



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.



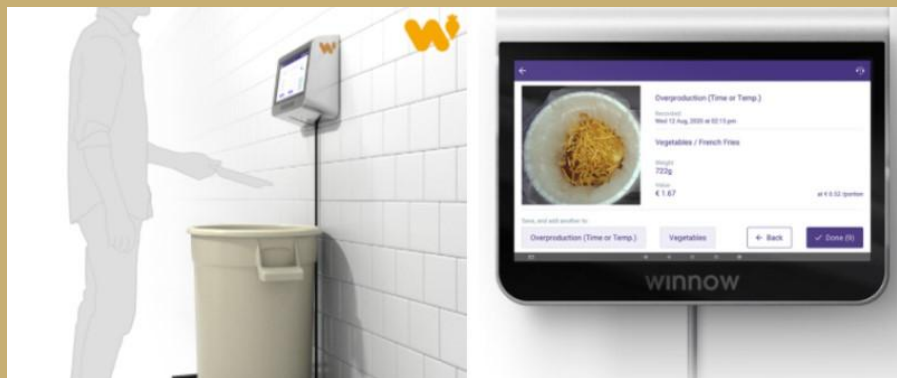
„AS PART OF HILTON, WE TAKE AT HEART THE NOTION OF “MEETING WITH PURPOSE” BY BRINGING SUPPORT TO LOCAL ESG PROGRAMS.

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

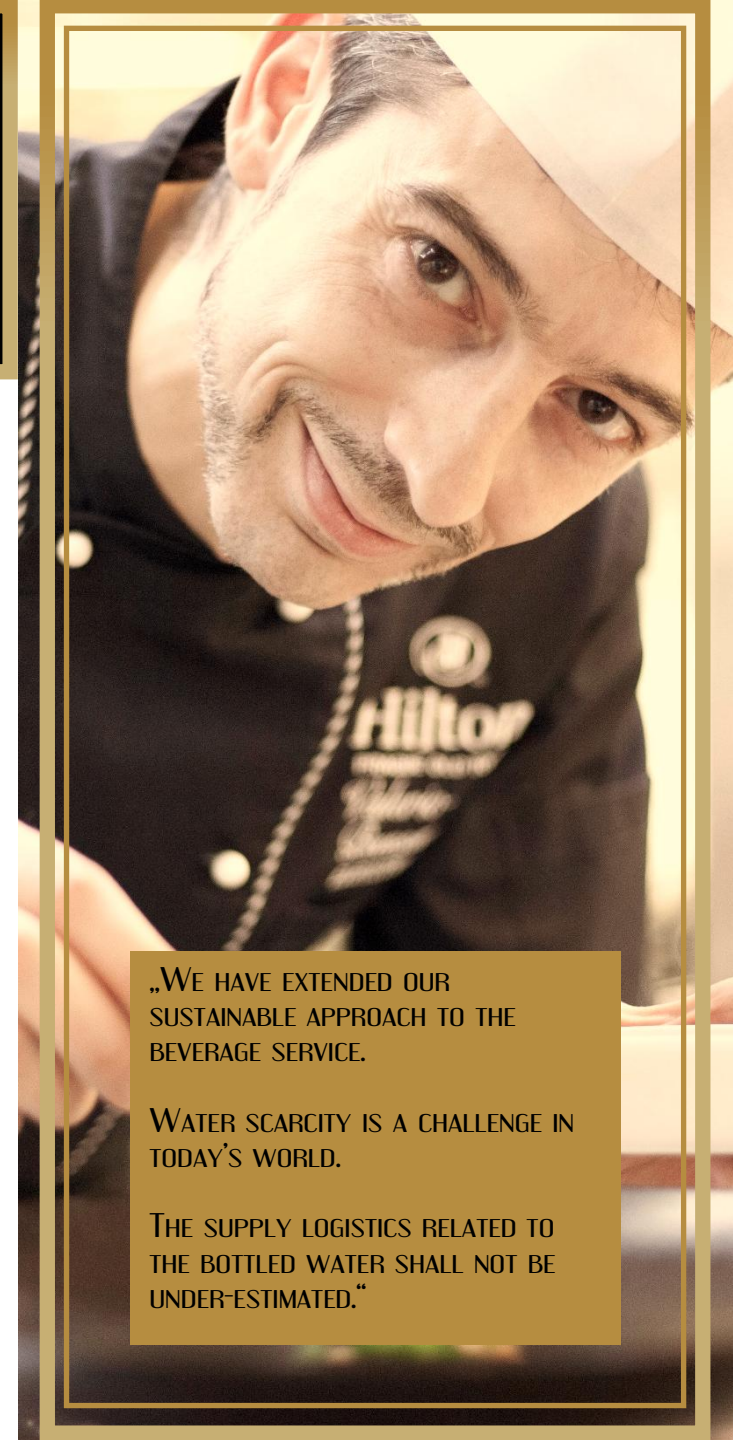
BOTTLED MINERAL WATERS AS WELL AS SOFT DRINKS REMAIN AVAILABLE AND UPON REQUEST, BUT ARE NOT INCLUDED INTO THE MEETING PACKAGES. REFER TO THE NEXT PAGES TO SEE OUR PRICE LIST.



