

AMINESS  
WEDDING  
FRIENDLY TO SPECIAL MOMENTS

WEDDING RECEPTIONS  
ISLAND OF KRK





Dear bride and groom,

one of the most important days of your lives is drawing near. Why not make the most of it and treat yourself to a perfect day?

The romantic town of Novigrad is the ideal place to say your vows and celebrate them over a magical sunset.

Turn the page and discover a special Aminess gift for you!

## **Here is our recipe for a successful wedding**

### **Happy bride and groom**

To be carefree on your big day, everything must be running smooth. We'll help you plan everything down to the last detail so you can enjoy your special moments with your guests.

### **Experienced staff**

Our employees will carefully examine all your wishes and take care of every single detail. Each staff member carries out their duties until the last guest leaves the party. That's how we guarantee special moments you'll remember long after your big day.

### **Exquisite menus**

Our experienced team led by the chef has put together a variety of menus for you. You can choose one of our set menus or make your own. It's up to you. If you'd like to try our delicacies before you decide, we'll be happy to organise a tasting of the wedding menu to help you choose the perfect one.

Have a joyful wedding!

## **Our gift to newly-weds**

- First wedding night in a hotel suite
- Sparkling wine of a renowned local winemaker and a fruit basket
- Late check out
- Breakfast served in the suite or in the hotel restaurant (your choice)
- Wedding dinner venue free of charge
- Special accommodation price for your guests
- VIP spa for you
- Free menu tasting

Contact us in case you have any wishes or questions. We are looking forward to welcoming you!

Your Aminess team



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BUFFETS AT PLAVA TERASA

## CLASSIC

- Canapés: with salmon, olive and truffle cream, salted anchovies and capers, bacon and prunes, dried tomatoes and aubergine cream
- Cheese and olive cocktail skewers
- Mini burger with roast beef, mozzarella, mustard, honey and orange cream
- Homemade breadsticks with prosciutto and Parmesan cheese
- Ham and cheese Quiche Lorraines
- Beef tenderloin carpaccio with cheese cream and marinated mushrooms
- Marinated sea bass on a bed of rocket salad
- Marinated shrimp skewer with grapes
- Olives, almonds, dried figs



## STANDARD

- Cuttlefish and broad bean cocktail
- Sea bream carpaccio on a bed of rocket salad
- Tuna au gratin with pepper on a bed of sweet potato cream
- Buffalo mozzarella with tomatoes
  
- Roast beef with sour cream and horseradish cream, served on toasted baguette bread
- Mini anchovy and spring onion salad
- Fresh sheep cheese, thyme and honey glaze terrine
  
- Trout caviar with fresh chives
- Homemade Krk cheese platter by Hlam dairy
  
- Prosciutto rolls with melon
- Sliced fruit



## PREMIUM

- Žužic family island prosciutto
- Octopus terrine with cuttlefish, capers, sea fennel and dried tomatoes
- Tuna prosciutto with balsamic vinegar pearls and onion gel
- Cuttlefish salad with broad beans and spring onion
  
- Veal pâté in herb crust
- Mediterranean salad with shrimp, rocket, courgettes, tomatoes and Parmesan seasoned with citrus and olive oil emulsion
- Caprese salad with buffalo mozzarella, tomatoes and basil
  
- Traditional-style island cold cuts selection
- Canapés: with salmon, shrimp, olive and truffle cream, smoked turkey and fresh cheese
  
- Sliced fruit



## DELUXE

- Fish & raw bar: oysters, venus clams, marinated scallops, raw scampi
- Adriatic white fish carpaccio
- Marinated shrimp tails with spring onions and horseradish
- Smoked salmon
- Sushi rolls, tuna tataki, nigiri sushi
- Tuna cannoli with goose liver
- Octopus marinated in red cabbage and red wine with cherry tomatoes, capers and garlic cream
- Courgette carpaccio with olive oil and black pepper sauce
- Fig and broad bean salad, caramelised sprouts, walnut vinegar, dried lemon
- Sliced fruit

*Minimum number of guests: 100*

*The venue rental fee is charged for banquets for less than 100 persons.*





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SERVED MENUS

## MENU 1

- A welcome glass of sparkling wine
- Gospoja, Prestige Brut
- Žužic family island prosciutto
- Homemade Krk cheese
- Smoked salmon
- Fresh cow curd with honey and walnuts
- Celestine beef consommé
- Šurlice pasta with wild mushrooms
- Green noodles with shrimp
- Slow-roasted pork and veal
- Fresh seasonal vegetables
- Rustic potatoes
- Sliced fruit
- Coffee



