

# CATERING MENU



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Breakfast



Coffee Breaks



Canapés



Italian Set menus



Bohemian Set menus



Czech Buffets



Italian Buffets



Beverage Selection



Beverage Packages



Daily Delegate Package



Equipment and Services

# BREAKFAST



## CONTINENTAL BREAKFAST

### FRUITS AND JUICE

- Freshly squeezed orange, grapefruit and carrot juice
- Selection of fresh whole fruit
- Sliced seasonal fruit
- Fresh fruit salad
- Selection of natural and fruit yogurts

### BAKERY

- Toast: white, whole wheat, rye and multi-grain or bagel
- Croissant, chocolate croissant
- Homemade muffins, mini breakfast bakeries
- Traditional Czech bread
- Butter, cream cheese, artisan fruit preserves and honey

### COLD CUTS

- Selection of Bohemian cheese
- Selection of Bohemian salami, Prague ham and pickles
- Assortment of smoked fish with condiments

### HOT & COLD BEVERAGES

- Regular and decaffeinated coffee
- Selection of black, green and fruit teas
- Hot chocolate
- Skimmed or regular milk
- Cream
- Still water

**835 CZK (30.50 EUR)**

# BREAKFAST



## AMERICAN BREAKFAST

### CHOICE OF DAILY EGG SPECIAL

served with your choice of condiments:

- Bacon, Prague ham; country, chicken or veal sausage
- English style baked beans

### CHOICE OF BREAKFAST POTATOES AND VEGETABLES

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- Still water

1,000 CZK (36.50 EUR)

## DAILY EGG SPECIAL

- Scrambled eggs with fine herbs
- Scrambled eggs with wild mushrooms
- Mediterranean omelets with buffalo mozzarella and tomatoes
- Eggs Benedict with smoked ham
- Eggs Fiorentina

## BREAKFAST POTATOES

- Home fries
- Potato purée
- Czech mashed potatoes with leek
- Potato Rösti

## BREAKFAST VEGETABLES

- Grilled tomatoes with fresh herbs
- Fresh vegetable salad
- Mixed green salad
- Sautéed mushrooms



# BREAKFAST



## BREAKFAST LIVE COOKING STATIONS

### SMOOTHIE STATION (min 40 pax)

- Energizer: strawberry, banana, yogurt and orange juice **200 CZK** (7.50 EUR)
- Tropical paradise: pineapple, banana, yogurt and orange juice **200 CZK** (7.50 EUR)
- Vanilla shake – with skimmed milk or whole milk **150 CZK** (5.50 EUR)
- Strawberry shake – with skimmed milk or whole milk **150 CZK** (5.50 EUR)

### OMELETS AND EGG STATION (min. 20 pax) **150 CZK** (5.50 EUR)

- Fried eggs, scrambled eggs, omelets with your choice of:  
ham, mushroom, asparagus, chive, tomato, sweet pepper, cheese

### PANCAKES STATION (min. 20 pax up 100 pax) **210 CZK** (7.50 EUR)

- with vanilla sauce, strawberries, banana, maple syrup,  
homemade marmalade and mascarpone

### BOHEMIAN PANCAKES (min. 50 pax up to 100 pax) **180 CZK** (6.50 EUR)

- With cinnamon, cottage cheese, sour cream and selection  
of homemade marmalades

## BREAKFAST BEVERAGE STATIONS

### SPECIALTY COFFEE STATION **140 CZK** (5 EUR)

- Cappuccino, latte, specialty flavored coffee

### PROSECCO COCKTAILS (your choice of) **250 CZK** (9 EUR)

- Bellini – prosecco with peach purée
- Mimosa – prosecco with orange juice
- Rossini – prosecco with strawberry purée
- Puccini – prosecco with tangerine purée
- Tintoretto – prosecco with pomegranate purée

## BREAKFAST ENHANCEMENTS

- Moravian apple strudel with vanilla sauce and whipped cream **150 CZK** (5.50 EUR)
- French toast with apple cinnamon compote and maple syrup **150 CZK** (5.50 EUR)
- Buttermilk pancakes with banana, chocolate sauce  
and whipped cream **150 CZK** (5.50 EUR)
- Basmati rice pudding with Jalab mint rose water,  
almonds and raisin **150 CZK** (5.50 EUR)
- Mezzeh with homemade pita **250 CZK** (9 EUR)  
(labne, hummus, baba ghanoush, beetroot with wild honey and sour cream)
- Selection of house Italian charcuterie **400 CZK** (14.50 EUR)  
- Prosciutto di Parma, mortadella, salami Milano  
- Amerigo pickles, Sicilian marinated olives and  
- homemade artisan grissini
- Selection of house Italian cheese **380 CZK** (14 EUR)  
- Taleggio, scamorza affumicata, buffalo mozzarella traditional  
- homemade compotes
- Miso soup with tofu and nori **210 CZK** (7.50 EUR)

# COFFEE BREAKS



## MORNING COFFEE BREAK (MIN. 10 PAX)

- Mini croissant and pain au chocolat
- Mini carrot cakes
- Tramezzino of white bread with ham, emmental cheese and lettuce
- Fruit muesli verrine with sliced almonds
- Fruit yogurts
- A variety of juices and soft drinks
- Freshly brewed coffee and selection of teas

550 CZK (20 EUR)

## AFTERNOON COFFEE BREAK (MIN. 10 PAX)

- Chocolate biscuits
- Hazelnut éclair
- Mini muffins with blueberries
- Seasonal fruit skewers with vanilla broken flan
- Croissant sandwiches with salmon, white cheese and cucumber
- A variety of juices and soft drinks
- Freshly brewed coffee and selection of teas

550 CZK (20 EUR)

## HEALTHY COFFEE BREAK (MIN. 10 PAX)

- Cereal bars
- Vegetables crudités skewers with smoked eggplant cream
- Seasonal sliced fruit
- Chickpea crackers with goat cheese, tomatoes and olives
- Red bell pepper and strawberry smoothie
- Beetroot orange salad with minted yogurt mousse
- Mini citrus salad
- Orange, Grapefruit, Apple & Green celery, Carrot, Tomato & Ginger juice
- Freshly brewed coffee and selection of teas

550 CZK (20 EUR)



# COFFEE BREAKS



## ITALIAN COFFEE BREAK (MIN. 10 PAX)

- Croissant stuffed with chicken salad, lettuce heart and mayonnaise
- Parma ham with melon pearls
- Mini mozzarella with cherry tomato in shot glass and pesto
- Chocolate Florentine
- Tiramisu
- White chocolate panna cotta
- Gianduiotti hazelnut chocolates
- Amaretti orange and pistachio
- A variety of juices and soft drinks
- Freshly brewed coffee and selection of teas

