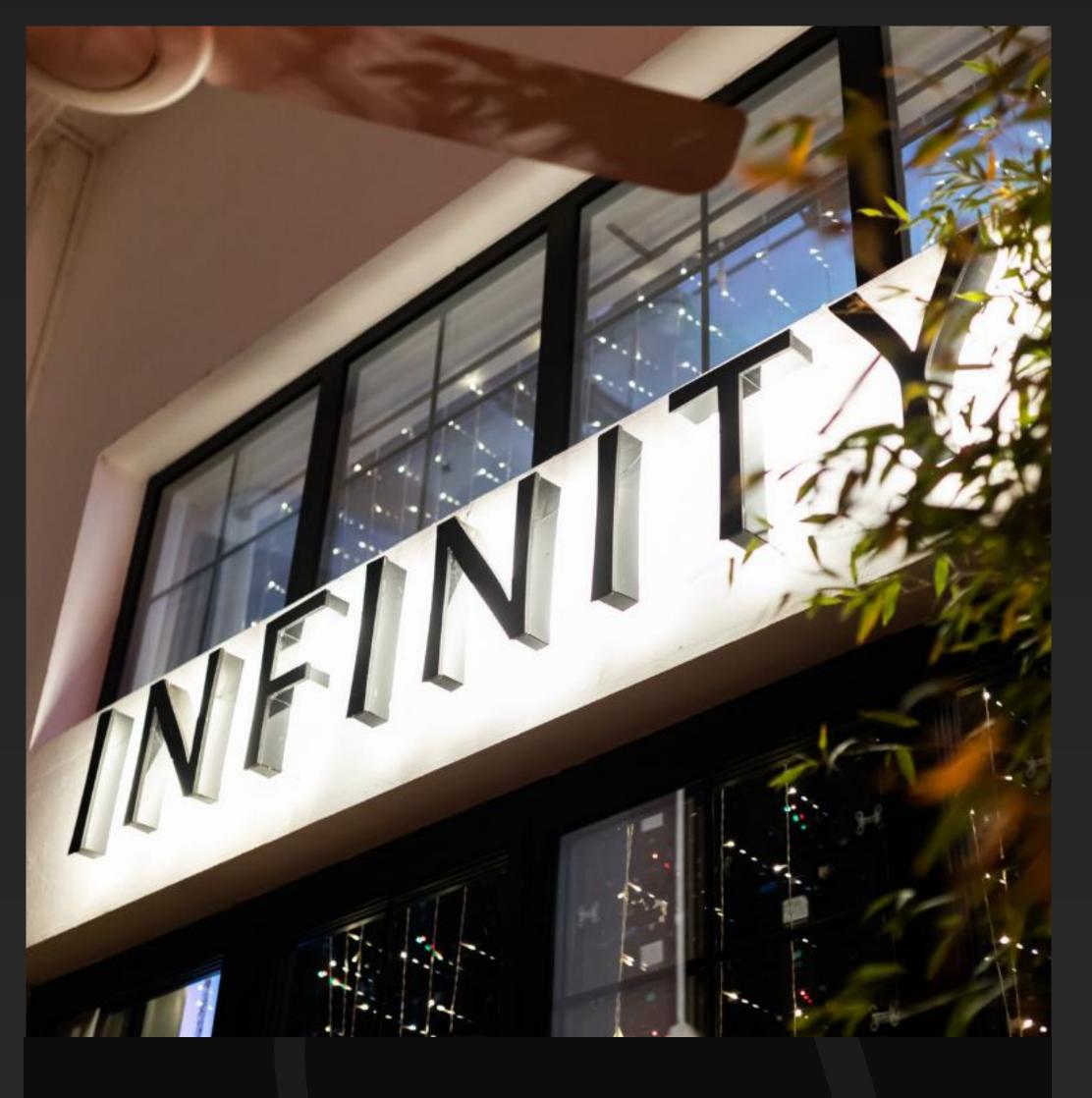


# PRIVATE CELEBRATIONS OFFER

KARAĐORĐEVA 2-4, BETON HALA +381 63 333 52 92 WWW.INFINITYBELGRADE.COM



# GENERAL TERMS OF SERVICE AND OFFER ELEMENTS

#### SPACE CAPACITY

up to 200 guests (with gallery usage up to 240);

#### SATURDAY — SUNDAY

the offer for celebrations is valid for a minimum of 100 people;

#### MONDAY — FRIDAY

the offer for celebrations is valid for a minimum of 80 people;

#### SERVICE METHOD

Buffet;

#### UNLIMITED FOOD AND DRINK CONSUMPTION

in accordance with the selected package;

#### • **EVENT DURATION:** 7 HOURS

PRICE FOR EACH ADDITIONAL HOUR IS €1000 (a maximum of 2 additional hours can be paid for);

Children up to 3 years old do not pay for the package. Children from 3 to 12 years old pay 50% of the package price;

Participants in the organization and execution of the celebration pay 50% of the package price.

#### • **DEPOSIT:** 2 000 €

#### • PRICES ARE EXPRESSED WITHOUT VAT;

#### PAYMENT DYNAMICS

50% of the total amount is paid 3 days before the celebration, and the rest no later than 24 hours after the celebration ends;

The final invoice is settled 7 days before the event, when it is necessary to have the final number of guests defined.



