



AMINESS HOTELS & RESORTS  
AMINESS D.D.  
HR 52466 NOVIGRAD, ŽKVERSKA 8

T +385 52 858 688  
F +385 52 757 314  
E [GROUPS@AMINESS.COM](mailto:GROUPS@AMINESS.COM)

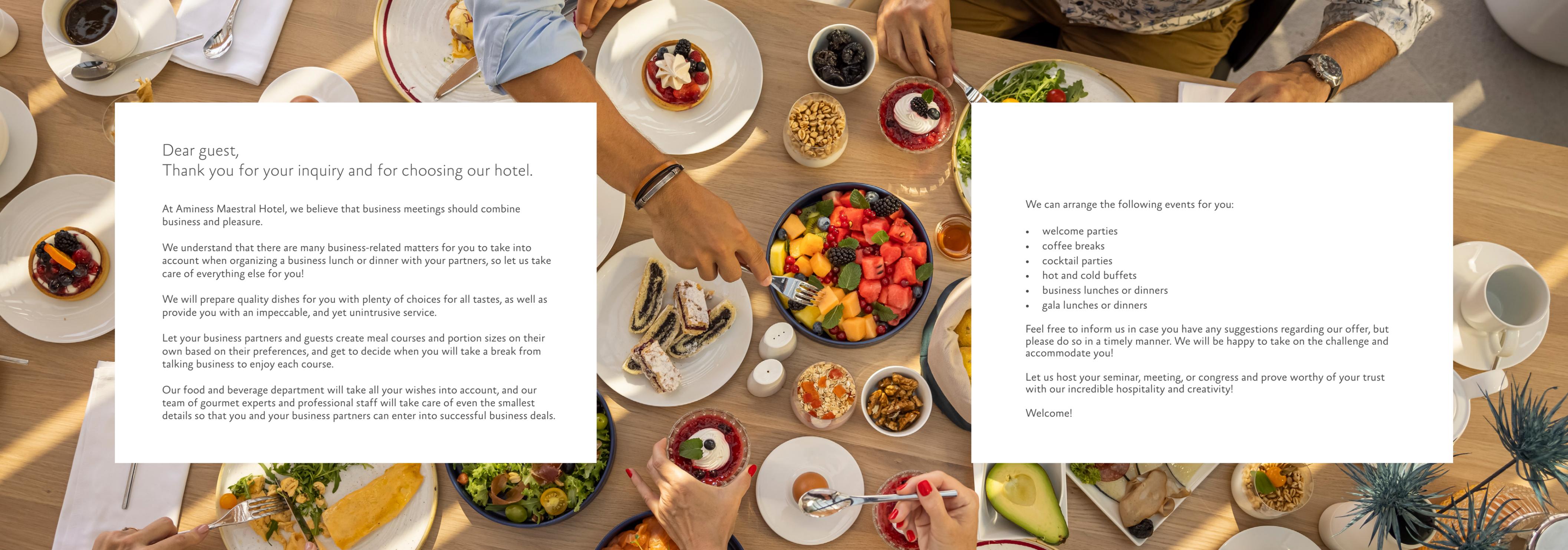
[WWW.AMINESS.COM](http://WWW.AMINESS.COM)

AMINESS  
*Gourmet*  
FRIENDLY TO DELIGHTFUL TASTES

**EN**  
NOVIGRAD

**OFFER**

**FOOD & BEVERAGES**  
CONGRESSES & SEMINARS



Dear guest,  
Thank you for your inquiry and for choosing our hotel.

At Aminess Maestral Hotel, we believe that business meetings should combine business and pleasure.

We understand that there are many business-related matters for you to take into account when organizing a business lunch or dinner with your partners, so let us take care of everything else for you!

We will prepare quality dishes for you with plenty of choices for all tastes, as well as provide you with an impeccable, and yet unintrusive service.

Let your business partners and guests create meal courses and portion sizes on their own based on their preferences, and get to decide when you will take a break from talking business to enjoy each course.

