



**CROWNE PLAZA**

HOTELS & RESORTS

AN IHG<sup>®</sup> HOTEL

**BANQUET OFFER  
2019**

ASK.BOOK.MEET.





Meeting Rooms



Coffee breaks



Technical Equipment



Delegates Rates



Menus & Buffets



Beverages



Wines & Open Bar

## Address

Crowne Plaza Bratislava

Hodzovo namestie 2

816 25 Bratislava

Slovakia



[conference@cpbratislava.sk](mailto:conference@cpbratislava.sk)



+421 2 5934 8136



[www.cpbratislava.sk](http://www.cpbratislava.sk)

## Guest Rooms

The hotel features 224 guest rooms including 15 suites.

## Guest Room break down

59 Standard Twin Rooms

24 Club Queen Rooms

121 Standard Queen Rooms

1 Club Twin Room











5 Junior King Suite

10 Corner King Suite

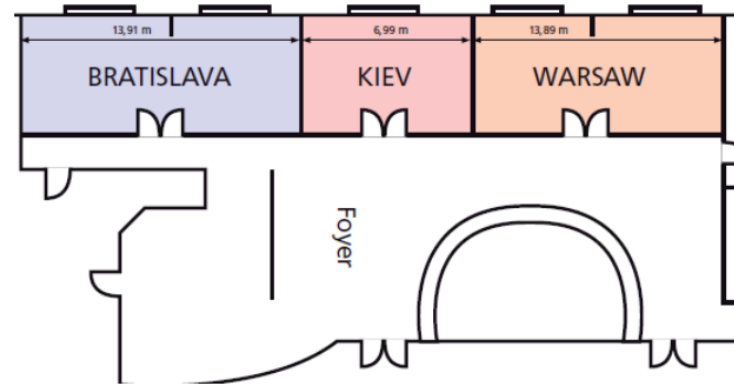
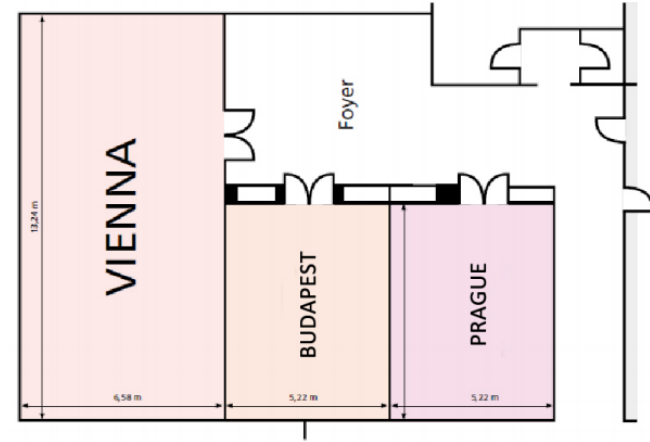
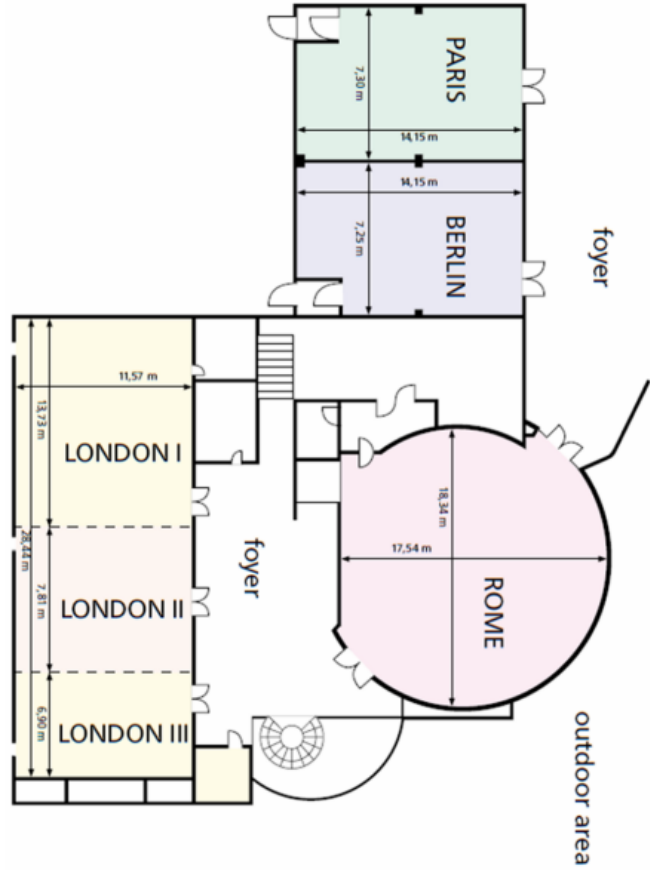
4 Handicapped Rooms



