

the
DREAM
EVENT VENUE

Offer
Weddings

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the
DREAM
EVENT VENUE

LET'S CREATE TOGETHER THE
MOST ELEGANT DAY OF YOUR LIFE

*Your wedding can be a triumph of joy,
imagination, and creativity. Our ambiance
and expert team offer countless possibilities
for creating a pleasant atmosphere and
lifelong memories for the bride and groom.*

Cold specialties by „The DREAM“

CHICKEN LIVER PÂTÉ ON FRENCH BRIOCHE BREAD WITH
WILD BERRY SAUCE

FLAMBÉED PLUM IN HOMEMADE BRANDY WITH MEDITERRANEAN PROSCIUTTO
AND TOASTED WALNUT

FRIED PARMESAN SPHERE WITH TRUFFLE CREAM

BEEF SALAD WITH MARINATED ONION ON OAT BISCUIT

Cured meat selection

(Selection of regional cured meats with authentic origins)

NJEGUŠKI PROSCIUTTO

MEDITERRANEAN DRIED PORK NECK WITH PEPPER

DRIED PORK LOIN

BEEF PROSCIUTTO

MOUNTAIN SPICY KULEN SAUSAGE

NJEGUŠKA SAUSAGE

International cheese selection

(Selection of international cheeses with dried and nutty fruits)

ITALIAN GOUDA

SMOKED CHEESE IN WAX

EMMENTAL

BLUE CHEESE

BRIE (SOFT CHEESE WITH WHITE MOLD)

MOUNTAIN CHEESE IN AROMATIC HERBS

Cheese Accompaniments

DRIED FIG IN REDUCED BLACK VINEGAR

FLAMBÉED DRIED PLUMS IN HOMEMADE BRANDY

CARAMELIZED WALNUT

HOMEMADE DRIED CRANBERRY JAM

RED ONION JAM

CHERRY TOMATO JAM

- Standard -

Vegetarian Corner

ORIENTAL HUMMUS WITH PICKLED CUCUMBERS AND SPICY NACHOS
FINNISH BREAD BRUSCHETTA WITH AVOCADO AND CHERRY TOMATOES
GRILLED MUSHROOM SALAD WITH ROSEMARY AND THYME DRESSING
SPRING ROLLS WITH SWEET AND SPICY SAUCE

Salad bar

TOMATO / CUCUMBER / MIXED GREEN SALADS / CABBAGE / CARROT /
HOMEMADE PEPPERS / VITAMIN SALAD / BABY CORN / CHERRY TOMATOES /
MARINATED OLIVES / HOT PEPPER / RADISHES / ARUGULA
LEMON DRESSING / BLACK VINEGAR DRESSING / MEADOW HONEY DRESSING /
FLAVORED OLIVE OIL / WHITE VINEGAR

Complex Salad Selection

CAESAR SALAD WITH PARMESAN AND ANCHOVY DRESSING, CRISPY PANCETTA,
AND GRILLED TURKEY
CAPRESE SALAD WITH TOMATOES, MINI MOZZARELLA, AND FRESH BASIL
DRESSING
SZECHUAN SALAD WITH MARINATED CHICKEN IN TERIYAKI
SAUCE AND PEANUTS
SERBIAN SALAD WITH RED ONION AND CHIVES
ITALIAN PASTA SALAD WITH JULIENNE VEGETABLES, DRIED TOMATOES, AND
FINE CREAM OF YOGURT
FRENCH CORN SALAD WITH PRESSED HAM
URNEBES SALAD (SPICY)
AJVAR (ROASTED PEPPER SALAD)

Bread and pastries selection

WHOLE GRAIN WHEAT BREAD / BREAD ROLLS WITH SEEDS / SESAME BREAD
ROLLS / FRENCH BREAD / RUSTIC BAGUETTE / FINNISH RYE BREAD / BAVARIAN
PRETZEL / HOMEMADE FLATBREAD / BLACK BAGUETTE / HOMEMADE PRETZEL
/ HOMEMADE ITALIAN FOCACCIA (WITH CHERRY TOMATOES AND ROSEMARY) /
CHEESE PIE / PIE WITH MOUNTAIN CHEESE / FRIED CHEESE SPHERES

Fish

POMODORO FRUTTI DI MARE (SEAFOOD IN TOMATO
SAUCE WITH GNOCCHI)
LAKE TROUT FILLET IN ALMOND CRUST

Main Courses

SLOW-COOKED VEAL RIBS WITH ROSEMARY AND GARLIC SAUCE

YOUNG CHICKEN BREASTS IN SWEET AND SPICY SAUCE

SLOW-COOKED BEEF CHEEK IN PORTO WINE SAUCE (COOKED FOR 12 HOURS)

PENNE WITH TRUFFLE AND PARMESAN SAUCE

GRILLED VEGETABLES WITH AROMATIC HERBS

RUSTIC POTATOES WITH ROSEMARY

Additions to main courses and side dishes

KAYMAK SAUCE / BBQ SAUCE / DIJON MUSTARD / CREAM TOMATO SAUCE /
MAYONNAISE / AROMATIC CREAM / CRISPY POTATO CHIPS / NACHOS

