



Aminess
HOTELS & CAMPSITES

AMINESS HOTELS & CAMPSITES
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AMINESS
Gourmet
FRIENDLY TO DELIGHTFUL TASTES

ENG
DALMACIJA

SELECTION OF
FOOD & BEVERAGE
CONGRESSES & SEMINARS



Thank you for your interest and for choosing our hotel.

We at Aminess believe that business and pleasure go hand in hand.

When organising business lunches or dinners, you usually have to worry about many business details, so why not let us take care of everything else.

We'll prepare a great variety of excellent meals to please even the most refined palates, while providing flawless, discreet service.

Let your guests and business partners choose meals according to their wishes and decide together when to interrupt work with the next course.

While you focus on making solid business agreements with your partners, our food & beverage department will study all your requests carefully, while our team of gourmet experts and professional staff organises everything down to the finest detail.

We organise:

- Welcome parties
- Coffee breaks
- Cocktail parties
- Hot & cold buffet
- Business lunches and dinners
- Festive lunches and dinners

If you have any suggestions regarding our offerings, do not hesitate to share them with us. We'll be happy to accept them as an incentive to do even better.

Let us host your seminar, meeting or congress and our friendly and creative staff will do its best to justify your choice.

Welcome!

WELCOME DRINK



WARM UP

Bottled house wine
Sparkling and natural mineral water

40,00 KN | 5,30 €

FRESH & HEALTHY

Fresh squeezed orange, grapefruit, kiwi, beetroot, carrot and apple juices
Sparkling and natural mineral water

40,00 KN | 5,30 €

DALMATIAN TOAST

Anise, carob, fig, chokeberry, sour cherry, loquat and lemon brandy
Sparkling and natural mineral water
Snacks

50,00 KN | 6,70 €

TWO SPARKLING WINES

Pjer Bačić, Tris Radovanović
Sparkling and natural mineral water
Freshly squeezed orange juice
Snacks

60,00 KN | 8,00 €

BIRE

Grk, plavac and Rosé – Bire wines
Sparkling and natural mineral water
Snacks

90,00 KN | 12,00 €

THREE WINEMAKERS

Dingač Skaramuča, Pošip Bačić, Rosé Matuško
Sparkling and natural mineral water
Various fruit juices
Snacks

90,00 KN | 12,00 €

SPRITZ

Aperol, Hugo, Negroni Sbagliato
Sparkling and natural mineral water
Various fruit juices
Snacks

90,00 KN | 12,00 €

GIN & TONIC

Old Pilot's Gin Tonic, Cetriolo, Pinky Fizz
Sparkling and natural mineral water
Snacks

100,00 KN | 13,30 €

COFFEE BREAK



SHORT BREAK

Coffee, milk
Assorted teas, lemon, honey
Sparkling and natural mineral water
Selection of homemade cookies

35,00 KN | 4,50 €

LONG BREAK

Coffee, milk
Assorted teas, lemon, honey
Sparkling and natural mineral water
Selection of homemade cookies
Danish pastry

40,00 KN | 5,40 €

FRUIT PAUSE

Coffee, milk
Assorted teas, lemon, honey
Sparkling and natural mineral water
Selection of homemade cookies
Selection of fruit
Fruit smoothie

45,00 KN | 6,00 €

FROM OUR BAKERY

Coffee, milk
Assorted teas, lemon, honey
Sparkling and natural mineral water
Selection of homemade cookies
Homemade strudel and tart

50,00 KN | 6,70 €

SAVOURY PAUSE

Fresh filter coffee, assorted teas
Hot and cold milk
Sparkling and natural mineral water
Bruschetta with cottage cheese, black olives and dried tomatoes
Selection of *vol-au-vent*

60,00 KN | 8,00 €

ALL DAY LONG 10 – 18

Coffee, milk
Assorted teas, lemon, honey
Sparkling and natural mineral water
Selection of homemade cookies

