CHRISTMAS

parties

2026.

HOTEL
ANTUNOVIĆ
ZAGREB

Dear Partners,

As the end of the year and the festive season approach, our event dates are beginning to fill up. We are therefore pleased to offer you, our valued partners, a range of food and beverage packages.
Choose from packages featuring food served at generous buffet tables or passed around on platters and plates, as well as open bars with unlimited consumption of selected drinks. The price also includes a wide range of additional services and equipment to help make your reception a memorable occasion for everyone.

Along with a generous festive buffet or menu and unlimited drinks, the price includes branding and decoration of the venue. Decorative lighting and LED lights can bathe the room in your corporate colours, while moving-head lights and lasers will turn your reception into an unforgettable experience!

We would be delighted to help you organise every aspect of your reception, so that both your guests and ours can enjoy the festive season ahead.

Enjoy our offerings…

unique experience

Cocktail on Foot 1

price 40,00€

price as of 10.09.2026. 40,00€

COLD STARTERS

Game salami, kulen, shallots and Slavonian savory

Tuna pâté with capers and garlic pita bread

Prosciutto with melon and sheep's cheese, served with Istrian salad

Selection of local cheeses with fresh and dried fruit

Seafood salad with vegetables and pickled rock samphire

Roasted ombolo salad with pljukanci pasta

Fresh seasonal salads with a variety of dressings

HOT STARTERS

Pumpkin and sage risotto

Ortolana gnocchi

MAIN COURSES

Chicken meatballs with cranberries, dill sauce and mushroom risotto

Pork ribs in BBQ sauce with fried onions and jacket potatoes

Grilled veal medallions with Brussels sprouts and maple-glazed carrots

Sea bream fillet with potatoes, spinach and pomegranate

SWEET BITES

Selection of cakes and pastries

Fritule (Croatian dough fritters) with chocolate

Selection of fresh fruit

Cocktail on Foot 2

price 42,00€

price as of 10.09.2026. 42,00€

COLD STARTERS

Roast ham baked in bread with fresh cottage cheese and sour cream

Selection of local cured meats: prosciutto, kulen and pork neck

Selection of fine cheeses with dried fruit and crackers

Salt cod spread with bruschetta and Mediterranean herbs

Teriyaki chicken salad on a bed of rocket

Roasted beetroot salad with feta and walnuts

Fresh seasonal salads with a variety of dressings

HOT STARTERS

Baked štrukli (traditional pastry with cheese filling)

Turkey and wild mushroom risotto

MAIN COURSES

Beef steak in lemon and pepper sauce with grilled vegetables

Pork loin in kulen and pickle sauce with potatoes, roasted bacon and sour cream

Chicken fillet in apple sauce with crispy cracklings

Swordfish fillet with grilled polenta

SWEET BITES

Selection of cakes and pastries

Cinnamon churros

Selection of fresh fruit

Cocktail on Foot 3

price 44,00 € (served in Vertigo bar)

price as of 10.09.2026. 44,00€

COLD STARTERS

Smoked salmon with avocado cream
Chicken, kale and apple salad
Celery, pineapple and walnut salad
Octopus salad
Prosciutto with Pag cheese
Selection of local cured meats (pork neck, pancetta and ombolo) with stuffed peppers
Beef carpaccio with creamy balsamic dressing
Selection of local and international cheeses
Red cabbage and apple salad
Roasted pumpkin salad

HOT STARTERS

Prawn and broccoli risotto
Baked štrukli (traditional pastry with cheese filling)

MAIN COURSES

Turkey thigh braised with fennel and white wine, served with buttered potato dumplings
Roast veal in its own juices with oven-roasted potatoes
Pork fillet with glazed pearl onions and vegetables in olive oil
Marinated tuna fillet in poke sauce with black sesame and Asian-style vegetables

SWEET BITES

Selection of cakes and pastries
Kroštule (crisp traditional pastries)
Selection of fresh fruit

Festive Holiday Buffet 1

price 40,00€

price as of 10.09.2026. 40,00€

COLD STARTERS

Ham with horseradish and apple sauce
Selection of cheeses with dried fruit
Prawn carpaccio with pomegranate and pine nuts
Caesar salad
Confit tuna salad with fennel cream
Mozzarella, pear and walnut salad
Roasted courgette and feta salad with honey dressing
Fresh seasonal salads with a variety of dressings

HOT STARTERS

Cuttlefish and prawn risotto
Fuži pasta with chicken and vegetables

MAIN COURSES

Turkey fillet in the chef’s tomato, chilli and mint sauce,
with julienne vegetables and toasted sesame
Slavonian-style pork loin
Roast veal with grilled vegetables
Roast lamb with orzo
Salt cod fillet with boiled vegetables and olive oil

