

CARLO IV
THE DEDICA ANTHOLOGY

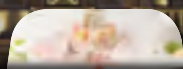
events
crafted for you



breakfast



breaks



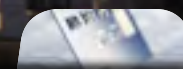
lunch & dinner



reception



beverages



technology



BREAKFAST



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Continental Breakfast

EUR 15 / person

Selection of local and Danish pastries and croissants
Selection of jams, honey
Butter and low-fat margarine
Selection of cold cuts (ham, salami, cheese and fish)
Sliced and whole fruits

Breakfast menus include coffee, decaffeinated coffee, selection of teas, mineral water and juices.

Minimum 20 people. If less than indicated minimum number of guests is requested, the full charge for 20 persons applies.

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Carlo IV Breakfast

EUR 25 / person

- Selection of local and Danish pastries and croissants
- Selection of jams, honey
- Butter and low-fat margarine
- Selection of cold cuts (ham, salami, cheese and fish)
- Selection of yoghurts
- Muesli and cereals
- Sliced and whole fruits
- Sliced vegetables
- Scrambled eggs and hard-boiled egg
- Roasted bacon and sausage selection
- Roasted potatoes
- Pancakes with maple syrup

Breakfast menus include coffee, decaffeinated coffee, selection of teas, mineral water and juices.

Minimum 20 people. If less than indicated minimum number of guests is requested, the full charge for 20 persons applies.

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Grab & Go box

EUR 18 / person

Ham & cheese sandwich
Fruit yoghurt
Danish pastry
Whole fresh fruit
Muesli bar
Water 0,33 l
Juice 0,20 l

Fit box

EUR 22 / person

Whole grain bread with mozzarella, tomatoes, spinach leaves and pesto
Dried fruit and mix of nuts
Whole fresh fruit
Low fat plain yoghurt
Muesli bar
Water 0,33 l
Juice 0,20 l

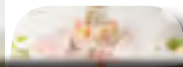
All rates include VAT



breakfast



breaks



lunch & dinner



reception

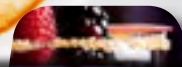


beverages



technology

BREAKS



breakfast

breaks

lunch & dinner

reception

beverages

technology



events

crafted for you

Welcome coffee

EUR 8

Filtered coffee, decaffeinated coffee and selection of teas

Coffee break classic

EUR 10

Filtered coffee, decaffeinated coffee, selection of teas, mineral water and freshly baked Danish pastry

Carlo IV coffee breaks

EUR 14

All Carlo IV coffee breaks include filtered coffee, decaffeinated coffee, selection of teas, mineral water and soft drinks.

Other options of welcome drinks packages are available in the beverage section.

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Carlo IV coffee breaks also include:

Monday

AM

Candy bar – sweets and bonbons
Whole grain bread sandwich with hummus
Home made muesli cookies
Yoghurt with fruit
Sliced seasonal fruit

PM

Selection of dried nuts and fruits
Salmon tortilla
Vegetable crudites with creamy herb dip
Apple tartlets
Strawberry smoothie
Fresh fruit salad

Tuesday

AM

Candy bar – sweets and bonbons
Mini bread roll with Parma ham
Traditional marble cake
White yoghurt with honey
Sliced seasonal fruit

PM

Selection of dried nuts and fruits
Whole grain bread sandwich with ham and cheese
Greek salad with Feta cheese and olives
Pear strudel with almonds
Banana smoothie
Fresh fruit salad

Wednesday

AM

Candy bar – sweets and bonbons
Tortilla with chicken salad
Curd sandwich
Yoghurt with forest berries
Sliced seasonal fruit

PM

Selection of dried nuts and fruits
Mini bread roll with Prague ham
Cous cous salad with dried tomatoes and artichokes
Crumble pie with forest berries
Apple smoothie
Fresh fruit salad

Thursday

AM

Candy bar – sweets and bonbons
Whole grain mini croissant with smoked salmon
Traditional apple strudel
Yoghurt with muesli and honey
Sliced seasonal fruit

PM

Selection of dried nuts and fruits
Mini bread roll with Chorizo
Caesar salad with grilled marinated vegetables and Parmesan
Home made chocolate cookies
Pineapple smoothie
Fresh fruit salad

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology

events

crafted for you

Friday

AM

Candy bar – sweets and bonbons
Whole grain bread with
marinated peppers, olive
tapenade and goat cheese
Croissant with sweet filling
Yoghurt with strawberries
Sliced seasonal fruit

