



VAŠ KONGRESNI CENTAR

PRICE LIST

ROOM RENT

A/V EQUIPMENT RENT

FOOD & BEVERAGES








forumzagreb.net

rezervacije@forumzagreb.net

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PRICE LIST: ROOM RENT

ROOM								 m ²	Daily Price
AZ	A	28	36	43	58	/	/	79	2200,00 HRK
BUKY*	B	20	20	26	40	/	/	47	1475,00 HRK
VJEDI*	V	18	20	24	36	/	/	44	1475,00 HRK
GLAGOLJU*	G	15	18	22	32	/	/	37	1220,00 HRK
LJUDE	L	45	72	90	138	130	90	148	3950,00 HRK
ZEMPLJI	Z	45	88	90	137	130	90	161	4200,00 HRK
RECI	R	23	30	44	60	70	45	90	2500,00 HRK
SLOVO	S	51	90	114	160	150	108	193	4100,00 HRK
ZEMPLJI + RECI	Z+R	68	120	140	210	200	136	253	5275,00 HRK
RECI + SLOVO	R+S	80	136	180	232	220	153	283	5750,00 HRK
ZEMPLJI + RECI + SLOVO	Z+R+S	100	180	250	350	350	250	446	7950,00 HRK

Rent prices for all rooms include: projection screen, fast wi-fi and whiteboard / flipchart.

The rental price of small* rooms includes use of projector, while prices for middle rooms include use of sound system (without microphones).

Depending on the date and type of event, it is possible to get an additional discount.

PRICE LIST: A/V EQUIPMENT RENT

EQUIPMENT

Daily Price

DLP projector 3000L	500,00 HRK
DLP projector 3500L	600,00 HRK
DLP projector 4000L	700,00 HRK
DLP projector 5500L	800,00 HRK
DLP projector 6000L	800,00 HRK
Plasma TV 42" / 50"	700,00 HRK
Plasma TV 60"	900,00 HRK
Projection screen 240x240	200,00 HRK
Projection screen 360x360	290,00 HRK
Laptop	from 300,00 HRK
Audio mixer	from 200,00 HRK
Wireless microphone (handheld / table)	225,00 HRK
Wireless microphone (lavalier / headset)	250,00 HRK
Wired microphones (gooseneck, pair)	200,00 HRK
SONY handycam with technician	800,00 HRK
Equipment for simultaneous translation	from 1700,00 HRK
Equipment for video conference	from 2500,00 HRK

Flipchart	120,00 HRK
Whiteboard	100,00 HRK
Laser pointer	30,00 HRK
Podium / Lectern	120,00 HRK
Technician	per hour 80,00 HRK

ADDITIONAL SERVICES

Increasing internet speed starting from 50Mbps
Photography & Filming
Document printing & Photocopying, Fax Transmission & Reception
Telephone line
Decoration
Lounge furniture & Flower arrangements
Stands & paravans
Hostesses
Promotion of clients' companies in FORUM ZAGREB
Free announcements on our social media

Plus:

Discounted parking for your event guests provided at Green Gold (30%)
Our floor, as well as the rest of the building, is under video surveillance
Zemlji & Slovo rooms are fitted with a built-in inductive loop for the hearing-impaired
Special toilet facilities are provided for people with disabilities and reduced mobility
Green Gold won the "Superbrands Croatia GREEN" award, due to environmental awareness and concern

(VAT not included)

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PRICE LIST: FOOD & BEVERAGES

COFFEE BREAKS

Welcome / 21,00 HRK per person

Coffee, milk
Assortment of teas (lemon & honey)
Still & sparkling water 0,20l
Assortment of juices 0,20l
Mini appetizer

Light / 30,00 HRK per person

Coffee, milk
Assortment of teas (lemon & honey)
Still & sparkling water 0,20l
Assortment of juices 0,20l
Sweet & Savory pastry: pasta cushions, croissants,
dough snails, small pockets, muffins or doughnuts

Executive / 36,00 HRK per person

Coffee, milk
Assortment of teas (lemon & honey)
Still & sparkling water 0,20l
Assortment of juices 0,20l
Sweet & Savory pastry: pasta cushions, croissants,
dough snails, small pockets, muffins or doughnuts
Fresh fruit

Fresh & Healthy / 47,00 HRK per person

Coffee, milk
Hot chocolate
Assortment of teas (lemon & honey)
Still & sparkling water 0,20l
Assortment of juices 0,20l
Yogurt
Various whole grain bagels: pasta cushions, croissants,
dough snails
Fresh fruit

Exquisite / 58,00 HRK per person

Coffee, milk
Cappuccino
Assortment of teas (lemon & honey)
Still & sparkling water 0,20l
Assortment of juices 0,20l
Cold one-bite appetizers: meat, fish, vegetarian (2 per person)
Sweet and fruit one-bite appetizers (2 per person)

PRICE LIST: FOOD & BEVERAGES

BREAKFAST

10 persons minimum.