SWEET BITES

Selection of cakes and pastries
Fritule (Croatian dough fritters) with chocolate
Selection of fresh fruit

Festive Holiday Buffet 2

price 46,00€

price as of 10.09.2026. 46,00€

COLD STARTERS

Traditional salt cod pâté with crisp bread
Prosciutto on rocket and melon salad
Octopus salad
Cuttlefish carpaccio with mandarins, pickled gherkins and red onion
Niçoise salad
Selection of local cheeses with fruit and honey
Roasted marinated vegetable and roast beef salad
Fresh seasonal salads with a variety of dressings

HOT STARTERS

Duck and pancetta risotto in an aromatic orange, lemon and cinnamon stock
Baked štrukli (traditional pastry with cheese filling)

MAIN COURSES

Veal breast with potatoes cooked under a peka bell
Pork tenderloin coated in white breadcrumbs, with pumpkin and cinnamon risotto
Chicken roulade with vegetables and rosemary-roasted potatoes
Salmon fillet in olive oil with Swiss chard and potatoes

SWEET BITES

Selection of cakes and pastries
Cinnamon churros
Selection of fresh fruit

Festive Holiday Buffet 3

price 49,00 €

price as of 10.09.2026. 49,00€

COLD STARTERS

Sliced prosciutto, pancetta and pork neck with olive, spring onion and Peppadew pepper salad

Platter of soft and semi-hard cheeses with pear salsa and roasted walnuts

Vitello tonnato – veal with creamy tuna sauce

Octopus and potato salad

Hummus with vegetables

Artichoke, ham and mandarin salad

Brussels sprout salad with crispy bacon and anchovy-pepper dressing

Seasonal salads with a variety of dressings

HOT STARTERS

Baked štrukli (traditional pastry with cheese filling)

Pljukanci pasta in truffle spread sauce

MAIN COURSES

Pork loin in honey and lemon sauce with crispy cracklings

Veal medallions in roast and aged balsamic sauce with ratatouille vegetables

Roast duck in orange sauce with baked apples and mlinci

Pašticada (Dalmatian braised beef) with dried figs and gnocchi, served with sautéed baby spinach

John Dory and turbot fillets with Swiss chard and potatoes

SWEET BITES

Selection of cakes and pastries

Kroštule (crisp traditional pastries)

Selection of fresh fruit

Festive Holiday Platters 1

price 49,00 €

price as of 10.09.2026. 49,00€

COLD STARTERS

Prosciutto, local ham, kulen, Baranja sausage, Livno cheese, chickpea spread with bruschetta and Istrian salad

HOT STARTERS

Baked štrukli (traditional pastry with cheese filling)

MAIN COURSES

Slow-roasted beef ribs in red wine and cranberry sauce
Breaded chicken medallions
Pork loin in aged cheese sauce

SIDE DISHES

Roasted potato cubes with carrots and thyme
Butter gnocchi
Grilled vegetables
Noisette potatoes

SALAD

Seasonal mixed salad

SWEET BITES

A sweet surprise

Festive Holiday Platters 2

price 56,00€

price as of 10.09.2026. 56,00€

COLD STARTERS

Prosciutto, pork neck, Samobor salami, turkey ham and Žigljen Pag cheese

Salt cod spread

Olives, pearl onions and cocktail gherkins

HOT STARTERS

Pljukanci pasta in truffle sauce

MAIN COURSES

Veal shoulder in its own juices

Turkey medallions in chestnut sauce

Stuffed pork steak with kajmak

SIDE DISHES

Pumpkin and cinnamon risotto

Roast potatoes with smoked paprika

Ratatouille

Fried potato dumplings

SALAD

Seasonal mixed salad

SWEET BITES

A sweet surprise

Festive Holiday Platters 3

price 62,00€

price as of 10.09.2026. 62,00€

COLD STARTERS

Prosciutto, ombolo, pancetta, giant squid tentacle salad, Gligora Pag cheese, olives, spring onions and cocktail gherkins

HOT STARTERS

Saffron and prawn risotto

MAIN COURSES

Veal roulade in roast gravy

Pork tenderloin medallions in wild mushroom sauce

Chicken thigh marinated with smoked paprika and coated in white breadcrumbs

SIDE DISHES

Sage gnocchi

Roasted potato cubes

Broccoli, cauliflower, Brussels sprouts and baby carrots

Fried croquettes

SALAD

Seasonal mixed salad

SWEET BITES

A sweet surprise

Vegan Menu

price 40,00€

price as of 10.09.2026. 40,00€

COLD STARTER

Waldorf salad with soy mayonnaise

HOT STARTER

Vegetable gyoza with tamari sauce

MAIN COURSE

Roasted seitan on a bed of muhammara, topped with nuts

Seasonal mixed salad

DESSERT

A vegan delight

Additional Offerings

show cooking

Sushi Station

100 pieces of assorted sushi

€180.00

Price as of 10 September 2026: €180.00

Prosciutto Carving

€490.00

Price as of 10 September 2026: €490.00

Cocktail Corner

(up to 2 hours)