Barbecue Specialties

TRADITIONAL ĆEVAPI

MEDITERRANEAN SPICY CHICKEN DIAVOLO DRUMSTICK
WITH BASIL AND HOT CHILI

HOMEMADE SMOKED SAUSAGE

MARINATED PORK NECK

Fruit

FRESH SEASONAL FRUIT CUTS

- Standard -

Vodka

SMIRNOFF

Whiskey

JOHNNIE WALKER RED

Gin

GORDON'S / TANQUERAY

Tequila

JOSE CUERVO SILVER / JOSE CUERVO GOLD

Rum

CAPTAIN MORGAN WHITE / CAPTAIN MORGAN BLACK

Brandy

VINJAK 5

Rakija

IMPERIAN: PLUM / APRICOT / QUINCE

Liqueur

JÄGERMEISTER / GORKI LIST

White wines

ERDEVIK BELLA NOVELA / DEURIĆ
GEWÜRZTRAMINER / DESPOTIKA DODIR

Rosé wines

DEURIĆ URBAN ROSE / DESPOTIKA NEMIR

Red wines

ERDEVIK TRIANON / DEURIĆ MERLOT

Sparkling wines

PROSECCO

Beef

PILSNER URQUELL / PERONI

Non-alcoholic beverages

COCA-COLA / COCA-COLA ZERO / SPRITE / FANTA /
SCHWEPPE'S BITTER LEMON / SCHWEPPE'S TONIC
WATER / COCKTA / COCKTA FREE

NEXT JUICES: APPLE / ORANGE / BLUEBERRY

Water

STILL ROSA / SPARKLING ROSA

Tea and Coffee

Cold specialties by „The DREAM“

TARTARE OF AGED BEEF STEAK (FLAVORED BUTTER, TOASTED BREAD,
HOT PEPPER)

MARINATED SALMON CARPACCIO WITH ROCKET SALAD
AND ANISE AROMA

CREAM OF TURKEY BREASTS WITH ROASTED PEANUTS
AND PICKLED GHERKINS

MASHED POACHED PEAR IN BURGUNDY CHARDONNAY WINE WITH BLUE
CHEESE AND TOASTED WALNUTS

BUCKWHEAT ROLLS WITH BEEF PROSCIUTTO, FINE CREAM,
AND YOUNG ROCKET

ITALIAN SKEWER WITH EMMENTAL CHEESE, MINI MOZZARELLA,
AND PICKLED FRUIT

Cured meat selection

(Selection of regional cured meats with authentic origins)

MEDITERRANEAN AGED HAM FOR 2 YEARS

KARST DRY PORK NECK WITH PEPPER

DRY PORK TENDERLOIN

BRESAOLA BEEF

SREM KULEN

NJEGUŠKA SAUSAGE

Live station/Carving

ROASTED SUCKLING PIG

International cheese selection

(Selection of international cheeses with dried and nutty fruits)

ITALIAN GORGONZOLA CHEESE

FRENCH BRIE CHEESE

BLUE CHEESE

MARINATED GOAT CHEESE WITH HERBS AND OLIVE OIL

SMOKED CHEESE

FRENCH TRAPPIST CHEESE

Cheese Accompaniments

DRIED FIG IN REDUCED BLACK VINEGAR

FLAMBÉ DRIED PLUMS IN HOMEMADE BRANDY

CARAMELIZED WALNUT

HOMEMADE JAM FROM DRIED CRANBERRIES

RED ONION JAM

CHERRY TOMATO JAM

Selekcija hleba i peciva

HLEB OD CELOG ZRNA PŠENICE / ZEMIČKE SA SEMENKAMA / SUSAM ZEMIČKA / FRANCESE HLEB / RUSTIK BAGET / FINSKI RAŽANI HLEB / BAVARSKA KIFLA / DOMAĆA LEPINJA / CRNI BAGET / DOMAĆI ĐEVREK / DOMAĆA ITALIJANSKA FOCACCIA (SA ČERI PARADAJZOM I RUZMARINOM) / PROJA SA SIROM / PITA SA STAROPLANINSKIM SIROM / PRŽENE SFERE OD SIRA

Bread and pastries selection

WHOLE GRAIN WHEAT BREAD / BREAD ROLLS WITH SEEDS / SESAME BREAD ROLLS / FRENCH BREAD / RUSTIC BAGUETTE / FINNISH RYE BREAD / BAVARIAN PRETZEL / HOMEMADE FLATBREAD / BLACK BAGUETTE / HOMEMADE PRETZEL / HOMEMADE ITALIAN FOCACCIA (WITH CHERRY TOMATOES AND ROSEMARY) / CHEESE PIE / PIE WITH MOUNTAIN CHEESE / FRIED CHEESE SPHERES

Selection of complex salads

MINI MOZZARELLA WITH AVOCADO, CHERRY TOMATOES, AND BLACK KALAMATA OLIVES - FRESH BASIL PESTO AND TOASTED CROUTONS

PASTA SALAD WITH MORTADELLA AND JULIENNE VEGETABLES - MAYONNAISE AND CHIVES DRESSING

ASIAN SALAD WITH RAW VEGETABLES, GRILLED CHICKEN, DARK SOY DRESSING WITH CHILI AND FRIED SESAME

HORIATIKI SALAD WITH GREEK CAPERS AND MARINATED FETA CHEESE

Salad bar

PARADAJZ / KRSTAVAC / MIKS ZELENIH SALATA / KUPUS / ŠARGAREPA / DOMAĆI FEFERONI / VITAMINSKA SALATA / KUKURUZ ŠEĆERAC / ČERI PARADAJZ / MARINIRANE MASLINE / LJUTA PAPRIČICA / ROTKVICE / RUKOLA

LIMUN DRESING / DRESING OD CRNOG AĆETA / DRESING OD LIVADSKOG MEDA / AROMATIZOVANO MASLINOVO ULJE / BELI AĆETO

- Premium -

Vegetarian corner

BAKED ITALIAN EGGPLANT WITH MARINATED TOMATOES AND PARMESAN POWDER

GRILLED FOREST MUSHROOMS SALAD WITH THYME AND ROSEMARY

WHITE QUINOA WITH FRESH VEGETABLES, FINE WHITE BALSAMIC MARINADE, AND SUN-DRIED TOMATOES

SPRING ROLLS WITH VEGETABLES

Additions to main dishes and side dishes

CREAM CHEESE SAUCE / BBQ SAUCE / DIJON MUSTARD / CREAMY TOMATO SAUCE / MAYONNAISE / AROMATIC CREAM / CRISPY POTATO CHIPS / NACHOS

