

**DUKLEY**  
HOTELS & RESORT

MICE & CONFERENCES



## Why Dukley?

Situated in the very heart of the Adriatic coast in Montenegro, the luxury complex Dukley Gardens boasts ultimate comfort in the busy center of Budva Riviera. Our resort offers a variety of accommodations and services that are suitable for both, work and leisure.

**3** HOTEL CATEGORIES

**6** DINING VENUES

**3** PRIVATE BEACHES

**1** INFINITY POOL

**3** CONFERENCE ROOMS

**1** WELLNESS & SPA AREA

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Dukley resort boasts four-star hotel Harmonia, five-star luxurious beachfront residences of Dukley Hotel and five-star boutique hotel Infinity with stunning views of the Old town of Budva and Saint Nikola's island, as well as impeccable service and unique facilities that include: luxury yacht marina, dock for smaller boats on all three private beaches, art atelier and dental clinic.



- 1. Harmonia Hotel 4\* by Dukley
- 2. Infinity Hotel 5\* by Dukley
- 3. Dukley Hotel & Resort 5\*
- 4. Infinity Pool Club

- 5. Dukley Seafront Restaurant
- 6. Dukley Beach & Bar
- 7. Sumosan Montenegro
- 8. Laguna by BCH:CLB Dubai

- 9. Shalom Koshers Restaurant
- 10. Penthouse Dining



# HarmoniA

HOTEL

by DUKLEY

## HARMONIA HOTEL 4\* BY DUKLEY

With 44 modern and spacious rooms and suites, the four-star Harmonia Hotel by Dukley makes a perfect environment for work and leisure. It's just one step away from various event venues and Budva's lively atmosphere, yet every corner of the hotel offers a place for relaxation after a productive day.



ROOM TYPE	NO. OF UNITS	m <sup>2</sup>	BEDDING
SINGLE	1	10	single
STANDARD	7	22	dbl
SUPERIOR	30	26	dbl+sofa
SUITE	6	40-90	dbl+sofa





# INFINITY

HOTEL  
by DUKLEY

## INFINITY HOTEL 5\* BY DUKLEY

Five-star boutique hotel Infinity by Dukley with its 15 elegant rooms makes a perfect addition to Dukley's offer for smaller gatherings and private celebrations. Guests can enjoy delightful views over Budva and Bečići from their luxurious stylish rooms equipped with all the amenities.



ROOM TYPE	NO. OF UNITS	m <sup>2</sup>	BEDDING
SUPERIOR	3	26-29	dbl
DELUXE	7	26-29	dbl-twin
COMFORT	4	37-43	dbl-twin
CLUB	1	58	dbl-twin

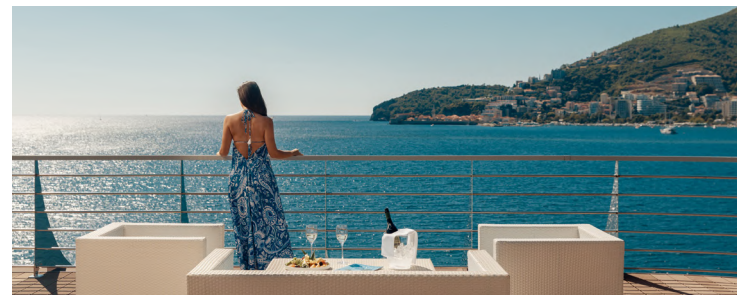




# DUKLEY HOTEL & RESORT

## DUKLEY HOTEL & RESORT 5\*

The selection of 50 extravagantly designed residences, from one-bedroom residences to four-bedroom penthouses, makes the five-star Dukley Hotel & Resort a modern paradise on the Adriatic sea coast. The architecture and design boast contemporary influences perfectly blended with traditional local styles to create spacious and airy residences, furnished with top-notch equipment and luxury furniture.



