



INTERCONTINENTAL.
SOFIA



WEDDINGS



MESSAGE FROM THE MANAGER

At InterContinental Sofia, we understand every little detail matters for your big day. Therefore, our dedicated team of professional event planners will be behind you for each part of the organization of your wedding party – from choosing the most suitable venue, through the decoration and selection of the right menu which will caress your guests' senses, to the entertainment which will create memories to last. Trust our broad experience, true passion and complete devotion and celebrate your dream wedding at InterContinental Sofia – because magical stories start at magical places!

Yours sincerely,

A handwritten signature in blue ink, appearing to read 'Iliyana Petrova'.

Iliyana Petrova

Director of Sales and Marketing



VENUE DESCRIPTION

InterContinental Sofia – the icon of international modern luxury in Bulgaria, is located at the heart of the capital – Narodno Sabranie Square, offering stunning views to Saint Alexander Nevski Cathedral, the Bulgarian Parliament and the picturesque mountain of Vitosha. Its central location is in close proximity to most of the wedding halls and churches in the city, and provides great opportunities for wedding photo sessions at the most iconic cultural, historical and natural landmarks in Sofia.

Our most preferred wedding venue is the Ballroom, with capacity of 130 people, stylish interior and natural daylight. Instead, if you are planning a wedding in a close circle, the more compact Gallery, Parliament and Opera halls, or the elegant Floret Restaurant and Bar and Studio Restaurant are also a perfect choice. Ask our wedding planners – they will help you pick the right venue for your needs! Moreover, we can assist you with the choice of DJ, photographer and decoration that would suit best your ideas of a memorable wedding party!

Our fully renovated 194 rooms and suites with elegant design, high-class amenities and impeccable five-star service, are perfect for the accommodation of your guests or your first wedding night.

Reward your family and friends with an unforgettable luxury experience at InterContinental Sofia!



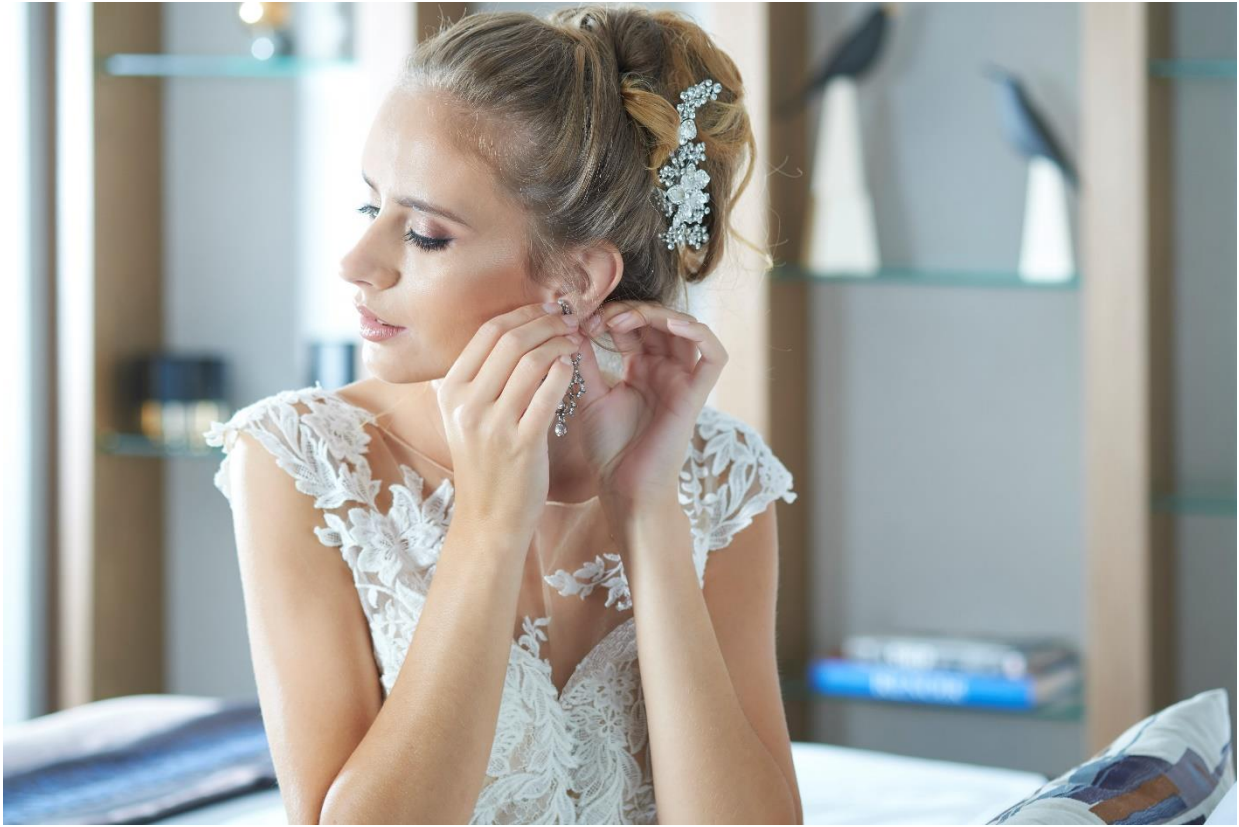
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CREATE A WEDDING CELEBRATION THAT IS DISTINCTIVELY YOURS