„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

A breakfast spread featuring two golden-brown croissants, a waffle, a slice of orange, a small glass of yogurt with a strawberry and jam, and a fried egg, all on a white plate. The plate is set on a woven placemat with a white cup and cutlery in the background.

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

The background of the image shows a close-up of several white, scalloped-edged trays arranged in a grid. Each tray contains a dumpling, likely a steamed or boiled variety, topped with a fresh garnish of finely chopped green herbs, red chili peppers, and orange carrots. The entire image is framed by a thin, elegant gold border.

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 PROFITEROLES 
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

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

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

MINISTRONE 🌿🚫

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

- 
- 🚫 GLUTEN FREE
 - 🌿 VEGETARIAN
 - 🌿 VEGAN
 - 🍷 AS PER THE WEEK MARKET
 - 🐷 CONTAINS PORK

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

„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 ABOVE 30 PERSONS

LUNCH BUFFET

APPETIZERS AND SALADS

COBB SALAD, RED ONION, TOMATOES AND PARSLEY (V) (GF)

SPICY BEEF SALAD

SEASONAL SALAD (P)

CUCUMBER, YOGHURT DRESSING WITH MINT (V) (GF)

SALAD BAR WITH DRESSINGS AND CONDIMENTS (V) (GF)

SOUP

CHICKPEA AND CHILI SOUP (V) (GF)

MAIN COURSES

CHICKEN TIKKA MASALA (GF)

FISH CATCH OF THE DAY (P)

VEGETABLE CASSEROLE, FETA CHEESE (V) (GF)

PILAF RICE (V) (GF)

SAUTÉED ZUCCHINI AND TOMATOES (V) (GF)

DESSERTS

FRUIT SKEWERS (V) (GF)

TORTA FRAGOLINE

CAKE OF THE DAY (P)

ORANGE PANNA COTTA (GF)

FRESHLY BREWED COFFEE & TEA

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
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MORNING BREAK

CHICKEN MINI QUICHE (GF)

BAGUETTE WITH TUNA AND TOMATO

APRICOT CAKE (V) (GF)

SWEET SPINACH CAKE (V)

HOMEMADE COOKIES (V) (GF)

FRESHLY BREWED COFFEE & TEA

AFTERNOON BREAK

CZECH HERMELÍN CHEESE OPEN SANDWICH (V)

ROASTED AUBERGINE TORTILLA (V)

BERRIES TARTELETTES (GF)

ASSORTED CUPCAKES (V)

HOMEMADE COOKIES (V) (GF)

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

- 
- (GF) GLUTEN FREE
 - (V) VEGETARIAN
 - (V) VEGAN
 - (P) AS PER THE WEEK MARKET
 - (P) CONTAINS PORK

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
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 🌱🚫
GIANDUJA CROSTATA 🌱🚫
SCONES WITH JAM FILLING 🌱
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



The background of the image shows a close-up of several white dumplings arranged in a white, segmented tray. Each dumpling is topped with a colorful garnish of finely chopped green herbs, red chili peppers, and orange carrots. The entire image is framed by a thin gold border.

