

*Your Event*

*at the  
Alchemist Grand Hotel and Spa*

# Welcome to the Alchemist Grand Hotel and Spa in Prague

We are pleased that you are considering the Alchemist Grand Hotel and Spa as host for your event.

The historical surroundings and sumptuous interior design of the Alchemist Grand Hotel and Spa make it a perfect venue for a number of occasions. Whether for a corporate, governmental, non-profit or private event, you are bound to appreciate the character and flexibility of the Crystal Ballroom with Summer Terrace, Mirror Gallery or Aquarius Restaurant.

The Crystal Ballroom and Mirror Gallery lend themselves both for corporate and private events, depending on how much seating is necessary and what type of atmosphere you wish to create. Be it a meeting, conference, private dinner party, or even a wedding, our staff will do their best to prepare your chosen room to the highest standard.

If you are looking for the perfect venue in downtown Prague for your conference, meeting, fashion show, cocktail party, or wedding and wish to combine elegance, individuality and character with multi-functional premises which are well equipped, you will love the Alchemist Grand Hotel and Spa.





GRAND HOTEL  
AND SPA



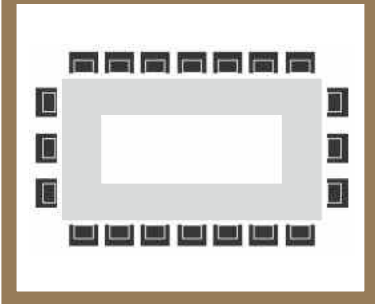
# Crystal Ballroom

The Crystal Ballroom is located on the first floor and it has a capacity of up to 100 people. The room is flooded with daylight and has a summer terrace attached. The space is multi-functional and enables a number of seating options. The state-of-art technology will satisfy even your most demanding need.



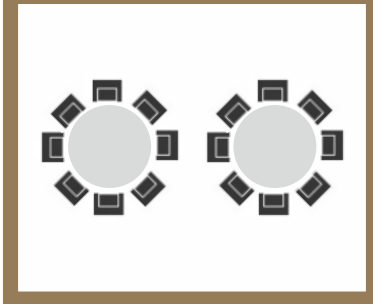
# Crystal Ballroom

## HOLLOW SQUARE - 38



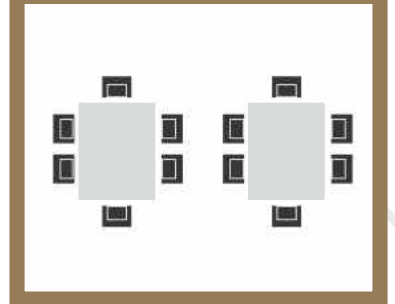
Ideal for groups under 38 with heavy discussion and a need to write or refer to material

## BANQUETING ROUNDS - 56



Ideal for any size group that need to break into smaller groups or for gala dinner

## SQUARE TABLES - 56



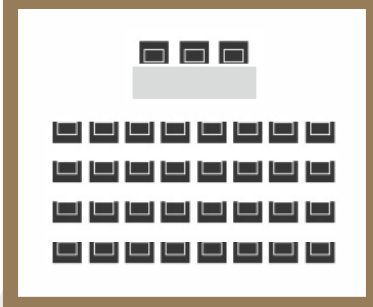
Ideal for any size group that need to break into smaller groups or for dinner

## CLASS ROOM STYLE - 55



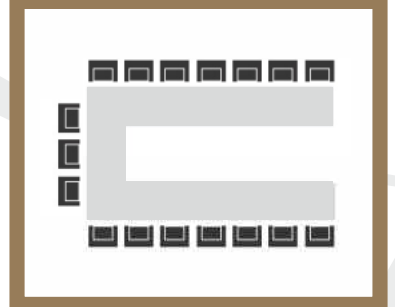
Ideal for groups under 60 with heavy discussion and a need to write or refer to material

## THEATRE STYLE - 80



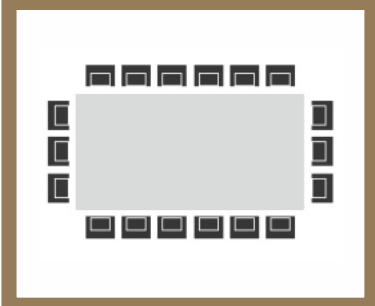
Ideal for any size group that does not have much discussion or does not need to refer to material

## U-SHAPE SQUARE - 34



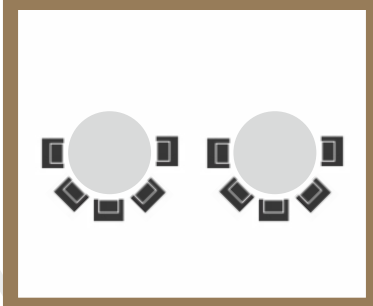
Ideal for group under 30 with designated speaker, heavy discussion, and a need to write or refer to materials

## BOARD ROOM - 36



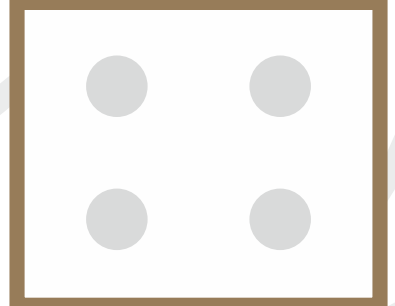
Ideal for groups under 35 with heavy discussion and a need to write materials or for business lunch and dinner

## CABARET - 30



Ideal for a meeting with a presentation involving interaction. Round tables without chairs on the side closest to the speaker

## COCKTAIL/HIGH TABLES - 100



Ideal for any size group for standing cocktail reception with high tables without chairs

**Meeting room rental: CZK 30.000 half-day / CZK 50.000 full day**

Price includes use of the Crystal Ballroom, built-in data projector and screen, flip chart with markers, pens and pads and one mineral water for each participant, sound system with one microphone and free wireless internet connection.



