

THE CHEDI
HOTEL & RESIDENCES
LUŠTICA BAY, MONTENEGRO



BANQUET BOOK

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ABOUT US



The Chedi Luštica Bay is a luxury 5-star hotel located on the magnificent Montenegrin coast, 13 km away from Tivat. This luxury 111-units retreat, member of The Leading Hotels of The World, is nestled between the Adriatic Sea and scenic mountains, directly in the heart of the marina. It represents the architectural highlight of Luštica Bay's emerging residential and holiday resort.

We are proud of our like-minded community that finds this environment especially suited for long stays, rest, work and play throughout the year.

The Chedi Luštica Bay boasts 12 event venues. From the comfortable meeting room to the impressive ballroom, which can seat up to 170 people - you will find the perfect setting for your event among our large selection of multi-purpose facilities.

Integrated projection equipment, sound system and WIFI are available on request. The latest technical equipment, the excellent functionality of the rooms and above all, the dedicated and individual service will ensure that your event is a success.

ALL YOU NEED TO KNOW

LOCATION

AIRPORTS

Tivat (TIV) international airport 13 km (19 min)
Podgorica (TGD) international airport 92 km (1h 45min)
Dubrovnik (DBV) international airport 63 km (1h 45min)

MAIN SITES:

Kotor Old Town 15 km (22min)
Tivat city center 16 km (25min)
Budva Old town 28 km (39 min)
National Park Lovćen 43 km (60 min)

ACCOMMODATION

The Chedi Luštica Bay features 111 units - 100 rooms and 11 suites, including a Penthouse. Every room maximises natural light with floor-to-ceiling windows and balconies that frame unique village, pool, marina, or open Adriatic Sea views. All the rooms are pet friendly and non-smoking.

For detailed rooms and suites information, such as categories, in-room occupancies, amenities, and complimentary in-room services, please follow: <https://www.chedilusticabay.com/en/Rooms-and-Suites>

SERVICES

Restaurant and Bars • Spa • Fitness Centre • 24-Hour Front Desk • Meeting Facilities • Indoor and outdoor Pool • Private Beach • Beach Bar • Airport Shuttle • Car Hire • Room Service • Dry Cleaning • Turn Down Service • Free Wifi • Excursions • Pet Friendly • Family Facilities (indoor and outdoor playground) • Supported Accommodation for people with Physical Disabilities • Entertainment for hotel guests •

HEALTHCARE

SHELTERED CHEDI program - We offer contactless stay services, to ensure maximum guest safety.

MEETING FACILITIES

Welcome drink upon arrival.

Complimentary high-speed Wi-Fi Internet throughout the entire resort.

Complimentary parking for all Hotel guests.

Complimentary use of The SPA facilities: sauna and steam bath, swimming pools and private beach.

Complimentary use of The Gym.

RESTAURANTS AND BARS

THE RESTAURANT - Main hotel restaurant offering BB and HB (breakfast & dinner) service.

THE SPOT - A la carte restaurant with a bar, open for breakfast, lunch, dinner and late-night drinks.

THE LOBBY & POOL BAR - offers light snacks throughout the day, afternoon tea as well as a selection of cakes and cookies at The Cake Counter.

THE ROK BEACH BAR & LOUNGE - offers food, a special Asian menu, drinks and magnificent sunsets.

OUTDOOR ACTIVITIES

Our Mission is to inspire authentic, meaningful, and healthy lifestyle. We offer a variety of activities tailored especially for you.

- E-bikes • Paddle Board • Mini Football
- Basketball • Hiking • Kayaking • Quad Adventures
- Sailing • Yoga • Birdwatching • Tennis
- Beach Volleyball



BREAKFAST

Continental Breakfast

FRUIT JUICE

Freshly squeezed orange, apple or mixed fruit juice

BAKERY BASKET

Selection of mini Viennoiseries and bread rolls with homemade preserves, butter

SELECTION OF CEREALS AND CONDIMENTS

Choice of granola, cornflakes, coco pops or fruit granola

Selection of nuts and dried fruits

Low-fat yoghurt, almond milk

Seasonal fresh fruits and honey

HOT BEVERAGE

Freshly brewed coffee, tea or hot chocolate

PRICE

€ 15 per person

Full Breakfast

FRUIT JUICE

Freshly squeezed orange, apple or mixed fruit juice

BAKERY BASKET

Selection of mini Viennoiseries and bread rolls with homemade preserves, butter

SELECTION OF CEREALS AND CONDIMENTS

Choice of granola, cornflakes, coco pops or fruit granola

Selection of nuts and dried fruits

Low-fat yoghurt, almond milk

Seasonal fresh fruits and honey

COLD CUTS

Smoked prosciutto, sausages, pancetta, red pepper relish, pickles and marinated olives, smoked salmon served with fresh cream

ARTISAN CHEESE PLATE

Farm cheese selection, orange compote, nuts (aged cow cheese, soft goat cheese, sheep cheese)