PM

Selection of dried nuts and fruits
Mini bread roll with Prague
ham and horseradish cream
Bean salad with tuna and onion
Fruit cake
Melon smoothie
Fresh fruit salad

Saturday

AM

Candy bar – sweets and
bonbons
Mini bread roll with tuna
spread and spring onion
Banana tart
Yoghurt with chocolate
Sliced seasonal fruit

PM

Selection of dried nuts and fruits
Nut-fruit bread
with Camembert cheese
Caesar salad with chicken
Lemon tarts
Blueberry smoothie
Fresh fruit salad

Sunday

AM

Candy bar – sweets and
bonbons
Mini bread roll
with ham and cheese
Punch cake
Yoghurt with apricots
Sliced seasonal fruit

PM

Selection of dried nuts and fruits
Mini bread roll with grilled
vegetables and marinated
turkey breast
Vegetable crudites with tomato
dip
Home made sweet muffins
Mint-strawberry smoothie
Fresh fruit salad

Additional personalised and
themed coffee breaks available
on request.

EUR 14 per person
(30 minutes) or included in
conference package.

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology

LUNCH & DINNER



breakfast



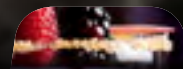
breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Lunch served menus – 2 course

Menu 1 EUR 22 / person
Whipped goat cheese with marinated beetroot and pine nuts
Grilled pike perch with potato gratin, vegetable julienne
and beurre blanc sauce

Menu 2 EUR 24 / person
Mushroom cream soup
Chicken supreme wrapped in pancetta with creamy polenta, broccoli
with pine nuts and white tomato sauce

Menu 3 EUR 26 / person
Prosciutto with cantaloupe melon, grapes and leaf salad
Grilled pork tenderloin, pearl barley with mushrooms and shallots
glazed in port wine

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

MENU 4 - Czech specialty EUR 26 / person

Chicken consommé with meat, vegetables and noodles
Braised beef with creamy sauce, dumplings and cranberry compote

MENU 5 - Vegetarian menu EUR 25 / person

Insalata tricolore with pesto, tomatoes and basil
Parmesan risotto with oyster mushrooms, shiitake ragout
and arugula

Price per menu includes one bottle of water or soft drink and coffee or tea. Menu may also be composed of a main course and dessert.

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Lunch served menus – 3 course

Menu 1 EUR 25 / person
Chicken consommé with meat, vegetables and noodles
Fried pork tenderloin with potato purée and lettuce
Cheesecake with strawberry sauce

Menu 2 EUR 30 / person
Tomato creamy soup with ricotta
Chicken supreme wrapped in pancetta with creamy polenta, broccoli and white tomato sauce
Lemon tartlet

Menu 3 EUR 35 / person
Caesar salad with grilled chicken, bacon and garlic croutons
Salmon steak with wasabi mashed potatoes, spinach leaves and beurre blanc sauce
Vanilla panna cotta with raspberry sauce and almond wafer

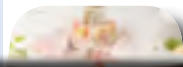
All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Menu 4 - Czech specialty EUR 35 / person

Grilled goat cheese with marinated beetroot,
mixed leaf salad and wine reduction

Braised beef with creamy sauce, dumplings and cranberry compote
Apple strudel with caramel sauce and vanilla ice cream

Menu 5 - Vegetarian menu EUR 20 / person

Insalata tricolore with pesto, tomatoes and arugula

Saffron risotto with grilled vegetables and parmesan shavings

Dessert same as the menu of your choice

Menu 6 - Vegan menu EUR 35 / person

Green BIO lentil salad with green asparagus,
tomato confit and balsamic glaze

Pan fried oyster mushrooms with spinach leaves
and potato purée with olive oil

Seasonal fruit cuts

Price per menu includes one bottle of water or soft drink and coffee
or tea.

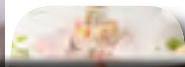
All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Lunch boxes

I. Lunch box

EUR 20

Club sandwich with chicken, bacon and eggs
Seasonal fruit
Homemade cake
Muesli bar
Water 0,33 l
Juice 0,20 l

II. Lunch box – vegetarian

EUR 20

Cous cous salad with dried tomatoes, rocket and pine nuts
Seasonal fruit
Homemade cake
Muesli bar
Water 0,33 l
Juice 0,20 l

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Light lunch

MENU 1

EUR 25 / person

SOUP

French onion soup with cheese croutons

SANDWICHES

Club sandwich with smoked salmon and cucumber

Baguette with grilled chicken and vegetable with cocktail dressing

Baguette with dried tomato, goat cheese and olive tapenade

MAIN COURSES

Chicken breast with mozzarella, white tomato sauce and steamed rice

Penne pasta with pesto and grilled zucchini

DESSERTS

Fresh fruit cuts

Tiramisu

The price includes one soft drink or water and coffee or tea.