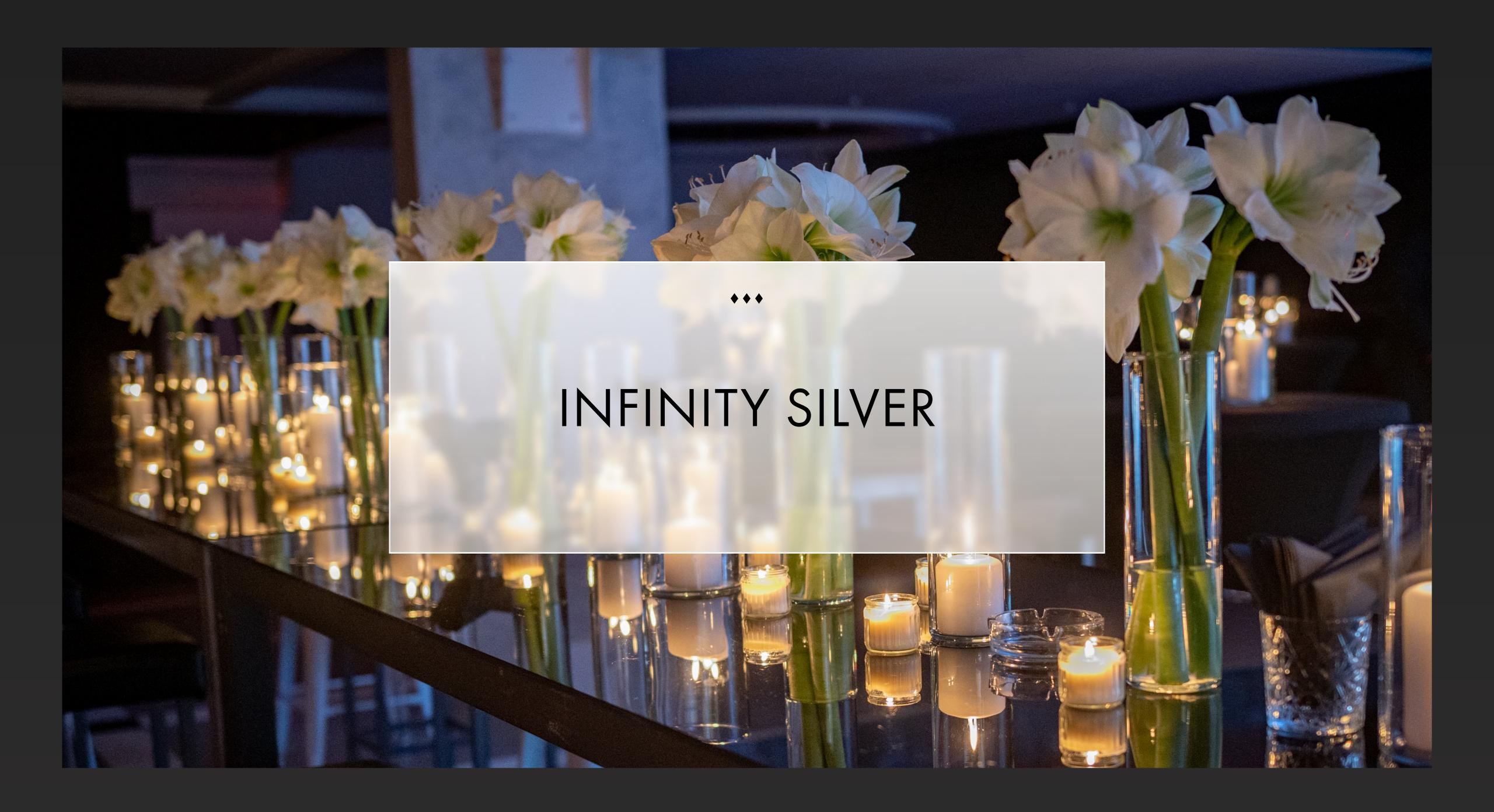


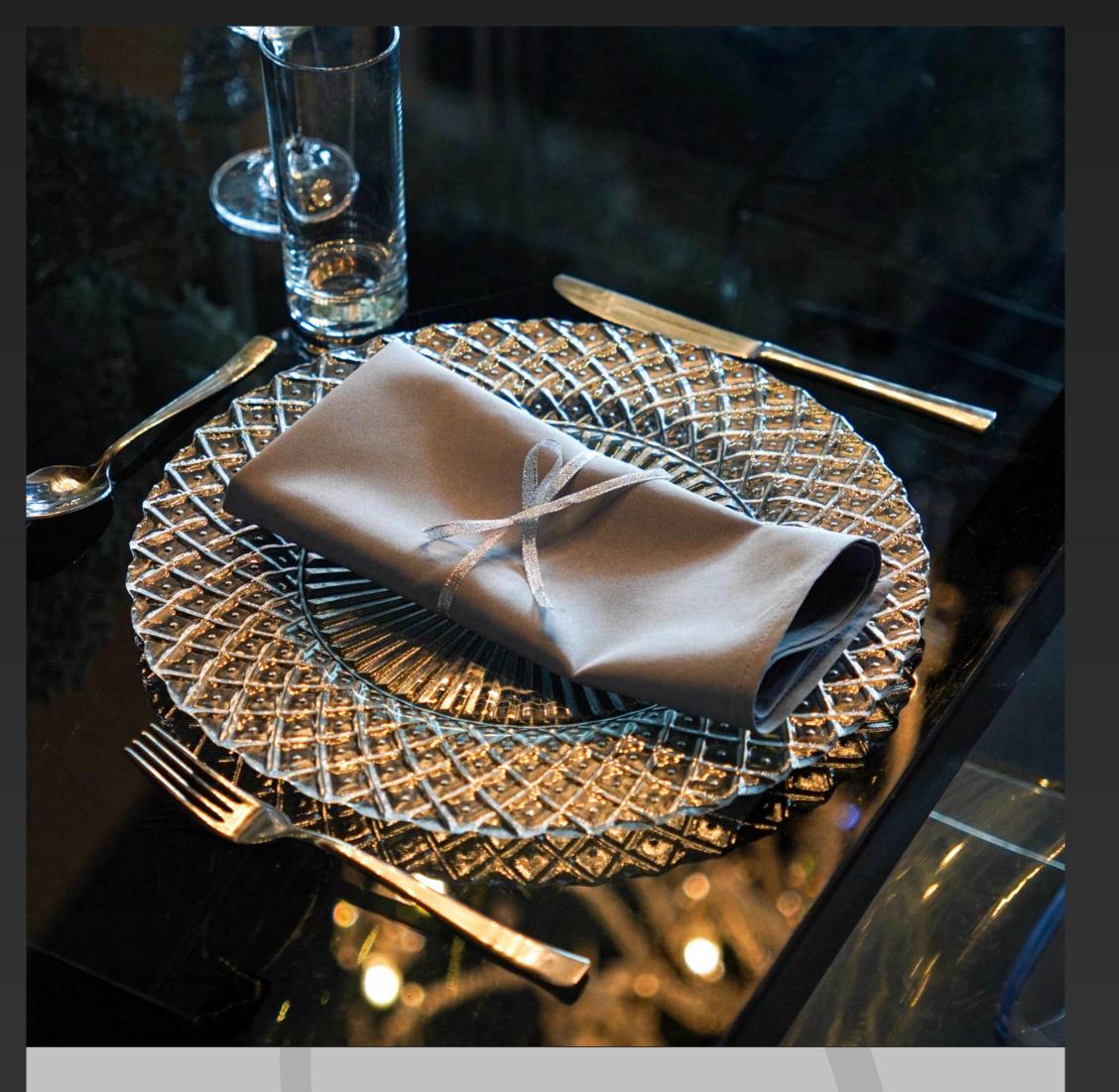


#### THE OFFER INCLUDES

- Ambient and intelligent lighting;
- LED screen (12 x 3 m, p2.9, resolution 3744 x 936), with the possibility of projection and creating animations according to our newlyweds' wishes;
- Banquet, community, and bar tables, exclusive ghost chairs, white tablecloths and overlays, white branded cotton napkins, silver cutlery, and plates;
- The INFINITY PLATINUM Package includes complete floral decorations for all tables and the bridal table, as well as white medallion chairs;
- Welcome cocktail lasting 30 minutes;
- Use of the terrace and authentic garden with a river view (suitable for gathering guests and welcome cocktails);
- Possibility of creating personalized offers according to additional requests and wishes of our clients;
- Use of the Infinity apartment throughout the day;
- Public parking charged according to the valid JKP "Parking service" price list;
- Consultations with a professional event manager, with the creation of a detailed celebration protocol;
- Elegantly uniformed and professional staff;
- Light designer;
- Hostesses;
- Professionally uniformed security;
- Cleaning staff;
- Clients are NOT REQUIRED to choose our photographer, videographer, decoration, and event organization agency, but they can receive recommendations.







