

CONFERENCE & BANQUETING MENU BY HILTON PRAGUE OLD TOWN





Home



Dear Valued Guest,

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

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

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

Hilton Prague Old Town Culinary Team





Home

BREAKFAST MENUS

Continental Breakfast
Breakfast at Hilton

COFFEE BREAKS

Morning Coffee Breaks
Afternoon Coffee Breaks
Themed Coffee Breaks
Additional Coffee Breaks Items

QUICK LUNCHES

Working Lunches
Take Away Lunch

DAILY DELEGATE BUFFETS

Group Selection Monday
Group Selection Tuesday
Group Selection Wednesday
Group Selection Thursday
Group Selection Friday
Group Selection Saturday
Group Selection Sunday

BUFFET MENUS

Buffet Menus
Chef's Signature Buffet Menu
Czech Buffet Menu
Flying Buffet Menu
Buffet Enhancements
Interactive Food Stations

LUNCH & DINNER MENUS

3-course Menu
4-course Menu
Chef's Signature Menu
5-course Gala Dinner
6-course Menu
Vegetarian Menu
Special Menu

CANAPÉ RECEPTIONS

Cold Canapés
Hot Canapés
Dessert Canapés

BEVERAGES

Open Bar
Beverage List
Wine List
Cocktail Selection





Home

BREAKFAST MENUS



**CONTINENTAL
BREAKFAST**



**BREAKFAST
AT HILTON**





Home



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





Home



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





Home



BREAKFAST AT HILTON

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





COFFEE BREAKS



**MORNING
COFFEE BREAKS**



**AFTERNOON
COFFEE BREAKS**



**THEMED
COFFEE BREAKS**



**ADDITIONAL
COFFEE BREAK
ITEMS**





Home



MORNING COFFEE BREAKS

MONDAY



TUESDAY



WEDNESDAY



THURSDAY



FRIDAY



SATURDAY



SUNDAY



For an additional 95 CZK per person you can have orange juice added to your coffee break.



[Home](#)

MORNING COFFEE BREAKS

MONDAY

Sundried Tomato and Goat Cheese Gateau

Mini Pretzels with Cream Cheese Dip

Banana Muffins

Brownies

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK
per person





Home



MORNING COFFEE BREAKS TUESDAY

Zucchini and Cherry Tomato Skewers

Panini with Chicken Ham and Fontina Cheese

Almond Cake

Fruit Skewers

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

345 CZK
per person





MORNING COFFEE BREAKS WEDNESDAY

Bagels with Smoked Salmon and Cream Cheese

Mozzarella Bocconcini with Basil Pesto

Sliced Fruits

Apricot Crostata

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

345 CZK
per person





Home



MORNING COFFEE BREAKS THURSDAY

Walnuts and Cheese Cupcakes

Focaccia and Poached Chicken

Grape Tartlets

Gratin Sabayon with Berries

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK
per person





Home



MORNING COFFEE BREAKS FRIDAY

Multiseed Croissant with Turkey Ham

Feta Cheese and Olive Skewers

Citrus Muffins

Chocolate Cheese Cake

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

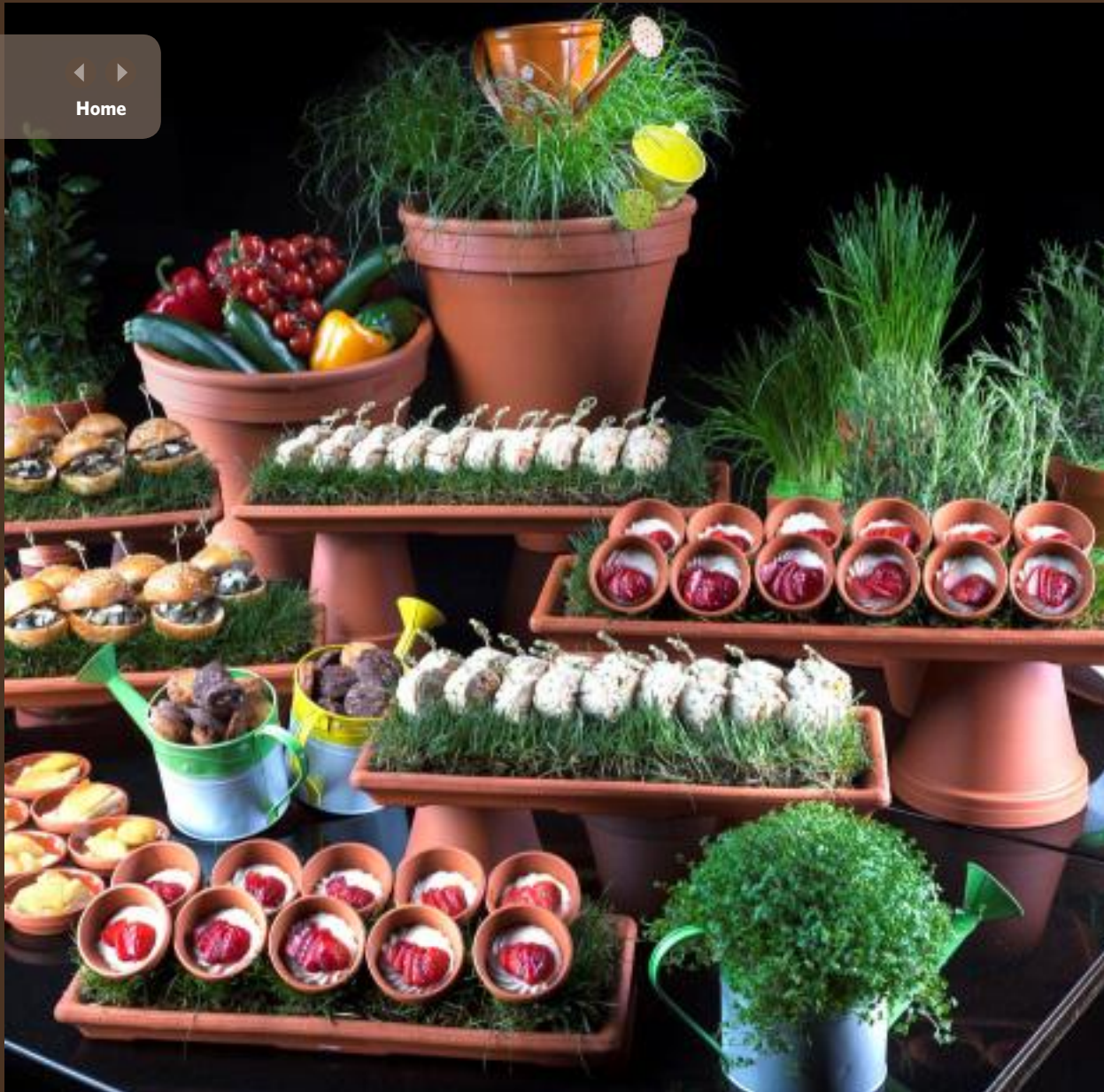
Minimum 15 persons

345 CZK
per person





Home



MORNING COFFEE BREAKS SATURDAY

Chicken Caesar Skewers

Pizzaiola Tart

Fruit Salad

Stracciatella Muffins

Homemade Cookies

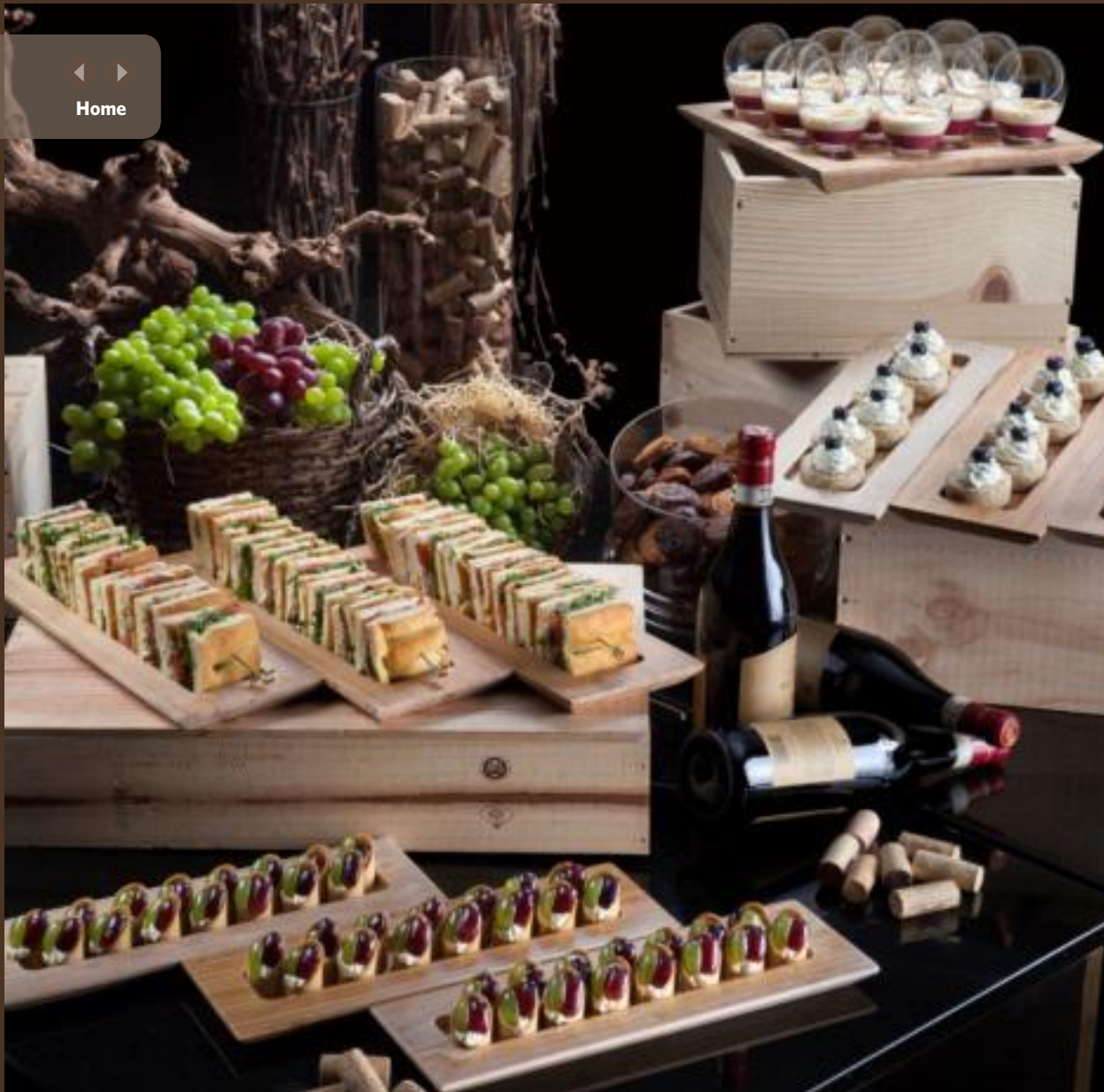
Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK
per person





Home



MORNING COFFEE BREAKS SUNDAY

Sandwich with Veal and Salsa Tonnata

Hummus and Pita Bread

Apple and Walnut Cake

Fresh Waffles with Fruit Dip

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK
per person





Home

AFTERNOON COFFEE BREAKS

MONDAY



TUESDAY



WEDNESDAY



THURSDAY



FRIDAY



SATURDAY



SUNDAY



For an additional 95 CZK per person you can have orange juice added to your coffee break.





Home

AFTERNOON COFFEE BREAKS MONDAY

Roast Beef and Horseradish Buns

Prawn and Avocado Cocktail

Coffee Mousse

Assorted Doughnuts

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK
per person





Home



AFTERNOON COFFEE BREAKS TUESDAY

Vegetable Rolls

Veggie Burgers with Mushrooms and Parmesan

Apple Tatin

Strawberry Trifle

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK
per person





Home



AFTERNOON COFFEE BREAKS WEDNESDAY

Tomato Brochette Skewers

Tandoori Chicken Wraps

Cheese Cake with Berries Compote

Assorted Fruit Tartlets

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

345 CZK
per person





Home



AFTERNOON COFFEE BREAKS THURSDAY

Chicken Burger

Tomato and Mozzarella Sandwich

Apple Strudel

Chocolate Pavlova

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

345 CZK
per person





Home



AFTERNOON COFFEE BREAKS FRIDAY

Provençal Buns with Pastrami

Cucumber and Cheese Sandwich

Chocolate Doughnut

Opera Cake

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK
per person





Home



AFTERNOON COFFEE BREAKS SATURDAY

Baguette with Boiled Eggs and Herb Mayonnaise

Roasted Aubergine Tacos

Fig Tatin

Assorted Cupcakes

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK
per person





AFTERNOON COFFEE BREAKS SUNDAY

Mini Club Sandwich

Vegetable Crudités with Guacamole Dip

Candied Cherry Panna Cotta

Scones with Jam Filling

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK
per person





Home



THEMED COFFEE BREAKS



CZECH FLAVOURS



MEDITERRANEAN



ASIAN DELIGHTS



FRESH & FIT





Home



THEMED COFFEE BREAKS

CZECH FLAVOURS

Hermelín Cheese Open Sandwich

Prague Ham in Cummin Bread
with Mustard

Bábovka Cake

Czech Traditional Dessert Větrník

Apple Strudel

Apple Juice, Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

350 CZK
per person





Home



THEMED COFFEE BREAKS

MEDITERRANEAN

Bresaola and Arugula Sandwich

Piadina Roll, Roasted Zucchini
and Parmesan Cheese

Poached Prawns, Lemon and Parsley

Tiramisu

Limoncello Meringue

Fruit Crostata

Orange Juice, Cappucino, Latte, Nespresso,
Freshly Brewed Coffee & Tea

Minimum 15 persons

380 CZK
per person





Home



THEMED COFFEE BREAKS

ASIAN DELIGHTS

Pecking Duck in Steam Bun

Thai Beef Salad

Vegetarian Rice Paper Roll

Tapioca and Mango Pudding

Coconut Panna Cotta

Lychee in Vanilla Syrup

Fruit Juice, Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

390 CZK
per person





Home



THEMED COFFEE BREAKS

FRESH & FIT

Cucumber and Rye Bread Sandwich

Hummus with Pita Bread

Granola Bar

Berries with Chocolate Flakes

Fresh Sliced Fruits

Vegetable and Chia Seed Smoothies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

370 CZK
per person





Home



ADDITIONAL COFFEE BREAK ITEMS

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

Minimum 15 persons





Home



ADDITIONAL COFFEE BREAK ITEMS

Mini Beef Burger **140 CZK** per piece
with Caramelized Onion

Winter Treat

Hot Chocolate Station **50 CZK** per person
with Condiments

Apple Fritters, Cranberry Jam **60 CZK** per person

Hot Sabayon with Cookies **70 CZK** per person

Pancakes with Various Toppings **80 CZK** per person

Summer Treat

Homemade Ice Tea Selection **50 CZK** per person

Assortment of Tropical Smoothies **60 CZK** per person

Chocolate Fountain
with Fruit Skewers **70 CZK** per person

Assorted Ice Cream **80 CZK** per person





Home

QUICK LUNCHES



**WORKING
LUNCHES**



**TAKE AWAY
LUNCH**





Home



WORKING LUNCHES



**MONDAY
WORKING
LUNCH**



**TUESDAY
WORKING
LUNCH**



**WEDNESDAY
WORKING
LUNCH**



**THURSDAY
WORKING
LUNCH**



**FRIDAY
WORKING
LUNCH**



**SATURDAY
WORKING
LUNCH**



**SUNDAY
WORKING
LUNCH**





Home



WORKING LUNCHES

MONDAY WORKING LUNCH

APPETIZERS AND SALADS

Assorted Finger Sandwiches

Classic Caesar Salad, Croutons, Boiled Eggs and Parmesan

Grilled Zucchini, Sundried Tomatoes, Basil Oil

Salad Bar with Dressings and Condiments





Home



WORKING LUNCHES

MONDAY WORKING LUNCH

HOT MEAL

Roasted Chicken in Provençal Sauce
Crushed Potatoes with Spring Onion
Gratinated Cannelloni with Ricotta Cheese and Spinach

