

SKOPJE MARRIOTT HOTEL OFFERS
YOU TRADITION AND EXPERIENCE WHICH WILL MAKE
YOUR SPECIAL DAY UNFORGETTABLE. WE ARE
IDEALLY LOCATED IN THE CITY CENTRE TO
ENSURE YOUR GUESTS ARRIVE EASILY. WHETHER YOU
ARE PLANNING A SEATED DINNER WITH YOUR FAMILY
OR A BIG WEDDING PARTY FOR ALL YOUR
FRIENDS WE WILL MAKE YOUR VISION COME

TRUE. WE ARE AT YOUR SERVICE TO CREATE AN UNFORGETTABLE WEDDING EXPERIENCE THAT IS UNLIKELY YOURS. YOUR WEDDING IS ALL ABOUT YOU AND YOUR TASTE. TAKE YOUR CHOICE FROM OUR ARRAY OF MENUS OR CREATE YOUR OWN. OUR EXECUTIVE CHEF WILL ADVISE YOU AND CREATE SOMETHING UNIQUE FOR YOU.

SKOPJE MARRIOTT HOTEL

Plostad Makedonija No. 7 1000 Skopje, Macedonia T +389.2510.2510 SkopjeMarriott.com





# 2985 MKD | VAT included

Price per person
Valid for minimum 100 pax
Includes: chair covers, candle decoration, dance floor
and stage for the band
Beverage Menu

### TRADITIONAL MACEDONIAN WEDDING | BRONZE

#### STARTERS SHARING ON TABLE

Meze | 150g per person
Urnebes, Ajvar, Hummus
Selection of Fresh Baked Home Made Breads
Olives in Olive Oil, Feta Cheese with Sun Dried Tomatoes
Aged Goat Cheese with Cured Salmon, Fresh Dill

Charcuterie PLATED

120g per person

Pork Prosciutto, Pancetta, Kulen, Date Puree, Fried Capers

SALADS SHARING ON TABLE I CHOICE OF 2
100g per person
Chopped Salad and Quinoa
Courgette I Crispy Chickpea I Raspberry Dressing

Grilled Eggplant and Artichokes Salad Smoked Yoghurt I Lemon Zest I Extra Virgin Olive Oil

> Shopska Salad Tomato I Roasted Paprika I Cucumber

Cold Potato Salad
Red Onion I Roasted Bacon I Organic Vinaigrette

# TRADITIONAL MACEDONIAN WEDDING | BRONZE

#### MAIN COURSE I CHOICE OF 2 | PLATED

250 g of meat per person Almond Crusted Chicken | 125g Beurre Blanc Sauce, Cumin Three Day Beef Short Rib 125 g Red Wine Sauce

Grilled Pork Loin | 125g
Fresh Thyme, Caramel Sauce
Saffron Marinated Cod Fish | 125g
Beurre Blanc Sauce

Our main dishes are served with whipped mashed potatoes and grilled vegetables

VEGETARIAN CHOICE Pomodoro Gnocchi | 250g

Basil, Mozarrela

#### TRADITIONAL MACEDONIAN WEDDING

# DESSERT I CHOICE OF 2 | PLATED 150g per person

Tufahija
Roasted Apple I Hazelnut I Plum and Fig
Crisp Cherry and Apple Strudel
Walnut I Raisin I Cinnamon
Chocolate and Clementine Tart
Orange Zest I Almond
Fresh Berry Panacotta
Mint Powder | Strawberry Compote
Local Cheese Selection
Fig Jam I Roasted Nuts I Grissini

#### **BEVERAGE MENU**

WATER | Aqua Viva Still, Knaz Milos Sparkling
JUICE | Orange Juice, Apple Juice, Blueberry Juice
SODAS | Pepsi, Mirinda, 7 Up
BEER | Zlaten Dab Draught 0.33 I

**WINE** (choose 1 from each category)

WHITE WINE | Temjanika, Chardonnay, Aleksandria (Classic Selection)
ROSE WINE | Tikves Rose
RED WINE | Aleksandrija, T'ga za Jug, Vranec- Merlot (Classic Selection)
SPIRITS | Tikves Grappa, Ouzo, Passport Scotch Whiskey, St. Remy Brandy