Main courses

SAGANAKI FETA CHEESE WITH ORANGE AND ACACIA HONEY DRESSING

CARAMELIZED TURKEY BREASTS IN MILDLY SWEET NATURAL SAUCE WITH POACHED GREEN APPLES IN WHITE WINE

CONFIT PORK RIBS IN FLAVORED BUTTER BAKED WITH SPICY TOMATO SAUCE

CRISPY MOZZARELLA IN PANKO CRUST

SICHUAN CHICKEN WITH ROASTED PEANUTS AND VEGETABLE STICKS

PENNE IN PARMESAN SAUCE WITH MARINATED STEAK AND TOASTED PINE NUTS

STUFFED CABBAGE ROLLS OR SOUR CABBAGE ROLLS (SEASONAL)

MILLER'S POTATO GRATIN WITH PARMESAN

GRILLED VEGETABLES WITH AROMATIC HERBS

Barbecue specialties

BARBECUE SPECIALTIES

BEEF ĆEVAPI

MARINATED CHICKEN SKEWERS

SMOKED PORK NECK

ROLLED CHICKEN LIVER IN BACON

HOMEMADE SMOKED SAUSAGE

Fish

BAKED SEA BASS WITH NEAPOLITAN VEGETABLES

SEA BREAM FILLET IN CRISPY AROMATIC CRUST

Fruit

FRESHLY CUT SEASONAL FRUIT

- Premium -

Vodka

FINLANDIA / SMIRNOFF

Whiskey

JOHNNIE WALKER RED / JACK DANIEL'S

Gin

TANQUERAY

Tequila

JOSE CUERVO SILVER / JOSE CUERVO GOLD /
PEPE LOPEZ SILVER / PEPE LOPEZ GOLD

Rum

CAPTAIN MORGAN WHITE / CAPTAIN MORGAN BLACK

Rakija

IMPERIAN: PLUM / APRICOT / QUINCE
GORDA: PLUM / APRICOT / QUINCE /
ZARIĆ: HONEY „MEDENA“
KLEKOVAČA BB

Liqueur

JÄGERMEISTER / AMARO MONTENEGRO

Cognac

VINJAK 5 / STARI HRAST VINJAK

Aperitif

PROSECCO / SELECT SPRITZ / DISARONNO VELVET /
BAILEYS

Beer

PILSNER URQUELL / PERONI

- Premium -

White wines

ERDEVIK BELLA NOVELA / DEURIĆ
GEWURZTRAMINER / DESPOTIKA TOUCH /
DESPOTIKA MORAVA / TRI MORAVE / KOVAČEVIĆ
CHARDONNAY / RADOVANOVIĆ SAUVIGNON /
ZVONKO BOGDAN 8 TAMBURAŠA

Rosé wines

ERDEVIK ROZA NOSTRA / DEURIĆ URBAN ROSE /
DESPOTIKA NEMIR / ZVONKO BOGDAN ROSE

Red wines

ERDEVIK TRIANON / DEURIĆ MERLOT / TRI MORAVE /
DESPOTIKA TRAG / AURELIUS KOVAČEVIĆ /
RADOVANOVIĆ CABERNET

Dessert wines

KOVAČEVIĆ BERMET WHITE / KOVAČEVIĆ BERMET
RED

Non-alcoholic beverages

COCA-COLA / COCA-COLA ZERO / SPRITE / FANTA /
SCHWEPES BITTER LEMON / SCHWEPES TONIC
WATER / COCKTA / COCKTA FREE

NEXT JUICES: APPLE / ORANGE / BLUEBERRY

Cider

SOMERSBY

Water

STILL ROSA / SPARKLING ROSA

Tea and Coffee

Energy Drinks

ULTRA ENERGY / GUARANA

Cold specialties by „The DREAM“

TATAKI OF FRESH TUNA ON ROCKET AND FENNEL SALAD WITH
CASHEW PEPPER DRESSING

MARINATED ADRIATIC PRAWNS WITH ORANGE AND MINT

CREAM OF YOUNG TURKEY WITH INDIAN NUTS AND
PICKLED CUCUMBERS

PATE OF CHICKEN LIVER ON BRIOCHE BREAD WITH WILD FRUIT DRESSING

TARTARE OF AGED BEEF STEAK (FLAVORED BUTTER, TOASTED
BREAD, HOT PEPPER)

DUCK BREAST CARPACCIO WITH CITRUS FRUIT SEGMENTS AND HOMEMADE
ORANGE DRESSING

CRISPY PRAWNS WITH SWEET AND SPICY SAUCE

Selection of bread and pastries

WHOLE GRAIN WHEAT BREAD / SEED ROLLS / SESAME ROLLS / FRENCH BREAD
/ RUSTIC BAGUETTE / FINNISH RYE BREAD / BAVARIAN PRETZEL / HOMEMADE
FLATBREAD / BLACK BAGUETTE / HOMEMADE PRETZEL / HOMEMADE ITALIAN
FOCACCIA (WITH CHERRY TOMATOES AND ROSEMARY) / CORNBREAD WITH
CHEESE / PIE WITH OLD MOUNTAIN CHEESE / FRIED CHEESE BALLS

Salad bar

TOMATO / CUCUMBER / MIXED GREEN SALADS / CABBAGE / CARROT /
HOMEMADE PEPPERS / VITAMIN SALAD / SWEET CORN / CHERRY TOMATOES /
MARINATED OLIVES / HOT PEPPER / RADISHES / ARUGULA

LEMON DRESSING / BLACK VINEGAR DRESSING / MEADOW HONEY DRESSING /
FLAVORED OLIVE OIL / WHITE VINEGAR

Live station/Carving

ROLLED SUCKLING PIG RIBEYE STEAK

(AGED MARINATED RIBEYE ON THE GRILL - SLICED IN FRONT OF GUESTS)

Cured meat selection

(Selection of regional cured meats with authentic origins)

SAN DANIELE HAM
MEDITERRANEAN DRY NECK WITH PEPPER
ITALIAN BRESAOLA
VENTRICINA
SALAMINO PICCANTE
PEPPERED MORTADELLA

- Exclusive -

Selection of international cheeses

(Selection of international cheeses with dried and nutty fruits)

