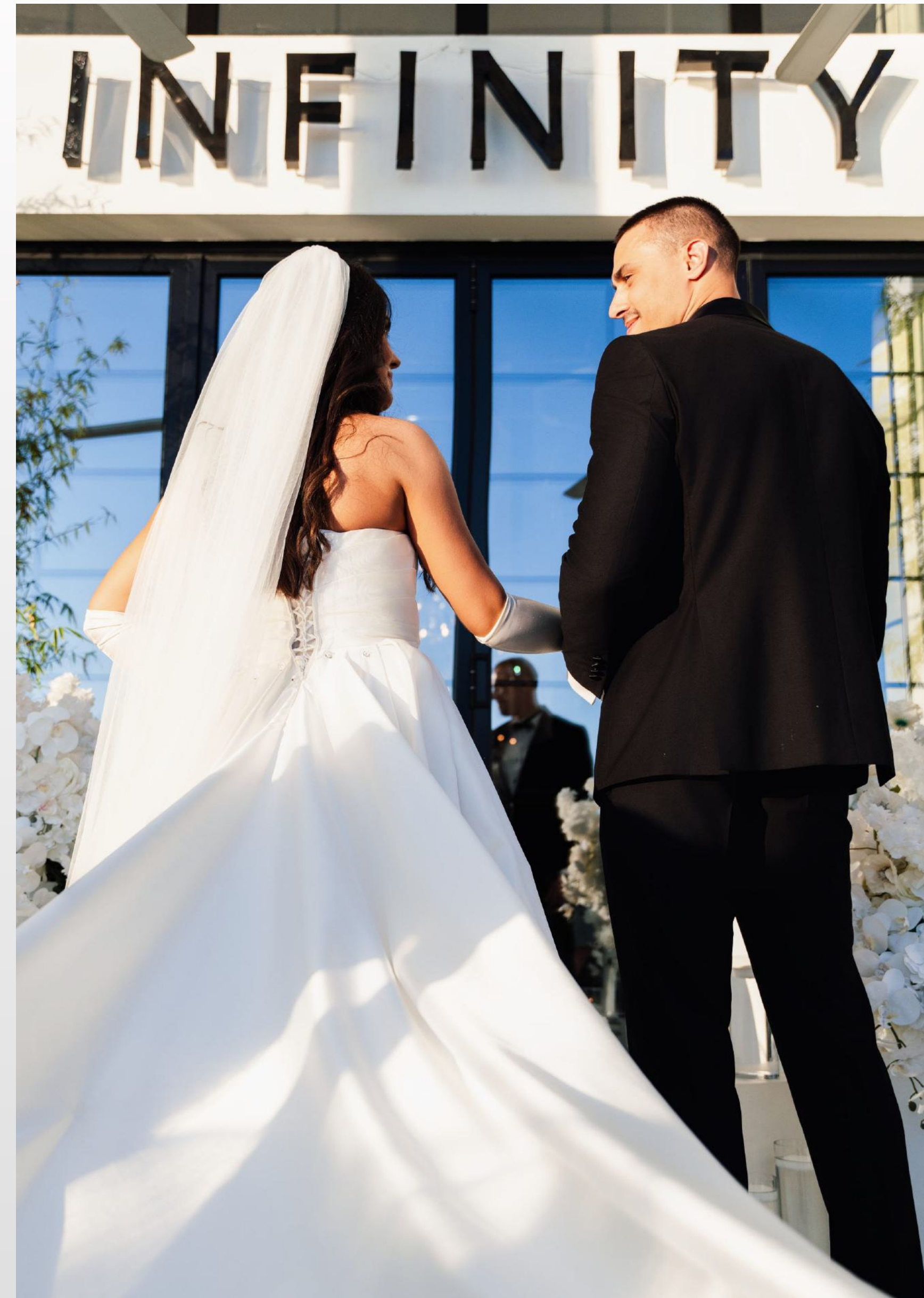




# WEDDING OFFER

KARADORĐEVA 2–4, BETON HALA  
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## GENERAL TERMS OF SERVICE AND CONDITIONS

- ♦ **VENUE CAPACITY**  
Up to 200 guests (240 guests with gallery usage);
- ♦ **SATURDAY — SUNDAY**  
The offer for wedding is valid for a minimum of 100 guests;
- ♦ **MONDAY — FRIDAY**  
The offer for wedding is valid for a minimum of 80 guests;
- ♦ **SERVICE STYLE**  
Buffet;
- ♦ **UNLIMITED FOOD AND DRINK CONSUMPTION**  
In accordance with the selected package, lasting 7 hours;
- ♦ **EVENT DURATION: 7 HOURS**  
PRICE FOR EACH ADDITIONAL HOUR IS €1000 (It is possible to extend the event by a maximum of 2 hours);
- ♦ **DEPOSIT: 2 000 €**
- ♦ **PAYMENT DYNAMICS**  
50% of the total amount is to be paid 3 days before the celebration, and the remaining no later than 24 hours after the celebration has ended;  
The final invoice is settled 7 days before the event, at which time the final number of guests must be confirmed;  
For children aged 3-12, as well as participants involved in the organization and execution of the event, 50% of the package price will be charged.