**650 CZK** (23.50 EUR)

## BOHEMIAN COFFEE BREAK (MIN. 10 PAX)

- Spinach and cheese strudel
- Bacon-potato pancakes (bramboráčky)
- Šumava bread sandwich with roast beef and tartar sauce
- Homemade pastries
- Traditional Czech “bábovka”
- Mini donuts – Czech sweets filled with marmalade or chocolate (koblížky)
- Curd donuts (tvarohové koblížky)
- A variety of juices and soft drinks
- Freshly brewed coffee and selection of teas

**650 CZK** (23.50 EUR)

## INTERNATIONAL COFFEE BREAK

- Vol au vent with green and black olives
- Rice paper rolls with prawns, exotic fruit and vegetables, sweet chili sauce
- Mexican tortilla with chicken, white cheese, coriander and lime
- Coconut milk soup with pineapple
- Mango pudding
- Ginger crème brûlée
- Deep fried banana with honey
- A variety of juices and soft drinks
- Freshly brewed coffee and selection of teas

**650 CZK** (23.50 EUR)



# COFFEE BREAKS



## COLD BEVERAGES

- Choice of soft drinks **95 CZK** (3.50 EUR)  
Selection of fruit bottled juices  
Coca-Cola, Coca Cola light, Sprite, Fanta, Tonic
- Choice of freshly squeezed juices **180 CZK** (6.50 EUR)  
Orange, grapefruit and carrot
- Selection of smoothies **200 CZK** (7.50 EUR)  
Energizer: strawberry, banana, yogurt and orange juice  
Tropical paradise: pineapple, banana, yogurt and orange juice

## HOT BEVERAGES

- Hot chocolate served with whipped cream **90 CZK** (3.50 EUR)
- Specialty coffee **100 CZK** (3.50 EUR)  
(espresso, cappuccino, latte, flavored coffees)

Above prices are applicable for one serving and for at most 30 minutes duration of the event.





# COFFEE BREAKS



## COFFEE & TEA STATIONS

	Half day	Full day
<ul style="list-style-type: none"> <li>• Regular &amp; Decaffeinated coffee</li> <li>- Selection of teas</li> <li>- Selection of plain &amp; flavored water</li> <li>- Cucumber water, lemon water, lime-mint water</li> </ul>	<b>270 CZK</b> (10 EUR)	<b>380 CZK</b> (14 EUR)
<ul style="list-style-type: none"> <li>• Specialty coffee</li> <li>- Espresso, cappuccino, latte</li> <li>- Selection of teas</li> <li>- Selection of plain &amp; flavored water</li> <li>- Cucumber water, lemon water, lime-mint water</li> </ul>	<b>300 CZK</b> (11 EUR)	<b>410 CZK</b> (15 EUR)

## COFFEE BREAK ENHANCEMENT

### Sweets

Pastries	<b>70 CZK</b> (2.50 EUR)
Selection of mini muffins	<b>70 CZK</b> (2.50 EUR)
Traditional Czech "bábovka"	<b>70 CZK</b> (2.50 EUR)
Mini apple tatin	<b>70 CZK</b> (2.50 EUR)
Vanilla rice pudding with strawberry sauce	<b>70 CZK</b> (2.50 EUR)
Panna cotta with caramel sauce	<b>70 CZK</b> (2.50 EUR)
Tuscan biscotti "Cantucci"	<b>70 CZK</b> (2.50 EUR)
Mini coffee rolls	<b>80 CZK</b> (3 EUR)
Assorted fruit crumble	<b>80 CZK</b> (3 EUR)
Selection of breakfast mini bakeries	<b>80 CZK</b> (3 EUR)
Gianduiotti hazelnut chocolates	<b>80 CZK</b> (3 EUR)

### Savory

Selection of homemade chips, smoked almonds	<b>70 CZK</b> (2.50 EUR)
Cashew nuts and marinated olives	
Potato salad and pickles	<b>75 CZK</b> (2.70 EUR)
Cherry tomato and buffalo mozzarella skewer	<b>95 CZK</b> (3.50 EUR)
Selection of finger sandwiches (select 3 kinds)	<b>95 CZK</b> (3.50 EUR)
- Grilled zucchini, egg salad, smoked salmon, Italian salami, Chicken breast, emmental cheese	
- Homemade focaccia, baguette, multi grain bread, rye bread	
Mini focaccia with Parma ham	<b>95 CZK</b> (3.50 EUR)
Selection of Bohemian cheese and charcuterie	<b>260 CZK</b> (9.50 EUR)
Served with traditional Šumava bread, rolls & pretzels	



# COFFEE BREAKS



## Healthy

Muesli bars **70 CZK** (2.50 EUR)  
Vegetable crudités and dips **70 CZK** (2.50 EUR)

Honey yogurt with marinated strawberry,  
or Raspberry and lime, or Pineapple and vanilla,  
or Dark chocolate, or Giandua milk chocolate,  
or Seasonal fruit **75 CZK** (2.70 EUR)

Mini citrus salad **80 CZK** (3 EUR)  
Seasonal sliced fruit **95 CZK** (3.50 EUR)

## COLD BEVERAGES

**Choice of soft drinks** **95 CZK** (3.50 EUR)  
Selection of fruit bottled juices  
Coca-Cola, Coca Cola light, Sprite, Fanta, Tonic

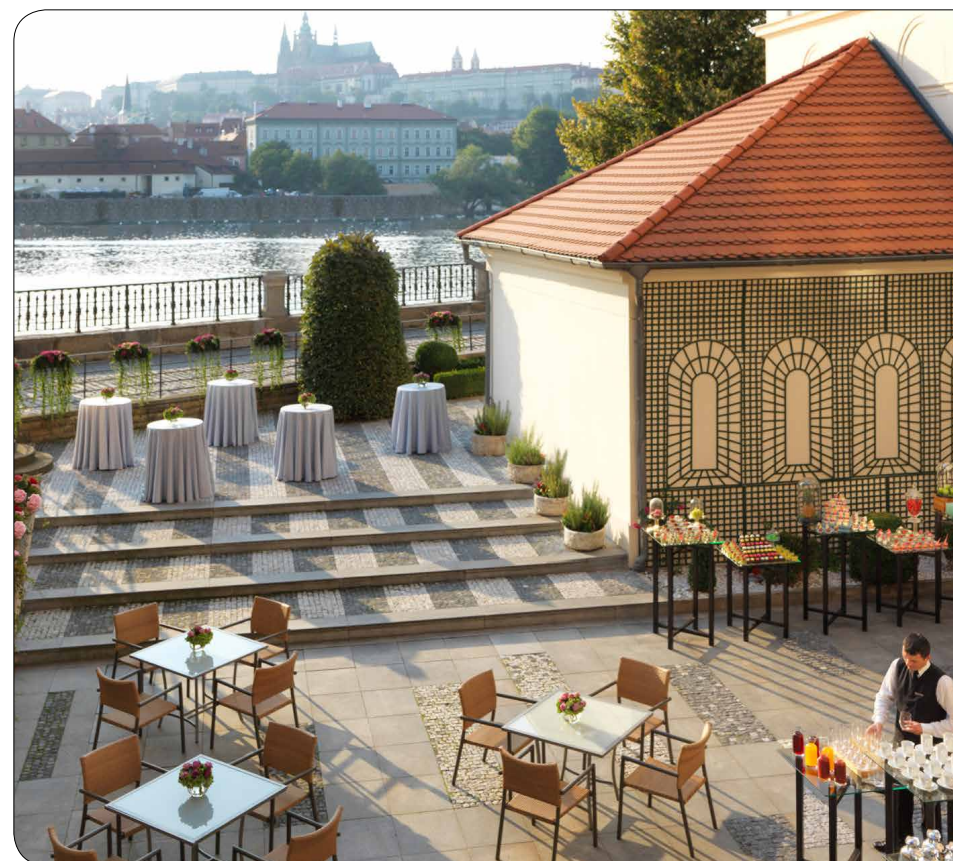
**Choice of freshly squeezed juices** **180 CZK** (6.50 EUR)  
Orange, grapefruit and carrot