Our food and beverage department will take all your wishes into account, and our team of gourmet experts and professional staff will take care of even the smallest details so that you and your business partners can enter into successful business deals.

We can arrange the following events for you:

- welcome parties
- coffee breaks
- cocktail parties
- hot and cold buffets
- business lunches or dinners
- gala lunches or dinners

Feel free to inform us in case you have any suggestions regarding our offer, but please do so in a timely manner. We will be happy to take on the challenge and accommodate you!

Let us host your seminar, meeting, or congress and prove worthy of your trust with our incredible hospitality and creativity!

Welcome!

# WELCOME DRINK



<b>WARM-UP</b> Selection of bottled house wines Mineral water (carbonated and non-carbonated)	9,00 €
<b>FRESH AND HEALTHY</b> Freshly squeezed orange, grapefruit, kiwi, beet, carrot and apple juices Mineral water (carbonated and non-carbonated)	8,00 €
<b>TRADITIONAL ISTRIAN SPIRITS</b> Biska brandy, honey brandy, Teranino liqueur, Tartufo liqueur, blueberry brandy, Amarena liqueur Mineral water (carbonated and non-carbonated) Appetizers	10,00 €
<b>TWO SPARKLING WINES</b> Rosé Tomaz, Barely Legal Matošević Mineral water (carbonated and non-carbonated) Freshly squeezed orange juice Appetizers	14,00 €
<b>CO DUE SPARKLING WINE</b> CO2 sparkling wine Coronica Malvasia Mineral water (carbonated and non-carbonated) Appetizers	15,00 €
<b>THREE ISTRIAN WINEMAKERS</b> Chardonnay Aura, Teran Barbarossa, Benvenuti Malvasia Mineral water (carbonated and non-carbonated) Natural juices of various flavours Appetizers	16,00 €
<b>SPRITZ</b> Aperol, Hugo, Negroni Sbagliato Mineral water (carbonated and non-carbonated) Natural juices of various flavours Appetizers	16,00 €
<b>GIN &amp; TONIC</b> Old Pilot's Gin Tonic, Cetriolo, Pinky Fizz Mineral water (carbonated and non-carbonated) Appetizers	21,00 €

# COFFEE BREAK



## **SHORT BREAK**

Fresh filter coffee, milk  
Selection of teas, lemon, honey  
Spring and carbonated mineral water  
Selection of homemade tea cakes

8,00 €

## **LENGTHY BREAK**

Fresh filter coffee, milk  
Selection of teas, lemon, honey  
Spring and carbonated mineral water  
Selection of homemade tea cakes  
Danish pastry

8,00 €

## **FRUIT BREAK**

Fresh filter coffee, milk  
Selection of teas, lemon, honey  
Spring and carbonated mineral water  
Selection of homemade tea cakes  
Fruit on the rack  
Fruit smoothie

11,00 €

## **FROM OUR PASTRY SHOP**

Fresh filter coffee, milk  
Selection of teas, lemon, honey  
Spring and carbonated mineral water  
Selection of homemade tea cakes  
Homemade strudel and crostata

11,00 €

## **SAVOURY BITES BREAK**

Fresh filter coffee and a selection of teas  
Warm and cold milk  
Bottled drinking and mineral water  
Bruschetta with fresh cheese, black olives and dried tomatoes  
Vol-au-vent selection

14,00 €

## **ALL DAY LONG 10 – 18**

Fresh filter coffee, milk  
Selection of teas, lemon, honey  
Spring and carbonated mineral water  
Selection of homemade tea cakes

23,00 €

## ENRICH YOUR COFFEE AND TEA BREAK

Stuffed croissant	2,50 €
Muffin from our pastry shop	2,50 €
Homemade mignon selection	2,50 €
Mini sandwiches	4,50 €
Mini tramezzini with prosciutto	4,50 €
Cheese platter from the Latus cheese dairy	14,00 €
Dried fruits (apricots, mangoes, prunes, currants)	4,00 €
Nuts (almonds, hazelnuts, pistachios, walnuts)	4,00 €