SWEETS

Strawberry Mille-Feuille

Chocolate Pudding

Fruit Salad with Grand Marnier

Freshly Brewed Coffee & Tea

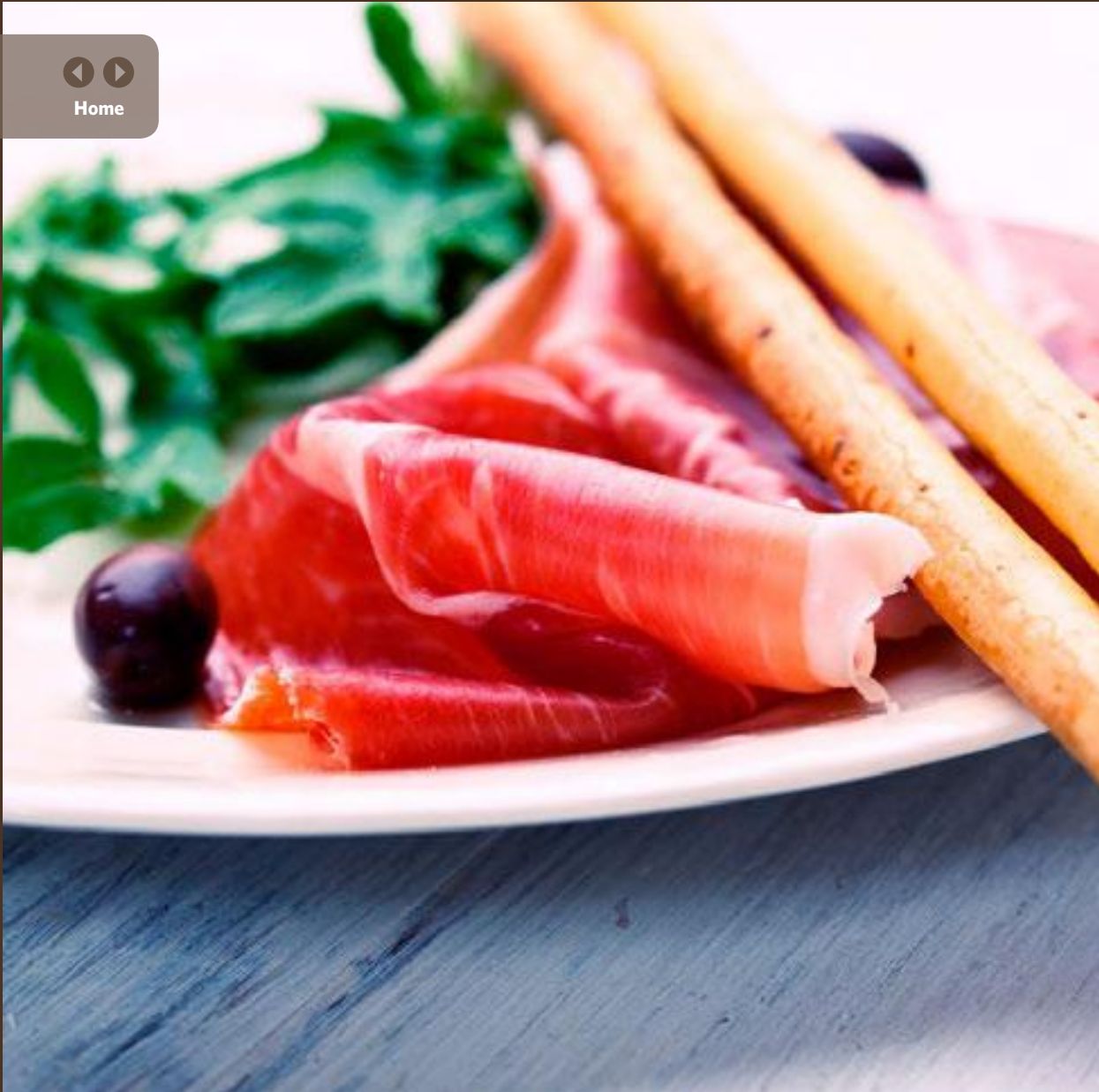
Minimum 10 persons

700 CZK
per person





Home



WORKING LUNCHES

TUESDAY WORKING LUNCH

APPETIZERS AND SALADS

Assorted Finger Sandwiches

Cured Beef, Roast Vegetables and Parmesan

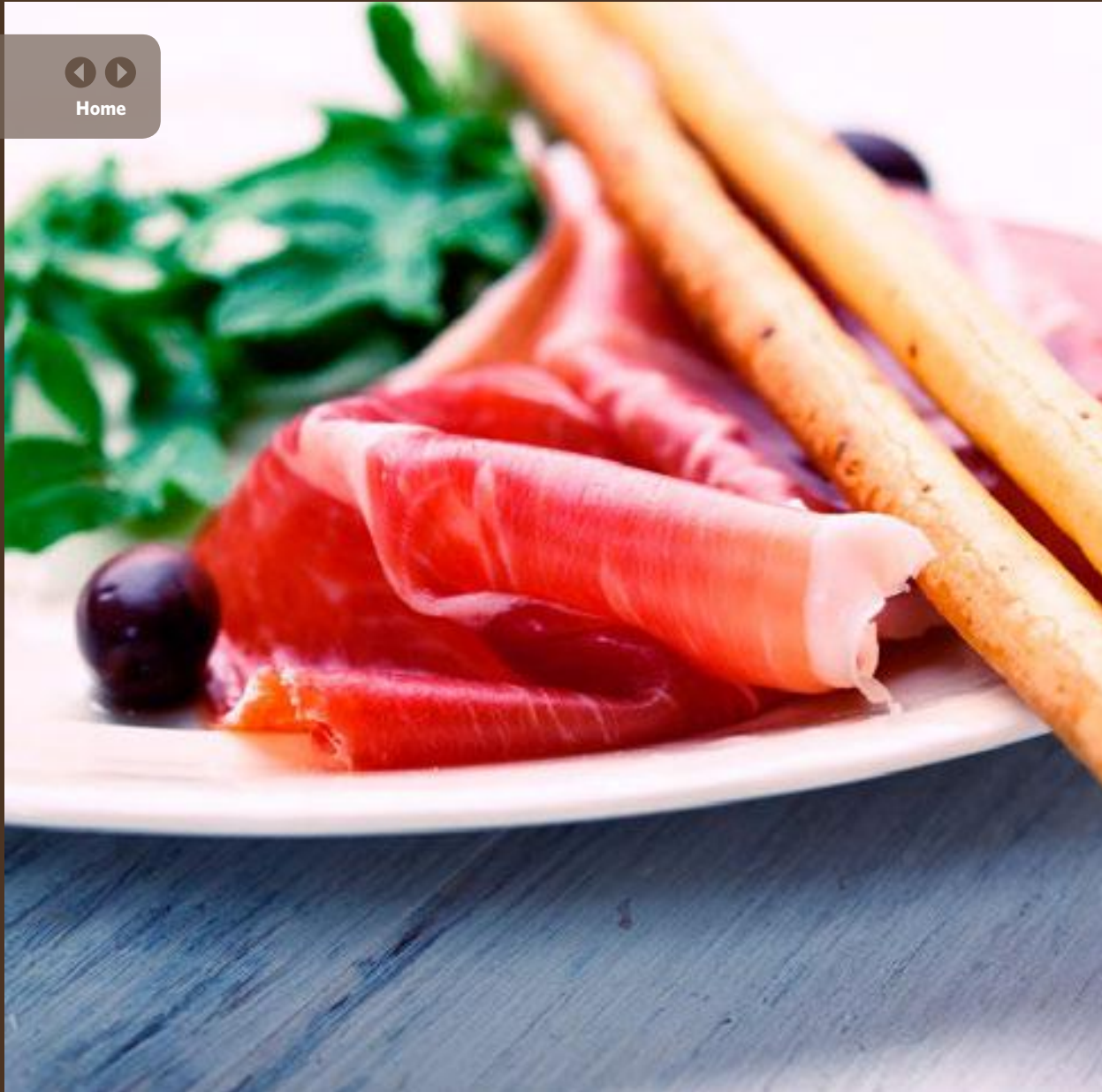
Greek Salad with Olives and Feta Cheese

Salad Bar with Dressings and Condiments





Home



WORKING LUNCHES

TUESDAY WORKING LUNCH

HOT MEAL

Steamed Butter Fish with Spicy Piperade Sauce
Cream Cheese Ravioli, Aurora Sauce
Steamed Jasmine Rice

