



BANQUET KIT

Memorable and unique events tailored for you.


PORTOROSE
BOUTIQUE HOTEL

MEETINGS & EVENTS TEAM

Eurotas Hotels is here for you.



Reservations Department

Eurotas Hotels Booking Team

T: +386 8 201 04 20

E: booking@eh.si



Kim Šink

Reservations Manager

T: +386 41 398 692

E: kim@eh.si

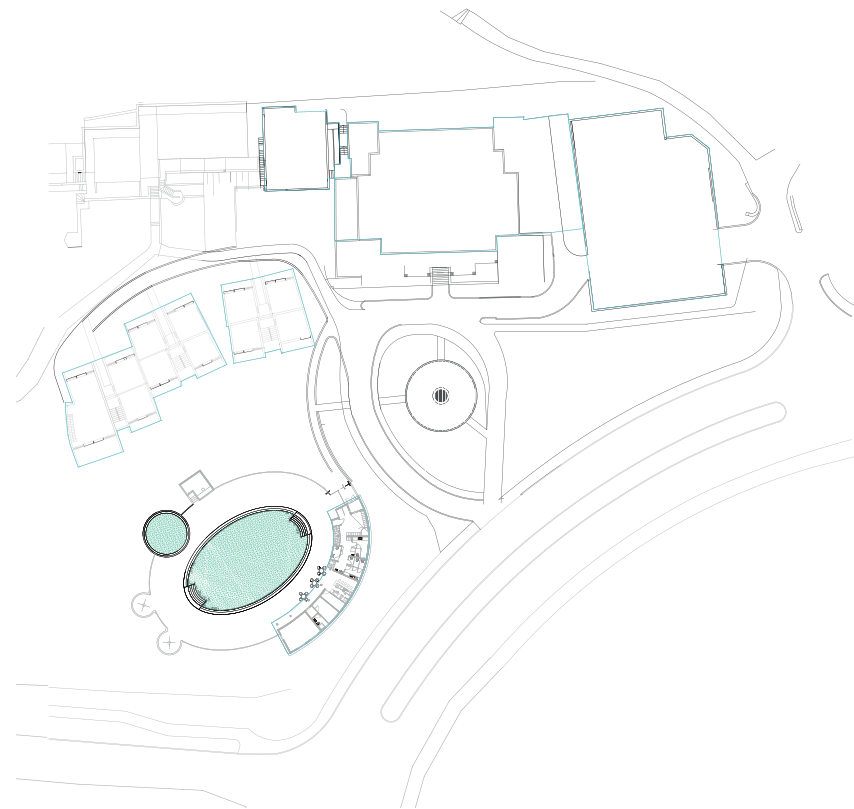
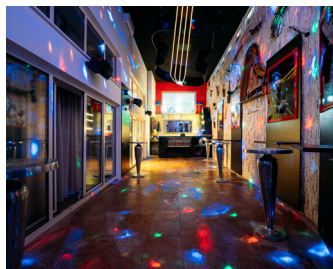


SPACES

Feel the Mediterranean tempo with Boutique Hotel Portorose.

Boutique Hotel Portorose offers you:

- The Sun Terrace
- Enoteca
- A Rose Lounge by the pool
- Roses club, right next to the Conference room
- The Roses Restaurant
- A conference room



Additional charges may apply for special set ups. Flexible prices according to dates.

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
Sun Terrace	150 m ²	80	80	50	40	600,00 €	1.000,00 €	40	80	/	/
Enoteca	15 m ²	15	15	/	/	250,00 €	/	/	/	/	/
Rose Lounge	60 m ²	50	120	50	40	1.000,00 €	1.500,00 €	/	/	/	/
Roses Club	35 m ²	60	60	/	/	1.000,00 € 20:00 - 00:00	3.000,00 € 00:00 - 03:00	/	/	/	/
Roses Restaurant	150 m ²	80	120	80	40	/	/	50	/	/	/
Conference room 1/3	50 m ²	35	200 includes Roses club	35	20	120,00 €	200,00 €	25	40	30	20
Conference room 2/3	100 m ²	70	200 includes Roses club	70	40	240,00 €	400,00 €	60	80	60	40
Conference room 3/3	150 m ²	120	200 includes Roses club	120	60	300,00 €	500,00 €	80	120	80	50

CONFERENCE PACKAGES

Minimum 10 delegates.

