



BEACH CLUB HVAR  
EST. 1927

# Weddings



# PLATINUM Beach Club package

may | 215 €

june | september | 240 €

july | august 265 €

will be in duration of  
one hour; offering  
will feature

## RECEPTION

One glass of blanc or rosé Prosecco toast at welcome

Local premium Hvar white, red or rosé wine

International and domestic selection of soft drinks and bottled water

Premium selection of spicy roasted and natural nuts, seasoned Hvar island olives, local oregano and salted anchovies focaccia

Assorted local goat and sheep cheeses, local olive oil, coarse salt, rock samphire, and crispy capers

Local charcuterie board: hand sliced prosciutto, bresaola, kulen (spicy sausage) and Dalmatian smoked dried bacon

will include your  
choice of tastefully  
created options  
available for your  
selection. Each dinner  
package will include  
following

## FOUR COURSE DINNER

Choice of four course menu (cold appetizer, warm appetizer, entrée and dessert)

One bottle of premium white or red 0,75 l wine from Hvar and one bottle of water per 2 persons

Freshly brewed filter coffee and international selection of tea

experience will offer  
1 hour of following  
top shelf international  
libations

## AFTER DINNER

Tito's vodka, Bacardi white and black rum, Tanqueray gin

Jameson, blended Irish whisky, Jose Cuervo tequila silver and gold

Soft drinks, still and sparkling water

Domestic bottled beer

White, red or rosé Hvar premium wine

**MIDNIGHT SNACKS:** one per person (choice of mini burgers or mini sandwiches)

## EVENT SETUP

Round tables with white tablecloths

White Chiavari chairs

Cutlery, glasses and white linen napkins

Platinum package price is based on seasonality.

Package is based on a minimum of 50 adult guests per event - MONDAY TO THURSDAY

Package is based on a minimum of 75 adult guests per event - FRIDAY TO SUNDAY

Private rental fee starting from 4 pm till 1 am (music permission till midnight) is not included in above price and is additional charge



# DIAMOND Beach Club package

may | 255 €

june | september | 270 €

july | august 290 €

will be in duration of one hour; offering will feature

## RECEPTION

One glass of Champagne toast at welcome

Local premium Hvar white, red or rosé wine

International and domestic selection of soft drinks and bottled water

Premium selection of spicy roasted and natural nuts, seasoned Hvar island olives, local oregano and salted anchovies focaccia

Assorted local goat and sheep cheeses, local olive oil, coarse salt, rock samphire, and crispy capers

Local charcuterie board: hand sliced prosciutto, bresaola, kulen (spicy sausage) and Dalmatian smoked dried bacon

will include your choice of tastefully created options available for your selection. Each dinner package will include following

## FOUR COURSE DINNER

Choice of four course menu (cold appetizer, warm appetizer, entrée and dessert)

One bottle of premium white or red 0,75 l wine from Hvar and one bottle of water per 2 persons

Freshly brewed filter coffee and international selection of tea

experience will offer 2 hours of following top shelf international libations

## AFTER DINNER

Tito's vodka, Bacardi white and black rum, Tanqueray gin

Jameson, blended Irish whisky, Jose Cuervo tequila silver and gold

Soft drinks, still and sparkling water

Domestic bottled beer

White, red or rosé Hvar premium wine

**MIDNIGHT SNACKS:** one per person (choice of mini burgers or mini sandwiches)

## EVENT SETUP

Round tables with white tablecloths

White Chiavari chairs

Cutlery, glasses and white linen napkins

Diamond package price is based on seasonality.

Package is based on a minimum of 50 adult guests per event - MONDAY TO THURSDAY

Package is based on a minimum of 75 adult guests per event - FRIDAY TO SUNDAY

Private rental fee starting from 4 pm till 1 am (music permission till midnight) is not included in above price and is additional charge



# Plated dinner menu selection

4 course customized menu option including:  
two choices consisted of appetizer, soup or salad, entrée and dessert

may | 100 €

june | september | 110 €

july | august | 125 €

## COLD APPETIZERS

### FISH

Marinated swordfish with yuzu and olive oil, cucumber brunoise, black sesame vinaigrette, alfa alfa sprouts

Tuna tataki, avocado tartar, cucumber and mint julienne, rice crackers, soy emulsion

