



ST REGIS  
BELGRADE

Welcome to the House of Celebrations!

# Exceptional Events. Iconic Weddings.

The St. Regis Belgrade  
Nikolaja Kravcova 1a

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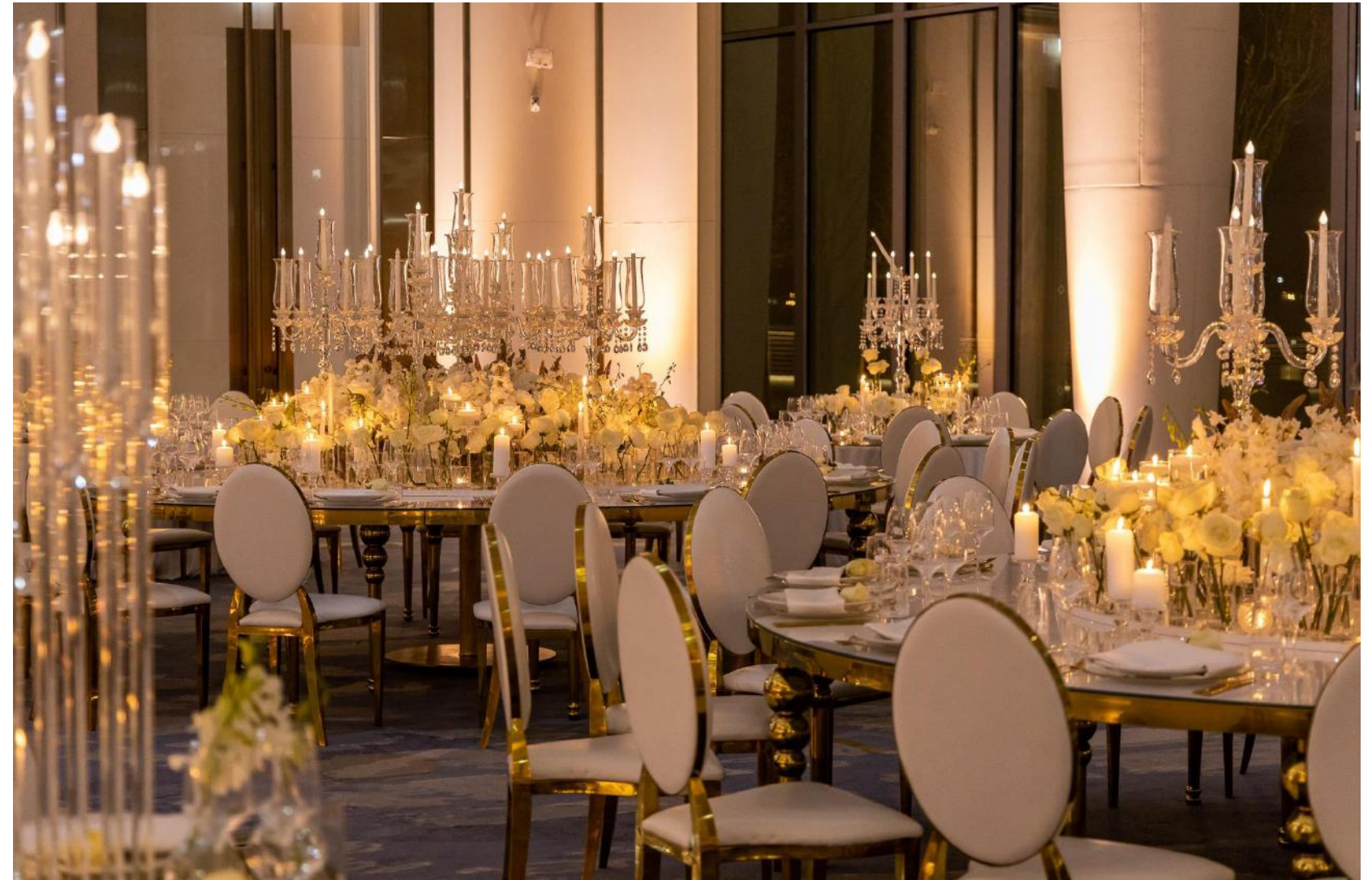


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# Live Exquisite!

