

AURA
BEACH & RESTAURANT

Not Just an Event
A STATEMENT

EVENTS BROCHURE

AURA Beach & Restaurant

A Unique & Memorable Event Destination

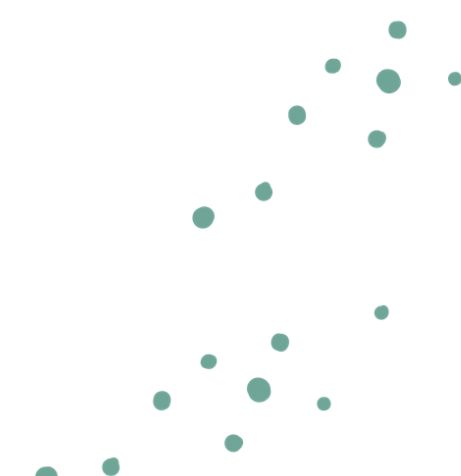
Set above Montenegro's UNESCO-protected Boka Bay, AURA Beach & Restaurant combines natural beauty, modern elegance, and flawless service. Perfect for product launches, leadership retreats, gala events, and incentive travel, it offers panoramic sea and mountain views, an iconic infinity pool, and Mediterranean-inspired cuisine.

With private hire options, tailored menus, and trusted local partners, AURA makes every event spectacular - and effortless.

Where business meets beauty. Where your brand belongs.

