



Wedding Book



IMPORTANTTE
HOTELS & RESORT



We do... Weddings



Countless tourism journalists and travel writers have included Dubrovnik among the most romantic cities in the world - so have no doubt about your choice of wedding destination and choose the Importante Hotels & Resort for a wedding celebration that will complete your entire romantic experience.

A wedding in Dubrovnik is the most romantic day in the life of a bride and groom - an opportunity to express their love in a seaside and sunset setting, celebrating with those closest to their hearts in an elegantly appointed space where the utmost attention has been given to the even the smallest detail. Your romantic wedding reception begins with the selection of your fairytale room, the ideal hall for your wedding or our open-air seaside terrace, which can be outfitted and adapted to the needs of the wedding couple to create the setting you have always dreamed of.





Our Venues



LOUNGE TERRACE

Seating capacity: up to 90 people

With the sunset, the gentle murmur of the waves and a view of the sea reefs, a romantic wedding reception will become your unique fairy tale come true. Music is allowed until 24:00. After midnight continue your party in our On the rocks lounge & beach bar.

RESTAURANT ZOE

Seating capacity: up to 90 people on the terrace / up to 60 people inside

Give in to your senses and enjoy in this fabulous ambiance overlooking the picturesque Adriatic Sea, Elaphiti islands and beside the sunset. Music is allowed until 03:00 inside and outside.

BANQUET HALL CORAL

Seating capacity: up to 200 people

For your comfort our banquet hall is a fully enclosed structure with panoramic view and windows which allow for natural light during the day. You and your guests can enjoy a cocktail on the terrace and then head into banquet hall for dining and dancing. Music is allowed until 04:00.



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Wedding Conditions
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WEDDING DINNER

- Minimum menu price is 58.00 €.
- It is possible to combine different menus and hotel will set up the new menu price.
 - Buffet menu is served for parties of 30 or more.

SET UP

- Cocktail rounds for welcome reception
- White chair covers and white table linens for the dinner set up are included in the menu price.
 - Hotel provides menus, guest seating plan and table numbers printing.
- Additional decoration with flower arrangements or ribbons can be arranged at extra charge.

WEDDING CEREMONY

- € 500.00 for up to 100 chairs – white chair covers and register table included.
- In case wedding dinner and wedding ceremony are at the same place rate of set up for wedding ceremony is € 150.00.

MENU TASTING

- In case that wedding is confirmed with wedding deposit paid, menu tasting for 2 people is complimentary.
- If the wedding is not confirmed, menu tasting for 2 people is 50% of total price.

WINE TASTING

- Wine tasting is at regular rate.



CORKAGE FEE

- Hotel does not allow the adoption of a drink. All drinks during the wedding must be purchased from the hotel.

MUSIC

- Allowed until 24:00 on the terraces and until 04:00 inside.

ZAMP

- All fees towards ZAMP are paid by the wedding planner or wedding couple directly

ACCOMMODATION

- Room rates depend on the season and hotel's availability. For more information please contact our Sales department at sales@importanneresort.com

PARKING

- Complimentary self-parking based on availability

WEDDING BENEFITS

- For all wedding dinners over 30 guests the wedding couple is eligible for a complimentary one night stay.
 - 10% discount on all spa treatments
 - 10% discount at our a la carte restaurants La Castile and Zoe
- 10% discount on wedding menu rate during the winter period (November 1st-April 30th)

DEPOSIT PAYMENT

- 1.000 € deposit payment if wedding is confirmed, and it's non-refundable in case of cancellation.

CONTRACT

- Shall be signed after deposit payment.

FINAL INVOICE

- Should be paid prior to your check out from the hotel or right after the service is done.
 - All payments are done in Croatian currency Kuna, in cash or by credit card.