113,00 KN | 15,00 €

ADD EXTRA FLAVOUR TO YOUR COFFEE
OR TEA BREAK

Stuffed croissant	10,00 KN 1,40 €
Muffin from our bakery	10,00 KN 1,40 €
Assorted homemade mignons	10,00 KN 1,40 €
Mini sandwiches	25,00 KN 3,40 €
Mini tramezzini with prosciutto	25,00 KN 3,40 €
Assorted cheeses by Gligora dairy	50,00 KN 6,70 €
Dried fruit (apricot, mango, prunes, currant)	25,00 KN 3,40 €
Nuts (almonds, hazelnuts, pistachio, walnuts)	25,00 KN 3,40 €



COCKTAIL PARTY



CLASSIC

90,00 KN | 12,00 €

Tramezzini (tuna, salmon, smoked turkey breast, Mediterranean vegetables)
Sesame sticks with prosciutto
Mini mozzarella and tomato skewers
Dalmatian bites (with salted anchovies and capers, marinated sardines and red onions, curd)
Marinated tofu salad
Homemade cakes from our bakery
Fresh fruit
A glass of house wine (Pošip Blato and Plavac Bura)
Sparkling and natural mineral water

STANDARD

120,00 KN | 16,00 €

Bruschetta with tomato, anchovies, mozzarella, tuna
Mini beef burger with crispy bacon, Remoulade sauce and BBQ sauce
Cheese and olive cocktail skewers
Homemade breadstick with prosciutto and Parmesan cheese
Shrimp, peanut and lime skewers
Couscous with crispy vegetables
Feta cheese and walnut salad
Cheesecake
Berry muffins
Fresh fruit
Olives, almonds, dried figs
A glass of Kunjas bottled wine (Pošip and Pagadebit)
Sparkling and natural mineral water
Mineralna voda (gazirana i negazirana)

COCKTAIL PARTY

PREMIUM

- Beef carpaccio with pesto and Parmesan cheese
- Dalmatian prosciutto on stand
- Traditional cold cuts selection
- Cheese platter
- Mini roast beef and mozzarella burger with mustard, honey and orange cream
- Marinated octopus salad with capers and dried tomatoes
- Smoked swordfish with citrus pulp
- Marinated shrimp skewer with grapes
- Ham and cheese Quiche Lorraines
- Salad with goat cheese, melon, bacon and hazelnuts
- Wide selection of cakes from our bakery
- Fresh fruit
- Olives, almonds, dried figs
- A glass of Skaramuča bottled wine (Dingač, Pošip, Rosé)
- A glass of natural fruit juice
- Sparkling water

200,00 KN | 26,60 €

DELUXE

- Fish & raw bar: oysters, venus clams, marinated scallops, raw scampi
- Adriatic white fish carpaccio
- Marinated shrimp tales with spring onions and horseradish
- Smoked salmon
- Sushi rolls, tuna tataki, nigiri sushi
- Tuna cannoli with goose liver
- Courgette carpaccio with olive oil and black pepper sauce
- Fig and broad bean salad, caramelised sprouts, walnut vinegar, dried lemon
- Macarons
- Sliced fruit
- A glass of bottled wine (Rosé Nerica, Plavac Bura, Grk Batistić Zure)
- A glass of natural fruit juice
- Sparkling water

340,00 KN | 45,30 €

BRUNCH

Buffet

MENU 1 180,00 KN | 24,00 €

- Marinated sardines with julienne vegetables
- Caesar salad
- Marinated courgettes with mozzarella
-
- Tomato soup
-
- Tortellini in Gorgonzola sauce
- Tagliatelle pasta with pesto
- Risotto with chicken and wild mushrooms
-
- Grilled tuna steak
- Baby beef fillet in mushroom sauce
- Chicken breast stuffed with cheese
- Potato au gratin
- Dalmatian style Swiss chard
- Spinach cream
- Selection of fresh seasonal salads with dressings
-
- Assorted cakes from our bakery
- Assorted spoon desserts
- Sliced fruit
- Ice cream

