



Dear Guests,

Thank you for choosing Regent Porto Montenegro, one of the most elegant dining options in Montenegro, for your event.

Our menus are created using fresh, locally sourced ingredients that present Mediterranean cuisine at its best.

The culinary team's expertise coupled with the elegance and charm of our private dining and meeting room venues, create a delightfully unique experience at Regent Porto Montenegro. Should guests seek an alternative to the dishes included, we are happy to create bespoke menus designed to meet the requirements of those dining at our hotel.

We look forward to seeing you at Regent Porto Montenegro.

Sincerely yours, Marko Zivkovic Executive Chef



SUMMER MEETING PACKAGES

Half Day Conference Package

Applicable in April, May, June, July, August, September & October

*€ 72,- per person

- Morning coffee break
- Lunch as per Chef (three courses)
- Unlimited non-alcoholic beverages for lunch
- Still and sparkling water during the meeting
- Room set up as per conference requirements
- Standard technical equipment available (projector, screen, sound system, TV screen, laptop)
- Total usage 4 hours

Full Day Conference Package

Applicable in April, May, June, July, August, September & October

*€ 92,- per person

- Morning coffee break
- Lunch as per Chef (three courses)
- Unlimited non-alcoholic beverages for lunch
- Afternoon coffee break
- Still and sparkling water during the meeting
- Room set up as per conference requirements
- Standard technical equipment available (projector, screen, sound system, TV screen, laptop)
- Total usage 8 hours

Regent Porto Montenegro Porto Montenegro Village Obala bb, 85320 Tivat

^{*}Prices are inclusive of VAT and subject to 10% service charge



WINTER MEETING PACKAGES

Half Day Conference Package

Applicable in November, December, January, February & March

*€ 55,- per person

- Morning coffee break
- Lunch as per Chef (three courses)
- Unlimited non-alcoholic beverages for lunch
- Still and sparkling water during the meeting
- Room set up as per conference requirements
- Standard technical equipment available (projector, screen, sound system, TV screen, laptop)
- Total usage 4 hours

Full Day Conference Package

Applicable in November, December, January, February & March

*€ 65,- per person

- Morning coffee break
- Lunch as per Chef (three courses)
- Unlimited non-alcoholic beverages for lunch
- Afternoon coffee break
- Still and sparkling water during the meeting
- Room set up as per conference requirements
- Standard technical equipment available (projector, screen, sound system, TV screen, laptop)
- Total usage 8 hours

Regent Porto Montenegro Porto Montenegro Village Obala bb, 85320 Tivat

^{*}Prices are inclusive of VAT and subject to 10% service charge



DRINK PACKAGES

Unlimited during lunch or dinner, up to 2 hours

DRINK PACKAGE 1

*€ 16,- per person

*Additional hour: € 8,- per person

- Still and sparkling water
- Soft drinks (Coca Cola, Fanta, Sprite, Bitter Lemon, Tonic Water, bottled juices)
- Coffee or tea

DRINK PACKAGE 2

*€ 22,- per person

*Additional hour: € 10,- per person

*Additional hour: € 12,- per person

*Additional hour: € 15,- per person

- Still and sparkling water
- House red wine
- House white wine
- Coffee or tea

DRINK PACKAGE 3

*€ 28,- per person

Still and sparkling water

- Soft drinks (Coca Cola, Fanta, Sprite, Bitter Lemon, Tonic Water, bottled juices)
- House red wine
- House white wine
- Coffee or tea

DRINK PACKAGE 4

*€ 38,- per person

• Still and sparkling water

- Soft drinks (Coca Cola, Fanta, Sprite, Bitter Lemon, Tonic Water, bottled juices)
- House red wine
- House white wine
- Beers (Niksicko 0.33l, Heineken 0.25l, Niksicko dark 0.33l)
- Selection of spirits (Vodka Gorbatschow, Quince and Plum Rakija, Gordon's Gin, Johnnie Walker Red Label Whisky, Four Roses Bourbon)
- Coffee or tea

Regent Porto Montenegro Porto Montenegro Village Obala bb, 85320 Tivat

^{*}Prices are inclusive of VAT and subject to 10% service charge



OPEN BARS

Excluding premium drinks and Champagne

- Still and sparkling water
- Soft drinks (Coca Cola, Fanta, Sprite, Bitter Lemon, Tonic Water, bottled juices)
- House red wine
- House white wine
- House rosé wine
- Prosecco
- Beers (Niksicko 0.33l, Niksicko dark 0.33l, Heineken 0.25l)
- Selection of spirits (Vodka Gorbatschow, Quince and Plum Rakija, Gordon's Gin, Johnnie Walker Red Label Whisky, Four Roses Bourbon)

