



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?

The romantic town of Novigrad 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 gift to newly-weds:

- Your wedding night in a hotel apartment
- Sparkling wine from a renowned Istrian winemaker and a fruit basket
- Late checkout
- Breakfast served in your apartment or in the hotel restaurant (your choice)
- Wedding reception venue free of charge
- Special accommodation price for your guests
- VIP spa for the bridal couple
- Menu tasting free of charge.

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

Your Aminess team



Punto Mare receptions



Classic

53,00 €

- Canapé - focaccia: olive and truffle cream, salted cheese in sweet chili marinade, smoked salmon with ricotta cream and rocket
- Cocktail sticks with mozzarella and cherry tomatoes
- Tacos / pulled beef / mayo-BBQ sauce / pickled red onions
- Dujmović prosciutto – focaccia / olives / nuts / dried fruit
- Quiche Lorraine with ham, bacon and leek
- Beef fillet carpaccio, rucola and almond pesto, balsamic vinegar pearls
- Smoked swordfish with citrus pulp, cream cheese with aromatic herbs
- Marinated shrimps, orange and honey emulsion, grapes

Standard

58,00 €

- Dujmović family prosciutto
- Marinated olives, dried tomatoes, homemade focaccia
- Buršić family Istrian cold cuts presented in a traditional way
- (Istrian sausages, ombolo pork loin, smoked bacon)
- Stancija Špin cheese platter
- Mixed cow and sheep milk cheese / cheese with Teran wine / cheese with truffles / homemade jams / roasted pear
- Marinated octopus salad with capers and dried tomatoes
- Tuna tataki, spring onions, cherry tomatoes, soy sauce
- Marinated shrimps, orange and honey emulsion, grapes
- Salad with fresh goat cheese, hazelnuts, melon and crispy bacon
- Caesar salad (chicken fillet, dressing, lettuce, croutons)
- Bao buns with pulled pork
- Sliced fruit

Premium

63,00 €

- Buršić family prosciutto
- Olives, dried fruit, nuts
- Agrolaguna cheese selection
- Gran Istriano, cheese with truffles, cheese in Teran wine
- Medium rare roast beef on bruschetta with onion jam
- Tuna prosciutto with balsamic vinegar pearls and onion gel
- Octopus, salsa verde, marinated leek, capers with stalks, yellow cherry tomatoes
- Vegetarian spring rolls (rice paper, julienne vegetables, mustard and honey sauce)
- Beef salad (lettuce, peppers, shallots, chickpeas, dressing)
- Cuttlefish salad with roasted celery and sesame sauce
- Tacos / pulled beef / mayo dip – BBQ sauce / pickled red onions
- Mixed fried fish (red mullet fillet, calamari, shrimps)
- Sliced fruit

Deluxe

87,00 €

- Fish & raw bar: oysters, warty venus, marinated scallops, raw langoustines
- Adriatic white fish carpaccio
- Marinated shrimp tails with spring onions and horseradish
- Smoked salmon
- Sushi rolls, tuna tataki, nigiri sushi
- Tuna cannoli with foie gras
- Marinated octopus in red cabbage and red wine with cocktail tomatoes, capers and garlic cream
- Zucchini carpaccio with olive oil and black pepper sauce
- Fig and broad bean salad, caramelised sprouts, walnut vinegar, dehydrated lemon
- Sliced fruit

Minimum number of guests: 100
For receptions with less than 100 people, we charge a venue rental fee.



Served menus



Menu 1

88,00 €

- Welcome glass of sparkling wine
- CO2 Coronica, extra brut
- Dujmović family Istrian prosciutto
- Cow's milk cheese with truffles, roasted pear
- Tuna prosciutto, aioli – garlic dip
- Cow's milk skuta fresh cheese with honey and walnuts
- Beef soup with semolina dumplings
- Pljukanci pasta with prosciutto and sausages
- Gnocchi with beef goulash
- Homemade ravioli with roasted tomato sauce and taleggio cheese sauce
- Roast pork and veal (pork neck, veal roll)
- Herb sauce, brown stock
- Fresh seasonal vegetables, rustic potatoes
- Sliced fruit
- Coffee