CONTACTS

For more information please contact our wedding team :

Jelena Škrabo, Sales and contracting

Sanda Pavlinić, Event operations

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Welcome Cocktail



COCKTAIL I
Bellini or Mimosa
€ 5 per person

COCKTAIL II
Sparkling Wine
Soft Drinks
Still & Sparkling Water
Salty Snacks
€ 7* per person

COCKTAIL III
Red & White Wine
Sparkling Wine
Domestic Beer
Soft Drinks
Still & Sparkling Water
Salty Snacks
€ 9* per person

COCKTAIL IV
Herbal Brandy & Williams Pear Brandy
Prošek (sweet Croatian dessert wine)
Soft Drinks
Still or Sparkling Water
Salty Snacks
€ 10* per person

+ Rakije € 4*

* Price based on 30 minute consumption.



Finger Food

Smoked Salmon € 2,5 / per piece

Prosciutto with Melo € 2 / per piece

Cooked Ham with Cream Cheese € 1,5 / per piece

Tuna Mousse € 1,5 / per piece

Canapé Cheese Sandwich € 1,5 / per piece

Cream of Olives € 1,5 / per piece

Cream Cheese & Black Truffle € 2 / per piece

Canapé Sandwich with Vegetables € 1,5 / per piece

Smoked Trout on Arugula € 2,5 / per piece

Canapé Sandwich with Sausage € 1,5 / per piece

Canapé Sandwich with Salami € 1,5 / per piece

Chocolate Pralines with Various Fillings € 2 / per piece

Mini Panna Cotta with Reduction of Wild Berries € 1,5 € / per piece

Chocolate Truffles € 2,5 / per piece

Raffaello € 1,5 / per piece

Fruit Baskets € 2 / per piece



Wedding Menus



MENU 1 – Vegetarian menu - plated service

Tomatoes & Mozzarella Lasagne
Vegetable Cream Soup with Broccoli Flowers
Grilled Mediterranean Vegetables & Roasted Corn
Pancakes with Quinoa Flour with Homemade Strawberry Jam, Ginger & Rosemary

€ 51 per person

MENU 2 – Meat menu - plated service

Beef Carpaccio Served on Bed of Arugula Topped with Grated Cheese
Clear Ox Tail soup with Homemade Noodles
Chicken Fillet stuffed with Arugula, Sweet Peppers & Bacon served with Cream of
Potato & Blue Cheese Sauce
Chocolate Trilogy with Strawberry Reduction

€ 58 per person

MENU 3 – Fish menu - plated service

Poached Fillet of Sea Bass on a Bed of Arugula, Cocktail Lemon Dressing, Roasted
Olives
Cream of Roasted Mushrooms Served with Beetroot Reduction
Rose Tuna Steak & Sautéed Swiss Chard Served with Potatoes with Butter &
Rosemary Oil
Crème Brûlée with Caramel Sauce Served with Chocolate Candy

€ 64 per person



MENU 4 – Fish menu - plated service

Black Shrimp & Hard Cheese Risotto
Fresh White Fish Soup with Rice
Grilled Octopus with Homemade Potato in Dingač Wine Sauce
Chocolate Truffles with Orange Cream

€ 64 per person

MENU 5 – Meat menu - family style (English style) service

Uštipci - Traditional Local Specialty with Kajmak - Cream Cheese, Spicy Meat Pie
Meat Platter of BBQ Marinated Chicken Wings, Chicken Curry Fillet, Grilled Pork,
Hamburgers, Kebabs, Grilled Sausages, Roasted Corn, Grilled Mushrooms, Baked
Country Potatoes, Seasonal BBQ Salad
Wedding Cake (Classic, flavours by request, custom decoration is an extra cost)

€ 68 per person

MENU 6 – Meat menu – platter service

Dalmatian Prosciutto with Melon, Livno Cheese with Olive Oil and Almonds
Clear Ox Tail Soup with Root Vegetables and Noodles
Veal Risotto
Traditional Croatian „Peka“ - Home Roast Beef & Pork, Roasted Potatoes, Little
Vegetable Cake, Sauce
Wedding Cake (Classic, flavours by request, custom decoration is an extra cost)

