



DOUBLETREE  
by Hilton™  
KOSICE

*Wedding  
Offer  
2020*

Your vision. Your style. Your day.  
*We make it happen.*

# Wedding package BRONZE

Aperitif 0,1 l  
Cold starter  
Wedding soup  
Main course  
Coffee



Cold buffet  
Warm buffet



Wedding cake cuts (4 pcs/per person)  
Wedding cake of your own choice (4 kg)

## With the package BRONZE you will get FREE of charge:

- Festive table set-up including white linen napkins
- White ceremony chair covers and sashes
- Stage for musical band or DJ
- Dance floor - up to 100 sq. m
- Lounge room if needed
- Parking in our garage on the wedding day

## Beverages

- Wine and alcohol in special bargain prices
- Soft drinks in special bargain prices

## DoubleTree by Hilton Kosice GIFTS

- Apartment for newly weds with breakfast and sparkling wine
- Restaurant gift voucher in the value of the wedding package
- Complimentary late check out for newly weds

**50,00 EUR/per person**



# BRONZE Plated Menu

## APPETIZERS

- ❖ Italian cheese Mozzarella with cherry tomatoes, basil pesto and lettuce salad
- ❖ Prosciutto-wrapped chicken ballotine with spinach
- ❖ Cheese roll with cottage cheese foam, herbs, ham and fruit
- ❖ Grilled zucchini roll with herb foam with arugula-chicory salad and balsamic vinegar

## SOUPS

- ❖ Chicken broth with meat, vegetables and homemade noodles
- ❖ Consommé with julienne vegetables
- ❖ Consommé with meat balls and vegetables
- ❖ Tomato creamy soup with fresh basil and creamy mascarpone

## MAIN COURSES

- ❖ Dried ham and sage stuffed chicken breast with pea purée and marinated pear
- ❖ Bacon stuffed chicken breast with creamy white wine basil sauce, grilled polenta and snap pea
- ❖ Turkey roll with feta cheese, dried tomato, spinach and carrot-ginger purée
- ❖ Pork tenderloin, chicken breast and beef sirloin medallions with demi-glace sauce, served with bacon wrapped beans and baked potatoes
- ❖ Roast beef with cranberry sauce and baked potato purée with parmesan cheese
- ❖ Pork tenderloin with mushroom sauce, crushed potatoes and scallions
- ❖ Dried ham and Mozzarella cheese stuffed pork tenderloin with vegetables and sweet potatoes purée

## VEGETARIAN ALTERNATIVE

- ❖ Aubergine with ratatouille vegetables and mango sauce
- ❖ Grilled tofu cheese with curry sauce and parsley potatoes

# Wedding package SILVER

Aperitif 0,1 l  
Cold starter  
Wedding soup  
Main course  
Coffee



2<sup>nd</sup> Plated dinner



Cold buffet  
Warm buffet



Wedding cake cuts (4 pcs/per person)  
Wedding cake of your own choice (5 kg)

## With the package SILVER you will get FREE of charge:

- Festive table set-up including white linen napkins
- White ceremony chair covers and sashes
- Stage for musical band or DJ
- Dance floor - up to 100 sq. m
- Lounge room if needed
- Parking in our garage on the wedding day

## Beverages

- Wine and alcohol in special bargain prices
- Soft drinks in special bargain prices

## DoubleTree by Hilton Kosice GIFTS

- Apartment for newly weds with breakfast and sparkling wine
- Restaurant gift voucher in the value of the wedding package
- Complimentary late check out for newly weds

**60,00 EUR/per person**







# SILVER Plated Menu

## APPETIZERS

- ❖ Honeydew with Italian ham, arugula and balsamic vinegar
- ❖ Dried fruit stuffed pork tenderloin with mixed-leaf salad
- ❖ Caprese salad with prosciutto and basil pesto
- ❖ Meat stuffed puff pastry with French sauce and grounded tomato

## SOUPS

- ❖ Chicken broth with meat, vegetables and homemade noodles
- ❖ Consommé with julienne vegetables
- ❖ Consommé with meat ravioli and vegetables
- ❖ Tomato creamy soup with fresh basil and creamy mascarpone