For a detailed selection of dishes please see our menu.

Croatian buffet / 88,00 HRK per person

Coffee, milk
Assortment of teas (lemon & honey)
Still & sparkling water 0,20l
Assortment of juices 0,20l
Cold meats plate
Selection of cheeses
Pastry
Various sweet and salty spreads

American buffet / 88,00 HRK per person

Coffee, milk
Assortment of teas (lemon & honey)
Still & sparkling water 0,20l
Assortment of juices 0,20l
Mini sausages / Frankfurters / Fried bacon
Grilled vegetables
Boiled eggs
Mini doughnuts / Pancakes / Muffins
Cornflakes
Yogurt
Pastry
Various sweet and salty spreads

Diet & Health buffet / 88,00 HRK per person

Coffee, milk
Assortment of teas (lemon & honey)
Still & sparkling water 0,20l
Assortment of juices 0,20l
Cereals
Dried fruits
Yogurt
Quinoa salad
Tortillas
Chickpeas and olive oil spread
Boiled broccoli
Chicken skewers
Polenta
Pastry
Fresh sliced fruit

PRICE LIST: FOOD & BEVERAGES

LUNCH OR DINNER

Quick menu / 67,00 HRK per person (min. 10 people)

American
Mexican
Italian
Spanish
French

Daily offer / 75,00 HRK per person (min. 6 people)

Chef's offer:

Soup
Main dish
Side dish
Fresh salad
Bread
Dessert

Cold buffet / 90,00 HRK per person (min. 15 people)

Choice of Croatian cheeses
Cured meats or fish
Fresh salads
Breads
Desserts

Hot-cold buffet / 105,00 HRK per person (min. 15 people)

2 types of hot & cold appetizers
2 types of salads
2 types of main dishes
Assorted sides
Breads
Sliced fruit
Desserts

Cold Cocktail #1 / 38,00 HRK per person (min. 10 people)

3 one-bite cold appetizers to choose from

Cold Cocktail #2 / 76,00 HRK per person (min. 10 people)

6 one-bite cold appetizers to choose from

Cold-warm Cocktail / 115,00 HRK per person (min. 50 people)

10 one-bite cold-warm appetizers to choose from

Wedding Buffet

To be agreed by the parties

*** Please see our menu for details.**

PRICE LIST: FOOD & BEVERAGES

BEVERAGES (with FOOD)

Package #1 / 22,00 HRK per person (3 cups or drinks)

Coffee, milk
Assortment of teas (lemon & honey)
Still & sparkling water 0,20l
Assortment of juices 0,20l

Package #2 / 36,00 HRK per person (3 cups or drinks)

Coffee, milk
Assortment of teas (lemon & honey)
Still & sparkling water 0,20l
Assortment of juices 0,20l
Graševina Ilok quality wine
Plavac Tomić quality wine

Package #3 / 10,00 HRK per person (2 drinks)

Still & sparkling water 0,20l
Assortment of juices 0,20l

Package #4 / 105,00 HRK per person (5 cups or drinks)

Coffee, milk
Assortment of teas (lemon & honey)
Still & sparkling water 0,20l
Assortment of juices 0,20l
Local beer 0,33l
Malvazija Coronica
Plavac Tomić quality wine

Customer's drinks / 28,00 HRK per person

Cooling & Serving

CONTACT INFORMATION



KONGRESNI CENTAR FORUM ZAGREB

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MB: 2743396

2386002-1110067522

at Podravska Banka d.d.