SWEETS

Cheese Cake

Cups of Panna Cotta with Fruit Coulis

Chocolate Crostata

Freshly Brewed Coffee & Tea

Minimum 10 persons
700 CZK
per person





Home



WORKING LUNCHES

WEDNESDAY WORKING LUNCH

APPETIZERS AND SALADS

Assorted Finger Sandwiches

Tomato and Mozzarella, Basil Pesto

Chickpea Salad, Tomato and Pickled Vegetables

Salad Bar with Dressings and Condiments





Home



WORKING LUNCHES

WEDNESDAY WORKING LUNCH

HOT MEAL

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

SWEETS

Strawberry Cheese Cake

Crème Caramel

Apple Strudel

Freshly Brewed Coffee & Tea

Minimum 10 persons
700 CZK
per person





Home



WORKING LUNCHES

THURSDAY WORKING LUNCH

APPETIZERS AND SALADS

Assorted Finger Sandwiches

Pasta Salad with Roasted Peppers and Olives

Aubergine and Cherry Tomatoes

Salad Bar with Dressings and Condiments





Home



WORKING LUNCHES

THURSDAY WORKING LUNCH

HOT MEAL

Beef Tagliata, Rosemary Sauce

Potato Gratin

Ricotta and Spinach Tortellini, Sage and Butter Sauce

SWEETS

Fruit Tartlets

Tiramisu

Almond Cake

Freshly Brewed Coffee & Tea

Minimum 10 persons

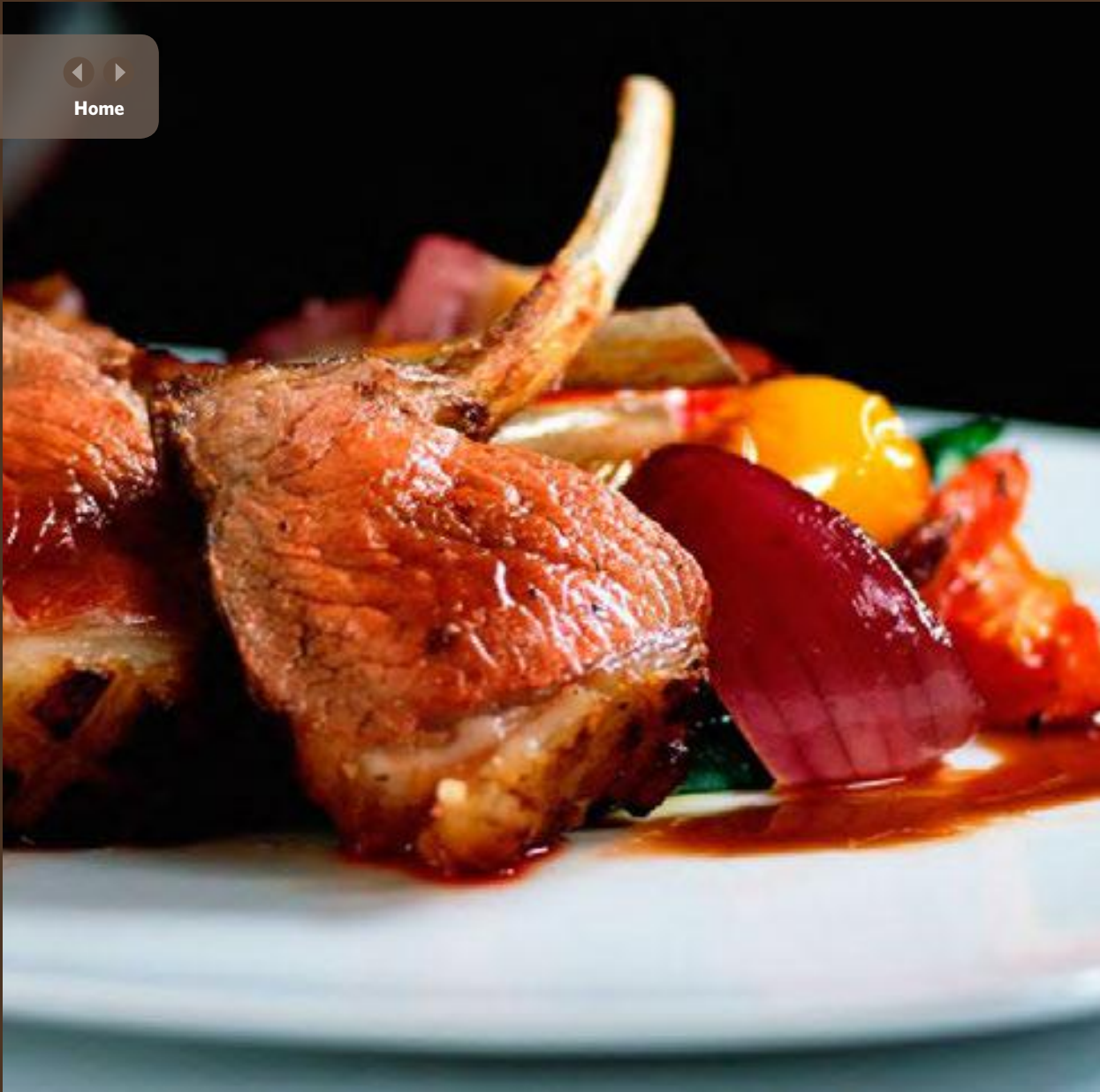
700 CZK

per person





Home



WORKING LUNCHES

FRIDAY WORKING LUNCH

APPETIZERS AND SALADS

Assorted Finger Sandwiches

Provençal Salad, Boiled Eggs, Beans and Olives

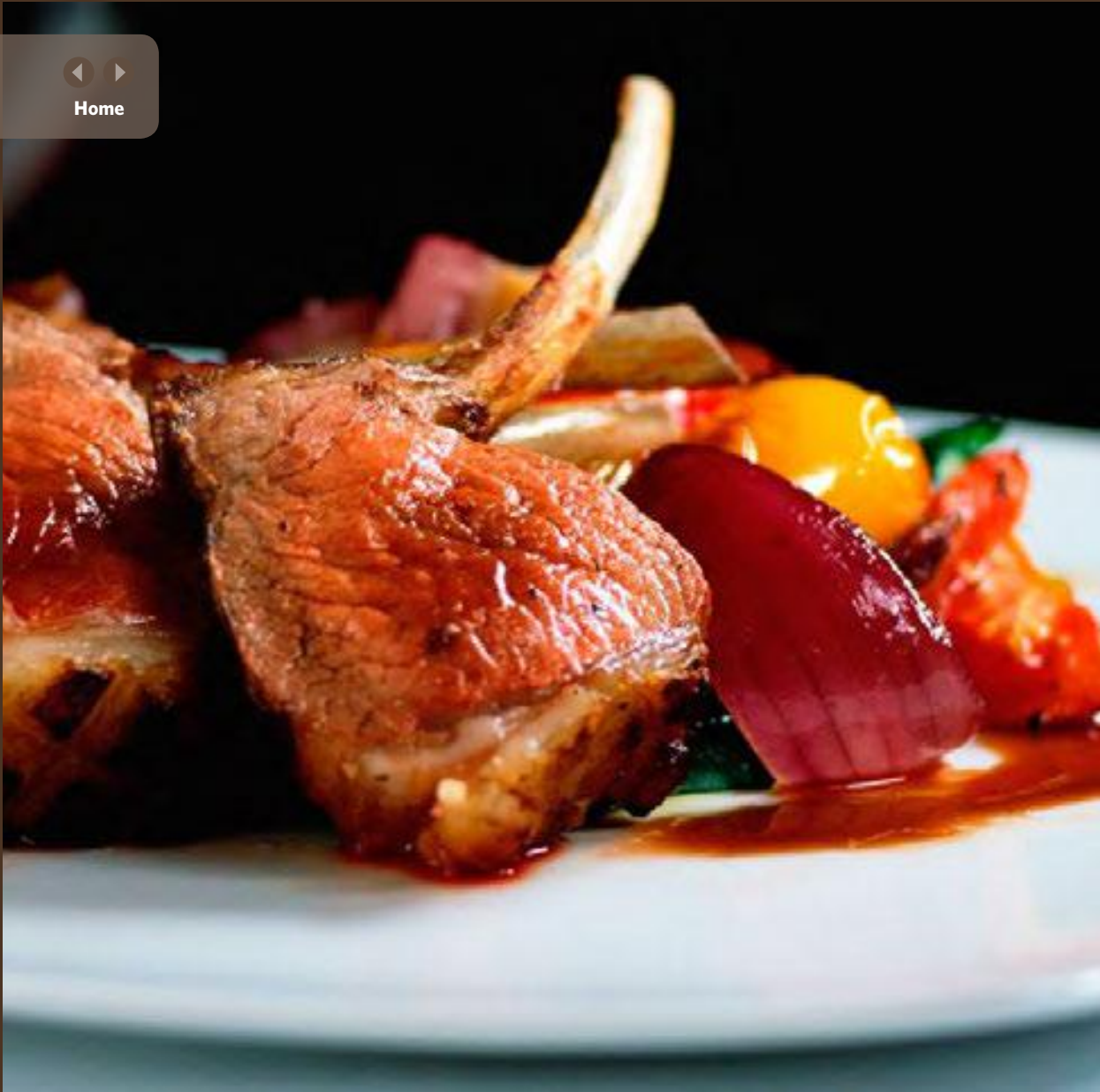
Grilled Vegetable Salad

Salad Bar with Dressings and Condiments





Home



WORKING LUNCHES

FRIDAY WORKING LUNCH

HOT MEAL

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

SWEETS

Espresso Rolls

Sliced Fruit Platter

Apricot Crostata

Freshly Brewed Coffee & Tea

Minimum 10 persons
700 CZK
per person





Home



WORKING LUNCHES

SATURDAY WORKING LUNCH

APPETIZERS AND SALADS

Assorted Finger Sandwiches

Poached Chicken, Sweet Corn and Celery

Cucumber, Mint and Yogurt Dressing

Salad Bar with Dressings and Condiments





Home



WORKING LUNCHES

SATURDAY WORKING LUNCH

HOT MEAL

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

SWEETS

Orange Panna Cotta

Torta Fragoline

Vanilla Mille-Feuille

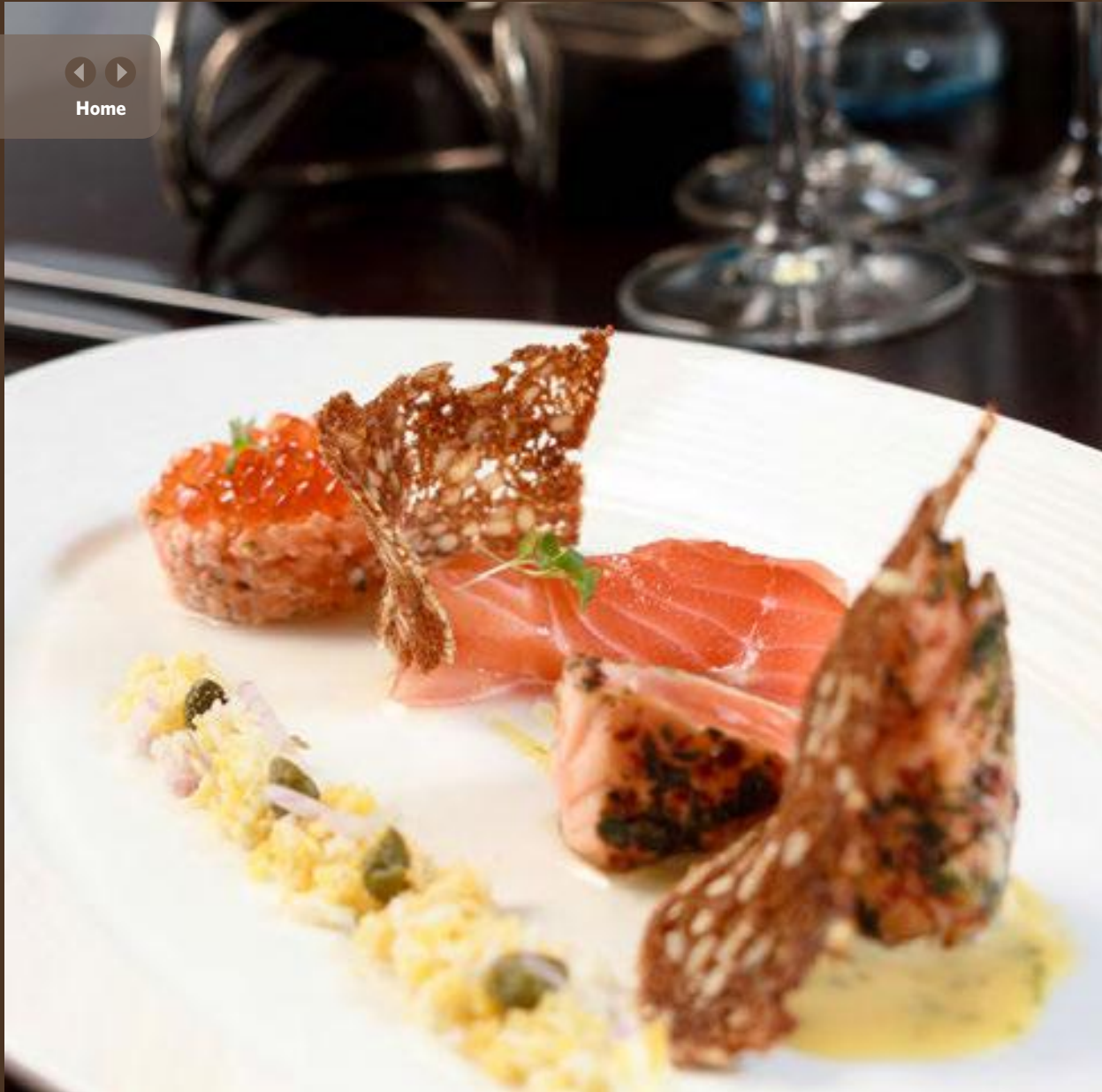
Freshly Brewed Coffee & Tea

Minimum 10 persons
700 CZK
per person





Home



WORKING LUNCHES

SUNDAY WORKING LUNCH

SALADS AND SANDWICHES

Assorted Finger Sandwiches

Coleslaw Salad

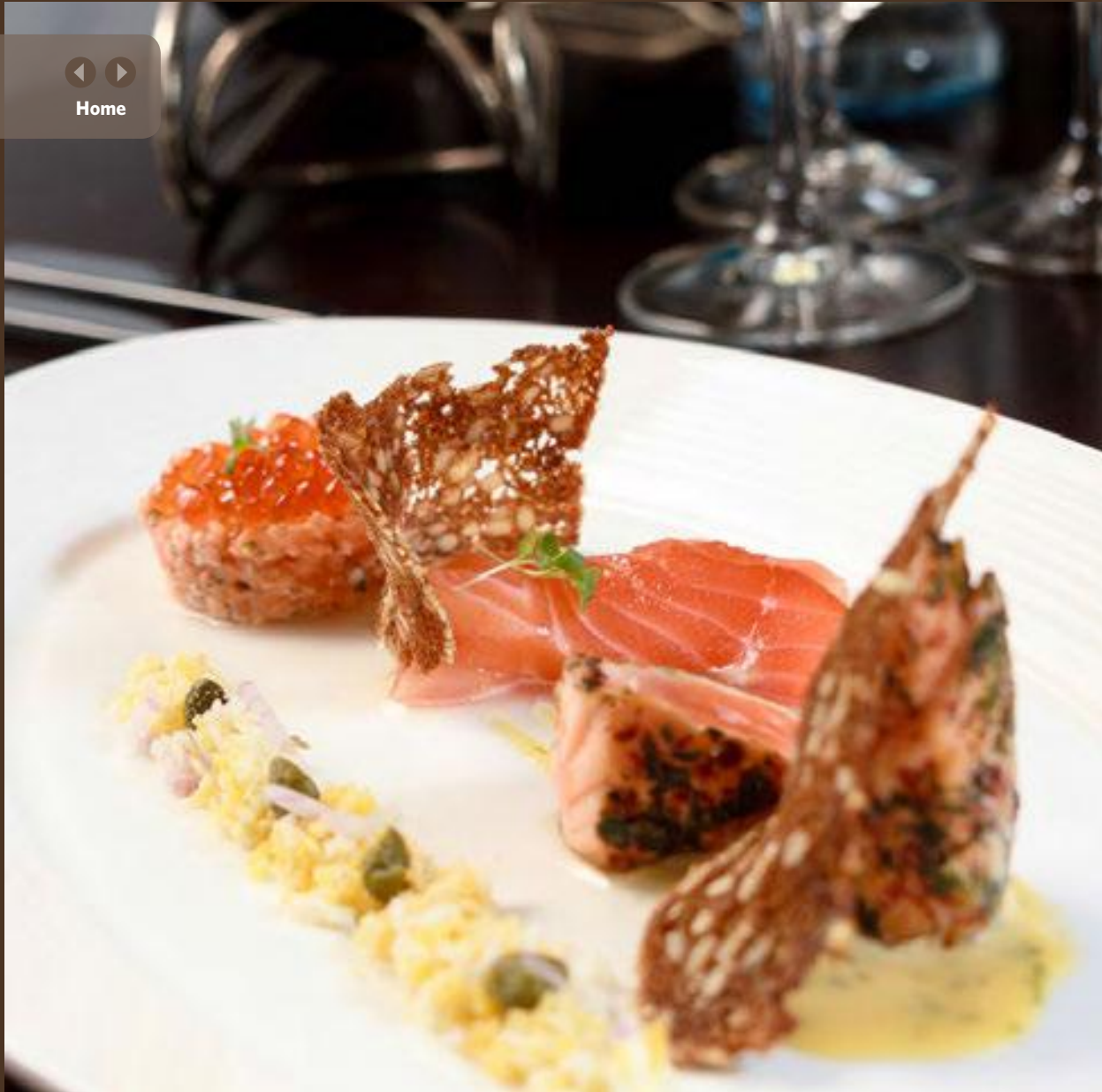
Roast Chicken Salad

Salad Bar with Dressings and Condiments





Home



WORKING LUNCHES

SUNDAY WORKING LUNCH

HOT MEAL

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

SWEETS

Apple Strudel and Crème Anglaise

Sacher Cake

Fruit Crostata

Freshly Brewed Coffee & Tea

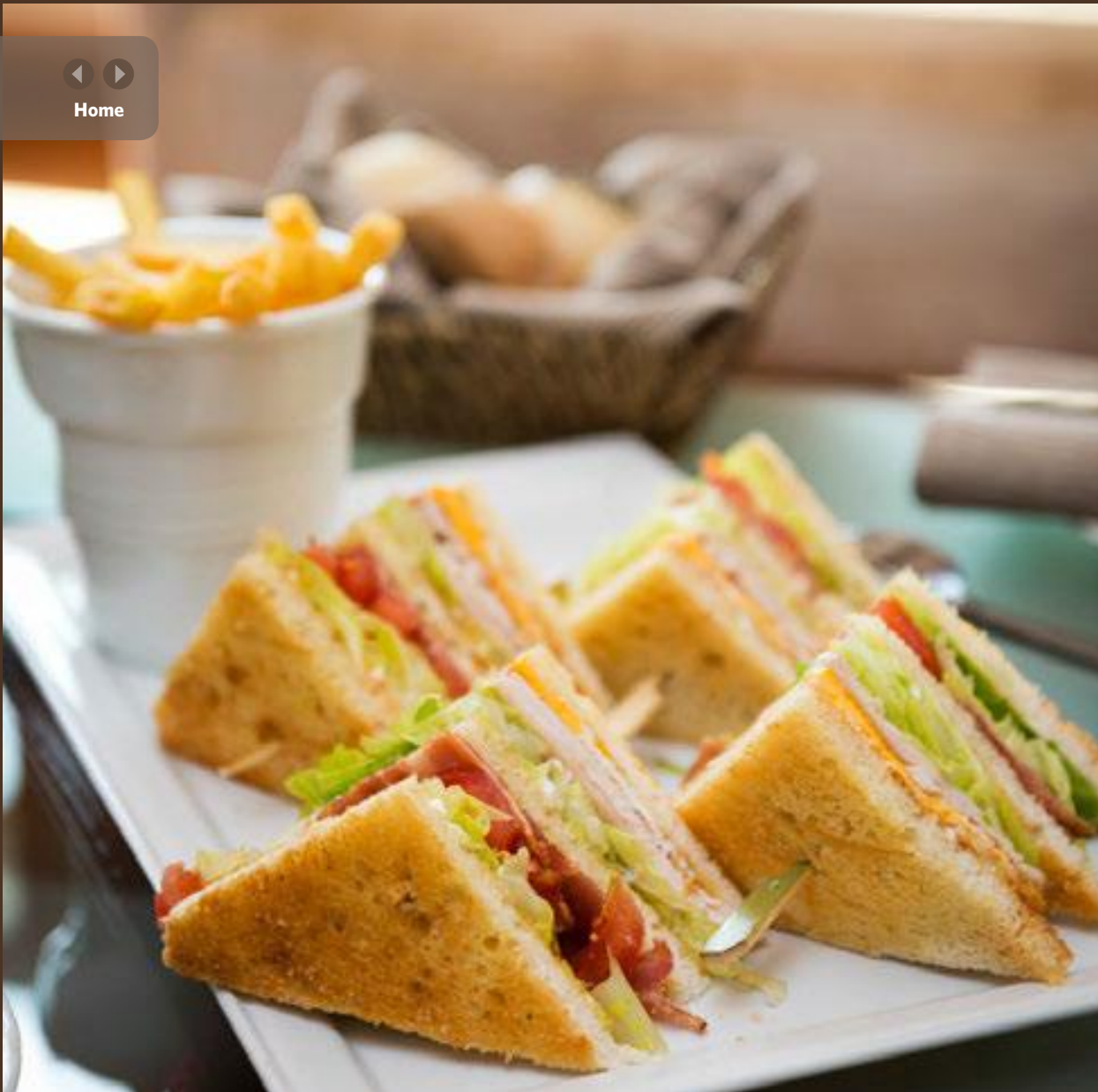
Minimum 10 persons

700 CZK
per person





Home



TAKE AWAY LUNCH

LUNCH BOX / BAG

Selection of:

1 Salad

2 Sandwiches

1 Dessert

2 Seasonal Fruit

1 Water

1 Juice

SALAD

Greek Salad

Tomato and Mozzarella

Canned Tuna and Red Beans

Poached Chicken and Green Leaves





Home



TAKE AWAY LUNCH

SANDWICHES

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

DESSERT

Chocolate
Crostata Cheese
Cake Sliced Fruits

600 CZK
per person





Home

DAILY DELEGATE BUFFETS



GROUP SELECTION MONDAY



GROUP SELECTION TUESDAY



GROUP SELECTION WEDNESDAY



GROUP SELECTION THURSDAY



GROUP SELECTION FRIDAY



GROUP SELECTION SATURDAY



GROUP SELECTION SUNDAY





Home



GROUP SELECTION MONDAY

APPETIZERS AND SALADS

Grilled Zucchini, Sundried Tomatoes, Basil Oil

Smoked Fish Platter, Honey Mustard Dressing

Classic Caesar Salad, Croutons,
Boiled Egg and Parmesan

Poached Chicken and Baby
Spinach Salad

Beetroot Salad with Scamorza Cheese

Salad Bar with Dressings and Condiments

SOUP

Roasted Tomato Soup





Home



GROUP SELECTION MONDAY

MAIN COURSES

Roasted Chicken in Provençal Sauce

Gratinated Cannelloni with Ricotta Cheese
and Spinach

Sole Scaloppini, Sautéed Vegetables

Vegetable Fried Rice

Crushed Potatoes with Spring Onion

Seasonal Vegetables





Home



GROUP SELECTION MONDAY

DESSERTS

Apple Tart

Strawberry Mille-Feuille

Chocolate Pudding

Sliced Fruits

Hazelnut Cake

Freshly Brewed Coffee & Tea

Minimum 20 persons
Included in the Daily Delegate Rate





Home



GROUP SELECTION TUESDAY

APPETIZERS AND SALADS

Marinated Calamari with Coriander and Chili

Cured Beef, Roast Vegetables and Parmesan

Greek Salad with Olives and Feta Cheese

Borlotti Beans and Tuna Salad

Potato and Leek Cake

Salad Bar with Dressings and Condiments

SOUP

Chicken and Corn Chowder





Home



GROUP SELECTION TUESDAY

MAIN COURSES

Braised Beef in Dark Beer, Crispy Onions

Steamed Butter Fish with Spicy Piperade Sauce

Cream Cheese Ravioli, Aurora Sauce

Steamed Jasmine Rice

Spicy Red Kidney, Tomato Jus

Roasted Vegetables





Home



GROUP SELECTION TUESDAY

DESSERTS

Cheese Cake

Cups of Panna Cotta with Seasonal Fruit Compote

Chocolate Crostata

Lemon Mousse

Sliced Fruits

Freshly Brewed Coffee & Tea

Minimum 20 persons
Included in the Daily Delegate Rate





Home



GROUP SELECTION WEDNESDAY

APPETIZERS AND SALADS

[Pink Shrimps with Cocktail Sauce](#)

[Tomato and Mozzarella, Basil Pesto](#)

[Chickpea Salad, Tomatoes and Pickled Vegetables](#)

[Vitello Tonnato](#)

[Smoked Salmon, Dill and Fennel](#)

[Salad Bar with Dressings and Condiments](#)

SOUP

[Potato and Leek Soup](#)





