



Your Fairytale Wedding

*at the
Alchemist Grand Hotel and Spa*



Welcome to the Alchemist

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

There are not many cities in the world which can provide a better setting for your wedding than Prague. This city, full of inexpressible charm and splendour, is a place suitable for the magical characteristics of such an event. It is your time to feel like royalty and treat yourself and your loved ones to something which will be truly special and unforgettable: A romantic wedding at our luxury, boutique hotel in downtown Prague.

Our establishment provides you with all you could wish for on such a day: Picturesque surroundings, fairytale accommodations, top-quality wellness spa facilities and the best dining Prague has to offer.

Enjoy your special wedding day in the charming atmosphere of the Alchemist Grand Hotel and Spa, located only few steps from the Charles Bridge in the heart of Prague, at Malá Strana.



The Alchemist Grand Hotel and Spa is an ideal place for your wedding reception, whether you plan a celebration with your closest friends or a spectacular wedding celebration.

We will take care of your wedding reception to the last detail so this day is the most special day for you. We will take care of everything, including the transport by the historic Rolls Royce limousine, the flowers, the table decorations, the name tags printing and the wedding menus according to your choice.

The Alchemist Grand Hotel and Spa offers two private rooms or the Aquarius Restaurant as unique places for your memorable wedding day.





Mirror Gallery

We are proud to offer one of our historical and impressive gothic halls as a unique venue for your private wedding lunch or dinner. 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. The Mirror Gallery is also the ideal place to hold your wedding ceremony.



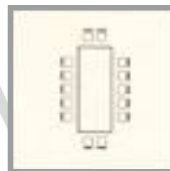
Wedding Ceremony
40



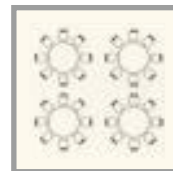
U-Shape
22



T-Shape
34



Royal Table
30



Banquet Rounds
32



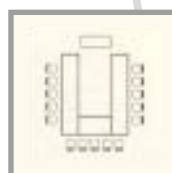


Crystal Ballroom

The Crystal Ballroom is located on the first floor and it has a capacity of up to 100 people. This 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.



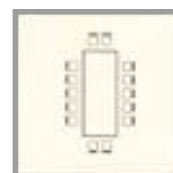
Cocktail
100 (250 with garden)



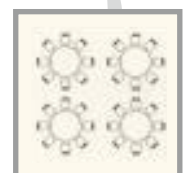
U-Shape
34



T-Shape
34



Royal Table
38



Banquet Rounds
56

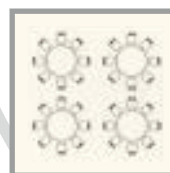


Crystal Ballroom Garden

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 tranquility of the countryside. Providing the perfect setting for a wedding lunch or dinner for its romantic feel and beauty. This truly is a venue that should not be missed.



Cocktail
150



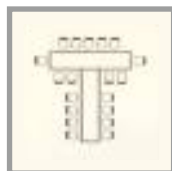
Banquet Rounds
70





Aquarius Restaurant

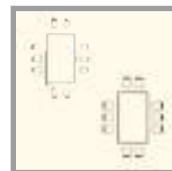
Aquarius Restaurant features an eclectic array of Italian and Mediterranean dishes, which includes a wide selection of home made pasta, fresh fish and seafood. The Executive Chef Tomáš Sysel prides himself upon selecting fresh ingredients and serving dishes of the highest quality. An extra treat is the authentic Czech menu, a seasonal offer or a special wedding menu.



T-Shape
32



Royal Table
32



Restaurant
60 (+ 32 on terrace)



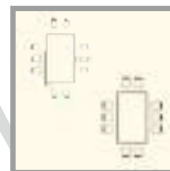


Fountain Courtyard

The Fountain Courtyard provides a wonderfully intimate setting for all day dining or welcome cocktail receptions. It is also the ideal place to hold your wedding ceremony.



Cocktail
50



Restaurant
32





Lobby Bar

The Lobby Bar is ideal place for pre-dinner drinks, welcome receptions or a digestive after a delicious wedding lunch or dinner. A wide range of cocktails and alcoholic and non-alcoholic beverages is available and it is worth trying our extensive collection of famous cognacs, whiskies or brandies accompanied by a chef's selection of finger foods and canapés.