Opatička 3, 48000 Koprivnica, Croatia

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MENU



BREAKFAST

CROATIAN BUFFET

Croatian cold cuts: Zagorje boiled ham, Pannonia salami and kulenova seka (traditional Croatian sausage)

Quality Croatian cheeses: semi-soft cheeses from the island of Pag and Veronika cottage cheese with sour cream

Toast with Dalmatian pancetta and fig jam

Spreads: butter, cream cheese spread, chocolate spread, honey, marmelade, fruit spread

3 types of bagels: classic, with seeds, corn

Apple strudel

Puff pastry sticks with cheese and spinach

Coffee, milk

Assortment of teas (lemon and honey)

Apple juice / Blueberry juice / Orange juice

Still and sparkling mineral water

AMERICAN BUFFET

Mini doughnuts / Pancakes / Muffins

Cornflakes: chocolate or classic with fruits

Yogurt: fruit, liquid

Spreads: butter, cream cheese spread, chocolate spread

Mini sausages / Cocktail frankfurters / fried bacon

Grilled vegetables

Boiled eggs

Bagels: triangle toast, seed, classic and corn baguette

Berry filled puff pastry

Coffee, milk

Assortment of teas (lemon and honey)

Apple juice / Blueberry juice / Orange juice

Still and sparkling mineral water

FORUM
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VAŠ KONGRESNI CENTAR



BREAKFAST

HEALTHY DIET BUFFET

Cereals: muesles, dried fruits

Yogurt: fruit, liquid

Quinoa salad with pepper and peas

Avocado tortillas

Chickpeas and olive oil spread

Fresh sliced fruit

Cooked broccoli with almonds

Chicken skewers with vegetables and olive oil

Polenta with mozzarella and tomato

Bread and pastry: seed puff pastries, rye and corn bread, brown and golden toast

Coffee, milk

Assortment of teas (lemon and honey)

Apple juice / Blueberry juice / Orange juice

Still and sparkling mineral water

LUNCH/DINNER: QUICK MENU

AMERICAN

1. Fried Chicken wings with blue cheese dressing **or**

2. Pork ribs in BBQ sauce / Country potatoes

Coleslaw salad with carrot and raisins

American pancakes with fruit topping or Fresh sliced fruit

MEXICAN

1. Enchilada Rancheros (sausage, pepper, peas, onion, meat sauce) **or**

2. Chilli con carne with rice and pulses

Mexican salad with fried vegetables and pasta

Churros or Fresh sliced fruit



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LUNCH/DINNER: QUICK MENU

ITALIAN

1. Cheese tortellini in Napolitana sauce **or**
 2. Risotto Milanese with chicken & ricola
- Tuna salad with vegetables and pasta
Panna Cota with caramel sauce or Fresh sliced fruit

FRENCH

1. Gratinated pancakes with ham and cheese **or**
 2. Fried pancakes with mushrooms
- French carrot salad with beans, celery, apples & potatoes
Vanilla pancakes with berry topping or Fresh sliced fruit

SPANISH

1. Spanish Tortilla **or**
 2. Paella
- Pimientos Fritos (marinated fried hot peppers)
Pineapple Carpaccio or Fresh sliced fruit



CHEF'S OFFER (example)

SOUP

1. Chicken soup **or**
2. Creamy vegetable soup

ASSORTED BREAD

Wide selection of bread and bagels

MAIN COURSE

1. Chicken Zucchini casserole with cheese / Creamy rice curry **or**
2. Beef Sauté with champignons / Pasta with Mediterranean herbs **or**
3. Sirloin with walnut sauce / Dumplings

VEGETARIAN DISH

Vegetable lasagne

DAILY FISH DISH

Black risotto with cuttlefish

SEASONAL SALAD

Fresh seasonal salad with Italian dressing

DESSERT

Chef's dessert of the day

LUNCH/DINNER: COLD BUFFET

COLD BUFFET 1

Istrian prosciutto rolls with melon cubes

Kulenova seka of Slatina (traditional Croatian sausage) with roasted peppers and baby onions