## MAIN COURSES

- ❖ Dried ham and sage stuffed chicken breast with pea purée and marinated pear
- ❖ Bacon stuffed chicken breast with creamy white wine basil sauce, grilled polenta and snap pea
- ❖ Turkey roll with feta cheese, dried tomato, spinach and carrot-ginger purée
- ❖ Pork tenderloin, chicken breast and beef sirloin medallions with demi-glace sauce, served with bacon wrapped beans and baked potatoes
- ❖ Roast beef with cranberry sauce and baked potato purée with parmesan cheese
- ❖ Pork tenderloin with mushroom sauce, crushed potatoes and scallions
- ❖ Dried ham and Mozzarella cheese stuffed pork tenderloin with vegetables and sweet potatoes purée

## VEGETARIAN ALTERNATIVE

- ❖ Aubergine with ratatouille vegetables and mango sauce
- ❖ Grilled tofu cheese with curry sauce and parsley potatoes

## 2<sup>nd</sup> PLATED DINNER

- ❖ Roasted pork fillets with caramelized white cabbage and Carlsbad dumplings
- ❖ Homemade dumpling stuffed chicken leg with mashed potatoes
- ❖ Panko breadcrumbs fried chicken breast with potato crispers

# Wedding package GOLD

Aperitif 0,1 l  
Cold starter  
Wedding soup  
Main course  
Coffee



2<sup>nd</sup> Plated dinner



Cold buffet  
Warm buffet



Wedding cake cuts (4 pcs/per person)  
Wedding cake of your own choice (6 kg)



Soft drinks (1 l/per person)  
Mineral water with lime & mint (1 l/per person)  
Fresh filleted fruits (100 g/per person)



Tasting of final wedding menu (1<sup>st</sup> Served dinner) for 2 people

## With the package GOLD you will get FREE of charge:

- Festive table set-up including white linen napkins, paper napkins and candles in the color of your own choice
- White ceremony chair covers and sashes
- Stage for musical band or DJ
- Dance floor - up to 100 sq. m
- Lounge room if needed
- Parking in our garage on the wedding day

## Beverages

- Wine and alcohol in special bargain prices
- Soft drinks in special bargain prices

## DoubleTree by Hilton Kosice GIFTS

- Apartment for newly weds with breakfast and sparkling wine
- Restaurant gift voucher in the value of the wedding package
- Complimentary late check out for newly weds

# 75,00 EUR/per person



# GOLD Plated Menu

## APPETIZERS

- ❖ Avocado tartare with homemade cream fraiche
- ❖ Marinated salmon with fennel salad and orange slices
- ❖ Duck liver parfait with forest fruit jelly and homemade bun
- ❖ Beetroot carpaccio with wine poached pear and sheep cheese foam
- ❖ Roast beef with caramelized onion

## SOUPS

- ❖ Duck stock with homemade noodles and vegetables
- ❖ Consommé with liver dumplings and vegetables
- ❖ Veal stock with Brunoise vegetables and meat terrine
- ❖ Vegetables minestrone soup with Parmesan cheese
- ❖ Broccoli creamy soup with smoked salmon and herbs

## MAIN COURSES

- ❖ Beef sirloin with chanterelle mushroom sauce, fried onions, crushed potatoes and spinach
- ❖ Orange flavored duck breast with caramelized shallot and rosemary baked potatoes
- ❖ Grilled top-blade steak with grilled tomato, potato au gratin and demi-glace sauce
- ❖ Veal fillets sous vide, potato purée with truffle oil and roasted beans
- ❖ Pork tenderloin, mushroom risotto with Parmesan cheese and cherry tomatoes

## VEGETARIAN ALTERNATIVE

- ❖ Aubergine with ratatouille vegetables and mango sauce
- ❖ Grilled tofu cheese with curry sauce and parsley potatoes

## 2<sup>nd</sup> PLATED DINNER

- ❖ Wiener schnitzel with buttered potatoes
- ❖ Beef cheeks in red wine and potato-horseradish purée
- ❖ Pork tenderloin with sweet potato au gratin, creamy sauce and vegetables
- ❖ Root vegetables braised lamb with Portobello mushroom, green peas and jasmine rice
- ❖ Fried guinea hen breast with cauliflower purée and vegetables

