

# HOTELI BAŠKA VODA



REMEMBER TONIGHT... FOR IT IS THE BEGINNING  
OF ALWAYS AT HOTELI BASKA VODA

LET US MAKE YOUR "ALWAYS" SOMETHING TO  
REMEMBER FOR A LIFE TIME!

IMAGINE YOUR WEDDING RIGHT BEFORE SUNRISE OR SUNSET, WHEN THE SUN FLOODS THE MOUNTAIN BOKOVO AND THE SEA WITH SUNSHINE, REVEALING THE PEBBLE BEACHES IN ALL THEIR GLORY AND CLIFFS GENTLY CARESSED BY THE SEA.

MAGICAL AND UNIQUE, PROTECTED BY A HIGH MOUNTAIN RANGE IN THE NORTH, ENCLOSED BY THE BLUE SEA AND SURROUNDED BY ISLANDS IN THE SOUTH AND IN THE WEST, IS WHERE YOU CAN LIVE AN ENDLESS EXPERIENCE AT HOTELI BASKA VODA...



# HOW TO REACH US

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Everything you need is nearby:

- Hotels directly on seaside promenade Beach 50 m
- City centre 50 m
- A1 Zagreb-Dubrovnik highway (10 km)
- SPU - Split Int.Airport, Croatia (75 km)
- ZAD- Zadar Int.Airport,Croatia (190 km)
- DBK - Dubrovnik Int. Airport, Croatia (190 km)
- ZAG - Zagreb Int. Airport, Croatia (450 km)
- TIV - TivatInt. Airport, Montenegro (245 km)



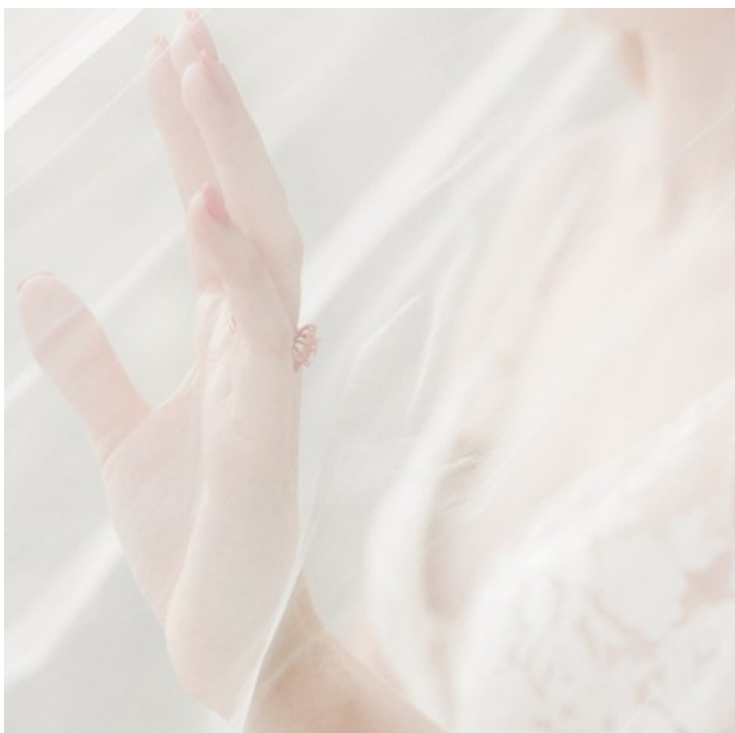
# BAŠKA VODA IS A DESTINATION PERFECT FOR THOSE WHO WANT A GETAWAY FROM EVERYDAY LIFE AND LIVE THEIR ADORABLE ROMANCE

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OCCASIONALLY, RIGHT IN THE MIDDLE  
OF AN ORDINARY LIFE, LIFE GIVES US A  
FAIRYTALE.