Minimum 20 people. If less than indicated minimum number of guests is requested, the full charge for 20 persons applies.

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

MENU 2

EUR 25 / person

SOUP

Mushroom creamy soup with croutons

SANDWICHES

Sandwich with bacon, fried egg, tomato, lettuce and mayonnaise

Baguette with prosciutto, arugula, tomatoes and basil pesto

Rye bread sandwich with mozzarella, tomato and basil pesto

MAIN COURSES

Grilled salmon with creamy leek and Grenaille potatoes

Vegetable spring rolls with wok vegetable

DESSERTS

Fruit salad

Vanilla panna cotta with fruit

The price includes one soft drink or water and coffee or tea.

Minimum 20 people. If less than indicated minimum number of guests is requested, the full charge for 20 persons applies.

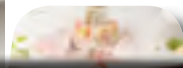
All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

MENU 3

EUR 25 / person

SOUP

Chicken broth with meat, noodles and vegetable

SANDWICHES

Sandwich with grilled tuna, marinated vegetable, arugula and basil pesto

Sandwich with camembert, nuts and grapes

Sandwich with roast beef, cucumber and silver skin onion

MAIN COURSES

Roast pork, grilled vegetable and Spätzle with spring onion

Pearl barley with wild mushrooms

DESSERTS

Fresh fruit cuts

Selection of mini desserts

The price includes one soft drink or water and coffee or tea.

Minimum 20 people. If less than indicated minimum number of guests is requested, the full charge for 20 persons applies.

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Chef's choice buffet

Buffet menu items included in DDR package

Starters

Selection of four cold starters
Meat, fish & vegetarian platters

Salads

Salad bar selection of fresh
vegetables, salads & lettuce
leaves

Main dishes

Two kinds of meat dishes
Fish or seafood dish
Pasta or risotto dish

Side dishes

Selection of two side dishes
Warm vegetables

Desserts

Two kinds of homemade
desserts

Sliced fresh fruits or fresh fruit
salad

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology

events

crafted for you

Czech buffet

EUR 35 / person

Starters

Creamy goat cheese with marinated beetroot
Selection of smoked fish (trout, salmon, mackerel)
Duck breast with green lentils and root vegetable salad
Prague ham with creamy horseradish
Roast beef with Rémoulade sauce
Almond pâté with apple chutney
Potato salad
Plate with Czech cheeses, fruits and nuts

Selection of fresh vegetables and salad leaves with various dressings (3 types)
Selection of bread and butter

Main courses

Grilled pike perch with julienne vegetables and beurre blanc sauce
Roasted duck with red cabbage
Baked pork "Zivan" with grilled vegetables
Braised beef in a creamy sauce and cranberries
Potato gnocchi with wild mushroom ragout
Basmati rice
Selection of dumplings
Potato gratin

Desserts

Vanilla eclair and cream puffs
Cake with creamy pudding
Apple strudel
Nougat donuts

Minimum 25 people.
If less than indicated minimum number of guests is requested, the full charge for 25 persons applies.

All rates include VAT



breakfast

breaks

lunch & dinner

reception

beverages

technology





Italian buffet

Starters

Insalata tricolore
Salmon tartar with quail egg and Tobiko wasabi caviar
Parma ham with cantaloupe melon
Marinated turkey breast with lentil salad and yoghurt
Beef carpaccio with arugula, parmesan cheese and garlic croutons
Vitello tonnato with roasted peppers
Artichoke salad with sun dried tomatoes
Selection of international cheeses with grissini, fruits and nuts

Lettuce selection and marinated vegetables with parmesan cheese, various dressings (3 types)
Selection of bread and butter

Main courses

Grilled fish selection with semi-dried tomatoes and lemon beurre blanc sauce
Chicken breast in pancetta with oyster mushrooms, shiitake and spinach leaves ragout
Veal saltimbocca
Lasagne Bolognese
Ricotta ravioli in tomato sauce with spinach leaves
Risotto Milanese

events

crafted for you

EUR 40 / person

Grilled polenta with vegetables
Caponata
Roasted Grenaille potatoes

Desserts

Tiramisu
Strawberry panna cotta
Lemon tart
Fresh fruit salad

Minimum 25 people.
If less than indicated minimum number of guests is requested, the full charge for 25 persons applies.