MENU 2 200,00 KN | 26,70 €

- Aubergine and mozzarella rolls
- Coleslaw salad with shark
- Chicken salad with fresh vegetables
-
- Beef soup with pasta
-
- Homemade *štrukli* pastry with melted butter
- Makaruni* pasta with bacon and mushrooms
- Black cuttlefish risotto with cherry tomatoes and fennel
-
- Grilled sea bass fillet with spinach
- Baby beef cheeks in their own juices
- Pork fillet stuffed with prunes, Feta cheese and bacon
- Baked potatoes
- Breaded courgettes
- Cauliflower au gratin
- Vegetable ragout
- Selection of fresh seasonal salads with dressings
-
- Assorted cakes from our bakery
- Assorted spoon desserts
- Sliced fruit
- Ice cream



BRUNCH

Served

MENU 1 100,00 KN | 13,30 €

Pea soup with bacon
.....
Mini burger (2 pc) with cheese and homemade crisps
.....
Cheesecake

MENU 2 160,00 KN | 21,30 €

Homemade ravioli with cream and cheese
.....
Baked pork ribs with potato salad, red and green
cabbage
.....
Dark chocolate mousse topped with orange juice

MENU 3 180,00 KN | 24,00 €

Shrimp and rocket risotto
.....
Octopus tentacles with garlic cream and baked cherry
tomatoes
.....
Apple strudel



BUSINESS LUNCH | DINNER

Served

MENU 1 180,00 KN | 24,00 €

Homemade *makaruni* pasta with baby beef goulash
.....
Rump steak tagliata with rocket salad, baked cherry tomatoes and Parmesan cheese
Baked sweet potatoes
Caramelised carrot
.....
Panna cotta with black currant

MENU 2 190,00 KN | 25,30 €

Dalmatian cold cuts
Prosciutto, homemade ham, bacon, goat cheese, marinated mushrooms
.....
Pork tenderloin in wild mushroom sauce
Pumpkin cream
Celeriac and smoked leek julienne
.....
Cheesecake with fig sauce

MENU 3 250,00 KN | 33,30 €

Beef carpaccio with rocket, Parmesan and balsamic vinegar
.....
Cream of vegetable soup
.....
Pork and veal roast
Baked young potato
Fennel with Parmesan crust au gratin
.....
Apple strudel with vanilla sauce

MENU 4 270,00 KN | 36,00 €

Octopus carpaccio with rocket and olives
.....
Fish soup
.....
Sea bass fillet, red chard with almonds, potato cream
.....
Chocolate cake with salty caramel

MENU 5 270,00 KN | 36,00 €

Sea delicacies trio
(smoked sea bass, creamy cod spread, marinated anchovies)
.....
Shrimp soup
.....
Grilled monkfish on a bed of leek
Dried tomato pulp, potato tartlet
.....
Fresh cheese tart



BUSINESS LUNCH | DINNER

Buffet

MENU 1230,00 KN | 30,70 €

Selection of cold deli appetizers (bacon, ham, sheep cheese, curd)
Smoked salmon with orange cream and micro greens
Marinated tuna with vegetables
Chicken salad with feta cheese and button mushrooms
.....
Cream of vegetable soup
Cream of fish soup
.....
Homemade *štrukli* pastry with melted butter
Gnocchi with pesto and pine nuts
Makaruni pasta with asparagus and prosciutto
Shrimp and scampi risotto
.....
Pašticada beef stew with figs and bacon
Veal fillet stuffed with mozzarella and spinach
Stuffed chicken breast with asparagus in Dijon mustard sauce
Sea bass fillet with caramelised onion
Fritto misto
Selection of side dishes
Fresh and seasonal salads
.....
Sweet corner