Home



GROUP SELECTION WEDNESDAY

MAIN COURSES

Tandoori Marinated Chicken with Lemon and Coriander

Pike Perch, Beans and Lemon Butter Sauce

Penne Pasta with Vegetables and Tomato Sauce

Basmati Rice with Cashew and Raisins

Roast Potatoes

Sautéed Forest Mushrooms





Home



GROUP SELECTION WEDNESDAY

DESSERTS

Sacher Cake

Strawberry Cheese Cake

Crème Caramel

Apple Strudel

Yoghurt and Berries Mousse

Freshly Brewed Coffee & Tea

Minimum 20 persons
Included in the Daily Delegate Rate





Home



GROUP SELECTION THURSDAY

APPETIZERS AND SALADS

Smoked Trout, Yoghurt Sauce

Mushroom Salad, Coriander and Citronette

Pasta Salad with Roasted Peppers and Olives

Roast Beef with Lemon and Rosemary Oil

Aubergine and Cherry Tomato

Salad Bar with Dressings and Condiments

SOUP

Minestrone





Home



GROUP SELECTION THURSDAY

MAIN COURSES

Beef Tagliata, Rosemary Sauce

Ricotta and Spinach Tortellini,
Sage and Butter Sauce

Seared Salmon, Asparagus and Parsley Sauce

Potato Gratin

Green Beans with Leek

Steamed Jasmine Rice





Home



GROUP SELECTION THURSDAY

DESSERTS

Fruit Tartlets

Tiramisu

Almond Cake

Lemon Meringue Cake

Marinated Pineapple with Coconut Panna Cotta

Freshly Brewed Coffee & Tea

Minimum 20 persons
Included in the Daily Delegate Rate





Home



GROUP SELECTION FRIDAY

APPETIZERS AND SALADS

Provençal Salad, Boiled Eggs, Beans
and Olives

Cous Cous Salad with Chicken and Vegetables

Grilled Vegetable Salad

Mackerel with Onions and Capers

Turkey Ham and Roasted Artichoke

Salad Bar with Dressings and Condiments

SOUP

Pumpkin Soup





Home



GROUP SELECTION FRIDAY

MAIN COURSES

Stir Fried Beef, Snow Peas
and Soybean Sprouts

Butter Fish in Livornese Sauce

Gnocchetti with Shrimps and Pesto

Basmati Rice

Parsley Potatoes

Seasonal Vegetables





Home



GROUP SELECTION FRIDAY

DESSERTS

Mascarpone with Candied Fruit

Espresso Rolls

Sliced Fruit Platter

Apricot Crostata

Cheese Cake

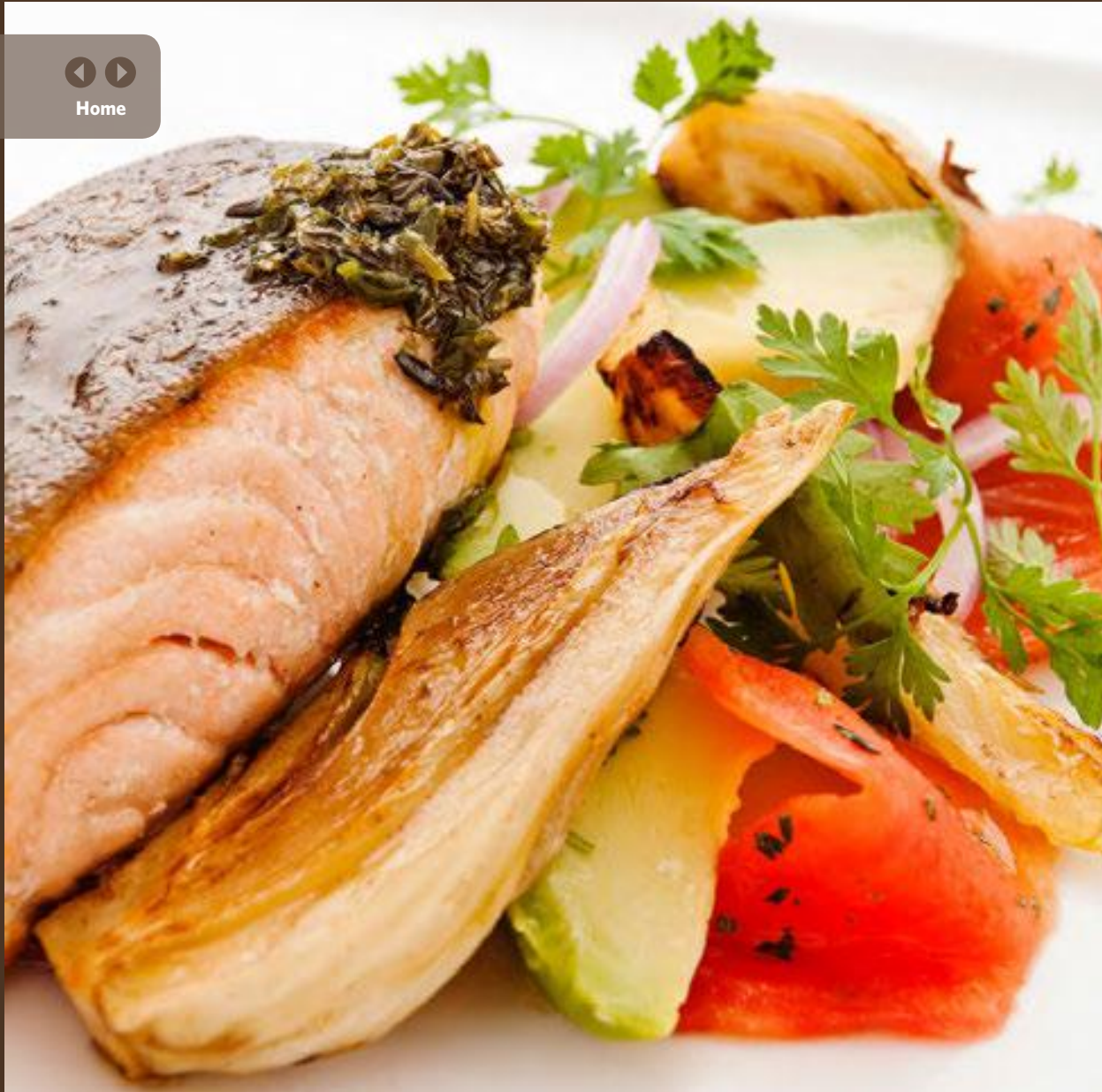
Freshly Brewed Coffee & Tea

Minimum 20 persons
Included in the Daily Delegate Rate





Home



GROUP SELECTION SATURDAY

APPETIZERS AND SALADS

Endive and Roquefort Salad, Walnut Oil

Spicy Prawns, Balsamic Onion

Spicy Beef Salad

Poached Chicken, Sweet Corn and Celery

Cucumber, Mint and Yoghurt Dressing

Salad Bar with Dressings and Condiments

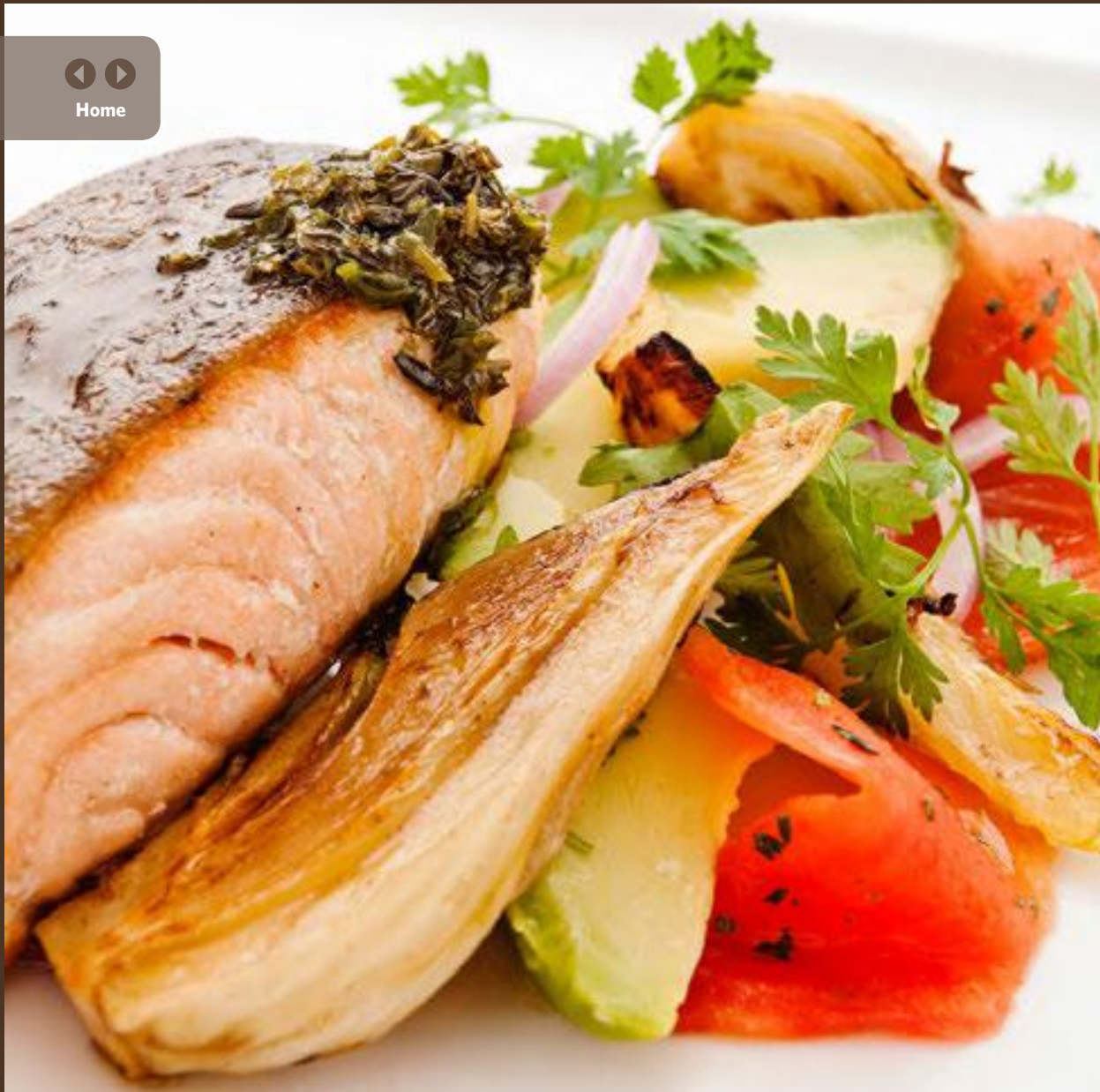
SOUP

Chickpea and Chili Soup





Home



GROUP SELECTION SATURDAY

MAIN COURSES

Stir Fried Chicken, Shiitake Mushroom

Pan-roasted Cod, Green Peas and Beurre Blanc Sauce

Vegetable Casserole, Feta Cheese

Crushed Potatoes with Spring Onion

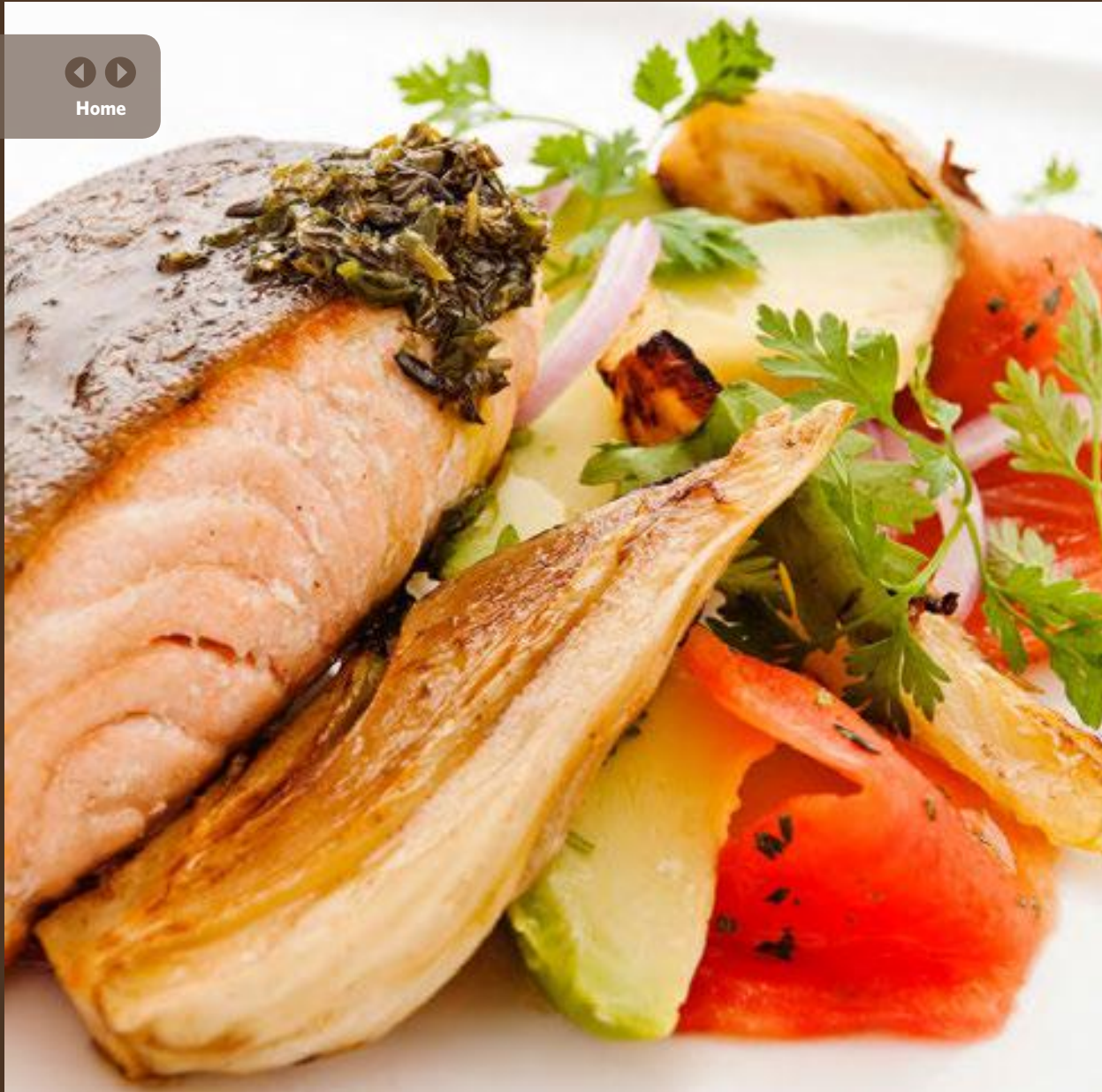
Pilaf Rice

Sautéed Zucchini and Tomatoes





Home



GROUP SELECTION SATURDAY

DESSERTS

Fruit Salad

Torta Fragoline

Pistacchio Cake

Vanilla Mille-Feuille

Orange Panna Cotta

Freshly Brewed Coffee & Tea

Minimum 20 persons
Included in the Daily Delegate Rate





Home



GROUP SELECTION SUNDAY

APPETIZERS AND SALADS

Platter of Smoked Fish
and Grain Mustard Dressing

Assorted California Rolls, Wasabi
and Pickled Ginger, Soya Dip

Coleslaw Salad

Sautéed Broccoli and Anchovies

Roast Chicken Salad

Salad Bar with Dressings and Condiments

SOUP

Beef Consommé with Vegetables





Home



GROUP SELECTION SUNDAY

MAIN COURSES

Roast Rack of Lamb,

Thyme and Lemon Jus

Monkfish with Mediterranean Sauce

Stir Fried Vegetables with Tofu

Steamed Jasmine Rice

Gratinated Crepes with Mushrooms

Rosemary Roast Potatoes





Home



GROUP SELECTION SUNDAY

DESSERTS

Apple Strudel and Crème Anglaise

Sacher Cake

Fruit Crostata

Assorted Crème Brûlée

Passion Fruit Mousse

Freshly Brewed Coffee & Tea

Minimum 20 persons
Included in the Daily Delegate Rate



BUFFET MENUS



Home



BUFFET MENUS



**CHEF'S SIGNATURE
BUFFET MENU**



**CZECH BUFFET
MENU**



**INTERACTIVE
COOKING
STATIONS**



**FLYING BUFFET
MENUS**



**BUFFET
ENHANCEMENTS**



Home



BUFFET MENUS



