

Conference & Banqueting Menu

BY HILTON PRAGUE OLD TOWN





Welcome



Dear Valued Guest,

Whether you are planning a business meeting, an intimate wedding or a special party, Hilton Prague Old Town can cater for any type of event. We offer packages including refreshing drinks and snacks at break times, specially created buffets, exciting lunch and dinner menus and a wide selection of beverages for all kinds of events. Fresh and tasty, each of these delicacies is prepared with the finest ingredients and with great care in every step of the cooking process.

Located in the heart of Prague, Hilton Prague Old Town is the perfect place for your event. Flexible spaces with natural daylight and state-of-the-art audio and light equipment can adjust to your individual wishes and needs.

No matter what your request or timing, our professional team will ensure your event is going to be a success.

Hilton Prague Old Town Culinary Team



Contents

Breakfast

Coffee Breaks

Working Lunches

Daily Delegate Buffets

Buffet Menus

Lunch & Dinner Menus

Canapé Receptions

Beverages

A breakfast meal served on a white square plate. The plate contains two golden-brown croissants in the foreground, a stack of waffles dusted with powdered sugar, two orange slices, and a small glass cup of yogurt topped with a strawberry and chocolate sauce. The plate is set on a textured grey placemat. In the background, a white mug and a glass are visible. To the right, a fork and knife are placed on a white napkin.

Breakfast



Breakfast



CONTINENTAL *Breakfast*

Selection of Fruit Juices
Freshly Baked Croissants and Danish Pastries
Sliced Fresh Fruit
Assorted Cold Cuts
Cheese Platter
Corn Flakes, Dried Fruit Muesli and Fitness Bran
Natural and Fruit Yoghurt
White and Brown Toast
Assorted Bread Rolls
Freshly Brewed Coffee & Tea

Minimum 15 persons
450 CZK per person

BREAKFAST *at Hilton*

Selection of Fruit Juices
Freshly Baked Croissants and Danish Pastries
Sliced Fresh Fruit Platter
Assorted Cold Cuts
Cheese Platter
Smoked Fish Platter
Corn Flakes, Dried Fruit Muesli and Fitness Bran
Natural and Fruit Yoghurt
Fresh Fruit Salad
White and Brown Toast
Assorted Rolls and Sliced Bread
Sausages and Bacon
Baked Beans, Grilled Tomatoes, Breakfast Potatoes
Scrambled Eggs
Freshly Brewed Coffee & Tea

Minimum 20 persons
660 CZK per person

A still life composition featuring a coffee grinder, a potted plant, a tray of donuts, and coffee beans. The scene is set on a dark, reflective surface. In the background, a wooden coffee grinder with a metal hopper and a hand crank sits on a wooden base with the word "CAFE" on it. To the left, a green leafy plant in a brown wooden pot sits next to a burlap coffee sack. In the foreground, a bamboo tray is filled with various donuts: some with pink frosting and sprinkles, some with white frosting and colorful sprinkles, and some with chocolate frosting and chocolate chips. Coffee beans are scattered on the surface around the tray. The text "Coffee Breaks" is overlaid in a white, cursive font across the center of the image.

Coffee Breaks



Coffee Breaks

Morning Coffee Breaks

Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday

Afternoon Coffee Breaks

Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday

Themed Coffee Breaks

Vineyards
Prague 20's
Symphonic
Fresh & Fit

Additional Coffee Breaks Items



Morning Coffee Breaks



Monday

Sundried Tomato & Goat Cheese Gateau
Mini Pretzels with Cream Cheese Dip
Banana Muffins
Brownies
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Wednesday

Bagels with Smoked Salmon & Cream Cheese
Mozzarella Bocconcini with Basil Pesto
Sliced Fruits
Apricot Crostata
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK per person

Tuesday

Rye Stick with Assorted Dips
Panini with Chicken Ham & Fontina Cheese
Almond Cake
Fruit Skewers
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Thursday

Focaccia and Poached Chicken
Ham and Egg Croissants
Granny Apple Tart
Cacao Milkshake
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Morning Coffee Breaks

Friday

Multiseed Croissant with Turkey Ham
Feta Cheese and Olive Skewers
Citrus Muffins
Chocolate Cheese Cake
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Sunday

Sandwich with Veal and Salsa Tonnata
Hummus and Pita Bread
Apple and Walnut Cake
Fresh Waffles with Fruit Dip
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK per person

Saturday

Assorted Filled Mini Croissant
Baguette with Boiled Eggs and Herbs Mayonnaise
Fruit Salad
Stracciatella Muffins
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea



Afternoon Coffee Breaks

Monday

Roast Beef and Horseradish Focaccia
Prawn and Avocado Cocktail
Coffee Mousse
Assorted Doughnuts
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Wednesday

Wholegrain Quiche
Tandoori Chicken Wraps
Cheese Cake with Berries Compote
Assorted Fruit Tartlets
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK per person

Tuesday

Vegetable Rolls
Veggie Burgers with Mushrooms and Parmesan
Apple Tatin
Strawberry Trifle
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Thursday

Roasted Peppers and Tapenade Open Sandwich
Tomato and Mozzarella Sandwich
Apple Strudel
Brioches with Strawberry Jam
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea



Afternoon Coffee Breaks

Friday

Provençal Buns with Pastrami
Cucumber and Cheese Sandwich
Chocolate Doughnut
Opera Cake
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Sunday

Mini Club Sandwich
Vegetable Crudités with Guacamole Dip
Candied Cherry Panna Cotta
Scones with Jam Filling
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK per person