# Crystal Ballroom Garden

Relaxation and a fine menu sets the tone for the hotel's elegant Crystal Ballroom Garden. Comfortable and spacious, situated in the heart of old Prague, yet offering the peace and tranquillity of the countryside. Providing the perfect setting for a conference buffet lunch, coffee break or dinner with live grill.



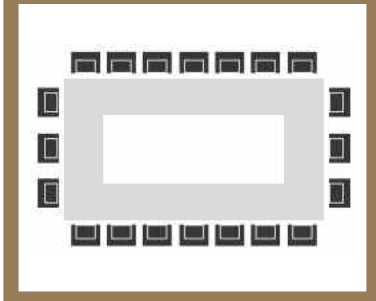
# Mirror Gallery

We are proud to offer one of our historical and impressive gothic halls as a unique venue for your private lunch, dinner or small meeting. This is a very intimate space decorated in rich colours with wonderful paintings and original Venetian Murano mirrors from the private collection of the hotel's Italian owner.



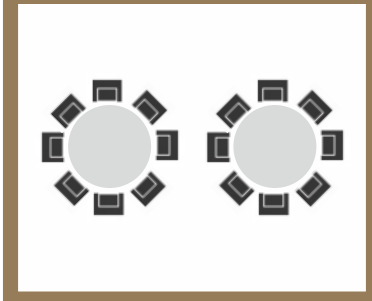
# Mirror Gallery

## HOLLOW SQUARE - 24



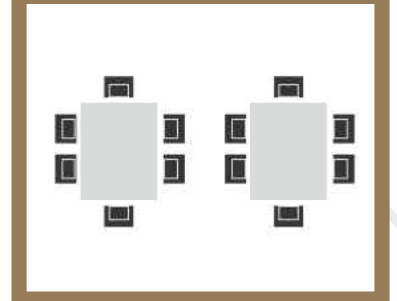
Ideal for groups under 20 with heavy discussion and a need to write or refer to material

## BANQUETING ROUNDS - 32



Ideal for any size group that need to break into smaller groups or for gala dinner  
Round tables with 6, 8 or 10 chairs

## SQUARE TABLES - 36



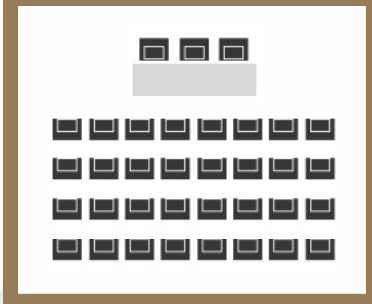
Ideal for any size group that need to break into smaller groups or for dinner

## CLASS ROOM STYLE - 30



Ideal for groups under 30 with heavy discussion and a need to write or refer to material

## THEATRE STYLE - 40



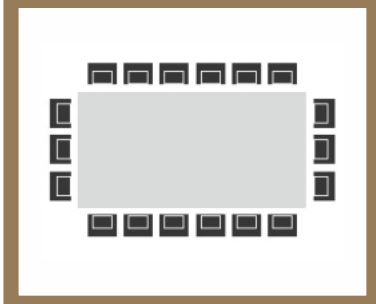
Ideal for any size group that does not have much discussion or does not need to refer to material

## U-SHAPE SQUARE - 22



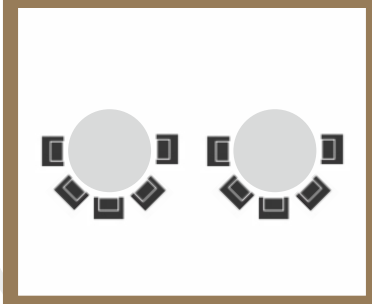
Ideal for group under 22 with designated speaker, heavy discussion, and a need to write or refer to materials

## BOARD ROOM - 30



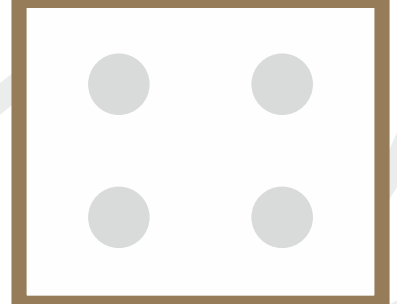
Ideal for groups under 30 with heavy discussion and a need to write materials or for business lunch and dinner

## CABARET - 20



Ideal for a meeting with a presentation involving interaction. Round tables without chairs on the side closest to the speaker

## COCKTAIL/HIGH TABLES - 50



Ideal for any size group for standing cocktail reception with high tables without chairs

**Meeting room rental: CZK 20.000 half-day / CZK 30.000 full day**

Price includes use of the Mirror Gallery, data projector and screen, flip chart with markers, pens and pads and one mineral water for each participant and free wireless internet connection.



