

Ceremony on the beach

"PINE BAY PACKAGE"

CEREMONY BY THE BEACH WITH SERVED SPARKLING WINE & TAPAS, CHAIRS

Up to 40 PAX: 593 EUR Over 40 PAX : 999 EUR

PRIVATISATION OF THE RESTAURANT OVER 40 PAX:

JUNE & SEPTEMBER: FREE JULY & AUGUST: 500 EUR

Welcome drinks:

SPARKLING WINE (KOTA WINERY 278, PIENA SPARKLING, BARUN WINERY)

Optional: GIN&TONIC
APPEROL SPRITZ
MOSCOW MULE
+ 10 EUR per person

Welcome appetizers:

VEGETERIAN SPRING ROLLS WITH
SWEET CHILLI SAUCE, PROSSCIUTO
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.



1

Prosciutto and cheese, octopus salad, crostini with fish pate, selection of olives, mini mozzarellaand cherry tomatoes

SERVED DINNER

11

Fresh pasta with prawns and zucchini Beef risotto

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Barbecue (FISH OR MEAT) & SALAD BAR

or

VEAL PEKA

(The traditional Dalmatian way of cooking meat in an iron pot under the heat)

> Domestic and foreign liqueurs - welcome aperitifs O, 5 L of wine per person

SOFT DRINKS &
CARBONATED AND PLAIN WATER

PRICE: 97€ per person



1

Prosciutto wrapped melon, Cheese board platter, Mozzarella sticks, Spring rolls withSweet chilli sauce, Fish pâté canapés, Octopus salad

SERVED DINNER

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Homemade pasta with Adriatic prawn
Paccheri with black truffle

III

Mina's Barbecue Meat Mix & SALAD BAR

or

VEAL PEKA (The traditional Dalmatian way of cooking meat in an iron pot under the heat)

or

John Dory fish with Dalmatian potatoes

Welcoming drink (sparkling wine/cocktails)
Still and Sparkling water
Soft drinks
0.5L wine per person included
in the menu price.

*Vegetarian meals can be included by the number of requested meals.

PRICE: 127€ per person

Sweet mini table: mini pannacota mini tiramissu chocolate mousse lemon tart



Prosciutto wrapped melon, Cheese board platter, Mozzarella sticks, Spring rolls with Sweet chilli sauce, Fish pâté canapés, Octopus salad

SERVED DINNER

П

Homemade pasta with Adriatic prawn
Paccheri with black truffle

Ш

Mina's Barbecue Meat Mix & SALAD BAR

or

VEAL PEKA (The traditional Dalmatian way of cooking meat in an iron pot under the heat)

John Dory fish with Dalmatian potatoes

WELCOME DRINK: Sparkling wine

COCKTAILS

Aperol Spritz
Gin & Tonic (Tanqueray, Hendrick's)

LIQUORS AND SPIRITS

Domestic liquors Rakija (Snaps) Tanqueray Smirnoff vodka Johnny Walker

WINE

Hvar Hills white wine Hvar Hills Rose Hvar Hills Plavac (red)

NON-ALCOHOL

Still & Sparkling water Soft Drinks

UNLIMITED CONSUMPTION OF DRINKS FOR 4 HOURS Sweet mini table: mini pannacota mini tiramissu chocolate mousse lemon tart

PRICE: 170€ per person



Prosciutto wrapped melon, Cheese board platter, Mozzarella sticks, Beef basktets, Spring rolls with Sweet chilli sauce, Fish pâté canapés, Octopus salad

SERVED DINNER

П

Homemade pasta with Adriatic prawn
Paccheri with black truffle

III

Mina's Barbecue Meat Mix & SALAD BAR

or

VEAL PEKA (The traditional Dalmatian way of cooking meat in an iron pot under the heat)

or
John Dory fish with Dalmatian potatoes

WELCOME DRINK: Sparkling wine

COCKTAILS

Aperol Spritz Gin & Tonic (Tanqueray, Hendrick's) Pornstar Martini Moscow Mule

LIQUORS AND SPIRITS

Domestic liquors Rakija (Snaps) Tanqueray Smirnoff vodka Johnny Walker

WINE

Hvar Hills white wine Hvar Hills Rose Hvar Hills Plavac (red)

NON-ALCOHOL

Still & Sparkling water Soft Drinks

UNLIMITED CONSUMPTION OF DRINKS FOR 4
HOURS

Sweet mini table: mini pannacota mini tiramissu chocolate mousse lemon tart

PRICE: 189€ per person

ADDITIONAL DRINK PACKAGE

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

LIQUEURS & OTHER:

Antique Pelinkovac Ginger Beer Jameson Irish Whisky Red Bull Grey Goose vodka Soft drinks Gin & Tonic Still & Sparkling water

*Unlimited consumption

PRICE: 50 € per person

ADDITIONAL OFFER

Midnight snack

MINI BEEF BURGERS & MIDNIGHT PIZZA

PRICE: 12 € per person

FOR EACH SELECTED MENU, WE OFFER VEGAN AND VEGETARIAN MEAL OPTIONS,
AS WELL AS GLUTEN-FREE AND LACTOSE-FREE MEALS.

CHILDREN'S MENUS ARE FORMED ACCORDING TO THE AGE OF THE CHILDREN, THE NUMBER OF CHILDREN AND THE REQUIREMENTS OF THE CLIENTS







