

DUKLEY

THE NEW MEDITERRANEAN

WEDDINGS



*From aspiration to a Dream Wedding*

Embark on Dukley ship of  
love and sail into a new  
life filled with joy and  
happiness!

At Dukley Hotel and  
Resort, we know that every  
couple is unique, and  
every wedding is special.  
Here you will enjoy a  
high level of professional  
service and care to make  
your wedding day the  
perfect one.

Forever starts here.



✈️ MOSCOW (2:50)

✈️ MINSK (2:30)

✈️ DUBLIN (3:40)

✈️ BERLIN (2:15)

✈️ AMSTERDAM (2:15)

✈️ LONDON (2:40)

✈️ KIEV (2:15)

✈️ BRUSSELS (2:15)

✈️ PRAGUE (1:40)

✈️ PARIS (2:40)

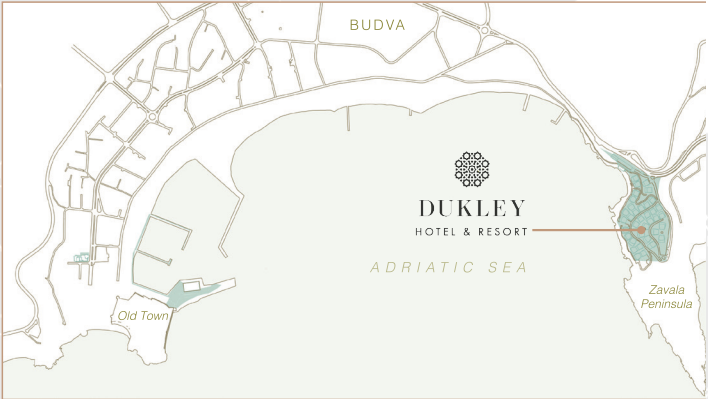
✈️ FRANKFURT (2:10)

✈️ VIENNA (1:30)

✈️ ZURICH (2:00)

✈️ BELGRADE (0:40)

✈️ MILAN (1:15)



✈️ ISTANBUL (1:40)

✈️ MADRID (2:35)

✈️ ATHENS (1:10)



- 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

*Choose  
a venue  
that suits  
your  
character*



The astonishing setting and the sublime scenery of beautiful Montenegrin nature make our luxury Dukley Resort Complex a supreme wedding destination.

Your only worry will be which one of our 6 stunning venues to choose!



DUKLEY



## DUKLEY SEAFRONT RESTAURANT

Celebrate the everlasting unity of love at our beachfront restaurant where the uninterrupted view of the sky meets the endless horizon of the sea.

Let the breathtaking azure color of the Adriatic sea be something blue for the wedding!

### MENU

set menu – family style – buffet

### AVAILABILITY

all year round

### MAXIMUM CAPACITY

 80  180





## DUKLEY BEACH & BAR

Exchange your vows between the rumbles of the waves crashing onto our pristine fine-sand beach with a gala dinner to follow.

### MENU

set menu – family style – buffet

### AVAILABILITY

April, May, June,  
September, October

### MAXIMUM CAPACITY

 250  300

## LAGUNA BEACH & RESTAURANT

Celebrate your devotion to each other at the charming Laguna Beach & Restaurant, sheltered among lush pinewood forest that unfolds to breathtaking Adriatic sea views.

### MENU

set menu – family style + buffet

### AVAILABILITY

April, May, June,  
September, October

### MAXIMUM CAPACITY

 250  300





## SUMOSAN MONTENEGRO

Imagine your wedding ceremony on a private beach, embraced & secluded by a pinewood forest with the everchanging colors of the Adriatic Sea as a backdrop.

### MENU

family style

### AVAILABILITY

April, May, June,  
September, October

### MAXIMUM CAPACITY

 80  200

## INFINITY POOL CLUB

Make a mutual promise to one another between the sea and sky.

Let the endless blue of our infinity pool and horizon view set the scene for one of the most important moments in your life.

### MENU

set menu – family style

### AVAILABILITY

April, May, June,  
September, October

### MAXIMUM CAPACITY

 60  120





## PENTHOUSE

As a premium Wedding location, our Dukley Hotel & Resort has a reputation for indulgence and offers several private dining options. Enjoy the fascinating view of Budva bay while savoring tailor-made specialties in the seclusion of your own penthouse rooftop.