Eurotas Conference Package

- Main meeting room rental,
- LCD projector, screen, flipchart, pads and pens for attendees and the speaker,
- 0,5 l bottled water per person,
- Free Wi-Fi access for all delegates,
- VAT & Service charge,

Half Day Conference Package

- Coffee break (morning or afternoon),
- 3 course served lunch (buffet supplement for less than 20 persons - 4.00 EUR, served supplement for more than 20 persons – 4.00 EUR), 0,5 l bottled water,
- The above mentioned package items

39,00 €
per person

Full Day Conference Package

- Morning coffee break,
- 3 course served lunch (buffet supplement for less than 20 persons - 4.00 EUR, served supplement for more than 20 persons – 4.00 EUR), 0,5 l bottled water,
- Afternoon coffee break,
- The above mentioned package items

49,00 €
per person

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 €
or included in
the conference
package

Afternoon

- Naturally flavored water,
- Fruit »shot«,
- Tea,
- American coffee,
- Savory pastry,
- Biscuits,
- Seasonal whole fruit

12,90 €
or included in
the conference
package

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

Theme Coffee Break

- Mineral water,
- Fresh fruit and vegetable smoothies,
- Fruit and vegetable juices,
- Fresh vegetable sticks with herbal curd,
- Whole grain pastry,
- Greek salad,
- Smoked salmon on rocket,
- Whole grain bread with avocado,
- Fruit compote,
- Seasonal fruit,
- Exotic fruit,
- Whole grain cereal with yogurt and fruit
- Cocoa and marshmallows,
- Muffin,
- Brownie,
- Cake pops,
- Banana bread,
- Mini croissants,
- Cake bites,
- Macarons,
- Cookies,
- Chocolate mousse in a cup

Basic coffee break, assortment of teas and water included.

10,00 €
3 choices

12,00 €
4 choices

FINGER FOOD SELECTION

Recommendation 3 pieces 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 old cheese 2,30 €

Deluxe

- King prawns in tempura on rocket, 2,60 €
- Cod on bruschetta, 2,60 €
- Roast beef on rocket, 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 glass of white or red wine, or 2 0,33 l beera,• 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
---	-----------------------------	--	------------------------------	--	------------------------------