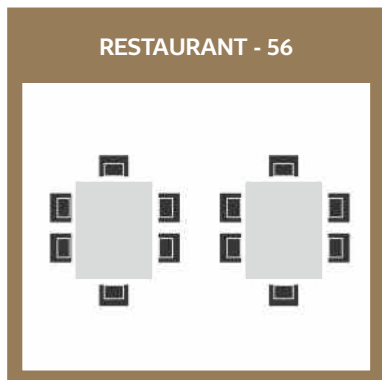


# Aquarius Restaurant

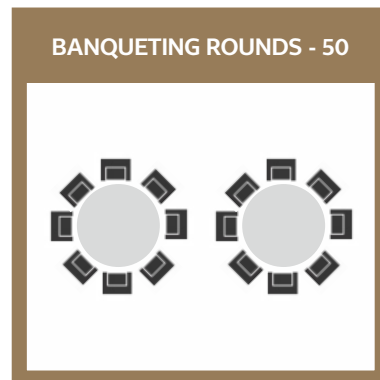
Aquarius Restaurant features an eclectic array of Italian and Mediterranean dishes, which includes a wide selection of home made pasta, fresh fish and seafood. An extra treat is the authentic Czech menu, prepared from the finest traditional ingredients. The Executive Chef Tomáš Sysel prides himself upon selecting the only fresh ingredients.



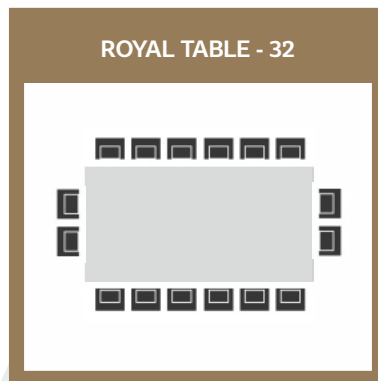
# Aquarius Restaurant



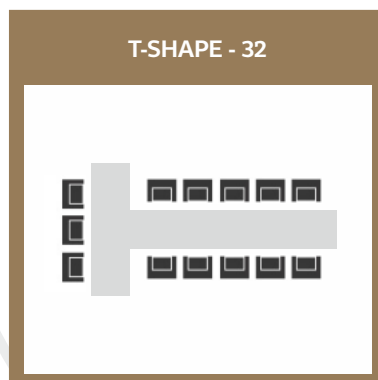
Regular set-up of our Aquarius Restaurant with rectangular and round tables with 4, 6 and 8 chairs



Most common for banquets and gala dinners. Round tables with 6, 8 or 10 chairs



Ideal for group of 32 and less, for wedding or bussines lunch or dinner



Ideal for group of 32 and less, for wedding or formal lunch or dinner

For the exclusive use of the Aquarius Restaurant, the minimum consumption of

**CZK 75.000** is required. Available upon request and on peak days only.





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# Technical Equipment

Additional flipchart incl. papers and markers  
**CZK 450**

Wireless presenter & laser pointer  
**CZK 350**

Additional data projector and projecting screen  
**CZK 3.500**

Notebook with Microsoft Office and Internet access  
**CZK 3.500**

Polycom  
**CZK 3.000**

Speaker's desk (Podium)  
**CZK 500**

Multifunctional ink-jet device incl. color printer, fax and copy machine  
**CZK 2.500**

Laser Color printer  
**CZK 2.500**

DVD / Blu-Ray player  
**CZK 500**

Wireless or lapel microphone  
**CZK 500**

Sound system with one microphone  
**CZK 3.500**

## Copy Service

B&W copy A4  
**CZK 5**

Color copy A4  
**CZK 10**





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ALCHYMIST

# Czech Coffee Break

Freshly brewed filter coffee or espresso and decaffeinated coffee  
Assorted black and green teas and infusions  
Hot and cold milk  
Orange & apple juice and mineral water  
...  
Home made apple strudel and pastries  
Green apples

**CZK 350 per person (minimum of 5 guests)**

# French Coffee Break

Freshly brewed filter coffee or espresso and decaffeinated coffee  
Assorted black and green teas and infusions  
Hot and cold milk  
Orange & apple juice and mineral water  
...  
Freshly baked French butter croissants with assorted preserves  
Fresh sliced and whole fruit

**CZK 350 per person (minimum of 5 guests)**

# Danish Coffee Break

Freshly brewed filter coffee or espresso and decaffeinated coffee  
Assorted black and green teas and infusions  
Hot and cold milk  
Orange & apple juice and mineral water  
...  
Assorted Danish pastry with various fillings  
Fresh garden fruit salad

**CZK 350 per person (minimum of 5 guests)**



# *Vegetarian & Healthy Break*

Freshly brewed filter coffee or espresso and decaffeinated coffee  
Assorted black and green teas and infusions  
Hot and cold milk  
Orange & apple juice and mineral water  
...  
Bürcher müsli  
Fresh garden fruit salad  
Banana & Apple shakes

