

# CONFERENCE & BANQUETING BY HILTON PRAGUE





Home



Dear Valued Guest,

We are proud to announce that over the years, our team has been awarded with multiple international awards in culinary arts, pastry and mixology. In total, our Kitchen team has over a 1,000 years of combined experience and we have had the honor to prepare meals for Presidents, dignitaries and celebrities alike.

It is our goal to exceed all our guests' expectations and to make every occasion a unique occasion. In this menu you will find a variety of choices for each meal period to match that of your needs. We follow a firm policy to use only fair priced, sustainable and the freshest ingredients combined with modern technology and cooking methods to provide you with an unforgettable dining experience.

We look forward to hosting your event in the near future and to personally take care of you and your guests in our hotel.

**Executive Chef & The Hilton Prague Culinary Team**  
**Franco Luise**







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# BREAKFAST MENUS



## CONTINENTAL BREAKFAST



## HILTON BREAKFAST



## CHINESE BREAKFAST



## HEALTHY BREAKFAST

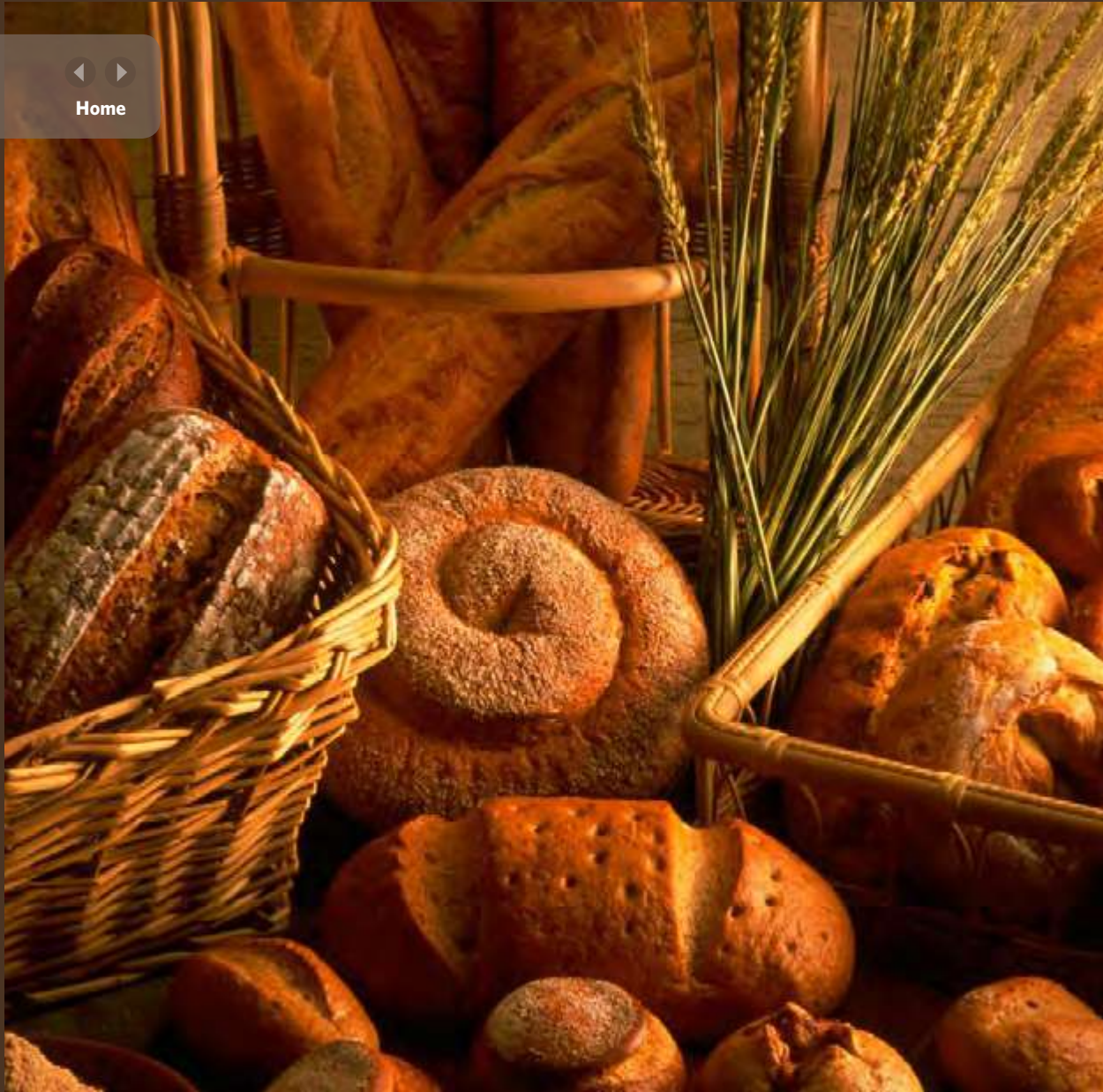
For Groups of less than 30 people there will be an additional charge of 110 CZK per person.







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## CONTINENTAL BREAKFAST

Selection of Fruit Juices

Freshly Baked Danish Pastries, Croissants  
and Hilton Muffins

Homemade Breads, Toasts and Rolls

Butter, Margarine, Jam and Marmalade

Freshly Brewed Coffee and Tea

**445 CZK**  
per person





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## HILTON BREAKFAST

Selection of Fruit Juices, Multivitamin  
and Tomato Juice

Freshly Sliced Fruit Display

Freshly Baked Danish Pastries, Croissants,  
Donuts and Homemade Breads and Rolls

Toast with Butter, Margarine, Nutella, Jam  
and Marmalade

Assorted Garden Greens with Dressing  
and Condiments

Butcher's Platter of Ham, Turkey and Salami

Local and imported Cheeses

Smoked Fish Platter







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## HILTON BREAKFAST

Corn Flakes, Muesli, All Bran, Rice Crispies  
and Skimmed Milk

Plain and Fruit Yoghurt

Scrambled Eggs, Fried Eggs and Omelets

Bacon and Sausages

Baked Beans, Grilled Tomatoes, Sautéed Mushrooms  
and Onion Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee,  
Tea and Hot Chocolate

Minimum 30 persons  
**660 CZK**  
per person





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## CHINESE BREAKFAST

Congee with Condiments

Dim Sun

Boiled Eggs

Stir Fried Noodles

Stir Fried Rice

Soy Milk

Selection of Chinese Tea

Minimum 30 persons

**750 CZK**

per person







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## HEALTHY BREAKFAST

Selection of Fresh Fruit Juices, Multivitamin  
and Tomato Juice

Freshly Sliced Fruit

Assorted Garden Greens with Dressing  
and Condiments

Local and Imported Cheeses

Smoked Fish Platter

Corn Flakes, Muesli, Fitness, Topas  
and Crunchy nut

Low Fat Plain and Fruit Yogurt

Yogurt Parfait with Forest Fruit and Honey





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## HEALTHY BREAKFAST

Dried Fruit and Nuts

Soy Milk

Skimmed Milk

Carrot Raisin Muffins

Blueberry Muffins

Wasa Bread

Rye Bread

Minimum 30 persons

**790 CZK**

per person







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# COFFEE BREAKS



**WELCOME  
COFFEE BREAKS**



**MORNING  
COFFEE BREAKS**



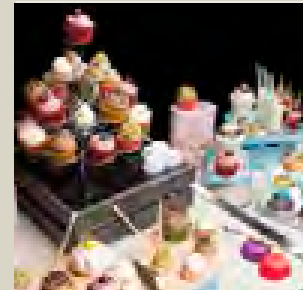
**AFTERNOON  
COFFEE BREAKS**



**HEALTHY  
COFFEE BREAKS**



**ENHANCEMENTS**



**SPECIAL THEMED  
COFFEE BREAKS**





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# WELCOME COFFEE BREAKS



**PALMOVKA**



**ROKOSKA**



**HERCOVKA**



**TYROLKA**



**LIBEN**







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## WELCOME COFFEE BREAKS

### PALMOVKA

Freshly Brewed Coffee and Tea

Marble Cake - Babovka

Mini Sandwiches with Ham and Cheese

Toasted Bread with Avocado and Tomato

Sliced Fresh Fruit

Minimum 10 persons

**320 CZK**  
per person





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## WELCOME COFFEE BREAKS ROKOSKA

Freshly Brewed Coffee and Tea

Mini Apple Strudel

Rye Bread with Brie

Tomato and Mozzarella Open-Faced Sandwiches

Whole Fruit

Minimum 10 persons

**320 CZK**  
per person







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## WELCOME COFFEE BREAKS HERCOVKA

Freshly Brewed Coffee and Tea

Banana Bread

Selection of Smoothies

Vegetables Crudités with Roasted Tomato Dip

Minimum 10 persons

**320 CZK**

per person





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## WELCOME COFFEE BREAKS TYROLKA

Freshly Brewed Coffee and Tea

Fruit Loaf

Mini Turkey Sandwiches

Mini Sandwiches with Liver Pâté

Sliced Fresh Fruit

Minimum 10 persons

**320 CZK**  
per person







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## WELCOME COFFEE BREAKS LIBEN

Freshly Brewed Coffee and Tea

Plum Tart

Mini Cucumber Sandwiches

Mini Bagel with Smoked Salmon

Sliced Fresh Fruit

Minimum 10 persons

**320 CZK**  
per person





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## MORNING COFFEE BREAKS



**RED APPLE & HAM**



**ORANGE & TURKEY**



**LEMON & SALMON**



**PEAR & HONEY**



**GREEN APPLE & NUTS**



**BANANA & OLIVES**



**STRAWBERRY & SOUR CREAM**







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## MORNING COFFEE BREAKS

# RED APPLE & HAM

Freshly Brewed Coffee and Tea

Assorted Apple Muffins

Toasted Bread with Prague Ham and Cheese

Croissants with Scrambled Eggs

Tomato and Coriander Guacamole Wrap Sandwiches

Minimum 10 persons

**320 CZK**  
per person





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## MORNING COFFEE BREAKS

# ORANGE & TURKEY

---

Freshly Brewed Coffee and Tea

---

Orange Zest Cookies

---

Smoked Turkey Breast Club Sandwiches

---

Tomato and Mozzarella Open Faced Sandwiches

Minimum 10 persons

**320 CZK**

per person







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## MORNING COFFEE BREAKS

# LEMON & SALMON

Freshly Brewed Coffee and Tea

Lemon Scones with Whipped Cream

Rye Bread with Citrus Marinated Salmon

Croissants with Scrambled Eggs

Minimum 10 persons

**320 CZK**  
per person







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## MORNING COFFEE BREAKS PEAR & HONEY

Freshly Brewed Coffee and Tea

Pear Tartlets with Custard Cream

Mini Quiche with Goat Cheese, Pear and Honey

Tandoori Chicken Wrap Sandwiches

Minimum 10 persons

**320 CZK**  
per person





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## MORNING COFFEE BREAKS

# GREEN APPLE & NUTS

Freshly Brewed Coffee and Tea

Mini Green Apple Crumble

Nut Bread with Brie Cheese

Baguette with Peppered Beef, Mustard  
Mayonnaise and Lettuce

Minimum 10 persons

**320 CZK**

per person





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## MORNING COFFEE BREAKS

# BANANA & OLIVES

---

Freshly Brewed Coffee and Tea

---

Banana Loaf with Honey Yoghurt

---

Olive Ciabatta with Parma Ham

---

Vegetable Crudités with Avocado and Tomato Dip

Minimum 10 persons

**320 CZK**

per person







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MORNING COFFEE BREAKS

STRAWBERRY & SOUR CREAM

Freshly Brewed Coffee and Tea

Marinated Strawberry with Sour Cream

Herb Focaccia with Ratatouille and Parmesan Cheese

Vegetable Burrito

Minimum 10 persons

**320 CZK**

per person





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## AFTERNOON COFFEE BREAKS



**CHOCOLATE & CHILI**



**ALMOND & HONEY**



**CINNAMON & VANILLA**



**COCONUT & PINEAPPLE**



**LIME & GINGER**



**NUTS & NUTMEG**

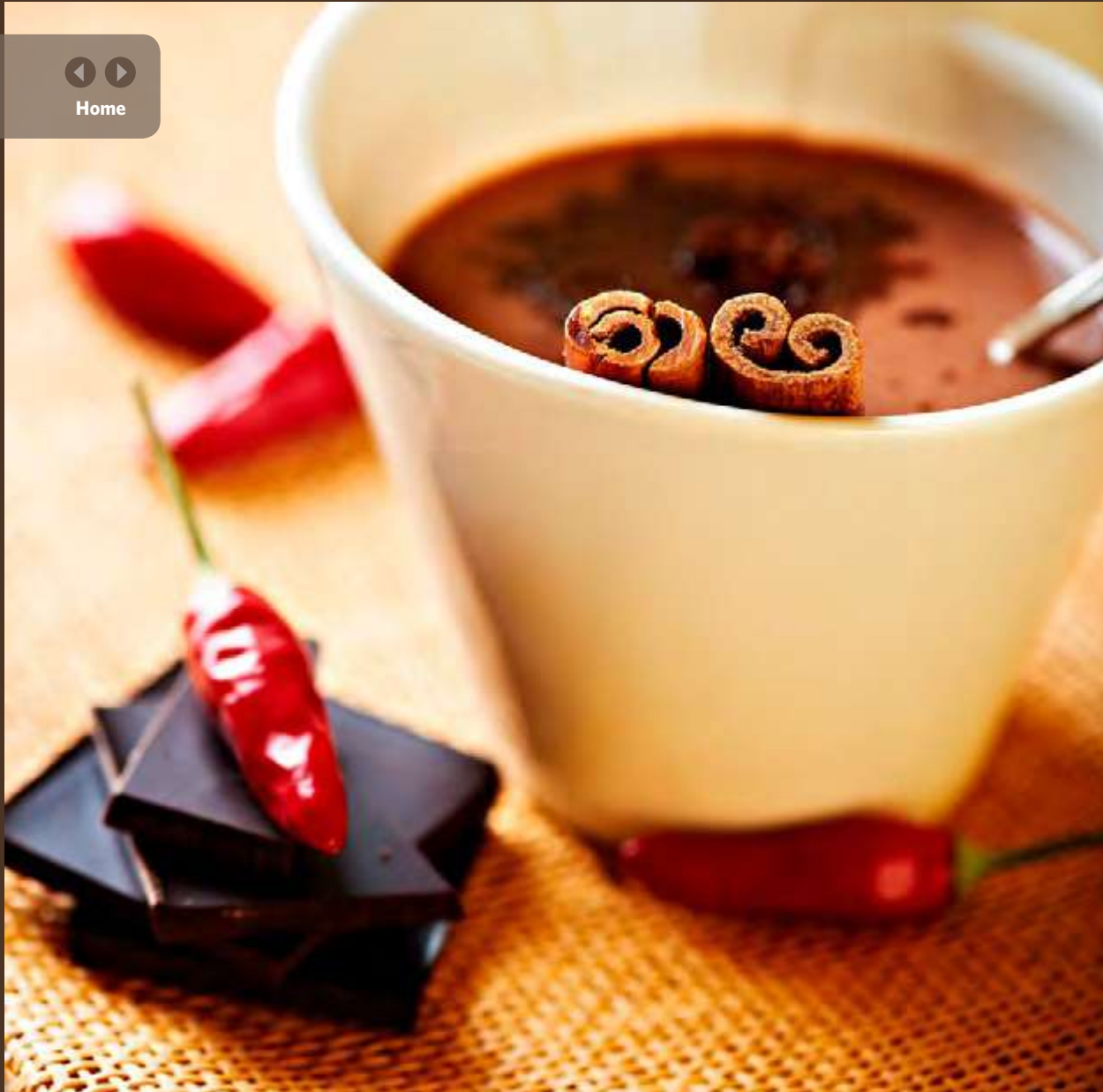


**SULTAN PALACE - SIGNATURE COFFEE BREAKS**





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## AFTERNOON COFFEE BREAKS

# CHOCOLATE & CHILI

---

Freshly Brewed Coffee and Tea

---

Chocolate Chip Cookies

---

Bitter Chocolate and Chili Mousse

---

Milk Chocolate Éclairs

---

Spicy Chicken Skewers with Honey and Chili

Minimum 10 persons

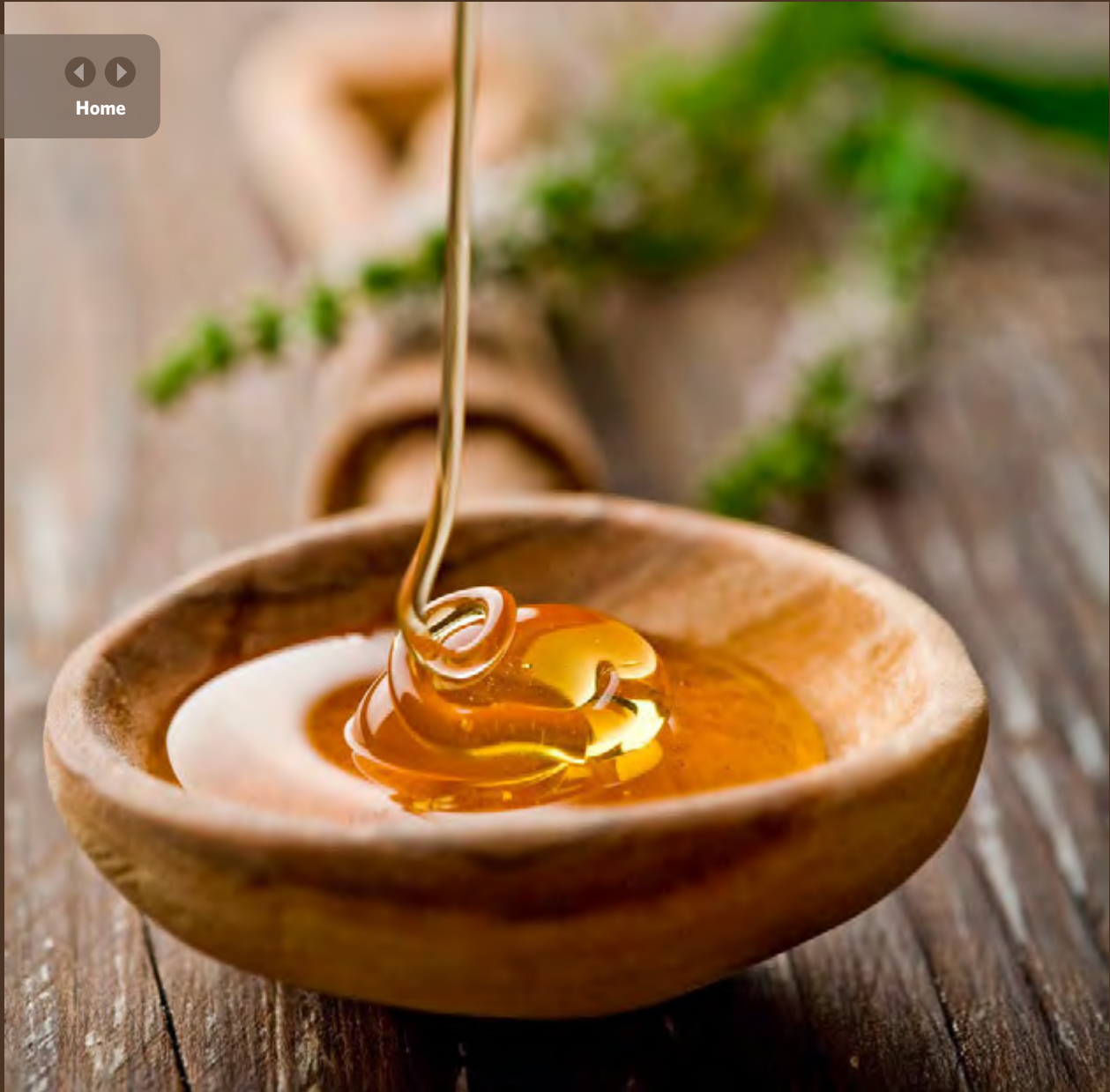
**320 CZK**  
per person







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## AFTERNOON COFFEE BREAKS

# ALMOND & HONEY

---

Freshly Brewed Coffee and Tea

---

Tartlets with Almond Crème Brûlée

---

Almond Madeleines

---

Fruit Marinated in Honey and Mint

---

Air-Dried Beef, Grilled Vegetables and Feta Cheese

Minimum 10 persons

**320 CZK**

per person





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## AFTERNOON COFFEE BREAKS

# CINNAMON & VANILLA

Freshly Brewed Coffee and Tea

Cinnamon Cookies

Rice with Cinnamon and Apple

Red Berries on Vanilla Sabayon

Assorted Mini Open-faced Sandwiches  
with Chicken Salad, Tomato and Mozzarella

Minimum 10 persons  
**320 CZK**  
per person





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## AFTERNOON COFFEE BREAKS

# COCONUT & PINEAPPLE

---

Freshly Brewed Coffee and Tea

---

Coconut Macarones

---

"Pina Colada" Flavoured Yogurt with Diced Pineapple

---

Pineapple Skewer and Chocolate Dip

---

Tortilla Wrap with Spicy Chicken and Pineapple

Minimum 10 persons

**320 CZK**  
per person







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## AFTERNOON COFFEE BREAKS

### LIME & GINGER

---

Freshly Brewed Coffee and Tea

---

Ginger and Apple Crumble

---

Yogurt Smoothies Flavored  
with Lime Zest and Ginger

---

Lime and Ginger Flan

---

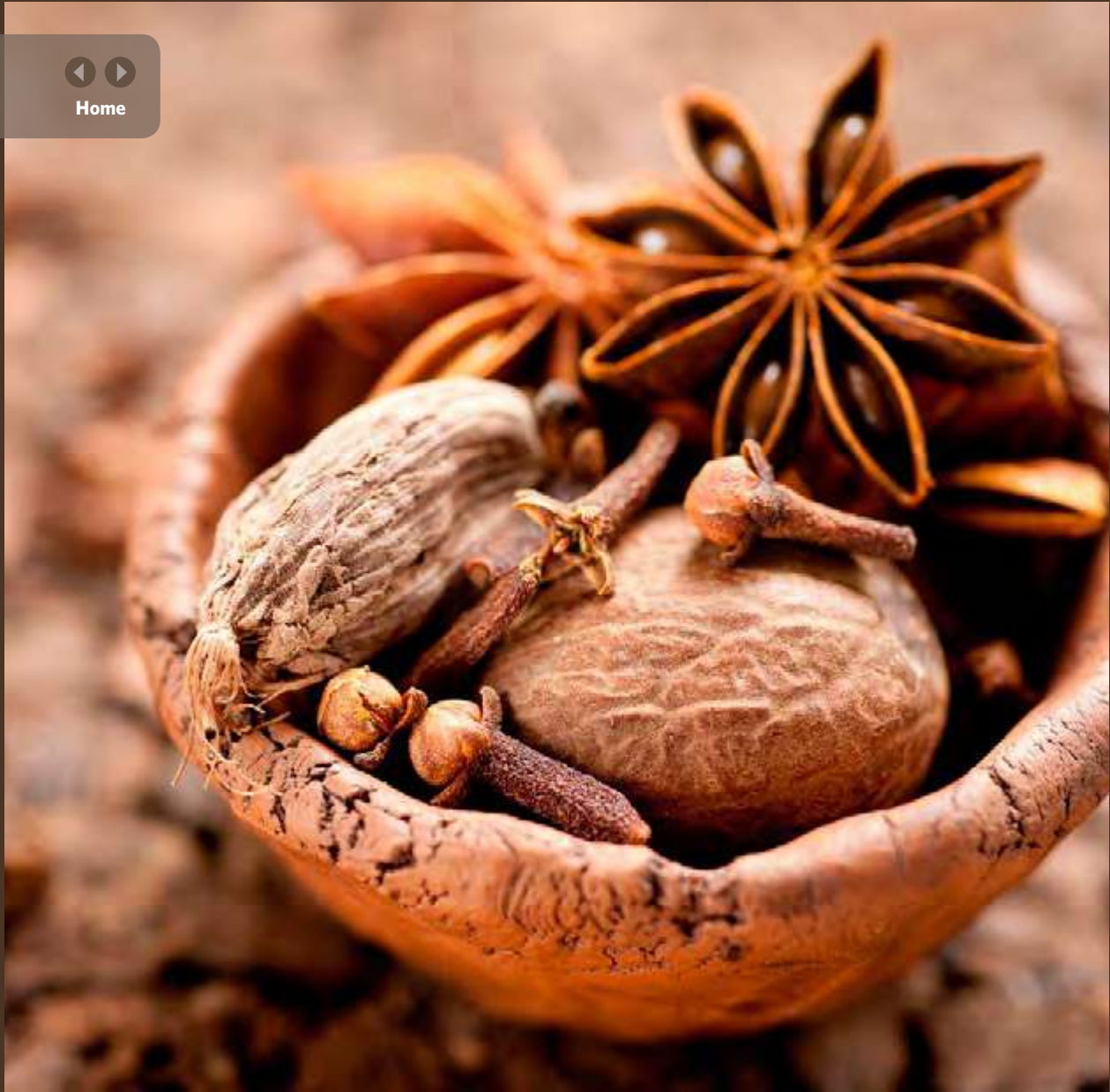
Coriander and Lime Chicken Samosa with Chili Dip

Minimum 10 persons  
**320 CZK**  
per person





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## AFTERNOON COFFEE BREAKS

### NUTS & NUTMEG

---

Freshly Brewed Coffee and Tea

---

Pecan Nut Cookies

---

Mini Apple and Walnut Strudel, Vanilla Sauce

---

Marinated Fruit with Nuts

---

Fish Croquettes with Aioli Sauce

Minimum 10 persons

**320 CZK**  
per person







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## AFTERNOON COFFEE BREAKS

# SULTAN PALACE - SIGNATURE COFFEE BREAKS

---

Kadayif

Pomegranate, Rose Water and Dry Fruits

Muhallebi Pudding

---

Almonds, Chocolate and Poppy seeds Sekerpare

---

Sigara Boregi

---

Baba Ganoush

Minimum 10 persons

**365 CZK**

per person







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## HEALTHY COFFEE BREAKS



**HEALTHY  
COFFEE BREAK**



**ACAI ENERGY  
BOOSTER -  
SIGNATURE  
COFFEE BREAKS**





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## HEALTHY COFFEE BREAK

Choice of Fresh Fruit and Vegetable Juices

Vegetable Crudités with Avocado Dip

Raspberry Smoothie

Cereal Bar

Natural Fruit and Yogurt

Soy Milk

Rye Bread with Goat Cheese

Wrap with Spicy Chicken and Green Leaves

Sliced Fresh Fruit

Selection of Fruit Tea

Minimum 10 persons

**440 CZK**

per person





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HEALTHY COFFEE BREAKS

ACAI ENERGY BOOSTER  
- SIGNATURE COFFEE  
BREAKS

Acai and Guarana Mix Nuts Cookies

Acai Berry Smoothie

Acai Madeleines

Acai and Guarana Foam

Artichoke and Mushrooms Parcels with Acai Jus

Minimum 10 persons

**430 CZK**

per person







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## ENHANCEMENTS

Sliced Fruit **110 CZK** per person

Water 0.33 (sparkling and still) **85 CZK** per person

Red Bull 0.25 l **140 CZK** per person

Orange Juice 0.2 l **95 CZK** per person

Prosecco 0.75 l **1100 CZK** per bottle

Illy Espresso **50 CZK** per person



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## SPECIAL THEMED COFFEE BREAKS



MILK & COOKIES



BAGELS & DONUTS



AMERICAN DINNER



LUNA PARK



CUPCAKE MANIA!



