

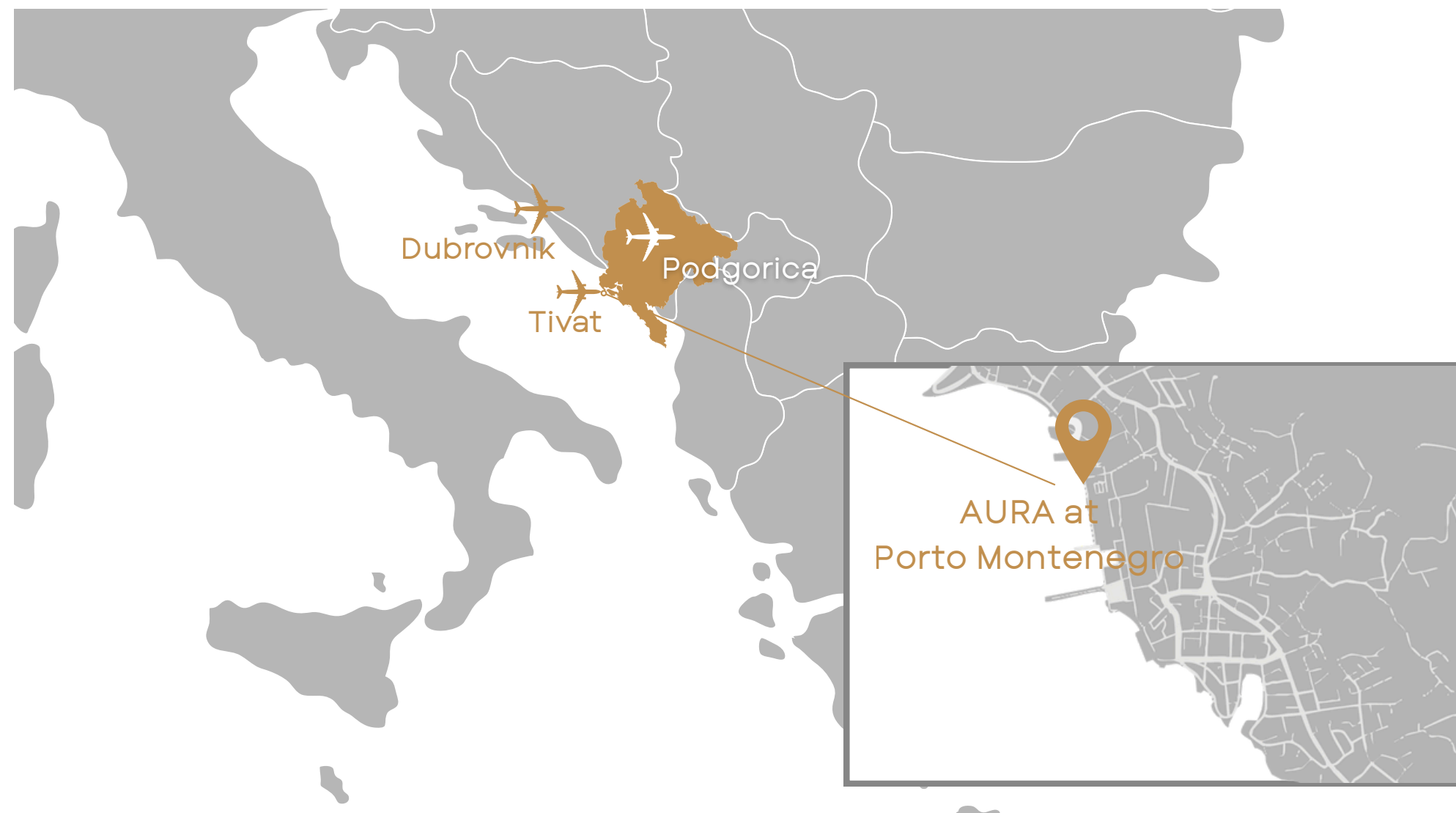
AURA
BEACH & RESTAURANT

MONTENEGRO
meant to be.

WEDDING BROCHURE

Where love meets beauty

Where your forever begins



Set overlooking Montenegro's UNESCO-protected Boka Bay, AURA Beach & Restaurant offers a rare blend of natural beauty, modern elegance, and timeless romance. Create your everlasting memories where your dreamy wedding vision turns into the ideal "I do".