€ 72 per person

MENU 7 – Fish menu - plated service

Octopus Salad, Salty Cheese with Olives, Sun Dried Tomatoes & Rosemary
Fish Soup with Rice & Vegetables
Popara Codfish -Traditional Fish Stew
Dubrovnik Fish Platter (Rose Tuna Chip, Sea Bass Fillet Grilled, Grilled Squids, Chard
Dalmatian Style, Mussels)
Wedding Cake (Classic, flavours by request, custom decoration is an extra cost)

€ 74 per person

MENU 8 – Meat menu – platter service

Dalmatian Prosciutto, Istrian Cheese, Our Way French Salad
Creamy Mushroom Soup
Baked Buns Filled with Cheese
Roasted Beef, Pork Medallions in Prosciutto and Sage Sauce
Mediterranean Grilled Vegetables, Potato Dumplings
Wedding Cake (Classic, flavours by request, custom decoration is an extra cost)

€ 75 per person

MENU 9 – Meat menu - plated service

Prosciutto & Figs, Olive Oil & Garlic Emulsion, Grated Hard Cheese
Black Truffle Risotto
Beef Fillet in Porto Wine, Potatoes Gratin & Grilled Mediterranean Vegetables
White Chocolate Cream, Granny Smith Apple Chutney

€ 75 per person



MENU 10 – Mix menu - buffet service

Cold Appetizers

Dalmatian Prosciutto with Melon Selection of Cheeses Served with Honey & Olive Oil
Local Adriatic Scampi Caprese Salad Tuna Pasta Salad Marinated Grilled Vegetables

Salad Bar

Selection of Fresh Salads with Variety of Toppings & Dressings

Soup

Clear Ox Tail & Root Vegetables Soup with Homemade Noodles

Main course selection

Chicken Fillet in Cheese Sauce with Homemade Potatoes Dumplings Veal Rolls
Stuffed with Asparagus with White Risotto Tagliatelle - Pasta with Shrimp Sauce
Zagorski Štrukli - Traditional Pastry Stuffed with Cheese, Baked in Cream Cheese
Sauce Succulent Roast Beef with Baked Potatoes Monkfish Medallions in a Caviar
Sauce with Chard, Dalmatian Style Ravioli with Truffle Sauce

Desert selection

Chocolate Cake Fruit Crostata Fresh Fruit with Sauces Panna Cotta with Wild Berries

€ 95 per person



MENU 11 – Mix menu - buffet service

Cold Appetizers

Smoked Fish selection, Salmon & Trout Foreign & Domestic Cheese Selection Local
Prosciutto Roasted Eggplant & Mozzarella Carpaccio Greek Salad Caesar Salad Cru-
dités Local Ham with Horseradish Mousse

Salad bar

Selection of Fresh Salads with Variety of Toppings & Dressings

Soup

Vegetable Cream Soup

Main course selection

Turkey & Vegetables Sauté with Pasta Beef Steak in Green Pepper Sauce with Home-
made Potatoes Dumplings Fuzi Pasta in Porcini mushrooms Breaded Veal with Ra-
tatouille Sauce Roast Pork with Baked Potatoes Tuna steak with Arugula Dalmatian
Style Linguini in Tomato & Fresh Basil Sauce

Desert selection

Chocolate Truffles Cream Cheese Cake Skorup Torta – Almond Cream Cake Vanilla
Cream with Orange Emulsion Fruit Skewers Tiramisu

€ 95 per person



Wedding Cakes



Classic tastes
Chocolate Cake
Parfait Vanilla-Chocolate
Schwarzwald Cake
Red Velvet Cake
Fruit Cake
Cheesecake & Peaches Cake
€ 5 per person
(Included in menus 8, 9, 10 & 11)