### MENU

family style

### AVAILABILITY

all year round

### MAXIMUM CAPACITY

 40  40



## COCKTAIL RECEPTION

**SELECTION I**                      **40 €**  
per person per hour

- Prosecco (1 glass/person)
- Still & sparkling water
- Soft drinks (bottled juices and sodas)
- Local house wine (white, rose, red)
- Beer selection
- Spirits selection  
(Vodka Smirnoff, Gordon's Gin,  
Jameson Whiskey, Captain Morgan's  
Rum, fruit brandy)

**SELECTION II**                      **50 €**  
per person per hour

- Champagne (1 glass/person)
- Still & sparkling water
- Soft drinks (bottled juices and sodas)
- Premium local wine (white, rose, red)
- Beer selection
- Premium spirits selection  
(Vodka Cîroc, Johnnie Walker Black,  
Zacapa 23 Rum, Jose Cuervo  
Tequila, premium fruit brandy)
- Gin & Tonic  
(Gordon's Pink, Tanqueray, Juni 93  
& premium mixers Thomas Henry/  
Fever Tree)
- Aperitif Cocktails  
(Aperol Spritz, Negroni)

## CHOOSE YOUR FAVORITE BITES & FINGERFOOD

### FISH & SEAFOOD

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

### VEGETARIAN

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

### MEAT

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

### DESSERTS

- MACARONS – hazelnut & sour cherry** 2.5 €
- MACARONS – blackcurrant** 2.5 €
- MANDARIN & BRETON SHORTBREAD** 4 €
- CHOCOLATE PANNA COTTA** 4 €
- MOONCAKE WITH MIXED NUTS** 4 €
- MINI VANILLA CROISSANT** 4 €



## 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.

## 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

### DESSERTS

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

#### BEETROOT SALAD

roasted beets / boiled barley / grilled artichokes / edamame / lemon purée / deep-fried goat cheese

#### 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 - 175 € / person

### DUKLEY BAKERY

Focaccia with cherry tomatoes, olives and rosemary

Onion bread

Buttermilk bread

Buckwheat bread

Baguette

Corn flour breadsticks

### COLD STARTERS AND SALADS

#### COLD CUTS

Njegusi prosciutto / beef prosciutto / mortadella / sausage cacciatore / chorizo ibérico pata negra

#### CHEESE SELECTION

Njegusi cheese/ goat cheese / pecorino romano / parmigiano reggiano 30 months old / stracciatella / camembert

#### BEETROOT SALAD WITH GOAT CHEESE

rucola / beetroot / grilled goat cheese / edamame / barley / grilled artichokes

#### BLUE CHEESE SALAD

iceberg / house dressing / blue cheese dressing / grapes / green apple / spicy walnut

#### QUINOA SALAD WITH AVOCADO

avocado / pomegranate / lime / cucumber / white beans / sweet corn / cherry tomatoes

#### GREEK SALAD

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

#### NIÇOISE SALAD

yellowfin tuna / capers / black olives / boiled egg / asparagus / cherry tomatoes / house dressing / red onion / pickled anchovies

#### SALMON GRAVLAX

pickled onions / dill and mustard sauce / rucola / dill / lemon zest

#### RUCOLA

cherry tomato / parmesan / pine nuts

#### HUMMUS

chickpea popcorn / smoked bell pepper / olive oil / parsley / toasted baguette

#### WARM DISHES

Arancini with saffron  
mozzarella / saffron / mushrooms / boletus / truffle sauce

#### GNOCCHI WITH GOAT CHEESE

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

#### STEAK WITH BOLETUS SAUCE

demi-glace / boletus / sour cream / parsley / broccoli stir fry with roasted almonds