With panoramic sea and mountain vistas, an iconic infinity pool, Asia-fusion and Mediterranean-inspired cuisine, and a team dedicated to flawless execution, AURA is the canvas where love stories unfold against a breathtaking backdrop.

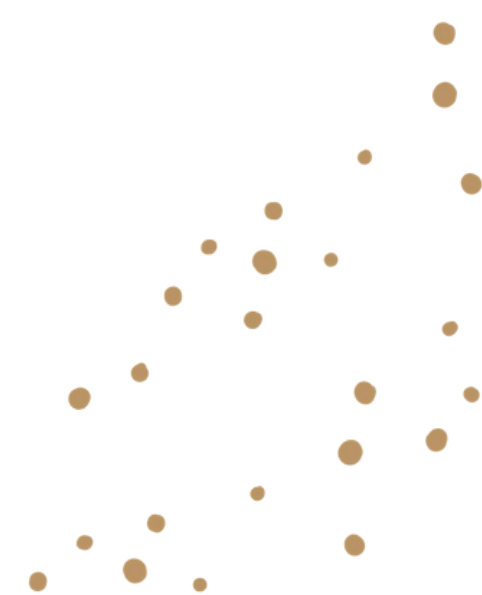
From intimate ceremonies to grand receptions, every detail is thoughtfully tailored – private hire options, bespoke menus, and seamless collaboration with trusted local partners ensure your day flows effortlessly, leaving you free to savor each magical moment.