Enhance Your Cake
Raspberry & White Chocolate Cake
Raffaello Cake
Icy Wind Cake
Orange & Chocolate Cake
€ 7 per person
(For menus 8, 9, 10 & 11 surcharge of € 2 per person)



Beverage Packages



QUALITY WINE PACKAGE

Royal Žilavka white wine & Royal Blatina red wine

Classic Quality

0,25l wine or two beers or two soft drinks

0,375l mineral water

Coffee

€ 10 per person

Dinner Quality

0,375l wine or three beers or three soft drinks

0,5l mineral water

Coffee

€ 14 per person

PREMIUM WINE PACKAGE

Pošip white wine & Plavac red wine

Classic Premium

0,25l wine or two beers or two soft drinks

0,375l mineral water

Coffee

€ 13 per person

Dinner Premium

0,375l wine or three beers or three soft drinks

0,5l mineral water

Coffee

€ 17 per person



Open Bar



Option 1

Beer: Ožujsko 0,33l and Karlovačko 0,33l
Premium Quality wine: Royal Blatina or Royal Žilavka 0,75 l
Water: Jamnica 1l and Jana 0,75l
Sparkling wine: Barbara Istenić 0,75l
Non-alcoholic beverages: Cola, Fanta, Sprite, 7Up, Pago ...
€ 36 per person

Option 2

Beer Ožujsko 0,33l and Karlovačko 0,33l
Premium Quality wine: Royal Blatina or Royal Žilavka 0,75 l
Water: Jamnica 1l and Jana 0,75l
Sparkling wine: Barbara Istenić 0,75l
Non-alcoholic beverages: Cola, Fanta, Sprite, 7Up, Pago ...
Spirits: Vodka, Gin, Whiskey (local)
€ 41 per person

Option 3

Beer: Ožujsko 0,33l and Karlovačko 0,33l
Premium Quality wine: Royal Blatina or Royal Žilavka 0,75 l
Water: Jamnica 1l and Jana 0,75l
Sparkling wine: Barbara Istenić 0,75l
Non-alcoholic beverages: Cola, Fanta, Sprite, 7Up, Pago ...
Spirits: Vodka, Gin, Whiskey (local)
Cocktails: 5 as per your choice
€ 49 per person



List of drinks



Champagne:

Moet Chandon Brut Imperial 0,10 l/0,75 l	100,00 kn / 700,00 kn
Ruinart Rose 0,75l	890,00 kn

Sparkling wines:

Tomac Millenium 0,10l/ 0,75l	48,00 kn / 240,00 kn
Šember Rose 0,10l/ 0,75l	52,00 kn / 260,00 kn
Istenič Barbara 0,75l	180,00 kn

White wines:

Royal Žilavka 0,15l /0,75 l	36,00 kn / 180,00 kn
Sauvignon Badel Daruvar 0,15l/0,75l	40,00 kn / 200,00 kn
Graševina Zdjelarević Classic 0,15l/0,75l	38,00 kn / 190,00 kn
Malvaszija Cattunar 0,15l/0,75l	38,00 kn / 200,00 kn
Malvasija Dubrovačka kuća Glavić 0,15l/ 0,75l	40,00 kn / 200,00 kn
Pošip Zure 0,15l /0,75 l	44,00 kn / 220,00 kn

Red wines:

Royal Blatina 0,15l/ 0,75 l	36,00 kn / 180,00 kn
Cabarnet Sauvignon Kalazic 0,15l /0,75 l	40,00 kn / 200,00 kn
Syrah Korlat 0,75l	230,00 kn
Plavac Vina Rota 0,15l / 0,75 l	42,00 kn / 210,00 kn
Dingač PZ Pelješac 0,15l/ 0,75l	48,00 kn / 240,00 kn

Rosé wines:

Pinot crni Roce Dvanajščak – Kozol 0,75l	200,00 kn
Bonaparte – Rose Vina Rota 0,15l / 0,75l	36,00 kn / 180,00 kn
Korta Katarina Rose 0,75l	230,00 kn



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