RESIDENCE TYPE	VIEW	m <sup>2</sup>	BEDDING
ONE BEDROOM RESIDENCE	Garden view	80-110	Queen size
TWO BEDROOM RESIDENCE	Garden - Sea view	110-130	Queen size / Twin bed
TWO BEDROOM RESIDENCE - DELUXE	Sea view	180-270	Queen size / Twin bed
THREE BEDROOM RESIDENCE	Garden - Sea view	180-270	Queen size / Twin bed
FOUR BEDROOM RESIDENCE	Garden - Sea view	200-280	Queen size
PENTHOUSE TWO - FOUR BEDROOM	Sea view	300-500	Queen size

## CONFERENCE ROOM

Adjacent to Hotel Harmonia by Dukley of the luxury 5-star Dukley Gardens resort, our brand new multi-functional conference room is set up with the highest standard technical equipment while its mobile walls allow the arranging of 3 break-out rooms and one banquet room. Full of natural daylight, our meeting room makes a perfect place for conferences, corporate events, and strategic sessions.

### AVAILABLE EQUIPMENT

- Sound system
- Wi-Fi Microphones
- Pilot microphones
- Mini microphones
- Flip charts
- Screens
- Projectors
- Laptops
- Wireless presenter
- Headphones, delegate microphone
- High-resolution LED screens

*Additional equipment is available upon request*









### AVAILABLE SERVICES

- Simultaneous interpretation booth
- Audio and video recording of the event
- Recording in the speaker's language
- Hybrid event organization
- Transfer service / bus parking





## SET-UPS AND STYLES

MEETING ROOM								
	Length x Width (m)	Size (m <sup>2</sup> )	Theatre style	Classroom	Banquet	Square	U shape	Boardroom
MEETING ROOM 1	5 x 8.6	42.44	24	8	-	-	-	18
MEETING ROOM 2	6.78 x 8.6	57.74	48	12	-	24	18	18
MEETING ROOM 3	8.11 x 8.6	69.18	48	16	-	24	18	18
MEETING ROOM 1+2+3	20.9 x 8.6	178.06	150	33	128	46	40	40

## COFFEE BREAK

### COFFEE BREAK 1 **8 € / person**

- Coffee
- Tea selection
- Still and sparkling water
- Selection of 3 different flavors of cookies

### COFFEE BREAK 2 **10 € / person**

- Coffee
- Tea selection
- Still and sparkling water
- Fruit juice assortment
- Selection of 3 different flavors of cookies
- Mini Croissant

### COFFEE STATION 1 **7 € / person / hour**

- Coffee
- Tea Selection
- Still and sparkling water

### COFFEE STATION 2 **12 € / person / hour**

- Coffee
- Tea Selection
- Still and sparkling water
- Selection of 3 different flavors of cookies
- Fruit juice assortment

### COFFEE BREAK ADD-ONS:

- Small mineral water (still / sparkling) 0.25 l **2 €**
- Large mineral water (still / sparkling) 0.75 l **3 €**
- Homemade iced teas **3.5 €**
- Natural lemonade **3.5 €**
- Fresh orange juice **4.5 €**
- Nespresso coffee **2.5 €**
- Unlimited mineral water (still / sparkling) **4.5 €**

person / hour up to 8 hours

\* Espresso coffee is available for a maximum of 40 persons.



## SANDWICH BREAK

**TUNA SANDWICH** 10 €

tuna/guacamole / rucola / crispy capers

**MORTADELLA SANDWICH** 9 €

stracciatella with truffles / mortadella with pistachios / pistachio cream / chopped pistachios / rucola