BUFFALO MOZZARELLA

ITALIAN BURRATA WITH FLAVORED OIL

PECORINO

PARMESAN

HOMEMADE GOAT CHEESE IN OLIVE OIL WITH HERBS

GOUDA

SMOKED CHEESE IN WAX

EMMENTAL

BLUE CHEESE

BRIE (WHITE MOLD CHEESE)

Cheese Additions

DRIED FIG IN REDUCED BLACK VINEGAR

FLAMBÉED DRIED PLUMS IN HOMEMADE BRANDY

CARAMELIZED WALNUT

HOMEMADE JAM FROM DRIED CRANBERRIES

RED ONION JAM

CHERRY TOMATO JAM

Vegetarian corner

ASIAN SALAD WITH RICE NOODLES AND VEGETABLES
- DARK SOY DRESSING

ORIENTAL HUMMUS ON OAT BISCUIT

MARINATED AVOCADO WITH CHERRY TOMATOES ON
BLACK BRUSCHETTA

CELERY CHIPS

CRISPY ZUCCHINI STICKS WITH PARMESAN

Selection of complex salads

PASTA SALAD WITH SMOKED TURKEY LEG AND SUN-DRIED TOMATOES AND
AIOLI MAYONNAISE DRESSING

CAPRESE SALAD WITH MARINATED CHERRY TOMATOES
AND MINI MOZZARELLA

TZATZIKI SALAD WITH MARINATED CHICKEN FILLET AND ICEBERG LETTUCE
WITH GREEK YOGURT DRESSING

MARINATED STEAK ON MANGO AND VEGETABLE SALAD
WITH LIME DRESSING

GREEK SALAD WITH KALAMATA OLIVES AND MARINATED FETA CHEESE

- Exclusive -

Side dishes

OLIVE OIL AND BLACK VINEGAR DRESSING / SPICY SOY /
PORCINI MUSHROOM SAUCE / DIJON MUSTARD

Additions to main dishes and side dishes

KAJMAK SAUCE / BBQ SAUCE / DIJON MUSTARD / CREAMY TOMATO SAUCE /
MAYONNAISE / AROMATIC CREAM /
CRISPY POTATO CHIPS / NACHOS

Fish

SPANISH PAELLA WITH SEAFOOD AND ADRIATIC PRAWNS
GRILLED SEA BREAM FILLET WITH LEMON AND MINT DRESSING

Main courses

SLOW-ROASTED LAMB FROM PIROT UNDER A CLAY POT LID
TURKEY BREASTS WITH A LIGHT ORANGE SAUCE
AND PROSECCO SPARKLING WINE
CRISPY PORK FILLET IN AROMATIC PARMESAN CRUST
ROASTED VEAL IN NATURAL JUICE WITH AROMATIC SPICES AND GARLIC
GNOCCHI IN TRUFFLE AND PARMESAN SAUCE WITH ARUGULA
AND PINE NUTS
ROASTED POTATOES WITH ROSEMARY
GRILLED VEGETABLES WITH AROMATIC HERBS

Barbecue Specialties

LESKOVAC UŠTIPAK WITH SMOKED CHEESE
GRILLED CHICKEN DRUMSTICK
PORK FILLET WRAPPED IN BACON
MARINATED PORK NECK IN MUSTARD
BEEF ČEVAPI

Fruit

FRESHLY CUT SEASONAL FRUIT

Dessert table

MANDARINA CAKE SHOP
(SELECTION OF SMALL CAKES OF VARIOUS FLAVORS)
CRNA OVCA
(ICE CREAM STATION WITH 6 DIFFERENT FLAVORS LASTING FOR 2 HOURS)

– Exclusive –

Vodka

FINLANDIA / SMIRNOFF

Whiskey

JOHNNIE WALKER RED / JACK DANIEL'S
/JOHNNIE WALKER BLACK / GENTLEMAN JACK

Gin

TANQUERAY / HENDRICK'S

Tequila

CAMINO SILVER / CAMINO GOLD/
PEPE LOPEZ SILVER / PEPE LOPEZ GOLD

Rum

BACARDI WHITE / BACARDI BLACK

Rakija

IMPERIAN: PLUM / APRICOT / QUINCE

GORDA: PLUM / APRICOT / QUINCE

ZARIĆ: PLUM „KRALJICA“ / APRICOT „MAGIJA“ / PEAR
„NIRVANA“ / QUINCE „NOSTALGIJA“ / HONEY
„MEDENA“

KLEKOVAČA BB

Brandy

VECCHIA ROMAGNA / VINJAK 5 / STARI HRAST VINJAK

Cognac

VECCHIA ROMAGNA

Liquer

JÄGERMEISTER / AMARO MONTENEGRO

Aperitif

PROSECCO / SELECT SPRITZ / DISARONNO VELVET /
BAILEYS

Beer

PILSNER URQUELL / PERONI

- Exclusive -

White wines

ERDEVIK BELLA NOVELA / DEURIĆ
GEWÜRZTRAMINER / DESPOTIKA DODIR / DESPOTIKA
MORAVA / TRI MORAVE / KOVAČEVIĆ CHARDONNAY /
RADOVANOVIĆ SAUVIGNON / ZVONKO BOGDAN 8
TAMBURAŠA / SANTA CRISTINA

Rosé wines

ERDEVIK ROZA NOSTRA / DEURIĆ URBAN ROSE /
DESPOTIKA NEMIR / ZVONKO BOGDAN ROSE /
CHICHATEAU PINK PUNK

Red wines

ERDEVIK TRIANON / DEURIĆ MERLOT / TRI MORAVE /
DESPOTIKA TRAG / AURELIUS KOVAČEVIĆ /
RADOVANOVIĆ CABERNET / TERRA MAZZEI / SANTA
CRISTINA