Cocktail
40



Wedding Menu Creations

The Alchemist Grand Hotel and Spa is proud of its culinary art and offers a wide range of preselected menus and buffet receptions. Yet we are also happy to create a special tailor-made offer for you and recommend quality wines and beverages.



Before dinner

CANAPÉS

Mini mozzarella with cherry pachino tomatoes marinated in basil pesto

...

Grissini with Parma ham

...

Chicken mini brochette with sweet and sour chili sauce

...

Smoked salmon with chives cream

...

Prague ham & cheese

...

Camembert cheese with grape

...

Parmesan cheese frittata with sun dried tomatoes

...

Meatballs in piquant tomato sauce

...

Belgian chocolate dipped strawberries

3 items CZK 150 per person

5 items CZK 200 per person

7 items CZK 250 per person

(5 guests minimum)

DELUXE CANAPÉS

Tempura tiger prawn

...

Fresh oyster

...

Scottish salmon maki

...

Mini baked potatoes with sour cream and bacon

...

Salmon roe caviar blini

...

Quail egg with Tzar caviar

...

Duck foie gras on a crostini

...

Roast beef roll with horseradish

1 item CZK 100 per person

3 items CZK 250 per person

5 items CZK 350 per person

7 items CZK 450 per person

(10 guests minimum)



Before dinner

WELCOME RECEPTION

A glass of Alchemist Sekt Brut served with fresh strawberry

...

Orange and apple juice, still and sparkling mineral water

...

1 pc Camembert cheese with grape

...

2 pc Canapé with smoked salmon with chives cream

...

2pc Canapé with Prague ham & cheese

CZK 300 per person (5 guests minimum)

CHAMPAGNE RECEPTION

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

...

Orange and apple juice, still and sparkling mineral water

...

1 pc Vol-au-vent with goat cheese

...

1 pc Spiced Scottish salmon and vegetable skewer

...

1 pc Salmon roe caviar blini

...

1 pc Quail egg with Tzar caviar

...

1 pc Foie gras on a crostini

CZK 650 per person (10 guests minimum)



Traditional Czech Wedding Menu

CZECH WEDDING MENU 1

Amuse Bouche

...

Fillet of smoked trout with green salad and asparagus

...

Strong beef consommé with homemade liver balls and vegetable julienne

...

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

...

Sweet strawberry dumplings with melted butter, sugar and cottage cheese

...

Freshly brewed coffee or tea served with traditional Czech wedding buns

CZK 1.450 per person (5 guests minimum)

CZECH WEDDING MENU 2

Amuse Bouche

...

Homemade 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 homemade whipped cream

...

Plate of assorted Czech cheeses with organic meadow honey

...

Freshly brewed coffee or tea served with traditional Czech wedding buns

CZK 1.450 per person (5 guests minimum)



Wedding Menu

WEDDING MENU 1

Assorted cold platters with salami, cold cuts, sausages, cheese and fish, accompanied by fresh vegetables

...

Dorado royal fillet with Mediterranean vegetables, salmon roe caviar and olives

...

Black Angus beef steak with creamy Harmony potato purée, baked chard and red wine sauce

...

Hot chocolate cake with fresh raspberries and mint jelly

...

Freshly brewed coffee or tea with homemade chocolate praline

CZK 1.750 per person (5 guests minimum)

WEDDING MENU 2

Amuse Bouche

...

Spinach cream with tempura prawns, horseradish foam and pickled ginger

...

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

...

Vanilla panna cotta with passion fruit and red berries coulis

...

Freshly brewed coffee or tea with homemade chocolate praline

CZK 1.150 per person (5 guests minimum)

WEDDING MENU 3

Amuse Bouche

...

Homemade duck liver pâté with cranberries, green salad and herb toast

...

Trio of pastas with freshly grated parmesan cheese

...

Baked sea bass fillet with green asparagus, ratté potatoes and tarragon foam

...

Tender snow cake with fresh strawberries

...

Freshly brewed coffee or tea with homemade chocolate praline

CZK 1.650 per person (5 guests minimum)



Wedding Menu

WEDDING MENU 4

Amuse Bouche

...

