



Wedding Reception



AMINESS WEDDING

friendly to special moments

Dear Bride and Groom,

Your very special occasion is drawing near.

Why not make the most of it and treat yourselves to the perfect day?


Romantic Crikvenica will provide you with the ideal setting to celebrate your exchange of vows, against the backdrop of a magical sunset.

Turn the page to discover the special offer Aminess has for you!









Here is our recipe for a successful wedding...

A happy bride and groom

For you to be carefree on your big day, everything must be running smoothly. Therefore, leave the organisation to us, and enjoy your special day with your guests.

Experienced staff

Our employees will carefully note all your wishes and take care of every single aspect. Each staff member will carry out their duties until the final guest leaves the party. That's how we guarantee special moments you'll remember long into the future.

Creative menus

Our experienced team, under the direction of our chef, has put together a variety of menus for you. You can choose one of our set menus or devise your own – it's up to you! If you'd like to try our delicacies before you decide, we'll be happy to organise a wedding menu tasting to help you make the perfect choice.

Our gift to newly-weds:

- Your wedding night in the hotel
- Sparkling wine from a renowned local winemaker, and a fruit basket
- Late checkout
- Breakfast served in your room or in the hotel restaurant (your choice)
- Wedding reception venue free of charge
- Special accommodation price for your guests

Contact us if you have any wishes or questions. We look forward to welcoming you!

Your Aminess team





Buffet receptions





Standard

43,00 € per person

- Canapés with boiled ham, roast beef, tuna pâté, olive and truffle cream
- Mini beef burger with crispy pancetta, remoulade and BBQ sauce
- Selection of cheeses
- Cocktail sticks with cheese and olives
- Prosciutto on homemade bruschetta
- Prawn skewers with peanuts and lime
- Chicken and avocado salad
- Couscous with crunchy vegetables
- Salad with feta cheese and walnuts
- Olives, almonds, dried figs

Premium

53,00 € per person

- Gospoja island prosciutto
- Gilthead sea bream carpaccio on a bed of rucola
- Homemade chicken pâté with rosemary
- Caprese salad: buffalo mozzarella, tomatoes and basil
- Roast beef with cream and horseradish mousse served on a toasted baguette
- Quiche Lorraine with ham and cheese
- Mediterranean salad with prawns and Vergal olive oil
- Selection of cheeses from the island of Krk – Hlam cheese dairy
- Canapes with salmon, prawns, olive cream, smoked turkey and young cheese
- Fresh fruit