Dessert wines

KOVAČEVIĆ BERMET BELI / KOVAČEVIĆ BERMET
CRVENI

Non-alcoholic beverages

COCA-COLA / COCA-COLA ZERO / SPRITE / FANTA /
SCHWEPPE'S BITTER LEMON / SCHWEPPE'S TONIC
WATER / COCKTA / COCKTA FREE

NEXT JUICES: APPLE / ORANGE / BLUEBERRY

Cider

SOMERSBY

Water

ROSA NEGAZIRANA / ROSA GAZIRANA

Tea and Coffee

Energy Drinks

ULTRA ENERGY / GUARANA / RED BULL

- Luxury -

Cold specialties by „The DREAM“

FOIE GRAS (GOOSE LIVER WITH RASPBERRY JELLY)

DUCK RILLETTE WITH CARAMELIZED APPLE

TUNA TATAKI WITH AVOCADO

GLAZED GALANTINE OF TURKEY WITH TOASTED PISTACHIOS

STEAK TARTARE WITH FLAVORED BUTTER AND HORSERADISH

MARINATED MUSSELS WITH MEDITERRANEAN DRESSING ON ICE

ADRIATIC PRAWNS MARINATED WITH ORANGE AND MINT

Selection of dry-cured meats

(Selection of regional cured meats with authentic origin)

SPAIN: JAMON SERRANO HAM / SPICY CHORIZO SALAMI

ITALY: SAN DANIELE HAM / BRESAOLA / VENTRICINA / SPICY SALAMINO /
MORTADELLA WITH PEPPER

SERBIA: MEDITERRANEAN DRIED NECK / PORK CRACKLINGS / SPICY SAUSAGE

Salad bar

TOMATO / CUCUMBER / MIXED GREENS / CABBAGE / CARROT / HOMEMADE
CHILI PEPPERS / VITAMIN SALAD / SWEET CORN / CHERRY TOMATOES /
MARINATED OLIVES / SPICY CHILI PEPPER / RADISHES / ARUGULA

LEMON DRESSING / BLACK VINEGAR DRESSING / MEADOW HONEY DRESSING /
FLAVORED OLIVE OIL / WHITE VINEGAR

Selection of bread and pastries

WHOLE GRAIN WHEAT BREAD / BREAD ROLLS WITH SEEDS / SESAME BREAD
ROLL / FRENCH BREAD / RUSTIC BAGUETTE / FINNISH RYE BREAD / BAVARIAN
PRETZEL / HOMEMADE FLATBREAD / BLACK BAGUETTE / HOMEMADE PRETZEL
/ HOMEMADE ITALIAN FOCACCIA (WITH CHERRY TOMATOES AND ROSEMARY) /
CORNBREAD WITH CHEESE / PIE WITH MOUNTAIN CHEESE / FRIED CHEESE
BALLS

Live Station/Carving

ROLLED PIG

LAMB UNDER THE BELL

SALMON FILLET

SEA FISH (SEASONAL)

SIDES: TRŠČAN DRESSING / LEMON DRESSING / TOMATO AND BASIL SALSA

- Luxury -

Sushi station by „SAKURA“

(Selection of sushi rolls with pickled ginger and wasabi paste)

DRAGON ROLL / SALMON NIGIRI / TUNA NIGIRI /
CALIFORNIA ROLL / TUNA MAKI ROLL

Selection of international cheeses

(Selection of international cheeses with dried and nuts fruits)

BUFFALO MOZZARELLA

ITALIAN BURRATA WITH FLAVORED OIL

PECORINO

PARMESAN

HOMEMADE GOAT CHEESE IN OLIVE OIL WITH HERBS

GOUDA

SMOKED CHEESE IN WAX

EMMENTAL

BLUE CHEESE

BRIE (WHITE MOLD CHEESE)

Cheese Accompaniments

DRIED FIG IN REDUCED BLACK VINEGAR

FLAMBÉED DRIED PLUMS IN HOMEMADE BRANDY

CARAMELIZED WALNUT

HOMEMADE DRIED CRANBERRY JAM

RED ONION JAM

CHERRY TOMATO JAM

Barbecue specialties

BEEF ĆEVAPI

MARINATED PORK NECK IN MUSTARD

SMOKED HANGING TENDER

SPICY CHICKEN LEG DIAVOLO

CHICKEN SKEWER WITH CURRY MARINADE

GRILLED PORK TENDERLOIN

Fish

SEAFOOD IN BURGUNDY CHARDONNAY WINE WITH TOMATOES

SEA BASS FILLET WITH RATATOUILLE VEGETABLES

Additions to main courses and sides

KAJMAK CREAM SAUCE / BBQ SAUCE / DIJON MUSTARD / CREAMY TOMATO
SAUCE / MAYONNAISE / AROMATIC CREAM / CRISPY POTATO CHIPS / NAĆOSI

- Luxury -

Vegetarian corner

EGGPLANT ROLLS WITH JULIENNE VEGETABLES MARINATED IN SWEET-SPICY SAUCE

BRUSCHETTA WITH SUN-DRIED TOMATO PESTO AND SLICED TOASTED ALMONDS

CRISPY VEGETABLE STICKS WITH PARMESAN

ORIENTAL HUMMUS

BRUSCHETTA WITH FINNISH BREAD WITH DRIED CHILI AND MARINATED AVOCADO

SPRING ROLLS

Assortment of complex salads

SALAD WITH BLUE CHEESE, POACHED PEARS IN WHITE WINE, AND HAZELNUT

MARINATED SEAFOOD WITH FENNEL AND ARUGULA SALAD

SMOKED TURKEY LEG ON MANGO AND POMEGRANATE SALAD

CAESAR SALAD WITH GRILLED TURKEY AND CRISPY BACON, DRIZZLED WITH PARMESAN CREAM

CAPRESE SALAD WITH MARINATED MINI MOZZARELLA AND TOMATOES

PASTA SALAD WITH FRESH VEGETABLES AND MORTADELLA - RANCH DRESSING

ASIAN VEGETABLE SALAD WITH DARK SOY DRESSING AND FRIED SESAME SEEDS

Main courses

CONFIT DUCK LEG WITH CUMBERLAND SAUCE AND ORANGE SEGMENTS

TURKEY FILLET WITH CARAMEL SAUCE AND GLAZED GREEN APPLES

BEEF SHANKS COOKED FOR 24 HOURS IN VEGETABLE SAUCE WITH GNOCCHI

JUICY VEAL RIBS SLOW-COOKED WITH THYME

PANKO MINI MOZZARELLA

PENNE WITH BLUE CHEESE SAUCE, SMOKED CHICKEN, PINE NUTS, AND ARUGULA

ROASTED POTATOES WITH ROSEMARY

GRILLED VEGETABLES WITH AROMATIC HERBS

Fruits

FRESHLY CUT SEASONAL FRUITS

Dessert table

MANDARINA CAKE SHOP
(SELECTION OF SMALL CAKES OF VARIOUS FLAVORS)