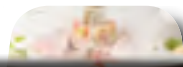
All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology

events

International buffet

EUR 45 / person

Starters

Creamy goat cheese with crispy
pasty and currant sauce
Tuna tataki with oyster
mushroom and shiitake salad
Glass noodle salad with
shrimps
Schwarzwald ham with
mushrooms and arugula salad
Pâté Provençal
Caesar salad with marinated
turkey and garlic croutons
Greek salad with olives and feta
cheese
Selection of international
cheeses, fruits and nuts

Lettuce selection and
marinated vegetables with
parmesan cheese, various
dressings (3 types)
Selection of bread and butter

Main courses

Grilled salmon with vegetable
ratatouille
Chicken cordon bleu with
cranberry sauce
Roasted leg of lamb with
rosemary, creamy spinach and
roasted garlic

Beef Stroganoff with capers
Penne pasta with asparagus
ragout and cherry tomatoes
Grenaille potatoes with spring
onions
Glazed vegetables with pine
nuts
Basmati rice with mushrooms

Desserts

Cheesecake with strawberry
sauce
Schwarzwald cake
Vanilla Crème Brulée
Parisian cream with fruits
Fresh fruit salad

Minimum 25 people.

If less than indicated minimum number of guests is requested,
the full charge for 25 persons applies.

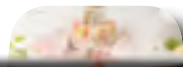
All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Lunch & Dinner – Additional Items

Carving Station (minimum 30 people)

Roasted beef entrecote	EUR 10 / person
Grilled flank steak	EUR 10 / person
Pork tenderloin roasted in bacon	EUR 10 / person
Roasted leg of lamb marinated in herbs	EUR 10 / person
Herb crusted salmon	EUR 10 / person
Honey baked ham	EUR 10 / person

Sauces and side dishes

Veal demi glace, green peppercorn sauce, Béarnaise sauce, creamy horseradish, gherkins, pearl onions, pickled peppers, mustard selection

All rates include VAT

breakfast

breaks

lunch & dinner

reception

beverages

technology





events

crafted for you

Dinner served menus – 3 course

Menu 1 EUR 25 / person
Marinated salmon with tabbouleh salad, crème fraîche and Tobiko wasabi caviar
Braised beef Burgundy and potato-parsley purée
Almond-caramel cake

Menu 2 EUR 30 / person
Veal sweetbread with parmesan risotto and truffle sauce
Pork tenderloin with sweet potato purée, green beans with bacon and dark beer sauce
Chocolate trio with Amarena sour cherries

Menu 3 EUR 35 / person
Roast beef with horseradish cream with mixed lettuce and Pommery mustard dressing
Grilled pike perch with parmesan risotto, fava beans ragout and lobster sauce
Café Latte Cake

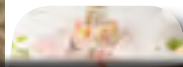
All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Menu 4 - Czech specialty

EUR 30 / person

Mushroom soup with puff pastry croutons

Duck confit with red cabbage, potato dumplings and fried onions

Plum ravioli with walnuts, plum brandy glaze and sour cream

Menu 5 - Vegetarian menu

EUR 25 / person

Samosa with corriander-mint sauce and lettuce

Vegetable curry with Basmati rice

Dessert same as the menu of your choice

All rates include VAT

breakfast

breaks

lunch & dinner

reception

beverages

technology





events

crafted for you

Dinner served menus – 4 course

Menu 1

EUR 45 / person

Vitello tonnato with tuna-caper sauce
Creamy asparagus soup
Roast fillet of daurade with fregola squid and lobster sauce
Café Latte Cake

Menu 2

EUR 50 / person

Beef carpaccio with parmesan shavings and garlic croutons
Parmesan risotto with glazed veal sweetbread and pine nuts
Pork tenderloin wrapped in bacon with sweet potato purée and port wine glazed shallots
Caramel parfait with marzipan

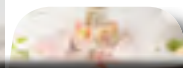
All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Menu 3

EUR 60 / person

Tuna tataki with oyster mushroom and shiitake salad, quail egg, wasabi dressing and marinated ginger
Risotto a la paella with Chorizo and prawns
Grilled lamb chops with spinach leaves, roasted Grenaille potatoes and Pommery glace
Banana cake with coconut

Menu 4

EUR 65 / person

Lobster bisque
Grilled scallops with topinambur purée and truffle sauce
Beef medallions with foie gras, grilled vegetables, potato gratin, rosemary demi-glace
Apple tart with caramel sauce and vanilla ice cream