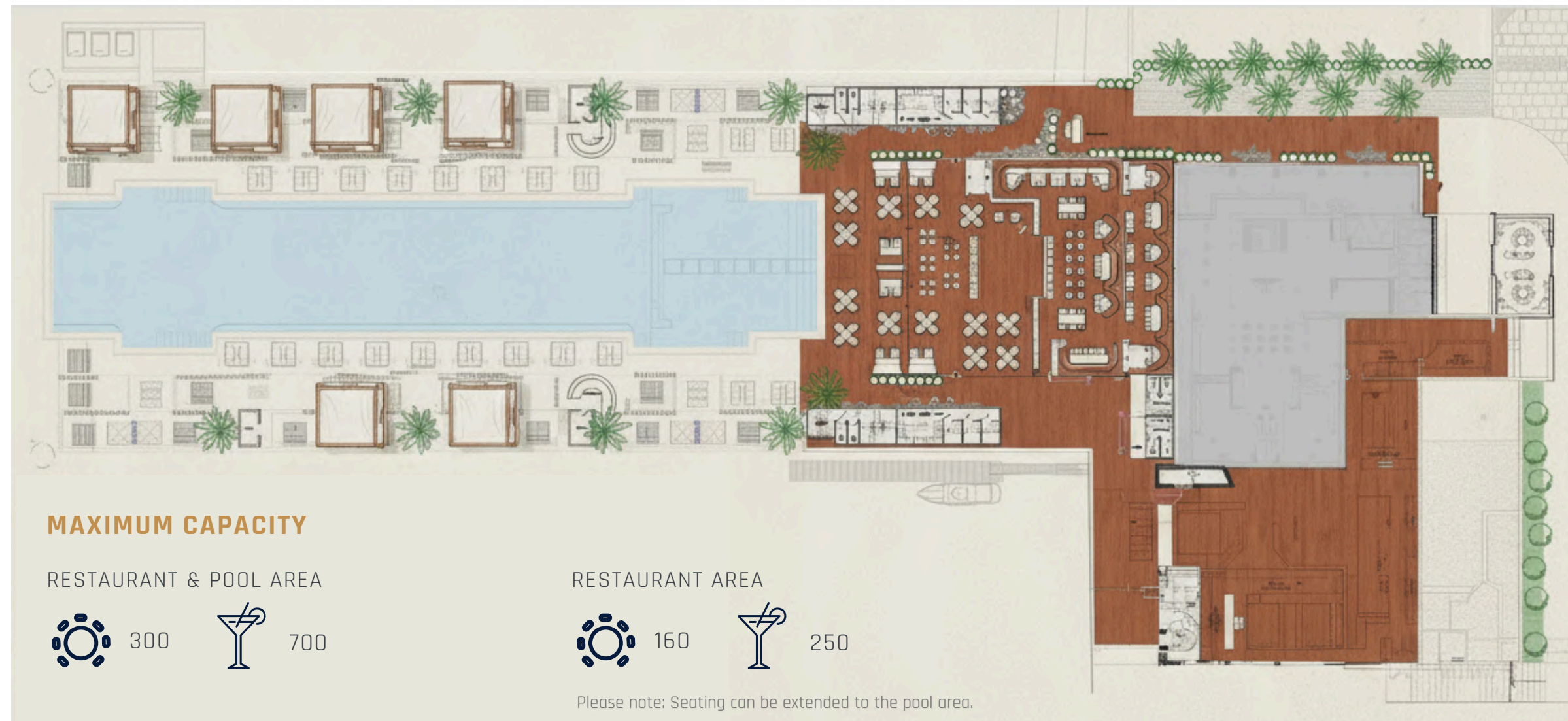


✈️ Airport Proximity
 Tivat: 6km
 Dubrovnik: 47km
 Podgorica: 89km



Designed for your vision *Planned to perfection*

Every event is unique, and so is every celebration. Share your vision with us, from the style of your menu to the setting that feels just right and we will shape every detail around you. The information provided outlines the possibilities, with endless opportunities for personalisation through our team.



Availability

May
June
July
August
September
October

Menu selection

Set Menu
Sharing Style
Canapés

Beverage selection

Welcome drink
Open bar

Please note: Alternative setups are available, with the option to adjust or expand seating capacity.

A wide-angle photograph of a resort pool deck at sunset. The scene is dominated by a large, square, metallic frame in the center, which perfectly reflects the setting sun and the surrounding palm trees. The pool water is calm, mirroring the sky and the frame. To the left, there's a lounge area with white umbrellas and a building. To the right, more lounge furniture and a person are visible. In the background, there are mountains and a body of water under a soft, orange-hued sky.

Food & Beverage
selection

Sharing style

GRAND MEDITERRANEAN

APPETIZER

Seafood Tower (SH, GF, D)

Selection of Mixed Seafood served with Various Condiments

King Crab Salad (SH)

Mixed Leaves, Grapefruit, Confit Lemon, Fennel, Crab Aioli

Sushi Mariowase (SH, G, D)

Spicy Tuna, Avocado, California, Volcano Prawn, Nigiri, Sashimi

Truffle Mushroom Pizza (D, V)

Wild Mushroom, Truffle Cream, Provolone Cheese, Chives

MAIN COURSE

Chateaubriand (D, A)

Black Angus Tenderloin, Hand Cut Chips, Peppercorn Sauce

Grilled Salmon (D)

Citrus Beurre Blanc, Grilled Asparagus, Toasted Quinoa, Mustard Leaves

Spaghetti Pil (SH, D)

Prawns, Garlic, Chilly, Seafood Bisque

Green Salad V

Grilled Vegetables V

Hand cut Fries V

DESSERT

Profiteroles (D)

Chantilly Cream, Chocolate Ganache

Chocolate Mousse (D, N)

Dark & Milk Chocolate, Tiramisu Cream, Chocolate Sable, Popping Candy

Strawberry Mess (D)

Strawberry Sorbet, Pineapple, Coconut, Meringue, Vanilla Cream

Fruit Platter (D)

Selection of fruit

200€ | PER PERSON

Available up to 100 guests

All dishes are accompanied by freshly baked bread and butter. Vegetarian option available upon request.

ALLERGENS GLUTEN (G) SHELLFISH (SH) DAIRY (D) NUTS (N) SOY (S) VEGETARIAN (VG) VEGAN (V) PORK (P)

All prices are in euros, including VAT at the current rate. All prices are subject to 10% service charge.