## MENU 2

- A welcome glass of sparkling wine
- Maličić Šipun, Extra Brut
  
- Homemade prosciutto with marinated olives
- Classic octopus salad
- Assorted cheeses by Hlam dairy
  
- Free-range chicken soup with noodles, meat and vegetables
  
- Gnocchi with Istrian boškari beef stew
- Šurlice pasta with scampi, dried tomatoes and broad beans
  
- Baked baby beef fillet in herb crust
- Saltimbocca stuffed rolls in sage sauce
- Fresh seasonal vegetables, potatoes
  
- Fruit basket
- Coffee



## MENU 3

- A welcome glass of sparkling wine
- Biser Žlahtine Katunar, Brut
  
- Roast beef
- Creamy cod spread
- Octopus salad
- Truffle cheese
- Madrilene soup
  
- Pljukanci pasta with prosciutto and kulen salami crisps on a bed of rocket salad
- Black cuttlefish risotto with Grana Padano cheese brittle
  
- Aged local rump steak tagliata
- Pork medallions filled with cottage cheese and rocket with dried fig sauce
- Fresh seasonal vegetables, potatoes
  
- Sliced fruit
- Coffee



## MENU 4

- A welcome glass of sparkling wine
- Valomet PZ Vrbnik, Natur Brut
  
- Baby beef fillet carpaccio on a bed of rocket salad
- Tuna tartare
- Istrian hard cow cheese
  
- Beef consommé with homemade noodles
  
- Kvarner scampi and asparagus risotto
- Fuži pasta with black truffle
  
- Sesame-crusted tuna steak on a bed of creamy polenta with mascarpone or Pistachio-crusted lamb chops with creamy mashed pear and hazelnuts
  
- Sliced fruit
- Coffee



## MENU 5

- A welcome glass of sparkling wine
- San Marino Pavlomis, Brut
  
- Steak tartare
- Marinated scallops
- Homemade fresh goat curd in dried fig sauce
  
- Capon consommé and brunoise vegetables
  
- Homemade black noodles in porcini mushroom sauce with smoked curd
- Ravioli stuffed with ricotta in wild rabbit sauce
  
- Baby beef fillet with prosciutto in Teran wine sauce
- Chicken medallions in asparagus sauce
- Sautéed vegetables
- Potato tartlet
  
- Sliced fruit
- Coffee



## MENU 6

- A welcome glass of sparkling wine
- Virtuo Feravino, Brut
  
- Adriatic delicacies
- Scallop salad, smoked sea bass, creamy cod spread
  
- Cream of fish soup
  
- Pljukanci pasta with radicchio and shrimp
- Risotto with scampi and dried tomatoes
  
- Grilled Adriatic noble white fish fillet
- Fresh monkfish fillet à la parisienne
- Chard leaves
- Roast potatoes with Mediterranean herbs
  
- Sliced fruit
- Coffee



## MENU 7

- A welcome glass of sparkling wine
- Moët & Chandon Brut Imperial Champagne
  
- Calamari salad with capers and tomato
- Fresh salmon tartare
- Anchovy carpaccio
  
- Fish soup
  
- Black cuttlefish risotto
- Kvarner scampi risotto
  
- Baked sole fillet in foil
- Oven-baked octopus with Belgian endive
- Young savoy cabbage
- Roast potatoes
- Leafy lettuce bouquet
  
- Sliced fruit
- Coffee



## VEGETERIAN MENU

- Vegetable tartare on a bed of leek, courgette carpaccio and hummus
- Butternut squash soup
- Vegetable stuffed tomato
- Spinach and curd stuffed cannelloni
- Seitan in mixed wild mushroom sauce
- Skewers with tofu and vegetables
- Quinoa balls, carrot purée
- Fruit basket
- Coffee





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BUFFET MENUS



## MENU 1

### Cold appetizers

- Prosciutto on ham stand
- Selection of homemade Krk cheeses
- Cold beef roast with Remoulade sauce
- Fresh mozzarella with cherry tomatoes and fresh basil
- Chicken and avocado salad served in a glass
- Refreshing chef's salad
- Cuttlefish salad with broad beans and spring onion