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## SPECIAL THEMED COFFEE BREAKS

# MILK & COOKIES

Freshly Brewed Coffee and Tea

Creme Caramel with Yogurt & Lemon

Sweet & Savoury Cookies Variation

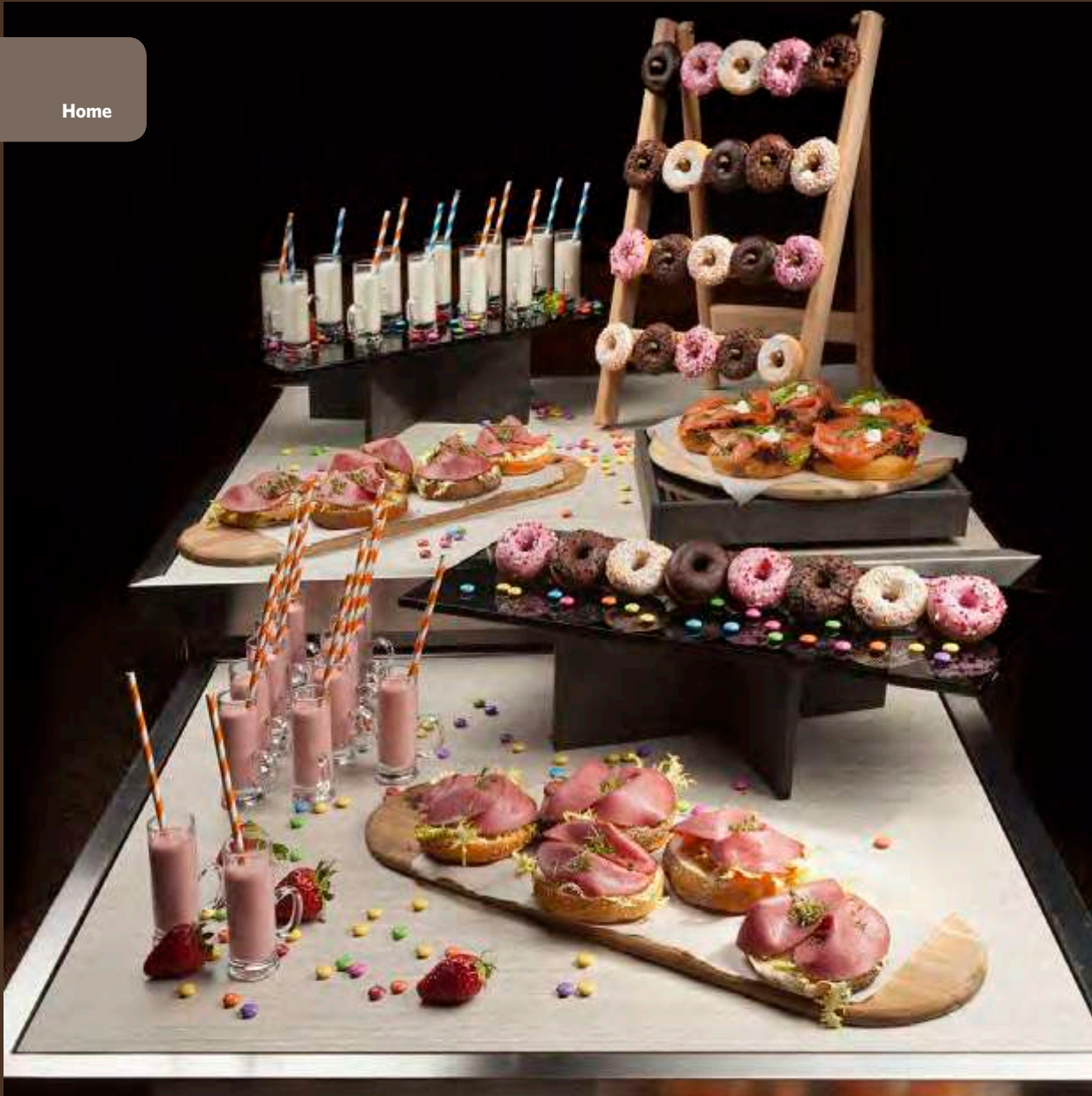
Vanilla & Chocolate Milk Smoothies

Chicken Breast & Ratatouille Mini Sandwiches

Minimum 10 persons  
**335 CZK**  
per person





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## SPECIAL THEMED COFFEE BREAKS BAGELS & DONUTS

Freshly Brewed Coffee and Tea

Selection of Donuts

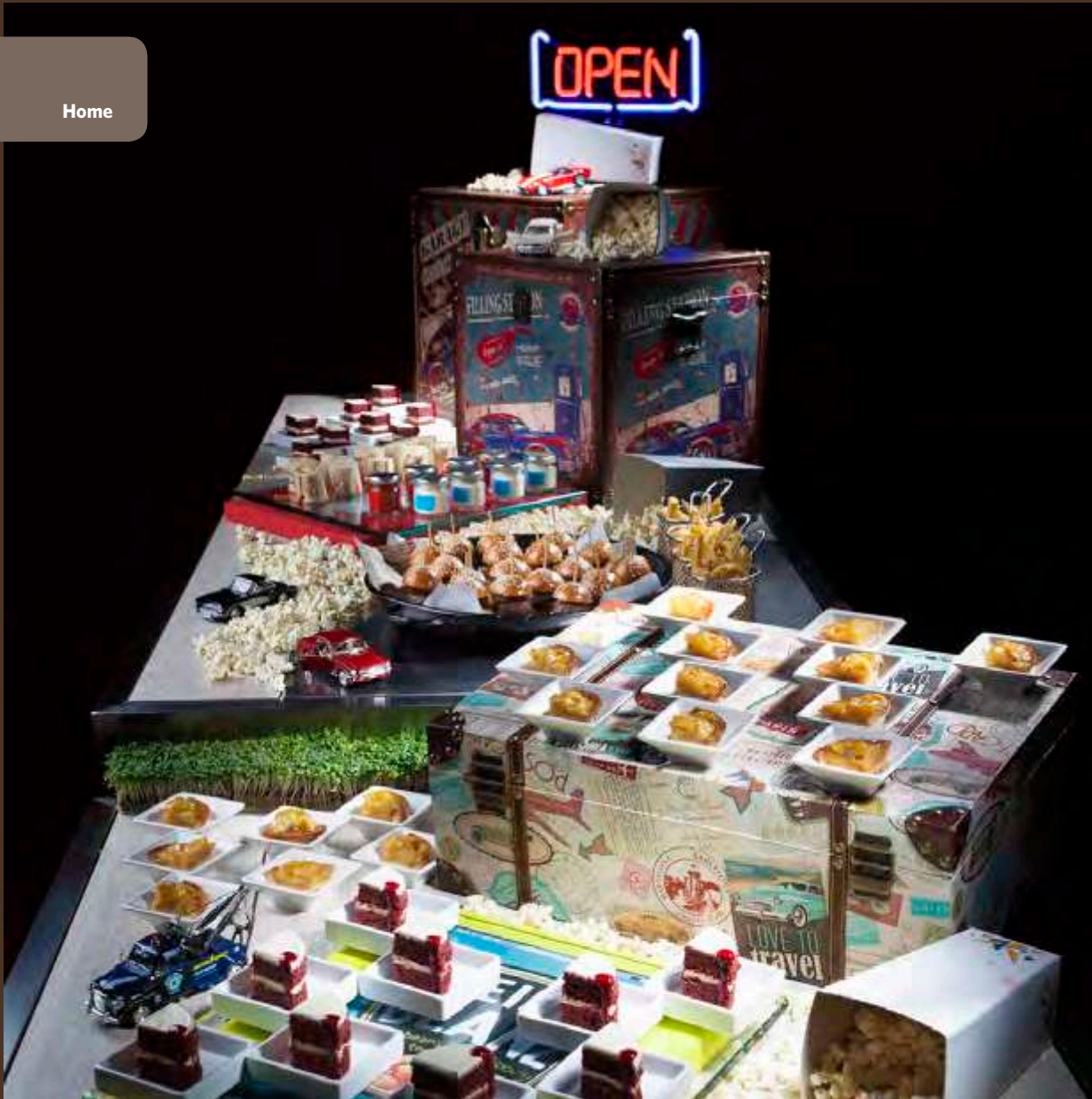
Strawberries & Ginger Smoothie

Roast Beef and Lettuce Bagels

Smoked Salmon, Cucumber and Goat Cheese Bagels

Minimum 10 persons  
**335 CZK**  
per person



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## SPECIAL THEMED COFFEE BREAKS

# AMERICAN DINNER

Freshly Brewed Coffee and Tea

Red Velvet Cake

Apple Pie

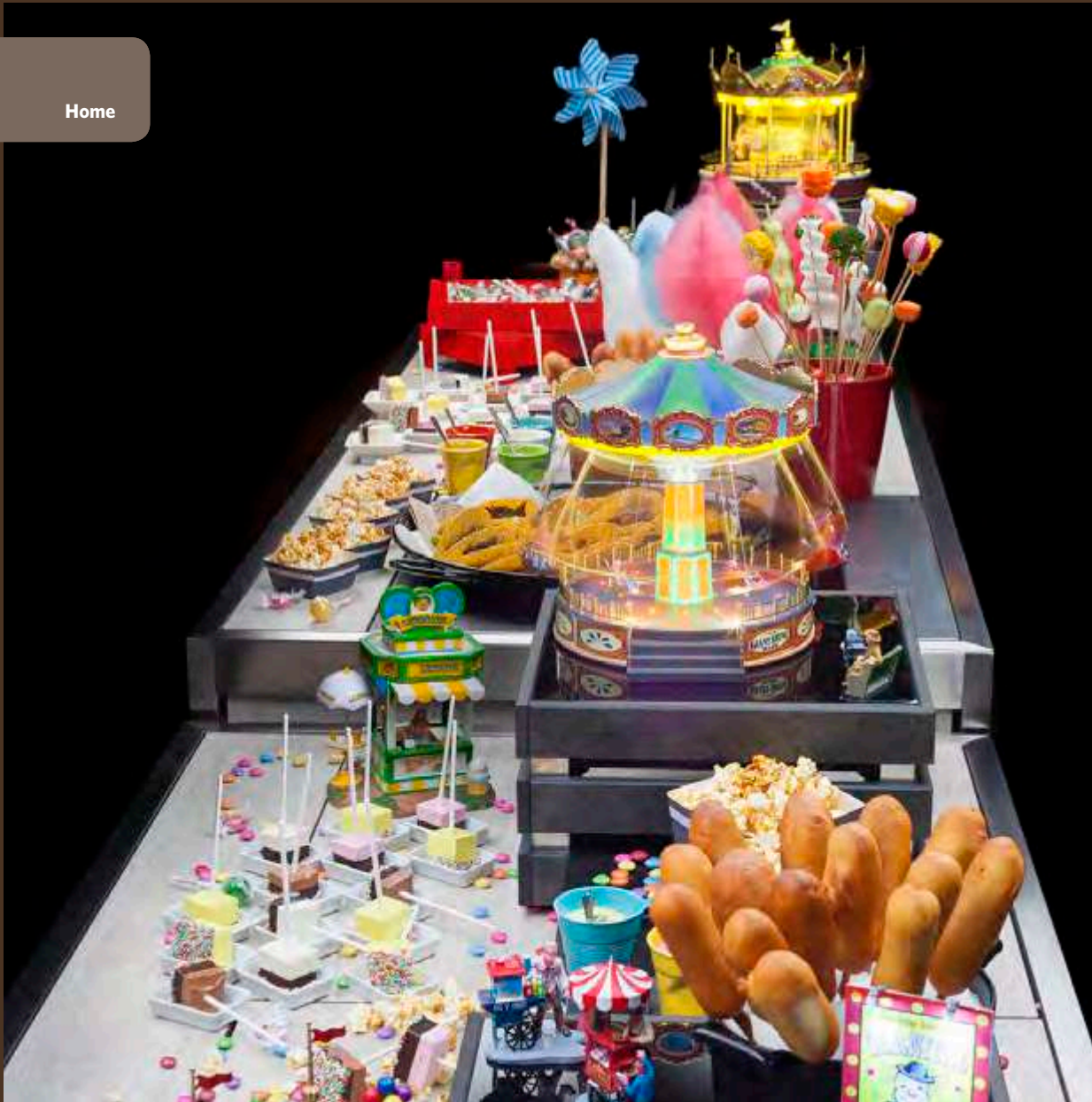
Rolled Club Sandwich

Beef Sliders

Minimum 10 persons  
**335 CZK**  
per person





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## SPECIAL THEMED COFFEE BREAKS

# LUNA PARK

Freshly Brewed Coffee and Tea

Caramelized Popcorn

Candy Floss

Marshmallow

Corn Dogs

Beef Mini Tacos

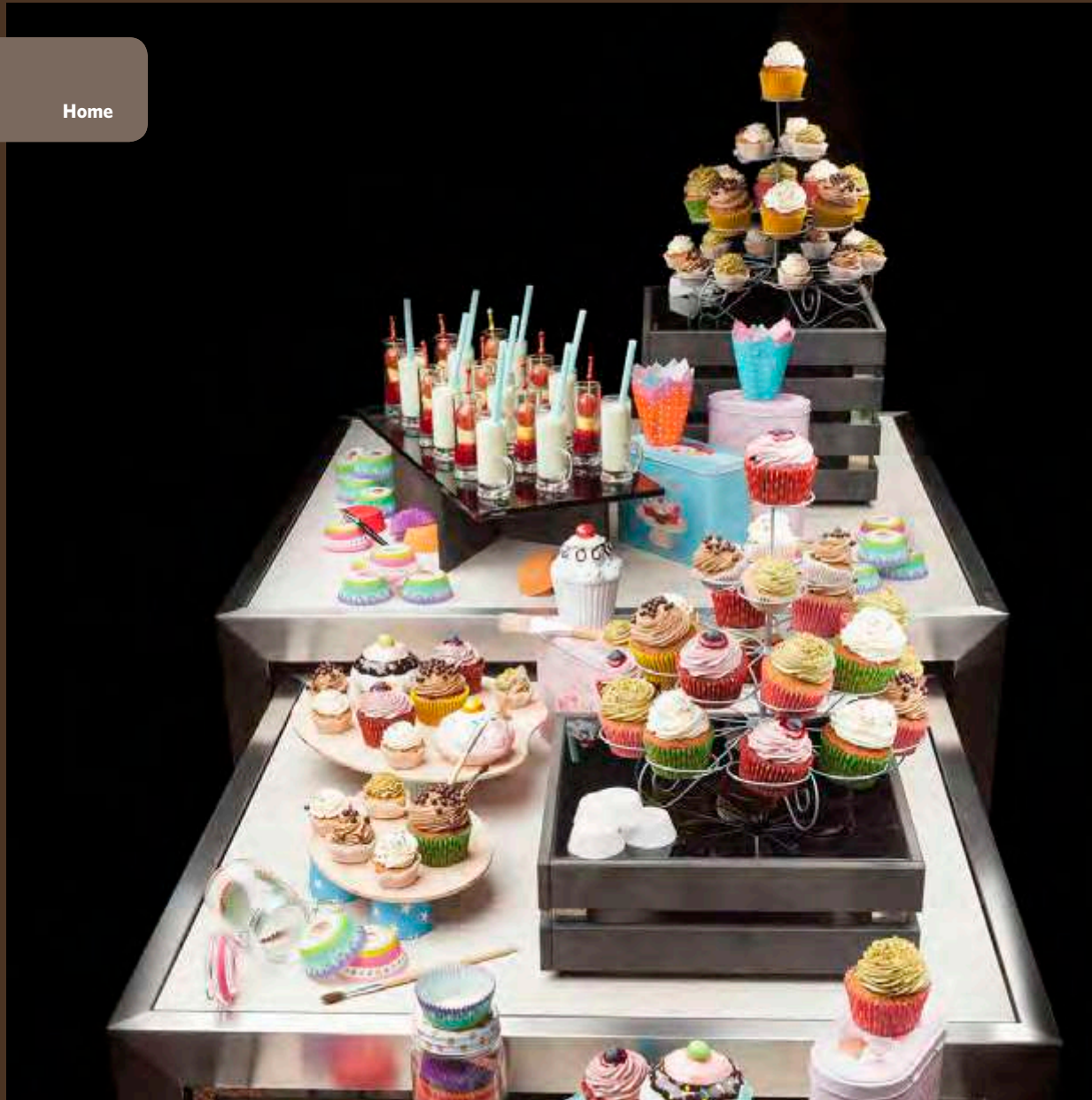
Vegetable Lollipops

Minimum 10 persons

**335 CZK**  
per person





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## SPECIAL THEMED COFFEE BREAKS CUPCAKE MANIA!

Freshly Brewed Coffee and Tea

Vanilla, Chocolate and Pistachio Cupcakes

Salted Cereal Muffin with Yogurt & Spinach

Fruit Skewers with Raspberry Purée

Cucumber and Green Apple Smoothie

Minimum 10 persons  
**335 CZK**  
per person



# QUICK LUNCH



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**SANDWICHES  
BUFFETS AND  
SNACK**



**ROLL-IN WORKING  
BUFFET**





Home



## SANDWICHES BUFFETS AND SNACK



**SANDWICH  
AFFAIR 1**



**SANDWICH  
AFFAIR 2**



**SANDWICH  
AFFAIR 3 -  
VEGETARIAN**







Home



## SANDWICHES BUFFETS AND SNACK SANDWICH AFFAIR 1

Baguette with Ham and Cheese on Mustard Butter

Assorted Finger Sandwiches with Smoked Salmon and Roast Beef

Open Faced Sandwiches with Egg Salad and Shrimps with Dill Mayonnaise

Focaccia with Grilled Vegetables and Pecorino Cheese

Choice of Green Salad, Mixed Salad with Vinaigrette

Condiments: Mustard, Horseradish Cream, Mayonnaise, Ketchup, Pickled Vegetables

Potato Crisps, Marinated Olives

Coffee/Tea

Minimum 10 persons  
**660 CZK**  
per person





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## SANDWICHES BUFFETS AND SNACK SANDWICH AFFAIR 2

---

Focaccia with Grilled Vegetables and Parma Ham

---

Assorted Finger Sandwiches with Turkey  
and Smoked Trout Salad

---

Wrap Sandwiches with Caesar Salad and Chicken

---

Club Sandwich with Smoked Salmon  
and Horseradish Cream

---

Cucumber Tomato and Pepper Salad, Green Salad  
with Vinaigrette

---

Condiments: Mustard, Horseradish Cream,  
Mayonnaise, Ketchup, Pickled Vegetables







Home



## SANDWICHES BUFFETS AND SNACK SANDWICH AFFAIR 2

Potato Crisps, nuts and marinated olives

Fresh Fruit Salad with Grand Marnier  
and Vanilla Ice Cream

Selection Mini French Pastries

Coffee/Tea

Minimum 10 persons  
**720 CZK**  
per person







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## SANDWICHES BUFFETS AND SNACK

### SANDWICH AFFAIR 3 - VEGETARIAN

Assorted Finger Sandwiches with cream cheese and peppers

Assorted Open Faced Sandwiches with Egg Salad, Brie and Blue Cheese with Nuts

Tramezzini with Smoked Edam, Lettuce and Tomato

Focaccia with Grilled Vegetables and Pecorino Cheese

Choice of Green Salad, Mixed Salad with Vinaigrette

Condiments: Mustard, Horseradish Cream, Mayonnaise, Ketchup, Pickled Vegetables

Potato Crisps, Marinated Olives

Coffee/Tea

Minimum 10 persons

**660 CZK**  
per person





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## ROLL-IN WORKING BUFFET



**THE ROLL-IN  
"GOURMET  
TROLLEY"**



**THE ROLL-IN  
"BUSINESS LADY"**



**THE ROLL-IN  
"BUSINESS MAN"**







Home



## ROLL-IN WORKING BUFFET

# THE ROLL-IN "GOURMET TROLLEY"

### COLD

Baguette with Peppered Beef and Mustard  
Mayonnaise

Focaccia Sandwich with Grilled Vegetables  
and San Daniele Ham

Wholemeal Bread with Cream Cheese, Lettuce  
and Tomato

### Individual portion:

Baby Mozzarella with Cherry Tomato

Nicoise Salad with Anchovy and Hard Boiled Eggs

Baby Spinach Salad with Tomato and Goat Cheese







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## ROLL-IN WORKING BUFFET

# THE ROLL-IN "GOURMET TROLLEY"

### WARM

Penne with Tomato Sauce and Parmesan Cheese

Grilled Salmon with mussels sauce

Roasted Baby Potatoes

Seasonal Vegetables

### PASTRY

Marinated Fruit with Red Berries Coulis

Mini Crème Caramel

Freshly Brewed Coffee/Tea/Herbal Infusion

Minimum 10 persons

**690 CZK**  
per person



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## ROLL-IN WORKING BUFFET

# THE ROLL-IN "BUSINESS LADY"

### COLD

Mini Club Sandwiches with Ham

Rye Bread Sandwiches with Smoked Salmon

Focaccia with Grilled Vegetables and Pecorino Cheese

### Individual portion:

Caesar Salad with Chicken, Parmesan Flakes, Crispy Bacon and Garlic Croutons

Shrimp Salad with Cottage Cheese and Grapefruit Segment

Green Leaves, Endive and Tomato Salad with Walnuts and Honey Basil Dressing







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## ROLL-IN WORKING BUFFET

# THE ROLL-IN "BUSINESS LADY"

### WARM

Stir-Fried Egg Noodles with Root Vegetables, Beef, Shiitake Mushrooms and Tofu

Grilled Cod Fish with Cherry Tomato and Olives

Potato gratin

Buttered seasonal vegetables

### PASTRY

Sliced Fresh Fruit with Yoghurt and Honey Dip

Mini Citrus Strudel with Vanilla Sauce

Chocolate Mousse

Freshly Brewed Coffee/Tea/Herbal Infusion

Minimum 10 persons

**750 CZK**  
per person







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## ROLL-IN WORKING BUFFET

# THE ROLL-IN "BUSINESS MAN"

### COLD

[Spicy Chicken Wrap Sandwiches](#)

[Olive Bread with Bellota Ham](#)

[Rye Bread Sandwich with Smoked Atlantic Salmon and Horseradish Cream](#)

### Individual portion:

[Assorted Sushi & Sashimi with Wasabi and Pickled Ginger](#)

[Mediterranean Salad with Grilled Tuna Loin](#)

[Cherry Tomato, Baby Mozzarella and Rucola Salad](#)





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## ROLL-IN WORKING BUFFET

# THE ROLL-IN "BUSINESS MAN"

### WARM

Beef Skewer with Béarnaise Sauce

Cajun Salmon with Spicy Tomato a Chive Sauce

Seasonal Vegetables with Aromatic Herb Butter

Rosemary potatoes

### PASTRY

Mini Pears Tatin

Marinated Mango with Chili

Mini Crème Brûlée

Freshly Brewed Coffee/Tea/Herbal Infusion

Minimum 10 persons

**750 CZK**  
per person





# RECEPTIONS



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**FINGERFOOD  
RECEPTIONS**



**COCKTAIL  
RECEPTIONS**



**CLOUD 9  
RECEPTIONS**







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## FINGERFOOD RECEPTIONS



**MORZINI  
PALACE**

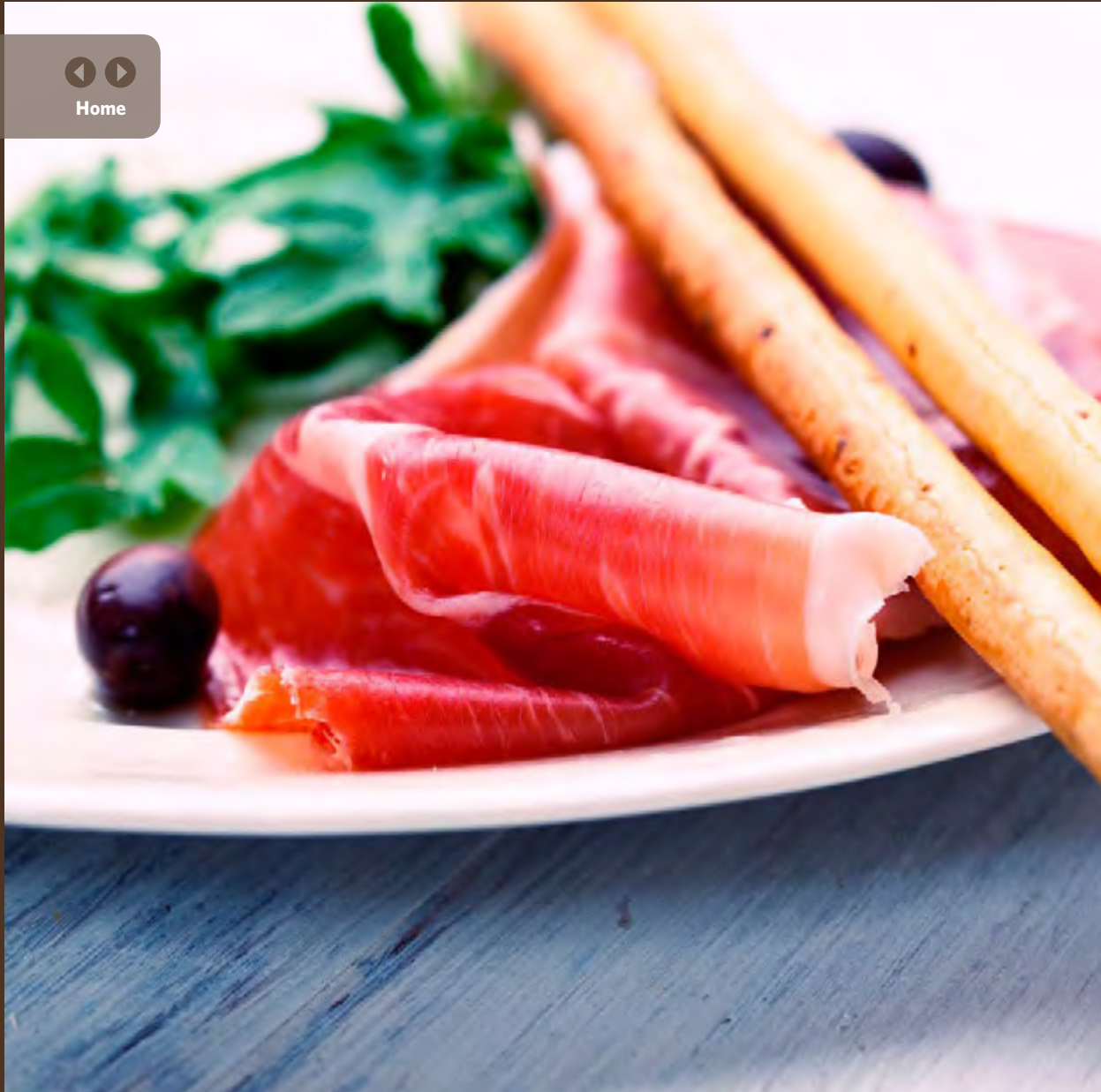


**STERNBERG  
PALACE**





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## FINGERFOOD RECEPTIONS

# MORZINI PALACE COLD SELECTION

---

Assorted Cold Canapés (Niva Cheese and Walnut,  
Turkey Ham, Smoked Trout)

---

Salmon and Peppered Beef Finger Sandwiches

---

Mini Open-Faced Sandwiches with Egg Salad  
and Pink Shrimps

---

Baby Mozzarella and Cherry Tomato Skewer  
and Basil Oil

---

Parma Ham on Grissini

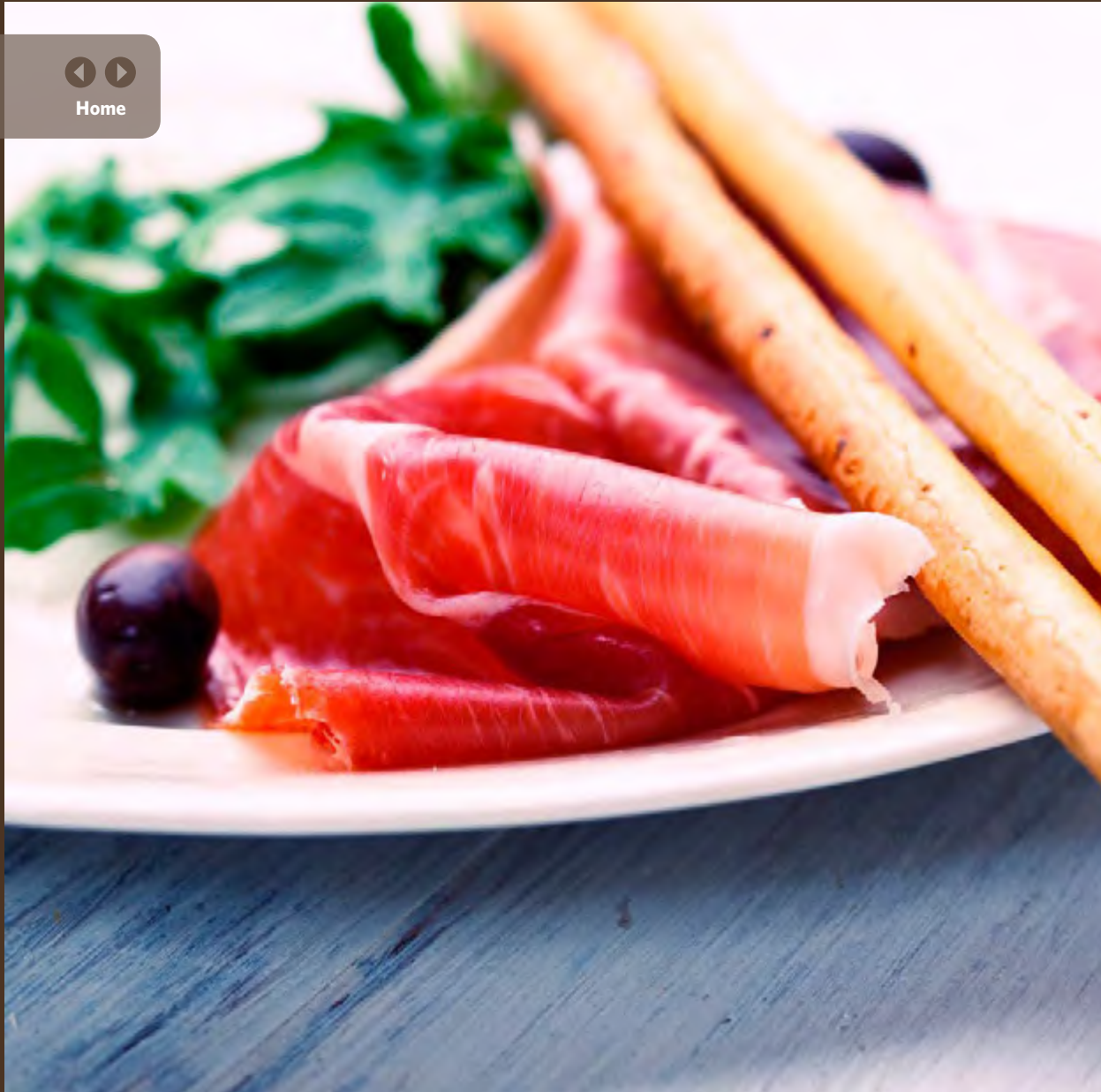
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Seasonable Vegetable Crudités with Avocado  
and Cocktail Dip





