



**Hilton**

SOFIA



**ALL YOU NEED  
IS LOVE**



...AND A GREAT WEDDING  
TO REMEMBER.

**CHOOSE HILTON SOFIA TO BE YOUR HOST  
AND WE WILL PAMPER YOU ON  
YOUR MAGICAL DAY!**



When your wedding takes place here,  
something magical happens.  
You've found each other.

Now discover the wedding destination of your dreams  
and let us create an unforgettable wedding, based on  
our years of experience in handling special events.





# *The Vows, The Hows, The Wows*

## **WEDDING PACKAGES**

(minimum 50 people)

- Delicious four-course or buffet menu as per your choice
- The most special dessert – wedding cake prepared by our Pastry Team
- Unlimited consumption of soft drinks and mineral water
- American coffee and a selection of fine tea
- Food tasting for the wedding couple
- Complimentary – luxurious accommodation for your first wedding night
- Tailor made menus
- Dancing area
- Wedding decoration
- Complimentary parking for the wedding guests
- Special accommodation prices for the guests of the wedding party
- No corkage free
- You earn HHonors points that can be used for overnights at any Hilton Hotel worldwide

## **WEDDING PACKAGES FOR YOU:**



“Dream Come True” Package Price: **BGN 94.00**

“Romance” Package Price: **BGN 99.00**

“Wedding Fairytale” Package Price: **BGN 104.00**

All prices are in BGN and include VAT.

# Let your "Dream Come True"

Four-course menu "Dream Come True"

**Create your four-course menu, choose one dish per section from the below starters and salads, hot appetizers and main courses**

## STARTERS AND SALADS

- Shopska salad with tomatoes, cucumber, peppers onion and Bulgarian cheese
  - Smoked trout on marinated red beet salad
- Rocca salad with thyme and balsamic marinated mushrooms

## HOT APPETIZERS

- Halibut on tomato sugo
- Baked Bulgarian cheese with ratatouille
- Penne with baked eggplant, cherry tomatoes and parmesan

## MAIN COURSES

- Slow cooked pork neck on caponata and balsamic jus
- Baked salmon on zucchini tomato ragout and beurre blanc
- Sundried tomato stuffed chicken breast sautéed green beans balsamic sauce

## DESSERT

- Wedding cake, made by our Pastry Team

Buffet style dinner "Dream Come True"

**Savor the variety of cold appetizers, main courses and desserts at our sumptuous buffet.**

## COLD APPETIZERS

### SALAD STATION

4 kind of lettuce  
Tomatoes, cucumber, peppers  
carrots, spring onion

Dressings: French dressing, olive  
lemon, balsamic dressing  
Condiments: crouton, olives, chives,  
onion, capers, red beet, corn, grains,  
carrot and leek salad

Shopska salad  
White cheese with cherry  
tomatoes and pesto  
Chickpea salad with baked peppers  
Bavarian sausage salad

### VEGETABLE ANTIPASTI

Aubergine, zucchini, bell peppers

### SEAFOOD

Tuscany seafood salad-squid,  
mussels, calamari, shrimps,  
bell peppers, olives  
sundried tomatoes

### SELECTION OF COLD CUTS AND CHEESE

Cheese and charcuterie

## BREAD

Assorted bread rolls and butter

## MAIN COURSES

Beef Stroganoff  
BBQ pork neck with onion sauce  
Baked hake fillets with thyme beurre blanc  
Roasted chicken leg with bell peppers sauce  
Herb roasted baby potatoes  
Tomato risotto with Rocca  
Baked pasta Prima Vera  
Seasonal vegetables

## DESSERTS

Vanilla cheese cake  
Yoghurt panna cotta with wild berry coulis  
Milk chocolate mousse  
Apple walnut tart  
Tiramisu  
Chocolate banana pudding  
Fruit salad with condiments

**Wedding cake, made by our Pastry Team**

"DREAM COME TRUE" PACKAGE  
PRICE: BGN 94.00

All prices are in BGN and include VAT.

