



CONFERENCE
&
BANQUETING
MENU

Hilton.
PRAGUE OLD TOWN



Valerio Bussandri
Executive Chef
Hilton Prague Old Town

OUR PHILOSOPHY: COOK WITH PURPOSE

In a world full of changes we want to be connected and we can do it with purpose.

„As a Chef, I take pride in conceiving our menus to delight the senses of our guests.

When creating menus, we consider common diets or preferences and special dietary requirements.

Our menus are based on: Sustainability, Local suppliers and Avoiding food wastage.“

We are committed to reduce our carbon foot print and contribute to a better environment. Let's do it together!

This menu has been developed taking into consideration three pillars:

Locally sourced

- Local ingredients
- Connection with local producers
- Freshest goods from the farm to your table

Allergy friendly

- Gluten free
- Vegetarian & vegan
- Low carbs & protein offer

A sustainable approach

- The right amount of food without creating excessive wastage

With the three pillars in place, our main aim is to create unforgettable food and drink experiences to all of our guests.

SUPPORT OUR INITIATIVES



SÁZÍME ČESKO (PLANTING CZECHIA) IS A PROGRAM TO RE-PLANT TREES IN THE CZECH REPUBLIC.

Since 2019, 70 MILLION TREES HAD TO BE CUT DUE TO BARK BEETLES OR OTHER DISASTERS.

With your donation, our team members will volunteer and go to support the association to re-plant trees for a greener future and a respectful biodiversity.



TOULAVÉ TLAPKY (WANDERING PAWS) IS AN ANIMAL SHELTER REGULARLY SUPPORTED BY HILTON PRAGUE OLD TOWN.

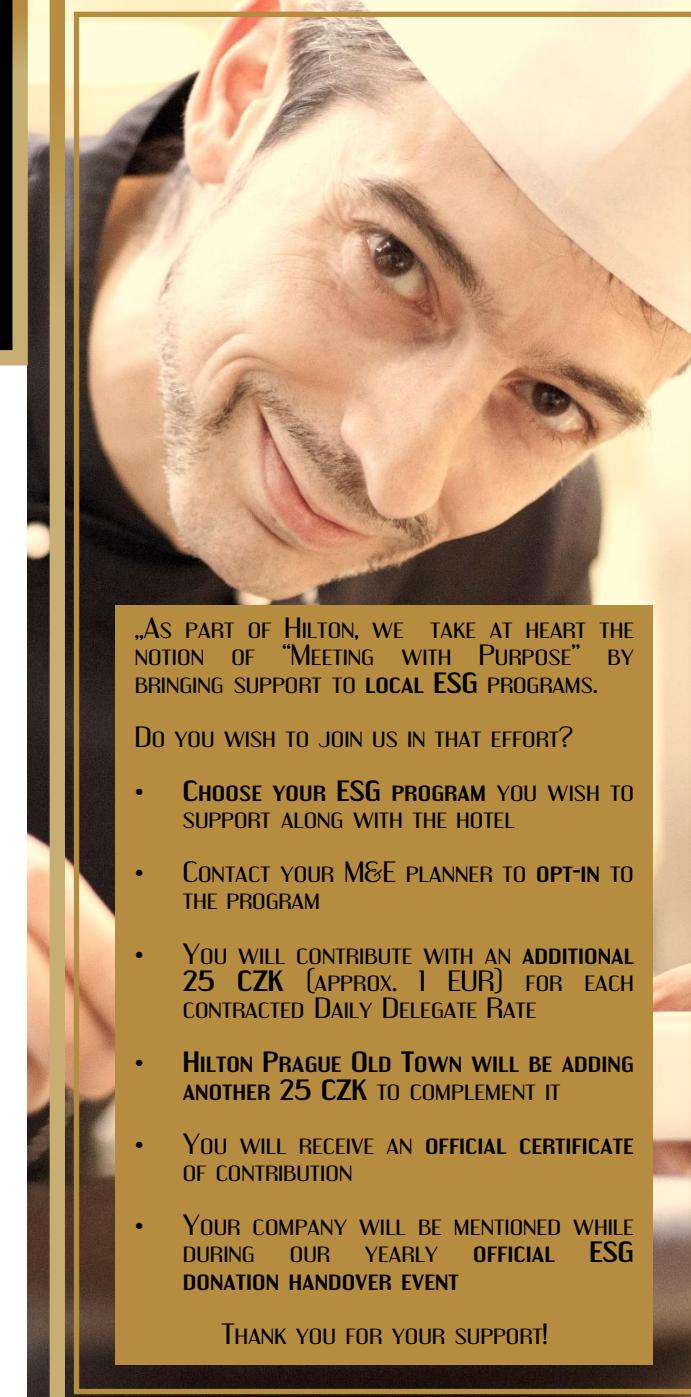
Through the Travel with Purpose initiative, hundreds of kilograms of discarded laundry have been donated to the shelter, preventing waste from reaching landfills.



MOJE VELKÉ PŘÁNÍ (MY BIG WISH) IS AN ASSOCIATION FULFILLING THE WISHES OF LONG-TERM ILL OR LONELY ELDERLY PEOPLE.

It can be any wish, but foremost wishes providing memorable experiences, bringing radiant smiles and happiness to isolated seniors.

HILTON PRAGUE OLD TOWN HAS BEEN SUPPORTING THE PROGRAM SINCE 2017.



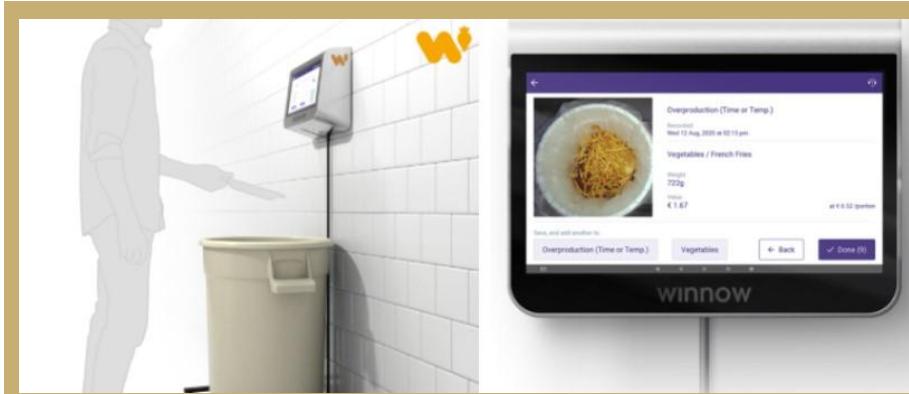
„AS PART OF HILTON, WE TAKE AT HEART THE NOTION OF “MEETING WITH PURPOSE” BY BRINGING SUPPORT TO LOCAL ESG PROGRAMS.

DO YOU WISH TO JOIN US IN THAT EFFORT?

- CHOOSE YOUR ESG PROGRAM YOU WISH TO SUPPORT ALONG WITH THE HOTEL
- CONTACT YOUR M&E PLANNER TO OPT-IN TO THE PROGRAM
- YOU WILL CONTRIBUTE WITH AN ADDITIONAL 25 CZK (APPROX. 1 EUR) FOR EACH CONTRACTED DAILY DELEGATE RATE
- HILTON PRAGUE OLD TOWN WILL BE ADDING ANOTHER 25 CZK TO COMPLEMENT IT
- YOU WILL RECEIVE AN OFFICIAL CERTIFICATE OF CONTRIBUTION
- YOUR COMPANY WILL BE MENTIONED WHILE DURING OUR YEARLY OFFICIAL ESG DONATION HANDOVER EVENT

THANK YOU FOR YOUR SUPPORT!

FOOD WASTE REDUCTION COMMITMENT



At Hilton, we are committed to minimizing our environmental impact. As such, Hilton Prague Old Town utilizes **WINNOW**, a digital waste-reduction solution, to monitor both our raw and cooked food waste. This AI-driven system empowers us to track our daily operations, in order to drive our decisions in ordering and cooking, significantly reducing our overall wastage.



Recognizing that minimizing food waste extends beyond ordering and cooking, Hilton Prague Old Town has partnered with **TO GOOD TO GO**. The hotel is identifying daily the suitable leftovers items for 'recycling' into 'Magic Bags' (known as Dobrovak in Czech), adhering strictly to hygiene standards. These bags are available for purchase by Too Good To Go community members via a mobile app, for convenient pickup shortly after relevant hotel services.

DRINK WITH PURPOSE

PREMIUM WATER ON TAP

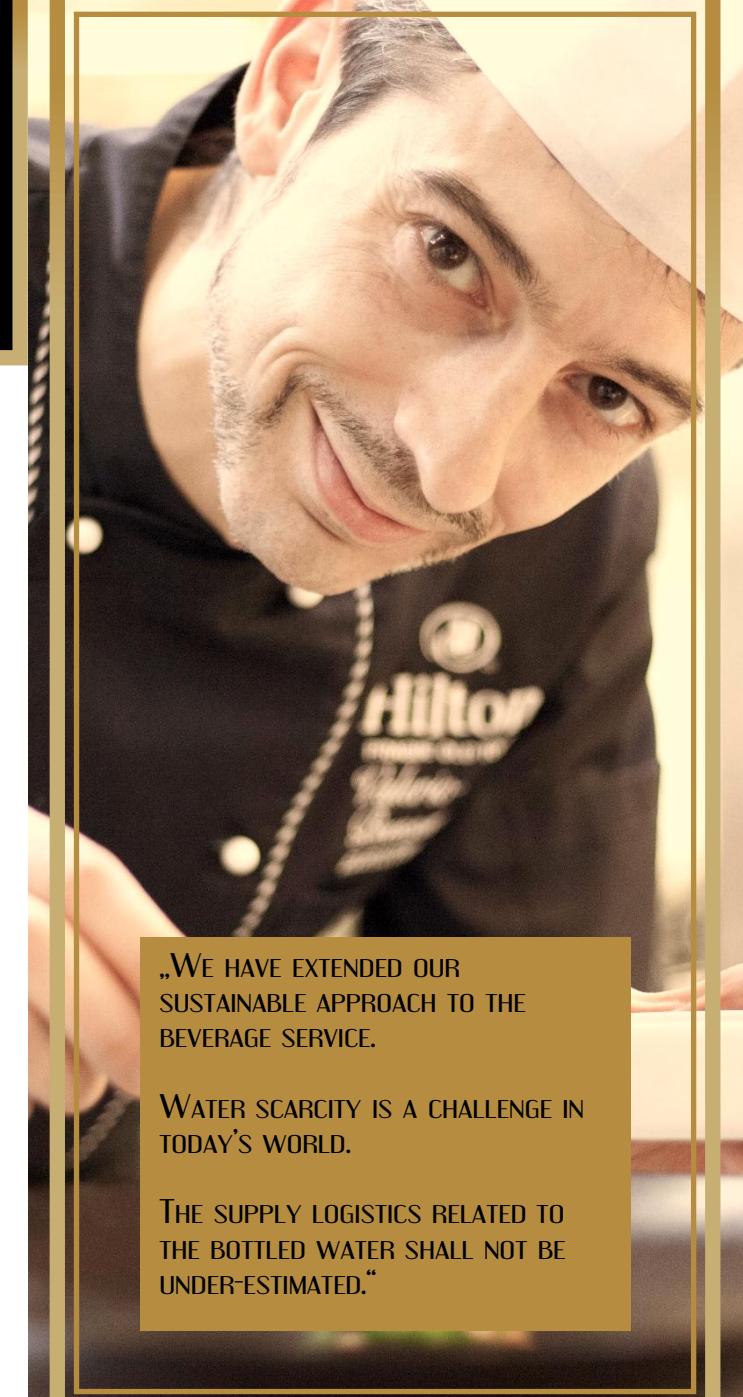
YOUR MEETING PACKAGE INCLUDES UNLIMITED PREMIUM WATER

- STILL
- SPARKLING
- SELF SERVICE BY THE GLASS
- PREFILLED BOTTLES AVAILABLE

BENEFITS

- THE FILTRATION AND UV LIGHT SYSTEMS PURIFY ANY TAP WATER
- SIGNIFICANT REDUCTION OF CHEMICALS AND IMPURITIES
- MAINTAINING ALL IMPORTANT MINERALS

BOTTLED MINERAL WATERS AS WELL AS SOFT DRINKS REMAIN AVAILABLE AND UPON REQUEST, BUT ARE NOT INCLUDED INTO THE MEETING PACKAGES. REFER TO THE NEXT PAGES TO SEE OUR PRICE LIST.



„WE HAVE EXTENDED OUR SUSTAINABLE APPROACH TO THE BEVERAGE SERVICE.

WATER SCARCITY IS A CHALLENGE IN TODAY'S WORLD.

THE SUPPLY LOGISTICS RELATED TO THE BOTTLED WATER SHALL NOT BE UNDER-ESTIMATED.“

CONTENTS

BREAKFAST

DAILY DELEGATE MENUS (GROUPS > 30 PERS.)

DAILY DELEGATE MENUS (GROUPS < 30 PERS.)

DAILY DELEGATE MENUS (GROUPS < 20 PERS.)

Coffee Breaks

TAKE AWAY

DINING BUFFET MENUS

SET MENUS

CANAPÉS & RECEPTION MENUS

BEVERAGES

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**



DAILY DELEGATE MENUS

GROUPS > 30 PERSONS

MONDAY

GROUPS ABOVE 30 PERSONS

LUNCH BUFFET

APPETIZERS AND SALADS

GRILLED ZUCCHINI, SUNDRIED TOMATOES, BASIL OIL  

Couscous with Fresh Lemon, Rucola and Feta 

SPICY TURKEY AND BABY SPINACH SALAD 

SEASONAL SALAD 

SALAD BAR WITH DRESSINGS AND CONDIMENTS  

SOUP

ROASTED TOMATO SOUP  

MAIN COURSES

ROASTED CHICKEN IN PROVENÇAL SAUCE 

FISH CATCH OF THE DAY 

PARSLEY POTATOES  

VEGETABLE FRIED RICE 

CAULIFLOWER IN CURRY SAUCE  

DESSERTS

MANHATTAN ROLLS

CAKE OF THE DAY 

SLICED FRUITS  

PLUM CROSTATA 

FRESHLY BREWED COFFEE & TEA

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.

