



# *Meetings & Events*

Be innovative. Be inspired. Be energized.



Historic, inspiring and unique  
Situated in a former monastery, we provide a  
stunning setting combined with years of experience  
for your meeting or event

Experience our new, progressive approach to  
meetings that helps you drive better results. Designed  
to inspire and engage your audience, Mindful  
Meetings incorporate wellness elements into every  
meeting, ensuring that your participants feel inspired,  
engaged and ready to focus, so that you can achieve  
your objectives.

Be innovative. Be inspired. Be energized.





Breakfast selection

Coffee break selection

Served menu selection

Design your own menu

Buffet menu selection's

Zen buffet menu selection

Cocktail & canapes selection

Welcome drink & Bar

Wine

Beverage menu

Conference package

*All prices are inclusive of applicable government VAT % | A 10 % service charge will be added to your final bill*

# Breakfast selection

## Continental Breakfast | 660 czk

Freshly squeezed orange, grapefruit, mango or pineapple juice  
Selection of freshly baked croissants, Danish pastries  
Homemade breakfast scones  
Exotic & seasonal fruit platter  
Selection of breads, brown & white  
Selection of homemade jams, marmalades & honey  
Homemade granolas, muesli, cornflakes & bran cereal  
Natural & fruit yoghurts  
Fresh fruit compote  
Selection of teas & special blends of coffee

## English Breakfast | 870 czk

Freshly squeezed orange, grapefruit, mango or pineapple juice  
Selection of freshly baked croissants, Danish pastries  
Homemade breakfast scones  
Exotic & seasonal fruit plater  
Selection of breads, brown & white  
Selection of homemade jams, marmalades & honey  
Natural & fruit yoghurts  
Fresh fruit compote  
Grilled sausages  
Crispy bacon  
Roasted tomatoes  
Grilled field mushrooms  
Creamed scrambled eggs  
Selection of teas & special blends of coffee

## Mandarin Breakfast | 970 czk

Freshly squeezed orange, grapefruit, mango or pineapple juice  
Selection of freshly baked croissants, Danish pastries  
Homemade breakfast scones  
Exotic & seasonal fruit plater  
Selection of breads, brown & white  
Selection of homemade jams, marmalades & honey  
Homemade granolas, muesli, cornflakes & bran cereal  
Natural & fruit yoghurts  
Fresh fruit compote  
Selection of dried fruits & nuts  
Homemade-marinated salmon with herbs lemongrass & ginger  
Assorted breakfast cheeses  
Grilled sausages  
Crispy bacon  
Roasted tomatoes  
Grilled field mushrooms  
Creamed scrambled eggs  
Egg benedict – English muffin, ham, hollandaise sauce  
**(supplementary – 180 CZK – per portion)**  
Egg benedict royal - English muffin, smoked salmon, hollandaise sauce  
**(supplementary – 190 CZK – per portion)**

# Coffee break selection

## Morning coffee break | 540 czk

Selection of cookies  
Egg - watercress & cucumber sandwich  
Cantaloupe & ginger shots  
Yoghurt & wild berry smoothie  
Selection of soft drinks  
Selection of fresh juices  
Still & sparkling water  
Flavored water  
Selection of teas  
Regular & decaffeinated coffee

## Afternoon coffee break | 540 czk

Roast beef, baked onions & herb relish salad  
Pineapple salsa, shrimps, mint & coriander salad  
Chicken tandoori sandwich with raita  
Mango, ginger & yoghurt shots  
Opera cake  
Seasonal fresh fruit platter  
Selection of fresh juices & soft drinks  
Selection of teas  
Regular & decaffeinated coffee  
Mineral water & Flavored water

## Quick Coffee Break | 340 czk

Assorted homemade cookies  
Strawberry & basil shots  
Still & sparkling water  
Flavored water (homemade)  
Selection of teas  
Regular & decaffeinated coffee

## Morning coffee break | 580 czk

Chocolate cupcake with raspberry butter cream  
Beetroot & elderflower shots  
Tofu & bean sprout salad  
Smoked salmon with cream cheese & dill sandwich  
Selection of dried fruits  
Almond milk & Soya milk  
All bran, Muesli, Honey  
Selection of soft drinks & fresh juices  
Still & sparkling water, flavored water  
Selection of teas  
Regular & decaffeinated coffee

## Afternoon coffee break | 610 czk

Chicken, beans, apple & watercress - salad  
Pumpkin salsa & roasted duck liver - salad  
Tuna, corn, red onion & whole wheat (brown bread) – sandwich  
Roasted beetroot, cucumber, dill, yoghurt – sandwich  
Eclairs, tonka bean cream, caramelized walnuts & salty caramel  
Lemon-meringue pie  
Apple & lemongrass shots  
Strawberry, basil & yoghurt smoothie  
Selection of soft drinks & fresh juices, mineral water & flavored water  
Regular & decaffeinated coffee

## Quick Coffee Break | 340 czk

Assorted homemade cookies  
Strawberry & basil shots  
Still & sparkling water  
Flavored water (homemade)  
Selection of teas  
Regular & decaffeinated coffee

*All prices are inclusive of applicable government VAT % | A 10 % service charge will be added to your final bill*

# Served menu selection

## Menu | 1290 czk

Grilled scallops  
*dashi, seaweed, misuna & apples*  
Roasted chicken breast  
*celeriac puree, wild mushroom ragout, kale & truffle emulsion*  
Chocolate truffle  
*nougat, mint & mandarin marshmallow*

## Menu | 1590 czk

Homemade smoked-salmon  
*pickled root vegetables, ricotta, leek ash & dill*  
Grilled beef fillet  
*red peppers, roasted onions, salsify & red wine jus*  
Caramelized apples  
*almond cake, rice, cinnamon-honey ice cream & salty caramel*

## Menu | 1740 czk

Foie gras  
*plums, ginger & unagi sauce*  
Lemongrass poached cod  
*saffron, kohlrabi, lime & basil*  
Sticky toffee  
*salty caramel & ginger ice cream*

## Menu Vegetarian | 1270 czk

Tomatoes, melon, peppers & herbs  
Risotto, parmesan, roasted beetroot & rocket  
Hazelnut streusel, pineapple mousse & grilled pineapple carpaccio