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

MENU 5 - Czech specialty EUR 30 / person

Roast beef with herb remoulade, silver skin onions and cucumber jelly
Fine creamy garlic soup with crayfish tails
Roasted pike perch with mushroom pearl barley and rosemary demi-glace
Apple pie „Žemlovka“ with vanilla cream

MENU 6 - Vegetarian menu EUR 30 / person

Whipped goat cheese with marinated beetroot and chocolate crumble
Tomato cream with pesto
Truffle potato purée with grilled asparagus, poached egg and herb butter
Dessert same as the menu of your choice

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology

RECEPTION



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Cocktail party

Verdi – EUR 28 per person

Appetizers

- Marinated salmon with Pommery mustard and honey dressing
- Parma ham with cantaloupe melon
- Grilled zucchini stuffed with ricotta cheese, pine nuts and strawberry sauce
- Glass noodle salad with shrimps and sesame seeds

Cold Snack

- Prague ham with pickled vegetables and creamy horseradish
- Roast beef with Rémoulade sauce
- Salmon tartar with Tobiko wasabi caviar
- Selection of smoked fish

Warm Snack

- Yakitori chicken with red curry sauce
- Tiger prawns with pineapple-coriander chutney
- Pork medallions wrapped in bacon with mushroom ragout
- Spring rolls with wok vegetables

Selection of bread and butter

Desserts

- Fresh fruit cuts
- Selection of mini desserts

Minimum 20 people.

If less than indicated minimum number of guests is requested, the full charge for 20 persons applies.

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Puccini – EUR 30 per person

Appetizers

- Vegetable crudité with a selection of dips (hummus, sour cream with herb, tomato)
- Cherry tomatoes with mozzarella and balsamic reduction
- Sandwich with camembert cheese and grapes
- Black and green olives

Cold Snacks

- Parma ham with cantaloupe melon, grissini with Parma ham
- Bruschetta with olive-anchovy tapenade and dried tomatoes
- Bruschetta with herb crème fraîche, smoked salmon and orange
- Tuna Nicoise salad

Warm Snacks

- Vegetable samosa with coriander mint sauce
- *Arancini di Riso* with tomato dip
- *Vol au vent* stuffed with spinach and mozzarella
- Quiche with smoked salmon and asparagus

Selection of bread and butter

Desserts

- Fresh fruit cuts
- Selection of mini desserts

Minimum 20 people.

If less than indicated minimum number of guests is requested, the full charge for 20 persons applies.

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Bellini – EUR 35 per person

Appetizers

- Beef carpaccio with whole grain bread
- Nicoise salad with quail egg
- Veal loin with marinated vegetables and tuna sauce
- Roquefort with apples, grapes, walnuts and whole grain bread

Cold Snacks

- Marinated salmon with mustard and dill sauce
- Parma ham with cantaloupe melon
- Selection of smoked fish
- Marinated grilled vegetable with Parmesan cheese
- Tomato and baby mozzarella with balsamic vinegar and basil oil
- Greek salad with olives and feta cheese

Warm Snacks

- Turkey cordon bleu with cranberry sauce and orange
- Beef medallions with green peppercorn sauce
- Grilled salmon cubes with vegetable ratatouille
- Goat cheese in crispy batter

Selection of bread and butter

Desserts

- Fruit salad
- Selection of mini desserts
- Selection of local and international cheeses

Minimum 20 people.

If less than indicated minimum number of guests is requested, the full charge for 20 persons applies.

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Baguettes and sandwiches offer

EUR 4 per piece

- Rye bread sandwich with tomato, mozzarella and basil pesto
- Sandwich with bacon, fried egg, tomato, lettuce and mayonnaise
- Baguette with herbed crème fraîche, ham and cheese
- Sandwich with camembert and grapes

EUR 5 per piece

- Club sandwich with chicken, bacon and eggs
- Club sandwich with smoked salmon and cucumber
- Baguette with grilled chicken, vegetables and cocktail dressing


EUR 8 per piece

- Sandwich with roast beef, gherkin and silver skin onions
- Sandwich with herb crème fraîche, smoked salmon and orange
- Ciabatta with prosciutto, arugula, tomato and olive tapenade
- Sandwich with grilled tuna, marinated vegetables, arugula and basil pesto
- Baguette with smoked salmon, Pommery mustard and honey dressing
- Baguette with prosciutto, arugula, tomato and basil pesto
- Baguette with goat cheese, dried tomato and olive tapenade

