



INTERCONTINENTAL.
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WEDDING PROPOSALS



Magical moments start with magical places



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Create a wedding celebration that is distinctively yours.

At InterContinental® Sofia, we believe that every wedding should be as unique as the individual couple. Be it a lavish affair with a hundred guests or just a private moment shared with family and close friends, our experienced wedding planners will be delighted to advise on menus, decorations, mood, and more. Our experience and passion ensures we can cater to all of your needs so that you and your guests enjoy a celebration like no other.



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Menu

Four course menu at 45 EUR per person
(Including choice of Salad, Starter, Main Course and Wedding Cake)

Five course menu at 56 EUR per person
(Including choice of Salad, Starter, Main Course, Additional Selection and Wedding Cake)

Included in the package:

Menu tasting for the couple

Traditional wedding bread

Special menus consistent with dietary needs

A bottle of sparkling wine for the first wedding toast

Complementary non-alcoholic beverages
(1 mineral water 330ml and 1 soft drink 250ml from our selection)

Complimentary stay in a luxury one bed suite for the couple's first wedding night
(Applicable only for weddings exceeding 80 guests)

Late breakfast and late check-out

Dance floor and white chair covers

Preferential group rates for accommodation of the guests



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Assistance for:

DJ

Photographer & Video recording

Flower decoration



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SALADS

TOMATOES

Roasted peppers, pickled onions, cucumber, garlic, herbs

GARDEN SALAD

Selection of mixed leaves, cherry tomatoes, cucumber, balsamic dressing

BULGARIAN CHEESE

Mixed hard cheeses, mixed leaves, apple, raspberry vinaigrette

SALMON

Poached salmon, mixed leaves, herb crème fraiche



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STARTERS

CAULIFLOWER

Roasted cauliflower, kale, toasted almonds, white truffle oil

CHICKEN

Slow roast chicken terrine, celeriac remoulade, pickled mushrooms, tarragon mayonnaise, and bread crisp

SALMON

Poached & smoked, garden herb salad, lemon gel, herb blinis

ONION

Caramelised onion & thyme Tatin, wild rocket & apple salad, crumbled stilton

DUCK

Pressing of confit duck & foie gras, glazed fig, spiced plum puree, gingerbread crumb, toasted brioche

MACKEREL

Pickled cucumber, compressed apple, lemon crème fraiche, caviar & dill

SALMON TROUT

Beetroot & apple cured Sea trout, glazed baby beetroots, frisee, coriander cress and horseradish

GOATS CHEESE

Honey & thyme scented goats cheese mousse, beetroots, apple puree, candied walnuts, pea shoots

BUTTERNUT

Roasted butternut squash risotto, grilled king oyster mushroom, parmesan crisp, rocket, rosemary oil



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MAIN COURSE

BEEF

Roast fillet of beef, dauphinoise potatoes, fricassee of wild mushrooms, glazed carrot, caramelised shallot, red wine sauce

CHICKEN

Corn fed chicken, creamed savoy cabbage, pomme puree, shimeji mushrooms, braised shallot, and sage cream sauce

LAMB

Rump of lamb, boulangiere potatoes, wilted spinach; fine beans wrapped in Parma ham, pea puree, and minted lamb jus

OX

Slow braised Ox cheek, creamed potatoes, buttered greens, pancetta, onions, and mushrooms

PORK

Tenderloin of pork, braised belly, thyme roasted fondant potato, tender stem broccoli, butternut squash, and sage sauce

DEER

Saddle of venison, herb rosti, black cabbage, celeriac, chanterelle mushrooms, redcurrant jus

SEA BASS

Roast fillet of sea bass, seared scallop, chorizo & potato terrine, samphire, tomato beurre blanc



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MAIN COURSE

(Continued)

COD

Fillet of Cod, crushed ratte potatoes, buttered baby spinach, char grilled leeks, salsa Verde

PUMPKIN

Pumpkin ravioli, herb butter sauce, sage, toasted pine nuts

MUSHROOM

Mushroom & roasted chestnut pithivier, wilted spinach, salsify, watercress sauce

GNOCCHI

Basil gnocchi, fricassee of wild mushrooms, tomato, rocket, toasted pine nuts



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ADDITIONAL SELECTION FOR 5 COURSE MENUS

Please choose from Canapes or Amuse Bouche or Extra courses

CANAPÉS

MINI BANITZA BITES

SPICED MEATBALLS, MINT YOGHURT

MINI LEEK AND TOMATO QUICHE

BEEF WITH TERIYAKI SAUCE

SALMON BALLOTINE

TRUFFLE ARANCINI

AMUSE BOUCHE

GAZPACHO

Mixed dice, green oil

TARATOR

Diced cucumber, walnut

PUMPKIN

Cream of pumpkin, toasted seeds

HAM HOCK

Slow cooked knuckle of ham, pickles, mustard, and bread crisp



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EXTRA COURSES

BULGARIAN CHEESE PLATTER
Grapes, apple chutney, crackers

MEAT PLATTER
Selection of locally sourced dried Bulgarian meats and pickles