# MEETING ROOMS

	 Classroom	 Theatre	 Banquet	 U-Shape	 Boardroom	 Reception	 Half Moon	 Dimensions	 Height	 Natural	Half day Rate	Full day Rate
London	200	350	180	86	80	350	126	329 m <sup>2</sup>	2,90		€ 1 100.00	€ 1 600.00
London I	80	100	60	38	32	120	60	159 m <sup>2</sup>	2,90		€ 700.00	€ 900.00
London II	50	80	40	30	24	70	42	90 m <sup>2</sup>	2,90		€ 500.00	€ 900.00
London III	50	80	40	30	24	70	42	80 m <sup>2</sup>	2,90		€ 500.00	€ 900.00
London I+II	140	200	120	66	52	190	100	249 m <sup>2</sup>	2,90		€ 900.00	€ 1300.00
London II+III	100	160	80	46	38	140	84	170 m <sup>2</sup>	2,90		€ 800.00	€ 900.00
Rome	70	140	120	40	38	180	60	250 m <sup>2</sup>	2,90	✓	€ 600.00	€ 1 100.00
Berlin	48	80	60	34	28	70	42	102 m <sup>2</sup>	2,90		€ 500.00	€ 800.00
Paris	48	80	60	34	28	70	42	103 m <sup>2</sup>	2,90		€ 500.00	€ 800.00
Vienna	44	70	50	30	28	50	35	87 m <sup>2</sup>	2,90		€ 500.00	€ 800.00
Prague	16	26	10	16	16	30	7	39 m <sup>2</sup>	2,90		€ 300.00	€ 450.00
Budapest	16	26	10	16	16	30	7	39 m <sup>2</sup>	2,90		€ 300.00	€ 450.00
Bratislava	40	50	50	32	30	50	35	89 m <sup>2</sup>	2,90	✓	€ 500.00	€ 800.00
Kiev	20	26	20	16	12	30	14	45 m <sup>2</sup>	2,90	✓	€ 300.00	€ 450.00
Warsaw	40	50	50	32	30	50	35	89 m <sup>2</sup>	2,90	✓	€ 500.00	€ 800.00
Lisbon	n/a	n/a	n/a	n/a	8	n/a	n/a	16 m <sup>2</sup>	2,90	✓		€ 66.00 / h
Madrid	n/a	n/a	n/a	n/a	6	n/a	n/a	9 m <sup>2</sup>	2,90			€ 66.00 / h

# FLOOR PLAN





# SUMMER TERRACE WITH HERB GARDEN

**Suitable for coffee breaks, lunches, dinners and cocktails.**

## Coffee breaks

Capacity up to 60 people (existing setup with extra stand-by tables)

## Lunch and Dinner

capacity up to 50 people (served MENU or BUFFET, existing setup)

capacity up to 80 people (buffet, stand-by tables)

## Cocktails

capacity up to 100 people (stand-by tables)

We can arrange for you an external sound system, DJ production and bartender show.

## Rental

Full-day rate € 1100

Half-day rate € 600

Rate includes VAT and a back-up meeting space. Rates are excluding of technical equipment.

**Hotel is entitled (especially in case of bad weather) to move the event's location from the summer terrace**

**to the internal areas of the hotel at any time before or during the event.**



## Technical equipment

Cordless microphone, head microphone	€ 35.00
Cable microphone, DCN microphone	€ 19.00

## Projection and Video equipment

Data & video projector (till 4 000 ANSI lumen)	€ 90.00
Data & video projector (till 7 000 ANSI lumen)	€ 450.00
Data & video projector (till 8 000 ANSI lumen)	€ 660.00
Projection screen (build-in)	€ 50.00
Projection screen 150x150 (portable)	€ 50.00
Projection screen 180x160 (portable)	€ 60.00
Projection screen 240x180 (portable)	€ 100.00
Projection screen 400x300 (portable frame)	€ 220.00
TV Plasma 42" (102 cm)	€ 160.00
TV Plasma 50" (127 cm)	€ 220.00
TV Plasma 55" (140 cm)	€ 260.00
TV Plasma 65" (165 cm)	€ 280.00
VGA signals splitting	€ 35.00
Mixpult 12 inputs, 4 outputs	€ 70.00