All rates include VAT




breakfast




breaks




lunch & dinner



reception



beverages



technology



events

crafted for you

Selection of cold and warm canapés

Cold Canapés

EUR 3 per piece

Parma ham with cantaloupe melon

Mozzarella with cherry tomatoes

Roasted veal with vegetables, marinated tuna and caper sauce

Smoked salmon salad with tzatziki and Tobiko wasabi caviar

Prawn with avocado guacamole and tortilla

Whipped goat cheese with marinated beetroot and chocolate crumble

Smoked duck breast on green lentils salad flavored with balsamic glaze

Warm Canapés

EUR 4 per piece

Quiche with smoked salmon and asparagus

Spring rolls with Wok vegetables

Vegetable samosa

Goat cheese in crispy batter with currant sauce

Mini cordon bleu with cranberry sauce

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Selection of Deluxe cold and warm canapés

Deluxe Cold Canapés

EUR 5 per piece

Salmon tartare with quail egg and Tobiko wasabi caviar

Tuna tataki with sesame crust on the oyster mushroom salad, shiitake and marinated ginger

Marinated veal with poached quail eggs and truffle mayonnaise

Terrine of foie gras with orange crumble and fresh figs

Crab salad with confit of cherry tomatoes

Deluxe Warm Canapés

EUR 5 per piece

Monkfish in pancetta with mushroom salad

Tiger prawns fried in crispy batter with pineapple coriander salsa

Pan-fried foie gras with sweet potato purée and truffle sauce

Grilled scallops with topinabur purée and confit of cherry tomatoes

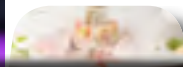
All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Selection of sweet canapés

Sweet Canapés

Věneček (cream puff)

Větrník (choux pastry)

Chocolate cream profiteroles

Strawberry panna cotta

Parisian cream with fruits

Vanilla panna cotta with passion fruit

EUR 3 per piece

Sweet Canapés

Macrons

Home made pralines

Strawberries in chocolate

EUR 4 per piece

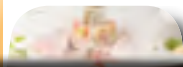
All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



BEVERAGES



breakfast



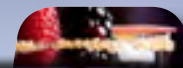
breaks



lunch & dinner



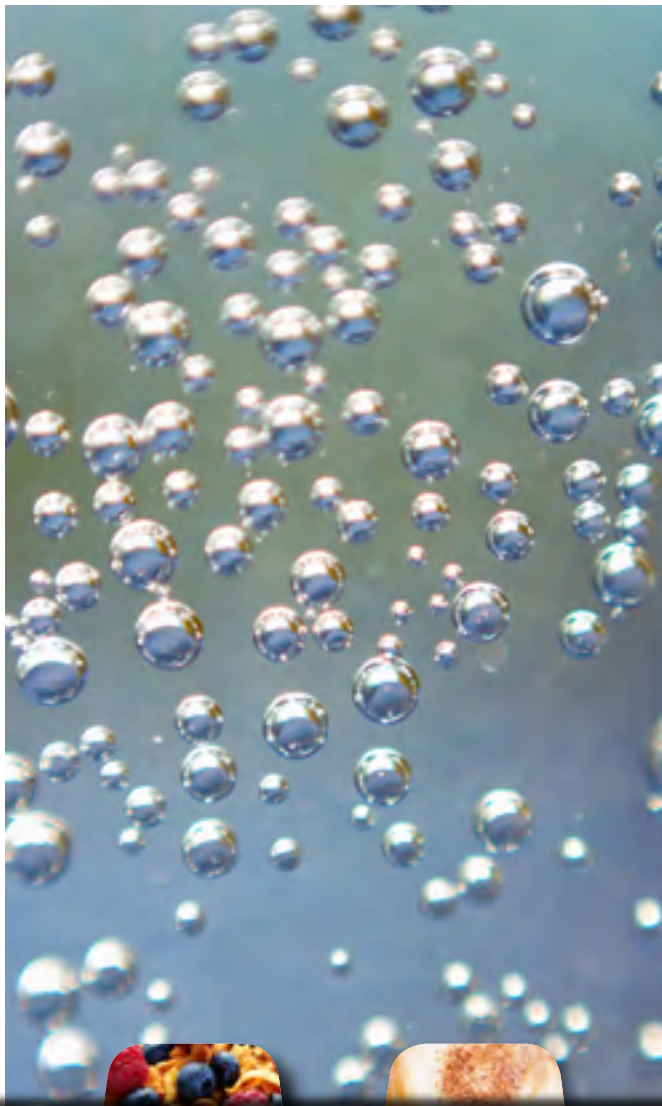
reception



beverages



technology



events

crafted for you

Beverage price list

Mineral water

Toma natura	0,3 l	EUR 3.33
Aquila, Mattoni	0,75 l	EUR 5.55

Soft drinks

Pepsi, Pepsi light, 7UP, Mirinda	0,25 l	EUR 3.33
Schweppes - Indian Tonic Water		
Ginger Ale, Bitter Lemon	0,25 l	EUR 3.33

