

DUKLEY
HOTEL & RESORT

EVENT MENUS & OPEN BAR



www.dukleyhotels.com



DRINKS & OPEN BAR

Authentic tastes, world classics our way, and only the best quality drinks and ingredients - that's the concept that represents our personal mark.

The first sip tastes just as good as the last - balanced, exciting and rich.

Vladimir Popović

| BAR MANAGER |

DRINK PACKAGE

Still & sparkling water · ½ bottle per person

White wine (Local house wine) · ½ bottle per person

Red wine (Local house wine) · ½ bottle per person

Beer (Budweiser 0.33, Budweiser dark 0.33) · 1 per person

Soft drinks (bottled juices and sodas) · 1 per person

PRICE:

30.00 €

per person



* All prices are in Euro, with VAT included at the current rate.
10% service charge will be added to the bill.

OPEN BAR |

WELCOME DRINK:

Masottina Prosecco (1 glass per person)

Still & sparkling water

Soft Drinks (Bottled juices and sodas)

White Wine (Local house wine)

Red Wine (Local house wine)

Rosé wine (Local house wine)

Beer (Budweiser, Budweiser dark)

Selection of Spirits (Vodka Smirnoff Red, Gordon's Gin, Johnnie Walker Red Label, Captain Morgan's Rum)

PREMIUM LOCAL RAKIJA BAR (Premium homemade "Gorda" rakija - plum, quince and apricot)

Coffee & Tea



OPEN BAR OPTIONS:

PRICE:

Three Hours

50.00 €

per person

Four Hours

65.00 €

per person

Five Hours

80.00 €

per person

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OPEN BAR II

WELCOME DRINK:

Moët Imperial Brut (1 glass per person)

Still & sparkling water

Soft Drinks (Bottled juices and sodas)

White Wine (local & regional premium wines)

Red Wine (local & regional premium wines)

Rosé wine (local & regional premium wines)

Beer (Budweiser, Budweiser dark, San Miguel)

Selection of Spirits (Vodka Cîroc, Johnnie Walker Black Label, Zacapa 23 Rum, Jose Cuervo Tequila)

PREMIUM LOCAL RAKIJA BAR (Premium homemade "Gorda" rakija - plum, quince and apricot)

G&T, APEROL SPRITZ BAR (Gordon's Pink, Tanqueray, Juni 93, Aperol & premium mixer tonic and ginger ale Thomas Henry)

Coffee & Tea

OPEN BAR OPTIONS:

PRICE:

Three Hours

80.00 €

per person

Four Hours

100.00 €

per person

Five Hours

120.00 €

per person

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OPEN BAR III

WELCOME DRINK:

Ruinart Blanc de Blancs (1 glass per person)

Still & sparkling water (Aqua Panna / San Pellegrino)

Soft Drinks (Bottled juices and sodas, freshly squeezed juices and Red Bull)

White Wine (Jermann Pinot Grigio, Cervaro della Sala, La Scolca Gavi dei Gavi Black Label)

Red Wine (Tignanello Marchesi Antinori, Pian Delle Vigne Brunello di Montalcino)

Rosé wine (Whispering Angel - Château d'Esclans)

Beer (Carlsberg 0.33, Guinness 0.33)

Selection of Spirits (Grey Goose Vodka, Johnnie Walker Gold Label, Johnnie Walker Black Label, Zacapa 23 Rum, Patron 100% Agave Tequila, Martell VSOP Cognac)

PREMIUM LOCAL RAKIJA BAR (Premium homemade "Gorda" rakija - plum, quince and apricot)

G&T, APEROL SPRITZ BAR (Gordon's Pink, Tanqueray, Hendricks, Gin Mare, Juni 93, Aperol & premium mixer tonic and ginger ale Thomas Henry)

COCKTAIL BAR (Martini, Mojito, Negroni, Margarita, Old Fashioned, Daiquiri, Gimlet, Whiskey sour, Vodka sour, French 75)

Coffee & Tea

OPEN BAR OPTIONS:

PRICE:

Three Hours

200.00 €

per person

Four Hours

260.00 €

per person

Five Hours

320.00 €

per person

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DUKLEY'S FINEST OPEN BAR

WELCOME DRINK:

Dom Perignon Brut (1 glass per person)

Still & sparkling water (Aqua Panna / San Pellegrino)

Soft Drinks (Bottled juices and sodas, freshly squeezed juices and Red Bull)

White Wine (Gaja Gaia & Rey Chardonnay, Louis Jadot, Corton-Charlemagne Grand Cru)

Red Wine (Gaja Barbaresco, Château Léoville Barton)

Rosé wine (Domaines Ott, Clos de Mireille Coeur de Grain)

Beer (Heineken, Corona)

Selection of Spirits (Beluga Vodka, Johnnie Walker Gold, Lagavulin 16 Y.O, Hennessy X.O. Cognac, Zacapa 23 Rum, Patron 100% Agave Tequila, and all bar-offered spirits)