**CZK 450 per person (minimum of 5 guests)**

# *Italian Coffee Break*

Freshly brewed filter coffee or espresso and decaffeinated coffee  
Assorted black and green teas and infusions  
Hot and cold milk  
Orange & apple juice and mineral water  
...  
Panini with ham & cheese  
Ciabatta with Parma ham  
Bruschetta with tomato tartar  
Fresh pineapple carpaccio

**CZK 450 per person (minimum of 5 guests)**

# *American Coffee Break*

Freshly brewed filter coffee or espresso and decaffeinated coffee  
Assorted black and green teas and infusions  
Hot and cold milk  
Orange & apple juice and mineral water  
Assorted soft drinks  
...  
Traditional Club Sandwich or Beef Burgers  
French Fries, Ketchup, Fresh vegetables  
Assorted donuts

**CZK 550 per person (minimum of 5 guests)**







# Menu "1"

Amuse Bouche

...

Tuna carpaccio with rocket salad, lemon olive oil and fresh dill

...

Grilled Czech farm organic chicken breast with forest mushrooms, potato pancake and Port wine sauce

...

Vanilla panna cotta with strawberry coulis

...

Freshly brewed coffee or tea with home made chocolate praline

**CZK 750 per person (minimum of 5 guests)**

# Menu "2"

Amuse Bouche

...

Home made pastas trio with freshly grated parmesan cheese

...

Baked salmon of Scotland on a light potato purée with seasonal vegetables

...

Traditional tiramisu with chocolate sauce

...

Freshly brewed coffee or tea with home made chocolate praline

**CZK 850 per person (minimum of 5 guests)**

# Menu "3"

Amuse Bouche

...

Vol-au-vent with goat cheese and sun dried tomatoes served on small salad with home made pesto

...

Traditional champagne risotto with baked parmesan croquant

...

Medallions of pork with marinated green pepper sauce and leek mashed potatoes

...

Lemon tart with home made vanilla ice cream

...

Freshly brewed coffee or tea with home made chocolate praline

**CZK 1.050 per person (minimum of 5 guests)**



## Menu "4"

Amuse Bouche

...

Tempura prawns with gently creamy spinach, horseradish foam and pickled ginger

...

Melon and Prosecco sorbet

...

Lukewarm in nine herbs marinated roast beef with garden vegetables, leek potatoes and green pepper sauce

...

Chocolate mousse with fresh raspberries and mint foam

...

Freshly brewed coffee or tea with home made chocolate praline

**CZK 1.250 per person (minimum of 5 guests)**

## Menu "5"

Amuse Bouche

...

Home made duck liver pâté with cranberries, green salad and herb toast

...

Strong oxtail consommé with vegetable julienne and beef meat

...

Light pomegranate sorbet with drop of vodka

...

Baked sea bass fillet with green asparagus, ratte potatoes, tarragon foam and salmon roe caviar

...

Tender snow cake with fresh strawberries

...

Freshly brewed coffee or tea with home made chocolate praline

**CZK 1.650 per person (minimum of 5 guests)**



# Menu "6"

Amuse Bouche

...

Beet carpaccio with organic goat cheese, rocket salad, extra virgin olive oil and 5 years aged balsamic vinaigrette

...

Fried black tiger prawn, calamari and courgette with home made lemon mayonnaise

...

Cream of forest mushrooms with chicken meat gnocchetti and fresh herbs

...

Blood orange sorbet with Campari

...

Grilled lamb sirloin and Mediterranean vegetable brochette with light garlic spinach, rosemary jus and potato cake

...

Creamy Belgian white chocolate and almond cake with fresh raspberries

...

Freshly brewed coffee or tea with home made chocolate praline

**CZK 1.950 per person (minimum of 5 guests)**

# Menu "7"

Amuse Bouche

...

Smoked Scottish salmon, trout and mackerel in a crispy basket with light lemon salad

...

Slowly baked duck breast with parsley purée and potato chips

...

Creamy shrimps risotto with fresh asparagus and water cress

...

Grilled sword fish with black Ligurian olives, cherry Pachino tomatoes and grilled courgette

...

Fresh strawberry sorbet with balsamic vinaigrette caviar

...

Steak of veal saddle with slice of pan fried duck foie gras, mushroom potatoes and truffle sauce

...

Walnut crusted tepid organic goat cheese with acacia honey

...

Pistachio crème brûlée

...

Freshly brewed coffee or tea with home made chocolate praline

**CZK 2.450 per person (minimum of 5 guests)**



# Menu "8"

Amuse Bouche

...

Home made pâté of duck foie gras with fig jelly, lightly toasted pistachio brioche and 12 years aged balsamic vinaigrette

...

Tuna tartare with eight fresh herbs, capers, potato pancake and rocket salad

...

Milanese creamy saffron risotto with baked parmesan croquant

...

Half of the poached lobster with lukewarm garden vegetables, light egg yolk sauce and caviar

...

Fresh mango and champagne sorbet with sea salt leaves

...

Grilled Black Angus beef steak with light pepper sauce, Harmony potato purée, snap peas and shitake

...