Saturday

Onion Rings with Dipping
Roasted Aubergine Tortilla
Fig Tatin
Assorted Cupcakes
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea





Vineyards

Walnuts and Cheese Cupcake
Chicken Burger
Mini Cheese Platter
Apple Fritters, Vanilla Sauce
Gratin Sabayon with Berries
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Prague 20's

Shrimps Vol-au-Vent
Chicken Terrine with Pistachio
Smoked Salmon and Cream Cheese Roll
Berries in Gelatin
Chocolate Pavlova
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
370 CZK per person

Symphonic

Cucumber and Horseradish Focaccia
Stuffed Cod Open Sandwich
Beef and Rocket Tortilla Wrap
Piano Tiles with Apricot
Allegro Tiramisu (with Grand Marnier)
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Fresh & Fit

Cucumber and Rye Bread Sandwich
Hummus with Pita Bread
Granola Bar
Berries with Chocolate Flakes
Fresh Sliced Fruits
Vegetable and Chia Seed Smoothies
Nespresso, Freshly Brewed Coffee & Tea



Additional Coffee Break Items



Croissants	50 CZK per piece
Danish Pastries	60 CZK per piece
Mini Doughnuts	60 CZK per piece
Yoghurt Mousse with Pistachio	50 CZK per cup
Chocolate Brownies	60 CZK per piece
Walnut and Blue Cheese	70 CZK per piece
Fruit Tartlets	50 CZK per piece
BBQ Pulled Pork Slider	100 CZK per piece
Sliced Fruit Platter for 10 persons	280 CZK per platter
Orange and Apple Juice	95 CZK per 0.2l
Selection of Finger and Open Sandwiches	80 CZK per piece
Mini Beef Burger with Caramelized Onion	140 CZK per piece

Minimum 15 persons

Winter Treat

Hot Chocolate Station with Condiments	50 CZK per person
Apple Fritters, Cranberry Jam	60 CZK per person
Hot Sabayon with Cookies	70 CZK per person
Pancakes with Various Toppings	80 CZK per person

Summer Treat

Homemade Ice Tea Selection	50 CZK per person
Assortment of Tropical Smoothies	60 CZK per person
Chocolate Fountain with Fruit Skewers	70 CZK per person
Assorted Ice cream	80 CZK per person

A photograph of a gourmet lunch dish. The main focus is a white rectangular plate with a scalloped edge, containing a row of lamb chops. The chops are garnished with fresh asparagus spears, thin slices of orange, and small purple flowers. A dark sauce is drizzled over the top. The plate is set on a dark surface, with a wine glass and silverware visible in the background and foreground respectively. The text 'Working Lunches' is overlaid in a white, cursive font across the center of the plate.

Working Lunches

Working Lunches

Working Lunches

- Monday
- Tuesday
- Wednesday
- Thursday
- Friday
- Saturday
- Sunday

Take Away Lunch



Working Lunches

Monday

APPETIZERS AND SALADS

Assorted Finger Sandwiches
Classic Caesar Salad, Croutons, Boiled Eggs and Parmesan
Grilled Zucchini, Sundried Tomatoes, Basil Oil
Salad Bar with Dressings and Condiments

HOT MEAL

Roasted Chicken in Provençal Sauce
Roasted New Potato
Gratinated Cannelloni with Ricotta Cheese and Spinach

SWEETS

Strawberry Mille-Feuille
Chocolate Pudding
Fruit Salad with Grand Marnier
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person

Tuesday

APPETIZERS AND SALADS

Assorted Finger Sandwiches
Cured Beef, Roast Vegetables and Parmesan
Greek Salad with Olives and Feta Cheese
Salad Bar with Dressings and Condiments

HOT MEAL

Steamed Butter Fish with Spicy Piperade Sauce
Fiocchetti Gorgonzola, Tomato Creamy Sauce
Steamed Jasmine Rice

SWEETS

Cheese Cake
Cups of Panna Cotta with Fruit Coulis
Chocolate Crostata
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person



Working Lunches

Wednesday

APPETIZERS AND SALADS

Assorted Finger Sandwiches
Tomato and Mozzarella, Basil Pesto
Chickpea Salad, Tomato and Pickled Vegetables
Salad Bar with Dressings and Condiments

HOT MEAL

Tandoori Marinated Chicken with Lemon and Coriander
Penne Pasta with Vegetables and Tomato Sauce
Basmati Rice with Cashew Nuts and Raisins

SWEETS

Strawberry Cheese Cake
Crème Caramel
Apple Strudel
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person

Thursday

APPETIZERS AND SALADS

Assorted Finger Sandwiches
Pasta Salad with Roasted Peppers and Olives
Aubergine and Cherry Tomatoes
Salad Bar with Dressings and Condiments

HOT MEAL

Beef Tagliata, Rosemary Sauce
Potato Gratin
Ricotta and Spinach Tortellini, Sage and Butter Sauce

SWEETS

Fruit Tartlets
Tiramisu
Almond Cake
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person



Working Lunches

Friday

APPETIZERS AND SALADS

Assorted Finger Sandwiches
Provençal Salad, Boiled Eggs, Beans and Olives
Grilled Vegetable Salad
Salad Bar with Dressings and Condiments

HOT MEAL

Stir Fried Beef, Snow Peas and Soybean Sprouts
Gnocchetti with Shrimps and Pesto
Basmati Rice

SWEETS

Espresso Rolls
Sliced Fruit Platter
Apricot Crostata
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person