HOT DISHES À LA CARTE

SCRAMBLED EGGS

Fluffy scrambled eggs, chives, crispy pancetta

SALMON BENEDICT

Poached eggs, smoked salmon, toasted rye bread, dark brown hollandaise sauce, wilted spinach, pumpkin seeds

HOT BEVERAGES

Freshly brewed coffee, tea or hot chocolate

PRICE

€ 25 per person



MEETING BREAK

Short Break

FRESHLY BREWED COFFEE & TEA

STILL & SPARKLING WATER

SELECTION OF JUICES

SELECTION OF MINI
VIENNOISERIES AND COOKIES

PRICE
€ 12 per person

Healthy Break

ICED TEA

Mint iced tea with lemon and peach

Berries iced tea

AVOCADO AND KALE SMOOTHIE

Kale leaves, almond milk, banana, avocado, agave syrup, raspberries, kiwi, chia seeds

SALAD

Sautéed halloumi, medium-boiled egg, beets zucchini avocado, baby kale, almond hummus

SEASONAL FRUITS

Selection of fresh seasonal fruits with nuts

RAW ROLLS

Fresh rice paper spring rolls with shrimps rice vermicelli

Served with homemade chilli sauce

PRICE
€ 15 per person

Sandwich Break

BEVERAGES

Freshly brewed coffee, tea or hot chocolate

Homemade lemonade and soft drinks

SANDWICHES

Ciabatta panini, grilled farm summer vegetables, mozzarella and homemade garden basil pesto

White toast with pan-seared tuna loin and wasabi mayonnaise

Brioche bread with roast beef and mustard cream, arugula salad

SELECTION OF SWEETS

Peanut butter cookies

Double chocolate chip cookies

White chocolate pistachio cookies

Selection of fresh seasonal fruit

PRICE
€ 18 per person

All prices are in EUR, inclusive of VAT and subject to 10% service charge

TAPAS

Tapas Menu No.1

BAKERY BASKET

Baguettes, dark rye bread, grissini

CHARCUTERIE SELECTION

Air-dried and cured cold cut ham selection with pickles
(prosciutto, sausage, mortadella with olives, sausage spicy kulen)

CHEESE

Artisan Cheese Plate

Farm Cheese selection, orange compote, nuts
(aged cow cheese, soft goat cheese, sheep cheese)

SALAD AND SIDES

Fresh-grilled vegetable salad with feta cheese

Fried calamari with citrus aioli

Focaccia with tomato confit, prosciutto

Grana Padano cheese, crispy capers

Vegetable crudité with cream cheese and avocado dip

300 gr per person

(1 refill included)

PRICE

€ 20 per person

Tapas Menu No.2

BAKERY BASKET

Baguettes, dark rye bread, grissini, cheese crackers,
olive tapenade, peppers spread

CHARCUTERIE SELECTION

Air-dried and cured cold cut ham selection with pickles
(prosciutto, sausage, mortadella with olives, sausage spicy kulen)

CHEESE

Artisan Cheese Plate

Farm Cheese selection, orange compote, nuts
(aged cow cheese, soft goat cheese, sheep cheese)

SALAD AND SIDES

Tuna salad with baby potatoes, cherry tomatoes, arugula,
candied walnuts, lemon mayonnaise

Greek salad, sliced cucumbers, tomatoes,
green bell pepper, red onion, olives, and feta cheese

