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AMINESS  
*Gourmet*  
FRIENDLY TO DELIGHTFUL TASTES

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NJIVICE

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

7,00 € | 52,74 KN

## FRESH & HEALTHY

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

6,00 € | 45,21 KN

## HOMEMADE BY AURA

Biska mistletoe brandy, honey brandy, Teran brandy, pelinkovac bitter liqueur, carob brandy, dried fig brandy  
Sparkling and natural mineral water  
Snacks

8,00 € | 60,28 KN

## TWO SPARKLING WINES

Gospoja, Prestige Brut, Maličić Šipun, Extra Brut  
Sparkling and natural mineral water  
Fresh squeezed orange juice  
Snacks

11,00 € | 67,81 KN

## CO DUE

CO2 Sparkling wine  
Malvasia Coronica  
Sparkling and natural mineral water  
Snacks

10,00 € | 75,35 KN

## THREE VRBNIK WINEMAKERS

Žlahtina Gospoja, Sansigot Šipun, Rosé Katunar  
Sparkling and natural mineral water  
Various fruit juices  
Snacks

12,00 € | 90,41 KN

## SPRITZ

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

14,00 € | 105,48 KN

## GIN & TONIC

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

17,00 € | 128,09 KN



# COFFEE BREAK

## SHORT BREAK

Fresh filter coffee, milk  
Assorted teas, lemon, honey  
Sparkling and natural mineral water  
Selection of homemade cookies

6,00 € | 45,21 KN

## LONG BREAK

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

7,00 € | 52,74 KN

## FRUIT PAUSE

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

8,00 € | 60,28 KN

## FROM OUR BAKERY

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

8,00 € | 60,28 KN

## 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*

12,00 € | 90,41 KN

## ALL DAY LONG 10-18

Fresh filter coffee, milk  
Assorted teas, lemon, honey  
Sparkling and natural mineral water  
Selection of homemade cookies

20,00 € | 150,69 KN

ADD EXTRA FLAVOUR TO YOUR COFFEE  
OR TEA BREAK

Stuffed croissant	2,00 €   15,07 KN
Muffin from our bakery	2,00 €   15,07 KN
Assorted homemade mignons	2,00 €   15,07 KN
Mini sandwiches	4,00 €   30,14 KN
Mini tramezzini with prosciutto	4,00 €   30,14 KN
Assorted cheese platter by Latus dairy	10,00 €   75,35 KN
Dried fruit (apricot, mango, prunes, currant)	4,00 €   30,14 KN
Nuts (almonds, hazelnuts, pistachio, walnuts)	4,00 €   30,14 KN



# COCKTAIL PARTY



## CLASSIC

20,00 € | 150,69 KN

Open sandwiches with boiled ham, smoked salmon, roast beef, marinated vegetables  
Sesame breadsticks with prosciutto  
Mini mozzarella and tomato skewers  
Salad with marinated tofu  
Cheese and courgette puff pastry roll  
Assorted cakes from our bakery  
Fresh fruit  
A glass of house wine (Žlahtina and Cuvée Gospoja)  
Sparkling and natural mineral water

## STANDARD

25,00 € | 188,36 KN

Bruschetta with tomato, anchovies, mozzarella, tuna  
Mini beef burger with crispy bacon, Remoulade sauce and BBQ sauce  
Cheese and olive cocktail skewers  
Homemade breadsticks 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 Šipun bottled wine (Žlahtina and Sansigot)  
Sparkling and natural mineral water

# COCKTAIL PARTY

**PREMIUM**

Vitello tonnato on a bed of lamb’s lettuce  
Žužić family prosciutto (on a ham stand)  
Three cheese types of the Hlam dairy form Krk  
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  
Asparagus and homemade cheese terrine  
Salad with goat cheese, melon, bacon and hazelnuts  
Warm strudel (apple, sour cherry, cheese)  
Fresh fruit  
Olives, almonds, dried figs  
A glass of bottled Tomaz wine (Malvasia and Teran Barbarossa)  
A glass of natural fruit juice  
Sparkling water

**40,00 €** | 301,38 KN

**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 Matošević wine (Grimalda line – red and white)  
A glass of natural fruit juice  
Sparkling water

**50,00 €** | 376,73 KN

# BRUNCH

## Buffet

**MENU 1** 30,00 € | 226,04 KN

Marinated red mullet with julienne vegetables  
Caesar salad  
Marinated courgettes with mozzarella  
.....  
Madrilene soup  
.....  
Cheese dumplings  
Šurlice pasta with pesto alla genovese  
Chicken and porcini mushroom risotto  
.....  
Grilled tuna steak  
Baby beef fillet in rainbow pepper sauce  
Turkey breast caprese roll  
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** 35,00 € | 263,71 KN

Aubergine and mozzarella rolls  
Coleslaw salad with shark  
Chicken salad with fresh vegetables  
.....  
Chicken consommé with homemade tarana pasta  
.....  
Homemade cheese casserole  
Pljukanci pasta with prosciutto and asparagus on a bed of rocket salad  
Risotto with scampi and dried tomatoes  
.....  
Grilled sea bass fillet with kale and whipped cream  
Marinated lamb chops  
Pork fillet stuffed with baked peppers  
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

17,00 € | 128,09 KN

Pea soup with bacon  
.....

Mini burger (2 pc) with cheese and homemade crisps  
.....

Jaffa cubes

## MENU 2

35,00 € | 263,71 KN

Homemade *štrukli* pastry with breadcrumbs and butter  
.....

Baby beef medallions in *Prošek* and *Teran* sauce  
.....