## Menu | 1490 czk

Thai beef salad  
*green mango – papaya & mint dressing*  
Roasted pork belly,  
*Cambodian curry, pineapple salsa & ginger rice*  
Coffee  
*chocolate tart – cake & cardamom crumble*

## Menu | 1690 czk

Grilled tuna  
*beans, tomato, olives, quail egg & basil*  
Braised beef  
*neck, root vegetables, potato puree & red wine jus*  
Cheesecake  
*raspberry textures*

## Menu Czech menu | 1790 czk

Duck offal's  
*buckwheat, root vegetables & duck jus*  
“Kulada” soup  
*wild mushrooms, poached egg & dill*  
Braised beef,  
*Carlsbad dumplings, cranberries & cream sauce*  
Potato ravioli  
*plums, quark & roasted walnuts in butter*

## Menu Vegetarian | 1250 czk

Potatoes, wild mushrooms, poached egg & truffle jus  
Quinoa, watercress, root vegetables & endives  
Sago, pomegranate & coconut ice cream

# Design your own menu

*Our sales team & chefs will always be at your side to guide you in choosing your own perfectly balanced menu.*

## **Cold appetizers**

- Tuna sashimi, avocado, shisho, & wasabi | **459 czk**
- Tuna tataki, seaweed, shimej mushrooms & teriyaki | **510 czk**
- Spicy salmon tartar, mint, mizuna, rice paper crisp & coriander emulsion | **459 czk**
- Marinated salmon, tapioca, mint, coriander, scallions & sweet soya | **459 czk**
- Thai beef salad, green mango – papaya, herbs & mint dressing | **510 czk**
- Beef tartar, caviar, cucumber, herbs & parley emulsion | **510 czk**
- Tomatoes, melon, peppers & herbs | **420 czk**
- Vietnamese rice paper roll, mango, papaya, herbs & lime-mint dressing | **459 czk**
- Vegetables, herbs, textures, levain & cucumber relish | **390 czk**
- Foie gras, plums, ginger & unagi sauce | **510 czk**

## **Hot appetizers**

- Grilled tuna, beans, tomato, olives, quail egg & basil | **510 czk**
- Grilled scallops, dashi, seaweed, mizuna & apples | **510 czk**
- Shrimp-pork dumplings, scallions, rice wine & soya | **459 czk**
- Chicken satay pickled spicy vegetable & peanut sauce | **459 czk**
- Mackerel poached in olive oil, soba, radish & miso | **459 czk**
- Roasted duck breast-Peking, water chestnuts, cucumber & hoi sin | **510 czk**
- Risotto, artichokes, rocket, milk & coffee bean jus | **459 czk**
- Foie gras won ton & truffle emulsion | **510 czk**
- King crab rolls, scallions & green mango slaw | **510 czk**
- Roasted celeriac, green apple textures & seed crumble | **390 czk**

*All prices are inclusive of applicable government VAT % | A 10 % service charge will be added to your final bill*

# Design your own menu

*Our sales team & chefs will always be at your side to guide you in choosing your own perfectly balanced menu.*

## Soups

- Butternut squash, coconut milk & black cardamom | 260 czk
- French onion soup, gruyere & croutons | 260 czk
- “Kulajda” potatoes, wild mushrooms, poached egg & dill | 270 czk
- Lobster bisque, lobster, artichokes & herbs | 320 czk
- Tom kha kai, prawns, sambal, coconut milk & lime | 290 czk
- Chicken consume, root vegetables, noodles & liver dumplings | 260 czk
- Bohemian potato soup, wild mushrooms & parsley | 260 czk
- Goulash soup, bone marrow, potatoes, marjoram & pretzels | 260 czk
- Tomato soup, tomato textures, ricotta & basil salsa | 260 czk
- Miso soup, radish, seaweed, tofu & edamame | 260 czk

## Main dishes – fish & crustacean

- Pan fried cod fish, south Sri Lankan curry, watercress, tempered potatoes & cardamom rice | 665 czk
- Grilled sea bass, beans, olives, tomatoes & bitter herb velouté | 665 czk
- Olive oil poached halibut, celeriac, wild mushrooms, truffles & kale | 890 czk
- Butter-lemongrass poached lobster, Thai green curry, mango – papaya slaw & steamed rice | 890 czk
- Risotto, watercress, prawns, garlic & rocket | 665 czk
- Grilled salmon, teriyaki, water spinach, radish & steamed rice | 665 czk

## Main dishes – poultry

- Pan fried chicken breast, buckwheat, root vegetables, herbs & truffle jus | 560 czk
- Panko crusted – fried chicken leg, peas, snow peas, mint & jalapeño relish | 570 czk
- Duck leg confit, Thai red curry, Green mango – papaya slaw & steamed rice | 665 czk
- Grilled Duck breast, kumquats, ginger, pumpkin & black pepper | 665 czk
- Roasted goose, red cabbage, potato pancakes & cumin jus | 665 czk

*All prices are inclusive of applicable government VAT % | A 10 % service charge will be added to your final bill*



# Design your own menu

*Our sales team & chefs will always be at your side to guide you in choosing your own perfectly balanced menu.*

## Main dishes – meat

- Grilled USA – Striploin steak, red pepper, root vegetables, red onion & port wine | 890 czk
- Pan fried beef fillet, potatoes, romaine, foie gras & black truffle jus | 890 czk
- Stir fried beef, black pepper, wok vegetables & soba | 665 czk
- Roasted suckling pig, celeriac, cabbage, apples & ginger | 665 czk
- Grilled lamb rack, artichokes, dates, couscous & dark chocolate | 890 czk
- Braised lamb shank, peas, mint, ginger, carrot & endives | 665 czk
- Grilled veal fillet, polenta, wild mushrooms, pine nuts & herb jus | 890 czk

## Main dishes - vegetarian

- Risotto, wild mushrooms, rocket & parmesan | 560 czk
- Potato ravioli, quark, chives, beet root & buttermilk | 520 czk
- Quinoa, watercress, endives, vegetables | 540 czk
- Bulgur, tomato, parsley, coriander & roasted eggplant | 540 czk
- Somen noodles, wok vegetables, bamboo, ginger, soya & tofu | 530 czk