**Selection of smoothies** **200 CZK** (7.50 EUR)  
Energizer: strawberry, banana, yogurt and orange juice  
Tropical paradise: pineapple, banana, yogurt and orange juice

## Hot Beverages

Hot chocolate served with whipped cream **95 CZK** (3.50 EUR)  
Specialty coffee **100 CZK** (3.50 EUR)  
(Espresso, cappuccino, latte, flavored coffees)

*Above prices are applicable for one serving and for at most 30 minutes duration of the event.*



# CANAPÉS



## SELECTION 1 (4 PIECES)

Deluxe selection	<b>650 CZK</b> (23.50 EUR)
Premium selection	<b>750 CZK</b> (27.50 EUR)

## Selection 2 (6 PIECES)

Deluxe selection	<b>990 CZK</b> (36 EUR)
Premium selection	<b>1,150 CZK</b> (42 EUR)

## Selection 3 (8 PIECES)

Deluxe selection	<b>1,290 CZK</b> (47 EUR)
Premium selection	<b>1,490 CZK</b> (54 EUR)

## COLD CANAPÉS

### Deluxe

- Romaine lettuce, lemon confit butter and olive oil anchovies
- Eggplant parmigiana in shot glass
- Pappa al pomodoro with burrata
- Gorgonzola mousse with walnuts and green celery
- Spherical mozzarella with olive caviar and tomato emulsion
- Tartelette of smoked trout mousse with eggplant and salmon roe
- Prague ham ice cream lollipop and emmental cream
- Country bread toast, bell pepper, marinated sardines

### Premium

- Potato cream with bottarga
- Vitello tonnato, capers shots and coffee emulsion
- Smoked salmon roll with fennel and horseradish
- Beef tartar with black truffle sabayon
- Foie gras donut with raspberries
- Savory cone with parmesan cream, raspberry and balsamic vinegar
- Duck prosciutto with onion compote on brioche



# CANAPÉS



## HOT CANAPÉS

### Deluxe

- Fried sage with ricotta and anchovies
- Seasonal vegetable tempura with dashi
- Prosciutto San Daniele croquette
- Dim sum carbonara
- Mushroom royale with parmigiano cream
- Mini quiche royale
- Taleggio crème brûlée, pear mustard

### Premium

- Olive all'ascolana
- Panzerottino with mozzarella, tomato and black olives
- Duck, coriander and orange samosa
- Prawn roll with lime ginger sauce
- Mini crab burger with orange mayonnaise
- Mini sandwich of brie and black truffle
- Potato, bacon, and quail eggs
- Soft polenta with braised beef cheek



## MINI DESSERTS

### Deluxe

- Caramel profiterole
- Cannoli
- Chocolate raspberry macaron
- Chocolate tartelette
- Lemon lime tartelette
- Coconut cake with mango
- Verine tropical fruit with muscovado biscuit
- Strawberry panna cotta with banana cream

### Premium

- Fruit tartelette
- Elderblossom magnum
- Sacher
- Pistachio tart
- Baba with vanilla cream and citrus



# ITALIAN SET MENUS



## THREE COURSE MENUS

### Menu # 1

- Cream of potato and thyme with pecorino and red onion
- Grilled salmon with fennel confit, horseradish and green apple
- Cannoli siciliani with ricotta cheese and strawberry yogurt ice cream
- Regular and decaffeinated coffee
- Selection of teas

1,650 CZK (60 EUR)

### Menu # 2

- Tuna confit salad, white and French beans, basil and red radish
- Pan seared dorada pizzaiola style with roasted pink prawn and fresh oregano
- Black forest cake with Amarena cherry ice cream
- Regular and decaffeinated coffee
- Selection of teas

1,750 CZK (63.50 EUR)



## FOUR COURSE MENUS

### Menu # 1

- Salsify custard, roasted scallops and prosciutto San Daniele
- Risotto-style Sardinian fregula pasta with braised cuttlefish
- Corn fed chicken, tomato confit, pearl onion, smoked potatoes, Vernaccia sauce
- Red Baba pearl, almond parfait and jasmine tea with raspberry foam
- Regular and decaffeinated coffee
- Selection of teas

1,950 CZK (71 EUR)

### Menu # 2

- Mozzarella in carrozza with fennel salad, anchovies and taggiasca olives
- Maccheroncini cavaliere cocco alla norma, homemade cured ricotta cheese
- Scorpion fish grilled with artichokes, emulsified fish soup sauce
- Tiramisu with coffee ice cream
- Regular and decaffeinated coffee
- Selection of teas

2,050 CZK (74.50 EUR)

### Menu # 3

- Pan seared tuna, panzanella salad, red wine vinegar emulsion
- Gratinated Maccheroni with braised beef cheeks and pecorino sauce
- Roasted beef fillet stuffed with black olives and foie gras, sautéed broccoli and red wine sauce
- Vanilla crème brûlée, caramelized banana with passion fruit sauce and mango sorbet
- Regular and decaffeinated coffee
- Selection of teas

2,150 CZK (78 EUR)

# ITALIAN SET MENUS



## FIVE COURSE MENU

- Low temperature organic egg with vegetable minestrone and San Daniele consommé
- Risotto with porcini mushrooms and roasted prawns  
Pan seared cod with traditional Venetian brandade, agro dolce red onion and bagna cauda
- Smoked lamb shoulder with truffle potatoes, goat milk and fennel sauce
- Grilias parfait with ginger caramel and mandarin sorbet
- Regular and decaffeinated coffee
- Selection of teas