**VEGETARIAN SANDWICH** 6 €

mozzarella / salsa verde / dill crème fraîche / asparagus / rucola / tomato

**SMOKED SALMON SANDWICH** 9 €

dill crème fraîche / cucumber / avocado / smoked salmon / mâche

## HEALTHY BREAK 21 € / person

### BIRCHER MUESLI

oatmeal / chia seeds / pumpkin seeds / almond milk / pear / date / cinnamon  
or

### MANGO CHIA PUDDING

chia seeds / Greek yogurt / mango purée / fresh mango / mint  
&

### SELECTION OF

### FRESH SEASONAL FRUITS

Vegetable bonnet  
cucumber/bell pepper / carrot /  
Greek yogurt / chive oil

## SELECTION OF FRESH SEASONAL FRUITS 11 € / person

## DUKLEY PÂTISSERIE

- 3 types of cookies 2 €
- Croissant 5 €
- Mini croissant 3 €
- Chocolate danish pastry 4 €
- Jam danish pastry 4 €
- Poppy seeds danish pastry 4 €
- Raisin danish pastries 4 €

### SMOKED SALMON CROISSANT 19 €

croissant / dill crème fraîche / smoked salmon / avocado / mâche

### MORTADELLA CROISSANT 13 €

stracciatella with truffles / mâche / mortadella with pistachios / pistachio cream

### RASPBERRY CROISSANT 14 €

vanilla cream / toasted almond / raspberries

### STRAWBERRY CROISSANT 12 €

vanilla cream / toasted almond / strawberries



## CHOOSE YOUR FAVORITE BITES & FINGERFOOD

### FISH & SEAFOOD

<b>SALMON RILLETTES</b>	6 €
Toasted brioche / garlic mayonnaise / almond / radish	
<b>FRIED POLENTA WITH COD PÂTÉ</b>	6 €
Polenta with leek / panko breadcrumbs / parmesan / spring onion / chives	
<b>SMOKED OCTOPUS</b>	6 €
Hummus / young onion aioli / crispy buckwheat	
<b>TUNA TATAKI</b>	6 €
2-year aged soy sauce / orange / ginger / sesame / mango / jalapeño	
<b>CRISPY SCALLOPS</b>	6 €
Panko breadcrumbs / hollandaise sauce / black truffle / chives	
<b>PANKO-CRUSTED PRAWNS</b>	6 €
Chili mayonnaise / lime	

### VEGETARIAN

<b>TOMATO BRUSCHETTA</b>	4 €
Basil / local tomatoes / olive oil	
<b>FRIED COMTÉ CHEESE</b>	4 €
Apricot jam / microgreens	
<b>FALAFEL</b>	4 €
Chickpeas / parsley / garlic / tahini	
<b>BABY CAESAR</b>	4 €
Caesar dressing / parmesan	
<b>SALSA VERDE</b>	4 €
Healthy vegan seed bread / green asparagus / lemon purée	
<b>FRENCH TOAST WITH TRUFFLES</b>	6 €
Brioche bread / onion jam / parmesan emulsion / seasonal black truffle / balsamic vinegar	

### MEAT

<b>BEEF TENDERLOIN TARTARE</b>	6 €
Crispy tapioca cooked in red cabbage juice / smoked quail egg	
<b>ROAST BEEF</b>	6 €
Arugula / beef rump steak / baguette / Dijon mustard with honey	
<b>FOIE GRAS TERRINE</b>	6 €
Brioche bread / ginger & lemon marmalade / blackberry / port wine gel	
<b>BEEF BIRRIA TACOS</b>	6 €
Slow-cooked beef ribs / raclette cheese	
<b>BEEF CROQUETTES</b>	6 €
Black Angus beef / Comté cheese / romesco sauce	
<b>CRISPY CHICKEN</b>	6 €
Chili mayonnaise / chives	

### DESSERTS

<b>MACARONS – hazelnut &amp; sour cherry</b>	2.5 €
<b>MACARONS – blackcurrant</b>	2.5 €
<b>MANDARIN &amp; BRETON SHORTBREAD</b>	4 €
<b>CHOCOLATE PANNA COTTA</b>	4 €
<b>MOONCAKE WITH MIXED NUTS</b>	4 €
<b>MINI VANILLA CROISSANT</b>	4 €



## DAILY BUFFET OFFER IN HARMONIA RESTAURANT

The buffet offer in Harmonia restaurant is a pure gourmet paradise with a carefully tailored selection of cold appetizers, delicious hot dishes, and condiments. And as a special treat - a choice of baked goodies from our Dukley Pâtisserie made of the highest quality ingredients. The last stop in the buffet journey is a dessert and fruit section, a perfect complement for those with a sweet tooth.

