THE MOZARI PRAGUE



BANQUET MAP



ACCOMODATION

A TOTAL OF 69 ROOMS

- 26 Classic Rooms
- 16 Deluxe Rooms River View
- 8 Executive Room
- 8 Deluxe Suite
- 3 Deluxe Suite River View
- 7 Signature Suites
 - Full Fresco Baroque Room
 - Ceiling Fresco Baroque Room
 - Royal Palace Suite
 - Mozart Suite
 - Mucha Suite
 - Constanze Suite
 - Casanova 2-Bedroom Suite
- 1 Presidential Suite: stunning 3-bedroom suite with fully equipped kitchen and dining area, study and meeting space
- 18 connected rooms that can be turned in Family Suites (with two or three bedrooms)
- The room sizes can vary from 19 to 364 sqm.
- All accommodation offers: Wi-Fi, sate lite LCD TV, minibar,
- tea and coffee making facilities with Nespresso machine,
- work desk, electric adapter, safe, hair dryer, air conditioning (except Deluxe Baroque Rooms), alarm clock



OUR CULINARY

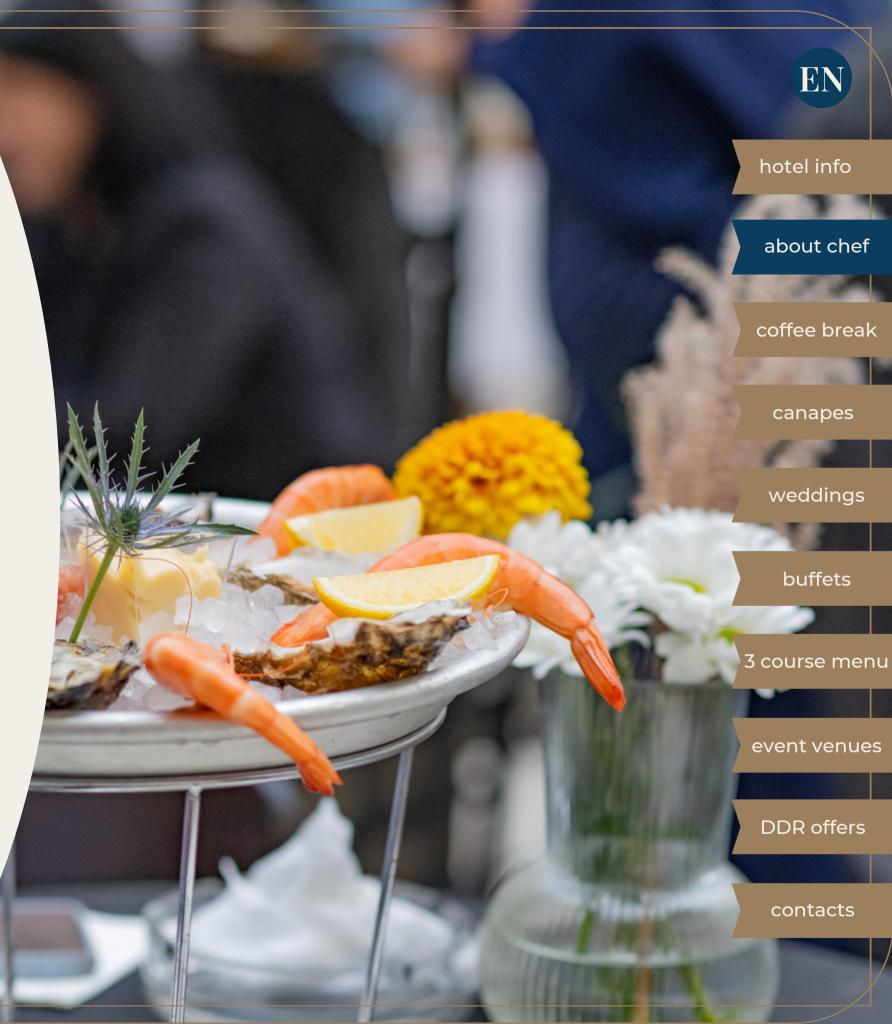
Meet the master who will take care of your taste buds:

Head Chef - René Černoch

For René, cooking isn't just a job—it's a true passion that has accompanied him since childhood. With unwavering courage and a quest for perfection, he continuously hones his skills, finding inspiration on travels around the world and keeping a keen eye on the latest gastronomic trends, such as seasonality and sustainability.

His extensive experience, gained in prestigious Prague hotels, has been further enriched by work abroad. After a three-year stint at the River Cree Resort in Canada, he ventured to Malta, where he contributed to the operation of a network of luxury restaurants. He also made time for the Netherlands, completing an internship in The Hague.

René is dedicated to delivering unique and unforgettable culinary experiences to guests. His philosophy is to combine quality ingredients in elegantly simple combinations that enchant with their distinctiveness.



