

### 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?

The romantic destinations of Korčula and Pelješac will provide you with the ideal setting to celebrate your exchange of vows, against the backdrop of a magical sunset.













## 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.









### Classic

Price: 43.00 €

- Canapés: with marinated anchovies, olive cream, white fish tartare, bacon and prunes, dried tomatoes and aubergine cream
- · Cocktail sticks with cheese and olives
- Mini burger with roast beef, mozzarella, mustard, honey and orange cream
- · Homemade breadsticks with prosciutto and Parmesan cheese
- · Quiche Lorraine with ham and cheese
- Beef fillet carpaccio with cheese cream and marinated mushrooms
- · Smoked swordfish with citrus pulp
- · Marinated prawn skewer with grapes
- · Olives, almonds, dried figs
- Sliced fruit

### Standard

Price 52.00 €

- Dalmatian prosciutto, marinated olives, dried tomatoes, homemade focaccia
- · Traditional cold cuts
- · Gligora cheese platter
- (Pag cheese, Žigljen, Težački sir hard cheese, Pag skuta curd cheese / homemade jams / baked pear)
- · Marinated octopus salad with capers and dried tomatoes
- · Baked tuna in pepper sauce
- · Marinated prawn skewer with grapes
- · Salad with fresh goat cheese, hazelnuts, melon and crispy bacon
- Caprese salad with buffalo mozzarella, tomatoes and basil
- Mini pulled pork burger
- · Sliced fruit

### Premium

Price 60.00 €

- Local charcuterie board (prosciutto, goat cheese, prosciutto pâté, aubergine pâté, marinated aubergines, olives, capers, dried tomatoes...)
- · Medium-rare beef on cornbread with onion marmalade
- · Cuttlefish, broad bean and spring onion salad
- · Tuna prosciutto with balsamic vinegar pearls and onion gel
- Sesame and flaxseed crusted octopus with parsley root cream
- Marinated anchovies
- · Chicken Caesar salad with Parmesan cheese and croutons
- Mini burger with roast beef, mozzarella, mustard, honey and orange cream
- Bruschette with mozzarella and tomatoes
- Sliced fruit

### Deluxe

Price 74.00 €

- Fish & raw bar: oysters, Venus clams, 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
- Octopus marinated 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, dried lemon
- Sliced fruit









*Price 82.00* €

- · Welcome glass of sparkling wine
- · Dalmatian prosciutto
- Livno cheese
- Olivier salad
- Beef soup with homemade noodles
- · Žrnovski makaruni pasta with beef goulash
- Mixed roast
- · Lamb, veal
- · Roasted vegetables and potatoes
- · Mixed salad
- · Sliced fruit
- · Coffee

### Menu 2

Price 82.00 €

- · Welcome glass of sparkling wine
- Beef soup with homemade noodles
- · Boiled beef
- Boiled potatoes, tomato sauce
- · Žrnovski makaruni pasta with beef goulash
- Mixed roast
- · Lamb, veal
- · Roasted vegetables and potatoes
- · Mixed salad
- · Sliced fruit
- · Coffee
- · Prosciutto and cheese platter with olives



### Price 91.00 €

- · Welcome glass of sparkling wine
- · Assorted Pag cheeses with olive oil and cherry tomatoes
- Dalmatian prosciutto slices with marinated olives
- Octopus salad with spring onions, tomatoes and vinegar and olive oil dressing
- · Cream of veal soup
- Hand-made makaruni pasta with shrimps
- · Ravioli with goat cheese in sage sauce
- Korčula pašticada braised beef with homemade potato gnocchi
- Roasted turkey fillet with seasonal vegetables
- Roasted veal fillet with stewed onions and peppers, creamy rosemary sauce
- · Sliced fruit
- Coffee

### Menu 4

### Price 91.00 €

- · Welcome glass of sparkling wine
- · Vegetable soup / Meat soup
- · Žrnovski makaruni pasta with beef sauce
- Seafood risotto
- Lamb chops in aromatic herb sauce and rustic potatoes
- · Chicken medallions in a juicy sauce
- Beef medallions with potato croquettes
- Fresh seasonal vegetables, roast potatoes
- · Sliced fruit
- Coffee

*Price* 118.00 €

- · Welcome glass of sparkling wine
- · Dalmatian fish platter
- (octopus, fish pâté, salted marinated anchovies, olives, dried tomatoes, rock samphire)
- · Cream of oyster soup
- Risotto with Adriatic langoustines and dried tomatoes
- Fried octopus legs on shrimp, zucchini and sparkling wine risotto
- · Grilled Adriatic fish
- Mediterranean grilled vegetables
- Gregada monkfish stew with noodles
- Sliced fruit
- Coffee

