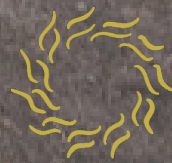


Dream wedding with sea view



KAMIN
Restaurant



Imagine a day when the blue of the sky merges with the blue of the sea, and the sun illuminates every corner of your perfect moment.

It's the day you pledge your love, a day you will remember forever. And you can experience just such a day at the Kamin Restaurant at Belvedere.

On the hill, overlooking one of the most beautiful views of the Adriatic Sea, lays the Kamin Restaurant – an oasis where love meets culinary excellence.

Here, the scents of fresh seafood dishes blend with flavors that elevate your wedding feast to a whole new level.

Everything in one place...

CIVIL CEREMONY

Lawn
Greenhouse lounge



RECEPTION

Sala Grande
Sala Kamin
Terrace

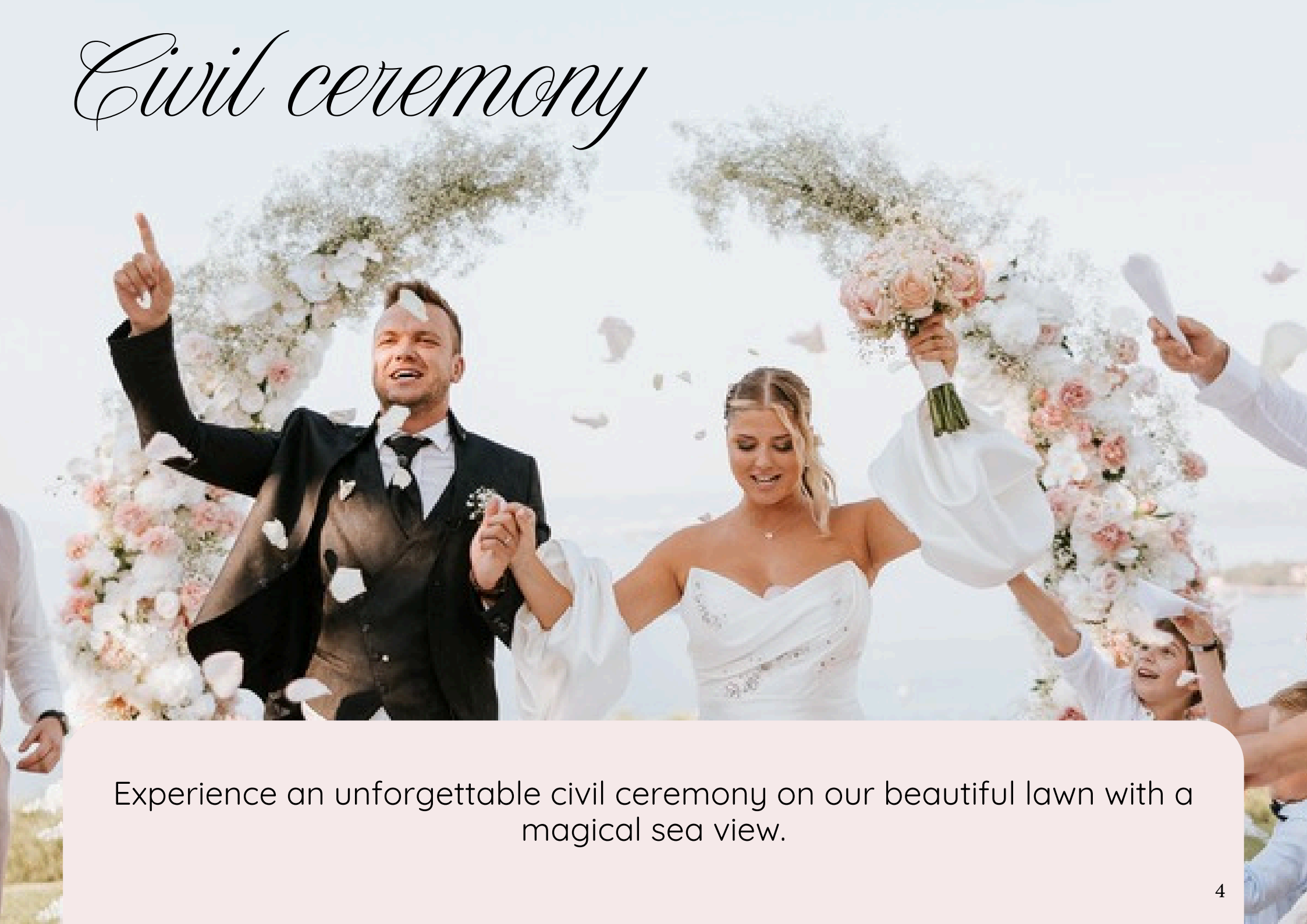


ACCOMMODATION

Cliff Hotel & Spa 4*
Ville Belvedere 3*



Civil ceremony



Experience an unforgettable civil ceremony on our beautiful lawn with a magical sea view.

In case of bad weather, the ceremony will take place in the Greenhouse Lounge.



Wedding in the Sala Grande



The hall accommodates up to 90 people.

Silver Package: Menu + beverages charged based on actual consumption

Diamond Package: All-inclusive
Beverages included – no time limit

Beverages included in all-inclusive packages: glass of sparkling wine after the ceremony, selected bottled red and white wine, water, sparkling water, apple and orange juice, coffee.

Possibility of different room setups (round tables, herringbone, etc.).

Wedding in the Sala Kamin

The hall accommodates up to 40 people.

Silver Package: Menu + beverages charged based on actual consumption

Diamond Package: All-inclusive
Beverages included – no time limit

Beverages included in all-inclusive packages: glass of sparkling wine after the ceremony, selected bottled red and white wine, water, sparkling water, apple and orange juice, coffee.



Wedding on the terrace



The terrace accommodates up to 150 guests.

If the event is held on the terrace, three side rooms in the adjacent Hotel Cliff must be rented due to noise considerations.

Silver Package: Menu + beverages charged based on actual consumption