## Deserts

- Braised tapioca pearls, pomegranate, mint & coconut ice cream | 230 czk
- Gratinated brie, pear textures & candid walnuts | 210 czk
- Potato, ravioli, plums, quark & roasted walnuts in butter | 210 czk
- Cheesecake & raspberry textures | 230 czk
- Chocolate truffle, nougat, mint & mandarin marshmallow | 240 czk
- Sticky toffee, salty caramel & ginger ice cream | 230 czk
- Citrus salad, Darjeeling & mandarin sorbet | 230 czk
- Chocolate ganache, chocolate chips & Jerusalem artichoke ice cream | 240 czk
- Strawberries, textures, meringue & buttermilk sorbet | 250 czk
- Brule, coconut, cardamom, cloves & jaggery | 210 czk

*All prices are inclusive of applicable government VAT % | A 10 % service charge will be added to your final bill*

# Buffet menu selection

*For groups with less than the required number of participants, an additional charge of 260 czk per person will apply.*

*All buffet selections include accompanying sauces, dressings, condiments, oils, vinegars, breads & butter*

## **Mindful buffet selection | 1350 czk**

*Minimum of 15 persons*

Roast beef with mustard, rocket & onion – cucumber relish

Marinated salmon, dill, endives & roasted onions

Mixed leaves, tomatoes, cucumbers & peppers

Grilled pike perch & fennel jus

Roasted lamb leg & rosemary sauce

Roasted potatoes with herbs

Steamed vegetables

Couscous with dates

Pineapple carpaccio, mint & cinnamon caramel

Chocolate mousse cake

Lemon meringue pie

## **Mindful buffet selection | 1350 czk**

*Minimum of 15 persons*

Prawn tempura & ponzu sauce

Roasted turkey breast & lentil ragout with roasted peppers

Avocado, tomato, rocket & pesto

Whole roasted corn-fed chicken & mushroom ragout

Grilled cod fish, lemongrass – butter dashi & roasted spring onions

Oven baked celeriac & pumpkin with herb oil

Onion & chive rice

Mixed melon salad & mint – lemon dressing

Chocolate eclairs with candied walnuts

Apple turn over & vanilla double cream

## **Mindful buffet selection | 1350 czk**

*Minimum of 15 persons*

Sliced Parma ham, cantaloupe salad with herbs & endives

Tabbouleh salad

Coleslaw – with olive oil, lemon & thyme

Pan fried salmon, teriyaki & wok fried pak choy

Roasted beef neck & red wine braised onions

Buckwheat ragout with root vegetables

Steamed rice with peas & parsley

Seasonal sliced fruits

Plum tart with almond cream

Banana cupcakes & ginger butter cream

## **Mindful buffet selection | 1350 czk**

*Minimum of 15 persons*

Roasted duck, bamboo, scallions, cucumber & hoi sin sauce

Tuna tataki, seaweed, vermicelli & soya lime dressing

Greek salad, feta, olives

Grilled cod & fish curry

Sweet & sour pork with peppers

Stir fried seasonal vegetables

Egg & onion pilaf rice with coriander

Pineapple tarte tatin

Seasonal sliced fruit platter

Chocolate mousse cake with nougat

*All prices are inclusive of applicable government VAT % | A 10 % service charge will be added to your final bill*



# Zen buffet menu selection

*For groups with less than the required number of participants, an additional charge of 260 czk per person will apply.*

*All buffet selections include accompanying sauces, dressings, condiments, oils, vinegars, breads & butter*

## Zen buffet selection | 1740 czk

*Minimum of 30 persons*

Tuna tataki, seaweed, shitake mushrooms & yakitori glaze  
Vietnamese chicken salad, perilla, herbs, peanuts & lemongrass dressing  
Roasted pork belly, Thai red chili dressing, pineapple salsa with scallions & coriander  
Chick peas salad, caramelized onions, coconut & fried chili  
Mixed leaves, sprouts, tomatoes, cucumbers & shisho

Pan fried cod, Thai green curry  
Sweet & sour pork with peppers  
Chicken tikka masala  
Biryani rice  
Fried egg noodles with sambal & scallions  
Stir fried vegetables

Carrot & cinnamon cake  
Mini ginger cream brulee  
Cardamom & coffee mousse cake  
Citrus salad with mint & ginger glaze  
Sticky rice, coconut milk & caramelized mango chutney

## Zen buffet selection | 1740 czk

*Minimum of 30 persons*

Roasted duck salad with grapefruit, cucumber, bamboo, scallions & hoi sin  
Chicken salad, apples, romaine & roasted celeriac  
Slow cooked veal loin, roasted leeks, artichokes, herbs & leaves  
Beluga lentil salad with root vegetables  
Endive salad with bitter herbs

Grilled salmon, wilted spinach & roasted leeks  
Pan fried beef fillet, roasted onions, field mushrooms & green pepper corn sauce  
Slow roasted chicken, chick peas, barley oats ragout & parsley jus  
Roasted parsnips, pumpkin & seed ragout  
Quinoa & root vegetables  
Steamed rice with mushroom & peas

Chocolate Florentines  
Coffee cake tartlets  
Wild berry cupcakes with vanilla cream & crumble  
Caramelized apple mille-feuille  
Seasonal fruit platter

# Zen buffet menu selection

*For groups with less than the required number of participants, an additional charge of 260 czk per person will apply.*

*All buffet selections include accompanying sauces, dressings, condiments, oils, vinegars, breads & butter*




## Zen buffet selection | 1740 czk

*Minimum of 30 persons*

Calamari tempura & ponzu sauce  
Salmon sashimi, wasabi, avocado & ginger soya glaze  
Green mango – papaya slaw  
Roast beef, cucumber relish with shisho & miso dressing  
Mixed leaves, sprouts, beans, tomatoes & puffed rice paper  
  
Prawn curry – south Sri Lankan  
Chicken kung pao  
Lamb vindaloo  
Vegetable korma – pumpkin, cauliflower, peas & potato  
Steamed jasmine rice  
Couscous – cashew nuts, raisins, cinnamon & coriander  
  
Grilled pineapple carpaccio, salty caramel & cinnamon  
Tapioca pearls in coconut milk & pomegranate  
Lemon meringue tarts  
Chocolate ginger cupcakes & strawberry cream  
Seasonal fruit platter

## Additional buffet items & live cooking stations

We want you to have the best dining experience therefore we offer you the following additions. samples of different add ons that can be added to your selections. Prices are on request.