### FOOD OFFER

#### SELECTION OF DOMESTIC BREAD AND PASTRIES

Whole grain wheat bread / Seed buns / Sesame bun / Chia baguette / Italian focaccia / Finnish rye bread / Bavarian pretzel / Pretzels / Rustic flatbread / Black baguette

#### **COLD APPETIZERS**

Njeguški prosciutto / Montenegrin smoked ham / Vojvodina kulen sausage

Aged Zlatibor cheese / Smoked cheese in wax / Gouda / Blue cheese with dried figs / Goat cheese in olive oil / Kopaonik young cream cheese

Cheese spheres with crispy crackers
Chicken salad in a peanut crust
Chia cracker with fine cheese mousse and sun-dried tomatoes
Homemade hummus with cherry tomatoes and crispy tortillas
Caesar salad with grilled pancetta, parmesan, and chicken
Moravian salad with roasted peppers and Zlatibor cheese
Caprese salad with mozzarella, tomatoes, and homemade basil pesto

Tzatziki with crispy nachos
Salad with grilled lake trout and citrus fruit segments
Homemade cornbread with Leskovac urnebes
Old Mountain ajvar
Spring rolls with sweet and sour sauce
Cheese pie









### FOOD OFFER

#### **HOT DISHES**

Slow-roasted pork shoulder in porcini mushroom sauce
Grilled kebabs with cream sauce
Pork ribs in a sweet and sour sauce
Chicken breasts with meadow honey and sage
Crispy cheese in aromatic crust with tartar sauce
Gratinated gnocchi with 4 types of cheese
Suvoborski potatoes with rosemary
Grilled vegetables with fragrant herbs
Fish fillet with Sichuan vegetables

#### SALAD BAR

Tomato / Cucumber / Mixed green salads / Cabbage / Carrot / Homemade hot peppers / Vitamin salad / Sweet corn / Serbian salad

Lemon dressing / Black vinegar dressing / Meadow honey dressing / Flavored olive oil / White vinegar

#### **SWEET CORNER**

White jaffa
Brownie with roasted hazelnuts
Baked cheesecake
Freshly cut seasonal fruit







## DRINK OFFER

#### NON-ALCOHOLIC BEVERAGES

Coca-Cola / Coca-Cola Zero / Fanta / Sprite / Schweppes Bitter Lemon / Schweppes Tonic Water