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

...

Fried black tiger prawn, calamari and courgette with homemade lemon mayonnaise

...

Cream of forest mushrooms with chicken meat gnocchetti and fresh herbs

...

Blood orange sorbet with Campari

...

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

...

Creamy Belgian white chocolate and almond cake with fresh blackberries

...

Freshly brewed coffee or tea with homemade chocolate praline

CZK 1.950 per person (5 guests minimum)

WEDDING MENU 5

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 mango and Champagne sorbet

...

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 homemade chocolate praline

CZK 2.450 per person (5 guests minimum)



Wedding Menu

WEDDING MENU 6

Amuse Bouche

...

Homemade pâté of duck foie gras with fig jelly, lightly toasted pistachio brioche and 12 years aged balsamic vinegar

...

Tuna tatare with eight fresh herbs, cappers, potato pancake and rocket salad

...

Milanese creamy saffron risotto with baked parmesan croquant

...

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

...

Fresh strawberry and vodka sorbet

...

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

...

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

...

Assorted four kinds of Belgian chocolate plate

...

Freshly brewed coffee or tea with homemade chocolate praline

CZK 2.950 per person (5 guests minimum)

CHEF'S WEDDING TASTING MENU

Amuse Bouche

...

Italian tuna sashimi with lime dressing, avocado and dill

Ryzlink Vlašský Volařík Mikulov late harvest 2014

...

Young leek cream with potatoes, watercress and green asparagus

Chardonnay Alchemist Moravino Valtice late harvest 2013

...

Creamy risotto with prosecco, asparagus and tiger prawn

Riesling Dönnhoff trocken 2014

...

Homemade pink grapefruit sorbet with drop of Aperol

...

Pink baked lamb chops with sautéed vegetables and creamy spinach

Lucente Marchési de Frescobaldi 2013

...

Fresh strawberries with mint zabaglione

Franciacorta 61' Berlucchi Rosé

...

Freshly brewed coffee or tea with homemade chocolate praline

CZK 1.550 per person (5 guests minimum)

CZK 2.700 per person including paired wines (5 guests minimum)



Children's Menu

CHILDREN'S MENU 1

Amuse Bouche

...

Homemade tomato soup with pasta letters

...

Fried chicken fingers with green peas, young carrot and French fries or light potato purée

...

Pancakes with fresh strawberries and whipped cream

...

Tea with homemade chocolate praline

CZK 750 for children up to 6 years old

CHILDREN'S MENU 2

Amuse Bouche

...

Chicken broth with vegetable julienne and noodles

...

Spaghetti with yummy meat balls and tomato sauce

...

Two ice cream scoops with fresh fruits and chocolate sauce

...

Tea with homemade chocolate praline

CZK 750 for children up to 6 years old



Sharing Platter Meals

COLD CUTS PLATTER

Baked pork, roast beef, tender chicken, assorted salami, horseradish and mustard

(1 kg) CZK 1.500

ASSORTED CHEESE PLATTER

Assorted Italian, French and Czech cheeses with grapes, nuts and honey

(1 kg) CZK 1.500

DUCK FOIE GRAS

Terrine of duck foie gras with pistachio and mint jelly

(1 kg) CZK 3.500

MIXED MEAT GRILL

Beef entrecote, chicken breasts and legs, spicy pork fillets with baked potatoes

(1 kg) CZK 2.150

ASSORTED FISH PLATTER

Smoked salmon, halibut and butter fish fillets, marinated shrimps with assorted dressings

(1 kg) CZK 2.000

TZAR CAVIAR

Caviar, blinis, boiled eggs, crème fraîche, onion

(100 g) CZK 1.000

LOBSTER AND SEA FOOD PLATTER

Whole lobster, langoustines, tiger prawns, assorted cold sauces

(min. 1 kg) CZK 2.450

FISH AND SEA FOOD GRILL

Salmon, halibut, shrimps, mussels, octopus with lemon-butter sauce

(1 kg) CZK 2.450

VEGETABLES

Assorted tomatoes, cucumbers, radishes, bell peppers, celery, with herbs and dressings