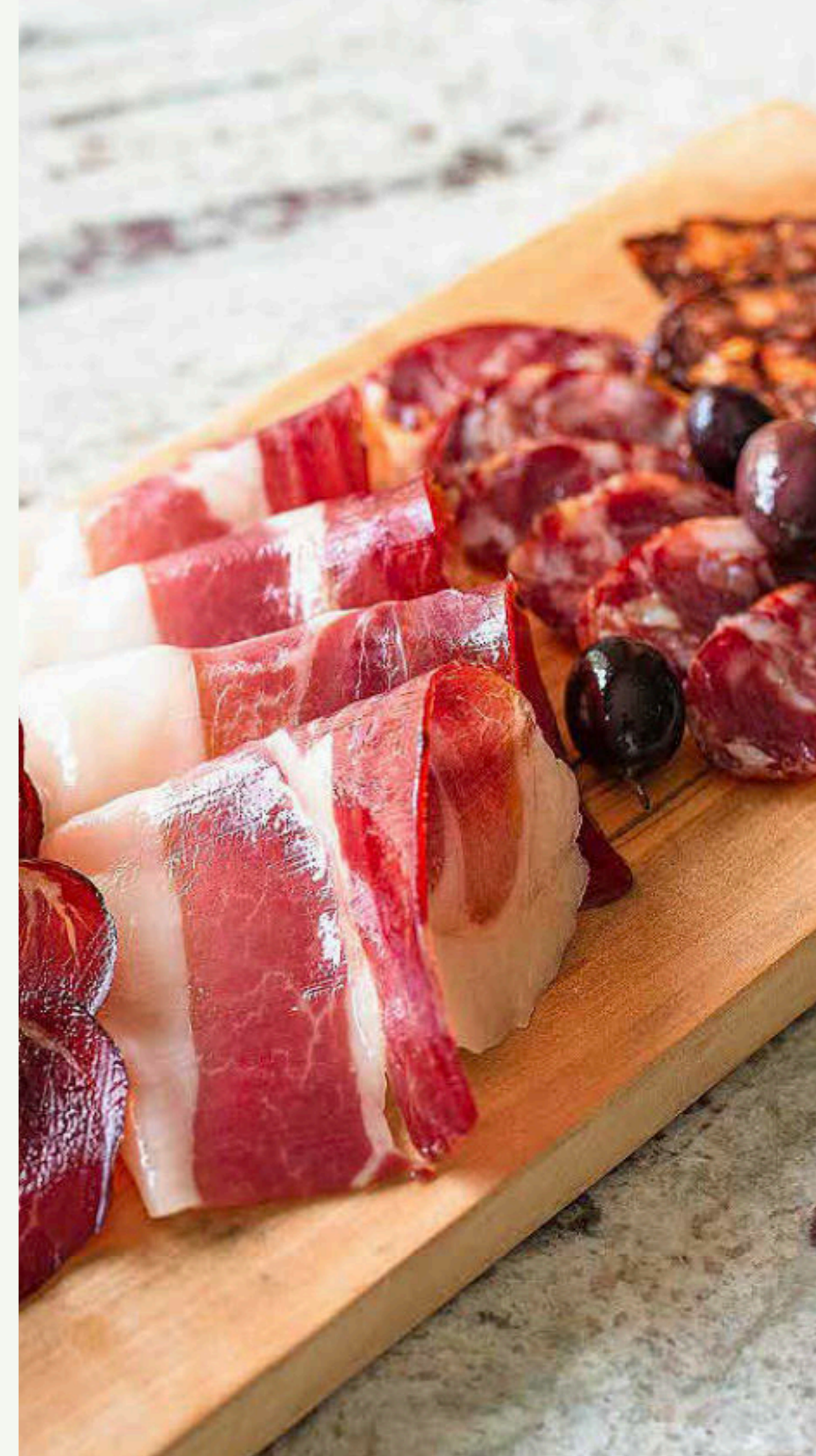
Onion tarte tatin with smoked salmon, tomato confit,
pickled anchovy emulsion

Deep-fried beer-battered shrimps with homemade tartar
sauce

Vegetable tempura with sesame seeds

PRICE

€ 30 per person





CANAPES

Savoury

Vegetable samosa with bechamel sauce and cheese

...

Raw spring roll, rice vermicelli, garden vegetables, lettuce, soya gel

...

Blue cheese and pistachio croquettes with candied oranges

...

Profiteroles filled with chicken pate and truffles

...

Roast beef, whole grain mustard parfait & onion marmalade, brioche

...

Prosciutto, rockmelon, camembert cheese, white toast

...

Mozzarella cream, beef prosciutto, dry cherry tomatoes, basil brioche

...

Smoked salmon, cream with dill, basil brioche

...

Beef tartare, brioche bun, tomato sauce, radish, arugula

...

Tuna cookies, lime and olive mayonnaise, sweet pickled onion

...

Tempura shrimps, egg sauce, crispy capers

...

Warm sea bass cakes with roasted tomato relish

Sweet

Hazelnut Paris-Brest

...

Mini caramel nuts tart

...

Chocolate and coffee truffles

...

Chilled chocolate ganache

...

Raspberry pistachio dome

...

Mini seasonal fruit tart

...

Mini lemon meringue tart

...

Pavlova with mascarpone cream

...

Mini mango cheesecake

PRICE

€ 4 per piece

LUNCH MENU

Kindly choose preferred menu from the below selection

Appetizers

MOZZARELLA BURRATA (V)

Burrata, baked aubergines and tomatoes, portobello chips, lemon gel, basil emulsion, smoked sea salt

ARUGULA AND APPLE SALAD (V)

Arugula salad with pickled apples, goat cheese, mousse, raisins soaked in Sherry vinegar, toasted almonds, honey and mustard dressing

MONTENEGRIN PLATTER

Selection of local Mangulica prosciutto, goat kulen sausage, beef prosciutto, selection of Montenegrin cheese, marinated olives, ajvar

CARPACCIO

Beef carpaccio, Dijon mustard pudding, smoked onion, cheese, poached quail eggs, warm brioche

TUNA SALAD

Black pepper pan-seared tuna, mixed green lettuce, radish, marinated anchovies, quail eggs, garlic and olive cream, olive pudding

