


CORINTHIA
HOTEL
PRAGUE



BREAKFAST BUFFET >



COFFEE BREAKS >



SNACK BUFFETS >



BUFFETS >



BOXED LUNCHES >



SET MENUS >



FINGER FOOD COCKTAILS >



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EVENTS AT CORINTHIA

Welcome to a world of Events at Corinthia Hotel Prague

Our Meeting & Events team will provide you with all necessary arrangements in order to organize a bespoke unforgettable event for you and your guests.

We provide efficient and personalized service as you can expect from any luxury hotel, from the moment you send us your inquiry to the completion of the event. From equipment to entertainment to food requirements, do not hesitate to share all your wishes with us and we will devise creative solutions for you.

For any inquiry and quotation, please contact our Sales Department or e-mail us at [**events.prague@corinthia.com**](mailto:events.prague@corinthia.com)

Our Promises



FREE WIFI THROUGHOUT
OUR HOTELS



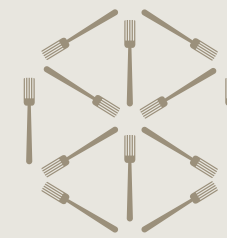
THE ULTIMATE IN PERSONALISED
CONNECTIVITY WITH OUR MEETING APP



A CUSTOMIZED LANDING
PAGE ON CORINTHIA.COM



FREE UPGRADES FOR GROUP-ORGANISER
ALONG WITH ADDED FACILITIES



FOOD FOR THOUGHT - MENUS
DESIGNED FOR ENERGY AND FOCUS



24/7 COMMUNICATION WITH
OUR COURTESY PHONE



PERSONAL SUPPORT
THROUGHTOUT YOUR EVENT



READY WHEN YOU ARE EVENT
FROM ONE HOUR IN ADVICE



PROMPT RESPONSE TO ALL
EMAIL ENQUERIES



HALF DAY Delegate Package

OUR HALF DAY DELEGATE PACKAGE INCLUDES

Main meeting room rental
One still mineral water per person in the meeting room
One flipchart and one stationary box
Pens, notepads and mints on the table
Wifi Internet throughout the hotel
Corinthia Hotel Events Assistant

Business lunch: three-course set menu or Chef's choice buffet
including still or sparkling mineral water or one soft drink per person

Morning or afternoon coffee breaks created according to seasonality, including home-made flavoured still water
Unlimited tea and coffee available throughout the event

€ 65.00 per person per day

**UPGRADE YOUR DELEGATES' EXPERIENCE WITH UNLIMITED STILL OR SPARKLING MINERAL WATER OR
SOFT DRINKS THROUGHOUT THE EVENT FOR ONLY 4 EUR PER PERSON PER DAY.**

TERMS & CONDITIONS

- Suitable meeting space allocated as per number of participants and required set-up
 - Room rental included from 9am to 1pm or from 1pm to 6pm
- Buffet is for minimum 25 guests and includes: soup of the day, salads with condiments, three main courses, one vegetarian main course, selection of desserts of the day



FULL DAY Delegate Package

OUR FULL DAY DELEGATE PACKAGE INCLUDES

Main meeting room rental
Two mineral waters per person in the meeting room
One flipchart and one stationary box
Pens, notepads and mints on the table
Wifi Internet throughout the hotel
Corinthia Hotel Events Assistant

Business lunch: three-course set menu or Chef's choice buffet
including still or sparkling mineral water or one soft drink per person

Morning or afternoon coffee breaks created according to seasonality, including home-made flavoured still water
Unlimited tea and coffee available throughout the event

€ 76.00 per person per day

**UPGRADE YOUR DELEGATES' EXPERIENCE WITH UNLIMITED STILL OR SPARKLING MINERAL WATER
OR SOFT DRINKS THROUGHOUT THE EVENT FOR ONLY 6 EUR PER PERSON PER DAY.**

TERMS & CONDITIONS

- Suitable meeting space allocated as per number of participants and required set-up
 - Room rental included from 9am to 6pm
- Buffet is for minimum 25 guests and includes: soup of the day, salads with condiments, three main courses, one vegetarian main course, selection of desserts of the day



BOARDROOM Package

OUR BOARDROOM PACKAGE INCLUDES

- Main meeting room rental
- Two mineral waters per person in the meeting room
- One flipchart, one stationary box and a TV screen for projection
- Pens, blotter, notepads and mints on the table
- Selection of fruit cuts or nuts on the table
- One table flower arrangement
- Wifi Internet throughout the hotel
- Corinthia Hotel Events Assistant
- Access for printing, scanning and binding facilities
- One non-alcoholic welcome drink

Business lunch: three-course set menu in one of our restaurants or Chef's standing lunch in the boardroom.
including still or sparkling mineral water or one soft drink per person

Morning or afternoon coffee breaks created according to seasonality, including home-made flavoured still water
Unlimited tea and coffee available throughout the event

€ 115.00 per person per day

TERMS & CONDITIONS

- Suitable meeting space allocated as per number of participants and required set-up
 - Room rental included from 9am to 6pm
 - Maximum capacity of our boardrooms is 10 people