 **Airport Proximity**

Tivat: 6km

Dubrovnik: 47km

Podgorica: 89km



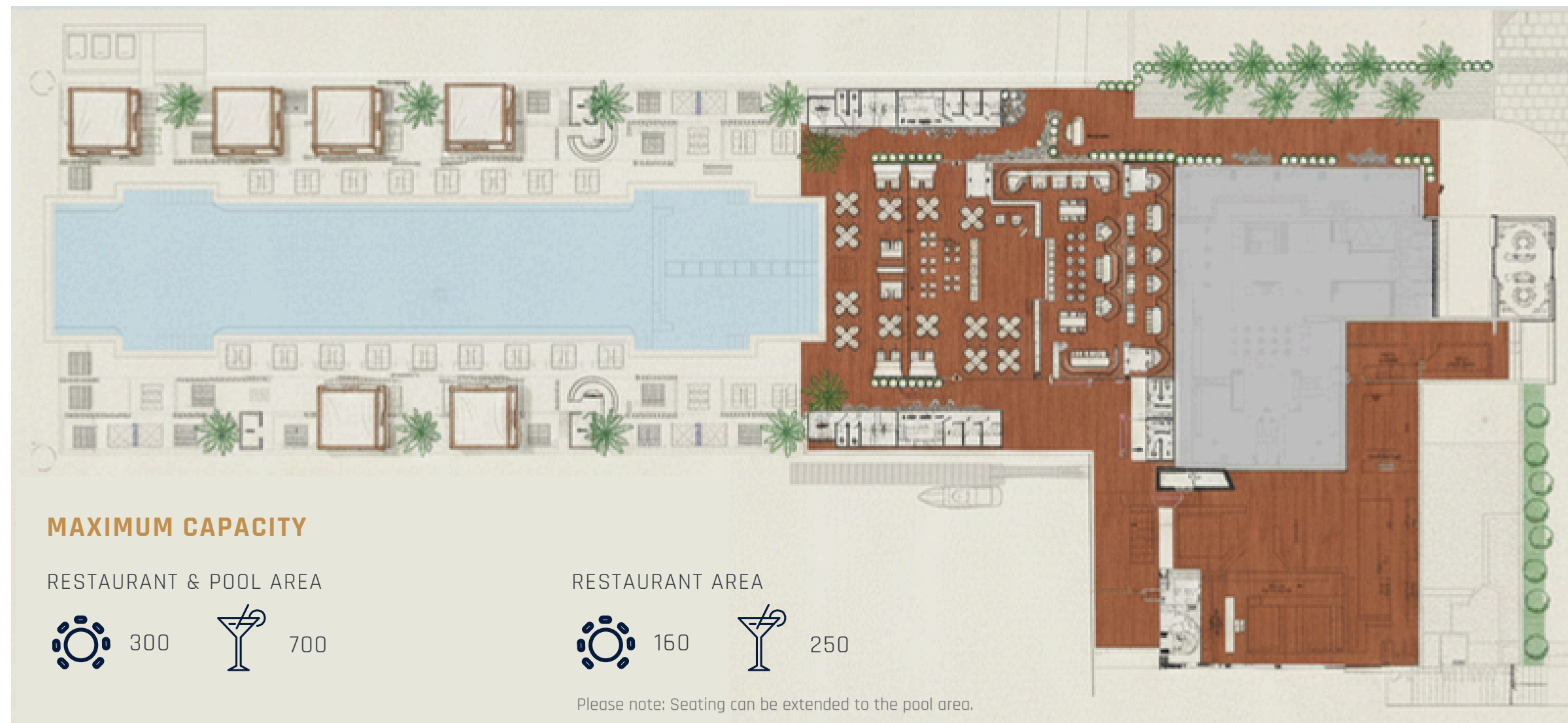
AURA

BEACH & RESTAURANT



Designed for your vision *Planned to perfection*

Every love story is unique, and so is every celebration. Share your vision with us – from the style of your menu to the setting that feels just right and we will shape every detail around you. The information provided outlines the possibilities, with endless opportunities for personalisation through our team.