Live your fairytale choosing between:

- Horizont Terrace Top
- Borik Terrace Top
- Kantun Terrace
- Matrioska restaurant & wine bar
- Borik restaurant
- Del Posto restaurant & wine bar

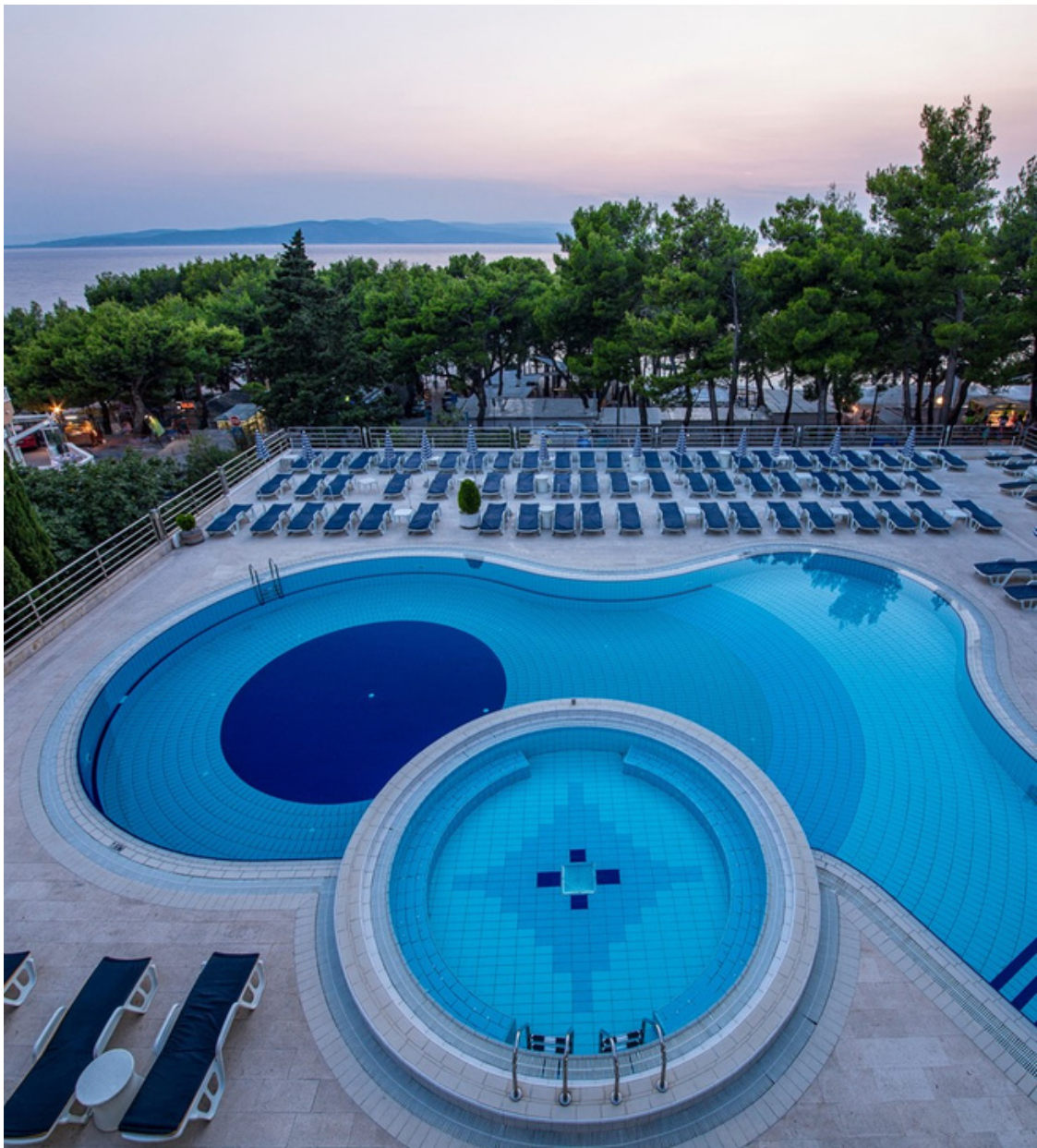


# HORIZONT TERRACE TOP

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Is a great location for a wedding cocktail party, amongst the Mediterranean blossoms, looking at the sunshine at a beautiful beach. Your memories will be treasured forever.