MENU 2250,00 KN | 33,30 €

Homemade prosciutto with marinated olives
Fresh cow curd with honey and dried apricot
Beef roast with vegetable cream and leafy greens
Smoked fish fillets on a bed of lamb's lettuce
Baked bell pepper stuffed with aubergines and mozzarella mousse
.....
Beef consommé with vegetable noodles
Cream of vegetable soup
.....
Risotto with wild mushrooms and smoked curd
Makaruni pasta with prosciutto and asparagus
Vegetarian lasagna
Spaghetti with seafood
.....
Baby beef fillet in spicy sauce
Turkey breast with Gorgonzola cheese and walnuts au gratin
Lamb chop in Mediterranean herb sauce
Shark in soy and honey sauce
Tuna medallions poached in olive oil
Selection of side dishes
Fresh and seasonal salads
.....
Sweet corner

MENU 3280,00 KN | 37,30 €

Platter of homemade delicacies (homemade prosciutto, assorted goat cheeses, dried tomatoes, aubergine and prosciutto pâtés)
Salad with smoked duck breast in berry sauce
Assorted Croatian cheeses, dried fruit, chutney with pepper, chilli, mango and grapes
Octopus salad
Shrimp and avocado salad
Baked vegetables with dried tomatoes and basil
.....
Fish consommé with vegetables
Creamy fish soup with shrimp and Mediterranean vegetables
.....
Spinach and cheese tortellini in baked tomato sauce
Homemade gnocchi with baby beef ragout and wild mushrooms
Penne arrabbiata
Mixed shellfish *buzara*-style
.....
Chicken Cordon Bleu
Pork ribs BBQ
Veal steaks in creamy white wine and mushroom sauce
Sautéed white fish fillet
Monkfish medallions wrapped in prosciutto
Selection of side dishes
Fresh and seasonal salads
.....
Sweet corner

MENU 4320,00 KN | 42,60 €

Dalmatian prosciutto on ham stand
Fresh mozzarella with cherry tomatoes and fresh basil
Marinated salmon on a bed of young lettuce
Smoked duck breast with orange and cherry tomatoes
Selection of hard cheeses with pickled courgettes and aubergines
Chicken Caesar salad
.....
Fish consommé with vegetables
Creamy veal soup
.....
Homemade *makaruni* pasta with game ragout
Homemade green noodles with shrimp
Cheese ravioli in bacon and asparagus sauce
Scampi risotto
.....
Traditional Dalmatian *pašticada* beef stew
Pork medallions with courgettes wrapped in bacon
Lamb with peas
Sea bream in Malvasia wine and black olive sauce
Grilled fish – dentex, calamari, tuna
Selection of side dishes
Fresh and seasonal salads
.....
Sweet corner

AMINESS GOURMET



SPECIAL BUFFET OFFER

Menu featuring daily prepared dishes,
chef's choice

- Selection of cold deli cuts and salads
- 1 daily soup
- 4 warm appetizers
- 5 main dishes
- Selection of side dishes
- Fresh and seasonal salads
- Selection of desserts and fresh fruit

(drinks not included)

200,00 KN | 26,70 €

SPECIAL OFFER FOR VEGANS AND VEGETARIANS

Served

VEGE 1 150,00 KN | 20,00 €

Burratina with cherry tomato, basil oil and balsamic vinegar pearls
.....
Polenta with mascarpone, peanut salad, avocado rolls
.....
Pear tart

VEGE 2 220,00 KN | 29,30 €

Bruschetta with mozzarella caponata, smoked aubergine, marinated courgette in apple vinegar, rocket salad
.....
Crispy tofu, pickled onion cream, couscous with radicchio and goat cheese
.....
Baked porcini mushroom with artichokes, polenta with herbs, chestnut cream with cranberries
.....
Fig and caramel tartlet, vanilla cream

VEGAN 1 220,00 KN | 29,30 €

Beetroot tartare, kale crisps and chia seeds
.....
Cream of sweet potato soup with almonds and pumpkin oil
.....
Wild mushroom confit, artichoke cream, caramelised turnip, wild garlic
.....
Chocolate fudge with strawberries

VEGAN 2 230,00 KN | 30,60 €

Fig and broad bean salad, caramelised sprouts, walnut vinegar, dried lemon
.....
Rice spring rolls, peanut butter with lettuce, ginger flakes and mango
.....
Skewers with tofu and vegetables
.....
Carrot cake with lemon cream





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