PREMIUM LOCAL RAKIJA BAR (Premium homemade "Gorda" rakija - plum, quince and apricot)

G&T, APEROL SPRITZ BAR (Gordon's Pink, Tanqueray No. Ten, Hendricks, Gin Mare, Juni 93, Aperol & premium mixer tonic and ginger ale Thomas Henry)

COCKTAIL BAR (All cocktails from the menu)

Coffee & Tea

OPEN BAR OPTIONS:

PRICE:

Three Hours

500.00 €

per person

Four Hours

650.00 €

per person

Five Hours

800.00 €

per person

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COCKTAIL RECEPTION OPTIONS

ONE HOUR AS A PRIVATE EVENT (WEDDING CEREMONY ETC)

1500.00 €

with a glass of sparkling wine per guest and water (still and sparkling) included

ADDITIONAL OPTIONS:

I 25 € per person

Still & sparkling water

Soft Drinks (Bottled juices and sodas)

White Wine (Local house wine)

Red Wine (Local house wine)

Rosé wine (Local house wine)

Prosecco

Beer (Budweiser, Budweiser dark)

Selection of Spirits (Vodka Smirnoff Red, Gordon's Gin, Johnnie Walker Red Label, Captain Morgan's Rum)

PREMIUM LOCAL RAKIJA BAR (Premium homemade "Gorda" rakija - plum, quince and apricot)

II 35 € per person

Still & sparkling water

Soft Drinks (Bottled juices and sodas)

White Wine ("Arhonto Chardonnay" - Krgović, Meneghetti Malvazija)

Red Wine ("Arhonto Vranac" - Krgović, Virtus Pinot Noir)

Rosé wine (M de Minuty Ruby Taylor Rosé - Château Minuty)

Beer (Budweiser, Budweiser dark, San Miguel)

Selection of Spirits (Vodka Cîroc, Johnnie Walker Black Label, Zacapa 23 Rum, Jose Cuervo Tequila)

PREMIUM LOCAL RAKIJA BAR (Premium homemade "Gorda" rakija - plum, quince and apricot)

G&T, APEROL SPRITZ BAR (Gordon's Pink, Tanqueray, Juni 93, Aperol & premium mixer tonic and ginger ale Thomas Henry)

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MENUS



Dukley Seafront Restaurant's kitchen crew is a mix of young and innovative chefs with one idea - love for food and indulging all your senses.

With our established Fresh & Fine Food Concept we are continually striving for perfection in taste and visual sensation.

Challenge your senses. Experience the taste of The New Mediterranean!

Dejan Trifunović
| EXECUTIVE CHEF |

CREATE YOUR OWN SET MENU

CHOOSE A STARTER, WARM APPETIZER, MAIN COURSE AND A DESSERT PER YOUR CHOICE:

| STARTERS:

OYSTER 3 pcs	15 €
SEABASS CARPACCIO 80 g Citrus / spring onion / sesame	9 €
OCTOPUS SALAD 120 g Marinated chickpeas / roasted bell pepper / ranch sauce	10 €
DRY AGED BEEF CARPACCIO 80 g Homemade mustard / parmesan / corn grissini	8 €
BURRATA CAPRESE 125 g Local olive oil / pesto sauce / cherry tomatoes	14 €
LOBSTER SALAD 120 g Apricot / almond mayo / cherry / mint	38 €
LOCAL COLD CUTS AND CHEESE SELECTION 120 g Njegusi Prosciutto / beef prosciutto / cheese from local farm "Farma Carević"	12 €
FOIE GRAS 120 g Brioche / strawberry / walnuts	21 €

| WARM APETIZERS:

OVEN-BAKED SHRIMPS 140 g Garlic butter / parsley	16 €
MUSSELS AND CLAMS BUSARA (RED OR WHITE) 250 g White wine / garlic / parsley / rosemary	12 €
BLACK TRUFFLE RISOTTO 110 g Asparagus / parmesan / basil	15 €
SEAFOOD RISOTTO 110 g King shrimp / octopus / shells	12 €
GRILLED FENNEL 120 g Roasted bell pepper oil / parsley	9 €
BAKED JALAPEÑO PEPPER 120 g Minced beef / Cheddar cheese	12 €

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CREATE YOUR OWN SET MENU

CHOOSE A STARTER, WARM APPETIZER, MAIN COURSE AND A DESSERT PER YOUR CHOICE:

| MAIN COURSE:

