



Wedding reception offer



AMINESS WEDDING

friendly to special moments

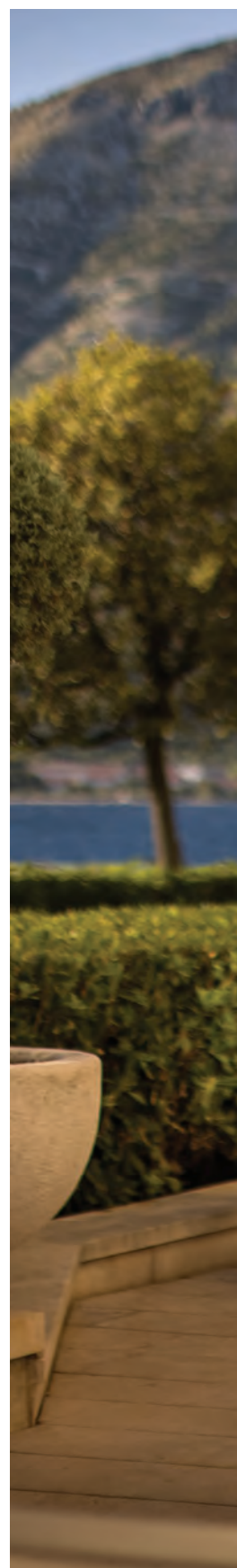
Dear newlyweds,

one of the most important events in your life is right around the corner.

Why not make it the best day of your life and treat yourself to the greatest experience possible?

The romantic islands of Korčula will provide you with the perfect setting for such a day. Say YES to your beloved while enjoying a magical view of the sunset!

Turn the page to see what gifts Aminess has prepared for you!





KORČULA





Behind every successful wedding there are...

...happy newlyweds

In order for you to be able to fully enjoy your special day, everything has to go smoothly. So let us organize your big day for you, and you just kick back and enjoy the celebration with your guests!

...experienced staff

They take all your wishes into account and turn them all into reality, down to the last detail. Every staff member has their own tasks they take care of up until the last guest has left. We do this to make sure you have the time of your life and remember your big day fondly when looking back at your wedding photos.

...creative menus

Our experienced chef and his team have designed a rich selection of menus for you. You can select one of the available menus or invent your own. The choice is yours. If you can't decide, our team can arrange for you to try the wedding menus to find out what the right choice for you might be.

Treat yourself to a wonderful wedding!

Our gifts for the newlyweds:

- first wedding night in a hotel suite
- sparkling wine by a renowned Dalmatian winemaker and a fruit basket
- late checkout
- breakfast served in the suite or in the hotel restaurant (depending on your wishes)
- wedding dinner venue free of charge
- discounted overnight stays for guests
- free menu tasting

*Feel free to contact us if you have any special wishes or questions!
We are looking forward to hosting you!*

Your Aminess team





Menu 1: meat

100,00 €

- Veal tartare
- Black olives and island cheese sauce
- Broccoli soup
- Candied lemon zest and goat cheese
- 'Žrnovski makaruni'
- Traditional pasta with beef and Dingač red wine ragout, pickled baby onions
- Potatoes au gratin
- Veli Jože cheese sauce, mushrooms and truffles
- Slow-cooked lamb belly
- Potatoes, yoghurt and Sainte-Maure cheese

Menu 2: fish

100,00 €

- Adriatic langoustine
- Tomato jam, crispy cauliflower and cucumber
- Cold zucchini and basil soup
- Marinated gourmet Adriatic fish
- Black cuttlefish risotto
- Pickled kohlrabi and lemon zest confit
- Adriatic squid 'tagliatelle'
- Leek cream and parsnip chips
- Adriatic tuna
- Jerusalem artichoke, parsley and carrot sauce



Menu 3: fish and meat

115,00 €

- Adriatic langoustine
- Tomato jam, crispy cauliflower and cucumber
- Broccoli soup
- Candied lemon zest and goat cheese
- Scallops
- Leek, cucumber and crispy parsnip
- Adriatic tuna steak
- Tomato cream, ricotta, zucchini and basil
- Aged beef fillet
- Juniper berry emulsion and summer vegetables

