

Splash

BEACH BAR & RESTAURANT

WEDDINGS - 2028

Summer BLISS package

MAY/JUNE/SEPTEMBER 160 € per person
JULY/AUGUST 185 € per person

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1-HOUR WELCOME RECEPTION INCLUDES:

Local Hvar red and white wine
Soft drinks, juices, sparkling and still water
Selection of snacks and olives
Two canapes per person – choice of fish, meat and vegetarian options from the menu

FOUR COURSE DINNER

Includes your choice of meat, fish or vegetarian courses

DRINKS WITH DINNER

½ bottle 0,75l red or white wine per person
½ bottle 0,75l still or sparkling water per person
Freshly brewed filter coffee

MIDNIGHT SNACKS

One mini burger per person (choice of beef, chicken or vegetarian option from the menu)

EVENT SETUP

Round tables of 8 or 10 persons with white tablecloths Chairs with white covers
Cutlery, glasses and white linen napkins

**Private rental fee applies to quoted package rate and varies per season.*



Summer TWIST package

MAY/JUNE/SEPTEMBER 195 € per person
JULY/AUGUST 210 € per person

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1-HOUR WELCOME RECEPTION includes:
Local Hvar red and white wine
One glass of prosecco per person
Soft drinks, juices, sparkling and still water
Selection of snacks and olives
Three canapes per person - choice of fish, meat and vegetarian options from the menu

FOUR COURSE DINNER
Includes your choice of meat, fish or vegetarian courses

DRINKS WITH DINNER
½ bottle 0,75l red or white wine per person
A local beer or a soft drink per person
½ bottle 0,75l still or sparkling water per person
Freshly brewed filter coffee

MIDNIGHT SNACKS
One mini burger per person (choice of beef, chicken or vegetarian option from the menu)

ONE HOUR OF STANDARD BAR

SELECTION:
Selection of house brands
(vodka, gin, tequila, whiskey, rum)
Soft drinks, juices, sparkling and still water
White and red wine

EVENT SETUP
Round tables of 8 or 10 persons
with white tablecloths
Chairs with white covers
Cutlery, glasses and white linen napkins

**Private rental fee applies to quoted package rate and varies per season.*

Plated dinner menu selection

MAY/JUNE/SEPTEMBER 100 € per person
JULY/AUGUST 110 € per person

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one choice per course

COLD STARTERS

Dalmatian plate: goat cheese, sheep cheese, prosciutto, pancetta, olives, dried figs, almonds
Roast beef on arugula served with honey mustard sauce and parmesan shavings
Ceviche of sea bream and shrimps with avocado in an emulsion of olive oil and lime
Fish trio - octopus salad, marinated anchovies, sea bass marinated in lemon juice, capers, rock samphire and sundried cherry tomatoes
Zucchini carpaccio marinated in olive oil with young sheep cheese and fried pine nuts (vegetarian)
Red beetroot carpaccio topped with asparagus and avocado tartar, sesame sticks, wasabi aioli sauce (vegan)
Variation of vegetarian mezze: hummus with Hvar olive oil, tahini with chili, spicy roasted Lebanese vegetables relish, served with spicy flat bread and olive oil (vegan)

WARM STARTERS

Gratinated scallops (two per serving), butter a la Bourgogne
Hand rolled Istrian pasta *pljukanci* with beef stripes in truffle sauce
Veal ragout risotto Hvar style, hard sheep cheese shavings
Hand made black pasta allo scoglio with shrimp,cuttlefish and mussels
Goat cheese ravioli in creamy wild mushroom sauce (vegetarian)
Saffron risotto with oven baked root vegetables (vegan)
Papa al pomodoro soup served with croutons, fresh basil and falafel (vegan)

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Plated dinner menu selection

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one choice per course

MAIN COURSES

Pan seared beef fillet mignon, fresh marinated zucchini, bacon and rosemary
flavoured roasted young potato wedges
Grilled ribeye, potato au gratin and grilled asparagus
Pan fried orange zest flavoured swordfish steak, parsnip and potato cream, julienne vegetables
Baked sea bream fillet, fresh olive oil marinated fennel, confit of cherry tomatoes, olive oil and garlic emulsion
Millefoglie layered with tofu and grilled vegetables, surrounded with warm Muhammara sauce (vegan)
Classic mozzarella baked eggplant Parmigiana (vegetarian)
Baby spinach and cottage cheese stuffed cannelloni served with spicy bell pepper coulis (vegetarian)