TERRACE PART: 150 PERSONS



# BORIK TERRACE TOP

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Located next to the beach, Borik terrace top is the perfect place to relax and enjoy a splendid view of Baska Voda. Our Borik Terrace Top offers an outstanding location for inspiration and creativity to flourish complimented by full sea views. Surrounding by the sea, you and your guests can enjoy the romantic view of the bay of Baska Voda, in a candlelight atmosphere.

TERRACE PART: 100 PERSONS



# KANTUN TERRACE

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The Kantun Terrace offers a unique intimate atmosphere for your wedding cocktail. From the beautiful outdoor cocktail site to the natural surroundings, relaxing patio, cocktail area, makes your wedding unforgettable.

CAPACITY: 50 PERSONS



# MATRIOŠKA RESTAURANT & WINE BAR

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A few steps from the sea, beautiful inner part or on the spacious open terrace, from which you can enjoy an unforgettable view of the sea and the well-known promenade of Baska Voda.

INNER AND TERRACE PART: 100 PERSONS





# BORIK RESTAURANT

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A seafront alfresco restaurant right below Horizont Hotel, directly on the Blue Flag beach. An outstanding location for inspiration and creativity to flourish complimented by full sea views. Surrounding by the sea, you and your guests can enjoy the romantic view of the islands, in a candlelight atmosphere.

INNER PART: 100 PERSONS



# RESTAURANT DEL POSTO

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Del Posto restaurant & wine bar is located within the Grand Hotel Slavia. A place with a view of the clear and beautiful Adriatic Sea.

CAPACITY: 70 PERSONS



# HOTEL FACILITIES

## GRAND HOTEL SLAVIA

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ACCOMMODATION 72 ROOMS AND SUITES



PRIVATE TRANSFER SERVICE



FONTANA SPA



DEL POSTO RESTAURANT & WINE BAR



CAFFE BAR KANTUN



WIFI IN COMMON AREAS AND ROOMS/SUITES 50 METERS FROM THE WELL-KNOWN BEACH „NIKOLINA“ WHICH IS MARKED WITH A BLUE FLAG



# MENU

## STANDARD BUFFET MENU VELEBIT

Price: 81 EUR per person

### SALAD BAR

Lettuce, Tomato, Cucumber, carrot, radicchio, rocket salad, corn, cabbage, sours  
Salad dressings  
(Vinegar, Balsamic, Truffle, Caesar, Thousand Island)

### BREAD STATION

Rich selections of various breads including gluten free bread, bread with seeds, white & dark bread, pumpernickel, corn bread and toasts with different spreads /Mayonnaise, BBQ sauce, Mustard, Ketchup

### COLD APPETIZERS

Dalmatian prosciutto & Marinated cheese with olive oil, almonds, dried figs and olives  
Marinated mussels with grilled vegetables  
Tomato with Mozzarella, basil and reduced balsamic  
Baked tuna medallions with lemon, capers and extra virgin olive oil  
Roasted beef with vegetables and Dijon mustard cream  
Chicken filet with cheese crust, dried tomatoes and olives, and Genovese pesto

### SOUPS

Veal ragout soup with sautéed vegetables and olive oil  
Cream of Tomato soup with olive focaccia chunks

### HOT APPETIZERS

Pasta with Beef stripes and vegetables in aged Sweet & Sour soy sauce  
Creamy shrimps tail risotto with Pag cheese  
Homemade ravioli with "skuta" soft cheese from Pag Island and sautéed with cherry tomato and aromatic herbs

### MAIN COURSES

Stewed beef in red wine with Dalmatian spices and potato gnocchi  
Duck breast with creamy celery puree  
Veal medallions with crispy pancetta and baked baby potatoes  
Octopus Brodet with creamy polenta  
Grilled cod fillet with boiled potatoes  
Grilled Adriatic squid with dalmatian Mangold and garlic

### DESSERTS

A rich selection of cakes, creams, puddings and fruits from the dessert buffer

Prices are per person, including VAT.

