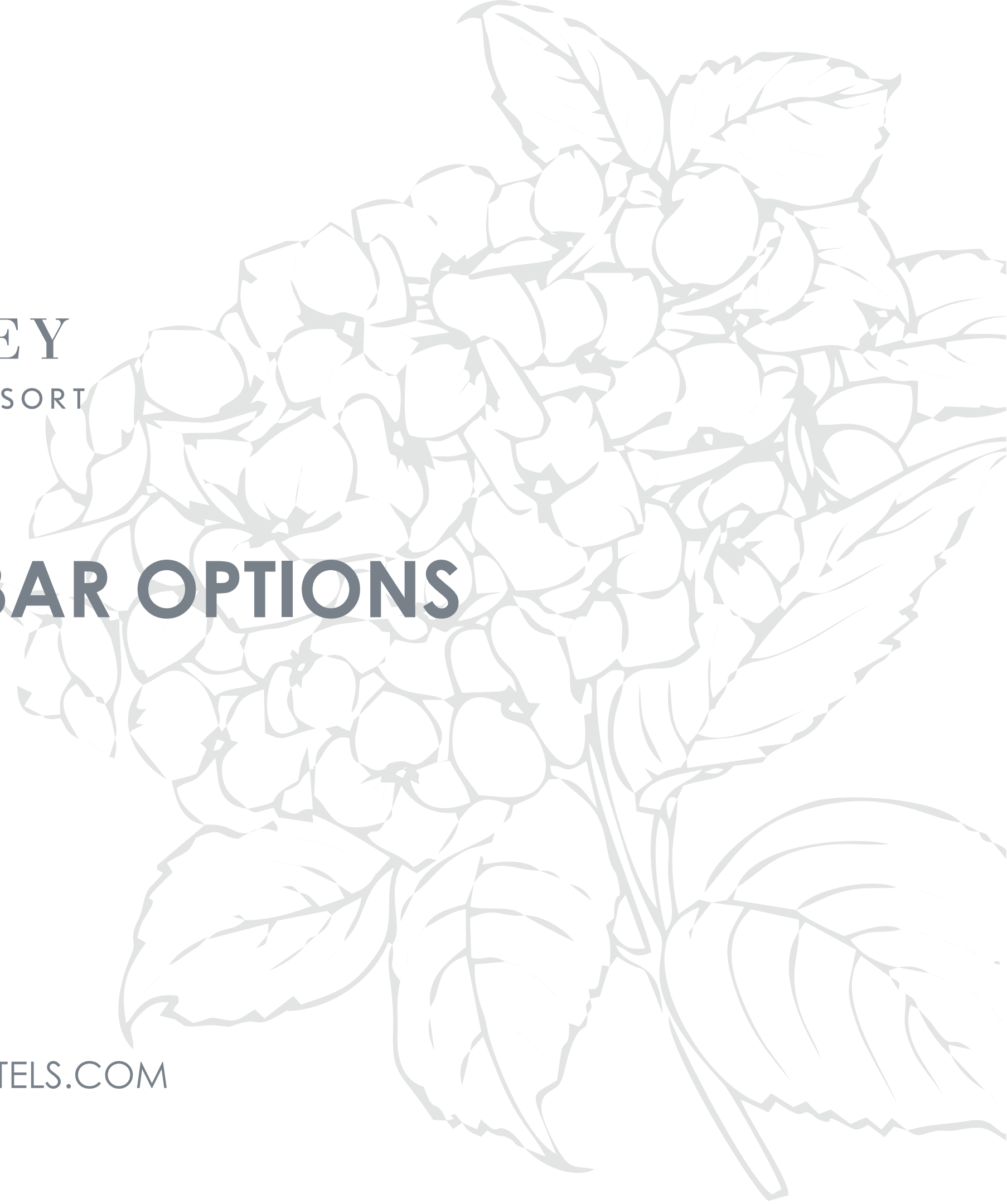


DUKLEY
HOTEL & RESORT

MENU & OPEN BAR OPTIONS

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, rich.