# Wedding package DIAMOND

Aperitif 0,1 l  
Cold starter  
Wedding soup  
Main course  
Coffee



2<sup>nd</sup> Plated dinner



Cold buffet  
Warm buffet



Wedding cake cuts (4 pcs/per person)  
Wedding cake of your own choice (7 kg)  
Variety of salt biscuits (5 pcs/per person)  
Cake bar made from wedding desserts (2 pcs/per person)  
Fresh filleted fruits (100 g/per person)



Soft drinks (1 l/per person)  
Mineral water with lime & mint (unlimited)  
House wine (0,5 l/per person) – red/white



Tasting of final wedding menu (1<sup>st</sup> Served dinner) for 2 people

## With the package DIAMOND you will get FREE of charge:

- Festive table set-up including white linen napkins, paper napkins and candles in the color of your own choice
- White ceremony chair covers and sashes
- Stage for musical band or DJ
- Dance floor - up to 100 sq. m
- Lounge room if needed
- Parking in our garage on the wedding day

## Beverages

- Wine and alcohol in special bargain prices
- Soft drinks in special bargain prices

## DoubleTree by Hilton Kosice GIFTS

- Apartment for newly weds with breakfast and sparkling wine
- Restaurant gift voucher in the value of the wedding package
- Complimentary late check out for newly weds

# 95,00 EUR/per person







# DIAMOND Plated Menu

## APPETIZERS

- ❖ Smoked duck carpaccio with foie gras and Parmesan cheese
- ❖ Marinated tuna tartar with cucumber
- ❖ Guinea hen ballotine with white asparagus and mint foam
- ❖ Sirloin carpaccio with Parmesan cheese and lime dressing
- ❖ Prosciutto-wrapped roasted goat cheese with orange purée and marinated fig

## SOUPS

- ❖ Fish stock with vegetables
- ❖ Fine pheasant stock with brandy and homemade noodles
- ❖ Consommé with cheese and dried ham stuffed tortellini pasta
- ❖ Consommé with veal dumplings and vegetables
- ❖ White asparagus creamy soup with dried ham chips
- ❖ Pumpkin creamy soup with pumpkin oil and roasted pumpkin seeds

## MAIN COURSES

- ❖ Beef steak with sweet potato purée and lentil ragout
- ❖ Truffles stuffed guinea hen breast with Parmesan cheese polenta
- ❖ Veal Wellington with buttered baby carrots and spicy demi-glace sauce
- ❖ Grilled salmon with champagne sauce and vitelotte potato purée
- ❖ Grilled duck breast with sweet briar sauce and red cabbage stuffed pancake
- ❖ Lamb sirloin in herb crust with carrot purée, shallots and fondant potatoes

## VEGETARIAN ALTERNATIVE

- ❖ Aubergine with ratatouille vegetables and mango sauce
- ❖ Grilled tofu cheese with curry sauce and parsley potatoes

## 2<sup>nd</sup> PLATED DINNER

- ❖ Volovec cheese, dried ham and grilled vegetables stuffed chicken breast
- ❖ Veal medallions with young carrot and potatoes au gratin
- ❖ Roasted lamb leg with steamed vegetables, couscous salad, dried tomatoes, leaf-salad
- ❖ Beef fillet steak with saffron risotto
- ❖ Slow confit veal cheeks in red wine with pea purée and glazed root vegetables
- ❖ Wild game medallions with cranberry sauce and dumplings

# Wedding buffets offer for packages BRONZE, SILVER, GOLD, DIAMOND

## WEDDING BUFFET I.

Chicken ballotine with arugula and cheese  
Selection of cheese with nuts and fruit



Traditional Slovak bean soup  
with smoked meat



Steamed salmon with spinach and sour cream  
Veal thigh in red wine  
Stuffed cabbage



Buttered parsley potatoes  
Basmati rice with vegetables  
Buttered carrot with celery