IN CASE OF STANDING FUNCTION, PLEASE CONSULT YOUR M&E PLANNER

MORNING BREAK

MINI SAVORY CAKES 

BRUSCHETTA CAPRESE 

MARBLE BÁBOVKA 

BROWNIES  

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

ROAST BEEF AND HORSERADISH BUNS

GOAT CHEESE AND RED PEPPER PANINI 

COFFEE MOUSSE 

ASSORTED PROFITEROLLES  

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

BUFFET LUNCH:

MINIMUM 30 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



„AS A CHEF, I TAKE PRIDE IN CONCEIVING OUR MENUS TO DELIGHT THE SENSES OF OUR GUESTS.

WHEN CREATING MENUS, WE CONSIDER:

- COMMON DIETS OR PREFERENCES
- SPECIAL DIETARY REQUIREMENTS

OUR MENUS ARE BASED ON

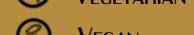
- SUSTAINABILITY
- LOCAL SUPPLIERS
- AVOIDING FOOD WASTAGE“



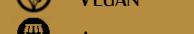
GLUTEN FREE



VEGETARIAN



VEGAN



AS PER THE WEEK MARKET



CONTAINS PORK

TUESDAY

GROUPS ABOVE 30 PERSONS

LUNCH BUFFET

APPETIZERS AND SALADS

MARINATED CALAMARI WITH CORIANDER AND CHILI 
CURED BEEF, ROAST VEGETABLES AND PARMESAN 
GREEK SALAD WITH OLIVES AND VEGAN FETA CHEESE 
SEASONAL SALAD 
SALAD BAR WITH DRESSINGS AND CONDIMENTS 

SOUP

CHICKEN AND CORN CHOWDER

MAIN COURSES

BRAISED BEEF IN DARK BEER, CRISPY ONIONS
FISH CATCH OF THE DAY 
GNOCCHI, AURORA SAUCE 
STEAMED JASMINE RICE 
ROASTED VEGETABLES 

DESSERTS

CAKE OF THE DAY 
CUPS OF PANNA COTTA WITH SEASONAL FRUIT COMPOTE 
CHOCOLATE CROSTATA 
FRUIT SALAD 
FRESHLY BREWED COFFEE & TEA

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
IN CASE OF STANDING FUNCTION, PLEASE CONSULT YOUR M&E PLANNER.

MORNING BREAK

SMOKED SALMON QUICHE 
SANDWICH WITH CHICKEN HAM AND FONTINA CHEESE
ALMOND CAKE 
VEGAN BLUEBERRY MOUSSE 
HOMEMADE COOKIES 
FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

PASTRAMI WITH SUNDRIED TOMATO MAYONNAISE
WHOLEGRAIN SANDWICH WITH PHILADELPHIA CREAM 
TAPIOCA AND MANGO WITH COCONUT FLAKES 
STRAWBERRY TRIFLE
HOMEMADE COOKIES 
FRESHLY BREWED COFFEE & TEA

BUFFET LUNCH:

MINIMUM 30 PERSONS
INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS
INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



WEDNESDAY

GROUPS ABOVE 30 PERSONS

LUNCH BUFFET

APPETIZERS AND SALADS

TOMATO AND MOZZARELLA, BASIL PESTO  

CHICKPEA SALAD, TOMATO AND PICKLED VEGETABLES  

VITELLO TONNATO 

SEASONAL SALAD 

SALAD BAR WITH DRESSINGS AND CONDIMENTS  

SOUP

POTATO AND LEEK SOUP  

MAIN COURSES

TANDOORI MARINATED CHICKEN WITH LEMON, CORIANDER 

FISH CATCH OF THE DAY 

PENNE PASTA WITH VEGETABLES AND TOMATO SAUCE 

Basmati STEAMED RICE  

Broccoli AGLIO E OLIO  

DESSERTS

CRÈME Caramel  

CAKE OF THE DAY 

APPLE STRUDEL 

YOGHURT AND BERRIES MOUSSE  

FRESHLY BREWED COFFEE & TEA

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
IN CASE OF STANDING FUNCTION, PLEASE CONSULT YOUR M&E PLANNER.

MORNING BREAK

FONTINA AND ARTICHOKE CAKE  

FOCACCIA WITH TURKEY AND ROCKET

SLICED FRUITS  

APRICOT CROSTATA  

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

PEPPER BEEF WITH HORSERADISH MAYO

VEGETABLE TACOS  

CHEESE CAKE WITH BERRIES COMPOTE 

ASSORTED FRUIT TARTELETTES 

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

BUFFET LUNCH:

MINIMUM 30 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



„AS A CHEF, I TAKE PRIDE IN CONCEIVING OUR MENUS TO DELIGHT THE SENSES OF OUR GUESTS.

WHEN CREATING MENUS, WE CONSIDER:

- COMMON DIETS OR PREFERENCES
- SPECIAL DIETARY REQUIREMENTS

OUR MENUS ARE BASED ON

- SUSTAINABILITY
- LOCAL SUPPLIERS
- AVOIDING FOOD WASTAGE“

-  GLUTEN FREE
-  VEGETARIAN
-  VEGAN
-  AS PER THE WEEK MARKET
-  CONTAINS PORK

THURSDAY

GROUPS ABOVE 30 PERSONS

LUNCH BUFFET

APPETIZERS AND SALADS

PASTA SALAD WITH ROASTED PEPPERS AND OLIVES  

MEDITERRANEAN TUNA SALAD 

AUBERGINE AND CHERRY TOMATOES  

SEASONAL SALAD 

SALAD BAR WITH DRESSINGS AND CONDIMENTS  

SOUP

MINESTRONE  

MAIN COURSES

BEEF TAGLIATA, ROSEMARY SAUCE 

FISH CATCH OF THE DAY 

RICOTTA AND SPINACH TORTELLINI, SAGE AND BUTTER SAUCE  

POTATO GRATIN  

STEAMED JASMINE RICE  

DESSERTS

CAKE OF THE DAY 

TIRAMISU

LEMON MERINGUE CAKE

FRUIT SALAD  

FRESHLY BREWED COFFEE & TEA

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
IN CASE OF STANDING FUNCTION, PLEASE CONSULT YOUR M&E PLANNER.

MORNING BREAK

BAGUETTE AND SMOKED CHICKEN  

HERB & EGG CROISSANT 

GRANNY APPLE TART 

DARK CHOCOLATE MOUSSE 

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

OLIVE AND SUNDRIED TOMATO TAPENADE TARTELETTE  

TOMATO AND MOZZARELLA OPEN SANDWICH 

APPLE STRUDEL 

FILLED CANNONCINI  

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

BUFFET LUNCH:

MINIMUM 30 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



FRIDAY

GROUPS ABOVE 30 PERSONS

LUNCH BUFFET

APPETIZERS AND SALADS

PROVENÇAL SALAD, BOILED EGG, BEANS AND OLIVES  

CAESAR CHICKEN SALAD

GRILLED VEGETABLE SALAD  

SEASONAL SALAD 

SALAD BAR WITH DRESSINGS AND CONDIMENTS  

SOUP

PUMPKIN SOUP  

MAIN COURSES

STIR-FRIED BEEF, SNOW PEAS AND SOYBEAN SPROUTS

FISH CATCH OF THE DAY 

CHICCHE WITH SPICY TOMATO AND SHRIMP 

Basmati Rice  

SEASONAL VEGETABLES  

DESSERTS

CAKE OF THE DAY 

ESPRESSO ROLLS

SLICED FRUIT PLATTER  

APRICOT SHORT CRUST CAKE

FRESHLY BREWED COFFEE & TEA

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
IN CASE OF STANDING FUNCTION, PLEASE CONSULT YOUR M&E PLANNER.

MORNING BREAK

MULTI-SEED CROISSANT WITH TURKEY HAM

HUMMUS VARIATION  

TRADITIONAL CZECH BLUEBERRY CAKE  

CHEESE CAKE

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

BAGEL WITH SALMON AND CREAM CHEESE

CUCUMBER AND CHEESE SANDWICH  

MASCARPONE & AMARETTI  

DARK CHOCOLATE MERINGUE KISS 

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

BUFFET LUNCH:

MINIMUM 30 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



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- LOCAL SUPPLIERS
- AVOIDING FOOD WASTAGE“



GLUTEN FREE



VEGETARIAN



VEGAN



AS PER THE WEEK MARKET



CONTAINS PORK

SATURDAY

GROUPS ABOVE 30 PERSONS

LUNCH BUFFET

APPETIZERS AND SALADS

COB SALAD, RED ONION, TOMATOES AND PARSLEY  

SPICY BEEF SALAD

SEASONAL SALAD 

CUCUMBER, YOGHURT DRESSING WITH MINT  

SALAD BAR WITH DRESSINGS AND CONDIMENTS  

SOUP

CHICKPEA AND CHILI SOUP  

MAIN COURSES

CHICKEN TIKKA MASALA 

FISH CATCH OF THE DAY 

VEGETABLE CASSEROLE, FETA CHEESE  

PILAF RICE  

SAUTÉED ZUCCHINI AND TOMATOES  

DESSERTS

FRUIT SKEWERS  

TORTA FRAGOLINE

CAKE OF THE DAY 

ORANGE PANNA COTTA 

FRESHLY BREWED COFFEE & TEA

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
IN CASE OF STANDING FUNCTION, PLEASE CONSULT YOUR M&E PLANNER.

MORNING BREAK

CHICKEN MINI QUICHE 

BAGUETTE WITH TUNA AND TOMATO

APRICOT CAKE  

SWEET SPINACH CAKE  

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

CZECH HERMELÍN CHEESE OPEN SANDWICH 

ROASTED AUBERGINE TORTILLA 

BERRIES TARTELETTES  

ASSORTED CUPCAKES  

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

BUFFET LUNCH:

MINIMUM 30 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



SUNDAY

GROUPS ABOVE 30 PERSONS

LUNCH BUFFET

APPETIZERS AND SALADS

PLATTER OF SMOKED FISH, GRAIN MUSTARD DRESSING 

ROASTED CAULIFLOWER SALAD  

MARINATED CHICKEN SALAD 

SEASONAL SALAD 

SALAD BAR WITH DRESSINGS AND CONDIMENTS  

SOUP

BEEF CONSOMMÉ WITH VEGETABLES 

MAIN COURSES

ROASTED LAMB, THYME AND LEMON JUS 

FISH CATCH OF THE DAY 

STIR-FRIED VEGETABLES WITH TOFU 

STEAMED JASMINE RICE  

ROSEMARY ROAST POTATOES  

DESSERTS

APPLE STRUDEL WITH CRÈME ANGLAISE 

CAKE OF THE DAY 

FRUIT CROSTATA 

ASSORTED CRÈME BRÛLÉE  

FRESHLY BREWED COFFEE & TEA

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
IN CASE OF STANDING FUNCTION, PLEASE CONSULT YOUR M&E PLANNER.

MORNING BREAK

SANDWICH WITH POACHED VEAL

GRISINI WITH VARIOUS DIPS  

COCONUT AND MANGO PANNA COTTA 

CZECH RED VELVET CAKE

HOME MADE COOKIES  

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

MINI CLUB SANDWICH

VEGETABLE CRUDITÉS WITH GUACAMOLE DIP  

GIANDUJA CROSTATA  

SCONES WITH JAM FILLING  

HOME MADE COOKIES  

FRESHLY BREWED COFFEE & TEA

BUFFET LUNCH:

MINIMUM 30 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON





DAILY DELEGATE MENUS

GROUPS < 30 PERSONS

MONDAY

GROUPS BELOW 30 PERSONS (AND ABOVE 20)

LUNCH BUFFET

APPETIZERS AND SALADS

SELECTION OF FINGER SANDWICHES 
SPICY TURKEY AND BABY SPINACH SALAD  
SEASONAL SALAD 
SALAD BAR WITH DRESSINGS AND CONDIMENTS 

MAIN COURSES

ROASTED CHICKEN IN PROVENÇAL SAUCE
PARSLEY POTATO  
VEGETABLE FRIED RICE 

DESSERTS

CAKE OF THE DAY 
SLICED FRUITS  
PLUM CROSTATA 

FRESHLY BREWED COFFEE & TEA

MORNING BREAK

MINI SAVORY CAKES 
BRUSCHETTA CAPRESE 
MARBLE BÁBOVKA 
BROWNIES  
HOMEMADE COOKIES  
FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

ROAST BEEF AND HORSERADISH BUNS
GOAT CHEESE AND RED PEPPER PANINI 
COFFEE MOUSSE 
ASSORTED PROFITEROLES 
HOMEMADE COOKIES  
FRESHLY BREWED COFFEE & TEA

BUFFET LUNCH:

MINIMUM 20 PERSONS
INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS
INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



TUESDAY

GROUPS BELOW 30 PERSONS (AND ABOVE 20)

LUNCH BUFFET

APPETIZERS AND SALADS

SELECTION OF FINGER SANDWICHES

GREEK SALAD WITH OLIVES AND VEGAN FETA CHEESE  

SEASONAL SALAD 

SALAD BAR WITH DRESSINGS AND CONDIMENTS  

MAIN COURSES

FISH CATCH OF THE DAY 

GNOCCHI, AURORA SAUCE  

STEAMED JASMINE RICE  

DESSERTS

CAKE OF THE DAY 

CUPS OF PANNA COTTA WITH SEASONAL FRUIT COMPOTE 

FRUIT SALAD  

FRESHLY BREWED COFFEE & TEA

MORNING BREAK

SMOKED SALMON QUICHE 

SANDWICH WITH CHICKEN HAM AND FONTINA CHEESE

ALMOND CAKE 

VEGAN BLUEBERRY MOUSSE  

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

SPICY ROAST BEEF SANDWICH 

WHOLEGRAIN SANDWICH WITH PHILADELPHIA CREAM 

TAPIOCA AND MANGO WITH COCONUT FLAKES  

STRAWBERRY TRIFLE

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
IN CASE OF STANDING FUNCTION, PLEASE CONSULT YOUR M&E PLANNER.