																		Pricing		
1st floor		"Ceiling (m)"	"Area (m2)"	"Area (sqft)"	Width x Length x Height (m)	"Width x Length x Height (ft)"	Theatre	"Theatre max."	Classroom	"Classroom max."	U shape	"U shape max."	"Banquet max."	Reception	Cabaret	"Cabaret max."	"Board/block"	"Board/block max."	per hour	Full Day
		Drina	2,96	22	72	3.29x6.7x2,96	10.8x22x9,7	x	x	x	x	x	x	x	x	x	x	10	10	70
	Sava	2,96	29	94	3.44x8.35x2.96	11.3x27.4x9,7	x	x	x	x	x	x	x	x	x	x	10	10	70	250
3rd floor		"Ceiling (m)"	"Area (m2)"	"Area (sqft)"	Width x Length x Height (m)	"Width x Length x Height (ft)"	Theatre	"Theatre max."	Classroom	"Classroom max."	U shape	"U shape max."	"Banquet max."	Reception	Cabaret	"Cabaret max."	"Board/block"	"Board/block max."	Half Day	Full Day
		Suite 1 (whole)	3,15	727	7834,3	21x35x3,15	64x106,7x9,6	500	570	312	366	x	x	370	700	256	288	x	x	2500
	Tiber	3,15	68	732,6	7x10x3,15	21,3x30,5x9,6	50	55	27	27	18	18	40	60	16	24	10	12	350	550
	Seine	3,15	69	742,3	7x10x3,15	21,3x30,5x9,6	50	55	27	27	18	21	40	60	16	24	10	12	350	550
	Rhine	3,15	69	742,3	7x10x3,15	21,3x30,5x9,6	50	55	27	27	18	21	40	60	16	24	10	12	350	550
	Rhone	3,15	64	693,7	6,8x10x3,15	20,7x30,5x9,6	50	55	27	27	18	21	40	50	16	24	10	12	350	550
	Vistula	3,15	55	596,9	7x8x3,15	21,3x24,4x9,6	40	50	27	27	15	18	30	45	16	24	12	14	350	550
	Vltava	3,15	77	836,6	7x10x3,15	21,3x30,5x9,6	40	50	27	27	15	18	30	65	24	32	16	18	350	550
	Thames	3,15	43	463,1	6,8x6,7x3,15	20,7x20,4x9,6	30	33	18	18	18	21	20	40	16	16	10	12	350	550
	Severn	3,15	46	496,4	7x6,7x3,15	20,4x21,3x9,6	30	40	18	21	15	17	30	40	16	16	12	14	350	550
	Clyde	3,15	46	496,4	7x6,7x3,15	20,4x21,3x9,6	30	33	18	18	18	21	20	40	16	16	10	12	350	550
	Shannon	3,15	37	404,5	5,6x6,7x3,15	18,3x20,4x9,6	20	28	10	12	13	15	24	30	20	20	10	12	350	550
	Tiber + Seine	3,15	137	1474,9	14x10x3,15	42,7x30,5x9,6	90	100	56	63	40	45	80	115	40	48	30	36	700	1100
	Tiber + Seine + Rhine	3,15	206	2215,7	21x10x3,15	64x30,5x9,6	210	240	90	102	54	63	120	180	80	80	39	43	1050	1650
	Tiber + Seine + Rhine + Rhone	3,15	270	2908,7	27,8x10x3,15	84,8x30,5x9,6	280	336	117	138	78	84	120	250	112	112	x	x	1400	2200
	Seine + Rhine	3,15	138	1483,8	14x10x3,15	42,7x30,5x9,6	120	156	54	72	30	39	80	120	40	48	27	29	700	1100
	Seine + Rhine + Rhone	3,15	202	2176,8	20,8x10x3,15	63,4x30,5x9,6	210	240	90	102	54	63	90	180	80	80	50	60	1050	1650
	Rhine + Rhone	3,15	133	1436	13,8x10x3,15	42,1x30,5x9,6	90	100	54	63	30	42	80	110	40	48	27	30	700	1100
	Rhone + Vistula + Vltava + Thames	3,15	273	2942,4	16,8x20x3,15	51,3x61x9,6	300	328	100	150	x	x	170	250	80	80	x	x	1400	2200
	Vistula + Vltava	3,15	133	1433,5	8x21,7x3,15	25x50,9x9,6	80	90	54	63	36	39	80	100	48	56	33	48	700	1100
	Clyde + Shannon	3,15	83	900,8	12,6x6,7x3,15	38,4x20,4x9,6	45	54	30	36	30	33	60	70	24	32	21	30	700	1100
	Clyde + Severn	3,15	92	992,8	14x7x3,15	42,7x21,3x9,6	55	60	30	36	30	33	60	80	24	32	21	40	700	1100
	Severn + Clyde + Shannon	3,15	130	1397,2	20,7x6,7x3,15	62,2x20,4x9,6	100	119	40	45	36	41	80	110	48	48	33	37	1050	1650
	Thames + Severn	3,15	89	959,4	13,8x6,7x3,15	42x20,4x9,6	55	60	30	36	30	33	60	75	24	32	21	30	700	1100
	Thames + Severn + Clyde	3,15	135	1455,8	20,8x6,7x3,15	63,4x20,4x9,6	100	129	46	51	36	41	80	110	48	48	33	37	1050	1650
	Thames + Severn + Clyde + Shanon	3,15	173	1860,3	26,4x6,7x3,15	80,5x20,4x9,6	100	120	80	90	48	54	90	150	80	80	x	x	1400	2200
	Suite 1 (without Tiber + Shannon)	3,15	573	6162,2	21x28x3,15	64x85,4x9,6	540	560	230	264	x	x	290	550	240	240	x	x	1800	2900
	Suite 1 (without T + S + C + S)	3,15	422	4542,9	21x21x3,15	64x64x9,6	350	391	168	186	x	x	240	400	160	160	x	x	1100	1800
	Foyer 3rd floor	3,6	341	3675,3	30x70x3,60	91,5x213,5x9,6	x	x	x	x	x	x	x	300	x	x	x	x	1750	2500