Menu 3

104,00 €

- Welcome glass of sparkling wine
- Tomaz rosé, extra dry
- Buršić family Istrian prosciutto
- Sausage with Teran wine and truffle sauce
- Cow's milk skuta fresh cheese with honey and walnuts
- Shrimp tartare, roasted shrimp mayonnaise, coriander oil
- Cream of veal soup with vegetables
- Fuži pasta with langoustines and asparagus
- Risotto with beef and caramelised onions
- Beef medallions in green pepper
- Aged rump steak in wild mushroom sauce
- Fresh seasonal vegetables, roast potato halves (fennel, baby carrots, zucchini, cherry tomatoes)
- Sliced fruit
- Coffee

Menu 2

96,00 €

- Welcome glass of sparkling wine
- Desirée Damjanić, brut
- Istrian prosciutto with marinated olives
- Classic octopus salad
- Selection of local cheeses from Stancija Špin dairy
- Chicken soup with noodles, meat and vegetables
- Pljukanci pasta with Istrian žgvacet beef stew
- Fuži pasta with porcini mushrooms and smoked skuta fresh cheese
- Gnocchi with squid, shrimps and queen scallops
- Roasted beef fillet roll in smoked bacon and toasted hazelnut sauce
- Pork fillet stuffed with fresh cheese and asparagus in its own gravy
- Fresh seasonal vegetables, roast potato halves (fennel, new carrots, zucchini, cherry tomatoes)
- Fruit basket
- Coffee

Menu 4

110,00 €

- Welcome glass of sparkling wine
- Barely Legal Matošević, extra brut
- Beef fillet carpaccio on a bed of rucola with Mediterranean herb and Grana Padano pesto
- Tuna tartare, tapioca with soy sauce, parsley mayonnaise
- Stancija Špin Istrian cow's milk hard cheese
- Minestrone with homemade noodles
- Risotto with pumpkin, gorgonzola and toasted pumpkin seeds
- Fuži pasta with black truffles
- Lamb belly in rosemary sauce
- Roast veal loin in its own gravy
- Fresh seasonal vegetables, roast potato halves (fennel, baby carrots, zucchini, cherry tomatoes)
- Sliced fruit
- Coffee



Menu 5

114,00 €

- Welcome glass of sparkling wine
- King Kabola, brut
- Steak tartare, Dijon mustard with seeds, crème fraîche, coriander
- Scallops marinated in citrus with roasted orange
- Goat cheese with fig jam
- Beef soup with homemade noodles, meat and vegetables
- Pljukanci pasta in porcini mushroom sauce and smoked skuta fresh cheese
- Ricotta-stuffed ravioli with truffle sauce and crispy bacon
- Risotto with scampi
- Prosciutto-wrapped beef fillet in Teran wine sauce
- Lamb cutlet in sage sauce
- Fresh seasonal vegetables, roast potato halves (fennel, baby carrots, zucchini, cherry tomatoes)
- Sliced fruit
- Coffee

Menu 7

169,00 €

- Welcome glass of champagne
- Moët & Chandon Brut Imperial Champagne
- Finely sliced smoked swordfish, smoked mayonnaise with mussels
- Octopus, salsa verde, pickled caper leaves, red onion gel, dehydrated olives
- Fish soup
- Pljukanci pasta with cuttlefish, squid and porcini mushrooms
- Gnocchi with smoked seafood and black truffles
- Tuna steak, ricotta and rucola cream, tapioca with soy sauce, roasted fennel
- Sliced fruit
- Coffee

Menu 6

136,00 €

- Welcome glass of sparkling wine
- Piena Dobra berba, brut
- Scampi tartare, cuttlefish tapioca, dried tomato dip
- Monkfish confit
- White fish ceviche, pickled red onions, strawberry jelly
- Cream of fish soup
- Green ravioli with shrimps and Grana Padano chips
- Risotto with queen scallops and clams
- Sea bass fillet
- Cream of roasted potatoes, wild broccoli ragout
- Parsley oil
- Sliced fruit
- Coffee

Vegan menu

90,00 €

- Bruschetta caponata
- Zucchini marinated in apple cider vinegar, cream of smoked eggplant, tomato concassé, rucola
- Cream of zucchini soup
- Risotto with cream of chard, roasted pumpkin and toasted chickpeas
- Celery steak, vegetable jus, cream of potatoes, glazed carrots, lamb's lettuce
- Sliced fruit
- Coffee