BUFFET LUNCH:

MINIMUM 20 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



WEDNESDAY

GROUPS BELOW 30 PERSONS (AND ABOVE 20)

LUNCH BUFFET

APPETIZERS AND SALADS

SELECTION OF FINGER SANDWICHES

VITELLO TONNATO

SEASONAL SALAD

SALAD BAR WITH DRESSINGS AND CONDIMENTS

MAIN COURSES

TANDOORI MARINATED CHICKEN WITH LEMON, CORIANDER

PENNE PASTA WITH VEGETABLES AND TOMATO SAUCE

BRASSICCI AGLIO E OLIO

DESSERTS

CAKE OF THE DAY

APPLE STRUDEL

YOGHURT AND BERRIES MOUSSE

FRESHLY BREWED COFFEE & TEA

MORNING BREAK

FONTINA AND ARTICHOKE CAKE



FOCACCIA WITH TURKEY AND ROCKET

SLICED FRUITS



APRICOT CROSTATA



HOMEMADE COOKIES



FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

PEPPER BEEF WITH HORSERADISH MAYO

VEGETABLE TACOS



CHEESE CAKE WITH BERRIES COMPOTE



ASSORTED FRUIT TARTELETTES



HOMEMADE COOKIES



FRESHLY BREWED COFFEE & TEA

BUFFET LUNCH:

MINIMUM 20 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



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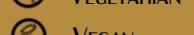
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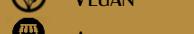
GLUTEN FREE



VEGETARIAN



VEGAN



AS PER THE WEEK MARKET



CONTAINS PORK

THURSDAY

GROUPS BELOW 30 PERSONS (AND ABOVE 20)

LUNCH BUFFET

APPETIZERS AND SALADS

SELECTION OF FINGER SANDWICHES

MEDITERRANEAN TUNA SALAD 

SEASONAL SALAD 

SALAD BAR WITH DRESSINGS AND CONDIMENTS  

MAIN COURSES

FISH CATCH OF THE DAY 

RICOTTA AND SPINACH TORTELLINI, SAGE, BUTTER SAUCE  

STEAMED JASMINE RICE  

DESSERTS

CAKE OF THE DAY 

TIRAMISU

FRUIT SALAD  

FRESHLY BREWED COFFEE & TEA

MORNING BREAK

BAGUETTE AND SMOKED CHICKEN 

HERB & EGG CROISSANT 

GRANNY APPLE TART 

DARK CHOCOLATE MOUSSE 

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

OLIVE AND SUNDRIED TOMATO TAPENADE TARTELETTE  

TOMATO AND MOZZARELLA OPEN SANDWICH 

APPLE STRUDEL 

FILLED CANNONCINI  

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

BUFFET LUNCH:

MINIMUM 20 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



 GLUTEN FREE

 VEGETARIAN

 VEGAN

 AS PER THE WEEK MARKET

 CONTAINS PORK

FRIDAY

GROUPS BELOW 30 PERSONS (AND ABOVE 20)

LUNCH BUFFET

APPETIZERS AND SALADS

SELECTION OF FINGER SANDWICHES

PROVENÇAL SALAD, BOILED EGG, BEANS AND OLIVES  

SEASONAL SALAD 

Salad Bar with Dressings and Condiments  

MAIN COURSES

STIR-FRIED BEEF, SNOW PEAS AND SOYBEAN SPROUTS

CHICCHE WITH SPICY TOMATO AND SHRIMPS 

Basmati Rice  

DESSERTS

CAKE OF THE DAY 

Sliced Fruit Platter  

Apricot Short Crust Cake

FRESHLY BREWED COFFEE & TEA

MORNING BREAK

MULTI-SEED CROISSANT WITH TURKEY HAM

HUMMUS VARIATION  

TRADITIONAL CZECH BLUEBERRY CAKE 

CHEESE CAKE

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

BAGEL WITH SALMON AND CREAM CHEESE

CUCUMBER AND CHEESE SANDWICH  

MASCARPONE & AMARETTI  

DARK CHOCOLATE MERINGUE KISS  

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

BUFFET LUNCH:

MINIMUM 20 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



„AS A CHEF, I TAKE PRIDE IN CONCEIVING OUR MENUS TO DELIGHT THE SENSES OF OUR GUESTS.

WHEN CREATING MENUS, WE CONSIDER:

- COMMON DIETS OR PREFERENCES
- SPECIAL DIETARY REQUIREMENTS

OUR MENUS ARE BASED ON

- SUSTAINABILITY
- LOCAL SUPPLIERS
- AVOIDING FOOD WASTAGE“



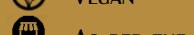
GLUTEN FREE



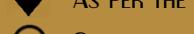
VEGETARIAN



VEGAN



AS PER THE WEEK MARKET



CONTAINS PORK

SATURDAY

GROUPS BELOW 30 PERSONS (AND ABOVE 20)

LUNCH BUFFET

APPETIZERS AND SALADS

SELECTION OF FINGER SANDWICHES

COB SALAD, RED ONION, TOMATOES AND PARSLEY  

SEASONAL SALAD 

SALAD BAR WITH DRESSINGS AND CONDIMENTS  

MAIN COURSES

FISH CATCH OF THE DAY 

VEGETABLE CASSEROLE, FETA CHEESE  

PILAF RICE  

DESSERTS

FRUIT SALAD  

CAKE OF THE DAY 

ORANGE PANNA COTTA 

FRESHLY BREWED COFFEE & TEA

MORNING BREAK

CHICKEN MINI QUICHE 

BAGUETTE WITH TUNA AND TOMATOES

APRICOT CAKE  

SWEET SPINACH CAKE 

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

CZECH HERMELÍN CHEESE OPEN SANDWICH 

ROASTED AUBERGINE TORTILLA 

BERRIES TARTELETTES 

ASSORTED CUPCAKES 

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

BUFFET LUNCH:

MINIMUM 20 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
IN CASE OF STANDING FUNCTION, PLEASE CONSULT YOUR M&E PLANNER.



 GLUTEN FREE

 VEGETARIAN

 VEGAN

 AS PER THE WEEK MARKET

 CONTAINS PORK

SUNDAY

GROUPS BELOW 30 PERSONS (AND ABOVE 20)

LUNCH BUFFET

APPETIZERS AND SALADS

SELECTION OF FINGER SANDWICHES

PLATTER OF SMOKED FISH, GRAIN MUSTARD DRESSING 

SEASONAL SALAD 

Salad Bar with Dressings and Condiments  

MAIN COURSES

Roasted Lamb, Thyme and Lemon Jus 

Stir-fried Vegetables with Tofu  

Rosemary Roast Potatoes  

DESSERTS

Apple Strudel with Crème Anglaise

CAKE OF THE DAY 

Fruit Crostata 

Freshly Brewed Coffee & Tea

MORNING BREAK

Sandwich with Poached Veal

Grissini with Various Dips  

Coconut and Mango Panna Cotta 

Czech Red Velvet Cake

Homemade Cookies  

Freshly Brewed Coffee & Tea

AFTERNOON BREAK

Mini Club Sandwich

Vegetable Crudités with Guacamole Dip  

Gianduia Crostata  

Scones with Jam Filling  

Homemade Cookies  

Freshly Brewed Coffee & Tea

BUFFET LUNCH:

MINIMUM 20 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON





DAILY DELEGATE MENUS

GROUPS < 20 PERSONS

MEETING SIMPLIFIED

MONDAY

GROUPS BELOW 20 PERSONS

MEETING SIMPLIFIED

LUNCH 2-COURSE

ROASTED TOMATO SOUP  

~~

ROASTED CHICKEN IN PROVENÇAL SAUCE
WITH PARSLEY POTATOES 

~~

FRESHLY BREWED COFFEE & TEA

MORNING BREAK

MINI SAVORY CAKES 

BRUSCHETTA CAPRESE 

MARBLE BÁBOVKA 

BROWNIES  

HOMEMADE COOKIES 

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

ROAST BEEF AND HORSERADISH BUNS

GOAT CHEESE AND RED PEPPER PANINI 

COFFEE MOUSSE 

ASSORTED PROFITEROLES 

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

2-COURSE MENU:

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



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GLUTEN FREE



VEGETARIAN



VEGAN



AS PER THE WEEK MARKET



CONTAINS PORK

TUESDAY

GROUPS BELOW 20 PERSONS

MEETING SIMPLIFIED

LUNCH 2-COURSE

GREEK SALAD WITH OLIVES AND VEGAN FETA CHEESE  

~

GNOCCHI, AURORA SAUCE  

~

FRESHLY BREWED COFFEE & TEA

MORNING BREAK

SMOKED SALMON QUICHE 

SANDWICH WITH CHICKEN HAM AND FONTINA CHEESE

ALMOND CAKE 

VEGAN BLUEBERRY MOUSSE  

HOMEMADE COOKIES 

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

SPICY ROAST BEEF SANDWICH 

WHOLEGRAIN SANDWICH WITH PHILADELPHIA CREAM 

TAPIOCA AND MANGO WITH COCONUT FLAKES  

STRAWBERRY TRIFLE

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

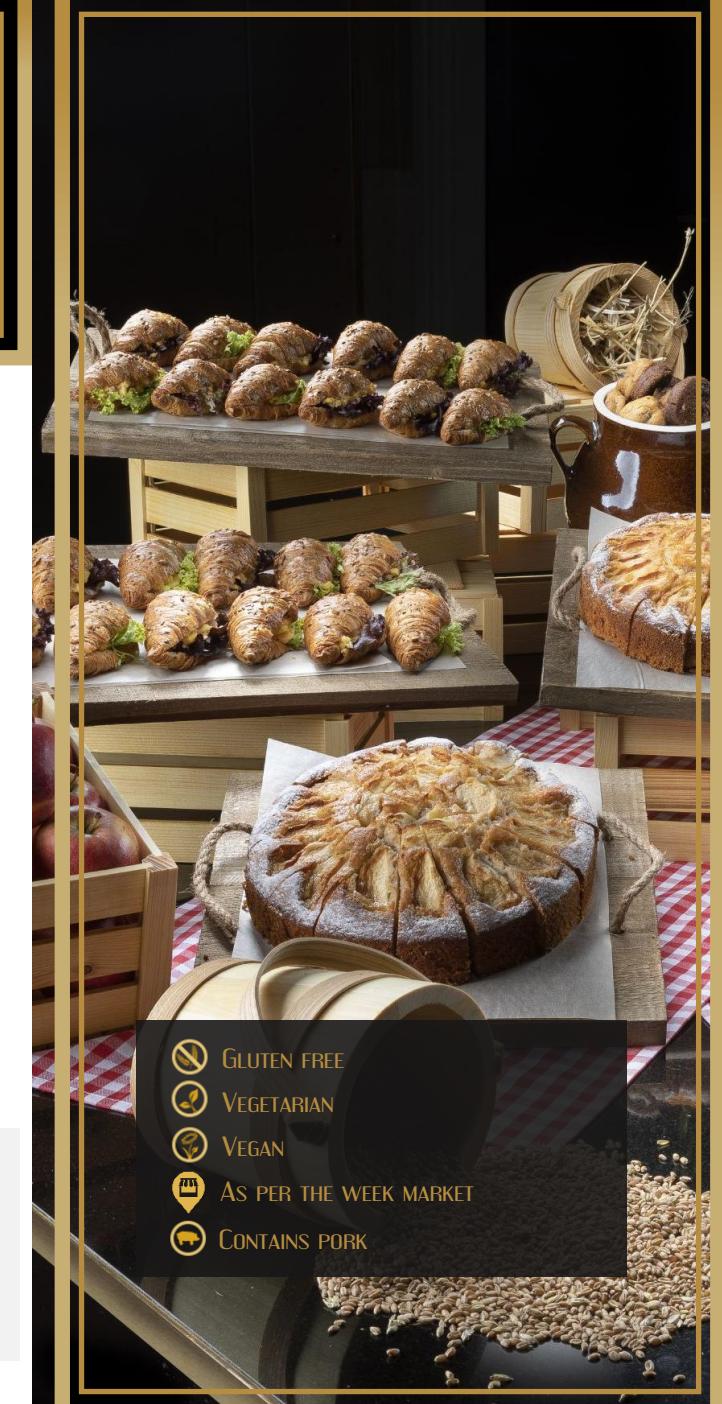
2-COURSE MENU:

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



WEDNESDAY

GROUPS BELOW 20 PERSONS

MEETING SIMPLIFIED

LUNCH 2-COURSE

CAPRESE SALAD, BASIL PESTO  

~~

FISH CATCH OF THE DAY 
WITH AGLIO E OLIO BROCCOLI 

~~

FRESHLY BREWED COFFEE & TEA

MORNING BREAK

FONTINA AND ARTICHOKE CAKE  

FOCACCIA WITH TURKEY AND ROCKET

SLICED FRUITS  

APRICOT CROSTATA  

HOMEMADE COOKIES 

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

PEPPER BEEF WITH HORSERADISH MAYO

VEGETABLE TACOS  

CHEESE CAKE WITH BERRIES COMPOTE 

ASSORTED FRUIT TARTELETTES 

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

2-COURSE MENU:

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

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THURSDAY

GROUPS BELOW 20 PERSONS

MEETING SIMPLIFIED

LUNCH 2-COURSE

AUBERGINE AND CHERRY TOMATO SALAD  

~

BEEF TAGLIATA, ROSEMARY SAUCE 

~

FRESHLY BREWED COFFEE & TEA

MORNING BREAK

BAGUETTE AND SMOKED CHICKEN 

HERB & EGG CROISSANT 

GRANNY APPLE TART 

DARK CHOCOLATE MOUSSE 

HOMEMADE COOKIES 

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

OLIVE AND SUNDRIED TOMATO TAPENADE TARTELETTE  

TOMATO AND MOZZARELLA OPEN SANDWICH 

APPLE STRUDEL 

FILLED CANNONCINI  

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

2-COURSE MENU:

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

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FRIDAY

GROUPS BELOW 20 PERSONS

MEETING SIMPLIFIED

LUNCH 2-COURSE

CAESAR CHICKEN SALAD (N/AVAILABLE)

~

CHICHE WITH SPICY TOMATOES AND SHRIMPS (N/AVAILABLE)

~

FRESHLY BREWED COFFEE & TEA

MORNING BREAK

MULTI-SEED CROISSANT WITH TURKEY HAM

HUMMUS VARIATION (V, GF)

