

**DUKLEY**  
HOTEL & RESORT

# EVENT MENUS & OPEN BAR



[www.dukleyhotels.com](http://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!

*Mirko Mitrovski*

| EXECUTIVE CHEF |

# CREATE YOUR OWN SET MENU

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

## | STARTERS:

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

## | WARM APETIZERS:

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

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# CREATE YOUR OWN SET MENU

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

## | MAIN COURSE:

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

## | DESSERTS:

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



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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:

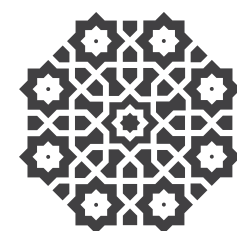
	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
DUKLEY SEAFRONT RESTAURANT	X	X	X	3.000 €	4.500 €	6.000 €	20.000 €	20.000 €	9.000 €	4.500 €	X	X
MOET & CHANDON BEACH	X	X	X	5.000 €	7.500 €	11.000 €	X	X	X	7.500 €	X	X
KEY WEST BEACH & RESTAURANT	X	X	X	X	X	7.500 €	10.000 €	11.000 €	7.500 €	X	X	X
LAGUNA BEACH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