Sharing style

AURA SOCIAL

APPETIZER

Seafood Tower (SH, GF, D)

Selection of mixed seafood served with various condiments

Truffle Mushroom Pizza (D, V)

Wild Mushroom, Truffle Cream, Provolone Cheese, Chives

Sushi Mariowase (SH, G, D)

Spicy Tuna, Avocado, California, Volcano Prawn, Nigiri, Sashimi

Beef Carpaccio (D, GF)

Truffle Shallot Dressing, Smoked Cheese, Tomato

MAIN COURSE

Veal Chop Milanese (D)

Rocket, Tomato, Mustard Dressing

Saltcrust Seabass (D)

Whole Seabass, Lemon Butter Sauce, Cherry Tomato

Pappardelle Aux Champignons

Truffe (D, V)

Pappardelle, Creamy White truffle Sauce, Wild Mushrooms

Green Salad

Pomme Puree (D, GF)

DESSERT

Cheesecake (D, N)

Berry Jam, Gingle Biscuit, Candied Pistachio

Chocolate Mousse (D, N)

Dark & Milk Chocolate, Tiramisu Cream, Chocolate Sable, Popping Candy

Fruit Platter (D)

Selection of fruit

175€ | PER PERSON

Available up to 100 guests

All dishes are accompanied by freshly baked bread and butter. Vegetarian option available upon request.

ALLERGENS GLUTEN (G) SHELLFISH (SH) DAIRY (D) NUTS (N) SOY (S) VEGETARIAN (VG) VEGAN (V) PORK (P)

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Sharing style

RIVIERA FEAST

APPETIZER

Croatian Oysters no.3 (GF)
Shallot Vinegar, Tabasco, Lemon

Salmon Carpaccio (GF)
Passion Fruit Dressing, Pickled Sweet
Lemon, Shallot

Endive & Roquefort Salad (D, N, V)
Pear, Tomato, Walnut,
Roquefort Vinaigrette

Crispy Calamari (SH, D)
Lime Aioli, Calamari Salt

MAIN COURSE

Marinated Herb Lamb Chops (D)
French Style Green Peas, Bacon,
Rosemary Jus, Confit Shallot

Seafood Orzo (SH, D)
Mixed Seafood, Saffron Bisque, Lemon

Vegetable Tian (V)
Layers of thinly sliced Zucchini, Eggplant,
Tomatoes Sauce, Caramelised Onion

Hand cut Fries (V)

Sauteed Greens (D, GF)

DESSERT

Pain Perdu (D, N)
Salted Caramel, Almond Crumble,
Vanilla Ice Cream

Profiteroles (D)
Chantilly Cream, Chocolate Ganache

Fruit Platter
Selection of seasonal fruits

120€ | PER PERSON

Available up to 200 guests

All dishes are accompanied by freshly baked bread and butter. Vegetarian option available upon request.

ALLERGENS GLUTEN (G) SHELLFISH (SH) DAIRY (D) NUTS (N) SOY (S) VEGETARIAN (VG) VEGAN (V) PORK (P)

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Sharing style

ADRIATIC TABLE

APPETIZER

Stracciatella Tomato (D, V)

Marinated Tomatoes, Balsamic Dressing, Crystallized Basil, Sourdough Croutons

Beef Carpaccio (D, GF)

Truffle Shallot Dressing, Smoked Cheese, Tomato

Seabass Ceviche (GF)

Lime, Onion, Chilly, Avocado Puree

Margherita (D)

Tomato Sauce, Buffalo Mozzarella, Basil

MAIN COURSE

Marinated Baby Chicken (D, GF)

Lemon & Herbs

Grilled Squid (SH, D)

Gremolata, Lemon, Chilly

Truffle & Mushroom Pappardelle

(D, V)

Pappardelle, Truffle Cream, Sauteed mushroom, Chives

Marinated Tomato Salad (V, GF)

Grilled Asparagus (D, GF)

DESSERT

Pain Perdu (D, N)

Salted Caramel, Almond Crumble, Vanilla Ice Cream

Profiteroles (D)

