## Wedding Receptions



AMINESS WEDDING

### Dear Bride and Groom,

Your very special occasion is drawing near.

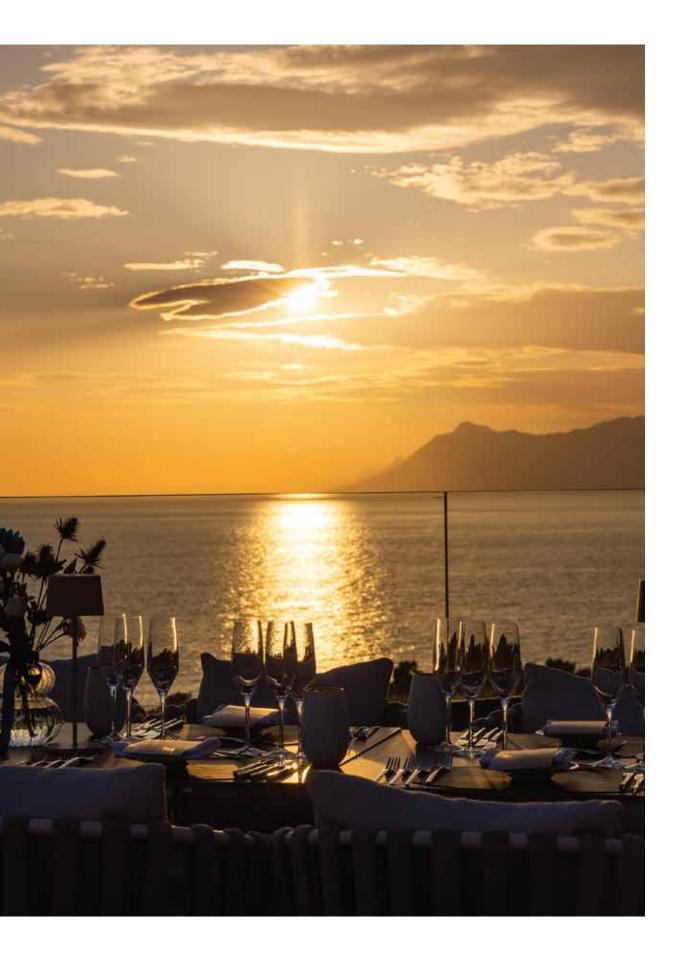
Why not make the most of it and treat yourselves to the perfect day?

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!

⁄our 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

- 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

- 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

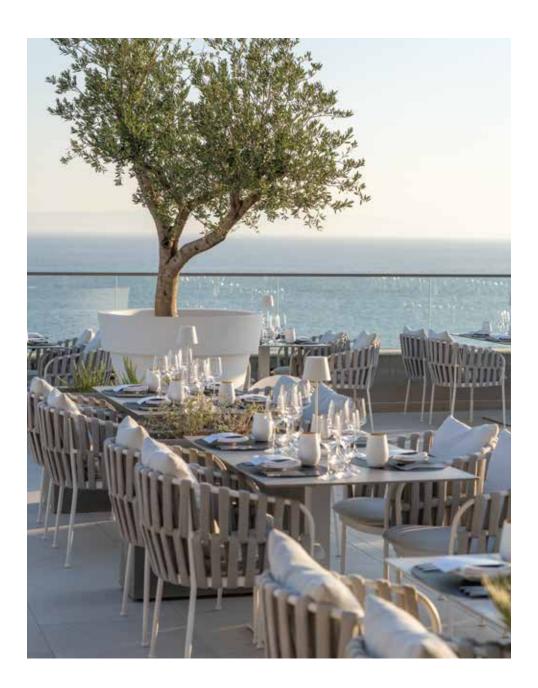
#### Wedding cakes

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





friendly to special moments



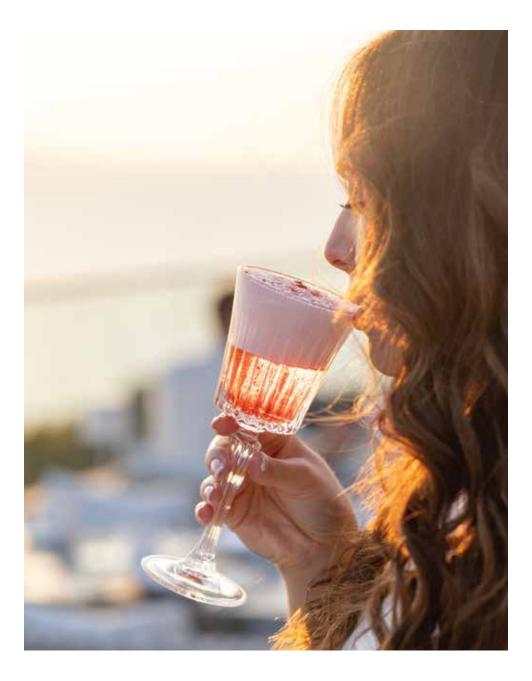














### Drinks packages

VADE



#### 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)\*

Stand	lard	

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

- 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



Discounts:

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

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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  $^{\ast}$
- 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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