

New Year’s Eve At ” Regnum Bansko Ski Hotel & Spa” Regnum Restaurant

Thank you for choosing “Regnum Bansko Ski Hotel & SPA” for your unforgettable winter vacation and magical New Year's Eve! For your festive mood on the last night of the year we have taken care of with warm hospitality and attention to every detail:

NEW YEAR PROGRAMME

- 7:00 pm** - Welcoming of the guests in Regnum Restaurant
- 8:00 pm** - Opening and starting of the New Year party with DJ Nick
- 8:45 pm** - Welcome folklore program with FTF Asti Dens & Antonio Simeonov
- 9:15 pm** - Pop and rock performance by the participant of the Bulgarian Music Idol - Plamena Petrova
- 10:00 pm** - Dj party
- 10:45 pm** - An incredible experience and a walk in the world of magic with the illusionist – Yordan Yanev - Zayn
- 11:15 pm** - Inspirational latino rhythms with Ritmo Dance studio
- 11:45 pm** - Great DJ party with many favorite hits, dances and fun until the morning.
- 00:00** - Festive New year fireworks of the occasion of welcoming New 2023 Year.

COUVERTE PRICES REGNUM RESTAURANT (BUFFET DINNER)

	Couverte prices
Adults	108 €
Children 12 - 16 years old	54 €
Children 6 - 11 years old	30 €
Children 3 - 5 years old	18 €
Children 0 - 2 years old	use children's chair without meal



NEW YEAR’S FESTIVE BUFFET DINNER



COLD APPETIZERS

Selection of Bulgarian and French cheeses, Plate of dry appetizers, Hummus, Marinated artichoke, Smoked Salmon

FRESH VEGETABLES

Tomatoes, cherry tomatoes, cucumber, lettuce, arugula, iceberg, baby spinach, dill, parsley, green pepper, red pepper, hot pepper, marinated peppers, olives 4 kinds, white cabbage, red cabbage, grated carrot, beets, lemons, corn

SALADS

Traditional “Shopska” salad, Mix of green salads with Peruvian avocado, cherry tomatoes and parmesan, Salad Snezhanka with walnuts, Iceberg salad with French cheeses and pomegranate, “Vitamin” salad

COLD SAUCES

Milk sauce, balsamic sauce, pesto sauce, honey-mustard dressing, lemon sauce, ketchup, mayonnaise, chili sauce, soy sauce, various types of vinegar

BREAD TEMPTATIONS

NEW YEAR’S FESTIVE BUFFET DINNER MAIN DISHES, DESERTS AND FRUITS

MAIN DISHES

- 1. Steamed salmon with broccoli, sour cream and mozzarella**
- 2. Breaded chicken julienne**
- 3. Beef stew with sauce**
- 4. Stuffed chicken fillet with spinach and Roquefort cheese**
- 5. Pork medallions with wild mushrooms**
- 6. Spinach pasta with smoked salmon and capers sauce**
- 7. Spicy french fries**
- 8. Grilled asparagus**
- 9. Grilled vegetables**
- 10. Steamed porcini mushrooms**
- 11. Sweet potatoes baked with butter and herbs**
- 12. Rice with saffron and butter**

SOUPS

Veal soup, Vegetable cream soup

SWEETS

A mix of mousses (vanilla,chocolate,strawberry), Petifuri, Chocolate brownie, Cake, Fruit Tartaletti, Truffels, Fruit Cake, Baklava, Creamy funnels, Chocolate cake, Ecclairs, Roasted pumpkin with tahhini and walnuts, French Macarons, Yogurt

FRUIT BUFFET

Apples, Chocolate banana with almonds, Kiwi, Orange, Mandarin, Grapes, Filled Fruits, Filled pineapple, Filled Grapefruit