Selection of banquet pastries  
Bread



Tomato salad with chive and red onion  
Mixed-leaf salad with Parmesan cheese  
and cherry tomatoes

## WEDDING BUFFET II.

Selection of traditional smoked meat  
Salmon canapes



Traditional Slovak cabbage soup with homemade  
meat sausage and mushrooms



Zander with lime butter  
Pork and chicken mini schnitzels  
Slovak sheep cheese ravioli with bacon  
and sour cream



Baked rosemary potatoes  
Traditional potato salad  
Grilled vegetables



Selection of banquet pastries  
Bread



Cucumber salad with fresh dill and yogurt  
Mixed-leaf salad with avocado  
and Mozzarella cheese



# Wedding buffets offer for packages BRONZE, SILVER, GOLD, DIAMOND

## WEDDING BUFFET III.

English roast beef with quinoa and beetroot  
World's cheese selection with fresh fruit



Traditional Slovak cabbage soup with smoked  
meat and dried plums



Trout with zucchini ragout  
Roasted chicken with lemon and sage  
Lasagna with grilled vegetables



Baked dill potatoes  
Jasmin rice with shallots  
Steamed vegetables with olive oil



Selection of banquet pastries  
Bread



Mixed-leaf salad with marinated feta cheese  
and vegetables  
Chick pea salad with vegetables and lime topping

## WEDDING BUFFET IV.

Smoked cheese stuffed pork tenderloin  
Tartelette with Slovak sheep cheese foam



Kettle goulash with root vegetables



Grilled salmon with lime butter  
Beef roast beef with mushroom sauce  
Creamy vegetables risotto  
with Parmesan cheese



Buttered parsley potatoes  
Carlsbad dumplings  
Sautéed zucchini with rosemary



Selection of banquet pastries  
Bread



Cabbage salad with carrot and apple  
Fresh vegetables salad with scallions



# Wedding sweets & desserts selection

## DESSERTS to be placed on TABLES

50 g	Pineapple cake	0,60 EUR
50 g	Coffee cake	0,60 EUR
40 g	Cappuccino tunnel	0,60 EUR
40 g	Chocolate cake	0,60 EUR
30 g	Velvet roll cake	0,60 EUR
40 g	Shortbread cookies	0,60 EUR
50 g	Orange cake	0,60 EUR
50 g	Chocolate-vanilla cake	0,60 EUR
40 g	Yogurt cake	0,60 EUR
50 g	Tricolor coconut cake	0,60 EUR
40 g	Tricolor cake	0,60 EUR
40 g	Coconut roll cake	0,60 EUR
50 g	Lemon cake	0,60 EUR
60 g	Punch cake	0,60 EUR
50 g	President cake	0,60 EUR
50 g	Cottage cheese jelly cake	0,60 EUR
50 g	Raspberry cake	0,60 EUR
40 g	Chocolate Éclair cake	0,60 EUR
50 g	Domino cake	0,60 EUR
50 g	Dobos torte	0,60 EUR
30 g	„Miňonky“ cake (mocca/fruit/nutty)	0,60 EUR
40 g	Raspberry cream puffs	0,60 EUR
30 g	Egg yolk nutty cake	0,60 EUR

\*Max. 10 different types - min. of 20 pcs of each type

## SALTY PASTRIES

60 g	Salty mini pastries mix (4 pcs)	1,00 EUR
60 g	Cracklings round cake (3 pcs)	1,00 EUR
60 g	Cheese round cake (3 pcs)	1,00 EUR
50 g	Slovak pagatche (2 pcs)	1,00 EUR
60 g	Pizza cake (3 pcs)	1,00 EUR
100 g	Puff pastry sticks (4 pcs) (with sea salt / with sesame)	1,00 EUR