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

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



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- LOCAL SUPPLIERS
- AVOIDING FOOD WASTAGE“

 GLUTEN FREE

 VEGETARIAN

 VEGAN

 AS PER THE WEEK MARKET

 CONTAINS PORK

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

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



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 

BROCCOLI 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

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



„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 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

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



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

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



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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

COBB 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.
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- 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

GISSINI 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

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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- LOCAL SUPPLIERS
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 GLUTEN FREE

 VEGETARIAN

 VEGAN

 AS PER THE WEEK MARKET

 CONTAINS PORK



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

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
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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

THIS MENU IS DESIGNED FOR SEATED LUNCH/DINNER.
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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

INCLUDED IN THE DAILY DELEGATE RATE OR 440 CZK/PERSON

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- SPECIAL DIETARY REQUIREMENTS

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- LOCAL SUPPLIERS
- AVOIDING FOOD WASTAGE“



GLUTEN FREE



VEGETARIAN



VEGAN



AS PER THE WEEK MARKET



CONTAINS PORK

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:

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

FRIDAY

GROUPS BELOW 20 PERSONS

MEETING SIMPLIFIED

LUNCH 2-COURSE

CAESAR CHICKEN SALAD (🚫AVAILABLE)

~~

CHICCHE WITH SPICY TOMATOES AND SHRIMPS 🚫

~~

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

2-COURSE MENU:


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.



„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 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 TARTELETES 🚫
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

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



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
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  
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

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



„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

A still life composition featuring a potted plant, a coffee grinder, a tray of donuts, and coffee beans, with the text "COFFEE BREAKS" overlaid. The scene is set on a dark surface. In the foreground, a wooden tray filled with various donuts (pink, white, and chocolate) is the central focus. To the left, a potted plant with green leaves sits in a wooden pot. Behind the tray, a vintage-style manual coffee grinder is visible. A burlap sack and a can of coffee are also present in the background. The text "COFFEE BREAKS" is written in a stylized, serif font across the center of the image.






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

SATURDAY






CHICKEN MINI QUICHE 
BAGUETTE WITH TUNA AND TOMATOES
APRICOT CAKE  
SWEET SPINACH 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






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



„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

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



THEMIED 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



PRAQUE 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

„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

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)

A buffet table is displayed with a variety of food items. In the foreground, there are several white bowls containing different types of salads, including one with shrimp and another with chicken. A large glass pitcher of water with a lemon wedge is also visible. To the right, a basket of fresh bread sits next to a tray of smoked salmon garnished with lemon and onions. In the background, more food items are visible on a raised platform, including a bowl of rice and vegetables and a tray of tomatoes. The entire scene is framed by a yellow border, and the text "DINING BUFFET MENUS" is overlaid in a stylized, yellow font.

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 (V) (GF)
- CALAMARI SALAD WITH LEMON AND CORIANDER (V) (GF)
- ROAST VEGETABLES AND PARMESAN SALAD (V) (GF)
- ROAST CHICKEN SALAD WITH CUCUMBERS (GF)
- TOMATO AND BUFFALO MOZZARELLA, ROCKET SALAD AND BALSAMIC REDUCTION (GF)
- SALAD BAR WITH DRESSINGS AND CONDIMENTS (V)

MAIN COURSES

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

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 (V)
- SACHER CAKE (V)
- FRESH FRUIT PLATTER (V)
- STRAWBERRY CHEESE CAKE (V)
- APPLE STRUDEL (V)
- FRESHLY BREWED COFFEE & TEA (V)

- (GF) GLUTEN FREE
- (V) VEGETARIAN
- (V) VEGAN
- (P) AS PER THE WEEK MARKET
- (P) CONTAINS PORK



DINING BUFFET MENUS

INTERNATIONAL BUFFET MENU II

APPETIZERS AND SALADS

- HEIRLOOM TOMATO AND AVOCADO SALAD (GF, V)
- POACHED CHICKEN SUPREME AND BABY SPINACH SALAD (V)
- BEEF CARPACCIO, PARMESAN FAKES AND ROSEMARY OIL (V)
- HUMMUS AND BEETROOT (V, GF)
- GRILLED VEGETABLE SALAD (V, GF)
- SALAD BAR WITH DRESSINGS AND CONDIMENTS (V)