-  **sushi** – sashimi, nigiri, uru maki, maki sushi (tuna, salmon, seabass, prawns, crab) + vegetarian options
-  **soups** – broths, creams, stocks – (contemporary – Asian)
-  **live cooking stations** – wok, grill, carving, sushi

## Zen buffet selection | 1740 czk

*Minimum of 30 persons*

Marinated salmon, sprouts, shisho & lemongrass dressing  
Prague ham, horseradish, pickled cucumber & onion relish  
Thai beef salad green mango – papaya salad & mint dressing  
Mixed leaves, tomato, cucumber, peppers  
Roasted pumpkin salad, seeds, rocket  
  
Grilled halibut, roasted artichokes, sundried tomatoes, capers, parsley  
Roasted duck, orange & ginger glaze  
Braised lamb leg, rosemary jus  
Oven roasted seasonal vegetables  
Steamed potatoes with parsley & butter  
Savoy cabbage ragout with root vegetables  
  
Seasonal fresh fruit platter  
Strawberry mousse cake  
Chocolate financier  
Lemon-poppy seed muffins

*All prices are inclusive of applicable government VAT % | A 10 % service charge will be added to your final bill*

# Cocktail & canapes selection

## Reception – 01 | 2-cold & 2-hot | 420 czk

Buffalo mozzarella, sun dried tomato jam & pesto  
Beef carpaccio, chive-cucumber salsa & whole grain mustard mayonnaise  
Pan fried crab cake & spicy mango mayonnaise  
Cauliflower, tempura, salsa & soy lime dressing

## Reception -02 | 4-cold & 2-hot | 500 czk

Beetroot confit, orange, textures & chives  
Lemongrass marinated salmon, Thai dressing & scallions  
Tofu, seaweed, sesame & yuzu soya dressing  
Slow roasted veal, celeriac, caper relish & leek ash  
Pork satay, pickled vegetables & peanut sauce  
Har gau – shrimp dumpling, sake – ginger dressing

## Standard reception | 5-cold & 3-hot | 590 czk

Tuna – ceviche, chili, lemongrass, lime & sesame  
Thai beef salad, green mango slaw, grape wines & spicy mint dressing  
Roasted duck rilette, pickled cucumber & hoi sin  
Pastrami, roasted onion relish, whole grain mustard & chive vinaigrette  
Lentil, coconut sambal & mint yoghurt  
Beef tempura, soba, sesame & black pepper glaze  
Steamed pork bun & soya-mirin glaze  
Fried chicken spring roll & sweet chili dressing

## Premium reception | 5-cold – 4-hot & 2-sweet | 780 czk

Scallop tataki, seaweed, black sesame & rice wine – soya dressing  
Spicy salmon tar tar, coriander emulsion & crispy rice paper  
Foie gras, ginger & cantaloupe textures  
Roasted pork belly, chili, tamarind & puffed mint rice  
Vietnamese rice paper roll & chili soya dressing  
Parmesan risotto, artichokes, rocket  
Chicken tikka masala, naan & compressed raita  
Duck spring roll, cucumber relish & hoi sin  
Prawn, tempura, shitake, garlic, soya, sake & mirin  
Sticky rice cake, mango salsa & ginger caramel  
Macaroons – passion fruit, strawberry & coconut

## Deluxe reception | 5-cold – 5-hot & 3-sweet | 980 czk

Tuna tataki, seaweed, enoki mushrooms & teriyaki  
Lobster, avocado, watercress & green apple salsa  
Roasted veal, artichokes, endives & gremolata  
Marinated salmon, tapioca, sweet soya & Thai chili dressing  
Vietnamese rice paper roll, shrimps, perilla & garlic soya  
Grilled seabass, soba, black pepper glaze & scallions  
Parsley risotto, parmesan chips, black olives & rocket  
Slow cooked chicken, corn chowder & corn textures  
Beef sir fry, oyster mushrooms & soba  
Pan fried duck breast, rice espuma & Cambodian curry  
Passion fruit – méringue tartlet  
Chocolate truffle, nougat & mandarin marshmallow  
Cantaloupe, water melon, honey dew, ginger & textures



# Cocktail & canapes selection

*Design your own menu*

*We encourage our guests to design their own personalized menus, rather than choosing from the specific selections, so that the services can be tailor-made to meet individual needs. listed below are our chefs recommendations from which you can design your own menu.*

## **Cold canapes**

Buffalo mozzarella, sun dried tomato jam & pesto  
Beetroot confit, orange, textures & chives  
Lemongrass marinated salmon, Thai dressing & scallions  
Tofu, seaweed, sesame & yuzu soya dressing  
Slow roasted veal, celeriac, caper relish & leek ash  
Tuna tataki, seaweed, enoki mushrooms & teriyaki  
Lobster, avocado, watercress & green apple salsa  
Roasted veal, artichokes, endives & gremolata  
Marinated salmon, tapioca, sweet soya & Thai chili dressing  
Vietnamese rice paper roll, shrimps, perilla & garlic soya  
Scallop tataki, seaweed, black sesame & rice wine – soya dressing  
Spicy salmon tartar, coriander emulsion & crispy rice paper  
Foie gras, ginger & cantaloupe textures  
Roasted pork belly, chili, tamarind & puffed mint rice  
Vietnamese rice paper roll & chili soya dressing  
Tuna – ceviche, chili, lemongrass, lime & sesame  
Roasted duck rilette, pickled cucumber & hoi sin  
Lentil, coconut sambal & mint yoghurt  
Beef carpaccio, chive-cucumber salsa & whole grain mustard mayonnaise  
Pastrami, roasted onion relish, whole grain mustard & chive vinaigrette  
Thai beef salad, green mango slaw, grape wines & spicy mint dressing

## **Hot canapes**

Grilled seabass, soba, black pepper glaze & scallions  
Parsley risotto, parmesan chips, black olives & rocket  
Slow cooked chicken, corn chowder & corn textures  
Beef sir fry, oyster mushrooms & soba  
Pan fried duck breast, rice espuma & Cambodian curry  
Pan fried crab cake & spicy mango mayonnaise  
Cauliflower, tempura, salsa & soy lime dressing  
Pork satay, pickled vegetables & peanut sauce  
Har gau – shrimp dumpling, sake – ginger dressing  
Slow cooked chicken, corn chowder & corn textures  
Beef stir fry, oyster mushrooms & soba  
Pan fried duck breast, rice espuma & Cambodian curry  
Beef tempura, soba, sesame & black pepper glaze  
Steamed pork bun & soya-mirin glaze  
Fried chicken spring roll & sweet chili dressing