Next juices: orange / apple / blueberry

#### **ENERGY DRINKS**

Guarana / Ultra Energy

#### WATER

Rosa still / Rosa sparkling

#### **COFFEE AND TEA**

#### **WHISKEY**

Johnnie Walker Red Label / Jameson

#### **VODKA**

Smirnoff

#### GIN

Gordon's

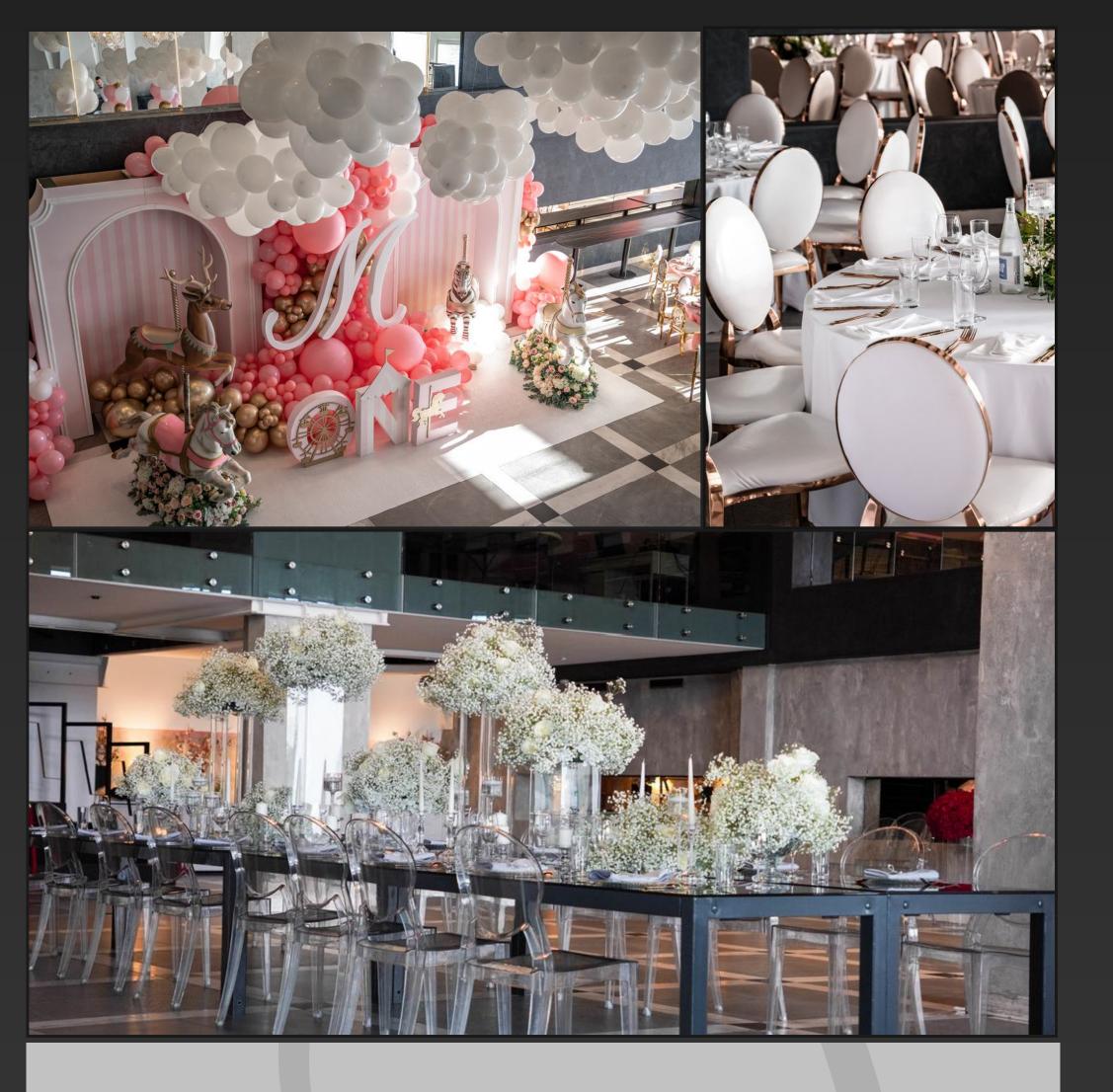
#### **SPARKLING WINE**

Prosecco

#### WHITE WINE

Erdevik Bella Novela / Deurić Gewurztraminer / Deurić Chardonnay





## DRINK OFFER

#### **RED WINE**

Erdevik Trianon / Deurić Merlot

#### **ROSE WINE**

Erdevik Roza Nostra / Despotika Nemir

#### BEER

Heineken / Zaječarsko

#### CIDER

Somersby

#### **RAKIJA**

Imperian
(plum / quince / apricot / pear / honey brandy)

