

MINA WEDDING

MY STYLE. MY MINA



MINA
on the beach

RESTAURANT &
BAR

WEDDING OFFERS

Flavours That Make Your Special Day Unforgettable

Imagine a wedding where every bite and every sip tells a story of care, creativity, and supreme enjoyment. Our wedding menus are designed to delight even the most discerning palates and to create an atmosphere in which every guest feels truly special.

For a complete experience, we also offer optional extras:

- Exclusive drinks packages
- Luxurious dessert table with a variety of sweets
- Midnight snack for refreshment and an extra boost of energy throughout the night

Choose between 3 basic menus, our Classics or choose one of the premium menus, each of which consists of 5 carefully selected courses.

Entrust us with the entire gastronomic experience, so you can relax and enjoy your celebration – because every moment deserves to be filled with exceptional flavours and elegant presentation.

Cocktail Venue Party / Ceremony Reception

The package includes elegant chair setup for up to 40 guests, a graceful wedding arch (without floral decorations), and chic high cocktail tables draped in white fabric. A dedicated waiter will provide service throughout, and guests will be welcomed at the restaurant reception area.

For events other than wedding ceremonies, the arch will be replaced with additional high cocktail tables adorned in white fabric, creating a refined and inviting seaside ambiance.

Glass of blanc or rose Prosecco

Local premium Hvar white, red or rose wine

Sparkling & Still water

Premium selection of nuts & olives

Goat cheese & pink humus crostini

Fish pate & tuna tartare baskets

Mini buratta baskets with dry figs

Fritto misto with wasabi mayo

PRICE:

Up to 40 pax sitting

793 EUR

Over 40 pax sitting / standing

999 EUR

Extra: Cocktails & Mocktails upon request

8 EUR per person

- Aperol Spritz
- Hugo
- Lavender Gin&Tonic
- Espresso Martini
- Whiskey Sour

MINA BUFFET MENU

FIRST SET UP

Prawn arancines with wasabi mayo , spring rolls & sweet chilli sauce, beef tartare baskets, mini mozzarella & tomato sticks, prosciutto and cheese boards served with dry fruit, homemade focaccia, tuna tartare with avocado, bruschetta with burrata and baked fruit

SECOND SET UP

- Fresh pasta with prosciutto and black truffle
- Beef risotto with parmesan baskets
- John dory filet, dalmatian potato
- French fries with black truffle
- Baked veal with potato and vegetables
- Baked goat cheese served with beetroot

PRICE: 99 EUR per person

MINA SERVED MENUS

Mina Classic Meat Wedding Menu

Cold appetizers:

Beef carpaccio with lemon and mustard dressing

Warm appetizer:

Fresh pasta with prosciutto and black truffle

Main course :

Ribeye steak with herb butter and baked potatoes, homemade bread and salad

Dessert:

Chocolate or lemon tart / panna cotta / tiramisu / creme brûlée

****Unlimited consumption of still and sparkling water***

PRICE: 109 EUR per person

Mina Classic Fish Wedding Menu

Cold appetizers:

Tuna Avocado tartare with toasted focaccia

Warm appetizer:

Risotto with prawns and zucchini

Main course :

John Dory fillet served with Dalmatian potatoes, homemade bread and fresh salad

Dessert:

Chocolate or lemon tart / panna cotta / tiramisu / creme brûlée

****Unlimited consumption of still and sparkling water***

PRICE: 109 EUR per person

Mina Classic Vegetarian Wedding Menu

Cold appetizers:

Zucchini Carpaccio with citrus dressing and pine nuts

Warm appetizer:

Wild mushroom risotto

Main course :

Cauliflower Steak served on creamy hummus with fresh dalmatian herbs, homemade bread and fresh salad

Dessert:

Chocolate or lemon tart / panna cotta / tiramisu / creme brûlée

***Unlimited consumption of still and sparkling water**

PRICE: 106 EUR per person

PREMIUM

Pine Bay Wedding Menu

First Cold appetizer:

Cold cuts selection and cheese platter with figs&nuts

Second Cold appetizer:

Beef tartar with homemade toasted bread

Warm appetizer:

Risotto with beef cheeks and matured grana padano

Main course :

Filet mignon with home-grown local potatoes ,homemade bread and fresh salad

Dessert:

Chocolate or lemon tart / panna cotta / tiramisu / creme brûlée

***Unlimited consumption of still and sparkling water**

PRICE: 119 EUR per person

Sea Of Love Wedding Menu

Cold appetizer:

Tuna avocado tartar

First Warm appetizer:

Thick fish soup

Second Warm appetizer:

Fish ravioli of first class fish in creamy sauce

Main course :

Grilled tuna steak with pistachio crust, served with Dalmatian potatoes, homemade bread and salad

Dessert:

Chocolate or lemon tart / panna cotta / tiramisu / creme brûlée

***Unlimited consumption of still and sparkling water**

PRICE: 119 EUR per person

Green Lagoon Wedding Menu

First Cold appetizer:

Young goat cheese with homemade fig-lavender chutney

Second Cold appetizer:

Watermelon-Feta skewers with fresh mint & balsamic glaze

Warm appetizer:

Wild mushroom risotto, matured grana padano, mushroom oil

Main course :

Light fried tofu with black truffle and broccoli

Dessert:

Chocolate or lemon tart / panna cotta / tiramisu / creme brûlée

***Unlimited consumption of still and sparkling water**

PRICE: 113 EUR per person

OPTIONAL:

AFTER CAKE SNACK

PIZZA & MINI BEEF BURGERS

PRICE: 9 EUR *per person*

DESSERT SWEET TABLE

Chocolate or lemon tart, panna cotta, tiramisu, creme brûlée

PRICE: 5 EUR *per person*

DRINK PACKAGES

BASIC:

0.5 L of wine per person (white, red, rosé), homemade grappa, homemade liqueurs (aperitifs), beer, soft drinks, coffee

- Unlimited consumption for 3 hours

PRICE: 27 EUR *per person*

LUX:

0.5 L of wine per person (white, red, rosé), homemade grappa, beer, whiskey, gin, vodka, aperol, hugo, coffee

- Unlimited consumption for 3 hours

PRICE: 34 EUR *per person*

MINA:

0.5 L of wine per person (white, red, rosé), sparkling wine, domestic grappa, beer, whiskey, gin, vodka, Aperol, Hugo, Espresso martini, Moscow mule, Gin&tonic

- Unlimited consumption for 3 hours

PRICE: 50 EUR *per person*