### Served vegan menu

*Price* 60.00 €

- · Bruschetta caponata
- Marinated zucchini in apple cider vinegar, smoked aubergine cream, tomato concasse, rucola
- · Cream of zucchini soup
- · Orzotto with chickpeas, capers and truffle cream
- Aubergine steak, vegetable jus, potato cream, glazed carrots, lamb's lettuce
- · Sliced fruit
- · Coffee



### Sweet buffet table

Price 15.00 €

- · Chocolate mousse with forest berries
- White chocolate mousse with almonds
- Assorted creams in small glasses
- Fruit tarts
- Cheesecake, rožata (crème caramel), kroštule (fried pastry), mini cream slices
- Assorted shortcakes

### Wedding cakes

Price 16.00 €

- · Fruit tarts
- Apple and almond tarts
- · Pistachio and lemon tart
- Rožata (crème caramel)
- Fig and walnut tart
- Mini peach cookies
- · Klašuni almond cookies
- Brittles





### Price 118.00 €

### **Cold starters**

- Traditional Dalmatian platter (prosciutto, cheese, olives)
- Selection of cheeses
- · Mozzarella with cocktail tomatoes and fresh basil
- Octopus salad
- · Roasted vegetables with dried tomatoes and basil
- Roasted beef with pickled vegetables
- · Cuttlefish, broad bean and spring onion salad

### Soup

· Chicken soup with dumplings

### Hot starters

- · Gnocchi in gorgonzola sauce
- Black risotto with parmesan cracker
- · Veal ragout with tagliatelle
- · Green noodles with shrimps

### Main courses

- · Cordon Bleu
- Beef medallions in button mushroom sauce
- · Beef Stroganoff
- Monkfish fillet Orly style
- Assorted gourmet fish steaks

Selection of side dishes Fresh seasonal salads

### Desserts

- · Assorted cakes
- Sliced fruit
- Coffee



### Price 130.00 €

### **Cold starters**

- · Traditional Dalmatian platter
- · (prosciutto, ham, goat cheese, olives)
- · Marinated octopus with fresh lemon and capers
- Smoked and marinated salmon
- · Caesar salad
- · Roast beef in Remoulade sauce
- · Cheese platter with fruit and walnuts

### Soup

• Beef soup with homemade noodles, meat and vegetables

### Hot starters

- · Makaruni pasta with beef
- · Risotto with shrimps
- · Homemade štrukli (filled dough) with melted butter
- Langoustine risotto

### Main courses

- · Rolled beef steak with prosciutto in red wine sauce
- Pork fillet in mushroom sauce
- · Turkey steak in four-cheese sauce
- Mixed fried fish chef's style
- · Gilthead seabream fillet in sage sauce
- · Salmon medallions in Mediterranean herb sauce

Selection of side dishes Fresh seasonal salads

### Desserts

- · Assorted cakes
- Sliced fruit
- Coffee

# Combination of buffet and plated service (min. 50 people)





### Price 118.00 €

### Welcome:

· glass of sparkling wine

### Cold buffet

- Prosciutto, ham, goat cheese, prosciutto pâté, aubergine pâté, olives, dried tomatoes, marinated anchovies, sarde in saor, oysters, octopus salad, white fish tartare, homemade bread
- Vegetable soup
- · Risotto with shrimps
- · Black risotto
- · Grilled Adriatic fish fillet
- · Rolled monkfish fillet in sage sauce
- · Chard, roasted potatoes
- · Sliced fruit
- · Coffee



### Price 130.00 €

### Welcome:

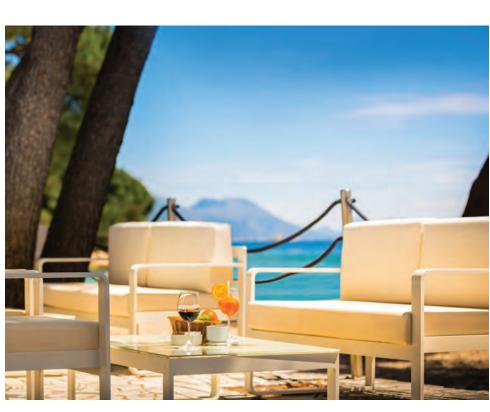
· glass of sparkling wine

### Cold buffet

- Prosciutto, ham, goat cheese, prosciutto pâté, aubergine pâté, olives, dried tomatoes, marinated anchovies, sarde in saor, oysters, octopus salad, white fish tartare, homemade bread
- · Consommé with noodles
- · Three kinds of žrnovski makaruni pasta
- Shrimps, tomatoes, almond pesto
- · Grilled beef steak
- · Sautéed vegetables
- Roasted potatoes
- · Sliced fruit
- · Coffee