# MENU

## FLYING BUFFET OPTIONS

FINGER FOOD

### NEVERIN

41,00 EUR per person

#### COLD SELECTION

Sardine Bruschetta with olive tapenade, and fresh herbs  
Fish Tacos with cabbage slaw and a drizzle of citrus-infused olive  
Selection of cheeses and Dalmatian prosciutto with figs, honey, and walnuts.  
Marinated prawn tails with spring onions and horseradish

#### HOT SELECTION

Grilled sirloin steak  
Vegetable and mushroom quiche  
Chicken cannelloni with mushrooms and tomato salsa

#### DESSERTS

Selection of different mignon and cakes a la Pastry chef  
Freshly sliced fruits

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### SIDRO

45,00 EUR per person

#### COLD SELECTION

Vegetable Crudit  with hummus and tzatziki dips  
Mini Quiches with Bacon and feta cheese  
Fish pate with anchovy and olive oil  
Beef Carpaccio with goat cheese and rocket salad  
Smoked breast of turkey with pear and pumpkin spread

#### WARM SELECTION

Fried prawns with Aioli sauce  
Beefsteak rolls with Blue cheese sauce  
Squids stuffed with prosciutto and Pag cheese  
Stuffed Bell Peppers with marinated shrimps, goat cheese and herbs

#### DESSERTS

Selection of different mignon and cakes a la Pastry chef  
Fresh sliced fruits and whole fruit basket

# MENU

## CANAPÉS SELECTIONS

### BURA

13 EUR per person

Dalmatian prosciutto with melon and fresh figs  
Roasted beef mini sandwiches with horseradish cream,  
caramelized onions and lettuce  
Octopus salad on toasted bread with anchovies and capers  
Tuna pate with Brie cream cheese and Dijon mustard

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### TRAMONTANA

15,10 EUR per person

Marinated shrimp's skewers with lemon and orange dressing  
Crostini with Adriatic yellow/red fin tuna mousse  
Roasted beef with horse radish and pickled onions  
Duck breasts with fig marmalade  
Tomato and mozzarella

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### JUGO

18,00 EUR per person

Octopus Carpaccio served on arugula and capers with lemon juice  
Grissini with smoked salmon and Mediterranean herbs  
Marinated Adriatic Blue fin tuna tataki with sesame seeds  
Sea food salad served by the glass  
Beef tartar with crispy toast and butter  
Pag goat cheese with mango and lemon chutney

The above offer of canapes is our suggestion, but we are open to suggestions and ideas from your side and we will gladly create packages according to your wishes and desires.

# MENU

## 4 COURSE MENU DALMATIA

95,00 EUR per person (up to your choice)

### COLD APPETIZERS

Finest selection of Dalmatian prosciutto, cold cuts & Dalmatian cheeses accompanied with homemade French & beans salad.

Octopus salad with marinated fennel, capers and herbs

Tuna carpaccio on arugula with lemon juice and Dalmatian olives crumbs

Beef Tartare with truffle oil & Dijon-honey dressing

Smoked salmon with horseradish and honey dressing

### WARM STARTERS

Shrimps' risotto with cherry tomatoes & Grana Padano cheese

Traditional Creamy Cuttlefish risotto with garlic crostini

Slowly braised beef „Paštica” style in red wine sauce served with gnocchi and traditional pasta

Dalmatian Fish Stew “Brudet” with local Adriatic fish and shellfish, cherry tomatoes, and crusty bread

Homemade cavatelli with asparagus and veal ragout

Cream Adriatic Shrimps soup with deglazed Pošip white wine

### MAIN DISHES

Grilled lamb chops, with carrot puree, Chickpeas, Demi Glace sauce and mint oil

Beefsteak medallions with potato puree, green pepper and marinated onions

Veal steak with broccoli cream, potatoes gratin, “Espagnole” sauce

Tuna steak with Mangold puree & Baby potato

Salmon steak in orange sauce with baby spinach and broad beans

Great Amberjack fillet with asparagus and gratinated Jakob's scallops topped with lemon cream sauce

