CHRISTMAS
parties
2026.

ANTUNOVIĆ
HOTEL | east

Festive Hot and Cold Buffet 1

price 40,00 € (minimum 50 guests)

price as of 10.09.2026. 40,00€

COLD STARTERS

Selection of traditional cured meats: dry-cured pork loin, sliced prosciutto, kulen, Dalmatian pancetta and Baranja sausage

Ham baked in a bread crust
served with fresh cheese, sour cream and horseradish

Selection of local cheeses with dried fruit, honey and nuts

Smoked salmon mousse
with chives, served with mini brioche, capers and olives

Soparnik (traditional Swiss chard pie) with aromatic olive oil

Chicken, celery and green apple salad with walnuts and a light yoghurt dressing

Feta and roasted pumpkin salad with dried figs and toasted seeds

Coleslaw salad

Fresh seasonal salads with house-made dressings

HOT STARTERS

Creamy porcini risotto with Grana Padano

Baked štrukli in cream sauce

MAIN COURSES

Slow-roasted veal breast with
potatoes and vegetables baked under a peka bell

Pork ribs in BBQ sauce with
seasoned potatoes and melted cheese

Chicken medallions filled with mozzarella and sun-dried tomatoes in sage sauce, served with
homemade potato dumplings

Hake fillet in Mediterranean-style breadcrumbs with lemon and dill sauce, on a bed of Swiss chard

DESSERT CORNER

Holiday apple and sour cherry strudel

Fritule (Croatian dough fritters) drizzled with white and dark chocolate

Assorted mousses in individual glasses

Fresh seasonal fruit, sliced

Fine cakes and pastries from Hotel Antunović

Festive Hot and Cold Buffet 2

price 44,00 € (minimum 50 guests)

price as of 10.09.2026. 44,00€

COLD STARTERS

Premium prosciutto with melon, kulen with hot peppers, Istrian sausage and ombolo

Homemade ham rolls filled with cheese and sour cream

Selection of fine cheeses served with crackers

Tortillas with crispy chicken

Refreshing salad with chicken fillet strips and vegetables

Mediterranean salad with tuna, anchovies, olives and capers

Fresh seasonal salads with assorted dressings

HOT STARTERS

Chicken and vegetable risotto

Ravioli filled with fresh cheese in sun-dried tomato and fresh basil sauce

MAIN COURSES

Slow-roasted beef shoulder in red wine and root vegetable sauce, with homemade potato dumplings

Roast pork in wine and apple sauce, with baked potato slices and cream

Chicken medallions in porcini sauce with Istrian fuži pasta

Chicken drumstick and thigh stuffed with kulen and melted cheese, served with vegetable risotto

White fish fillet in Mexican tomato and mild chilli sauce, served on a bed of Swiss chard

DESSERT CORNER

Assorted mousses and panna cottas in individual glasses

Fritule (Croatian dough fritters) drizzled with white and dark chocolate

Holiday apple and sour cherry strudel

Fresh seasonal fruit, sliced

Fine holiday cakes and pastries from Hotel Antunović

Festive Hot and Cold Buffet 3

price 49,00 € (minimum 50 guests)

price as of 10.09.2026. 49,00€

COLD STARTERS

Selection of cold cuts with Mediterranean accompaniments: prosciutto, kulen, dry-cured pork loin,
homemade pancetta and Baranja sausage
Platter of fine cheeses with nuts
Ham baked in bread, served with horseradish sauce and radishes
Adriatic tuna carpaccio
Smoked salmon with an espuma of dried figs, acacia honey and lemon
Selection of salads served in individual glasses: Caesar salad, caprese skewers and Bristol-style
chicken and green apple salad
Fresh seasonal salads

HOT STARTERS

Creamy beef tenderloin risotto with caramelised onion and Grana Padano
Homemade štrukli in cream sauce

MAIN COURSES

Sicilian-style roast lamb with olives and colourful grilled polenta
Beef shoulder slow-cooked in Barolo wine, with potato dumplings
Veal medallions in cheese sauce with truffle essence and steamed vegetables
Pork medallions in Mediterranean prosciutto sauce with braised rice and vegetable salsa
Korčula-style salt cod casserole

DESSERT CORNER

Assorted mousses and panna cottas in individual glasses
Fritule (Croatian dough fritters) drizzled with white and dark chocolate
Holiday apple and sour cherry strudel
Fresh seasonal fruit, sliced
Fine holiday cakes and pastries from Hotel Antunović