Deluxe

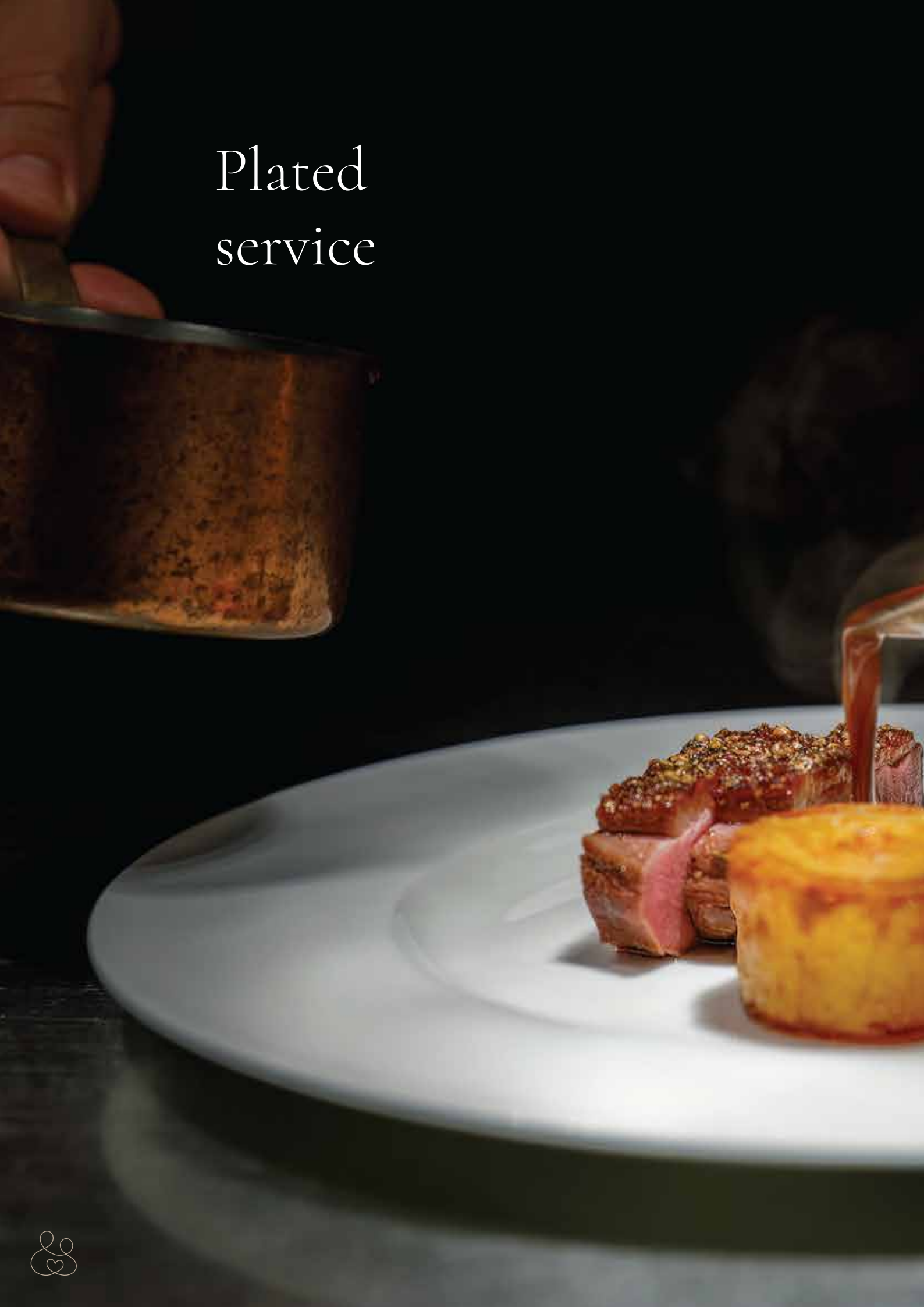
62,00 € per person

- Island cold cuts and cheeses (prosciutto, ombolo pork loin, pancetta, two types of cheese)
- Smoked salmon on a bed of celery
- Tuna prosciutto with balsamic vinegar pearls and onion gel
- Steak tartare served with butter and herbs
- Mediterranean salad with langoustines, rucola, tomatoes, Parmesan cheese and emulsion of citrus fruit and Vergal olive oil
- Octopus marinated in red cabbage and red wine with cocktail tomatoes and capers
- Adriatic white fish carpaccio
- Zucchini carpaccio with olive oil and black pepper sauce
- Adriatic prawn cocktail
- Sliced fruit





Plated service





Menu 1

68,00 € per person

- Welcome glass of sparkling wine
- Gospoja, prestige brut
- Gospoja island prosciutto
- Local cheese from the island of Krk – Hlam cheese dairy
- Roast beef with pomegranate on a bed of rucola
- Celestine beef soup
- Risotto with mixed forest mushrooms
- Žgvacet Istrian beef stew with local šurlice pasta
- Green noodles in cheese sauce
- Slow-roasted pork and veal roast
- Grilled vegetables
- Rustic potatoes
- Mixed salad
- Sliced fruit
- Coffee