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## FINGERFOOD RECEPTIONS

# MORZINI PALACE HOT SELECTION

Mini Beef Hamburger on a Sesame Bun  
with Tomato and Gherkins

Herb-Breaded Strips of Chicken Breast  
with Gourmet Mayonnaise Crudités

Homemade Mini Pizza with Mozzarella,  
Anchovies and Capers

Mini Quiche with Pear and Goat Cheese

Chicken Yakitori

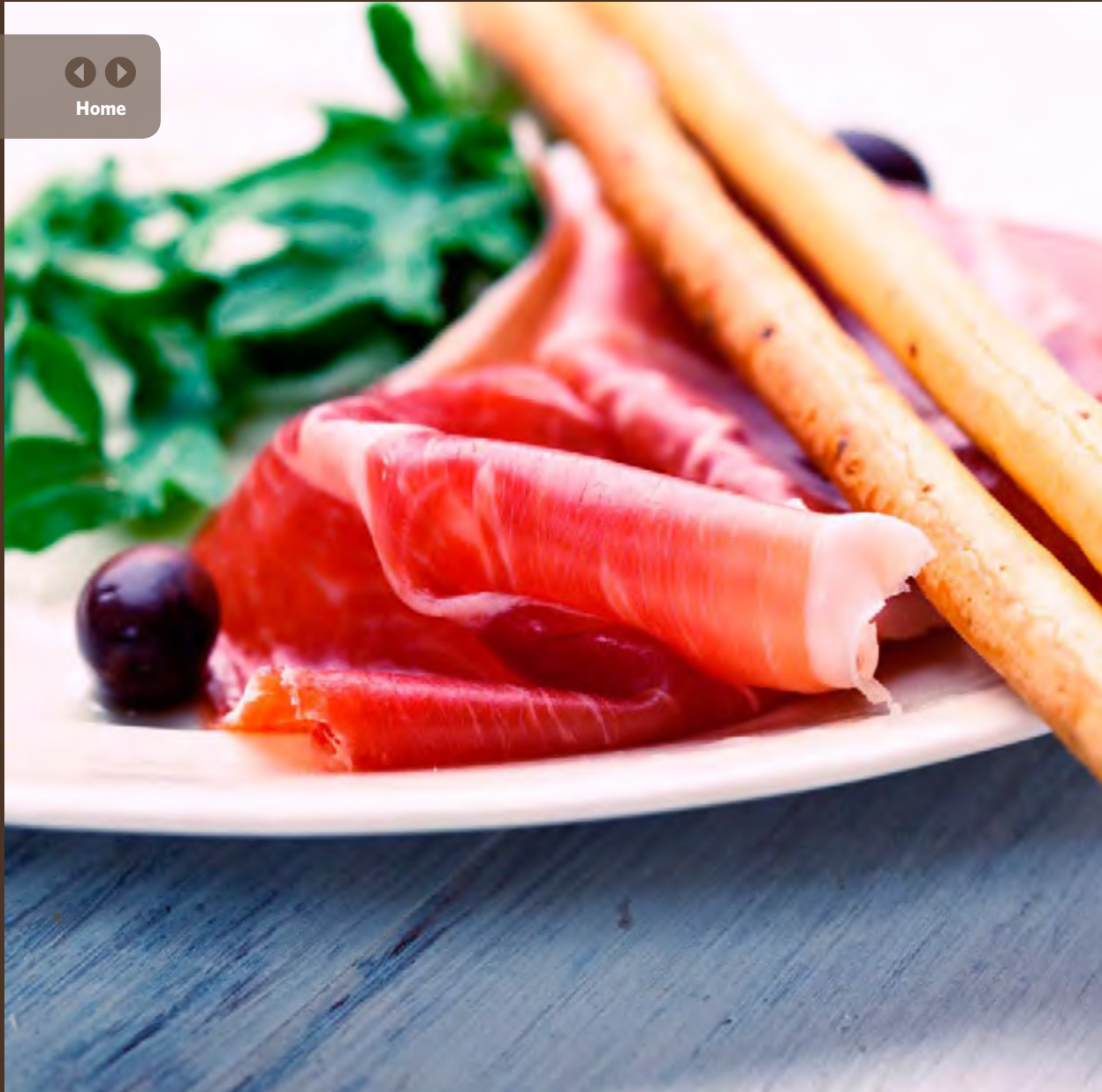
Filo Pastry with Spinach







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## FINGERFOOD RECEPTIONS

# MORZINI PALACE SWEET TEMPTATION

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Cornets Filled with Berries and Whipped Cream

---

Mini French Pastries

---

Profiteroles with Vanilla and Chocolate Cream

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Coffee or Tea

Minimum 20 persons

**720 CZK**  
per person





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## FINGERFOOD RECEPTIONS

# STERNBERG PALACE COLD SELECTION

Selection of Cold Canapés (Prague Ham, Czech Camembert Cheese with Walnuts, Smoked Salmon, Tomato and Avocado)

Tandoori Chicken Mini Wrap Sandwich

Mini Cucumber Sandwich

Celery Filled with Philadelphia Cream Cheese

Mini Bruschetta with Beef Tartar

Hard Boiled Eggs with Salmon Mousse

Marinated Olives, Pickled Onions and Vegetables







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## FINGERFOOD RECEPTIONS

# STERNBERG PALACE HOT SELECTION

---

Beef Kebab with Cucumber and Yogurt Dip

---

Chicken Teriyaki with Spicy Tomato Dip

---

Onion, Cheese and Bacon Tart

---

Shrimp Wrap in Filo Pastry with Sambal

---

Curried Lamb and Potato Puffs with Cucumber  
and Yogurt







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## FINGERFOOD RECEPTIONS

# STERNBERG PALACE SWEET TEMPTATION

---

Mini Czech Pastries

---

Fruit Brochette with Chocolate Fondue

---

Baklava

---

Mini Pear Tatin

---

Coffee or Tea

Minimum 20 persons

**860 CZK**  
per person





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## COCKTAIL RECEPTIONS



**ST. GEORGE'S  
CONVET**



**TOWN HALL CLOCK -  
CZECH STYLE  
COCKTAIL**



**VLADISLAV HALL**







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## COCKTAIL RECEPTIONS

# ST. GEORGE'S CONVET COLD HORS D'OEUVRES

---

Peppered Beef Sirloin with Dijon Mustard

---

Prague Ham with Plum Marmalade

---

Salami with Pickled Onions

---

Pink Shrimps with Dill Mustard

---

Smoked Trout with Dill Cream

---

Brie with Apple Purée and Walnuts





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## COCKTAIL RECEPTIONS

# ST. GEORGE'S CONVET HOT HORS D'OEUVRES

---

Honey and Soya Chicken Wings with Chili Sauce

---

Mini Beef Kebabs with Barbecue Sauce

---

Fish and Potato Croquettes

---

Cheese-Breaded Cauliflower with Fresh Herb  
Mayonnaise

---

Vegetable Samosas with Cucumber Yogurt Dip

Minimum 20 persons

**520 CZK**  
per person







Home



## COCKTAIL RECEPTIONS

# TOWN HALL CLOCK - CZECH STYLE COCKTAIL COLD HORS D'OEUVRES

---

Moravian Smoked Trout Fillet with Dill Sour Cream

---

Prague Ham with Horseradish Cream

---

Venison Pâté with Cranberry Compote

---

Smoked Sausage with Pickled Onion

---

Toasted Dark Bread with Forest Mushroom Ragout

---

Niva Cheese Mousse with Nuts





Home



## COCKTAIL RECEPTIONS

# TOWN HALL CLOCK - CZECH STYLE COCKTAIL HOT HORS D'OEUVRES

---

Roasted Dried Plum and Bacon Skewer Marinated  
in Slivovitz Plum Brandy

---

Baked Sausage Puffs

---

Pike-Perch Fingers with Tartar Sauce

---

Wild Game and Sour-Cabbage Tartlets

---

Chicken and Pepper Skewers with Paprika Sauce

---

Fried Czech Camembert Cheese with Cranberry Dip







Home



## COCKTAIL RECEPTIONS

# TOWN HALL CLOCK - CZECH STYLE COCKTAIL FROM OUR CZECH PATISSERIE

Selection of Mini Pastries

Mini Czech "Koláče" with Apple and Pear

Mini Donut Filled with Chocolate and Red Fruit  
Marmalade

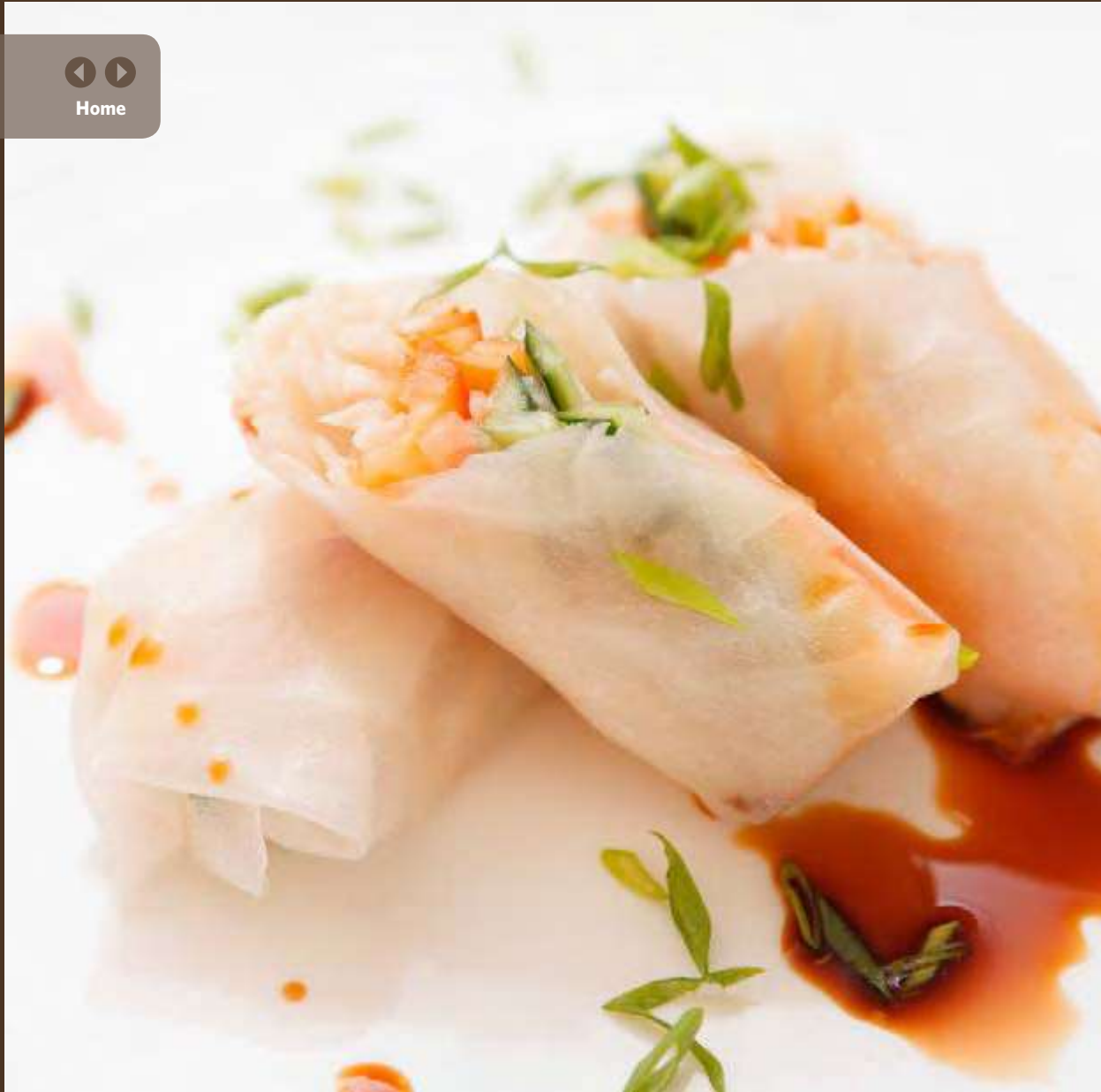
Minimum 20 persons

**610 CZK**  
per person





Home



## COCKTAIL RECEPTIONS

# VLADISLAV HALL COLD HORS D'OEUVRES

Marinated Salmon on Potato Waffle  
and Avocado Cream

Norwegian Shrimps with Mustard and Dill Sauce

Mini Bruschetta with Beef Carpaccio  
and Parmesan Flakes

Spicy Chicken with Mango and Coriander Chutney

Mini Sandwiches with San Daniele Ham  
and Mozzarella Cheese

Roasted Sweet Bell Pepper with Goat Cheese  
and Anchovies

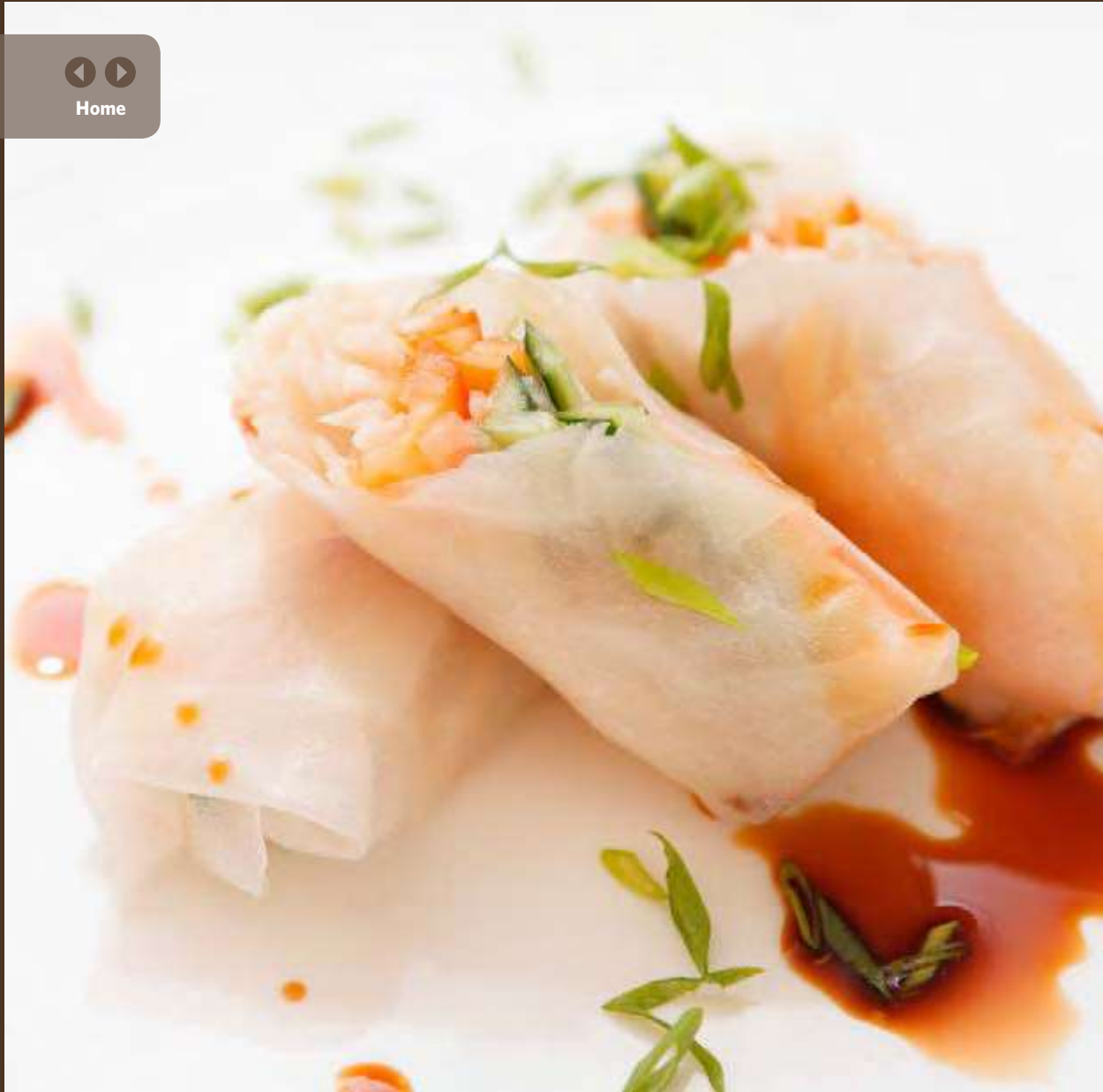
Porcini with Rosemary Oil on Toasted Bread







Home



## COCKTAIL RECEPTIONS

# VLADISLAV HALL HOT HORS D'OEUVRES

Fried Tiger Prawns in Light Batter, Red Pepper Aioli

Salmon Skewer with Cajun Spiced Mayonnaise

Beef Satay with Peanut Sauce

Herb-Breaded Strips of Chicken Breasts with Chive Mayonnaise

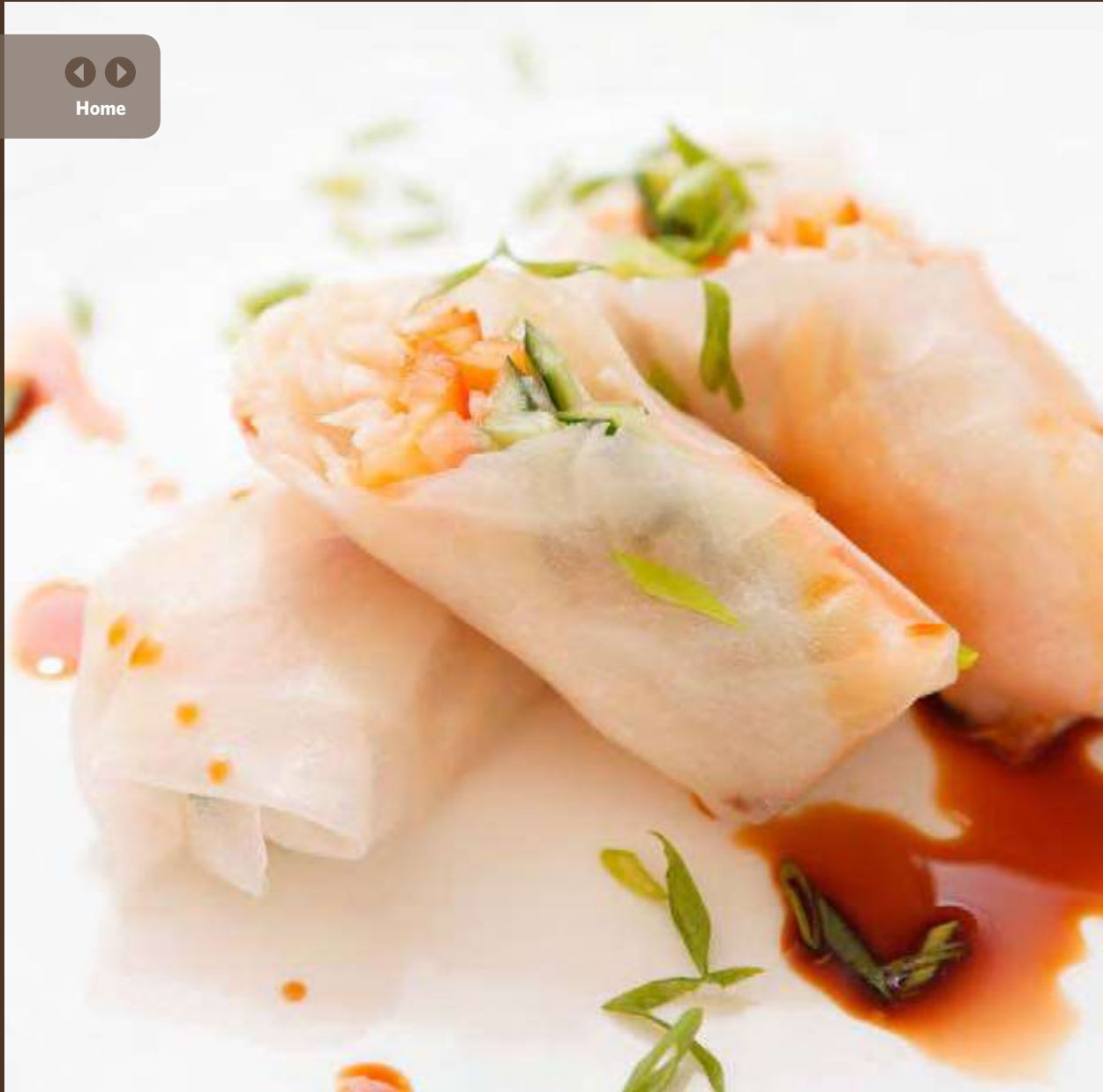
Mini Beef or Chicken Breast with Herb Mayonnaise, Tomato, Caramelized Onions and Gherkin

Vegetable Spring Rolls with Sweet-And-Sour Sauce





Home



## COCKTAIL RECEPTIONS

# VLADISLAV HALL FROM OUR CZECH PATISSERIE

---

Mini Crème Brûlée

---

White and Dark Chocolate Profiteroles

---

Mini Cherry Tiramisu

Baklava

Minimum 20 persons

**710 CZK**  
per person







Home



## CLOUD 9 RECEPTIONS



**SUNLIGHT RECEPTION**



**STARLIGHT RECEPTION**



**MOONLIGHT RECEPTION**



**BBQ LIVE COOKING ON THE TERRACE**





Home



## CLOUD 9 RECEPTIONS

# SUNLIGHT RECEPTION COLD

Prime Beef Tartar with Red Onions, Gherkins  
and Balsamic Reduction

Marinated Prawns with Parsley Lemon Oil

Blinis with Citrus-Marinated Salmon, Mustard  
and Lime Mousse

Bruschetta with Port-Marinated Foie Gras  
and Fig Marmalade

Duck and Cilantro Salad

Mediterranean Salad with Tuna

Cherry Tomato and Arugula Salad

Selection of International Cheese with Nuts,  
Honey and Fig Marmalade

Homemade Breads and Rolls







Home



## CLOUD 9 RECEPTIONS

# SUNLIGHT RECEPTION HOT

---

Crab Croquets with Aioli Sauce

---

Fried Tiger Prawns in Light Batter with Soy  
and Sesame Sauce

---

Crumbed Mozzarella Lollipops, Tomato and Olive

---

Lamb Skewer with Mint and Chili Yogurt

---

Tandoori Chicken with Mango Coriander Salsa





Home



## CLOUD 9 RECEPTIONS

# SUNLIGHT RECEPTION DESSERTS

Fruit Skewer with Strawberry and Banana  
and Champagne Sabayon

Baba Napoletano

Mini Pear Tatin

Mini Profiteroles

Sliced Seasonal Fruit

**990 CZK**  
per person







Home



## CLOUD 9 RECEPTIONS

# STARLIGHT RECEPTION COLD

---

Red Tuna Tartar with Ginger and Soy Sauce

---

Blinis with Crab Meat, Candied Tomatoes  
and Avocado Cream

---

Bruschetta with Iberico Ham, Tomato Pulp  
and Extra Virgin Olive Oil Dip

---

Selection of Sushi with Marinated Ginger and Wasabi

---

Grilled Vegetables with Pecorino Shavings

---

Caesar Salad with Grilled Prawns

---

Tomato, Cucumber, Olives and Feta Cheese Salad

---

Selection of International Cheese with Nuts,  
Honey and Fig Marmalade

---

Homemade Bread and Rolls





Home



## CLOUD 9 RECEPTIONS

# STARLIGHT RECEPTION HOT

---

Chicken Yakitori with Chili Sesame Soy Sauce

---

Lamb Cutlet with Coriander Pesto

---

Prawn and Scallop Skewers with Sambal

---

Spicy Pork Ribs with BBQ Sauce

---

Eggplant and Zucchini Fritters with Romesco Sauce







Home



## CLOUD 9 RECEPTIONS

# STARLIGHT RECEPTION DESSERTS

Mini Panna Cotta with Chocolate

Mini Mango and Ginger Crème Brûlée

Marinated Strawberries with Champagne Sabayon

Mini Zuppa Inglese

Sliced Fresh Fruit

**1200 CZK**  
per person



[Home](#)

## CLOUD 9 RECEPTIONS

# MOONLIGHT RECEPTION COLD INDIVIDUAL PORTIONS

Prime Beef Tartar with Red Onions, Gherkins  
and Balsamic Reduction

Iberico Ham on Tomato Bread

Spicy Duck Salad on Rice Noodles

Citrus Marinated Salmon

Scampi with Salsa Verde

Potato Chips with Pepper-Marinated Salmon  
and Spicy Sour Cream

Chicken with Crispy Celery Salad and Chorizo Chips

Mushroom Salad with Rosemary Oil and Goat Cheese

Selection of Sushi and Norimaki

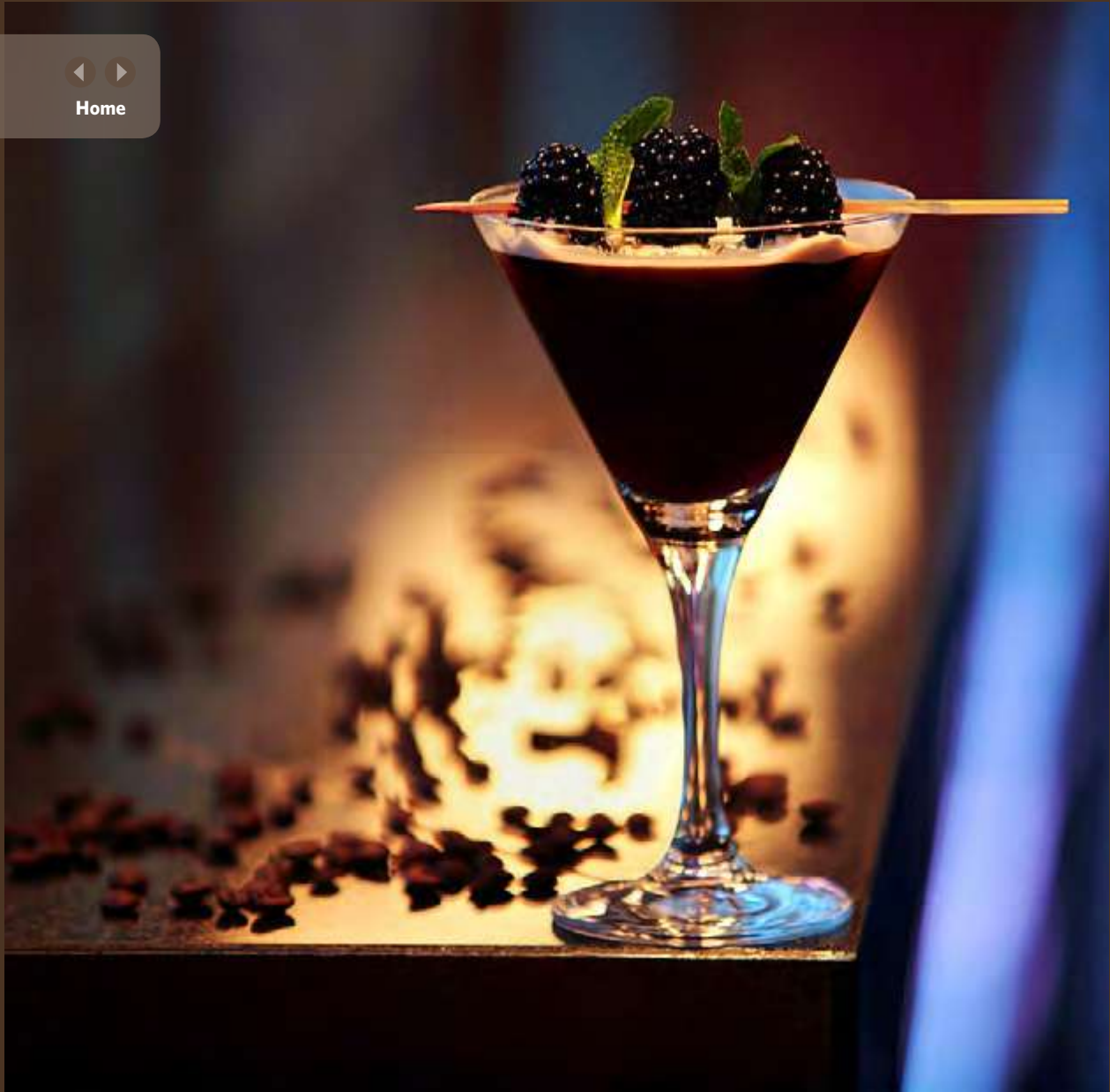
Kikkoman Sauce, Wasabi, Pickled White Ginger  
and Vegetables