Saturday

APPETIZERS AND SALADS

Assorted Finger Sandwiches
Poached Chicken, Sweet Corn and Celery
Cucumber, Mint and Yogurt Dressing
Salad Bar with Dressings and Condiments

HOT MEAL

Pan-roasted Cod, Green Peas and Beurre Blanc Sauce
Vegetable Casserole, Feta Cheese
Crushed Potatoes with Spring Onion

SWEETS

Orange Panna Cotta
Torta Fragoline
Vanilla Mille-Feuille
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person



Working Lunches

Sunday

APPETIZERS AND SALADS

Assorted Finger Sandwiches
Coleslaw Salad
Roast Chicken Salad
Salad Bar with Dressings and Condiments

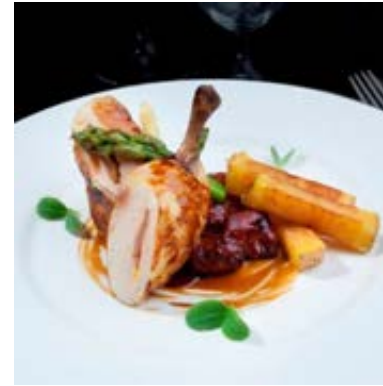
HOT MEAL

Roast Leg of Lamb, Thyme and Lemon Jus
Stir-Fried Vegetables with Tofu
Rosemary Potatoes

SWEETS

Apple Strudel and Crème Anglaise
Sacher Cake
Fruit Crostata
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person



Working Lunches

Take Away Lunch

LUNCH BOX / BAG

Selection of:

- 1 Salad
- 2 Sandwiches
- 1 Dessert
- 2 Seasonal Fruit
- 1 Water
- 1 Juice

SALAD

- Greek Salad
- Tomato and Mozzarella
- Canned Tuna and Red Beans
- Poached Chicken and Green Leaves

SANDWICHES

- Turkey Ham and Mustard
- Mayonnaise
- Roast Beef and Rocket Salad
- Grilled Vegetable Sandwich
- Smoked Salmon and Cream Cheese
- Vegetable Quiche
- Poached Chicken and Baby Spinach

DESSERT

- Chocolate
- Crostata Cheese
- Cake Sliced Fruits

600 CZK per person





Daily Delegate Buffets

Daily Delegate Buffets

Group Selection

Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday



Daily Delegate Buffets

Monday

APPETIZERS AND SALADS

Grilled Zucchini, Sundried Tomatoes, Basil Oil
Smoked Fish Platter, Honey Mustard Dressing
Classic Caesar Salad, Croutons, Boiled Egg and Parmesan
Poached Chicken and Baby Spinach Salad
Beetroot Salad with Scamorza Cheese
Salad Bar with Dressings and Condiments

SOUP

Roasted Tomato Soup

Minimum 20 persons
Included in the Daily Delegate Rate

MAIN COURSES

Roasted Chicken in Provençal Sauce
Gratinated Cannelloni with Ricotta Cheese and Spinach
Sole Scaloppini, Sautéed Vegetables
Vegetable Fried Rice
Roasted New Potato
Seasonal Vegetables

DESSERTS

Apple Tart
Strawberry Mille-Feuille
Chocolate Pudding
Sliced Fruits
Hazelnut Cake

Freshly Brewed Coffee & Tea



Daily Delegate Buffets

Tuesday

APPETIZERS AND SALADS

Marinated Calamari with Coriander and Chili
Cured Beef, Roast Vegetables and Parmesan
Greek Salad with Olives and Feta Cheese
Borlotti Beans Salad
Salmon Terrine with Dill and Lemon
Salad Bar with Dressings and Condiments

SOUP

Chicken and Corn Chowder

Minimum 20 persons
Included in the Daily Delegate Rate

MAIN COURSES

Braised Beef in Dark Beer, Crispy Onions
Steamed Butter Fish on Spicy Piperade
Fiocchetti Gorgonzola, Tomato Creamy Sauce
Steamed Jasmine Rice
Crushed Potatoes with Spring Onion
Roasted Vegetables

DESSERTS

Cheese Cake
Cups of Panna Cotta with Seasonal Fruit Compote
Chocolate Crostata
Lemon Mousse
Sliced Fruits

Freshly Brewed Coffee & Tea



Daily Delegate Buffets

Wednesday

APPETIZERS AND SALADS

Pink Shrimps with Cocktail Sauce
Tomato and Mozzarella, Basil Pesto
Chickpea Salad, Tomatoes
and Pickled Vegetables Vitello Tonnato
Smoked Salmon, Dill and Fennel
Salad Bar with Dressings and Condiments

SOUP

Potato and Leek Soup

Minimum 20 persons
Included in the Daily Delegate Rate

MAIN COURSES

Tandoori Marinated Chicken with Lemon and Coriander
Pike Perch, Beans and Lemon Butter Sauce
Penne Pasta with Vegetables and Tomato Sauce
Basmati Rice with Cashew and Raisins
Roast Potatoes
Sautéed Forest Mushrooms

DESSERTS

Sacher Cake
Strawberry Cheese Cake
Crème Caramel
Apple Strudel
Yoghurt and Berries Mousse

Freshly Brewed Coffee & Tea



Daily Delegate Buffets

Thursday

APPETIZERS AND SALADS

Smoked Trout, Yoghurt Sauce
Mushroom Salad, Coriander and Citronette
Pasta Salad with Roasted Peppers and Olives
Roast Beef with Lemon and Rosemary Oil
Aubergine and Cherry Tomato
Salad Bar with Dressings and Condiments