OPEN BAR OPTIONS:

Two hours $*\in 38,$ - per person

Three hours $*\in 48,$ - per person

Four hours $*\in 58,$ - per person

Five hours $*\in 68,$ - per person

Regent Porto Montenegro Porto Montenegro Village Obala bb, 85320 Tivat

^{*}Additional hour: € 15,- per person

^{*}Prices are inclusive of VAT and subject to 10% service charge



COCKTAIL RECEPTION OPTIONS

Up to 1 hour

SILVER

*€ 30,- per person

- Still and sparkling water
- Soft drinks
- Prosecco
- House red wine
- House white wine
- House rosé wine

GOLD

- Still and sparkling water
- Soft drinks
- Prosecco
- House red wine
- House white wine
- House rosé wine
- Selection of spirits (Vodka Gorbatschow,

PLATINUM

- Champagne a welcome drink
- Still and sparkling water
- Soft drinks
- House red wine
- House white wine
- House rosé wine
- Selection of spirits (Belvedere Vodka, Quince and Plum Rakija, Bombay Sapphire Gin, Johnnie Walker Black Label Whisky, Woodford Reserve Bourbon)

Regent Porto Montenegro Porto Montenegro Village Obala bb, 85320 Tivat

- Selection of spirits (Vodka Gorbatschow, Quince and Plum Rakija, Gordon's Gin, Johnnie Walker Red Label Whisky, Four Roses Bourbon)
- Selection of cocktails (Hugo, Bellini, Aperol Spritz, Negroni)

*€ 35,- per person

Quince and Plum Rakija, Gordon's Gin, Johnnie Walker Red Label Whisky, Four Roses Bourbon)

- Selection of cocktails (Hugo, Bellini, Aperol Spritz, GodFather)
- Homemade potato chips with chilli sauce, vegetable crudités, marinated olives

*€ 65,- per person

- Selection of cocktails (Hugo, Bellini, Aperol Spritz, Godfather, Negroni, Old Fashioned)
- Homemade potato chips with chilli sauce, vegetable crudités, marinated olives

^{*}Prices are inclusive of VAT and subject to 10% service charge



CATERING FEES

Staff up to 8 hours

*€ 80,- per employee

Staff up to 8 hours including inventory such as plates, cutlery, napkins, and glasses

*€ 110,- per employee

CORKAGE FEE

Wines *€ 45,- per bottle

Spirits *€ 75,- per bottle

*Prices are inclusive of VAT and subject to 10% service charge



CONTINENTAL BREAKFAST

* € 28,- per person

Freshly squeezed fruit juice

Orange, apple, carrot, or mixed fruit

Bakery basket

Selection of pastries and bread rolls, with honey and butter

Cold cuts, cheese and fish

Lovćen prosciutto, turkey ham, *kulen*, Montenegrin cheeses, red pepper relish, pickles and marinated olives, smoked salmon served with *crème fraîche* and capers

Selection of cereals, yoghurt, milk and fruits

Choice of granola, cornflakes, Coco Pops, or muesli with nuts and dried fruits Choice of yogurt or milk (*regular*, *soya*, *almond*)
Seasonal fresh fruits

Hot beverages

Freshly brewed coffee, tea, or hot chocolate

^{*}Prices are inclusive of VAT and subject to 10% service charge



FULL BREAKFAST

*€ 38,- per person

Freshly squeezed fruit juice

Orange, apple, carrot, or mixed fruit

Bakery basket

Selection of pastries and bread rolls with honey and butter

Selection of cereals, yoghurt, milk and fruits

Choice of granola, cornflakes, Coco Pops, or muesli with nuts and dried fruits Choice of yogurt or milk (*regular*, *soya*, *almond*)
Seasonal fresh fruits

Cold cuts, cheese and fish

Lovćen prosciutto, turkey ham, *kulen*, Montenegrin cheeses, red pepper relish, pickles and marinated olives, smoked salmon served with crème fraîche and capers

HOT DISHES À LA CARTE

Truffle eggs

Scrambled eggs with Croatian black truffles, Mascarpone, and Grana Padano

Eggs Benedict

Poached eggs with brown butter hollandaise, smoked salmon and wilted chard served on an English muffin