Soup

TOMATO

Roasted cherry tomato soup with sour cream and extra virgin olive oil

CARROT

Carrot soup, organic honey, pancetta croutons

CELERY

Celeriac, hazelnut and truffle soup

Main Course

MONKFISH

Monkfish medallions, sautéed spinach, white mushroom ragout, mushroom chips

SEABASS

Grilled sea bream fillet, creamy polenta with Mediterranean herbs, citrus sauce

CHICKEN

Slow-cooked chicken breast stuffed with mushroom duxelles potato mousseline, veal leg jus, parsley oil

VEAL

Roast veal roulade stuffed with raisins and spinach potato and broccoli gratin

GNOCCHI

Pumpkin gnocchi, cream and nutmeg sauce, freshly sliced prosciutto, toasted pumpkin seeds

CRISPY CAULIFLOWER

Fried cauliflower and cheese patty, pickled red onion, salad, crème fraîche with parsley

Dessert

PARFAIT

White chocolate parfait with mulled red wine, strawberries

TIRAMISU

An interplay of coffee and mascarpone

NEW YORK CHEESE CAKE

Baked cheesecake with mixed berry compote

FRUITS

Sliced seasonal fruits

Applicable for minimum

10 pax

PRICE

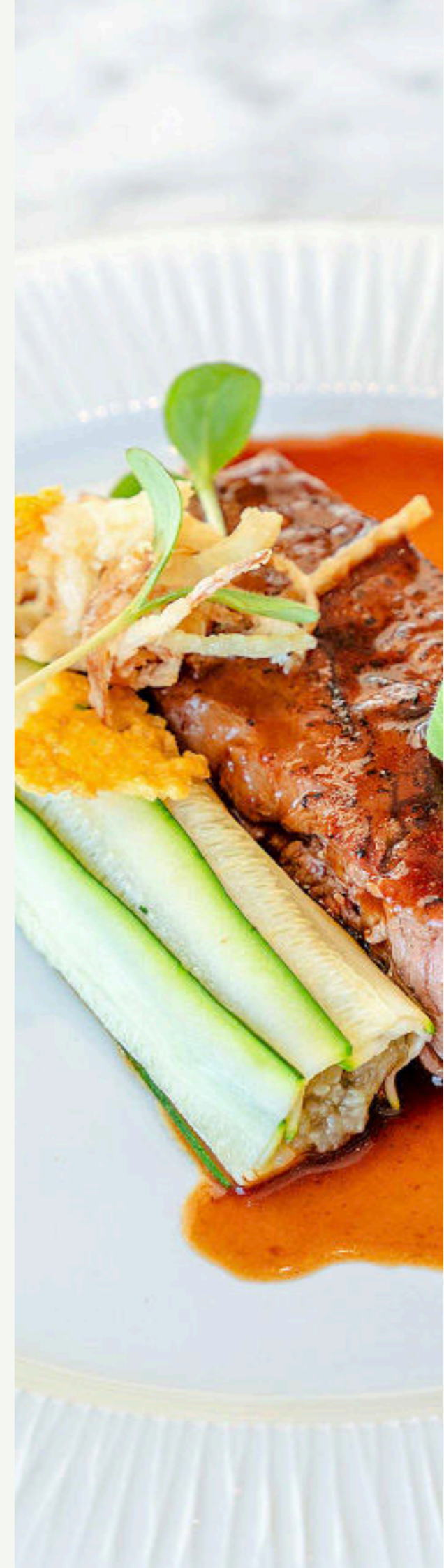
■ Three courses:

€ 39 per person

■ Four courses:

€ 49 per person

All prices are in EUR, inclusive of VAT and subject to 10% service charge



DINNER MENU

Kindly choose preferred menu from the below selection

Appetizers

TUNA

Black pepper pan-seared yellowfin tuna loin, quail egg tartare, anchovies, garlic and olive cream

SCALLOPS

Scallops, poached mussels, roasted red pepper sauce, watercress pesto, aged garlic

TARTARE

Beef tartare, Dijon mustard, smoked onion cheese, forest mushroom powder, poached quail eggs, warm brioche

TOMATOES

Lightly pickled tomatoes, basil dressing, burrata, extra virgin olive oil cream, breadcrumbs, balsamic jelly

Soup

ASPARAGUS & SHRIMP

Creamy asparagus and green peas soup, grilled shrimp kebab, feta mousse

BEEF AND ONION SOUP

Beef and onion soup topped with melted Parmesan cheese, toasted bread

ZUCCHINI VICHYSOISE

Zucchini, crumbled feta cheese, preserved lemon, extra virgin olive oil

Main Course

CUTTLEFISH

Slow-cooked cuttlefish, squid ink gnocchi, lemon velouté, mint oil

TURBOT

Turbot fillet, mussel croquettes, leek purée, vongole and vanilla sauce, marinated asparagus

SEA BREAM

Grilled Adriatic Sea bream fillet with spinach and potatoes, oven-dried cherry tomatoes, wine beurre blanc

VEAL

Slow-cooked veal fillet, summer green pea purée, braised onion, radish, veal jus

LAMB

72-hour-cooked lamb terrine, zucchini cannelloni with Baba ghanoush, cow cheese and onion crisp, lamb jus