SOUP

Minestrone

Minimum 20 persons
Included in the Daily Delegate Rate

MAIN COURSES

Beef Tagliata, Rosemary Sauce
Ricotta and Spinach Tortellini, Sage and Butter Sauce
Seared Salmon, Asparagus and Parsley Sauce
Potato Gratin
Green Beans with Leek
Steamed Jasmine Rice

DESSERTS

Fruit Tartlets
Tiramisu
Almond Cake
Lemon Meringue Cake
Marinated Pineapple with Coconut Panna Cotta

Freshly Brewed Coffee & Tea



Daily Delegate Buffets

Friday

APPETIZERS AND SALADS

Provençal Salad, Boiled Eggs, Beans and Olives
Cous Cous Salad with Chicken and Vegetables
Grilled Vegetable Salad
Mackerel with Onions and Capers
Turkey Ham and Roasted Artichoke
Salad Bar with Dressings and Condiments

SOUP

Pumpkin Soup

MAIN COURSES

Stir-Fried Beef, Snow Peas and Soybean Sprouts
Pan-Roasted Cod, Green Peas and Beurre Blanc Sauce
Gnocchetti with Shrimps and Pesto
Basmati Rice
Parsley Potatoes
Seasonal Vegetables

DESSERTS

Mascarpone with Candied Fruit
Espresso Rolls
Sliced Fruit Platter
Apricot Crostata
Cheese Cake

Freshly Brewed Coffee & Tea

Minimum 20 persons
Included in the Daily Delegate Rate



Daily Delegate Buffets

Saturday

APPETIZERS AND SALADS

Caesar Salad, Croutons, Boiled Egg and Parmesan
Spicy Prawns, Balsamic Onion
Spicy Beef Salad
Poached Chicken, Sweet Corn and Celery
Cucumber, Mint and Yoghurt Dressing
Salad Bar with Dressings and Condiments

SOUP

Chickpea and Chili Soup

Minimum 20 persons
Included in the Daily Delegate Rate

MAIN COURSES

Stir-Fried Chicken, Shiitake Mushroom
Butter Fish in Livornese Sauce
Vegetable Casserole, Feta Cheese
Crushed Potatoes with Spring Onion
Pilaf Rice
Sautéed Zucchini and Tomatoes

DESSERTS

Fruit Salad
Torta Fragoline
Pistacchio Cake
Vanilla Mille-Feuille
Orange Panna Cotta

Freshly Brewed Coffee & Tea



Daily Delegate Buffets

Sunday

APPETIZERS AND SALADS

Platter of Smoked Fish and Grain Mustard Dressing
Assorted California Rolls, Wasabi
and Pickled Ginger, Soya Dip
Coleslaw Salad
Mediterranean Salad, Green Olives and Chili
Roast Chicken Salad
Salad Bar with Dressings and Condiments

SOUP

Beef Consommé with Vegetables

Minimum 20 persons
Included in the Daily Delegate Rate

MAIN COURSES

Roast Leg of Lamb, Thyme and Lemon Jus
Monkfish with Mediterranean Sauce
Stir-Fried Vegetables with Tofu
Steamed Jasmine Rice
Gratinated Crepes with Mushrooms
Rosemary Roast Potatoes

DESSERTS

Apple Strudel and Crème Anglaise
Sacher Cake
Fruit Crostata
Assorted Crème Brûlée
Passion Fruit Mousse

Freshly Brewed Coffee & Tea



A buffet table is shown with a variety of food items. In the foreground, there are several white bowls containing different types of salads, including one with shredded chicken and another with mixed vegetables. To the right, a large rectangular tray holds a generous portion of smoked salmon, garnished with lemon slices and onion rings. A woven basket filled with fresh bread rolls sits in the middle ground. In the background, a stack of clear plastic trays is visible, along with a large glass pitcher of water. The setting appears to be an indoor dining area with decorative wooden chairs and greenery in the background.

Buffet Menus

A photograph of a buffet table with various dishes, including a large platter of seafood, a salad, and a pizza. The text "Buffet Menus" is overlaid in a white, cursive font.

Buffet Menus

International Buffet Menu

Menu 1

Menu 2

Menu 3

Flying Buffet Menu

Menu 1

Menu 2

Czech Buffet Menu

Chef's Signature Buffet Menu

Interactive Cooking Stations

Buffet Enhancements



Buffet Menus

International Buffet Menu 1

APPETIZERS AND SALADS

Greek Salad with Olives and Feta Cheese
Dill Marinated Salmon with Fennel Salad
and Orange Dressing
Roast Vegetables and Parmesan Salad
Roast Chicken Salad with Cucumbers
Caesar Salad with Garlic Croutons and Boiled Eggs
Roquefort and Potato Salad
Salad Bar with Dressings and Condiments

MAIN COURSES

Sweet and Sour Chicken
Monkfish Fillet, French Beans and Tomato Butter Sauce
Roast Beef Tenderloin, Caramelized Red Onion, Madeira Sauce
New Potatoes with Herbs and Olive Oil
Sautéed Zucchini and Tomato Wedges
Steamed Jasmine Rice

DESSERTS

Cheese Platter
Sacher Cake
Rum and Raisin Mousse
Vanilla Cream Meringue Cake
Strawberry Cheese Cake
Apple Strudel