Where Indulgence meets sophistication combining classic sophistication with a modern sensibility, St. Regis is committed to delivering exceptional experiences at over 60 luxury hotels and resorts at the best addresses around the world.

Since the opening of the first St. Regis hotel in New York City in 1904 by John Jacob Astor IV, the brand remains committed to an uncompromising level of bespoke and anticipatory service for all its guests, delivered flawlessly by signature St. Regis Butler Service.







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# Iconic Venue For Lifetime Celebrations

## The Astor Ballroom

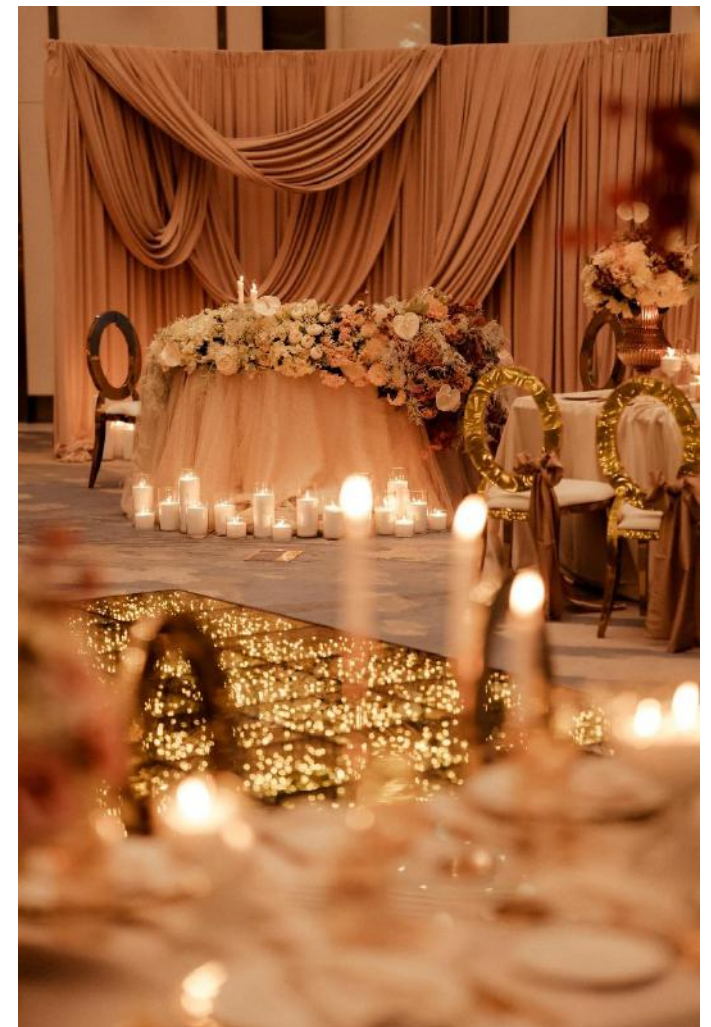
Some of the world's greatest love stories have been celebrated at the St. Regis. Our inspired design and iconic locales around the world offer breathtaking settings to celebrate your special day. At The St. Regis Belgrade, an exceptional venue for iconic celebrations, the Astor Ballroom, brings modern splendor to the city. With carefully curated, bespoke events for any occasion, The Astor Ballroom is home to the best weddings and celebrations in Belgrade.

Designed for impactful occasions, the Astor Ballroom, with direct access to the promenade, provides an inspirational backdrop that is both subtle and elegant. Glass-wrapped and adorned with a crystal ceiling inspired by the intricate weave of a bird's nest, it has an impressive splendor amplified by its river view vantage. The ultimate address for important gatherings, intuitive, personalized service is assured with every request.





