

WEDDING

AMPHORA
HOTEL

Dear newlyweds,

for the day when you open a new chapter in the book of life, when romance and elegance are in perfect harmony, the experienced team of Hotel Amphora puts their knowledge and professionalism at your disposal. Wedding is one of the most exciting and important days in your life. That's why you need a partner you can trust.

Reveal your wishes to us, and we will dedicate ourselves to planning your wedding ceremony with maximum attention so that the day will remain in the most beautiful memory for you and your guests. Trendily decorated hall and salon with a capacity of up to 400 people will be an ideal place for a unique experience. It will be our sincere pleasure to welcome you in our house and present in detail all the services we can offer, and at the same time give you the opportunity to feel the charming and intimate atmosphere of our hotel.

Crown an unforgettable wedding experience even after the celebration with an exclusive overnight stay with VIP treatment as a wedding gift from the Amphora Hotel. It is up to you to set the date and number of guests, and it is up to us to make the beginning of your life together magical.

Your partner with style,

HOTEL AMPHORA

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WEDDING MENU 1

(price 740 kn per person)

Cold appetizer

Dalmatian prosciutto, Pag cheese, French salad

Warm appetizer

Black risotto

Veal risotto

Main course

Dalmatian pasticada with homemade gnocchi

Roast

Roast lamb 70%

Roast suckling pig 30%

Baked potatoes, salad

Drink card

Welcome drink

Pelinkovac, walnut, herb, vine, stock, vodka, gin

Throughout the evening without restrictions

White wine Graševina Belje 0.75 L

Red wine Merlot Belje 0.75 L

Karlovačko and Heineken beer 0.33 L

Carbonated juices 0.25L (coca cola, cola zero, fanta, sprite, tonic, bitter lemon)

Natural juices 0.2L (orange, apple, black currant, apricot, pineapple)

Romerquelle mineral water 0.75 L

Non-carbonated mineral water Romerquelle 0.75L

Along with the wedding cake, champagne for the newlyweds, parents and godparents

Espresso coffee

WEDDING MENU 2

(price 840 kn per person)

Cold appetizer

Dalmatian prosciutto, Pag cheese, French salad
Octopus salad, fish pate

Warm appetizer

Black risotto
Veal risotto

Main course

Dalmatian pasticada with homemade gnocchi

Roast

Baked lamb
Baked potatoes, salad

Drink card

Welcome drink

Pelinkovac, orahovac, travarica, loza, stock, vodka, gin,
Jagermeister, Ballantines, Johnnie Walker

Throughout the evening without restrictions

White wine Graševina Belje 0.75 L

Red wine Merlot Belje 0.75 L

Karlovac and Heineken beer 0.33 L

Carbonated juices 0.25L (coca cola, cola zero, fanta, sprite, tonic, bitter lemon)

Natural juices 0.2L (orange, apple, black currant, apricot, pineapple)

Romerquelle mineral water 0.75 L

Non-carbonated mineral water Romerquelle 0.75L

Along with the wedding cake, champagne for the newlyweds, parents and godparents,

Espresso coffee

WEDDING MENU 3

(price 900 kn per person)

Cold appetizer

Prosciutto, cheese, French salad, fish pate
Octopus salad, sea bream carpaccio

Soup

Chicken consommé
with homemade noodles

Warm appetizer

Adriatic cuttlefish risotto
Shrimp risotto
Fuži with truffles

Main course

Dalmatian pasticada with homemade gnocchi

Roast

Pag lamb
Selection of seasonal salads

Drink card

Welcome drink

Pelinkovac, orahovac, travarica, loza, stock, vodka, gin,
Jagermeister, Ballantines, Johnnie Walker

Throughout the evening without restrictions

White wine Graševina Belje 0.75 L

Red wine Merlot Belje 0.75 L

Karlovačko and Heineken beer 0.33 L

Carbonated juices 0.25L (coca cola, cola zero, fanta, sprite, tonic, bitter lemon)

Natural juices 0.2L (orange, apple, black currant, apricot, pineapple)

Romerquelle mineral water 0.75 L

Non-carbonated mineral water Romerquelle 0.75L

Along with the wedding cake, champagne for the newlyweds, parents and godparents

Espresso coffee

WEDDING MENU 4

(price 960 kn per person)

Cold appetizer

Prosciutto, cheese, French salad

Shrimp on arugula, smoked salmon, smoked swordfish

Soup

Veal consomme

with vegetables

Warm appetizer

Adriatic cuttlefish risotto

Prosciutto of prosciutto, plavac and Shiitake mushrooms

Homemade noodles with varnishes and prawns

Main course

Veal egg "Amphora"

Turkey medallions in sage sauce

Selection of seasonal vegetables

Roast

Pag lamb

Selection of seasonal salads

Drink card

Welcome drink

Pelinkovac, orahovac, travarica, loza, stock, vodka, gin,

Jagermaister, Ballantines, Johnnie Walker

Throughout the evening without restrictions

White wine Graševina Belje 0.75 L

Red wine Merlot Belje 0.75 L

Karlovac and Heineken beer 0.33 L

Carbonated juices 0.25L (coca cola, cola zero, fanta, sprite, tonic, bitter lemon)

Natural juices 0.2L (orange, apple, black currant, apricot, pineapple)

Romerquelle mineral water 0.75 L

Non-carbonated mineral water Romerquelle 0.75L

Along with the wedding cake, champagne for the newlyweds, parents and godparents

Espresso coffee

WEDDING MENU 5

(price 1.100 kn per person)

Cold appetizer

Monkfish carpaccio, salmon with caviar
Gratinated scallops, sea ham

Soup

Captain's fish soup

Warm appetizer

Shrimp risotto
Homemade ravioli stuffed with riccot and spinach
Green gnocchi with mushrooms

Main course

Sea pasticada
Selection of seasonal salads

Roast

Sea bream with wild rice and
cuttlefish minestrone
Roasted squid
Swiss chard in Dalmatian style

Fresh cut fruit

Drink card

Welcome drink

Pelinkovac, orahovac, travarica, loza, stock, vodka, gin,
Jagermaister, Johnnie Walker, Jack Daniels

Throughout the evening without restrictions

White wine Pošip Brime 0.75 L

Red wine Plavac Brime 0.75 L

Heineken or Karlovačko beer 0.33 L

Carbonated juices 0.25L (coca cola, cola zero, fanta, sprite, tonic, bitter lemon)

Natural juices 0.2L (orange, apple, black currant, apricot, pineapple)

Romerquelle mineral water 0.75 L

Non-carbonated mineral water Romerquelle 0.75L

Along with the wedding cake, champagne for the newlyweds, parents and godparents

Espresso coffee

MORE INFORMATION:

- Cakes for delivery during the morning or the day before the wedding from a registered trade or confectionery company
- The guaranteed number of guests must be delivered no later than 7 days before the gala dinner
- Chair covers, white included in the menu price
- Flower arrangement for newlyweds 500 kn, fresh flowers on the table 100 kn per table
- The time of the ceremony is from 20:00 to 04:00
- You can get special prices for overnight stays for wedding guests with the promo code WED1920, which you enter at the following link
- Guarded hotel garage free of charge for all guests
- Children 5 - 12 years 50% of the menu price
- Advance payment 10% upon confirmation of the date and reservation of the hall, payment 70% 10 days before the wedding, 20% up to 3 days after the wedding
- Credit card as a guarantee
- During dinner, the use of pyrotechnics is prohibited in the Hotel.
- Obligations to ZAMPU are settled by the service user

HOTEL GIFT for newlyweds - exclusive overnight stay with VIP treatment