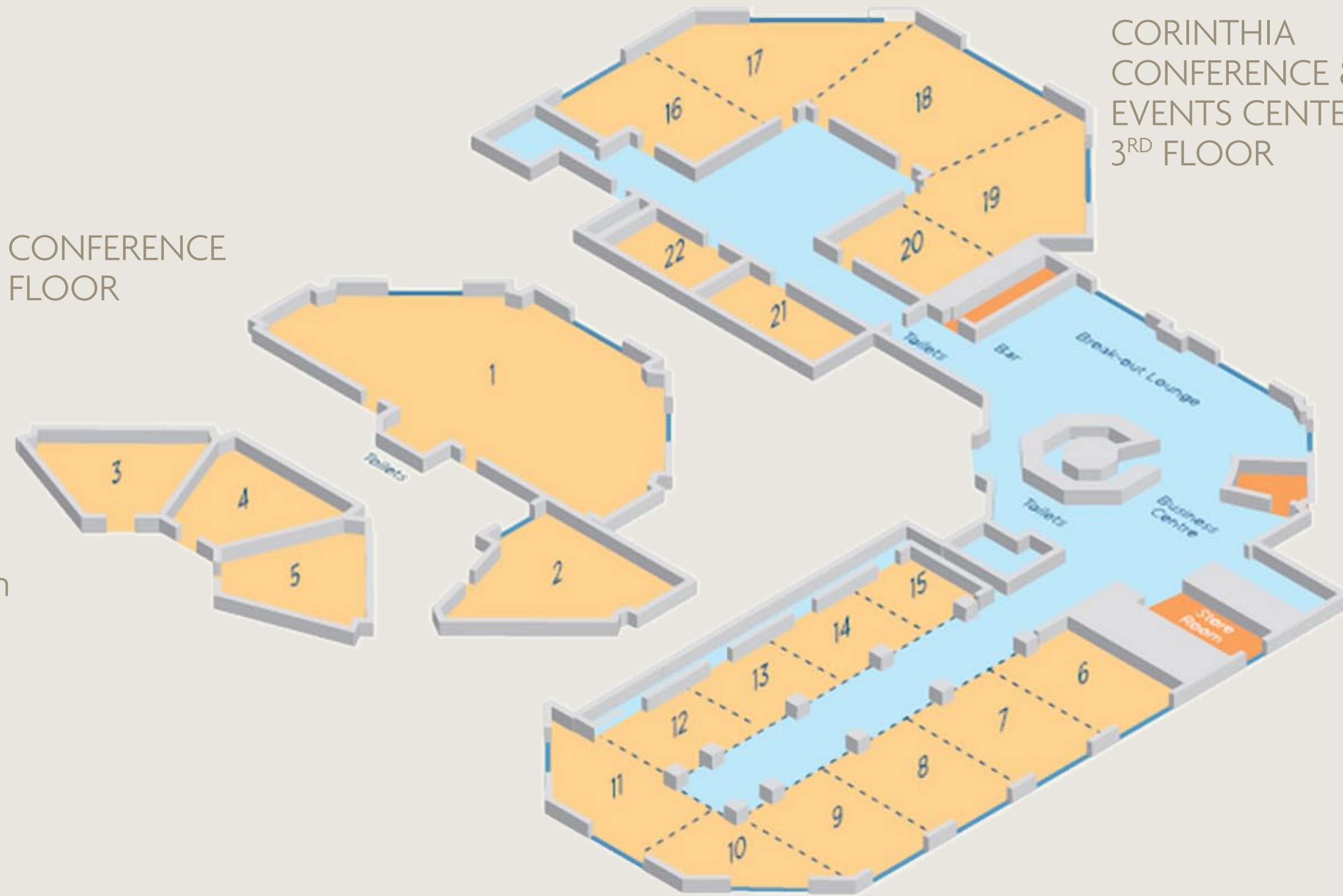
																		Pricing		
	"Ceiling (m)"	"Area (m2)"	"Area (sqft)"	Width x Length x Height (m)	"Width x Length x Height (ft)"	Theatre	"Theatre max."	Classroom	"Classroom max."	U shape	"U shape max."	"Banquet max."	Reception	Cabaret	"Cabaret max."	"Board/block"	"Board/block max."	per hour	Full Day	
3rd floor	Suite 2 (whole)	3,15	423	4557	20x22x3,15	61x67,1x9,6	270	350	180	227	x	x	220	380	176	176	x	x	2500	4000
	Amstel	3,15	54	579	5,5x10x3,15	16,8x30,5x9,6	35	40	16	18	10	12	30	40	16	16	6	6	350	550
	Volga	3,15	45	488,7	4,7x10x3,15	14,3x30,5x9,6	25	35	13	15	15	15	30	30	16	16	12	12	350	550
	Douro	3,15	49	527,7	5,5x10x3,15	16,8x30,5x9,6	25	30	16	18	10	12	20	35	16	16	12	12	350	550
	Danube	3,15	76	813,7	10x10x3,15	30,5x30,5x9,6	70	80	45	48	24	30	60	50	32	32	21	24	350	550
	Danube + F2	3,15	132	1419,3	15x10x3,15	45,8x30,5x9,6	45	50	25	30	16	18	40	100	48	48	18	18	350	550
	Oder	3,15	29	314,2	4,8x6,2x3,15	14,6x18,9x9,6	15	20	10	12	10	12	20	20	8	8	12	14	350	550
	Elbe	3,15	26	278,2	4x7x3,15	12,2x21,3x9,6	15	15	9	9	9	9	16	15	8	8	10	12	350	550
	Loire	3,15	25	277,3	4x7x3,15	12,2x21,3x9,6	15	15	10	12	9	9	16	15	8	8	10	12	350	550
	Amstel + Volga	3,15	99	1068,5	16,1x10x3,15	49,1x30,5x9,6	60	76	36	42	27	29	30	80	32	32	24	26	700	1100
	Danube + F2 + Amstel + Volga	3,15	230	2486,4	16,1x16x3,15	49,1x48,8x9,6	150	312	100	162	x	x	120	200	64	80	x	x	1050	1650
	Danube + F2 + Douro + Oder	3,15	210	2263,9	16,1x15x3,15	49,1x45,8x9,6	200	257	100	141	x	x	130	200	64	80	x	x	1050	1650
	Douro + Oder	3,15	78	843	16,1x8x3,15	49,1x24,4x9,6	50	56	34	39	27	29	20	65	32	32	24	26	700	1100
	Loire + Elbe	3,15	51	555,7	14x4x3,15	42,7x12,2x9,6	25	30	14	18	x	x	32	35	16	16	18	20	700	1100
Suite 2 (without Elbe + Loire)	3,15	371	4001,3	16,1x22x3,15	49,1x67,1x9,6	300	350	200	227	x	x	220	350	112	112	x	x	1800	2900	
Boardroom 22nd floor	"Ceiling (m)"	"Area (m2)"	"Area (sqft)"	Width x Length x Height (m)	"Width x Length x Height (ft)"	Theatre	"Theatre max."	Classroom	"Classroom max."	U shape	"U shape max."	"Banquet max."	Reception	Cabaret	"Cabaret max."	"Board/block"	"Board/block max."	Half Day	Full Day	
	2,6	21	226			x	x	x	x	x	x	x	x	x	x	8	10	70	250	
24th floor	Bellevue	2,5-5	256	2753,2	12,8x23,7x2,5-5	39x72,2x7,6-15,2	200	265	130	140	40	57	210	250	80	120	30	48	2800	4000
	Cocktail lounge	2,5	91	983,2	7x11x2,6	21,3x33,5x7,9	40	45	18	21	10	12	20	70	24	32	10	12	500	750
	Bellevue + Cocktail lounge		410	4416,7	n/a	n/a	x	x	x	x	x	x	x	300	x	x	x	x	3000	4500
	Salon A	2,6	52	560,3	7x8x2,6	21,3x24,4x7,9	20	32	12	21	13	15	20	30	16	16	12	18	575	800
	Salon B	2,6	51	552,1	7x8x2,6	21,3x24,4x7,9	20	30	12	18	10	12	20	30	16	16	10	12	575	800
	Salon C	2,6	50	536	7x8x2,6	21,3x24,4x7,9	20	30	12	18	10	12	20	30	16	16	10	12	575	800
	Salon A + B	2,6	99	1070,3	7x16x2,6	21,3x48x8x7,9	50	60	30	36	25	27	50	80	24	32	24	30	1000	1500
	Salon B + C	2,6	102	1100,1	7x16x2,6	21,3x48x8x7,9	50	60	30	36	25	27	50	80	24	32	24	30	1000	1500
	Salon A + B + C	2,6	151	1628,3	7x24x2,6	21,3x73,2x7,9	60	70	42	54	27	30	110	100	40	40	22	24	1500	2000