## Interpreter equipment

Build in booth with accessories	€ 400.00
Portable booth small with accessories	€ 250.00
Portable booth large ISO with accessories	€ 400.00
Translating headset 1 pcs	€ 5.00

## Half Day      Ful Day

## Presentation equipment

Flipchart	€ 20.00
White board with accessories	€ 20.00
Pinboard 120x90 cm	€ 20.00
Pinboard 150x125 or 150x100 cm	€ 30.00
Laptop	€ 95.00
Timer Clock	€ 95.00
Printer (color)	€ 160.00
Printer (black & white)	€ 80.00
Conference phone	€ 20.00
Multimedia lectern	€ 55.00

## Others

Dance floor, full size 40,40 m <sup>2</sup>	€ 250.00
Sound system (2 loudspeakers RCF 350 W + mixpult)	€ 200.00
Banquet chair cover with ribbon	€ 5.00
Decoration lights	€ 400.00
Technical service (per hour)	€ 20.00
Podium NIVTEC, full size 24 m <sup>2</sup>	€ 200.00
Podium NIVTEC, block 2x1 m (max. 10 ks)	€ 25.00
Podium NIVTEC, block 1x1 m (max. 3 ks)	€ 15.00

# DELEGATES RATES

## Full-day delegate rate

€ 69.00 per person and day

Full day room rental of the main meeting room

Welcome coffee / tea

Unlimited amount of bottled water during the conference

1 coffee break in the morning

1 Business Lunch (Buffet a la Chef or 3 - course menu)

1 coffee break in the afternoon

AV equipment: beamer, screen and one cable microphone in the main meeting room

Flipchart in the main meeting room

Free Wi-Fi Internet access

Crowne Meetings Director – meeting coordinator

## Half –day delegate rate

€ 59.00 per person and half-day

Half day room rental of the main meeting room

Welcome coffee / tea

Unlimited amount of bottled water during the conference

1 coffee break in the morning or afternoon

1 Business Lunch (Buffet a la Chef or 3 - course menu)

AV equipment: beamer, screen and one cable microphone in the main meeting room

Flipchart in the main meeting room

Free Wi-Fi Internet access

Crowne Meetings Director - meeting coordinator

## Executive day delegate rate

€ 82.00 per person and day

Bratislava boardroom rental

Welcome coffee / tea

Unlimited amount of bottled water during the conference

1 coffee break in the morning (incl. the use of the espresso machine)

1 Business Lunch (Buffet a la Chef or 3 - course menu)

1 coffee break in the afternoon (incl. the use of the Espresso machine)

AV equipment: beamer, screen and one cable microphone in the main meeting room

Flipchart in the main meeting room

One English and one regional complimentary newspaper

Crowne Meetings Director - meeting coordinator

Delegate rates are available for min 15 persons





<b><u>Coffee &amp; tea</u></b>	€ 3.50 per person	<b><u>„Afternoon break I.“</u></b>	€ 8.00 per person
Coffee and tea		Coffee, tea, 2 kinds of mini seasonal sweet pastries and “snack” open sandwiches, 1 kind of seasonal fruit	
<b><u>„Morning break I.“</u></b>	€ 6.50 per person	<b><u>„Afternoon break II.“</u></b>	€ 8.00 per person
Coffee, tea, marmalade and poppy seed “Forman” cake with chocolate milkshake, 2 kinds of canapés, 1 kind of seasonal fruit		Coffee, tea, “Black & White” filled tartelettes and tuna sandwich with Iceberg, 1 kind of seasonal fruit	
<b><u>„Morning break II.“</u></b>	€ 6.50 per person	<b><u>„Afternoon break III.“</u></b>	€ 8.00 per person
Coffee, tea, apple strudel and curd „Forman“ cake with vanilla sauce, 2 kinds of mini open sandwiches, 1 kind of seasonal fruit		Coffee, tea, poppy seed-sour cherry and curd strudel with caramel sauce, tortilla wrap “Italy” with Virgin bloody Mary, 1 kind of seasonal fruit	
<b><u>„Morning break III.“</u></b>	€ 6.50 per person	<b><u>„Afternoon break IV.“</u></b>	€ 8.00 per person
Coffee, tea, mini chocolate and raspberry Danish pastry with vanilla milkshake and overbaked salty mini croissants, 1 kind of seasonal fruit		Coffee, tea, Belgium waffles with curd mousse and fresh fruit, bagel with smoked salmon and rocket, 1 kind of seasonal fruit	
<b><u>„Morning break IV.“</u></b>	€ 6.50 per person	<b><u>„Afternoon break V.“</u></b>	€ 8.00 per person
Coffee, tea, „Donuts“ with icing, mini cheese scone and multigrain stick with chive dip, 1 kind of seasonal fruit		Coffee, tea, homemade mini muffin and coconut-tapioca pudding with mango jelly, vegetable and shrimps „Dim Sum“with soya and sweet chili sauce, 1 kind of seasonal fruit	
<b><u>„Morning break V.“</u></b>	€ 6.50 per person	<b><u>“Crowne Plaza Signature”</u></b>	€ 10.00 per person
Coffee, tea, homemade cheesecake with seasonal fruit, fruit smoothie and mini pizza, 1 kind of seasonal fruit		(for preparation are used only herbs from our garden) Coffee, tea, Bagel with homemade basil pesto, Schwarzwald ham, rocket and sun dried tomatoes Seasonal fruit “Eton Mess” with fresh mint syrup 0,2 l cold pressed 100% fruit / vegetable juice according to the season	

