

“BLU FOR YOU” WEDDINGS

WEDDING VENUES

FIG LEAF RESTAURANT

- Capacity: up to 220 guests
- Minimum number of guests: 140
- If under 140 persons, additional rental fee of 1000,- EUR applies
- Available from October until end of April from 19:00h until 04:00h

CAPER RESTAURANT

- Capacity: up to 60 guests
- Privatization of venue and rental fee of 740,- EUR applies
- Available from November until end of March from 19:00h until 04:00h

GRAND BALLROOM

- Capacity: up to 140 guests
- Minimum number of guests: 90
- Available throughout the year until 04:00h

MISTRAL BEACH DECK

- Capacity: up to 250 guests
- Minimum number of guests: 140
- If under 140 persons, additional rental fee of 1000,- EUR applies
- Rental fee: 2.500, - EUR
- Available in summer months from 19:00h until 04:00h

MISTRAL- BEACH RESTAURANT

- Capacity: up to 80 guests
- Available in summer months from 19:00 until 04:00h
- Rental fee is applicable

** In case of bad weather, backup plan is Grand Ballroom with maximum of 140 persons in gala setup. Hotel is not responsible for any issues caused by lack of space. Dinner can be served as a stand-up due to size limitations. In case the Grand Ballroom is used due to bad weather, agreed rental charge of 2.500,- EUR still applies.*

Please note that additional lighting is necessary on the Mistral deck. It is set up by outside suppliers and may vary depending on the lighting options, from 2.000 EUR.

After midnight service fee is included in the price



WEDDING PACKAGE

INCLUDED IN THE PACKAGE:

- Four course menu served family style
- Venue gala setup (round tables, table cloths, chair covers, candle holders, candles, stage and dance floor)
- Printed menus on tables with table numbers
- Deluxe room for the newlyweds
- Free parking for guests
- Service until 4:00 am

PACKAGE PRICE AND CONDITIONS:

- Price from 53,-EUR per person
- Minimum number of guests for wedding package: 100
- Free of charge for children up to 6 years old, 50% for children up to 12 years old
- Price for food tasting is 36,- EUR if the wedding is not contracted yet
- All menus must be confirmed one week in advance, with a minimum guaranteed attendance.



TRADITIONAL WEDDING MENUS INCLUDED IN THE WEDDING PACKAGE

WEDDING MENU 1

Dalmatian prosciutto, Dalmatian cheese,
French salad, marinated poulp salad

½ veal risotto and
½ black risotto

Dalmatian „pašticada“,
potato gnocchi

Selection of roast lamb and veal,
roasted potato and mixed salad

WEDDING MENU 2

Dalmatian prosciutto, Dalmatian cheese,
French salad, smoked salmon

Beef consommé with noodles

½ Dalmatian „pašticada“,
potato gnocchi
½ veal fillet with mushroom sauce

Selection of roast lamb, veal and suckling pig,
roasted potato and mixed salad



WEDDING MENU 3

Dalmatian prosciutto, Dalmatian cheese, French salad,
tuna pâté, marinated anchovies

½ veal risotto and
½ green pasta with seafood

½ Dalmatian „pašticada“ and
½ pork fillet with prosciutto and sage sauce,
Croquettes

Selection of roast lamb, veal and suckling pig,
roasted potato and mixed salad

WEDDING MENU 4

Dalmatian prosciutto, Dalmatian cheese, French salad,
seafood salad with arugula

Beef consommé with noodles

½ white risotto with shrimps
½ fusilli with truffles

Selection of roast lamb, veal and suckling pig,
roasted potato and mixed salad



ADDITIONAL MENUS SERVED ON PLATTERS

WEDDING MENU 5

Dalmatian prosciutto, local olives, Dalmatian cheese, cherry tomatoes, French salad, arugula
Gravlax, tuna pâté, ceviche of sea bass, hummus, eggplant spread

Seafood bisque with fish quenelles

Berry sorbet

½ „pljukanci“ pasta with beefsteak ragout and assorted mushrooms and
½ risotto with baby shrimps and zucchini

Roast veal fillet with rosemary sauce, croquettes/ monkfish fillet in saffron and champagne