Montasio D.O.P. 18 months aged cheese served with truffle honey

...

Assorted plate with four kinds of Belgian chocolates

...

Freshly brewed coffee or tea with home made chocolate praline

**CZK 2.950 per person (minimum of 5 guests)**

# Vegetarian Menu

Amuse Bouche

...

Goat cheese baked on olive toast with radicchio, corn salad and pear cubes

...

Italian vegetable soup Minestrone with freshly grated parmesan cheese

...

Home made spinach ravioli with ricotta cheese served with home made gentle pesto sauce

...

Creamy cake with strawberries and fresh mint sauce

...

Freshly brewed coffee or tea with home made chocolate praline

**CZK 950 per person (minimum of 5 guests)**



# Czech Menu "1"

Amuse Bouche

...

Fillet of smoked trout with green salad and asparagus

...

Strong beef consommé with home made liver balls and vegetable julienne

...

Traditional "Svíčková" roast beef meat from South Bohemia with the vegetable cream sauce, marinated cranberries and Carlsbad dumplings

...

Cottage cheese dumplings with strawberries, sour cream and sugar

...

Freshly brewed coffee or tea served with home made chocolate praline

**CZK 1450 per person (minimum of 5 guests)**

# Czech Menu "2"

Amuse Bouche

...

Home made goose liver pâté with cranberries

...

Crispy baked leg from Vodňany's duck with apple cabbage and gentle herb dumplings

...

Warm cinnamon pancakes with fresh blueberries and home made whipped cream

...

Plate of assorted Czech cheeses with organic meadow honey

...

Freshly brewed coffee or tea served with home made chocolate praline

**CZK 1450 per person (minimum of 5 guests)**





LOUS BELONG  
APPLY HERE

WELL DONE  
APPLY HERE

APPLY HERE

# Buffet "1"

Assorted green salads and selection of classic dressings  
Fresh vegetables "Pinzimonio" with piquant tomato dressing  
Vegetable "Fritto Misto" with home made lemon mayonnaise  
Four kinds of mini sandwiches  
Prague ham with horseradish and pickles

...

Chicken skewers with sweet and sour chilli sauce  
Grilled Italian "Salcicia" sausages  
Mushroom quiche with cheese  
Strozzapreti "Cacio e Pepe"

...

Light Harmony potato purée  
Grilled marinated vegetables  
Freshly baked bread

...

Home made tiramisu cup  
Fresh fruits

...

Freshly brewed coffee and selection of teas

**CZK 850 per person (minimum of 20 guests)**



# Buffet "2"

Assorted green salads selection of classic dressings  
Fresh spinach leaves and rocket salad with olives, sun dried tomatoes and parmesan  
Tepid salad from three kinds of baked peppers and black olives  
Traditional Parma ham with melon  
Norwegian salmon carpaccio with dill and capers  
Smoked pork ham with horseradish cream and pickled vegetables

...

Italian mushroom risotto  
Penne with basil pesto and pachino tomatoes  
Chicken "Alla Cacciatora"  
Whole dorade baked in foil with mussels, seasonal vegetables  
Pork medallions with fresh rosemary

...

Light harmony potato purée  
Sautéed vegetables  
Rice pilaf  
Freshly baked bread

...

Assorted local cheese board with grapes and cherry preserve  
Mascarpone with fresh strawberries  
Vanilla bourbon crème brûlée  
Chocolate mousse with crashed nuts  
Fresh sliced fruit selection

...

Freshly brewed coffee and selection of teas

**CZK 1.000 per person (minimum of 20 guests)**





# Buffet "3"

Assorted green salads and selection of classic dressings  
Traditional Nicoise salad with tuna  
Baby mozzarella with cherry pachino tomatoes and home made pesto  
Catalan shrimps with tomatoes, onion and garlic  
Sea bass marinated with dill and Sicilian oranges  
Assorted local and imported cold cuts and salami

...

Sea food risotto  
Canelloni stuffed with spinach and ricotta cheese in home made tomato sauce  
Herb crusted baked salmon of Scotland  
Traditional Spanish paella  
Fried chicken strips  
Pork medallions with piquant sauce

...

Baked rosemary potatoes  
Grilled marinated vegetables  
Steamed rice  
Freshly baked bread

...

Assorted local cheese board with grapes and nuts  
Home made tiramisu cup  
Vanilla Panna Cotta with raspberry coulis  
Chocolate mousse with crashed nuts  
Fresh pineapple carpaccio

...

Freshly brewed coffee and selection of teas

**CZK 1.250 per person (minimum of 20 guests)**



# Buffet "4"

Assorted green salads a fresh vegetables with selection of classic dressings  
Fresh spinach leaves and rocket salad, sun dried tomatoes and parmesan dressing  
Vitello tonnato with capers, olives and extra virgin olive oil  
Beef tartare on bruschetta  
Lightly spicy salmon tartare with chilli dressing and ginger caviar  
Assorted local and imported cold cuts and salami  
Marinated black and green olives

...

Traditional French onion soup with cheese croutons

...

