



Dubrovnik Hotel
& Restaurant

CORPORATE

In today's business environment the first impression is very important.

That's why at the Dubrovnik Hotel our attentive service, amazing food and a professional approach ensure that your conference meeting or seminar will be a success.

Being small and friendly means more attention to detail, more privacy and more freedom to be as formal or informal as you wish.

**We have meeting rooms to hire from
£150 all are suitable for:**

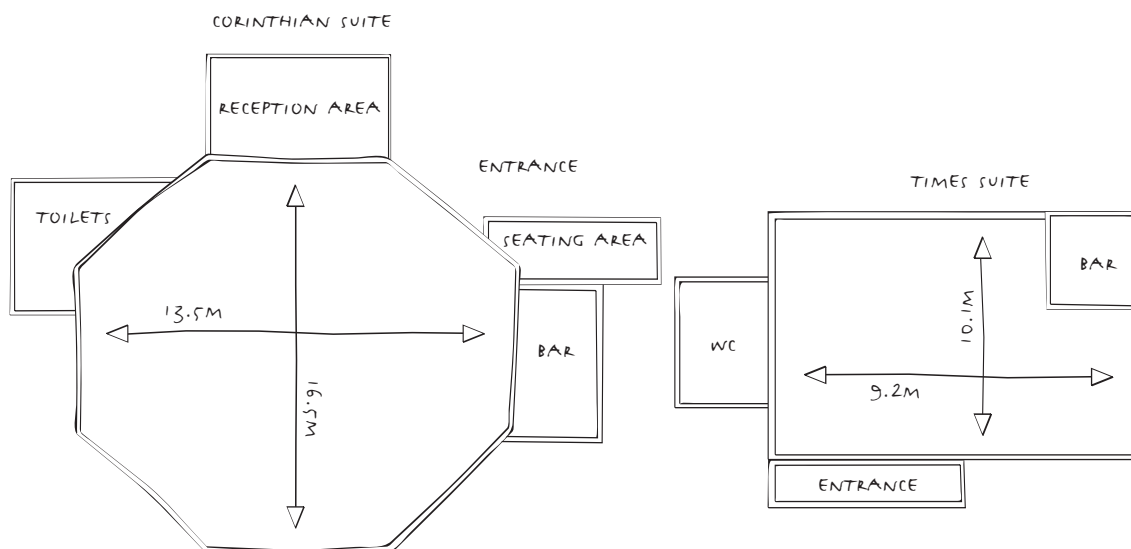
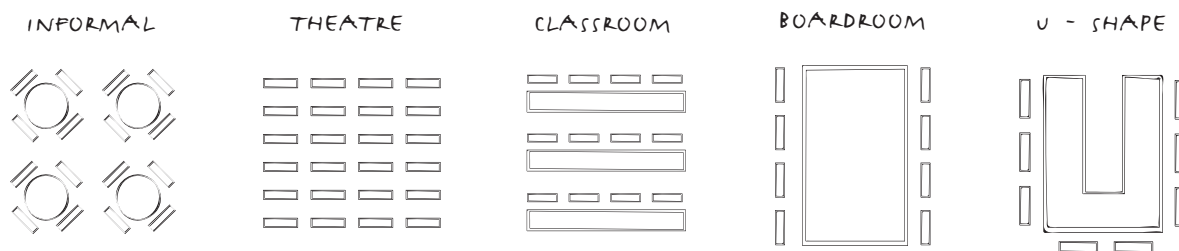
- Training courses
- Planning meetings
- Seminars, B2B
- Regional meetings
- Product / Service launches



conference capacities

CONFERENCE ROOMS	INFORMAL	THEATRE	CLASSROOM	BOARDROOM	U - SHAPE	NATURAL DAYLIGHT	PHONE SOCKET
SYNDICATE ROOM	-	-	-	6	-	YES	YES
LOUNGE ROOM	20	25	15	20	15	YES	YES
ROTARY SUITE	20	20	10	12	10	YES	YES
TIMES SUITE	40	40	35	25	35	YES	YES
CORINTHIAN SUITE	250	250	100	60	80	YES	YES

seating styles





Dubrovnik Hotel
& Restaurant

corporate packages

day and half day delegate package includes

Room Hire

3 refreshment servings

Seated 2/3 course buffet luncheon for numbers over 20

Under 20, a 2 course lunch will be served in our hotel restaurant

Full day package from £24 per delegate (equipment hire included).

Please ask for Half Day Package prices.

24 hour delegate package includes

Room Hire

3 refreshment servings

Seated 2/3 course buffet luncheon for numbers over 20

Under 20, a 2 course lunch will be served in our hotel restaurant

Dinner in restaurant

Accommodation and full English breakfast

From £105 per delegate (equipment hire included).

Equipment hire

LCD (without laptop)

1 x flip chart

PA system





Dubrovnik Hotel
& Restaurant

sample corporate buffet menu

main

French Style Chicken Coq-au-vin

Cooked with Onions, Mushrooms, Garlic & Herbs in a Rich Wine Sauce

Deep Fried Haddock in Chive Batter,

Served with home made Fries and Mushy Peas

Mediterranean Vegetable Risotto (V)

A Medley of Steamed Vegetables (V)

Mixed Leaf Salad

dessert

A Selection of Fresh Fruit

Belgium Chocolate Tart with Cappuccino Cream