PRICES ARE PER PERSON
5 hrs UNLIMITED CONSUMPTION
VAT INCLUDED



# 3315 MKD | VAT included

Price per person
Valid for minimum 100 pax
Includes: chair covers, candle decoration, dance floor
and stage for the band
Beverage Menu

# STARTERS SHARING ON TABLE

Meze | 150g per person

Urnebes, Ajvar, Hummus
Selection of Fresh Baked Home Made Breads
Olives in Olive Oil, Feta Cheese with
Sun Dried Tomato,
Aged Goat Cheese with Cured Salmon, Fresh Dill

# STARTER PLATED

120g per person

Roasted Cold Veal, Tuna Sauce, Fried Capers, Arugula

#### SALADS SHARING ON TABLE I CHOICE OF 2

100g per person
Chopped Salad and Quinoa
Courgette I Crispy Chickpea I Raspberry Dressing

Grilled Eggplant and Artichokes Salad Smoked Yoghurt I Lemon Zest I Extra Virgin Olive Oil

> Sopska Salad Tomato I Roasted Paprika I Cucumber

Capresse Salad
Tomato | Mozzarella | Fresh Basil Pesto
Cold Potato Salad
Red Onion | Roasted Bacon | Organic Vinaigrette

# MAIN COURSE I CHOICE OF 2 MEAT CUTS | PLATED

300g of meat per person Roasted Chicken Stuffed with Spinach and Fontina Cheese | 150g Chicken Jus Sauce

> Grilled Pork Tender Loin | 150g Fresh Thyme Caramel Sauce

> > Grilled Veal Loin | 150g

Herb Crusted Trout | 150g
Beure Blanc Sauce

Our main dishes are served with whipped mashed potatoes and grilled vegetables

VEGETARIAN CHOICE
Linguini , White Sauce , Caviar | 250g

Cherry Tomato, Basil

# DESSERT I CHOICE OF 2 | PLATED 150g per person

Tufahija
Roasted Apple I Hazelnut I Plum and Fig
Crisp Cherry and Apple Strudel
Walnut I Raisin I Cinnamon
Chocolate and Clementine Tart
Orange Zest I Almond
Tiramisu Cake
Roast Coffee
Local Cheese Selection
Fig Jam I Roasted Nuts I Grissini

#### **BEVERAGE MENU**

WATER | Aqua Viva Still, Knjaz Milos Sparkling
JUICE | Orange Juice, Apple Juice, Blueberry Juice
SODAS | Pepsi, Mirinda, 7 Up
BEER | Zlaten Dab Draught 0.33 I

#### WINE

(Select one from each group)

# White Selection from Tikves Winery:

Temjanika, Chardonnay, Aleksandria (classic selection)

### **Rose Selection:**

Tikves Rose

## **Red Selection from Tikves Winery:**

Aleksandrija, T'ga za Jug, Vranec-Merlot (classic selection)

#### **SPIRITS**

Tikves Grappa
Ouzo
Absolut Vodka
Ballantine's Finest
St. Remy Brandy
PRICES ARE PER PERSON
5 hrs UNLIMITED CONSUMPTION
VAT INCLUDED



# 3580 MKD | VAT included

Price per person
Valid for minimum 100 pax
Includes: chair covers, candle decoration, dance floor
and stage for the band
Beverage Menu

# TRADITIONAL MACEDONIAN WEDDING | GOLD

#### STARTERS SHARING ON TABLE

Selection of Fresh Baked Home Made Breads Muhamara, Green pea pure, Hummus Olives in Olive Oil, Lemon Ricota, Baba ganoush

# STARTER PLATED 150g per person

Shrimp Salad, Parmesan Tulle, Cucumber Ribbon

# SALADS SHARING ON TABLE OF 2 100g per person

### **Grilled Octopus Salad**

Octopus | Goat Cheese | Cherry | Potato | Onion | Mint | Smoked Yogurt dressing

#### **Peach Salad**

Red and Green lettuce|Green apple| Peach| Celery| Candied Pecans| Lemon Herb Dressing