Cold veal roast with glazed cherry tomatoes

Varieties of cottage cheese with fresh pepper, Mediterranean herbs and olives

Toast with pancetta and fig jam

Cuttle-fish salad with white beans and vegetables

Caprese salad with Genova pesto

Creamy Vegetable Chicken salad with chili sauce

Classic, seed and corn baguette

Wide selection of mini cream cakes

Sliced fruit palette

COLD BUFFET 2

Smoked boiled ham baked in bread with horseradish sauce

Liptauer cream with chives and yogurt

Tramezzini with prosciutto, ricola and olives

Vegetable spring rolls with honey and chili sauce

Sirloin mignons with mushroom pâté and spinach cream

Caesar salad

Seafood salad with pasta and dill

Mediterranean vegetable salad with Fetakos crumbled cheese and olives

Classic, seed and corn baguette

Homemade mini custard cakes / Cream puffs

Sliced fruit palette



LUNCH/DINNER: COLD BUFFET

COLD BUFFET 3

Homemade smoked pork neck with sour baby onions
Težački sir (a hard Dalmatian cow cheese) and Pag cheese
(a semi-hard trapist) with dry figs and olives
Vol-au-vents filled with tuna pâté
Skewers with mozzarella, cherry tomatoes and basil
Grilled zucchini cubes with feta and thyme
Shark salad with potatoes and black olives
Tomato salad with emmentaler and pumpkin oil
Baked chicken salad with pasta and Aurora sauce
Classic, seed and corn baguette
Apple strudel / Sour cherry strudel
Fresh sliced fruit

COLD BUFFET 4 – FISH

Quiche Lorraine with vegetables
White fish carpaccio with orange and olive oil sauce
Mini wraps with vegetables and baby shrimps and cold taco sauce
Tuna tartare on buttered toast
Waldorf salad
Marinated white fish fillets on a bed of salad leaves with onion rings
and capers
Tuna salad with pasta, anchovies and cocktail sauce
Classic, seed and corn baguette
Banana and apple cake
Fresh sliced seasonal fruit

LUNCH/DINNER: HOT-COLD BUFFET

HOT-COLD BUFFET 1

Istrian prosciutto rolls with melon cubes
Kulenova seka of Slatina (traditional Croatian sausage) with roasted peppers and baby onions)
Cold veal roast with glazed cherry tomatoes
Varieties of cottage cheese with fresh pepper, Mediterranean herbs and olives
Toast with pancetta and fig jam
Cuttle-fish salad with white beans and vegetables
Caprese salad with Genoa pesto
Creamy Vegetable Chicken salad with chilli sauce
Baked sticks filled with curd and spinach
Grilled chicken thigh with sage sauce and potato al forno
Hake croquettes with creamy rice and peas
Pork ribs in BBQ sauce with sweet & sour sauce and wok vegetables
Seasonal salads with various dressings
Classic, seed and corn baguette
Wide selection of mini cream cakes
Sliced fruit palette

HOT-COLD BUFFET 2

Smoked boiled ham baked in bread with horseradish sauce
Liptauer cream with chives and yogurt
Tramezzini with prosciutto, ricola and olives
Vegetable spring rolls with honey and chilli sauce
Sirloin mignons with mushroom pâté and spinach cream
Caesar salad
Seafood salad with pasta and dill
Mediterranean vegetable salad with Fetakos crumbled cheese and olives
Baked salty sticks with pancetta and cottage cheese
Chicken nuggets with dumplings and blue cheese sauce
Pork hock with light truffle cream sauce and stewed potatoes
Squid stew with pasta and rucola
Seasonal salads with a variety of dressings
Classic, seed and corn baguette
Homemade mini custard cakes / Cream puffs
Sliced seasonal fruit palette



LUNCH/DINNER: HOT-COLD BUFFET

HOT-COLD BUFFET 3

Homemade smoked pork neck with sour baby onions
Težački sir (a hard Dalmatian cow cheese) and
Pag cheese (a semi-hard trapist) with dry figs and olives,
Vol-au-vents filled with tuna pâté
Skewers with mozzarella, cherry tomatoes and basil
Grilled zucchini cubes with feta and thyme
Shark salad with potatoes and black olives
Tomato salad with emmentaler and pumpkin oil
Baked chicken salad with pasta and Aurora sauce
Baked Zagorje štrukli (a traditional pastry with cheese) with cream
Sailor's risotto with mussels and thin slices of grated cheese
Seasoned pork roast with potatoes made under the baking lid
Chicken sticks with peanut sauce and dumplings
Seasonal salads with various dressings
Classic, seed and corn baguette
Apple strudel and Sour cherry strudel
Fresh sliced seasonal fruit

HOT COLD BUFFET 4 – FISH

Quiche Lorraine with vegetables
White fish carpaccio with orange and olive oil dressing
Mini wrap with vegetables and baby shrimps and cold taco sauce
Tuna tartare on buttered toast
Waldorf salad
Marinated white fish fillets on a bed of salad leaves with onion rings and capers
Tuna salad with pasta, anchovies and cocktail sauce
Baked Vegetable Burritos with cream
Fish casserole with sweet potato
Baby shrimp risotto, curry and cherry tomatoes
Haddock fillets with creamy rice and capers
Seasonal salads with a variety of dressings
Classic, seed and corn baguette
Banana and apple cake
Fresh sliced seasonal fruit