TRADITIONAL CZECH BLUEBERRY CAKE (V, GF)

CHEESE CAKE

HOMEMADE COOKIES (V, GF)

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

BAGEL WITH SALMON AND CREAM CHEESE

CUCUMBER AND CHEESE SANDWICH (V, GF)

MASCARPONE & AMARETTI (V, GF)

DARK CHOCOLATE MERINGUE KISS (V, GF)

HOMEMADE COOKIES (V, GF)

FRESHLY BREWED COFFEE & TEA

2-COURSE MENU:

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



SATURDAY

GROUPS BELOW 20 PERSONS

MEETING SIMPLIFIED

LUNCH 2-COURSE

SPICY BEEF SALAD 

~

VEGETABLE CASSEROLE, FETA CHEESE  

~

FRESHLY BREWED COFFEE & TEA

MORNING BREAK

CHICKEN MINI QUICHE 

BAGUETTE WITH TUNA AND TOMATOES

APRICOT CAKE  

SWEET SPINACH CAKE 

HOMEMADE COOKIES 

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

CZECH HERMELÍN CHEESE OPEN SANDWICH 

ROASTED AUBERGINE TORTILLA 

BERRIES TARTELETTES 

ASSORTED CUPCAKES  

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

2-COURSE MENU:

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



SUNDAY

GROUPS BELOW 20 PERSONS

MEETING SIMPLIFIED

LUNCH 2-COURSE

ROASTED CAULIFLOWER SALAD  

~~

FISH CATCH OF THE DAY 
WITH ROASTED POTATOES 

~~

FRESHLY BREWED COFFEE & TEA

MORNING BREAK

SANDWICH WITH POACHED VEAL

GRISINI WITH VARIOUS DIPS  

COCONUT AND MANGO PANNA COTTA 

CZECH RED VELVET CAKE

HOMEMADE COOKIES 

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

MINI CLUB SANDWICH

VEGETABLE CRUDITÉS WITH GUACAMOLE DIP  

GIANDUJA CROSTATA  

SCONES WITH JAM FILLING 

HOMEMADE COOKIES  

FRESHLY BREWED COFFEE & TEA

2-COURSE MENU:

INCLUDED IN THE DAILY DELEGATE RATE

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



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- LOCAL SUPPLIERS
- AVOIDING FOOD WASTAGE“



GLUTEN FREE



VEGETARIAN



VEGAN



AS PER THE WEEK MARKET



CONTAINS PORK

COFFEE BREAKS



MORNING COFFEE BREAKS

MONDAY

MINI SAVORY CAKES 
BRUSCHETTA CAPRESE 
MARBLE BÁBOVKA 
BROWNIES 
HOMEMADE COOKIES 
FRESHLY BREWED COFFEE & TEA

TUESDAY

SMOKED SALMON QUICHE 
SANDWICH WITH CHICKEN HAM AND FONTINA CHEESE
ALMOND CAKE 
VEGAN BLUEBERRY MOUSSE 
HOMEMADE COOKIES 
FRESHLY BREWED COFFEE & TEA

WEDNESDAY

FONTINA AND ARTICHOKE CAKE 
FOCACCIA WITH TURKEY AND ROCKET
SLICED FRUITS 
APRICOT CROSTATA 
HOMEMADE COOKIES 
FRESHLY BREWED COFFEE & TEA

THURSDAY

BAGUETTE AND SMOKED CHICKEN 
HERB & EGG CROISSANT 
GRANNY APPLE TART 
DARK CHOCOLATE MOUSSE 
HOMEMADE COOKIES 
FRESHLY BREWED COFFEE & TEA

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



„WHEN I WAS A YOUNG CHEF, THE WORLD, AT THAT TIME, WAS NOT YET SENSITIVE ABOUT FOOD WASTE.

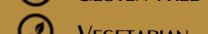
NOW WE THRIVE TO PROVIDE:

- FOOD VARIETY
- FOCUS ON A HEALTHY DIET
- AVOID SIGNIFICANT FOOD WASTE

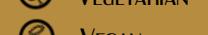
OPT TO SUPPORT OUR FOOD WASTE PROGRAM WITH OUR PARTNER!



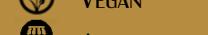
GLUTEN FREE



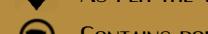
VEGETARIAN



VEGAN



AS PER THE WEEK MARKET



CONTAINS PORK

MORNING COFFEE BREAKS

FRIDAY

MULTI-SEED CROISSANT WITH TURKEY HAM
HUMMUS VARIATION  
TRADITIONAL CZECH BLUEBERRY CAKE 
CHEESE CAKE
HOMEMADE COOKIES 
FRESHLY BREWED COFFEE & TEA

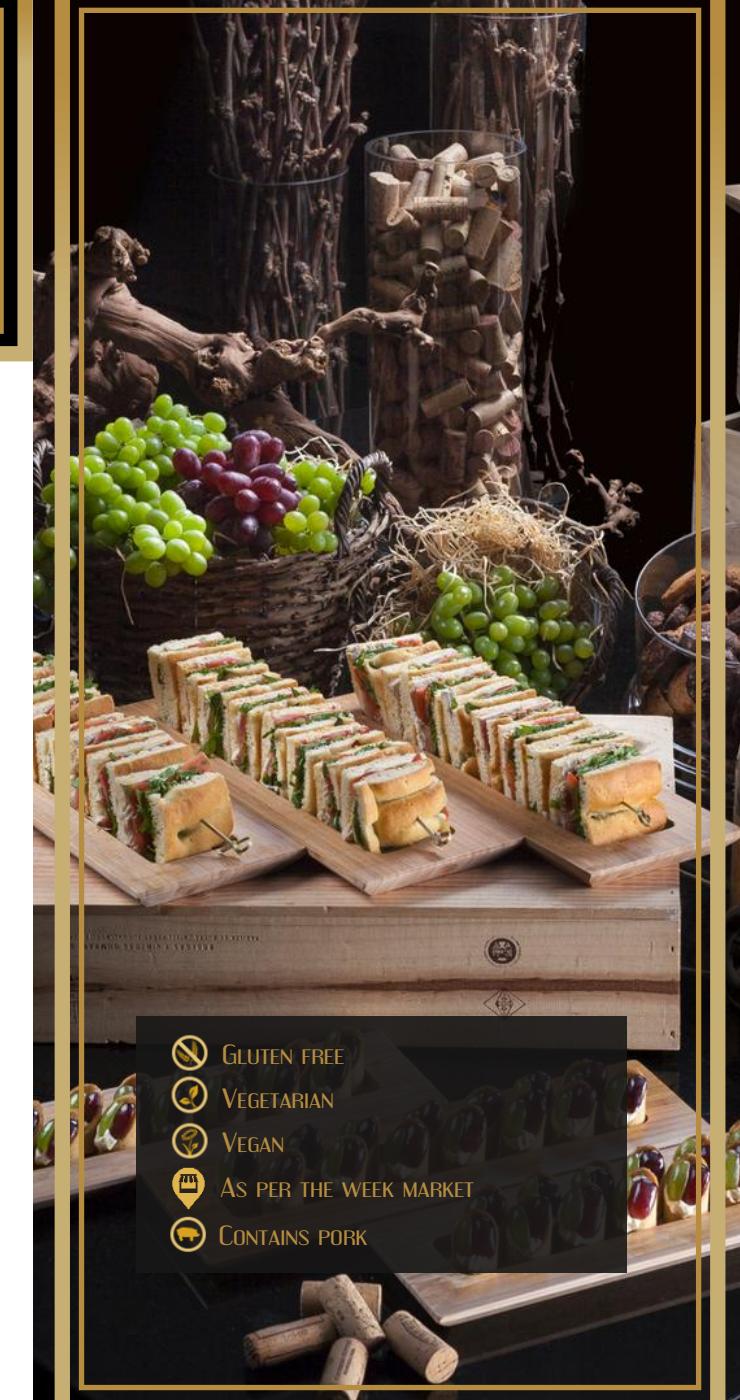
SUNDAY

SANDWICH WITH POACHED VEAL
GRISSINI WITH VARIOUS DIPS  
COCONUT AND MANGO PANNA COTTA 
CZECH RED VELVET
HOMEMADE COOKIES 
FRESHLY BREWED COFFEE & TEA

SATURDAY

CHICKEN MINI QUICHE 
BAGUETTE WITH TUNA AND TOMATOES
APRICOT CAKE  
SWEET SPINACH CAKE 
HOMEMADE COOKIES 
FRESHLY BREWED COFFEE & TEA

COFFEE BREAKS:
MINIMUM 15 PERSONS
INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



 GLUTEN FREE

 VEGETARIAN

 VEGAN

 AS PER THE WEEK MARKET

 CONTAINS PORK

AFTERNOON COFFEE BREAKS

MONDAY

ROAST BEEF AND HORSERADISH BUNS
GOAT CHEESE AND RED PEPPER PANINI 
COFFEE MOUSSE 
ASSORTED PROFITEROLES 
HOMEMADE COOKIES  
FRESHLY BREWED COFFEE & TEA

TUESDAY

SPICY ROAST BEEF SANDWICH 
WHOLEGRAIN SANDWICH WITH PHILADELPHIA CREAM 
TAPIOCA AND MANGO WITH COCONUT FLAKES  
STRAWBERRY TRIFLE  
HOMEMADE COOKIES
FRESHLY BREWED COFFEE & TEA

WEDNESDAY

PEPPER BEEF WITH HORSERADISH MAYO
VEGETABLE TACOS  
CHEESE CAKE WITH BERRIES COMPOTE 
ASSORTED FRUIT TARTELETTES 
HOMEMADE COOKIES  
FRESHLY BREWED COFFEE & TEA

THURSDAY

OLIVE AND SUNDRIED TOMATO TAPENADE TARTELETTE  
TOMATO AND MOZZARELLA OPEN SANDWICH 
APPLE STRUDEL 
FILLED CANNONCINI  
HOMEMADE COOKIES  
FRESHLY BREWED COFFEE & TEA

COFFEE BREAKS:

MINIMUM 10 PERSONS

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



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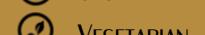
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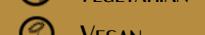
OPT TO SUPPORT OUR FOOD WASTE PROGRAM WITH OUR PARTNER!



GLUTEN FREE



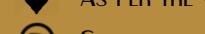
VEGETARIAN



VEGAN



AS PER THE WEEK MARKET



CONTAINS PORK

AFTERNOON COFFEE BREAKS

FRIDAY

BAGEL WITH SALMON AND CREAM CHEESE
CUCUMBER AND CHEESE SANDWICH 
MASCARPONE & AMARETTI  
DARK CHOCOLATE MERINGUE KISS  
HOMEMADE COOKIES  
FRESHLY BREWED COFFEE & TEA

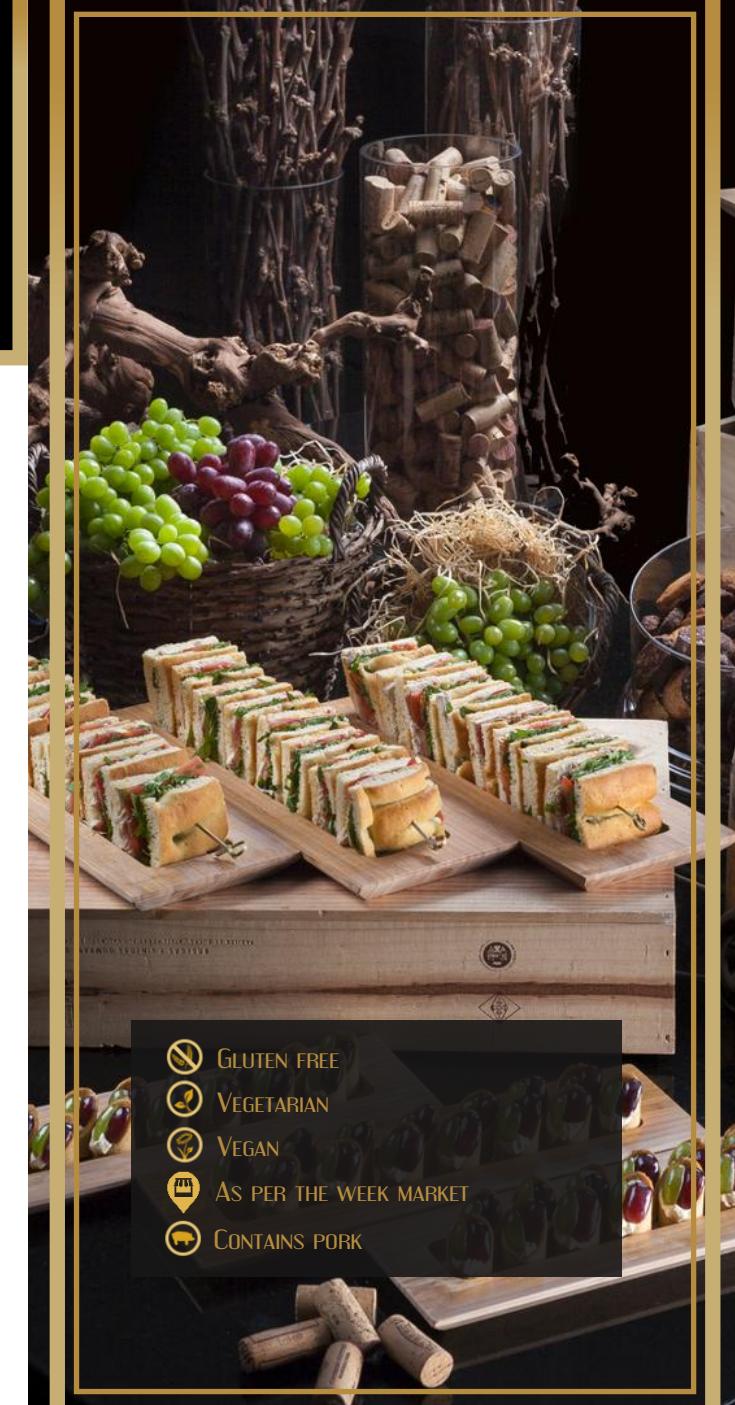
SATURDAY

CZECH HERMELÍN CHEESE OPEN SANDWICH 
ROASTED AUBERGINE TORTILLA 
BERRIES TARTELETTES  
ASSORTED CUPCAKES  
HOMEMADE COOKIES  
FRESHLY BREWED COFFEE & TEA

