



Wedding Receptions



AMINESS WEDDING

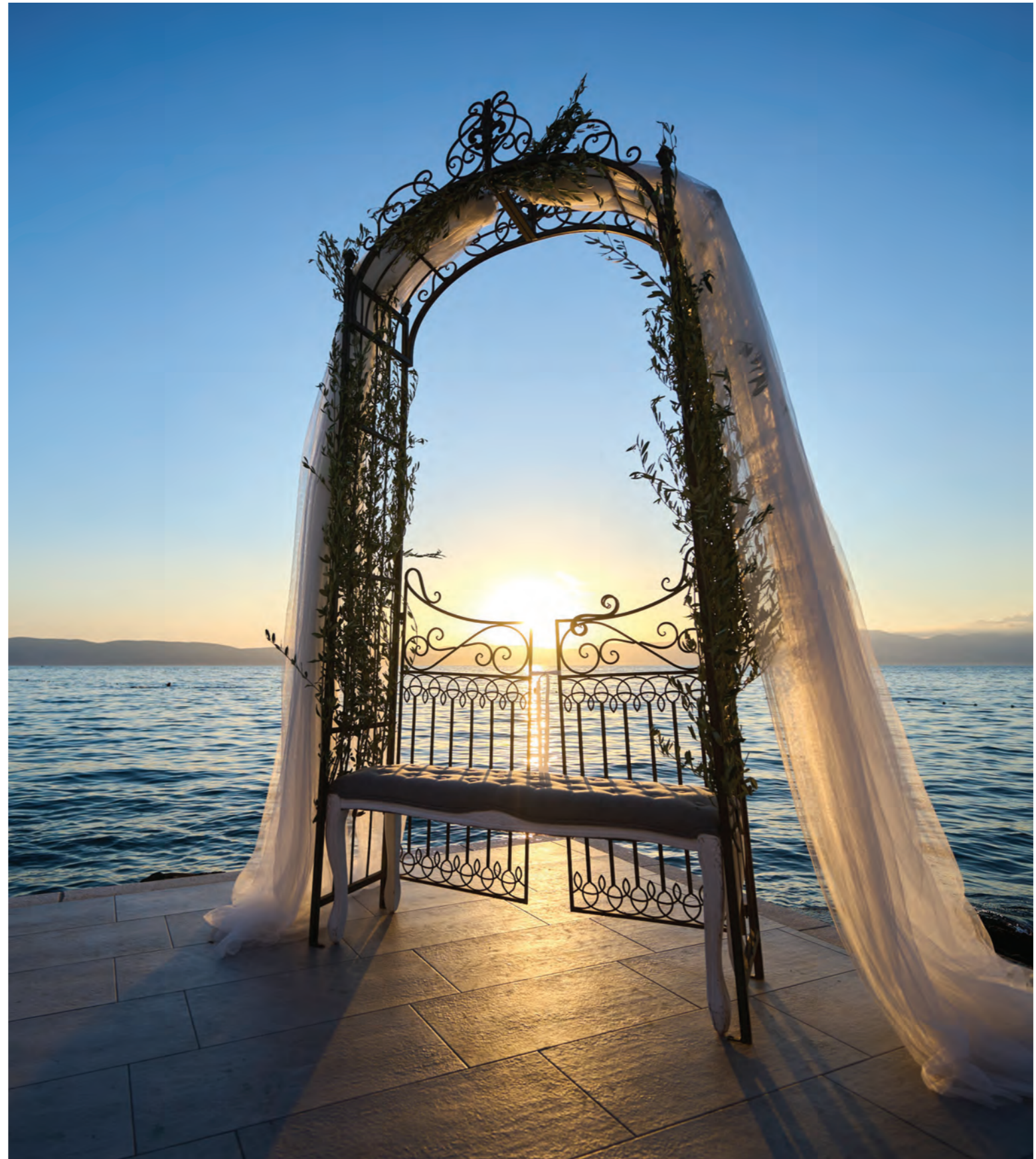
friendly to special moments

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?

Romantic Njivice will provide you with the ideal setting to celebrate your exchange of vows, against the backdrop of a magical sunset.



Turn the page to discover the special offer Aminess has for you!





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.

Exquisite menus

Our experienced team, under the direction of our chef, has put together a variety of menus for you. You can choose one of our set menus or devise 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 wedding menu tasting to help you make the perfect choice.