Selection of fruit juices

Freshly squeezed fruit juices	0,2 l	EUR 3.33
Orange, Grapefruit	0,2 l	EUR 5.92

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Hot drinks

American coffee, Espresso Macchiato, Cafe Melange	EUR 3.33
Cappuccino, Latte Macchiato, Double espresso	EUR 3.70

White wines

0,15 l price per glass / bottle

Ryzlink Vlašský, Ořechová Hora 2015 house wine – Czech republic	EUR 6.60 / EUR 33
Ryzlink Rýnský, Late harvest, Šamšula – Czech republic	EUR 7.22 / EUR 36
Pinot Grigio IGT, Fanitni, Abruzzo – Italy	EUR 7.22 / EUR 36
Chardonnay, Pech Notre dame, France	EUR 7.22 / EUR 36

Red wines

0,15 l price per glass / bottle

Frankovka, Selection of grapes, Pod Mušlovem 2015 house wine – Czech republic	EUR 6.60 / EUR 33
Rulandskemodre, Selection of grapes, Šamšula – Czech republic	EUR 7.22 / EUR 36
Sangiovese IGT, Fanitni, Abruzzo – Italy	EUR 7.22 / EUR 36
Cabernet Sauvignon, Pech Notre dame, France	EUR 7.22 / EUR 36

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Rosé wines 0,15 l price per glass / bottle
 Cerasuolo d'Abruzzo, Fantini, Abruzzo, Italy EUR 6.85 / EUR 34.25
 Pinot Noir, late harvest, Hort – Czech republic EUR 7.22 / EUR 36

Dessert wine 0,15 l price per glass / bottle
 Magita cuveé, Béres, Hungary EUR 8.00 / EUR 40

Sparkling wines 0,1 l price per glass / bottle
 Bohemian Sekt brut, Czech EUR 4.00 / EUR 30
 Chateau Radyně, classical method, Czech EUR 4.50 / EUR 34
 Prosecco, Italy EUR 7.30 / EUR 55
 Cremant de Bourgogne Brut, Paul Chollet, France EUR 8.00 / EUR 60

Beer
 Pilsner Urquell 0,3 l (draught) EUR 3.20
 Pilsner Urquell 0,5 l (draught) EUR 4.40
 Pilsner Urquell 0,33 l (Bottle) EUR 4.00
 Birell – alcohol free 0,33 l (Bottle) EUR 4.00
 Paulaner Weissbier 0,33 l (Bottle) EUR 5.60
 Corona 0,33 l (Bottle) EUR 6.00

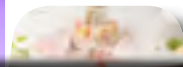
All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Beverage packages

Soft Drink package EUR 6 per person (30 min.) – coffee break
 EUR 9 per person (1 hour)

Pepsi, Pepsi Light, Mirinda, 7Up
Selection of fruit juices
Mineral water (still and sparkling)
Coffee or tea

Welcome package EUR 13 per person (30 min.)

1 glass of beer (0,33 l)
1 glass of wine (0,15 l)
Coffee, tea
Unlimited consumption of water

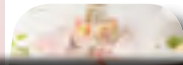
All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Welcome Drinks

Variation I.

Bohemia Sekt Brut – Czech sparkling wine
Orange juice
Mineral water (still and sparkling)

EUR 6 per person (30 min.)

Variation II.

Prosecco – Italian sparkling wine
Orange juice
Mineral water (still and sparkling)

EUR 12 per person (30 min.)

Variation III.

Crémant de Bourgogne Brut, France
Fresh orange juice
Mineral water (still and sparkling)

EUR 14 per person (30 min.)