CRNA OVCA
(ICE CREAM STATION WITH 6 DIFFERENT FLAVORS LASTING FOR 2 HOURS)

- Luxury -

Vodka

FINLANDIA / SMIRNOFF / BELVEDERE

Whiskey

JOHNNIE WALKER RED / JACK DANIEL'S
JOHNNIE WALKER BLACK / CHIVAS REGAL

Gin

TANQUERAY N°10 / HENDRICK'S

Tequila

JOSE CUERVO SILVER / JOSE CUERVO GOLD
PEPE LOPEZ SILVER / PEPE LOPEZ GOLD

Rum

CAPTAIN MORGAN WHITE / CAPTAIN MORGAN BLACK

Rakija

IMPERIAN: PLUM / APRICOT / QUINCE

GORDA: PLUM / APRICOT / QUINCE

ZARIĆ: PLUM „KRALJICA“ / APRICOT „MAGIJA“ / PEAR
„NIRVANA“ / QUINCE „NOSTALGIJA“ / HONEY
„MEDENA“

KLEKOVAČA BB

Brandy

VINJAK 5 / STARI HRAST VINJAK

Cognac

VECCHIA ROMAGNA / HENNESY VS

Liquer

JÄGERMEISTER / AMARO MONTENEGRO

Aperitif

PROSECCO / SELECT SPRITZ / DISARONNO VELVET /
BAILEYS

Beer

PILSNER URQUELL / PERONI

- Luxury -

White wines

ERDEVİK BELLA NOVELA / DEURIĆ
GEWURZTRAMINER / DESPOTIKA DODIR / DESPOTIKA
MORAVA / TRI MORAVE / KOVAČEVIĆ CHARDONNAY /
RADOVANOVIĆ SAUVIGNON / ZVONKO BOGDAN 8
TAMBURAŠA / GEWURZTRAMINER SCHLUMBERGER /
CHABLIS LOUIS LATOUR / ONYX WHITE CILIĆ

Rosé wines

ERDEVİK ROZA NOSTRA / DEURIĆ URBAN ROSE /
DESPOTIKA NEMIR / ZVONKO BOGDAN ROSE / BY
OTT

Red wines

ERDEVİK TRIANON / DEURIĆ MERLOT / TRI MORAVE /
DESPOTIKA TRAG / AURELIUS KOVAČEVIĆ /
RADOVANOVIĆ CABERNET / CHIANTI FONTERUTOLI
MAZZEI / CHÂTEAU GREYSAC

Dessert wines

KOVAČEVIĆ WHITE BERMET / KOVAČEVIĆ RED
BERMET

Non-alcoholic beverages

COCA-COLA / COCA-COLA ZERO / SPRITE / FANTA /
SCHWEPES BITTER LEMON / SCHWEPES TONIC
WATER / COCKTA / COCKTA FREE

NEXT JUICES: APPLE / ORANGE / BLUEBERRY

Cider

SOMERSBY

Water

STILL ROSA / SPARKLING ROSA

Tea and Coffee

Energy Drinks

ULTRA ENERGY / GUARANA / RED BULL

– Royal –

Cold kitchen specialties

FOIE GRAS - GOOSE LIVER TERRINE
LOBSTER WITH LIME AND WILD GARLIC CREAM
OYSTERS ON ICE WITH LEMON CREAM AND SPARKLING WINE
VENISON CARPACCIO WITH MARINATED FIGS
DUCK RACLETTE WITH HOMEMADE ORANGE JAM
AGED BEEF TARTARE WITH FLAVORED BUTTER AND MUSTARD
TUNA TATAKI WITH UDON NOODLES AND SOY DRESSING
TURKEY GALANTINE WITH PISTACHIOS
SMOKED PORK TERRINE WITH TRUFFLES
GRAVLAX SALMON WITH AROMATIC HERBS
OCTOPUS WITH CITRUS SEGMENTS
MARINATED PRAWNS WITH MINT, ORANGE, AND POMEGRANATE JUICE
CAPRESE SALAD WITH MINI MOZZARELLA AND BASIL PESTO
MANGO SALAD WITH MARINATED SALMON AND PRAWNS
GREEK SALAD (HORIATIKI)
HUMMUS WITH SMOKED SALMON
AVOCADO, CHERRY TOMATOES, AND MOZZARELLA SALAD
SALAD WITH BLUE CHEESE AND POACHED PEARS
AJVAR / KAJMAK / URNEBES

Hot kitchen specialties

VENISON MEAT IN RED WINE
SLOW-ROASTED LAMB SHOULDER
CAMELIZED CONFIT DUCK LEG WITH MEADOW HONEY AND CINNAMON
TURKEY MEDALLIONS IN APPLE SAUCE
PRAWNS WITH TOMATO AND WHITE WINE SAUCE
SERBIAN MIXED GRILL (SAUSAGE / MINCED MEAT ROLLS / SAVORY PANCAKE /
SMOKED PORK NECK / CHICKEN LEG)
CASARECCE PASTA WITH TRUFFLES AND PARMESAN CHEESE
ROASTED POTATOES WITH ROSEMARY
GRILLED VEGETABLES WITH AROMATIC HERBS
BARLEY AND WILD MUSHROOM RISOTTO