### LUNCH AND DINNER

Buffet 1      **35 € / person**



## BEVERAGE PACKAGES

Unlimited during lunch or dinner, up to 2 hours.

### WELCOME DRINK

- A glass of Prosecco      **10 € / person**
- A glass of Champagne      **27 € / person**

### STANDARD      **31 € / person / 2 hours**

- Still and sparkling water
- Soft drinks (bottled juices and sodas)
- Local house wine (white, rosé, red)
- Beer selection

### BUSINESS      **44 € / person / 2 hours**

- Still and sparkling water
- Soft drinks (bottled juices and sodas)
- Local house wine (white, rosé, red)
- Beer selection
- Spirits selection (Smirnoff Vodka, Gordons Gin, Jameson Whiskey, Captain Morgans Rum, fruit brandy)

### NON-ALCOHOLIC      **16 € / person / 2 hours**

- Still and sparkling water
- Soft drinks (bottled juices and sodas)
- Espresso coffee
- Tea selection

# DINING EXPERIENCES AT DUKLEY



## DUKLEY SEAFRONT RESTAURANT

Menu: **set menu / family style / buffet**

Availability: **all year round**

Maximum capacity:

**80 pax banquet set-up / 180 pax cocktail set-up**



## DUKLEY BEACH & BAR

Menu: **set menu / family style / buffet**

Availability: **April, May, June, September, October\***

Maximum capacity:

**250 pax banquet set-up / 300 pax cocktail set-up**

\*Depending on the weather conditions



## LAGUNA BEACH & RESTAURANT

Menu: **set menu / family style / buffet**

Availability: **April, May, June, September, October\***

Maximum capacity:

**250 pax dinner set-up / 300 pax cocktail set-up**

\*Depending on the weather conditions



## SUMOSAN MONTENEGRO

Menu: **family style**

Availability: **April, May, June, September, October\***

Maximum capacity:

**80 pax banquet set-up / 200 pax cocktail set-up**

\*Depending on the weather conditions



## INFINITY POOL CLUB

Menu: **set menu / family style**

Availability: **April, May, June, September, October\***

Maximum capacity:

**60 pax banquet set-up / 120 pax cocktail set-up**

\*Depending on the weather conditions



## PENTHOUSE DINING

Menu: **family style**

Availability: **all year round**

Maximum capacity:

**40 pax banquet set-up / 40 pax cocktail set-up**

## OPEN BAR I - GOLD

- Welcome drink: Louis Roederer Champagne (1 glass / person)
- Still & sparkling water
- Soft drinks (bottled juices and sodas)
- Sommelier-Selected Wines: white, rosé, red
- Beer selection
- Spirits selection  
Vodka Grey Goose, Johnnie Walker Black Label, Glenmorangie Single Malt Whisky, Zacapa 23 Rum, Don Julio Tequila
- Premium local rakija bar (premium homemade rakija - plum, quince and apricot)
- Cocktail Selection: Choose **two** from each category  
Spritz: Aperol Spritz, Limoncello Spritz, Hugo Spritz, Campari Spritz, Dukley Spritz, Negroni Sbagliato  
Classic: Mojito, Margarita, Moscow Mule, Piña Colada, Whiskey Sour, Negroni  
Signature: Watermelon Crush, Cucumber Sunrise, Tropical Breeze, Chilli Mangorita, Dukley Mule, Zavala Julep
- Coffee & Tea

### OPEN BAR OPTIONS:

	PRICE
Three hours	<b>120 €</b> / person
Four hours	<b>155 €</b> / person
Five hours	<b>190 €</b> / person