Diamond Package: All-inclusive
Beverages included – no time limit

Beverages included in all-inclusive packages: glass of sparkling wine after the ceremony, selected bottled red and white wine, water, sparkling water, apple and orange juice, coffee.

*Full restaurant buyout is required for all weddings in July and August and for all weddings with more than 90 guests.

Symbolic wedding ceremony

A symbolic wedding ceremony opens the door to a world of endless possibilities and is an alternative to the classic civil ceremony, fully reflecting your love story. A personalized wedding ceremony is prepared in collaboration with you, based on a personal (or online) meeting.

Spark of Love Package: introductory meeting (30 min), questionnaire about your story, meeting before the actual symbolic ceremony, preparation, writing and editing of the text and performance of the symbolic ceremony.

Sea Fairytale Package: introductory meeting (45 min), questionnaire about your story, meeting before the actual symbolic ceremony, preparation, writing and editing of the text, performance of the symbolic ceremony and a “sand ceremony.”

Eternal Love Package: introductory meeting (60 min), questionnaire about your story, meeting before the actual symbolic ceremony, preparation, writing and editing of the text, performance of the symbolic ceremony, and a symbolic certificate (“Wedding Certificate”) with a dark blue signature folder featuring a coat of arms.





Wedding menu

Our restaurant is renowned for its excellent cuisine, where local ingredients combine with modern techniques, satisfying even the most discerning guests.

You can choose between carefully prepared meat and fish menus, and our top-level chefs are also pleased to prepare vegan dishes.

The menus can be adapted to your preferences if needed.

Children's menus are available for ages 4 to 12 and are charged at 50% of the cost of the chosen package.

We collaborate with local pastry chefs who can deliver the cake to the venue.

If you prefer to use your own pastry chef, you will need to arrange the cake delivery yourself.