**2,350 CZK** (85.50 EUR)



## SIX COURSE MENU

- Sea bass carpaccio marinated with green celery, melon pearls and pink pepper
- Schiacciata of mushrooms in olive oil, rucola, pecorino di fossa, roasted onion vinaigrette, pancetta piana Norcineria Celli
- Open green lasagnetta with lobster ragoût and artichokes
- Duck leg confit with foie gras croûtons, corn cream and red Porto sauce
- Amedei trio chocolate cremino, orange compote and sea salt ice cream
- Regular and decaffeinated coffee
- Selection of teas

**2,550 CZK** (92.50 EUR)



# BOHEMIAN SET MENUS



## THREE COURSE MENU

- Beef consommé with seasonal vegetable and liver dumplings
- Roasted pike perch with marinated baby spinach, sweet potato purée, white wine emulsion
- Poppy seed strudel with sour cherries and quark cheese ice cream
- Regular and decaffeinated coffee
- Selection of teas

1,450 CZK (52.50 EUR)



## FOUR COURSE MENU

- Marinated trio of beetroot salad with smoked goat milk emulsion, green celery coulis
- Creamy kulajda soup with poached quail egg and dill foam
- Roasted beef tenderloin with “svíčková” traditional Czech creamy vegetable sauce and “knedlíky” dumplings with parsley
- Sweet dumplings filled with jam and topped with caramelized bread crumbs and walnut cream
- Regular and decaffeinated coffee
- Selection of teas

1,750 CZK (63.50 EUR)



# CZECH BUFFETS



(Buffets are available for minimum of 20 guests)  
Customize your buffet by selecting each section

## SOUPS

### Your choice of a Chef's soup (select one)

- Traditional potato soup with wild mushrooms
- Traditional goulash soup
- Traditional white cabbage soup
- Traditional red spiced cabbage soup with lentils
- Traditional "kulajda" soup with fresh dill

## COLD ITEMS

### Your choice of salads (select three)

- Tomato salad with parsley and red onion
- Potato salad with crispy red radish
- Honey marinated beetroot salad with horseradish
- Cucumber salad with dill and sour cream
- Vegetable salad with Balkan cheese and cress (šopský salát)
- Cabbage salad with horseradish
- Red cabbage salad with dried apricots (hanácký salát)
- Celeriac & carrot salad with caramelized walnuts

### Beer bites

- Czech meat & fish delights: matesy, utopenci
- Hermelín cheese marinated in smoked paprika
- Bohemian cheese
- Hermelín soft cow milk cheese
- Blatácké zlato cheese
- Niva blue cheese
- Beer cheese

### Bohemian charcuterie

- Prague ham, black pork ham from Přeštice, Smoked bacon, Smoked speck,
- Smoked sausages
- Rustic Bohemian bread
- Selection of farmer's bread rolls & pretzels



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# CZECH BUFFETS



## HOT ITEMS

### Your choice of main course (select two)

- Seared pike perch with creamy mashed potatoes, leek and white wine sauce
- Roasted beef tenderloin with “svíčková” traditional Czech creamy vegetable sauce and “knedlíky” dumplings with parsley
- Beef goulash with pork sausages and onion with speck dumplings
- Roasted pork “vrabci” with braised white cabbage and “cmunda” potato pancakes
- Roasted duck with braised red cabbage and potato dumplings
- Corn fed chicken from Vodňany with seasonal vegetables country mashed potato

### Carving station (select one)

- Black pork ham from Přeštice, Prague ham, served with “bramboráčky” traditional potato pancakes
- Prague ham served with “bramboráčky” traditional potato pancakes

### Desserts (select five)

- Honey cake (medovník)
- Apple and cinnamon cake
- Pastry roll filled with egg white cream (kremrole)
- Pastry assortment
- Coconut biscuits with cream (kokosky)
- Puff pastry filled with vanilla pudding and glazed with egg yolk (žloutkové řezy)
- Punch cake (punčák)
- Czech profiterole style (větrník)
- Regular and decaffeinated coffee
- Selection of teas

1,940 CZK (70.50 EUR)



# ITALIAN BUFFETS



## SELECTION #1 (min. 20 pax)

- Traditional bean soup
- Salad bar with seasonal greens, honey mustard vinaigrette, lemon vinaigrette balsamic vinaigrette
- Tomato and buffalo mozzarella, baby lettuce, anchovies and taggiasca olives
- Tuscany panzanella with homemade tuna confit
- Potato terrine with goat cheese, sun-dried tomatoes and basil
- Gratinated ricotta and spinach cannelloni with vegetable vellouté
- Roasted chicken alla Diavola, traditional peperonata
- Selection of bread
- Chef's selection of three desserts
- Regular & decaffeinated coffee
- Selection of teas

**1,750 CZK (63.50 EUR)**



## SELECTION #2 (min. 20 pax)

- Traditional minestrone soup
- Salad Bar with seasonal greens, honey mustard vinaigrette, lemon vinaigrette balsamic vinaigrette, Caesar dressing
- Stuffed zucchini with tomatoes, onion, fresh ricotta and mint
- Beetroot salad with gorgonzola, walnuts and green celery
- Calamari salad with avocado, tomatoes and rucola
- Vitello tonnato
- Penne all'Amatriciana
- Dorada fish in red guazzetto with potatoes
- Lamb fricassee with artichokes and taggiasca olives
- Selection of bread
- Chef's selection of three desserts
- Regular & decaffeinated coffee
- Selection of teas

**1,850 CZK (67.50 EUR)**



# ITALIAN BUFFETS



## SELECTION #3 (min. 20 pax)

- Potato and leek soup
- Salad bar with seasonal greens, honey mustard vinaigrette, lemon vinaigrette balsamic vinaigrette, Caesar dressing
- Stewed green bean salad in olive oil
- Eggplant parmigiana
- Octopus salad with fennel, orange and black olives
- Chicken terrine with red onion compote
- Conchiglioni with zucchini and seafood ragout
- Pan seared black cod with sautéed spinach, raisins and pine nuts
- Braised beef cheeks, seasonal vegetables thian
- Selection of bread
- Chef's selection of four desserts
- Regular & decaffeinated coffee
- Selection of teas

**1,890 CZK** (68.50 EUR)



## SELECTION #4 (min. 20 pax)

- Mushroom soup with croûtons
- Salad Bar with seasonal greens, honey mustard vinaigrette, lemon vinaigrette balsamic vinaigrette, Caesar dressing
- Green apple salad, walnuts and balsamic vinegar
- Grilled scallop salad with green celery and bottarga
- Beetroot marinated salmon with fennel salad and citrus dressing
- Beef carpaccio with rucola cream, parmesan shavings
- Aspic of confit duck, orange on toasted bread
- Gratinated ricotta and spinach cannelloni with vegetable vellouté
- Sea bass with crushed potatoes, taggiasca olive and smoked paprika sauce
- Grilled beef fillet with sautéed mushrooms and gnocchi alla Romana
- Selection of bread
- Chef's selection of four desserts
- Regular & decaffeinated coffee
- Selection of teas

