

AKACIA OPEN CONCEPT SET MENU

The ultimate wedding experience



WELCOME BUFFET CLASSY

It is served in the forest during cocktails

Cheese Selection: smoked and mature cheeses/

Cold smoked meat selection: Njegus prosciutto/Beef prosciutto/Smoked pork neck

Fruit selection - seasonal fruit/selection of nuts - walnuts, almonds, hazelnuts, and pistachios/ Quince melon with goat cheese and truffles / Blue cheese with walnuts in honey and lemon sauce/ Camembert in raspberry mousse / Grilled goat cheese glazed with honey / Canape Rosbeef / Canapee Chicken roll/ Canapees with blue cheese, nuts & truffles / Cheese pasta & chardis on the polenta bed / Chorizo sausage with cheese and currant on the polenta bed / Eggs with chive on the polenta bed / Chicken and veggie wrap/ Caprese tartelette /Marinated cheese and olive tartelette /Pepper, walnuts and honey tartelette/ Caesar salad canapes / Greek salad canapes /Vitamin salad canapes / Waldorf salad / Grape, smoked cheese and pine nuts salad

WELCOME BUFFET RUSTIQUE

It is served in the forest during cocktails or as a party buffet after the cake

Cold smoked meat selection- prosciutto, smoked pork neck, Kulen sausage / Pies with cheese, meat, proje/

Canapee with kajmak, ajvar/ Pepper and spinach rolls/Olive bar- 5 different types of olives/ Bruschetta bar- 10 sauces



SET MENU 1

1st course

Grilled goat cheese with truffle paste on rocket bed
Pear, rocket, pomegranate and gorgonzola salad in Aceto cream
Shrimps, caramelized pineapple, sunflower seeds and citrus salad
Hummus with candied apricot, grilled bread and fresh veggie
Cheese selection and prosciutto with seasonal fruits and nuts

2nd course

Shrimp and veggie risotto
Smoked salmon in avocado and lemon mousse on polenta bed
Traditional Dalmatian pasta with turkey
Baked gnocchi in smoked cheese and prosciutto sauce
Veggie and octopus ceviche
Beefsteak and dry tomato pasta



3rd course

Chicken roll with sweet yam and cauliflower sauce on boletus bed
Calf ribs with veggies in balsamico sauce
Rolling steak with truffles and dry plums on polenta bed
Chicken with mozzarella gnocchi in coconut milk
Filet mignon with baked potatoes and caramelized onion in butter
Sesame chicken in apple and pear mousse

SET MENU VEGETARIAN

1st course

Rocket with blue cheese and pines in Aceto cream
Candied apricot and cheese spinach
Vegetarian Ceviche-chick pea, tomato, avocado, grapefruit and corn
Kinoa with herbs and veggies
Cut veggie hummus

2nd course

Baked gnocchi with tomato and basil
Risotto with veggies
Sead food risotto
Couscous with veggies and blue cheese glazed with honey

3rd course

Salmon in honey and dill sauce on herb bed
Smoked salmon with avocado and citrus sauce on polenta bed