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Carlo IV Open bar

Selection of house wines
(Czech or French wines)
Beer (local brand)
Mineral water (still and sparkling)
Coffee and selection of tea

EUR 20/person (1 hour) - cocktail
reception
Additional hour – EUR 7/person

Carlo IV Premium Open bar

Selection of premium wines from
Samsula winery
(Ryzlink rýnský, Rulandské
modré/Pinot Noir)
Beer (local brand)
Bohemia Sekt – sparkling wine
Pepsi, Pepsi Light, Mirinda, 7Up
Mineral water (still and sparkling)
Coffee and selection of tea
Peanuts and chips

EUR 25/person (1 hour) - cocktail
reception
Additional hour – EUR 8/person

Carlo IV Luxury Open bar

Selection of premium wines from
Samsula winery
(Ryzlink rýnský, Rulandské
modré/Pinot Noir)
Beer (local brand)
Pepsi, Pepsi Light, Mirinda, 7Up
Mineral water (still and sparkling)
Bombay Sapphire Gin, Ketel
One Vodka, Bacardi Light Rum,
Johnnie Walker Red Label
Coffee and selection of tea
Peanuts and chips

EUR 40/person (1 hour)
Additional hour – EUR 10/person

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology

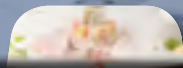
TECHNOLOGY



breakfast



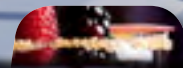
breaks



lunch & dinner



reception



beverages



technology

events

crafted for you

Conference and meeting (Audio-visual equipment)

AIDA MEETING ROOM

Ceiling Mounted data projector – screen included EUR 720 / day
ANSI 8 000, native resolution 1920 x 1200 , contrast 10 000:1, Inputs HDBT, HDMI, DVI, VGA
Fix Screen only (450 x 258 cm) 16:9 EUR 180 / day

TOSCA MEETING ROOM

Ceiling Mounted data projector – screen included EUR 480 / day
ANSI 5 400, native resolution 1920 x 1200 , contrast 10 000:1, Inputs HDMI, DVI, VGA
Fix Screen only (320 x 184 cm) 16:10 EUR 144 / day

TRAVIATA, TURANDOT, JULIETTE – BOARD ROOMS

LCD Screen 65" with stand EUR 240 / item / day
Native resolution 1920 x 1080, viewing angle 120°, 350 cd m²,
Inputs – Clickshare Barco/HDMI, VGA
Clickshare Barco [wireless connection with LCD screen] EUR 60 / item / day

DATA PROJECTORS

4 200 ANSI EUR 240 per day
3 000 ANSI EUR 180 per day

All rates include VAT



breakfast

breaks

lunch & dinner

reception

beverages

technology





events

crafted for you

SCREENS

Mobile screen tripod (200 x 200 cm) 4:3
Frame Screen 16:9. 2,88 x 1,80 m

EUR 40
EUR 114

Audio equipment

CARMEN, TOSCA, OPERA (up to 100 pax)

Sound System Package up to 100 pax
(Including Speakers, 1 Wireless Microphone,
Mixer for 4 mics)

EUR 180

+ Mixer for 8 microphones maximum in total

EUR 50

AIDA / FOYER / LOBBY (100+ pax)

Sound System Package 100+ pax
(Including Speakers, 2 Wireless Microphones,
Mixer for 4 mics)

EUR 250

+ Mixer for 8 microphones maximum in total

EUR 50

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Microphones

Microphone wired (lectern)	EUR 16
Microphone wireless Handheld	EUR 41
Microphone wireless Lapel	EUR 61
Microphone wireless Headset	EUR 61
Microphone conference (push to talk)	EUR 29
Central unit for conference microphone (always added)	EUR 147

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Others

Flipchart with paper and colour markers	EUR 24
Pin board	EUR 20
Notebook Windows 7 (including MS Office)	EUR 99
Cue light wireless	EUR 53
Presenter with laser pointer wireless	EUR 20

Technical assistance EUR 38 / hour

Teleconference equipment	
Teleconference equipment up to 15 people (maximum)	EUR 100
Videoconference equipment	from EUR 490

Internet connection	
Wi-Fi in all conference rooms (3/3 mbps) complimentary	
Wired internet (up to 4 cables maximum)	EUR 20
More connection than 4+ Individual quotation (data 20/20 mbps guaranteed)	

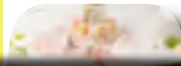
All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology



events

crafted for you

Printing

Table printer A4 (black&white) including 500 copies EUR 182

Printing on request

1 page black & white (from 10 pages) EUR 0.5

1 page colour (from 10 pages) EUR 0.8

Digital interpreting equipment

(Sample package for 1 language and 50 participants)

Large cabin for 2 interpreters ISO norm

Interpreting equipment for 2 interpreters

IR Radiator

Digital central unit

50 receivers

Additional receiver

Additional cabin

EUR 1099

EUR 4

EUR 367

All rates include VAT



breakfast



breaks



lunch & dinner



reception



beverages



technology

CARLO IV
THE DEDICA ANTHOLOGY

Senovážné náměstí 13/991
110 00 Praha 1

www.dahotels.com