## THE OFFER INCLUDES

- ◆ Ambient and intelligent lighting;
- ◆ LED screen (12 x 3 m, pixel pitch 2.9 mm, resolution of 3744 x 936), with projection options tailored to the wishes of our newlyweds;
- ◆ Transparent LED screen (14.87 m x 0.94 m, resolution 2440 x 160, pixel pitch 2.5 mm or 5 mm, adjustable upon request);
- ◆ Banquet, community, and bar tables, exclusive ghost chairs, white tablecloths and overlays, white cotton branded napkins, silver cutlery and plates;
- ◆ The INFINITY PLATINUM package includes decoration of the bridal and other tables, in accordance with the allocated package budget, as well as white medallion chairs;
- ◆ Welcome drink lasting 30 minutes;
- ◆ Use of the terrace and authentic garden overlooking the river (suitable for gathering guests, welcome drinks, and the civil wedding ceremony);
- ◆ Possibility of creating personalized offers in accordance with additional requests and wishes of our newlyweds;
- ◆ Use of the bridal suite throughout the entire day;
- ◆ Public parking is charged according to the valid JKP „Parking service” price list;
- ◆ Consultations with a professional event manager and preparation of a detailed wedding protocol;
- ◆ Elegantly uniformed and professional staff;
- ◆ Light designer;
- ◆ Hostesses;
- ◆ Professionally uniformed security personnel;
- ◆ Cleaning staff;

The newlyweds are NOT REQUIRED to select our photographer, videographer, decoration agency, or wedding planning agency.





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# INFINITY SILVER

# FOOD OFFER

## **COLD APPETIZERS**

Njeguški aged prosciutto  
Montenegrin dry-cured pork neck  
Srem kulen

Homemade white cheese in olive oil with aromatic herbs  
Zlatibor white cheese  
Smoked cheese  
Gouda

Tortilla with truffle mayonnaise, fresh vegetables, and grilled chicken  
Bruschetta with 4 types of cheese  
Corn muffin with homemade urnebes spread  
Mini tartlets with aromatic cream and crispy prosciutto

Homemade cheese pie  
Spring rolls with sweet-chili sauce

Caprese salad with tomatoes, mozzarella, and fresh basil dressing  
Asian salad with vegetables and curry chicken  
Fresh vegetable salad with tuna and citrus segments  
Italian salad with sun-dried tomatoes  
Hummus with roasted pepper and tomato salsa  
Greek salad with marinated feta

## **SELECTION OF HOMEMADE BREAD AND PASTRIES**



# INFINITY SILVER



# FOOD OFFER

## HOT DISHES

Slow-roasted rolled pork shoulder in thyme sauce  
Chicken drumstick Diavolo with lemon and basil  
Gratinated chicken in ajvar sauce with potatoes  
Penne in parmesan sauce  
Trieste-style potatoes with rosemary  
Grilled vegetables with aromatic herbs  
Trout fillet in an almond and herb crust

## SALAD BAR

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

Lemon dressing / Balsamic dressing / Meadow honey dressing /  
Infused olive oil / White wine vinegar

## SWEET CORNER

Freshly cut seasonal fruit



# INFINITY SILVER





# INFINITY SILVER

## 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





# INFINITY SILVER

## DRINK OFFER

### RED WINE

Erdevik Trianon / Deurić Merlot

### ROSE WINE

Erdevik Roza Nostra / Despotika Nemir

### BEER

Stella Artois / Bavaria / Nikšićko

### CIDER

Aspall

### RAKIJA

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

### RUM

Captain Morgan White / Captain Morgan Black

### TEQUILA

Jose Cuervo Silver / Jose Cuervo Gold

### BRANDY

Vinjak 5

### APERITIF

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



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# INFINITY GOLD



# FOOD OFFER

## COLD APPETIZERS

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 onion  
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  
Fresh vegetable and chickpea salad  
Asian sweet and sour salad with julienne vegetables and toasted sesame  
Traditional Russian salad

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

## SELECTION OF HOMEMADE BREAD AND PASTRIES



# INFINITY GOLD



# 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 scorpionfish fillet

## SALAD BAR

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

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

## SWEET CORNER

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



# INFINITY GOLD





# INFINITY GOLD

## 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

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





**INFINITY GOLD**

## DRINK OFFER

### ROSE WINE

Roza Nostra / Despotika Nemir / Deurić Urban

### DESSERT WINE

Kovačević Bermet White / Kovačević Bermet Red

### BEER

Stella Artois / Bavaria / Nikšićko / Corona

### CIDER

Aspall

### RAKIJA

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

### RUM

Captain Morgan White / Captain Morgan Black

### TEQUILA

Jose Cuervo Silver / Jose Cuervo Gold

### BRANDY

Vinjak 5

### APERITIF

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



A romantic dinner table setting featuring several lit candles in glass holders, white flowers, and glassware. The scene is softly lit, creating a warm and intimate atmosphere. A semi-transparent white box is overlaid in the center, containing the text 'INFINITY PLATINUM' and three small black diamonds above it.

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# INFINITY PLATINUM

# FOOD OFFER

## COLD APPETIZERS

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

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

## SELECTION OF HOMEMADE BREAD AND PASTRIES

# INFINITY PLATINUM



# FOOD OFFER

## HOT DISHES

Bujurdi Greek feta with tomatoes and oregano  
Gnocchi in Parmesan sauce with black truffles flakes and crispy beef prosciutto  
Slow-cooked beef in Prokupac wine sauce  
Aged rump steak with mixed peppercorns  
Chicken breast in a sweet-and-spicy sauce  
Crispy cheese with tartar sauce  
Penne with vegetables and shrimp  
Red 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 / Šopska salad  
Lemon dressing / Black vinegar dressing / Meadow honey dressing / Infused olive oil / White wine vinegar

## CARVING STATION

Moravka pork leg 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





# 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

Stella Artois / Bavaria / Nikšičko / Corona

### CIDER

Aspall

### RAKIJA

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

### RUM

Captain Morgan White / Captain Morgan Black

### TEQUILA

Jose Cuervo Silver / Jose Cuervo Gold

### BRANDY

Vinjak 5 / Courvoisier VS

### APERITIF

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