Served menu

APERITIF

Crunchy fish balls with homemade
mayonnaise

Smoked trout, arugula and capers

Salt cod and marinated sardine

Tuna tramezzini

Tramezzini with cooked ham and cheese

Octopus salad

Homemade marinated olives

Mozzarella and tomatoes with basil sauce

Dried fruit and nuts

Fruit skewers

Crunchy meatballs

Canapés with pancetta and cheese spread

Karst prosciutto on grissini

Truffle spread

Tartlets with homemade chicken liver pâté

COLD STARTER

Octopus carpaccio on baby leaf salad,
marinated courgettes with tomato pesto,
olives, lemon-infused olive oil and sprouts

SOUP

Cream of cauliflower soup with herb croutons
and herb oil

WARM STARTER

Fuži pasta with truffles

SORBETTO

MAIN COURSE

Pink-roasted slices of veal loin, pea and
potato purée, roasted vegetables and shallot
and red wine sauce

MIDNIGHT SNACKS

Istrian cold cuts, octopus salad, marinated
sardines, selection of cheeses, homemade
bread, pickled vegetables and bobiči
(traditional Istrian corn and bean soup)

Buffet menu

COLD STARTERS

Ham baked in pastry with horseradish and apple sauce (carved in front of the guests)

Beef carpaccio on rocket with balsamic vinegar, Parmesan, mustard sprouts and homemade olive oil

Istrian cold cuts – prosciutto, pancetta, zašinek, homemade salami and olives

Octopus salad with courgettes, peppers, lemon and olive oil

Vitello tonnato – cold veal with tuna sauce, capers, sun-dried tomatoes and olives

Shrimps in cocktail sauce on a salad with fruit

Creamed salt cod with baguette

Bruschetta with tomato, mozzarella and basil

Marinated asparagus with grated egg

Selection of cheeses with nuts and dried fruit

WARM STARTERS IN THE BIG PAN

Fuži pasta with truffles

Pljukanci pasta with scampi and asparagus

MAIN COURSES

English-style roast beef, carved in front of the guests, with rocket, Parmesan and olive oil

Veal medallions in saffron sauce with gratin potatoes and broccoli

Pork ribs with oven-roasted potatoes and vegetables, prepared with Malvasia wine and rosemary

Grilled sea bass fillet with Swiss chard and potatoes

Fried shrimp tails with vegetable rice

Grilled courgettes, aubergines, peppers and mushrooms with Mediterranean-style cheesy polenta

SALAD BUFFET

Wedding planning

We work with various **wedding planners** and other **wedding service providers**.

Planning, styling, decorations, and other additional services are charged separately by the individual service providers and are not included in the price of the wedding celebration.

For more information, we will be happy to provide you with a **list of local wedding suppliers** we work with.





Accommodation

The restaurant offers the newlyweds a complimentary night in the bridal suite at the **Hotel Cliff & Spa******.

This gift is valid for weddings with at least 60 guests.