Menu 2

72,00 € per person

- Welcome glass of sparkling wine
- Maličić Šipun, extra brut
- Beef fillet carpaccio on rucola
- Chicken terrine
- Buretić family skuta cow's milk curd cheese
- Hearty chicken soup with noodles, meat and vegetables
- Ravioli with ricotta in pesto genovese sauce
- Krk makaruni pasta with porcini mushrooms and smoked skuta curd cheese
- Turkey risotto with vegetables
- Roasted beef fillet in herb crust
- Saltimbocca stuffed roll in sage sauce
- Grilled vegetables, roast potatoes
- Mixed salad
- Sliced fruit
- Coffee



Menu 3

75,00 € per person

- Welcome glass of sparkling wine
- Biser Žlahtine Katunar, brut
- Gospoja island prosciutto
- Selection of local cheeses from the island of Krk – Hlam cheese dairy
- Octopus salad
- Madrilene soup
- Homemade Istrian pljukanci pasta with truffles on a bed of rucola
- Homemade Istrian spittoons with truffles on a bed of arugula
- Black cuttlefish risotto and Grana Padano chips
- Pork tenderloin stuffed with ricotta cheese and chard in dried fig sauce
- Aged rump steak tagliata on a bed of seasonal vegetables
- Potato slices with Mediterranean herbs
- Mixed salad
- Sliced fruit
- Coffee

Menu 4

79,00 € per person

- Welcome glass of sparkling wine
- Valomet PZ Vrbnik, natur brut
- Smoked salmon with celery and homemade mayonnaise
- Adriatic tuna tartare
- Istrian cow's milk hard cheese
- Clear fish soup with pieces of white fish and vegetables
- Kvarner langoustine risotto
- Tagliatelle with clams and cherry tomatoes
- Sea bass fillet in a light sweet cream sauce
- Gilthead sea bream fillet on almond cream
- Savoy cabbage with potatoes and Vergal olive oil
- Leaf salad
- Sliced fruit
- Coffee

Menu 5

85,00 € per person

- Welcome glass of sparkling wine
- San Marino Pavlomis, brut
- Adriatic tuna prosciutto
- Squid and chickpea salad served in a glass
- Marinated scallops
- Thick fish soup
- Queen scallop risotto
- Homemade green pasta with smoked seafood
- Cuttlefish ragout with polenta
- Monkfish tail in Istrian Malvasia wine sauce
- Salmon fillet with a mild dill sauce on a bed of chard and potatoes
- Roman gnocchi
- Leaf salad
- Sliced fruit
- Coffee

Vegan menu

68,00 € per person

- Aromatic polenta with truffle cream
- Marinated zucchini, avocado cream, rucola
- Cream of pumpkin soup
- Risotto with seasonal vegetables
- Soy medallions in tempura with cauliflower cream, glazed baby carrots, corn salad
- Mixed leaf salad
- Sliced fruit
- Coffee



Sweet buffet table

13,00 € *per person*

- Chocolate mousse with forest berries
- White chocolate mousse with almonds
- Assorted creams in small glasses
- Fruit tarts
- Cheesecake, chocolate cake and fruit cake, served on stands
- Shortcakes
- Sliced fruit

Wedding cakes

16,00 € *per person*

- Fruit tarts
- Chouquettes with vanilla cream
- Raffaello balls
- 'Londoner' shortbread with walnuts
- 'Lamington' mini fluffy cakes
- Mini custard slices
- Macarons
- Cupcakes with various creams

Buffet menus

Choose one of our recommended buffet menus, which include several cold and hot dishes and which will meet all the needs of your guests, whether they prefer fish or meat.