SUNDAY

MINI CLUB SANDWICH
VEGETABLE CRUDITÉS WITH GUACAMOLE DIP  
GIANDUJA CROSTATA  
SCONES WITH JAM FILLING 
HOMEMADE COOKIES  
FRESHLY BREWED COFFEE & TEA

COFFEE BREAKS:
MINIMUM 15 PERSONS
INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON



THEMED COFFEE BREAKS

VINEYARDS

- WALNUTS AND CHEESE CUPCAKE 
- CHICKEN BURGER
- MINI CHEESE PLATTER 
- APPLE FRITTERS, VANILLA SAUCE 
- GRATIN SABAYON WITH BERRIES  
- HOMEMADE COOKIES 
- FRESHLY BREWED COFFEE & TEA



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 
- 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 
- FRESHLY BREWED COFFEE & TEA



MINIMUM 15 PERSONS
470 CZK PER PERSON

ADDITIONAL COFFEE BREAK ITEMS

CROISSANTS	50 CZK PER PIECE
DANISH PASTRIES	60 CZK PER PIECE
CHOCOLATE BROWNIES	60 CZK PER PIECE
FRUIT TARTELETTES	50 CZK PER PIECE
SLICED FRUIT PLATTER	400 CZK PER PLATTER
ORANGE AND APPLE JUICE	95 CZK PER 0.2L
SELECTION OF FINGER AND OPEN SANDWICHES	80 CZK PER PIECE

WINTER TREAT

HOT CHOCOLATE STATION WITH CONDIMENTS	50CZK PER PERSON
APPLE FRITTERS, CRANBERRY JAM	60CZK PER PERSON
HOT SABAYON WITH COOKIES	70CZK PER PERSON
PANCAKES WITH VARIOUS TOPPINGS	80CZK PER PERSON

SUMMER TREAT

HOMEMADE ICE TEA SELECTION	50CZK PER PERSON
ASSORTMENT OF TROPICAL SMOOTHIES	60CZK PER PERSON
CHOCOLATE FOUNTAIN WITH FRUIT SKEWERS	70CZK PER PERSON
ASSORTED ICE CREAMS	80CZK PER PERSON

MINIMUM 15 PERSONS



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NOW WE THRIVE TO PROVIDE:

- FOOD VARIETY
- FOCUS ON A HEALTHY DIET
- AVOID SIGNIFICANT FOOD WASTE

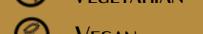
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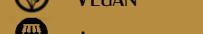
GLUTEN FREE



VEGETARIAN



VEGAN



AS PER THE WEEK MARKET



CONTAINS PORK

TAKE AWAY

TAKE AWAY LUNCH

LUNCH BAG (AS PER CHEF'S MARKET)

- 1 SALAD
- 2 SANDWICHES
- 1 DESSERT
- 2 SEASONAL FRUIT
- 1 WATER
- 1 JUICE

UPON ORDER, KINDLY SPECIFY IF ANY ALLERGY OR DIET REQUIREMENT
(I.E. VEGETARIAN, VEGAN, GLUTEN FREE...)

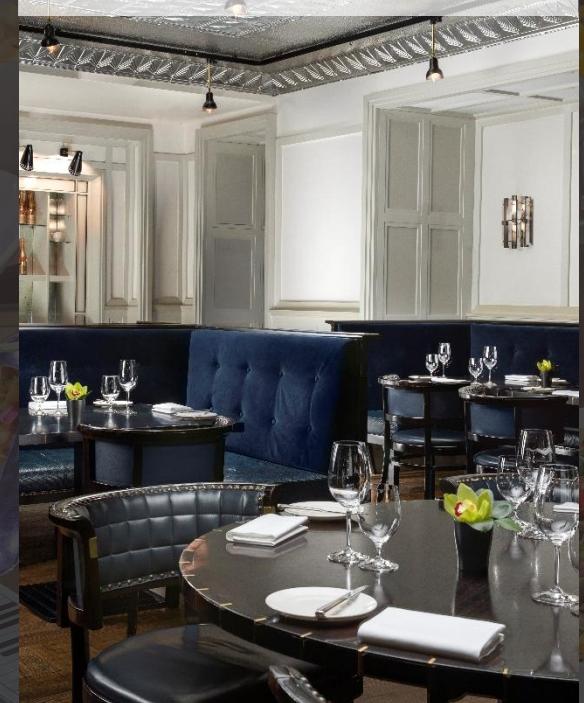
720 CZK PER PERSON



- GLUTEN FREE
- VEGETARIAN
- VEGAN
- AS PER THE WEEK MARKET
- CONTAINS PORK

YOUR EVENING VENUES

ZINC RESTAURANT



PERFECT LOCATION FOR UNFORMAL GROUP DINNERS (BUFFET OR SET MENUS), TABLES FROM 4 TO 8 PERSONS (MAX. CAPACITY 110).

ZINC BAR



IDEAL SPOT FOR ENJOYING A VARIETY OF DRINKS AND MINGLING (MAX. CAPACITY 60-70 – EXCLUSIVE USE SUBJECT TO ADDITIONAL FEE).

BALLROOM DVORAK



PRIME VENUE FOR GALA AND AWARD DINNER (SET MENUS OR BUFFET). CAPACITY FROM 120 TO 220, DEPENDING ON STAGING SET UP, IF ANY.

FOYER



OPTIMAL PLACE FOR PRIVATE RECEPTION WITH WINE & BEER PACKAGE, CANAPÉS OR DINING RECEPTION (RECOMMENDED CAPACITY 150)

DINING BUFFET MENUS

DINING BUFFET MENUS

INTERNATIONAL BUFFET MENUS

INTERNATIONAL BUFFET I

INTERNATIONAL BUFFET II

CZECH BUFFET MENU

CHEF'S SIGNATURE BUFFET MENU

INTERACTIVE COOKING STATIONS

DINING BUFFET MENUS

INTERNATIONAL BUFFET MENU I

APPETIZERS AND SALADS

- GREEK SALAD WITH OLIVES AND FETA CHEESE  
- CALAMARI SALAD WITH LEMON AND CORIANDER 
- ROAST VEGETABLES AND PARMESAN SALAD  
- ROAST CHICKEN SALAD WITH CUCUMBERS 
- TOMATO AND BUFFALO MOZZARELLA, ROCKET SALAD AND BALSAMIC REDUCTION 
- SALAD BAR WITH DRESSINGS AND CONDIMENTS 

MAIN COURSES

- ROAST BEEF TENDERLOIN, CARAMELIZED RED ONION, MADEIRA SAUCE 
- SPICY ROASTED CAULIFLOWER WITH BLACK GARLIC SAUCE  
- FISH CATCH OF THE DAY 
- NEW POTATOES WITH HERBS AND OLIVE OIL  
- SAUTÉED ZUCCHINI AND TOMATO WEDGES  
- STEAMED JASMINE RICE  

MINIMUM 30 PERSONS
1 490 CZK PER PERSON

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
IN CASE OF STANDING FUNCTION, PLEASE CONSULT YOUR M&E PLANNER.

DESSERTS

- INTERNATIONAL CHEESE PLATTER 
- SACHER CAKE 
- FRESH FRUIT PLATTER 
- STRAWBERRY CHEESE CAKE 
- APPLE STRUDEL 
- FRESHLY BREWED COFFEE & TEA 



-  GLUTEN FREE
-  VEGETARIAN
-  VEGAN
-  AS PER THE WEEK MARKET
-  CONTAINS PORK

DINING BUFFET MENUS

INTERNATIONAL BUFFET MENU II

APPETIZERS AND SALADS

HEIRLOOM TOMATO AND AVOCADO SALAD  

POACHED CHICKEN SUPREME AND BABY SPINACH SALAD  

BEEF CARPACCIO, PARMESAN FAKES AND ROSEMARY OIL  

HUMMUS AND BEETROOT  

GRILLED VEGETABLE SALAD  

SALAD BAR WITH DRESSINGS AND CONDIMENTS 

MAIN COURSES

ROAST LEG OF LAMB, HERB AND THYME JUS  

AUBERGINE AND MOZZARELLA GRATIN  

FISH CATCH OF THE DAY 

BUTTERED NEW POTATOES 

BASMATI RICE WITH CASHEW AND RAISINS  

PENNE WITH SHRIMPS AND SPINACH SAUCE 

MINIMUM 30 PERSONS

1 690 CZK PER PERSON

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.

IN CASE OF STANDING FUNCTION, PLEASE CONSULT YOUR M&E PLANNER.

DESSERTS

INTERNATIONAL CHEESE PLATTER  

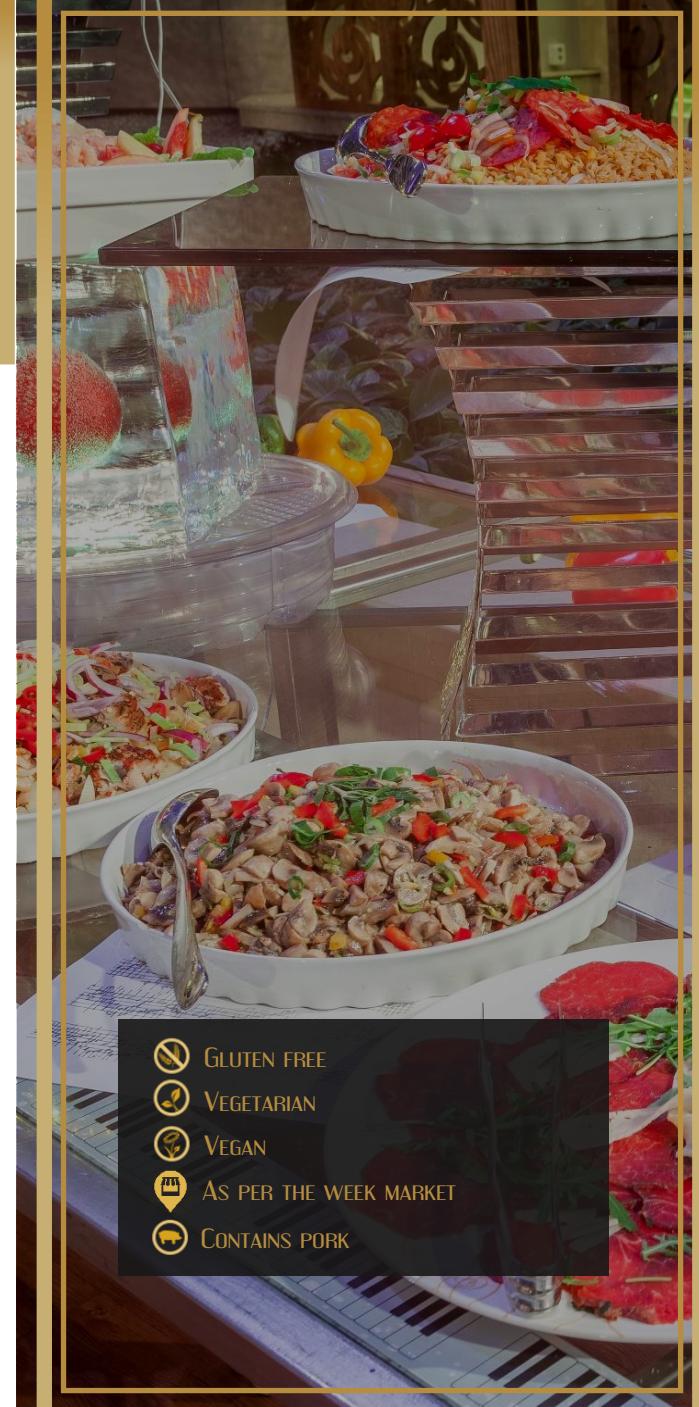
ASSORTED FRUIT TARTELETTES   

VANILLA CRÈME BRÛLÉE   

APPLE CROSTATA  

CHOCOLATE CAKE  

FRESHLY BREWED COFFEE & TEA



 GLUTEN FREE

 VEGETARIAN

 VEGAN

 AS PER THE WEEK MARKET

 CONTAINS PORK

DINING BUFFET MENUS

CZECH BUFFET MENU CHARLES BRIDGE

APPETIZERS AND SALADS

- CZECH CHARCUTERIE PLATTER 
- BOHEMIAN LIVER PÂTÉ 
- APPLE AND CELERIAC COLESLAW  
- PLATTER OF SMOKED FISH 
- HERMELÍN CHEESE SALAD  
- SALAD BAR WITH DRESSINGS AND CONDIMENTS 

MAIN COURSES

- BEEF GOULASH WITH MUSHROOMS AND ONION 
- ROAST DUCK WITH RED CABBAGE AND CUMIN SAUCE 
- FISH CATCH OF THE DAY 
- ASSORTED CZECH DUMPLINGS  
- POTATO PANCAKE BRAMBORÁK  
- STEAMED VEGETABLES 