**INTERNATIONAL
BUFFET MENU 1**



**INTERNATIONAL
BUFFET MENU 2**

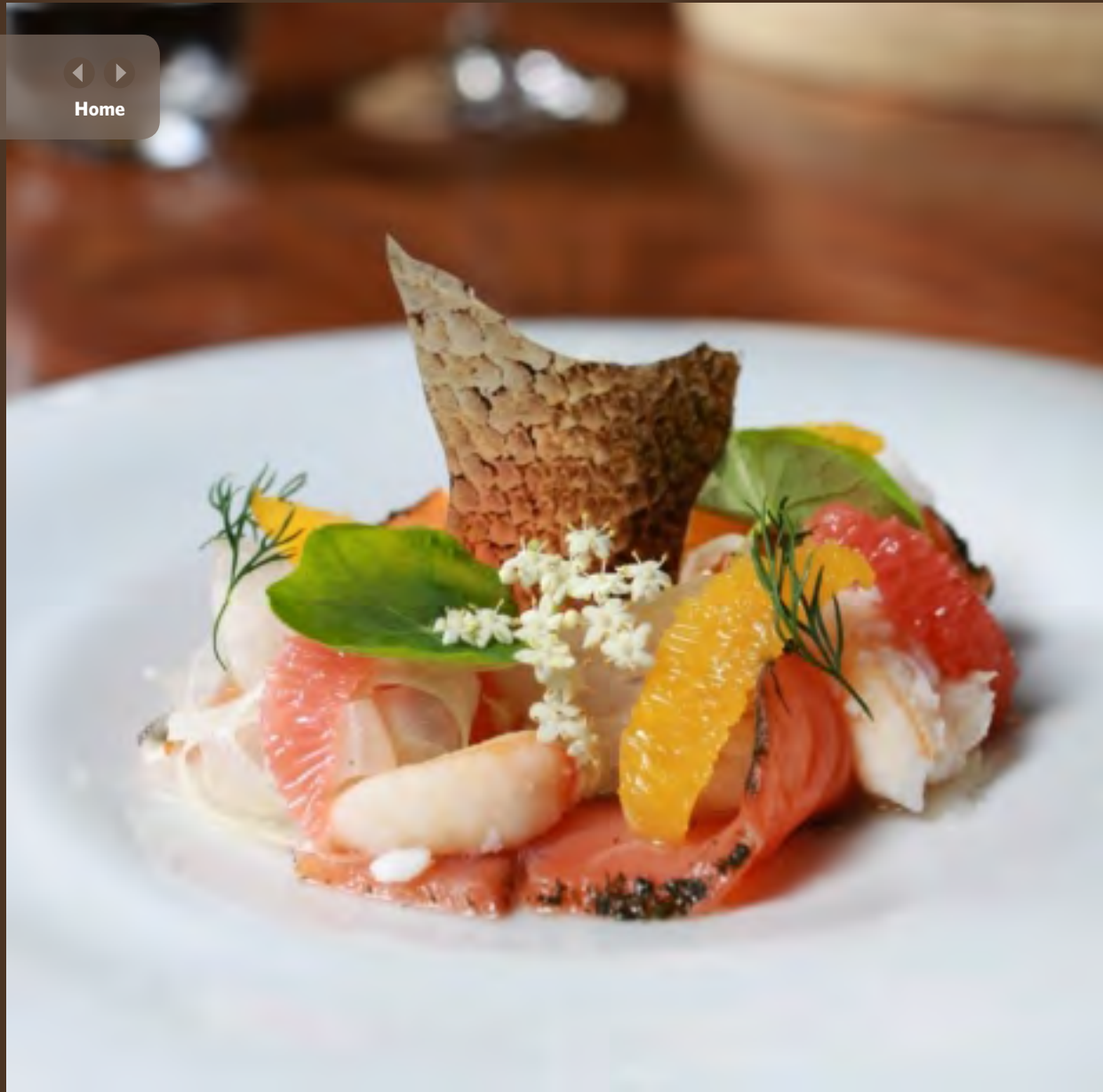


**INTERNATIONAL
BUFFET MENU 3**





Home



BUFFET MENUS

INTERNATIONAL BUFFET MENU 1

APPETIZERS AND SALADS

Greek Salad with Olives and Feta Cheese

Dill Marinated Salmon with Fennel
Salad and Orange Dressing

Roast Vegetables and Parmesan Salad

Roast Chicken Salad with Cucumbers

Caesar Salad with Garlic Croutons
and Boiled Eggs

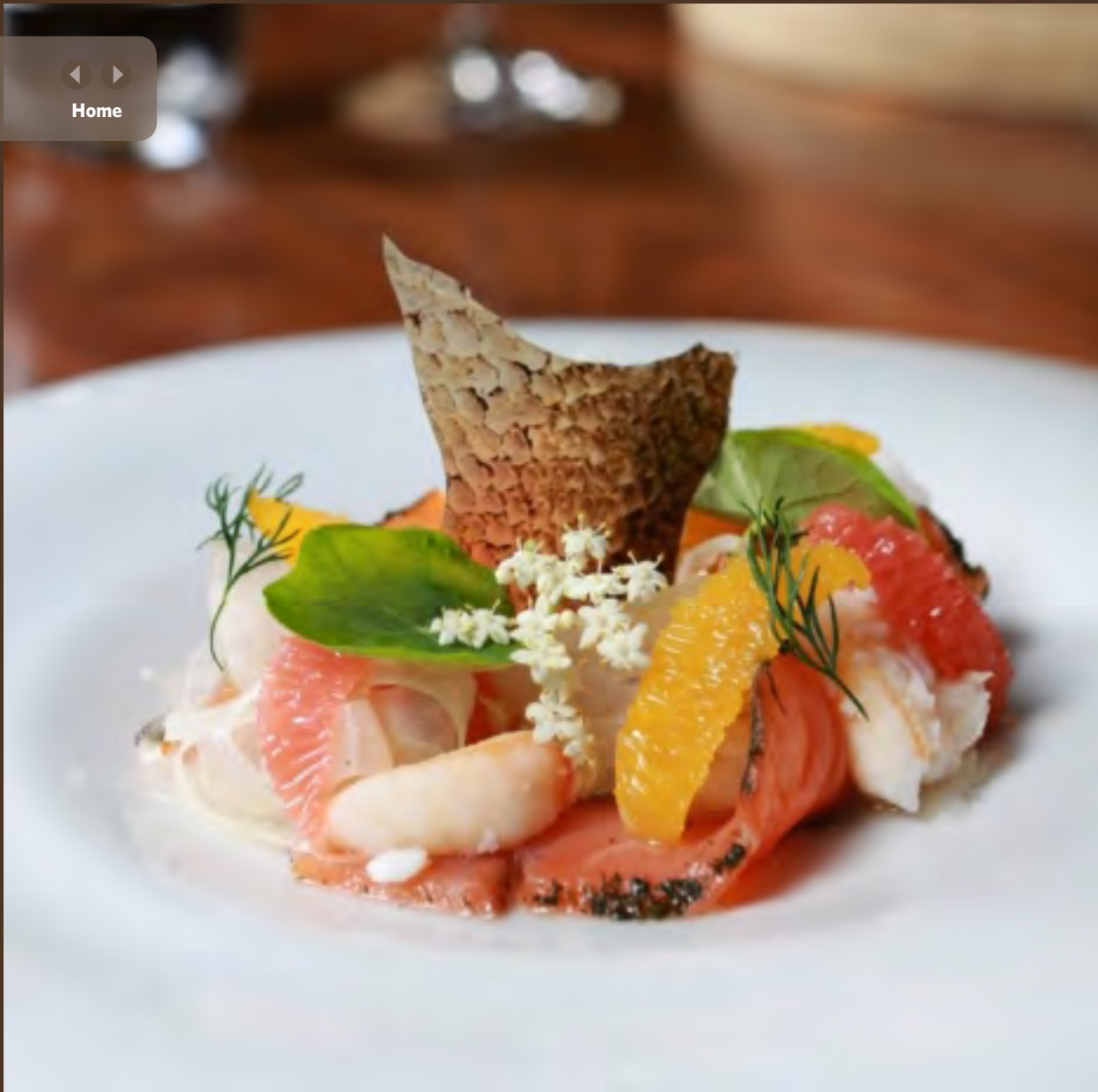
Roquefort and Potato Salad

Salad Bar with Dressings and Condiments





Home



BUFFET MENUS

INTERNATIONAL BUFFET MENU 1

MAIN COURSES

Sweet and Sour Chicken

Monkfish Fillet, French Beans and Tomato Butter Sauce

Roast Beef Tenderloin, Caramelized Red
Onion, Madeira Sauce

New Potatoes with Herbs and Olive Oil

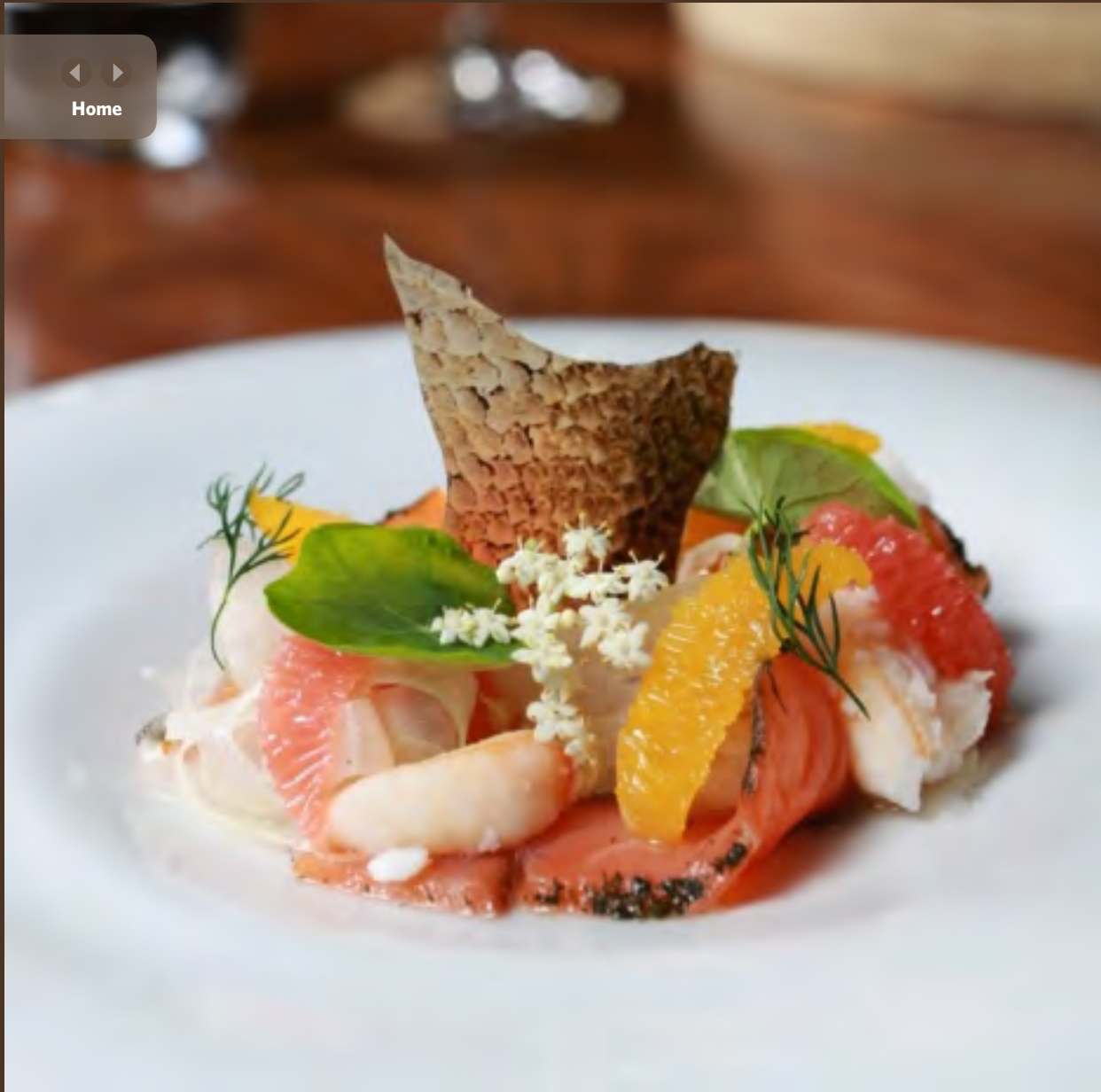
Sautéed Zucchini and Tomato Wedges

Steamed Jasmine Rice





Home



BUFFET MENUS

INTERNATIONAL BUFFET MENU 1

DESSERTS

Cheese Platter

Sacher Cake

Rum and Raisin Mousse

Vanilla Cream Meringue Cake

Strawberry Cheese Cake

Apple Strudel

Freshly Brewed Coffee & Tea

Minimum 30 persons

1100 CZK

per person





Home



BUFFET MENUS

INTERNATIONAL BUFFET MENU 2

APPETIZERS AND SALADS

Thai Seafood Salad with Chili, Lime and Coriander Dressing

Beef Carpaccio, Marinated Shiitake Mushrooms, Tamarind Dressing

Smoked Salmon, Prawns, Rucola and Herb Salad

Duck and Orange Salad

Grilled Vegetable Salad

Assorted California Rolls, Wasabi, Pickled Ginger and Soya

Salad Bar with Dressings and Condiments



◀ ▶
Home



BUFFET MENUS

INTERNATIONAL BUFFET MENU 2

MAIN COURSES

Lemon Sole with Prawns, Mussels and White
Wine Sauce

Veal Sirloin, Glazed Carrots, Sage Butter Sauce

Tandoori Chicken, Onion and Coriander Salad

Buttered New Potatoes

Basmati Rice with Cashew Nuts and Raisins

Stir Fried Vegetables and Tofu





Home



BUFFET MENUS

INTERNATIONAL BUFFET MENU 2

DESSERTS

Cheese Platter

Assorted Fruit Tartlets

Vanilla Crème Brûlée

Apple Crostata

Strawberry Mille-Feuille

Chocolate Cake

Freshly Brewed Coffee & Tea

Minimum 30 persons

1300 CZK

per person





Home



BUFFET MENUS

INTERNATIONAL BUFFET MENU 3

APPETIZERS AND SALADS

Prawn and Avocado Salad

Calamari Salad with Lemon and Coriander, Soba Noodles

Bresaola, Parmesan Flakes and Rucola, Lemon Oil

Poached Chicken Supreme and Baby Spinach Salad

Tomatoes and Buffalo Mozzarella, Rocket Salad
and Balsamic Reduction

Grilled Asparagus, Zucchini, Tomatoes and Parmesan

Salad Bar with Dressings and Condiments





Home



BUFFET MENUS

INTERNATIONAL BUFFET MENU 3

MAIN COURSES

Veal Casserole, Green Peas
and Aromatic Herbs

Roast Leg of Lamb, Herb and Thyme Jus

Sea Bass Fillet with Tomato Fondue

Potato Gratin

Penne with Shrimps and Spinach Sauce

Vegetable Ratatouille





Home



BUFFET MENUS

INTERNATIONAL BUFFET MENU 3

DESSERTS

International Cheese Platter

Chocolate Mousse Cake

Strawberry Short Cake

Vanilla Sugar Crusted Crème Brûlée

Panna Cotta with Fruit Compote

Sliced Fruits

Freshly Brewed Coffee & Tea

Minimum 30 persons

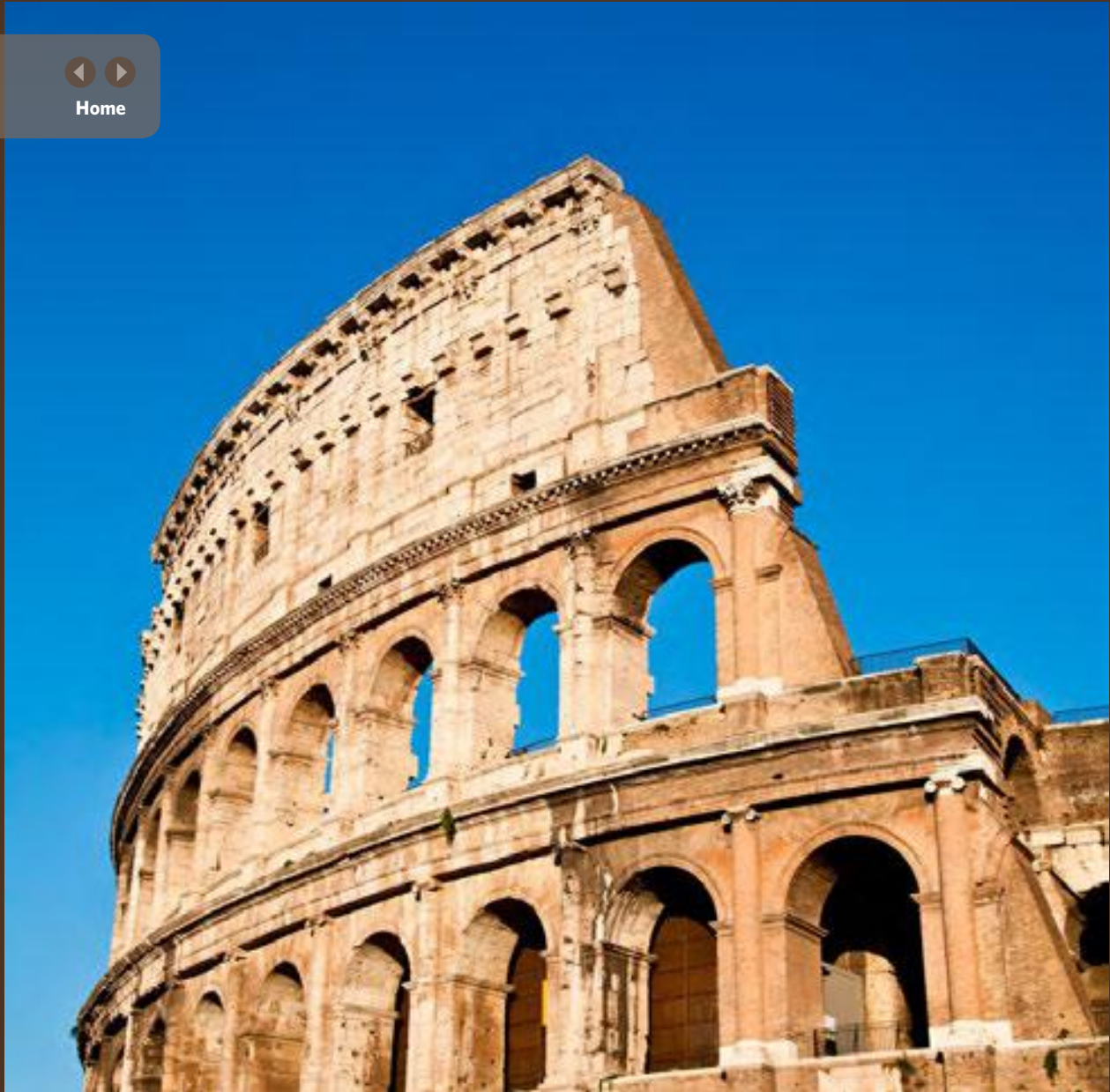
1400 CZK

per person





Home



CHEF'S SIGNATURE BUFFET MENU

COLOSSEUM BUFFET

APPETIZERS AND SALADS

Platter of Assorted Italian Cold Cuts and Smoked Meat

Beef Carpaccio, Marinated Mushrooms
and Parmesan Flakes

Vitello Tonnato

Octopus Salad with Lemon and Parsley

Fresh Seafood Salad, Citrus Dressing

Tomatoes and Buffalo Mozzarella, Balsamic Reduction

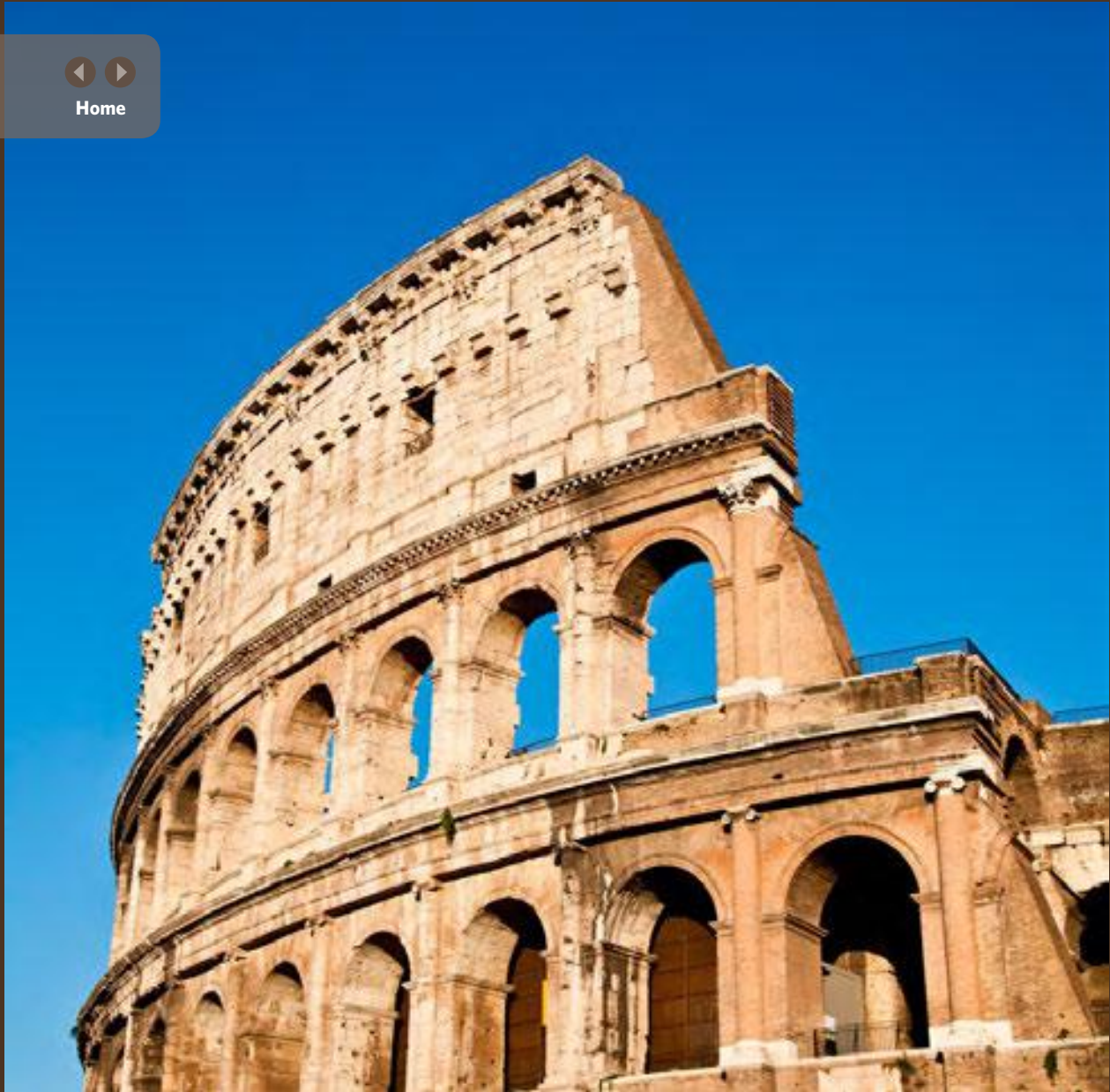
Pasta Salad with Olives, Basil and Tomatoes

Salad Bar with Dressings and Condiments





Home



CHEF'S SIGNATURE BUFFET MENU

COLOSSEUM BUFFET

MAIN COURSES

Veal Ossobuco

Chicken Scallopini Topped with Ham and Fontina Cheese

Roasted Sea Bass with Cherry Tomatoes, Olives and Capers

Ricotta and Spinach Tortellini, Wild Mushroom Sauce

Risotto Milanese

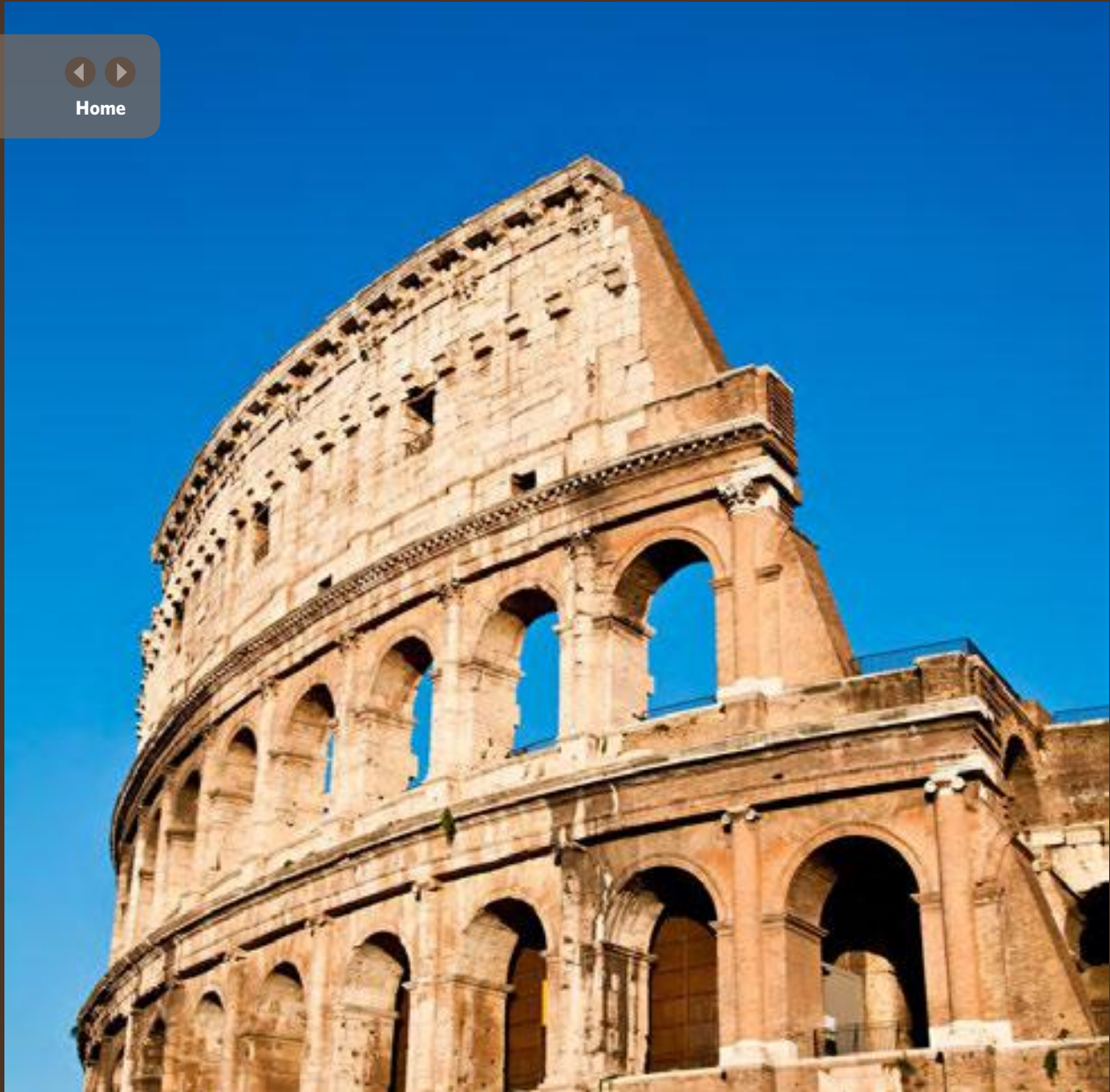
Penne Napoletana, Oregano and Tomato
Anchovy Sauce