- CONFERENCE ROOMS
- PUBLIC AREAS
- BACK OF HOUSE
- WINDOWS
- PARTITIONS

BELLEVUE CONFERENCE HALL 24TH FLOOR

CORINTHIA CONFERENCE & EVENTS CENTER 3RD FLOOR



- | | | |
|-------------------|------------|------------|
| 1 Bellevue Hall | 6 Tiber | 15 Shannon |
| 2 Cocktail Lounge | 7 Seine | 16 Volga |
| 3 Salon A | 8 Rhine | 17 Amstel |
| 4 Salon B | 9 Rhone | 18 Danube |
| 5 Salon C | 10 Vistula | 19 Douro |
| | 11 Vltava | 20 Oder |
| | 12 Thames | 21 Loire |
| | 13 Severn | 22 Elbe |
| | 14 Clyde | |



Breakfast Buffet

CONTINENTAL BREAKFAST BUFFET

- Selection of two juices
- Fresh breakfast coffee and selection of teas
- Selection of cold cuts
- Selection of cheeses
- Fresh fruit
- Selection of cereals with dried fruits
- Fruit and low-fat yogurts
- Freshly baked pastries
- Breakfast bread rolls
- Butter, margarine, selection of jams and honey

€ 15.00 per person

Minimum 25 guests



Breakfast Buffet

ENGLISH BREAKFAST BUFFET

Selection of juices
Fresh breakfast coffee, selection of teas
Hot and cold milk, hot chocolate
Selection of cold cuts
Choice of cereals with natural yogurt
Selection of cold cuts
Selection of cheeses
Butter, margarine, selection of jams and honey
Scrambled, fried and soft-boiled eggs
Crispy bacon
Poultry and pork sausages
Beans in tomato sauce
Roasted potatoes
Delicious pastry and bread selection

€ 19.00 per person

Minimum 25 guests

CORINTHIA BREAKFAST BUFFET

Selection of juices
Fresh breakfast coffee and selection of teas
Variety of smoked meat, ham and salami
Selection of cheeses with grapes
Soup of the day
Scrambled and boiled eggs
Crispy bacon
Chicken and pork sausages
Roasted potatoes
Fruit and low-fat yogurts
Selection of cereals and dried fruits
French toast with maple syrup and cinnamon
Fruit and low fat yoghurt
Homemade croissants, muffins, Danish and Czech pastries
Classic cake
Butter, margarine, selection of jams and honey

€ 24.00 per person

Minimum 25 guests

Coffee breaks

Monday

MORNING

Farmers bun with premium ham and pickles
Wrap with hummus, carrot and rucola leaves
Apple crumble
Plunder with nuts

Freshly brewed coffee, decaffeinated coffee and selection of teas

AFTERNOON

Farmers bun with grilled vegetables
Whole grain bread rolls with smoked salmon
Fruit tartlets
Brownies

Freshly brewed coffee, decaffeinated coffee and selection of teas

€ 11.00 per person

Seasonal fruit, natural fruit lemonade and jugs
of water to be served with every single coffee break

Tuesday

MORNING

Cup cake
Ginger bread
Brioche with Philadelphia cheese
Quiche with goat cheese and tomatoes

Freshly brewed coffee, decaffeinated coffee and selection of teas

AFTERNOON

Focaccia with tuna and capers
Kaiser roll with roasted pork and mustard
Lime almond cake
Poppy seed strudel

Freshly brewed coffee, decaffeinated coffee and selection of teas

€ 11.00 per person

Seasonal fruit, natural fruit lemonade and jugs
of water to be served with every single coffee break



Coffee breaks

Wednesday

MORNING

Rustic buns with Tyrolean speck and pickles
Laugen bread with brie cheese
Quark cake
Local style cake

Freshly brewed coffee, decaffeinated coffee and selection of teas

AFTERNOON

Roasted beef in boccacino bread roll and spicy mayonnaise
Tramezzini bread with egg mayonnaise
Sacher cake
Yogurt carrot cake

Freshly brewed coffee, decaffeinated coffee and selection of teas

€ 11.00 per person

Seasonal fruit, natural fruit lemonade and jugs
of water to be served with every single coffee break.

Thursday

MORNING

Scandinavian bread with chicken ham
Mini ciabatta with marinated eggplant and feta
Walnut strudel

Home style sponge cake “Bublanina”
Freshly brewed coffee, decaffeinated coffee and selection of teas

AFTERNOON

Schwarzwaldler
Lemon tartlets
Ciabatta caprese
Open face sandwich with Italian salami

Freshly brewed coffee, decaffeinated coffee and selection of teas

€ 11.00 per person

Seasonal fruit, natural fruit lemonade and jugs
of water to be served with every single coffee break



Coffee breaks

Friday

MORNING

Sour cherry Danish
Linzer cake

Focaccia with grilled bell peppers and rucola
Onion bacon quiche

Freshly brewed coffee, decaffeinated coffee and selection of teas

AFTERNOON

Tortilla wrap with BBQ beef
Dark Tramezzini with cheese horseradish
Czech buns with plum jam
Walnut cake with chocolate

Freshly brewed coffee, decaffeinated coffee and selection of teas

€ 11.00 per person

Seasonal fruit, natural fruit lemonade and jugs
of water to be served with every single coffee break

Saturday

MORNING

Quark strudel with candied cherries
Banana bread

Graham rolls with fresh cheese and walnuts
Crostini with tomato basil salsa and parmesan cheese

Freshly brewed coffee, decaffeinated coffee and selection of teas

AFTERNOON

Strawberry fraiser
Yogurt mousse with apricots
BLT in cereal baguette
Brioche bun with roasted chicken and avocado