(1 kg) CZK 950

CAPRESE

Traditional Buffalo Mozzarella with tomatoes and homemade pesto

(1 kg) CZK 1.250

FRUITS

Selection of whole and sliced tropical and local fruits, strawberries, pineapple decorated on a banana leaves

(1 kg) CZK 950

(three tier stand) CZK 2.950





Svatební menu

*Selenička Alchymist Sektu
s čerstvou jahodou*

*Parpaccio z pravé svičkové
s čerstvými olivami
s čerstvými olivami
s čerstvými olivami*



Create Your Own Menu

STARTERS

Veal saddle tartar with crushed cocoa beans, homemade potato focaccia and chips from Südtiroler Speck ...	CZK 445
Light cod "baccalà mantecato" with tepid potato & leek purée, anchovy dressing and fresh chives ...	CZK 395
Aged dried beef ham Bresaola della Valtellina with fresh organic goat cheese, Pecorino Romano cheese, rocket salad and fresh herbs ...	CZK 395
Sea food trio with octopus carpaccio, tuna sashimi and slightly spicy prawn with coriander and garlic ...	CZK 445
Cold vegetable soup with Taggiasca black olives and Feta cheese ...	CZK 245
Grilled eggplant, traditional Buffalo Mozzarella and beef tomatoes tower with fresh basil leaves and Casa Rinaldi extra virgin olive oil ...	CZK 345
Original Beluga Malosol caviar 50 gr. served on a crushed ice with chopped eggs, crème fraîche, onion, lemon, butter and toasts	CZK 5.490

SALADS

Hand picked leaf salad with merlot wine, extra virgin olive oil dressing and roasted pine nuts ...	CZK 245
Rocket salad with red and white chicory, cherry Pachino tomatoes, parmesan cheese, extra virgin olive oil and 8 years aged balsamic vinegar ...	CZK 345
Mixed vegetable salad with cucumber, tomatoes, peppers and green leaves ...	CZK 345
Traditional Caesar salad with grilled chicken	CZK 395

SOUPS

Czech potato soup "Bramboračka" with forest mushrooms and autumn garden vegetables ...	CZK 245
Traditional cheese gratinated onion soup ...	CZK 245
"Kulajda" – cream soup with dill, forest mushrooms and poached egg ...	CZK 245
Strong beef consommé with homemade liver balls and vegetable julienne	CZK 245



Create Your Own Menu

RISOTTO AND PASTA

Traditional Milanese saffron risotto with baked Parmesan croquant ...	CZK 445
Risotto with shrimps and fresh asparagus ...	CZK 445
Strozzapretti “cacio e pepe” with cheese, prawns, cherry pachino tomatoes and calamari ...	CZK 395
Potato gnocchetti with Sicilian tomatoes, baked peppers, fresh spinach, Buffalo Mozzarella and homemade basil pesto ...	CZK 395
Slightly spicy bavette with garlic, extra virgin olive oil and fresh anchovies ...	CZK 395
Homemade ravioli stuffed with spinach and ricotta cheese served with gentle pesto sauce ...	CZK 345
Spaghetti with homemade Sicilian tomato sauce and fresh basil ...	CZK 345
Paccheri with swordfish, mussels, San Marzano cherry tomatoes, black olives and capers	CZK 445

FISH & SEAFOOD

Poached fillet of turbot with parsley potatoes, baby carrot and light mushroom foam ...	CZK 645
Grilled yellow fin tuna with lukewarm potato salad with red onion, beans, courgette, black olives and green spinach ...	CZK 645
Baked sea bass with courgette, tomato “pappa al pomodoro” and Ligurian olive tapenade ...	CZK 645
Whole sea bass for two persons baked in foil with prawns, mussels, seasonal vegetables and fresh herbs ...	CZK 1,450
Grilled halibut steak with aubergine and potato purée, avocado and salmoriglio dressing with fresh herbs ...	CZK 645
Baked calamari and prawns with venere black rice, cherry pachino tomatoes and fava beans ...	CZK 695
Baked St. Jacques scallops with peas purée, red beetroot and olive tapenade ...	CZK 745
Half of the poached lobster with tepid garden vegetables, light egg yolk sauce and caviar	CZK 895



