

WHY SHOULD YOU GET MARRIED IN VRBNIK?



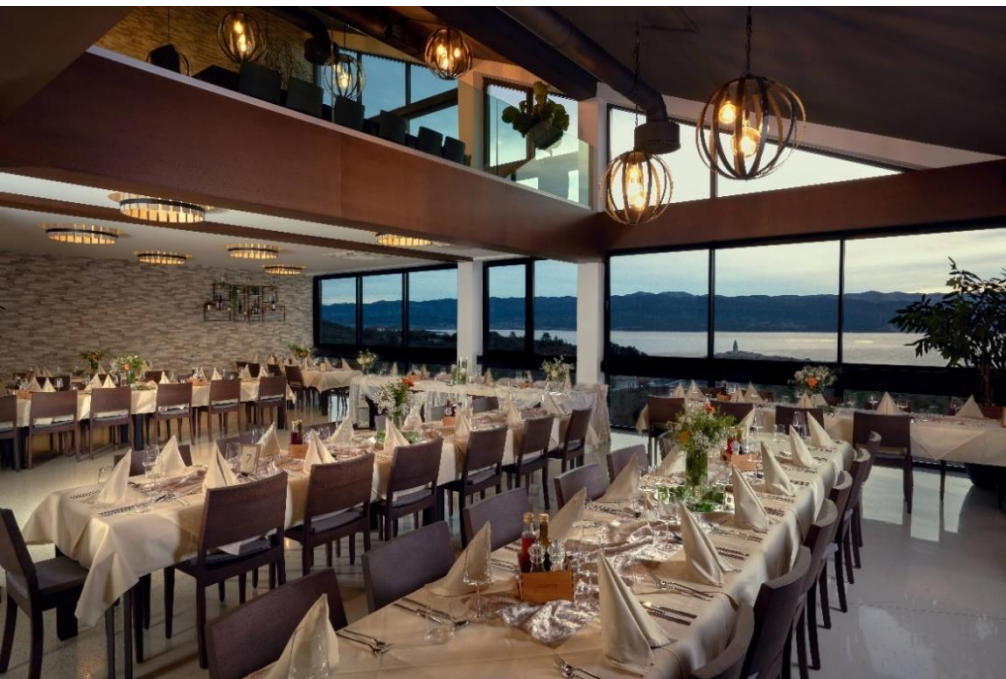
Vrbnik is located on the northeastern coast of the island of Krk. The town stands on a hill facing the Velebit mountains. At the entrance of Vrbnik, two hundred hectares of fertile fields are where the typical wine Žlahtina is cultivated and produced.

Choosing Vrbnik for your wedding day means becoming part of a special place where tradition and love for wine are so present that they make the city unique.





WHY SHOULD YOU CELEBRATE YOUR WEDDING IN PRŠUTANA GOSPOJA?



Pršutana Gospoja is located at the entrance of the town near the vineyards, surrounded by wooded hills and with a beautiful view of the village of Vrbnik and the sea.

Choosing Pršutana Gospoja means creating memories that will last a lifetime.



GOSPOJA

A MAGICAL ATMOSPHERE



Evocative lighting installations and lively and colorful floral compositions will enrich the ambient and help create a dreamy, idyllic atmosphere.

In this magical scenario, each element converges to offer you and your guests an evening that will stay in memory as a celebration of elegance, taste and beauty.





THE WEDDING DINNER



Gospoja offers unforgettable wedding dinners. Its exclusive menus satisfy every palate, with fish and meat options that adapt perfectly to each couple's culinary preferences.



Gospoja collaborates closely with Pekara Vrbnik to offer wedding cakes. They combine traditional flavors and innovations to create sweet masterpieces that make every wedding even more unique.





THE WEDDING DINNER

Below, you will find some menu proposals designed to inspire your choice. Each can be customized according to your tastes, or, if you prefer, you can opt for a bespoke menu created specifically for you.

<i>MEAT MENU</i>	<i>FISH MENU</i>
Gospoja pršut (dried ham), cheese, homemade chopped pate, salted anchovies	Octopus salad, marinated sardines, salted anchovies, tuna paté
Beef soup with homemade noodles	Creamy fish soup
„Šurlice“ (traditional Vrbnik pasta) with veal goulash	„Šurlice“ (traditional Vrbnik pasta) with shrimp
Wedding roast (veal, pork, breaded chicken fillet, lamb) Baked potatoes and grilled vegetables Seasonal salad	Mixed fish (sea bass and sea bream fillet, swordfish steak, breaded cod) Chard dalmatian style and grilled vegetables Seasonal salad
Winegoulash soup and seasonal vegetables (buffet)	Whitefish Gregada (buffet)



THE WEDDING DINNER

7-COURSE MEAT MENU	7-COURSE MENU OF MEAT AND FISH
Boduli Platter: Gospoja pršut (dried ham), chicken liver and truffle pate, Krk-sausage, cheese	Sea Platter: Adriatic octopus salad, salted anchovies, marinated anchovies, white fish pâté, Adriatic shrimp tartare with roasted apple
Celery and truffle cream soup	Adriatic shrimp cream soup
Macaroni with wild game goulash	„Šurlice“ (traditional Vrbnik pasta) with lamb goulash
Veal risotto	Clam and mussel risotto with sun-dried tomato
Pork fillet in wild mushroom sauce on au gratin potatoes	Sea bass fillet on cauliflower cream with vegetable caponata
Rump steak in demi-glace sauce on truffled potatoes and seasonal vegetables	Veal roast on roman gnocchi with green pepper sauce
Cheese strudel (buffet)	Cheese strudel (buffet)



A NIGHT OF NON-STOP CELEBRATION



The evening of your wedding will be animated by live music to entertain and bring the guests to dance.

Enjoy an atmosphere of celebration and joy that will make every wedding moment unforgettable.



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GOSPOJA



THE HOTEL

Our Vinotel Gospoja is available for those who wish to stay in Vrbnik. This hotel has 22 rooms, each finely furnished, inspired by the theme of wine and offering a breathtaking sea view.



Adding to its charm, the hotel boasts a spa and wellness area that offers a variety of treatments and massages. These treatments are designed to give our guests pure relaxation and well-being, making their stay even more special and memorable.