COFFEE BREAK

The coffee break includes: coffee, a selection of teas, sparkling and still water, and two types of juices.

MENU I.

Morning tempting break

Scrambled egg and spinach mini brioche Smoked salmon croissant Viennoiserie Sliced fruit

Afternoon tempting break

Falafel and tahini wrap Chicken Caesar roll Sweet cakes Whole fruit

MENU II.

Morning tempting break

Avocado and feta sandwich Prague ham and cheese bread roll Viennoiserie Sliced fruit

Afternoon tempting break

Mini pizza, ham, cheese Rustic bread, baked beetroot, goat cheese, rucola Sweet cakes Whole fruit

MENU III.

Morning tempting break

Bread roll, tomato, mozzarella, basil pesto Turkey and tomato sandwich Viennoiserie Sliced fruit

Afternoon tempting break

Spring rolls, sweet chilli Tortilla wrap, chicken salad, avocado Sweet cakes Whole fruit



CANAPES & WELCOME DRINK

Craft Your Elegant Selection
(minimum order of canapés is 20 pieces per type)

CANAPES



COLD CANAPES

Citrus marinated
salmon and
cucamber
Beef tartar with rye
bread and capers
Goat cheese praline
and pistacia
Cherry tomatoes and
buffalo mozzarella

HOT CANAPES

Mini burgers
Chicken skewer
marinated in herbs
and St. Thomas
Spinach and ricotta
ravioli with sage
sauce

SWEET CANAPES

Crème Brûlée Assorted macarons Lime-lemon tart

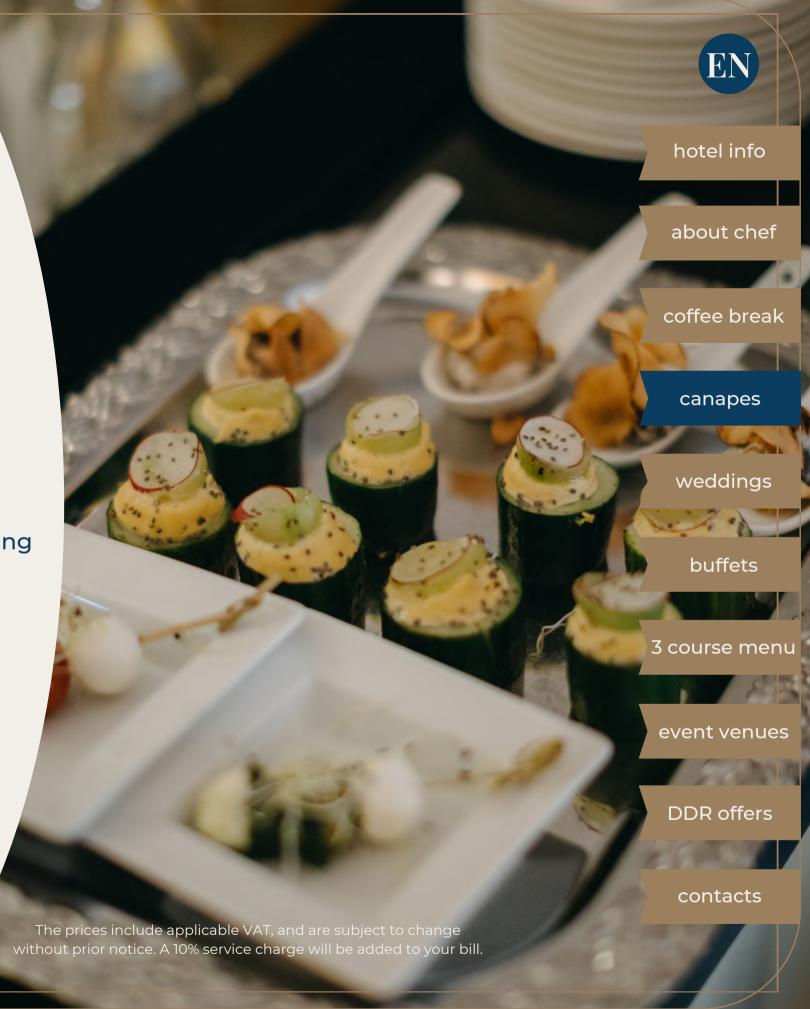
WELCOME DRINK



Beer
Wine
red/white/sparkling
Juice



Gin-tonic



WEDDING OFFER

Create your own menu

Green Pea soup with

Starters, soups, and desserts, main courses are on the next page (minimum order of 10 people)

SOUPS

Prague ham | 10 EUR Dill soup "Kulajda" with poached quail egg | 10 EUR **Traditional Czech** mushroom and potato soup | 10 EUR Chicken or beef consommé with vegetable julienne and chicken liver quenelles | 11 EUR Zuchinni cream soup with egg | 10 EUR Bouillabaisse with zuchinni and saffran potatoes | 15 EUR

