

# WEDDING VENUE

MINA RESTAURANT



## *Mina Beach Restaurant*



### Ceremony on the beach "PINE BAY PACKAGE"

STANDING CEREMONY BY THE BEACH  
WITH SERVED SPARKLING WINE &  
TAPAS (CHAIRS ONLY FOR BRIDE,  
GROOM AND REGISTER :

- Up to 40 PAX: 596EUR
- Over 40 PAX: 793EUR
- option of placing additional seats if necessary

PRIVATISATION OF THE RESTAURANT  
UP TO 40 PAX :

- JUNE & SEPTEMBER: 500 EUR
- JULY & AUGUST : 1000 EUR

PRIVATISATION OF THE RESTAURANT  
OVER 40 PAX:

- JUNE & SEPTEMBER: FREE
- JULY & AUGUST : 500 EUR



#### WELCOME DRINKS:

SPARKLING WINE (MONTEROSSO MONTECLASICO,  
PIENA SPARKLING, BARUN WINERY)

Optional: GIN&TONIC

APPEROL SPRITZ

MOSCOW MULE

- Small tapas



#### WELCOME APPETIZERS:

VEGETERIAN SPRING ROLLS WITH SWEET CHILLI  
SAUCE, PROSCIUTO CRUDO AND DALMATIAN  
CHEESE & NUTS, MINI BURATTA WITH DRY FIGS &  
TRUFFLE,  
FRITTO MISTO WITH WASABI MAYO, CROSTINI WITH  
GOAT CHEESE

FOLLOWED BY SERVED OR BUFFET DINNER.



# BUFFET DINNER OPTIONS



## OPTION NO. 1:

I

PROSCIUTTO AND CHEESE, OCTOPUS SALAD, SPRING ROLLS WITH SWEET CHILLI SAUCE, CHICKEN TACOS, SHRIMP PATE, HOMEMADE STRUDEL WITH CHEESE AND PANCETTA, SELECTION OF OLIVES, MINI MOZZARELLA AND CHERRY TOMATOES, CROSTINI WITH GOAT CHEESE

II

PRAWN RISOTTO, FRESH PASTA WITH BLACK TRUFFLE, FRESH PASTA WITH PRAWNS AND ZUCCHINI, CHEESE SORBETO

- PRICE: 99 EUR PER PERSON

## OPTION NO. 2:

I

BASKETS WITH BEEF TARTAR, PRAWN ARANCINI, CROSTINI WITH FISH PATE, CEVICHE MADE FROM FRESH WHITE FISH, PROSCIUTTO AND CHEESES, A SELECTION OF OLIVES, HOMEMADE BREAD WITH OLIVES AND ANCHOVIES, CHEESE SORBETO

II

PRAWN RISOTTO, FRESH PASTA WITH BLACK TRUFFLE

III

BARBECUE ( FISH OR MEAT) & A SALAD BAR

- PRICE: 118 EUR PER PERSON

# SERVED DINNER OPTIONS



## MENU MEAT:

I

BEEF CARPACCIO, BLACK TRUFFLE AND PARMESAN CHEESE

II

FRESH PASTA WITH SLOWCOOKED BEEF CHEEKS

III

VEAL PEKA (THE TRADITIONAL DALMATIAN WAY OF COOKING MEAT IN AN IRON POT UNDER THE HEAT) OR BEEF TAGLIATA

- PRICE: 129 EUR PER PERSON

## MENU FISH 1:

I

TUNA TARTARE WITH AVOCADO

II

PRAWN AND ZUCCHINI RISOTTO, CHEESE SORBETO

III

JOHN DORY FILET WITH DALMATIAN STYLE POTATO

- PRICE: 123 EUR PER PERSON

## MENU FISH 2:

I

TUNA TATAKI WITH SOYA SAUCE

II

FRESH PASTA WITH PROSCIUTTO AND BLACK TRUFFLES

III

SEA BREAM SERVED WITH STIR FRY VEGGIES OR SWISSCHARD AND POTATO

- PRICE: 123 EUR PER PERSON

MENU VEGE:

I

BEETROOT AND GOAT CHEESE SALAD

II

CREAMY WILD MUSHROOM RISOTTO WITH BRIE CHEESE

III

LIGHT FRIED TOFU WITH BLACK TRUFFLE AND BROCCOLI

- PRICE: 115 EUR PER PERSON

KIDS MENU (3-12 YO) :

- CHILDREN UNDER THE AGE OF 3 YO : FREE

I

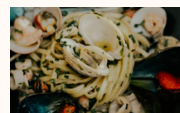
HOMEMADE PASTA WITH TOMATO SALSA , HOMEMADE CHICKEN NUGGETS WITH FRIES

II

SWEET TABLE (SMALL CAKES ,MOUSSE, CHOCOLATE TART)

SOFT DRINKS, SODAS

- PRICE: 50 EUR PER PERSON



# SPECIAL OFFER: WEDDING WINE LIST

- BOGDANJUŠA HVAR HILLS 0,75 **20 EUR**
- BELECA TOMIĆ 0,75 **25 EUR**
- MALVAZIJA BY CHOICE 0,75 **30 EUR**
- BOGDANJUŠA CARIĆ 0,75 **20 EUR**
- PIUS ROSE 0,75 **25 EUR**
- MINUTY ROSE FRANCE 0,75 **49 EUR**
- PLAVAC HVAR HILLS 0,75 **34 EUR**
- PLAVAC TOMIĆ 0,75 **30 EUR**
- MOET CHANDON BRUT **99 EUR**



MINA RESTAURANT



& LOUNGE BAR

THE PRICE OF EACH MENU INCLUDES CARBONATED AND PLAIN WATER, SOFT DRINKS AND CARBONATED JUICES



@MINABEACHRESTAURANT



MINA\_RESTAURANT\_AND\_LONGE\_BAR

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