\*Every additional hour **25 €** / person

## OPEN BAR II - PREMIUM

- Welcome drink: Louis Roederer Champagne (1 glass / person)
- Still & sparkling water
- Soft drinks (bottled juices and sodas)
- Regional and local house wine: white, rosé, red
- Beer selection
- Spirits selection  
Vodka Cîroc, Johnnie Walker Black Label, Zacapa 23 Rum, Jose Cuervo Tequila
- Premium local rakija bar (premium homemade rakija - plum, quince and apricot)
- Cocktail Selection: Choose **one** from each category  
Spritz: Aperol Spritz, Limoncello Spritz, Hugo Spritz, Campari Spritz  
Classic: Mojito, Margarita, Piña Colada, Negroni  
Signature: Watermelon Crush, Cucumber Sunrise, Mangorita, Dukley Mule
- Coffee & Tea

### OPEN BAR OPTIONS:

	PRICE
Three hours	<b>105 €</b> / person
Four hours	<b>135 €</b> / person
Five hours	<b>160 €</b> / person

\*Every additional hour **20 €** / person

## OPEN BAR III - STANDARD

- Welcome drink: Masottina Prosecco (1 glass / person)
- Still & sparkling water
- Soft drinks (bottled juices and sodas)
- Regional and local house wine: white, rosé, red
- Beer selection
- Spirits selection  
Smirnoff vodka, Gordon's Gin, Jameson Whiskey, Captain Morgan Rum, Rakija (plum)
- Coffee & Tea

### OPEN BAR OPTIONS:

	PRICE
Three hours	<b>75 €</b> / person
Four hours	<b>95 €</b> / person
Five hours	<b>120 €</b> / person

\*Every additional hour **15 €** / person

\*Non-alcoholic & kid's packages are available upon request.

Valid for minimum 20 persons. All prices are in €, with VAT included at the current rate. A 10% service charge will be added to the bill.

## SET MENU – 3 courses 70 € / person

### FISH

#### SMOKED OCTOPUS M, E, MS

Roasted pepper salsa / hummus / young onion aioli / crispy buckwheat

#### SEA BASS ACQUA PAZZA F, M, C

Cherry tomatoes / olives / fennel / capers / parsley

#### EXOTIC CHEESECAKE G, M, E, N

Almond crust / cheese cream / mango mousse / passion fruit glaze

### MEAT

#### BEEF TENDERLOIN TARTARE G, E, M, MS, F, S

Young onion aioli / pasteurized yolk / whipped brown butter /  
Dijon mustard / Cajun spices / tapioca with red cabbage

#### ROSSINI BEEF M

Potato mille-feuille / foie gras / Perigueux sauce / black truffle /  
shimeji mushrooms

#### SALTED CARAMEL WITH BANANA & COFFEE G, M, E, N, SS

Coffee & sesame crust / banana cream / salted caramel with peanuts

### VEGETARIAN

#### BURRATA M

Confit apple / baked apple purée / sour apple / blackberry

#### GNOCCHI WITH GOAT CHEESE G, E, M

Homemade gnocchi / green asparagus / baby spinach / young goat  
cheese / poached egg / seasonal black truffle / parmesan

#### APPLE TART N

Oat & coconut crust / sautéed apples with caramel / coconut caramel



## FAMILY STYLE MENU I - 125 € / person

### DUKLEY BAKERY

Onion bread  
Buttermilk bread  
Buckwheat bread  
Baguette  
Whole wheat bread  
Corn flour breadsticks

### STARTERS

#### COLD CUTS

njeguši prosciutto / beef prosciutto /  
njeguši sausage / kulen

#### CHEESE SELECTION

njeguši cheese / goat cheese/ parmigiano  
reggiano 30 months old / gorgonzola

#### GREEK SALAD

cucumber / tomato / green pepper / black  
olives / red onion / chili pepper / chili oil /  
oregano / feta cheese / mint