Choice of omelettes, pancakes, and waffles

Hot beverages

Freshly brewed coffee, tea, or hot chocolate

*Prices are inclusive of VAT and subject to 10% service charge

Regent Porto Montenegro Porto Montenegro Village Obala bb, 85320 Tivat



Short break * € 16,- per person

Freshly brewed coffee and tea Still and sparkling water Selection of juices Selection of mini pastries and cookies

^{*}Prices are inclusive of VAT and subject to 10% service charge



Sandwich break * € 25,- per person

Hot beverages

Freshly brewed coffee, tea, or hot chocolate

Homemade lemonade & soft drinks

Mini sandwiches

Seared tuna, avocado, arugula and lime mayonnaise Rare roast beef, cream cheese with whole-grain mustard and onion jam Vegetable sandwich with basil pesto and Mozzarella Smoked salmon with fresh cucumber and crème fraîche

Selection of fresh seasonal fruits

Selection of cookiesChocolate chip cookies Peanut butter cookies

^{*}Prices are inclusive of VAT and subject to 10% service charge



Sweet break *€ 22,- per person

Hot beverages

Freshly brewed coffee, tea, or hot chocolate

Homemade lemonade

Strawberry & blackberry lemonade Elderflower & lavender lemonade

Selection of sweets

Blueberry mini cheesecake Marble butter cake Lemon madeleines Selection of macarons

Selection of fresh seasonal fruits

^{*}Prices are inclusive of VAT and subject to 10% service charge



Healthy break *€ 19,- per person

Iced tea

Chamomile iced tea with apple and passionfruit Ginger and mint iced tea

Bircher muesli & dried dates

Oats, dried fruits, seeds, nuts, and yoghurt

Selection of fresh seasonal fruits

Vegetable crudités with dips

Cereal & yoghurt

Choice of granola, cornflakes or muesli with nuts and dried fruits Choice of yoghurt, milk (*almond and soya*), and honey

^{*}Prices are inclusive of VAT and subject to 10% service charge



Tapas Menu

*€ 26,- per person

Bakery

Mix bread selection, grissini

Charcuterie selection

Selection of Montenegrin cold cuts (pork prosciutto, beef prosciutto, turkey ham, *kulen*)

Cheeses

Regional organic cow's cheese with condiments

Sides

Leek and prosciutto potato croquettes
Tempura shrimp with garlic mayonnaise
Pork sausage with a red wine and mustard sauce
Fresh grilled vegetable salad with Feta cheese and basil pesto

^{*}Prices are inclusive of VAT and subject to 10% service charge



FINGER FOOD & CANAPÉS

The minimum order is 20 pieces of each type

*€ 4.50 per piece

Savoury

Mozzarella mousse, tomato brioche, basil cream, balsamic fluid gel Goat's cheese praline with almond and cranberry jam Prawn tartare with green apple and basil aioli Tuna croquette, soya and olive mayonnaise, sweet pickled onion Tempura shrimp with homemade tartar sauce Mushroom and cheese profiterole Mushroom and cheese profiterole Mushroom and cheese mousse and candied oranges Mushroom, vegetable pâté, basil pesto and Parmesan crumbs Roasted beef, smoked cream cheese with mustard and pickled onion Chicken skewer, sweet chilli sauce, and sesame (1)

Multigrain toast with sour cream, smoked salmon, and fresh chives Seared tuna, black olive mayonnaise, and fresh cherry tomatoes

Sweet

French chocolate macaron Chocolate brownie Chocolate truffles Linzer torte Coconut financier Vanilla pâte à choux Blueberry cheesecake

Dairy Free



Chorizo pâté on rye bread with fresh cucumber



*Prices are inclusive of VAT and subject to 10% service charge

Regent Porto Montenegro Porto Montenegro Village Obala bb, 85320 Tivat



REGENT CLASSIC BUFFET

Applicable for a minimum of 45 guests

*€ 55,- per person

A selection of freshly baked bread

~~~~

Montenegrin air-dried and cured cold cut selection

Montenegrin cheese selection (2)

Condiments: pickled gherkins, pepper relish,

cream cheese, olives 🕲

Salads: Greek, quinoa with roasted vegetables and Feta, mixed green leaf, cherry tomatoes, arugula Dressings: balsamic vinegar, honey mustard,

citrus 🕲

~~~~

Seared tuna, lime and black olive mayonnaise, cherry tomatoes (1)

Roast beef carpaccio, cream cheese with wholegrain mustard, pickled onion, and Grana Padano chips