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Selection of up to two sauces with your main course

Demi-glace (meat jus)
White wine
Truffle
Hollandaise
Forest mushroom
Green pepper

DESSERTS

- Hazelnut cake with chocolate truffle mousse
- Raspberry and pistaccio cake with chocolate crunch
- Lemon tart with crunchy bisquit and grapefruit merengue
- Dobosh cake
- Chocolate bisquit with mascarpone cream and lighty orange gelee
- Cherry and chocolate mousse cake(vegan)

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Sharing Platters Menu Selection

MAY/JUNE/SEPTEMBER 100 € per person
JULY/AUGUST 110 € per person

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one choice per course

COLD STARTERS

Selection of cheeses, prosciutto, sweet wine, rosemary, garlic and vinegar marinated swordfish, salted anchovies, thyme infused olives, fried capers, dried figs and almonds
Beef carpaccio with arugula and Grana Padano cheese, prosciutto with melon, tuna tartar with spring onions, lime and chili seabream ceviche

WARM STARTERS

Octopus stew with chickpea dumplings, zucchini and shrimp risotto
Cheese ravioli in veal ragout sauce, Istrian hand rolled pasta *pljukanci* in shrimp & mussels stew

MAIN COURSES – FROM THE GRILL

Sea bass fillet, shrimp skewers, lamb chops, chicken fillet flavoured with rosemary, fresh marinated zucchini, grilled asparagus, baked potatoes
Lamb rack, duck breasts, tuna steak and octopus, potatoes au gratin, sauteed young spinach, root vegetables julienne

DESSERTS

Hazelnut cake with chocolate and nuts merengue
Raspberry and pistaccio cake with chocolate crunch
Lemon tart with grapefruit merengue
Chocolate bisquit with vanila cream and orange glaze
Cake with cherry and chocolate mousse(vegan)

Kids Menu Selection

up to 12 years

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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*

Live it UP!

LOCAL CHARCUTERIE AND CHEESE BOARD

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MAY/JUNE/SEPTEMBER 20 € per person
JULY/AUGUST 23 € per person

Sheep, goat and cow cheese sprinkled with local Hvar olive oil
Prosciutto, dried pork neck, pancetta
Olives, nuts, honey, grapes, dried figs
Focaccia sprinkled with oregano, rock salt and arugula infused olive oil

MENU

Grilled lamb at additional charge of 22 € per person (for min 30 people)

WEDDING CAKE

can be arranged upon request from 8 € per person according to chosen flavours and design elements

GIN TONIC STATION OR VODKA TONIC STATION

starting from 35 €/litre
Following selection of condiments will enrich your favourite mix: lime, lemon, cucumber slices, mint, purple pepper, juniper berries, cinnamon sticks, star anis, orange peel, orange slices, rosemary, thyme and bay leaves and fresh seasonal fruit

ENHANCE YOUR DRINKS!

Add natural blended fruits: strawberry, mango, blueberry, passion fruit, sweet cherry
starting from 55 €/litre

SETUP

Setup with Chiavari chairs is charged additionally upon request

Selection of Canapes & Midnight Snacks

CHILLED CANAPES *4 € per piece*

Dalmatian prosciutto with gorgonzola cream and grape relish
Caprese skewers, arugula pesto
Blackened shrimp tails with avocado cream on cucumber crostini
Olive oil marinated hard sheep cheese with chopped black olives and capers (vegetarian)
Velvety codfish pate on cornbread crostini
Fresh goat cheese, bitter orange marmalade, grissini (vegetarian)
Smoked salmon & cream cheese on toasted brioche
Prosciutto and peach nibbles with fresh basil
Slowly roasted thinly sliced roast beef and horse radish aioli on crostini
Caesar salad bites
Wholegrain crostini topped with red onion marmalade, smoked roasted carrots (vegan)