Freshly Brewed Coffee & Tea

Minimum 30 persons
1 190 CZK per person



Buffet Menus

International Buffet Menu 2

APPETIZERS AND SALADS

Thai Seafood Salad with Chili, Lime and Coriander Dressing
Beef Carpaccio, Marinated Shiitake Mushrooms with Tamarind Dressing
Smoked Salmon, Prawns, Rucola and Herb Salad
Duck and Orange Salad
Grilled Vegetable Salad
Assorted California Rolls, Wasabi, Pickled Ginger and Soya Salad Bar with Dressings and Condiments

MAIN COURSES

Lemon Sole with Prawns, Mussels and White Wine Sauce
Veal Sirloin, Glazed Carrots, Sage Butter Sauce
Tandoori Chicken, Onion and Coriander Salad
Buttered New Potatoes
Basmati Rice with Cashew Nuts and Raisins
Stir Fried Vegetables and Tofu

DESSERTS

Cheese Platter
Assorted Fruit Tartlets
Vanilla Crème Brûlée
Apple Crostata
Strawberry Mille-Feuille
Chocolate Cake

Freshly Brewed Coffee & Tea

Minimum 30 persons
1 390 CZK per person



Buffet Menus

International Buffet Menu 3

APPETIZERS AND SALADS

Prawn and Avocado Salad
Calamari Salad with Lemon and Coriander, Soba Noodles
Bresaola, Parmesan Flakes and Rucola, Lemon Oil
Poached Chicken Supreme and Baby Spinach Salad
Tomatoes and Buffalo Mozzarella, Rocket Salad
and Balsamic Reduction
Grilled Asparagus, Zucchini, Tomatoes and Parmesan
Salad Bar with Dressings and Condiments

MAIN COURSES

Veal Casserole, Green Peas and Aromatic Herbs
Roast Leg of Lamb, Herb and Thyme Jus
Sea Bass Fillet with Tomato Fondue
Potato Gratin
Penne with Shrimps and Spinach Sauce
Vegetable Ratatouille

DESSERTS

International Cheese Platter
Chocolate Mousse Cake
Strawberry Short Cake
Vanilla Sugar Crusted Crème Brûlée
Panna Cotta with Fruit Compote
Sliced Fruits

Freshly Brewed Coffee & Tea

Minimum 30 persons
1 490 CZK per person



Buffet Menus

Czech Buffet Menu Charles Bridge

APPETIZERS AND SALADS

Czech Charcuterie Platter
Chicken Liver Pâté
Apple and Celeriac Coleslaw
Smoked Fish Platter
Czech Potato Salad
Hermelín Cheese Salad
Salad Bar with Dressings and Condiments

MAIN COURSES

Beef Goulash with Mushrooms and Onions
Bohemian Mushroom Ragout
Roast Duck with Red Cabbage and Cumin Sauce
Pike Perch Fillet, Almond Butter Sauce
Assorted Czech Dumplings
Potato Pancake Bramborák
Steamed Vegetables

DESSERTS

Pancakes Lívance with Blueberries and Whipped Cream
Apple Strudel
Selection of Czech Sweet Pastry Koláče
Bábovka Cake
Sliced Fruits

Freshly Brewed Coffee & Tea

Minimum 30 persons
1 200 CZK per person



Buffet Menus

Chef's Signature Buffet Menu Colosseum Buffet

APPETIZERS AND SALADS

Platter of Assorted Italian Cold Cuts and Smoked Meat
Beef Carpaccio, Marinated Mushrooms
and Parmesan Flakes
Vitello Tonnato
Octopus Salad with Lemon and Parsley
Fresh Seafood Salad, Citrus Dressing
Tomatoes and Buffalo Mozzarella, Balsamic Reduction
Pasta Salad with Olives, Basil and Tomatoes
Salad Bar with Dressings and Condiments

MAIN COURSES

Veal Ossobuco
Chicken Scallopini Topped with Ham and Fontina Cheese
Roasted Sea Bass with Cherry Tomatoes, Olives and Capers
Ricotta and Spinach Tortellini, Wild Mushroom Sauce
Risotto Milanese
Penne Napoletana, Oregano and Tomato Anchovy Sauce
Sautéed Zucchini with Tomatoes and Oregano

DESSERTS

Tiramisu Cake
Fragoloni Cake
Zuppa Inglese
Crostata al Cioccolato
Assorted Ice Creams with Toppings

Freshly Brewed Coffee & Tea

Minimum 30 persons
1 590 CZK per person



Buffet Menus

Interactive Cooking Stations

CARVING STATION

Beef Wellington, Béarnaise Sauce	350 CZK per person
Roast Rack of Lamb, Rosemary Jus	350 CZK per person
Bohemian Roast Duck, Cumin Sauce	250 CZK per person
Roast Chicken, Thyme and Lemon Sauce	250 CZK per person
Honey and Soya Glazed Prague Ham, Horseradish and Mustard	250 CZK per person

We are pleased to accommodate your request or additional requirements.