Availability

May
June
July
August
September
October

Menu selection

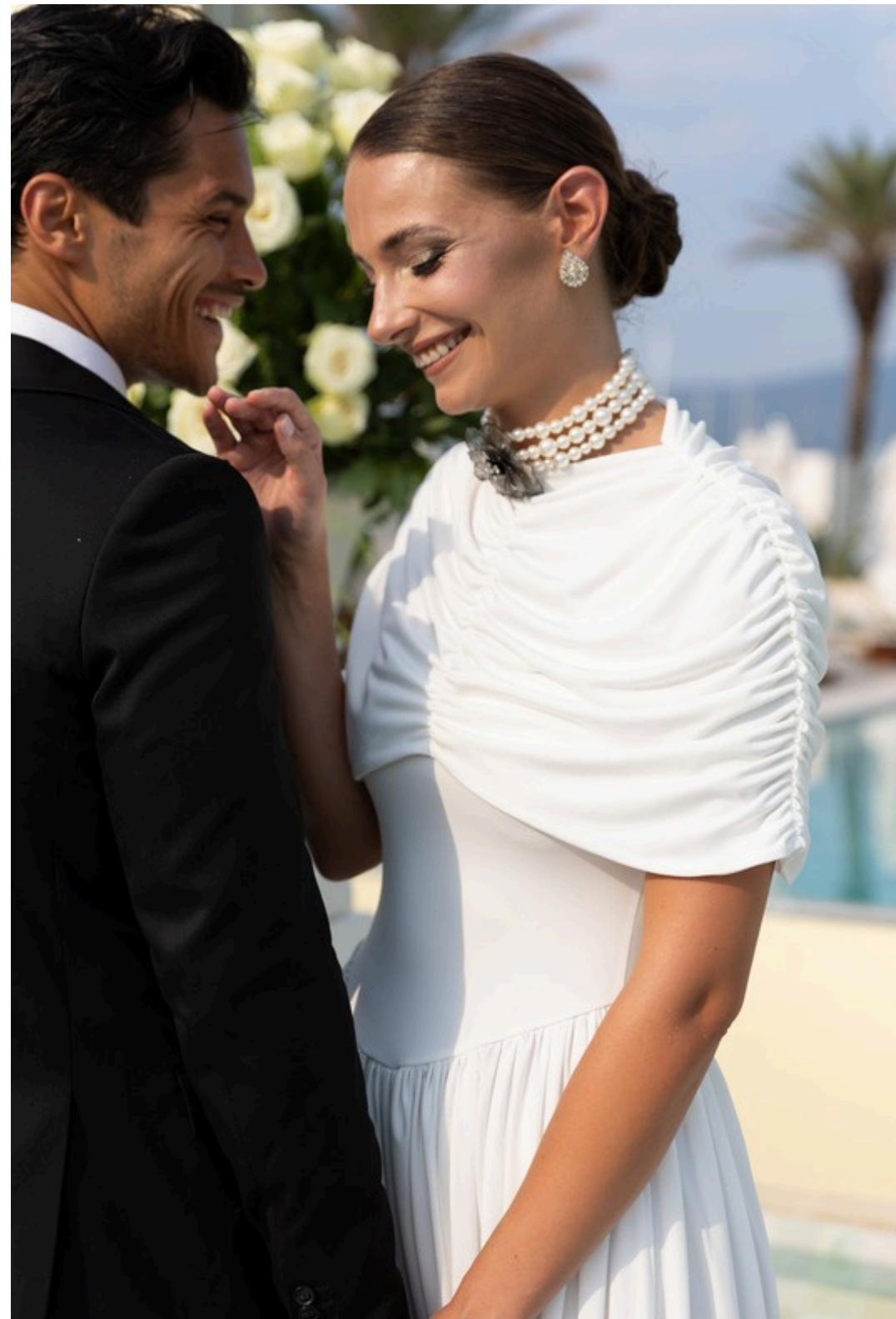
Set Menu
Sharing Style
Canapés

Beverage selection

Welcome drink
Open bar

Please note: Alternative setups are available, with the option to adjust or expand seating capacity.





Set Menus

5 COURSE MENU

STARTER

Stracciatella Tomato (D, N)

Marinated Tomatoes, Crystallized Basil,
Sourdough Croutons

SECOND COURSE

Tuna Tartare

Sesame Dressing, Avocado Puree, Classic
Condiment

THIRD COURSE

Ravioli Provencal

Spinach Ricotta, Tomato Sauce,
Parmesan Cheese

FOURTH COURSE

Black Angus Beef Rossini (D)

Potato Fondant, Sautéed Spinach, Port Sauce,
Foie Gras Escalope

DESSERT

Cheesecake (D,N,G)

Vanilla Cream, Berry Compote,
Ginger Crumble

215€ | PER PERSON

4 COURSE MENU

STARTER

Seabass Ceviche

Lime, Onion, Chilly, Avocado Puree

SECOND COURSE

Endive & Roquefort Salad (D,N,V)

Pear, Tomato, Walnut, Roquefort Vinaigrette

MAIN COURSE

Black Angus Beef Rossini (D)

Potato Fondant, Sautéed Spinach,
Port Sauce, Foie Gras Escalope

DESSERT

Pain Perdu (D,N,G)

Salted Caramel, Almond Crumble,
Vanilla Ice Cream

175€ | PER PERSON

4 COURSE MENU

STARTER

Burrata (D, G)

Tomato Tartare, Mustard Seeds, Pine Seed,
Rocket Leaves

SECOND COURSE

Grilled Octopus (D)

Brown Butter Potatoes, Spring Onion, Sweet
and Sour Glaze

MAIN COURSE

Black Angus Beef Rib Eye (D)

Miso Cauliflower Puree, Yuzu Mushroom
Pickles, Charred Shallot

DESSERT

Pain Perdu (D, N, G)

Salted Caramel, Almond Crumble,
Vanilla Ice Cream

155€ | PER PERSON

3 COURSE MENU

STARTER

King Crab (SH, D)

Mixed leaves, Confit Lemon,
Grapefruit, Brown Crab Aioli

MAIN COURSE

Black Angus Beef Rib Eye (D)

Miso Cauliflower Puree, Yuzu
Mushroom Pickles, Charred Shallot

DESSERT

Caramelized Apple Tarte Tatin (G, D)

Madagascan Vanilla Ice Cream

135€ | PER PERSON

3 COURSE MENU

STARTER

Black Angus Beef Carpaccio (D)

Smoked Cheese, Marinated Artichokes, Truffle
Shallot Dressing, Cherry Tomato

MAIN COURSE

Seared Salmon (D,G)

Grilled Asparagus, Lemon Butter
Sauce, Crispy Quinoa

DESSERT

Cheesecake (D)

Berry Jam, Speculous Biscuit,
Madagascar Vanilla Cream

115€ | PER PERSON

All dishes are accompanied by freshly baked bread and butter. Vegetarian option available upon request.

ALLERGENS GLUTEN (G) SHELLFISH (SH) DAIRY (D) NUTS (N) SOY (S) VEGETARIAN (VG) VEGAN (V) PORK (P)

All prices are in euros, including VAT at the current rate. All prices are subject to 10% service charge.