STARTERS

Avocado, endive, apple

salad | 14 EUR
Baked and marinated
beetroot, creamy goat
cheese, oranges and figs
| 14 EUR
Beef tongue with kohlrabi,
horseradish and fava beans
| 17 EUR
Grilled scallops on carrot
and citrus purée, kimchi,
broccoli | 17 EUR
liver pate, rhubarb, walnuts,
brioche | 14 EUR
Marinated salmon, dill majo,
radish, cucamber | 16 EUR

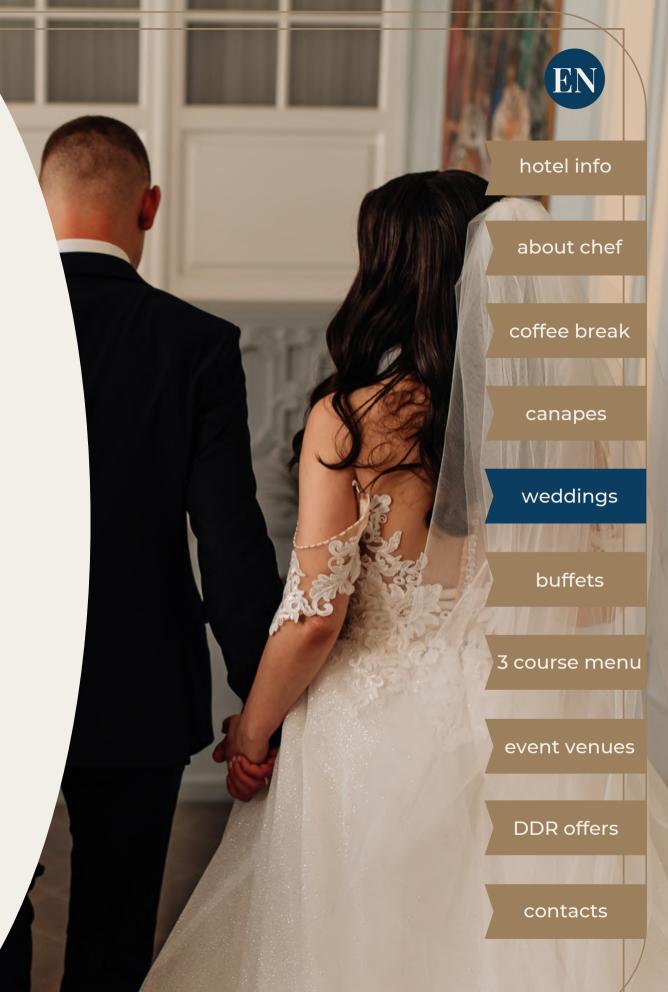
DESSERTS

Pumpkin cheesecake with buck-thorn | 10 EUR Apple Tart Tatin with cinnamon ice cream | 10 EUR Panna cotta with passion fruit and

almond crumble | 10 EUR

Warm apple strudel with vanilla sauce | 9 EUR

Cherry cake with lime cream | 10 EUR
Baked rhubarb with strawberry
and lemon cream | 10 EUR
Crème Brûlée flavored with raspberry,
espresso and tonka bean | 11 EUR
Valrhona Chocolate Tart served
with wild berry and salted caramel
sauce | 11 EUR



WEDDING OFFER

Create your own menu

Main courses

(minimum order of 10 people)

FISH COURSES

Pan fried halibut on lemon-chervil sauce, fennel and tarhona | 30 EUR

Cod fish with truffled parsnip purée, black Beluga lentils, Chorizo and cider sauce | 32 EUR

Salmon trout, crushed potato, spring onions, spinach leaves and horseradish sauce | 23 EUR