## Choose Your Own Coffee Break

Coffee filter (7g)	€ 1.80
Coffee filter 1 l	€ 14.00
Espresso (7g)	€ 2.50
Selection of teas (portion)	€ 2.50
Stuffed mini tortilla mix (40g)	€ 3.00
Mini pork crackling scones (2pcs/40g)	€ 1.50
Mini cheese scones (2pcs/50g)	€ 1.50
Mini multigrain sticks (2pcs/30g)	€ 1.50
Mini savoury snack mix (2pcs/40g)	€ 1.50
Chocolate brownie (50g)	€ 2.50
Mini raisins roll (35g)	€ 1.50
Mini chocolate Danish pastry (30g)	€ 1.50
Mini Danish pastry mix (2pcs/30g)	€ 1.50
Apple strudel (50g)	€ 2.00
Poppy seed - sour cherry strudel (50g)	€ 2.00
Mini sweet stuffed croissant (40g)	€ 2.00
French butter croissant (80g)	€ 2.50
Fresh sliced fruit (100g)	€ 6.50
Fresh squeezed juices (1dl)	€ 3.00
Mixed whole seasonal fruit (1kg)	€ 14.00

*Items and prices are calculated for 1 person.*

*Coffee break is available for min. 5 persons.*

## Lunch box I.

€ 20.00 per person

- White French baguette "Malokarpatská" salami and pickled cucumber
- Multigrain toast bread sandwich with Ementaller, rocket and sun dried tomatoes
- Whole seasonal fruit (1kind)
- Filled croissant (pre-packed)
- Mineral water and cold pressed 100% apple juice

## Lunch box II.

€ 21.00 per person

- White toast bread sandwich with smoked salmon, mustard and honey sauce, lettuce
- Multigrain baguette with blue cheese mousse, rocket and fig jam
- Whole seasonal fruit (1kind)
- Muesli bar stick
- Mineral water and cold pressed 100% apple juice



## 3-COURSE MENU I.

€ 22.00 per person

French onion soup with cheese-herb toast

\*\*\*

Grilled chicken breast Saltimbocca style, tagliatelle and tomato sauce

\*\*\*

Carrot cake, caramel sauce, whipped cream, fresh mint

## 3-COURSE MENU II.

€ 24.00 per person

Potato-leek creamy soup with crispy bacon cubes and smoked oil

\*\*\*

Sous vide baked pork loin, Ratatouille vegetable, Dauphinoise potatoes, brown onion sauce

\*\*\*

Cheesecake with forest fruit, chocolate sauce, fresh mint

## 3-COURSE MENU III.

€ 28.00 per person

Chicken paillard, Rocket, Parmesan shaves and chive yoghurt

\*\*\*

Salmon with basil crust, baked beetroot and potato-capers purée

\*\*\*

Pear Panna Cotta, caramel sauce, whipped cream, fresh mint

## 4-COURSE MENU

€ 33.00 per person

Air-dried Italian ham, Cantaloupe melon tartar, Rocket and balsamic reduction

\*\*\*

Sweet potato cream soup with mint oil and Crème Fraiche

\*\*\*

Slowly baked lamb leg, Champ potatoes, roasted root vegetables and mint sauce

\*\*\*

Cinnamon Mascarpone, chocolate crumble, raspberry coulie and fresh mint

Menus are available for min 10 persons



# CROWNE PLAZA FINGER FOOD BUFFET

## Meatless

Tomato salsa with vegetable sticks	50 g	€ 2.50
Vegetable spring rolls with sweet chili sauce	40 g	€ 2.50
Grilled mushrooms with garlic	50 g	€ 2.00
Vegetable Dim Sum with soya sauce (2pcs)	40 g	€ 2.50