Sharing style, Royal

APPETIZER

Croatian Oysters no.3 (GF)
Shallot Vinegar, Tabasco, Lemon

Truffle Mushroom Pizza (D, V)
Wild Mushroom, Truffle Cream,
Provolone Cheese, Chives

Sushi Mariowase (SH, G, D)
Spicy Tuna, Avocado, California,
Volcano Prawn, Nigiri, Sashimi

Black Angus Beef Carpaccio (D, GF)
Truffle Shallot Dressing,
Smoked Cheese, Tomato

MAIN COURSES

Milk Fed Veal Chop Milanese (D)
Rocket, Tomato, Mustard Dressing

Seared Salmon (D, V)
Grilled Asparagus, Lemon Butter
Sauce, Crispy Quinoa

Ravioli Provencal
Spinach Ricotta, Tomato Sauce,
Parmesan Cheese

Green Salad

Pomme Puree (D, GF)

195€ | PER PERSON

Available up to 200 guests

DESSERTS

Profiteroles (D)
Chantilly Cream, Chocolate Ganache

Chocolate Mousse (D, V)
Dark & Milk Chocolate, Tiramisu Cream,
Chocolate Sable. Popping Candy

Cheesecake (D)
Berry Jam, Speculous Biscuit,
Madagascar Vanilla Cream

Fruit platter (D)
Selection of fruit

Sharing style, Premium

APPETIZER

Croatian Oysters no.3 (GF)

Shallot Vinegar, Tabasco, Lemon

Salmon Carpaccio (GF)

Passion Fruit Dressing, Pickled Sweet
Lemon, Shallot

Endive & Roquefort Salad (D, N, V)

Pear, Tomato, Walnut, Roquefort Vinaigrette

Beef Carpaccio (D, GF)

Truffle Shallot Dressing,
Smoked Cheese, Tomato

MAIN COURSES

Black Angus Rib Eye (D)

Irish Black Angus Ribeye, French Fries,
Green Salad, AURA Steak Sauce

Seafood Orzo (SH, D)

Mixed Seafood, Saffron Bisque, Lemon

Vegetable Tian (V)

Layers of thinly sliced Zucchini,
Eggplant, Tomato Sauce,
Caramelised Onion

Marinated Tomato Salad (V, GF)

Grilled Asparagus (D, GF)

135€ | PER PERSON

Available up to 200 guests

DESSERTS

Pain Perdu (D, N)

Salted Caramel, Almond Crumble,
Vanilla Ice Cream

Cheesecake (D)

Berry Jam, Speculous Biscuit, Madagascar
Vanilla Cream

Fruit Platter

Selection of seasonal fruits

All dishes are accompanied by freshly baked bread and butter. Vegetarian option available upon request.

ALLERGENS GLUTEN (G) SHELLFISH (SH) DAIRY (D) NUTS (N) SOY (S) VEGETARIAN (VG) VEGAN (V) PORK (P)

All prices are in euros, including VAT at the current rate. All prices are subject to 10% service charge.

Sharing style, Classic

APPETIZER

Stracciatella Tomato (D, V)

Marinated Tomatoes, Balsamic Dressing, Crystallized Basil, Sourdough Croutons

Beef Carpaccio (D, GF)

Truffle Shallot Dressing, Smoked Cheese, Tomato

Nicoise Salad (GF)

Seared Tuna, Egg, Tomato, Green Beans, Olives, Grilled Artichoke

Truffle Mushroom Pizza (D, V)

Wild Mushroom, Truffle Cream, Provolone Cheese, Chives

MAIN COURSES

Marinated Baby Chicken (D, GF)

Lemon & Herbs

Grilled Squid (D, GF, SH)

Gremolata, Lemon, Chilly

Truffle & Mushroom Pappardelle

(D, GF, V)

Pappardelle, Truffle Cream, Sauteed mushroom, Chives

Marinated Tomato Salad (V, GF)

Saute Vegetables (V, GF)

115€ | PER PERSON

Available up to 200 guests

DESSERTS

Pain Perdu (D, N)

Salted Caramel, Almond Crumble, Vanilla Ice Cream

Profiteroles (D)

Chantilly Cream, Chocolate Ganache

Fruit Platter

Selection of seasonal fruits

All dishes are accompanied by freshly baked bread and butter. Vegetarian option available upon request.