#### MIXED GREEN SALAD

lollo rosso / lollo bianco / baby spinach /  
rucola / radicchio/ mâche / asparagus /  
lemon dressing

#### BRUSCHETTA WITH TOMATO AND BASIL

baguette / tomato / olive oil / basil / parmesan

#### VITELLO TONNATO

slow-cooked veal steak / egg and tuna sauce /  
grilled artichokes / crispy capers / black olive  
powder / chervil

#### MARINATED ANCHOVIES

rucola / roasted pepper salsa / black olives /  
parsley

### MAIN COURSE

#### BALKAN MIXED GRILL

Veal chop  
Beef polpette  
Chicken drumstick  
Pork neck

#### FISH

Grilled calamari  
Shrimp risotto

#### SIDE DISHES

Fried spring potatoes  
Grilled vegetables

### DESERTS

Seasonal fruits  
Choux profiteroles  
with vanilla cream  
Mini lemon tart  
Raspberry macarons  
Citrus macarons



## FAMILY STYLE MENU II - 195 € / person

### DUKLEY BAKERY

Focaccia with cherry tomatoes, olives and rosemary

Onion bread

Buttermilk bread

Buckwheat bread

Baguette

Corn flour breadsticks

### STARTERS

#### COLD CUTS

Njegusi prosciutto / mortadella topped with pistachio cream / sausage cacciatore / chorizo ibérico pata negra

#### SELECTION OF CHEESE

Njegusi cheese / goat cheese / pecorino moliterno with truffle / parmigiano reggiano aged over 30 months / camembert / apricot jam

#### PRIME BEEF TARTARE

spring onion aioli / pasteurized egg yolk / butter / toasted baguette / micro herbs / dijon mustard with vanilla

#### BURRATA

4 types of tomatoes / basil pesto / black olive powder / basil / dried tomatoes

#### TUNA CARPACCIO

yellowfin tuna / guacamole / chives / ponzu sauce / tōgarashi / bonito dried tuna / rucola

#### GREEK SALAD

cucumber / tomato / green pepper / black olives / red onion / hot pepper / chili oil / oregano / feta cheese / mint

### MAIN COURSE

#### MIXED GRILLED MEAT

Veal polpette

Lamb chops

Black angus ribeye steak

#### FISH

Grilled sea bass fillet

Grilled octopus

Grilled stuffed squid

Seafood risotto

#### SAUCES

Black truffle demi-glace

Port wine sauce

Hollandaise sauce

#### SIDE DISHES

Grilled asparagus

Baked potatoes with carrots and rosemary

Broccoli with garlic dressing and roasted almond

### DESERTS

Tropical & seasonal fruit mix

Choux profiteroles with vanilla cream

Mini lemon tart

Raspberry macarons

Citrus macarons

Pistachio macarons

## DUKLEY BUFFET MENU - 110 € / person

### DUKLEY PÂTISSERIE

Onion bread  
Buttermilk bread  
Buckwheat bread  
Baguette  
Gluten-free bread

### COLD STARTERS AND SALADS

#### CHEESE SELECTION

njegusi cheese / goat cheese / parmigiano reggiano

#### COLD CUTS

njegusi prosciutto / beef prosciutto / mortadella  
Bruschetta with tomato and basil  
baguette / tomato / olive oil / basil / parmesan

#### HUMMUS WITH SMOKED BELL PEPPER AND CHICKPEA POPCORN

baguette bread / olive oil

#### MARINATED ANCHOVIES

capers / cherry tomatoes / parsley / roasted bell  
pepper

#### BEETROOT AND GOAT CHEESE SALAD

rucola / beetroot / deep-fried goat cheese /  
edamame / barley / grilled artichokes

#### CHICKEN CAESAR SALAD

iceberg / croutons / parmesan / pancetta / caesar  
dressing

#### GREEK SALAD

cucumber / tomato / green pepper / black olives /  
red onion / chili pepper / chili oil / oregano / feta  
cheese / mint

