



VAŠ KONGRESNI CENTAR

PRICE LIST / MENU

ROOM RENT
A/V EQUIPMENT RENT
FOOD & BEVERAGES








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ROOM RENT

FORUM
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VAŠ KONGRESNI CENTAR

ROOM									m²	Daily Price
AZ	A	28	36	43	58	/	/		79	2.200,00 kn
BUKY*	B	20	20	26	40	/	/		47	1.475,00 kn
VJEDI*	V	18	20	24	36	/	/		44	1.475,00 kn
LJUDE	L	45	72	90	138	130	90		148	3.950,00 kn
ZEMLJI	Z	45	88	90	137	130	90		161	4.200,00 kn
RECI	R	23	30	44	60	70	45		90	2.500,00 kn
SLOVO	S	51	90	114	160	150	108		193	4.100,00 kn
ZEMLJI + RECI	Z+R	68	120	140	210	200	136		253	5.275,00 kn
RECI + SLOVO	R+S	80	136	180	232	220	153		283	5.750,00 kn
ZEMLJI + RECI + SLOVO	Z+R+S	100	180	250	350	350	250		446	7.950,00 kn
DOBRJE	D	21	30	30	50	/	/		80	2.400,00 kn
IŽE	I	28	36	40	60	/	/		80	2.500,00 kn
DOBRJE + IŽE	D+I	46	60	100	150	/	/		160	4.000,00 kn

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.

(VAT not included)

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A/V EQUIPMENT RENT

EQUIPMENT

	Daily Price
DLP projector 3300L	500,00 HRK
DLP projector 3600L	600,00 HRK
DLP projector 4500L	700,00 HRK
DLP projector 5400L	800,00 HRK
DLP projector 6200L	900,00 HRK
Plasma TV 42" / 50"	700,00 HRK
Plasma TV 60"	900,00 HRK
Interactive monitor 65"	1.200,00 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
Handicam with technician	from 800,00 HRK
Equipment for simultaneous translation	from 1.700,00 HRK

Equipment for video conference	from 2.500,00 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

* Everything else by arrangement

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

Free branding of our center (by agreement)

Free sharing of our client's events on our social media and web

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

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



COFFEE BREAK

Fast / 21,00 HRK per person

Coffee, milk

Assortment of teas (lemon & honey)

Still & sparkling water 0,20l

Assortment of juices 0,20l

Mini appetizer (1 appetizer per person)

Light / 31,00 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 (3 pastries per person - 1 big & 1 small or 3 small)

Executive / 37,00 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 (3 pastries per person - 1 big & 1 small or 3 small)

Fresh fruit

Fresh & Healthy / 47,00 HRK per person

Coffee (with or without caffeine), milk

Assortment of teas (lemon & honey)

Still & sparkling water 0,20l

Assortment of juices 0,20l

Plus:

1. Natural Macacchino 0,20l (roasted hazelnuts, cocoa, maca root, cardamom, cinnamon, vanilla), 2 tapioca buns or 1 tapioca sandwich, fruit **or**
2. Golden Turmeric drink (roasted hazelnuts, turmeric, cinnamon, coconut oil), natural snacks - raw sweets in a jar 0,24l, fruit

FORUM
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BREAKFAST

88,00 HRK per person
(15 people minimum)

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



BREAKFAST

88,00 HRK per person
(15 people minimum)

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: QUICK MENU

67,00 HRK per person
(10 people minimum)

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: QUICK MENU

67,00 HRK per person
(10 people minimum)

ITALIAN

1. Cheese tortellini in Napolitana sauce **or**

2. Risotto Milanese with chicken & ricola

Tuna salad with vegetables and pasta

Panna Cotta 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)

75,00 HRK per person
(6 people minimum)

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

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LUNCH/DINNER: COLD BUFFET

90,00 HRK per person
(15 people minimum)

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

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LUNCH/DINNER: COLD BUFFET

90,00 HRK per person
(15 people minimum)

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

105,00 HRK per person
(15 people minimum)

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 Genova 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

105,00 HRK per person
(15 people minimum)

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

38,00 HRK per person (10 people minimum)

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

76,00 HRK per person (10 people minimum)

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

115,00 HRK per person (50 people minimum)

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

WEDDING BUFFET (To be agreed by the parties)

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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 / 10,00 HRK per person (2 cups or drinks)

Still & sparkling water 0,20l

Assortment of juices 0,20l

Customer's drinks / 28,00 HRK per person

Cooling & Serving

Wine (bottles 0,75l)

By consumption only

Ordered separately from "Wine list" offers

Crate or draught beer (pints)

Ordered separately from "Beer list" offers

* minimum order 1 crate or 1 draught 20l (poured pints)

WINE LIST

WHITE WINE (0,75l)

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

RED WINE (0,75l)

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



BEER LIST

LOCAL BEER / 14,17 HRK (bottle)

minimum order: 1 crate (24 bottles) – 340,00 HRK

Karlovačko 0,33l

Karlovačko Natur Radler grejp i menta 0,33l

Osječko 0,33l

Ožujsko 0,33l

Ožujsko limun 0,33l

IMPORTED BEER / 15,75 HRK (bottle)

minimum order: 1 crate (24 bottles) – 378,00 HRK

Heineken 0,33l

Paulaner Original 0,33l

Stella Artois 0,33l

BARREL BEER / 33,50 HRK (1l)

minimum order: 1 crate 20l – 670,00 HRK

Pan Zlatni

CONTACT INFORMATION

KONGRESNI CENTAR FORUM ZAGREB

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RORAIMA 5 d.o.o. za usluge i turistička agencija

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OIB: 31324250496

MB: 2743396

IBAN: HR6523400091110469415

kod Privredne Banke Zagreb d.d.

Račkoga 6, 10000 Zagreb

IBAN: HR2023860021110067522

kod Podravske Banke d.d.

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