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WEDDING RECEPTIONS REMISENS PREMIUM HOTEL KVARNER OPATIJA

Dear Newlyweds,

You are standing before what is probably the most important event of your life. The Remisens Premium Hotel KVARNER in Opatija is a perfect place to make your dreams come true. Our friendly professional staff will do their best to provide a superb service to help you start your life as a married couple.

We will carefully listen to all your wishes and make sure we carry out all your ideas, taking care of even the smallest details. Our goal is to provide unforgettable moments for you and your guests at the Remisens Premium Hotel Kvarner.

Our professional staff is at your disposal for any questions or special requests.

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For a wedding menu for a minimum of 100 people,

the Remisens Premium Hotel Kvarner offers the newly weds:

Wedding night in the hotel apartment Champagne and fruit in the room

Late check out

Breakfast served in the apartment or in the hotel restaurant according to your wishes Three parking spaces in the hotel's parking area

Wedding dining area without charge

Overnight stay at a special rate for your guests







Our team of experienced professionals led by our chef has prepared a wide choice of wedding menus for you to choose from. We will also be glad to create a special menu according to your wishes and taste.

By arrangement with our staff, we offer you the opportunity to sample the wedding menu to make sure you have made the right decision.

Snacks

Option 1

Olives, almonds, dried figs

Canapés with roast beef Pieces of toast with tartar sauce, marinated salmon

Pršut dry-cured ham and artichoke rolls, chicken sticks in mustard sauce

Caesar salad Assorted cakes Fresh fruits

Option 2

Canapés (with smoked salmon, prawns, and cream of olives and truffles)

Chicken breast rolls with pršut dry-cured ham, squid salad

Chicken salad, roasted mushroomsin tartar sauce

Pork fillet skewers in peanut sauce

Dried plums wrapped in bacon

Cheese platter, various fruits, assorted cakes







Snacks

Option 3

Smoked trout with horseradish, melon with Dalmatian pršut dry-cured ham

Beef fillet carpaccio with pesto sauce and parmesan

Greek salad with olives,roasted mushrooms in tartar sauce

Marinated octopus with lemon and capers, dried plums wrapped in bacon

Fried prawns on a stick, mozzarella with mango and apricots Cream of blue cheese on crackers

Cheese platter, various fruits, assorted cakes







Served menus

MENU 1

Welcome glass of champagne

Fine choice of cold appetizers "Kvarner" Dalmatian pršut dry-cured ham, Pag cheese, skuta cottage cheese,marinated mushrooms

Celestine beef consommé

pasta Fuži with truffles, tortellini in a gorgonzola sauce

Pork and veal roast Fresh seasonal vegetables polenta Mixed salad

Fruit basket

MENU 2

Welcome glass of champagne

Selection of Croatian specialities Octopus salad, sheep's milk cheese, Istrian pršut dry-cured ham, kulen

Hen soup with noodles, meat and vegetables

Šurlice pasta with mushrooms

Beef medallions in a spicy sauce Stuffed escalope with dried plums Fresh seasonal vegetables, potatoes Mixed salad

Fruit basket







Served menus

MENU₃

Welcome glass of champagne

Dalmatian pršut dry-cured ham, Slavonian kulen sausage, sheep's milk cheese

Madrilène soup

Gnocchi with venison Veal ragout with tagliatelle

Beef fillet with scampi and pršut dry-cured ham Pork fillet with olives, raisins and tomatoes Fresh seasonal vegetables, potatoes Mixed salad

Fruit basket

MENU 4

Welcome glass of champagne

Istrian pršut dry-cured ham, marinated prawns, roast beef rolls with horseradish mousse, cottage cheese

Beef consommé with home-made noodles

Skuta curd cheese gnocchi in a red radicchio sauce Fuži with truffles

Lamb and veal roast with roasted potatoes and peas Salad bouquet

Fruit basket







Served menus

MENU 5

Welcome glass of champagne

Fine Adriatic seafood Scallop salad, smoked sea bass, cod

Creamy fish soup "Kvarner"

Seafood pasta

Grilled Adriatic gourmet fish fillet Fresh monkfish fillet à la Parisienne Swiss chard, potatoes Salad bouquet

Fruit basket

MENU 6

Welcome glass of champagne

Octopus with capers and tomatoes, fresh salmon tartare, anchovies carpaccio

Fish soup

Black cuttlefish risotto White risotto with scampi

Sole fillet prepared in a miller style Squid filled with pršut dry-cured ham and red radicchio Swiss chard, potatoes Salad bouquet

Fruit basket







BUFFET MENU

MENU 1

Cold starters

Dalmatian peasant dish (pršut dry-cured ham, cheese and olives) Assorted cheese platter Cold roast beef with Remoulade sauce Fresh mozzarella with cherry tomatoes and fresh basil Chicken and avocado salad served in a glass Refreshing chef's salad

Soups

Cream of broccoli soup

Hot starters Gnocchi in a gorgonzola sauce Black cuttlefish risotto
Veal ragout with tagliatelle
Green noodles with prawns

Main dishes

Cordon Bleu stuffed steak Beef medallions in a mushroom sauce Beef sauté S troganoff Monkfish fillet Orly style Grilled gourmet fish fillets

Assorted side dishes Fresh seasonal salads

Desserts

Assorted cakes Fresh fruits







BUFFET MENU

MENU 2

Cold starters

Istrian platter (pršut dry-cured ham, dried sausages, skuta curd cheese, olives)
Marinated octopus with fresh lemon and capers
Smoked and marinated salmon
Caesar salad with toasted bread cubes
Roast beef in Remoulade sauce
Assorted cheese platter with fruits and walnuts

Soups

Beef soup with home-made noodles

Hot starters

Fuži with truffles Risotto with prawns Home-made štrukli pastry with melted butter Pilav rice with scampi

Main dishes

Beef rolls with pršut dry-cured ham and scampi Pork fillet in a wild mushroom sauce Turkey medallion in a four cheese sauce Chef's fish platter Salmon medallions in a light Mediterranean herb sauce Assorted side dishes Fresh seasonal salads

Desserts

Assorted cakes Fresh fruits





DRINKS PACKAGES

OPTION 1

Domestic spirits (grape brandy, herb brandy, Amaro, Pelinkovac, "biska" mistletoe brandy, pear brandy...) Choice of fruit juices Carbonated soft drinks Mineral water, sparkling and still Croatian beer

OPTION 2

House wine 0.75 Choice of fruit juices Carbonated soft drinks Mineral water, sparkling and still Croatian beer





Additional services and costs

- Free meals for children under 3 years old
- 50% discount on meals for children aged 3 to 10
- Chair cover rental: 20 kn per chair
- Possibility of organising hen parties in the Hotel Ambasador's wellness centre on special terms

The final number of guests must be defined no later than 2 days before the wedding reception.

Preparing and serving your food and beverages:

- Preparing the roast: 200 kn per piece
- Serving the roast: 10 kn per person
- Serving wedding cakes and biscuits: gratis
- Serving your wine, champagne and aperitifs: 20 kn per person
- Hotel wedding cake: 15kn per person

Contacts and recommendations

- Room and table decoration
- Preparation of invitations and thank you letters
- Making sweets, flower arrangements, special effects
- Organising music

End of music by 4 a.m. End of party by 5 a.m.

Catering services: 20% surcharge on the price of the agreed services

METHOD OF PAYMENT

- 10% of the total price of the services is payable upon reservation of the date.
- 40% of the total price is payable five days before the wedding reception.
- The final invoice follows three days after the wedding.
- The reservation is confirmed upon payment of the advance.
- The parties sign an agreement on organising the wedding reception.

