



BANQUET KIT

Memorable and unique events tailored for you.

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.sink@eh.si



SPACES

Barbara's Restaurant, Terrace, Beach Bar, Conference room, Wine bar and Beach catering.

Barbara Piran Beach Hotel & Spa offers you:

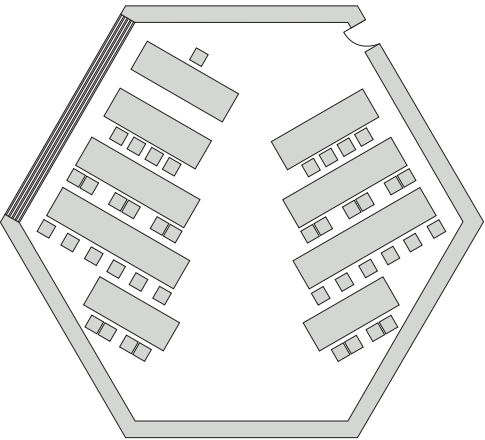
- The Sea Terrace, a perfect spot for weddings.
- A restaurant that combines traditional recipes with a touch of modern cuisine. Open every day from 12 a.m.
- The Beach Bar where you can have refreshing cocktails or delicious Mediterranean dishes. Open from May until September.
- A conference room overlooking the sea, equipped with all the technical equipment.
- Beach catering by our professional staff. Please contact us for more information.
- Modern Wine bar with wide wine selection

Additional charges may apply for special set ups.



HOTEL SPACE	SPACE SIZE	EXISTING SET UP	STANDING SET UP	HALF DAY RENT
Capacity and time	m2	nr. of persons	nr. of persons	3 hours
Sea Terrace	200 m ²	80	150	500,00 €
Beach Bar	80 m ²	50	120	3000,00 € min. consumption
Restaurant	180 m ²	120	120	3000,00 € min. consumption

HOTEL SPACE	SPACE SIZE	WHOLE DAY RENT	HALF DAY RENT	U SET UP	THATRE SET UP	CLASS SET UP
Capacity and time	m2	8 hours	4 hours	nr. of persons	nr. of persons	nr. of persons
Conference room	50 m ²	250,00 €	150,00 €	30	50	30
Wine bar	120 m ²	per agreement	per agreement	/	/	/



Beach Catering
Please contact us for more information.

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 €

per person
per break

Afternoon

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

12,90 €

per person
per break

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



FINGER FOOD SELECTION

Recommendation 3 pieces per person. Per piece, 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.

Thirsty <ul style="list-style-type: none">• 1 glass of white or red wine, or 1 0,33 l beer,• 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 2 0,33 l beers,• 1 0,5 l bottled water,• American coffee	14,00 € per person	Unlimited <ul style="list-style-type: none">• White or red wine,• Beer,• Water,• Non-alcoholic drinks,• American coffee	27,00 € per person
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RECEPTION PACKAGES

Receptions for any occasion.

Sparkling <ul style="list-style-type: none">• 2 pieces of finger food,• EH 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



WINE CLUB

Rental as per agreement for small closed groups.

Group tasting 1

- For reservations of at least 10 people,
- 1 hour rental,
- 5 tasting glasses,
- guided tasting,
- 1 piece finger food per person.

15,00 €
perperson

Group tasting 2

- For reservations of at least 10 people,
- 2 hour rental,
- 8 tasting glasses,
- guided tasting,
- 3 piece finger food per person.

28,00 €
perperson



LUNCH & DINNER MENUS

Basic 3 Course Menus

25,00 € per per-

Meat:

Creamy garlic so

Pork medallions with mushrooms,
vegetables, fries

Dark chocolate mousse

Fish:

Risotto with shrimps, zucchini and leek

Grilled sardines with puree

Tiramisu

Vegetarian:

Salad with buckwheat and leek

Fried cheese with carrot puree and rice

Orange mousse with chocolate

Vegan:

Asparagus in salad with chickpea

Vegan burger, champignons with
mangold, roasted pumpkin with sesame

Strawberry smoothie



Basic 4 Course Menus

30,00 € per person

Meat:

Karst prosciutto with melon

Beef soup with dumplings

Beef fillet with green pepper, cheese
dumpling, potato chips

Pancakes with chocolate

Fish:

Smoked salmon carpaccio

Fish soup with rice

Sea bream fillet, gnocchi with basil
pesto and polenta

Prekmurje gibanica

Vegetarian:

Roasted bell pepper tapas

Mushroom soup

Potato pudding, cous-cous with pine
nuts and rocket

Ice cream with hot blueberries

Vegan:

Dry tomato and beans paté

Cauliflower soup

Vegan tortilla with roasted potatoes and
carrots

Pineapple carpaccio with mint



LUNCH & DINNER MENUS

Gala

42,00 € per per-

Meat:

Karst prosciutto, bacon, olives, parmesan, strawberries

Homemade fusi with fresh truffles

Turkey roulade with basil and seeds, veal medallions with pear in Refosco sauce, celery and mint puree, grilled Mediterranean vegetables, cheese dumpling

Panna cotta

Fish:

Octopus with dry tomato pesto with roasted pine nuts

Jacob's scallops on cauliflower puree and tartufata honey

Piran sea bass fillet with king prawns on rocket, asparagus, prosciutto, parmesan and honey, herbal polenta

Panna cotta

Vegetarian:

Roasted young cheese on refreshing salad

Homemade fusi with fresh truffles

Wrap with root vegetables, herbal polenta, marinated zucchini, porcini sauce

Panna cotta

Buffet

Appetizers

- Coated bread with prosciutto, cheese, olives
- Mini Caprese bruschettes
- Coated bread with herbal spread and salmon

1. Main

- Istrian fusi with truffles

2. Main

- Stuffed turkey roulade in natural sauce, Mediterranean vegetables, grilled and baked potatoes
- Grilled sea bass fillet with mangold in Dalmatian way

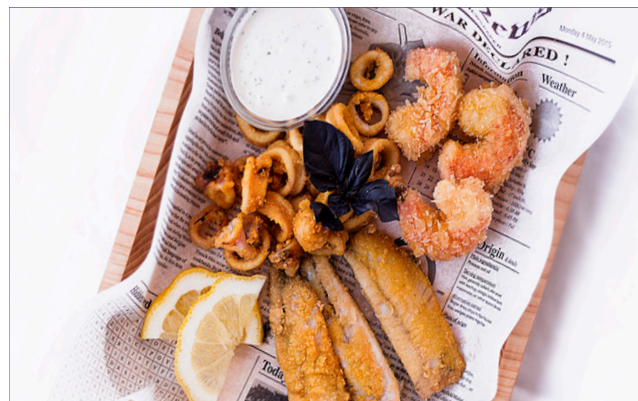
Salad bar

Dessert

- Panna cotta with a fruit glaze
- Mini brownies
- Cut fruit

25,00 €

per person



COCKTAIL PARTY

3 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,
- 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 professionals 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 small parking lot, located in front. The surcharge for parking is 5,00€ per car per night.

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.



EUROTAS HOTELS

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