# COCKTAIL PARTY



## CLASSIC

36,00 €

Tramezzini (with tuna, salmon, smoked turkey breast or Mediterranean vegetables)  
Prosciutto-wrapped sesame sticks  
Caprese skewers  
Istrian appetizers (with salt-packed anchovies and capers, marinated anchovies, purple onion, curd)  
Marinated tofu salad  
Homemade cakes from our pastry shop  
Fresh fruits  
A glass of house wine (Malvasia and Laguna cabernet sauvignon)  
Mineral water (carbonated and non-carbonated)

## STANDARD

40,00 €

Bruschetta with tomato, anchovies, mozzarella, tuna  
Mini beef burger with crispy pancetta, Remoulade and BBQ sauce  
Cheese and olive skewers  
Prosciutto with parmesan cheese on homemade breadsticks  
Prawn skewers with peanuts and lime  
Crunchy vegetable couscous  
Feta cheese and walnut salad  
Cheesecake  
Forest fruit muffins  
Fresh fruits  
Olives, almonds, dried figs  
A glass of bottled Coronica wine (Malvasia and Teran)  
Mineral water (carbonated and non-carbonated)

# COCKTAIL PARTY

## PREMIUM

54,00 €

Smoked sea bass, smoked swordfish, smoked tuna  
Dujmović family prosciutto (on the stand)  
Boškarić beef carpaccio with pumpkin cream  
Melon and goat cheese salad with pancetta and hazelnuts  
Traditionally presented Istrian cold meats  
Cheese platter from the Latus cheese dairy  
Sack cheese, Latufino truffle cheese, cow curd / homemade jams / baked pear  
Marinated octopus salad with capers and dried tomatoes  
Baked tuna with pepper sauce  
Macarons  
Fresh fruits  
A glass of bottled Tomaz wine (Sesto Senso Malvasia and Teran Barbarossa)  
A glass of natural fruit juice  
Mineral water

## DELUXE

94,00 €

Fish & raw bar: oysters, warty Venus clams, marinated scallops, raw shrimp  
Adriatic white fish carpaccio  
Marinated prawn tails with spring onion and horseradish  
Smoked salmon  
Sushi rolls, tuna tataki, nigiri sushi  
Tuna cannoli with foie gras  
Zucchini carpaccio with olive oil and black pepper sauce  
Fig and bean salad with caramelized sprouts, walnut vinegar and dried lemon  
Macarons  
Fruit slices  
A glass of bottled Matošević wine (the Grimalda range – white and red wines)  
A glass of natural fruit juice  
Mineral water



# BRUNCH

## Buffet

### MENU 1

62,00 €

Marinated red mullet with vegetables (julienned)  
Caesar salad  
Marinated zucchini with mozzarella  
.....  
Tuscan tomato soup  
.....  
Gnocchi with pesto genovese sauce  
Wild mushroom and chicken risotto  
Octopus and pea stew with baked polenta  
.....  
Grilled tuna steak  
Beef fillet with green peppercorn sauce  
Cheese stuffed chicken breasts  
Pizza Margherita  
Scalloped potatoes  
Dalmatian-style chard  
Creamed spinach sauce  
Selection of fresh seasonal salads with dressings  
.....  
Selection of cakes from our pastry shop  
Selection of homemade creams in a glass  
Fruit slices  
Ice cream

### MENU 2

52,00 €

Aubergine rolls with mozzarella  
Coleslaw salad with shark meat  
Fresh vegetable chicken salad  
.....  
Beef and pasta soup  
.....  
Vegetable lasagne  
Croatian pasta ("pljukanci") with pancetta and mushrooms  
Black risotto with cuttlefish, cocktail tomatoes and fennel  
.....  
Grilled sea bass fillet  
Beef cheeks (in own sauce)  
Stuffed pork tenderloin with prunes. Feta cheese and pancetta  
Salami pizza  
Baked potato  
Fried zucchini  
Roasted cauliflower  
Vegetable ragu  
Selection of fresh seasonal salads with dressings  
.....  
Selection of cakes from our pastry shop  
Selection of homemade creams in a glass  
Fruit slices  
Ice cream