Poached Pikeperch with leek, black trumpets, potato parisienne | 26 EUR

VEGETARIAN COURSES

Grilled aubergine, red pepper-smoked almond sauce and burrata | 15 EUR

Salsify two way, kale, nigella and apple 114 EUR

Buckwheat with nasturtium mushtooms and dried egg yolk | 15 EUR

Roasted cauliflower, artichoke sauce, asparagus and egg 64° | 15 EUR

MEAT COURSES

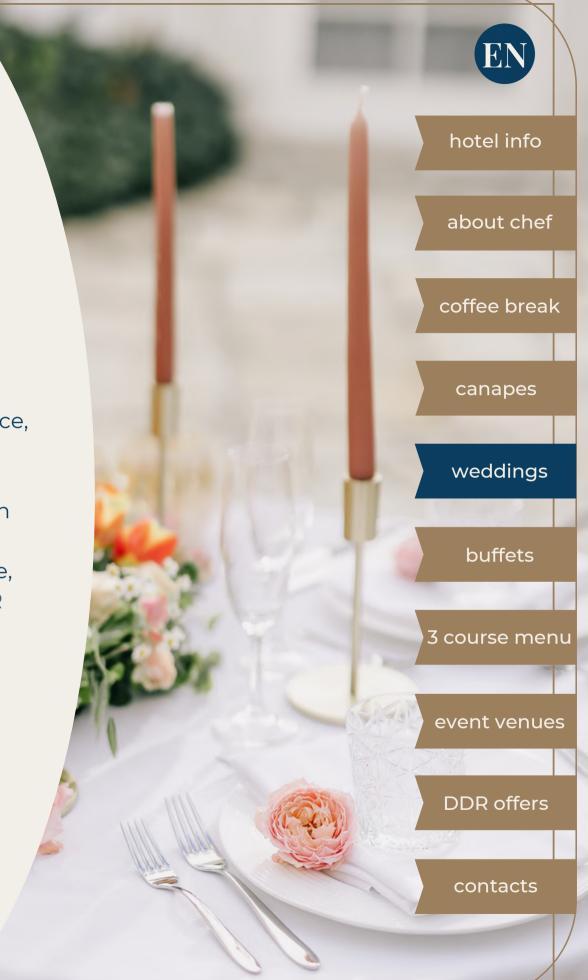
Loin of venison with rose hip and Port wine sauce, quince, savoy, celery and chestnuts | 30 EUR

Grilled corn fed chicken breast with grilled aubergine, endive, carrot with Marsala reduction | 19 EUR

Slow roasted beef fillet with truffle potato purée, romanesco and king oyster mushroom | 35 EUR Confit duck leg with oranges, braised red cabbage and pumpkin gnocchi | 25 EUR Pork cheeks braised in St. Thomas beer with Brussels sprouts, bacon dumpling and celery purée | 22 EU

Braised beef with traditional root vegetable sauce, cranberry and Carlsbad dumplings | 23 EUR

Herb crusted rack of lamb with black garlic, chickpeas and heirloom tomato | 29 EUR



BUFFETS

Lunch buffet I.

STARTERS

Cheddar cheese and sun dried tomato quiche

Tomato bruschetta with prosciutto

Vegetable crudités with chick peas dip

Vol au vent with tuna salad

Green peas soup with Prague ham

Bread basket from our bakery

SALAD BAR

Mixed green field salad

Cherry tomatoes, cucumbers, carrots, sweet corn, bell peppers

Orange, yoghurt, Caesar and our special dressing

Olives, croutons, bacon bits, grated Parmesan

MAIN COURSES

Grilled corn fed chicken breast with thyme sauce

Pan fried salmon with spinach and mussel beurre blanc

Penne "Arabiata", Parmesan

Mashed potatoes

Wild rice

Steamed vegetable

DESSERTS

Caramel profiteroles

50 EUR/

Vanilla panna cotta

Chocolate brownies

Fruit salad with mint and vanilla

Coffee and assortment of teas



hotel info

contacts

BUFFETS

Lunch buffet II.

STARTERS

Mozzarella with cherr tomatoes

Grilled vegetable with balsamico syrup

Salmon tartar

Beef turnovers

Minestrone soup

Bread basket from our bakery

SALAD BAR

Mozzarella with cherry Mixed green field salad

Cherry tomatoes, cucumbers, carrots, sweet corn, bell peppers

Orange, yoghurt, Caesar and our special dressing

Olives, croutons, bacon bits, grated Parmesan

MAIN COURSES

Pork fillet wrapped in bacon, grain mustard sauce

Grilled pike perch with herb and lemon sauce

Casareccia Napolitana, Parmesan

Roasted potatoes with butter and thyme

Basmati rice

Oven roasted vegetable

DESSERTS

Profiterols with caramel cream

Fruit tartlets

Crème Brûlée

Sacher slices

Fruit salad with mint and vanilla

Coffee and assortment of teas



contacts

BUFFETS

Lunch buffet III.