# *“Romance” is everywhere you look*

## Four-course menu “Romance”

**Create your four-course menu, choose one meal from below - starters and salads, hot appetizers and main courses.**

### STARTERS AND SALADS

- Baby shrimp salad black olives, red onion and mixed lettuce
- Tuscany beef salad, olives, zucchini, bell peppers, onion, Italian herbs, balsamic vinaigrette
- Market salad with cucumber, tomato, blue cheese, walnuts, fresh apple and balsamic dressing
  - Greek salad with olives, bell peppers, cucumber, tomato and feta cheese
  - Chicken and pea salad with honey mustard herb dressing

### HOT APPETIZERS

- Seafood ragout olives and tomato broth
- Halibut fillet on a tomato zucchini mélange
- Bulgarian variation white cheese stuffed peppers, grilled zucchini, sheep cheese
- Hoisin spiced duck leg with wok vegetables

### MAIN COURSES

- Grilled chicken breast with fondant potatoes, asparagus ragout and rosemary jus
- Sous vide cooked beef medallions French green beans, potato cake and rosemary jus
  - Herb flavored pork loin caponata vegetables and onion jus

### DESSERT

- Wedding cake, made by our Pastry Team



Buffet style dinner “Romance”

**Savor the variety of cold appetizers, main courses and desserts at our sumptuous buffet.**

### COLD APPETIZERS

#### SALAD STATION

4 kind of lettuce  
Tomatoes, cucumber, peppers carrots, spring onion,

Dressings: French dressing, olive lemon,balsamic dressing  
Condiments: crouton, olives, chives, onion, capers, red beet, corn, grains, carrot and leek salad

Shopska salad  
Marinated cabbage salad Greek style  
Oriental mezzah, babaganoush, hummus Beiruty,  
coriander spice baked peppers,  
lemon & parsley mushrooms,  
herb grilled halloumi cheese  
Chick pea and peppers salad  
German potato salad with Vienna sausage  
Bavarian sausage salad

#### VEGETABLE ANTIPASTI

Aubergine, zucchini, bell peppers with pesto

#### SEAFOOD

Shrimp cocktail, smoked trout,  
herb flavored octopus salad, taramas

#### SELECTION OF COLD CUTS

Lukanka,Ambaritza, pastrami,  
filet Elena, pickles and cocktail onions

#### BREAD

Baguette,artisanal bread,  
ciabatta, bread rolls, butter



### MAIN COURSES

Roast beef with braised artichoke and balsamic jus  
Grilled chicken breast with truffle mushroom sauce  
Mixed grill karnache sausage and barbecue pork neck  
Thyme steamed cod fillet with lemon beurreblanc  
Seasonal vegetables  
Fusilli Napoletana  
Green pea risotto with mint  
Parmesan potatoes  
Oven baked lamb leg with rosemary jus

### DESSERTS

Vanilla crème brulee  
Raspberry panna cotta  
Fruit tartlets  
Baklava  
White chocolate mousse  
Dark chocolate crostata  
Wild berry cake  
Fruit salad  
Chocolate fountain  
Condiments: sliced fruits,cream,chocolate sauce,nuts

**Wedding cake, made by our Pastry Team**

**“ROMANCE” PACKAGE  
PRICE: BGN 99.00**

All prices are in BGN and include VAT.

A close-up photograph of a woman's blonde hair being styled by a hand with red nail polish. The woman is wearing a white dress with a thin gold necklace and a gold bracelet with green gemstones. The background is softly blurred, showing a bright, outdoor setting.

*Once Upon a Time... There was one Amazing”  
Wedding Fairytale”*

Four-course menu “Wedding Fairytale”

Create you four-course menu, choose one meal from below - starters and salads, hot appetizers and main courses.

**STARTERS AND SALADS**

- Tartar of smoked salmon with cucumber relish
- Broiled aged oat cheese with chorizo mushroom salad
- Buffalo mozzarella with melon asparagus and parma ham
  - Caesar salad with prawns

**HOT APPETIZERS**

- Spanish Rabbit ragout with seasonal vegetables, mushroom and chorizo
  - Penne pasta Diavolo, sautéed shrimp, garlic, chili, parsley
- Seared sea scallops on warm green onion, potato ragout and shellfish sauce
  - Saffron shellfish mélange with zucchini and tomato

**MAIN COURSES**

- Pork fillet stuffed with sundried tomato and blue cheese, truffled potato gratin, carrot mousseline and thyme jus
- Oven baked duck breast on curried eggplant and hoisin jus
  - Grilled beef tenderloin with seasonal vegetables herb roasted baby potatoes and foie gras sauce

**DESSERTS**

- Wedding cake, made by our Pastry Team

Buffet style dinner “Wedding Fairytale”