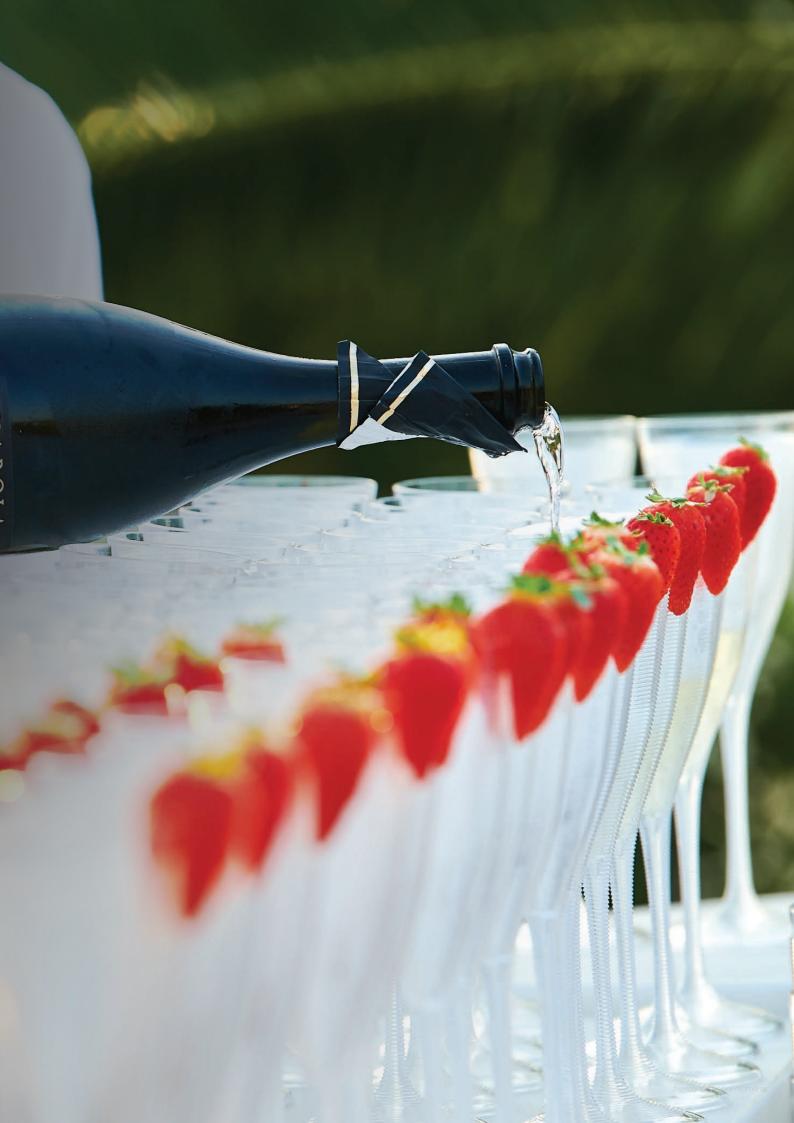












### Classic

Price 32.00 €

• Water: sparkling and still 0.75 L

Soft drinks and juices: Coca-Cola, Fanta, fruit juices

· Pivo: Ožujsko 0.33 L

· Coffee

· Wine corkage

### Standard

Price 41.00 €

• Wine: Pošip Blato and Plavac Bura 0.75 L

• Water: sparkling and still 0.75 L

• Soft drinks and juices: Coca-Cola, Fanta, fruit juices

Beer: Ožujsko 0.33 L

· Coffee

### Premium

Price 62.00 €

• Wine: Pošip Korta Katrina and Dingač Skaramuča 0.75 L

• Water: sparkling and still 0.75 L

Soft drinks and juices: Coca-Cola, Fanta, fruit juices

 Spirits: Campari, Pelinkovac Antique, local brandies, Jägermeister

· Rum Bacardi

· Gin Tanqueray,

· Whisky Johnnie Walker Black

Vodka Absolut

· Beer: Heineken

· Coffee

### Deluxe

*Price 75.00* €

### • Wine: Pošip Marko Polo, Marica Plavac, Rosé Matuško 0.75 L

Water: sparkling and still 0.75 L

Soft drinks and juices: Coca-Cola, Fanta, fruit juices

· Spirits: Campari, local brandies, Jägermeister

Rum Havana

· Gin Hendricks, Old Pilot's,

· Whiskey Jameson, Jack Daniel's

Vodka Belvedere

 Cocktails (five types selected by the bridal couple) – Aperol Spritz, Hugo, Old Pilot's GT, Mojito, Whiskey Sour

· Craft beer: San Servolo, Tovar

· Coffee



### 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: €5 per person
- Wine service (if guests bring their own wine): 7 € per person
- The exact number of guests must be confirmed at least 7 days before the event

### Additional services and remarks:

- · Decoration of the venue and tables
- · Invitations and thank-you cards
- Confetti, floral arrangements, special effects
- · Organising music
- · Music must end by 3:00 AM
- The event must conclude by 4:00 AM
- For catering service outside our resort, the price increases by 20%

### 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



AMINESS WEDDING friendly to special moments