STARTERS

Goat cheese with beetroot and rocket

Crostini with veal liver pate, chopped nuts

Pancakes with smoked salmon and cream cheese

Tomato tarts with Feta cheese

Roasted pumpkin soup with roasted seeds

Bread basket from our bakery

SALAD BAR

Mixed green field salad

Cherry tomatoes, cucumbers, carrots, sweet corn, bell peppers

Orange, yoghurt, Caesar and our special dressing

Olives, croutons, bacon bits, grated Parmesan

MAIN COURSES

Turkey Piccata, Marsala Sauce

Sea bass fillet, Saffron Sauce

Spinach and ricotta ravioli mousse with sage sauce

Lyonnaise potato

Grilled vegetable

Cous cous with lemon and herbs

DESSERTS

Tartlets with forest fruit

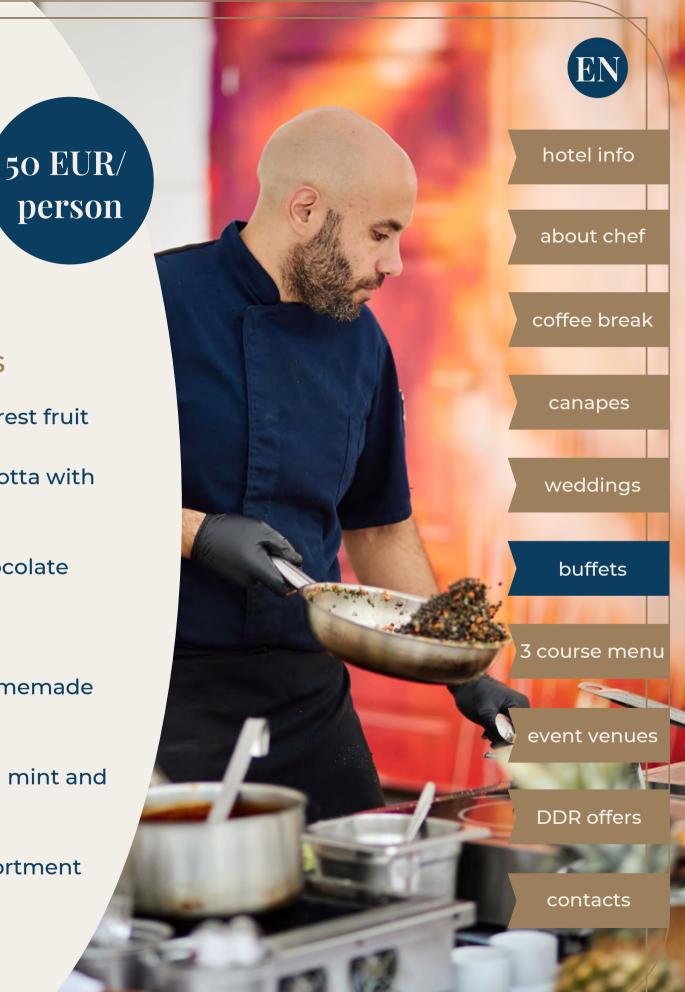
Coffee panna cotta with caramel

Assorted of chocolate mousse

Sacher cake
Selection of homemade
cookies

Fruit salad with mint and vanilla

Coffee and assortment of teas



3 COURSE MENU

Create your own menu

<u>Appetizers & soups</u>, main courses and desserts

APPETIZERS & SOUPS

Beetroot tartar with goat cheese, passion fruit and red cabbage

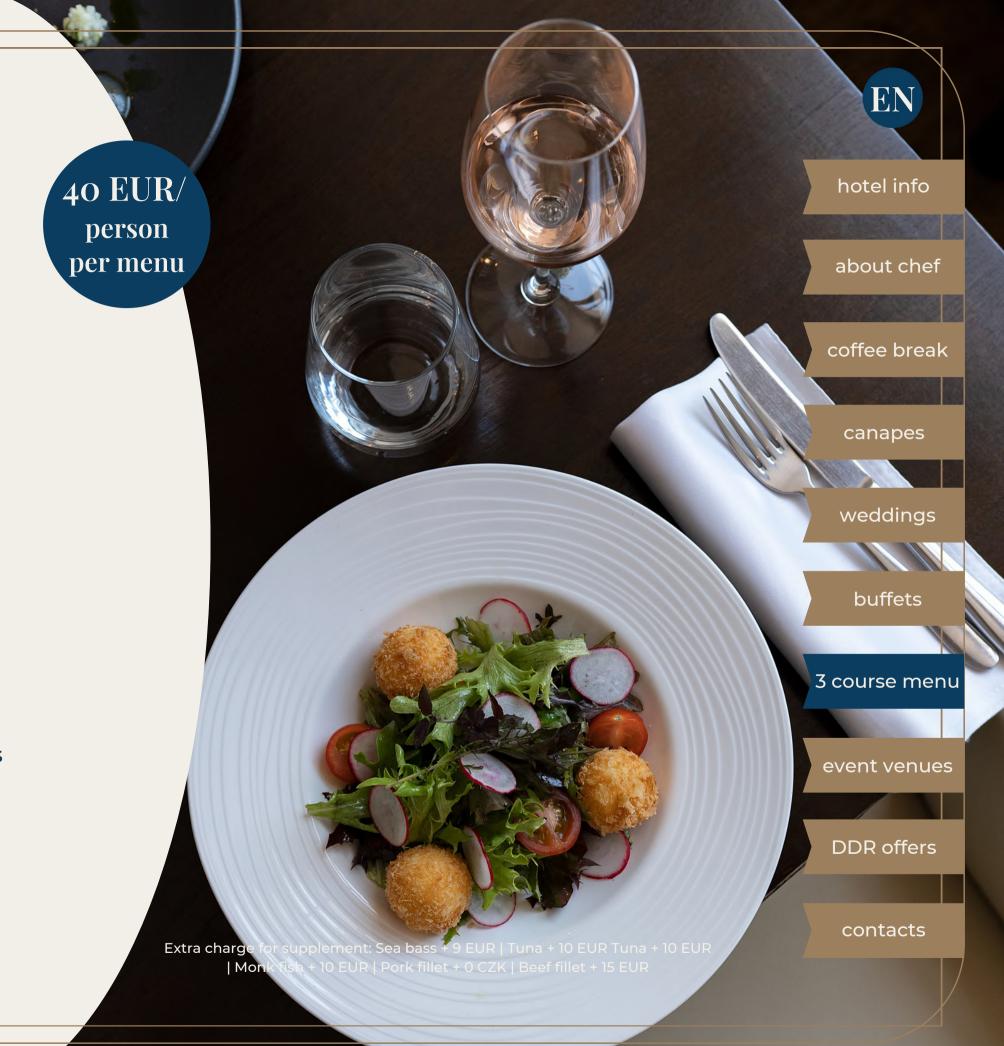
Green field salad with avocado and apple, lemon dressing