Freshly brewed coffee, decaffeinated coffee and selection of teas

€ 11.00 per person

Seasonal fruit, natural fruit lemonade and jugs
of water to be served with every single coffee break



Coffee breaks

Sunday

MORNING

Mediterranean style rolls with zucchini, sun dried tomatoes and parmesan

Whole grain bread with smoked duck and onion jam

Vanilla Danish

Zucchini bread

Freshly brewed coffee, decaffeinated coffee and selection of teas

AFTERNOON

Pita with roasted yogurt lime chicken tandoori

Quiche with mushroom and blue cheese

Key lime pie

Chocolate mousse with oranges

Freshly brewed coffee, decaffeinated coffee and selection of teas

€ 11.00 per person

Seasonal fruit, natural fruity lemonade and jugs of water to be served with every single coffee break



Food For Thought Coffee Breaks

Our selection of nutritionally engineered coffee breaks deliver high energy payloads to your morning meetings, promoting brain activity and engagement by all delegates, all within optimal diet parameters.

ENERGY MORNING COFFEE BREAK

Yoghurt Cups – Banana, Berry, Kiwi
Cinnamon & Raisin Swirls
Fresh Fruit Cuts & Selection of Nuts
Carrot, Celery & Asparagus Juice
Herbal & Fruit Teas

Fresh fruits are important sources of many nutrients, including potassium, fibre, vitamin C and folate (folic acid). Try incorporating blueberries, citrus fruit, cranberries or strawberries which contain phytochemicals that bring many health benefits in your diet

VITALITY MORNING COFFEE BREAK

Prune, Yoghurt & Oat Cereal Pods
Saffron & Raisin Buns with Cream Cheese
Fresh Fruit Cuts & Selection of Nuts
Apple, Strawberry & Lime Juice
Herbal & Fruit Teas

Packed with protein, fibre and essential fats, nuts are one of this season's best buys. A golf ball-sized portion (about 30g) of unsalted nuts makes a vitality-boosting snack and, unlike most other options, provides a mix of valuable vitamins and minerals to an adult's diet.

Please contact our sales team for more information and price quotes.

FOOD FOR THOUGHT 



Food For Thought Coffee Breaks

RECOVERY MODE

There is a point in your afternoon, sometime between lunch and going home time, where you run out of steam. Your ability to concentrate suffer, you watch the clock slowly tick by and you feel like you need a siesta just to make it through the rest of the day. Nothing beats this dreaded feeling like a balanced mid afternoon snack that delivers the right amount of energy and sugars to help maintain concentration levels and engagement.

FOCUS AFTERNOON COFFEE BREAK

Gluten free salmon quiche
Wholemeal muffins
Fresh fruit & selection of nuts
Camomile & lime infusion

BALANCE AFTERNOON COFFEE BREAK

Gruyere wholemeal quiche
Bitter orange polenta cakes
Fresh fruit & selection of nuts
Mint tea infusion

Please contact our sales team for more information and price quotes.

FOOD FOR THOUGHT 



Snack Buffets

SNACK BUFFET A

Soup of the day
Caesar salad

Mixed greens with selection of dressings
Chicken BBQ wrap with caramelized red onions
Baguette with smoked salmon and honey mustard dressing
Focaccia with tuna and capers
Gnocchi with grilled bell peppers and basil tomato sauce
2 kinds of desserts

€23.00 per person

Minimum 25 guests

SNACK BUFFET B

Soup of the day
Caesar salad

Mixed greens with selection of dressings
Greek salad with Feta cheese
Crostini with tomato basil salsa
Whole grain baguette with ham and Dijon mustard dressing
Hot grilled chicken tortilla with cheddar cheese
Asian style fried noodles
2 kinds of desserts

€23.00 per person

Minimum 25 guests



Snack Buffets

CZECH SNACK BUFFET

Czech potato soup

Light potato salad

Mixed greens with selection of dressings

Cucumber salad with sweet and sour dressing

Open face sandwiches with Prague ham

Open face sandwiches with double cheese

Multi grain sandwich with roasted pork, pickles and mustard

Pork skewers with bacon and onion

Apple strudel

Quark apricot cake

€25.00 per person

Minimum 25 guests



Snack Buffets

RICKSHAW SNACK BUFFET

Tom kha kai
Thai beef salad
Asian noodle salad
Mix greens with pickled ginger dressing
Fresh Vietnamese spring rolls with duck
Chicken yakitori with teriyaki sauce
Stir fry vegetable rice
Pork Satay with peanut butter sauce
Sliced fruit
Mango brûlée
Chocolate cake with tamarind jelly

€25.00 per person

Minimum 25 guests



Breakfast and Lunch boxes

If you wish we can also provide you take-away lunch boxes.
Please place your order 24 hours in advance.

BREAKFAST BOX

- 2 pcs ham and cheese sandwiches
- 3 pcs of whole fruit
- 1 pc of pastry
- 1 juice

We will be delighted to prepare tailor-made boxes to order.
Please inquire with our team for price quotes

Special Menus

Indian, Kosher and Halal meals can be arranged upon request.
Please contact our Sales Team to learn
about our offer and for price quotes.



3-course menus

CZECH MENU

Cream of mushrooms with garlic bread croutons
Confit of duck leg with parsley dumpling and red cabbage
Apple strudel

€30.00 per person

Maximum 25 guests

FRENCH MENU

Duck breast with beetroot reduction and caramelized pears
Veal steak with morel sauce, green asparagus and gratin potatoes
Sticky figs with vanilla brûlée

€32.00 per person

Maximum 25 guests

INTERNATIONAL MENU

Creamy chicken soup scented with noilly prat
Broiled salmon steak with tomato basil salsa, grilled polenta and zucchini
Cheesecake

€30.00 per person

Maximum 25 guests



4-course menus

CZECH MENU

Home-style tlačenka with onion and vinegar served with horseradish cream
Cream of mushrooms with garlic bread croutons
Confit of duck leg with parsley dumplings and red cabbage
Apple strudel

€36.00 per person

Maximum 25 guests

FRENCH MENU

Potage Dubarry with concasse tomato
Duck breast beetroot reduction and caramelized pears
Veal steak with morel sauce, green asparagus and gratin potatoes
Sticky figs with vanilla brûlée