Home



CLOUD 9 RECEPTIONS

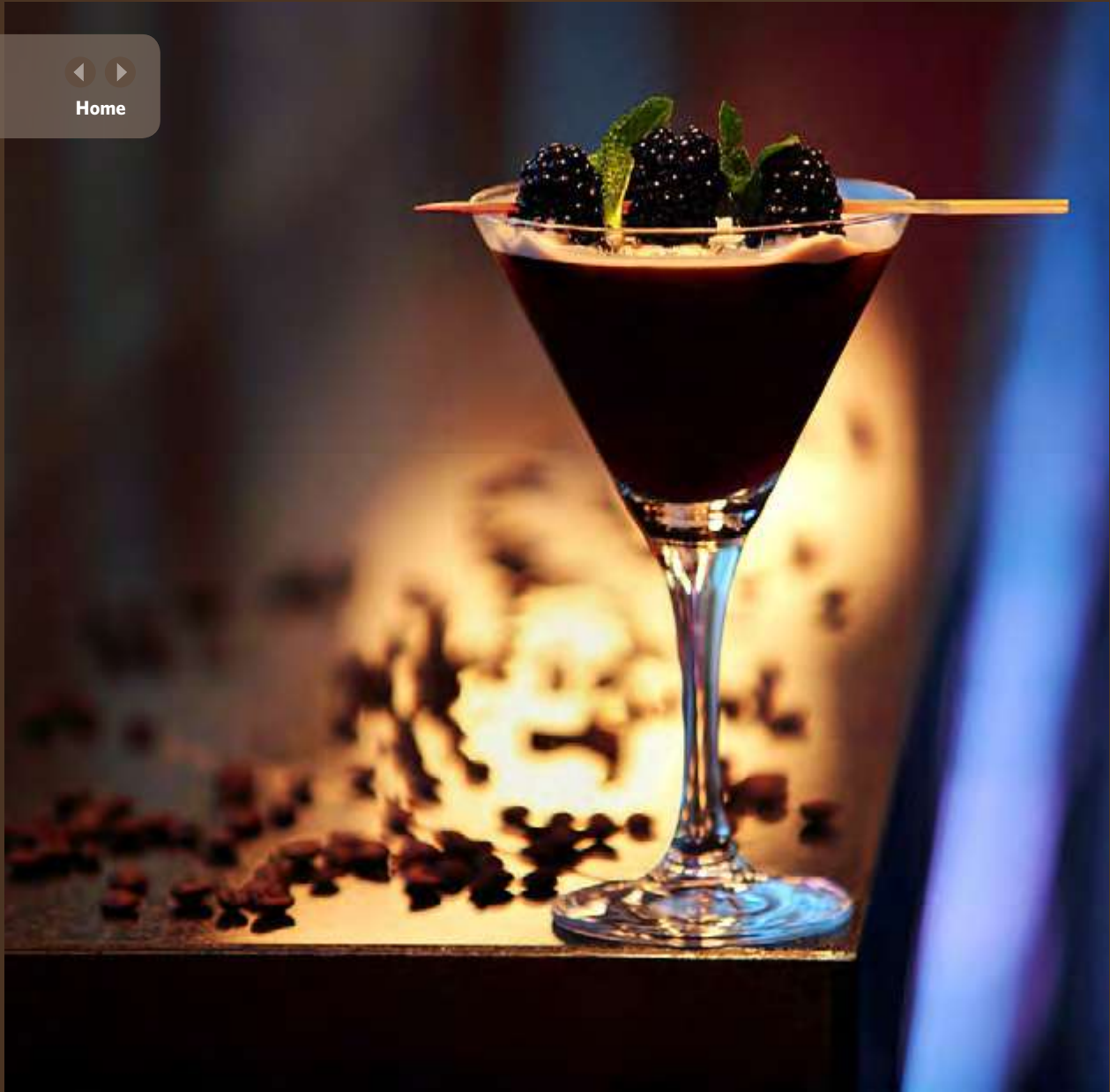
MOONLIGHT RECEPTION  
SALAD & CHEESE

Salad Bar with Dressings and Condiments

International Cheese Board

Freshly Baked Bread and Rolls, Butter and Margarine



[Home](#)

## CLOUD 9 RECEPTIONS

# MOONLIGHT RECEPTION MAIN COURSES

---

Pan-Roasted Fillet of Halibut on Fennel Dill  
Cream Sauce

---

Grilled Prawns with Aioli Sauce

---

Beef Skewers with Tomato Basil Sauce

---

Lamb Kebab with Mint Yogurt

---

Chicken, Parma Ham and Fontina Cheese Roll  
with Marsala Wine Sauce

---

Caramelized Carrot and Green Peas

---

Stir Fried Rice

---

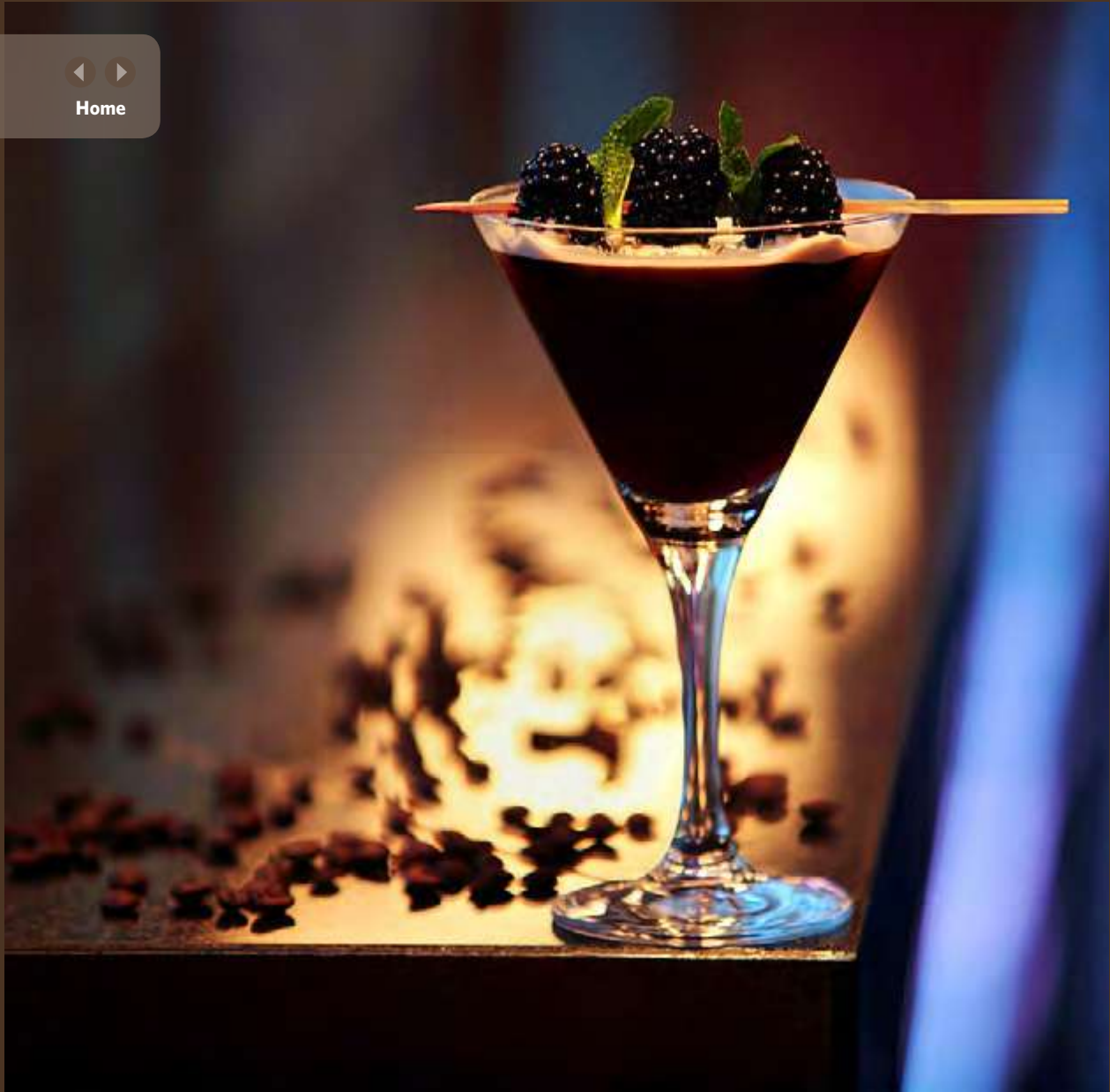
Mashed Potatoes with Olive Oil







Home



CLOUD 9 RECEPTIONS

MOONLIGHT RECEPTION  
CARVERY

Baked Prime Beef Sirloin with Herb Crust  
and Béarnaise Sauce



[Home](#)

## CLOUD 9 RECEPTIONS

# MOONLIGHT RECEPTION INDIVIDUAL PORTION

Baklava

Rice Pudding with Sultanas, Raisins and Nuts

Mini Pear Tatin

Mini Chocolate Crème Brûlée

Tiramisu Parfait

Profiteroles with White and Dark Chocolate Sauce

Marinated Forest Fruits

Coffee and Tea

**1450 CZK**  
per person







Home



## CLOUD 9 RECEPTIONS

# BBQ LIVE COOKING ON THE TERRACE SALAD BAR

Roman lettuce

Frisée

Lollo Biondo

Arugula

Radicchio

Baby Spinach

Cherry Tomato

Cucumber

Peppers

Red Radish





Home



## CLOUD 9 RECEPTIONS

# BBQ LIVE COOKING ON THE TERRACE DRESSINGS

Vinaigrette

Lemon Dressing

Herbs Vinaigrette

Stilton (Blue Cheese)

Caesar Dressing

Yogurt Dressing

Extra-Virgin Olive Oil

Walnut Oil

Balsamic Vinegar







Home



## CLOUD 9 RECEPTIONS

# BBQ LIVE COOKING ON THE TERRACE CONDIMENTS

---

Bacon

---

Parmesan Flakes

---

Marinated Green and Black Olives

---

Capers

---

Red Onions

---

Baby Onions in Balsamic Vinegar

---

Anchovies

---

Bread Croutons







Home



## CLOUD 9 RECEPTIONS

# BBQ LIVE COOKING ON THE TERRACE FROM OUR GRILL

---

Grilled Tiger Prawns with Slow-Roasted Tomato Sauce

---

Beef Burger in Sesame Bun with Caramelized Shallots and Mayonnaise

---

Lamb Kebab with Harisa Sauce

---

Pork Skewer with Onion, Sweet Pepper and Tomato with Green Chili Salsa

---

Chicken Souvlaki with Tzatziki and Crispy Lettuce in Pita Bread

---

Chorizo Sausage with Apple Horseradish Cream and Old Mustard

---

Tabbouleh Burger with Lettuce, Tomato and Spicy Yogurt







Home



## CLOUD 9 RECEPTIONS

# BBQ LIVE COOKING ON THE TERRACE ACCOMPANIMENTS

---

Baked Potatoes with Sour Cream and Crispy Bacon

---

Buttered Corn on the Cob

Grilled Tomatoes





Home



## CLOUD 9 RECEPTIONS

# BBQ LIVE COOKING ON THE TERRACE SAUCES

Barbecue - Béarnaise and Mint Jelly,  
HP Barbecue Sauce

(Summertime offer only, minimum 15  
person, maximum 50 persons)

**690 CZK**  
per person





# BUFFET MENUS



Home



**DAILY ATRIUM  
BUFFETS**



**THEMED  
BUFFETS**



**VEGETARIAN  
BUFFET**



**ENHANCEMENT/  
LIVE COOKING  
STATIONS**





Home

## DAILY ATRIUM BUFFETS



**MONDAY  
BUFFET**



**TUESDAY  
BUFFET**



**WEDNESDAY  
BUFFET**



**THURSDAY  
BUFFET**



**FRIDAY  
BUFFET**



**SATURDAY  
BUFFET**



**SUNDAY  
BUFFET**







Home



## DAILY ATRIUM BUFFETS

# MONDAY BUFFET STARTERS

---

Smoked Salmon and Spinach Rolls

---

Prime Roast Beef with Lemon  
and Herb Oil

---

Broccoli and Roasted Pine Nuts

---

Sweet Potato, Lentil and Feta Salad

---

Tomato, Zucchini and Mozzarella with Basil Pesto

---

Selection of Chicken Wraps

---

Selection of International & Local Czech Cheeses

---

Salad Bar with Dressings and Condiments

---

Freshly Baked Breads and Rolls, Butter and Margarine



[Home](#)

## DAILY ATRIUM BUFFETS

# MONDAY BUFFET MAIN COURSES

### SOUP

Savory Cabbage with Smoked Sausages

### MAIN COURSES & SIDE DISHES

Trout & Salmon with Buttery Garlic,  
Lemon and Herb Sauce

Beef Goulash with Bacon, Onion and Mushrooms

Grilled Mediterranean Vegetable Rigatoni  
with Garlic Olive Oil

Fried Cauliflower with Tartar Sauce

Parmesan and Asparagus Risotto

Slovakian Ravioli 'PIROHY' with Cheese Bryndza

Vegetable Ratatouille

Czech Dumplings







Home



## DAILY ATRIUM BUFFETS

# MONDAY BUFFET DESSERTS

---

Strawberry Cheesecake

---

Dark Chocolate Profiteroles

---

Ricotta Cake

---

Apple Tart

---

Mini Pear Tatins

---

Crème Caramel

---

Fruit Salad

---

Ice Cream

---

Whipped Cream, Toppings

---

Vanilla, Chocolate Sauce

Minimum 40 persons

**905 CZK**

per person





Home



## DAILY ATRIUM BUFFETS

# TUESDAY BUFFET STARTERS

---

Marinated Seafood Salad with Octopus

---

Vitello Tomato with Capers

---

Lebanese Pumpkin Hummus

---

Healthy Quinoa Salad with Avocado  
and Baby Spinach

---

Potato and Green Beans Niçoise Salad

---

Baked Eggplant with Tomato and Mozzarella

---

Selection of International & Local Czech Cheeses

---

Salad Bar with Dressings and Condiments

---

Freshly Baked Breads and Rolls, Butter and Margarine







Home



## DAILY ATRIUM BUFFETS

# TUESDAY BUFFET MAIN COURSES

### SOUP

Savory Cabbage with Smoked Sausages

### MAIN COURSES & SIDE DISHES

Pan-roasted Halibut Fillet with a Citrus Cream Sauce

Pork Schnitzel with Sour Cream and Herbs Dip

Gnocchi with Austrian Speck Ham in Butter  
Garlic Sauce

Caramelized Red & Yellow Carrots

Czech Cabbage Burger

Pumpkin Purée

Baked Multigrain Rice

Mashed Potatoes with Olive Oil and Herbs





Home



## DAILY ATRIUM BUFFETS

# TUESDAY BUFFET DESSERTS

---

Lemon Cake

---

Sachertorte

---

Fruta Lunga Cake

---

Fragoline Cake

---

Homemade Moravian Cake

---

Orange Panna Cotta

---

Fruit Salad

---

Ice Cream

---

Whipped Cream, Toppings

---

Vanilla, Chocolate Sauce

Minimum 40 persons

**905 CZK**

per person







Home



## DAILY ATRIUM BUFFETS

# WEDNESDAY BUFFET STARTERS

[Smoked Trout on Cucumber-Dill Tartar Sauce](#)

[Lightly Pan Smoked Seared Pork Loin, Marinated with Mustard and Herb Sauce](#)

[Green Beans with Roasted Apple, Sun Dried Tomatoes and Lemon](#)

[Couscous Salad](#)

[Breton Country-Style Pâté](#)

[Spanish Meatballs in Smoky Tomato Sauce](#)

[Selection of International & Local Czech Cheeses](#)

[Salad Bar with Dressings and Condiments](#)

[Freshly Baked Breads and Rolls, Butter and Margarine](#)





Home



## DAILY ATRIUM BUFFETS

# WEDNESDAY BUFFET MAIN COURSES

### SOUP

Savory Cabbage with Smoked Sausages

### MAIN COURSES & SIDE DISHES

Miso Glazed Black Cod Fish with Sesame Seeds

Caribbean Spiced Lamb Stew with Coriander

Creamy Garlic and Herbs Penne Pasta  
with Mushrooms

Vegetable Burger

Indonesian Stir-fried Rice with Egg Omelette

Sautéed Zucchini with Cherry Tomatoes

Potato Gratin

Fried Potatoes with Bohemian Cheese and Herbs







Home



## DAILY ATRIUM BUFFETS

# WEDNESDAY BUFFET DESSERTS

Cheesecake

Tiramisu Tondo Cake

Rustica Cake

Carrot Cake

Mini Czech Cakes with Pear and Ricotta Cheese

Chocolate Mousse

Fruit Salad

Ice Cream

Whipped Cream, Toppings

Vanilla, Chocolate Sauce

Minimum 40 persons  
**905 CZK**  
per person





Home



## DAILY ATRIUM BUFFETS

# THURSDAY BUFFET STARTERS

Marinated Atlantic Halibut Fish with Olives and Tomato Tapenade

Air Dried Beef Bresaola with Parmesan Flakes and Truffle Oil

Czech Ham Roll with Cream Cheese and Herbs

Grilled Zucchini Hummus Wrap

German Baby Potato Salad

Greek Stuffed Peppers with Feta Cheese

Selection of International & Local Czech Cheeses

Salad Bar with Dressings and Condiments

Freshly Baked Breads and Rolls, Butter and Margarine







Home



## DAILY ATRIUM BUFFETS

# THURSDAY BUFFET MAIN COURSES

### SOUP

Homemade Minestrone

### MAIN COURSES & SIDE DISHES

Grilled Salmon Fillet on Spinach Leaves  
with Dill Butter Sauce

Spanish Chicken Legs Stew with Olives

Ravioli Stuffed with Spinach and Ricotta

Bohemian Potato Dumplings with Smoked Ham  
on White Cabbage

Fried Broccoli with Coriander Sauce

Sautéed Potatoes with Onion and Garlic

Seasonal Vegetables with Olive Oil

Cuban-style Rice with Beans





Home



## DAILY ATRIUM BUFFETS

# THURSDAY BUFFET DESSERTS

Pear and Chocolate Cake

Cheesecake

Forest Fruit Log

Macao Cake

Banana In Coconut Milk

Mini Tatins

Fruit Salad

Ice Cream

Whipped Cream, Toppings

Vanilla, Chocolate Sauce

Minimum 40 persons

**905 CZK**  
per person







Home



## DAILY ATRIUM BUFFETS

# FRIDAY BUFFET STARTERS

---

Pad Thai Salad with Shrimps

---

Octopus Carpaccio with Lemon and Garlic  
Vinaigrette, served with Parsley and Greek Olives

---

Sautéed Mushrooms with Red Onion and Goats Cheese

---

Lightened Up Patatas Bravas Salad

---

Chickpea, Tomato and Avocado Salad

---

Spinach and Sweet Potato Tortilla

---

Selection of International & Local Czech Cheeses

---

Salad Bar with Dressings and Condiments

---

Freshly Baked Breads and Rolls, Butter and Margarine





Home



## DAILY ATRIUM BUFFETS

# FRIDAY BUFFET MAIN COURSES

### SOUP

[Creamy Mushroom](#)

### MAIN COURSES & SIDE DISHES

[Pan Fried Pike Perch Fillet with Thyme Butter and Imperial Fresh Mussels](#)

[Premium Beef Stroganoff with Mushrooms](#)

[Potato Gnocchi with Spinach and Goats Cheese](#)

[Fried Mushrooms with Czech Tartar Sauce](#)

[Moroccan Vegetable and Chickpea Tagine Recipe](#)

[Spring Pea Purée with Garlic and Olive Oil](#)

[Saffron and Jasmin Rice](#)

[Boiled Potatoes with Parsley Butter](#)







Home



## DAILY ATRIUM BUFFETS

# FRIDAY BUFFET DESSERTS

Marengo Lunga Cake

White Chocolate Profiteroles

Mille-Feuille Cake

Frutti Di Bosco Cake

Grilled Pineapple with Maple Syrup

Rice Pudding

Fruit Salad

Ice Cream

Whipped Cream, Toppings

Vanilla, Chocolate Sauce

Minimum 40 persons

**905 CZK**

per person





Home



## DAILY ATRIUM BUFFETS

# SATURDAY BUFFET STARTERS

Marinated Salmon Sashimi Salad with Beetroot and Black Sesame

Lime and Pepper Crusted Beef Carpaccio

Green Asparagus and Halloumi Salad

Cherry Tomato Basil, Baby Mozzarella and Avocado Salad

Duck Terrine with Chanterelles

Indonesian Gado-Gado Salad

Selection of International & Local Czech Cheeses

Salad Bar with Dressings and Condiments

Freshly Baked Breads and Rolls, Butter and Margarine







Home



## DAILY ATRIUM BUFFETS

# SATURDAY BUFFET MAIN COURSES

### SOUP

Homemade Czech Potatoes, Vegetables and Forest  
Mushrooms

### MAIN COURSES & SIDE DISHES

Pan-seared Cod in White Wine Tomato and Basil Sauce

Roast Duck with Apple and Caraway Seed Sauce,  
served with Braised Red Cabbage

Fusilli Pasta with a Four Cheese Cream Sauce

Stuffed Eggplant Baked With Tomato Sauce,  
Mozzarella and Oregano

Spanish Shrimp & Pea Risotto

Stir Fried Seasonal Vegetables

Roast Potatoes with Rosemary and Garlic

Slovakian Potatoes 'Halusky' (Spätzle)





Home



## DAILY ATRIUM BUFFETS

# SATURDAY BUFFET DESSERTS

---

Cheesecake Alla Fragola

---

Choco Cake Nocciola

---

Crostata Italian Cherry Pie

---

Coconut Cake

---

Raspberry Panna Cotta

---

Crème Brûlée

---

Fruit Salad

---

Ice Cream

---

Whipped Cream, Toppings

---

Vanilla, Chocolate Sauce

Minimum 40 persons  
**905 CZK**  
per person







Home



## DAILY ATRIUM BUFFETS

# SUNDAY BUFFET STARTERS

---

Marinated Cod Fish with Root Vegetables and Dill

---

Spinach Salad with Chicken, Avocado and Goat Cheese

---

Grilled Mediterranean Marinated Vegetable Salad with Herbs and Garlic Oil

---

Green Pea Fritters with Tomato Salsa

---

Homemade Country-Style Oven Roasted Terrine

---

Roasted Teriyaki Mushrooms and Vegetable Soba Noodles

---

Selection of International & Local Czech Cheeses

---

Salad Bar with Dressings and Condiments

---

Freshly Baked Breads and Rolls, Butter and Margarine





Home



## DAILY ATRIUM BUFFETS

# SUNDAY BUFFET MAIN COURSES

### SOUP

Slow-Cooker Beef and Vegetable

### MAIN COURSES & SIDE DISHES

Teriyaki Salmon with Roasted Black Sesame

Slow-Cooker Beef Bourguignon

Asparagus and Sun Dried Tomato Fusilli Pasta  
with Tomato Sauce

Stir-fried Egg Noodles with Root Vegetables, Tofu  
and Shitake Mushrooms

Parmesan and Mushroom Risotto

Deep Fried Czech Hermelin with Lightly Herbed  
Yoghurt Dip

Braised Seasonal Vegetables

Light Cream Polenta Purée







Home



## DAILY ATRIUM BUFFETS

# SUNDAY BUFFET DESSERTS

Pear and Charlotte Cake

St. Honoré Cake

Black Forest Gateau

Apricot Crostata

Mini Fruit Tartlets

Almond Pudding

Fruit Salad

Ice Cream

Whipped Cream, Toppings

Vanilla, Chocolate Sauce

Minimum 40 persons

**905 CZK**

per person



[Home](#)

# INTERACTIVE STATIONS MONDAY - SUNDAY

## STARTERS - LIVE STATION

Ultimate Chicken Caesar Salad

**90 CZK** per person

Mexican Tacos With Beef, Chicken or Avocado

**90 CZK** per person

Assorted California Rolls, Sushi, Wasabi  
and Marinated Ginger

**100 CZK** per person

Sliced Gravlax Marinated Salmon with Condiments

**110 CZK** per person

Premium Czech Beef Tartar with Condiments

**120 CZK** per person

Fresh Oysters on Ice with Condiments

**120 CZK** per person

Marinated Prawns with a Cocktail Cognac Sauce

**130 CZK** per person





[Home](#)

## INTERACTIVE STATIONS

### MONDAY - SUNDAY

#### MAIN COURSES - CARVING STATION

Lightly Smoked Pork Ribs, Marinated with a Honey and Chili Barbecue Sauce **90 CZK per person**

Baked Prague Ham Marinated with Czech Pilsner Beer **90 CZK per person**

Traditional Czech Pork Knuckle with Garlic and Herbs **100 CZK per person**

Baked Beef Sirloin with Herb Crust and Béarnaise Sauce **110 CZK per person**

Roasted Veal Loin with Orange Crust and Marsala Wine Sauce **130 CZK per person**

Live Premium Beef Burgers with Ultimate Condiments **140 CZK per person**

Lamb Rack with Herb Crust **160 CZK per person**





[Home](#)

## INTERACTIVE STATIONS MONDAY - SUNDAY

### HOT DESSERTS

Traditional Czech Sweet Blueberry Dumplings  
**40 CZK per person**

Apple, Walnut and Sultana Strudel  
with Cinnamon Sauce  
**40 CZK per person**

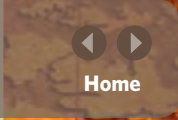
Sweet Ravioli Stuffed with Apple and Cinnamon  
**40 CZK per person**

Warm Dessert - Bread Pudding  
**40 CZK per person**

Warm Dessert - Crepes with Chocolate & Oranges  
**40 CZK per person**

Warm Dessert - Green Apple Fried in Crispy Cinnamon  
Butter with Sultanas Vanilla Sauce  
**40 CZK per person**





## THEMED BUFFETS



**PRAGUE CASTLE  
BOHEMIAN BUFFET**



**INDIAN  
BOLLYWOOD  
BUFFET**



**SULTAN'S MIDDLE  
EASTERN FEAST**



**ITALIAN  
TRATTORIA  
BUFFET**



**CHEF'S SIGNATURE  
AROUND THE  
WORLD**







Home



## THEMED BUFFETS

# PRAGUE CASTLE BOHEMIAN BUFFET APPETIZERS AND SALADS

Butcher's Platter of Assorted Smoked Meats, Salami, Ham and Sausages

Venison Terrine with Apple and Cranberry Chutney

Smoked Trout with Horseradish Cream

Czech Potato Salad with Gherkins, Onion and Egg

Green Beans with Smoked Ox Tongue in Vinaigrette Jelly

Prague Ham Roll Stuffed with Chive Cream Cheese

Mushroom Salad with Forest Herbs

Cucumber Salad with Sour Cream and Dill

Seasonal Fresh Market Salads with Dressings and Condiments

Selection of Bohemian Cheeses

Freshly Baked Breads and Rolls







Home



**THEMED BUFFETS**

**PRAGUE CASTLE  
BOHEMIAN BUFFET  
SOUPS**

Poultry Broth with Liver Dumplings and Vegetables

Savory Cabbage with Smoked Sausages





Home



## THEMED BUFFETS

# PRAGUE CASTLE BOHEMIAN BUFFET MAIN COURSES

Roast Duck with Apple and Caraway Seed Sauce  
with Braised Green Cabbage and Red Cabbage

Beef Goulash with Onion, Mushrooms and Bacon  
with Selection of Dumplings

Chicken Schnitzel with Sour Vegetable Dip

Roasted Pike-Perch Fillet with Dill Cream Sauce

Caramelized Carrot and Green Peas

Mashed Potatoes with Bacon and Leek

Fried Cauliflower with Herb Mayonnaise







Home



## THEMED BUFFETS

# PRAGUE CASTLE BOHEMIAN BUFFET CARVERY

Baked Prague Ham Marinated with Krušovice Beer and Honey, Horseradish Cream and Mustard