Vladimir Popovic, Bar Manager



40 € / per pax

Welcome drink: Masottina Prosecco
4 HOURS OF UNLIMITED CONSUMMATION

WINES

Red - Erdevik Trianon
White - Sauvignon blanc
Rose - M Minuty Ruby Taylor Limited

WHISKEYS

Johnnie Walker Red Label
Jack Daniels, American Whiskey

RAKIA BAR

Premium homemade brendies
Gorda (apricot and quince) and
Kovilj Monastery (pear),
dry fruits and nuts selection

SPIRITS

Smirnoff Red
Gordon's Gin
Captain Morgan Rum
Jose Cuervo Silver Tequila

BEERS

Carlsberg
Budweiser Dark Lager

NON-ALCOHOLIC

Waters: sparkling / still
Juices: natural / sodas
Coffee & Tea

80 € / per pax

Welcome drink: Moët Imperial

4 HOURS OF UNLIMITED CONSUMMATION

WINES

Red - Vranac

White - Chardonnay

- „Krgovic Arhonto“ -

Rose - M Minuty Ruby Taylor Limited

WHISKEYS

Johnnie Walker Black Label

Jack Daniels, American Whiskey

GIN & APEROL BAR

Premium world - class Gin selection,
fruits and bitters:

- Tanqueray

- Juni 93

- Gordon's Pink gin

- Aperol

RAKIA BAR

Premium homemade brandies
Gorda (apricot and quince) and
Kovilj Monastery (pear),
dry fruits and nuts selection

SPIRITS

Ciroc - Vodka

Jose Cuervo Silver - Tequila

Captain Morgan - Rum

BEER

Budweiser

Guinness

NON-ALCOHOLIC

Waters: sparkling / still

Juices: natural / sodas

/ freshly squeezed

Coffee & Tea

160 € / per pax

Welcome drink: Veuve Clicquot Brut / Veuve Clicquot Rose
4 HOURS OF UNLIMITED CONSUMMATION

WINES

Red

Pinot Noir "Craggy Range"
Vranac Terroir "Chateau Kamnik"
Marchese Antinori Chianti
"Clasico Riserva"

White

Pinot Grigio "Jermann"
Sauvignon Blanc "Babich"
Hugel Gewurztraminer

Rose

Whispering Angel
"Chateau d' Esclans"

GIN & APEROL BAR

Premium world-class Gin selection,
fruits and bitters:
- Tanqueray
- Juni 93
- Gordon's Pink Gin
- Aperol

RAKIA BAR

Premium homemade brandies Gorda (plum, apricot
and quince) and Kovilj Monastery (pear),
dry fruits and nuts selection

DIGESTIVE

Martell V.S.O.P.

AFTER DINNER COCKTAILS

Negroni, Espresso Martini, New York Sour

WHISKEYS

Johnnie Walker Gold Label
Lagavulin

SPIRITS

Gray Goose Vodka
Zacapa Rum
Antinori Tignanello Grappa
Patron 100% Agave Tequila

BEER

Budweiser
Guinness
San Miguel

NON-ALCOHOLIC

Red Bull, energy drink
Waters: sparkling - San Pellegrino / still - Aqua
Panna
Juices: natural / sodas / freshly squeezed
Coffee & Tea

VIP OPEN BAR

4 HOURS OF UNLIMITED CONSUMPTION

Crème de la crème

DUKLEY'S FINEST SELECTION

320€ / per pax

Welcome drink : Dom Perignon, Kir Royal (Dom Perignon, Chambord)

WINES

White

Chablis Grand Cru "Vaudesir", Joseph Drouhin
Black Label, Babich, Sauvignon Blanc
Puligny-Montrachet, Faiveley
Gewurtztraminer, Hugel Estate

Rose

Chateau d'Esclans Garrus

Red

Tignanello, Antinori, Sangiovese
Cabernet Franc, Cabernet Sauvignon
Sasicaia, Tenuta San Guido
Cabernet Sauvignon, Cabernet Franc
Domaine Michel Gaunoux, Pommard
1er Cru "Rugiens"
Pinot Noir

WHISKEYS

Johnny Walker Gold Label
Chivas Regal 18 Y.O.
Lagavulin 16 Y.O.

COGNAC BAR

Martell X.O.
Delamain Vesper X.O.
Hennessy X.O.
Remy Martin X.O.
Courvasier X.O.

SPIRITS

Chopin Family Reserve, Extra rare vodka
Zacapa Rum
Patron 100% Agave Tequila

Premium cocktail bar of your choice

BEER

Dukley Supreme, Session Apa
Heiniken , Lager
Corona, Mexican Lager

NON-ALCOHOLIC

Red Bull, energy drink
Waters: sparkling – San Pellegrino / still – Aqua Panna
Juices: natural / sodas / freshly squeezed
Coffee & Tea

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

DRINK OPTIONS

25 € / per pax

WINES

Red - Erdevik Trianon

White - Sauvignon blanc

1/2 bottle per person

BEERS

Niksicko: light / dark

1 per person

WATERS

sparkling / still,

1/2 bottle per person

JUICES

sparkling / still,

1 per person

COFFEE / TEA

1 per person



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



MENUS

Dukley Beach Lounge'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!