Up to 150 guests: €510.00

as of 10 September 2026: €510.00

151–200 guests: €610.00

as of 10 September 2026: €610.00

201–250 guests: €710.00

as of 10 September 2026: €710.00

251–300 guests: €810.00

as of 10 September 2026: €810.00

301–350 guests: €910.00

as of 10 September 2026: €910.00

Open bar
unlimited drinks

price 31,00 €

price as of 10.09.2026. 31,00€

WELCOME DRINKS

Travarica, plum brandy, honey brandy, blueberry liqueur, Pelinkovac, Stock

WINE

Graševina Kutjevo 0,75L

Cuvee Kutjevo 0,75L

WATER

Jana 0,75L

Jamnica 1L

SOFT DRINKS

Coca-Cola, Fanta, Sprite 1L

SELECTION OF JUICES

Apple, orange, blackcurrant 1L

BEER

Karlovačko, Karlovačko Radler, Pan, Ožujsko 0,50L

COFFEE

Espresso of your choice

Holiday Open Bar
unlimited drinks

price 38,00€

price as of 10.09.2026. 38,00€

WELCOME DRINKS

Plum brandy, honey brandy, blueberry liqueur, Antique Pelinkovac, Johnnie Walker whisky, gin, sparkling wine

COCKTAILS

Gin specials, Hugo, Blue Lagoon, Cosmopolitan

WINE

Graševina Kutjevo 0,75L
Cuvee Kutjevo 0,75L

WATER

Jana 0,75L
Jamnica 1L

SOFT DRINKS

Coca-Cola, Fanta, Sprite 1L

SELECTION OF JUICES

Apple, orange, blackcurrant 1L

BEER

Karlovačko, Karlovačko Radler, Pan, Ožujsko 0,5L

COFFEE

Espresso of your choice

Vertigo Open Bar
unlimited drinks

price 39,00€

price as of 10.09.2026. 39,00€

WELCOME DRINKS

Sparkling wine, Williams pear brandy, Jack Daniel's whiskey, Antique Pelinkovac, Teranino, Gin

COCKTAILS

Winter is Coming, Winter Honey, Hot Dominicana

WINE

Graševina Kutjevo 0,75L

Cuvee Kutjevo 0,75L

WATER

Jana 0,75 L, Jamnica 1L

SOFT DRINKS

Coca-Cola, Fanta, Sprite 1L

SELECTION OF JUICES

Apple, orange, cranberry 1L

BEER

Heineken on draught

COFFEE

Espresso of your choice

Additional Services

EVENT BRANDING

- Moving head (regular price €200) – included in the package | Price as of 10 September 2026: €200.00
- LED lights with shades (regular price €100) – included in the package | Price as of 10 September 2026: €100.00
- Beethoven room lighting (regular price €400) – included in the package | Price as of 10 September 2026: €400.00
- Tomislav room lighting (regular price €100 per section) – included in the package | Price as of 10 September 2026: €100.00
- Digital wayfinding system (regular price €30) – included in the package | Price as of 10 September 2026: €30.00
- Parking a branded car (maximum two) beside the Hotel's main entrance (regular price €70) – included in the package | Price as of 10 September 2026: €70.00
- Flags on two flagpoles at the Hotel's east and south entrances (regular price €70) – €30 per flag | Price as of 10 September 2026: €30.00

ROOM DECORATION

- White or gold chair covers (regular price €3) – included in the package | Price as of 10 September 2026: €3.00
- White or gold chair covers with red, gold or white bows (regular price €4) – included in the package | Price as of 10 September 2026: €4.00

ADDITIONAL EQUIPMENT

- Event room rental – included in the package
- Stage and dance floor (regular price €200) – included in the package | Price as of 10 September 2026: €200.00
- ZAMP music copyright fee – included in the package
- Cloakroom attendant – €10 per hour | Price as of 10 September 2026: €10.00 per hour
- Outdoor parking – included in the package; garage – €2.00 per hour | Price as of 10 September 2026: €2.00 per hour

*All prices include VAT. Open bar prices also include the consumption tax.

Contact

Please send your enquiry with your preferred date and schedule, package and additional services selected, and approximate number of guests to:

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We look forward to welcoming you!

Your Antunović team