Home



## THEMED BUFFETS

# PRAGUE CASTLE BOHEMIAN BUFFET DESSERTS

---

Display of Assorted Cakes and Tarts

---

Czech Pastries Filled with Apple Compote, Cottage Cheese and Sultanas

---

Czech Mini Desserts – Laskonka, Větrník, Punčový Řez

---

Sour Cream and Strawberry Mousse

---

Plum Tart

---

Traditional Chocolate “Bábovka” Cake

---

Apricot and Nut Strudel with Whipped Cream

---

Fruit Salad

---

Coffee or Tea

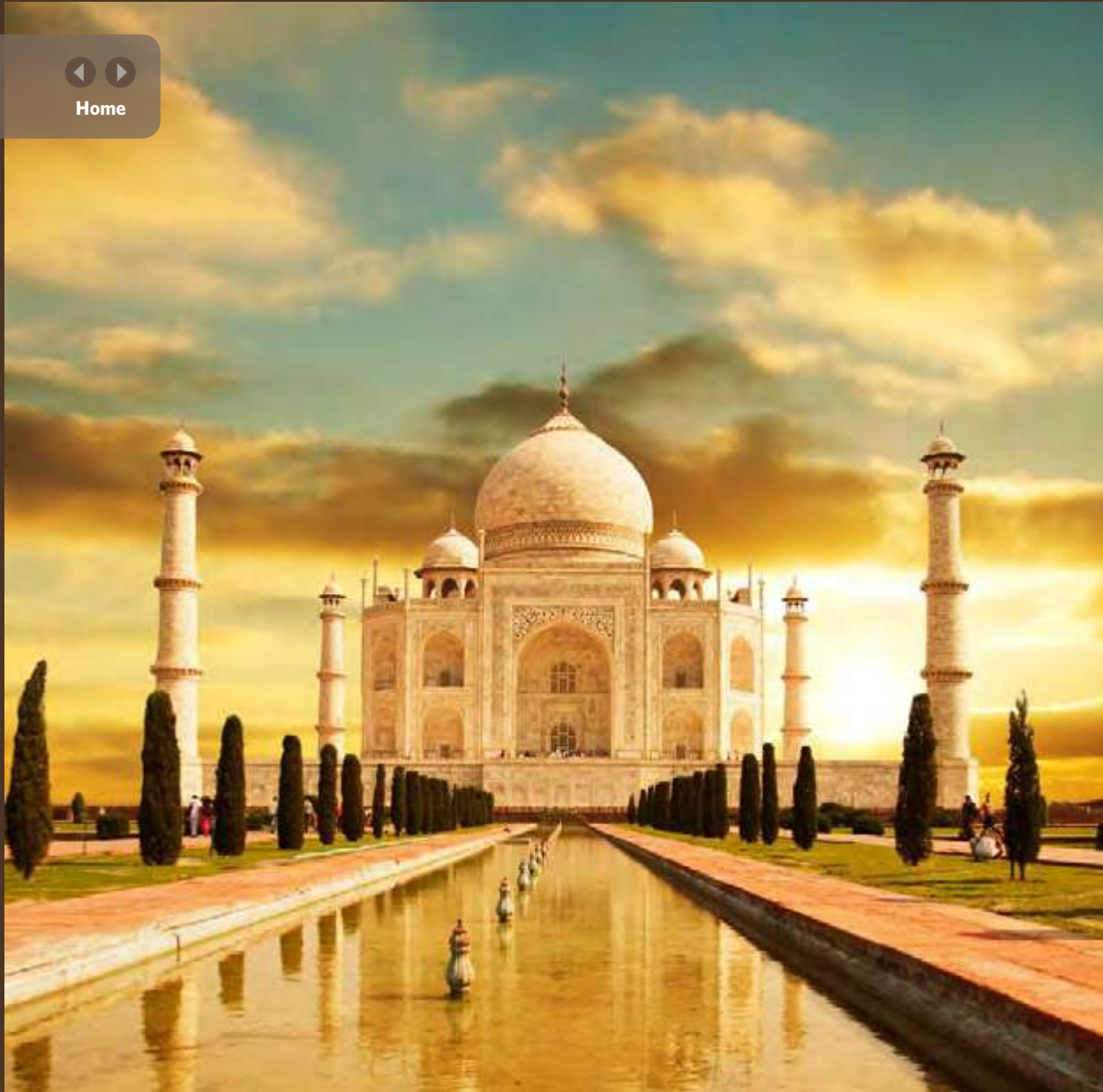
Minimum 50 persons

**1150 CZK**  
per person





Home



## THEMED BUFFETS

# INDIAN BOLLYWOOD BUFFET APPETIZERS AND MEZE

Zucchini Fritters

Char-Grilled Eggplant Salad

Stuffed Peppers with Rice

White Beans with Vegetables and Olive Oil

Spicy Marinated Grilled Fish

Chicken Marinated in Yogurt with Mild Spices

Lamb Samosa

Vegetable Samosa

Sliced Potatoes Spiced with Cucumber and Sour Cream

Spicy Lentil Salad with Fried Garlic

Salad Bar with Dressings and Condiments

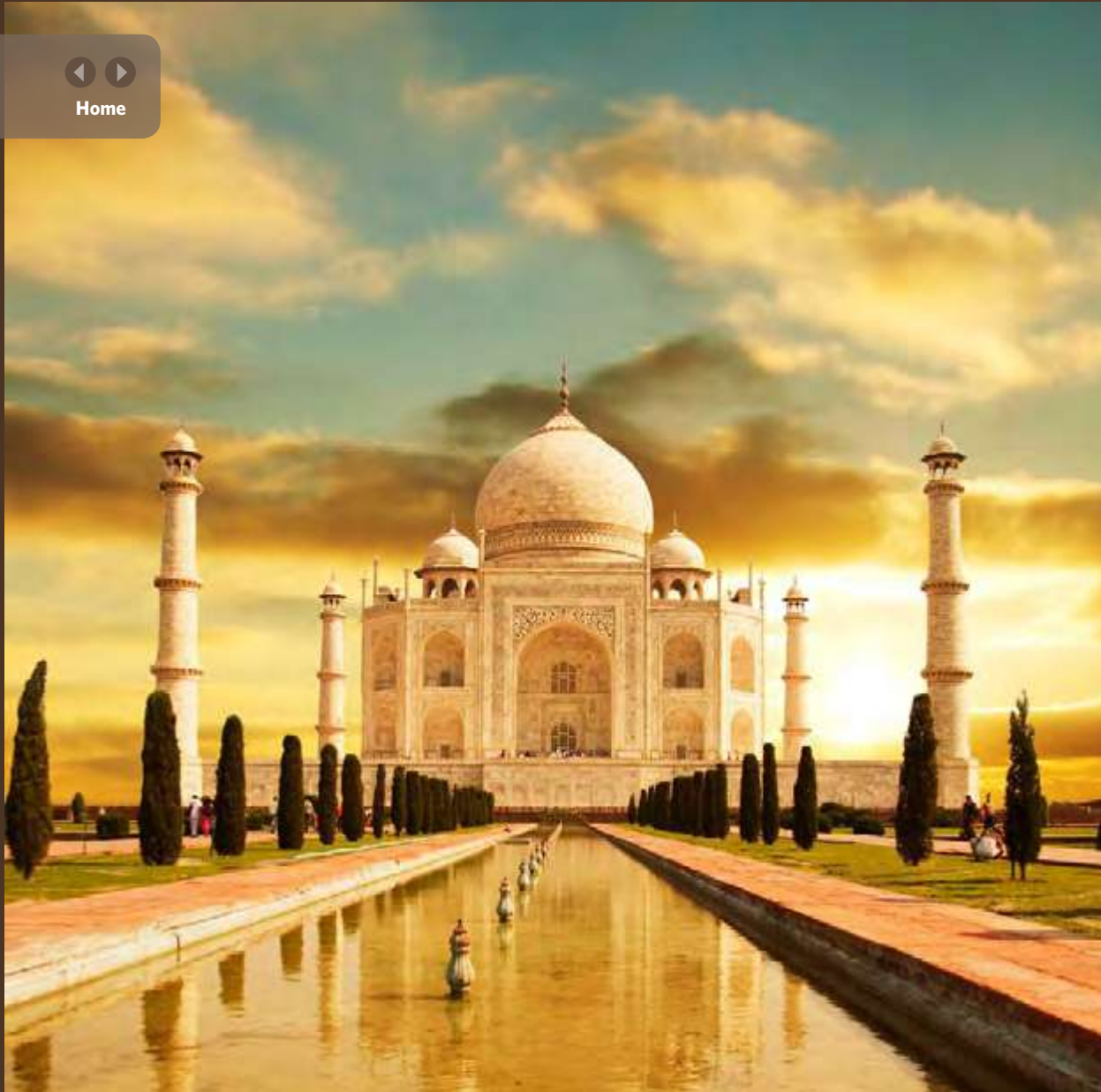
Chapati Bread







Home



## THEMED BUFFETS

# INDIAN BOLLYWOOD BUFFET MAIN COURSES

---

Korma Chicken Stew with Creamy Coconut  
and Almond Sauce

---

Spicy Beef Curry

---

Lamb Kebab Flavored with Ginger, Coriander  
and Garlic

---

Grilled Fish with Pickle and Coriander

---

Steamed Basmati Rice

---

Vegetable Masala

---

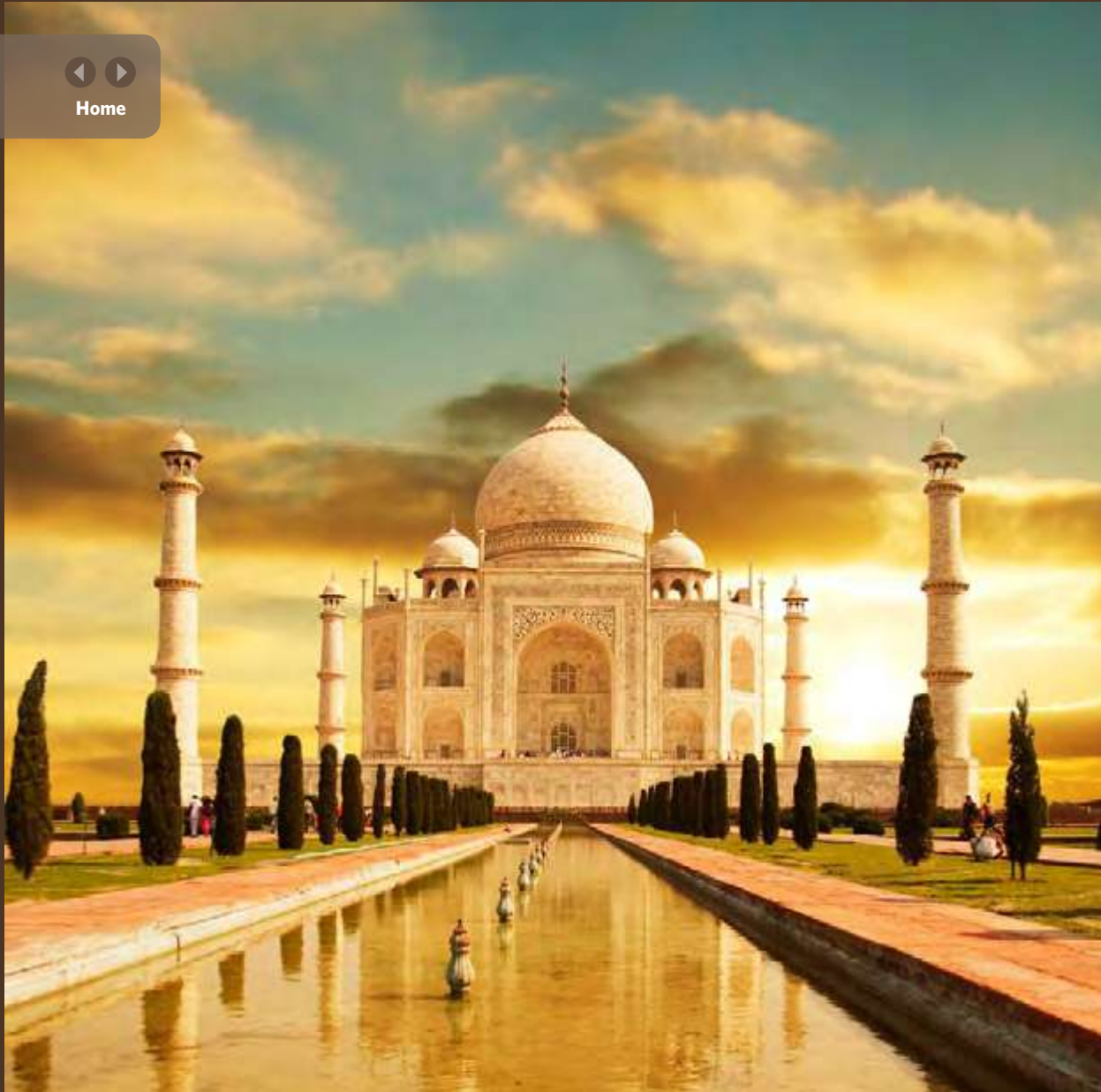
Fresh Spinach with Spicy Potatoes







Home



## THEMED BUFFETS

# INDIAN BOLLYWOOD BUFFET DESSERTS

---

Pistachio Semolina Cake

---

Yogurt Cake with Mango

---

Rice Kheer

---

Gulab Jamun

---

Banana Turrón (Warm)

---

Marinated Mango

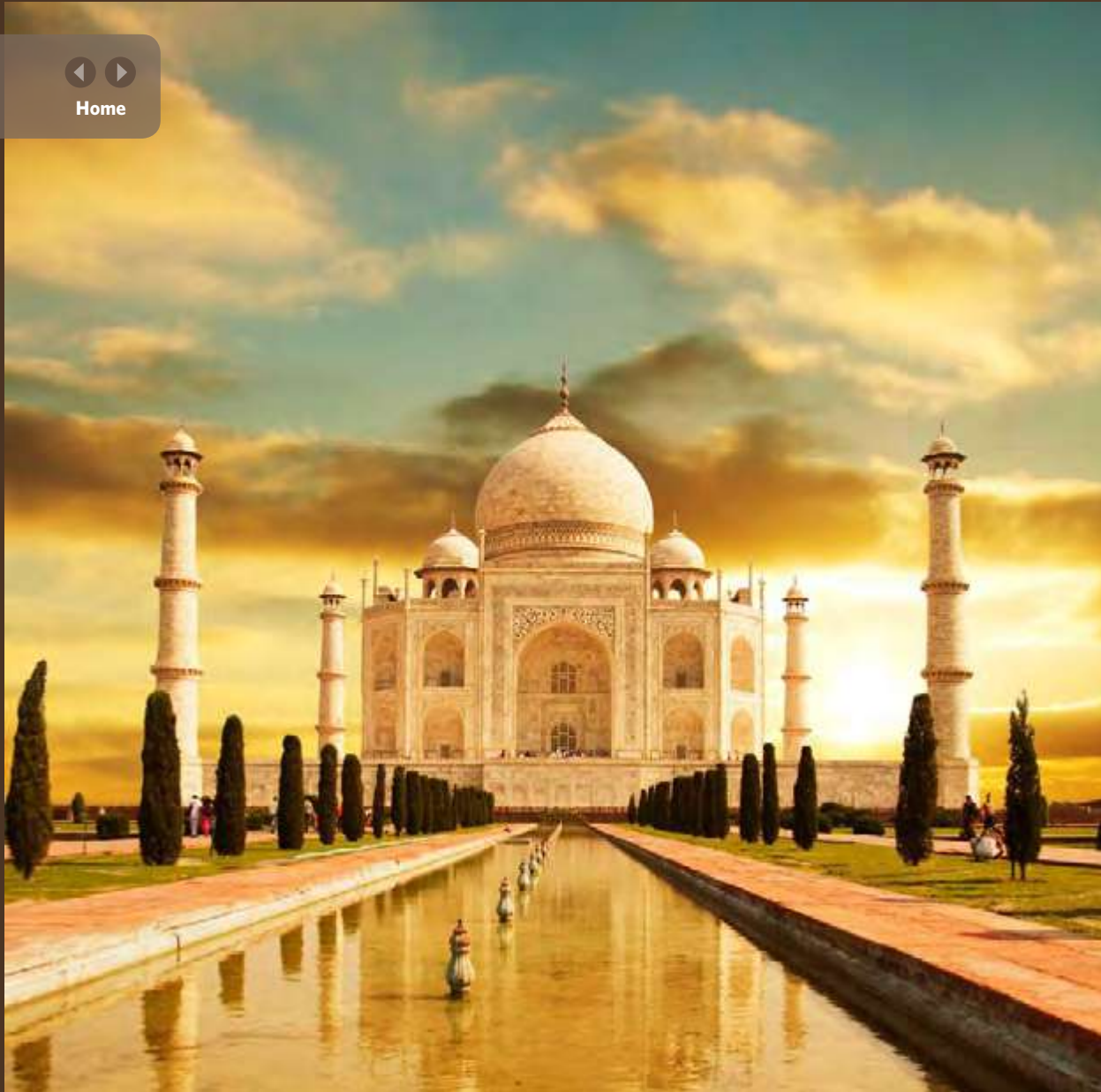
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Pineapple-and-Coconut sorbet





Home



## THEMED BUFFETS

# INDIAN BOLLYWOOD BUFFET TOPPINGS

---

Cashew Nuts

---

Raisins

---

Coconut Shavings

---

Coconut-and-Mango Sauce

---

Vanilla-and-Chocolate sauce

Minimum 50 persons

**1250 CZK**

per person







Home



## THEMED BUFFETS

# SULTAN'S MIDDLE EASTERN FEAST APPETIZERS AND MEZE

Zucchini Fritters

Char-Grilled Eggplant Salad

Stuffed Peppers with Rice

White Beans with Vegetables and Olive Oil

Marinated Feta Cheese with Spices

Cucumber with Yogurt and Mint

Meatballs with Spicy Tomato

Tabouleh

Baba Ghanoush

Hummus





Home



**THEMED BUFFETS**

**SULTAN'S MIDDLE  
EASTERN FEAST  
SOUP**

Chicken and Vermicelli







Home



## THEMED BUFFETS

# SULTAN'S MIDDLE EASTERN FEAST MAIN COURSES

Lamb and Okra Casserole

Char-Grilled Beef and Chicken Shish Kebab

Sea Bass with Green Olives and Coriander

Tuna Croquettes

Lentil and Spinach Boreks

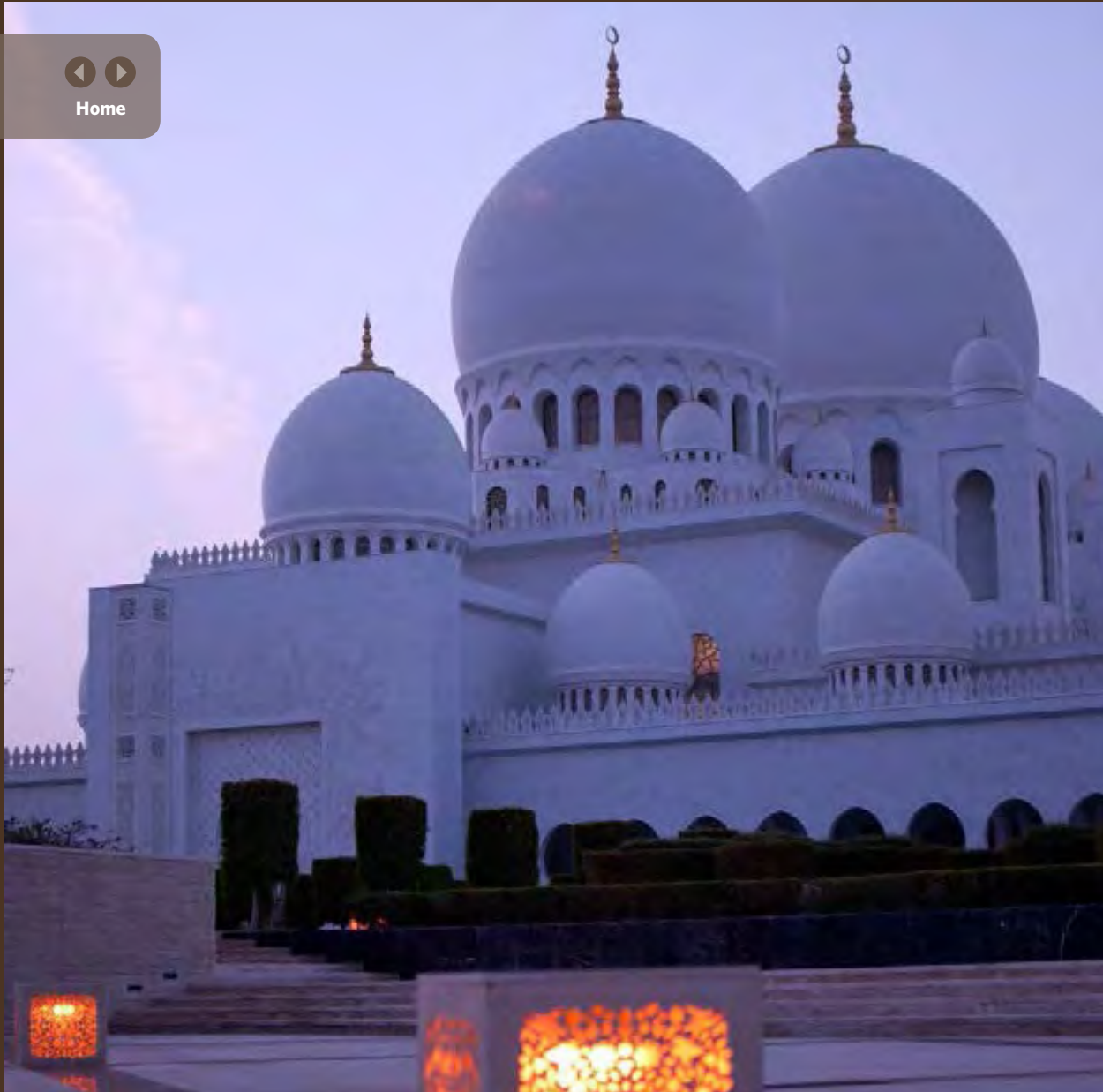
Rice Pilaf with Pine Nuts and Sultanas

Roasted Peppers and Eggplant with Garlic and Tomato





Home



**THEMED BUFFETS**

**SULTAN'S MIDDLE  
EASTERN FEAST  
CARVING**

Roasted Whole Lamb Stuffed with Rice  
and Oriental Spices







Home



## THEMED BUFFETS

# SULTAN'S MIDDLE EASTERN FEAST DESSERTS

Pistachio Semolina Cake

Almond Pudding

Kunafa

Basbusa

Kataif

Baklava

Pistachio Panna Cotta

Rice Pudding with Sultanas

Dried Fruits and Nuts Compote

Sliced Fresh Fruit, Fresh Dates

Minimum 50 persons

**1250 CZK**

per person





Home



## THEMED BUFFETS

# ITALIAN TRATTORIA BUFFET ANTIPASTI & INSALATE

### **"Affettato Misto"**

Tray with Salami Felino, Coppa, Mortadella, Prosciutto, Pecorino and Parmesan Cheese

Pickled Vegetables, Marinated Olives, Artichokes, Pepperoni, Marinated Onion in Balsamic Vinegar

### **"Salmone Friabile"**

Strudel of Salmon with Fresh Spinach and Champignons, Wrapped in Puff Pastry

### **"Vitello Tonnato"**

Braised Veal Thinly Sliced with Tuna and Caper Sauce

### **"Insalata Caprese"**

Tomato, Mozzarella, Oregano and Fresh Basil







Home



## THEMED BUFFETS

# ITALIAN TRATTORIA BUFFET ANTIPASTI & INSALATE

### **"Insalata Saporita"**

Octopus Salad with Capers, Olive, Balsamic Baby Onion, Roasted Peppers and Parsley

### **"Rotolini di Zucchini "**

Grilled Zucchini Rolls Fillet with Ricotta Cheese and Mortadella Salami

**"Carpaccio"** of Beef with Parmesan Flakes and Mushrooms

### **"Insalata Marinara"**

Pasta Salad with Fresh Tomato, Fruits de Mer, Olives and Parsley

Freshly Baked Country Breads, Rolls and Grissini





Home



THEMED BUFFETS

ITALIAN TRATTORIA  
BUFFET  
SOUP

**"Minestra di Riso"**

Leek Soup with Rice and Country Baby Potatoes







Home



## THEMED BUFFETS

# ITALIAN TRATTORIA BUFFET MAIN COURSES

### **"Pizzaiola"**

Beef Fillet with Spicy Tomato and Oregano Sauce

### **"Scaloppine ai Funghi"**

Chicken Medallions Topped with Porcini Sauce

### **"Spigola in Guazzetto"**

Roasted Sea Bass with Pacino Tomatoes, Olives and Basil

### **"Patate Arrosto"**

Roasted Potatoes with Rosemary and Garlic

### **"Peperonata"**

Roasted Red and Yellow Bell Pepper with Red Onion, Taggiasca Olives and Oregano

### **"Melanzane alla Parmigiana"**

Stuffed Eggplant Baked with Tomato Sauce, Mozzarella and Oregano





Home



## THEMED BUFFETS

# ITALIAN TRATTORIA BUFFET LIVE COOKING STATION

### **"Homemade Tortelli alla Vinci"**

Pork Sausage and Beef Ragout with Creamy Sauce

### **"Penne Pescatora"**

Pasta with Shrimp, Mussels and Fish Tomato Sauce





Home



## THEMED BUFFETS

# ITALIAN TRATTORIA BUFFET DESSERTS

Display of Cakes and Pastries

“Zuppa Inglese” with Almerques Liquor

“Cornetti Siciliani” Filled with Sabayon Cream,  
Pistachio and Candied Fruit

“Babba” Covered with Rum Sauce

“Tiramisu” with Espresso Coffee and Amaretto  
Mascarpone Cream

Fruit Salad marinated with Vin Santo

Coffee and Tea with Cantuccini Biscuit

Minimum 80 persons

**1320 CZK**

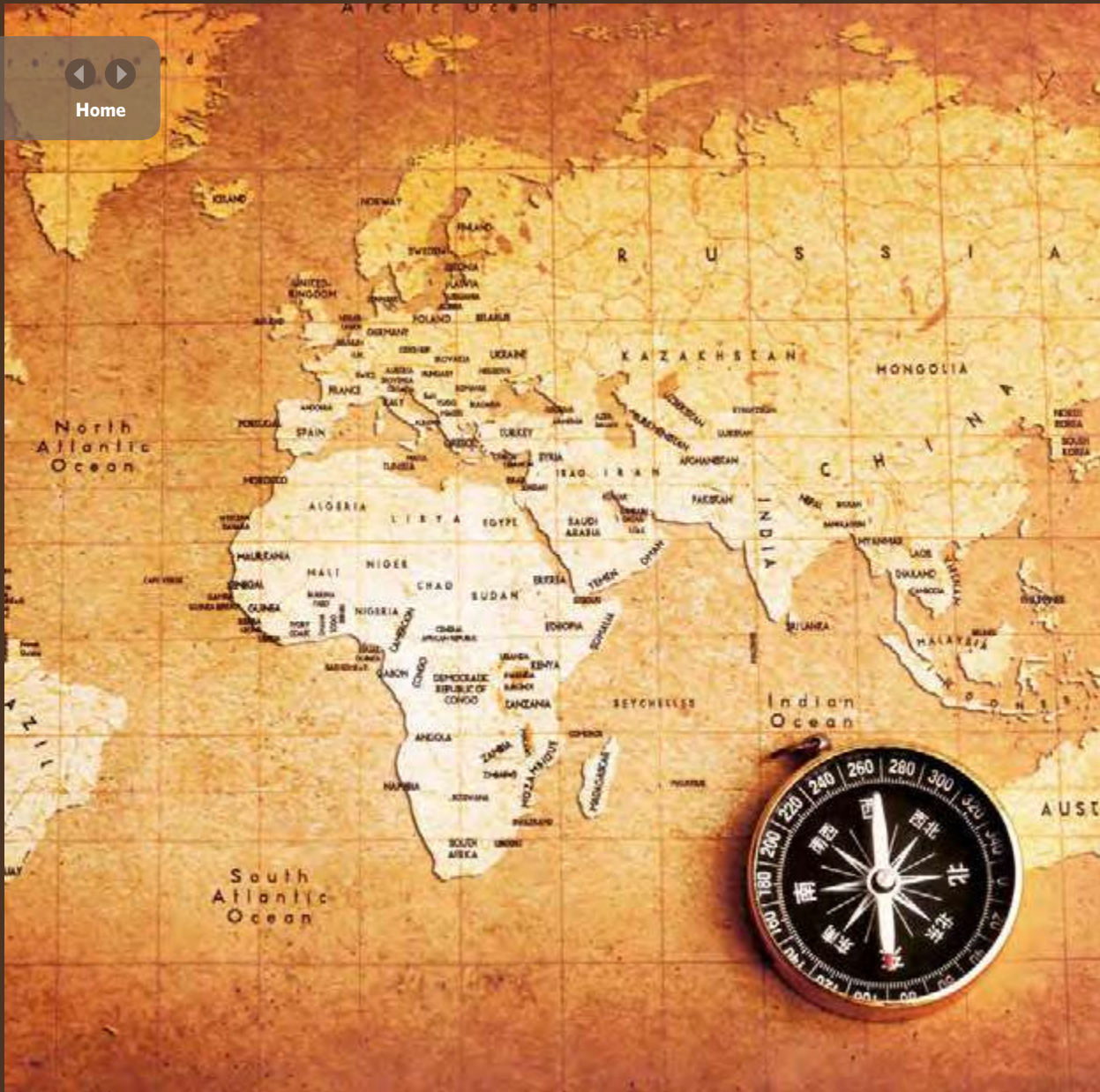
per person







Home



## THEMED BUFFETS

# CHEF'S SIGNATURE AROUND THE WORLD ASIA

### COLD DISHES

Marinated Halibut with Chili, Lemon Grass and Lime

Selection of Sushi with Wasabi, Pickled Ginger

Spicy Duck and Rice Noodle Salad

### HOT DISHES

Assorted Beef, Chicken and Lamb Satay  
with Peanut Sauce

Fish and Vegetable Tempura

Stir-Fried Rice

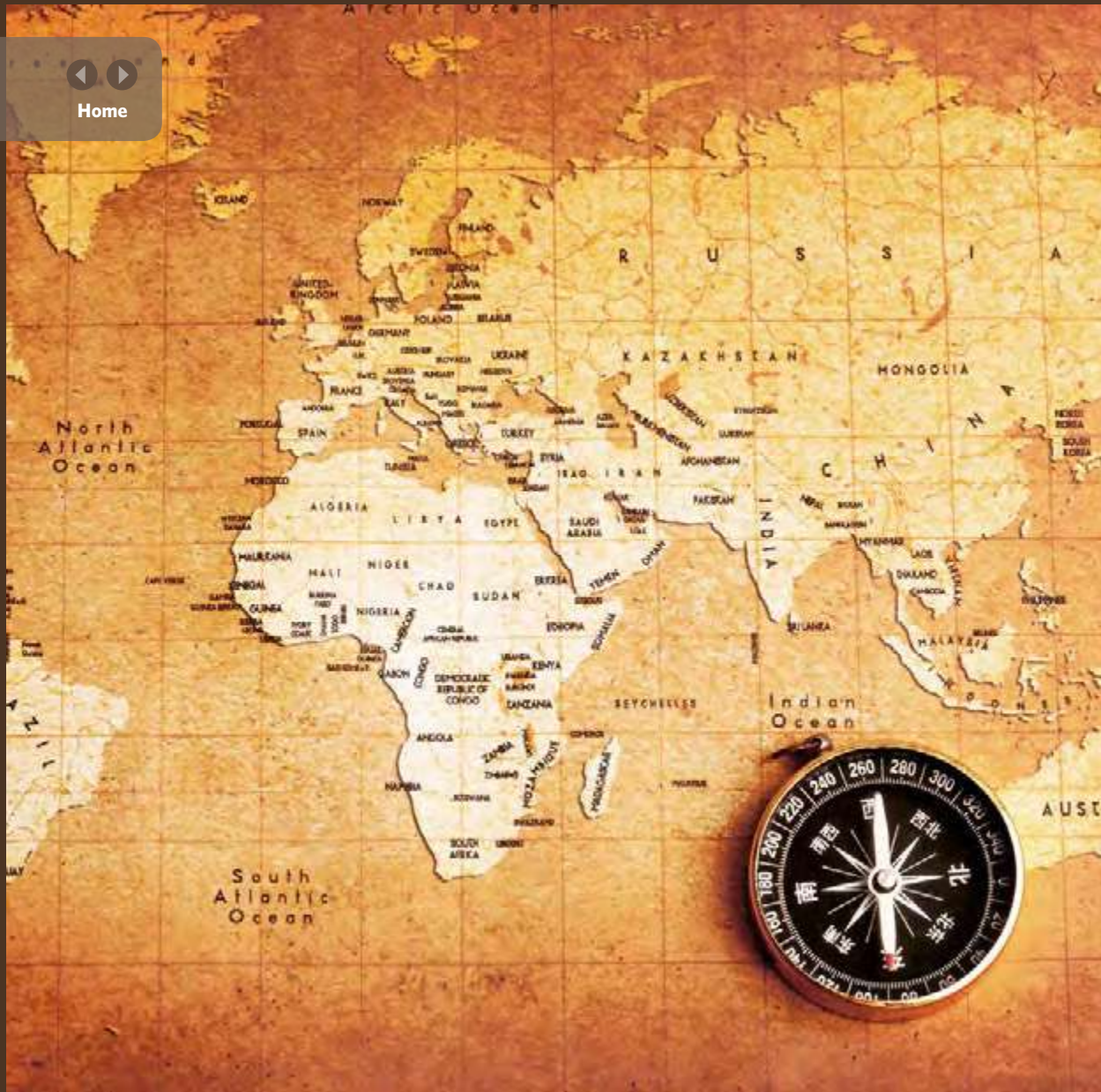
Live Cooking Corner with Stir-Fried Noodles