## Meat

Yakitori chicken skewer with soya sauce	40 g	€ 3.00
Cajun grilled tiger prawns with curry mayo	40 g	€ 4.50
Meatballs with sweet chili sauce	40 g	€ 2.50
Chicken nuggets in sesame	40 g	€ 2.50
Mini pork schnitzel (40g) and potato salad	100 g	€ 3.50
Shrimps Dim Sum with soya sauce (3pcs)	30 g	€ 3.00

## Side-dishes

Fresh baked bread rolls and butter	80 g	€ 1.50
------------------------------------	------	--------

## Desserts

Milk rice with raspberries	60 g	€ 3.00
Panna cotta with forest berries	60 g	€ 3.00
Fruit skewer with chocolate	50 g	€ 3.50

## Canapés and Sandwiches

	Canapes	Sandwiches
Ham	30 g € 2.00	50 g € 2.50
Cheese	30 g € 2.00	50 g € 2.50
Salami	30 g € 2.00	50 g € 2.50
Ham mousse	30 g € 2.00	50 g € 2.50
Blue cheese mousse	30 g € 2.00	50 g € 2.50
Cheese mousse	30 g € 2.00	50 g € 2.50
Olive tapenade	30 g € 2.50	50 g € 3.00
Tomato relish	30 g € 2.50	50 g € 3.00
Smoked pork neck with cucumber and horseradish	30 g € 2.50	50 g € 3.00
Tuna fish mousse	30 g € 2.50	50 g € 3.00
Emental cheese with grape	30 g € 2.50	50 g € 3.00
Cottage cheese with salami and olive	30 g € 2.50	50 g € 3.00
Baby shrimps with pineapple	30 g € 3.00	50 g € 4.00
Brie cheese with strawberry	30 g € 3.00	50 g € 4.00
Baby Mozzarella with basil pesto and cherry tomatoes	30 g € 3.50	50 g € 4.50
Prosciutto and Cantaloupe melon	30 g € 3.50	50 g € 4.50
Smoked salmon with giant caper	30 g € 3.50	50 g € 4.50



## Buffet "A LA CHEF" I.

*Standardly balanced buffet based on seasonal products.*

*Buffet includes:*

Selection of fresh seasonal vegetable

Seasonal mesclun salad

Condiments and dressings

Bread rolls and butter

1 x starter

Soup

1 x meat dish

1 x fish dish

1 x vegetarian or pasta dish

2 x side dishes

1 x vegetable dish

2 kinds of desserts

Whole seasonal fruit

**€ 25.00 per person**

## Buffet „A LA CHEF“ II.

*Standardly balanced buffet based on seasonal products.*

*Buffet includes:*

Selection of fresh seasonal vegetable

Seasonal mesclun salad

Condiments and dressings

Bread rolls and butter

2 starters

Soup

2 x meat dishes

1 x fish dish

1x vegetarian dish

1 x pasta dish

2 x side dishes

1 x vegetable dish

2 kinds of desserts

Whole seasonal fruit

**€ 28.00 per person**

## Special offer to your buffet

Traditional Slovak soup „Kapustnica“

sour cabbage, sausage, prunes, mushrooms, pork and smoked pork meat

homemade white bread

**€ 5.00 / 0,25 l**

Whole baked suckling pig

marinated with garlic and beer served with traditional condiments and homemade white bread

(mustard, horseradish and pickled vegetable)

**€ 490.00 / apx 20 kg**

Honey glazed smoked pork loin

Pickled vegetable, horseradish sauce, homemade white bread

**€ 8.00 / 150g**

Homemade marinated salmon Gravlax

Honey-mustard sauce, pickled onion pearls and Ice berg chiffonade

**€ 150,00 / 1 fillet of salmon apx 1,4 kg**

Whole cooked smoked pork ham

mustard, horseradish and pickled vegetable, homemade white bread

**€ 395.00 / apx 10 kg**

\* 1 suckling pig or pork ham is maximum for 70 persons.