### Soups

- Homemade chicken soup with dumplings

### Warm appetizers

- Gnocchi in Gorgonzola sauce
- Calamari risotto
- Veal ragout with tagliatelle pasta
- Green noodles with shrimp



## Main courses

- Cordon Bleu
- Baby beef medallions in button mushroom sauce
- Beef Stroganoff Sauté
- Orly-style monkfish fillet
- First-class fish steaks prepared in different ways
  
- Selection of side dishes
- Selection of fresh seasonal salads

## Desserts

- Selection of cakes and petit-fours
- Sliced fruit
- Coffee



## MENU 2

### Cold appetizers

- Krk island plate (prosciutto, dried sausages, curd, olives)
- Marinated octopus with fresh lemon and capers
- Smoked and marinated salmon
- Caesar salad with toasted bread
- Roast beef on a bed of rocket and pomegranate
- Cheese platter with fruit and walnuts

### Soups

- Beef consommé with homemade noodles

### Warm appetizers

- Homemade Krk šurlice pasta with truffles
- Smoked seafood risotto
- Homemade štrukli pastry with melted butter
- Green noodles with scampi



## Main courses

- Marinated steak in Teran wine sauce
  - Pork fillet rolls in wild mushroom sauce
  - Turkey fillet in four-cheese sauce
  - Gregada fish stew
  - Salmon medallions in light Mediterranean herb sauce
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- Selection of side dishes
  - Selection of fresh seasonal salads

## Desserts

- Selection of cakes and petit-fours
- Sliced fruit
- Coffee



## SWEET BUFFET SELECTION

- Chocolate mousse with berries
- White chocolate mousse with almonds
- Selection of spoon desserts
- Fruit baskets
- Cheesecakes, chocolate and fruit cakes served on cake stands
- Assorted pastry
- Sliced fruit

## WEDDING CAKES

- Fruit baskets
- Choquettes with vanilla cream
- Raffaello
- Walnut Londoner cake
- Mini coconut cubes
- Mini mille-feuille
- Macarons
- Cupcakes with various creams





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DRINK PACKAGES

## CLASSIC

- Sparkling and natural mineral water
- Various soft drinks: Coca-Cola, Coca-Cola Zero, Fanta, orange juice, apple juice, currant juice
- Local beer
- Coffee
- Corkage fee

## STANDARD

- Gospoja wines, Toljanić 0.75 (Žlahtina and Cuvée)
- Sparkling and natural mineral water
- Various soft drinks: Coca-Cola, Coca-Cola Zero, Fanta, orange juice, apple juice, currant juice
- Local beer
- Coffee



## PREMIUM

- Šipun wine 0.75 (Žlahtina, Sansigot)
- Sparkling and natural mineral water
- Various soft drinks: Coca-Cola, Coca-Cola Zero, Fanta, orange juice, apple juice, currant juice
- Spirits: Campari, Amaro, homemade brandies, Jägermeister, rum, gin, whisky, vodka
- Bottled beers
- Coffee

## DELUXE

- Wine 0.75 (Malvasia Coronica, Plavac Mrgudić)
- Sparkling and natural mineral water
- Various soft drinks: Coca-Cola, Coca-Cola Zero, Fanta, orange juice, apple juice, currant juice
- Spirits: Campari, Amaro, homemade brandies, Jägermeister, rum, gin, whisky, vodka
- Cocktails (5 types, your choice)
- Craft beers: San Servolo, Zepelin, Zmajaska pivovara
- Coffee



### **Additional services and costs:**

- Children under 3 years eat free of charge.
- 50% off food for children between 3 and 10 years of age.
- Chair cover rental: HRK 20.00 per chair.
- Wine serving service (if you bring your own wine): HRK 30.00 per guest.
- The exact number of guests must be notified 7 days prior to the wedding celebration at the latest

### **Additional services and notes:**

- Venue and table decoration
- Invitations and thank-you notes
- Confetti, flower arrangements and special effects
- Music
- The music is scheduled to stop at 4 am.
- The celebration is scheduled to end at 5 am.
- The catering service increases the price of agreed services by 20%.

### **Payment method:**

- An advance payment of 30% of the price of agreed services is to be paid when booking the selected date.
- 60% of the price of agreed services is to be paid 5 days prior to the wedding celebration.
- The final invoice is to be settled 3 days after the wedding day.
- The date will be considered booked once the advance payment has been made.
- The parties shall sign a wedding organisation agreement.