\*Max. 4 different types - min. of 30 pcs of each type

## DESSERTS to be placed on CAKE BAR

50 g	Tricolor panna cotta	2,00 EUR
60 g	Fruit jelly pots	2,00 EUR
50 g	Tiramisu pots	2,00 EUR
60 g	Mascarpone with fresh fruit	2,00 EUR
90 g	Chocolate covered bananas	1,00 EUR
60 g	Mango mousse	2,00 EUR
50 g	Yogurt-Raspberry tort	2,00 EUR
50 g	Whipped cream frosting cake with fruit	1,50 EUR
80 g	Cherry tort with chocolate	1,50 EUR
25 g	Chocolate mousse cupcake (white/milky /dark chocolate)	1,50 EUR
1 kg	Cheesecake tort (raspberry /strawberry/mango/vanilla)	28,00 EUR
40 g	Macrons (lemon/raspberry/strawberry/caramel...)	1,50 EUR
70 g	Cupcake	1,50 EUR
25 g	Cake pops	1,50 EUR
50 g	Tartelette with fresh fruit	1,50 EUR
40 g	Marzipan „miňonky“ cake	0,80 EUR
40 g	Raspberry dessert	0,80 EUR
50 g	Mini wedding doughnut	1,50 EUR
60 g	Chia pudding with raspberry topping	2,00 EUR

\*Max. 10 different types - min. of 10 pcs of each type

## WEDDING CAKES

1 kg	Wedding cake of your choice (chocolate, vanilla, caramel, coffee, raspberry, mascarpone cream, Parisian cream...)	14,00 EUR
100 g	Berries (decoration)	10,00 EUR
1 kg	Cheesecake (raspberry / strawberry / mango / vanilla)	28,00 EUR

## CHOCOLATE FOUNTAIN

2,5 kg	Belgian chocolate	90,00 EUR
1 kg	Fresh sliced fruit (mix of bananas + strawberries + grapes)	12,00 EUR

\*We recommend 8 kg of fruit per 2,5 kg of chocolate



# BEVERAGES

## WELCOME DRINK

0,10 l Martini Dry	3,00 EUR
0,10 l Martini Rosso	3,00 EUR
0,10 l Martini Bianco	3,00 EUR
0,10 l Campari Bitter 25%	6,00 EUR

## CHAMPAGNE & SPARKLING WINE

0,75 l Moët & Chandon	85,00 EUR
0,75 l Moët & Chandon Rose	135,00 EUR
0,75 l Prosecco	28,00 EUR
0,10 l Prosecco	3,50 EUR
0,10 l Hubert L'Original	3,50 EUR
0,75 l Hubert de Luxe	17,00 EUR
0,10 l Hubert de Luxe	3,00 EUR
0,75 l Promosso frizante	17,00 EUR
0,10 l Promosso frizante	3,00 EUR

## WHITE WINE

0,15 l House Wine /acc. to offer/	3,00 EUR
0,75 l House Wine /acc. to offer/	14,00 EUR

## RED WINE

0,15 l House Wine /acc. to offer/	3,00 EUR
0,75 l House Wine /acc. to offer/	14,00 EUR

## COGNAC

0,7 l Martell V. S. 40%	55,00 EUR
0,7 l Martell V. S. O. P. 40%	80,00 EUR

## BRANDY

0,7 l National Brandy XO 40%	40,00 EUR
0,7 l Metaxa 5* 38%	35,00 EUR

## WHISKEY

0,7 l Jameson 40%	45,00 EUR
0,7 l Jack Daniels 40%	50,00 EUR

## RUMS

0,7 l Rum Havana 3 y. o.	35,00 EUR
0,7 l Rum Captain Morgan 35%	40,00 EUR

## SPIRITS

0,7 l Gin Beefeater 40%	35,00 EUR
0,7 l Vodka Absolut Blue 40%	35,00 EUR

0,7 l Vodka Finlandia 40%	35,00 EUR
0,7 l Slivovica Jelínek 52%	40,00 EUR
0,7 l Hruškovica Jelínek 42%	40,00 EUR

## LIQUERS

1,0 l Fernet Stock 40%	30,00 EUR
1,0 l Fernet Stock Citrus 30%	30,00 EUR

## MINERAL WATER

1,5 l Mineral water with lime & mint	3,00 EUR
1,5 l Filtered water with lime	2,00 EUR
0,25 l Bonaqua semi-sparkling/still	1,50 EUR
0,33 l Rómerquelle sparkling/still	1,60 EUR