Goulash soup

Price per person / 69, - EUR

WEDDING MENU 6

Dalmatian prosciutto, Selection of cheese (dalmatinski, livanjski, kozji), French salad,
octopus salad, mozzarella and cherry tomatoes

Minestrone soup

½ black risotto and
½ „white risotto with baby shrimps

½ sea bass fillet with bulgur and vegetables
½ fusilli with beef, assorted mushrooms (champignons, oyster mushrooms), tomato confit

½ Roasted lamb
½ Saltimbocca veal, ratatouille and roasted potato

Price per person / 69, - EUR



WEDDING MENU 7

Dalmatian prosciutto, Dalmatian cheese, French salad,
Gravlax, tuna pâté, octopus salad, hummus

Minestrone soup

½ „pljukanci“ pasta with baby shrimps and zucchini and
½ black risotto

½ Rib eye steak with mushroom sauce, croquettes
½ Grilled sea bass fillet, couscous with vegetables

½ Rolled veal breast, baked potato with vegetables and
½ roasted lamb, mixed salad

Price per person / 82,- €

PLATED MENUS

MENU OLEANDER

Dalmatian prosciutto, local olives, Kulen sausage from Slavonija, Dalmatian cheese, cherry
tomatoes, French salad, arugula Gravlax

½ „pljukanci“ pasta with beefsteak ragout and assorted mushrooms

Beef consommé with noodles

Rib eye steak with mushroom sauce, croquettes/ baked veal fillet in rosemary sauce

Triple chocolate mouse

Price per person / 60,- €



MENU MAGNOLIA

Dalmatian prosciutto, local olives, Dalmatian cheese, cherry tomatoes, French salad, arugula
Gravlax, octopus salad

Adriatic baby shrimp and zucchini risotto

Bisk Fish soup with fish quenelles

Grilled Sea bass fillet, fine olive oil, couscous with vegetables/ Anglerfish fillet in saffron and
champagne sauce

Lemon tart, strawberry sauce

Price per person / 67,- €

WEDDING CAKE AND DESSERTS

Use your imagination and design your own cake to suit your personal needs.

Available upon request, made by our pastry chef.

Prices per person from / 3, 50 EUR

Homemade cookies

Choose from a selection of tailor made cookies, by our pastry team.

Prices per kilo from / 12,-EUR

*Additional charges apply for serving desserts and wedding cake brought by the guest/ 4,-
EUR per person.*

Please note that some of our dishes contain allergens or additives. Please ask a member of
the team and we'll be happy to assist you.



DRINKS PACKAGES

SOFT DRINK PACKAGE

Unlimited consumption:

Water still and sparkling

Fruit juice- served from 1l bottles

Soft drinks (Coca-Cola, Fanta, Sprite – served from 1l bottles)

Coffee or tea

12,50 - EUR per person

Minimum number of guests: 30

WINE & BEER DRINKS PACKAGE

Unlimited consumption:

House Red and White wine

Local beer

Water still and sparkling

Fruit juice- served from 1l bottles

Soft drinks (Coca-Cola, Fanta, Sprite – served from 1l bottles)

Coffee or tea

34, - EUR per person

Minimum number of guests: 30



ALCOHOL DRINKS PACKAGE

Unlimited consumption:

House Red and White wine

Local beer

House spirits (Vodka, Whisky, Gin, Rum)

Dalmatian aperitif (choice of Travarica, Medica, Lozovača, Šljivovica)

Water still and sparkling

Fruit juice- served from 1l bottles

Soft drinks (Coca-Cola, Fanta, Sprite – served from 1l bottles)

Coffee or tea

36 - EUR per person

Minimum number of guests: 30

ENHANCEMENTS

2 Standard Cocktails per person / 14, - EUR per person

WELCOME DRINKS

Sparkling wine – Prosecco 0,33l / 6, - EUR - 2 GLASSES

Domestic liquors (Pelinkovac, Medica, Višnjevača, Šljivovica) 0,33l / 3, - EUR

Spirits (Brandy, Johnnie Walker Red Label, Stock, Jägermeister) 0,33l / 4, - EUR

**Corkage fee is 8 EUR per bottle*