#### MIXED GREEN SALAD

lollo rosso / lollo bianco / baby spinach / rucola /  
radicchio / mâche

### WARM DISHES

#### GRILLED SEABASS

lemon / garlic and parsley marinade

#### DALMATIAN STEW

potatoes / baby spinach / white wine /  
garlic

#### BOLETUS AND SPINACH LASAGNA

béchamel sauce / parmigiano reggiano /  
olive oil

#### LAMB MEATBALLS

roasted tomato sauce / herbs

#### POTATO PURÉE

milk / butter

#### GNOCCHI WITH GOAT CHEESE AND TRUFFLES

homemade gnocchi / asparagus /  
truffle / poached egg / baby spinach /  
parmesan

#### CHICKEN DRUMSTICK IN SICILIAN SAUCE

tomatoes / olives / basil / honey / capers

#### BAKED SWEET POTATOES

honey / feta cheese / thyme

### CAKES AND FRUITS

Seasonal fruits  
Raspberry macarons  
Chocolate and caramel  
macarons  
Citrus madeleine biscuit  
Pistachios madeleine biscuit  
Hazelnut pralines  
Cherry pralines

## DUKLEY BBQ - 135 € / person 7 BUFFET STATIONS

### POT

#### VEAL SOUP

carrot / celery / peas / chickpeas / lentils / leek / potato / sweet corn / sour cream

### CHARCOAL GRILL 1

#### CHICKEN SKEWERS IN TANDOORI MARINADE

pita bread / yogurt feta dip / rucola / carrot / lime

#### PORK NECK SOUVLAKI

spicy marinade / tzatziki sauce / pita bread

### BIG GREEN EGG

#### GRILLED SEABASS

sautéed spinach cream / grilled lemon

#### GRILLED SHRIMPS

grilled broccoli / grilled lemon

#### GRILLED CALAMARI

### CHARCOAL GRILL 2

#### VEAL POLPETTE

bacon / gouda cheese / onion / paprika / cream

#### VEAL CUTLET

chimichurri salsa / spring potatoes with carrots and rosemary / brown butter

### BREAD

Buttermilk white bread

Onion white bread

Buckwheat bread

Whole wheat bread

Baguette

Gluten-free bread

### SALADS

#### GREEK SALAD

tomato / cucumber / green pepper / hot pepper / black olives / red onion / feta cheese / oregano / mint

#### GREEN SALAD MIX

lollo rosso / lollo bianco / iceberg / rucola / mâche / asparagus / lemon dressing

#### BEETROOT

parsley and garlic marinade / aceto balsamico

#### ROASTED HOT PEPPER

parsley and garlic marinade / wine vinegar

#### CAPRESE SALAD

tomato / mozzarella / basil pesto / basil

#### VITAMIN SALAD

cabbage / carrot / red cabbage / butter lettuce / sweet corn / parsley / lemon

### DESSERTS

#### CHOUX PROFITEROLES

vanilla cream / puff pastry

#### HAZELNUT ROLL

almond biscuit / hazelnut cream / caramel / milk chocolate

#### CUPCAKE MINI

dark chocolate / raspberry / cream cheese

#### COOKIES BROWNIE

dark chocolate / butter

#### FRUIT CAKE

dried fruits mix / walnut / milk chocolate

#### MINI LEMON TART

biscuit / lemon cream / meringues

#### MINI VANILLA TART

biscuit / vanilla cream / cherry

#### MINI CROISSANT

vanilla cream / fresh forest fruit

## FINEST SELECTION

**FINE DINING** For 6 to 20 persons - **210 €** / person

### AMUSE BOUCHE

Beef tartare on crispy tapioca / seeded bread / salsa verde / lemon purée / French toast with onion / parmesan emulsion / truffles

### BREAD FROM DUKLEY BAKERY

Brioche / sourdough bread / healthy vegan bread / organic tomato & vanilla purée / Istrian olive oil