# BRUNCH

*Served*

## MENU 1

31,50 €

Pea soup with pancetta  
.....  
Mini cheeseburger (2 pcs.) with homemade chips  
.....  
Hazelnut wafer cake

## MENU 2

35,00 €

Homemade aubergine gnocchi with roasted tomatoes and grated cheese  
.....  
Pork ribs with potato salad, red and green vegetables  
.....  
Chocolate raspberry mousse brownie

## MENU 3

33,00 €

Fisherman's pie  
Olives, anchovies, capers, onion and tomato  
.....  
Octopus with garlic cream and roasted cocktail tomatoes  
.....  
Apple strudel



# BUSINESS LUNCH | DINNER

Served

## MENU 1 58,00 €

Gnocchi with beef au jus, pancetta chips and marinated cocktail tomatoes  
.....  
Aged rump steak tagliata with arugula, roasted cocktail tomatoes and parmesan cheese  
Creamy potato and rosemary bake  
.....  
Berry panna cotta

## MENU 2 36,00 €

Istrian cold meats  
Istrian prosciutto, dried sausages, sheep's cheese, curd, marinated mushrooms  
.....  
Pork tenderloin with red wine sauce  
Pumpkin cream  
Celery and smoked leek(julienned)  
.....  
Cheesecake with fig sauce

## MENU 3 46,00 €

Stuffed beef carpaccio rolls with arugula, parmesan, balsamic vinegar and marinated oyster mushrooms  
.....  
Creamy carrot and garlic soup  
.....  
Roast pork and veal  
Baked new potatoes  
Parmesan crusted roast fennel  
.....  
Pistachio and white chocolate cake

## MENU 4 54,00 €

Sous vide octopus with creamed chard sauce, garlic foam and marinated zucchini  
.....  
Shrimp soup  
.....  
Sea bass fillet stuffed with smoked swordfish served on carrot sauce with marinated vegetables  
.....  
Salted caramel chocolate cake

## MENU 5 76,00 €

Marinated fish fillet with anchovies, dehydrated olives and olive oil emulsion  
.....  
Champagne oyster soup  
.....  
Grilled anglerfish on a bed of leeks with dried tomato pulp and potato cake  
.....  
Raspberry tart



# BUSINESS LUNCH | DINNER

## Buffet

### MENU 1 63,00 €

Selection of cold deli appetizers  
Smoked salmon with horseradish  
Marinated tuna with vegetables  
Avocado chicken salad  
.....  
Creamy vegetable soup  
Chicken soup with homemade noodles  
.....  
Croatian pasta ("pljukanci") with truffles  
Spinach and cheese puff pastry  
Spicy tomato gnocchi  
Risotto with zucchini and prawns  
.....  
Dalmatian "paštica" stew  
Turkey breast fillet with mozzarella and pine nuts  
Roasted pork shoulder with cumin  
Baked cod fillet with white wine dill sauce  
Grilled calamari  
Selection of side dishes prepared with various techniques  
Fresh and seasonal salads  
.....  
Sweet corner

### MENU 2 73,00 €

Domestic prosciutto with marinated olives  
Roast beef with Remoulade sauce  
Mediterranean marinated vegetables  
Octopus salad  
Roasted pepper stuffed with aubergines and mozzarella foam  
.....  
Clear vegetable and beef noodle soup  
Creamy vegetable soup  
.....  
Wild mushroom risotto with smoked curd  
Croatian pasta ("pljukanci") with prosciutto  
Zagorje štrukli  
Pasta with mussels  
.....  
Beef fillet with spicy sauce  
Cheese stuffed chicken breast  
Lamb chops with polenta  
Grilled redfish  
Fried shark fillet with spinach  
Olive oil-poached tuna medallions  
Selection of side dishes prepared with various techniques  
Fresh and seasonal salads  
.....  
Sweet corner