Potato croquettes with blue cheese mousse and candied orange (a)

Mozzarella, roasted tomato jam, balsamic gel, bread croutons

Soup of the day

~~~~

Seafood ragout Veal Stroganoff

Chicken thighs with thyme and lemon sauce Oven-baked potatoes with rosemary and onion Creamy Mediterranean polenta

~~~~

Blueberry cheesecake Sachertorte cake Mini fruit tarts Selection of fresh seasonal fruits

Dairy Free

Wegetarian



*Prices are inclusive of VAT and subject to 10% service charge

Regent Porto Montenegro Porto Montenegro Village Obala bb, 85320 Tivat



REGENT MEDITERRANEAN BUFFET

Applicable for a minimum of 45 guests

*€ 65,- per person

A selection of freshly baked bread

~~~~

Montenegrin air-dried and cured cold cut selection Montenegrin cheese selection

Condiments: pickled gherkins, pepper relish, cream cheese, olives and roasted pepper

Salads: Arugula, Greek, Caprese, mixed green leaf, cherry tomatoes, salad Niçoise

Quinoa with roasted beetroot and goat's cheese crumble (a)

Dressings: balsamic vinegar, honey mustard, and citrus

~~~~

Tomato focaccia, pork prosciutto, cheese cream, and arugula

Quiche with vegetables and blue cheese Potato croquettes, blue cheese mousse, and candied orange

Roast beef carpaccio, cream cheese with wholegrain mustard, pickled onion, and Grana Padano chips

Smoked salmon, crème fraîche with capers and fresh cucumber

On Ice

Prawns

Choice of dips: lime mayonnaise, cocktail sauce, lemon wedges

~~~~

Soup of the day