Dusan Lazor, Executive Chef

SET MENU

– MEAT SET MENU –

40 € / per pax

Goat cheese salad, 120 g
pears / prunes / walnuts / dressing

Roasted asparagus, 110 g
"Njeguski" prosciutto / cheddar /
aceto dressing

Chicken breast, 220 g
Parsley-mashed potato / ceps /
white wine sauce

Poppy seed cake, 100 g

Total food per person: 550 g

60 € / per pax

"Best for the start", 120 g
beef prosciutto / "Njeguski" prosciutto /
tomato-basil bruschetta / goat cheese

Risotto, 150 g
cepes / asparagus / tomato / parmesan / truffle

Ramstek, 200 g
BBQ sauce / iceberg salad / shallot /
parmesan / dressing

Cheesecake, 100 g

Total food per person: 570 g

80 € / per pax

Chicken & Duck, 130 g
brioche bread / cranberries / hazelnut

Gnocchi, 120 g
rocket salad / parmesan / pesto / egg

Veal fillet, 220 g
polenta / caramelized onion / mix
mushroom ragù

Tiramisu, 100 g

Total food per person: 570 g

VIP SET MENU

Crème de la crème
DUKLEY'S FINEST SELECTION

150 € / 850 g
per pax

Oyster

Fennel / Lemon / Lemon balm

Tuna carpaccio

Homemade smoked tomato BBQ sauce

Scallop

Zucchini & Chamomile Cream / Olive Oil / Spinach Chips

Lobster

Asparagus / Champagne Espuma / Kajmak

Dry-Aged Beef

Bone marrow with cognac, Foie Gras, Cauliflower cream,
Caramelized hazelnut, Malta , pear sauce

