

EN

AMINESS
WEDDING

FRIENDLY TO SPECIAL MOMENTS

WEDDING RECEPTIONS
DALMATIA





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 destinations of Korčula and Pelješac offer the perfect stage for you to say I DO 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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BANQUETS

CLASSIC

- Canapés: with marinated anchovies, olive cream, white fish tartare, 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
- Smoked swordfish with citrus pulp
- Marinated shrimp skewer with grapes
- Olives, almonds, dried figs

- Sliced fruit



STANDARD

- Dalmatian prosciutto, marinated olives, dried tomatoes, homemade focaccia
- Traditional cold cuts selection
- Assorted cheeses by Gligora dairy
- (Pag cheese, Žigljen cheese, težak cheese, Pag curd / homemade jams / baked pear)

- Marinated octopus salad with capers and dried tomatoes
- Tuna with pepper au gratin
- Marinated shrimp 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 (served warm)

- Sliced fruit



PREMIUM

- Platter of homemade delicacies (prosciutto, goat cheeses, prosciutto and aubergine pâté, marinated aubergines, olives, capers, dried tomatoes)
- Medium roast beef on corn bread with onion jam
- Cuttlefish salad with broad beans and spring onion
- Tuna prosciutto with balsamic vinegar pearls and onion gel
- Octopus in sesame and flaxseed crust with root parsley cream
- Marinated anchovies
- Chicken Caesar salad with Parmesan cheese and croutons
- Mini roast beef and mozzarella burger, mustard, honey and orange cream
- Bruschetta with mozzarella and tomato (served warm)
- 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

Minimalan broj osoba: 100

Za domjenke koji uključuju manje od 100 osoba zaračunavamo najam prostora.





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SERVED MENUS

MENU 1

- A welcome glass of sparkling wine
- Dalmatian prosciutto
- Livno cheese
- French salad
- Beef soup with homemade noodles
- Žrnovski makaruni pasta with baby beef goulash
- Mixed roast
- Lamb, veal
- Baked vegetables, baked potatoes
- Mixed salad
- Sliced fruit
- Coffee



MENU 2

- A welcome glass of sparkling wine
- Selection of Pag cheeses with olive oil and cherry tomatoes
- Dalmatian prosciutto with marinated olives
- Octopus salad with onions, tomatoes, vinegar and olive oil dressing
- Creamy veal soup
- Homemade makaruni pasta with shrimp
- Homemade goat cheese ravioli in sage sauce
- Korčula paštica with homemade potato gnocchi
- Grilled turkey fillet with seasonal vegetables
- Grilled veal fillet on a bed of onion and pepper, creamy rosemary sauce
- Fruit basket
- Coffee



MENU 3

- A welcome glass of sparkling wine
- Vegetable soup / Meat soup
- Žrnovski makaruni pasta with baby beef sauce
- Seafood risotto
- Lamb cutlet in aromatic herb sauce with rustic-style potatoes
- Chicken medallions in juicy sauce
- Baby beef medallions with potato croquettes
- Fresh seasonal vegetables, potatoes
- Sliced fruit
- Coffee



MENU 4

- A welcome glass of sparkling wine
- Korčula fish platter
- (octopus, fish pâté, salted marinated anchovies, olives, dried tomatoes, sea fennel)
- Creamy Ston oyster soup
- Adriatic scampi and dried tomato risotto
- Breaded octopus on a bed of shrimp, courgette and sparkling wine risotto
- Grilled white Adriatic fish fillet
- Korčula wild plant mix mišanca
- Popara monkfish soup with noodles
- Sliced fruit
- Coffee



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COMBINATION OF BUFFET
AND SERVED MENUS



MENU 1

- Welcome | Canapés and sparkling wine
- Cold buffet
- Homemade prosciutto and ham, goat cheeses, prosciutto and aubergine pâtés, olives, dried tomatoes, marinated anchovies, savor, oysters, octopus salad, white fish tartare, homemade bread
- Vegetable soup
- Shrimp risotto
- Black cuttlefish risotto
- Grilled noble Adriatic fish fillet
- Squid stuffed with prosciutto and vegetables
- Leafy Swiss chard, baked potatoes with bacon
- Sliced fruit
- Coffee



MENU 2

- Welcome | Canapés and sparkling wine
- Cold buffet
- Homemade prosciutto and ham, goat cheeses, prosciutto and aubergine pâtés, olives, dried tomatoes, marinated anchovies, savor, oysters, octopus salad, white fish tartare, homemade bread
- Consommé with noodles
- Žrnovski makaruni pasta trio
- Shrimp, tomato, almond pesto
- Grilled beef tenderloin
- Sautéed vegetables
- Baked potatoes
- Sliced fruit
- Coffee



SERVED VEGAN MENU

- Bruschetta Caponata
- marinated courgettes in apple cider vinegar, smoked aubergine cream, tomato concassé, rocket salad
- Cream of courgette soup
- Orzotto with chickpea, capers and truffle cream
- Aubergine steak, vegetable jus, potato cream, glazed carrot, lamb's lettuce
- Sliced fruit
- Coffee





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BUFFET MENUS

MENU 1

Cold appetizers

- Dalmatian farmer's platter (prosciutto, cheese, olives)
- Selection of noble cheeses
- Fresh mozzarella with cherry tomatoes and fresh basil
- Octopus salad
- Baked vegetables with dried tomatoes and basil
- Roast beef with pickled vegetables
- Cuttlefish salad with broad beans and spring onion

Soups

- Chicken soup with noodles

Warm appetizers

- Gnocchi in Gorgonzola sauce
- Black cuttlefish risotto with Parmesan brittle
- Veal ragout with tagliatelle
- Green noodles with shrimp



Main courses

- Cordon Bleu
- Baby beef medallions in button mushroom sauce
- Beef Sauté Stroganoff
- "Orly" style monkfish fillet
- Noble 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

- Dalmatian farmer's platter (prosciutto, homemade ham, goat cheese, olives)
- Marinated octopus with fresh lemon and capers
- Smoked and marinated salmon
- Caesar salad with toasted bread
- Beef roast in Remoulade sauce
- Cheese platter with fruit and walnuts

Soups

- Beef soup with homemade noodles, meat and vegetables

Warm appetizers

- Makaruni pasta with baby beef
- Shrimp risotto
- Homemade štrukli pastry with melted butter
- Scampi risotto



Main courses

- Beef roll with prosciutto in red wine sauce
- Pork fillet in wild mushroom sauce
- Turkey fillet in four-cheese sauce
- Fried fish chef's style
- Sea bream fillet in light Mediterranean herb sauce
- Salmon medallions in light Mediterranean herb sauce

- 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
- Cheesecake, rozata flan, hrostule fried pastry knots, mini mille-feuille
- Assorted shortcrust pastry cakes
- Sliced fruit

WEDDING CAKES

- Fruit baskets
- Apple and almond tart
- Pistachio and lemon tartlet
- Rožata flan
- Walnut and fig tartlet
- Sweet peaches
- Rafioli pastry
- Brittle cubes





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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

- House wine (Pošip Blato and Plavac Bura) 0.75
- Sparkling and natural mineral water
- Various soft drinks: Coca-Cola, Coca-Cola Zero, Fanta, orange juice, apple juice, currant juice
- Local beer
- Coffee



PREMIUM

- Wine 0.75 (Pošip Nerica and Dingač Skaramuča)
- 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 (Bačić and Kunjas)
- 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.