#### SEABASS FILLET

sicilian sauce / lemon / fried spring potatoes with rosemary

#### CHICKEN SKEWERS IN TANDOORI MARINADE

greek yogurt / feta and mint dip/ pita bread/ rucola / carrot / lime

#### GRILLED CALAMARI IN SICILAN SAUCE

dalmatian stew / lemon

### DESERTS

Seasonal fruit

Choux profiteroles with vanilla cream

Mini lemon tart

Mini tart with vanilla cream and berries

Raspberry macaroons

Citrus fruits macaroons

Madeleine biscuit filled with vanilla and apricot

Chocolate and hazelnut biscuit sandwich

## 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

### DESERTS

#### 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

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

### LARGE POT

#### BOUILLABAISSSE

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

## 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

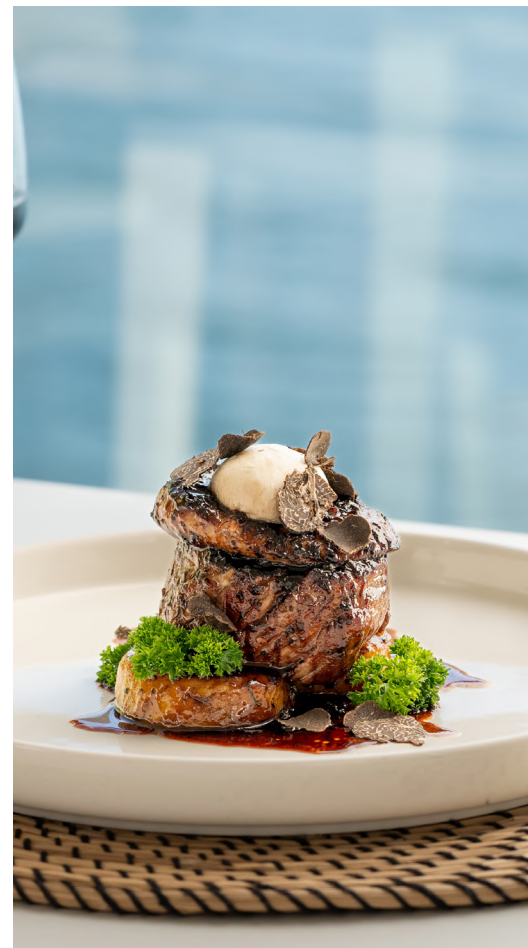
Madagascar vanilla / Istrian olive oil

### RASPBERRY

Champagne sabayon / dehydrated raspberry / raspberry sorbet

### PETIT FOURS

Pistachio macarons / hazelnut praline / chocolate truffle



## SPECIAL ARRANGEMENTS OF YOUR CHOICE



### BRIDAL LOOK

- Wedding hairstyle
- Wedding makeup



### DECORATIONS

- Bridal bouquet
- Wedding arch
- Flower arrangement
- Table decoration



### PHOTO-VIDEO SHOOTING

- Photographer
- Photo booth
- Thematic photo zone



### WEDDING ENTERTAINMENT


- DJs
- Live bands
- Fireworks
- Fire & pyrotechnic show  
+ LED show



### WEDDING COORDINATOR

- Administrative preparation
- Full planning and assistance



A couple is sitting on a balcony, looking out at the ocean. They are wearing white robes. In front of them is a table with a bowl of fruit. The balcony has a railing and is decorated with cushions. The background shows a large building and a clear blue sky.

The celebration doesn't end with the exchanged vows. You, your friends, and family can soak up freshly made memories in our specially decorated suites and residences that we have in our abundant offer.



# DUKLEY

## HOTEL & RESORT

### DUKLEY HOTEL & RESORT 5\*

With a total of 50 residences, each of them designed to exude a distinctive setting and vibe, Dukley Hotel & Resort makes a perfect place to spend the first days of your marriage. Contemporary and elegant interiors with premium furnishing by famous European brands will enhance the atmosphere of your wedding and complement the best memories.



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



# INFINITY

HOTEL  
by DUKLEY

## INFINITY HOTEL 5\* BY DUKLEY

Our Infinity boutique hotel boasting 15 elegant and spacious rooms is a synonym for romantics itself. You will never want to leave your room, enjoying each other's company and delightful views over Budva and Bečići opening from your windows. Let those days spent in an atmosphere of luxury, elegance, and comfort set the tone for your future life together.



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





# HarmoniA

HOTEL

by DUKLEY

## HARMONIA HOTEL 4\* BY DUKLEY

With 45 guest rooms and suites, Hotel Harmonia is designed to entice serenity and relaxation. Exuding comfort and spaciousness, our rooms seduce guests with a lovely, discreet atmosphere. Classic design, pleasant décor, and a cozy intimate setting will let you enjoy every minute of your special event and become a part of your newly created family memories.



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



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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Dukley Hotel and Resort MICE Manager

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