Buffet Menus



Flying Buffet 1

Mini Buns with Bresaola and Fennel
Black Beignet, Cured Salmon and Cream Cheese
Vegetable Rice Paper Roll
Grilled Asparagus, Hollandaise Sauce

Chunky Crispy Potatoes with Spicy Dip
Chicken Satay, Peanut Sauce
Tempura Prawns, Sweet and Sour Sauce

Ginger Flavoured Chocolate Mousse
Cheese Cake
Fruit Skewers

1 200 CZK per person

Flying Buffet 2

Poached Prawns with Asparagus Purée
Hummus with Toasted Pita
Roast Beef Rolls, Horseradish Mayonnaise
Buffalo Mozzarella, Fresh Tomato and Basil Dip

Lamb Kebab
Fish & Chips
Corn Fritter Lollipop
Stir Fried Beef Noodles

Marinated Berries, Vanilla Syrup
Profiteroles
Vanilla Panna Cotta

1 350 CZK per person

Buffet Menus

Buffet Enhancements

CHEF'S SIGNATURE PLATTER

Assorted Nigiri and Maki Sushi, Pickled Ginger and Soy Sauce

280 CZK per person

SELECTION OF SOUPS

Czech Potato Soup with Mushrooms

Beef Goulash Soup

Beef Consommé with Homemade Noodles

French Onion Soup

Tom Kha Kai - Thai Chicken Soup with Coconut Milk, Mushrooms and Coriander

190 CZK per person



A photograph of a plated dish featuring a roasted chicken leg, asparagus, mushrooms, and potatoes, garnished with a sauce and fresh greens. The text "Lunch & Dinner Menus" is overlaid in a white, cursive font across the center of the image.

Lunch & Dinner Menus



Lunch & Dinner Menus

3 - Course Menu

Menu I
Menu II
Menu III
Menu IV

4 - Course Menu

Menu I
Menu II

Vegetarian Menu

3-Course Set Menu
4-Course Set Menu I
4-Course Set Menu II

Special Menu



Lunch & Dinner Menus

3-Course Menu I

Tomatoes and Mozzarella with Basil Pesto

Turkey Scallopini, Mashed Potatoes, Tomato and White Wine Sauce

Chocolate Crostata with Vanilla Sauce

Minimum 10 persons
960 CZK per person

3-Course Menu II

Chicken and Corn Chowder

Pan Seared Salmon Fillet, Sautéed Spinach and Cauliflower Purée

Strawberry Cheese Cake

Minimum 10 persons
960 CZK per person



Lunch & Dinner Menus

3-Course Menu III

Greek Salad with Olives and Feta Cheese

Roast Chicken Breast, Mashed Potatoes,
Thyme and Lemon Sauce

Apple Strudel, Vanilla Sauce and Whipped Cream

Minimum 10 persons
960 CZK per person

3-Course Menu IV

Caesar Salad with Boiled Eggs,
Anchovies and Parmesan

Beef Tagliata with Potato Gratin

Strawberry Cheese Cake with Raspberry Coulis

Minimum 10 persons
960 CZK per person



Lunch & Dinner Menus

4-Course Menu I

Butternut Squash Velouté with Sweet Corn

Tomato and Green Pea Risotto

Roasted Fillet of Angus Beef, Asparagus,
Potato Rosti and Baby Spinach

Caramelized Apple Tart Tatin, Vanilla Ice Cream

Minimum 10 persons
1 290 CZK per person

4-Course Menu II

Spiced Beef Carpaccio, Tarragon Pesto, Parmesan Flakes

White Onion Velouté with Braised Duck and Cep Mushrooms

Skin Crisp Sea Bass Fillet, Celeriac Purée and Chorizo

Strawberry Shortcake, Marinated Strawberry
and Sweetened Crème Fraîche

Minimum 10 persons
1 290 CZK per person



Lunch & Dinner Menus

Vegetarian Menu

3-COURSE SET MENU

Endive and Roquefort Salad, Walnut Oil

Green Pea Risotto, Pecorino
and Truffle Oil

Sliced Fruit Platter

Minimum 10 persons
850 CZK per person

4-COURSE SET MENU I

Buffalo Mozzarella, Tomatoes
and Avocado, Balsamic Reduction

Zucchini and Tomato Tian

Penne with Wild Mushroom Sauce

Strawberry Cake, Chocolate Coulis

Minimum 10 persons
950 CZK per person

4-COURSE SET MENU II

Baked Tomato and Goat Cheese Tart,
Braised Endive and Balsamic Dressing

Potato and Leek Soup

Asparagus Risotto, Spinach
and Parmesan Cheese Fondue

Caramelized Pear Tatin, Chocolate Ice Cream

Minimum 10 persons
1 090 CZK per person



Lunch & Dinner Menus

Special Menu

KOSHER BREAKFAST, LUNCH AND DINNER MENUS

The food is prepared in a kosher restaurant King Solomon – www.kosher.cz.

It is served in special kosher meal boxes, which are prepared according to the special Jewish ritual rules. All courses are wrapped in aluminum thermo bags, which keep the food warm for a long time. The kosher meal box can also contain fruit, beverages as well as plastic cutlery, napkins and cups, all hygienically wrapped. It is protected by specially marked foil, which guarantees that it has not been forcibly open.

The kosher meal box will be handed over to the customer, who will open it alone or with the assistance of the service personnel. The food items are provided in individual aluminum bags, which are sealed and double packed, to avoid breaking the kosher rules during reheating the meal in a non-kosher reheating device.

HALAL LUNCH AND DINNER MENUS

The food items are sourced through certified suppliers following all required methodology. Halal menu could be ordered 10 business days prior the event and is subject to 15% surcharge.