## SOFT DRINKS

1,0 l Coca-Cola/Coca-Cola Light	2,50 EUR
1,0 l Fanta	2,50 EUR
1,0 l Sprite	2,50 EUR
1,0 l Tonic Kinley/Tonic Ginger	2,50 EUR
1,0 l Cappy Juice /acc. to offer/	2,50 EUR
0,25 l Red Bull	4,50 EUR

## COFFEE

Ristretto	2,00 EUR
Espresso	2,00 EUR
Espresso Doppio	2,90 EUR
Capuccino	2,50 EUR
Latte Macchiato	2,70 EUR

## TEA (teabags)

Black/Green/Fruit/Herbal	1,60 EUR
Honey	0,50 EUR

## BEER

### Draft Beer:

30 l Pilsner Urquell 12°	180,00 EUR
30 l Šariš 10°	130,00 EUR
30 l Šariš 12°	130,00 EUR
30 l Radegast 10°	130,00 EUR

### Bottled Beer:

0,33 l Pilsner Urquell 12°	2,60 EUR
0,5 l Šariš tmavý 11°	2,60 EUR
0,33 l Birell non-alcoholic	2,60 EUR

# Wedding terms & conditions

## at DoubleTree by Hilton Kosice

### 1. ORDER:

- Non-binding order: The term can be pre-ordered free of charge for an option for 14 days or as agreed. Hotel reserves the right to release any tentative bookings after the 14 days.
- Binding order: Booking of the term is considered binding after the payment of the first advance payment.

### 2. TERMS OF PAYMENT:

An EUR 500 non-refundable deposit is required within 14 days of booking. One (1) month prior to your wedding date, 80% of your estimated wedding cost is required to be paid by bank transfer. The remaining 20%, or real surcharge will be paid no later than 10 days after the wedding, whereby final bill will be issued immediately after the wedding.

### 3. CANCELLATION POLICY:

60 days and more before the wedding day - a cancellation fee of the amount of the advance payment paid. 30 days and less before the wedding - a cancellation fee of 80% of the agreed amount of the ordered services. The hotel reserves the right to charge a cancellation fee of EUR 25 per person reduced in a period of 5 to 3 days before the wedding reception, and to charge the cancellation fee in full per person reduced in a period of 2 days before the wedding reception.

All cancellations are required in writing.

### 4. RENTAL :

For renting Symphony and Cassovia Ballroom we charge a flat fee of 350 EUR. After midnight 50 EUR is charged for each further hour. We do not charge any surcharge for staff during the wedding. Wedding space is available to guests until 04:00 a.m., unless otherwise agreed. The maximum capacity of the Symphony Hall is up to 100 people. The maximum capacity of the Cassovia Ballroom is up to 350 people. If needed, the young couple and the guests are able to use the nearby GRATIS lounge. If the number of persons is reduced by more than

20% compared to the first confirmed number of persons, the hotel reserves the right to change the wedding hall. The hotel reserves the right to charge any damage caused by wedding guests, as well as a fee for excessive pollution of the interior, within the meaning of the General Business Conditions of Interhouse, a.s.

### 5. WEDDING DECORATION:

For the Silver and Bronze packages, we provide festive table sets including white linen napkins, ceremony chair covers and sashes.

For the Gold and Diamond packages we provide festive table sets, including white linen napkins, ceremony chair covers and sashes, colored napkins and candles in color of your choice.

Unless otherwise agreed, the decoration of wedding hall can be realized only on the wedding day.

### 6. MUSIC:

Within each wedding package, we provide GRATIS podium for a music group or DJ and a dance floor with an area of up to 100m<sup>2</sup>. We do not charge any extra surcharge for the energy of DJs.

### 7. ACCOMMODATION OF WEDDING GUESTS

For wedding guests we offer a reduced price of accommodation 69 EUR / night / room, breakfast not included.

Breakfast is available for extra charge of 16 EUR per person.

Discounted accommodation price applies only to the wedding date (1 night).

The newlyweds have a wedding suite with champagne and breakfast as a GIFT on the day of their wedding date.

