COOP Club

RESTAURANT · SOFIA

CORPORATE CELEBRATIONS

Christmas parties 2026

- DJ party (minimum 60 guests)
- Photo corner
- A welcome drink and a homemade chocolate treat
- Spirits, 50 ml
- COOP mineral water, 500 ml
- Three-course festive menu
- Aromatic bread roll with topping, 80 g
- 10% discount for cooperative members
- Preferential bed-and-breakfast rates at Hotel COOP, Sofia



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A FESTIVE CLASSIC

Menu 1

Shopska salad

300 g

Fresh tomatoes, crisp cucumbers and peppers, topped with finely grated cow's-milk white cheese.

Tender turkey with mushrooms and chestnuts

300 g

Succulent turkey with aromatic mushrooms and chestnuts, served with a potato side.

Homemade strudel

150 g

A delicate apple filling scented with cinnamon, wrapped in crisp filo pastry.

€37

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TRADITIONAL FLAVOURS

Menu 2

Shepherd’s salad

300 g

A colourful combination of fresh vegetables, white cheese, yellow cheese, ham, mushrooms and egg.

Juicy pork neck with pepper sauce

300 g

Tender pork neck with an aromatic pepper sauce, served with delicately cooked sweet potato.

Homemade strudel

150 g

A delicate apple filling scented with cinnamon, wrapped in crisp filo pastry.

€39



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FESTIVE ELEGANCE

Menu 3

Tomatoes with marinated aubergine

300 g

Juicy tomatoes paired with tender marinated aubergine and aromatic herbs.

Slow-cooked beef cheeks with glazed carrots

300 g

Tender beef cheeks, slow-cooked to perfection, served with velvety celeriac purée and delicately glazed carrots.

Orange cake

150 g

A delicate dessert with a rich citrus aroma and fresh orange notes.

€45

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A PLANT-BASED CELEBRATION

Menu 4

Tomatoes with marinated aubergine — 300 g

Juicy tomatoes paired with tender marinated aubergine and aromatic herbs.

Lentil and bulgur patties — 300 g

Appetising vegetable patties made with lentils and bulgur, delicately seasoned and full of flavour.

Orange cake — 150 g

A delicate dessert with a rich citrus aroma and fresh orange notes.

€35

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ADD TO YOUR FESTIVE TABLE

Something extra

Trio of homemade dips with crisp bruschetta 150 g *Walnut dip, egg spread and tiro dip.*	€3.90
Golden potato rösti 200 g	€3.90
Mini beef and pork meatballs 200 g	€4.90
Homemade banitsa with minced meat and leeks 200 g	€4.90
Breaded processed cheese bites with blueberry jam 200 g	€7.90
Crispy cornflake-coated chicken bites 200 g	€7.90
Cheese selection 200 g	€10.90
Cured meat selection 200 g	€15.90

Reservations & information

99 G. S. Rakovski Street, Sofia
02 452 146 · 0898 656 890 · 0879 129 599
restaurant@coophotel.bg

We look forward to making your Christmas party an unforgettable celebration!

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CHRISTMAS PARTIES 2026

Terms & conditions

- The event is confirmed once the client has paid a deposit of 30% of the total reservation value.
- The remaining balance is payable on the day, immediately before the event starts.
- The menu must be confirmed no later than 10 days before the event date.
- The number of guests must be confirmed no later than 3 days before the event date.
- The date may be changed without a penalty, subject to the restaurant's availability.
- For reservations cancelled after 1 November 2026, the cancellation charge equals the deposit paid.
- Event duration: 5 hours, from 19:00 to 00:00.
- Overtime for staff and DJ: €300 per hour.
- Alcohol fee: €5 per litre.

Hotel COOP, 4 stars

Bed and breakfast

Double room	€110
Single room	€80