Home



## THEMED BUFFETS

# CHEF'S SIGNATURE AROUND THE WORLD NORTHERN EUROPE

### COLD DISHES

Platter of Marinated and Smoked Fish

Atlantic Sea Oysters with Shallot Vinegar  
and Buttered Rye Bread

Potato Salad with Herring

Lentil Salad with Smoked Sausage

### HOT DISHES

Oxtail and Vegetable Soup

Grilled Salmon Fillet on Spinach Leaves  
with Dill Butter Sauce

Smoked Sausage, Roasted Pork Neck and Roasted  
Duck on Braised Sauerkraut

Braised Beef with Chanterelles Sauce

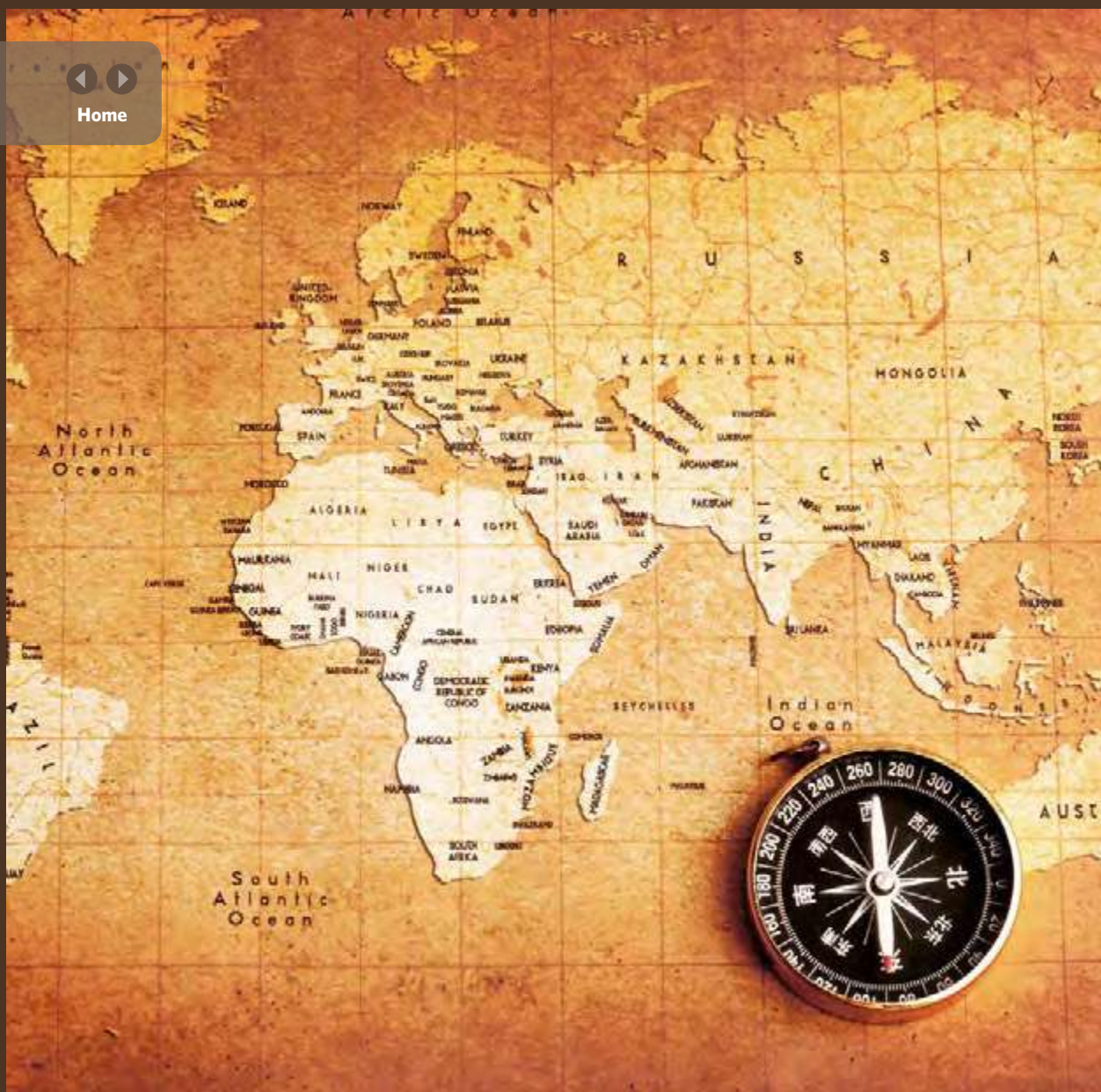
Potato Pancake with Garlic and Marjoram







Home



## THEMED BUFFETS

# CHEF'S SIGNATURE AROUND THE WORLD AMERICA

### COLD DISHES

Tortillas Filled with Chicken, Guacamole, Sour Cream and Cheese Tomato Salsa and Jalapeño Peppers

Waldorf Salad

Caesar Salad with Anchovies, Spicy Chicken and Parmesan

Salad Bar with Dressing and Condiments

### HOT DISHES

Sweet Corn and Seafood Chowder and Curry Croutons

Roasted Prime Rib of Beef with Mustard and Black Pepper Crust with Bourbon Sauce

Sautéed Baby Potatoes

Whole Roasted Turkey with Sweet Potato Purée

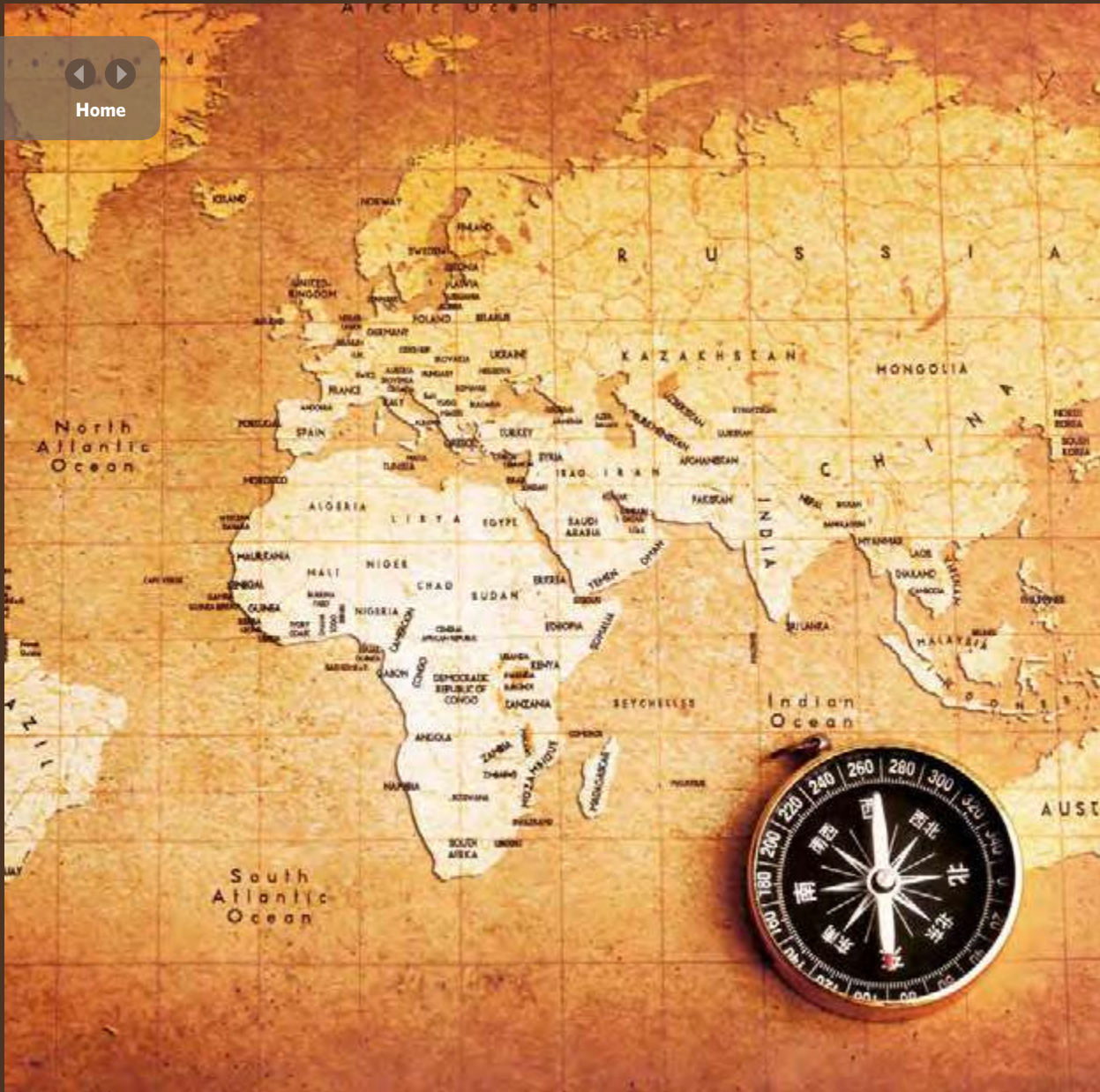
Seasonal Vegetables







Home



## THEMED BUFFETS

# CHEF'S SIGNATURE AROUND THE WORLD SOUTHERN EUROPE

### COLD DISHES

Selection of Cold Cuts

Marinated Octopus Salad with Lemon and Parsley

Air-Dried Beef Carpaccio with Parmesan Flakes

Grilled Artichokes

Greek Salad with Feta Cheese

Spinach Salad with Cherry Tomato and Goat Cheese

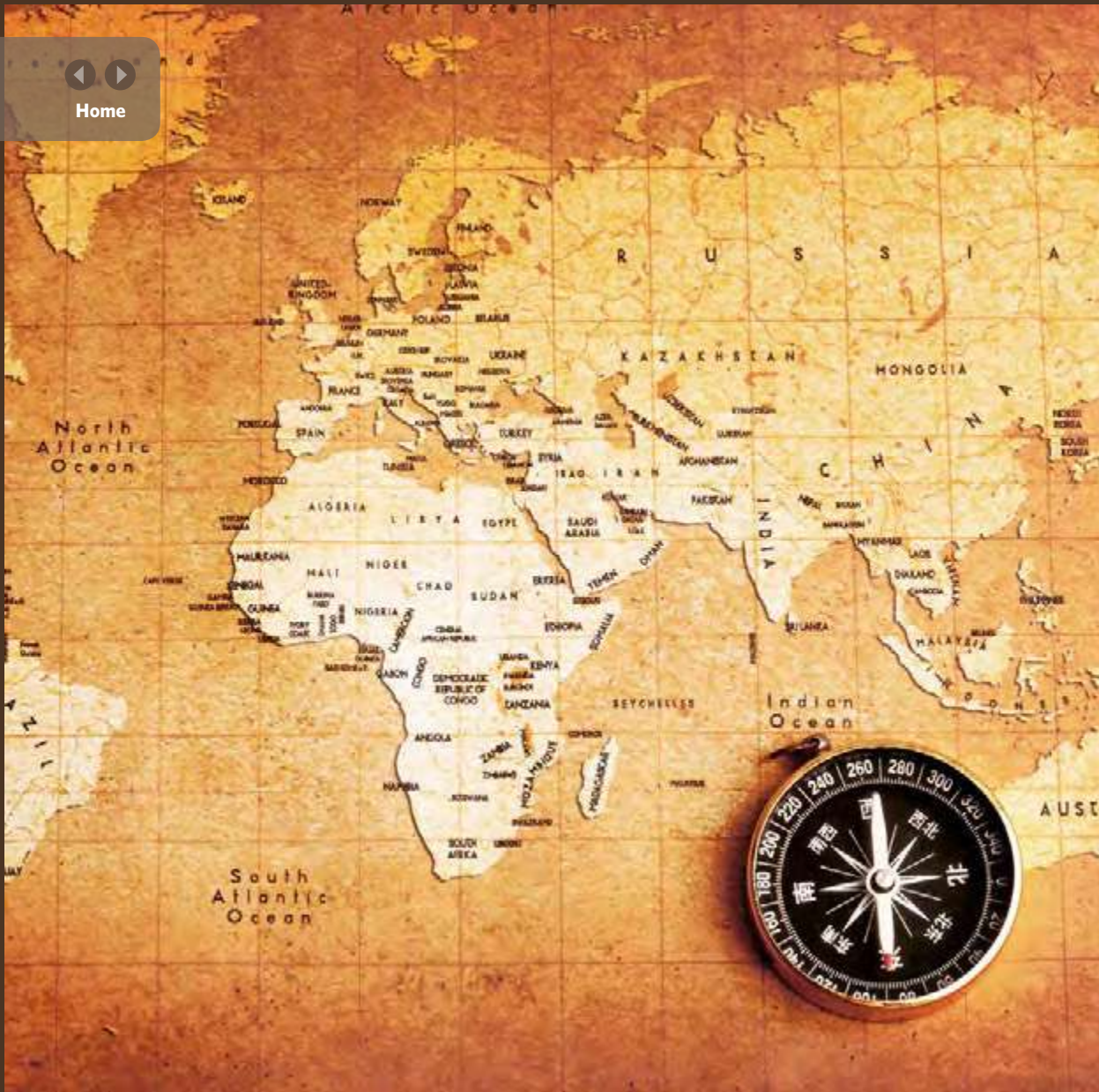
Assorted Cheese Platter







Home



## THEMED BUFFETS

# CHEF'S SIGNATURE AROUND THE WORLD SOUTHERN EUROPE

### HOT DISHES

Veal Scaloppine with Parma Ham and Sage

Roasted Sea Bass with Tomatoes, Olives and Capers

Lasagne with Meat Ragout

Baked Rice with Saffron, Peppers and Green Peas

Mashed Potatoes with Olive Oil

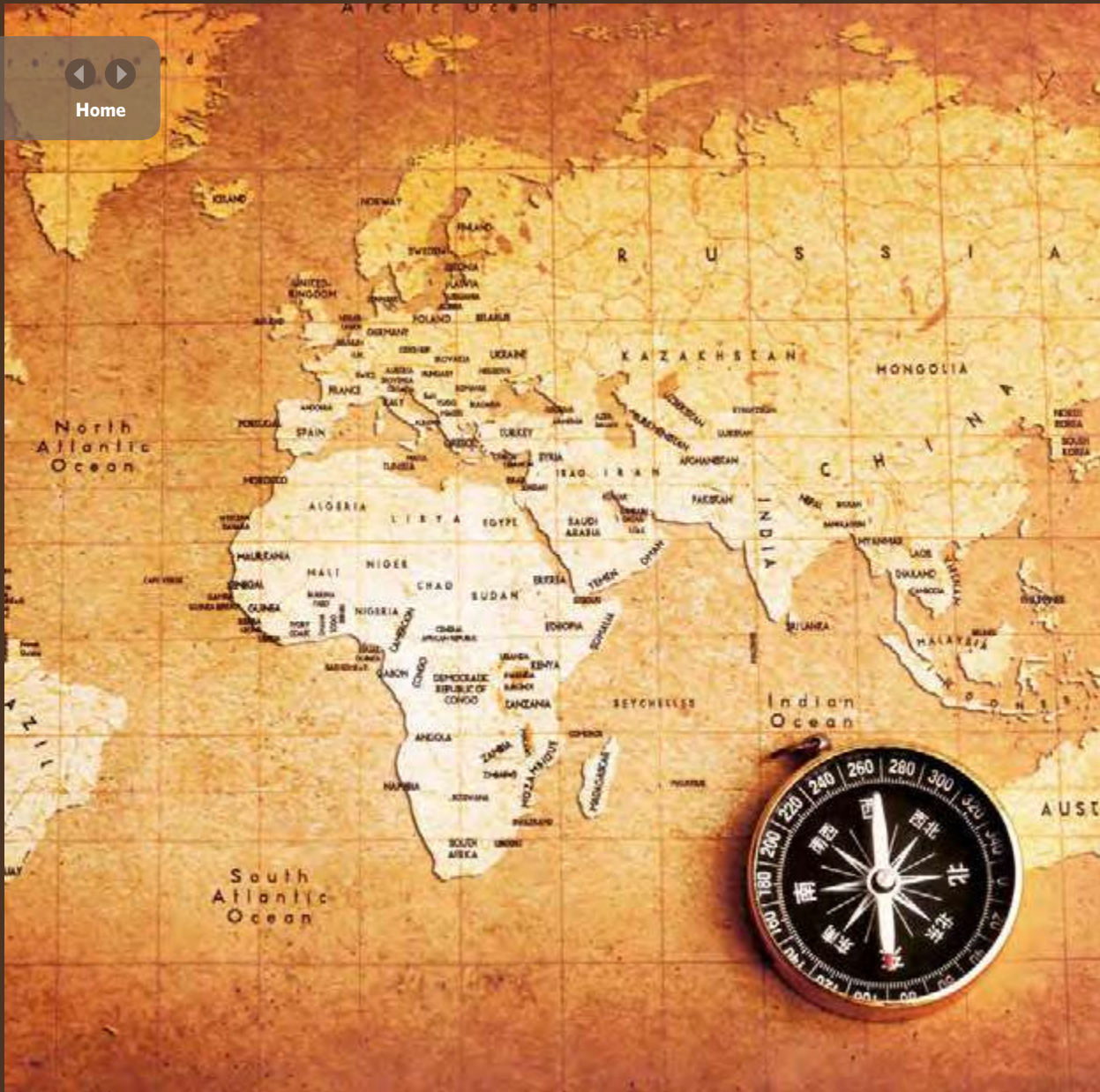
Sautéed Zucchini with Tomato and Thyme Oil