Italian saffron risotto  
Linguine with fresh mussels and tomatoes  
Grilled trout with home made lemon mayonnaise  
Grilled chicken breasts with "Verde" sauce  
Veal fillets with rocket salad and tomatoes  
Lukewarm roast beef with piquant cold sauce

...

Light harmony potato purée  
Grilled marinated vegetables  
Cheese polenta  
Freshly baked bread

...

Assorted local and imported cheese board with grapes and nuts  
Mascarpone with raspberries  
Chocolate brownies  
Fresh strawberries with whipped cream  
Fresh fruit salad and whole fruits

...

Freshly brewed coffee and selection of teas

**CZK 1.500 per person (minimum of 20 guests)**



# Buffet "5"

Assorted green salads a fresh vegetables with selection of classic dressings  
Fresh vegetables "Pinzimonio" with piquant tomato dressing  
Tomato salad with red onions, rocket salad and black olives  
Herb crusted roast beef  
Grissini with Parma ham  
Bresaola della Valtellina beef ham with fresh goat cheese  
Tonno Rosso - slowly baked tuna with olive oil and rocket salad  
Octopus salad with lukewarm potatoes and red onions  
Honey crusted pork ham on the bone with horseradish cream and pickled vegetables

...

Italian vegetable soup Minestrone

...

Spaghetti alla guitar with lobster, courgette and tomatoes  
Forest mushroom risotto

...

Assorted grilled meat specialities  
Dorade baked in a salty crust  
Shrimps with vegetables  
Fresh calamari with garlic  
Veal medallions with fresh rosemary  
Chicken breasts with nine fresh herbs and lemon  
Beef sirloin skewers with green pepper sauce  
(in summer months live grill on the Crystal Ballroom's terrace upon request)

...

Light harmony potato purée  
Baked potatoes with fresh cheese  
Grilled marinated vegetables  
Freshly baked bread

...

Assorted local and imported cheese board with grapes and nuts  
Wide selection of Alchemist desserts  
Home made sorbet and ice cream bar with condiments  
Fresh fruits and fresh fruit salad

...

Freshly brewed coffee and selection of teas

**CZK 2.500 per person (minimum of 20 guests)**



# Buffet "6" - Czech

Cucumber salad  
Tomato salad with green onion  
Boneless chicken roll with vegetable stuffing  
Sausage salad with pickled cucumbers and onion  
Home made goose liver pâté with cranberries  
Smoked trout with honey dressing  
Selection of traditional Czech open face sandwiches "chlebíčky"  
Prague ham with fresh horseradish and pickled vegetables

...

Czech potato soup with forest mushrooms

...

Roasted duck from Vodňany with cumin and red pear cabbage  
"Svíčková" roast beef meat with the vegetable cream sauce, marinated cranberries  
Traditional beef neck goulash with Pilsner Urquell beer  
Chicken breasts baked with rosemary with rosehip reduction

...

Assorted Czech bread and potato dumplings "knedlíky"  
Potato pancakes "lokše"  
Steamed rice with green peas  
Boiled chives potatoes  
Sautéed vegetables  
Freshly baked bread

...

Assorted Bohemian and Moravian cheeses with meadow honey  
Home made apple strudel with fresh whipped cream  
Cottage cheese dumplings with strawberries, melted butter, sour cream and sugar  
Pear compote with cinnamon  
Whole and sliced fresh fruits

...

Freshly brewed coffee and selection of teas

**CZK 1.350 per person (minimum of 20 guests)**



# Buffet "7" - Vegetarian

Assorted green salads a fresh vegetables with selection of classic dressings  
Marinated and grilled Mediterranean vegetables  
Meat tomatoes with mozzarella di bufala and home made basil pesto

...

South Bohemian creamy soup "Kulajda" with dill and forest mushrooms

...

Spinach & mushroom quiche  
Fried tofu with piquant tomato sauce  
Baked cauliflower with cheese sauce  
Canelloni stuffed with spinach and ricotta cheese served with gentle pesto sauce  
Baked vegetable lasagne  
Duo vařeného bílého a zeleného chřestů s omáčkou Béarnaise

...

Assorted local and imported cheese board with grapes and nuts  
Selection of Alchemist mini dessert  
Fresh fruits

...

Freshly brewed coffee or selection of teas

**CZK 1.350 per person (minimum of 10 guests)**



# Buffet & Menu Enhancement

## Chocolate fountain

You can choose whether to use dark, milk or creamy white chocolate. Max Chocolate Capacity is 2.5 kg. The dipping delicacies can be tailor made to your choice but could include fruit – strawberries, raspberries, pineapple to name a few as well as marshmallows, profiteroles and salted biscuits.

add CZK 295 per person

## Ice cream bar

Included four kinds of home made ice creams and sorbets

add CZK 195 per person

## Live crepe station

Toppings include: whipped cream, chocolate syrup, strawberry syrup and crushed nuts

add CZK 195 per person

## Live grill

Impress your guests with our selection of entrées grilled-to-order including sirloin skewers, chicken breast, salmon steaks, pork ribs and vegetables

add CZK 295 per person

## Fresh oysters

Three tier serving silver stand with 24 fresh native oysters. Only available during oyster season.