€38.00 per person

Maximum 25 guests



4-course menus

INTERNATIONAL MENU

Beef carpaccio with pine nuts, capers and rucola salad
or

Salmon carpaccio with wasabi crème fraiche, red onions and lemon

Creamy chicken soup scented with noilly prat

Broiled salmon steak with tomato basil

salsa, grilled polenta and zucchini

Cheesecake

€36.00 per person

Maximum 25 guests

RICKSHAW MENU

Tom Yum Kung

Sorbet of the day

Main courses to be shared at the table:

Panang beef and Pork Masam Manis served with
sautéed vegetables in oyster sauce and jasmine rice

Kluai Khaek – fried banana

€ 38.00 per person

Maximum 25 guests



5-COURSE GALA DINNER

Duck tartare with hazelnut oil

Double consommé of deer with sherry wine and vegetables julienne

Duck foie gras terrine marinated with Armagnac and calvados
served with apple chutney and fresh brioche

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Grill beef fillet, served with morel sauce,
ratatouille cake and fresh butter mashed potatoes

or

Roasted lamb rack with thyme jus served with
ratatouille cake and fresh butter mashed potatoes

or

Seabass fillet en papillote with fresh lemon basil, white wine and vegetables
julienne served with carrots, broccoli tian and basmati rice

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Trio of chocolate mousse with butter snap cookies

or

Trio of pistachio, chocolate and vanilla crème brûlée

or

Trio of raspberries, pear and lemon bavarois

€ 48.00 per person

Maximum 25 guests



Buffet Chef's Choice

BUFFET UPON CHOICE OF EXECUTIVE CHEF WILL CONSIST OF:

STARTERS

Seasonal selection of cold starters and cold cuts
Rich salad bar with dressings and condiments

HOT DISHES

Choice of four main courses (one vegetarian option)

SIDE DISHES

Seasonal selection of vegetables
Selection of side dishes

SOUPS

Soup of the day

DESSERTS

Selection of desserts
Seasonal fresh fruit



€ 29.00 per person

Minimum 25 guests



Seasonal Spring Buffet

VALID FROM MARCH UNTIL MAY

STARTERS

Marinated octopus
Salmon tartar with quail eggs
Gazpacho with avocado and radish
Smoked duck with caramelized onions

SOUPS

Soup of the day

HOT DISHES

Bread stuffed chicken
Roasted lamb
Pike perch with lime tomato salsa
Rack of pork with maple glaze
Bulgur with leek and bell peppers
Creamy spinach
Boiled young potatoes with butter and parsley
Caramelized carrots with chives

SIDE DISHES

Spinach salad with grilled chicken
Radish with rucola, honey
and balsamic vinaigrette
Young potatoes with mustard seeds
Iceberg lettuce with shrimps
Caesar salad
Mixed greens

DESSERTS

Panna cotta with berries
Rhubarb-mascarpone cake
Cup cakes
Chocolate mousse with orange jelly
Pavlova



€ 33.00 per person

Minimum 25 guests



Seasonal Summer Buffet

VALID FROM JUNE UNTIL SEPTEMBER

STARTERS

Flame roasted bell peppers with capers
Poached leek with mustard vinaigrette and Tyrolean speck
Shrimp tian, gazpacho dressing
Tuna tataki
Chicken breast with mango chili salsa

SOUPS

Chicken broth with liver dumplings

HOT DISHES

Glazed short pork ribs
Veal shoulder in Riesling sauce
Chicken with chorizo and bell peppers
Herb crusted cod fillet
Sautéed green vegetables
Lyonnaise potatoes
Polenta
Buttered cauliflower and broccoli



SIDE DISHES

Tomato salad with coriander
Tzatziki
Thai beef salad
Green beans and quinoa
Mixed greens
Caesar salad

DESSERTS

Strawberry Fraisier
Crème brûlée with seasonal fruits
Fruit espuma
Tapioca pudding
Nuit de chine

€ 33.00 per person

Minimum 25 guests



Seasonal Autumn Buffet

VALID FROM OCTOBER UNTIL NOVEMBER

STARTERS

Smoked mackerel with caviar and sour cream
Game pate with Cumberland sauce
Mushroom quiche
Beetroot with goat cheese
Curry spiced chicken breast

SOUPS

Spicy tomato and bean soup

HOT DISHES

Wild boar with rowan berries
Trout with Champagne sauce and leek
Roasted duck with oranges
Honey glazed roasted ham
Roasted sweet potatoes with pancetta
Baked root vegetables
Pilaf rice
Crashed potatoes with caramelized onion



SIDE DISHES

Quinoa salad with root vegetables and parsley
Ribbed celery salad with cranberries
Carrot salad
Salad mimosa
Caesar salad
Mixed greens

DESSERTS

Brownies
Apple cake
Plums and cinnamon mousse
Marinated fruits in sherry
Chestnut mousse

€ 33.00 per person

Minimum 25 guests



Seasonal Winter Buffet

VALID FROM DECEMBER UNTIL FEBRUARY

STARTERS

Roasted chicken peri peri
Roasted beef with chimichurri salsa
Ginger spiced salmon with
rucola and wasabi dressing
Pickled fennel with smoked salmon
Salmon tartar with keta
caviar, chives, sour cream

SOUPS

Soup of legumes with mushrooms

HOT DISHES

Cod fish with tomato lemongrass sauce
Country style chicken drumstick with pancetta
Veal cheeks in port wine sauce
Spiced pork medallions with pink
peppercorn and whiskey sauce
Penne pasta arrabiatta
Pilaf rice
Brussel sprouts
Gratin potatoes
Roasted winter vegetables



SIDE DISHES

Quinoa salad with root vegetables
Thai beef salad
Citrus couscous salad with chicken
Cucumber salad with fresh mint
Caesar salad
Mixed greens with selection
of dressings and condiments

DESSERTS

Pear pie
Sacher cake
Cappuccino star anise cake
Fruit salad
Crème Catalane

€ 33.00 per person

Minimum 25 guests



Czech Buffet

STARTER

Potato salad
White cabbage salad
with bacon and dill
Cucumber salad with sour cream
Mixed fresh salad leaves and
three kinds of dressings
Celery salad with walnuts and apples
Tomato salad with red onions
Beetroot salad
Pork terrine with pickled vegetables
Selection of local premium
cold cuts and pickles
Chicken galantine with plum chutney
Game pate with cranberry sauce
Beef tongue with horseradish



DESSERTS

Blueberry home style sponge cake bublanina
Poppy seed strudel
Bohemian buns with jam
Cheesecake with raisins
Fruit dumpling