Our gift to newly-weds:

- Your wedding night in the hotel
- Sparkling wine from a renowned local vineyard, and a fruit basket
- Late checkout
- Breakfast served in the bridal suite or in the hotel restaurant (your choice)
- Special accommodation price for your guests

Mr. and Mrs.

Contact us if you have any wishes or questions. We look forward to welcoming you!

Your Aminess team



Buffet receptions –
7 Seas Restaurant & Bar



Standard

46,00 €

- Gospoja island prosciutto
- Toasted baguette with hummus and salted anchovies, baba ghanoush, tomato and prawn sauce, chicken liver cream, whiskey and pickled vegetables
- Selection of local cheeses – Hlam cheese dairy
- Pulled pork tacos – slow-roasted pork belly, homemade BBQ sauce, pickled red onions
- Bao buns with prawns and wasabi mayonnaise
- Beef fillet carpaccio with ricotta and marinated oyster mushrooms
- Homemade tomato jam with cucumber
- Crispy chicken salad
- Homemade focaccia

Premium

55,00 €

- Adriatic tuna tartare
- Brioche with cream cheese and salmon
- Chicken strips and dips
- Quiche Lorraine with ham and cheese
- 'Torpedo' prawns fried in panko breadcrumbs and chilli mayo
- Mini burger with cheddar cheese, homemade BBQ sauce
- Kvarner octopus salad, capers and dried tomatoes
- Quesadilla filled with slow-roasted island lamb, feta cheese and mint-lime cream
- Beef fillet carpaccio with ricotta and marinated oysters
- Soparnik pie with Veli Jože cheese
- Homemade focaccia
- Sliced fruit

Deluxe

67,00 €

- Hand-sliced Gospoja island prosciutto
- Selection of local cheeses (Kolan, Veli Jože)
- Fresh oysters, 'champagne shallots'
- Aged beef tartare on homemade brioche
- Kvarner octopus salad, capers and dried tomatoes
- Mini burger with lamb patty and foie gras
- Crispy potato millefoglie with trout roe
- Bao buns with gambero rosso, smoked paprika emulsion and coleslaw
- Tacos filled with Adriatic tuna confit, dried tomatoes and wasabi mayo
- Beef carpaccio, aged aceto balsamico, pickled shallots, rucola and ricotta
- Homemade focaccia
- Sliced fruit



Plated
service



Menu 1

130,00 €

- Welcome glass of sparkling wine
- Gospoja, Prestige Brut
- Dalmatian beef fillet tartare
- Cream of local herbs, ricotta, and toasted bread
- Broccoli soup
- Candied lemon zest and goat cheese
- Krk šurlice (traditional pasta) with Istrian beef and Teran wine ragout
- Potatoes au gratin
- Veli Jože cheese sauce, mushrooms and truffles
- Slow-roasted lamb belly
- Potatoes, yogurt and Sainte-Maure cheese
- Fresh fruit
- Coffee

Menu 3

140,00 €

- Welcome glass of champagne
- Charles Heidsieck, Brut Reserve
- Veal tartare
- Cream of smoked leeks, olive oil and black olives
- Cold zucchini and basil soup
- Marinated gourmet Adriatic fish
- Adriatic prawn risotto
- Black olives and cucumber marinated in basil vinaigrette
- 'Baby' cuttlefish
- Fennel jam and beurre blanc sauce
- Venison
- Saddle of venison, cabbage and confit potato cream
- Fresh fruit
- Coffee

Menu 2

135,00 €

- Welcome glass of sparkling wine
- Maličić Šipun, Extra Brut
- Kvarner langoustine
- Tomato jam, crispy cauliflower, cucumber and cherry
- Cold zucchini and basil soup
- Marinated gourmet Adriatic fish
- Black cuttlefish risotto
- Pickled kohlrabi and lemon zest confit
- Adriatic squid 'tagliatelle'
- Leek cream and parsnip chips
- Adriatic tuna
- Jerusalem artichoke, parsley and carrot sauce
- Fresh fruit
- Coffee

Menu 4

155,00 €

- Welcome glass of champagne
- Drappier Blanc de Blancs, Signature Brut
- Kvarner langoustine
- Tomato jam, crispy cauliflower, cucumber and cherry
- Broccoli soup
- Candied lemon zest and goat cheese
- Scallops
- Cuttlefish and sake, beurre blanc, kohlrabi and hazelnuts
- Adriatic tuna steak
- Tomato cream, ricotta, zucchini and basil
- Aged beef fillet
- Juniper berry emulsion and summer vegetables
- Fresh fruit
- Coffee