**1,940 CZK** (70.50 EUR)



# ITALIAN BUFFETS



## ALTERNATIVE OPTIONS

### Hot Soups (from Sept. till March)

- Pappa al pomodoro (Tuscany tomato soup with bread)
- Ribollita (Tuscany cabbage soup with bread)
- Red lentil soup with rosemary toasted bread
- Pasta e Ceci (chickpea soup with ditalini pasta and sun-dried tomatoes)
- Pumpkin orange soup (cream less soup)
- Zuppa Contadina (barley soup with pulse)

### Cold Soups (from April till August)

- Tomato orange soup with basil
- Yogurt cucumber soup with coriander
- Zucchini soup, saffron and ricotta cream
- Brodetto rosso of shellfish
- Asparagus cream with almonds

### Hot dishes

#### Meat (options available for menu 1, 2, 3; supplement of 80 CZK per person)

- Grilled beef fillet, roasted Belgian endives, red wine sauce
- Roasted lamb shank with sautéed mushrooms and gnocchi all Romana
- Chicken scaloppini with Marsala wine and smoked potato purée
- Fish (options available for menu 1; supplement of 80czk per person)
- Grilled salmon with vegetable ratatouille
- Roasted monkfish with Sicilian caponatina and mint
- Roasted turbot, artichokes, potatoes and green celery

### Cold dishes

(options available for menu 1, 2, 3; supplement of 70 CZK per person)

- Beetroot terrine with orange and caramelized goat cheese
- Stuffed roasted onion with ricotta and mint
- Potato and artichoke croquettes
- Beef tartar with traditional condiments
- Homemade duck prosciutto with red fruit and rucola
- Air dried beef bresaola with fennel, baby radish and lemon
- Aspic of confit duck, orange on toasted bread
- Grilled scallops salad with green celery and bottarga
- Calamari salad with avocado, tomatoes and rucola
- Octopus salad with fennel, orange and black olives



# ITALIAN BUFFETS



## BUFFET ENHANCEMENTS

### Bar Sandwiches

in addition to the buffet at 260 CZK (9.50 EUR)

as live station with Chef attendance 320 CZK (11.50 EUR)

(select three)

- Baguette with San Daniele ham, taleggio cheese, rucola and taggiasca purée
- Black olives baguette with mortadella, brie, lettuce, mustard mayonnaise
- Country bread smoked salmon, grilled zucchini, ricotta and lemon
- Whole wheat bread, mozzarella, grilled eggplant, sun-dried tomatoes, artichokes mint purée
- Tomato focaccia with turkey ham, provolone cheese, tonnato sauce, wild herbs
- Multigrain bread open face roast beef sandwich, baked tomato paste, baby spinach sweet and sour onion

### Cheese and mozzarella corner

in addition to the buffet at 290 CZK (10.50 EUR)

as live station with Chef attendance 320 CZK (11.50 EUR)

- Selection of Italian cheese with selection of marmalade, grapes, crackers, walnuts
- Buffalo mozzarella
- Cherry mozzarella
- Burrata
- Traditional pesto sauce
- Mediterranean seasoning



# ITALIAN BUFFETS



## Fish corner

in addition to the buffet at 260 CZK (9.50 EUR)

as live station with Chef attendance 320 CZK (11.50 EUR)

(select three)

- Swordfish, Tuna, Maigre, Salmon, Turbot, Sea bass
- Sliced in front of the guests and served with Mediterranean dressing, ceviche sauce,
- Giardiniera condiments, guacamole, spicy tomato sauce, miso vinaigrette, salmoriglio sauce

## Pasta corner

in addition to the buffet at 220 CZK (8 EUR)

as live station with Chef attendance 260 CZK (9.50 EUR)

(select one)

- Penne alla Sorrentina (tomatoes, mozzarella and basil)
- Fusilli Genovese style (pesto, potatoes and green beans)
- Orecchiette with broccoli, red onion, anchovies and roasted bread crumb
- Rigatoni cacio e pepe
- Conchiglioni with zucchini and seafood ragoût
- Paccheri with white beans, mussels and pecorino
- Potato gnocchi with mushrooms, Parmigiano reggiano and prosciutto di Parma
- Gratinated ricotta and spinach cannelloni with vegetable velouté (not a live station)
- Traditional saffron risotto with artichoke ragoût
- Risotto with porcini and castelmagno
- Risotto with capers, lemon and shrimps



# ITALIAN BUFFETS



## Carving station

live station with Chef attendance 320 CZK (11.50 EUR)

### (Select one)

- Traditional roast beef
- Roasted lamb leg
- Traditional porchetta
- Roasted whole chicken with lemon and thyme
- Traditional roasted Prague ham

## Dessert enhancement

in addition to the buffet at 280 CZK (10 EUR)

### (Select three)

- Tiramisu
- Coffee profiteroles
- Bitter chocolate cake
- Chocolate sacher cake
- Black forest cake
- Chocolate mousse cake – dark or milk or gianduja
- Chocolate date pudding
- Vanilla panna cotta with fruit sauce
- Pistachio cake
- Cheesecake with seasonal fruit
- Fruit tartelette with vanilla cream
- Seasonal fruit crumble cake
- Crème brûlée – vanilla, milk, chocolate, Grand Marnier, mango, pistachio
- Mini Baba
- Pecan tartelette
- Caramel mousse cake
- Raspberry cake with white chocolate

- Raspberry meringue tartelette
- Lemon cake
- Mango white chocolate cake
- Calamansi cake
- Almond frangipane cake with pineapple
- Coconut cake with pistachio cream
- Cannoli siciliani with ricotta cream
- Apple crumble cake
- Apple cinnamon cake with olive oil
- Mini apple strudel



# BEVERAGE SELECTION



## WHITE WINES

### Czech Republic

#### Cuvée Anemone, Nové Vinařství, Moravia

790 CZK (28.50 EUR)

Grapes: Riesling, Chardonnay, Pinot Gris

Light bodied, dry, exotic fruit and mineral aromas, crisp acidity

#### Sauvignon Blanc, Gala, Moravia

1,300 CZK (47.50 EUR)

Grapes: Sauvignon blanc

A concentrated wine with gooseberry and passionfruit flavours.

Soft and tightly textured, well rounded and easy drinking.

