



She said "Yes"...
WEDDING BOOK 2027

F FESTA WINTER PALACE

Dear newlyweds,

The wedding is one of the most important events in your life as a couple, which is why our main goal is to ensure that it becomes an unforgettable memory for you and your guests!

Thank you for your interest in
Festa Winter Palace Hotel, Borovets!
It will be our pleasure to be part of your
unforgettable wedding!

In this brochure, you can find our wedding
packages.

www.festahotels.com

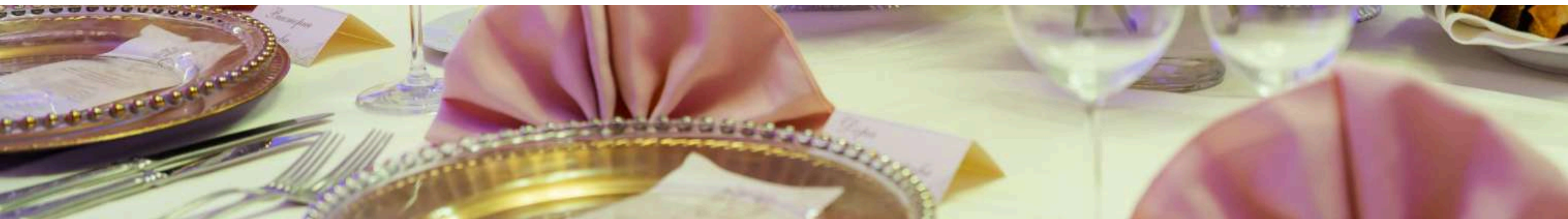


The fairytale wedding begins with the choice of a fairytale location...

The sophisticated atmosphere of the five-star Festa Winter Palace Hotel, Borovets, will make every bride feel like she is in a fairy tale, because you deserve to be a princess on your wedding day.

We will assist you through every step of organizing your wedding. We will help you choose the wedding menu, arrange a tasting of the selected dishes for you and your partner, and on your wedding day, we welcome you as husband and wife with a traditional wedding bread!

Borovets 2010
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Wedding Packages



„Classic“ Package

Three-course set menu /salad, appetizer, main course/

- Preferences included in the package:
- Free tasting of a pre-selected menu for two
- Non-alcoholic drink /choice of soft drink or mineral water/
- Preferential prices for alcohol from the "Chernomorsko Zlato" cellar
- No corkage fee for bringing alcohol
- No fee for bringing a wedding cake
- Accommodation for the newlyweds in a suite on the wedding night - complimentary
- Romantic breakfast served in the newlyweds' room
- Preferential prices for accommodation for wedding guests
- Late check-out until 3:00 PM
- Free parking
- Restaurant rental after the 5th hour - €150 / hour
- Wedding bread and tray
- Gift voucher for dinner on the occasion of the first anniversary
- Assistance with choosing a DJ, photographer, and videographer is available

€ 49 per person



Package „Romance“

Four-course set menu /salad, appetizer, main course, dessert/

- Preferences included in the envelope:
- Free tasting of a pre-selected menu for four
- Choice of 2 non-alcoholic drinks or mineral water
- Preferential prices for alcohol from the "Black Sea Gold" cellar
- No corkage fee for bringing alcohol
- No fee for bringing a wedding cake
- Accommodation for the newlyweds in a suite on the wedding night - complimentary
- Romantic breakfast served in the newlyweds' room
- Preferential rates for accommodation for wedding guests
- Late check-out until 3:00 PM
- Free parking
- Restaurant rental after the 5th hour - €150 / hour
- Wedding bread and dish
- Assistance available in choosing a DJ, photographer, and videographer

€ 57 per person



Wedding Menus

Choose your menu from the options below:

SALADS::

- GARDEN SALAD
(tomatoes, cucumbers, black pepper, cow cheese, oregano, onion, parsley)

350 g.
- TRADITIONAL SHOPSKA SALAD
(tomato, cucumber, fresh pepper, cow cheese, Kalamata olives, hot pepper, onion, parsley)

350 g.
- STUFFED TOMATO WITH CREAM CHEESE ON A BED OF GRILLED VEGETABLES
(tomato, cream cheese, cow cheese, olive oil, garlic, dill, eggplant, zucchini, black pepper, carrot)

300 g.
- MINT TABOULI SALAD
(bulgur, mint, parsley, tomatoes, olive oil, lemon, salt, parmesan)

300 g.
- MIX OF GREEN SALADS WITH STRAWBERRIES, WALNUTS, AND CITRUS DRESSING
(green and red lettuce, arugula, strawberries, walnuts, citrus dressing)

300 g.

APPETIZERS:

- POTATO TERRINE WITH CHEESE MOUSSE
(potatoes, sour cream, cream cheese, yogurt, garlic, dill, eggs, black pepper, cheese)

200 g.
- STEAMED ASPARAGUS WITH POACHED EGG AND MILK FOAM
(asparagus, eggs, butter, yogurt, olive oil, mint)

200 g.
- BAKED CAMEMBERT CHEESE WITH BLUEBERRY REDUCTION AND TOASTED ALMONDS
(Camembert cheese, blueberries, sugar, almonds, olive oil, mint)

200 g.
- EGGS BENEDICT
(egg, avocado, sesame, arugula, cherry tomatoes, raspberry dressing)

180 g.

MAIN COURSES:

- BRAISED VEAL WITH POACHED PEAR AND PUMPKIN PURÉE
(veal, pear, wine, cloves, cinnamon, honey, pumpkin, cream, butter, nutmeg, ginger)

350 g.
- BRAISED PORK SHANK SERVED WITH POTATOES AND RED ONION JAM
(pork shank, sour cream, butter, onion, honey, sugar, red wine, carrots)

400 g.
- PORK FILLET WITH A CRISPY CRUST, SERVED WITH PARISIAN CARROTS AND BABY POTATOES
(pork fillet, fresh herbs, carrots, butter, potatoes, orange, sour cream)

350 g.
- CHICKEN ROLL WITH SPINACH, SUN-DRIED TOMATOES, AND CREAM CHEESE, SERVED WITH WILD MUSHROOM RISOTTO
(chicken breast, sun-dried tomatoes, spinach, rice, butter, wild mushrooms, sour cream, thyme, Parmesan)

350 g.
- GRILLED CHICKEN FILLET WITH POLENTA AND CHEESE SAUCE
(chicken fillet, butter, onion, carrot, celery, polenta, cream, blue cheese, parmesan, processed cheese)

400 g.
- RILA TROUT WITH ZUCCHINI ROLLS
(trout, zucchini, cream cheese, cottage cheese, lemon, dill, garlic, olive oil, rosemary)

400 g.

PLATTER AND BRUSCHETTA:

- COLD CUTS PLATTER
(Pastrami, Elena fillet, Prosciutto, Neapolitana, Pancetta)

50 g.
- PLATTER WITH DELICACIES CHEESE
(sheep cheese, blue cheese, brie, Emmental, provolone)

50 g.
- BRUSCHETTA WITH SMOKED SALMON

80 g.
- BRUSCHETTA WITH CHEESE

80 g.
- BRUSCHETTA WITH AVOCADO

200 g.
- "TRIO STARTERS" PLATTER
(cheese mousse, olive puree, tomato salsa)



Additional terms and fees...

- Kids' menu – € 23
- /salad, main course, juice and water/
- Non-alcoholic drinks package
- - 2 pcs. non-alcoholic drinks / mineral water + coffee - € 8
- Organizing a Welcome Drink

Additional services...

- Assistance with choosing a DJ, photographer, and videographer.

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into reality...*

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