Elderflower sorbet

Dark chocolate & Caramel Truffle

150 € / 800 g
per pax

Oyster

Lemon balm and Lemon Gel / Olive Oil

Sea bass carpaccio

Cucumber and lemon dressing / Sea fennel
/ Pickled fennel / Olive oil, Bread

Tuna tartar

Olive oil / Caviar / Fritters with olives and rosemary

Butter Scallops

Zucchini & Chamomile Cream / Tomato jam with forest strawberry

King prawn

Soft cream cheese / Bisque

Parmesan risotto

Prawns / Lemon

Charcoal grilled Octopus

Shellfish glaze

Dry-aged beef

Bone marrow with cognac, cauliflower cream, caramelized hazelnuts, butter

Raspberry sorbs, Crispy crumbs

Pomegranate, White Chocolate, Sipurak

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

SET MENU

– FISH SET MENU –

40 € / per pax

Tuna carpaccio, 110 g
honey-mustard / fried capers / rocket
prawns / mussels

Seafood soup, 140 g
prawns / mussels

Salmon steak, 220 g
pea purre / salsa / lemon / butter

Poppy seed cake, 100 g

Total food per person: 570 g

60 € / per pax

Sushi mix, 100 g
rolls / nigiri / sashimi

Red Busara, 150 g
mussels / clams / prawns

Grilled octopus, 220 g
chard / spring potatoes

Cheesecake, 100 g

Total food per person: 570 g

80 € / per pax

Oysters, 2 pcs
avocado / lemon

Risotto, 120 g
prawns / squid / octopus / seashell /
parmesan / basil

Sea bass, 220 g
asparagus / cauliflower / Hollandaise sauce

Tiramisu, 100 g

Total food per person: 480 g

SET MENU

- VEGETARIAN SET MENU -

40 € / per pax

Kohlrabi Ravioli

Apple cheese stuffing/ Cucumber & lemon dressing

Poached Egg

Asparagus / Hollandaise sauce

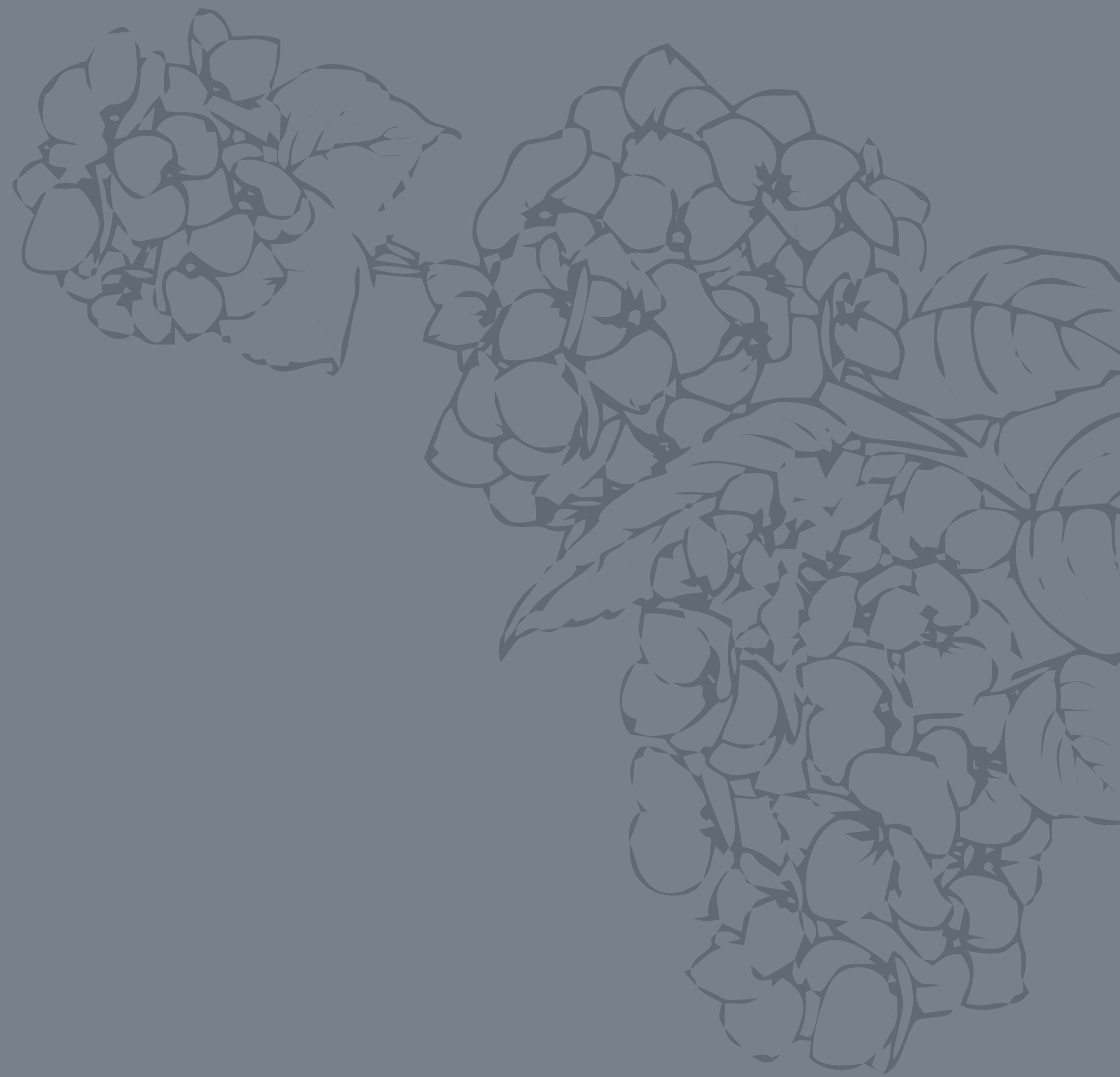
Cream Risotto

Parmesan / Leek ice cream

Raw Cake

Total food per person: 750 g

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



45 € / per pax -BUFFET MENU-

- “Njeguski” prosciutto, 30 g
 - Beef prosciutto, 30 g
 - Cheese selection, 30 g
 - Olives, 10 g
 - Sushi mix, 30 g
 - Tuna carpaccio, 20 g
- Tomato/basil bruschetta, 15 g
 - Caprese, 30 g
- Homemade bread, 50 g

- Chicken drumstick, 80 g
 - Pork neck, 80 g
- Minced meat croquette, 50 g
 - Stuffed squid, 60 g
 - Busara mix, 120 g
 - Prawn tempura, 60 g
 - Chard-potato mix, 50 g
- Vegetables in parchment, 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

75 € / per pax -BUFFET MENU-

- Beef tartare, 30 g
- Chicken liver pate, 30 g
- “Njeguski” prosciutto, 30 g
 - Beef prosciutto, 30 g
 - Cheese selection, 50 g
 - Olive, 10 g
- Carpaccio seabass, salmon, tuna, 40 g
 - Oysters, 1 pcs
 - Sushi mix, 30 g
 - Seafood salad, 30 g
- Homemade bread, 50 g