Chantilly Cream, Chocolate Ganache

Fruit Platter

Selection of seasonal fruits

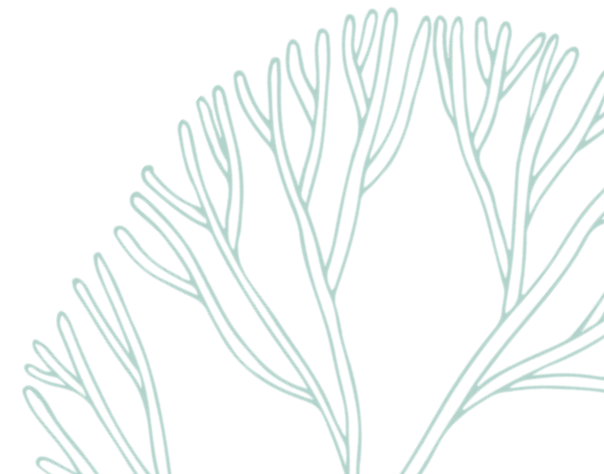
95€ | PER PERSON

Available up to 200 guests

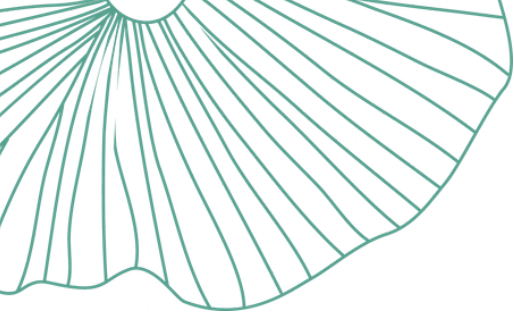
All dishes are accompanied by freshly baked bread and butter. Vegetarian option available upon request.

ALLERGENS GLUTEN (G) SHELLFISH (SH) DAIRY (D) NUTS (N) SOY (S) VEGETARIAN (VG) VEGAN (V) PORK (P)

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Set menus

4 COURSE MENU

GRAND HORIZON

STARTER

Stracciatella Tomato (D, N)

Marinated Tomatoes, Crystallized Basil, Sourdough Croutons

MIDDLE COURSE

King Crab Salad (SH)

Mixed Leaves, Grapefruit, Confit Lemon, Fennel, Crab Aioli

MAIN COURSE

Marinated Herb Lamb Chops (D)

French Style Green Peas, Bacon, Rosemary Jus, Confit Shallot
or

Beef Rossini (D)

Potato Fondant, Sautéed Spinach, Port Sauce, Foie Gras Escalope

DESSERT

Pain Perdu (D, N)

Salted Caramel, Almond Crumble, Vanilla Ice Cream

115€ | PER PERSON

4 COURSE MENU

ADRIATIC SELECTION

STARTER

Beef Carpaccio (D)

Smoked Cheese, Marinated Artichokes, Truffle Shallot Dressing, Mustard Greens

MIDDLE COURSE

Niçoise Salad (D)

Seared Tuna, Quail Eggs, Tomato, Green Beans, Olives, Potato, Mixed Leaves, Artichokes

MAIN COURSE

Vegetable Tian (V)

Layers of thinly sliced Zucchini, Eggplant, Tomatoes Sauce, Caramelised Onion
or

Seabass Fillet (SH)

Courgetti Spaghetti, Clam, Bottarga

DESSERT

Cheesecake (D, N)

Cream Cheese, Berries Jam, Pistachio

95€ | PER PERSON

3 COURSE MENU

SUNSET RIVIERA

STARTER

Stracciatella (D, N)

Marinated Tomatoes, Crystallized Basil, Sourdough Croutons

MAIN COURSE

Marinated Herb Lamb Chops (D)

French Style Green Peas, Bacon, Rosemary Jus, Confit Shallot
Or

Beef Rossini (D)

Potato Fondant, Sautéed Spinach, Port Sauce, Foie Gras Escalope

DESSERT

Pain Perdu (D, N)

Salted Caramel, Almond Crumble, Vanilla Ice Cream

80€ | PER PERSON

3 COURSE MENU

COASTAL BREEZE

STARTER

Beef Carpaccio (D)