Home



## THEMED BUFFETS

# CHEF'S SIGNATURE AROUND THE WORLD SOUTHERN EUROPE

## DESSERTS

Display of Cakes and Pastries

Chocolate Profiteroles

Tiramisu

Cherry Clafoutis

Black Forest Gateau

White Chocolate and Milk Chocolate Cake

Strawberry Log

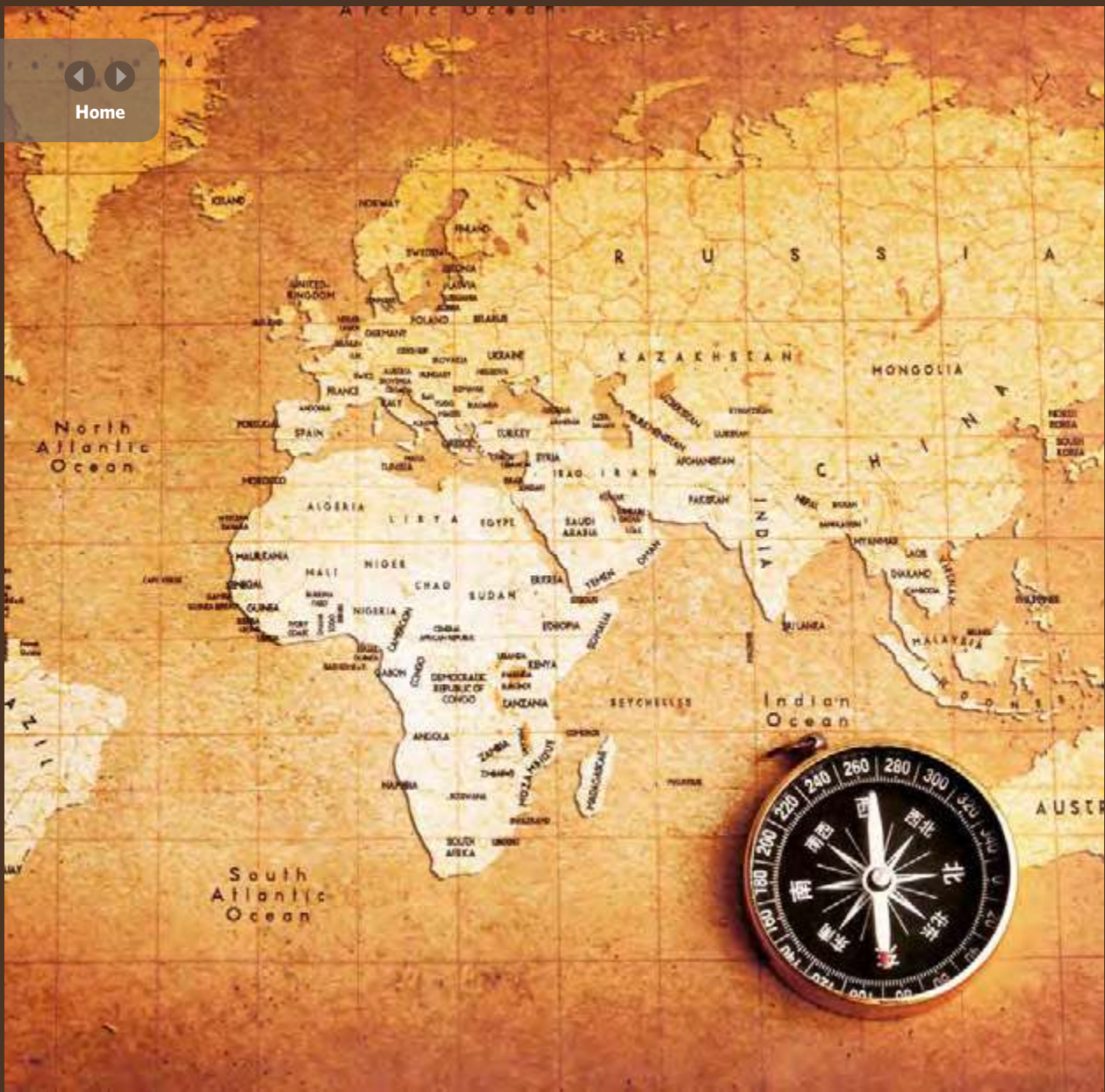
Fruit Ice Cream

Yogurt Ice Cream

Vanilla Ice Cream







**THEMED BUFFETS**

# CHEF'S SIGNATURE AROUND THE WORLD SOUTHERN EUROPE

**TOPPINGS**

Almond Pudding with Marinated Lychees and Oranges

Apple Strudel

Rice Pudding

Mini Crème Brûlée

Banana in Coconut Milk

Marinated Fresh Fruit Salad with Grand Marnier

Vanilla Sauce

Chocolate Sauce

Almond Sauce

Whipped Cream

Minimum 150 persons

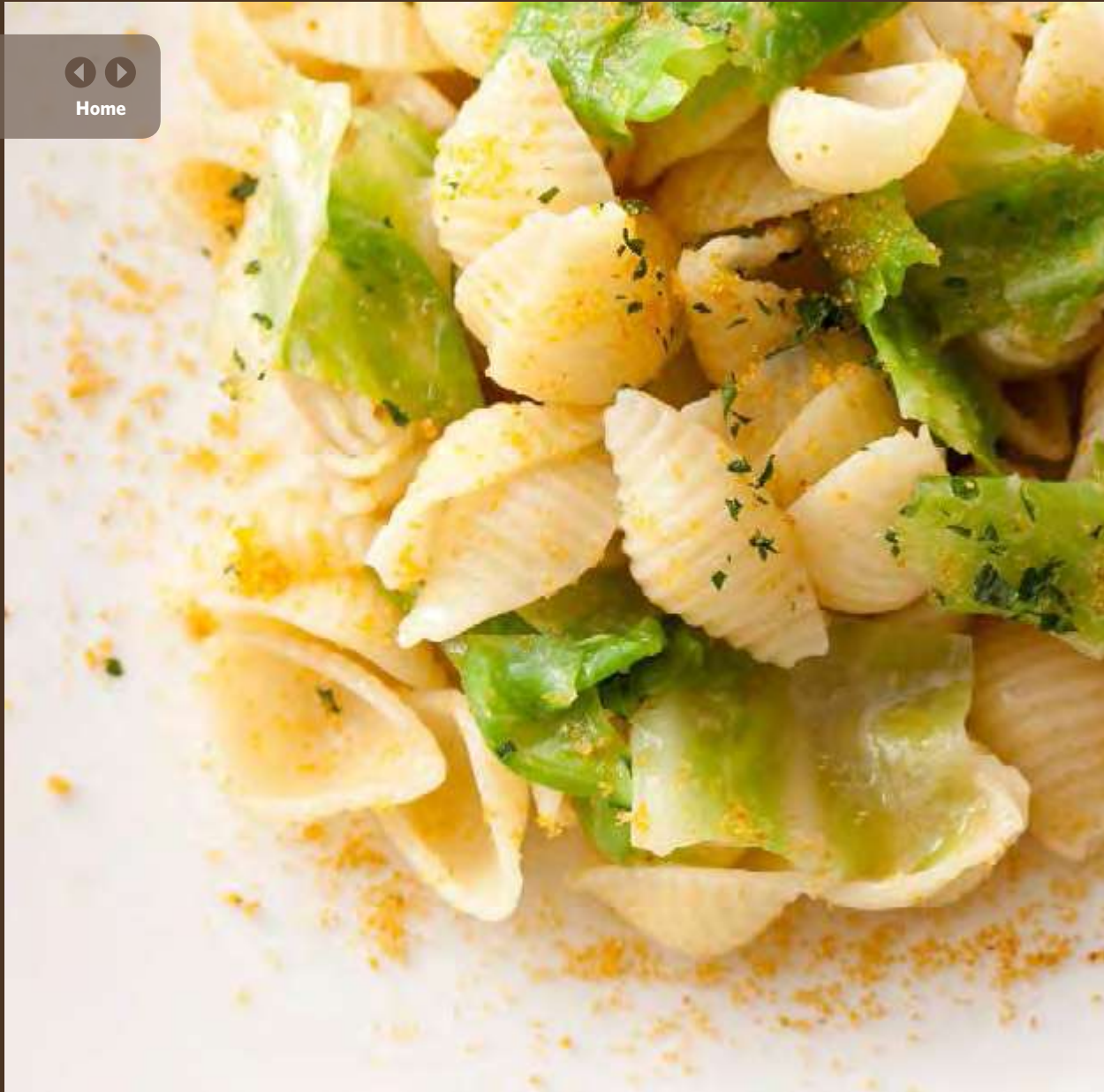
**1650 CZK**

per person





Home



## VEGETARIAN BUFFET FROM THE GARDEN

Platter of Seasonal Crudités with Assorted Dips

Cherry Tomato, Rucola and Cottage Cheese

Citrus and Avocado Salad with Walnuts

Couscous Salad with Sultanas, Peppers and Cucumber

Chickpeas and Lentil Salad

Root Vegetable Tofu Salad in Nori Cone

Pasta Salad with Basil Pesto

Assorted Garden Greens with Dressings  
and Condiments





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Home



## VEGETARIAN BUFFET SOUP

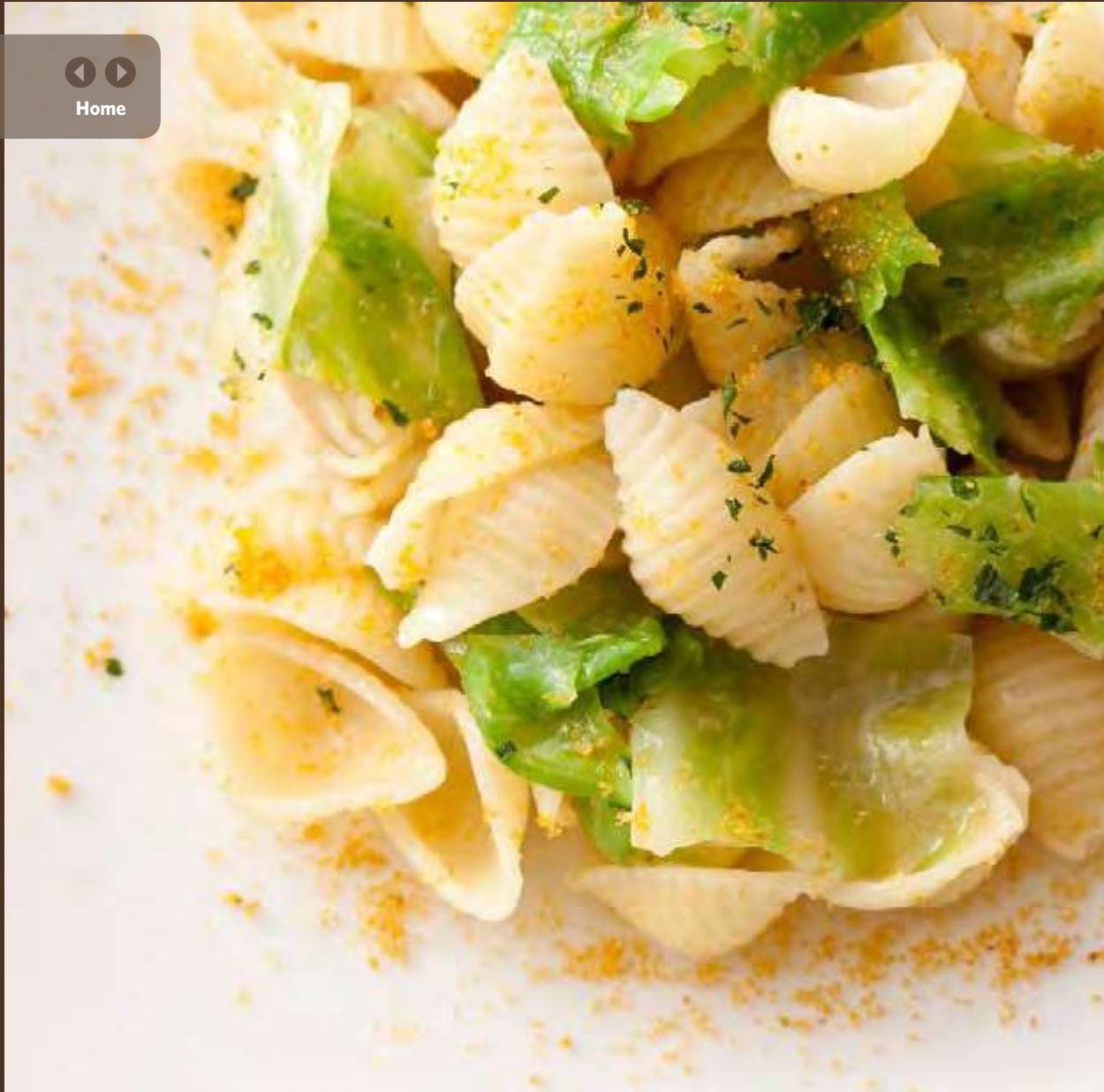
Leek and Potato Bisque with Barley







Home



## VEGETARIAN BUFFET FROM THE FARM OVEN

Chickpeas and Vegetable Burger with Roasted  
Pepper Coulis

Vegetable Strudel with Tomato and Basil Sauce

Stir-Fried Egg Noodles with Root Vegetable Tofu  
and Shiitake Mushrooms

Baked Mixed Grain Rice

Grilled Vegetables with Mashed Potatoes

Potato Gnocchi with Spinach and Goat Cheese





Home



## VEGETARIAN BUFFET DESSERTS

Display of Cakes and Pastries

Carrot Cake

Caramelized Pineapple Cake

Chocolate Crostata

Strawberry Log

Yogurt and Peach Cake

Ricotta Cake

Fruit Ice Cream

Vanilla Ice Cream

Toppings

Chocolate Mousse

Minimum 50 persons

**990 CZK**

per person







Home



## ENHANCEMENT/LIVE COOKING STATIONS



**CARVING**



**PASTA**



**SUSHI**



**SOUP**

Add to any one of your buffets.





Home



## LIVE COOKING STATION CARVING

Baked Beef Sirloin with Herb Crust and Béarnaise Sauce  
**180 CZK** per person

Roasted Veal Loin with Orange Crust  
and Marsala Wine Sauce

**220 CZK** per person

Roasted Lamb Leg with Provencal Herbs

**180 CZK** per person

Roasted Corn-Fed Chicken with Rosemary Butter

**150 CZK** per person

Roasted Prague Ham with dark beer and honey

**150 CZK** per person







Home



## LIVE COOKING STATION PASTA

Penne Gragnano with Pachino tomato and Buffalo Mozzarella cheese

**150 CZK** per person

Homemade Papardelle with Canadian Lobster and Spicy Tomato Sauce

**320 CZK** per person

"Tortelli alla Vinci" Pork Sausage and Beef Ragout with Creamy Sauce

**290 CZK** per person





Home



## LIVE COOKING STATION SUSHI

Selection of Sushi, Sashimi with Wasabi, Pickled White and Pink Ginger and Kikkoman Soya Sauce

**320 CZK** per person







Home



**LIVE COOKING STATION**  
**SOUP**

Fish Bouillabaisse with Aioli and Garlic Croutons

**280 CZK** per person





Home

# LUNCH & DINNER MENUS



**CHEF MENUS**



**LUNCH AND DINNER BOXES**



**EXECUTIVE CHEF'S SIGNATURE MENUS**



**TRADITIONAL CZECH MENUS**



**EXCLUSIVE GALA MENUS**



**CREATE YOUR OWN MENU**







## CHEFS MENUS



**2-COURSE MENU**



**3-COURSE MENU**



**4-COURSE MENU**



**VEGETARIAN MENU**





Home



## CHEF MENUS

# 2-COURSE MENU

MINIMUM 10 PERSONS

### TARRAGON

610 CZK

Caesar Salad with Parmesan Shavings and Herb Croutons

Chicken Breast Roasted with Sage and Lemon Zest Butter,  
Seasonal Vegetables and Mashed Potatoes

### ROSEMARY

610 CZK

Grilled Halibut Fillet on Nicoise Vegetables and Anchovy Butter

Marinated Fresh Fruit Salad with Green Apple Sorbet







Home



## CHEF MENUS

# 3-COURSE MENU

MINIMUM 10 PERSONS

### ROSEMARY

960 CZK

Lightly Smoked Prague Ham with Celeriac and Apple Salad

Beef Goulash with Mushroom and Onions with Potato Gnocchi

Marinated Fresh Fruit Salad with Green Apple Sorbet

### BASIL

1050 CZK

Trilogy of Smoked Fish on a Bed of Seasonal Salad Leaves  
with Mustard Dill Cream

Herb-Seasoned Fillet of Beef with Peppercorn Sauce, Fried  
Polenta Cake and Vegetable Caponata

Roasted Banana and Chocolate Tart with Coconut Sauce  
and Bitter Chocolate Sorbets





Home



## CHEF MENUS

# 3-COURSE MENU

MINIMUM 10 PERSONS

### PARSLEY

1090 CZK

Blackened Beef Carpaccio with Arugula Leaves, Parmesan Shavings, and Truffle Oil

Grilled Cod Fillet, Slow-Roasted Cherry Tomato, Olives and Parsley Oil, Roasted Rosemary Potatoes

Marinated Fresh Fruit Salad with Green Apple Sorbet







Home



## CHEF MENUS

# 4-COURSE MENU

MINIMUM 10 PERSONS

### CHERVIL

1250 CZK

Prime Beef, Red Onions and Gherkin Tartare, Crispy Green Salad, Balsamic Cream and Melba Toast

Minestrone Soup with Basil Pesto

Salmon Escalope with Mussels, Chive Sauce and Mashed Olive-Oil Potatoes

Raspberry Bar with Almond Ice Cream and Chocolate Sauce

### DILL

1470 CZK

Caesar Salad with Spicy Chicken, Parmesan Shavings and Herb Croutons

Grilled Scallops with Herb Butter on a Green Pea Purée

Veal Tenderloin with Morel Mushroom Sauce and Sautéed Baby Potatoes

Iced Bitter Chocolate Fondant with Amaretto Sauce and Marinated Wild Berries





Home



## CHEF MENUS

# VEGETARIAN MENU

MINIMUM 10 PERSONS

### SPINACH

750 CZK

Fresh Spinach Salad with Oven-Roasted Tomato, Walnut-Oil Dressing and Melba Toast

Risotto of Organic Carnaroli Rice with White Asparagus and Pecorino Cheese

Fresh Fruit Salad with Green Apple Sherbet

### AVOCADO

790 CZK

Avocado, Grapefruit and Tomato Salad on Seasonal Salad Leaves with Citrus Vinaigrette

Egg Noodles with Shiitake Mushrooms and Tofu, Scented with Light Soya and Ginger

Sliced Fresh Fruit with Homemade Citrus Sherbet







Home



## CHEF MENUS

# VEGETARIAN MENU

MINIMUM 10 PERSONS

### ARTICHOKES

850 CZK

Vegetarian Antipasto–Artichokes, Mushrooms, Grilled Eggplant, Tomato Mozzarella

Vegetarian Lasagne with Parmesan Velouté

Red Berries and Yogurt Parfait Scented with Apricot and Ginger Sauce

### GREEN LEAVES

890 CZK

Caesar Salad with Herb Croutons and Parmesan Chips

Potato and Vegetable Cutlet with Spicy Tomato Sauce

Apple, Walnuts and Sultanas Strudel with Cinnamon Sauce



◀ ▶  
Home



## LUNCH AND DINNER BOXES



**GOURMET BOX**



**VEGETARIAN BOX**

All food boxes include plastic cutlery and napkins.







Home



## LUNCH & DINNER BOXES

### GOURMET BOX

Triple Decker Sandwich with Smoked Salmon and Horseradish Cream

Roasted Chicken Leg with Mayonnaise

Tomato with Hard Boiled Egg

Potato and Bacon Salad

2 Kinds of Seasonal Fruit

1 Chocolate Bar

1 Chocolate Cookie

1 Orange Juice

1 Aquila Still Water 0,5 l

**485 CZK**  
per person





Home



## LUNCH & DINNER BOXES

# VEGETARIAN BOX

Baguette Filled with Edam Cheese

Rye Bread with Cream Cheese and Roasted Pepper

Assorted Cookies

Cucumber, Tomato and Pepper Salad

1 Mars Chocolate Bar

2 Kinds of Seasonal Fruit

1 Fruit or Plain Yogurt

1 Orange Juice

**390 CZK**  
per person







Home



## EXECUTIVE CHEF'S SIGNATURE MENUS



**SPRING**



**SUMMER**



**AUTUMN**



**WINTER**





Home



## EXECUTIVE CHEF'S SIGNATURE MENUS

### SPRING 3-COURSE MENU

Baby Spinach Salad with Poached King Crab and Aioli Dressing  
Grilled Corn-Fed Chicken Breast with Lemon Zest Butter  
Forest Berry Variation with Valrhona Chocolate

**995 CZK** per person

Asparagus Terrine with Tomato Broth Jelly  
Grilled Spring Lamb Cutlet, with Baby Spinach Leaves and  
Rosemary Potatoes

Marinated Strawberry with Valrhona Chocolate Ice Cream

**1100 CZK** per person

White and green asparagus salad with poached quails egg and ham  
Veal scaloppini with lemon sauce and green leaves  
Roasted banana cake with chocolate sauce and coconut ice cream

**1270 CZK** per person







Home



## EXECUTIVE CHEF'S SIGNATURE MENUS

# SPRING 5-COURSE MENU

Amuse Bouche

Baby Spinach Salad with Poached King Crab and Aioli Dressing

Steamed Fillet of Atlantic Turbot on Celery Purée with Belon Oyster Infusion

Grilled Corn-Fed Chicken Breast with Buttered Baby Artichokes

Forest Berry Variation with Valrhona Chocolate

Coffee and Petit Fours

**1710 CZK** per person





Home



## EXECUTIVE CHEF'S SIGNATURE MENUS

### SUMMER 3-COURSE MENU

Salad of Cucumber, Tomato, Red Onion, Olives and Feta Cheese  
Grilled Baby Chicken with Sautéed New Potatoes and Green Leaves  
Apricot Tatin with Champagne Sabayon

**995 CZK** per person

Buffalo Mozzarella with Slow Roasted Beef Tomato and Basil  
Valentini Oil

Grilled Sea Bass with Olives and Lemon Zest, Braised Fennel Salad  
Raspberry Panna Cotta with Bitter Chocolate Sauce

**1100 CZK** per  
person

Terrine of Grilled Eggplant, Zucchini and Goat Cheese

Slow Roasted Rack of Lamb with Thyme and Ratatouille

Peach Cremino with Chocolate Almond Streusel

**1250 CZK** per person







Home



## EXECUTIVE CHEF'S SIGNATURE MENUS

# SUMMER 5-COURSE MENU

Amuse Bouche

Slow Poached King Crab on Tomato Avocado Tartare

Steamed Monkfish On Baby Spinach and Lemongrass Foam

Grilled Czech Angus Beef Tenderloin with Madeira Reduction  
and Grilled Vegetables

Chocolate Fondant with Raspberry Ice Cream

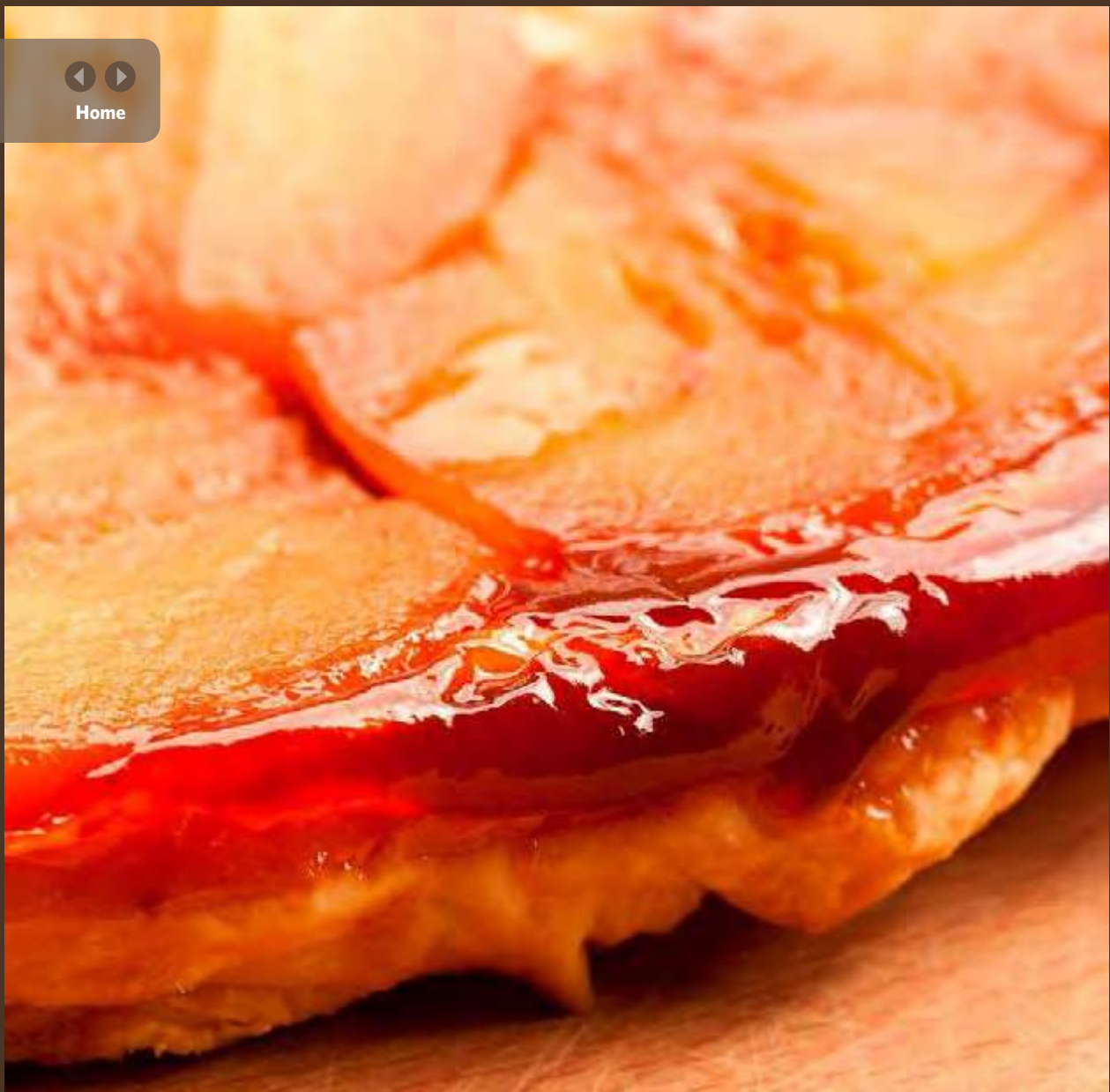
Coffee and Petit Fours

**1710 CZK** per person





Home



## EXECUTIVE CHEF'S SIGNATURE MENUS

# AUTUMN 3-COURSE MENU

Plum Wood Smoked Trout Fillet with Apple and Horseradish Chutney

Grilled Pork Medallions with Sautéed Forest Mushrooms and Rosemary Mashed Potatoes

Plum Tatin with Cinnamon Champagne Sabayon

**995 CZK** per person

Roasted Pumpkin Soup with Pernod Foam

Grilled Wild Salmon with Eggplant Caviar and Thyme Potatoes

Meringue with Citrus Cream and Lemon Mint Ice Cream

**1100 CZK** per person

Venison Terrine with Pear Chutney

Grilled Veal Tenderloin with Cognac Morel Mushrooms Sauce and Potato Gratin

Caramelized Golden Apple Tart with Raisins Ice Cream

**1210 CZK** per person







Home



## EXECUTIVE CHEF'S SIGNATURE MENUS

# AUTUMN 5-COURSE MENU

Amuse Bouche

Hand Chopped Tuna Loin Tartare with Ginger and Wasabi

Tortellini with Porcini and Rosemary Cream

Roasted Rack of Lamb, Green Beans with Crispy Guanciale  
and Garlic Confit

Roasted Pineapple Tart and Almond Ice Cream

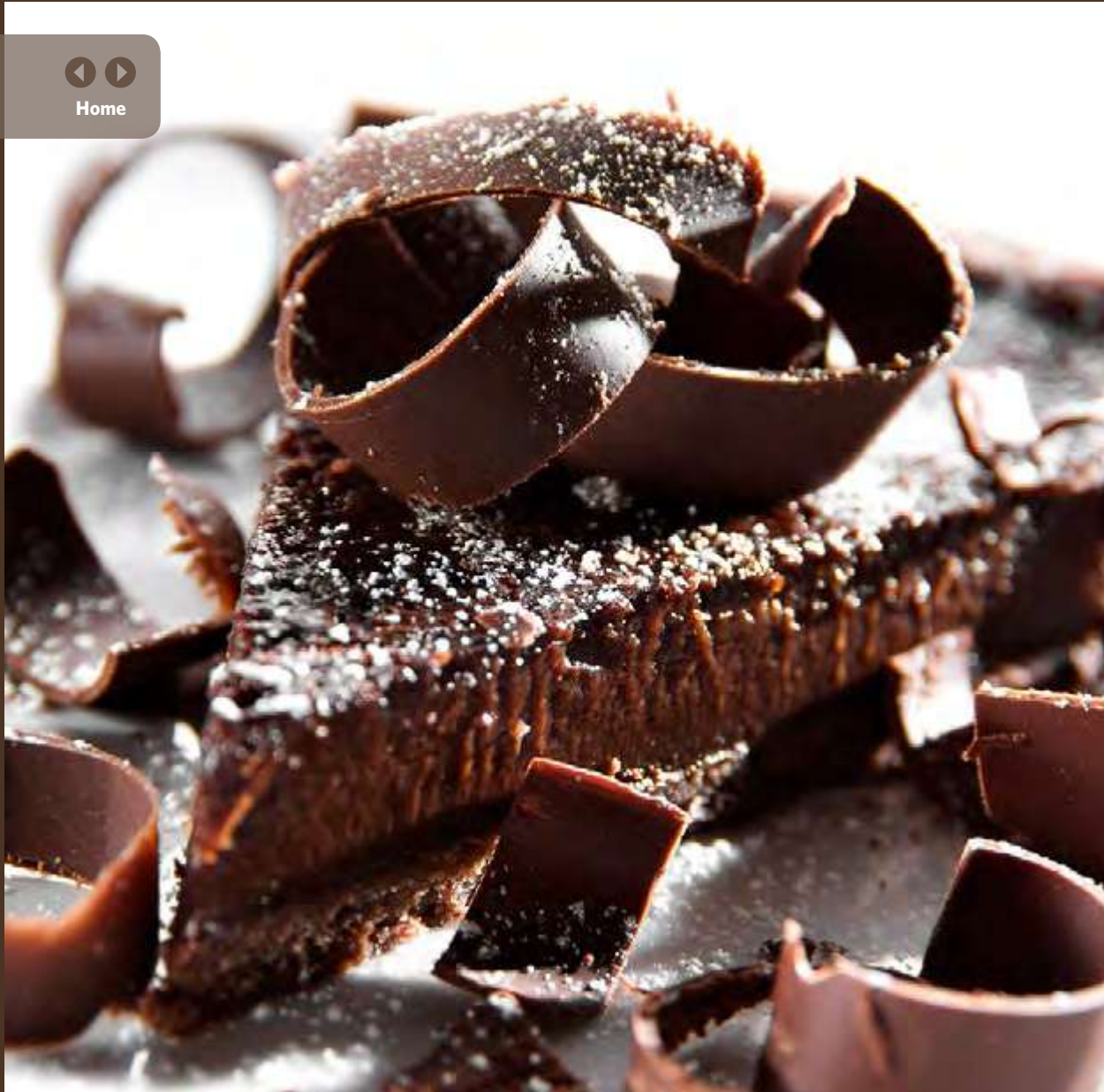
Coffee and Petit Fours

**1710 CZK** per person





Home



## EXECUTIVE CHEF'S SIGNATURE MENUS

### WINTER 3-COURSE MENU

Spinach Salad with Honey Marinated Beetroot and Goat Cheese

Braised Veal Check with Red Wine, Olive Oil Mashed Potatoes

Valhrona Bitter Chocolate Tart with Cappuccino Ice Cream

**995 CZK** per person

Corn Fed Chicken Consommé with Speck Dumplings  
and Vegetables

Sumava Region Beef Goulash Braised in Dark Beer,  
Potato Gnocchi

Meringue with Citrus Cream and Lemon Mint Ice Cream

**1100 CZK** per person







Home



## EXECUTIVE CHEF'S SIGNATURE MENUS

# WINTER 4-COURSE MENU

Terrine of Pheasant and Foie Gras, Fig Marmalade

Roasted Moravian Duck with Caraway Seed Sauce  
and Braised Cabbage

Glazed Apple and Sultana Raisin Tart

Sweet Pálava Wine Sabayon

**1250 CZK** per person





Home



## EXECUTIVE CHEF'S SIGNATURE MENUS

# WINTER 5-COURSE MENU

Salad of Lobster on Avocado and Tomato Tartar Saffron Aioli Sauce

Capon Consommé with Chanterelle Tortellini

Pan-Seared Beef Fillet with Shallot Port Confit and Truffle Potatoes

Mediterranean Vegetables and Rosemary Potatoes

Raspberry Bar with Almond Ice Cream and Chocolate Sauce

Coffee and Petit Fours

**1730 CZK** per person







Home



## TRADITIONAL CZECH MENUS



**LESSER TOWN**



**CHARLES BRIDGE**





Home



## TRADITIONAL CZECH MENUS LESSER TOWN

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Prague Ham Variations

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Braised Beef Fillet "Svickova" on Creamy Sauce,  
Cranberry Compote and Bread Dumplings

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Caramelized Apricot Tart with Vanilla  
and Chocolate Sauce

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Coffee or Tea

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Glass of Becherovka (Traditional Herb Liqueur)

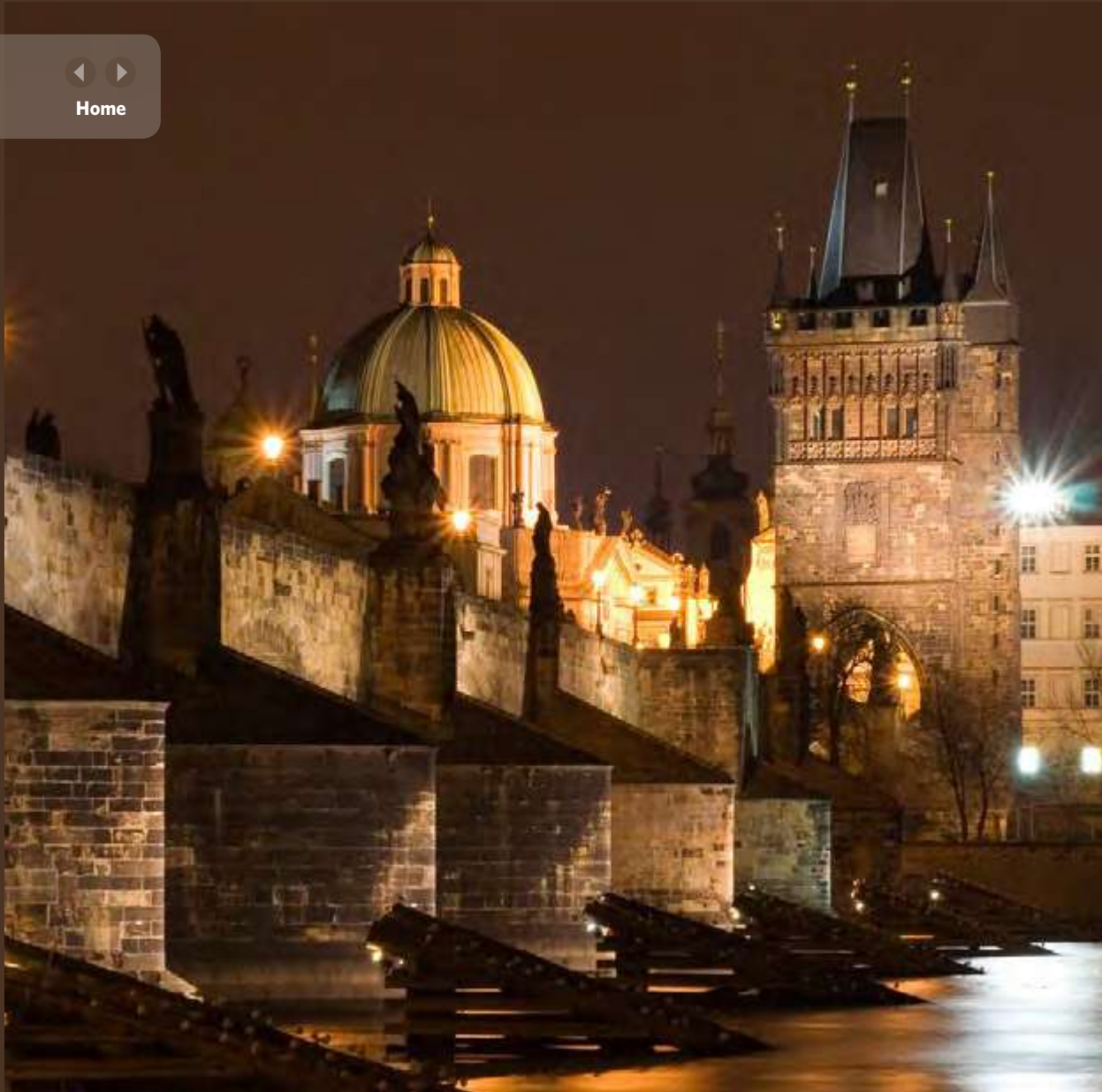
**1040 CZK**  
per person







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## TRADITIONAL CZECH MENUS

### CHARLES BRIDGE

Country Potato, Root Vegetables and Forest  
Mushroom Soup

Grilled Pike-Perch Fillet with Pinot Wine Infusion  
and Mashed Dill Potatoes

Traditional Beef Goulash with Malt Beer  
and Potato Dumplings

Plum and Almond Strudel on Vanilla Poppy Seed  
Sauce and Whipped Cream

Coffee or Tea

Glass of Becherovka (Traditional Herb Liqueur)

**1210 CZK**  
per person





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## EXCLUSIVE GALA MENUS



**MEDITERRANEAN**



**LUCULLUS**







Home



## EXCLUSIVE GALA MENUS

# MEDITERRANEAN

Tartare of Black Pepper Marinated Atlantic Salmon  
on Green Leaves and Caviar Mousse

Asparagus Capuccino Cream with Crispy Mountain  
Ham and Parmesan Chips

Herb Marinated Noisette of Lamb on Peperonata  
and Sweet Garlic Mashed Potatoes

Iced Bitter Chocolate Fondant with Amaretto Sauce  
and Marinated Wild Berries

Espresso Coffee and Petit Fours

**1330 CZK**  
per person





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## EXCLUSIVE GALA MENUS

### LUCULLUS

Foie Gras Terrine with Fig Chutney  
and Crispy Brioche

Pan-Seared Sea Bass Fillet with Artichokes Purée  
and Black Olive Tapenade

Lime and Ginger Sorbet

Tournedos of Veal Fillet Scented with Marsala Wine  
Infusion and Vegetable Lasagne

Chocolate Layers with Red Berries, Coconut  
Pineapple Cream and Blood Orange Sorbet

Espresso Coffee and Petit Fours

**1835 CZK**  
per person







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## CREATE YOUR OWN MENU



**COLD APPETIZERS**



**HOT APPETIZERS**



**SOUPS**



**MAIN COURSES**



**DESSERTS**



**HEALTHY OPTION  
& DIETARY OPTION**

As most of our food products are freshly imported, it is necessary to confirm your final menu selection 7 days prior to your event.





