



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 Makarska 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 range of menus for you. You can choose one of our set menus or devise your own – the choice is yours! If you cannot decide, our team will be happy to organise a wedding menu tasting to help you make the perfect choice.

Our gifts to newly-weds:

- Your wedding night in a hotel apartment
- Sparkling wine and a fruit basket
- Late checkout
- Breakfast served in your apartment or in the hotel restaurant (your choice)
- Special accommodation price for your guests
- Menu tasting free of charge

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

Your Aminess team





Gala Menu





Fish menu

75,00 € per person

- WHITE FISH FRITTER
sour cream with lime, spring onions, fried salted capers, grilled lime, salmon caviar, microgreens
- CUTTLEFISH CARPACCIO WITH SEPIA INK
rucola, capers, olive oil
- SEASONAL MUSHROOM RISOTTO
spring truffle, Grana Padano, toasted pine nuts
- SEA BASS FILLET
roasted squid, braised endive, rock samphire, fish sauce
- CRÉMEUX

Meat menu

75,00 € per person

- BURRATA
burrata, rustic tomatoes, pesto soup
- BEEF CARPACCIO
balsamic vinegar pearls, black olive powder, olive oil
- CUTTLEFISH AND TOASTED PASTA SARDA
cuttlefish in wine and Mediterranean herbs
- AGED BEEF FILLET
steak with oxtail pieces, glazed young carrots, potatoes poached in olive oil and butter with herbs, celery puree
- OPERA CAKE



Combined menu

75,00 € per person

- OCTOPUS CARPACCIO
rucola, Grana Padano, horseradish mayonnaise, balsamic vinegar reduction
- BOUILLABAISSE
- HOMEMADE ORECCHIETTE WITH BEEF RAGOUT AND WILD MUSHROOMS
spring truffle, Grana Padano
- RACK OF LAMB
potatoes, carrots, zucchini, microgreens
- CHEESECAKE

Vegetarian menu

75,00 € per person

- CREAM OF CARROT AND GARLIC SOUP
- LASAGNA WITH VEGETABLES
- PESTO RISOTTO
Grana Padano, toasted pine nuts
- ROASTED PEPPERS STUFFED WITH EGGPLANT AND MOZZARELLA MOUSSE
- AGED CHEESE PLATTER

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









Drinks packages





WELCOME DRINK

Welcome glass of sparkling wine (available for one hour)

8,00 € per person

**WELCOME CANAPÉS (FOR
THE PERIOD OF ONE HOUR)**

3 x canapé per person (vege, meat, fish)

5,00 € per person

Drinks packages (3 hours during dinner)*

Standard

50,00 € per person

- House wine (red, white)
- Mineral water (sparkling and still)
- Soft drinks and juices: Coca-Cola, Coca-Cola Zero, Fanta, Sprite, orange, apple
- Croatian beer

Premium

60,00 € per person

- House wine (sparkling, red, white)
- Mineral water (sparkling and still)
- Soft drinks and juices: Coca-Cola, Coca-Cola Zero, Schweppes, Fanta, Sprite, orange, apple
- Spirits: Campari, local brandies, Jägermeister, rum, gin, whisky, vodka
- Croatian beer
- Coffee

Deluxe

75,00 € per person

- House wine (sparkling, red, white, rosé)
- Mineral water (sparkling and still)
- Soft drinks and juices: Coca-Cola, Coca-Cola Zero, Schweppes Tonic, Fanta, Sprite, orange, apple
- Spirits: Campari, local brandies, Jägermeister, rum, gin, whisky, vodka
- Cocktails (3 types to your choice)
- Croatian beer
- Coffee

***ADDITIONAL HOUR 15 € PER PERSON**



Discounts:

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

Additional services:

- exterior decorator – upon request, 48 hours before the event
- outdoor lighting for events – upon request, 48 hours before the event*
- photographer – hired upon request, 48 hours before the event*
- security guards – external, upon request, 48 hours before the event*
- DJ – EUR 800 for 3 x 45 minute sets – exclusively resident DJ

Notes:

- rooftop privatisation fee: EUR 2,500 with the existing set-up, EUR 5,000 for a custom set-up (from 5:00 p.m. to midnight), with each additional hour before or after being charged EUR 400
- outdoor music ends at 11 p.m.
- party ends at midnight
- for catering services outside our resort, the price is increased by 50%
- the exact number of guests should be announced no later than 7 days before the day of wedding

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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