Citrus marinated pike perch with cucumber, buttermilk and dill

Traditional Bohemian forest mushroom and potato soup

Oxtail consommé with "Celestine" noodles and vegetable pearls

Pea and mint soup with Prague ham



3 COURSE MENU

Create your own menu
Appetizers & soups, main courses and desserts

MAIN COURSES

Grilled salmon with polenta, beans bundle, confit cherry tomatoes and Pernod sauce

Pike perch with spinach, lemon sauce and parsley crushed potatoes

Supreme chicken breast with seasonal vegetable, thyme sauce and quinoa

Grilled pork cutlet from czech Přeštice pig with Savoy cabbage and confit potato

Roasted duck leg with braised red cabbage, apples and potato dumplings

Ravioli with spinach and ricota

Grilled aubergine, smoked almond sauce and burrata



3 COURSE MENU

Create your own menu

Appetizers & soups, main courses and desserts

DESSERTS

Cheesecake with strawberry

Rich Chocolate Cake with red berry compote

Apple Tart Tatin with vanilla ice cream

Panna cotta with passion fruit and lavender

Pancake with blueberry coulis and sour cream

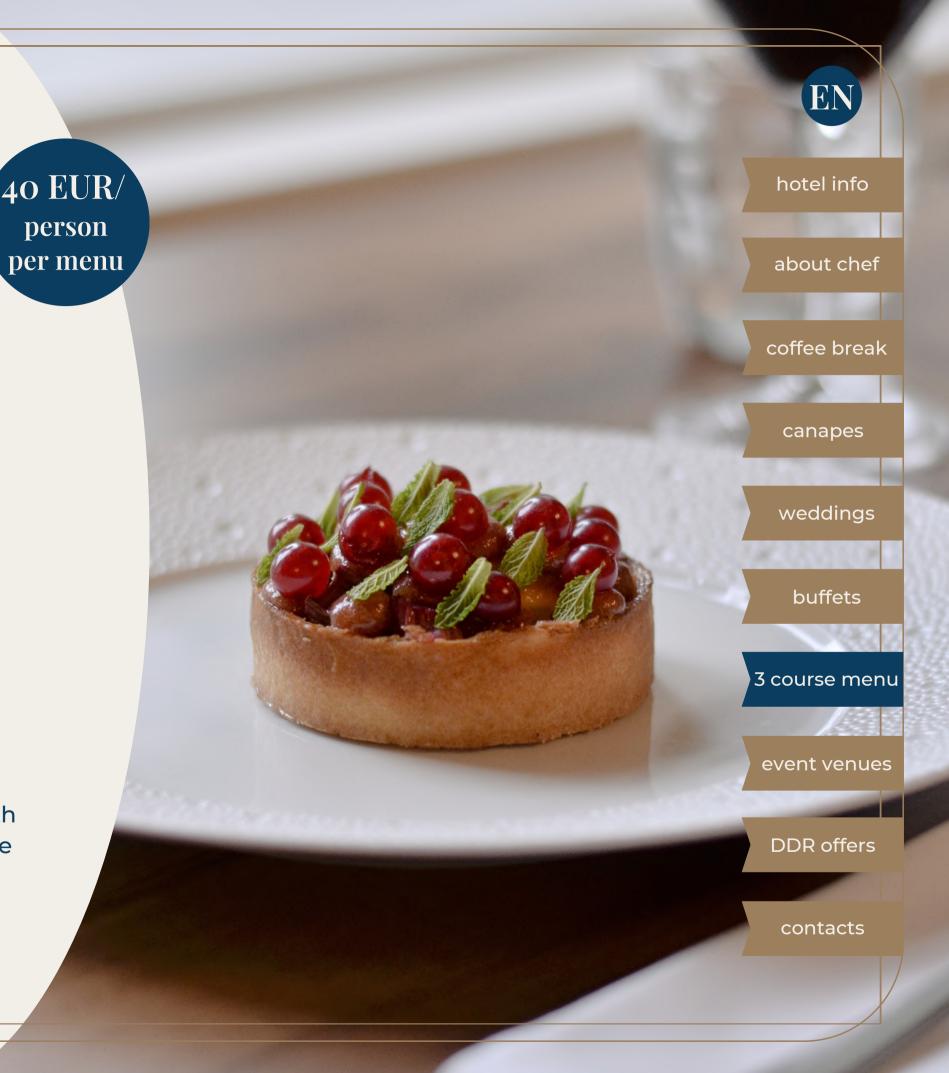
Apple strudel with vanilla sauce

Cherry cake with rhubarb, lime cream served with strawberry and lemon sorbet

A Study of Crème Brûlée flavored with passion fruit, espresso and vanilla

Valrhona Chocolate Tart served with wild berry and salted caramel sauce

Chocolate Augustine cake with black currant cream





DON'T DREAM IT, RENT IT!

Are you planning a memorable event in Prague? Wedding, anniversary, product launching, Bachelor Party or Company gathering? We cover them all! The Mozart is a unique and exceptional venue in the heart of Prague. Your event will be handled by our team of professionals, and you will only have to say "Na zdravi! Cheers!"



EVENT VENUES

First Courtyard Riverside

This is a secret courtyard in the very heart of Prague. Perfect space for private events, ceremonies and parties. The space can be customized with couches, tables, lighting in summer and with heaters in winter.

SIZE (M²)	340,0 m ²
DIMENSION	16 x 14
THEATRE	80
CLASSROOM	-
U-SHAPE	
CABARET	-
BOARD	-
COCKTAIL	250
TABLE FOR 10	80
TABLE FOR 8	80
TABLE FOR 6	84



EVENT VENUES

Second Courtyard Baroque

Original courtyard from the rococo period. This beautiful space is the ideal location for gala dinners, weddings and family events. The natural acoustic is perfect and the historical flair are a wonderful match with modern lighting and décor.

SIZE (M²)	250,0 m ²
DIMENSION	16 x 14
THEATRE	80
CLASSROOM	-
U-SHAPE	-
CABARET	
BOARD	· -
COCKTAIL	150
TABLE FOR 10	60
TABLE FOR 8	64
TABLE FOR 6	60