HOT DISHES

Traditional potato soup
Roasted pork shoulder
with garlic confit
Roasted duck
Pilsner beef goulash
Pike perch with parsley cream sauce
Carving station with
roasted Prague ham
“Šoulet” old style ragout of legumes
Red cabbage
Carlsbad dumplings
Potato dumplings
Roasted fingerling potatoes
with rosemary
Glazed root vegetables
Crashed potatoes with
crispy onions and bacon

€ 32.00 per person

Minimum 25 guests



Rickshaw Buffet

STARTERS

Tom kha kai
 Thai beef salad
 Noodle salad with bamboo shoots
 Glass noodle salad with shrimps and pork
 Mix greens with selection of dressings
 Cucumber salad with chili and coriander
 Lab mu-marinated spice pork
 Fresh Vietnamese spring rolls
 Curry marinated chicken breast
 Marinated salmon with pickled ginger dressing
 Tofu with plum sauce and string beans



HOT DISHES

Beef randang
 Pork and prawn meat balls with curry
 Phad preow wan-fried salmon with sweet and sour sauce
 Wok station with selection of meats and vegetables
 Jasmin rice
 Fried rice
 Stir fried vegetables with oyster sauce
 Fried noodles with vegetables
 Roasted sweet potatoes

DESSERTS

Mango brûlée
 Sliced fruits
 Nuit de chine
 Papaya tamarind cake
 Pomelo panna cotta

€ 34.00 per person

Minimum 25 guests



Finger Food Cocktails

CHOICE 6 CANAPÉS AND 2 DRINKS	€19.00 PER PERSON
CHOICE 10 CANAPÉS AND 2 DRINKS	€25.00 PER PERSON
CHOICE 14 CANAPÉS AND 2 DRINKS	€31.00 PER PERSON

(soft drink or glass of beer or glass of house wine included)

COLD

- Salmon tartar with sour cream and keta caviar
- Shrimp with mango chili salsa and wakame seaweed
- Smoked duck breast with plum chutney
- Prague ham with horse radish
- Bocconcini cherry tomato skewer
- Tartlets with blue cheese and grapes
- Fresh Vietnamese spring rolls with shrimp and crispy vegetables

HOT

- Chicken yakitori
- Beef satay with coriander dip
- Lamb kebab with mint yogurt dip
- Spring rolls with shrimps
- Goat cheese and tomato quiche
- Hoisin chicken wings
- Guo-tin, Asian style dumplings stuffed with pork

SWEET

- Mini Pavlova
- Selection of mini desserts
- Selection of macarons



Food for Thought

HEALTH BALANCE

Eating in the middle of the day, several hours after breakfast, re-energizes your body and can raise blood sugar levels when focus and concentration are flagging. A healthy and balanced lunch can renew your energy and help you feel refreshed and ready to take on the next several hours.

ENERGY MENU

Mango & papaya with coriander
and roasted pecan nuts

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Tofu Moussaka

~

Plum tart with Açai ice cream

RENEWAL MENU

Carrot & Cumin Soup

~

Teriyaki Salmon with Shallot & Ginger
Green Peas & Bell Peppers

~

Fig and Watermelon Salad

Please contact our sales team for more information and for price quotes.

FOOD FOR THOUGHT 

Beverage Packages

BEVERAGE PACKAGE 2 DRINKS (soft drink or glass of beer or glass of house wine)	€8.00
BEVERAGE PACKAGE 3 DRINKS (soft drink or glass of beer or glass of house wine)	€12.00
BEVERAGE PACKAGE 1 HOUR (unlimited soft drinks, beer and house wine, chips, nuts)	€19.00
BEVERAGE PACKAGE 2 HOURS (unlimited soft drinks, beer and house wine, chips, nuts)	€31.00
BEVERAGE PACKAGE 3 HOURS (unlimited soft drinks, beer and house wine, chips, nuts)	€35.00
BEVERAGE PACKAGE 4 HOURS (unlimited soft drinks, beer and house wine, chips, nuts)	€43.00