Sautéed Zucchini with Tomatoes and Oregano





Home



CHEF'S SIGNATURE BUFFET MENU

COLOSSEUM BUFFET

DESSERTS

Tiramisu Cake

Fragoloni Cake

Zuppa Inglese

Crostata al Cioccolato

Assorted Ice Creams with Toppings

Freshly Brewed Coffee & Tea

Minimum 30 persons

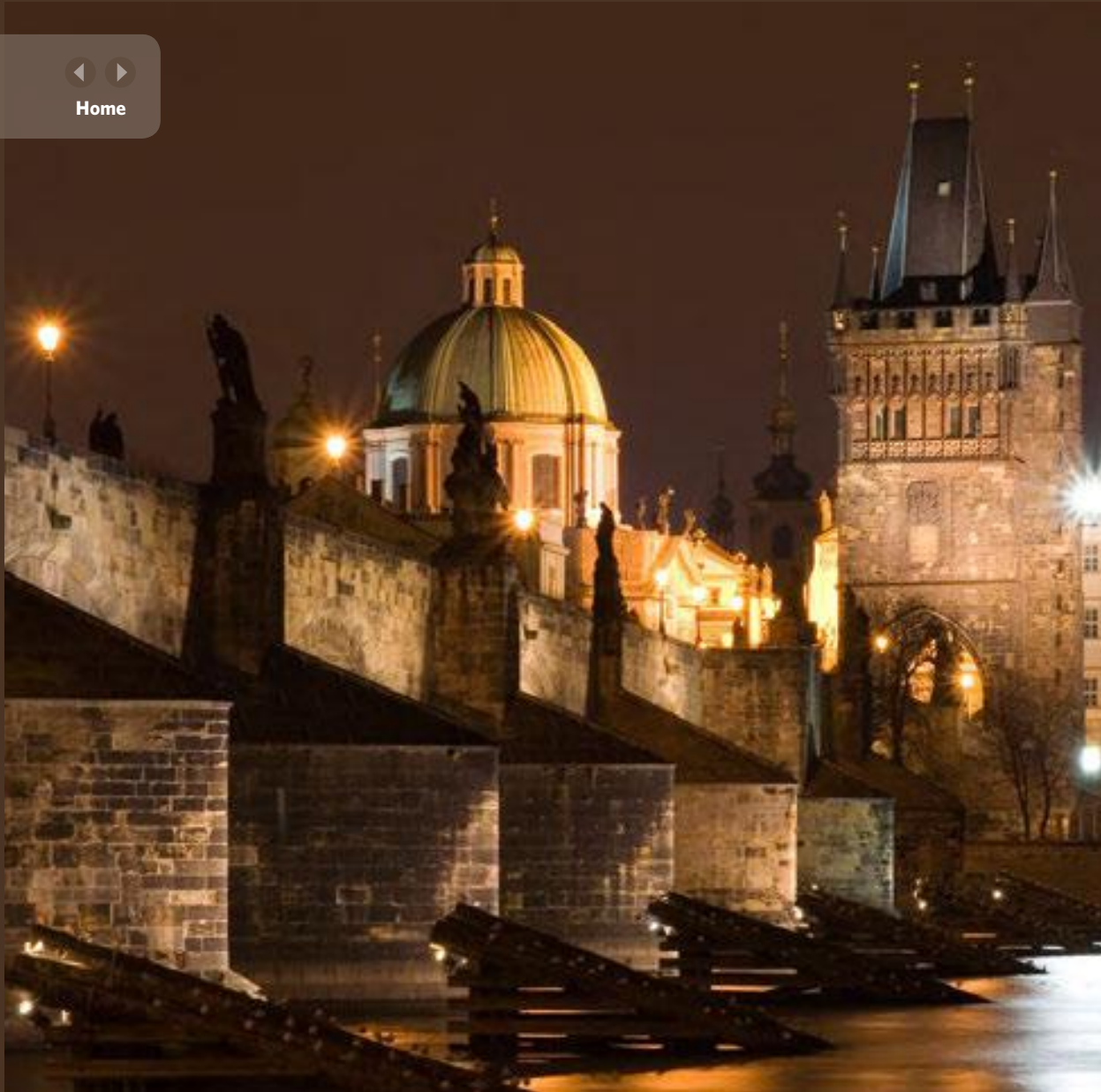
1500 CZK

per person





Home



CZECH BUFFET MENU

CHARLES BRIDGE

APPETIZERS AND SALADS

Czech Charcuterie Platter

Chicken Liver Pâté

Apple and Celeriac Coleslaw

Smoked Fish Platter

Czech Potato Salad

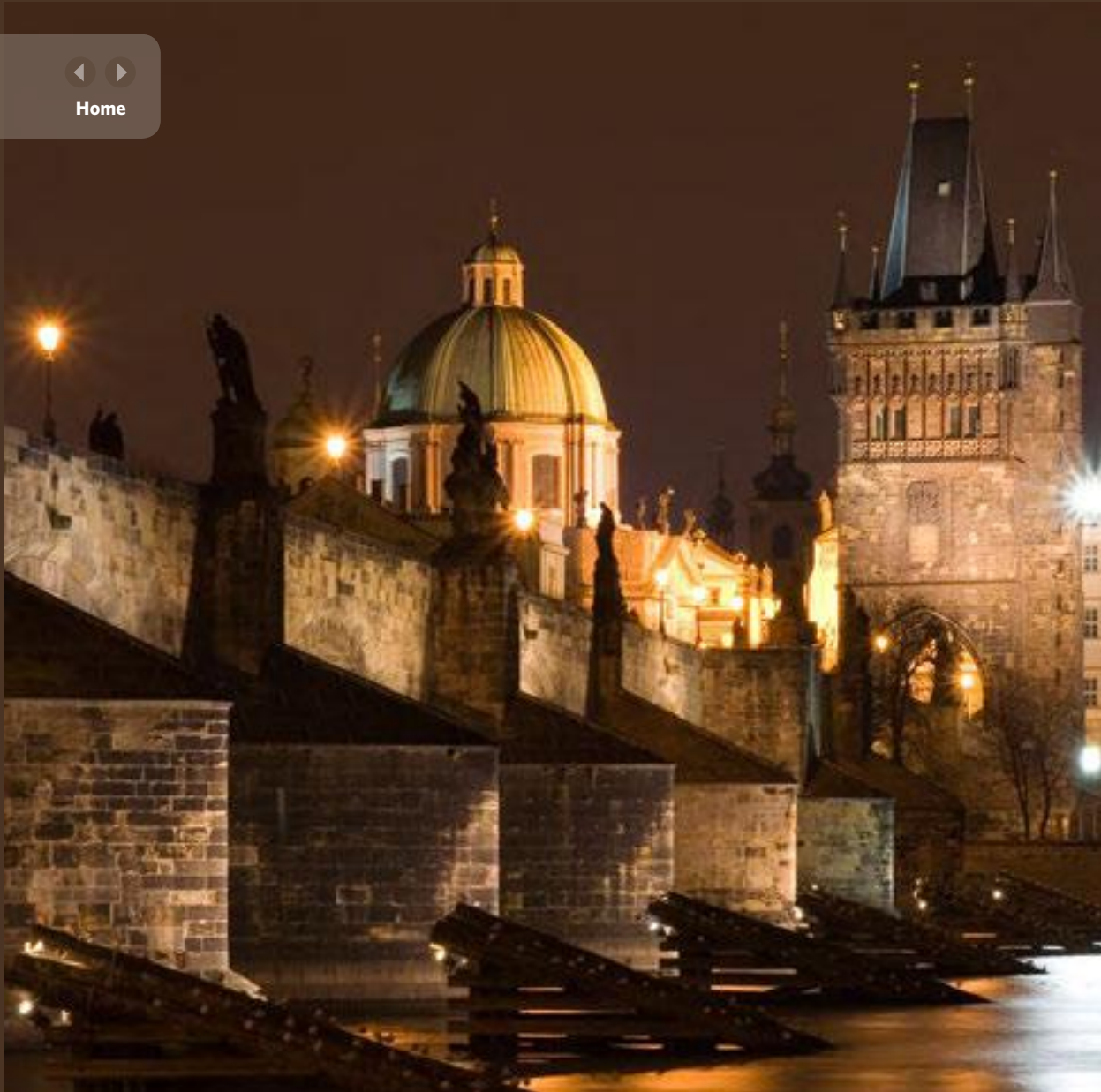
Hermelín Cheese Salad

Salad Bar with Dressings and Condiments





Home



CZECH BUFFET MENU

CHARLES BRIDGE

MAIN COURSES

Beef Goulash with Mushrooms and Onions

Bohemian Mushroom Ragout

Roast Duck with Red Cabbage and Cumin Sauce

Pike Perch Fillet, Almond Butter Sauce

Assorted Czech Dumplings

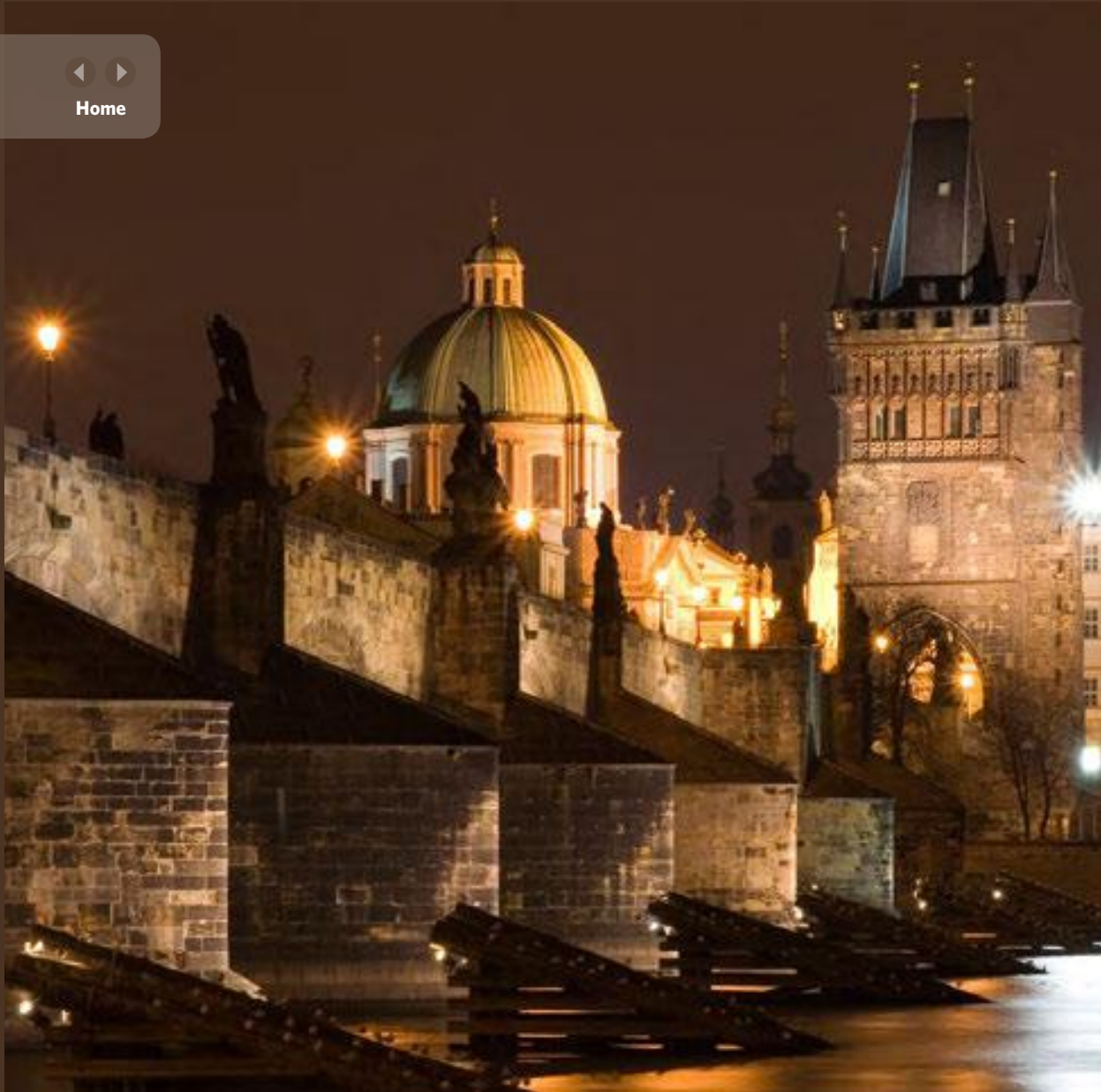
Potato Pancake Bramborák

Steamed Vegetables





Home



CZECH BUFFET MENU

CHARLES BRIDGE

DESSERTS

Pancakes Lívance with Blueberries and Whipped Cream

Apple Strudel

Selection of Czech Sweet Pastry Koláče

Bábovka Cake

Sliced Fruits

Freshly Brewed Coffee & Tea

Minimum 30 persons

1200 CZK

per person



[Home](#)

INTERACTIVE FOOD STATIONS

INTERACTIVE STATIONS

PLEASE CHOOSE ONE OF THE FOLLOWING ITEMS

CARVING STATION

Beef Wellington,
Béarnaise Sauce **350 CZK** per person

Roast Rack of Lamb,
Rosemary Jus **350 CZK** per person

Bohemian Roast Duck,
Cumin Sauce **250 CZK** per person

Roast Chicken, Thyme
and Lemon Sauce **250 CZK** per person

Honey and Soya Glazed Prague
Ham, Horseradish and Mustard **250 CZK** per person



[Home](#)

INTERACTIVE FOOD STATIONS

INTERACTIVE STATIONS

PLEASE CHOOSE ONE OF THE FOLLOWING ITEMS

CHEF'S SIGNATURE STATION

Peking Duck, Spring Onion,
Cucumber and Hoisin Sauce

280 CZK per person

We are pleased to accommodate your request or additional requirements.