2.450 CZK





# *Bussines Breakfast*

## **Cold offer on the meeting table or buffet**

Assorted ham, cold cuts and cheese plate  
Smoked salmon and halibut with honey-mustard dressing  
Fresh vegetables with choice of dressings  
Fresh fruits and fresh fruit salads  
Home made yogurts and breakfast cereals

Freshly baked croissants and Danish pastries  
Czech pastry and bread  
Home made butter and margarine  
Assorted of preserves and honey

...

## **Hot buffet**

Fried or scrambled eggs  
Crispy bacon  
Baked beans in tomato sauce  
Chicken and pork sausages  
Grilled vegetables  
Pancakes with cinnamon sugar

...

## **Beverages**

Freshly brewed breakfast coffee, selection of black and green teas and infusions  
Hot, cold and low fat milk  
Assorted freshly squeezed juices, sparkling and still mineral water

**CZK 690 per person (minimum of 10 guests)**







J.C. ANDRÉ



**ALCHYMIŠT SEKT**

*Céat*

VELKÉ PAVLOVICKÉ, MOHAVA  
ČESKÉ REPUBLIKY

# Canapés

Mini mozzarella with cherry Pachino tomatoes marinated in basil pesto

...

Grissini with Parma ham

...

Chicken mini brochette with sweet and sour chilli sauce

...

Smoked salmon with chives cream

...

Prague ham & cheese

...

Camembert cheese with grapes

...

Parmesan cheese frittata with sun dried tomatoes

...

Meatballs in piquant tomato sauce

...

Cold gazpacho soup

...

Belgian chocolate dipped strawberries

**3 Items CZK 150 per person**

**5 Items CZK 200 per person**

**7 Items CZK 250 per person**

# Deluxe Canapés

Tempura tiger prawns

...

Vol-au-vent with goat cheese

...

Fresh oyster

...

Scottish salmon maki

...

Mini baked potatoes with sour cream and bacon

...

Salmon roe caviar blinis

...

Duck foie gras on a crostini

...

Roast beef roll with horseradish

**3 Items CZK 250 per person**

**5 Items CZK 350 per person**

**7 Items CZK 450 per person**



# Welcome Reception

A glass of Alchemist Sekt Brut served with fresh strawberry

...

Orange and apple juice, still and sparkling mineral water

...

1 pc Chicken mini brochette with sweet and sour chilli sauce

...

2 pc Smoked salmon with chives cream

...

2pc Canapé with Prague ham & cheese

**CZK 300 per person (minimum of 10 guests)**

# Champagne Reception

A glass of Forget-Brimont 1er Cru Brut Champagne with fresh strawberry

...

Orange and apple juice, still and sparkling mineral water

...

2 pc Vol-au-vent with goat cheese

...

1 pc Fresh oyster

...

1 pc Spiced Scottish salmon and vegetable skewer

...

2 pc Salmon roe caviar blinis

...

1 pc Foie gras on a crostini

**CZK 650 per person (minimum of 20 guests)**



## Beverage Package "1"

- Half bottle of white wine Pinot Gris Alchymist Floriánek  
or red wine Zweigeltrebe Alchymist Floriánek  
or three glasses of Pilsner Urquell beer  
or three non-alcoholic beverages
- Unlimited consumption of mineral water

**CZK 290 per person**

## Beverage Package "2"

- One glass of Alchymist Brut Sekt for toast
- Half bottle of white wine Chardonnay Alchymist  
or red wine Cabernet Sauvignon Alchymist  
or three glasses of Pilsner Urquell beer  
or three non-alcoholic beverages
- Unlimited consumption of mineral water

**CZK 490 per person**

## Beverage Package "3"

- One glass of Forget-Brimont 1er Cru Brut Champagne for toast
- Half bottle of white wine Pinot Grigio Rulander  
or red wine Dolceto d'Alba Fiorenzo Nada DOC  
or three glasses of Pilsner Urquell beer  
or three non-alcoholic beverages
- Unlimited consumption of mineral water

**CZK 690 per person**

Special offer available only with any menu or buffet from this offer. Maximum 1 package per person. Not to be sold separately.



# Open Bar Standard

## Unlimited consumption during the below stated hours:

Coca Cola  
Coca Cola light  
Fanta Orange  
Sprite  
Kinley Tonic  
Orange and apple juice  
Still and sparkling mineral water  
Znčkový sekt Alchymist  
White wine Pinot Gris Alchymist Floriánek  
Red wine Zweigeltrebe Alchymist Floriánek  
Pilsner Urquell beer

**CZK 350 per person (1 hour)**

**CZK 650 per person (3 hours)**

**CZK 990 per person (5 hours)**

# Open Bar Gold

## Unlimited consumption during the below stated hours:

Coca Cola  
Coca Cola light  
Fanta Orange  
Sprite  
Kinley Tonic  
Orange, apple and grapefruit juice  
Alchymist Brut Sekt sparkling wine  
White wine Pinot Gris Alchymist  
Red wine Cabernet Sauvignon Alchymist  
Pilsner Urquell beer  
Johnnie Walker Red  
Absolut Vodka  
Beefeater Dry Gin  
Bacardi  
Becherovka Liqueur  
Rémy Martin V.S.O.P.