PANCAKE LASAGNA

Gluten-free pancake, spinach bechamel, forest mushrooms, pecorino cheese

Dessert

CHOCO CRUNCH

Milk chocolate mousse, crunchy hazelnut, milk chocolate ice cream

ASIATIC

Passion fruit cream, coconut foam, mango sorbet and almond crumble

BERRIES AND VRANAC

Fresh forest berries, homemade yoghurt pudding, dry meringue, Vranac Reserve wine sorbet

Applicable for minimum
10 pax

PRICE

■ Three courses:

€ 49 per person

■ Four courses:

€ 59 per person

■ Five courses:

€ 69 per person

All prices are in EUR, inclusive of VAT and subject to 10% service charge



BBQ MENU

Kindly choose preferred menu from the below selection

Overlooking the luxury Marina, The BBQ at The Chedi Lustica Bay offers an elegant, yet casual, dining experience throughout the day. The nighttime specially evokes the unique charm of feasting under stars while savoring a lavish meal.

Few dining experiences are enjoyable as food grilled to perfection by the sea, and The Chedi cuisine sources the very best ingredients from around the country to whet the Mediterranean appetites of our discerning guests.

PLATED BBQ

Selection of meat, fish and seafood or vegan dishes from the flame grill.

Served with choice of sauce, and side dishes

BBQ BUFFET

Selection of Montenegrin delicacies, cheeses from the north, organic salads

BBQ selection of meat, fish and seafood

Selection of sweet delicacies from our Pastry Shop will be served at the buffet.

■ Plated
€ 39 per person

■ Buffet
€ 49 per person
(Inclusive of dessert)



BUFFET NO. 1

A selection of freshly baked bread, aromatized butter

...

Air-dried and cured Montenegrin cold cut selection, Montenegrin cheese selection

Condiments

Pickled gherkins, pepper relish, cream cheese, olives

Salads

Arugula, Greek salad, Caprese salad, mixed-leaf salad, cherry tomatoes

Dressings

Balsamic vinegar dressing, Caesar dressing, honey mustard dressing

...

Seared tuna with sesame seeds, lettuce, dry cherry tomatoes, lemon mousseline

Roast beef, roasted vegetables, mayonnaise, capers, Grana Padano shavings

Grilled cuttlefish, lettuce, arugula, feta crumble, baked beetroot

Vegetable samosa with bechamel sauce and cheese

On ice

Steamed prawns

Garlic mayonnaise, fresh lemon

...

Soup of the day

...

Deep-fried beer-battered shrimps and calamari, homemade tartar sauce

Beef Stroganoff with pickles and mushrooms

Slow-cooked chicken breast, mushrooms sauce, mushroom chips

Oven-baked potato with rosemary and onion

Steamed jasmine rice

...

Mini seasonal fruit tart

Chocolate mousse with cherry compote

Passion fruit delight

Selection of fresh seasonal fruits

Applicable for minimum
25 pax

PRICE

■ € 39 per person



BUFFET NO. 2

A selection of freshly baked bread, aromatized butter

...

Air-dried and cured Montenegrin cold cut selection, Montenegrin cheese selection

Condiments

Pickled gherkins, pepper relish, cream cheese, olives Parmigiano Reggiano shavings, bread

Salads

Arugula, Greek salad, Caprese salad, mixed-leaf salad, cherry tomatoes, salad Niçoise

Dressings

Balsamic vinegar dressing, Caesar dressing, honey mustard dressing

...

Mini wraps, pan-fried beef ribeye steak, parmesan, onion confit and rocket

Turkey, potato and chives salad, toasted walnuts

Smoked salmon, marinated cucumber, lemon crème fraîche

Sea Bass carpaccio, anchovy, lime gel, homemade brioche

Freshly baked Mediterranean quiche

On ice

Steamed prawns, mussels, oysters

Garlic mayonnaise, garlic and parsley marinade

Ginger, soy and chilly dip, lemon wedges

...

Soup of the day

...

Octopus goulash with thyme potato gnocchi

Grilled Adriatic Sea Bream fillets with olives and caper sauce

Roast lamb with herb crust

Smoked potato purée

Grilled vegetables

...

Roast veal roulade stuffed with raisins and spinach

...