# Cocktail & canapes selection

*Design your own menu*

*We encourage our guests to design their own personalized menus, rather than choosing from the specific selections, so that the services can be tailor-made to meet individual needs. listed below are our chefs recommendations from which you can design your own menu.*

## **Vegetarian canapes**

Buffalo mozzarella, sun dried tomato jam & pesto  
Parsley risotto, parmesan chips, black olives & rocket  
Lentil, coconut sambal & mint yoghurt  
Vietnamese rice paper roll & chili soya dressing  
Tofu, seaweed, sesame & yuzu soya dressing  
Beetroot confit, orange, textures & chives  
Cauliflower, tempura, salsa & soy lime dressing

## **Sweet canapes**

Sticky rice cake, mango salsa & ginger caramel  
Macaroons – passion fruit, strawberry & coconut  
Passion fruit – meringue tartlet  
Chocolate truffle, nougat & mandarin marshmallow  
Cantaloupe melon, water melon, honey dew, ginger & textures

# Welcome Drink & Bar

*Choose your Sparkling Wine package or Open Bar*

## **Sekt**

Chateau Radyně *extra brut*  
Orange juice  
Home made lemonade  
Still & Sparkling water

## **Prosecco**

Marsuret - *Valdobbiadene DOCG Prosecco Superiore*  
Orange juice  
Home made lemonade  
Still & Sparkling water

## **Champagne**

Veuve Cliquot *brut*  
Orange juice  
Home made lemonade  
Still & Sparkling water

## **Barman Selection**

*Vodka*  
Cryo  
*Whiskey*  
Jameson  
Ballantine's  
*Gin*  
Plymouth  
*Rum*  
Havana Club 3 Anos  
*Tequila*

## *Wine*

*Sparkling* - Chateau Radyně extra brut, Czech Republic  
*White* - Pinot Grigio RIFF IGT, Italy  
*Red* - Merlot Reserva, Montes, Chile  
*Beer (bottled)*  
Lobkowicz Premium

## *Classic Cocktails*

Mojito  
Cuba Libre  
Tequila Sunrise  
Caipiroshka  
Whisky Sour

Selection of soft drinks and juices  
Still and sparkling water  
Home made lemonade



# Welcome Drink & Bar

## Premium Bar

### *Vodka*

Beluga

### *Whiskey*

Glenmorangie 10Yrs

Maker's Mark Bourbon

### *Gin*

Hendricks

### *Rum*

Diplomatico Reserva Exclusiva

### *Wine*

*Sparkling* - Marsuret - Prosecco Superiore, Italy

*White* - Pálava, Cuvée, Gala, Bavory, Czech Republic

*Red* - Chianti Classico DOCG, Navigatore, Italy

### *Beer (bottled)*

Lobkowicz Premium

Pilsner Urquell

### *Cocktails selection*

Aperol Spritz

Negroni

Old Fashioned - *Bourbon & Rum*

Collins – Joe & Tom

### *Classic Cocktails*

Mojito

Cuba Libre

Tequila Sunrise

Caipiroshka

Whisky Sour

Selection of soft drinks and juices

Still and sparkling water

Home made lemonade

	Sekt	Prosecco	Champagne	Barman Selection	Premium Bar
30 minutes	285 CZK	380 CZK	1040 CZK	350 CZK	610 CZK
1 hour	480 CZK	640 CZK	1730 CZK	580 CZK	1015 CZK
2 hours	860 CZK	1135 CZK	3090 CZK	1040 CZK	1820 CZK
Each extra hour	240 CZK	320 CZK	860 CZK	295 CZK	510 CZK
Barman	4000 CZK per barman per event				



*All prices are inclusive of applicable government VAT % | A 10 % service charge will be added to your final bill*

# Wine

## **Classic package**

### *White*

Chardonnay Prestige, Robert Vic, Languedoc, France  
Pinot Grigio RIFF IGT, Alois Lageder, Alto Adige, Italy  
Veltlínské zelené, sedlák, Velké Bílovice, Czech Republic

### *Red*

Merlot Reserva, Montes, Colchagua Valley, Chile  
Syrah prestige, Robert Vic, Languedoc, France  
Frankovka, late harvest, Trávníček & Kořínek, Hnanice, Czech Republic

## **Selection package**

### *White*

Grüner Veltliner Ziesel DAC, Petr Unger, Kremstal, Austria  
Chardonnay Secret de Lunes, BIO, Languedoc – Roussillon, France  
Ryzlink Rýnský, late harvest, Obelisk, Hintertály, Czech Republic

### *Red*

Coteaux Bourguignons Rouge, Maison Trénel, Bourgogne, France  
Barbera DOC, Montej Rosso, Villa Sparina, Piemonte, Italy  
Rulandské Modré, Sedlák, Velké Bílovice, Czech Republic

***Select one white wine and one red wine, package includes mineral water (still and sparkling) Aquila & Mattoni, bottled beer Lobkowicz premium, selection of juices***

# Wine

## **Deluxe package**

### *White*

Sauvignon Blanc, Petit Bourgeois, Loire Valley, France

Pálava, Cuvée, Gala, Bavory, Czech Republic

Chardonnay, Alois Lageder, Alto Adige, Italy

### *Red*

Grand Bateau Rouge by Chateau Beychevelle, Bordeaux, France

Chianti Classico DOCG, Navigatore, Castello di Verrazzano, Toscana, Italy

Frankovka, late harvest, Obelisk, Valtice, Czech Republic

## **Premium package**

### *White*

Gavi di Gavi DOCG, Villa Sparina, Piemonte, Italy

Château Beauregard Ducasse Blanc, Pessac Leognan, Bordeaux, France

Chardonnay, Hermes, Gala, Bavory, Czech Republic

### *Red*

Haut-Médoc, Château d'Arvigny, Bordeaux, France

Nebbiolo Langhe, Fiorenzo Nada, Piemonte, Italy

Pinot noir – Merlot, Bergus, Gala, Bavory, Czech Republic

*Select one white wine and one red wine, package includes mineral water (still and sparkling) Acqua Panna & San Pellegrino, bottled beer Pilsner Urquell, selection of juices*