#### RUM

Captain Morgan White / Captain Morgan Black

#### **TEQUILA**

Jose Cuervo Silver / Jose Cuervo Gold

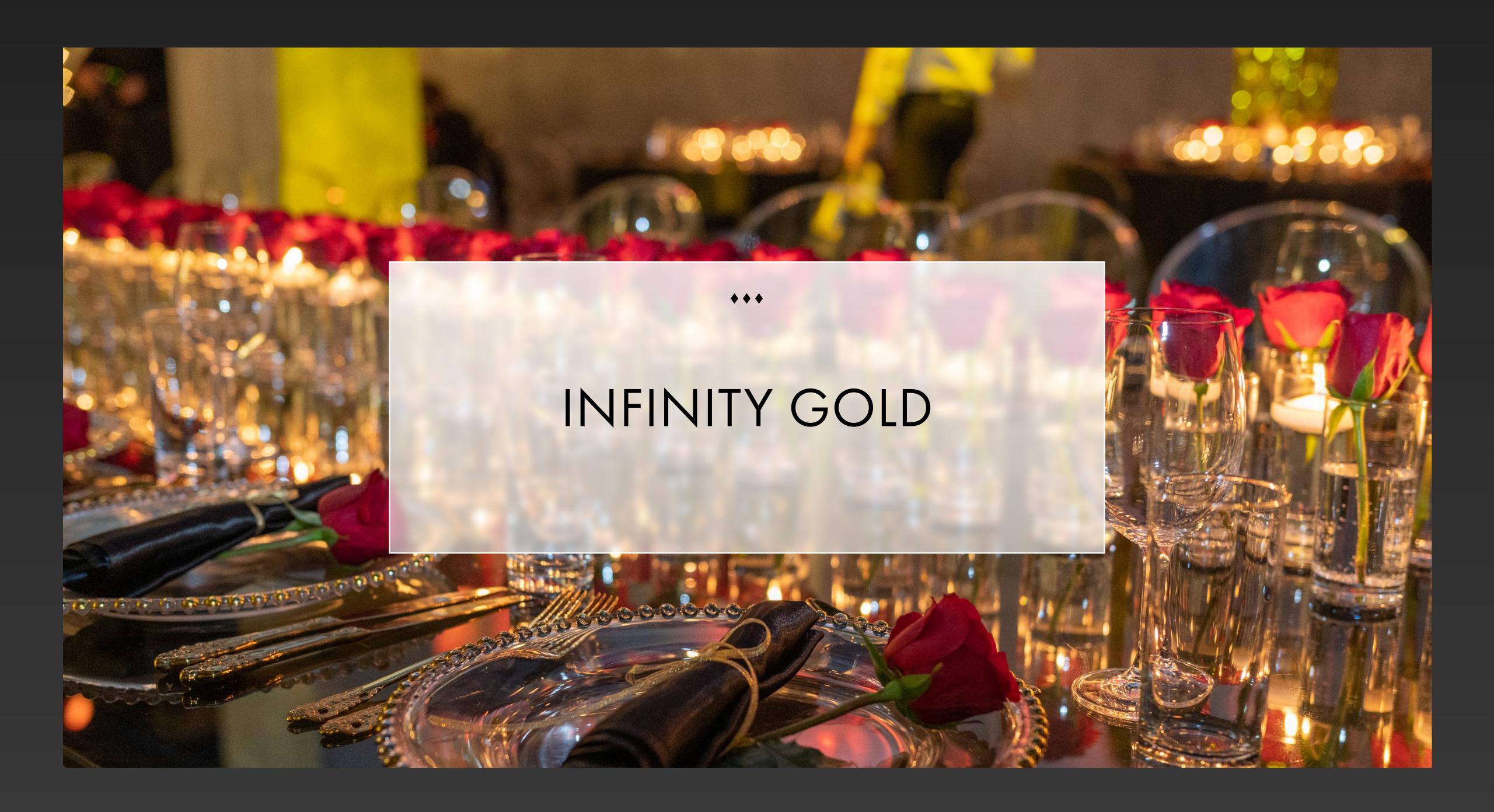
#### COGNAC

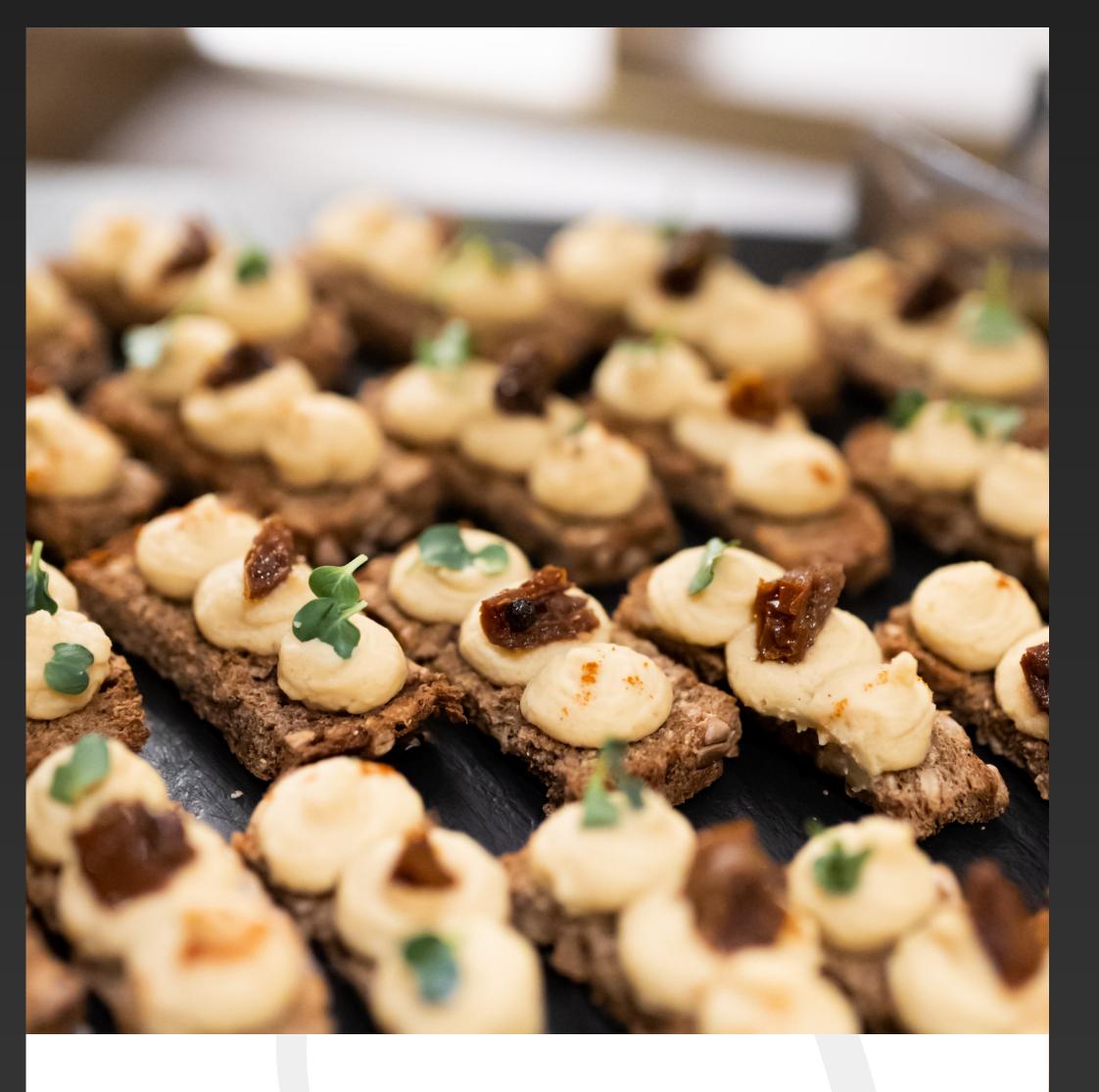
Vinjak 5

#### **APERITIF**

Gorki list / Jägermeister / Baileys / Martini Bianco / Martini Rosso / Campari







### FOOD OFFER

#### SELECTION OF DOMESTIC BREAD AND PASTRIES

Whole grain wheat bread / Seed buns / Sesame bun / Chia baguette / Italian focaccia / Finnish rye bread / Bavarian pretzel / Pretzels / Rustic flatbread / Black baguette

#### **COLD APPETIZERS**

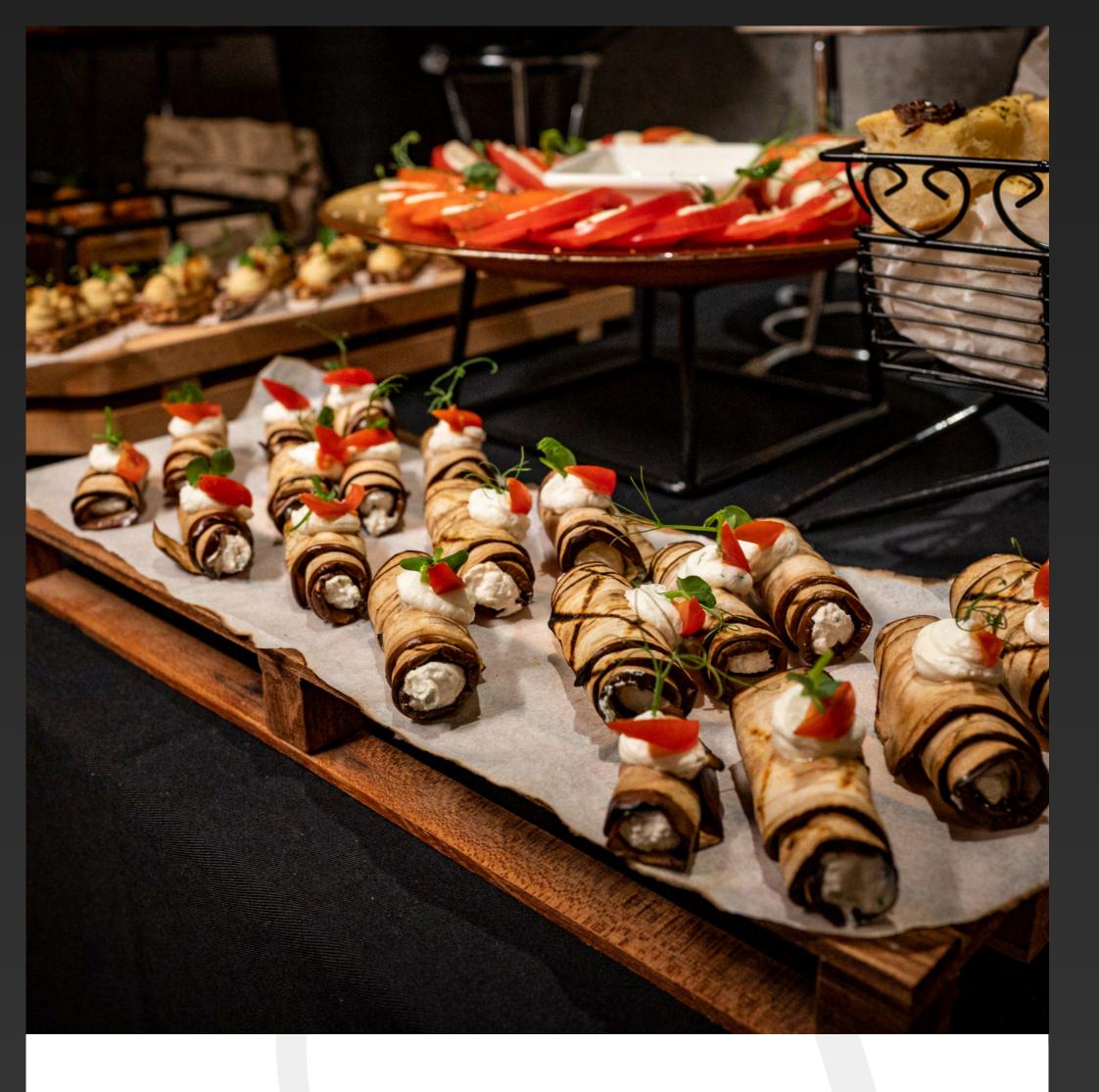
Smoked pork loin / Dry-cured pork neck / Dry-cured pork loin / Beef prosciutto / Kulen sausage