MAIN COURSES

- ROAST LEG OF LAMB, HERB AND THYME JUS (V)
- AUBERGINE AND MOZZARELLA GRATIN (V, GF)
- FISH CATCH OF THE DAY (P)
- BUTTERED NEW POTATOES (V)
- BASMATI RICE WITH CASHEW AND RAISINS (V, GF)
- PENNE WITH SHRIMPS AND SPINACH SAUCE (V)

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 (V)
- ASSORTED FRUIT TARTELETTES (V, GF)
- VANILLA CRÈME BRÛLÉE (V, GF)
- APPLE CROSTATA (V)
- CHOCOLATE CAKE (V)

FRESHLY BREWED COFFEE & TEA

- (GF) GLUTEN FREE
- (V) VEGETARIAN
- (V) VEGAN
- (P) AS PER THE WEEK MARKET
- (P) 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 🌱

DESSERTS

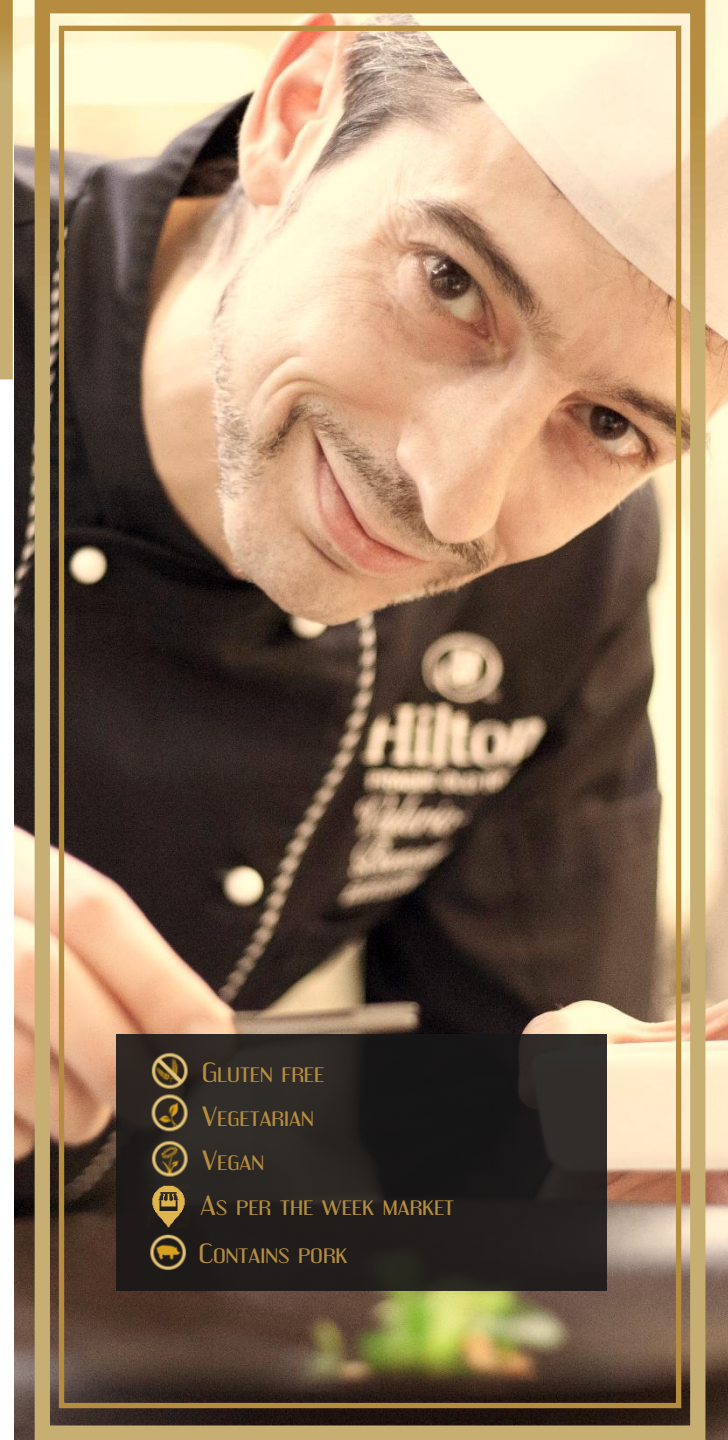
- PANCAKE LÍVANCE WITH BLUEBERRY AND WHIPPED CREAM
- APPLE STRUDEL 🌱
- SELECTION OF CZECH PASTRY KOLÁČE 🌱
- BÁBOVKA CAKE 🌱
- SLICED FRUITS 🌱 🌱

FRESHLY BREWED COFFEE & TEA

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.