COCKTAIL

COLD COCKTAIL #1

3 one-bite appetizers per person

Mini Quiche Lorraines

Spring rolls with sweet chili sauce

Homemade pečenica (smoked pork loin) rolls with baby onions

Ham cubes baked in mini buhtle (traditional sweet yeast dumplings) with horseradish sauce

Marinated cheese cubes served in cups

Tramezzini with prosciutto, ricola and olives

Mini wraps filled with vegetables and baby shrimps with cold taco sauce

Mini mozzarella and basil cherry tomato skewers served in cups

Canape prosciutto bites

Camembert canapes with cheese, walnuts and honey

Canapes with tuna mousse

COLD COCKTAIL #2

6 one-bite appetizers per person

Vegetable spring rolls with sweet chili sauce

Dalmatian prosciutto with melon puree

Homemade pečenica (smoked pork loin) rolls with baby onions

Ham cubes baked in mini buhtle (traditional sweet yeast dumplings) with horseradish sauce

Marinated cheese cubes served in cups

Mini wraps filled with vegetables and baby shrimps with cold taco sauce

Homemade bruschettes – meet, fish, veggie

Mozzarella and cherry tomato salad in cups

Mexican salad served in small jars

Marinated vegetables with sesame served in small cups

Cocktail fish salad with cucumber and mango served in cups

Creamy Chicken and chilli vegetables salad in cups

Designed mini bites, Raffaello balls, Ferrero balls

Baked fruit baskets with vanilla cream

Mini doughnuts (fruit, chocolate)

Fruit snacks in cups



COCKTAIL

COLD-WARM COCKTAIL

10 one-bite appetizers per person

Spring rolls with sweet chili sauce

Chicken Lollypop in BBQ sauce

Ham cubes baked in mini buhtle (traditional sweet yeast dumplings) with horseradish sauce

Tramezzini with prosciutto, ricola and olives

Mini wraps filled with vegetables and baby shrimps with cold taco sauce

Canape prosciutto bites

Camembert canapes with cheese, walnuts and honey

Canapes with tuna mousse

Smoked salmon rolls with cheese cream on blinis

Mozzarella and cherry tomato salad in cups

Mediterranean salad with salty cheese in cups

Shark salad with dark bread croutons in jars

Creamy chicken and chilli vegetables salad in cups

Baked mini štrukli (a traditional pastry with cheese) in a ceramic casserole

Black risotto with cuttlefish and gorgonzola served in jars

Tagliatelle with smoked salmon and dill sauce served in jars

Sirloin mignons on potato puffs with boletes

Fried cheese cubes in black and white sesame

Turkey vegetable rolls with guacamole

White fish fillet with saffron sauce and baby spinach balls

Mini homemade bagels

Designed sweet snacks

Mini American doughnuts

Mousses in cups

Flavored dry cookies

Chocolate ishlars and Fruit basket cakes

Fruit skewers with white and black chocolate

WINE LIST

FORUM
ZAGREB

VAŠ KONGRESNI CENTAR

WHITE WINE (0,75l)

Matošević Alba Malvazija	150,00 kn
Krauthaker Graševina (Premium quality wine)	150,00 kn
Arman Malvazija	135,00 kn
Benvenuti Malvazija	165,00 kn
Iločki Traminac (quality wine)	81,00 kn
Iločka Graševina (selected)	81,00 kn
Kabola Malvazija	156,00 kn
Laguna Malvazija Festigia	171,00 kn
Korlat Rose	180,00 kn
Rossi Malvazija	123,00 kn
Toljanić Žlahtina	102,00 kn
Plenković Pošip	234,00 kn

RED WINE (0,75l)

Rossi Teran	213,00 kn
Belje Cabernet Sauvignon	171,00 kn
Belje Merlot	81,00 kn
Catunar Merlot	81,00 kn
Laguna Merlot	84,00 kn
Miličić Plavac	87,00 kn
Zigante Teran	114,00 kn
Skaramuča Plavac Mali	84,00 kn
Antunović Crni Pinot	165,00 kn
Degrassi Teran	210,00 kn
Plenković Plavac	240,00 kn