**Savor the variety of cold appetizers, main courses and desserts at our sumptuous buffet.**

## COLD APPETIZERS

### SALAD STATION

4 kind of lettuce  
Tomatoes,cucumber,peppers carrots, spring onion

Dressings: French dressing, olive lemon,balsamic dressing  
Comdiments: crouton,olives,chives,onion,capers, red beet, corn, grains

Pasta salad with olives and sundried tomatoes  
White cheese with marinated zucchini tomato salad  
Oriental mezzah, babaganoush, hummus Beiruty, coriander spice baked peppers, lemon & parsley mushrooms,  
herb grilled halloumi cheese  
Baby mozzarella with cherry tomatoes, balsamic reduction and pesto  
Red bean salad with chorizo  
Potato salad with Rocca and pesto mayo

### VEGETABLE ANTIPASTI

Aubergine, zucchini, bell peppers with pesto

### SEAFOOD

Mixed seafood cocktail, smoked trout,  
herb flavored octopus salad, taramas

### SELECTION OF COLD CUTS

Lukanka, Ambaritza, pastrami, filet Elena,  
pickles and cocktail onions

### BREAD

Baguette, artisanal bread, ciabatta, bread rolls, butter



## MAIN COURSE

Seabass with fillets on tomato sugo  
Braised lamb on ratatouille vegetables  
Grilled chicken breast with thyme truffle sauce  
Minutes steaks of beef with red wine pearl onions  
Potato gratin  
Penne with basil tomato sauce  
Bell peppers risotto with white cheese  
Seasonal vegetables  
Whole baked salmon with caper beurre blanc

## DESSERTS

Tiramisu  
Apple TarteTatin  
Vanilla crème brulee  
Raspberry panna cotta  
Fruit tartlets  
Baklava  
Green tea mousse  
Saffron yoghurt mousse  
Banana chocolate tart  
Fruit salad  
Chocolate Fountain  
Condiments: sliced fruits,cream, chocolate sauce,nuts

**Wedding cake, made by our Pastry Team**

**“WEDDING FAIRYTALE”  
PACKAGE PRICE:BGN 104.00**

All prices are in BGN and include VAT.





## *Kids Menu*

- Tomato and cucumber with white cheese
- Chicken breast with seasonal vegetable and potatoes
  - Wedding cake
- Soft drinks and mineral water

Price per kid: **BGN 35.00**



## *Vegetarian Option*

- Market salad with cucumber, tomatoes, walnuts, fresh apple and balsamic dressing
- Sautéed mushrooms with asparagus and aged goat cheese
- Vegetable couscous with bell pepper tomato mélange
- Wedding cake

## *Supporting Staff Menu*

- Hilton club sandwich with French fries
- Soft drinks and mineral water
- Wedding cake

Price per person: **BGN 35.00**

## FLAVORS FOR WEDDING CAKES

Vanilla mousse and roasted peaches  
Wildberries cheese cake  
Chocolate mousse  
...and many, many more.

Just take advise from our Pastry Chef.

### ADD-ONS

Welcome drink: glass of sparkling wine  
Price per person: **BGN 6.00**

Platter of pork fillet Elena, smoked pork neck, Pastrami and Lukanka with cocktail onion sandpickles — 100 g per person  
Price per person: **BGN 8.00**

Platter of Prosciutto, Salami picante Choriso, Salami Milano and beef Bresaola with cocktail onions and pickles — 100 g per person  
Price per person: **BGN 10.00**

Platter of Feta, yellow and white cheese and smoked yellow cheese, dry fruits, crackers and nuts — 120 g per person  
Price per person: **BGN 8.00**


German blue cheese, Brie cheese, Swiss Emmental, Italian Parmesan and goat cheese, dryfruits, crackers and nuts — 150 g per person  
Price per person: **BGN 11.00**

Variety of different nuts (cashew, almonds, peanuts) — 100 g per person  
Price per person: **BGN 8.00**

### ADDITIONAL SERVICES

- Wedding ceremony or welcome drink on one of our venues (Atrium or terraces) - **BGN 390.00** rental fee
- No time limit for your party until the 6th hour - **BGN 250.00** per hour after
- Suite, the perfect setting for your wedding photo-shooting - **BGN 490.00**



A collection of white lace wedding dresses hanging on a rack. The dresses feature intricate lace patterns, including floral and scalloped designs. One dress on the right has a large, ornate lace collar with a decorative brooch. The dresses are displayed against a light-colored wall.

FOR RESERVATIONS

HILTON SOFIA

Events Team

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