Menu 5*Price on request*

- Welcome glass of champagne
- Billecart-Salmon, Brut Reserve
- Kvarner langoustine
- Tomato jam, crispy cauliflower, cucumber and cherry
- Local lamb tartare
- Cream of smoked leeks, olive oil and black olives
- Scallops
- Cuttlefish and sake, beurre blanc, kohlrabi and hazelnuts
- Guinea fowl and truffle mousse
- Smoked egg yolk, lovage and Veli Jože cheese
- Aged Txogitxu beef fillet
- Foie gras and Earl Grey tea sauce, potatoes au gratin and truffles
- Fresh fruit
- Coffee

*Premium menu that can be adjusted to your preferences***Vegetarian menu***100,00 €*

- Welcome glass of sparkling wine
- Gospoja, Prestige brut
- Tomato jam
- Ricotta, pistachio and basil pesto
- Cream of zucchini soup
- Potatoes au gratin
- Aged Parmesan sauce, fermented mushrooms and truffles
- Krk Šurlice
- Traditional pasta with tomato sauce, pea velouté and pickled shallots
- Seasonal vegetable selection
- Baby carrots, sea fennel, new potatoes, leek, fennel
- Fresh fruit
- Coffee

Sweet buffet corner*15,00 €*

- Chocolate mousse with forest berries
- White chocolate mousse with almonds
- Assorted creams in small glasses
- Fruit baskets
- Cheesecake, chocolate cake and fruit cake, served on stands
- Assorted crumbly cakes
- Fresh fruit

Wedding cakes*17,00 €*

- Fruit baskets
- Chouquettes with vanilla cream
- Snowballs
- 'Londoner' shortbread, jam and walnut slices
- 'Lamington' mini fluffy cakes
- Cheesecake, chocolate cake and fruit cake, served on stands
- Macarons
- Cupcakes with various creams





Drinks
packages



Standard

40,00 €

- Wines Gospoja 0.75 L (Žlahtina and Cuvée)
- Mineral water (sparkling and still)
- Various soft drinks and juices: Coca-Cola, Coca-Cola Zero, Fanta, Sprite, orange, apple, red currant
- Bottled beer
- Coffee

Additional costs and discounts:

- For weddings with fewer than 80 guests, the entire restaurant with terraces may be reserved on payment of an additional charge for up to 80 menus (the restaurant will be closed for external guests)
- Rental fee for the wedding reception venue during the peak season (15 June – 15 September)
- Discounts on menu and drinks package prices for weddings in April, May and October
- Complimentary food for children up to 3 years old
- 50% discount on food for children aged 3 to 10 years.

Premium

55,00 €

- Wines Galič 0.75 L (Sauvignon Blanc, Pinot Noir)
- Mineral water (sparkling and still)
- Various soft drinks and juices: Coca-Cola, Coca-Cola Zero, Fanta, orange, apple, red currant
- Spirits: Campari, Pelinkovac, local brandies, Jägermeister, rum, gin, whisky, vodka
- Bottled beer
- Coffee

Additional services:

- Decoration of the venue and tables
- Designing invitations and thank-you cards
- Creating confetti, floral arrangements, special effects
- Organising music
- Organising fireworks

Deluxe

65,00 €

- Wines Franc Arman 0.75 L (Malvazija Classic, Merlot Superior)
- Mineral water (sparkling and still)
- Various soft drinks and juices: Coca-Cola, Coca-Cola Zero, Fanta, orange, apple, red currant
- Spirits: Campari, Pelinkovac, local brandies, Jägermeister, rum, gin, whisky, vodka
- Cocktails (five types of your choice)
- Craft beers: Zmajaska Pivovara, Bura, Varionica
- Coffee

Notes:

- Bringing your own drinks is not allowed
- Music must end by 2:00 AM in outdoor areas
- The event must conclude by 3:00 AM
- For catering service outside our resort, the price increases by 20%
- The exact number of guests must be confirmed at least 7 days before the event

Payment method:

- A 15% deposit of the cost for agreed-upon services must be paid when booking the date
- 60% of the cost must be paid five days before the wedding reception
- The final invoice will be issued the day after the event
- The booked date is considered confirmed upon receipt of the deposit
- The parties will sign a wedding organisation contract

Drinks packages can be adapted to your preferences.





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