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

126,00 €

Cold starters

- Prosciutto on a stand
- Selection of cheeses
- Mozzarella with cocktail tomatoes and fresh basil
- Octopus salad
- Roasted vegetables with dried tomatoes and basil
- Roast beef with pickled vegetables
- Cuttlefish, broad bean and spring onion salad

Soup

- Cream of veal soup with vegetables

Hot starters

- Gnocchi in gorgonzola sauce
- Black cuttlefish risotto with Parmesan crisps
- Pljukanci pasta with beef goulash
- Ravioli with porcini mushrooms and smoked skuta fresh cheese

Main courses

- Cordon bleu
- Beef medallions in mushroom sauce
- Lamb chops in rosemary sauce
- Monkfish in white wine and vegetable sauce
- Grilled tuna fillet
- Selection of side dishes
- Fresh seasonal salads

Desserts

- Assorted cakes
- Sliced fruit
- Coffee

Menu 2

142,00 €

Cold starters

- Istrian platter (prosciutto, dried sausages, skuta fresh cheese, olives)
- Marinated octopus with fresh lemon and capers
- Salmon – marinated and smoked
- Caesar salad with toasted croutons
- Roast beef in Remoulade sauce
- Cheese platter with fruit and nuts

Soup

- Beef soup with homemade noodles, meat and vegetables

Hot starters

- Gnocchi in black truffle sauce
- Fuži pasta with shrimps and zucchini
- Pljukanci pasta with cuttlefish, squid and porcini mushrooms
- Risotto with beef and caramelised onions

Main courses

- Roast veal with wild mushrooms
- Pork fillet stuffed with cheese and vegetables
- Turkey steak in four-cheese sauce
- Grilled white fish fillet
- Salmon medallions in Mediterranean herb sauce
- Selection of side dishes
- Fresh seasonal salads

Desserts

- Assorted cakes
- Sliced fruit
- Coffee





Drinks packages

Classic

35,00 €

- Mineral water (sparkling and still)
- Soft drinks and juices: Coca-Cola, Coca-Cola Zero, Fanta, orange, apple, blackcurrant
- Croatian beer
- Coffee
- Wine corkage

Standard

44,00 €

- House wine (Malvazija Laguna and Cabernet Sauvignon) 0.75 L
- Mineral water (sparkling and still)
- Soft drinks and juices: Coca-Cola, Coca-Cola Zero, Fanta, orange, apple, blackcurrant
- Bottled beer
- Coffee

Premium

63,00 €

- Wine 0.75 L (Tomaz, Matošević)
- Mineral water (sparkling and still)
- Soft drinks and juices: Coca-Cola, Coca-Cola Zero, Fanta, orange, apple, blackcurrant
- Spirits: Campari, Amaro, local brandies, Jägermeister, rum, gin, whisky, vodka
- Bottled beer
- Coffee

Deluxe

75,00 €

- Wine 0.75 L (Coronica, Damjanić)
- Mineral water (sparkling and still)
- Soft drinks and juices: Coca-Cola, Coca-Cola Zero, Fanta, orange, apple, blackcurrant
- Spirits: Campari, Amaro, local brandies, Jägermeister, rum, gin, whisky, vodka
- Cocktails (five types selected by the bridal couple)
- Craft beers: San Servolo, Zeppelin, Zmajska pivovara
- Coffee

Sweet buffet table

14,00 €

- Chocolate mousse with berries
- White chocolate mousse with almonds
- Selection of creams in small glasses
- Fruit tarts
- Cheese, chocolate and fruit cake, served on a stand
- Assorted shortcakes
- Fresh fruit

Discounts
and extra costs:

- Complimentary food for children up to 3 years old
- 50% discount on food for children aged 3 to 10 years old
- Chair cover rental: 4.00 € per chair
- Drinks service (if guests bring their own spirits): 5.00 € per guest

Wedding desserts

17,00 €

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

Additional services
and remarks

- Decoration of the venue and tables
- Invitations and thank-you cards
- Confetti, floral arrangements, special effects
- Organising music
- Possibility of organising a bachelorette party in the wellness centre of the Hotel Aminess Maestral
- Music must end by 4:00 AM
- The event must conclude by 5:00 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 30% 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 three days 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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