Create Your Own Menu

MEAT

Grilled Czech farm chicken breast with forest mushrooms, potato pancake and Port wine sauce ...	CZK 545
Crispy baked leg from Vodňany's duck with apple cabbage and Carlsbad herb dumplings ...	CZK 545
Grilled medallions of veal saddle with truffle butter, sugar snaps, light Harmony potato purée and Villa Zarri cherry brandy sauce ...	CZK 645
Grilled lamb sirloin and Mediterranean vegetable skewer with light garlic spinach, rosemary jus and potato cake ...	CZK 795
Black Angus beef steak with creamy Harmony potato purée, baked chard and red wine sauce ...	CZK 895
Argentinian beef tournedos with potato-mushroom terrine, pan fried asparagus and pickled cipollata onions ...	CZK 845
"Svičková" – roast beef meat with the vegetable cream sauce, Carlsbad herb dumplings and cranberries	CZK 545

CHEESE

Assorted plate of local farm cheeses with walnuts and preserve	CZK 295
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DESSERTS

Traditional tiramisu with chocolate sauce ...	CZK 245
Vanilla panna cotta with passion fruits and raspberry coulis ...	CZK 245
Vanilla bourbon crème brûlée ...	CZK 245
Assorted four kinds of Belgian chocolate plate ...	CZK 245
Tender snow cake with fresh strawberries ...	CZK 245
Hot chocolate moelleux with fresh fruits ...	CZK 245
Selection of fruit sorbets and ice creams ...	CZK 195
Selection of fruit sorbets with your choice of vodka, calvados, champagne ...	CZK 295
Three kinds of traditional homemade Czech wedding buns	CZK 225



Wedding Buffet

CZECH WEDDING BUFFET

Smoked trout with honey mustard dressing · Prague ham on the bone with horseradish cream · Traditional potato salad

Sausage salad with pickled peppers and onion · Cucumber salad · Shopska salad · Czech open face sandwiches

Traditional potato soup with forest mushrooms

Traditional roasted Czech duck with apple cabbage · Traditional Czech “Svíčková” - Roast beef meat in vegetable cream sauce
Prague butcher’s beef goulash with Pilsner beer · Chicken breasts with forest mushrooms · Baked pikeperch with garlic and herbs

Variation of Czech bread and potato dumplings · Potato pancakes · Chives potatoes · Sautéed vegetables

Fresh bakery products and homemade bread

Choice of Czech cheeses with walnuts and honey · Homemade apple strudel

Sweet strawberry dumplings with melted butter, cottage cheese and sour cream · Plum cake with poppy seeds and crumble topping

Traditional Czech wedding buns filled with curd cheese, poppy seeds and plum jam · Whole and sliced fresh fruits

Freshly brewed coffee or selection of teas

CZK 1.550 per person (10 guests minimum)

WEDDING BUFFET 1

Assorted salads with classic dressings · Octopus carpaccio with potatoes, red scallions and black olives

Smoked salmon with crème fraîche · Homemade chicken liver pâté with cranberries · Baked roast beef with parmesan cheese and rocket salad

Chicken velouté cream with vegetables

Fried tuna sambousak · Beef meat balls in tomato sauce · Risotto with forest mushrooms

Spaghetti alla gitara with mussels and cherry pachino tomatoes

Grilled salmon with lemon mayonnaise · Baked chicken breasts with Verde sauce · Veal cutlets with rocket salad and tomatoes

Roasted pork tenderloin with sauce of porcini mushrooms

Light purée made of Harmony potatoes · Lukewarm garden vegetables · Rice pilaf with green peas

Fresh bakery products and homemade bread

Choice of local farm cheeses with walnuts and preserves · Crème brûlée · Tiramisu · Vanilla panna cotta · Apple pie

Wedding buns · Whole and sliced fresh fruits

Freshly brewed coffee or selection of teas

CZK 1.650 per person (10 guests minimum)