Flavored Zlatibor cheese / Smoked cheese in wax / Gouda / Goat cheese in olive oil / Kopaonik young cream cheese

Blue cheese with poached pear in Tamjanika wine
Emmental cheese with Sicilian ricotta and aged prosciutto
Chicken cream with cashews
Homemade hummus with sun-dried tomatoes
Crispy urnebes with aromatic Mediterranean mayonnaise
Spinach biscuit with cream cheese and paprika powder
Tomato gazpacho with chickpea pate
Bruschetta with smoked salmon and pickled onions

Homemade cheese pie
Homemade cornbread with Zlatibor cheese
Parmesan and mozzarella spheres
Roasted peppers with ham and sour cream
Mexican spicy salad with smoked chicken leg
Salad with fresh vegetables and chickpeas
Asian sweet and sour salad with julienne vegetables and toasted sesame
Traditional Russian salad





### FOOD OFFER

#### **HOT DISHES**

Slow-cooked veal ribs
Young chicken breast in pumpkin seed cream
Mini burger with smoked cheese
Pork fillet in a Parmesan crust
Baked turkey with tomato sauce and mozzarella
Gratinated penne with blue cheese
Roasted potatoes with fragrant herbs
Barley risotto with forest mushrooms
Trout fillet in an almond crust
Grilled sea bream fillet

#### SALAD BAR

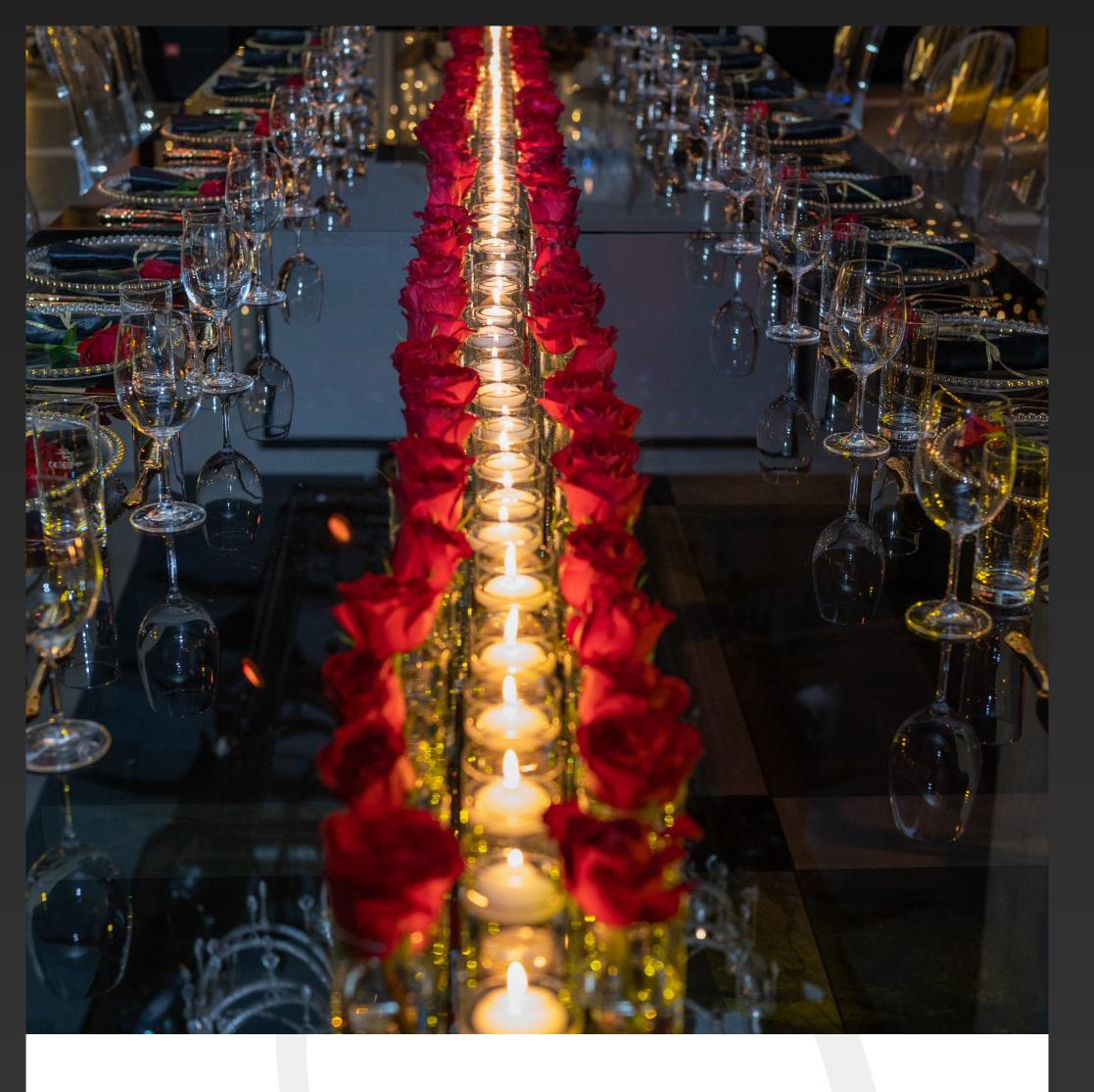
Tomato / Cucumber / Mixed green salads / Cabbage / Carrot / Homemade hot peppers / Vitamin salad / Sweet corn / Serbian salad

Lemon dressing / Black vinegar dressing / Meadow honey dressing / Flavored olive oil / White vinegar

#### **SWEET CORNER**

Dark chocolate mousse with wild strawberry sauce
Nougat cake
Tricolor mousse
Freshly cut seasonal fruit





### DRINK OFFER

#### NON-ALCOHOLIC BEVERAGES

Coca-Cola / Coca-Cola Zero / Fanta / Sprite / Schweppes Bitter Lemon / Schweppes Tonic Water