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

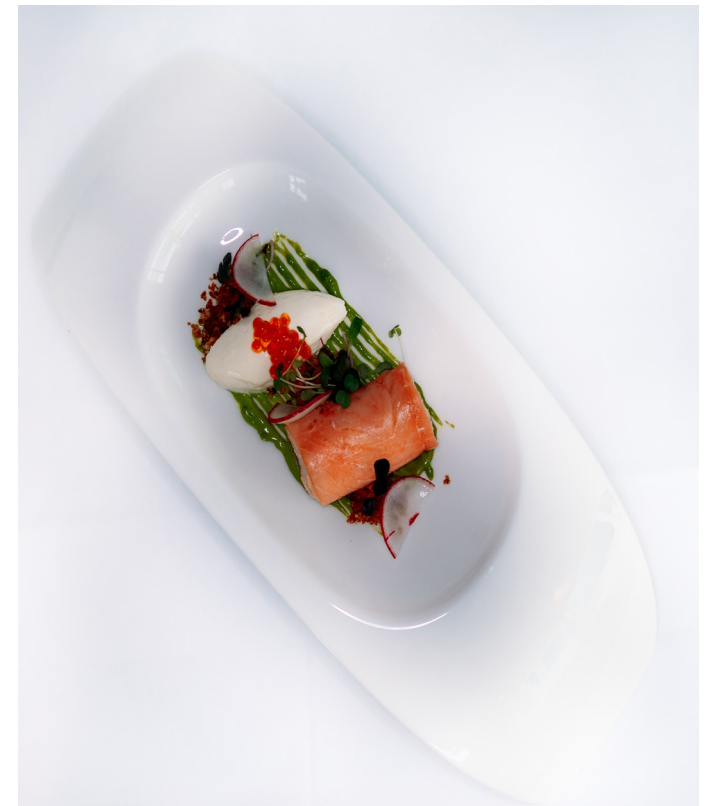
55,00 €
per person

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 per-

Meat:

Istrian cold cut plate with cheese and olives

Chicken breast in mushroom sauce, mash potato

Panna cotta with fruit



Fish:

Caesar salad with shrimps

Sea bass fillet with sautéed vegetables, herbal potatoes

Panna cotta



Vegan:

Caesar salad with grilled tofu

Stuffed tomato with vegetable quinoa on herbal rice

Vegan cake



Basic 4 Course Menus

30,00 € per person

Meat:

Beef consommé, pasta and soup vegetables

Istrian fusi with beef slices, roasted bell pepper, Grana padano cheese

Grilled chicken breast, gorgonzola sauce, vegetable potatoes

Chocolate mousse



Fish:

Caesar salad with shrimps, tomato, croutons, Grana padano cheese

Seafood risotto with cherry tomatoes

Sea bass fillet with spinach, potatoes, garlic olive oil

Chocolate mousse



Vegan:

Carrot-ginger soup with herbal croutons

Pasta with tomato sauce and basil

Vegetable quinoa with stuffed bell pepper in roasted cauliflower

Vegan cake



LUNCH & DINNER MENUS

Gala

Vegan:

Greek vegan salad with marinated tofu

Carrot-ginger soup with herbal croutons

Risotto with mushrooms

Stuffed bell pepper with vegetable ragu and cury sauce

Fruit plate

Fish:

Caesar salad with shrimps, cherry tomato, croutons, Grana padano cheese

Creamy leek soup with shrimps

Risotto with cherry tomatoes and calamari

Sea bream fillet, grilled vegetables, potato with rosemary

Dessert

Meat:

Caesar salad with chicken

Beef consommé with pasta and soup vegetables

Istrian fusi with mushrooms and Grana padano cheese

Slowly grilled roastbeef, sautéed bell pepper, baked potatoes with thyme

Dessert

42,00 €

per menu
per person

Gala Deluxe

Vegan:

Red beetroot carpaccio with walnuts, pine nuts, rocket and honey

Carrot-ginger soup with herbal croutons

Risotto with mushrooms and truffles

Stuffed bell pepper with vegetable ragu on quinoa risotto

Vegan cake

Fish:

Octopus in salad with olives and potatoes

Creamy leek soup with shrimps

Cuttlefish black risotto

Grilled sea bass fillet with vegetables and potato with olives

Apple pie

Meat:

Beef tartare with capers, anchovies, cracker

Chicken soup with pasta and soup vegetables

Istrian fusi with black truffles and Grana padano cheese

Slowly grilled roastbeef sautéed carrot with truffles, muslin potatoes

Apple pie

52,00 €

per menu
per person

Buffet

- Seasonal salad buffet with dressings, oil, vinegar,
- Greek salad with feta cheese, olives, tomato and cucumbers,
- Mediterranean chicken salad with tomato and bell pepper,
- Creamy vegetable soup with wild herbs,
- Grilled chicken breast with grilled bell pepper,
- Grilled sea bream fillet in wine sauce with chives,
- Marinated pork steak in green pepper sauce,
- Oven baked potatoes,
- Seasonal buttery vegetables,
- Desserts,
- Fruit

25,00 €

per menu
per person



COCKTAIL PARTY

1 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,
- 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 garage 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 permitted prior to written agreement with the Hotel.

Prices

- All quoted prices 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.

booking@eh.si
+386 8 201 04 20

www.eh.si