### SHRIMP TARTARE

Foie gras / lemon purée / blackberry

### SCALLOPS

Hollandaise / confit apple / lardo / black truffle / spicy nuts

### POACHED SEA BASS FILLET

Aromatic basil & parsley crust / fennel & saffron velouté / smoked oyster

### BLACK ANGUS RIB EYE

Perigueux sauce / truffle aioli / sautéed shimeji mushrooms / black truffle / foie gras

### VANILLA ICE CREAM

Madagascar vanilla / Istrian olive oil

### RASPBERRY

Champagne sabayon / dehydrated raspberry / raspberry sorbet

### PETIT FOURS

Pistachio macarons / hazelnut praline / chocolate truffle



## FINEST SELECTION

**PREMIUM DUKLEY BBQ - 300 € / person 8 BUFFET STATIONS**

### LARGE POT

#### BOUILLABAISSÉ

sea bass / stingray / shrimps / octopus / squid / mussels / clams / fennel / leek / tomato / saffron / toasted baguette / roasted red pepper & almonds rouille

### CHARCOAL GRILL 1

#### TANDOORI ROAST

#### CHICKEN SKEWER

pita bread / yogurt feta dip / rucola / carrot / lime

#### LAMB SOUVLAKI

chives/tzatziki sauce / grilled lemon / pita bread

#### IBERICO PLUMA SKEWERS

spicy marinade / chili mayonnaise / chives

### OYSTER BAR

#### "FINE DE CLAIRE" OYSTERS

mignonette sauce / jalapeño-cucumber yuzu sauce/ tabasco sauce / lemon / lime

### BIG GEEN EGG

#### BLACK ANGUS RIBEYE

ponzu sauce with brown butter / grilled broccoli

#### LAMB CUT

mint & coriander sauce / peanut sauce

#### FRIED BABY POTATOES

rosemary / brown butter

### CHARCOAL GRILL 2

#### SEABASS FILLET

#### KING SHRIMP

#### SQUIDS

#### OCTOPUS

#### BAKED SWEET POTATOES

Jalapeño pepper / honey / coriande

#### GRILLED VEGETABLES

asparagus / broccoli / zucchini / spring onions

### BREAD

Buttermilk bread

Onion white bread

Buckwheat bread

Whole wheat bread

Baguette

Gluten-free bread



**FINEST SELECTION**

**PREMIUM DUKLEY BBQ - 300 € / person 8 BUFFET STATIONS**



## SALADS

### GREEK SALAD

tomato / cucumber / green pepper / hot pepper / black olives / red onion / feta cheese / oregano / mint

### GREEN SALAD MIX

lollo rosso / lollo bianco / iceberg / rucola / mâche/ asparagus / lemon dressing

### BEETROOT

garlic & parsley marinade / aceto balsamico

### ROASTED CHILLI PEPPER

garlic & parsley marinade / wine vinegar

### CAPRESE SALAD

tomato / mozzarella / basil pesto / basil

### VITAMIN SALAD

cabbage / carrot / red cabbage / butter lettuce / sweet corn / parsley / lemon

### MEDITERRANEAN

### CHICKPEA SALAD

tomato / cucumber / red onion / radicchio / black olives / chickpeas / feta cheese

## DESERTS

### CHOUX PROFITEROLES

vanilla cream / puff pastry

### HAZELNUT ROLL

almond bark / hazelnut cream / caramel / milk chocolate

### MINI CUPCAKE

dark chocolate / raspberry / cream cheese

### BROWNIE

dark chocolate / butter

### FRUIT CAKE

dried mixed fruit / walnut / milk chocolate

### MINI LEMON TART

biscuits / lemon cream / meringues

### MINI VANILLA TART

biscuit / vanilla cream / cherry

### MINI CROISSANT

vanilla cream / fresh forest fruit

We deliver memorable experiences  
through creative event planning and management.

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



**DUKLEY**  
HOTELS & RESORT

For any additional questions, please contact us:

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