Canapé Receptions

Canapé Receptions

Cold Canapés

Turkey Ham Beignet	55 CZK per piece
Foie Gras with Pear and Saffron Chutney	55 CZK per piece
Smoked Salmon with Cream Cheese and Blinis	55 CZK per piece
Caramelized Goat Cheese and Beetroot	55 CZK per piece
Tuna and Lobster Rolls	55 CZK per piece
Blue Cheese Sablés	55 CZK per piece
Olives and Feta Skewers	55 CZK per piece
Beef Carpaccio, Mustard Mayonnaise	55 CZK per piece
Tandoori Chicken and Yoghurt Tartlets	55 CZK per piece
Poached Prawn Tail and Asparagus	55 CZK per piece
Toasted Crostini with Sundried Tomato Dip	55 CZK per piece
Salmon and Spinach Terrine	55 CZK per piece
Vegetarian Rice Paper Roll	55 CZK per piece
Marinated Forest Mushrooms	55 CZK per piece
Seared Beef with Sesame and Ponzu Dressing	55 CZK per piece
Baby Mozzarella and Cherry Tomato Lollipop	55 CZK per piece



Canapé Receptions

Hot Canapés

Roasted Pepper and Goat Cheese Crostini	75 CZK per piece
Gratinated Aubergine and Parmesan Tart	75 CZK per piece
Deep Fried Baby Mozzarella, Basil Pesto Dip	75 CZK per piece
Chicken and Mushrooms Ballotine	75 CZK per piece
Duck Spring Rolls with Sweet Chili Jam	75 CZK per piece
Salmon and Spinach Quiche	75 CZK per piece
Miso Beef with Satay Dip	75 CZK per piece
Vegetable Spring Rolls	75 CZK per piece
Corn Fritters with Soya Relish	75 CZK per piece
Crispy Polenta with Gorgonzola	75 CZK per piece
Beef Meatballs	75 CZK per piece
Spicy Prawns and Sesame Seeds	75 CZK per piece
Thai Fish Cake with Sweet and Sour Sauce	75 CZK per piece
Chicken Satay with Peanut Sauce	75 CZK per piece
Prawn Tempura with White Radish and Soya Dip	75 CZK per piece
Tomato and Basil Arancini	75 CZK per piece



Canapé Receptions

Dessert Canapés

Strawberry Trifles	65 CZK per piece
Tiramisu	65 CZK per piece
Vanilla Panna Cotta with Orange	65 CZK per piece
Gianduja Pudding	65 CZK per piece
Cheese Cake	65 CZK per piece
Various Crème Brûlée of Pistachio, Vanilla and Chocolate	65 CZK per piece
Fruits Skewers with Dipping Sauce	65 CZK per piece
Macaroons with Various Ganache Fillings	65 CZK per piece
Yoghurt and Raspberry Mousse	65 CZK per piece
Sweet Wine Sabayon with Almond Tuile	65 CZK per piece
Chocolate Brownies	65 CZK per piece
Opera Cake	65 CZK per piece
Assorted Mini Fruit Tartlets	65 CZK per piece
Mini Czech Pavlova	65 CZK per piece



The image features three glasses of beverages against a dark background. The leftmost glass contains a clear liquid with ice cubes and a sprig of rosemary. The middle glass is filled with a golden beer, topped with a thick head of white foam and garnished with a slice of lemon. The rightmost glass contains a red, bubbly beverage with ice, strawberries, and a sprig of mint. A white, cursive text overlay is centered over the middle glass.

Beverages



Beverages

Open Bar

Soft Drinks
Beer & Wine
Sparkling Wine Prosecco
Champagne
Spirit Reception
Beverage Packages

Wine List

White Wines
Red Wines

Beverage List

Hot Drinks
Soft Drinks, Juices
Mineral Waters
Beers
Aperitifs
Spirits and Liqueurs
House Wine

Cocktail Selection



Beverages

Open Bar

SOFT DRINKS

Soft Drinks (Coca-Cola, Fanta, Sprite, Tonic),
Water, Juices (Orange, Apple, Multivitamin)

Per person per 30 minutes	240 CZK
Per person per 1 hour	320 CZK
Every additional hour	170 CZK

BEER & WINE

House Wine Red and White, Beer and Soft
Drinks (Coca-Cola, Fanta, Sprite, Tonic), Water

Per person per 30 minutes	360 CZK
Per person per 1 hour	520 CZK
Every additional hour	340 CZK



Beverages

Open Bar

SPARKLING WINE - PROSECCO

Sparkling Wine Prosecco, Beer, Soft Drinks (Coca-Cola, Fanta, Sprite, Tonic), Water and Juices (Orange, Apple, Multivitamin)

Per person per 30 minutes 3	360 CZK
Per person per 1 hour	520 CZK
Every additional hour	340 CZK

CHAMPAGNE

Champagne, Beer, Soft Drinks (Coca-Cola, Fanta, Sprite, Tonic), Water and Juices (Orange, Apple, Multivitamin)

Per person per 30 minutes	680 CZK
Per person per 1 hour	890 CZK
Every additional hour	540 CZK



Beverages

Open Bar

SPIRIT RECEPTION

Campari, Martini, Whisky, Gin, Vodka, House White and Red Wine, Sparkling Wine, Beer, Soft Drinks (Coca-Cola, Fanta, Sprite, Tonic) and Juices (Orange, Apple, Multivitamin)

Per person per 30 minutes	480 CZK
Per person per 1 hour	640 CZK
Every additional hour	380 CZK

BEVERAGE PACKAGES

Hilton Old Town Dining

Two Soft Drinks (0.20 l) or Waters (0.33 l)
One Glass of Local Red or White Wine (0.15 l) or Beer (0.30 l) **290 CZK per person**

Add a glass of Sparkling Wine Prosecco (0.12 l) **140 CZK per person**

Add a glass of Slivovice or Becherovka (4 cl) **120 CZK per person**

ENHANCEMENTS

Salted Peanuts, Potato Crisps and Marinated Olives **80 CZK per person**



Beverages

Beverage List

HOT DRINKS

Nespresso	95 CZK per cup
Filter Coffee	95 CZK per cup
Decaffeinated Coffee	95 CZK per cup
Selection of Teas	95 CZK per cup