Smoked Cheese, Marinated Artichokes, Truffle Shallot Dressing, Mustard Greens

MAIN COURSE

Vegetable Tian (V)

Layers of thinly sliced Zucchini, Eggplant, Tomatoes Sauce, Caramelised Onion
or

Seabass Fillet (SH)

Courgetti Spaghetti, Clam, Bottarga

DESSERT

Cheesecake (D, N)

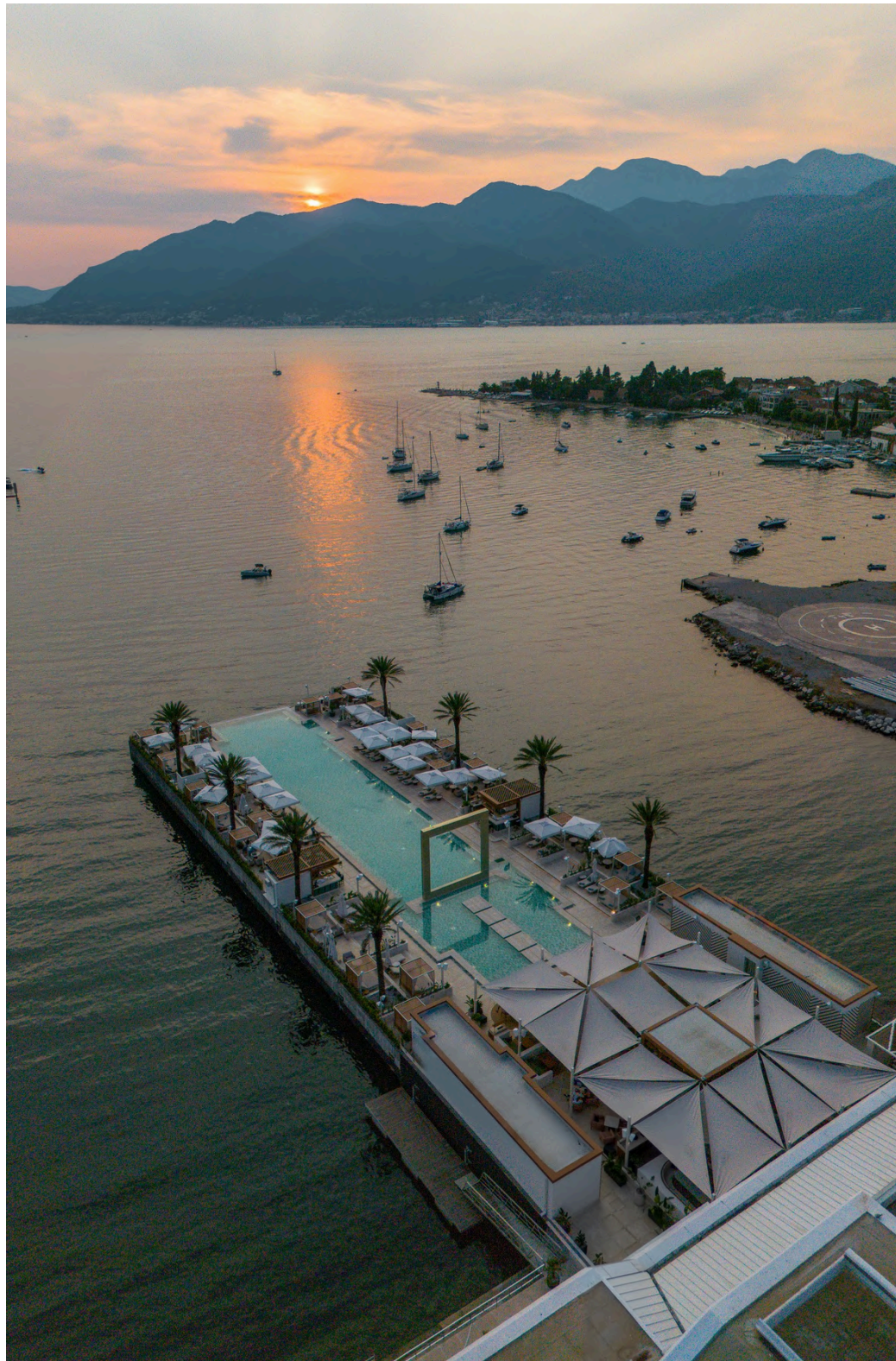
Cream Cheese, Berries Jam, Pistachio

65€ | PER PERSON

All dishes are accompanied by freshly baked bread and butter. Vegetarian option available upon request.

ALLERGENS GLUTEN (G) SHELLFISH (SH) DAIRY (D) NUTS (N) SOY (S) VEGETARIAN (VG) VEGAN (V) PORK (P)

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Canapé selection

VEGETARIAN

Caponata Tart (G)

Selection of marinated vegetable with olive and capers.

Arancini Milanese (G, D)

Saffron Aioli, Fior Di Latte, Sage

Spanish Tortilla

Bravas sauce, Fried Potato, Caramelised Onion

Mushroom Croquette (G, D)

Truffle mushroom Cream, Portobello, Chives

6€ PER PIECE

FISH

Smoked Salmon Rillette Bruschetta

(D, G)
Lemon Gel, Fish Roe

Crab Cocktail (SH, G)

Crispy Shell, Lettuce, Avocado, Marierose

Prawn Summer Roll (SH, N)

Peanut Sauce, Herbs, Edible flower

Tuna Tartare Cone (G)

Spicy Mayo, Yuzu Gel, Sesame seed

6€ PER PIECE

MEAT

Vitello Tonnato (D, G)

Seared Veal, Tuna mayo, Blinis, Fried caper

Truffle Croque Monsieur (D, G)

Pork Ham, Provolone Cheese, Truffle

Béchamel

Beef Tartare (D, G)

