

The WEDDING GUIDE



HOTEL MILENIJ



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Discover Opatija

Set against the breathtaking backdrop of the Adriatic Sea, Opatija is a timeless destination renowned for its elegance and charm. With a rich history as a favored retreat for European royalty and aristocracy, it offers a perfect blend of heritage, culture, and modern luxury.

Positioned along the iconic Opatija promenade, Amadria Park hotels offer easy access to Opatija's highlights, including its grand historic villas, lush parks, and pristine Adriatic coastline.





Your perfect day

Whether you're dreaming of a glamorous wedding or an intimate dinner with your family, all you have to do is visit us and trust our professional staff with many years of experience.

We will make your wedding unforgettable!

Whatever wedding you dream of, Amadria Park will make it happen in one of the two divine, breathtaking locations.

Both are located in beautiful Opatija, next to the sea, which provides a unique atmosphere and the perfect scenery for an album that you will flip through countless times in your life.

Exchange your vows overlooking the Adriatic Sea on our iconic Royal Terrace and continue the celebration with an elegant dinner in Restaurant Argonauti. A seamless transition from ceremony to reception allows you and your guests to fully enjoy every moment.





Elegance by the sea

Located on Opatija's iconic Lungomare promenade, Hotel Milenij is one of the most distinguished luxury hotels on the Adriatic coast. Combining historic charm, refined elegance and exceptional hospitality, it provides an unforgettable setting for destination weddings by the sea. With 96 luxurious rooms and suites, award-winning gastronomy and breathtaking views of Kvarner Bay, Hotel Milenij offers a complete wedding experience for couples and their guests.

As a proud member of Historic Hotels of Europe, the hotel continues a tradition of elegance, romance and personalised service, creating celebrations that remain unforgettable for generations.

Why Hotel Milenij?

- Historic Hotels of Europe award
 - 96 rooms & suites
 - Award-winning gastronomy
 - Sea-view wedding venues
- Luxury accommodation for wedding guests
 - Prime Opatija location





Timeless wedding

Overlooking the Kvarner Bay, Hotel Milenij has long been a symbol of refined luxury, timeless architecture, and sophisticated seaside hospitality.

Recognized by Historic Hotels of Europe, Hotel Milenij continues a legacy of elegance once enjoyed by aristocrats, artists, and distinguished travellers from across Europe.

A Distinctive Wedding Experience:

- Ceremony and wedding reception in one exclusive seaside location
 - Two elegant event spaces — indoor & outdoor
 - Iconic Royal Terrace with panoramic Adriatic views
- Fine dining experience at the award-winning Restaurant Argonauti
 - Individually designed menus created with our chef
 - Wine pairing curated by our sommelier
 - Accommodation for up to 96 guests
- Possibility of exclusive villa or hotel buyout for complete privacy
 - Personalized experiences tailored to every celebration





Exclusive benefits

Curated luxury experiences for you and your guests:

- Arrival and departure by boat with a private sea transfer.
- Private welcome with sparkling wine on a terrace overlooking the Kvarner Bay.
 - Arrival of the bride and groom in a vintage car (*Broom*).
 - Exclusive hotel or entire floor buyout for complete privacy.
 - Signature cocktail created especially for your wedding.
- Individually designed menu in consultation with the chef, featuring a fine dining experience with the option of wine pairing with premium Croatian and international wines guided by a sommelier.
- Spa & wellness experiences for the bride and groom and guests, including private spa access and bridal pampering.
- Organization of hair and makeup services for the bride and female guests.
- Organization of excursions for guests, including private boat trips, island tours, Istria excursions, and wine tours.
- Personal wedding concierge available throughout the entire stay.
 - *Luxury welcome gift packages* for guests in their rooms.

Complimentary guest benefits:

- Royal Inspired Wellness
- Welcome Drink upon Check-in
 - Rich Buffet Breakfast
- Early Check-in & Late Check-out (subject to availability)
 - Private Garage Parking





Award-Winning Gastronomy

At Hotel Milenij, exceptional cuisine is an essential part of every wedding celebration.

Our culinary team combines the finest local ingredients with contemporary techniques, creating memorable dining experiences inspired by the Mediterranean traditions.

Recognised by the prestigious *Gault&Millau* guide, *Restaurant Argonauti* is known for its dedication to quality, creativity and impeccable service. From elegant cocktail receptions to bespoke wedding dinners, every menu is carefully designed to reflect your wishes and create unforgettable moments for you and your guests.