Coffee crème brûlée

Strawberry and earl grey panna cotta

Chocolate Aztec

Chocolate mousse

Selection of fresh seasonal fruit

Applicable for minimum
25 pax

PRICE

■ € 45 per person





PICNIC BASKET

QUICHE

Quiche with sautéed vegetables, crème fraîche

CIABATTA

Ciabatta, prosciutto, Grana Padano cheese, basil cream, grilled zucchini

SALAD

Couscous salad with roasted vegetables, olives, fresh mint and lemon dressing

CHEESES

Selection of Montenegrin farm cheese with nuts, homemade jam grissini and grapes

SWEETS

Berries and vanilla tart

Seasonal fruits

Sparkling lemonade

PRICE
€ 20 per person

BOXED LUNCH I

Sandwich

Danish Waffle

Fruit

Water

PRICE
€ 15 per person

BOXED LUNCH II

Sandwich

Danish Waffle

Fruit

Healthy Smoothie

Water

PRICE
€ 19 per person

CATERING

(Outside The Chedi venues)

The Chedi Luštica Bay's catering is offering a wide array of services for all different kinds of events. We provide a variety of multipurpose venues, capable of holding events such as weddings, birthday parties, business meetings and more.

Whatever the occasion, there are plenty of reasons to choose The Chedi Luštica Bay.

We will most definitely go out of our way to make it a memorable experience. Our catering and events team are specialized in providing a top-class service spiced with the finest food selection.

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions.

We are committed to all of our guests needs including those who have special dietary restrictions and are also aware that some may also adhere to a vegetarian or vegan diet.

Our goal is to deliver a memorable experience showcasing our culinary skills.

CATERING FEES I

Staff up to 8 hours

PRICE

€ 80 per employee

CATERING FEES II

Staff up to 8 hours including inventory (plates, cutlery, napkins, different kinds of glasses)

PRICE

€ 100 per employee



BEVERAGES

Unlimited during lunch or dinner, up to 2 hours of service

BEVERAGE PACKAGE 1 € 15 per person

Still and sparkling water

* Soft Drinks (Juices, Coca Cola, Fanta, Sprite, Bitter Lemon, Tonic Water)

Coffee or Tea Selection

BEVERAGE PACKAGE 2 € 22 per person

Still and sparkling water

Red Wine (House Wine)

White Wine (House Wine)

Coffee or Tea Selection

BEVERAGE PACKAGE 3 € 26 per person

Still and sparkling water

* Soft Drinks (Juices, Coca Cola, Fanta, Sprite, Bitter Lemon, Tonic Water)

Red Wine (House Wine)

White Wine (House Wine)

Coffee or Tea Selection

BEVERAGE PACKAGE 4 € 35 per person

Still and sparkling water

* Soft Drinks (Juices, Coca Cola, Fanta, Sprite, Bitter Lemon, Tonic Water)

Red Wine (House Wine)

Rose Wine (House Wine)

White Wine (House Wine)

Beer (Nikšičko 0.33l, Non-Alcoholic 0.25l)

Selection of Spirits (Vodka Finlandia, Rakija Institut Loza and pear, Gin Beefeater, Whiskey Jack Daniel's)

Coffee or Tea Selection

All prices are in EUR, inclusive of VAT and subject to 10% service charge



BEVERAGES

WELCOME DRINK (price per glass)

Spirit Wine	€ 12
Champagne	€ 19
Cocktail (Bartenders Choice)	€ 10

OPEN BAR

* Soft Drinks (Juices, Coca Cola, Fanta, Sprite, Bitter Lemon, Tonic Water)

Red Wine (House Wine)

Rose Wine (House Wine)

White Wine (House Wine)

Beer (Nikšičko 0.33l, Non-Alcoholic 0.25l)

Selection of Spirits (Vodka Finlandia, Rakija Institut Loza and pear, Gin Beefeater, Whiskey Jack Daniel's)

Coffee or Tea Selection

* Excluding premium drinks and Champagne

PRICE

Two hours

■ **€ 35 per person**

Three hours

■ **€ 45 per person**

Four hours

■ **€ 55 per person**

Corkage Fee (per opened bottle)

Wine	€ 30
Spirit	€ 50

All prices are in EUR, inclusive of VAT and subject to 10% service charge



DAILY DELEGATE PACKAGE

HALF DAY DELEGATE PACKAGE

Up to 4 hours

...

Set up of the venue

Meeting stationary and water

LED projector and screen, basic sound system

Complimentary WiFi for the delegates

Complimentary valet parking for the delegates

...

Mid-morning coffee break with snacks: selection of mini viennoiseries, cookies and fresh fruits

Lunch in one of our Restaurants (buffet or 3 course menu per Chef's choice) with unlimited nonalcoholic beverages included during the meal

...

PRICE

€ 55 per person

Any further requirements for AV equipment would be subject to additional quotation

FULL DAY DELEGATE PACKAGE

Up to 8 hours

...

Set up of the venue

Meeting stationary and water

LED projector and screen, basic sound system

Complimentary WiFi for the delegates

Complimentary valet parking for the delegates

...

Mid-morning coffee break with snacks: selection of mini viennoiseries, cookies and fresh fruits

Lunch in one of our Restaurants (buffet or 3 course menu per Chef's choice) with unlimited nonalcoholic beverages included during the meal

Afternoon Coffee break with afternoon snacks: selection of mini viennoiseries, cookies and fresh fruits

...