Menu 4: fish and meat

115,00 €

- Veal tartare
- Black olives and island cheese sauce
- Cold zucchini and basil soup
- Marinated gourmet Adriatic fish
- Adriatic prawn risotto
- Black olives and cucumber marinated in basil vinaigrette
- Tuna steak
- Fennel jam and beurre blanc sauce
- Venison
- Saddle of venison, cabbage and confit potato cream

Menu 5: premium menu

130,00 €

- Adriatic langoustine
- Tomato jam, crispy cauliflower, cucumber and cherry
- Veal tartare
- Black olives and island cheese sauce
- Scallops
- Leek, cucumber and crispy parsnip
- Guinea fowl and truffle mousse
- Smoked egg yolk, lovage and Veli Jože cheese
- Aged Txogitxu beef fillet
- Foie gras and Earl Grey tea sauce, potatoes au gratin and truffles

Vegetarian menu

80,00 €

- Tomato jam
- Ricotta, pistachio and basil pesto
- Cream of zucchini soup
- Potatoes au gratin
- Aged Parmesan cheese sauce, mushrooms and truffles
- Makaruni
- Traditional pasta with tomato sauce, pea velouté and pickled shallots
- Selection of seasonal vegetables
- Baby carrots, kohlrabi, new potatoes, leeks, fennel









Standard 7 Seas

52,00 €

- Welcome drink: Aperol Spritz, Limoncello Spritz
- Wine: Pošip Čara and Plavac mali Marica 0.75 l
- Water: Acqua Panna, San Pellegrino 0.75 l
- Soft drinks and juices: Coca-Cola, Fanta, Tonic Schweppes, Bitter Lemon, fruit juices
- Beer: Ožujsko and Heineken
- Coffee: Illy

Premium 7 Seas

75,00 €

- Welcome drink: Pjer Cetinka sparkling wine, Prosecco Adami Bosco di Gica
- Wine: Pošip Skaramuča and Plavac Korta Katarina 0.75 l
- Cocktails: Mojito, Negroni, Moscow Mule, Whiskey Sour
- Water: Acqua Panna, San Pellegrino 0.75 l
- Soft drinks and juices: Coca-Cola, Fanta, Tonic Schweppes, Bitter Lemon, fruit juices
- Spirits: Campari, Amaro Montenegro, Pelinkovac Antique, Jägermeister, Bacardi Rum, Gin Tanqueray, Whisky Jack Daniels, Vodka Absolut
- Beer: Ožujsko, Heineken, Corona Extra Lager
- Coffee: Illy

Deluxe 7 Seas

110,00 €

- Welcome drink: Champagne Charles Heidsieck, Moët & Chandon Rosé
- Wine: Grk Bire / Pošip Nerica and Dingač Riserva Radović / Zinfandel Benomosche 0.75 l
- Water: Acqua Panna, San Pellegrino 0.75 l
- Spirits: Campari, Amaro Montenegro, Pelinkovac Antique, Jägermeister, Rum Dictador 12 Y.O., Gin Mare, Hendrick's, Gordon's Pink, Whisky Ballantine's 12 Y.O., Glenlivet 12 Y.O., Bulleit Bourbon, Vodka Belvedere, Tito's Handmade
- Soft drinks and juices: Coca-Cola, Fanta, Tonic Schweppes, Bitter Lemon, fruit juices
- Cocktails: Old Pilot's Gin Tonic, Mediterranean Gin Tonic, Cetriolo Gin Tonic, Pinky Fizz
- Craft beers: San Servolo, Tovar
- Coffee: Illy



**Additional services
and costs:**

- free food for children under 3 years of age
- 50% discount on food for children from 3 to 10 years of age
- rental of chair covers: EUR 4.00 per chair
- wine pouring (if the newlyweds bring their own wine):
EUR 5.00 per guest
- The exact number of guests must be announced at least
7 days in advance

**Additional services
and notes:**

- venue and table decoration
- wedding invitations and thank-you cards
- confetti, flower arrangements and special effects
- music programme
- music programme end time: 00:00 AM
- wedding reception end time: 01:00 AM
- A 20% increase is applied to the agreed price if catering
services are included

Payment method:

- an advance amounting to 30% of the agreed price
to be paid upon booking
- 60% of the agreed service price to be paid five days
before the wedding reception
- final invoice – three days following the wedding
- your booking will be confirmed upon payment
of the advance
- the parties will sign a wedding organization agreement



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