#### Velké Dobré Bílé, Dobrá Vinice, Moravia

2,000 CZK (72.50 EUR)

Grapes: Chardonnay, Pinot Gris, Pinot Blanc, Sauvignon Blanc

Full bodied, dry, mineral, elegant, lightly woody, buttery, nice acidity

### Italy

#### Chardonnay ,Albizzia Marchesi di Frescobaldi, Toscana

790 CZK (28.50 EUR)

Grape: Chardonnay

Medium bodied, fresh, mineral, limestone, salty nose and low acidity

#### Pinot Grigio,Köfererhof, Trentino Alto Adige

1,550 CZK (56.50 EUR)

Grape: Pinot Grigio

Straw yellow with green hints, dry, fresh and full-bodied; persistent, long and fruity finish

#### Chardonnay,Cordero di Montezemolo, Piemonte

1,900 CZK (69.00 EUR)

Grape: Chardonnay

Intense yellow gold; on the nose: citrus, grapefruit, banana, toasted hazelnut, honey and slight note of oak.

In the mouth, full-bodied, powerful and fresh with a long, persistent finish.





# BEVERAGE SELECTION



## France/ Germany

### Harmonie de Gascogne, Pellehaut, Côtes de Gascogne

900 CZK (33.50 EUR)

Grapes: Sauvignon Blanc, Petit Manseng

Light bodied, dry, exotic fruit aroma, gooseberries and black currant

### Riesling, Dr. Loosen Trocken, Mosel

1,050 CZK (38 EUR)

Grape: Riesling

Full nose of apricots, it hints at sweetness; at the palate is quite dry, with lemony freshness and crispness, long yet airy finish.

### Chablis, Domaine William Fèvre

1,300 CZK (47.50 EUR)

Grape: Chardonnay

Very elegant bouquet, developing citrus, white-fleshed fruit and floral notes.

Fresh and supple, marked by mineral notes

## New World

### Sauvignon Blanc Clos Henri Bourgeois, Marlborough

1,350 CZK (49 EUR)

New Zealand

Grape: Sauvignon Blanc

Light bodied, juicy, aromatic and fruity character, mango notes, dry finish

## ROSÉ WINES

### Laurent Miquel, Père et Fils Cinsault Syrah Rosé, France

950 CZK (34.50 EUR)

Grapes: Cinsault, Syrah

Light bodied, fruity, well balanced, refreshing



# BEVERAGE SELECTION



## RED WINES

### Czech Republic

#### Frankovka Gala Farm, Moravia

950 CZK (34.50 EUR)

Grapes: Frankovka

Elegant, light bodied, with aroma of forest fruit

#### Pinot Noir, Gala, Moravia

1,700 CZK (62 EUR)

Grapes: Pinot noir

Hints of plums and toast with some earthy notes. A terrific Pinot Noir made in a lighter style with subtle oak and good persistence on the palate.

#### Valihrach Cuvée, Moravia

1,900 CZK (69 EUR)

Grapes: Cabernet Sauvignon, Merlot, Cabernet Franc

Medium to full bodied, well balanced, black currant aromas, elegant

### Italy

#### Montepulciano D'abruzzo, Masciarelli, Abruzzo

950 CZK (34.50 EUR)

Grape: Montepulciano

soft flavors, strong color and gentle tannins

#### Chianti Classico, Castellare di Castellina, Toscana

1,550 CZK (56.50 EUR)

Grape: Sangiovese

Medium bodied, ample, sharp, delicate fruity aromas, lingering, long

#### Langhe Nebbiolo Poderi di Enaudi, Piemonte

1,700 CZK (62 EUR)

Grape: Nebbiolo

Medium bodied, aromas of flowers and forest fruits, almonds tones in the finish

### France

#### Rasteau, M. Chapoutier, Vallée du Rhône

1,100 CZK (40 EUR)

Grapes: Grenache, Syrah

Fine and powerful, we find numerous ripe fruit aromas, solar.



# BEVERAGE SELECTION



## Pinot Noir ,Bouchard Père et Fils, Bourgogne

1,450 CZK (52.50 EUR)

Grape: Pinot Noir

Light to medium bodied, soft, velvet intense with ripe grape and cherry

## Château Beaumont „Cru Bourgeois“, Haut Medoc

1,700 CZK (62 EUR)

Grape: Merlot, Cabernet sauvignon, Cabernet franc  
feminine structure, which is often silky. The tannins are generally mellow and rarely aggressive. All this contributes to making the wine full of charm and finesse.

## Spain

### Miguel Merino Reserva, Tempranillo, Rioja

1,350 CZK (49 EUR)

Grape: Tempranillo

Full bodied, plums and hazelnut bouquet, spicy, sweet tannins

## New World

### Doña Paula Malbec, Mendoza, Argentina

1,200 CZK (43.50 EUR)

Grape: Malbec

Full bodied, black ripe fruit bouquet, flavours of mocha, sweet liquorice

### Cabernet Sauvignon, Montes Alpha, Chile

1,600 CZK (58 EUR)

Grape: Cabernet Sauvignon

Full bodied, rich, bouquet of dark red fruits, toasty oak and tobacco

## SPARKLING WINES

### Czech Republic

#### Château Bzenec Brut

850 CZK (31 EUR)

Grape: Ryzlink Rynsky

Medium bodied, soft nose, well balanced acidity, peach flavours

### Italy

#### Prosecco, Bisol „Desiderio jeio Colmei“, Veneto

1,150 CZK (42 EUR)

Grape: Glera

Light, fresh and elegant, white fruits aroma

## CHAMPAGNE

#### Moët & Chandon Brut Imperial

3,400 CZK (123.50 EUR)

Grapes: Pinot noir, Pinot Meunier

Mild wine bouquet, touches of lime and grape flower aroma

#### Veuve Clicquot Ponsardin Brut

3,800 CZK (138 EUR)

Grapes: Pinot noir, Chardonnay, Pinot Meunier

Fresh symphony of fruit character

## DESSERT WINE

#### Moscato d'Asti, Bosc d'la Rei, Piemonte

920 CZK (33.50 EUR)

Grape: Moscato

Sweet, low in alcohol, fizzy, intensive orange blossom like bouquet

# BEVERAGE SELECTION



## DOMESTIC BEERS

Budvar light, barrel 20 liters (draft)	<b>3.600 CZK</b> (131 EUR)
Budvar dark, barrel 20 liters (draft)	<b>3.600 CZK</b> (131 EUR)
Pilsner Urquell 0.33 l (bottled)	<b>95 CZK</b> (3.50 EUR)

## IMPORTED BEERS

Corona Extra 0.33 l	<b>130 CZK</b> (4.50 EUR)
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## NON-ALCOHOLIC BEERS

Radegast Birell 0.33	<b>95 CZK</b> (3.50 EUR)
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## SOFT DRINKS & JUICES

Assorted Sodas 0.2 l	<b>95 CZK</b> (3.50 EUR)
Bottled Juices 0.2 l	<b>95 CZK</b> (3.50 EUR)
Red Bull 0.25 l	<b>110 CZK</b> (4 EUR)