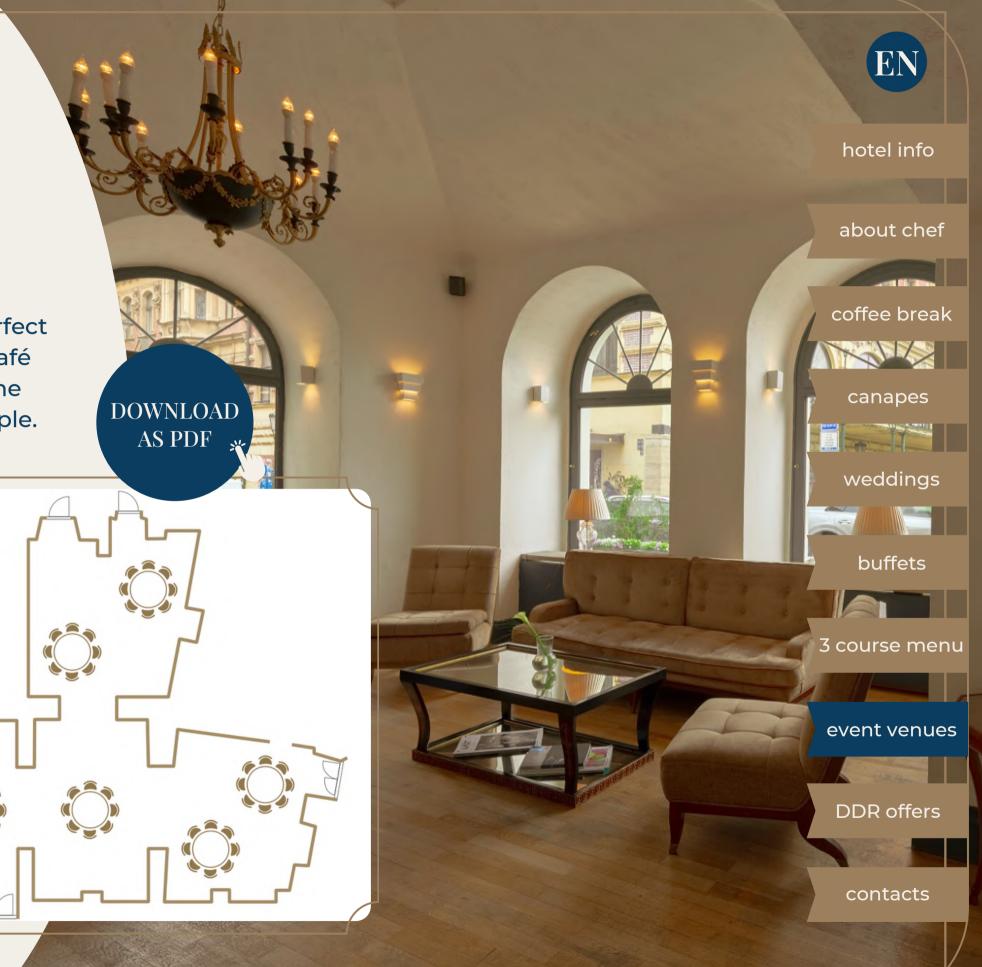


EVENT VENUES

Café & Bar

Ideal location for lectures, parties and mixers. The bar area is perfect so serve cocktails, hot beverages and canapées. To access the Café there are 4 separate entrances: two from the hotel and 2 from the street. Lunches and dinners can be served here for up to 56 people.

SIZE (M²)	144 m ²
DIMENSION	17 x 6
THEATRE	48
CLASSROOM	48
U-SHAPE	(- :
CABARET	30
BOARD	30
COCKTAIL	130
TABLE FOR 10	40
TABLE FOR 8	56
TABLE FOR 6	48

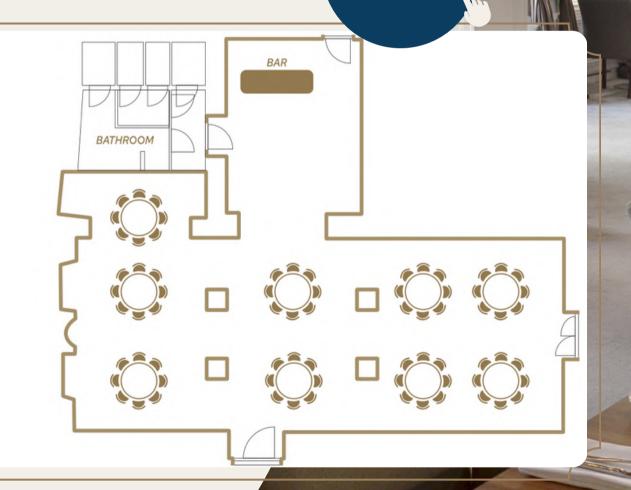


EVENT VENUES

Restaurant

Reserve our restaurant for your events: just 3 minutes walking from Charles Bridge, in the heart of Prague. Guests can start with a drink in the courtyard followed by breakfast, lunch or dinner in the space that used to be a Kavarna, a Café since the 18th century.

SIZE (M²)	148 m²
DIMENSION	16 x 4
THEATRE	-
CLASSROOM	-
U-SHAPE	12
CABARET	-
BOARD	30
COCKTAIL	-
TABLE FOR 10	40
TABLE FOR 8	48
TABLE FOR 6	48



DE 0 55 0 000

DOWNLOAD

AS PDF

about chef

hotel info

EN

coffee break

canapes

weddings

buffets

3 course menu

event venues

DDR offers

contacts

EVENT VENUES

Foyer

Private, exclusive and unique: this area was used as the foyer of the Theater close by. Vaclav Havel used to have his office in this very room.

SIZE (M²)	60 m ²
DIMENSION	7 x 6
THEATRE	24
CLASSROOM	24
U-SHAPE	18
CABARET	15
BOARD	14
COCKTAIL	24
TABLE FOR 10	24
TABLE FOR 8	24
TABLE FOR 6	24



buffets
3 course menu
event venues

DDR offers

EN

hotel info