Wedding Buffet

WEDDING BUFFET 2

Assorted salads with classic dressings · Fresh vegetables “pinzimonio” with piquant tomato dressing
Tomatoes with red onion, rocket salad and black olives · Bresaola della Valtellina with fresh goat cheese
Tonno Rosso – golden-brown baked tuna fish with olive oil and rocket salad · Ham and cheese platter with assorted pickled vegetables
Shrimp cocktail with homemade lemon mayonnaise and fresh dill

Traditional vegetable Minestrone soup

Milanese saffron risotto · Tagliatelle with homemade tomato sauce · Mini fried chicken escallops · Baked frog legs with fresh herbs marinade
Fried noodles with chicken and vegetables

Whole dorade royal baked in a salty crust · Honey crusted duck legs · Baked chicken legs in tarragon sauce
Baked rack of lamb with rosemary · Stewed beef cheeks ragout in red wine

Baked rosemary potatoes · Marinated and grilled Mediterranean vegetables · Basmati rice
Cheese polenta · Fresh bakery products and homemade bread

Choice of imported cheeses with walnuts and jam · Crème brûlée · Tiramisu · Vanilla panna cotta · Apple pie
Chocolate brownies · Cinnamon pancakes · Whole and sliced fresh fruits

Freshly brewed coffee or selection of teas

CZK 1.950 per person (20 guests minimum)

WEDDING BUFFET 3

Assorted leaf salads and fresh vegetables with classic dressings · Cucumber salad with yogurt
Traditional Caesar salad · Grissini with Parma ham · Assorted cold cuts and fish platter · Homemade pâté with almonds
Tuna tartare with capers · Octopus salad with potatoes and onion
Honey crusted Prague ham, horseradish cream, pickled vegetables

Strong beef consommé with homemade liver balls and vegetable julienne

Tagliatelle with vegetables · Paella with sea food and chicken · Mushroom risotto

Grilled dorade royal fillets · Shrimps with vegetables · Fresh calamari with garlic · Veal medallions with rosemary
Chicken breasts with nine herbs and lemon · Beef sirloin brochettes with green pepper sauce
Traditional Czech “Svíčková” - Roast beef meat in vegetable cream sauce · Prague butcher’s beef goulash with Pilsner beer
Grill specialities (with live grill option in summer months in the Crystal Ballroom’s garden)

Light purée made of Harmony potatoes · Marinated and grilled Mediterranean vegetables · Thyme potatoes
Fresh bakery products and homemade bread

Choice of imported cheeses with walnuts and grapes · Wide selection of homemade desserts
Homemade ice creams and sorbets with condiments · Whole and sliced fresh fruits

Freshly brewed coffee or selection of teas

CZK 2.450 per person (20 guests minimum)



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 homemade 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 GRIL

Impress your guests with our selection of entrées grilled-to-order including sirloin skewers, chicken breast, burgers, pork ribs and vegetables. Available in summer months in Crystal Ballroom garden only, weather permitted.

from CZK 495 per person



Wedding Cake

A wedding cake is an inseparable part of every wedding reception and a dominant feature of the festive table.

Rely on us and we will create a unique wedding cake designed especially for you and according to your needs so that it matches the decorations of the hall and the table.

We are sure that your wedding cake will be the most beautiful decoration of your wedding reception and that your guests will talk about it long after. Our cakes are made only of first class ingredients and prepared by our experienced chef confectioner.



Wedding Cake Ideas



Fondant covered designed wedding cakes begin at
CZK 1,500 per kilogram



Beverages

BEVERAGE PACKAGE 1

Half bottle of Alchemist house wine (Rulandské šedé or Zweigeltrebe) or three beers or three soft drinks, unlimited mineral water

CZK 290 per person

BEVERAGE PACKAGE 2

Glass of Alchemist Sekt Brut, half bottle of Alchemist house wine (Rulandské šedé or Cabernet Sauvignon) or three beers or three soft drinks, unlimited mineral water

CZK 490 per person

BEVERAGE PACKAGE 3

Glass of Forget-Brimont 1er Cru Brut Champagne for toast, half bottle of Italian wine (Pinot Grigio or Corvina Castelforte) or three beers or three soft drinks, unlimited mineral water

CZK 790 per person

BEVERAGE PACKAGE 4

Three soft drinks or juice, unlimited mineral water

CZK 190 per person

OPEN BAR STANDARD - unlimited consumption

White and red Alchemist house wine (Rulandské šedé or Zweigeltrebe), beer, assorted Pepsi soft drinks, orange and apple juice, mineral water