# Svadobné podmienky

## pri usporadúvaní svadby v DoubleTree by Hilton

### 8. WEDDING MENU:

- Wedding packages: We offer four wedding packages in different price calculations. For children under 10 years we offer a discount of 30% of the package price. The particular wedding menu must be arranged at least 2 weeks in advance in cooperation with the responsible manager. Choosing a single menu for guests is a prerequisite. On request we will be happy to prepare a gluten-free and vegetarian version, but such requirements must be agreed in advance together with the other currency. Choice of dishes outside the wedding menu requires a new calculation and the price may increase. All prices include VAT valid at the time of service. The hotel reserves the right to change the range of food and drinks throughout the year.

- Wedding cake and desserts: it is not permitted to bring your own desserts and delicacies for the wedding (the condition does not apply to cakes for display and desserts in gift boxes for guests). The wedding cake is included in the price of each wedding package and dimension depends on the choice of package. Our Patisserie will bake wedding cake of your choice. The price of the cake outside the wedding package starts from 14 EUR/kg. Each of the wedding packages also includes desserts that you can choose from our rich dessert menu. The price of desserts outside the wedding package is 0,60 EUR/piece. If you are interested, we can pack extra desserts to the boxes. There is a surcharge for packaging 2 EUR/each box.

- Alcohol, wine, beer, soft drinks: in case of bringing your own wine and alcohol, we charge corkage of 5 EUR/per person. To bring your own soft drinks and beer is not allowed. Guests can bring their goods the day before the wedding, no later than 14:00 pm, or as per individual agreement with the manager, who also ensures the takeover and safe storage of goods.

### 9. AFTER THE WEDDING:

Real consumption is cleared immediately after the wedding. The responsible manager provides the client with a final bill, which the client agrees and signs. Real surcharge will be paid no later than 10 days after the wedding. Remaining food and drinks are packed and taken away immediately after the wedding, or on the following morning, no later than 11:00 am, upon an individual agreement with the manager. Food that will not be picked up by that time, will be disposed off, without a refund. Packaging material for packaging the remaining food is charged as follows:

- menu box 0,60 EUR/pc
- cake box 0.50 EUR/pc
- cardboard box 1 EUR/pc
- cake box 0.60 EUR/pc

### CONFIRMATION

I hereby confirm that I understand the above mentioned points 1 to 10, I agree with them and accept them (it is signed at the binding reservation at a personal meeting with the manager).

---

In Košice, on

---

Client's name and surname

---

Client's signature

---

Signature of Event Manager

# Kontakty - obchodné oddelenie

## SLÁVKA VASILOVÁ

Event Sales Manager

Mobil: + 421 905 878 369

E-mail: [event@hiltonkosice.sk](mailto:event@hiltonkosice.sk)

## DANIELA VARGOVÁ

Conference Sales Manager

Mobil: + 421 917 648 485

E-mail: [conference@hiltonkosice.sk](mailto:conference@hiltonkosice.sk)

## MARTINA TOKÁRČIKOVÁ

Sales & Marketing Manager

Mobil: + 421 908 718 270

E-mail: [tokarcikova@hiltonkosice.sk](mailto:tokarcikova@hiltonkosice.sk)

## ADELA ZAKAROVÁ

Director of Sales & Marketing

Mobil: + 421 905 878 358

E-mail: [zakarova@hiltonkosice.sk](mailto:zakarova@hiltonkosice.sk)



DOUBLETREE  
by Hilton™  
KOŠICE

## DoubleTree by Hilton Košice

Interhouse Košice, a. s.,

Hlavná 1, 040 01 Košice

IČO: 317 066 31,

DIČ: 2020482299,

IČ DPH: SK2020482299

[www.doubletree-kosice.com](http://www.doubletree-kosice.com)

Recepcia: + 421 55 3251 100, + 421 55 3251 300  
[recepcia@hiltonkosice.sk](mailto:recepcia@hiltonkosice.sk)

Rezervačné odd.: + 421 55 3251 500  
[reservations@hiltonkosice.sk](mailto:reservations@hiltonkosice.sk)