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## CREATE YOUR OWN MENU

# COLD APPETIZERS

MINIMUM 10 PERSONS

Pyramid of Plum Tomatoes and Mozzarella Cheese

Drizzled with Basil Olive Oil

**320 CZK**

Salad of Tomato, Cucumber, Red Onions and Feta Cheese,

Ursini Olive Oil and Oregano Dressing

**280 CZK**

Caesar Salad with Tandoori Chicken, Parmesan Shavings

and Herb Croutons

**360 CZK**

Parcel of Grilled Eggplant, Goat Cheese and Roast Peppers

with Black Olive and Tomato Dressing

**320 CZK**

Vegetarian Variation

Grilled Artichokes, Marinated Mushrooms and Stuffed Wine Leaves with Rice, Grilled Eggplant Wrap with Tofu and Black

Olive Tapenade

**280 CZK**

Smoked Trout on Cucumber Tartare and Dill Sour Cream Sauce

**360 CZK**

Marinated Atlantic Salmon with Ginger and Soy on Fennel

and Orange Salad

**360 CZK**







Home



## CREATE YOUR OWN MENU

# COLD APPETIZERS

MINIMUM 10 PERSONS

King Crab and Salmon Terrine

Slow Roasted Cherry Tomato Aioli Sauce

**410 CZK**

Trilogy of Smoked Fish on Seasonal Leaves  
with Dill Mustard Cream

**390 CZK**

Light Smoked Prague Ham with Celeriac and Apple Salad

**320 CZK**

San Daniele Ham Served with Tomato Bread

**370 CZK**

Blackened Beef Carpaccio with Rucola Leaves,  
Parmesan Shavings and Truffle Oil

**390 CZK**

Prime Beef, Red Onion and Gherkin Tartare, Crispy Green Salad,  
Balsamic Cream and Melba Toast

**410 CZK**

Terrine of Duck Breast and Foie Gras, with Port Wine Jelly

**410 CZK**





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## CREATE YOUR OWN MENU

# HOT APPETIZERS

MINIMUM 10 PERSONS

Tart of Wild Mushrooms and Gorgonzola Cheese  
on Green Leaves with Aromatic Herb Oil **340 CZK**

Homemade Spring Rolls with Crispy Vegetables  
and Duck Meat **340 CZK**

Baked Vegetarian Moussaka with Slow Roasted Tomato  
and Basil Sauce **340 CZK**

Grilled Scallops with Herb Butter and Green Pea Purée **420 CZK**

Breaded Fish and Potato Croquettes on Green Leaves  
and Aioli Dressing **360 CZK**

(Maximum 100 persons)  
Penne with Pork Sausage and Porcini Mushrooms **330 CZK**

Potato Gnocchi with Pachino Tomatoes and Basil Fondue **310 CZK**

Risotto of Carnaroli Organic Rice with Seafood and Saffron **390 CZK**





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## CREATE YOUR OWN MENU

### SOUPS

MINIMUM 10 PERSONS

Chicken and Vegetable Broth with Vermicelli Noodles

**190 CZK**

Beef Consommé with Liver Dumplings and Root Vegetables

**190 CZK**

Wild Duck Consommé with Rice Noodles, Spinach and Ginger

**190 CZK**

Fish Bouillabaisse Soup with Aioli and Garlic Croutons

**220 CZK**

Minestrone Soup with Ditalini Pasta and Basil Pesto

**190 CZK**

Vegetable Cream with Rosemary Bread Croutons

**190 CZK**

Cappuccino of Forest Mushrooms with Tarragon Cream

**190 CZK**

Artichoke Cream with Pink Poached Shrimps  
and Herb Croutons

**190 CZK**





Home



## CREATE YOUR OWN MENU

### SOUPS

MINIMUM 10 PERSONS

Curried Chicken Chowder with Sweet Corn and Croutons

**190 CZK**

Roasted Tomato Soup with Parmesan Chips and Basil Infusion

**190 CZK**

Lentil Soup with Duck Confit with Brioche Croutons

**190 CZK**

Sour Cabbage and Smoked Sausages with Chive Cream

**190 CZK**





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## CREATE YOUR OWN MENU

# MAIN COURSES

MINIMUM 10 PERSONS

### MEAT & POULTRY

#### Herbed Beef Fillet

590 CZK

Grilled with Peppercorn Sauce, Fried Polenta Cake and Vegetable Caponata

#### Argentine Beef Fillet and Foie Gras

720 CZK

Grilled with Potato Gratin and Red Wine Reduction

#### Beef Sirloin

450 CZK

Grilled with Shallot Port Confit and Olive Oil Mashed Potatoes

#### Veal Escalope

520 CZK

Pan-Seared with Potato Gratin, Marsala Wine Sauce and Steamed Vegetables

#### Veal Tenderloin

590 CZK

Grilled with Morel Mushroom Sauce and Sautéed Baby Potatoes

#### Pork Tenderloin

420 CZK

Medallions Marinated with Honey and Chili, Stir-Fried Vegetables and Steamed Rice





Home



## CREATE YOUR OWN MENU

# MAIN COURSES

MINIMUM 10 PERSONS

### MEAT & POULTRY

#### **New Zealand Lamb Cutlet** 520 CZK

Scented with Rosemary and Lemon Zest, Seasonal Vegetables and Polenta Cake

#### **New Zealand Lamb Rack** 490 CZK

with Mint Crust, Vegetable Cake and Wine Demi-Glace

#### **Corn Fed Chicken Leg** 430 CZK

Stuffed with Mushroom Duxelles, Stir-Fried Vegetables and Rosemary Oil Mashed Potatoes

#### **Chicken Breast** 430 CZK

Roasted with Sage, Lemon Zest Butter and Seasonal Vegetables

#### **Turkey Steak** 430 CZK

Grilled with Sundried Tomatoes, Garlic Parsley Butter and Mashed Potatoes

#### **Duck Supremes** 490 CZK

Roasted with Apple and Ginger, Braised Red Cabbage and Fine Dumplings







Home



## CREATE YOUR OWN MENU

# MAIN COURSES

MINIMUM 10 PERSONS

### FISH & SEAFOOD

**Pike-Perch** **430 CZK**

on Fresh Spinach Leaves and Lemon Anchovy Sauce

**Trout Fillet** **430 CZK**

with Thyme, Lemon Butter, Chive Potatoes and Seasonal Vegetables

**Carp Fillet** **410 CZK**

Coated in Herb Bread Crumbs with Sour Cream and Dill Sauce

**Salmon Escalope** **480 CZK**

with Mussels, Chive Cream and Potato Purée

**Codfish Fillet** **490 CZK**

Slowly Roasted Cherry Tomatoes with Olives and Parsley Oil

**Sea Bass Fillet** **530 CZK**

with Roasted Sweet Bell Peppers, Capers and Black Olive Tapenade





Home



## CREATE YOUR OWN MENU

# MAIN COURSES

MINIMUM 10 PERSONS

### FISH & SEAFOOD

#### Halibut Fillet

with Nicoise Vegetables and Anchovy Butter

510 CZK

#### Tiger Prawn Skewers

and Mint Green Pea Purée with Lemon Butter Sauce

620 CZK







Home



## CREATE YOUR OWN MENU

# DESSERTS

MINIMUM 10 PERSONS

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**Sliced Seasonal Fruits with Honey Yogurt** **180 CZK**

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**Marinated Fresh Fruit Salad** **180 CZK**  
with Green Apple Sorbet

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**Homemade Ice Cream** **180 CZK**  
with Fresh Fruit and Red Berry Coulis

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**Strawberry Charlotte** **180 CZK**  
with Raspberry Sauce and Vanilla Ice Cream

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**Roasted Banana and Chocolate Tart** **180 CZK**  
with Coconut Sauce and Bitter Chocolate Sorbets

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**Peach Clafoutis** **180 CZK**  
with Bitter Chocolate and Double Cream

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**Apple, Nut and Sultana Strudel** **180 CZK**  
with Cinnamon Whipped Cream

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**Selection of Ice Cream Profiteroles** **180 CZK**  
Splashed with Hot Chocolate Sauce





Home



## CREATE YOUR OWN MENU

# DESSERTS

MINIMUM 10 PERSONS

**Pear and Almond-Chocolate Tart** 180 CZK  
with Toffee Sauce

**Strawberry Cheese Cake** 180 CZK  
with Vanilla and Orange Sauce

**Pineapple Ravioli with Ricotta Cheese** 180 CZK  
and Pina Colada Sabayon

**Apricot and Almond Creme Log** 180 CZK  
with Cinnamon Cookie Ice Cream

**Crostatina of Plums with Sambuca Ice Cream** 180 CZK  
and White Chocolate Shavings

**Raspberry Bar** 210 CZK  
with Almond Ice Cream and Chocolate Sauce

**Chocolate Lasagna of Red Berries and Coconut** 210 CZK  
Pineapple Cream with Blood Orange Sorbet

**Iced Bitter Chocolate Fondant** 210 CZK  
with Amaretto Sauce and Marinated Wild Berries







Home



## CREATE YOUR OWN MENU

### DESSERTS

MINIMUM 10 PERSONS

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**Selection of Homemade Friandises and Petit Fours** **80 CZK**

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**Selection of Czech Cheeses** **220 CZK**

Served with Fresh and Dried Fruit and Crackers

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**Premium Imported Cheeses** **250 CZK**

Served with Fruit Compote, Walnut Bread and Crackers





Home



## CREATE YOUR OWN MENU

# HEALTHY OPTION

MINIMUM 10 PERSONS

LOW FAT, LOW CHOLESTEROL, LOW SODIUM  
& GLUTEN FREE

### Light Breeze

720 CZK

Tomato, Cucumber and Olive Salad

Steamed Salmon Escalope

Jasmine Rice and Braised Seasonal Vegetables

Homemade Citrus Sherbet with Crunchy Almond Tulip  
and Fresh Fruit

### Fields of Green

720 CZK

Red Radicchio, Endive, Green Leaf and Cherry Tomato Salad

Tossed in Lemon Olive Oil Dressing

Poached Supreme Chicken with Baby Spinach

and Mashed Potatoes

Red Berries and Yogurt Parfait on Bitter Orange Coulis





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## CREATE YOUR OWN MENU

# HEALTHY OPTION

MINIMUM 10 PERSONS

LOW FAT, LOW CHOLESTEROL, LOW SODIUM  
& GLUTEN FREE

### Fitness Fun

770 CZK

Pyramid of Grilled Eggplant, Courgette and Slowly Roasted  
Tomato on Crisp Green Leaves and Black Olive Tapenade  
Pan-Seared Turkey Steak  
Vegetable Caponata  
Sliced Seasonal Fruit with Honey and Ginger Yogurt  
(1696 kcal, 87 g protein, 77.80 g fat, 90.6 mg cholesterol)

### Top Shape

990 CZK

Minestrone of Garden Vegetables and Basil Pesto  
Grilled Sea Bass Fillet with Courgette and Tomato Tartare  
with Estragon Sauce  
Marinated Pineapple with Ginger and Lime Sorbet  
(1784 kcal, 67 g protein, 97.80 g fat, 110.6 mg cholesterol)



# BEVERAGES



Home



**OPEN BAR**



**WINE LIST**



**CLOUD 9  
ENHANCEMENTS**



**BEVERAGE LIST**







Home



## OPEN BAR



**BEER & WINE**



**SPARKLING**



**SPIRITS**





Home



## BEER & WINE

White and Red Wine, Beer and Soft Drinks (per person)

1 hour	<b>450 CZK</b>
2 hours	<b>800 CZK</b>
Every Additional Hour	<b>250 CZK</b>







Home



## SPARKLING

Campari, Martini, Sparkling Wine, White and Red Wine, Beer, Soft Drinks and Orange Juice (per person)

1 hour	<b>500 CZK</b>
2 hours	<b>900 CZK</b>
Every Additional Hour	<b>250 CZK</b>





Home



## SPIRITS

Whisky, Gin, Vodka, Rum, Tequila, White and Red Wine, Sparkling Wine, Beer, Soft Drinks and Orange Juice (per person)

1 hour	<b>650 CZK</b>
2 hours	<b>1100 CZK</b>
Every Additional Hour	<b>300 CZK</b>







Home



## WINE LIST



**WHITE WINES**



**ROSE WINES**



**RED WINES**



**CHAMPAGNE AND SPARKLING WINES**



[Home](#)

## WINE LIST

### White Wines

#### **Chardonnay Znovin Znojmo, Czech Republic**

Pleasant tones of honey or vanilla in the aroma. The sweet flavour, with a pleasant fruitiness reminiscent.

Bottle 0.75 l

**600 CZK**

#### **Sauvignon Blanc Los Cardos, Mendoza Argentina**

Pale yellow colour. Very intense aromas of passion fruit, grapefruit, lime, and white peach.

Bottle 0.75 l

**750 CZK**

#### **Pinot Grigio IGT San Floriano Enoitalia, Venice, Italy**

Refreshing, fruity, and beautifully balanced.

Bottle 0.75 l

**800 CZK**

#### **Vin de Pays d'Oc Chardonnay J. Moreau & Fils, Languedoc, France**

Fresh fruity with notes of honey and long-lasting finish.

Bottle 0.75 l

**750 CZK**

#### **Brancott Estate Marlborough Sauvignon Blanc Brancott Estate, Marlborough, New Zealand**

Well balanced with vivacious acidity and gooseberry flavors.

Bottle 0.75 l

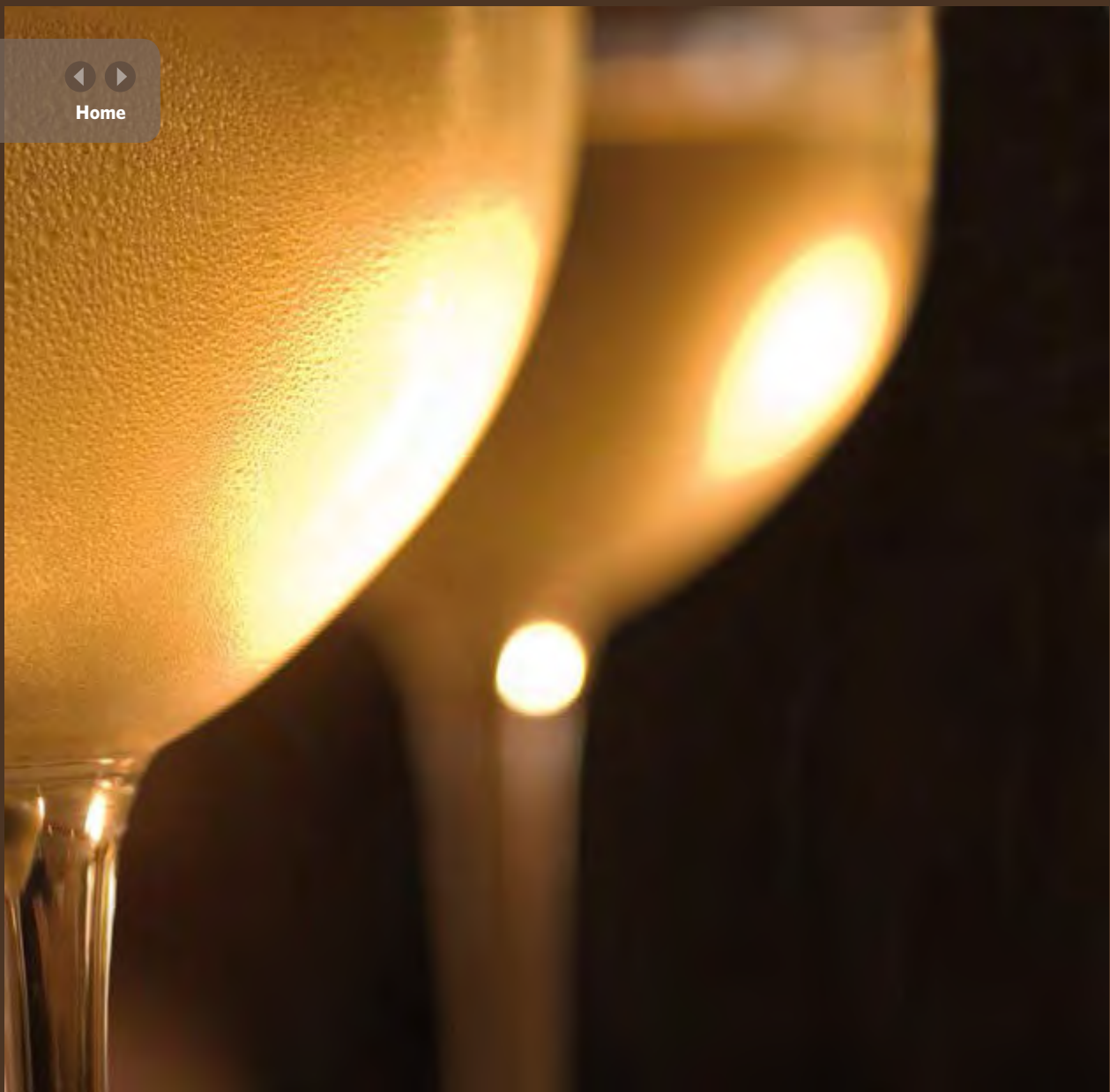
**850 CZK**







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## WINE LIST

### White Wines

**Esprit de Bourgeois Sauvignon Blanc**  
**Henri Bourgeois, Loire Valley, France**

Crisp with citrus and tropical fruit flavors and very aromatic notes.

Bottle 0.75 l

**850 CZK**

**Chablis La Colombe**  
**Boutinot, Burgundy, France**

Dry with fruit at core, accompanied with a buttery aroma.

Bottle 0.75 l

**1100 CZK**

### Rose Wines

**Château La Gordonne Vérité du Terroir rosé**  
**Château La Gordonne, Côtes de Provence, France**

Rich and complex on the palate with a fine balanced taste.

Bottle 0.75 l

**850 CZK**





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## WINE LIST

### Red Wines

#### **Modry Portugal Znovín Znojmo, Czech Republic**

Its aroma resembles red garden fruit. In the taste you will appreciate a velvety smooth impression with gentle tannin and a pleasant aftertaste of cocoa beans.

Bottle 0.75 l

**600 CZK**

#### **Malbec - Los Cardos, Mendoza Argentina**

Intense purplish red colour. Sweet, spicy and intense aromas, with notes of red fruits and herbs.

Bottle 0.75 l

**750 CZK**

#### **Blackstone Winemaker's Select Merlot Blackstone Winery, California, USA**

Accessible with a smooth lingering finish.

Bottle 0.75 l

**750 CZK**

#### **Torre Aldea Vinedos de Aldeanueva, La Rioja, Spain**

Elegant and complex with great balance between fruit and oak.

Bottle 0.75 l

**750 CZK**

#### **Hardys Nottage Hill Shiraz Hardys Nottage, South Eastern Australia**

Round with plum and mulberry aromas and fine tannins.

Bottle 0.75 l

**800 CZK**





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## WINE LIST

### Red Wines

#### Montepulciano d'Abruzzo Vigne Nuove Valle Reale, Abruzzo, Italy

Intense with spicy, plummy fruit, ripe tannins and silky finish.

Bottle 0.75 l

800 CZK

#### Château Lyonnat-Merlot/Cabernet Sauvignon Brigitte and Gérard Milhade, Bordeaux, France

Powerful yet rounded with blackcurrant aromas and fine tannins.

Bottle 0.75 l

1100 CZK

### Champagne and Sparkling Wines

#### Znovin Classic Sekt - Demi /brut

Bottle 0.75 l

950 CZK

#### Prosecco Spumante, Varaschin, Trentino

Bottle 0.75 l

1100 CZK

#### Heidsieck & Co Monopole Silver Top Brut

Bottle 0.75 l

2500 CZK

#### Heidsieck & Co Monopole Rosé Top Brut

Bottle 0.75 l

2750 CZK

#### Pommery Brut Royal

Bottle 0.75 l

3000 CZK

#### Taittinger Reserve Brut

Bottle 0.75 l

3100 CZK





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## CLOUD 9 ENHANCEMENTS



**CLASSIC  
COCKTAIL  
SELECTION**



**SIGNATURE  
COCKTAIL  
SELECTION**



**NON-ALCOHOLIC  
COCKTAIL  
SELECTION**







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## CLOUD 9 ENHANCEMENTS

### Classic Cocktail Selection

**230 CZK** per cocktail

#### Mojito

White Rum, Fresh Lime, Brown Sugar, Fresh Mint, Soda Water

#### Sex on the Beach

Vodka, Peach Liqueur, Orange Juice, Grenadine

#### High Society

Gin, Peach Liqueur, Campari, Orange Juice, Grenadine

#### Cuba Libre

White Rum, Fresh Lime, Brown Sugar

#### Caipirinha

Cachaca Rum, Fresh Lime, Brown Sugar

### Signature Cocktail Selection

**280 CZK** per cocktail

#### Charisma

Pepper Vodka, Melon Liqueur, Cranberry Juice, Angostura Bitter

#### Extravaganza

Gin, Fresh Raspberry, Raspberry Syrup, Fresh Lemon Juice, Sugar Syrup

#### Black Pearl

Vodka, Chambord, Grand Marnier, Cranberry Juice, Fresh Lime





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## CLOUD 9 ENHANCEMENTS

### Signature Cocktail Selection

**280 CZK** per cocktail

#### Mystic

Vodka, Fresh Lime, Ginger Syrup, Brown Sugar

#### Sunshine

Rum, Coconut Rum, Fresh Orange and Pineapple, Campari, Fresh Lemon, Grenadine

### Non-alcoholic Cocktail Selection

**175 CZK** per cocktail

#### Ginger Rain

**(Mattoni Grand Night 2008 Award Winning Cocktail)**

Fresh Lime, Brown Sugar, Homemade Ginger Syrup, Mattoni

#### Baby Zombie

Orange Juice, Mango Juice, Grenadine, Fresh Lime Juice, Angostura Bitter

### Salted Peanuts, Potato Crisps and Marinated Olives

**70 CZK** per person







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## BEVERAGE LIST



**APERITIFS**



**SOFT DRINKS,  
JUICES**



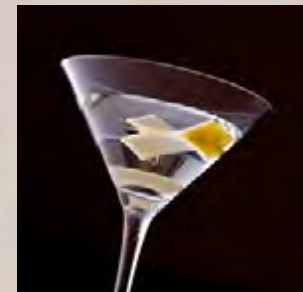
**MINERAL WATERS**



**BEERS**



**HOT DRINKS**



**SPIRITS AND  
LIQUEURS**





Home



## BEVERAGE LIST

### Aperitifs

Campari	7cl	<b>180 CZK</b>
Martini Dry, Bianco, Rosso	7cl	<b>180 CZK</b>
Vermouths	7cl	<b>180 CZK</b>
Port Wine	7cl	<b>180 CZK</b>
Sherry	7cl	<b>180 CZK</b>
Sandeman Imperial	7cl	<b>180 CZK</b>
Sandeman Ruby Porto	7cl	<b>180 CZK</b>







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## BEVERAGE LIST

### Soft Drinks, Juices

Coca Cola	0,20l	<b>95 CZK</b>
Coca Cola Light	0,20l	<b>95 CZK</b>
Coca Cola Zero	0,20l	<b>95 CZK</b>
Fanta	0,20l	<b>95 CZK</b>
Sprite	0,20l	<b>95 CZK</b>
Tonic	0,20l	<b>95 CZK</b>
Soda Water	0,20l	<b>95 CZK</b>
Red Bull	0,25l	<b>120 CZK</b>
Selection of Juices	0,20l	<b>95 CZK</b>





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## BEVERAGE LIST

### Mineral Waters

Mattoni (Sparkling)	0,33l	<b>85 CZK</b>
Mattoni (Sparkling)	0,75l	<b>160 CZK</b>
Aquila (Still)	0,33l	<b>85 CZK</b>
Aquila (Still)	0,75l	<b>160 CZK</b>
San Benedetto (Still)	0,75l	<b>190 CZK</b>
Evian (Still)	0,75l	<b>210 CZK</b>
Perrier (Sparkling)	0,75l	<b>210 CZK</b>
San Pellegrino (Sparkling)	0,75l	<b>210 CZK</b>





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## BEVERAGE LIST

### Beers

Pilsner Urquell Draught	0,30l	<b>110 CZK</b>
Pilsner Urquell Bottle	0,33l	<b>110 CZK</b>
Budweiser	0,33l	<b>110 CZK</b>
Heineken, Corona	0,33l	<b>130 CZK</b>
Non alcoholic beer	0,33l	<b>110 CZK</b>







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## BEVERAGE LIST

### Hot Drinks

Filtered Coffee	per cup	<b>80 CZK</b>
Decaffeinated Coffee	per cup	<b>80 CZK</b>
Espresso	per cup	<b>110 CZK</b>
Selection of Teas	per cup	<b>80 CZK</b>





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## BEVERAGE LIST

### Spirits and Liqueurs

Martell VS	4cl	<b>280 CZK</b>
Martell VSOP	4cl	<b>305 CZK</b>
Johnnie Walker Red Label	4cl	<b>170 CZK</b>
Johnnie Walker Black Label	4cl	<b>280 CZK</b>
Jameson	4cl	<b>170 CZK</b>
Jack Daniel's	4cl	<b>170 CZK</b>
Vodka Smirnoff Red	4cl	<b>170 CZK</b>
Gin Gordon's	4cl	<b>170 CZK</b>
Rum Bacardi Superior	4cl	<b>170 CZK</b>
Tequila Olmeca Blanco	4cl	<b>170 CZK</b>
Jose Cuervo Classic Silver	4cl	<b>170 CZK</b>
Baileys	4cl	<b>230 CZK</b>
Drambuie	4cl	<b>230 CZK</b>
Malibu	4cl	<b>230 CZK</b>
Slivovice	4cl	<b>125 CZK</b>
Becherovka	4cl	<b>125 CZK</b>
Absinth	4cl	<b>125 CZK</b>
Fernet Stock	4cl	<b>125 CZK</b>



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## CONTACT US

### Visit us

Hilton Prague  
Pobrezni 1  
186 00 Prague 8  
Czech Republic

### Call Us

Tel.: +420 224 841 111  
Fax: +420 224 842 464

### Email Us

[cb.prague@hilton.com](mailto:cb.prague@hilton.com)