White chocolate cream with raspberries

## MENU 3

31,00 € | 233,57 KN

Squid risotto  
.....

Grilled salmon fillet  
served with couscous, shallot and green bean salad  
.....

Apple strudel



# BUSINESS LUNCH | DINNER

*Served*

## **MENU 1** 39,00 € | 293,85 KN

Homemade *šurlice* pasta with truffles and mushrooms  
.....

Marinated grilled rump steak  
Carrot purée  
Brussels sprouts with almonds  
.....

Panna cotta with mango cream

## **MENU 2** 36,00 € | 271,24 KN

Island cold cuts  
prosciutto, dried sausages, sheep cheese, curd,  
marinated mushrooms  
.....

Pork tenderloin in chanterelle mushroom sauce  
Potatoes au gratin  
Grilled vegetables  
.....

Chocolate cake with sour cherries

## **MENU 3** 46,00 € | 346,59 KN

Beef carpaccio with rocket, Parmesan and balsamic vinegar  
.....

Cream of broccoli soup  
.....

Pork and veal roast  
Baked young potato  
Fennel with Parmesan crust au gratin  
.....

Apple pie with ice cream

## **MENU 4** 45,00 € | 339,05 KN

Sea bass tartare with citrus fruit  
.....

Thick fish soup  
.....

Red scorpionfish in marinara sauce  
Swiss chard risotto  
.....

Chocolate cake with chilli

## **MENU 5** 48,00 € | 361,66 KN

Sea delicacies trio (tuna prosciutto,  
creamy cod spread, marinated anchovies)  
.....

Velvety scampi soup  
.....

Monkfish in two-colour turmeric  
and black sauce  
Carrots, potatoes and leek  
.....

Fresh cheese tart



# BUSINESS LUNCH | DINNER

## Buffet

MENU 136,00 € | 271,24 KN

Selection of cold deli appetizers  
Smoked salmon with horseradish  
Marinated tuna with vegetables  
Chicken salad with avocado  
.....  
Cream of vegetable soup  
Chicken soup with homemade noodles  
.....  
Krk *šurlice* pasta with truffles  
Puff pastry with spinach and cheese  
Gnocchi with spicy tomatoes  
Courgette and shrimp risotto  
.....  
Dalmatian *pašticada*  
Turkey fillet with mozzarella and pine nuts  
Baked pork shoulder with cumin  
Cod fillet in dill and white wine sauce  
Grilled calamari  
Selection of side dishes  
Fresh and seasonal salads  
.....  
Sweet corner

MENU 239,00 € | 293,85 KN

Homemade prosciutto with marinated olives  
Roast beef in Remoulade sauce  
Marinated Mediterranean vegetables  
Octopus salad  
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  
*Pljukanci* pasta with prosciutto  
Zagorje *štrukli* pastry  
Shellfish pasta  
.....  
Beef fillet in spicy sauce  
Chicken breast stuffed with cheese  
Lamb chop with polenta  
Grilled red scorpionfish  
Fried shark steak with spinach  
Tuna medallions poached in olive oil  
Selection of side dishes  
Fresh and seasonal salads  
.....  
Sweet corner

MENU 345,00 € | 339,05 KN

Krk island delicacies  
Adriatic mussel salad  
Fish pâté  
Mediterranean salad  
Shrimp and avocado salad  
Baked vegetables with dried tomatoes and basil  
.....  
Cream of tomato soup with basil  
Bouillabaisse  
.....  
Spinach and cheese tortellini with baked tomato sauce  
Gnocchi with baby beef ragout and wild mushrooms  
Penne all’arrabbiata  
Mixed shellfish *buzara*-style  
.....  
Chicken Cordon Bleu  
Pork ribs BBQ  
Veal steaks in creamy white wine and mushroom sauce  
Sea bass fillet in herb sauce with sautéed potatoes  
Monkfish medallions wrapped in prosciutto  
Selection of side dishes  
Fresh and seasonal salads  
.....  
Sweet corner

MENU 450,00 € | 376,73 KN

Homemade Krk prosciutto on ham stand  
Fresh mozzarella with cherry tomatoes and fresh basil  
Shrimp cocktail with aurora sauce  
Beef carpaccio with rocket, Parmesan and balsamic vinegar  
Selection of hard cheeses with pickled courgettes and aubergines  
Chicken Caesar salad  
.....  
Asparagus soup  
Beef consommé with noodles  
.....  
Venison ragout with Istrian *fuži* pasta  
Homemade green noodles with clams  
Cheese-stuffed ravioli with bacon and asparagus sauce  
Scampi risotto  
.....  
Tournedo in spicy sauce  
Pork medallions with courgettes wrapped in bacon  
Lag of lamb with onion confit and *Prošek* sauce  
Tuna confit  
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)

**40,00 €** | 301,38 KN

# SPECIAL OFFER FOR VEGANS AND VEGETARIANS

*Served*

**VEGE 1** 25,00 € | 188,36 KN

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

**VEGE 2** 37,00 € | 278,78 KN

Bruschetta with mozzarella caponata, smoked aubergine, courgette marinated in apple cider 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** 37,00 € | 278,78 KN

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** 37,00 € | 278,78 KN

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

**VEGAN 3** 39,00 € | 293,85 KN

Celery ravioli filled with pea cream  
.....  
Spicy stew with pumpkin, chickpeas and ginger  
.....  
Whole wheat spaghetti with chickpeas and tomato  
.....  
Integral tacos with chickpea falafel and spinach cream  
.....  
Biscuits with pistachios





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