CHICKEN BREASTS 250 g Sous vide vegetables / Hollandaise sauce	18 €
NEW ZEALAND RACK OF LAMB 300 g Mashed potatoes / lamb sauce	46 €
VEAL SIRLOIN STEAK 250 g Fried potatoes / red wine & black truffle sauce	32 €
WAGYU CUBE ROLL JAPANESE BEEF 200 g MBS 9	150 €
GRILLED LOBSTER ½ pcs Side dish of your choice	75 €
SEABASS FILLET 220 g Green asparagus / Hollandaise sauce	32 €
TUNA STEAK 220 g Greek yogurt / pine nuts / eggplant / cherry tomatoes	24 €
GREEN ASPARAGUS 220 g Marinated spring spinach / Balsamic vinegar	14 €

| DESSERTS:

CHEESECAKE 120 g Seasonal fruit / almond crust	8 €
POPPY SEAD CAKE 120 g Raspberry / vanilla custard	7 €
RICE PUDDING 120 g Dried fruits / caramelized almond	7 €
BLACK FOREST 120 g Chocolate / cherry	7 €
FRUIT PLATTER 300 g Seasonal fruit	9 €



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BUFFET & FAMILY STYLE MENUS

SERVED ON A BUFFET STATION,
OR TABLE SERVED TO BE SHARED

60 € per person

Njegusi prosciutto, 30 g	Chicken drumstick, 80 g
Beef prosciutto, 30 g	Pork neck, 80 g
Cheese selection, 30 g	Minced meat croquette, 50 g
Olives, 10 g	Stuffed squid, 60 g
Sushi mix, 30 g	Busara mix, 120 g
Tuna carpaccio, 20 g	Prawn tempura, 60 g
Tomato/basil bruschetta, 15 g	Chard-potato mix, 50 g
Caprese, 30 g	Vegetables in parchment, 50 g
Homemade bread, 50 g	Baked potato, 50 g
	Vitamin salad, 50 g
	Mixed green salad, 30 g
	Fruit mix, 50 g

TOTAL FOOD PER PERSON: **975 g**

90 € per person

Beef tartare, 30 g	Chicken drumsticks, 80 g
Chicken liver pate, 30 g	Veal cutlet, 80 g
Njegusi Prosciutto, 30 g	Beef Wellington, 80 g
Beef prosciutto, 30 g	Sea bass fillet, 50 g
Cheese selection, 50 g	Tuna steak, 40 g
Olive, 10 g	Prawn tempura, 50 g
	Vegetarian Caesar salad, 40 g
Carpaccio seabass, salmon, tuna, 40 g	Greek salad, 40 g
Oysters, 1 pc	Polenta, 30 g
Sushi mix, 30 g	Grilled vegetables, 50 g
Seafood salad, 30 g	Baked potato, 50 g
Homemade bread, 50 g	
	Fruit mix, 50 g
	Choco Mousse, 20 g
	Panna Cotta, 20 g

TOTAL FOOD PER PERSON: **1.010 g**

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BEACH BBQ MENU

WITH LIVE
COOKING STATION

70 € per person

| FROM THE BBQ:

CHICKEN BREASTS 110 g

DRY-AGED BLACK ANGUS BURGER 90 g

NEW ZEALAND RACK OF LAMB 125 g

OCTOPUS 80 g

KING SHRIMP & CALAMARI SKEWERS 120 g

SELECTION OF VEGETABLES

FENNEL

GREEN ASPARAGUS

| SAUCES & DIPS:

BBQ

RANCH

HOMEMADE MUSTARD

PARSLEY - GARLIC

HERB VINAIGRETTE

| SALADS:

VITAMIN VEGETABLES

WATERMELON - FETA CHEESE

4 TOMATOES

| FRUITS:

FRUIT PLATTERS

FOREST FRUITS WITH WHIPPED CREAM

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MINIMUM SPEND

For the exclusive use of any of our venues a certain minimum spend is required, depending on the venue and time of year.



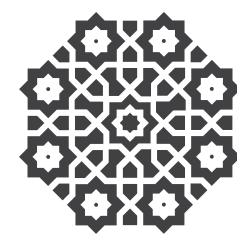
MINIMUM SPEND FOR THE EXCLUSIVE USE OF THE VENUES:

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
DUKLEY SEAFRONT RESTAURANT	X	X	X	3.000 €	4.500 €	6.000 €	20.000 €	20.000 €	9.000 €	4.500 €	X	X
MOET & CHANDON BEACH	X	X	X	5.000 €	7.500 €	11.000 €	X	X	X	7.500 €	X	X
KEY WEST BEACH & RESTAURANT	X	X	X	X	X	7.500 €	10.000 €	11.000 €	7.500 €	X	X	X
LAGUNA BEACH & SEAFOOD RESTAURANT	X	X	X	X	X	10.000 €	20.000 €	20.000 €	10.000 €	X	X	X
INFINITY POOL CLUB	X	X	X	X	X	5.000 €	10.000 €	10.000 €	7.500 €	X	X	X

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Regardless of the type of the event, we deliver memorable experiences through creative event planning and management.

We don't just cater events, we cater to you!



DUKLEY
HOTEL & RESORT

For any additional questions, please contact us:

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