Filled calamari served with kale & dalmatian dressing with garlic & olive oil

### DESSERTS

Traditional “Rožata” cake with Maraschino Liquor, Citrus Zest and Caramel sauce

Chocolate tart with Forrest Fruits

Cheesecake with sour cherry & Maraschino liquer sauce

Croatian „Škripavac” cheese mousse in vaffle cone with chocolate and marinated fruits

Lavander cake with fig sauce with Honey and Whipped Cream

# MENU

## CHEF SELECTION MEAT & FISH

Served gala dinner „Biokovo”  
59 EUR per person

Beef fillet carpaccio on arugula with homemade grissini,  
mustard cream and Grana Padana flakes

Homemade beef soup with pasta

Homemade pasta with veal and mushroom sauce

Beef Steak in port wine sauce with potato gratin  
and grilled seasonal vegetables

Chocolate Crème brulee

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Served gala dinner „More”  
61 EUR per person

Octopus salad with fennel, potatoes,  
olives and anchovies

Homemade Fish soup

Homemade cavatelli with asparagus and shrimps ragout

Sea bass fillet with cauliflower puree,  
with creamy spinach and saffron sauce

Panna Cota with berries



# MENU

## CHEF SELECTION GALA DINNER

95,00 EUR per person (up to your choice)

### COLD APPETIZER

Finest selection of Dalmatian prosciutto, cold cuts & Dalmatian cheeses accompanied with homemade French & beans salad

### HOT APPETIZER

Beef soup with noodles or Cream Adriatic Shrimps soup with deglazed Pošip white wine

Creamy Veal risotto with Parmesan cheese and fresh Parsley

### MAIN COURSE

Slowly braised beef „Paštica” style in red wine sauce served with gnocchi and traditional pasta

Roasted lamb & Veal plate with spring onions, grilled vegetables with sesame oil and seasonal salad

### LATE BITE

Late Hungarian goulash soup with paprika, tender beef cubes and baby potato

### DESSERT

Selection of Homemade cakes from our pastry chef (our surprise basket)

The above offer of selected menus is our suggestion, but we are open to suggestions and ideas from your side and we will gladly create packages according to your wishes and desires.

# MENU

## DRINK PACKAGES SELECTION

### Classic

28,00 EUR per person

Sparkling wine, Bottled red, white and rose wine, beer, soft drinks and water

(This offer is based on 1 Hour consumption. Every additional hour is surcharge of 8 euros pp)

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### Gold

36,00 EUR per person

Sparkling wine, red, white and rose wine, soft drinks and water, House beer, House Whiskey, Finlandia vodka, Bulldog gin, Brugal rum Jegermeister

(The offer is based on 1 hour consumption.)

For every period of 1 hour longer, additional surcharges of 11 EUR take place.)

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### Platinum

48,00 EUR per person

Welcome drink (house spirits) soft drinks and water, high quality red, white and rose wine, Beer, Jonny Walker Red Label, Smirnoff vodka, Beefeater gin, Bacardi rum Campari, Jägermeister, selection of prepared cocktails (Mojito, Sex on the beach, Cuba libre)

(The offer is based on 1 hour consumption. For every period of 1 hour longer, additional surcharges of 14 EUR take place.)

The above offer of selected drink packages is our suggestion, but we are open to suggestions and ideas from your side and we will gladly create packages according to your wishes and desires.

# MENU

## WELCOME DRINK SELECTION

Welcome drink 1  
7,40 EUR per person

Sparkling wine, soft drinks & water

(This offer is based on ½ hour consumption. For every period of ½ hour longer, additional surcharges of 2,20 EUR take place.)

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Welcome drink 2  
10,70,00 EUR per person

Sparkling wine, red and white wine, beer, soft drinks and salty snacks

(This offer is based on ½ hour consumption. For every period of ½ hour longer, additional surcharges of 3,20 EUR take place.)