	<b>Classic</b>	<b>Selection</b>	<b>Deluxe</b>	<b>Premium</b>
<b>1 hour</b>	585 CZK	770 CZK	840 CZK	1160 CZK
<b>2 hours</b>	975 CZK	1280 CZK	1400 CZK	1940 CZK
<b>3 hours</b>	1365 CZK	1790 CZK	1960 CZK	2700 CZK
<b>Each extra hour</b>	295 CZK	390 CZK	420 CZK	580 CZK

*All prices are inclusive of applicable government VAT % | A 10 % service charge will be added to your final bill*

# Beverage menu

## Sparkling wine

Chateau Radyně extra brut, Czech Republic	995 CZK per bottle
Marsuret - Valdobbiadene DOCG Prosecco Superiore, Italy	1260 CZK per bottle
Veuve Cliquot brut, Champagne, France	3430 CZK per bottle

## Beer

Lobkowicz Premium – 0.33l	95 CZK per bottle
Pilsner Urquell – 0.33l	125 CZK per bottle

## White wine

Chardonnay Prestige, Robert Vic, Languedoc, France	985 CZK per bottle
Pinot Grigio RIFF IGT, Alois Lageder, Alto Adige, Italy	985 CZK per bottle
Veltlínské zelené, Sedlák, Velké Bílovice, Czech Republic	985 CZK per bottle
Grüner Veltliner Ziesel DAC, Petr Unger, Kremstal, Austria	1245 CZK per bottle
Chardonnay Secret de Lunes, BIO, Languedoc – Roussillon, France	1245 CZK per bottle
Ryzlink Rýnský, late harvest, Obelisk, Hintertály, Czech Republic	1245 CZK per bottle
Sauvignon Blanc, Petit Bourgeois, Loire Valley, France	1380 CZK per bottle
Pálava, Cuvée, Gala, Bavory, Czech Republic	1380 CZK per bottle
Chardonnay, Alois Lageder, Alto Adige, Italy	1380 CZK per bottle
Gavi di Gavi DOCG, Villa Sparina, Piemonte, Italy	1850 CZK per bottle
Château Beauregard Ducasse Blanc, Pessac Leognan, Bordeaux, France	1850 CZK per bottle
Chardonnay, Hermes, Gala, Bavory, Czech Republic	1850 CZK per bottle

*All prices are inclusive of applicable government VAT % | A 10 % service charge will be added to your final bill*

# Beverage menu

## Red wine

Merlot Reserva, Montes, Colchagua Valley, Chile	985 CZK per bottle
Syrah prestige, Robert Vic, Languedoc, France	985 CZK per bottle
Frankovka, late harvest, Trávníček & Kořínek, Hnanice, Czech Republic	985 CZK per bottle
Coteaux Bourguignons Rouge, Maison Trénel, Bourgogne, France	1245 CZK per bottle
Barbera DOC, Montej Rosso, Villa Sparina, Piemonte, Italy	1245 CZK per bottle
Rulandské Modré, Sedlák, Velké Bílovice, Czech Republic	1245 CZK per bottle
Grand Bateau Rouge by Chateau Beychevelle, Bordeaux, France	1380 CZK per bottle
Chianti Classico DOCG, Navigatore, Castello di Verrazzano, Toscana, Italy	1380 CZK per bottle
Frankovka, late harvest, Obelisk, Valtice, Czech Republic	1380 CZK per bottle
Haut-Médoc, Château d'Arvigny, Bordeaux, France	1850 CZK per bottle
Nebbiolo Langhe, Fiorenzo Nada, Piemonte, Italy	1850 CZK per bottle
Pinot noir – Merlot, Bergus, Gala, Bavory, Czech Republic	1850 CZK per bottle

## Water & soft drinks

Aquila (still) – 0.75l	195 CZK per bottle
Mattoni (sparkling) – 0.75l	195 CZK per bottle
Aqua Panna (still) – 0.75l	225 CZK per bottle
San Pellegrino (sparkling) – 0.75l	225 CZK per bottle
Coca Cola, Coca Cola light, Coca Cola zero – 0.20l	115 CZK per bottle
Fanta, Sprite, Schweppes – 0.20l	115 CZK per bottle
Orange juice, Pink Grapefruit juice, Apple juice – 0.20l	125 CZK per bottle

*All prices are inclusive of applicable government VAT % | A 10 % service charge will be added to your final bill*

# Conference packages

**Delight**  Full day 2 725 CZK p.p. per day | Half day 2 200 CZK p.p. per half day

## Delight Morning Coffee Break

Egg - watercress & cucumber sandwich  
Seasonal fruit platter  
Berries & yoghurt shots  
Selection of soft drinks  
Selection of fresh juices  
Still & sparkling water  
Flavored water (homemade)  
Selection of teas  
Regular & decaffeinated coffee

## Delight Morning Coffee Break

Mini banana & ginger cupcake with quark  
Seasonal fruit platter  
Mango & yoghurt shots  
Selection of soft drinks  
Selection of fresh juices  
Still & sparkling water  
Flavored water (homemade)  
Selection of teas  
Regular & decaffeinated coffee

## Delight Morning Coffee Break

Assorted homemade cookies  
Strawberry & basil shots  
Still & sparkling water  
Flavored water (homemade)  
Selection of teas  
Regular & decaffeinated coffee

## Delight Afternoon Coffee Break

Turkey, avocado, rocket & pesto – sandwich  
Tofu, wakame, sesame & soya – salad  
Selection of homemade cookies  
Orange cupcakes, chocolate & mint cream  
Herb marinated olives  
Papadom bread & raita  
Seasonal fruit platter  
Selection of fresh juices  
Selection of soft drinks  
Selection of teas  
Regular & decaffeinated coffee  
Mineral water  
Flavored water – homemade

## Delight Afternoon Coffee Break

Pumpkin salsa & roasted duck liver - salad  
Tuna, corn, red onion & whole wheat (brown bread) – sandwich  
Eclairs, tonka bean cream, caramelized walnuts & salty caramel  
Lemon-meringue pie  
Apple & lemongrass shots  
Strawberry, basil & yoghurt smoothie  
Selection of fresh juices  
Selection of soft drinks  
Selection of teas  
Regular & decaffeinated coffee  
Mineral water  
Flavored water – homemade

