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PIRIN GOLF & Country Club Bulgaria Holiday



New Year's festive atmosphere with lots of music and festive fireworks will be part of our New Year's Celebration

Evening entertainment program with the participation of:

#### **Club House**

Veselin Marinov, Blagovest and Svetoslav Argirovi, Damyan Popov, Nedeliana Hristova – Nel and Dancho Stalbitsa



## **Euro Kitchen and Taste of Asia**

Veselin Marinov, Blagovest and Svetoslav Argirovi, TRIO Soprano



### **Half Way House**

Trio Vlado Dimov - Diana and Delyana and Nedelyana Hristova - Nel



## Octopus

TRIO Soprano, Trio Vlado Dimov - Diana and Delyana and DJ



# Casa Di Pasta

TRIO Soprano, Trio Vlado Dimov - Diana and Delyana and DJ



#### La Foret

DJ party and dancing until the morning



### Piano Bar

DJ party and dancing until the morning



**Owners:** 

\* 486 BGN for adults and BGN BGN for children from 7 to 14 years of age

Early booking: 15% discount until 30.09.2024 10% discount until 30.10.2024



**Guests:** 

\* BGN 540 for adults and BGN 270 for children from 7 to 14 years of age



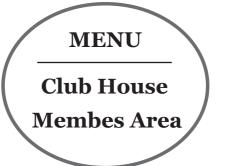
Early booking: 15% discount until 30.09.2024 10% discount until 30.10.2024

For guests accommodated in Pirin Golf Hotel & Spa, Pirin Golf & Country Club Apartment Complex and Luxury Houses:

\* 320 BGN for adults and 160 BGN for children from 7 to 14 years of age







Grill with traditional delicacies.

Welcome



Greek salad, green leaf salad with pear and blue cheese, seafood salad, condiments, olives, onions, carrots, pickles, sauerkraut, köpolu, hot peppers, snow white, russian salad, european salad, katak, caprese salad with cherries and baby mozzarella, bean salad, roasted marinated peppers, tomatoes, cucumbers, baby corn, pickles.

Rose beef with truffle oil, grilled octopus, spring rolls, shrimp filo pasta, grilled calamari, mussels saint jacques, selection of sausages, mix of smoked fish (salmon, trout, halibut and others/), grape sarmi, cabbage sarmi, white cheese, cheese with pepper, selection of sushi, tarama, selection of hard and soft cheeses, bread and breads with various additives and sprinkles.



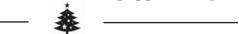
Dairy beef tenderloin steak DRY AGED 21 days served with foie gras, mushrooms, baby potatoes, with black truffle, herbs and roasted zucchini.



A mix of French macaroons, chocolate brownie, a selection of truffle candies, a mix of syrupy desserts, seasonal fruit and pumpkin, carrot cake, a selection of cupcakes and petit fours.



Belly soup - toasted bread, hot pepper and garlic



**Drinks** 

Mineral water, soft drink, alcoholic drink 100ml, glass of sparkling wine, glass of white or red wine, coffee or tea.