weddings

contacts



Signature Suites

Looking for more than our traditional event spaces? Elevate your experience by reserving our exceptional rooms, including the presidential suite, to meet your needs. Our Signature Suites are the perfect location for private events, presentations, and photo shoots. You can choose from our five historic signature suites ranging in size from 80 to 100 square meters.



hotel info

about chef

coffee break

canapes

DAILY DELEGATE RATE

DAILY DELEGATE RATE - HDR



PER HALF A DAY

Daily delegate rate includes: conference room rental including technical equipment, throughout the meeting – coffee, tea, still and sparkling water and two types of juices, three-course or buffet lunch including non-alcoholic drinks, AM or PM coffee break with selection of cut fruit, selection of sweet pastry and two types of sandwiches, service charge included.

DAILY DELEGATE RATE - DDR



PER A DAY

Daily delegate rate includes: conference room rental including technical equipment, throughout the meeting – coffee, tea, still and sparkling water and two types of juices, three-course or buffet lunch including non-alcoholic drinks, AM or PM coffee break with selection of cut fruit, selection of sweet pastry and two types of sandwiches, service charge included.



PLAN YOUR EVENT WITH US TODAY



JIŘÍ BRYNDA Associate Director of Sales

jiri.brynda@themozart.com +420 607 291 202



KIRIL DODEVSKY Event Sales Manager

kiril.dodevsky@themozart.com +420 702 149 107

www.themozart.com