ALLERGENS GLUTEN (G) SHELLFISH (SH) DAIRY (D) NUTS (N) SOY (S) VEGETARIAN (VG) VEGAN (V) PORK (P)

All prices are in euros, including VAT at the current rate. All prices are subject to 10% service charge.

Canapé selection

VEGETARIAN

Caponata Tart (G)

Selection of marinated vegetable with olive and capers.

Arancini Milanese (G, D)

Saffron Aioli, Fior Di Latte, Sage

Spanish Tortilla

Bravas sauce, Fried Potato, Caramelised Onion

Mushroom Croquette (G, D)

Truffle mushroom Cream, Portobello, Chives

6€ PER PIECE

FISH

Smoked Salmon Rilette

Bruschetta (D, G)
Lemon Gel, Fish Roe

Crab Cocktail (SH, G)

Crispy Shell, Lettuce, Avocado, Marierose

Prawn Summer Roll (SH, N)

Peanut Sauce, Herbs, Edible flower

Tuna Tartare Cone (G)

Spicy Mayo, Yuzu Gel, Sesame seed

6€ PER PIECE

MEAT

Vitello Tonnato (D, G)

Seared Veal, Tuna mayo, Blinis, Fried caper

Truffle Croque Monsieur (D, G)

Pork Ham, Provolone Cheese, Truffle Bechamel

Beef Tartare (D, G)

Brioche Toast, Chives, Cured egg yolk

Chicken Satay Tsukune (N)

Peanut sauce, Sesame

6€ PER PIECE

PREMIUM

Mini Lobster Roll (D, G, SH)

Brioche Bun, Celeriac Remoulade

Seared Foie Gras (D, G)

Onion Jam, Broche Bread

Caviar Blinis (D, G)

Crème Fraiche, Chives

Crispy Rice Salmon Sushi (G)

Chipotle Mayo, Spring Onion, Salmon Roe

7.5€ PER PIECE

Finger Food Selection

LARGE BITES

Beef slider (D, G)

Bacon Jam, Mustard Aioli,
Smoked Cheese

Barbecue Beef Short Rib Roll (D, G)

Crispy Onion, Pickle Relish

Margherita Flat Bread (D, G)

Tomato Sauce, Mozzarella, Basil

Truffle Flat Bread (D, G)

Mozzarella, Truffle Cream,
Mix Mushroom, Chives

Chicken Katsu Sando (D, G)

Black Garlic Mayo, Pickled Cucumber

Pissaladiere Flat bread (G)

Caramelised onion,
Anchovy, Olives

9.5€ PER PIECE

SIGNATURE BOWLS

Stracciatela Tomato (D, G)

Heirloom Tomatoes, Chrystallized basil, Sour
dough croutons

Tuna Tokyo Poke Bowl (S)

Marinated Rice, Tuna, Edamame , Mango Salsa,
Crispy onion, Spicy Ponzu

Salmon Hawaiiin Poke Bowl (S)

Marinated Rice, Salmon, Charred Corn, Wakame,
Spring Onion, Toasted Seeds

Healthy Buddha Bowl (N)

Sweet potato, Carrot, Raisins, Pickled Ginger,
Lime, Toasted Sunflower seed, Cashew Nut

Quinoa Bowl (D, N)

Asparagus, Broccoli, Beans, Pesto Sauce,
Parmesan Shaving, Black Olives

Mediterranean Bowl (D)

Grilled Chicken, Cucumber, Tomato,
Marinated Chickpeas, Feta, Pickled Red Onion,
Roasted peppers

12€ PER PIECE

SWEET

Mix Berry Pavlova (D)

Meringue, Mixed Fruit, Vanilla Curd

Lemon Meringue Tart (D, G)

Lemon Cream, Vanilla Tart Shell, Meringue

Hazelnut Choux (D, G, N)

Choux Pastry, Hazelnut Praline

Chocolate Mousse (D)

Milk and dark Chocolate Mousse, Chocolate
shavings

Tiramisu (D, G)

Mascarpone Cream,
Lady's Finger, Espresso Coffee

Mini Fruit Bowl

Watermelon, Sweetmelon, Orange,
Pomegranate, Pineapple, Dragon Fruit

Pistachio Cake (D, G, N)