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# Impeccable

Astor Ballroom rental  
Printed menus  
Standard place setting  
Upgrade to a Suite\*  
Valet parking for Bride & Groom

4 courses Gala set menu  
Pass around canapes  
Beverage package for 6 hours event duration  
Welcome drink: La Delizia Prosecco Extra Dry  
Cake ceremony: Two bottles of sparkling wine Deurić the Blanc de  
Blanc, Serbia  
160 EUR per person  
-120 guests minimum-

Subject to availability\*



# Impeccable

## GALA SET MENU

To start with

King Crab Salad, Homemade Smoked Ajvar, Fennel,  
Organic Orange Segment, Wild Salmon Roe

Middle course

Porcini & Red Prawns Ravioli, Bisque, Rosemary Powder

Main course

Braised Wagyu Short-rib, Barolo Wine Jus, Horse Radish  
Potato Mousseline, Glazed Carrots

Dessert

Spiced Baba Au Rhum  
Spiced Ivory Ganache with Baba in Orange Syrup

## BEVERAGES

Water: Aqua Viva & Knjaz Milos

Juices: Orange, Apple, Blueberry, Peach

Sodas: Pepsi & Pepsi Max, 7Up, Evervess Bitter Lemon, Mirinda orange

Hot Drinks: Fresh Filter Coffee & Teas

Monastery Kovilj's rakia: Plum, Apricot, Quince, Pear

Spirits & Liqueurs: Jameson, Beefeater, Stolichnaya Vodka, Gorki List Pelinkovac,  
Campari, Aperol, Jagermeister

Beers: Zajecarsko, Heineken

Wines: La Delizia Prosecco Extra Dry DOC, Komuna Winery: Tamjanika, Rose, Merlot

Vermouths: Martini Bianco & Rosso

Cocktails: Aperol Spritz, Tom Collins, Bellini

# Allure

Astor Ballroom rental  
Printed menus  
Standard place setting  
Upgrade to a Suite\*  
Valet parking for Bride & Groom  
Couples Massage at The St. Regis Spa

5 courses Gala set menu  
Pass around canapes  
Beverage package for 6 hours event duration  
Welcome drink: La Delizia Prosecco Extra Dry  
Cake ceremony: Two bottles of sparkling wine  
Deurié the Blanc de Blanc, Serbia  
185 EUR per person  
-120 guests minimum-

Subject to availability\*





# Allure

## GALA SET MENU

### Amouse bouche

Foie Grass Roche, Raspberry, Piemonte Hazelnut,  
Salty Almond Sable

### Starter

Tarte aux Tomate, Burrata, Taggiasca Olive, Basil Tuille

### Middle course

Aged Parmesan Risotto, Braised Veal Cheeks

### Main course

Angus beef Tenderloin, Fresh Winter Truffle,  
Morels Mushroom Jus, Truffle Potato Terrine

### Dessert

Garden Berries Viennoise, Strawberry Confit & Clove  
Whipped Ganache

## BEVERAGES

Water: Aqua Viva & Knjaz Milos

Juices: Orange, Apple, Blueberry, Peach

Sodas: Pepsi & Pepsi Max, 7Up, Evervess Bitter  
Lemon, Mirinda orange

Hot Drinks: Fresh Filter Coffee & Teas

Monastery Kovilj's rakia: Plum, Apricot, Quince, Pear

Spirits & Liqueurs: Jameson, Beefeater,  
Stolichnaya Vodka, Gorki List Pelinkovac, Campari,  
Aperol, Jagermeister

Beers: Zajecarsko, Heineken

Wines: La Delizia Prosecco Extra Dry DOC, Komuna Winery: Tamjanika,  
Rose, Merlot

Vermouths: Martini Bianco & Rosso  
Cocktails: Aperol Spritz, Tom Collins, Bellini



# Luxuriate

Astor Ballroom rental  
Printed menus  
Standard place setting  
Complementary Deluxe room for wedding night\*  
Valet parking for Bride & Groom  
Couples Massage at The St. Regis Spa  
Complementary breakfast on the day after wedding

6 courses Gala set menu  
Pass around canapes  
Beverage package for 6 hours event duration  
Welcome drink: Deurié the Blanc de Blanc, Serbia  
Cake ceremony: Two bottles of sparkling wine  
Enrico Gatti Franciacorta Brut Nature DOCG  
200 EUR per person  
-120 guests minimum-

Subject to availability\*





# Luxuriate

## GALA SET MENU

Amouse bouche  
Citrus Blini, Salmon Rillettes, Osetra Caviar

Starter  
Scallop Carpaccio, Yuzu dressing, Baby Chard Salad, Homemade Ginger  
Mayonnaise

Hot starter  
Salted roasted Carabineros, Beurre Blanc,  
Charred Broccolini Purée, Bacon