# TRADITIONAL MACEDONIAN WEDDING | GOLD

# MAIN COURSE I CHOICE OF 2 MEAT CUTS | PLATED 300g of meat per person Pepper Crusted Rump Steak | 150g Mushroom Sauce

Roasted Pork Loin | 150g Red Wine Sauce

# TRADITIONAL MACEDONIAN WEDDING | GOLD

DESSERT | PLATED 150g per person Tiramisu Cake

Roast Coffee | Shaved Dark Chocolate



# 4250 MKD | VAT included

Price per person
Valid for minimum 100 pax
Includes: chair covers, candle decoration, dance floor
and stage for the band
Beverage Menu

# STARTERS SHARING ON TABLE

Meze | 150g per person

Urnebes, Ajvar, Hummus Selection of Fresh Baked Home Made Breads Olives in Olive Oil, Feta Cheese with Sun Dried Tomato, Aged Goat Cheese with Cured Salmon, Fresh Dill

# STARTER PLATED 150g per person

Shrimp Salad, Parmesan Tulle, Cucumber Ribbon

#### SALADS SHARING ON TABLE I CHOICE OF 2

100g per person Chopped Salad and Quinoa

Courgette I Crispy Chickpea I Raspberry Dressing
Grilled Eggplant and Artichokes Salad
Smoked Yoghurt I Lemon Zest I Extra Virgin Olive Oil

Caesar Salad

Iceberg | Sun Dried Tomato | Parmesan Homemade Caesar Sauce

Capresse Salad

Tomato | Mozzarella | Fresh Basil Pesto

Cold Potato Salad

Red Onion I Roasted Bacon I Organic Vinaigrette

# MAIN COURSE I CHOICE OF 2 MEAT CUTS | PLATED 300g of meat per person

Fillet Mignon | 150g

Truffle Jus

Pan Seared Salmon | 150g

Fresh Thyme | Lemon Zest

Shrimp, Mango Salsa | 150g

Parsley Oil

Roasted Pork Wellington | 150g

Red Wine Sauce

Our main dishes are served with whipped mashed potatoes and grilled vegetables

#### **VEGETARIAN CHOICE**

Linguini with Langoustine | 250g

Cream Sauce & Herbs, Parmesan Cheese

# DESSERT I CHOICE OF 2 | PLATED 150g per person

Baked Cheese Cake
Forest Berry Compote or Homemade Caramel
Crisp Cherry and Apple Strudel
Walnut I Raisin I Cinnamon
Chocolate Mousse Cake
Orange Zest I Almond

Fresh Berry Panacotta

Mint Powder | Strawberry Compote
Cheese Selection

Brie | Blue Cheese | Parmesan
Fig Jam | Roasted Nuts | Grissini

#### **BEVERAGE MENU**

WATER | Aqua Viva Still, Knjaz Milos Sparkling
JUICE | Orange Juice, Apple Juice, Blueberry Juice
SODAS | Pepsi, Mirinda, 7 Up
BEER | Zlaten Dab Draught 0.33 |

#### WINE

(Select one from each group)