- Chicken drumsticks, 80 g
 - Veal cutlet, 80 g
- Beef Wellington, 80 g
- Sea bass fillet, 50 g
- Tuna steak, 40 g
- Prawn tempura, 50 g
- Vegetarian Caesar salad, 40 g
 - Greek salad, 40 g
 - Polenta, 30 g
- Grilled vegetables, 50 g
- Baked potato, 50 g

- Fruit mix, 50 g
- Choco Mousse, 20 g
- Panna Cotta, 20 g

Total food per person: 1.010g

50 € / per pax -BBQ MENU-

MEAT

- Chicken and vegetable kebabs, 100 g
 - Pork neck, 100 g
 - Meatballs, 50 g

SEAFOOD

- Calamari, 60 g
- Prawns, 40 g

STARTERS

- “Njeguski” (pork) prosciutto, 50 g
 - Beef prosciutto, 50 g
- Selection of three kinds of cheese, 30 g
 - Olives, 10 g
 - Bruschettas, 30 g
 - Sushi selection, 30 g

SALADS

- Greek, 70 g
- Mix green, 30 g

SIDE DISHES

- Grilled vegetables, 50 g
- Fried potatoes, 50 g
 - Bread, 50 g

DESSERTS

- Fruit sticks, 50 g
- Coconut and cocoa roulade, 50 g

Total food per person: 900 g

70 € / per pax -BBQ MENU-

MEAT

- Chicken and vegetable kebabs, 80 g
 - Pork neck, 80 g
 - Meatballs, 50 g
- Beef rump steak, 80 g

FISH & SEAFOOD

- Sea bass fillet, 50 g
- Octopus, 50 g
- Prawns, 30 g

STARTERS

- “Njeguski” (pork) prosciutto, 30 g
 - Beef prosciutto, 30 g
 - Beef tartar, 25 g
- Selection of five kinds of cheeses, 50 g
 - Olives, 10 g
 - Bruschettas, 15 g
 - Sushi mix, 30 g
- Tuna carpaccio, 20 g

SALADS

- Greek, 50 g
- Caprese, 30 g
- Mix green, 20 g

SIDE DISHES

- Asparagus, 30 g
- Potato with chard, 50 g
- Grilled vegetables, 50 g
 - Fried potatoes, 50 g
 - Bread, 50 g

DESSERTS

- Chocolate fruit cake, 50 g
- Coconut and cocoa roulade, 50 g
 - Fruit sticks, 50 g

Total food per person: 1.100g

VIP BUFFET

Crème de la crème
DUKLEY'S FINEST SELECTION

125€ / per pax

STARTERS

- Duck Terrine

Orange gel, Anis & wine / mixed green salad / Brioche

- Foie Gras

Caramelized nut, forest strawberries / mixed green salad / Balsamic cream

- Smoked nuts
- Tuna carpaccio
- Beef tartare

Bone marrow spread / Pickled vegetables

- Oysters

Cucumber and mandarine dressing / Istrian olive oil

- Gravalax
- Mountain herbs

DELICATES BAR & CONDIMENTS

- Truffle butter
- Menenghetti olive oil
- Barrique balsamic vinegar
 - Blueberry jam
- Homemade mustard
 - Fried caper
 - Dried tomatoes
 - Fried posk crisps
- Aged cream cheese
 - Parmesan
 - Prosciutto
 - Lardo
 - Beef sausage

SALADS

- Mixed green salad
- Mediterranean tomato salad
 - Baked vegetable salad

DRESSINGS

- Lemon / Balsamic / French

MAINS

- Slow roasted Veal
Black mustard gravy dressing
 - Sea bass
prepared in olive oil

- Octopus ragu

- Turkey scaloppine

- Rosemary potatoes baked in wood fired oven

- Grilled vegetables

- Ratatouille

Bread and pastry selection

DESSERTS

- Chocolate & Truffle cake

- Carrot cake with anis

- Roasted fruits with sabayon cream

Total food per person: 1.100g

ADDITIONAL EQUIPMENT & DECORATIONS

(per request)

WE PROVIDE

- Free parking and 24h area security
- Complete audio equipment
- LED Wall
- Projector with equipment
- Music performers of your choice: DJ / Duo / Trio
Instrumental / Band / Famous performers

SPECIAL ARRANGEMENTS

- Wedding Arch
- Wedding Registrar and official translation to any language
- Table for the newlyweds
- Thematic table design
- Flower arrangement
- Thematic photo zone

For any additional questions, please contact us:

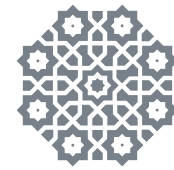
+382 69 170 001 Kristina Jonica

Dukley Hotel and Resort Sales & Event Manager

welcome@dukley.com

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

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