Sushi station by „SAKURA“

(Selection of sushi rolls with pickled ginger and wasabi paste)

DRAGON ROLL / SALMON NIGIRI / TUNA NIGIRI /
CALIFORNIA ROLL / TUNA MAKI ROLL

Fruit

FRESHLY CUT SEASONAL FRUIT

- Royal -

Selection of premium cured meats & cheeses

IBERICO HAM - LIVE STATION (CARVED IN FRONT OF GUESTS)

BRESAOLA (ITALIAN AIR-DRIED BEEF)

CHORIZO (SPANISH TRADITIONAL SAUSAGE)

CACIOCAVALLO (FULL-BODIED CHEESE IN WINE)

GOAT CHEESE (AGED FOR ONE YEAR)

BURRATA (AUTHENTIC ITALIAN SOFT CHEESE)

CAMEMBERT DE LUXE

GUEST CHEESE (WITH AROMATIC HERBS AND OLIVE OIL)

Salad bar

TOMATO / CUCUMBER / MIXED GREEN SALADS / CABBAGE / CARROT /
HOMEMADE HOT PEPPERS / VITAMIN SALAD / BABY CORN / CHERRY TOMATOES
/ MARINATED OLIVES / HOT CHILI PEPPER / RADISHES / ARUGULA

LEMON DRESSING / BLACK BALSAMIC DRESSING / MEADOW HONEY DRESSING
/ FLAVORED OLIVE OIL / WHITE VINEGAR

Selection of breads and pastries

WHOLE GRAIN WHEAT BREAD / SEED ROLLS / SESAME SEED ROLL / FRENCH
BREAD / RUSTIC BAGUETTE / FINNISH RYE BREAD / BAVARIAN PRETZEL /
HOMEMADE FLATBREAD / BLACK BAGUETTE / HOMEMADE PRETZEL /
HOMEMADE ITALIAN FOCACCIA (WITH CHERRY TOMATOES AND ROSEMARY) /
CORNBREAD WITH CHEESE / PIE WITH OLD MOUNTAIN CHEESE / FRIED CHEESE
BALLS

Straight from the sea

MONKFISH TAIL

WILD SEA BASS

SEA BREAM ON HIMALAYAN SALT

ACCOMPANIMENTS: CHERRY TOMATO AND CAPER SALSA / WILD GARLIC PESTO
/ LEMON AND HONEY DRESSING

Live Station/Carving

ROLLED SUCKLING PIG

VEAL BAJADERA

BEEF STEAK IN PEPPER CRUST

POTATO AND TRUFFLE CREAM

ACCOMPANIMENTS: MUSHROOM SAUCE / ROSEMARY SAUCE / GLAZED ARONIA

Dessert table

MANDARINA CAKE SHOP
(SELECTION OF SMALL CAKES OF VARIOUS FLAVORS)

CRNA OVCA
(ICE CREAM STATION WITH 6 DIFFERENT FLAVORS LASTING FOR 2 HOURS)

– Royal –

Champagne

MOET & CHANDON BRUT / MOET & CHANDON ROSE

Vodka

BELVEDERE / BELUGA

Whiskey

JOHNNIE WALKER DOUBLE BLACK
/ CHIVAS REGAL 18 / NIKKA

Gin

HENDRICK'S / MONKEY 47

Tequila

HERRADURA REPOSADO / HERRADURA PLATA
PATRON SILVER / PATRON ANEJO

Rum

DIPLOMATICO / PYRAT

Rakija

IMPERIAN: PLUM / APRICOT / QUINCE

GORDA: PLUM / APRICOT / QUINCE

ZARIĆ: PLUM „KRALJICA“ / APRICOT „MAGIJA“ / PEAR
„NIRVANA“ / QUINCE „NOSTALGIJA“ / HONEY
„MEDENA“

KLEKOVAČA BB

Brandy

VINJAK 5 / STARI HRASST VINJAK

Cognac

VECCHIA ROMAGNA / HENNESY VSOP

Liquer

JÄGERMEISTER / AMARO MONTENEGRO

Aperitif

PROSECCO / SELECT SPRITZ / DISARONNO VELVET /
BAILEYS

Aperitif Cocktail

ROYAL APEROL SPRITZ (WITH CHAMPAGNE)

– Royal –

Beer

PERONI NASTRO AZZURRO / ASAHI / GROLSCH

White wines

BABAROGA / MALVAZIJA KOZLOVIĆ / KAMNIK
TAMJANIKA / CHABLIS / GAVI DI GAVI

Rosé wines

ERDEVIK ROSA NOSTRA / ONYX ROSE / BY OTT

Red wines

MARLON DELON ERDEVIK / KAMNIK TEN BARRELS
SYRAH / BRUNELLO ALTESINO / CHATEAU GREYSAC /
CEPA 21

Dessert wines

MOSCATO D'ASTI

Non-alcoholic drinks

COCA-COLA / COCA-COLA ZERO / SPRITE / FANTA /
SCHWEPES BITTER LEMON / SCHWEPES TONIC
WATER / COCKTA / COCKTA FREE

NEXT JUICES: APPLE / ORANGE / BLUEBERRY

Premium non-alcoholic drinks

FEVER TREE PREMIUM TONIC / FEVER TREE
ELDERFLOWER TONIC / FEVER TREE
MEDITERRANEAN TONIC / FEVER TREE GINGER ALE

Cider

SOMERSBY

Premium cocktail station

(FOR 2 HOURS)