Gastronomy Highlights:

- Gault&Millau recognised restaurant
 - Seasonal local ingredients
 - Bespoke wedding menus
 - Fine dining experience
 - Wine pairing by sommelier
- Cocktail receptions & wedding dinners
- Mediterranean and Adriatic flavours





Our venues



ROYAL TERRACE

Perfect for seaside ceremonies & sunset receptions

Capacity: max 40 people

View: Sea

Rent: min. 15 rooms

- Capacity of the Royal terrace: 80 people (standing variant),
can also be rented only for Welcome Drink





Our venues



RESTAURANT ARGONAUTI

Fine dining wedding experience by the sea

Capacity: 60 people

View: Sea

Rent: min. 20 rooms





Our venues



RESTAURANT ARGONAUTI *TERRACE*

Sunset celebrations by the sea

Capacity: 60 people

View: Sea

Rent: min. 20 rooms





Cocktail

PARTY

Option 1

- Mini salmon and spinach quiche
- Mini porcini mushrooms quiche with parsley
- Mini quiche with sundried tomatoes
- Mini quiche with 3 types of cheese (blue, emmentaler, goat cheese)
- Mini quiche with goat cheese and honey

31,00 €

(8 pieces/per person)

Option 2

- Whole Prosciutto San Daniele is cut in front of the guests on a Berkel machine
- A whole roll of Grana Padano cheese,
the chef breaks the cheese in front of the guests
- Various types of warm bread, olives, dried fruit and nuts

28,00 €

(8 pieces/per person)

Option 3

- Pastry pillows with ham and olives
- Hot dog rolls
- Brie cheese puff pastry
- Snacks with garlic

80,00 €

(per kilogram)





Festive

WEDDING DINNER

MENU 1

Cold appetizer

- Overture of meat delicacies

(boškarin and truffle sausage, San Daniele prosciutto, smoked duck breast)

Warm appetizer

- Ravioli di ricotta al tartufo bianco, fresh Istrian truffles, homemade ricotta

Main course

- The best-grilled steak, white truffle, sweet potato puree, glazed root vegetables
- Excellent salads, nuances of mini tomatoes

Dessert

- Wedding cake

160,00 €





Festive

WEDDING DINNER

MENU 2

Cold appetizer

- Adriatic octopus on a caper leaf

Warm appetizer

- Traditional shrimp risotto from the blue pearl of Kvarner

Main course

- Grilled noble fish fillet, Rastika from the Far East with balsamic beads
- Excellent leafy salads, nuances of mini tomatoes

Dessert

- Wedding cake

185,00 €





Festive

WEDDING DINNER

MENU 3

Cold appetizer

- A selection of premium cheeses (Buratta, tre lati, truffle, grana padano)
- Mustard and apple jam

Soup

- Beef consommé

Warm appetizer

- *Spighe di grano* with white veal ragout

Main course

- Royal salmon fillet Sauteed young zucchini, cream sauce made of garlic and herbs
- Excellent leafy salads, nuances of mini tomatoes

Dessert

- Wedding cake

220,00 €





Festive

WEDDING DINNER

MENU 4

Cold appetizer

- Foie Gras "Torchon" raspberry and black tea gel

Soup

- Minestrone

Warm appetizer

- Veal ragout, homemade pljukanci

Main course

- Black Angus brisket, mashed potatoes, Madeira sauce
- Excellent leafy salads, nuances of mini tomatoes

Dessert

- Wedding cake
- Sorbet

260,00 €





Festive

WEDDING DINNER

MENU 5

Cold appetizers

- Whitefish tartare
- Sweet baked in crispy dough, Mahon with herbs

Soups

- Sparkling Kvarner
- Bisque with fennel

Warm appetizer

- Risotto in Adriatic style

Main course

- Noble fish fillet, Adriatic shrimp, chard in Dalmatian style, grilled Mediterranean vegetables
- Excellent leafy salads, nuances of mini tomatoes

Dessert

- Wedding cake
- *Sweet table* - minions, pralines, cream in a glass, fresh-cut fruit

285,00 €





Festive

WEDDING DINNER

MENU 6

Cold appetizers 1

- Canapes "Foie Gras", the illusion of caviar
- Roast beef, honey and mustard aioli, tapioca cracker
- Ceviche oysters, jalapeno peppers, celery gel

Cold appetizers 2

- White fish tartar, shrimp baked in crispy dough, Mahon made of herbs
- Marinated Kvarner shrimp, mizuna salad with kombu seaweed dressing
- Salmon and asparagus galantine, champagne pearls, kumquat

Soups

- Beef consommé glass balls, root vegetables
- Bouillabaisse battered fish, saffron, shrimp, dondole

Warm appetizer

- Foie gras "Orange", slow-cooked shallot puree, Caramelized celery in butter

Main dish 1

- Smoked duck fillet, glazed carrots, almond leaves,
- Intermezzo Sorbet – dragon & passion fruit

Main dish 2

- Steak Wellington, Rouennaise sauce, Dauphinois gratin
- Excellent leafy salads, nuances of mini tomatoes

Dessert

- Wedding cake
- Sweet table - minions, pralines, cream in a glass, fresh cut fruit

390,00 €





Hot and cold

BUFFET

MENU 1

Cold appetizers

- Tuna parfait
- Our selection of cured meat delicacies (boškarin sausage, San Daniele prosciutto)
- Our selection of cheeses (truffle, tre latti, burrata, grana padano)

Warm appetizers

- Creamy tomato soup
- Beef soup with homemade noodles
- Adriatic prawn risotto
- Ravioli filled with curd in mushroom sauce
- Pasticcio of seasonal vegetables

Main courses

- Grilled noble fish fillet
- Turkey gratin medallions with cheese
- Sautéed Stroganoff
- Pork medallions in plum sauce