Home



FLYING BUFFET MENUS

FLYING BUFFET 1

Mini Buns with Bresaola and Fennel

Black Beignet, Cured Salmon and Cream Cheese

Vegetable Rice Paper Roll

Grilled Asparagus, Hollandaise Sauce

Chunky Crispy Potatoes with Spicy Dip

Chicken Satay, Peanut Sauce

Tempura Prawns, Sweet and Sour Sauce

Ginger Flavoured Chocolate Mousse

Cheese Cake

Fruit Skewers

1150 CZK
per person





Home



FLYING BUFFET MENUS

FLYING BUFFET 2

Poached Prawns with Asparagus Purée

Hummus with Toasted Pita

Roast Beef Rolls, Horseradish Mayonnaise

Buffalo Mozzarella, Fresh Tomato and Basil Dip

Lamb Kebab

Fish & Chips

Corn Fritter Lollipop

Stir Fried Beef Noodles

Marinated Berries, Vanilla Syrup

Profiteroles

Vanilla Panna Cotta

1300 CZK
per person





Home



BUFFET ENHANCEMENTS

ADDITIONAL BUFFET ITEMS

CHEF'S SIGNATURE PLATTER

Assorted Nigiri and Maki Sushi, **280 CZK** per person

Pickled Ginger and Soy Sauce

SELECTION OF SOUPS

190 CZK per person

Czech Potato Soup with Mushrooms

Beef Goulash Soup

Beef Consommé with Homemade Noodles

French Onion Soup

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



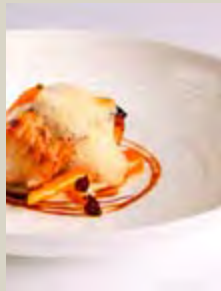


Home

LUNCH AND DINNER MENUS



**3-COURSE
MENU**



**4-COURSE
MENU**



**CHEF'S
SIGNATURE
MENU**



**5-COURSE
GALA DINNER**



**6-COURSE
GALA DINNER**



**VEGETARIAN
MENU**



**SPECIAL
MENU**





Home



3-COURSE MENU

MENU 1

Tomatoes and Mozzarella with Basil Pesto

Turkey Scallopini, Mashed Potatoes, Tomato and White Wine Sauce

Chocolate Crostata with Vanilla Sauce

MENU 2

Chicken and Corn Chowder

Pan Seared Salmon Fillet, Sautéed Spinach and Cauliflower Purée

Strawberry Cheese Cake





Home



3-COURSE MENU

MENU 3

Greek Salad with Olives and Feta Cheese

Roast Chicken Breast, Mashed Potatoes,
Thyme and Lemon Sauce

Apple Strudel, Vanilla Sauce and Whipped Cream

MENU 4

Caesar Salad with Boiled Eggs,
Anchovies and Parmesan

Beef Tagliata with Potato Gratin

Strawberry Cheese Cake with Raspberry Coulis

Minimum 10 persons

890 CZK

per person





Home



4-COURSE MENU

MENU 1

Butternut Squash Velouté with Sweet Corn

Tomato and Green Pea Risotto

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

Caramelized Apple Tart Tatin, Vanilla Ice Cream





Home



4-COURSE MENU

MENU 2

Spiced Beef Carpaccio, Tarragon Pesto,
Parmesan Flakes

White Onion Velouté with Braised Duck
and Cep Mushrooms

Skin Crisp Sea Bass Fillet, Celeriac Purée
and Chorizo

Strawberry Shortcake, Marinated Strawberry
and Sweetened Crème Fraîche

Minimum 10 persons

1200 CZK

per person





Home



4-COURSE CHEF'S SIGNATURE MENU

Tuna and Salmon Sashimi

Ginger and Chive, Julienne White Radish, Ponzu Dip

Chicken and Coconut Soup

Warm Shitake Mushroom Brioche

Roast Beef Tenderloin

Spinach, Baby Carrot Glazed
with Teriyaki Sauce

Coconut Panna Cotta

Chocolate Sauce, Marinated Lychee

Minimum 10 persons

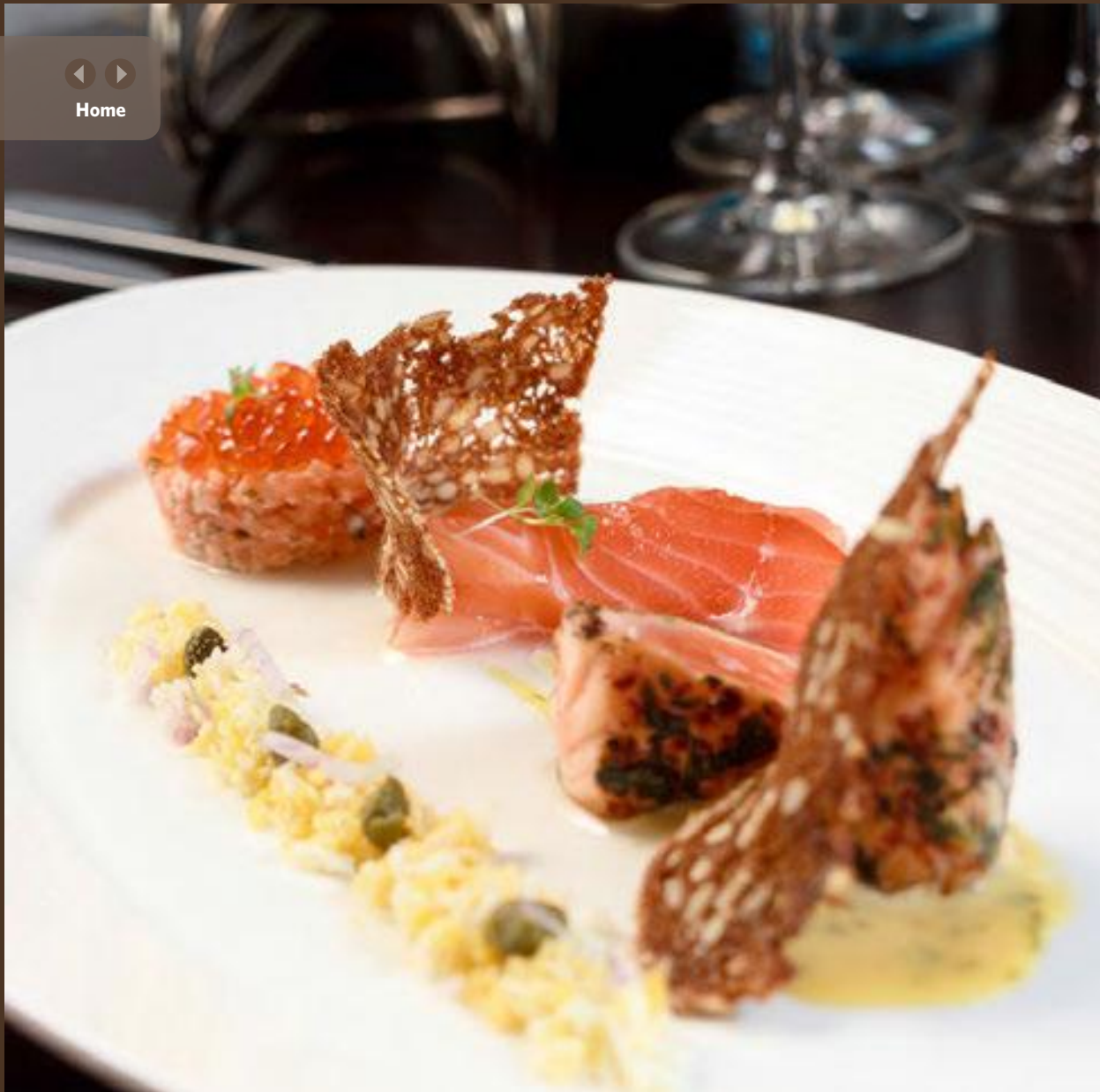
1300 CZK

per person





Home



5-COURSE GALA DINNER

Assiette of Salmon Hors d'Oeuvres, Tartar, Rilette and Marinated

Pan Fried Dorade Royal, Crab Risotto and Shellfish Bisqu

Peking Duck Ravioli, Braised Bok Choy, Lemongrass and Ginger Infused Jus

Roast Beef Tenderloin, Pan Fried Bone Marrow, Spinach and Port Wine Jus

Caramelized Pear Tart Tatin and Mango Sorbet

Minimum 10 persons

1600 CZK

per person





Home



6-COURSE GALA DINNER

Veal Carpaccio, Truffle Emulsion,
Manchego Flakes

Lobster Tail and Scallops, Green Pea
Purée and Saffron Sauce

Duck Consommé with Root Vegetable Ravioli

Pan Seared Sea Bream, Poached Asparagus
with Lemon Butter Sauce

Rib Eye Steak, Potato Gratin
and Morel Sauce

Warm Chocolate Fondant, Tonka Beans
and Walnut Ice Cream

Minimum 10 persons
1900 CZK
per person





Home



VEGETARIAN MENU

3-COURSE SET MENU

Endive and Roquefort Salad, Walnut Oil

Green Pea Risotto, Pecorino and Truffle Oil

Sliced Fruit Platter

Minimum 10 persons

800 CZK
per person





Home



VEGETARIAN MENU

4-COURSE SET MENU 1

Buffalo Mozzarella, Tomatoes and Avocado,
Balsamic Reduction

Zucchini and Tomato Tian

Penne with Wild Mushroom Sauce

Strawberry Cake, Chocolate Coulis

Minimum 10 persons

950 CZK
per person





Home



VEGETARIAN MENU

4-COURSE SET MENU 2

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

Potato and Leek Soup

Asparagus Risotto, Spinach
and Parmesan Cheese Fondue

Caramelized Pear Tatin, Chocolate Ice Cream

Minimum 10 persons

1100 CZK
per person





Home



SPECIAL MENU

KOSHER BREAKFAST, LUNCH AND DINNER MENUS

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

It is served in special kosher meal boxes, which are prepared according to the special Jewish ritual rules. All courses are wrapped in aluminum thermo bags, which keep the food warm for a long time. The kosher meal box can also contain fruit, beverages as well as plastic cutlery, napkins and cups, all hygienically wrapped.

It is protected by specially marked foil, which guarantees that it has not been forcibly open. The kosher meal box will be handed over to the customer, who will open it alone or with the assistance of the service personnel. The food items are provided in individual aluminum bags, which are sealed and double packed, to avoid breaking the kosher rules during reheating the meal in a non-kosher reheating device.

1650 CZK

Friday and Saturday meals have to be ordered latest by Thursday

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.





Home

CANAPÉ RECEPTIONS



CANAPÉ RECEPTIONS



COLD CANAPÉS



HOT CANAPÉS



DESSERT CANAPÉS



[Home](#)

CANAPÉ RECEPTIONS

PRE-DINNER RECEPTION 1

500 CZK

Please select 3 cold and 3 hot canapés from the selection below.

PRE-DINNER RECEPTION 2

600 CZK

Please select 4 cold and 4 hot canapés from the selection below.

RECEPTION 1

800 CZK

Please select 5 cold, 3 hot and 3 dessert canapés from the selection below.

RECEPTION 2

900 CZK

Please select 5 cold, 5 hot and 3 dessert canapés from the selection below.





Home



CANAPÉ RECEPTIONS

COLD CANAPÉS

Turkey Ham Beignet

Foie Gras with Pear and Saffron Chutney

Smoked Salmon with Cream Cheese and Blinis

Caramelized Goat Cheese and Beetroot

Tuna and Lobster Rolls

Blue Cheese Sablés

Olives and Feta Skewers

Beef Carpaccio, Mustard Mayonnaise

Tandoori Chicken and Yoghurt Tartlets

Poached Prawn Tail and Asparagus

Toasted Crostini with Sundried Tomato Dip

Salmon and Spinach Terrine

Vegetarian Rice Paper Roll

Marinated Forest Mushrooms

Seared Beef with Sesame and Ponzu Dressing

Baby Mozzarella and Cherry Tomato Lollipop





Home



CANAPÉ RECEPTIONS

HOT CANAPÉS

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





Home



CANAPÉ RECEPTIONS

DESSERT CANAPÉS

Strawberry Trifles

Tiramisu

Vanilla Panna Cotta with Orange

Gianduja Pudding

Cheese Cake

Various Crème Brûlée of Pistachio, Vanilla and Chocolate

Fruits Skewers with Dipping Sauce

Macaroons with Various Ganache Fillings

Yoghurt and Raspberry Mousse

Sweet Wine Sabayon with Almond Tuile

Chocolate Brownies

Opera Cake

Assorted Mini Fruit Tartlets

Mini Czech Pavlova



BEVERAGES



Home



OPEN BAR



BEVERAGE LIST



WINE LIST



COCKTAIL SELECTION





Home



OPEN BAR



SOFT DRINKS



BEER & WINE



**SPARKLING WINE
PROSECCO**



CHAMPAGNE



SPIRIT RECEPTION



**BEVERAGE
PACKAGES
AND
ENHANCEMENTS**





Home



SOFT DRINKS

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

Per person per 30 minutes **240 CZK**

Per person per 1 hour **320 CZK**

Every additional hour **170 CZK**





Home



BEER & WINE

House Wine Red and White, Beer and Soft

Drinks (Coca-Cola, Fanta, Sprite, Tonic), Water

Per person per 30 minutes **360 CZK**

Per person per 1 hour **520 CZK**

Every additional hour **340 CZK**





Home



SPARKLING WINE – PROSECCO

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

Per person per 30 minutes **360 CZK**

Per person per 1 hour **520 CZK**

Every additional hour **340 CZK**





Home



CHAMPAGNE

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

Per person per 30 minutes **680 CZK**

Per person per 1 hour **890 CZK**

Every additional hour **540 CZK**





Home



SPIRIT RECEPTION

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

Per person per 30 minutes **480 CZK**

Per person per 1 hour **640 CZK**

Every additional hour **380 CZK**





Home



BEVERAGE PACKAGES

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

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

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

ENHANCEMENTS

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





Home



BEVERAGE LIST



HOT DRINKS



**SOFT DRINKS,
JUICES**



**MINERAL
WATERS**



BEERS



APERITIFS



**SPIRITS AND
LIQUEURS**



HOUSE WINE





Home



BEVERAGE LIST

Hot Drinks

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





Home



BEVERAGE LIST

Soft Drinks, Juices

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





Home



BEVERAGE LIST

Mineral Waters

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





Home



BEVERAGE LIST

Beers

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





Home



BEVERAGE LIST

Aperitifs

Martini Dry, Bianco, Rosso	8 cl	120 CZK
Campari	4 cl	150 CZK





Home



BEVERAGE LIST

Spirits and Liqueurs

Martell VS	4 cl	160 CZK
Martell VSOP	4 cl	220 CZK
Johnnie Walker Red Label	4 cl	150 CZK
Johnnie Walker Black Label	4 cl	180 CZK
Jameson	4 cl	140 CZK
Jack Daniel's	4 cl	160 CZK
Vodka Absolut	4 cl	120 CZK
Gin Beefeater	4 cl	120 CZK
Rum Havana Club	4 cl	120 CZK
Rum Bacardi Superior	4 cl	130 CZK
Tequila Olmeca Blanco	4 cl	140 CZK
Baileys	4 cl	120 CZK
Malibu	4 cl	120 CZK
Slivovice	4 cl	160 CZK
Becherovka	4 cl	120 CZK
Fernet Branca	4 cl	120 CZK
Jägermeister	4 cl	120 CZK





Home



BEVERAGE LIST

House Wine

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





Home



WINE LIST



WHITE WINES



RED WINES





Home

WINE LIST

White Wines

150 ml 750ml

Sauvignon Blanc Dona Paula

140 CZK 690 CZK

Mendoza, Argentina

Fresh with fruity notes of melon and peach

Pinot Grigio Prospetti

160 CZK 750 CZK

IGT Provincia di Pavia, Italy

Intense bouquet with fruit notes

The Pick Chardonnay

180 CZK 850 CZK

McGuigan, South Australia

Fresh fruity bouquet with oak notes

Prosecco Fantinel

140 CZK 750 CZK

DOC Prosecco, Tauriano, Italy

Delicate floral tones and velvety mouth feel





Home



WINE LIST

Red Wines

150 ml 750ml

Malbec Dona Paula

140CZK 690 CZK

Mendoza, Argentina,

Spiced fruit, velvety tannins

Montepulciano d'Abruzzo

160 CZK 750 CZK

Vinuva, Abruzzo, Italy

Red fruit bouquet with delicate hints of ripe cherry

Côtes du Rhône

180 CZK 850 CZK

F. Jeantet, Rhône, France

Spiced fruit, velvety tannins

Rose Les Gravieres

140 CZK 690 CZK

Domaine La Gordonne, Provence, France

Wild strawberries and raspberries, floral hints





Home



COCKTAIL SELECTION

Gin Coctails

210 CZK per cocktail

Gimlet

Gin, Rose's Lime Cordial

Tom Collins

Gin, Fresh Lemon Juice, Sugar Syrup, Soda Water

Vodka Cocktails

210 CZK per cocktail

Cosmopolitan

Vodka, Orange Bitter, Cointreau, Cranberry and Lime Juice

Caipiroska

Vodka, Fresh Lime, Brown Sugar

Whisky Cocktails

220 CZK per cocktail

Manhattan

Canadian Club, Martini Rosso, Angostura Bitters

Old Fashioned

Jack Daniels, Angostura Bitters, Brown Sugar, Soda Water





Home



COCKTAIL SELECTION

Rum Cocktails

220 CZK per cocktail

Mojito

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

Cuba Libre

Havana Club, Lime Juice, Sugar, Coca Cola

Tequila Cocktails

220 CZK per cocktail

Pink Cadillac

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

Tequila Sunrise

Tequila, Orange Juice, Grenadine

Brandy Cocktails

230 CZK per cocktail

Side Car

Martell V.S., Cointreau, Lemon Juice

Brandy Sour

Martell V.S., Lemon Juice, Sugar Syrup





Home



COCKTAIL SELECTION

Fancy & Coladas

220 CZK per cocktail

Mai Tai

Rum, Amaretto, Almond Syrup, Pineapple and Lemon Juice

Piña Colada

Rum, Coconut Syrup, Pineapple Juice, Cream





Home

CONTACT US

Visit us

Hilton Prague Old Town
V Celnici 7
110 00 Praha 1
Czech Republic

Call Us

Tel. +420 221 822 100
Fax +420 221 822 200

Email Us

cb.prague@hilton.com

Website

prague-oldtown.hilton.com
hiltonpragueoldtown.com

Facebook

facebook.com/hiltonpragueoldtown

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