## MINERAL WATER / STILL

Aquila Aqualinea 0.33 l	<b>80 CZK</b> (3 EUR)
Aquila Aqualinea 0.75 l	<b>120 CZK</b> (4.40 EUR)
Aqua Panna 0.25 l	<b>95 CZK</b> (3.50 EUR)
Aqua Panna 0.75 l	<b>160 CZK</b> (6 EUR)

## SPARKLING

Mattoni 0.33 l	<b>80 CZK</b> (3 EUR)
Mattoni 0.75 l	<b>120 CZK</b> (4.40 EUR)
San Pellegrino 0.25 l	<b>95 CZK</b> (3.50 EUR)
San Pellegrino 0.75 l	<b>160 CZK</b> (6.00 EUR)

## HOT BEVERAGES

### SELECTION OF COFFEES

Regular and Decaffeinated Coffee	<b>80 CZK</b> (3 EUR)
Espresso	<b>80 CZK</b> (3 EUR)
Cappuccino, Caffé Latte, Espresso Macchiato	<b>100 CZK</b> (3.70 EUR)
Double Espresso	<b>120 CZK</b> (4.50 EUR)

### SELECTION OF TEAS

Black teas (English Breakfast, Earl Grey)	<b>80 CZK</b> (3 EUR)
Green tea	<b>80 CZK</b> (3 EUR)
Fruit infusions	<b>80 CZK</b> (3 EUR)
Hot Chocolate	<b>95 CZK</b> (3.50 EUR)

## APERITIF

Martini Bianco, Rosso, Extra Dry	<b>120 CZK</b> (4.50 EUR)
Campari	<b>120 CZK</b> (4.50 EUR)

## LIQUOR

Grand Marnier	<b>120 CZK</b> (4.50 EUR)
Amaretto	<b>120 CZK</b> (4.50 EUR)
Fernet Branca	<b>120 CZK</b> (4.50 EUR)
Baileys	<b>120 CZK</b> (4.50 EUR)
Drambuie	<b>120 CZK</b> (4.50 EUR)

## SCOTCH WHISKEY

Johnnie Walker Red Label	<b>120 CZK</b> (4.50 EUR)
Johnnie Walker Black Label	<b>190 CZK</b> (7 EUR)
Chivas Regal 12y	<b>190 CZK</b> (7 EUR)
Johnnie Walker Blue Label	<b>790 CZK</b> (29 EUR)



# BEVERAGE SELECTION



## IRISH WHISKEY

Jameson **120 CZK** (4.50 EUR)

## BOURBON

Four Roses **120 CZK** (4.50 EUR)

Maker's Mark **130 CZK** (4.70 EUR)

Jack Daniel's **140 CZK** (5 EUR)

## CANADIAN WHISKEY

Canadian Club **120 CZK** (4.50 EUR)

## OTHER SPIRITS

### RUM

Bacardi Carta Blanca, Bacardi Black,  
Bacardi Spiced **120 CZK** (4.50 EUR)

Havana Club Anejo Blanco,  
Havana Silver, Malibu **120 CZK** (4.50 EUR)

### VODKA

Stolichnaya **120 CZK** (4.50 EUR)

Citron, Pear, Vanilla **120 CZK** (4.50 EUR)

Grey Goose **210 CZK** (7.70 EUR)

Ketel One **210 CZK** (7.70 EUR)

## GIN

Gordon's **120 CZK** (4.50 EUR)

Bombay Sapphire **170 CZK** (6 EUR)

## DIGESTIVE

### GRAPPA

Grappa Nonino Vendemmia **170 CZK** (6 EUR)

Gaja Sperss **330 CZK** (12 EUR)

### COGNAC

Hennessy Fine de Cognac. **260 CZK** (9.50 EUR)

Remy Martin V.S.O.P. **260 CZK** (9.50 EUR)

Martell X.O. **590 CZK** (21.50 EUR)

Hennessy X.O. **590 CZK** (21.50 EUR)

### CORKAGE FEE- per bottle (0.75 l)

White Wine **790 CZK** (28.50 EUR)

Sparkling Wine **850 CZK** (31 EUR)

Red Wine **950 CZK** (34.50 EUR)

Champagne **3,400 CZK** (123.50 EUR)

Liqueurs **2,060 CZK** (75 EUR)



# BEVERAGE PACKAGES



## RECEPTION PACKAGE

**Beverage package includes the selection of house white and red wine, domestic bottled beer, assorted sodas, juices and local sparkling or still water.**

- Mineral water, Aquila Aqualinea, Mattoni, Assorted sodas, Coca-Cola, Coca-Cola light, Sprite, Fanta, Tonic, Canada Dry

### Selection of fruit juices

- Orange, Apple, Cranberry, Multivitamin

### Local white and red wine

- Cuvée Anemone, Nové Vinařství, Moravia  
Grapes: Riesling, Chardonnay, Pinot gris  
Light bodied, dry, exotic fruit and mineral aromas, crisp acidity
- Frankovka Gala Farm, Czech Republic  
Grapes: Frankovka  
Elegant, light bodied, with aroma of forest fruit

### Domestic beer

Pilsner Urquell 0.33 l (bottled)  
Radegast Birell (non – alcoholic)

### Price Per Person

½ hour	<b>500 CZK</b>	(18 EUR)
One hour	<b>650 CZK</b>	(23.50 EUR)
Two hours	<b>950 CZK</b>	(34.50 EUR)
Three hours	<b>1,350 CZK</b>	(49 EUR)



# BEVERAGE PACKAGES



## BAR PACKAGE

### Premium Bar Selection

Gordon's Gin  
Stolichnaya Vodka  
Famous Grouse, Scotch  
Johnnie Walker Red Label, Scotch  
Jameson, Irish Whisky  
Four Roses, Bourbon  
Bacardi Carta Blanca, Rum  
El Jimador Blanco  
Becherovka  
Slivovice  
Baileys  
Limoncello

### Deluxe Bar Selection

Bombay Sapphire Gin  
Ketel One Vodka  
Chivas Regal, Scotch  
Johnnie Walker Red Label, Scotch  
Bushmill 10 y.o.  
Jack Daniel's, Bourbon  
Bacardi Black, Spiced, Havana Silver  
Herradura Añejo  
Becherovka  
Slivovice  
Baileys  
Limoncello

Open bar includes your selection of premium or deluxe brands, house white and red wine, domestic bottled beer, juices, sparkling or still water and mixers.