~~~~

Chicken thighs with lemon and thyme sauce 🏖

Roast veal 3 1

Grilled sea bream with roasted cherry tomatoes ①

Vegetable lasagne 🎱

Fried baby potatoes

Grilled vegetables

Steamed rice

~~~~

Baklava with walnuts

Umm Ali dessert

Sachertorte cake

Selection of fresh seasonal fruits

**Gluten Free** 

Dairy Free

Vegetarian

\*Prices are inclusive of VAT and subject to 10% service charge

Regent Porto Montenegro Porto Montenegro Village Obala bb, 85320 Tivat



# Lunch menus

Kindly choose your preferred menu from the below selection

\*Three-course: € 55,- per person

\*Four-course: € 67,- per person

#### **APPETIZER**

**Cold cuts & cheese**, *Lovcen* prosciutto, *kulen*, beef prosciutto with Montenegrin cheeses, red pepper relish, and marinated olives

**Beef tartare**, quails' egg, horseradish mayonnaise, and olive brioche

**Seared tuna loin,** mixed green salad, radish, cucumber, boiled egg, soy and olive mayonnaise (§)

**Burrata**, roasted cherry tomato sauce, basil pesto, and toasted brioche

**Arugula salad**, arugula leaves, pickled cranberries, toasted almonds, cherry tomatoes, and Grana Padano

#### SOUP OF THE DAY

**Zucchini vichyssoise**, crumbled Feta cheese, fresh mint, pine nuts, extra virgin olive oil (a)

Roasted tomato soup, cream cheese, and

black olive crumbs

Carrot soup with ginger, orange, chives and sour crem

#### MAIN COURSE

**Grilled sea bream fillet**, spinach and potato cake, dried cherry tomatoes, and a citrus and parsley sauce **Mussel and prawn risotto** served with garlic chips and fresh

Mussel and prawn risotto served with garlic chips and fresh arugula

**Slow-cooked veal sirloin**, duxel mushroom, potato purée, glazed carrots, and veal jus

Slow-cooked chicken breast served with Grana Padano risotto and dried cherry tomato sauce

**Beef and potato gnocchi** served with porcini, mustard sauce, and mushroom chips

**Vegetarian lasagna**, aubergine, zucchini, roasted peppers, tomatoes, Béchamel with spinach and Grana Padano

### **DESSERT**

Blueberry cheesecake, blueberry compote, and white chocolate

Flourless chocolate & orange cake

**Regent Rocher,** hazelnut sponge, milk chocolate and hazelnut mousse

Fruit sorbet

Seasonal fruits, cut or whole fruits

Gluten Free



\*Prices are inclusive of VAT and subject to 10% service charge

Regent Porto Montenegro Porto Montenegro Village Obala bb, 85320 Tivat



# DINNER MENUS

Kindly choose your preferred menu from the below selection

\*Three-course: € 60,- per person

\*Four-course: € 70,- per person

\*Five-course: € 80,- per person

#### **APPETIZER**

**Beef carpaccio,** sweet red onions, quail's egg, whole grain mustard, smoked cream cheese, toasted brioche **Sea bass tartare,** avocado and lime mousse, fresh grapes, cucumber foam, toasted rye bread

**Beetroot**, smoked beetroot, goat's cheese mousse, toasted almonds, mixed green leafy salad, pear sponge and white balsamic gel

Caprese, lightly pickled cherry tomatoes, Mozzarella cream, basil pesto, balsamic gel, and toasted hazelnuts Poached pear, pear poached in red wine with goat's cheese mousse, walnuts, Dijon mustard honey & balsamic gel

#### SOUP

**Chilled cherry tomato soup** with grilled sea bass patty and salmon roe (3) (1)

Corn soup with veal, vegetable tartlet, and fresh chives Cauliflower Vichyssoise with ricotta truffle gnocchi and pancetta chips

**Sea bass,** grilled Adriatic sea bass fillet with creamy potato and leek, and prawn velouté with chives

Chicken roulade filled with basil pesto and ricotta cheese, potato purée, grilled spring onion, chicken and thyme jus Veal wrapped in pancetta served with potato galette, glazed asparagus, and a veal jus

**Zucchini risotto** served with crispy calamari and citrus sauce

**Potato gnocchi,** Grana Padano sauce with spinach, oven-dried cherry tomatoes and spicy bread croutons

#### **DESSERT**

Frasier cheesecake, New-York-style cheesecake, strawberry compote, pistachio

**Sachertorte cake** raspberry and chocolate layers **Coconut framboise,** coconut sponge, raspberry crémeux, whipped coconut ganache

Carrot cake, cream cheese, carrot sponge Fruit sorbet

Seasonal fruits, cut or whole fruits

MAIN COURSE

Gluten Free

Dairy Free



\*Prices are inclusive of VAT and subject to 10% service charge



# Lunch Box

Lunch Box \*€ 16,- per person

Plain croissant
Sandwich (chicken or vegetarian)
Fruits (whole seasonal fruits)
Yoghurt
Still water

HEALTHY LUNCH BOX

\* € 19,- per person

Crudités with Feta cheese dip King Ludwig sandwich with smoked salmon, cream cheese, and avocado Fruits (whole seasonal fruits) Fruit yoghurt Still water

Premium Lunch Box \*€ 21,- per person

Pain au chocolat and banana cake Sandwich (beef, salmon or vegetarian) Crudités with Feta cheese dip Fruit (whole seasonal fruit) Yoghurt or fruit yogurt Still water

To truly enjoy this menu, we recommend you select your favourite wine. Should you have any enquiries, our personnel is at your disposal.

\*Prices are inclusive of VAT and subject to 10% service charge

Regent Porto Montenegro Porto Montenegro Village Obala bb, 85320 Tivat



# PICNIC BASKET FOR TWO

\*€ 45,- per basket

Vegetable crudités with a Feta cream cheese dip and sesame seeds Tomato focaccia with prosciutto or vegetables, basil pesto, and Grana Padano cheese Selection of Montenegrin cheeses with nuts and dried fruits Selection of seasonal fruits Chocolate brownies

To truly enjoy this menu, we recommend you select your favourite wine. Should you have any enquiries, our personnel is at your disposal.

\*Prices are inclusive of VAT and subject to 10% service charge



# YACHT CATERING OPTION

\*€ 45,- per person

### A selection of freshly baked bread

Cornbread rolls, olive bread rolls, cereal bread rolls

#### Salads

Greek salad, mixed green & tuna salad

### Canapés & Finger food

Tempura shrimps with tartar sauce Toasted brioche, vegetable pâté, basil pesto and Parmesan crumbs Chicken skewers with sweet chilli sauce and sesame Potato croquette with blue cheese mousse and candied oranges

#### **Sweets & Fruits**

Selection of fresh seasonal fruits Chocolate macarons

<sup>\*</sup>Prices are inclusive of VAT and subject to 10% service charge



# CONTACT

Sanja Stojanovic, *Sales & Events Manager* Regent Porto Montenegro sanja.stojanovic@regenthotels.com T: +382 (0)32 660 660

M: +382 (0)69 133 447

W: www.regenthotels.com/portomontenegro