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



DINING BUFFET MENUS

COLOSSEUM BUFFET – CHEF'S SIGNATURE

APPETIZERS AND SALADS

BEEF 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 🍃

DESSERTS

TIRAMISU CAKE 🍃

FRAGOLONI CAKE 🍃

ZUPPA INGLESE 🍃

CROSTATA AL CIOCCOLATO 🍃

ASSORTED ICE CREAM WITH TOPPINGS 🍃

FRESHLY BREWED COFFEE & TEA

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.

- 
- 🚫 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  | 260 CZK PER PERSON |
| ROAST CHICKEN, THYME AND LEMON SAUCE  | 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.

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

A gourmet dish featuring a roasted bird, asparagus, potatoes, and mushrooms on a white plate with a sauce drizzle.

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 🌿🥬

APPLE STRUDEL, VANILLA SAUCE AND WHIPPED CREAM 🌿

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 🥬🌿


3-COURSE MENU II

ASPARAGUS RISOTTO, PARMESAN FONDUE 🥬🌿

PAN SEARED SALMON FILLET, SAUTÉED SPINACH AND CAULIFLOWER PURÉE 🥬

MINI STRAWBERRY CAKE 🥬🌿

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
- 🌿 VEGETARIAN
- 🥬 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

APPLE STRUDEL WITH CINNAMON CRÈME ANGLAISE 🌱

MINIMUM 10 PERSONS
1 790 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
1 690 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 TVAROH CHEESE, FRESH BERRY AND
STRAWBERRY COMPOTE, VANILLA CRUMBLE

MINIMUM 10 PERSONS
1 790 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
-  VEGETARIAN
-  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](https://www.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