\*\* 1 fillet of salmon is maximum for 30 persons



## Business Lunch

Selection of fresh seasonal vegetable

Seasonal mesclun salad

Condiments and dressings

\*\*\*

Soup of the day

Bread rolls and butter

\*\*\*

Fried vegetable Dim Sum with sweet chili sauce

Chicken chunks with Mediterranean vegetable

Basmati rice

Over baked broccoli with ham-cheese sauce

Multigrain baguette with blue cheese mousse, rocket and fig jam

\*\*\*

Fruit salad with fresh mint and brown sugar

Biscuit crumble with white yoghurt and fruit sauce

\*\*\*

American coffee or tea

**€ 24.00 per person**

## Buffet „Classic“

Selection of fresh sliced vegetable

Seasonal mesclun salad

Condiments and dressings

\*\*\*

Schwartzwalder air dried ham with Parmesan and rocket

Tomato and mozzarella Caprese with basil pesto

Bread rolls and butter

\*\*\*

Vegetable cream soup with herb bread croutons

\*\*\*

Viennese style fried pork loin schnitzel

Baked chicken legs with smoked bacon and onion

Grilled tilapia with olive tapenade and tomato sauce

Gnocchi with Alfredo sauce and cherry tomatoes

Potato mayonnaise salad with vegetable

Stewed rice

Garden vegetable with butter

\*\*\*

Selection of whole fresh fruit

Two kinds of seasonal desserts from our pastry

**€ 28.50 per person**

## Buffet „Classic II.”

Selection of fresh cut vegetable

Seasonal mesclun salad

Condiments and dressings

\*\*\*

Grilled Mediterranean vegetable with Feta cheese and herb oil

Beetroot Panna Cotta with mousse of smoked chicken meat and Shiso herb

Bread rolls and butter

\*\*\*

French onion soup with small cheese toasts

\*\*\*

Slowly baked pork loin with mushrooms-leek ragout, Gravy sauce

Chicken stripes with Wok vegetable and soya. oyster sauce

Spanish fish pot with seafood, vegetable and tomato sauce

Sheep cheese stuffed pie with roasted onion and sour cream

Baked baby potatoes with rock salt

Sweet pea rice

Sautéed baby carrot and sweet pea on butter with fresh mint

\*\*\*

Selection of fresh fruit

Two kinds of seasonal desserts of our pastry

**€ 31.00 per person**

## Buffet „Gourmet”

Selection of fresh seasonal vegetable

Seasonal mesclun salad

Condiments and dressings

\*\*\*

Goat cheese terrine in herb crust, cucumber julienne, crushed pink pepper and olive oil

Schwartzwalder air dried ham with Parmesan and rocket

Beetroot Panna Cotta with mousse of smoked chicken meat and Shiso herb

Bread rolls and butter

\*\*\*

Italian tomato soup with fresh basil and Parmesan

\*\*\*

Stoganoff style beef stripes

Baked pork loin with Ratatouille vegetable and honey Demi-glace sauce

Chicken breast Saltim Bocca with Napolitana sauce

Baked salmon with stewed creamy spinach and grilled cherry tomatoes

Oriental vegetable Cous Cous with curry and Tofu cheese

Basmati rice

Boiled buttered baby potatoes with fresh parsley

Steamed broccoli with roasted almond on butter

\*\*\*

Selection of fresh fruit

Two kinds of seasonal desserts of our pastry

**€ 35.00 per person**

## BBQ buffet menu I.

Salad

3 kinds of fresh vegetable with condiments and dressings

\*\*\*

Meat from the grill

Pork loin 80 g

Chicken breast „Supreme“ 80 g

Salmon 100g

\*\*\*

Side dish not just form the grill

Baked potato with sour cream 100g

Grilled vegetable 100g

Basmati rice 80g

\*\*\*

Sauce

Honey-mustard

BBQ

€ 34.00 per person

*Buffets are available for min. 15 persons.*

## BBQ buffet menu II.

Salad

3 kinds of fresh vegetable with condiments and dressings

\*\*\*

Meat from the grill

Pork neck 80 g

Chicken breast „Supreme“ 80 g

Tilapia 80g

\*\*\*

Side dish not just form the grill

Grilled corn on the cob 110g

Potato wedges 100g

Basmati rice 80g

\*\*\*

Sauce

Sweet chilli

Garlic sour cream

€ 29.00 per person



## MINERAL WATER

Bonaqua sparkling	0,25 l	€ 2.40
Bonaqua soft	0,25 l	€ 2.40
Bonaqua still	0,25 l	€ 2.40
Römerquelle sparkling	0,75 l	€ 4.20
Römerquelle still	0,75 l	€ 4.20