MINIMUM 30 PERSONS
1 590 CZK PER PERSON

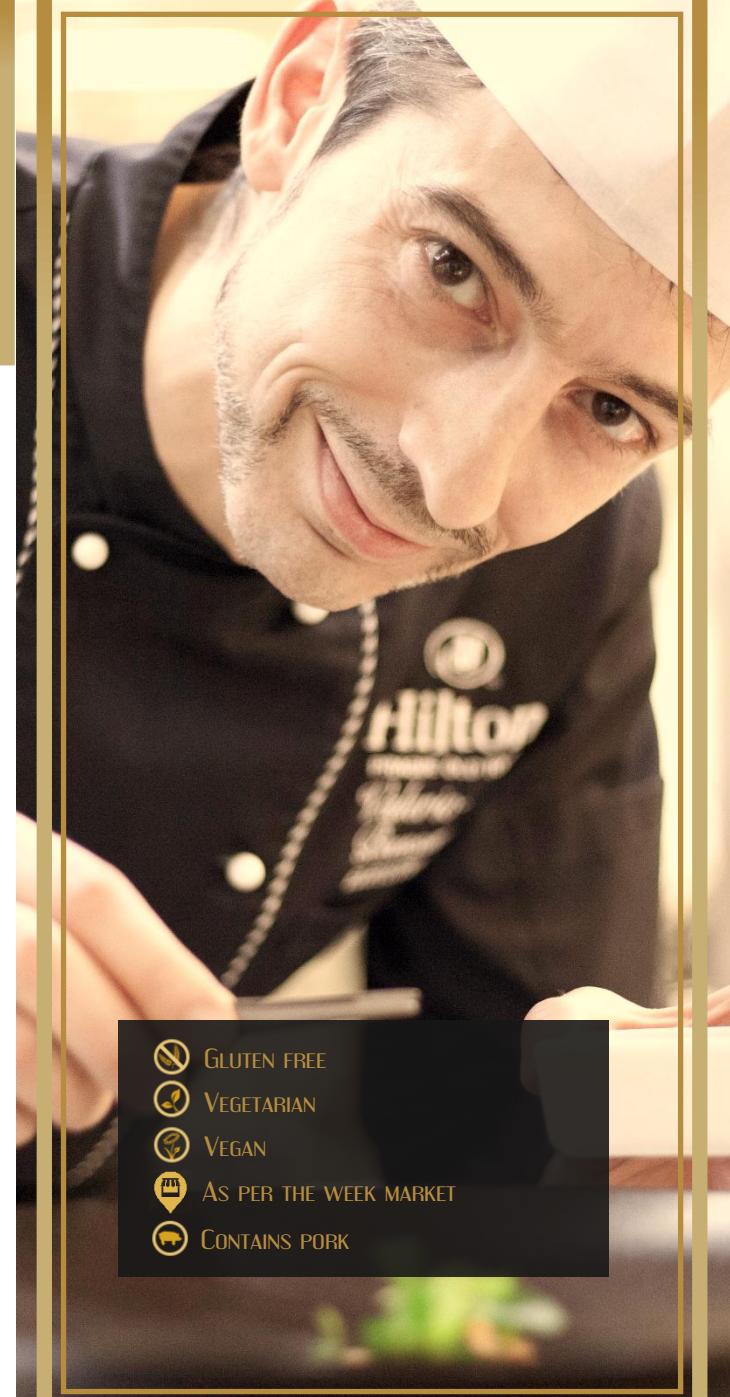
THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
IN CASE OF STANDING FUNCTION, PLEASE CONSULT YOUR M&E PLANNER.

DESSERTS

- PANCAKE LÍVANCE WITH BLUEBERRY AND WHIPPED CREAM
- APPLE STRUDEL 
- SELECTION OF CZECH PASTRY KOLÁČE 
- BÁBOVKA CAKE  
- SLICED FRUITS  

FRESHLY BREWED COFFEE & TEA

-  GLUTEN FREE
-  VEGETARIAN
-  VEGAN
-  AS PER THE WEEK MARKET
-  CONTAINS PORK



DINING BUFFET MENUS

COLOSSEUM BUFFET – CHEF'S SIGNATURE

APPETIZERS AND SALADS

- BEF CARPACCIO, PARMESAN FLAKES AND ROSEMARY OIL 
- VITELLO TONNATO 
- FRESH SEAFOOD SALAD, CITRUS DRESSING 
- TOMATO AND BUFFALO MOZZARELLA, BALSAMIC REDUCTION  
- PASTA SALAD WITH OLIVES, BASIL AND TOMATOES 
- SALAD BAR WITH DRESSINGS AND CONDIMENTS 

MAIN COURSES

- VEAL OSSOBUCO 
- CHICKEN SCALOPPINI TOPPED WITH HAM AND FONTINA CHEESE 
- ROASTED SEA BASS WITH CHERRY TOMATOES, OLIVES AND CAPERS 
- RICOTTA AND SPINACH TORTELLINI, WILD MUSHROOM SAUCE 
- RISOTTO MILANESE 
- SAUTÉED ZUCCHINI WITH TOMATOES AND OREGANO 

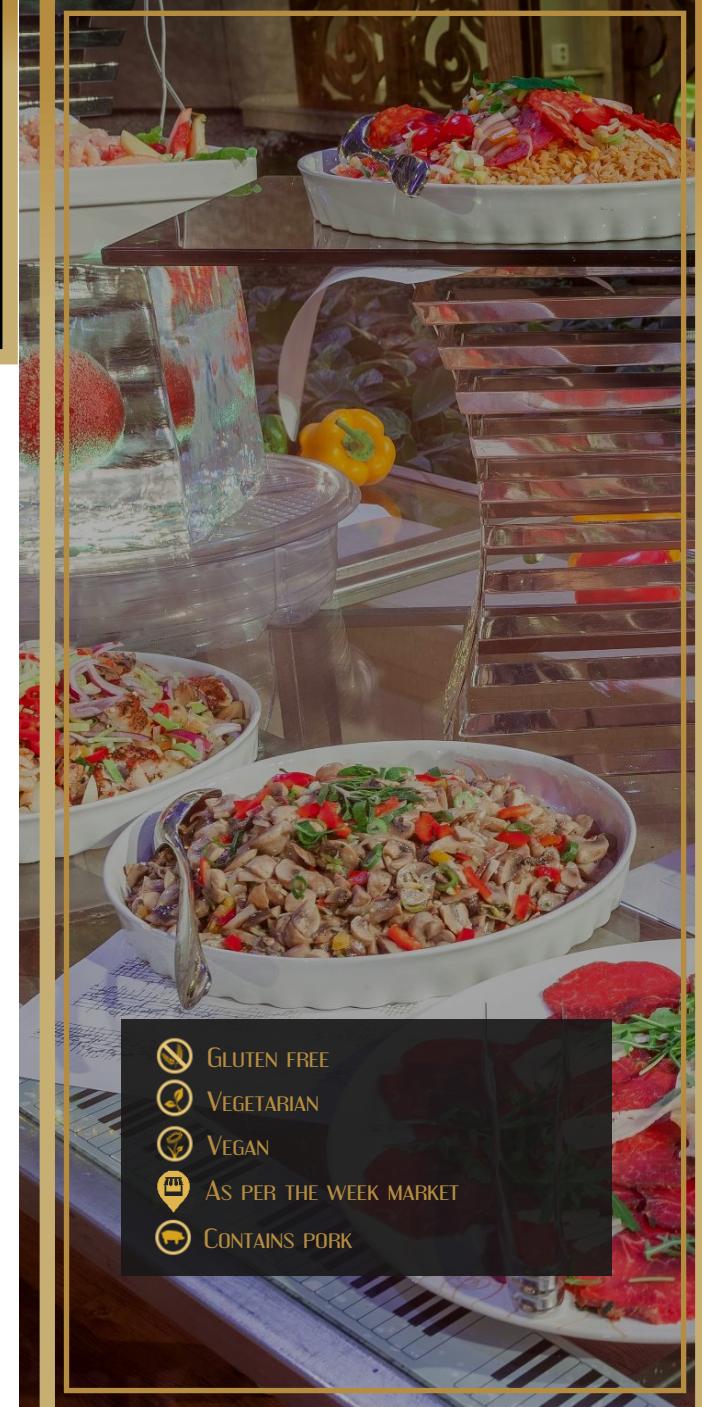
MINIMUM 30 PERSONS
2 000 CZK PER PERSON

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
IN CASE OF STANDING FUNCTION, PLEASE CONSULT YOUR M&E PLANNER.

DESSERTS

- TIRAMISU CAKE  
- FRAGOLONI CAKE  
- ZUPPA INGLESE 
- CROSTATA AL CIOCCOLATO 
- ASSORTED ICE CREAM WITH TOPPINGS 

FRESHLY BREWED COFFEE & TEA



GLUTEN FREE



VEGETARIAN



VEGAN



AS PER THE WEEK MARKET



CONTAINS PORK

BUFFET MENUS

INTERACTIVE COOKING STATIONS

CARVING STATION

BEEF WELLINGTON, BÉARNAISE SAUCE 370 CZK PER PERSON

BOHEMIAN ROAST DUCK, CUMIN SAUCE (No) 260 CZK PER PERSON

ROAST CHICKEN, THYME AND LEMON SAUCE (No) 260 CZK PER PERSON

HONEY AND SOYA GLAZED PRAGUE HAM, HORSERADISH AND MUSTARD 260 CZK PER PERSON

WE ARE PLEASED TO ACCOMMODATE YOUR REQUESTS OR ADDITIONAL REQUIREMENTS.

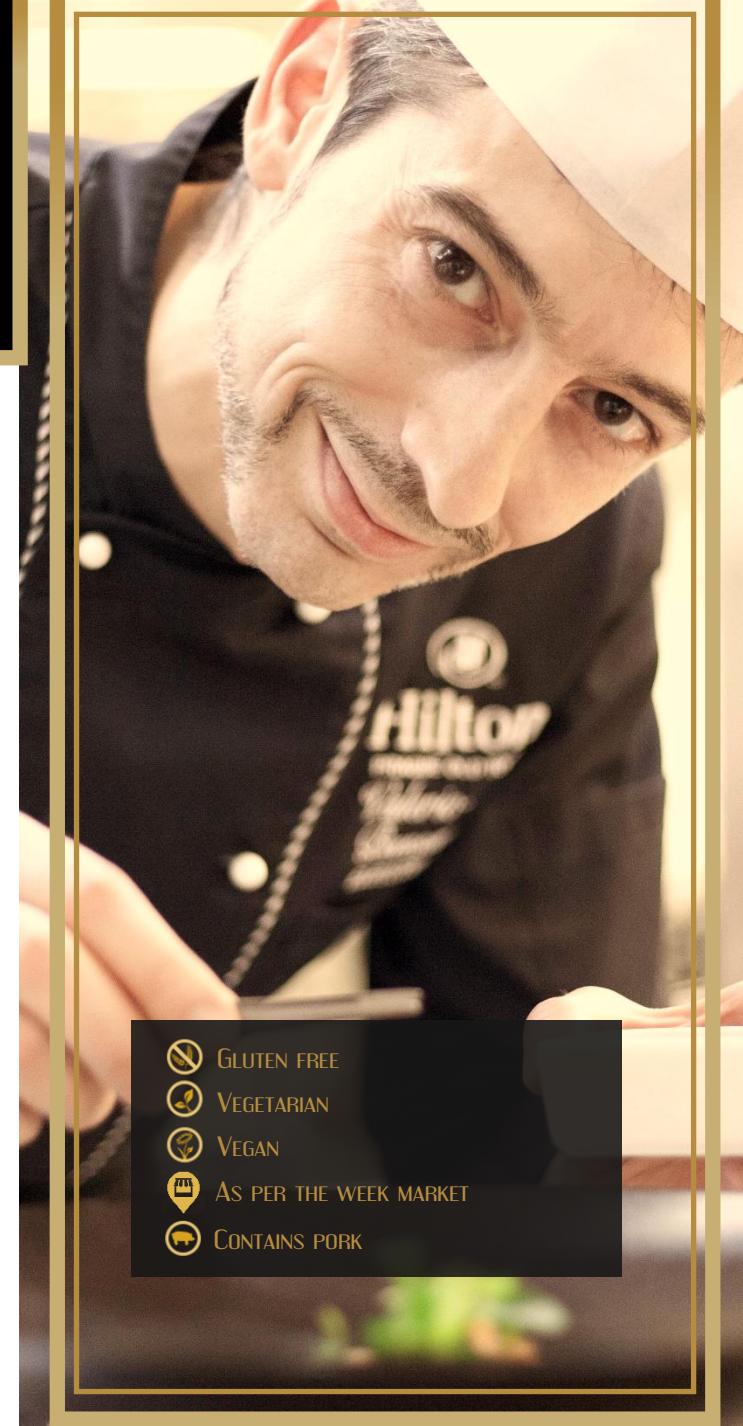
(No) GLUTEN FREE

(leaf) VEGETARIAN

(leaf) VEGAN

(map) AS PER THE WEEK MARKET

(pig) CONTAINS PORK





SET MENUS

LUNCH & DINNER MENUS

3 - COURSE MENUS

MENU I

MENU II

MENU III

4 - COURSE MENUS

MENU I

MENU II

ZERO WASTE MENU

SPECIAL MENU

LUNCH & DINNER MENUS

3-COURSE MENU I

TOMATOES AND MOZZARELLA WITH BASIL PESTO 

GNOCCHI WITH SPINACH AND SUNDRIED TOMATO CREAMY SAUCE  

APPLESTRUDEL, VANILLA SAUCE AND WHIPPED CREAM 

3-COURSE MENU II

ASPARAGUS RISOTTO, PARMESAN FONDUE  

PAN SEARED SALMON FILLET, SAUTÉED SPINACH AND CAULIFLOWER PURÉE  

MINI STRAWBERRY CAKE  

3-COURSE MENU III

GREEK SALAD WITH OLIVES AND FETA CHEESE  

ROAST CHICKEN BREAST, MASHED POTATOES, THYME AND LEMON SAUCE 

COCONUT PANNA COTTA, CHOCOLATE SAUCE  

MINIMUM 10 PERSONS
1 490 CZK PER PERSON



While planning your event, let us know if some of your guests have any diet restrictions, such as:

- VEGETARIAN
- VEGAN
- GLUTEN OR LACTOSE FREE

The relevant meals will be amended accordingly

	GLUTEN FREE
	VEGAN
	VEGAN
	AS PER THE WEEK MARKET
	CONTAINS PORK

LUNCH & DINNER MENUS

4-COURSE MENU I

BUTTERNUT SQUASH VELOUTÉ WITH SWEETCORN  

TOMATO AND GREEN PEAS RISOTTO  

ROASTED FILLET OF ANGUS BEEF, ASPARAGUS, POTATO RÖSTI AND BABY SPINACH

APPLESTRUDEL WITH CINNAMON CRÈME ANGLAISE 

MINIMUM 10 PERSONS
1790 CZK PER PERSON

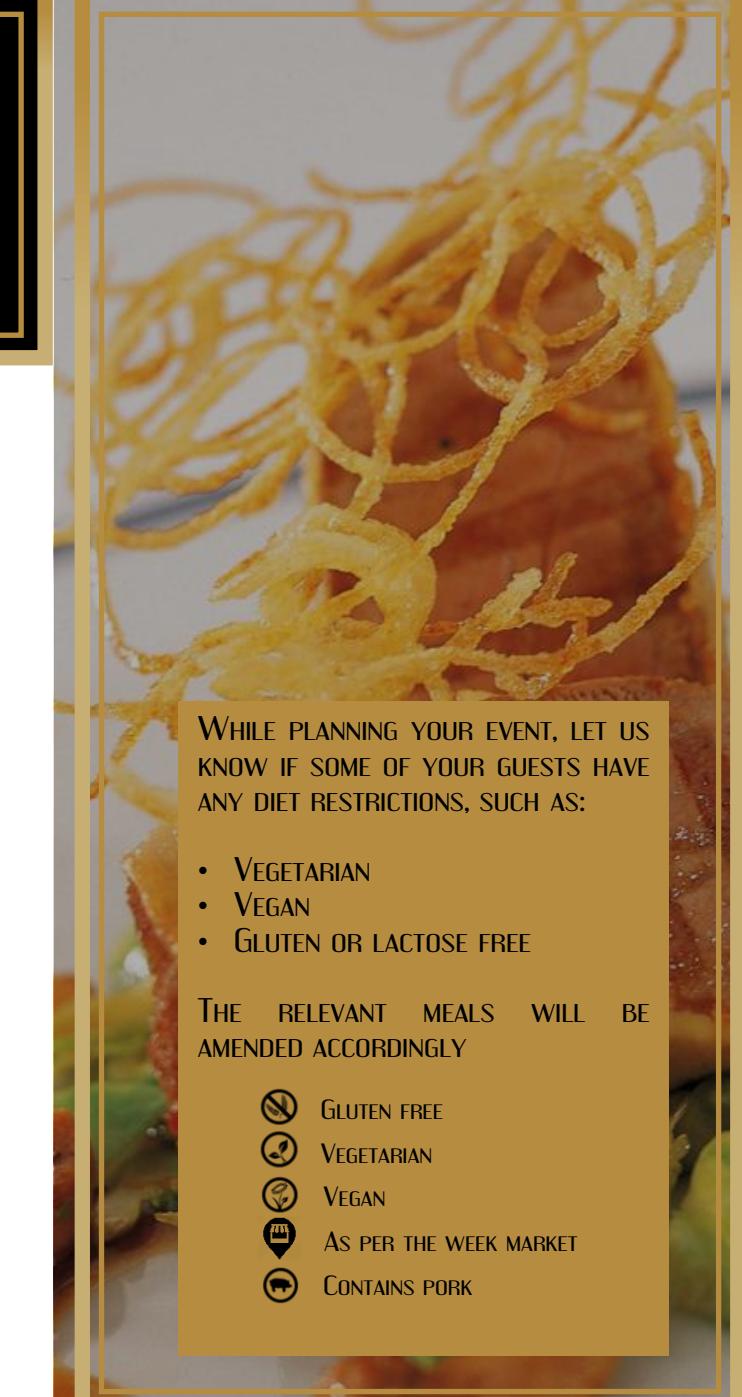
4-COURSE MENU II

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 CHEESE CAKE, CHOCOLATE ICE CREAM 



WHILE PLANNING YOUR EVENT, LET US KNOW IF SOME OF YOUR GUESTS HAVE ANY DIET RESTRICTIONS, SUCH AS:

- VEGETARIAN
- VEGAN
- GLUTEN OR LACTOSE FREE

THE RELEVANT MEALS WILL BE AMENDED ACCORDINGLY



GLUTEN FREE



VEGETARIAN



VEGAN



AS PER THE WEEK MARKET



CONTAINS PORK

LUNCH & DINNER MENUS

ZERO WASTE MENU

RUSTIC POTATO CROQUETTES, CRUSTACEOUS BUTTER MAYO,
PARSLEY PESTO

PRawns RISOTTO 

VEAL OSSOBUCO, POTATO PURÉE
(VEGETARIAN OPTION) RUSTIC STEW VEGETABLES, POTATO  PURÉE NEST

BLUEBERRY PAVLOVA

MINIMUM 10 PERSONS
1690 CZK PER PERSON

50 MILES MENU

SMOKED MARINATED TROUT
ON RUSTIC BREAD, CREAM CHEESE AND LEMON JELLY

FOREST MUSHROOMS VELOUTÉ
CENTRAL BOHEMIAN REGION MUSHROOMS, WITH ROSEMARY OIL 

PAN SEARED PIKE PERCH FILET
CAULIFLOWER AND BLACK GARLIC PUREE, BRAISED LEEKS 

CREAM CHEESE AND BERRIES
LOCAL PRODUCED TVAROCH CHEESE, FRESH BERRY AND
STRAWBERRY COMPOTE, VANILLA CRUMBLE

MINIMUM 10 PERSONS
1790 CZK PER PERSON



WHILE PLANNING YOUR EVENT, LET US
KNOW IF SOME OF YOUR GUESTS HAVE
ANY DIET RESTRICTIONS, SUCH AS:

- VEGETARIAN
- VEGAN
- GLUTEN OR LACTOSE FREE

THE RELEVANT MEALS WILL BE
AMENDED ACCORDINGLY

-  GLUTEN FREE
-  VEGAN
-  VEGAN
-  AS PER THE WEEK MARKET
-  CONTAINS PORK

LUNCH & DINNER MENUS

SPECIAL MENU

KOSHER BREAKFAST, LUNCH AND DINNER MENUS

THE FOOD IS PREPARED IN A KOSHER RESTAURANT KING SOLOMON – KOSHER.CZ.

IT IS SERVED IN SPECIAL KOSHER MEAL BOXES, WHICH ARE PREPARED ACCORDING TO THE 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 THE FOLLOWING ITEMS, ALL HYGIENICALLY WRAPPED AND PROTECTED BY SPECIALLY MARKED FOIL, WHICH GUARANTEES THAT IT HAS NOT BEEN FORCIBLY OPEN.

- FRUIT
- BEVERAGES
- PLASTIC CUTLERY, NAPKINS AND CUPS

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.

RATES AS PER THE PRICE LIST OF THE SUPPLIER.

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 FOR A MINIMUM OF 15 PERSONS.

FRIDAY AND SATURDAY MEALS HAVE TO BE ORDERED LATEST BY THURSDAY



CANAPÉS & RECEPTION MENUS

CANAPÉS

COLD CANAPÉS

75 CZK PER PIECE

FOIE GRAS WITH PEAR AND SAFFRON CHUTNEY

TROUT CAVIAR WITH CREAM CHEESE AND BLINIS

CARAMELIZED GOAT CHEESE AND BEETROOT  

BEEF CARPACCIO, MUSTARD MAYONNAISE

ASPARAGUS AND TRUFFLE OIL TARTELETTES  

VEGETARIAN RICE PAPER ROLL  

BABY MOZZARELLA AND CHERRY TOMATO LOLLIPOP  

SWEET CANAPÉS

85 CZK PER PIECE

STRAWBERRY TRIFLES 

TAPIOCA AND COCONUT PUDDING WITH SEASONAL FRUIT  

CHEESE CAKE

ASSORTED CRÈME BRÛLÉE 

FRUIT SKEWERS WITH MANGO AND MINT SAUCE  

MACAROONS WITH VARIOUS GANACHE FILLINGS 

ASSORTED MINI FRUIT TARTELETTES  

CHOCOLATE BROWNIES  

HOT CANAPÉS

95 CZK PER PIECE

ROASTED PEPPER AND GOAT CHEESE CROSTINI 

SALMON AND SPINACH QUICHE 

TERIYAKI BEEF

VEGETABLE SPRING ROLLS 

BEEF MEATBALLS

SPICY PRAWNS AND SESAME SEEDS 

VEGETABLE SATAY WITH BLACK GARLIC SAUCE  

TOMATO AND BASIL ARANCINI 

IS YOUR RECEPTION A PRE-DINNER FUNCTION?
THEN GO FOR CANAPÉS.

OUR RECOMMENDATIONS:

- 3 TO 5 KINDS OF CANAPÉS MULTIPLIED BY THE SIZE OF YOUR GROUP CONSIDERING TOTAL DURATION OF YOUR RECEPTION
- SERVICE – PASS AROUND

NO DINNER PLANNED AND YOUR RECEPTION SHOULD BE TAKEN AS A DINING EXPERIENCE?

- OPT FOR OUR DINING RECEPTION MENUS
- DESIGNED FOR A STANDING FUNCTION
- BUFFET STYLE

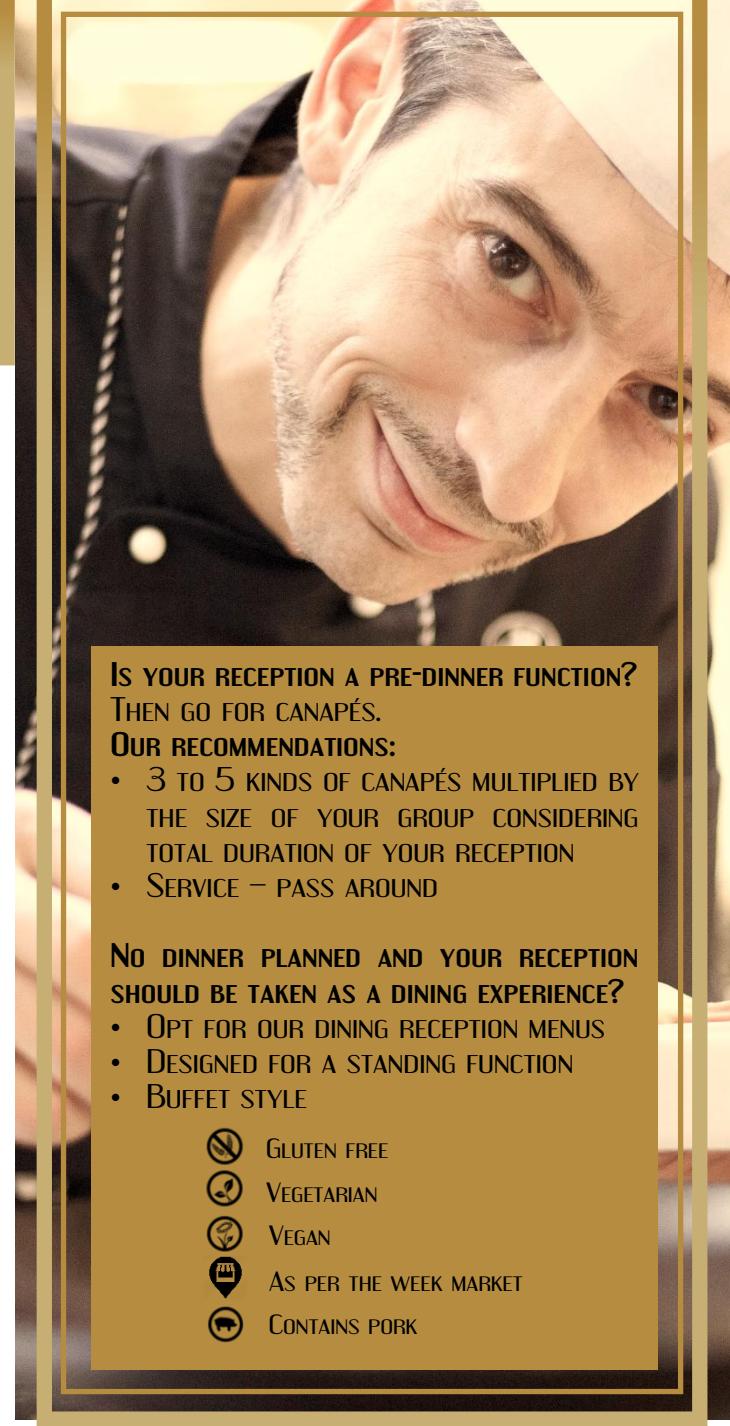
 GLUTEN FREE

 VEGETARIAN

 VEGAN

 AS PER THE WEEK MARKET

 CONTAINS PORK



DINING RECEPTION

DINING RECEPTION MENU I

GRAVALAX LOLLIPOP, SOUR CREAM AND ROE 
ROASTED FETA AND CHERRY TOMATOES, OLIVES 
DUCK RILLETTES, CARAMELIZED APPLE, CRANBERRY JAM 

VEGETABLE SKEWERS WITH BLACK GARLIC SAUCE 
CHICKEN SATAY, PEANUT SAUCE 
TEMPURA PRAWNS, SWEET AND SOUR SAUCE

AMARETTI TIRAMISU 
CHEESE CAKE
FRUIT SKEWERS 

1 490 CZK PER PERSON
MINIMUM 20 PERSONS

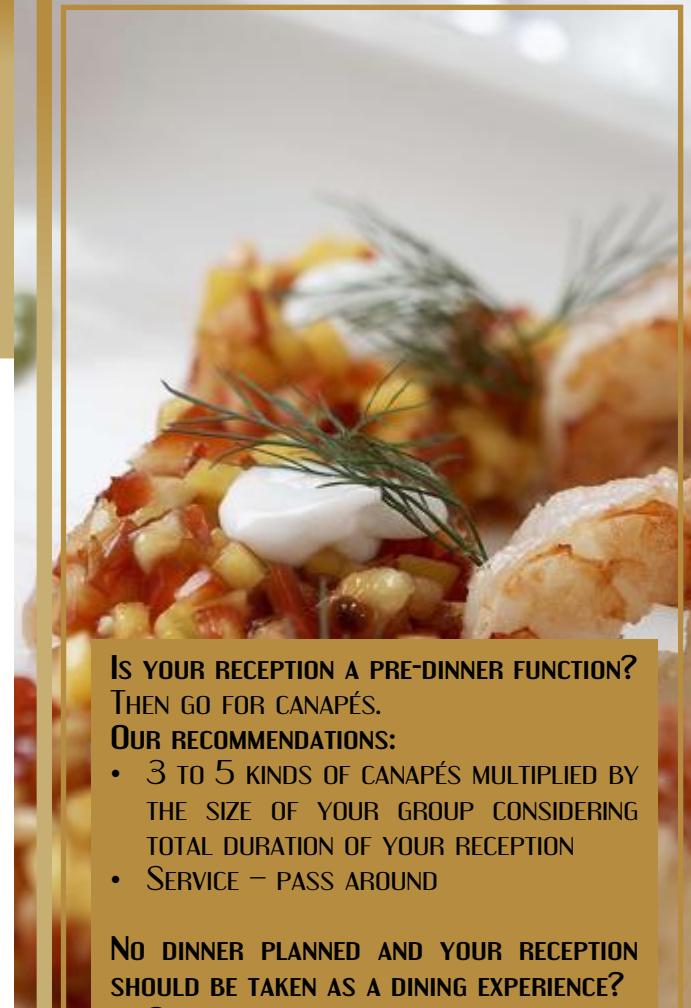
DINING RECEPTION MENU II

ASPARAGUS AND TRUFFLE OIL TARTELETTES 
HUMMUS WITH TOASTED PITA 
ROAST BEEF ROLLS, HORSERADISH MAYONNAISE
BUFFALO MOZZARELLA, FRESH TOMATO AND BASIL DIP 

LAMB KEBAB 
FISH & CHIPS
VEGETABLE PAKORA 
STIR-FRIED BEEF WITH SHITAKE MUSHROOMS

MARINATED BERRIES WITH TAPIOCA 
PROFITEROLES 
VANILLA PANNA COTTA 

1 690 CZK PER PERSON
MINIMUM 20 PERSONS



IS YOUR RECEPTION A PRE-DINNER FUNCTION?
THEN GO FOR CANAPÉS.