Sides

- Chard in Dalmatian style
- Fried potato slices
- Homemade croquettes
- Steamed vegetables
- Selection of salads

Dessert

- A selection of desserts

190,00 €





MENU 2

Cold appetizers

- Roast beef stuffed with cream cheese
- Mozzarella Burrata with fresh tomatoes
 - Smoked salmon served on rocket
 - Anchovy carpaccio
 - Adriatic octopus salad with olives
- Our selection of cured meat delicacies (boškarić sausage, San Daniele prosciutto)
- Our selection of cheeses (truffle, tre latti, burrata, grana padano)

Soups

- Bouillabaisse fish soup
- Beef consommé

Warm appetizers

- Lasagna with fresh vegetables
 - Strukli with cheese
- Homemade ravioli filled with ricotta in truffle sauce
 - Vegetable risotto

Main courses

- Grilled noble fish fillet
- Grilled salmon fillet
- Grilled T-bone steak
- Veal medallions in Mediterranean sauce

Sides

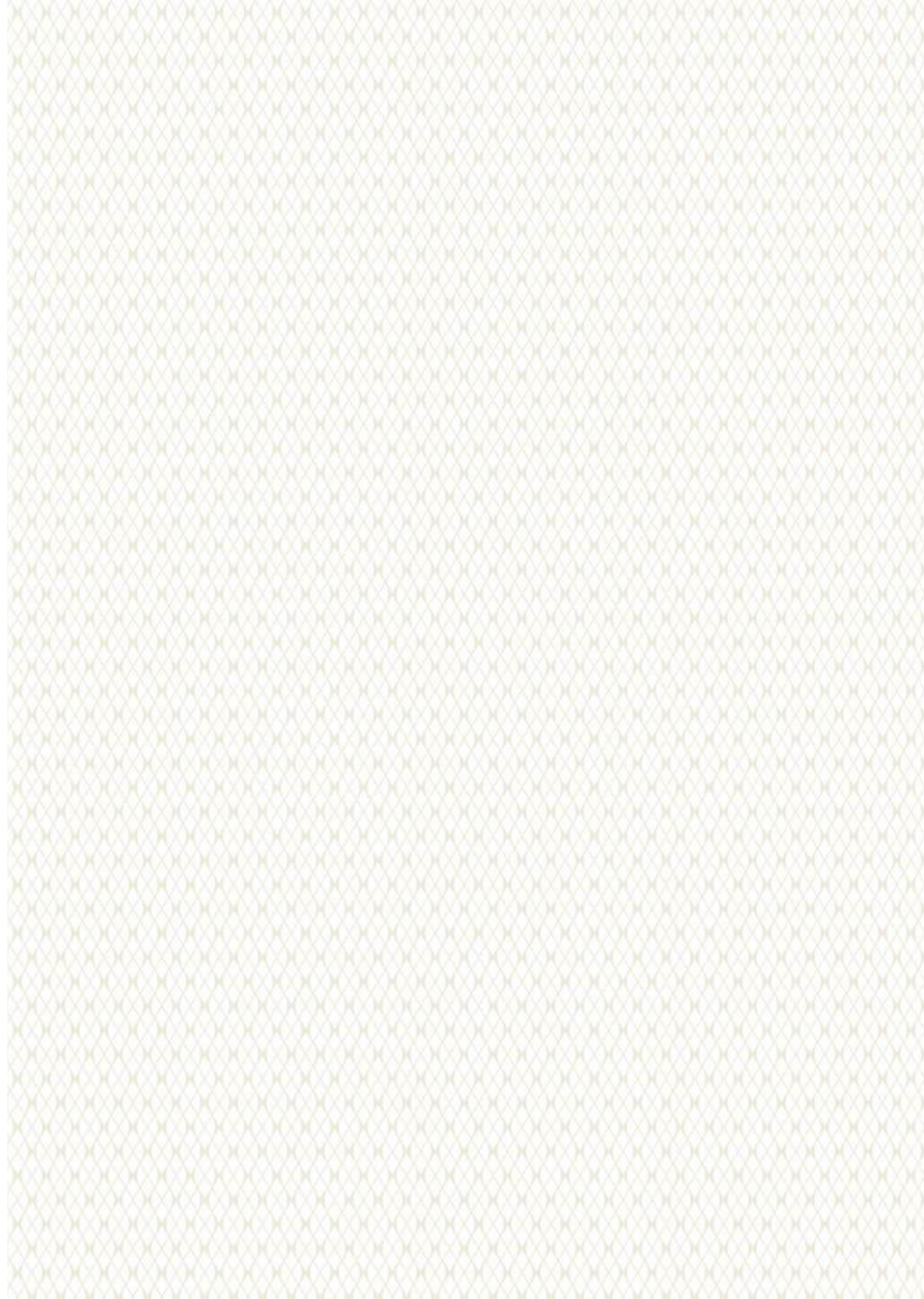
- Chard in Dalmatian style
- Potatoes baked in the oven
- Homemade croquettes
- Steamed vegetables
- Selection of salads

Desserts

- A selection of desserts

230,00 €







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HOTEL MILENIJ**

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