## SOFT DRINKS

Coca Cola, Coca Cola Zero, Sprite	0,20 l	€ 2.60
Fanta orange	0,20 l	€ 2.60
Tonic, Ginger	0,25 l	€ 2.60
Fuze Tea black – peach & hibiscus	0,25 l	€ 2.80
Fuze Tea black – lemon & lemon grass	0,25 l	€ 2.80
Fuze Tea green - mango & camomile	0,25 l	€ 2.80
Cappy Apple	0,25 l	€ 2.80
Cappy Orange	0,25 l	€ 2.80
Cappy Grapefruit	0,25 l	€ 2.80
Cappy Blackcurrant	0,25 l	€ 2.80
Cappy Multivitamin	0,25 l	€ 2.80
Cappy Strawberry	0,25 l	€ 2.80
Vinea white	0,25 l	€ 2.60
Vinea red	0,25 l	€ 2.60
Red Bull	0,25 l	€ 5.30

## BEER

### DRAUGHT:

Budweiser Budvar premium lager	0,30 l	€ 3.20
Budweiser Budvar premium lager	0,50 l	€ 4.90

### BOTTLE:

Budweiser Budvar premium lager	0,33 l	€ 3.30
Budweiser Budvar non-alcoholic	0,33 l	€ 3.30
Budweiser Budvar premium dark lager	0,33 l	€ 3.30

## COFFEE AND HOT BEVERAGES

Espresso	7 g	€ 2.50
Tea	1,5 – 2,5 g	€ 2.50

## CORKAGE FEE

Wine	0,75 l	€ 10.00
Wine	1,00 l	€ 13.00
Spirits	0,70 l	€ 15.00
Spirits	1,00 l	€ 21.00



## SPARKLING WINE, PROSECCO, CHAMPAGNE

	0,1 l	0,75 l
<b>Hubert L'Original Brut</b> , Slovakia	<b>4.00 €</b>	<b>27.00 €</b>
<b>Hubert L'Original Rosé Brut</b> , Slovakia	<b>4.00 €</b>	<b>27.00 €</b>
<b>Hubert non-alcoholic sparkling wine</b>	<b>3.00 €</b>	<b>21.00 €</b>
<b>Promosso Frizzante</b> , Montelvini, Italy	<b>3.50 €</b>	<b>25.00 €</b>
<b>Promosso Spumante rosé</b> , Montelvini, Italy	<b>4.00 €</b>	<b>27.00 €</b>
<b>Prosecco Casato Unico Frizzante</b> , Treviso, Italy	<b>4.50 €</b>	<b>29.00 €</b>
<b>Champagne Hommage</b> , Henri Giraud, France, brut		<b>99.00 €</b>

## WHITE WINE

<b>Crowne Plaza „Cuvée white“</b> , limited edition <i>Weingut Temer, Austria, dry</i>	<b>0,75 l</b>	<b>17.00 €</b>
<b>Pinot Grigio</b> <i>Parol Vini, Italy, dry</i>	<b>0,75 l</b>	<b>20.00 €</b>
<b>Rulandské šedé</b> <i>Chateau Modra, Slovakia, dry</i>	<b>0,75 l</b>	<b>19.00 €</b>
<b>Sauvignon</b> <i>Winterberg, Slovakia, dry</i>	<b>0,75 l</b>	<b>21.00 €</b>
<b>Viura</b> <i>Viña Herminia, Spain, dry</i>	<b>0,75 l</b>	<b>20.00 €</b>

## ROSÉ WINE

<b>Cabernet Sauvignon rosé</b> <i>Chateau Modra, Slovakia, semidry</i>	<b>0,75 l</b>	<b>21.00 €</b>
---	---------------	----------------

## RED WINE

<b>Crowne Plaza „Cuvée red“</b> , limited edition <i>Weingut Temer, Austria, dry</i>	<b>0,75 l</b>	<b>17.00 €</b>
<b>Cabernet Sauvignon</b> <i>Chateau Modra, Slovakia, dry</i>	<b>0,75 l</b>	<b>19.00 €</b>
<b>Frankovka modrá</b> <i>Winterberg, Slovakia, dry</i>	<b>0,75 l</b>	<b>21.00 €</b>
<b>Merlot</b> <i>Parol Vini, Italy, dry</i>	<b>0,75 l</b>	<b>20.00 €</b>
<b>Tempranillo</b> <i>Viña Herminia, Spain, dry</i>	<b>0,75 l</b>	<b>19.00 €</b>