Brioche Toaste, Chives, Cured egg yolk

Coconut Crispy Rice (N)

Satay Chicken, Beansprout

6€ PER PIECE

PREMIUM

Mini Lobster Roll (D, G, SH)

Brioche Bun, Celeriac Remoulade

Seared Foie Gras (D, G)

Onion Jam, Broche Bread

Caviar Blinis (D, G)

Crème Fraiche, Chives

Crsipy Rice Salmon Sushi (G)

Chipotle Mayo, Spring Onion, Salmon Roe

7.5€ PER PIECE



Finger Food Selection

SIGNATURE BOWLS

Stracciatella Tomato (D, G)

Heirloom Tomatoes, Crystallised basil,
Sourdough croutons

Tuna Tokyo Poke Bowl (S)

Marinated Rice, Tuna, Edamame, Mango
Salsa, Crispy onion, Spicy Ponzu

Salmon Hawaii Poke Bowl (S)

Marinated Rice, Salmon, Charred Corn,
Wakame, Spring Onion, Toasted cassava

Healthy Buddha Bowl (N)

Sweet potato, Carrot, Raisins, Pickled Ginger,
Lime, Toasted Sunflower seed, Cashew nut

Quinoa Bowl (D, N)

Asparagus, Broccoli, Beans, Pesto Sauce,
Parmesan Shaving, Black Olives

Mediterranean Bowl (D)

Grilled Chicken, Cucumber, Tomato,
Marinated Chickpeas, Feta, Pickled Red
onion, Roasted peppers

12€ PER PIECE

LARGE BITES

Beef Slider (D, G)

Bacon Jam, Mustard Aioli, Smoked Cheese

Barbecue Beef Short Rib Roll (D, G)

Pickled Cucumber Relish

Margherita Flat Bread (D, G)

Tomato Sauce, Mozzarella, Basil

Truffle Flat Bread (D, G)

Mozzarella, Truffle Cream,
Mix Mushroom, Chives

Chicken Katsu Sando (D, G)

Spicy mayo, Pickled Slaw, Mustard,
Caramelised onion

Pissaladiere Flat bread (G)