## Delight Afternoon Coffee Break

Chicken tandoori sandwich with raita  
Mango, ginger & yoghurt shots  
Opera cake  
Seasonal fresh fruit platter  
Selection of fresh juices  
Selection of soft drinks  
Selection of teas  
Regular & decaffeinated coffee  
Mineral water  
Flavored water – homemade

# Conference packages

**Delight**  Full day 2 725 CZK p.p. per day | Half day 2 200 CZK p.p. per half day

## Delight Buffet

*Minimum of 15 persons*

Roast beef with mustard, rocket & onion – cucumber relish  
Marinated salmon, dill, endives & roasted onions  
Mixed leaves, tomatoes, cucumbers & peppers

Grilled pike perch & fennel jus  
Roasted lamb leg & rosemary sauce  
Roasted potatoes with herbs  
Steamed vegetables  
Couscous with dates

Pineapple carpaccio, mint & cinnamon caramel  
Chocolate mousse cake  
Lemon meringue pie

## Delight Buffet

*Minimum of 15 persons*

Roast beef with mustard, rocket & onion – cucumber relish  
Marinated salmon, dill, endives & roasted onions  
Mixed leaves, tomatoes, cucumbers & peppers

Grilled pike perch & fennel jus  
Roasted lamb leg & rosemary sauce  
Roasted potatoes with herbs  
Steamed vegetables  
Couscous with dates

Pineapple carpaccio, mint & cinnamon caramel  
Chocolate mousse cake  
Lemon meringue pie

## Delight Set Menu

Homemade smoked-salmon  
*pickled root vegetables, ricotta, leek ash & dill*  
Lemongrass poached cod  
*saffron, kohlrabi, lime & basil*  
Caramelized apples  
*almond cake, rice, cinnamon-honey ice cream & salty caramel*

## Delight Set Menu

Grilled scallops  
*dashi, seaweed, mizuna & apples*  
Roasted chicken breast  
*celeriac puree, wild mushroom ragout, kale & truffle emulsion*  
Chocolate truffle  
*nougat, mint & mandarin marshmallow*



# Conference packages

**Mindful**  Full day 2 925 CZK p.p. per day | Half day 2 400 CZK p.p. per half day

## Mindful Morning Coffee Break

Selection of cookies  
Egg - watercress & cucumber sandwich  
Cantaloupe & ginger shots  
Yoghurt & wild berry smoothie  
Selection of soft drinks & fresh juices  
Still & sparkling water  
Flavored water (homemade)  
Selection of teas  
Regular & decaffeinated coffee

## Mindful Afternoon Coffee Break

Tuna, corn, red onion & whole wheat  
(brown bread) – sandwich  
Roasted beetroot, cucumber, dill, yoghurt –  
sandwich  
Lemon-meringue pie  
Apple & lemongrass shots  
Strawberry, basil & yoghurt smoothie  
Selection of soft drinks & fresh juices  
Selection of teas  
Regular & decaffeinated coffee  
Mineral water  
Flavored water – homemade

## Mindful Morning Coffee Break

Chocolate cupcake, raspberry butter cream  
Tofu & bean sprout salad  
Smoked salmon, cream cheese & dill  
sandwich  
Selection of dried fruits  
Almond milk & Soya milk  
All bran, Muesli, Honey  
Selection of soft drinks & fresh juices  
Still & sparkling water  
Flavored water (homemade)  
Selection of teas  
Regular & decaffeinated coffee

## Mindful Afternoon Coffee Break

Turkey, avocado, rocket & pesto sandwich  
Tofu, wakame, sesame & soya salad  
Selection of homemade cookies  
Orange cupcakes, chocolate & mint cream  
Herb marinated olives  
Papadom bread & raita  
Seasonal fruit platter  
Selection of soft drinks & fresh juices  
Selection of teas  
Regular & decaffeinated coffee  
Mineral water  
Flavored water – homemade

## Mindful Morning Coffee Break

Tuna, corn, red onion & whole wheat  
(brown bread) – sandwich  
Seasonal fruit platter  
Berries & yoghurt shots  
Selection of soft drinks & fresh juices  
Still & sparkling water  
Flavored water (homemade)  
Selection of teas  
Regular & decaffeinated coffee

## Mindful Afternoon Coffee Break

Chicken tandoori sandwich with raita  
Mango, ginger & yoghurt shots  
Opera cake  
Seasonal fresh fruit platter  
Selection of soft drinks & fresh juices  
Selection of teas  
Regular & decaffeinated coffee  
Mineral water  
Flavored water – homemade





# Conference packages

**Mindful**  Full day 2 925 CZK p.p. per day | Half day 2 400 CZK p.p. per half day

## Mindful Buffet

*Minimum of 15 persons*

Roasted duck, bamboo, scallions,  
cucumber & hoi sin sauce  
Tuna tataki, seaweed, vermicelli & soya  
lime dressing  
Greek salad, feta, olives  
  
Grilled cod & fish curry  
Sweet & sour pork with peppers  
Stir fried seasonal vegetables  
Egg & onion pilaf rice with coriander  
  
Pineapple tarte tatin  
Seasonal sliced fruit platter  
Chocolate mousse cake with nougat

## Mindful Buffet

*Minimum of 15 persons*

Sliced Parma ham, cantaloupe salad with  
herbs & endives  
Tabbouleh salad  
Coleslaw – with olive oil, lemon & thyme  
Pan fried salmon, teriyaki & wok fried pak  
choy  
Roasted beef neck & red wine braised  
onions  
Buckwheat ragout with root vegetables  
Steamed rice with peas & parsley  
  
Seasonal sliced fruits  
Plum tart with almond cream  
Banana cupcakes & ginger butter cream

## Mindful Buffet

*Minimum of 30 persons*

Roasted duck salad with grapefruit,  
cucumber, bamboo, scallions & hoi sin  
Chicken salad, apples, romaine & roasted  
celeriac  
Slow cooked veal loin, roasted leeks,  
artichokes, herbs & leaves  
Beluga lentil salad with root vegetable  
  
Grilled salmon, wilted spinach & roasted  
leek  
Slow roasted chicken, chick peas, barley  
oats ragout & parsley jus  
Roasted parsnips, pumpkin & seed ragout  
Quinoa & root vegetables  
Steamed rice with mushroom & peas  
  