Cold marinated jumbo shrimps wrapped in summer zucchini carpaccio, served with local relish of figs and chili black beans, seasonal micro greens bouquet

Symphony of the seas – salted and lemon marinated anchovies, cod fish mousse and smoked tuna prosciutto

### MEAT

Local prosciutto, olive oil marinated goat cheese, melon, marinated olives, crispy capers and rock samphire

Beef carpaccio infused with foie gras au torchon, port wine apples and microgreens

Smoked duck breasts and fig tart surrounded with prickly pear relish and marinated broad beans

Chicken liver & Armagnac parfait, sweet onion marmalade, garlic saffron cream, crostini

Classic steak tartar, quail egg yolk, butter, crostini, garlic and beetroot sprouts

### VEGETARIAN

Burrata di Buffala with watercress, grilled peach and strawberry salad, spicy roasted Hvar almonds and locally made vincotto

Carpaccio of Hvar grown baby zucchini, in finest island lemon flavoured virgin olive oil with young goat cheese and roasted pine nuts *(vegan option possible with tofu or seitan)*

Lemony quinoa salad with shaved vegetables

*Please choose one dish per course*



# Plated dinner menu selection

## WARM APPETIZERS

### FISH

Adriatic scampi bisque, served with semi dried tomato julienne and crispy capers

Gratinated Adriatic sea scallops (three per serving), sauteed young spinach, sauce mousseline

Orzo risotto with lemon zest, fresh oregano and vongole

Squid ink blackened homemade potato gnocchi served with melted tomato salsa, Adriatic shrimps, aged goat cheese

### MEAT

Oxtail consommé infused with V.S. Hennessy, served with tomato concasse

Homemade rolled pasta makaruni with slowly braised beef and sage ragout

Veal liver dolce garbo (sweet and sour) and blue cheese infused polenta

Red wine pulled beef cheeks served over saffron orzotto

### VEGETARIAN

Cream of mushroom soup cappuccino *(vegan option possible)*

Savoury spinach and goat ricotta layered cake, cucumber and mint tzatziki

Summer ripened baked eggplant, mozzarella and slowly cooked tomato salsa layered cake *(vegan option possible with tofu)*

### INTERMEZZO / 5 € per person

Raspberry sorbet

Rose champagne sorbet

Limoncello sorbet

Tequila lime sorbet

*Please choose one dish per course*



# Plated dinner menu selection

## ENTRÉE

### FISH

Marinated grilled yellowfin tuna steak, sauteed broad bean and tomato concasse, cauliflower nutmeg cream

Pan seared seabass fillet, sauteed young spinach in brown butter, black olives and potatoes cream

Grilled dentex steak, baked green asparagus, potato and broccoli cassoulet

Grilled octopus, chickpea and parsnip mousse, red pepper and zucchini relish

### MEAT

Petit Filet Mignon (180 g/6.5 oz.), braised cipollini, Cheddar gratinated potatoes & crljenak wine beef jus

Beef tenderloin (250 g/9 oz.) braised cipollini, Cheddar gratinated potatoes & crljenak wine beef jus

Grilled lamb chops, ratatouille cake, rosemary potato rissole, thyme infused demi-glace

Seared chicken breast, celery and potato mousseline, garlicky green string beans, parsley & olive oil jus

### VEGETARIAN

Saffron risotto with roasted root vegetables and spring micro greens

Smoked tofu millefoglie with grilled vegetables, seitan, fresh tomato coulis

Hand rolled pasta *pljukanci* in Istrian truffle sauce

### DESSERTS

Mini Pavlova with wild berries (gluten free)

Lemon cheesecake, mint curd

Chocolate and cherry brandy marquise, Amarone reduction

Lemon caprese cake, caramelized almonds, cream limoncello

Hvar carob and wild orange cake, chocolate ganache infused with orange liqueur

Figs poached in sweet wine essence, served over crunchy mascarpone parfait (gluten free)

Grapes, young goat cheese, lavender honey, caramelized almonds (gluten free)

### KIDS MENU

Penne alla Napoletana

Pizza Margherita

Chicken fingers with fries, ketchup, mayonnaise

Mini beef burgers

*Please choose one dish per course*

up to 12 years

Kids menus are  
discounted at 50 % of  
adult menu price.