### Mineral water

Aquila Aqualinea, Mattoni

### Assorted sodas

Coca-Cola, Coca-Cola light, Sprite, Fanta, Tonic, Canada Dry

### Selection of fruit juices

Orange, Cranberry, Multivitamin

### Domestic beer

Pilsner Urquell 0.33 l (bottled), Radegast Birell (non – alcoholic)

### Local white and red wine

#### Cuvée Anemone, Nové Vinařství, Moravia

Grapes: Riesling, Chardonnay, Pinot gris  
Light bodied, dry, exotic fruit and mineral aromas, crisp acidity

#### Frankovka Gala Farm, Czech Republic

Grapes: Frankovka  
Elegant, light bodied, with aroma of forest fruit

Open Bar Per Person	Premium Bar Selection	Deluxe Bar Selection
½ hour	<b>650 CZK</b> (23,50 EUR)	<b>750 CZK</b> (27,50 EUR)
One hour	<b>990 CZK</b> (36 EUR)	<b>1,150 CZK</b> (42 EUR)
Two hours	<b>1,690 CZK</b> (61,50 EUR)	<b>1,990 CZK</b> (72,50 EUR)
Three hours	<b>2,390 CZK</b> (87 EUR)	<b>2,790 CZK</b> (101,50 EUR)



# BEVERAGE PACKAGES



## LUNCH & DINNER BEVERAGE PACKAGES

### CZECH PACKAGE

700 CZK (25.50 EUR)

Sodas, Mineral water

#### WHITE WINE ( ½ BTL per pax )

Cuvée Anemone, Nové Vinařství, Moravia

Grapes: Riesling, Chardonnay, Pinot Gris

Light bodied, dry, exotic fruit and mineral aromas, crisp acidity

#### OR RED WINE ( ½ BTL per pax )

Frankovka Gala Farm, Moravia

Grapes: Frankovka

Elegant, light bodied, with aroma of forest fruit

### INTERNATIONAL PACKAGE

850 CZK (31 EUR)

Sodas, Mineral water

#### WHITE WINE ( ½ BTL per pax )

Chardonnay , Albizzia Marchesi di Frescobaldi, Toscana

Grape: Chardonnay

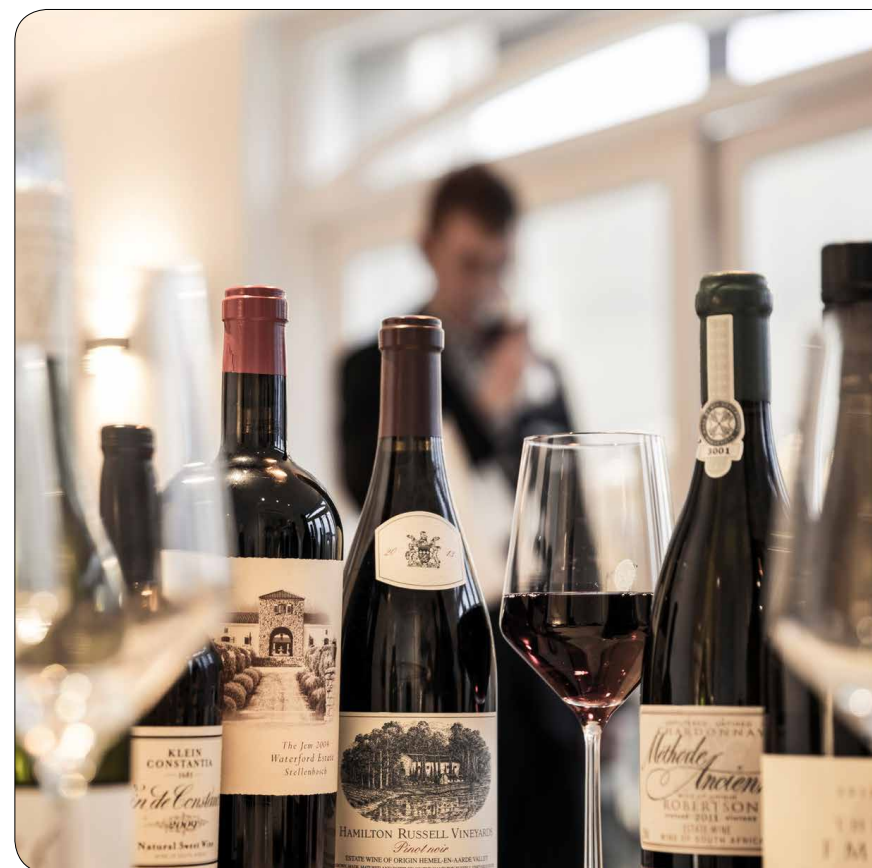
Medium bodied, fresh, mineral, limestone, salty nose and low acidity

#### OR RED WINE (½ BTL per pax)

Rasteau, M.Chapoutier, Vallée du Rhône

Grapes: Grenache, Syrah

Fine and powerful, numerous ripe fruit aromas, solar





# DAILY DELEGATE PACKAGE



## DAILY DELEGATE PACKAGE (minimum of 20 guests)

### Facilities

- Well-appointed conference suite, equipped with projection screen and flip chart
- Registration desk

### Services

- Morning coffee break
- International morning newspapers
- Still water during the conference
- Jotter pads and pencils
- Three course menu or buffet lunch
- Decoration on lunch table
- Selection of soft drinks for lunch
- Menu cards
- Afternoon coffee break

**CZK 2,500** (approx. 91 EUR) per person  
including 21% VAT, excluding 10% service charge

## HALF DAY DELEGATE PACKAGE (minimum of 20 guests)

### Facilities

- Well-appointed conference suite, equipped with projection screen and flip chart
- Registration desk

### Services

- Morning or afternoon coffee break
- International morning newspapers
- Still water during the conference
- Jotter pads and pencils
- Three course or buffet lunch
- Decoration on lunch table
- Selection of soft drinks for lunch
- Menu cards

**CZK 2,125** (approx. 77.50 EUR) per person  
including 21% VAT, excluding 10% service charge



# EQUIPMENT & SERVICES



## DATA PROJECTORS

Integrated projectors in meeting rooms, ideal with hotel integrated screens

Data projector Karel Ballroom	1600x1200	Benque	8,800 CZK
Data projector Karel A	1600x1200	Benque	3,400 CZK
Data projector Karel B	1600x1200	Benque	3,400 CZK

## PROJECTION SCREENS

Integrated screens in meeting rooms

Screen Karel A	200 x 150 cm	Hotel integrated projection screen included in room rental
Screen Karel B	200 x 150 cm	Hotel integrated projection screen included in room rental

## COMPLIMENTARY SERVICES AND AMENITIES

- Inbuilt screen, laser pointer, easels
- Blotters, pads, pencils, mints
- Lectern, stage, dancing floor
- Cloakroom attendance during event
- Dedicated Banquet Manager to oversee your event
- Complimentary breakfast newspapers
- Personal attention for individual food preferences
- Buffet decoration, standard table centerpieces

A 10% service charge will be added to your check. 21% VAT is included. All prices are per person and are subject to change without notice. The price in brackets represents the EURO estimate, based on a projected exchange rate for 2015 and is subject to usual currency fluctuations.