OUR RECOMMENDATIONS:

- 3 TO 5 KINDS OF CANAPÉS MULTIPLIED BY THE SIZE OF YOUR GROUP CONSIDERING TOTAL DURATION OF YOUR RECEPTION
- SERVICE – PASS AROUND

NO DINNER PLANNED AND YOUR RECEPTION SHOULD BE TAKEN AS A DINING EXPERIENCE?

- OPT FOR OUR DINING RECEPTION MENUS
- DESIGNED FOR A STANDING FUNCTION
- BUFFET STYLE



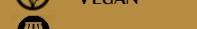
GLUTEN FREE



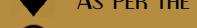
VEGETARIAN



VEGAN



AS PER THE WEEK MARKET



CONTAINS PORK



BEVERAGES

BEVERAGES

OPEN BARS
SOFT DRINKS
BEER & WINE
SPARKLING WINE PROSECCO
CHAMPAGNE
SPIRIT RECEPTION
BEVERAGE PACKAGES

WINE LIST
WHITE WINES
RED WINES
ROSE 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 FIRST 30 MINUTES	290 CZK
PER PERSON PER 1 HOUR	400 CZK
EVERY ADDITIONAL HOUR	200 CZK

BEER & WINE 'OCCITANIE'

NATURALYS CHARDONNAY G. BERTRAND (WHITE), NATURALYS
CABERNET SAUVIGNON G. BERTRAND (RED), BEER AND SOFT
DRINKS (COCA-COLA, FANTA, SPRITE, TONIC), WATER

PER PERSON PER 1 HOUR	660 CZK
EVERY ADDITIONAL HOUR	420 CZK
WELCOME GLASS OF PROSECCO	100 CZK SUPP./PERSON

BEER & WINE 'ESSENTIAL'

HOUSE WINE RED AND WHITE, BEER AND SOFT
DRINKS (COCA-COLA, FANTA, SPRITE, TONIC), WATER

PER PERSON PER 1 HOUR	600 CZK
EVERY ADDITIONAL HOUR	380 CZK
WELCOME GLASS OF PROSECCO	100 CZK SUPP./PERSON

BEER & WINE 'MORAVIA'

PINOT BLANC REISTEN (WHITE), MERLOT SPRINGER (RED),
BEER AND SOFT DRINKS (COCA-COLA, FANTA, SPRITE, TONIC),
WATER

PER PERSON PER 1 HOUR	700 CZK
EVERY ADDITIONAL HOUR	440 CZK
WELCOME GLASS OF PROSECCO	100 CZK SUPP./PERSON



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 1 HOUR

600 CZK

EVERY ADDITIONAL HOUR

380 CZK

CHAMPAGNE

CHAMPAGNE, BEER, SOFT DRINKS (COCA-COLA, FANTA, SPRITE, TONIC), WATER AND JUICES (ORANGE, APPLE, MULTIVITAMIN)

PER PERSON PER 1 HOUR

950 CZK

EVERY ADDITIONAL HOUR

570 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 1 HOUR

730 CZK

EVERY ADDITIONAL HOUR

430 CZK

ENHANCEMENTS

SALTED PEANUTS, POTATO CRISPS AND MARINATED OLIVES

100 CZK PER PERSON



BEVERAGES

BEVERAGE LIST

HOT DRINKS

ESPRESSO	115 CZK PER CUP
FILTER COFFEE	115 CZK PER CUP
DECAFFEINATED COFFEE	115 CZK PER CUP
SELECTION OF TEAS	115 CZK PER CUP

MINERAL WATERS

MATTONI (SPARKLING)	110 CZK PER 0.33L
MATTONI (SPARKLING)	190 CZK PER 0.75L
AQUILA (STILL)	110 CZK PER 0.33L
AQUILA (STILL)	190 CZK PER 0.75L

SOFT DRINKS, JUICES

COCA COLA, COCA COLA LIGHT	130 CZK PER 0.33L
FANTA, SPRITE, TONIC, SODA WATER	130 CZK PER 0.33L
RED BULL	150 CZK PER 0.25L
SELECTION OF JUICES	130 CZK PER 0.20L



BEVERAGES

BEVERAGE LIST

BEERS

PILSNER URQUELL	130 CZK PER 0.33L
BUDWEISER BUDWAR	130 CZK PER 0.33L
HEINEKEN	140 CZK PER 0.33L
LOCAL NON ALCOHOLIC BEER	130 CZK PER 0.33L

APERITIFS

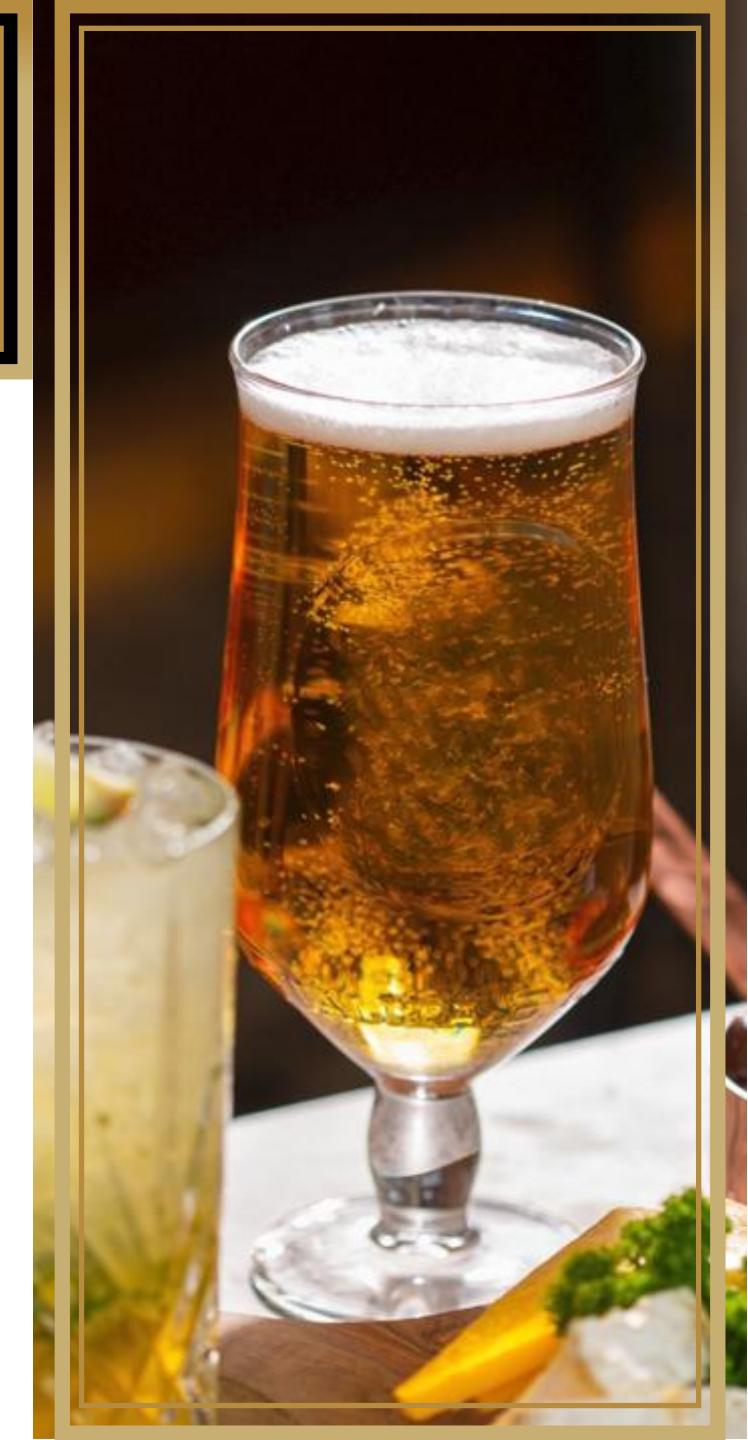
MARTINI FIERO, DRY, BIANCO, ROSSO	140 CZK PER 8CL
CAMPARI	160 CZK PER 4CL

HOUSE WINES

WHITE WINE	750 CZK PER 0.75L
RED WINE	750 CZK PER 0.75L

SPIRITS AND LIQUEURS

MARTEL VS	180 CZK PER 4CL
JOHNNIE WALKER RED LABEL	170 CZK PER 4CL
JOHNNIE WALKER BLACK LABEL	190 CZK PER 4CL
JAMESON	150 CZK PER 4CL
JACK DANIEL'S	170 CZK PER 4CL
VODKA ABSOLUT	150 CZK PER 4CL
GIN BEEFEATER	150 CZK PER 4CL
RUM HAVANA CLUB 3YO	160 CZK PER 4CL
RUM BACARDI CARAT BLANCA	150 CZK PER 4CL
TEQUILA OLMECA BLANCO	160 CZK PER 4CL
BAILEYS	140 CZK PER 4CL
MALIBU	140 CZK PER 4CL
SLIVOVICE	180 CZK PER 4CL
BECHEROVKA	140 CZK PER 4CL
FERNET BRANCA	140 CZK PER 4CL
JÄGERMEISTER	140 CZK PER 4CL



BEVERAGES

WINE LIST

WHITE WINES

RIESLING VLAŠSKÝ
FLORIÁNEK, MORAVIA, CZECH REPUBLIC

150ML 750ML

150 CZK 750 CZK

NATURALYS, CHARDONNAY
GÉRARD BERTRAND, FRANCE

180 CZK 900 CZK

PINOT BLANC
REISTEN, MORAVIA

200 CZK 1000 CZK

GLOIRE DE CHABLIS
J. MOREAU & FILS, FRANCE

370 CZK 1850 CZK

SPARKLING WINE & CHAMPAGNE

PROSECCO POETI
PROSECCO 84 DOC
POMMERY BRUT ROYAL
OTHER CHAMPAGNE ARE AVAILABLE, CONSULT US.

100ML 750ML

180 CZK 1000 CZK
200 CZK 1250 CZK
360 CZK 2 150 CZK



BEVERAGES

WINE LIST

RED WINES

SVATOVAVŘINECKÉ
MICHLOVSKÝ, MORAVIA, CZECH REPUBLIC

150ML 750ML

150 CZK 750 CZK

PINOT NOIR
BOUCHARD AÎNÉ & FILS, FRANCE

180 CZK 900 CZK

MERLOT
SPRINGER, MORAVIA

200 CZK 1000 CZK

CHIANTI
CASTELLARE DI CASTELLINA, ITALY

300 CZK 1500 CZK

ROSÉ WINES

LES GRAVIÈRES
DOMAINE GORDONNE, PROVENCE, FRANCE

160 CZK 750 CZK

HAMPTON WATER, PROVENCE ROSÉ
G. BERTRAND, FRANCE

250 CZK 1250 CZK



BEVERAGES

COCKTAIL SELECTION

GIN COCKTAILS

GIMLET

GIN, ROSE'S LIME CORDIAL

TOM COLLINS

GIN, FRESH LEMON JUICE, SUGAR SYRUP,
SODA WATER

240 CZK PER COCKTAIL

240 CZK PER COCKTAIL

WHISKEY COCKTAILS

MANHATTAN

CANADIAN CLUB, MARTINI ROSSO,
ANGOSTURA BITTERS

OLD FASHIONED

JACK DANIELS, ANGOSTURA BITTERS,
BROWN SUGAR, SODA WATER

250 CZK PER COCKTAIL

250 CZK PER COCKTAIL

VODKA COCKTAILS

COSMOPOLITAN

VODKA, ORANGE BITTER, COINTREAU,
CRANBERRY AND LIME JUICE

CAIPIROSKA

VODKA, FRESH LIME, BROWN SUGAR

240 CZK PER COCKTAIL

260 CZK PER COCKTAIL

RUM COCKTAILS

MOJITO

HAVANA CLUB, FRESH LIME, SUGAR,
SODA WATER, FRESH MINT

CUBA LIBRE

HAVANA CLUB, LIME JUICE, SUGAR,
COCA COLA

250 CZK PER COCKTAIL

250 CZK PER COCKTAIL



BEVERAGES

COCKTAIL SELECTION

TEQUILA COCKTAILS

PINK CADILLAC
TEQUILA, TRIPLE SEC, GRAND MARNIER,
CRANBERRY AND LIME JUICE
TEQUILA SUNRISE
TEQUILA, ORANGE JUICE, GRENADINE

250 CZK PER COCKTAIL
250 CZK PER COCKTAIL

BRANDY COCKTAILS

SIDE CAR 260 CZK PER COCKTAIL
MARTELL V.S., COINTREAU, LEMON JUICE
BRANDY SOUR 260 CZK PER COCKTAIL
MARTELL V.S., LEMON JUICE, SUGAR SYRUP

FANCY & COLADAS

MAI TAI
RUM, AMARETTO, ALMOND SYRUP,
PINEAPPLE AND LEMON JUICE
PIÑA COLADA
RUM, COCONUT SYRUP,
PINEAPPLE JUICE, CREAM

250 CZK PER COCKTAIL
260 CZK PER COCKTAIL



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