EUR 29,00

EUR 31,00

EUR 52,00

EUR 56,00

Welcome drink packages:

Local apertif, still or sparkling water, juices

Non-alcoholic cocktails, still or sparkling water

White and red wine, still or sparkling water, juices

Alcoholic and non-alcoholic cocktails, still or sparkling water

Prosecco, still or sparkling water, juices

Alcoholic cocktails, still or sparkling water, juices

Champagne, still or sparkling water, juices

EUR 10,00

EUR 12,00

EUR 12,00

EUR 13,00

EUR 16,00

EUR 16,00

EUR 29,00



Canapees & Finger food

Canapé package I

Tomato & mozzarella with basil
Istrian air-dried prosciutto with honey melon
Smoked salmon with honey & herb sauce
Tuna pâté
EUR 10,00 // 4 pcs p.p.

Canapé package II

Goat cheese flavored with Istrian truffle
Cream cheese with tomato and rucola
Istrian aged prosciutto with fried caper
Anchovy carpaccio with sage
Homemade smoked duck breast with dried plum
EUR 13,00 // 5 pcs p.p.

Canapé package III

Gorgonzola with orange & fig marmelade
Tomato & mozzarella with basil
Serrano with cantaloupe melon
Smoked salmon with horse radish
Beef tataki with dried olive crust
Marinated octopus Istrian style
Kulen with curd cheese and baby tomatoes
EUR 17,00 // 7 pcs p.p.



Canapé package IV

Adriatic shrimp with wasabi cocktail sauce
Tomato & mozzarella with basil
Istrian prosciutto with honey melon
Goat cheese with Riesling grape
Buđola (smoked pork neck) with spicy tomato chutney
Marinated octopus Istrian style
French brie with fig mustard
Bruschetta with tomato & parmesan
Curd cheese with salmon caviar
EUR 25,00 // 9 pcs p.p.

Istrian Canapé package

Truffle cheese
Buđola (smoked pork neck) with spicy tomato chutney
Prosciutto with grissini
Fish pâté with lemon grass
Mushroom and truffle
Calamari & lavender confit
EUR 18,00 // 6 pcs p.p.