WEDDING PACKAGES

MENU:

- ❖ Four course menu at 65 EUR per person
(Including choice of Salad, Starter, Main Course and Wedding Cake)
- ❖ Five course menu at 75 EUR per person
(Including choice of Salad, Starter, Main Course, Additional Selection and Wedding Cake)

INCLUDED IN THE PACKAGE:

- ❖ Menu tasting for the couple
- ❖ Traditional wedding bread
- ❖ Special menus consistent with dietary needs
- ❖ A bottle of sparkling wine for the first wedding toast
- ❖ Complimentary non-alcoholic beverages
(Unlimited mineral water and soft drinks from our selection)
- ❖ Complimentary stay in a luxury suite for the couple's first wedding night (Applicable only for weddings exceeding 80 guests)
- ❖ Dance floor and wedding covers
- ❖ Preferential group rates for accommodation of the guests (Minimum 10 rooms)

ADDITIONAL SERVICES:

- ❖ Welcome drink: 6 EUR per guest (including a glass of sparkling wine, salty bite, sweet bite)
- ❖ Drinks package: 20 EUR per guest (including unlimited consumption of mineral water, soft drinks, hot drinks, house beer and house wine)
- ❖ Overtime fee after 24h until 3h: 200 EUR per hour

ASSISTANCE FOR:

- ❖ DJ
- ❖ Photographer & Video Recording
- ❖ Flower Decoration

SALADS

TOMATOES

Roasted peppers, pickled onions, cucumber, garlic, herbs

QUINOA

Quinoa, roasted vegetables, baby spinach, pecan and dry cranberries

BULGARIAN CHEESE

Mixed hard cheeses, radishes, mixed leaves, cherry tomatoes, apple, raspberry vinaigrette

PRAWNS

Tiger prawns, mixed leaves, asparagus, fennel, edamame and citrus dressing

BEETROOT

Beetroot, buffalo mozzarella, mixed leaves, hazelnuts, quail eggs and port vinaigrette

STARTERS

CHICKEN

Slow roast chicken terrine, celeriac remoulade, pickled mushrooms, tarragon mayonnaise, and bread crisp

SALMON

Poached & smoked, garden herb salad, lemon gel, herb blinis

DUCK

Pressing of confit duck & foie grass, glazed fig, spiced plum purée, gingerbread crumb, toasted brioche

MACKEREL

Pickled cucumber, compressed apple, lemon crème fraiche, caviar & dill

GOAT CHEESE

Honey & thyme scented goats cheese mousse, beetroots, apple purée, candied walnuts, pea shoots

BUTTERNUT

Roasted butternut squash risotto, grilled king oyster mushroom, parmesan crisp, rocket, rosemary oil

MAIN COURSE

BEEF

Roast fillet of beef, dauphinoise potatoes, fricassée of wild mushrooms, glazed carrot, caramelised shallot, red wine sauce

CHICKEN

Corn fed chicken, creamed kale, potato purée, shimiji mushrooms, braised shallot, rosemary jus

LAMB

Rack of lamb, aubergine relish, wilted spinach, fine beans, carrot purée, minted lamb jus

PORK

Tenderloin of pork, braised belly, thyme roasted fondant potato, tender stem broccoli, butternut squash, and sage sauce

DEER

Venison tenderloin, glazed parsnip, red cabbage, celery, mushroom purée, blackcurrant jus

SEA BASS

Roast fillet of sea bass, seared scallop, chorizo & potato terrine, samphire, tomato Beurre blanc

COD

Fillet of Cod, fava purée, buttered greens, char grilled asparagus, tomato salsa

PANZEROTTI

Panzerotti with ricotta and spinach, tomato butter sauce, asparagus, olives and parmesan

GNOCCHI

Basil gnocchi, fricassee of wild mushrooms, tomato, rocket, toasted pine nuts

ADDITIONAL SELECTION FOR THE 5-COURSE MENUS

You can choose between the canapés and the extra courses:

CANAPES:

CROSTINI with prosciutto, artichoke and parmesan

TOSTADITA bite with guacamole, pork pastrami and caramelized onion

SKEWER with salami Napoli, mozzarella and cherry tomato

BRUSCHETTA with prawn, asparagus and herb mayo

TARTLET with tarama, octopus, wakame and grapefruit

RYE BREAD with smoked salmon, cream cheese, capers and radish

CROSTINI with courgette, goat cheese and pesto

POLENTA with melitzano, sun-dried tomato, pumpkin seeds and olive

MINI CAPRESE SALAD IN SHOT

EXTRA COURSES:

BULGARIAN CHEESE PLATTER

Grapes, apple chutney, crackers

MEAT PLATTER

Selection of locally sourced dried Bulgarian meats and pickles



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