## APERITIVS

Martiny Dry, Bianco, Rosso	0,08 l	€ 4.00
Campari	0,04 l	€ 5.00

## SPIRITS

Borovička (juniper brandy)	0,04 l	€ 4.00
Slivka (plum brandy)	0,04 l	€ 4.00
Hruška (pear brandy)	0,04 l	€ 4.00

## RUM & TEQUILA

Santiago de Cuba, Carta Blanca - white rum	0,04 l	€ 4.50
Captain Morgan Spiced rum	0,04 l	€ 4.50
Jose Cuervo Especial Classico tequila	0,04 l	€ 5.50

## GIN & VODKA

Smirnoff Red vodka	0,04 l	€ 4.50
Gordon's gin	0,04 l	€ 4.50

## WHISKY SCOTCH & IRISH

Ballantine's Finest Scotch Whisky	0,04 l	€ 5.00
Johnnie Walker Red Label Old Scotch Whisky	0,04 l	€ 5.00
Chivas Regal 12 years Premium Scotch Whisky	0,04 l	€ 7.50
Jameson Irish Whiskey	0,04 l	€ 5.50

## BOURBON WHISKEY

Jim Beam Kentucky Straight Whiskey	0,04 l	€ 5.00
Jack Daniel's Tennessee Whiskey	0,04 l	€ 6.00
Bulleit Bourbon	0,04 l	€ 7.50

## LIQUERS

Fernet Stock, Citrus	0,04 l	€ 4.00
Becherovka	0,04 l	€ 4.00
Jägermeister	0,04 l	€ 4.50
Bailey's Irish Cream	0,04 l	€ 5.50

## BRANDY AND COGNAC

Karpatské Brandy Špeciál	0,04 l	€ 8.00
Metaxa 5*	0,04 l	€ 4.50
Martell VS	0,04 l	€ 7.00



## **SILVER Open Bar**

Selection of local mineral water, soft drinks (Coca Cola, Fanta, Sprite, Tonic), coffee, tea

1 hour / € 8.00 per person

2 hours / € 12.00 per person

3 hours / € 14.00 per person

## **GOLD Open Bar**

Selection of mineral water, soft drinks (Coca Cola, Fanta, Sprite, Tonic), coffee, tea,  
selection of Crowne Plaza Cuvée wines (white, red),  
Budvar Budweiser Lager beer

1 hour / € 14.00 per person

2 hours / € 24.00 per person

3 hours / € 34.00 per person

*Including a selection of bar snacks*

## **PLATINUM Open Bar**

Selection of local mineral water, soft drinks (Coca Cola, Fanta, Sprite, Tonic), coffee, tea,  
selection of Crowne Plaza Cuvée wines (white, red), sparkling wine Hubert L 'Original Brut, Budvar  
Budweiser Lager beer, selection of traditional Slovak spirits, Martini (Dry, Bianco, Rosso), Campari  
Orange/Soda, Gin & Tonic, Vodka & Juice, Rum & Coke, Whisky Johnnie Walker Red label

1 hour / € 24.00 per person

2 hours / € 34.00 per person

3 hours / € 44.00 per person

*Including a selection of bar snacks*

## **CROWNE PLAZA Open Bar**

Complete selection of PLATINUM Open Bar, international mineral waters,  
Sherry Dry, Port Ruby, Bailey's Irish Cream, tequila Jose Cuervo Classico,  
wide range of international Whiskeys, cognac Courvoisier VSOP

1 hour / € 44.00 per person

2 hours / € 54.00 per person

3 hours / € 64.00 per person

*Including a selection of bar snacks*

# WHY CROWNE PLAZA BRATISLAVA? ASK. BOOK. MEET.



**City centre location**



**Only 40 minutes from  
Vienna International  
Airport**

**Biggest conference hotel  
in Bratislava**



**Great for all kinds of  
social events  
(weddings, graduation  
parties, X-mas parties)**



**Spacious lobby for  
registration or  
exhibitions**

**Hotel in new and  
undiscovered destination**



**Crowne Plaza Meetings  
Director**

**Crowne Plaza Bratislava**  
Hodzovo namestie 2  
816 25 Bratislava  
Slovakia

conference@cpbratislava.sk  
T +421 2 5934 8136  
www.cpbratislava.sk