**SPIRITS** 

### White Selection:

Aleksandria Cuvee

Bovin Temjanika

**Rose Selection:** 

Aleksandria Cuvee

**Red Selection:** 

Aleksandria Cuvee

Bovin Aleksandar

Ouzo

Beefeater Gin

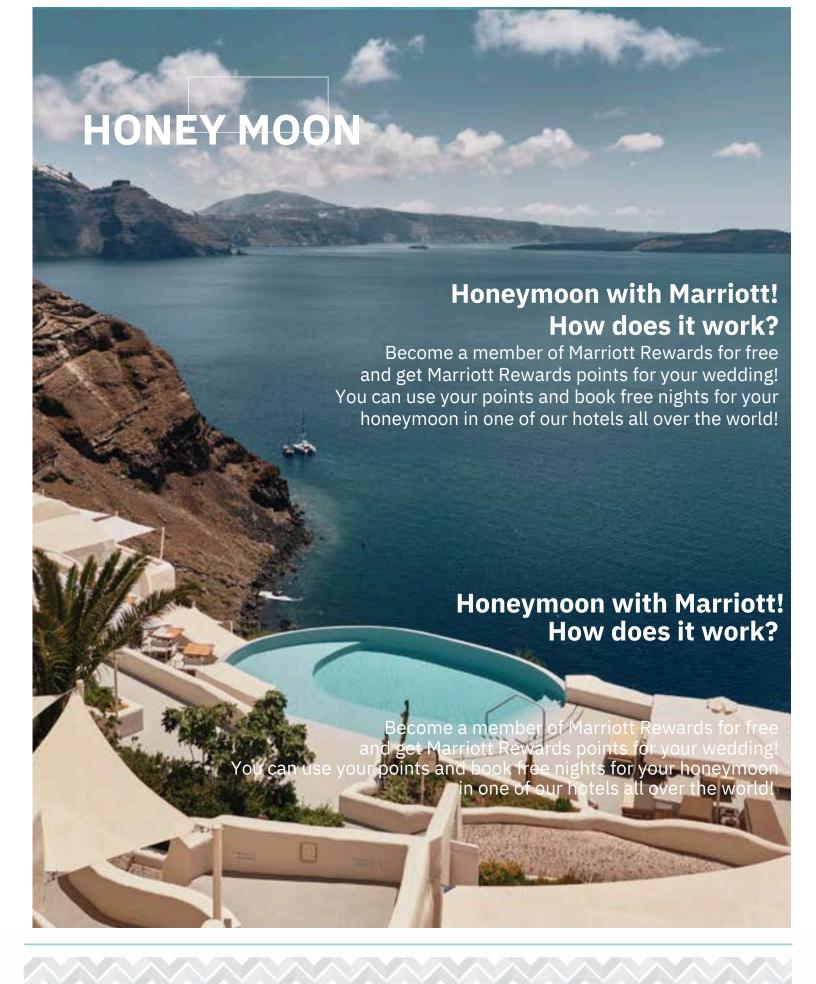
Absolut Vodka

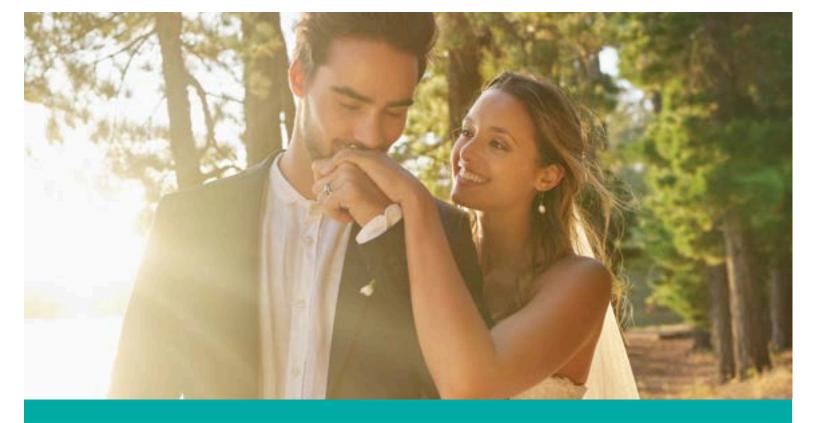
Jameson Finest

St. Remy Brandy

Cocktail Bar( two cocktails of your choice from our list of cocktails)

PRICES ARE PER PERSON
5 hrs UNLIMITED CONSUMPTION
VAT INCLUDED





# SETTINGS BY US, INSPIRED BY YOU.

**Contract terms and conditions** Skopje Marriott Hotel's wedding package requires a minimum of 100 guests. If you would like to organize event for less number of guests we will be happy to provide you a special, individual offer.

#### All prices include VAT.

You are kindly asked to let us know the final number of guests attending 14 working days before the event. Based on a signed contract, a deposit of 20% is required to secure your event space on a definite basis. A second deposit may also be requested. Your final payment is due no later than seven (7) working days prior to your event. Acceptable methods of payment for any last minute charges are: Credit Card or Cash. All technical and audio-visual equipment will be provided by the hotel by using our state of the art equipment and our best suppliers. Exceptions may occur when the hotel cannot deliver specified equipment. In the case technical equipment is brought by the client, the supplier's name must be communicated in advance, and must be approved by the hote.



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