HOT CANAPES *4 € per piece*

Vegetable spring roll with sweet chili dip (vegan)
Chicken teriyaki shashliks with avocado dip
Breaded and deep fried cheese bites with honey mustard sauce (vegetarian)
Popcorn shrimp, spicy aurora sauce
Bacon wrapped grilled prunes
Petit quiche Lorraine
Grilled Brussel sprout mini burger with smoked tofu, tomato and mozzarella (vegan)
Turkey ham and Cheddar cheese Monte Cristo tramezzini
Glazed turkey meatballs with sweet and sour dipping sauce
Cocktail chicken sausage, tortilla wrapped, chili dip
Vol-au-vent with shrimp and asparagus cheesy ragout
Roasted bell peppers, mozzarella cheese, pesto and caramelized nuts crostini (vegetarian)

SELECTION OF CANAPES & MIDNIGHT SNACKS

MIDNIGHT SNACKS

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MINI CLUB SANDWICHES
8 € per piece

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

MINI VEGETARIAN CLUB SANDWICH
8 € per piece

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

SHRIMP CROQUE MONSIEUR
8 € per piece

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

MONTE CRISTO SANDWICH
8 € per piece

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

MINI BURGERS
8 € per piece

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

MINI CHICKEN BURGER
8 € per piece

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

MINI VEGETARIAN BURGER
8 € per piece

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
12 € per person

SWEET SMALL BITES
-Chocolate small bite with caramel and toasted almons slice
-Praline Tricolore with pistaccio
-Hazelnut and chocolate small cake
-Chocolate mousse with cherry and cinnamon crunch(vegan)
-Orange,vanila and chocolate small bite

WELCOME RECEPTION

MAY/JUNE/SEPTEMBER 30 € per person
JULY/AUGUST 35 € per person

1-HOUR WELCOME RECEPTION

Local Hvar red and white wine
Soft drinks, juices, spa rkling and still water
Selection of snacks and olives
Two canapes per person - choice of fish, meat and vegetarian options from the menu

WELCOME RECEPTION 2

MAY/JUNE/SEPTEMBER 35 € per person
JULY/AUGUST 40 € per person

1-HOUR WELCOME RECEPTION

Local Hvar red and white wine
One glass of prosecco per person
Soft drinks, juices, sparkling and still water
Selection of snacks and olives
Three canapes per person – choice of fish, meat and vegetarian options from the menu

Dinner drinks

DINNER DRINKS OPTION 1

35 € per person

½ bottle 0,75l red or white wine per person
½ bottle 0,75l still or sparkling water per person
Freshly brewed filter coffee

DINNER DRINKS OPTION 2

40 € per person

½ bottle 0,75l red or white wine per person
A local beer or a soft drink per person
½ bottle 0,75l still or sparkling water per person
Freshly brewed filter coffee

OPEN BAR

STANDARD BAR SELECTION

Selection of house brands
(vodka, gin, tequila, whiskey, rum)
Soft drinks, juices, sparkling and still water
White, rose and red wine

30 € per hour

PREMIUM BAR SELECTION

Kettle One vodka
Tequila Jose Cuervo especial silver
Bacardi white and black rum
Tanqueray gin
Johnny Walker Red whiskey
Pelinkovac Croatian herbal bitter liqueur
Croatian plum fruit brandy
Soft drinks, juices, sparkling and still water
Local bottled beer
White, rose and red wine

35 € per hour

DELUXE BAR SELECTION

Tito's vodka
Tanqueray gin
Johnny Walker Black whiskey
Jack Daniel's bourbon
Havana 3y rum
Tequila Jose Cuervo Gold
Pelinkovac Croatian herbal bitter liqueur
Williams fruit brandy
Aperol spritz
Soft drinks, juices, sparkling and still water
Local and imported beer
White, rose and red wine
Prosecco

40 € per hour

Splash
BEACH BAR & RESTAURANT

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PRIVATE RENTAL FEE

	may	june	july	august	september
minimum spent on F&B	1800 €	2000 €	3000 €	3000 €	1800 €
		5000 €	7000 €	7000 €	5000 €

Private rental fee applies from 4pm till 1Am – music permission till midnight.
Proposed services and venue rental fees apply to minimum 35 adults.