Festive Plated Menu 1

price 44,00 € (minimum 30 guests)

price as of 10.09.2026. 44,00€

COLD STARTERS

Sliced prosciutto, ombolo, turkey ham and Istrian sausage

Hard sheep’s cheese and smoked hard cheese

Tuna and caper mousse with fragrant bruschetta, black and green olives, pickled pearl onions and

capers

HOT STARTER

Tagliatelle with turkey and wild mushrooms

MAIN COURSES

Slow-roasted veal marinated with herbs, served with potato gratin

Chicken medallions filled with kulen and fine cheese cream, served with marinated grilled

vegetables

Roast pork in wine and apple sauce, served with baked mlinci (traditional flatbread pasta)

SALAD

Selection of fresh seasonal salads

DESSERT – SERVED PLATED

A special occasion cake

Festive Plated Menu 2

price 49,00 € (minimum 30 guests)

price as of 10.09.2026. 49,00€

COLD STARTERS

Cured prosciutto, slices of dry-cured pork loin and smoked pancetta

Crown of Livno cheese with olive oil and basil pesto

White fish mousse with seasoned pita bread, green and black olives, pickled pearl onions and capers

SOUP

Cream of pumpkin soup with crispy sunflower seeds

HOT STARTER – SERVED PLATED

Baked štrukli in cream sauce

MAIN COURSES

Pork fillet mignon on a bed of braised vegetables

Breaded chicken fillet rolls filled with cheese and prosciutto, served with risotto with nutmeg wine

and smoked cheese

Turkey medallions in mushroom and tarragon sauce, served with mashed potatoes and baby carrots

SALAD

Fresh seasonal salad

DESSERT – SERVED PLATED

A special occasion cake

Customised Menu

Available on request with all holiday menus

Gluten-free

Lactose-free

Vegan

Vegetarian

Menus can also be adapted to accommodate other dietary requirements.

K&B Open Bar 1
unlimited drinks

price 31,00 € (minimum 40 guests)

price as of 10.09.2026. 31,00€

WELCOME DRINKS

Honey brandy, blueberry liqueur, plum brandy, travarica, Stock 84, Pelinkovac and gin

WINE

White wine – Kutjevo Graševina 0.75 L

Red wine – Kutjevo Crni Cuvée 0.75 L

MINERAL WATER

Sparkling water 1 L

Still water 0.75 L

SOFT DRINKS

Coca-Cola, Fanta, Sprite 1 L

SELECTION OF JUICES

Apple, orange and apricot 1 L

BEER

Karlovačko, Pan, Ožujsko,
lemon-flavoured beer and non-alcoholic beer 0.50 L

COFFEE

Espresso of your choice

K&B Open Bar 2
Unlimited drinks

price 34,00 € (minimum 40 guests)

price as of 10.09.2026. 34,00€

WELCOME DRINKS

Honey brandy, blueberry liqueur, travarica, plum brandy, Pelinkovac, vodka, Stock 84, sparkling wine, gin and a selection of cocktails

WINE

White wine – Kutjevo Graševina 0,75 L

Red wine – Kutjevo Crni Cuvée 0,75 L

MINERAL WATER

Sparkling water 1 L

Still water 0,75 L

SOFT DRINKS

Coca-Cola, Fanta, Sprite, tonic water 1 L

SELECTION OF JUICES

Apple, orange and blueberry 1 L

BEER

Karlovačko, Pan, Ožujsko,
lemon-flavoured beer and non-alcoholic beer 0,50 L

COFFEE

Espresso of your choice

Additional Services

SHOW COOKING

• Carving of traditional Christmas ham baked in bread, with horseradish and radishes — €370.00 | Price as of 10 September 2026: €370.00
• Carving prosciutto at the stand, with a selection of olive oils and hard cheeses, as guests arrive — €490.00 | Price as of 10 September 2026: €490.00
• Homemade bites with aperitifs (dukati, fritters and assorted rolls) — €2.50 per person | Price as of 10 September 2026: €2.50
• Chocolate fountain with fruit and fritule — €560.00 | Price as of 10 September 2026: €560.00

EVENT BRANDING

• Moving head (regular price €200 per unit) – included | Price as of 10 September 2026: €200.00
• Aria room lighting (regular price €600) – included | Price as of 10 September 2026: €600.00
• Digital wayfinding system (regular price €50) – included | Price as of 10 September 2026: €50.00
• Parking for branded cars (maximum two) beside the Hotel’s main entrance (regular price €70 per vehicle) – included | Price as of 10 September 2026: €70.00

ROOM DECORATION

• White or gold chair covers with gold or white bows (regular price €3.50 per unit) – included | Price as of 10 September 2026: €3.50

ADDITIONAL EQUIPMENT

• Event room rental – included
• Stage and dance floor (regular price €200) – included | Price as of 10 September 2026: €200.00
• ZAMP music copyright fee – included
• Cloakroom – €12.00 per hour | Price as of 10 September 2026: €12.00 per hour
• Outdoor parking for all guests – included

Contact

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

Sales

Tel: 01 2080 000

Mob: 099 493 4314

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We look forward to welcoming you!

Antunović team