PRICE

€ 75 per person

Any further requirements for AV equipment would be subject to additional quotation



THE KITCHEN PARTY

A unique gastronomic concept - The Kitchen Party - is now available for group bookings. In an informal entertainment environment among the kitchen stations, this event gives guests the opportunity to exchange experiences with chefs, cook with them and learn selected secrets of culinary masters.

EVENT OFFER

INCLUDES:

8 Food Stations

Cheese, Cold Cuts, Salads, Sushi, Pitas
Meat Entrees, Fish Entrees, Sweets

...

4 Drink Stations

Wine (Red, White, Rose)
Non-Alcoholic
Cocktails

...

Audiovisual equipment
Private Venue
(Kitchen, Bar, Restaurant)
Decoration
Music
Branding (Press Wall)

PRICE

€ 300 per person

OPTIONAL:

Photography
Video

*subject to additional charge




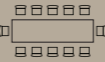
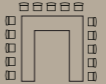


Minimum group size: 100 people / Duration: 4 hours

The Kitchen Party: <https://www.youtube.com/watch?v=CNRnThi4Onw>

All prices are in EUR, inclusive of VAT and subject to 10% service charge

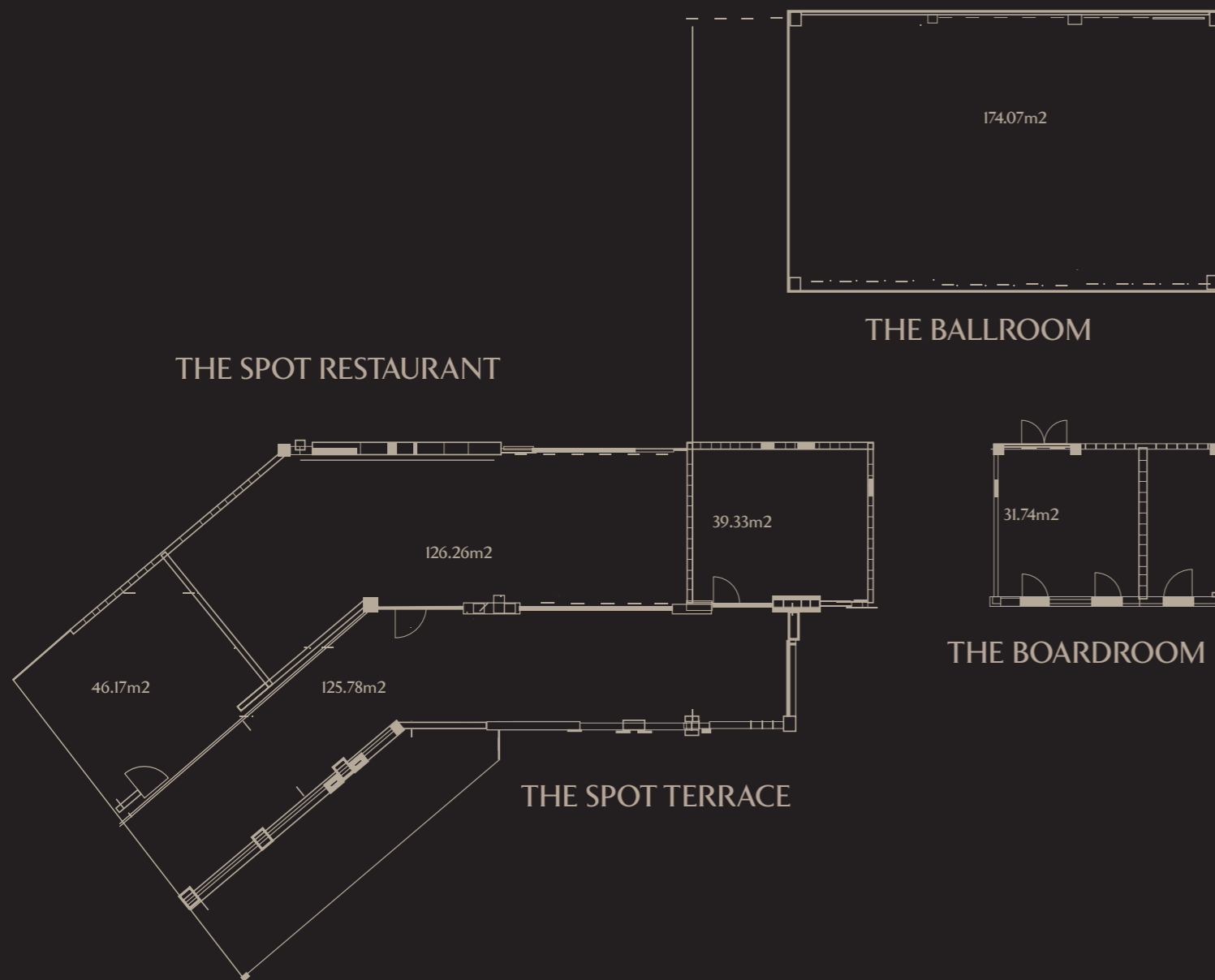


VENUES & FACILITIES

	m2	Ceiling height m	 Cabare	 Banquet	 Reception	 Board Room	 U-Shape	 Classroom	 Theater Style
The Pool Deck	292m2	---	64	80	100				
The Lobby Terrace	37m2	3.80m		20	40	16			
The Lobby	411m2	3.40m			300				
The Restaurant Terrace	100m2	3.70m	36	60	100	30	26	30	60
The Restaurant	263m2	3.50m	80	110	200				
The Boardroom	32m2	3m				16			
The Ballroom	174m2	3.50m	90	100	250	58	50	90	170
The Spot	126m2	3.50m		40	80				
The Spot Bar	46m2	3.50m		12	30	12			
Spot Terrace	200m2	3.70m	80	150	300				
Penthouse	63m2	3.10m			30	24	22		

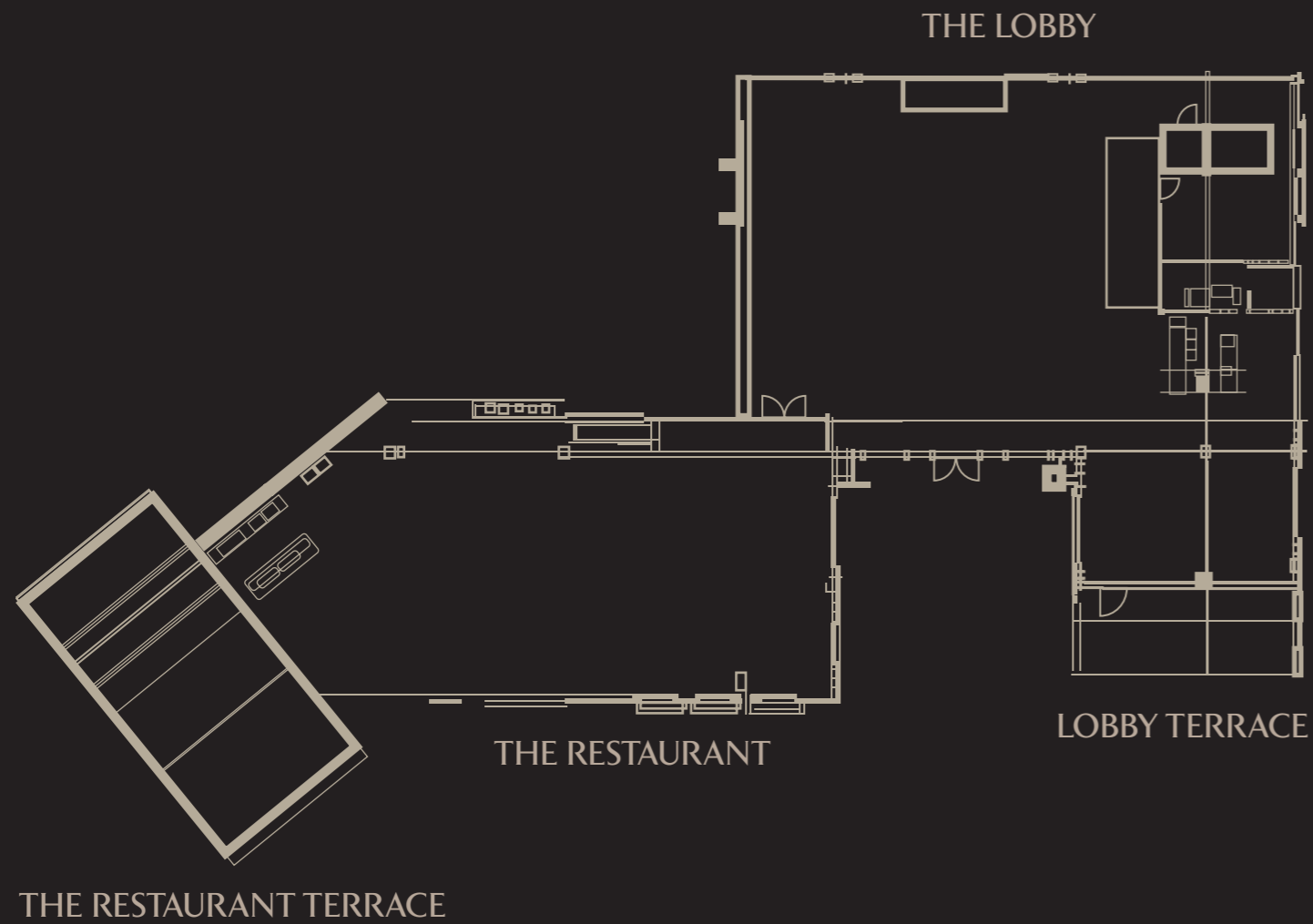
FLOOR PLANS

GROUND FLOOR



FLOOR PLANS

FIRST FLOOR



FLOOR PLANS

PENTHOUSE