### MENU 3 50,00 €

Boškarin-based Istrian delicacies  
Adriatic mussel salad  
Fish pâté  
Mediterranean salad  
Prawn and avocado salad  
Roasted vegetables with dried tomatoes and basil  
.....  
Creamy tomato basil soup  
Bouillabaisse  
.....  
Spinach and cheese tortellini with roasted tomato sauce  
Homemade Croatian pasta with beef ragout and wild mushrooms  
Penne arrabbiata  
Mixed buzara-style mussels  
.....  
Chicken Cordon Bleu  
BBQ pork ribs  
Veal chops with creamy white wine mushroom sauce  
Sea bass fillet with aromatic herb sauce and stewed potatoes  
Prosciutto-wrapped anglerfish medallions  
Selection of side dishes prepared with various techniques  
Fresh and seasonal salads  
.....  
Sweet corner

### MENU 4 82,00 €

Domestic Istrian prosciutto on the stand  
Fresh mozzarella with cocktail tomatoes and fresh basil  
Prawn cocktail with aurora sauce  
Beef carpaccio with arugula, parmesan and balsamic vinegar  
Selection of hard cheeses with pickled zucchini and aubergines  
Chicken Caesar salad  
.....  
Asparagus soup  
Clear beef noodle soup  
.....  
Venison ragout with Istrian fusi  
Homemade green noodles with clams  
Cheese ravioli with pancetta and asparagus sauce  
Shrimp risotto  
.....  
Spicy tenderloin (tournedo cut)  
Bacon-wrapped pork medallions with zucchini  
Leg of lamb with onion confit and prosecco sauce  
Tuna confit  
Grilled fish – sea bream, calamari, tuna  
Selection of side dishes prepared with various techniques  
Fresh and seasonal salads  
.....  
Sweet corner

## SPECIAL BUFFET OFFER

A menu made up of freshly prepared daily dishes selected by the chef

**45,00 €**

- Selection of cold deli meats and salads
- 1 soup of the day
- 4 types of hot appetizers
- 5 types of main courses
- Selection of side dishes prepared with various techniques
- Fresh and seasonal salads
- Selection of sweets and fresh fruits (beverages not included)



## SPECIAL OFFER FOR VEGANS AND VEGETARIANS

### VEGETARIAN MENU 1 25,00 €

Burratina with cocktail tomatoes, basil oil and balsamic pearls  
 .....  
 Mascarpone polenta with peanut salad and avocado rolls  
 .....  
 Pear crostata

### VEGETARIAN MENU 2 44,00 €

Bruschetta with mozzarella caponata, smoked aubergine, marinated zucchini in apple vinegar and arugula  
 .....  
 Crispy tofu with pickled onion cream, radicchio couscous and goat cheese  
 .....  
 Roasted cep with artichokes, polenta with herbs and chestnut cream with cranberries  
 .....  
 Fig and caramel cake with vanilla cream

### VEGAN MENU 1 37,00 €

Beet tartare, kale chips and chia seeds  
 .....  
 Creamy sweet potato soup with almonds and pumpkin seed oil  
 .....  
 Wild mushroom confit with artichoke cream, caramelized turnips and ramsons  
 .....  
 Chocolate covered strawberry fudge

### VEGAN MENU 2 37,00 €

Fig and bean salad with caramelized sprouts, walnut vinegar and dried lemon  
 .....  
 Rice spring rolls, peanut spread with leafy salad, ginger leaves and mango  
 .....  
 Tofu and vegetable skewers  
 .....  
 Carrot cake with lemon cream

### VEGAN MENU 3 39,00 €

Celery ravioli stuffed with pea dip  
 .....  
 Spicy pumpkin and chickpea stew with ginger  
 .....  
 Whole wheat spaghetti with chickpeas and tomatoes  
 .....  
 Whole wheat spaghetti with chickpea falafel and creamed spinach sauce  
 .....  
 Pistachio strudel