DRINK OFFER I

WELCOME DRINK

Fantinel Prosecco Brut Extra Dry

NON-ALCOHOLIC DRINKS

Mineral water, sparkling water

Juices 0,25l: orange, apple, peach, blueberry, pineapple

Soft drinks 0,25l: Coca-Cola, Fanta, Sprite, Schweppes bitter lemon, Tonic

Non-alcoholic Cocktails

Lemonade

Energetic drinks

Coffee: Espresso, Cappuccino, Macchiato, Homemade coffee, Nes caffè

ALCOHOLIC DRINKS

Zarić Rakija: quince, plum, apricot, pear, honey

Whiskey: Jameson Irish Whisky 0,7l, Ballantine's 0,7l, Johny

Walker Red

Beers: Heineken 0,33l, Jelen 0,33l, Zaječarsko 0,33l,

Touborg 0,33l

Absolut Vodka

Amaretto Ramazzotti

Gin Beefeater

Havana Rum

Olmeca Blanco Tequila

Rubin Vinjak

De Kuyper Liqueur

Baileys Liqueur

Martini Bianco

Campari

Aperol

WINES

Milosavljević Winery

Vila Vina Tamjanika 0,75l

Vila Vina Sauvignon Blanc 0,75l

Vila Vina Cabernet Sauvignon 0,75l

Vila Vina Rose Cabernet Sauvignon Moscat Hamburg 0,75l

Budimir Winery

Triada Bela 0,7l (Chardoney, Tamjanika, Sauvignon)

Triada Crvena 0,7l (Prokupac, Merlot)

Triada Rose 0,7l

COCKTAILS

Mai Thai

Sex on the beach

Tequila Sunrise

Blue Lagoon

Long Island Ice tea

Cuba Libre

Deep Blue Sea

Fresh Akacia Mimosa



OPEN
CONCEPT

DRINK OFFER II

WELCOME DRINK

Fantinel Prosecco Brut Extra Dry 0,7

Fantinel One & Only Rose 0.7

NON-ALCOHOLIC DRINKS

Mineral water, sparkling water

Juices 0,25l: orange, apple, peach, blueberry, pineapple

Soft drinks 0,25l: Coca-Cola, Fanta, Sprite, Schweppes bitter lemon, Tonic

Non-alcoholic Cocktails

Freshly squeezed juices: mint Lemonade, squeezed orange, squeezed grapefruit

Energetic drink Red Bull

Coffee: Espresso, Cappuccino, Macchiato, Homemade coffee, Nes caffè

ALCOHOLIC DRINKS

Zarić Rakija: quince, plum, apricot, pear, honey and raspberry

Whiskey: Jameson Irish Whisky 0,7l, Ballantine's 0,7l, Johny Walker Black

Beers: Heineken 0,33l, Jelen 0,33l, Zaječarsko 0,33l, Touborg 0,33l

Ciders: Somersby, apple and pear

Grey Goose Vodka, Absolut Vodka

Amaretto Ramazzotti

Gin Beefeater

Havana Rum

Olmeca Blanco Tequila

De Kuyper Liqueur

Baileys Liqueur

Martini Bianco

Campari

Aperol

WINE

Milosavljević Winery

Vila Vina Tamjanika 0,7l

Vila Vina Sauvignon Blanc 0,7l

Vila Vina Cabernet Sauvignon 0,7l

Vila Vina Rose 0,7l

Fantinel Winery

Pinot Grigio 0,7l

Chardonnay 0,7l

Cabernet Sauvignon 0,7l

Budimir Winery

Triada Bela 0,7l (Chardoney, Tamjanika, Sauvignon)

Triada Crvena 0,7l (Prokupac, Merlot)

Triada Rose 0,7l

COCKTAILS

Mai Thai

Sex on the beach

Tequila Sunrise

Blue Lagoon

Long Island Ice tea

Cuba Libre

Strawberry Mojito

Manhattan

Margarita

THE PROPOSAL ALSO INCLUDES

Welcome Cocktail Organisation

Welcome Drink – Fantinel Prosecco Extra Dry

A rich selection of alcoholic and nonalcoholic drinks during the reception, ceremony, and dinner

A glass of Fantinel Prosecco per guest for the cake cutting ceremony

Menu Selection

Decorative twinkle light ceiling

Club style lights

Basic table equipment: glassware, cutlery, white linen napkin, white runner

Food-tasting for 2 people a couple of months before the wedding

Exclusive use of the estate, meadow, glass hall and forest terrace or other parts of the forest

Parking free of charge

Professional service staff

Suite for daily rest and changes

Professional photo team Ivan Božinoski +381 60 0135 616

Consultation time with the professional event coordinator

Bridal Therapy: Workshops for brides held once a month by our Wedding specialist on different planning topics and problems.

*The venue lease lasts for 8 hours and can be prolonged for 350EUR per hour