CZK 400 per person (1 hour)

CZK 750 per person (3 hours)

CZK 1.000 per person (5 hours)

OPEN BAR GOLD - unlimited consumption

White and red wine Castelforte (Pinot Grigio or Corvina), Alchemist Sekt Brut, beer, Johnnie Walker Red, Absolut Vodka, Beefeater Dry Gin, Bacardi, Becherovka, Hennessy Fine de Cognac, assorted Pepsi soft drinks, orange and apple juice, mineral water

CZK 1.150 per person (1 hour)

CZK 1.950 per person (3 hours)

CZK 2.950 per person (5 hours)



Enhancements

Your wedding celebrations at the Alchemist Grand Hotel and Spa will be a unique and very special occasion. We are pleased to offer you the opportunity of enhancing your day with unique aspects which will make your day even more magical.



CHAMPAGNE GLASS TOWER

Impress your guests with the welcome drink served in style

CZK 3,550

WHITE CHAIR COVERS

Your wedding ceremony or dinner could become even more beautiful with our white chair covers

CZK 75 each

ENGRAVED SILVER PLATED WEDDING CAKE SERVERS

Cut your first slice of wedding cake as Mr. and Mrs. with the original Wedgwood silver plated wedding cake servers. Consider engraving your wedding cake server as a special keepsake that you can use on your anniversaries or other special occasions. Gift box to take away included.

CZK 3.450

SEATING PLAN AND NAME TAGS

We custom design and print for you a seating plan, table signs, name tags and menus on a luxury matte or glossy paper 250 g. All-inclusive price for weddings up to 50 guests including rent of the stand and frame.

CZK 4.950





Wedding Flower & Decorations

Our professional skilled florists can prepare a beautiful bouquet for the bride but also flower decorations for the wedding table, ceremony place, vehicle decorations and other flower decorations and arrangements as you desire.



LOW CENTERPIECE

incl. of floral, candle arrangements, and theme decorations

from CZK 950 for 4 persons

ROUND TABLE CENTERPIECE

incl. of floral, candle arrangements, and theme decorations

from CZK 2.800

CEREMONY TABLE DECORATION

CZK 2.500

BRIDAL BOUQUET

from CZK 2.000



Complimentary Wedding Night

The wedding ceremony and reception are just the beginning. Imagine our gorgeous Alchemist Grand Hotel and Spa Wedding Suite the night of your wedding with breakfast the morning after served to your bed.

Complimentary wedding night is included in any wedding dinner or reception booked in our Crystal Ballroom.





Berg Archová
Gasse | ulice
304-309.517.

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General Conditions

BOOKINGS & PAYMENTS

- 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 60.000.
- Bookings for the Mirror Gallery require a minimum consumption of CZK 30.000.
- Service charge of 15% will be added to the total consumption.
- A non-refundable deposit of 50% of the estimated final amount and a written or e-mail order are required to confirm your booking. Unless otherwise agreed a full prepayment of the estimated charges must be received three days prior to the event.
- Final number of guests is required two working days 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 reserve the right to amend the prices shown where appropriate. All prices quoted include VAT.

LIVE MUSIC

- Live music or a disco can be held in the Crystal Ballroom only. Dancing and loud music can continue latest until 23:00.

OWN FOOD AND BEVERAGES

- No food or beverages of any kind are permitted to be brought on to the premises by the organizer or any of the persons, guests from outside, unless otherwise agreed, except your own beverages and wedding. Following charges will apply:
 - Should you wish to provide your own wine to be served during your wedding reception or event a corkage of CZK 250 per bottle will be charged.
 - Should you wish to provide your own champagne or spirits to be served during your wedding reception or event a corkage charge of CZK 500 per bottle will be charged.
 - Should you wish to provide your own wedding cake to be served during your wedding reception or event a service charge of CZK 100 per person will be charged.

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 Wedding Coordinator.



All you need is love, we'll provide the rest!



Contact us

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fax: +420 257 286 010

ALCHYMIST GRAND HOTEL AND SPA

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