Weddings



BEACH CLUB HVAR
EST. 1927

Photo: LACA Weddings

PLATINUM Beach Club package

may | june | september | 260 € july | august 280 €

RECEPTION

will be in duration of one hour; offering will feature

One glass of blanc or rosé Prosecco toast at welcome

Local premium white, red or rosé wine

International and domestic selection of soft drinks, bottled water and domestic beer

Please choose between the following two options

LOCAL BUFFET

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 with hand-sliced prosciutto, bresaola, kulen, and Dalmatian smoked dried bacon.

PASS-AROUND CANAPÉS

Three canapés per person served as pass-around during the event.

FOUR COURSE DINNER

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

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

One bottle of local premium white, red or rosé wine per 2 persons

One bottle of water per person

Freshly brewed filter coffee and international selection of tea

AFTER DINNER

experience will offer 1 hour of following top shelf international libations

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

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

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DIAMOND Beach Club package

may | june | september | 300 € july | august 320 €

RECEPTION

will be in duration of one hour; offering will feature

One glass of Champagne toast at welcome

Local premium white, red or rosé wine

International and domestic selection of soft drinks, bottled water and domestic beer

Please choose between the following two options

LOCAL BUFFET

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 with hand-sliced prosciutto, bresaola, kulen, and Dalmatian smoked dried bacon.

PASS-AROUND CANAPÉS

Three canapés per person served as pass-around during the event.

FOUR COURSE DINNER

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

Choice of four course menu (cold appetizer, warm appetizer, entrée and dessert)
One bottle of local premium white, red or rosé wine per 2 persons

One bottle of water per person

Freshly brewed filter coffee and international selection of tea

AFTER DINNER

experience will offer 2 hours of following top shelf international libations

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

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

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Plated dinner menu selection

may | june | september | 120 €

july | august 135 €

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

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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)

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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

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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)

Menu is based on a minimum of 50 adult guests per event - MONDAY TO THURSDAY
Menu is based on a minimum of 75 adult guests per event - FRIDAY TO SUNDAY
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Kids menu

Up to 12 years. Please choose one dish per course

STARTERS

Tomato soup
Penne alla Napolitana

MAIN COURSES

Pizza Margherita or Capricciosa
Chicken fingers with fried potatoes / ketchup / mayonnaise
Chicken or beef burger with pommes frites

DESSERTS

Two scoops of ice cream
Dessert chosen from the guest menu

**Kids' menus are discounted at 50% of adult menu price*

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Hors d'oeuvres

4,50 € per piece
Minimum order: 20 pieces per selection

CHILLED

Tuna poke, sesame oil, alfa alfa sprouts

Sea bass ceviche, yuzu, tangerine oil, avocado

Roasted beets, goat cheese, candied walnut

Roast beef with horseradish aïoli on grilled cornbread

Ratatouille vegetable with red bell pepper coulis

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

WARM

Cream cheese & chicken spring roll, sweet chili sauce

Vegetable spring roll, sweet chili, lime 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

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Flying bites

Minimum order: 20 pieces per selection

SELECTION OF HORS D'OEUVRES AND MIDNIGHT SNACKS

7 € 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)

9 € 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

6 € per piece

Fruit and vanilla cream tartlets
Hvar carob cake with spicy orange
Chocolate petit fours
Lemon caprese mignons

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Midnight snacks

MINI CLUB SANDWICHES

8 € 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

8 € per piece

Mini beef burger

Nicely grilled chopped prime angus beef served on a Kaiser roll, garnished with honeymustard 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

20 € per person

Beef ćevapčići, somun, ajvar, kajmak, onions
Spicy beef and cheese fritters (meat uštipci)
Assorted burek (meat, potatoes, spinach, cheese)

LOLLIPOP STATION

14 € per person

Macaroon Pop
Cake Pop
Chocolate Dipped Vanilla Cheesecake Pop
Chocolate Dipped Marshmallow Pop

EPICUREAN DISPLAY OF IMPORTED AND DOMESTIC CHEESES

20 € per person

Hand carved fruits, homemade chutneys, smoked almonds
French bread and crackers

Dinner drinks

DINNER DRINKS PACKAGE I

One bottle of local premium white, red or rosé wine per 2 persons
One bottle of still or sparkling water 0,75 l per person
Freshly brewed filter coffee and international selection of tea

40 € per person

DINNER DRINKS PACKAGE II

One bottle of local premium white, red or rosé wine per 2 persons
One bottle of still or sparkling water 0,75 l per person
One soft drink or a local beer
Freshly brewed filter coffee and international selection of tea

45 € per person

Open 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

40 € per person / hour

DELUXE BAR SELECTION

Belvedere vodka
Hendrick's gin
Glenmorangie Original whisky
Bullet Ray Bourbon
Rum Havana 7.y.
Tequila Patron silver
Two cocktails from our list*
Soft drinks, still and sparkling water
Domestic bottled beer
Imported bottled beer
Alcohol free beer
White, red or rosé premium wine
Prosecco blanc, Prosecco rosé

50 € per person / hour

**Coctails must be pre-selected and confirmed in advance*

Signature drink station

GIN TONIC STATION

*based on minimum 8 litres

Gin Mare, Spain + Fever Tree Tonic	75 € per litre
Monkey 47 + Fever Tree Tonic	75 € per litre
Luftbremzer Croatian Gin + Fever Tree Tonic	70 € per litre
Tanqueray No.10 + Fever Tree Tonic	67 € per litre
Hendrick's, England + Fever Tree Tonic	62 € 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

Beluga Noble + Fever Tree Tonic	75 € per litre
Belvedere + Fever Tree Tonic	67 € per litre
Grey Goose + Fever Tree Tonic	67 € per litre
Tito's Vodka + Fever Tree Tonic	62 € per litre
Ketel One + Fever Tree Tonic	60 € 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 anis, 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)*

CROATIAN FRUIT BRANDIES STATION

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

25 € per person per hour



PRIVATE RENTAL FEE

MAY	JUNE	JULY / AUGUST			SEPTEMBER
		01.07. - 04-07	05.07. - 27-08	28.08. - 31-08	
5000 €	5000 €	6000 €	10000 €	6000 €	5000 €
		Minimum spend on F&B			
		20000 €	25000 €	20000 €	

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