Middle  
Duck Confit Cannelloni, White Truffle & Parmesan Cream  
Main course

Slow-roasted Angus Tenderloin, Wild Mushroom Tortino,  
Braised Porcini

Dessert  
Intense Chocolate Tart  
Crispy Praline Feuillantine, Araguani Dark Chocolate  
Cremeux & Cocoa Sorbet

## BEVERAGES

Water: Aqua Panna & San Pellegrino

Juices: Orange, Apple, Blueberry, Peach

Sodas: Pepsi & Pepsi Max, 7Up, Evervess  
Bitter Lemon, Mirinda orange

Hot Drinks: Fresh Filter Coffee & Teas

Monastery Kovilj's rakia: Plum, Apricot, Quince, Pear

Spirits: Jack Daniel's, Bombay Sapphire,  
Belvedere, Jose Cuervo Silver

Liqueurs & Bitters: Bailey's, Amaretto Disaronno,  
Campari, Aperol, Crème de Cassis, Jagermeister,  
Pelinkovac Gorki List

Beers: Zajecarsko, Heineken

Wines: Aleksandrović Winery: Trijumf Noir  
Sparkling Wine, Sauvignon Blanc, Trijumf Rose, Regent

Vermouths: Martini Bianco & Rosso

Cocktails: Aperol Spritz, Kir Royal, Tom Collins, Negroni





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# Signature by Caroline Astor

Astor Ballroom rental  
Printed menus  
Standard place setting  
Complementary Grand Luxe room for wedding night\*  
Valet parking for Bride & Groom  
Couples Massage at The St. Regis Spa  
Complementary breakfast on the day after wedding  
Dinner at Savant for first anniversary

6 courses Gala set menu  
Pass around canapes  
Beverage package for 7 hours event duration  
Welcome drink: Deurié the Blanc de Blanc, Serbia  
Cake ceremony: Two bottles of Champagne  
Louis Roederer Brut Premier Collection  
260 EUR per person  
-120 guests minimum-

Subject to availability\*





# Signature by Caroline Astor

## SET MENU

Amuse bouche  
White Truffle Croquette

Starter  
Angus Beef carpaccio, Cured Mushrooms, Quintet of Mayonnaise

Middle course  
Charred Vegetable Lasagna, Comte Bechamel

Main course  
Lobster Tail & Red Prawns Ravioli, Bisque  
Amalfi Lemon Sorbet

Main course  
Wagyu loin Rossini, Black Truffle, Foie Grass, Porcini,  
Roasted Asparagus Potato Fondant

Dessert  
Wedding Cake, Petit Fours

# Signature by Caroline Astor

## BEVERAGES

Water: Aqua Panna & San Pellegrino

Juices: Orange, Apple, Blueberry, Peach

Sodas: Pepsi & Pepsi Max, 7Up, Evervess Bitter Lemon, Mirinda orange

Hot Drinks: Fresh Filter Coffee & Teas

Bojkovéanka's rakia: Plum, Apricot, Quince, Pear

Spirits: Johnny Walker Black Label,  
Jack Daniel's, Chivas Regal 12, Hennessy VS,  
Hendrick's, Belvedere, Jose  
Cuervo Silver, Rum Diplomatico 8 years

Liqueurs & Bitters: Bailey's, Amareto Disarono,  
Drambuie, Jagermeister, Fernet Branca,  
Pelinkovac Gorki List, Campari, Aperol,  
Crème de Cassis, Cointreau

Beers: Zajecarsko, Heineken, Kabinet Brka IPA

Wines: Deurić the Blanc de Blanc Sparkling Wine, Serbia,  
Marco Felluga Mongris Pinot Grigio, Italy,  
Varvaglione Pape Primitivo Oro di Manduria, Italy,  
Chateau Minuty M Provence, France

Vermouths: Martini Bianco & Rosso

Cocktails: Aperol Spritz, Bellini, Kir Royal, Tom Collins, Negroni, Sidecar





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# Additional Information

Ballroom capacity: 230 guests  
Special hotel rates for wedding guests\*  
Children aged 0 — 5: Free of charge  
Children aged 6 — 12 : 50% of chosen package  
Vendor meal price : 50% of chosen package  
Extension of beverage package : 1000 EUR per hour  
-All prices are with VAT included-

The proposal is informational. All terms and conditions will be confirmed upon booking.





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