Next juices: orange / apple / blueberry

#### **ENERGY DRINKS**

Guarana / Ultra Energy

#### WATER

Rosa negazirana / Rosa gazirana

#### **COFFEE AND TEA**

#### **WHISKEY**

Jack Daniel's / Jameson / Johnnie Walker Red Label

#### VODKA

Smirnoff / Finlandia

#### GIN

Gordon's / Hendrick's

#### **SPARKLING WINE**

Prosecco

#### WHITE WINE

Erdevik Bella Novela / Deurić Gewurztraminer / Deurić Chardonnay

#### **RED WINE**

Erdevik Trianon / Despotika Trag / Deurić Merlot











## DRINK OFFER

#### **ROSE WINE**

Roza Nostra / Despotika Nemir / Deurić Urban

#### **DESSERT WINE**

Kovačević Bermet white / Kovačević Bermet red

#### BEER

Heineken / Birra Moretti / Zaječarsko

#### CIDER

Somersby

#### RAKIJA

Stara pesma / Imperian / Orden (plum / quince / apricot / pear / honey brandy)

#### RUM

Captain Morgan White / Captain Morgan Black

#### **TEQUILA**

Jose Cuervo Silver / Jose Cuervo Gold

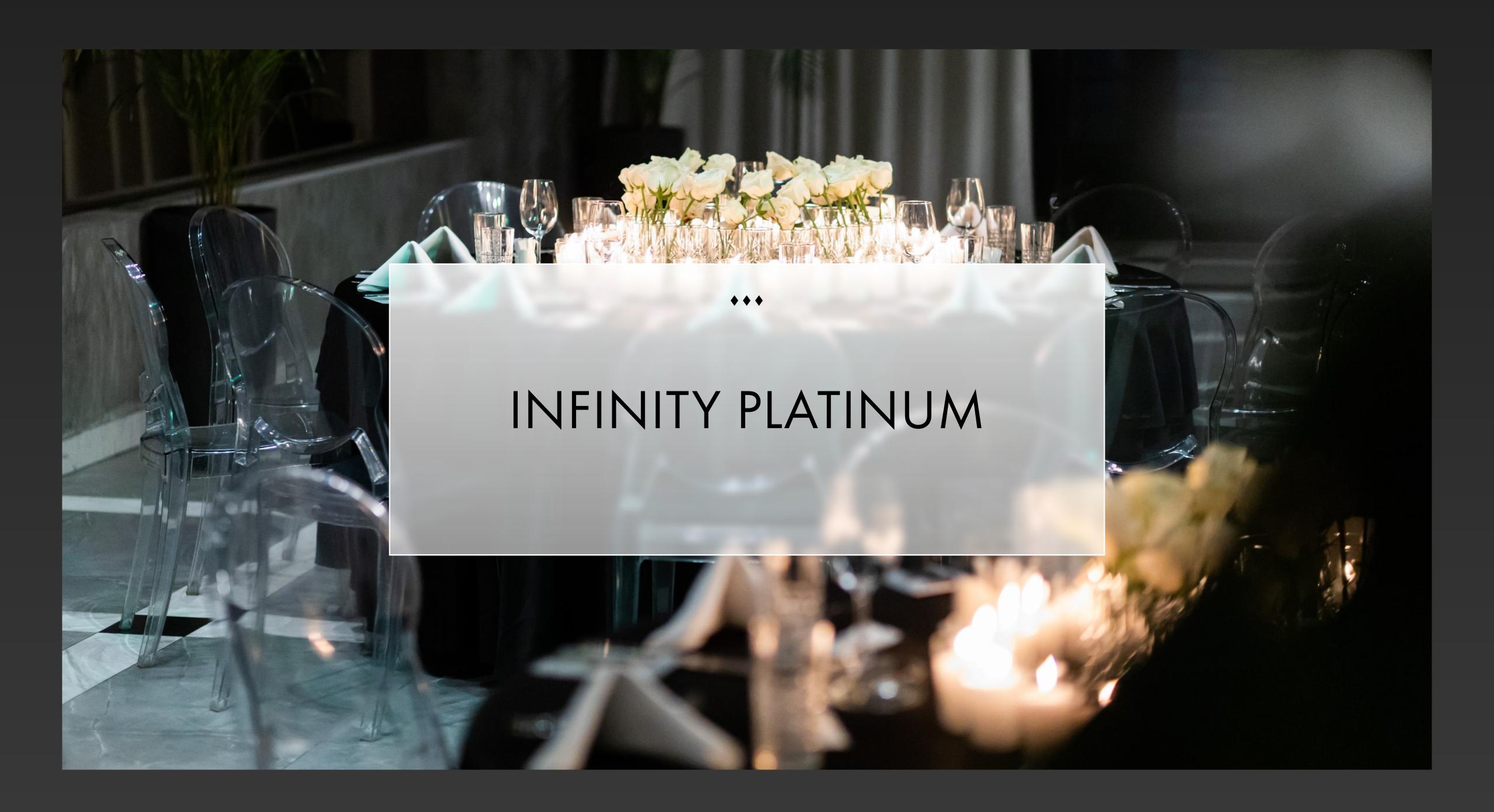
#### COGNAC

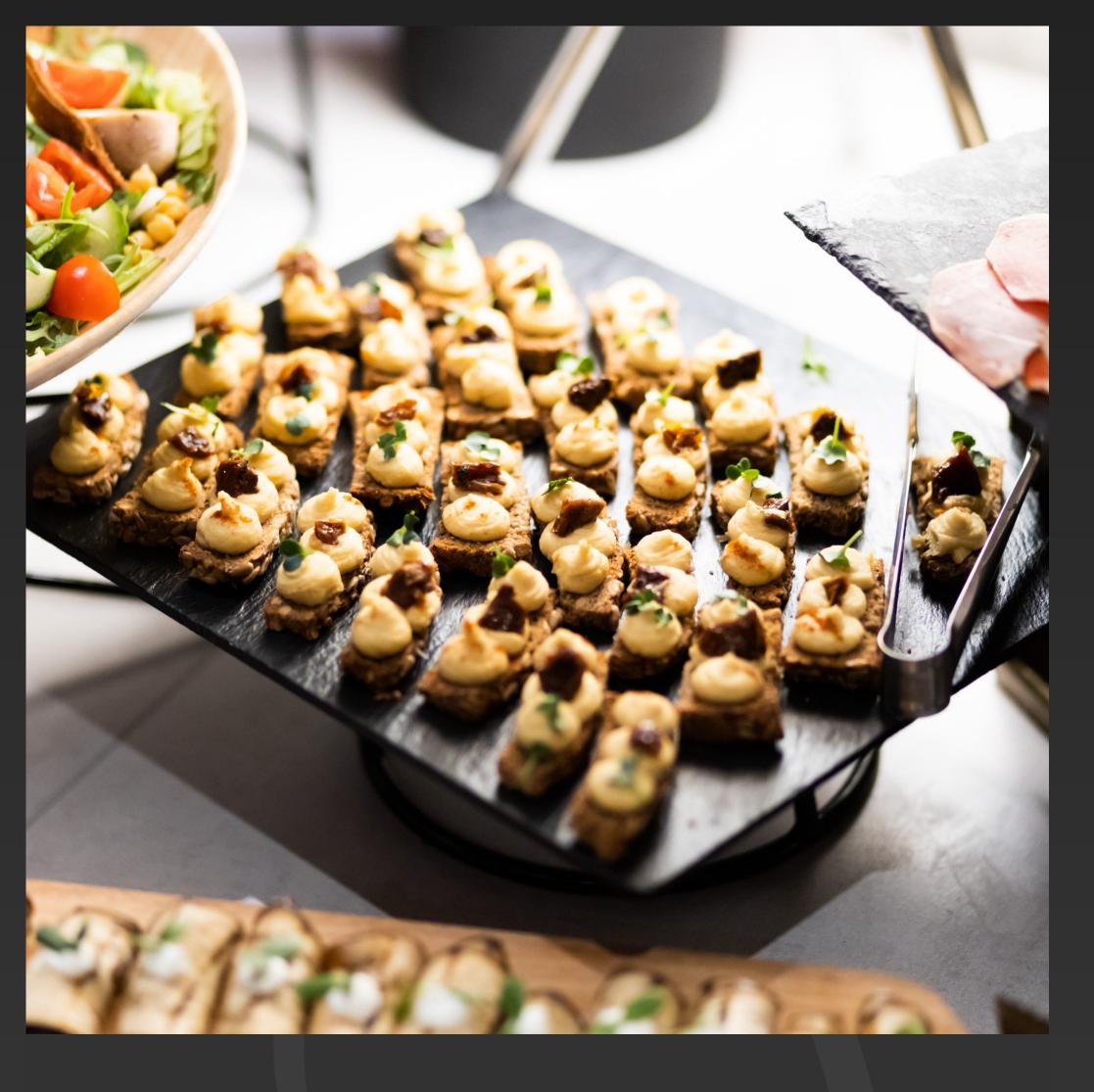
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#### **APERITIF**