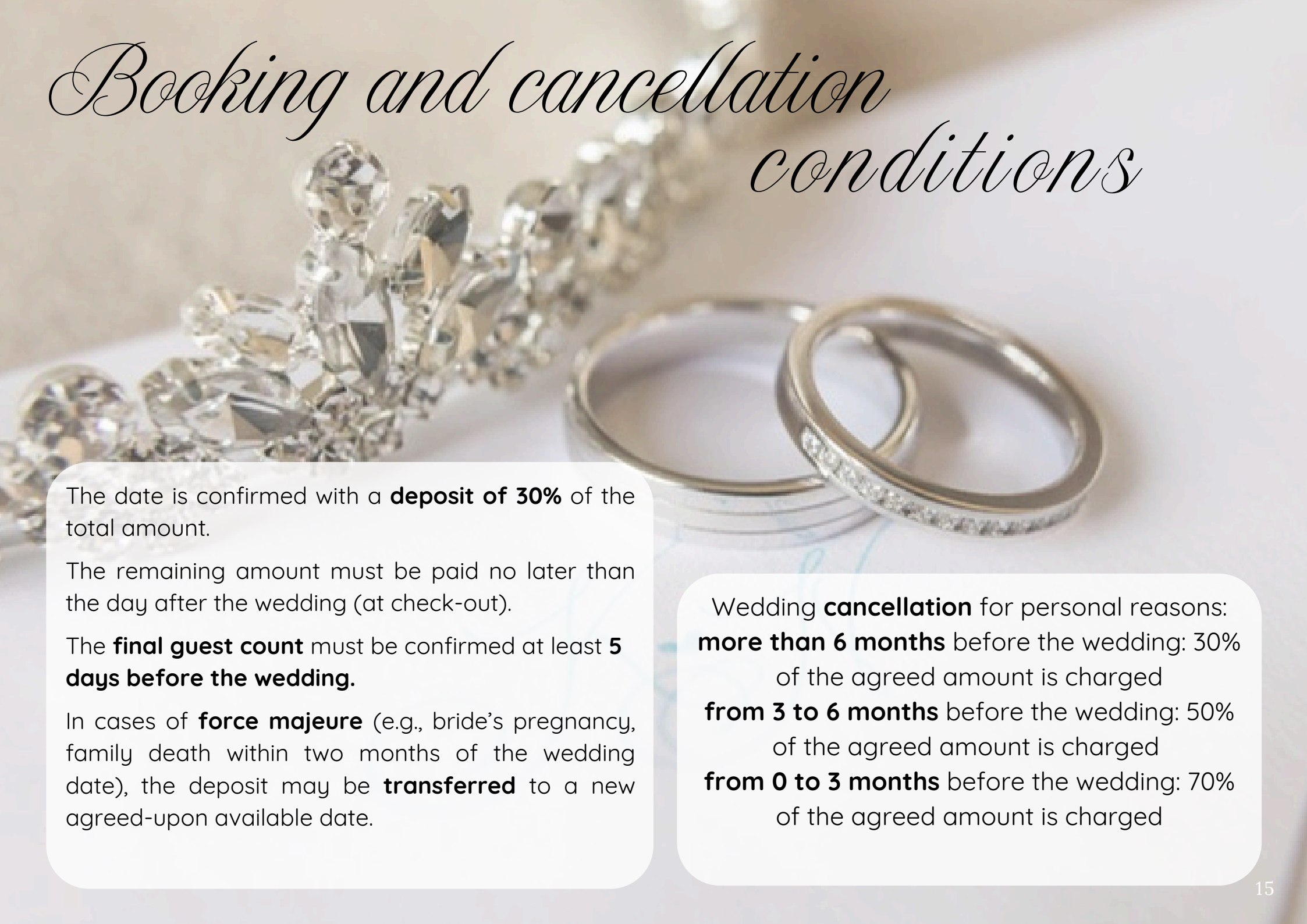
We also offer accommodation for all guests in various hotels and villas, from the prestigious **Cliff Hotel & Spa****** with views of the Gulf of Trieste to the comfortable rooms in the **Villas Belvedere*****.

Guests also have access to **free parking** in front of the hotel.

Between 1 June and 30 September, the minimum stay is 2 nights. Outside of this period, it is possible to book a one-night stay, with a maximum of 15 rooms available (3 rooms in Cliff**** and 12 rooms in Villas***).



Booking and cancellation conditions



The date is confirmed with a **deposit of 30%** of the total amount.

The remaining amount must be paid no later than the day after the wedding (at check-out).

The **final guest count** must be confirmed at least **5 days before the wedding**.

In cases of **force majeure** (e.g., bride's pregnancy, family death within two months of the wedding date), the deposit may be **transferred** to a new agreed-upon available date.

Wedding **cancellation** for personal reasons:
more than 6 months before the wedding: 30% of the agreed amount is charged
from 3 to 6 months before the wedding: 50% of the agreed amount is charged
from 0 to 3 months before the wedding: 70% of the agreed amount is charged

*Vows with the most beautiful view,
where love gazes into eternity.*

CONTACT US:

POROK@BELVEDERE.SI
RESTAURANT: +386 40 457 441