# Selection of hors d'oeuvres and midnight snacks

## Hors d'oeuvres

3,50€ per piece

Minimum order: 20 pieces per selection

### CHILLED

Tuna poke, sesame oil, alfa alfa sprouts

Sea bass ceviche, yuzu, tangerine oil, avocado

Smoked salmon & goat cheese on toasted brioche

Roasted beets, goat cheese, candied walnut

Roast beef with horseradish aioli on grilled cornbread

Ratatouille vegetable with red bell pepper coulis

Delicate ham & brie on toasted whole wheat bread, grapes and pear ragout

Tomato & bocconcini brochette with pesto cream cheese

### WARM

Cream cheese & chicken spring roll, sweet chili sauce

Vegetable spring roll, sweet chili, lime sauce

Shrimp mikado with ginger cilantro sauce

Chicken satay, peanut sauce

Crumb fried zucchini fingers, romesco sauce

Glazed beef meatballs, cheese and bbq sauce

Warm calamari, mint and chilli salad

Petit quiche Florentine



# Selection of hors d'oeuvres and midnight snacks

## Flying bites passed heavy hors d'oeuvres

Minimum order: 20 pieces per selection

### 5 € per piece

Smoked salmon & goat cheese on toasted brioche

Mini spinach pie

Roast beef with horseradish aioli on crisp bruschetta

Tomato & bocconcini brochette with pesto cream cheese

Viška pogača (focaccia stuffed with capers, olives, anchovies and tomato sauce)

### 7 € per piece

Teriyaki marinated chicken satay, peanut sauce

Tomato tart, basil, goat cheese mousse

Thai chicken, crisp pita, grape & chives

Quiche Florentine with blue cheese

Cesar salad bites

Wild mushroom quesadilla, red onion jam

### 9 € per piece

Tuna poke, sesame oil, crisp wonton

Shrimp crostini with wasabi mayonnaise

Shrimp mikado with ginger cilantro sauce

Tuna tataki with avocado cream on corn tortilla

### 4 € per piece

Fruit and vanilla cream tartlets

Hvar carob cake with spicy orange

Chocolate petit fours

Lemon caprese mignons



# Selection of hors d'oeuvres and midnight snacks

## Midnight snacks

MINI CLUB SANDWICHES 6 € per piece

**Mini chicken club sandwich**

Traditional mini club sandwich with grilled chicken breasts, crispy bacon, eggs, crispy salad, thinly sliced tomatoes and Aurora dressing

**Mini vegetarian club sandwich**

Traditional mini club sandwich with grilled eggplant, zucchini, mushrooms, spring onions, blue cheese and remoulade sauce

**Shrimp Croque Monsieur**

Hot gratinated sandwich made with shrimp and cheese, topped with sauce Mornay

**Monte Cristo sandwich**

Tramezzini of premium ham and Cheddar cheese, pan fried in egg royal.

MINI BURGERS / 6 € per piece

**Mini beef burger**

Nicely grilled chopped prime angus beef served on a Kaiser roll, garnished with mustard-honey sauce

**Mini chicken burger**

Nice breaded petit chicken breast served on a corn roll, garnished with Swiss cheese, remoulade sauce and sliced cucumber

**Mini vegetarian burger**

Grilled and olive oil, garlic and thyme marinated eggplant, zucchini, tomatoes, mushrooms, spring onion and blue cheese served on a pumpkin seed roll

LOCAL BUFFET MIDNIGHT SNACK OPTION / 15 € per person

Beef ćevapčići, somun, ajvar, kajmak, onions

Spicy beef and cheese fritters (meat uštipci)

Assorted burek (meat, potatoes, spinach, cheese)