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Welcome drink 3  
14,00 EUR per person

Sparkling wine, red, white & rose wine, beer, house spirits &  
liquors, soft drinks and salty snacks

(This offer is based on ½ hour consumption. For every period of ½ hour longer, additional surcharges of 4,00 EUR take place.)

The above offer of selected Welcome drinks is our suggestion, but we are open to suggestions and ideas from your side and we will gladly create packages according to your wishes and desires.

# WEDDING CONDITIONS

## MENUS:

Menu tasting for 2 people included in the price;  
It is possible to combine different menus and the hotel will price a new menu accordingly. Hotel needs to have a final choice of menus and the final number of participants for all services 10 days prior to the event date.  
After that date if the number of guests reduces, it will be charged accordingly for the entire amount per person.

## MUSIC:

Music is allowed till 00:00 on open/closed places.  
All fees toward ZAMP (music royalties) are paid by the organizer or guest directly.

## ROOMS:

Room rates depend on the season and hotel's availability and for all questions regarding the rooms please contact our Director of Sales and Marketing on [ana.belamaric@hoteli-baskavoda.hr](mailto:ana.belamaric@hoteli-baskavoda.hr)



# WEDDING CONDITIONS



## CAKE:

Cake is not included in the menu.



## SET UP:

White table linens for the dinner set up are included in the menu price as well as chair covers, festive accessories, tablecloths and napkins, candlesticks.



# WEDDING BENEFITS



FREE UPGRADE TO ONE OF THE HOTEL SUITES FOR THE MAIN GUEST  
(FOR 2 PEOPLE)



MENU TASTING FREE OF CHARGE



PERSONAL EVENT COORDINATOR



20% DISCOUNT ON ALL SPA TREATMENTS



DISCOUNTED ACCOMODATION FOR ALL GUESTS



# VENUE RENTING CONDITIONS

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THE PRICE FOR PRIVATIZATION OF THE VENUES PER DAY:

MATRIOSKA RESTAURANT & WINE BAR:

Venue renting possible: 01.06.-01.07. / 15.09.-01.10.

Price of privatization in given dates: 2.500 EUR per day

BORIK RESTAURANT

Venue renting possible: 01.06.-01.07. / 15.09.-01.10.

Price of privatization in given dates: 3.000 EUR per day

\*\* if needed to privatize the entire Borik restaurant and bar: 9.000 EUR

DEL POSTO RESTAURANT & WINE BAR

Venue renting possible: 01.03.-15.06. / 15.09.-01.11.

Price of privatization in given dates: 2.000 EUR per day



# PAYMENT OF THE SERVICES

1.500,00 EUR deposit payment is required within 10 days once confirmed and it is non-refundable in case of cancellation.

Second deposit of 40% of the total services booked (f&b services and venuerenting) to be settled latest 45 days prior to the event dates.

The rest of the total amount- final invoice, to be settled after the event date, or right after the service is done and prior to departure/check out date.

For payment of the remaining amount, Hotel requires a blank promissory note.





# CANCELLATION CONDITIONS

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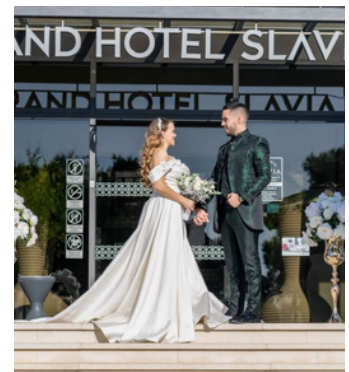
From confirmation date until 46 days prior to arrival Hotel holds the 1st deposit.

From 45 days till 16 days prior to arrival Hotel holds the 2nd deposit.

2

3

From 15 days till 0 days prior to arrival Hotel will make an invoice to clients for the rest of the total amount of booked services and charge it accordingly.



You know you're in love when you can't fall asleep  
because reality is finally better than your dreams."  
Let us make your dreams come true...



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