**CZK 990 per person (1 hour)**

**CZK 1,990 per person (3 hours)**

**CZK 2,490 per person (5 hours)**





**Alchemist Grand Hotel and Spa**

Tržiště 19, 118 00 Prague 1 - Mala Strana, Czech Republic

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# General Conditions

## DINING ROOMS SPECIAL CONDITIONS

- For purpose of serving lunch or dinner, we do not charge any room rental but 15% service charge from the consumption will added to the bill and following conditions will apply:
  - Bookings for the exclusive use of the Aquarius Restaurant require a minimum consumption of CZK 75,000. Available on peak dates only, upon request.
  - Bookings for the Crystal Ballroom require a minimum consumption of CZK 50,000.
  - Bookings for the Mirror Gallery require a minimum consumption of CZK 25,000.

## BOOKINGS & DEPOSITS

- A non-refundable deposit of 50% of the estimated final amount and a written or e-mail order are required to confirm your booking. Full prepayment of the estimated charges must be received seven days prior to the event.
- Final number of guests is required 48 hours in advance. This number will be considered a guarantee, is not subject to reduction, and charges will be made accordingly.
- Although the prices quoted in this offer will be held where possible, the hotel reserves the right to amend the prices shown where appropriate. All prices quoted include valid VAT. VAT is subject to change.

## CANCELLATION POLICIES

- Cancellations or postponements of or amendments to reservations must be made in writing and approved by the Alchemist Grand Hotel and Spa. Cancellations, postponements and amendments will result in the payment of cancellation fees by the Purchaser to the Alchemist Grand Hotel and Spa.
- The Purchaser agrees to settle the following charges in case of cancellation of the event or full or part non-arrival:
  - 50% deposit paid for the confirmation of the booking from the side of the Alchemist Grand Hotel and Spa is non refundable.
  - 14 - 8 days prior to the event - 80% cancellations fees.
  - 7 - 0 days prior to the event and non-arrival - 100% cancellations fees.

## EXTRA SERVICE FEE

- The Purchaser agrees to pay for extra food and beverages consumed or received by the guests that are not part of the initial contract when ordered by the Purchaser or its representatives.
- Any food, beverage and extras consumed by the staff of the organizing party will be paid by the Purchaser.

## LIVE MUSIC

- Live music or a disco can be held in the Crystal Ballroom only. Dancing and loud music can continue latest until 12 midnight.

## CORKAGE

- Should the Purchaser wish to provide his own wine and Champagne (maximum 1 bottle for two guests) or spirits (maximum 1 bottle for 10 guests) to be served during the event a corkage fee of CZK 250 per bottle of wine or CZK 500 per bottle of spirit will be made.

## OUTSIDE VENDORS

- Alchemist Grand Hotel and Spa reserves the right to approve all vendors. The Hotel has to be provided with a list of vendors involved in your event, including phone number and contact person.

## DECORATIONS

- Decorations may not be attached with nails, staples, tape or any other substance in order to prevent damage to the fixtures and furnishings. Items or displays brought into the Alchemist Grand Hotel and Spa must be approved by your Hotel Conference Coordinator.



# References

Abbot • AbbVie Pharmaceuticals • Abercrombie & Kent • Adecco • Adidas • AEGON • AGF • Agip • Allen & Overy • American Express Europe Ltd • American Chamber of Commerce in the Czech Republic • Apotex • Arbor Networks • ARC International Cookware • ARNO - Design GmbH • Avon Cosmetics • AXA • Bayer Healthcare • BEL Groupe • Bouygues • British Chamber of Commerce in the Czech Republic • Bvlgari • Camera di Commercio e dell'Industria Italo-Ceca • Campari • Canadian Chamber of Commerce in the Czech Republic • Chamber of Deputies of the Parliament of the Czech Republic • Chisa • Cartier • Cisco Systems • Computer Associates Ltd • Czech China Chamber of Collaboration • Česká stomatologická komora • Česká pojišťovna • Dalkia • Energizer • Embassy of the United States of America in the Czech Republic • Embassy of Ernst & Young • Exxon Mobil • Lubricants & Specialties • F+C Asset Management • Factocic • Halada • Harley - Davidson • Hewlett - Packard • HSBC • IBM • ING • International Skating Union • Intertek • Jabra • John Deere • Johnson & Johnson • Lhoist • Lukoil • Makro Cash & Carry • Mary Kay • Merck Serono • Mettler Toledo • Ministry of Foreign Affairs of the Czech Republic • MicroVention Europe • Miles Neste Oil • Nokia • Novartis Vaccines • Nutricia • Oberbank AG • ORCO • Panasonic • Philips • Rémy Cointreau • Renault • Sandart & Partners Advokatbyra KB • SAP • SAS Institute • Securitas DirectAS • Senate of the Parliament of the Czech Republic • Sephora • Servier • Škoda Auto • Soc. Chimica E. Fedeli • SpareBank 1 Finans Ostlandet • Sparkasse • Spire Payments • Star Alliance • Starcom MediaVest Group • Telefónica O2 • Tesco Stores • Tchibo • T-Mobile • Vodafone • Wrigley Confections • Ysonut Laboratories • Yuasa Battery Europe • Zentiva

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