Pistachio Sable, Cream Cheese,
Pistachio Praline

6€ PER PIECE



Beverage Options

MEDITERRANEAN PRESTIGE 140€ PER PERSON | 3 HOURS

Welcome drink

Veuve Clicquot Champagne
(1 glass per guest)

Still & sparkling water

Aqua Pana, San Pelegrino

Soft drinks

bottled juices, sodas, coffee

Wine selection

La Scolca Gavi Etichetta Bianca, Piedmont, ITL
Château Minuty Prestige, Côtes de Provence, FRA
Villa Antinori, Chianti Classico Riserva DOCG,
Marchesi, Tuscany, ITL

Beer selection

Heineken, San Miguel

Spirits selection

Belvedere, Hendricks, Havana 7,
J.W. Black Label, Jameson Black Barrel,
Jose Cuervo Gold

Local brandy

Plum, quince, apricot, grape

Signature Cocktails

Provance G&T, Make it Pink,
The Wave

Classic Cocktails

Negroni, Daiquiri, Old fashion,
Margarita, Brumble

**4 HOURS 195€ | 5 HOURS 225€
EVERY ADDITIONAL HOUR 40€**

RIVIERA SIGNATURE 115€ PER PERSON | 3 HOURS

Welcome drink

Veuve Clicquot Champagne
(1 glass per guest)

Still & sparkling water

Suza, Rada

Soft drinks

Bottled juices, sodas, coffee

Wine selection

Pinot Grigio delle Venezie, Zenato, ITL
Château Minuty "M", Côtes de Provence, FRA
Malbec Estate, Vertiz, Mendoza, ARG

Beer selection

Heineken, San Miguel

Spirits selection

Belvedere, Tanqueray, Capt. Morgan,
Chivas Regal 12 YO, Jameson, Jose Cuervo

Local brandy

Plum, quince, grape

Cocktails

Gin & Tonic, Aperol Spritz, Margarita,
Make It Pink, Negroni

**4 HOURS 150€ | 5 HOURS 185€
EVERY ADDITIONAL HOUR 35€**

ADRIATIC SELECTION 95€ PER PERSON | 3 HOURS

Welcome drink

Masottina Prosecco
(1 glass per guest)

Still & sparkling water

Suza, Rada

Soft drinks

Bottled juices, sodas, coffee

Wine Selection

Bella Novela, Sauvignon Blanc, Erdevik, SRB
Rosa Nostra, Erdevik, SRB
Trianon, Erdevik, SRB

Beer selection

Heineken, San Miguel

Spirits selection

Smirnoff, Tanqueray, Capt. Morgan,
J.W. Red Label, Jim Beam

Local brandy

Plum, grape

**4 HOURS 120€ | 5 HOURS 145€
EVERY ADDITIONAL HOUR 30€**



Celebrations

Beyond the Day

For those who wish seaside magic to extend beyond the wedding day, every gathering surrounding your celebration is as enchanting as the main event – thoughtfully curated, effortlessly stylish, and kissed with a touch of stardust.

BRIDAL SHOWERS & BACHELOR GATHERINGS

Host a chic daytime affair at AURA Pool, complete with curated cocktails, light bites, and vibrant ambiance.

PRE-WEDDING WELCOME EVENINGS

Welcome your guests with a stylish sunset gathering – the perfect way to break the ice and set the tone for the celebration ahead.

POST-WEDDING BRUNCH

Conclude your celebrations with a graceful poolside brunch or an intimate farewell lunch, surrounded by serene sea views and spoiled by impeccable service.

AFTER PARTY

Long after the sun fades, Aura comes alive – a sparkling scene for the most iconic afterparty of them all.



Effortless *Wedding journey*

From the very first idea to the final farewell, our team is by your side at every step of the wedding journey.

With a dedicated Wedding Planner and a trusted network of partners, we take care of every detail, so your focus stays on the moments that matter the most.

LET US ASSIST YOU WITH:

Planning & Coordination
Event Design & Decoration
Guest Activities & Entertainment

Professional Photography & Videography
Hair & Makeup Styling
Guest Transfers & Logistics
Wedding Cake & Fireworks

Custom & Special Arrangements
Pre-Party & Warm-Up Events
Rehearsal Dinner Organization

*Please note that these services are available at an additional cost and are not part of the standard package.





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Tivat, Montenegro