SOFT DRINKS, JUICES

Coca Cola, Coca Cola light	95 CZK per 0,20 l
Fanta, Sprite, Tonic, Soda Water	95 CZK per 0,20 l
Red Bull	150 CZK per 0,25 l
Selection of Juices	95 CZK per 0,20 l

MINERAL WATERS

Mattoni (Sparkling)	95 CZK per 0,33 l
Mattoni (Sparkling)	150 CZK per 0,75 l
Aquila (Still)	95 CZK per 0,33 l
Aquila (Still)	150 CZK per 0,75 l



Beverages

Beverage List

BEERS

Pilsner Urquell	100	CZK per 0,33 l
Budweiser Budwar	100	CZK per 0,33 l
Heineken	130	CZK per 0,33 l
Local (non alcoholic beer)	100	CZK per 0,33 l

APERITIFS

Martini Dry, Bianco, Rosso	140	CZK per 8 cl
Campari	160	CZK per 4 cl

HOUSE WINE

White Wine	690	CZK per 0,75 l
Red Wine	690	CZK per 0,75 l

SPIRITS AND LIQUEURS

Martel VS	180	CZK per 4 cl
Martel VSOP	250	CZK per 4 cl
Johnnie Walker Red Label	170	CZK per 4 cl
Johnnie Walker Black Label	190	CZK per 4 cl
Jameson	150	CZK per 4 cl
Jack Daniel's	170	CZK per 4 cl
Vodka Absolut	150	CZK per 4 cl
Gin Beefeater	150	CZK per 4 cl
Rum Havana Club	160	CZK per 4 cl
Rum Bacardi Superior	150	CZK per 4 cl
Tequila Olmeca Blanco	160	CZK per 4 cl
Baileys	140	CZK per 4 cl
Malibu	140	CZK per 4 cl
Slivovice	180	CZK per 4 cl
Becherovka	140	CZK per 4 cl
Fernet Branca	140	CZK per 4 cl
Jägermeister	140	CZK per 4 cl



Beverages

Wine List

WHITE WINES

Riesling Vlassky

Florianek, Moravia, Czech Republic

Elegant fragrance of meadow flowers with combination of gooseberry

150 ml

750 ml

140 CZK

690 CZK

Pinot Grigio Delle Venezie

Prospetti, Veneto, Italy

Sweet apple fruit centre, balanced with a hint of tropical fruit flavor

160 CZK

750 CZK

The Pick Chardonnay

McGuigan, South Australia

Elegant citrus fruit backed by a full rounded stone fruit profile

180 CZK

850 CZK

SPARKLING WINE & CHAMPAGNE

Prosecco Galanti

Pommery Brut Royal

Heidsieck & Co Monopole Silver Top Brut

100 ml

750 ml

160 CZK

850 CZK

360 CZK

2 150 CZK

320 CZK

1 850 CZK



Beverages

Wine List

RED WINES

Svatovavrinecke

Michlovsky, Moravia, Czech Republic

Well balanced by tannins and pleasant caramel tones in after-taste

150 ml

750 ml

140 CZK

690 CZK

Montepulciano d'Abruzzo

Marchesi, Abruzzo, Italy

Soft forest fruit with a hint of spice, medium bodied with a round finish

160 CZK

750 CZK

The Pick Shiraz

McGuigan, South Australia

Generous aroma of vanilla and spice, burst with flavors of dark plum, cherry

180 CZK

850 CZK

ROSE WINE

Les Gravières

Domaine Gordonne, Provence, France

Bright and lively citrus notes with ample body and fresh acidity

140 CZK

690 CZK



Beverages

Cocktail Selection

GIN COCKTAILS

Gimlet

Gin, Rose's Lime Cordial

Tom Collins

Gin, Fresh Lemon Juice, Sugar Syrup, Soda Water

220 CZK per cocktail

WHISKEY COCKTAILS

Manhattan

Canadian Club, Martini Rosso, Angostura Bitters

Old Fashioned

Jack Daniels, Angostura Bitters, Brown Sugar, Soda Water

230 CZK per cocktail

VODKA COCKTAILS

Cosmopolitan

Vodka, Orange Bitter, Cointreau, Cranberry and Lime Juice

Caipiroska

Vodka, Fresh Lime, Brown Sugar

220 CZK per cocktail

RUM COCKTAILS

Mojito

Havana Club, Fresh Lime, Sugar, Soda Water, Fresh Mint

Cuba Libre

Havana Club, Lime Juice, Sugar, Coca Cola

230 CZK per cocktail



Beverages

Cocktail Selection

TEQUILA COCKTAILS

Pink Cadillac

Tequila, Triple Sec, Grand Marnier, Cranberry and Lime Juice

230 CZK per cocktail

Tequila Sunrise

Tequila, Orange Juice, Grenadine

FANCY & COLADAS

Mai Tai

Rum, Amaretto, Almond Syrup, Pineapple and Lemon Juice

230 CZK per cocktail

Piña Colada

Rum, Coconut Syrup, Pineapple Juice, Cream

240 CZK per cocktail

BRANDY COCKTAILS

Side Car

Martell V.S., Cointreau, Lemon Juice

240 CZK per cocktail

Brandy Sour


Martell V.S., Lemon Juice, Sugar Syrup



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