Gorki list / Jägermeister / Baileys / Martini Bianco / Martini Rosso / Campari







# INFINITY PLATINUM

### FOOD OFFER

#### SELECTION OF DOMESTIC BREAD AND PASTRIES

Whole grain wheat bread / Seed buns / Sesame bun / Chia baguette / Italian focaccia / Finnish rye bread / Bavarian pretzel / Pretzels / Rustic flatbread / Black baguette

#### **COLD APPETIZERS**

Njeguški prosciutto / Smoked pork loin / Dry-cured pork neck / Dry-cured pork loin /
Beef prosciutto / Kulen sausage

Gouda / Smoked cheese / Goat cheese / Zlatibor cheese / Blue cheese / Parmesan / Brie

Marinated Pecorino Romano cheese with fragrant herbs
Tataki tuna with Asian vegetables and dark soy sauce
Marinated Adriatic shrimp with orange and mint
Beef tenderloin carpaccio with aioli mayonnaise and arugula
Poached dried plums in brandy with toasted walnuts
Buckwheat rolls with beef prosciutto and arugula
Oriental hummus with crispy nachos
Chicken liver pate on brioche bread
Parmesan cream with black truffle aroma
Spinach biscuit with sun-dried tomatoes and almond flakes
Meat pie
Cheese pie

Homemade focaccia with olives
Homemade cornbread with Zlatibor cheese
Caprese salad with mini mozzarella and basil sauce
Caesar salad with crispy chicken, bacon and parmesan
Salad with smoked trout and fresh vegetables
Salad with ratatouille vegetables and shrimp











### FOOD OFFER

#### **HOT DISHES**

Bujurdi Greek feta with tomatoes and oregano
Gnocchi in Parmesan sauce with sliced black truffles and crispy beef prosciutto
Slow-cooked beef in Prokupac wine sauce
Aged rump steak with colorful pepper
Chicken breast in a sweet and spicy sauce
Crispy cheese with tartar sauce
Penne with vegetables and shrimp
Scorpionfish fillet with Asian dressing
Salmon with ratatouille vegetables
Mediterranean potatoes with sun-dried tomatoes
Grilled vegetables with fragrant herbs

#### SALAD BAR

Tomato / Cucumber / Mixed green salads / Cabbage / Carrot / Homemade hot peppers / Vitamin salad / Sweet corn / Serbian salad

Lemon dressing / Black vinegar dressing / Meadow honey dressing / Flavored olive oil / White vinegar

#### **CARVING STATION**

Moravka pork leg stuffed with honey and mustard

#### **SWEET CORNER**

Lemon cream with raspberry powder
Coconut cream with vanilla
Chocolate fantasy
Brownie with orange
Freshly cut seasonal fruit





# INFINITY PLATINUM

### DRINK OFFER

#### NON-ALCOHOLIC BEVERAGES

Coca-Cola / Coca-Cola Zero / Fanta / Sprite / Schweppes Bitter Lemon / Schweppes Tonic Water

Next juices: orange / apple / blueberry

#### **ENERGY DRINKS**

Red Bull / Guarana / Ultra Energy

#### WATER

Rosa still / Rosa sparkling

#### **COFFEE AND TEA**

#### **WHISKEY**

Jack Daniel's / Gentlemen Jack / Chivas /
Johnnie Walker Black Label / Johnnie Walker Red Label / Jameson

#### **VODKA**

Beluga / Belvedere / Smirnoff / Finlandia

#### GIN

Hendrick's / Tanqueray / Gordon's / Beefeater

#### SPARKLING WINE

Prosecco

#### WHITE WINE

Kozlović Malvazija / Deurić Aksiom /
Deurić Gewurztraminer / Deurić Chardonnay /
Kovačević Sauvignon / Despotika Morava









# INFINITY PLATINUM

### DRINK OFFER

#### **RED WINE**

Erdevik Grand Trianon / Deurić Merlot / Kovačević Aurelius / Radovanović Cabernet Sauvignon / Tri Morave

#### **ROSE WINE**

Erdevik Roza Nostra / Chichateau Pink Punk / Despotika Nemir / Zvonko Bogdan Rose

#### **DESSERT WINE**

Kovačević Bermet white / Kovačević Bermet red

#### BEER

Heineken / Birra Moretti / Zaječarsko

#### CIDER

Somersby

#### **RAKIJA**

Stara pesma / Imperian / Orden (šljiva / dunja / kajsija / viljamovka / medovača)

#### RUM

Captain Morgan White / Captain Morgan Black

#### **TEQUILA**

Jose Cuervo Silver / Jose Cuervo Gold

#### COGNAC

Vinjak 5 / Courvoisier VS

#### **APERITIF**

Gorki list / Jägermeister / Baileys / Martini Bianco / Martini Rosso / Campari