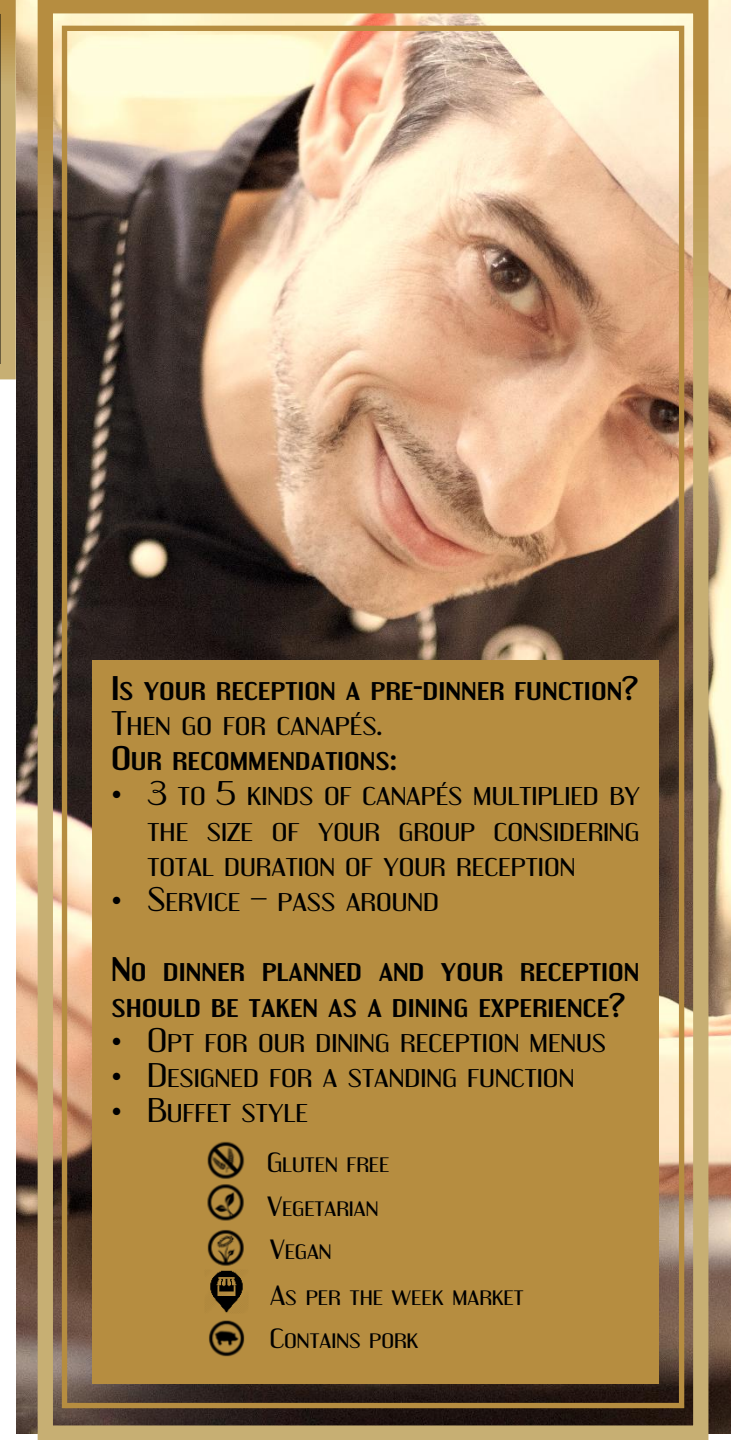
🌱 GLUTEN FREE

🌱 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 RILLETES, 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, HORSE RADISH 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