Coffee cake tartlets  
Wild berry cupcakes with vanilla cream &  
crumble  
Caramelized apple mille-feuille  
Seasonal fruit platter

## Mindful Set Menu

Thai beef salad  
*green mango – papaya & mint dressing*  
Roasted pork belly  
*Cambodian curry, pineapple salsa & ginger rice*  
Coffee  
*chocolate tart – cake & cardamom crumble*

## Mindful Set Menu

Grilled tuna  
*beans, tomato, olives, quail egg & basil*  
Braised beef neck  
*root vegetables, potato puree & red wine jus*  
Cheesecake  
*raspberry textures*



*All prices are inclusive of applicable government VAT % | A 10 % service charge will be added to your final bill*

# Conference packages

**Zen**  Full day 3 250 CZK p.p. per day | Half day 2 750 CZK p.p. per half day

## Zen Morning Coffee Break

Mini banana & ginger cupcake with quark  
Seasonal fruit platter  
Mango & yoghurt shots  
Selection of soft drinks & fresh juices  
Still & sparkling water  
Flavored water (homemade)  
Selection of teas  
Regular & decaffeinated coffee

## Zen Afternoon Coffee Break

Chicken, beans, apple & watercress - salad  
Pumpkin salsa & roasted duck liver - salad  
Roasted beetroot, cucumber, dill, yoghurt – sandwich  
Eclairs, tonka bean cream, caramelized walnuts & salty caramel  
Lemon-meringue pie  
Apple & lemongrass shots  
Strawberry, basil & yoghurt smoothie  
Selection of soft drinks & fresh juices  
Selection of teas  
Regular & decaffeinated coffee  
Mineral water  
Flavored water – homemade

## Zen Morning Coffee Break

Chocolate cupcake, raspberry butter cream  
Beetroot & elderflower shots  
Tofu & bean sprout salad  
Smoked salmon, cream cheese & dill sandwich  
Selection of dried fruits  
Almond milk & Soya milk  
All bran, Muesli, Honey  
Selection of soft drinks & fresh juices  
Still & sparkling water  
Flavored water (homemade)  
Selection of teas  
Regular & decaffeinated coffee

## Zen Afternoon Coffee Break

Turkey, avocado, rocket & pesto sandwich  
Tofu, wakame, sesame & soya salad  
Selection of homemade cookies  
Orange cupcakes, chocolate & mint cream  
Herb marinated olives  
Papadom bread & raita  
Seasonal fruit platter  
Selection of soft drinks & fresh juices  
Selection of teas  
Regular & decaffeinated coffee  
Mineral water & Flavored water

## Zen Morning Coffee Break

Selection of cookies  
Egg - watercress & cucumber sandwich  
Cantaloupe & ginger shots  
Yoghurt & wild berry smoothie  
Selection of soft drinks & fresh juices  
Still & sparkling water  
Flavored water (homemade)  
Selection of teas  
Regular & decaffeinated coffee

## Zen Afternoon Coffee Break

Pineapple salsa, shrimps, mint & coriander - salad  
Chicken tandoori sandwich with raita  
Mango, ginger & yoghurt shots  
Opera cake  
Seasonal fresh fruit platter  
Selection of soft drinks & fresh juices  
Selection of teas  
Regular & decaffeinated coffee  
Mineral water  
Flavored water – homemade



# Conference packages

**Zen**  Full day 3 250 CZK p.p. per day | Half day 2 750 CZK p.p. per half day

## Zen Buffet

### *Minimum of 30 persons*

Vietnamese chicken salad, perilla, herbs,  
peanuts & lemongrass dressing  
Roasted pork belly, Thai red chili dressing,  
pineapple salsa with scallions & coriander  
Chick peas salad, caramelized onions,  
coconut & fried chili  
Mixed leaves, sprouts, tomatoes,  
cucumbers & shisho  
  
Pan fried cod, Thai green curry  
Chicken tikka masala  
Biryani rice  
Fried egg noodles with sambal & scallions  
Stir fried vegetables  
  
Carrot & cinnamon cake  
Mini ginger cream brulee  
Cardamom & coffee mousse cake  
Citrus salad with mint & ginger glaze

## Zen Buffet

### *Minimum of 30 persons*

Calamari tempura & ponzu sauce  
Green mango – papaya slaw  
Roast beef, cucumber relish with shisho &  
miso dressing  
Mixed leaves, sprouts, beans, tomatoes &  
puffed rice paper  
  
Chicken kung pao  
Lamb vindaloo  
Vegetable korma – pumpkin, cauliflower,  
peas & potato  
Steamed jasmine rice  
Couscous – cashew nuts, raisins, cinnamon  
& coriander  
  
Grilled pineapple carpaccio, salty caramel  
& cinnamon  
Tapioca pearls in coconut milk &  
pomegranate  
Lemon meringue tarts  
Seasonal fruit platter

## Zen Buffet

### *Minimum of 30 persons*

Roasted duck salad with grapefruit,  
cucumber, bamboo, scallions & hoi sin  
Chicken salad, apples, romaine & roasted  
celeriac  
Beluga lentil salad with root vegetables  
Endive salad with bitter herbs  
  
Grilled salmon, wilted spinach & roasted  
leeks  
Pan fried beef fillet, roasted onions, field  
mushrooms & green pepper corn sauce  
Roasted parsnips, pumpkin & seed ragout  
Quinoa & root vegetables  
Steamed rice with mushroom & peas  
  
Coffee cake tartlets  
Wild berry cupcakes, vanilla cream &  
crumble  
Caramelized apple mille-feuille  
Seasonal fruit platter



# Conference packages

**Zen**  Full day 3 250 CZK p.p. per day | Half day 2 750 CZK p.p. per half day

## Zen Set Menu

Shrimp-pork dumplings

*scallions, rice wine & soya*

Duck leg confit

*Thai red curry, Green mango – papaya slaw & steamed rice*

Sticky toffee

*salty caramel & ginger ice cream*

## Zen Set Menu

Chicken satay

*pickled spicy vegetable & peanut sauce*

Stir fried beef

*black pepper, wok vegetables & soba*

Coffee

*chocolate tart – cake & cardamom crumble*