Caramelised onion, Anchovy, Olives

9.5€ PER PIECE

SWEET

Mix Berry Pavlova (D)

Meringue, Mixed Fruit, Vanilla Curd

Lemon Meringue Tart (D, G)

Lemon Cream, Vanilla Tart Shell, Meringue

Hazelnut Choux (D, G, N)

Choux Pastry, Hazelnut Praline

Chocolate Mousse (D)

Milk and dark Chocolate Mousse,
Chocolate shavings

Tiramisu (D, G)

Mascarpone Cream, Lady's Finger,
Espresso Coffee

Mini Fruit Bowl

Watermelon, Sweetmelon, Pomegranate,
Orange, Pineapple, Dragon Fruit

Pistachio Cake (D, G, N)

Pistachio Sable, Cream Cheese,
Pistachio Praline

6€ PER PIECE

All dishes are accompanied by freshly baked bread and butter. Vegetarian option available upon request.

ALLERGENS GLUTEN (G) SHELLFISH (SH) DAIRY (D) NUTS (N) SOY (S) VEGETARIAN (VG) VEGAN (V) PORK (P)

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Beverage Options

MEDITERRANEAN PRESTIGE 140€ PER PERSON | 3 HOURS

Welcome drink

Veuve Clicquot Champagne
(1 glass per guest)

Still & sparkling water

Aqua Pana, San Pelegrino

Soft drinks

bottled juices, sodas, coffee

Wine selection

La Scolca Gavi Etichetta Bianca, Piedmont, ITL
Château Minuty Prestige, Côtes de Provence, FRA
Villa Antinori, Chianti Classico Riserva DOCG,
Marchesi, Tuscany, ITL

Beer selection

Heineken, San Miguel

Spirits selection

Belvedere, Hendricks, Havana 7,
J.W. Black Label, Jameson Black Barrel,
Jose Cuervo Gold

Local brandy

Plum, quince, apricot, grape

Signature Cocktails

Provance G&T, Make it Pink,
The Wave

Classic Cocktails

Negroni, Daiquiri, Old fashion,
Margarita, Brumble

4 HOURS 195€ | 5 HOURS 225€
EVERY ADDITIONAL HOUR 40€

RIVIERA SIGNATURE 115€ PER PERSON | 3 HOURS

Welcome drink

Veuve Clicquot Champagne
(1 glass per guest)

Still & sparkling water

Suza, Rada

Soft drinks

Bottled juices, sodas, coffee

Wine selection

Pinot Grigio delle Venezie, Zenato, ITL
Château Minuty "M", Côtes de Provence, FRA
Malbec Estate, Vertiz, Mendoza, ARG

Beer selection

Heineken, San Miguel

Spirits selection

Belvedere, Tanqueray, Capt. Morgan,
Chivas Regal 12 YO, Jameson, Jose Cuervo

Local brandy

Plum, quince, grape

Cocktails

Gin & Tonic, Aperol Spritz, Margarita,
Make It Pink, Negroni

4 HOURS 150€ | 5 HOURS 185€
EVERY ADDITIONAL HOUR 35€

ADRIATIC SELECTION 95€ PER PERSON | 3 HOURS

Welcome drink

Masottina Prosecco
(1 glass per guest)

Still & sparkling water

Suza, Rada

Soft drinks

Bottled juices, sodas, coffee

Wine Selection

Bella Novela, Sauvignon Blanc, Erdevik, SRB
Rosa Nostra, Erdevik, SRB
Trianon, Erdevik, SRB

Beer selection

Heineken, San Miguel

Spirits selection

Smirnoff, Tanqueray, Capt. Morgan,
J.W. Red Label, Jim Beam

Local brandy

Plum, Grape

4 HOURS 120€ | 5 HOURS 145€
EVERY ADDITIONAL HOUR 30€





AURA

BEACH & RESTAURANT

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 [aurabeachmontenegro](https://www.instagram.com/aurabeachmontenegro)

Aura Beach, Porto Montenegro
Tivat, Montenegro