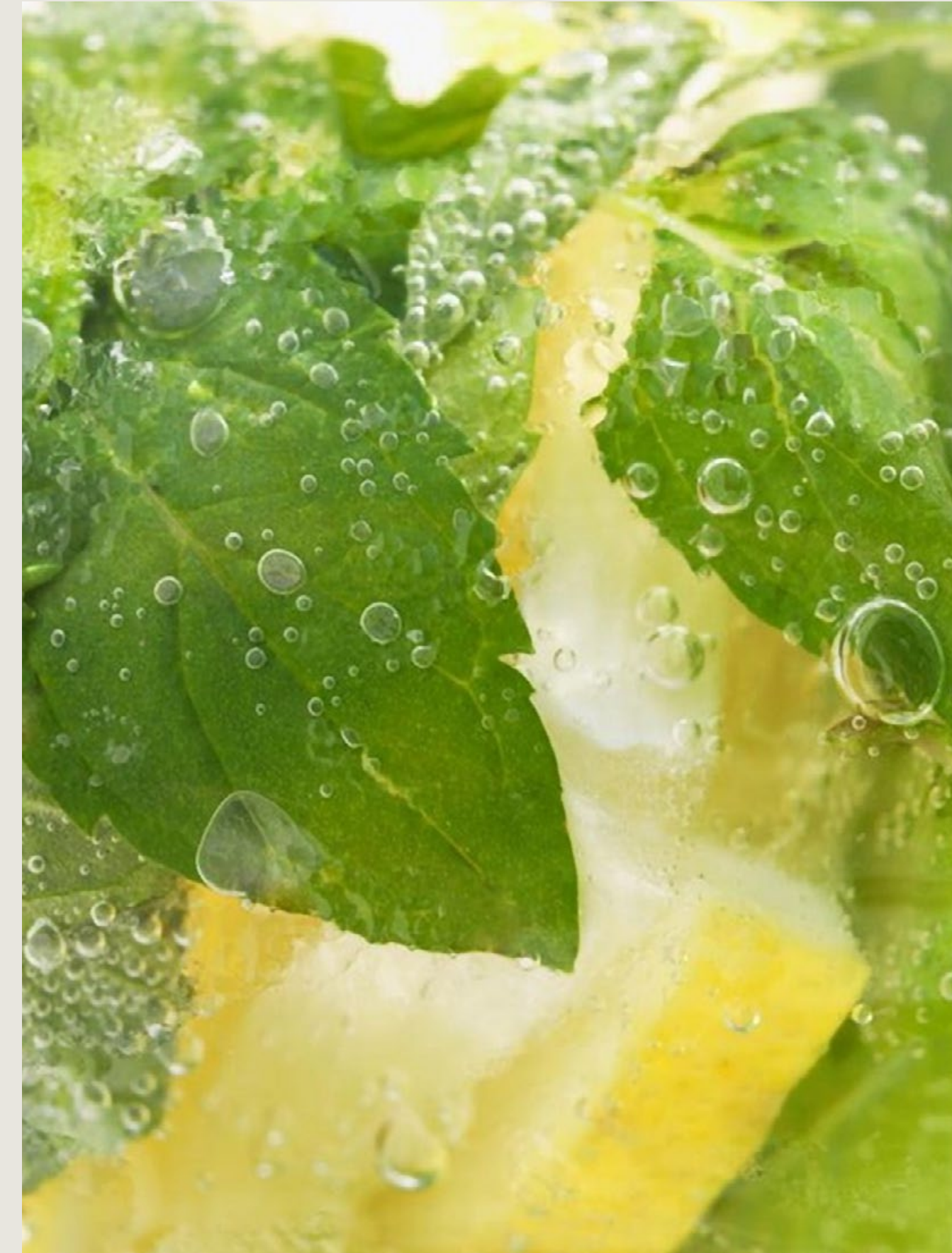
PRICES PER PERSON



Beverage Packages

BEVERAGE PACKAGE NON-ALCOHOLIC 1 HOUR (unlimited still mineral water, soft drinks and juices)	€12.00
BEVERAGE PACKAGE SPARKLING 1 HOUR (sparkling wine, house wine, beer & soft drinks, crisps & nuts)	€20.00
BEVERAGE PACKAGE SPIRIT 1 HOUR (unlimited Martini, Whisky, Gin, Vodka, Rum, soft drinks, beer and wine, chips, nuts)	€28.00
BEVERAGE PACKAGE COCKTAIL 1 HOUR (unlimited basic cocktails such as Mojito, Caipirinha, Cuba Libre, Daiquiri, Cosmopolitan, soft drinks, beer and wine, chips, nuts)	€28.00

Prices per person



Beverages

MINERAL WATER

STILL OR SPARKLING MINERAL WATER	0.33 l	€4.00
STILL OR SPARKLING MINERAL WATER	0.75 l	€7.00

SOFT DRINKS

SOFT DRINKS	0.25 l	€4.00
ASSORTED JUICES	0.20 l	€4.00
ASSORTED JUICES	1.00 l	€15.00
FRESH ORANGE OR GRAPEFRUIT JUICE	0.20 l	€6.00
FRESH ORANGE OR GRAPEFRUIT JUICE	1.00 l	€19.00

HOT BEVERAGES

ESPRESSO COFFEE	€4.00
SELECTION OF TEAS	€4.00

WELCOME DRINKS

BOHEMIA SEKT BRUT PACKAGE (glass of sparkling wine, mineral water or juice, chips and nuts)	€8.00
MORAVIAN WINE PACKAGE (glass of red or white wine, mineral water or juice, chips and nuts)	€8.00

Prices per person



Beverages

BEER & WINE

DRAUGHT BEER	0,30 l	€4.00
DRAUGHT BEER	0,50 l	€5.00
BOTTLED BEER	0,33 l	€5.00
GLASS OF HOUSE WINE – RED OR WHITE	0.15 l	€6.00
BOTTLE OF HOUSE WINE – RED OR WHITE	0.75 l	€25.00
GLASS OF PROSECCO	0,15 l	€8.00
BOTTLE OF PROSECCO	0,75 l	€35.00
GLASS OF BOHEMIA SEKT	0,15 l	€7.00
BOTTLE OF BOHEMIA SEKT	0,75 l	€29.00
BOTTLE OF MOËT & CHANDON CHAMPAGNE	0,75 l	€112.00

SPIRITS & LIQUEURS

COURVOISIER VS	0.04 l	€6.00
JOHNNIE WALKER RED LABEL	0.04 l	€6.00
JAMESON	0.04 l	€6.00
JACK DANIEL'S	0.04 l	€6.00
VODKA	0.04 l	€6.00
GIN	0.04 l	€6.00
RUM	0.04 l	€6.00
TEQUILA	0.04 l	€6.00
BAILEYS	0.04 l	€7.00
DRAMBUIE	0.04 l	€7.00
MALIBU	0.04 l	€7.00
SLIVOVICE	0.04 l	€5.00
BECHEROVKA	0.04 l	€5.00
ABSINTH	0.04 l	€7.00
FERNET STOCK	0.04 l	€5.00



MENU CARDS

PERSONALIZED PRINTED STANDARD MENU CARD	PER PIECE	€2.00
PERSONALIZED EXCLUSIVE STANDARD MENU CARD	PER PIECE	€4.00

FLOWER DECORATION

Flower decorations are available upon request.
Please contact our team for further information and price quotes.

CONFERENCE & BANQUETING EQUIPMENT

DANCE FLOOR 4 X 4 M		€165.00
CHAIR COVER	PER PIECE	€12.00
CONFERENCE CHAIR	PER CHAIR	€2.00
HIGH COCKTAIL TABLE	PER PIECE/DAY	€2.00

ENTERTAINMENT

SAXOPHONE, BASS AND PERCUSSION	4 HOURS	€695.00
SAXOPHONE AND BASS	4 HOURS	€465.00
SAXOPHONE	4 HOURS	€245.00
DJ	4 HOURS	€395.00
SINGER	4 HOURS	€235.00
PIANO	4 HOURS	€195.00

All of the options above can be combined

EXTRA SERVICES

PHOTOGRAPHER	1 HOUR	€175.00
LOADING / UNLOADING ASSISTANCE	PER HOUR/PERSON	€19.00
SECURITY SERVICE	PER HOUR/PERSON	€15.00

Corinthia Hotel Prague's Event Team can supply you with all necessary equipment such as data projectors, microphones and technical assistance.

The services we provide also include translations, decorative projections, exhibition stands and other equipment.

We offer rapid and efficient service from the moment you send us your first inquiry. Any of your unique needs and requirements will be catered and executed to completion.

You may contact us at your earliest convenience for further information regarding price lists and other details.

CONTACT INFORMATION:

Corinthia Hotel Prague

+420 261 191 393

Sales.prague@corinthia.com