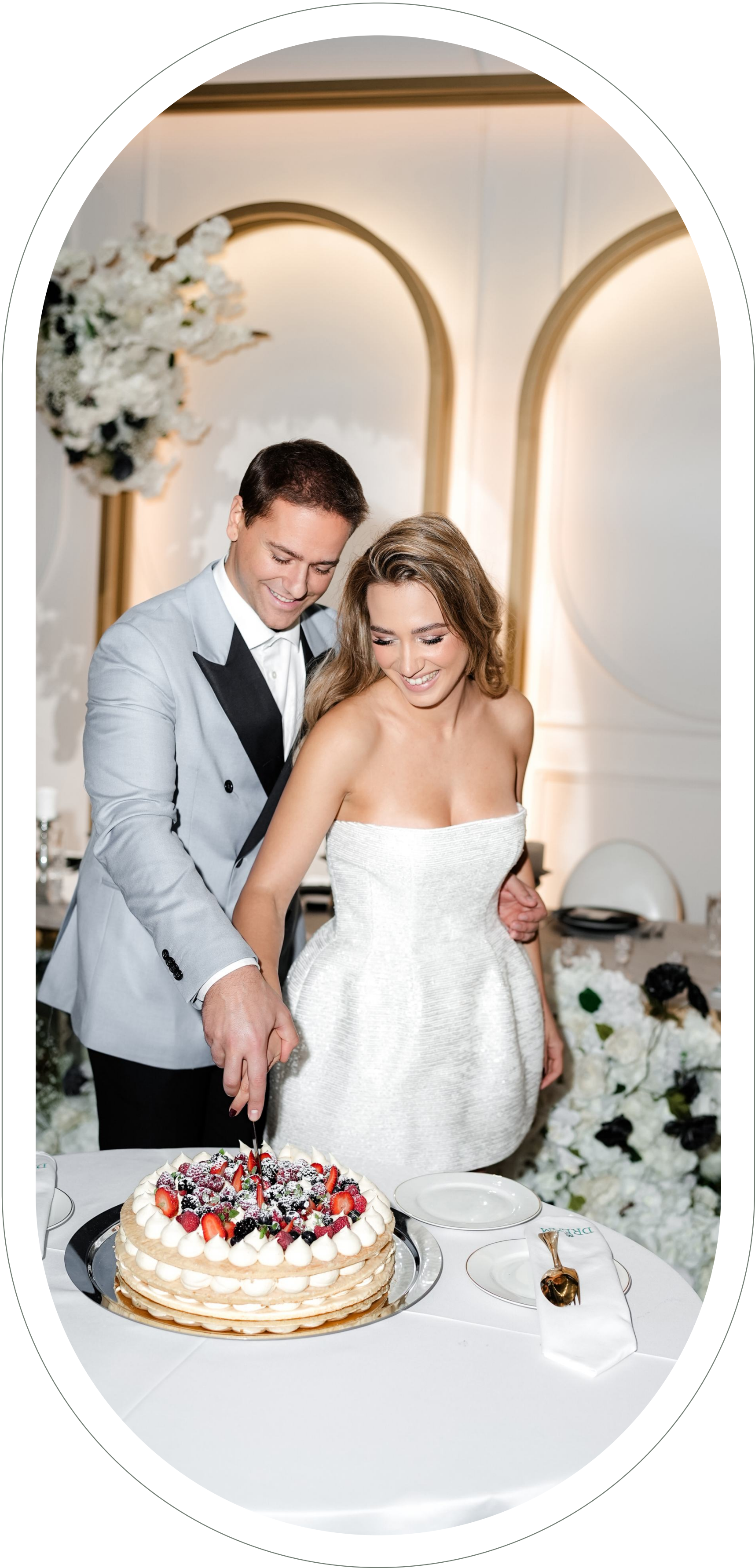
Water

ROSA NEGAZIRANA / ROSA GAZIRANA

Tea and coffee

Energy drinks

RED BULL



Business terms of „THE DREAM“ event center

- **Space capacity**

270 guests.

- **Duration of celebration: 7 hours**

Optional extension of the celebration is possible by agreement, with special conditions that the newlyweds can define with the event center management.

- **Price for additional hour – 1000€**

Maximum of 2 additional hours can be booked and paid for.

- **Deposit for the celebration is 2000€**

Prices are quoted excluding VAT

- **Possibility of customized offers**

According to additional requests, we can create a special offer tailored to the wishes of our newlyweds.

- **Welcome cocktail / Welcome drink**

All our packages include a welcome cocktail for 30 minutes.

- **Bridal suite**

Our newlyweds have access to the bridal suite throughout the day.

- **Hotel**

All our newlyweds receive accommodation in one of the exclusive hotels in Belgrade from „The DREAM“ event center.

- **Public parking**

Parking is available to all guests of „The DREAM“ event center. It is charged according to the current JKP „Parking Servis“ price list.

- **Elegantly uniformed professional staff**

- **Authentic garden**

The event center has a garden of 200 m2 with a direct view of the river. It is suitable for gatherings, welcome cocktails, and civil wedding ceremonies.

- **Premium champagne service**

During the cake cutting, „Moet & Chandon“ champagne is served to the newlyweds.

Business terms of „THE DREAM“ event center

- **Final guest list**

The newlyweds submit the guest list 7 days before the celebration, and the final billing is based on the reported number of guests.

- **Exclusive ceiling flower decoration**

Our event center has a ceiling decoration with more than 10 000 flowers.

- **Buffet and dessert table decoration**

All our packages include complete furniture: premium luxury medallion chairs, white cotton tablecloths and overlays, branded white cotton napkins, gold cutlery, porcelain plates.

- **Wedding services**

The newlyweds are not obligated to choose our photographer, videographer, decoration agency, or wedding organizer, but we can certainly provide recommendations.

- **Food and beverage services package**

Participants in the organization and execution of the celebration are charged 50% of the selected package price. There is no charge for children under 3 years old. Children aged 3 to 12 are charged 50% of the selected package price.

Our offer is based on a BUFFET TABLE service style. Our team of chefs is available for buffet service throughout the entire wedding.

- **Consultations and wedding protocol creation**

Our professional team of event managers is available to the newlyweds for all consultations and the creation of a detailed wedding protocol.

- **We will gladly accommodate your desires and requests.**

- **Our professional team is at your service for any additional information.**

* „The DREAM“ event center reserves the right to adjust the menu and drink list with prior notice.

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