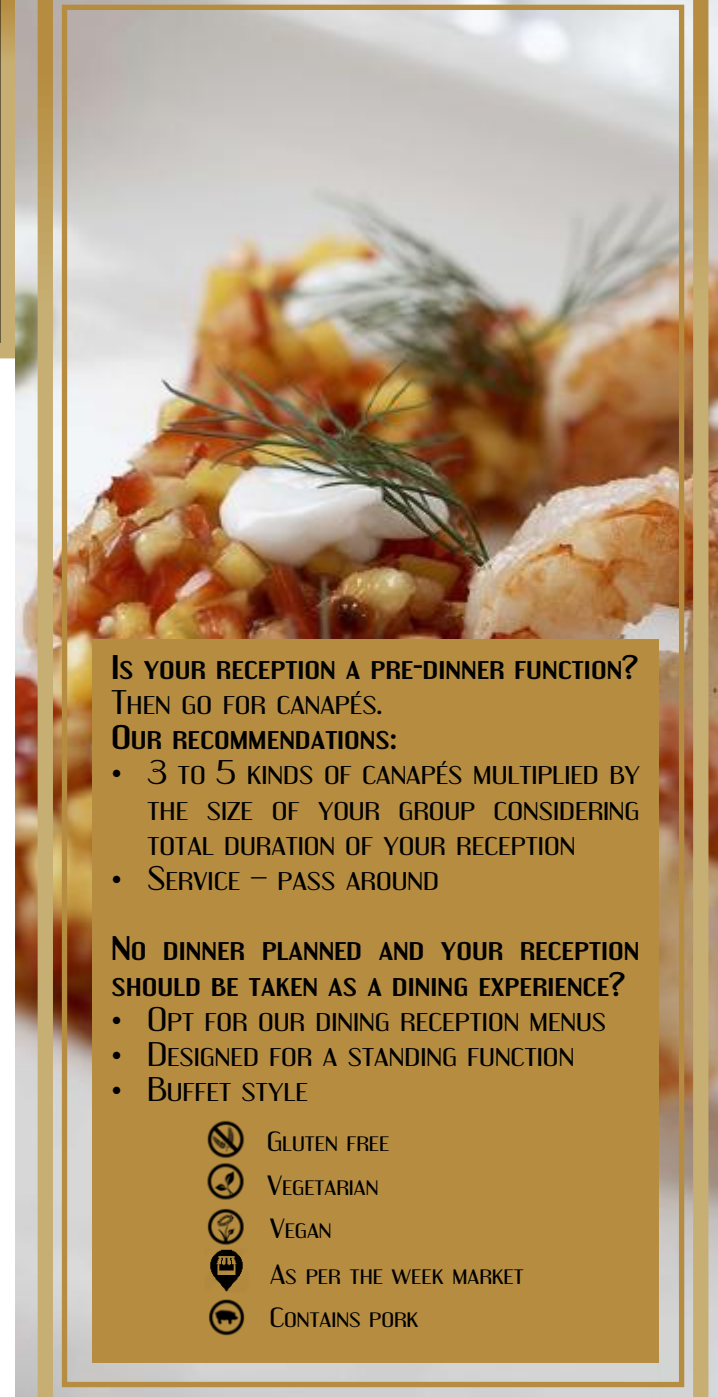
 GLUTEN FREE

 VEGETARIAN

 VEGAN

 AS PER THE WEEK MARKET

 CONTAINS PORK



The image features three glasses of beverages against a dark background. The leftmost glass contains a clear liquid with ice and a sprig of rosemary. The middle glass is filled with a yellow liquid, topped with a slice of lemon and a dollop of white foam. The rightmost glass contains a red liquid with ice, strawberries, and a sprig of mint. A thin gold border frames the entire image.

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

| | |
|----------------------|-----------------|
| NESPRESSO | 115 CZK PER CUP |
| FILTER COFFEE | 115 CZK PER CUP |
| DECAFFEINATED COFFEE | 115 CZK PER CUP |
| SELECTION OF TEAS | 115 CZK PER CUP |

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 |

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 |



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

150 CZK

750ML

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

180 CZK
200 CZK
360 CZK

750ML

1000 CZK
1250 CZK
2 150 CZK



BEVERAGES

WINE LIST

RED WINES

SVATOVAVŘINECKÉ
MICHLOVSKÝ, MORAVIA, CZECH REPUBLIC

150ML

150 CZK

750ML

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 | 240 CZK PER COCKTAIL |
| TOM COLLINS GIN, FRESH LEMON JUICE, SUGAR SYRUP, SODA WATER | 240 CZK PER COCKTAIL |

WHISKEY COCKTAILS

| | |
|---|----------------------|
| MANHATTAN CANADIAN CLUB, MARTINI ROSSO, ANGOSTURA BITTERS | 250 CZK PER COCKTAIL |
| OLD FASHIONED JACK DANIELS, ANGOSTURA BITTERS, BROWN SUGAR, SODA WATER | 250 CZK PER COCKTAIL |

VODKA COCKTAILS

| | |
|---|----------------------|
| COSMOPOLITAN VODKA, ORANGE BITTER, COINTREAU, CRANBERRY AND LIME JUICE | 240 CZK PER COCKTAIL |
| CAIPIROSKA VODKA, FRESH LIME, BROWN SUGAR | 260 CZK PER COCKTAIL |

RUM COCKTAILS

| | |
|--|----------------------|
| MOJITO HAVANA CLUB, FRESH LIME, SUGAR, SODA WATER, FRESH MINT | 250 CZK PER COCKTAIL |
| CUBA LIBRE HAVANA CLUB, LIME JUICE, SUGAR, COCA COLA | 250 CZK PER COCKTAIL |



BEVERAGES

COCKTAIL SELECTION

TEQUILA COCKTAILS

| | |
|---|----------------------|
| PINK CADILLAC TEQUILA, TRIPLE SEC, GRAND MARNIER, CRANBERRY AND LIME JUICE | 250 CZK PER COCKTAIL |
| TEQUILA SUNRISE TEQUILA, ORANGE JUICE, GRENADINE | 250 CZK PER COCKTAIL |

FANCY & COLADAS

| | |
|---|----------------------|
| MAI TAI RUM, AMARETTO, ALMOND SYRUP, PINEAPPLE AND LEMON JUICE | 250 CZK PER COCKTAIL |
| PIÑA COLADA RUM, COCONUT SYRUP, PINEAPPLE JUICE, CREAM | 260 CZK PER COCKTAIL |

BRANDY COCKTAILS

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



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