LOLLIPOP STATION / 10 € per person

Macaroon Pop

Cake Pop

Chocolate Dipped Vanilla Cheesecake Pop

Chocolate Dipped Marshmallow Pop

EPICUREAN DISPLAY OF IMPORTED AND DOMESTIC CHEESES / 15 € per person

Hand carved fruits, homemade chutneys, smoked almonds,

French bread and crackers



# Beverage options

## Dinner drinks

### Dinner Drinks Package I

One bottle of premium white or red 0,75 l wine from Hvar per 2 persons

One bottle of still or sparkling water 0,75 l per 2 persons

Freshly brewed filter coffee and international selection of tea

26 € per person

### Dinner Drinks Package II

One bottle of premium white or red 0,75 l wine from Hvar per 2 persons

One bottle of still or sparkling water 0,75 l per 2 persons

One soft drink or a local beer

Freshly brewed filter coffee and international selection of tea

30 € per person

## Open bar selection

### PREMIUM BAR SELECTION

Premium bar selection

Tito's vodka

Bacardi white and black rum

Tanqueray gin

Jameson, blended Irish whisky

Jose Cuervo tequila silver and gold

Soft drinks, still and sparkling water

Domestic bottled beer

White, red or rosé premium wine

35 € 1st hour

30 € per additional hour

### DELUXE BAR SELECTION

Belvedere vodka

Domestic bottled beer

Hendrick's gin

Imported bottled beer

Glenmorangie Original  
whisky

Alcohol free beer

Bullet Ray Bourbon

White, red or rosé  
premium wine

Rum Havana 7.y.

Prosecco blanc

Tequila Patron silver

Prosecco rosé

Aperol Spritz and  
Mojito

40 € 1st hour

Soft drinks, still and  
sparkling water

35 € per additional  
hour



# Beverage options

## GIN TONIC STATION

\*based on minimum 8 litres

Hendrick's, England + Fever Tree Tonic	52 € per litre
Aviation, USA + Fever Tree Tonic	57 € per litre
Tanqueray No.10 + Fever Tree Tonic	57 € per litre
Luftbrenzer Croatian Gin + Fever Tree Tonic	60 € per litre
Monkey 47 + Fever Tree Tonic	65 € per litre

Please choose one of the following from Fever Tree Tonic selection: Indian, Mediterranean, Pink, Ginger Beer, Ginger Ale

Included condiments: juniper berries, star anise, cassia cinnamon, mint leaves, chilli, pink pepper, cucumber slices, lemon, lime and orange twist, dried rose, cranberry, clove, buds of rose, thyme, sage, rosemary, hibiscus

\*EXTRA CHARGE for fruit puree at 30 € per litre: (strawberry, mango, blueberry, passion fruit, sweet cherry, raspberry, peach, elderflower, yuzu)

## VODKA TONIC STATION

\*based on minimum 8 litres

Ketel One + Fever Tree Tonic	50 € per litre
Tito's Vodka + Fever Tree Tonic	52 € per litre
Belvedere + Fever Tree Tonic	57 € per litre
Grey Goose + Fever Tree Tonic	57 € per litre
Beluga Noble + Fever Tree Tonic	65 € per litre

Please choose one of the following from Fever Tree Tonic selection: Indian, Mediterranean, Pink, Ginger Beer, Ginger Ale

Included condiments: lime, lemon, cucumber slices, mint, purple pepper, juniper berries, cinnamon sticks, star anise, orange peels, rosemary, thyme, orange slices, bay leaves, fresh seasonal fruit

\*EXTRA CHARGE for fruit puree at 30 € per litre: (strawberry, mango, blueberry, passion fruit, sweet cherry, raspberry, peach, elderflower, yuzu)

## BLOODY MARY STATION

\*based on minimum 8 litres

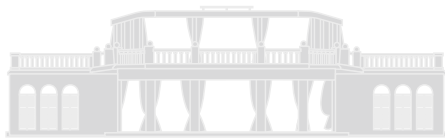
Absolut Vodka + homemade tomato juice	45 € per litre
Tito's Vodka + homemade tomato juice	52 € per litre

Included condiments: crispy bacon, mini mozzarella balls, fresh cherry tomatoes, sundried tomatoes, sauteed shrimps, pesto Genovese sauce, tabasco sauce, sweet and sour sauce, Worcestershire sauce, horseradish, wasabi, fresh basil, carrot sticks, paprika sticks, French bell pepper, cucumber sticks, pickled onions, crostini bread, capers, Baharat, nutmeg, salt, pepper

## CROATIAN FRUIT BRANDIES STATION

20 € per person per hour

Domestic grape fruit brandy, Herbal brandy, Herbal bitter liqueur (Pelinkovac), Williams pear herb brandy, Plum fruit brandy, Cherry fruit liqueur, Carob liqueur



## PRIVATE RENTAL FEE

may	june	july	august	september
3500 €	4500 €	<i>upon request</i>	<i>upon request</i>	4500 €

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[www.beachhvar.com](http://www.beachhvar.com)