Menu 1

85,00 € per person per person

Cold starters

- Gospoja island prosciutto
- Selection of cheeses from the island of Krk – Hlam cheese dairy
- Cold roast beef with remoulade
- Fresh mozzarella with cocktail tomatoes and fresh basil
- Chicken and avocado salad served in a glass
- Squid, broad bean and cherry tomato salad
- Salad with crunchy vegetables and couscous

Soup

- Chicken soup with homemade tarana pasta

Hot starters

- Gnocchi in gorgonzola sauce
- Cuttlefish risotto
- Istrian fuži pasta with veal ragout
- Homemade green noodles with prawns

Main courses

- Pork tenderloin in hunter's sauce
- Beef medallions in red wine and prošek sauce
- Lamb chops with Mediterranean herb sauce
- Monkfish fillet in white wine and vegetable sauce
- Tuna fillet stewed in Vergal olive oil

Assortment of side dishes

Selection of fresh seasonal salads

Desserts

- Assorted cakes
- Sliced fresh fruit
- Coffee



Menu 2

88,00 € per person per person

Cold starters

- Island cold cuts and cheeses (prosciutto, ombolo pork loin, pancetta, two types of cheese)
- Octopus salad with olives and rock samphire
- Smoked and marinated salmon
- Caesar salad with pieces of toasted bread
- Marinated anchovies with aioli sauce
- Roast beef on a bed of rucola with pomegranate
- Dried fruits, nuts

Soup

- Hearty beef soup with homemade noodles

Hot starters

- Šurlice pasta from the island of Krk with truffles
- Risotto with smoked seafood
- Homemade štrukli (stuffed dough) with pancetta
- Green noodles with langoustines
- Asparagus risotto

Main courses

- Marinated beef in teran wine sauce
- Rolled pork fillet in porcini mushroom sauce
- Turkey steak in cheese sauce
- White fish fillet (sea bass, gilthead sea bream) in light dill sauce
- Salmon medallions in light saffron sauce

Assortment of side dishes

Selection of fresh seasonal salads

Desserts

- Assorted cakes
- Sliced fruit
- Coffee





Drinks packages





Classic

32,00 € per person

- Mineral water (sparkling and still)
- Various soft drinks and juices: Coca-Cola, Coca-Cola Zero, Fanta, orange, apple, red currant
- Local beer
- Coffee
- Wine corkage

Standard

38,00 € per person

- Wines Gospoja 0.75 L (Žlahtina and Cuvée)
- Mineral water (sparkling and still)
- Various soft drinks and juices: Coca-Cola, Coca-Cola Zero, Fanta, Sprite, orange, apple, red currant
- Bottled beer
- Coffee

Premium

52,00 € per person

- Wines Galić 0.75 L (Chardonnay, Crno g)
- Mineral water (sparkling and still)
- Various soft drinks and juices: Coca-Cola, Coca-Cola Zero, Fanta, orange, apple, red currant
- Spirits: Campari, Pelinkovac, local brandies, Jägermeister, rum, gin, whisky, vodka
- Bottled beer
- Coffee

Deluxe

60,00 € per person

- Wines Franc Arman 0.75 L (Malvazija Classic, Merlot Superior)
- Mineral water (sparkling and still)
- Various soft drinks and juices: Coca-Cola, Coca-Cola Zero, Fanta, orange, apple, red currant
- Spirits: Campari, Pelinkovac, local brandies, Jägermeister, rum, gin, whisky, vodka
- Cocktails (five types selected by the bridal couple)
- Craft beers: Zmajska Pivovara, Bura, Varionica
- Coffee

Drinks packages can be adapted to your preferences.



Discounts:

- Complimentary food for children up to 3 years old
- 50% discount on food for children aged 3 to 10 years old

Additional services:

- Decoration of the venue and tables
- Designing invitations and thank-you cards
- Creating confetti, floral arrangements, special effects
- Organising music
- Organising fireworks

Notes:

- Music must end by 2:00 AM in outdoor areas
- The event must conclude by 3:00 AM
- For catering service outside our resort, the price increases by 20%
- The exact number of guests must be confirmed at least 7 days before the event

Payment method:

- An advance payment of 15% of the cost for agreed-upon services must be made when booking the date
- 60% of the cost must be paid five days before the wedding reception
- The final invoice will be issued the day after the event
- The booked date is considered confirmed upon receipt of the advance payment
- The parties will sign a wedding organisation contract



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