Dear Valued Guest,

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

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

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

Executive Chef & The Hilton Prague Culinary Team
Franco Luise
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- Healthy Breakfast

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- Special Themed Coffee Breaks

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- Beverage list
BREAKFAST MENUS

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

Selection of Fruit Juices
Freshly Baked Danish Pastries, Croissants and Hilton Muffins
Homemade Breads, Toasts and Rolls
Butter, Margarine, Jam and Marmalade
Freshly Brewed Coffee and Tea

445 CZK per person
Breakfast Menus

HILTON BREAKFAST

- Selection of Fruit Juices, Multivitamin and Tomato Juice
- Freshly Sliced Fruit Display
- Freshly Baked Danish Pastries, Croissants, Donuts and Homemade Breads and Rolls
- Toast with Butter, Margarine, Nutella, Jam and Marmalade
- Assorted Garden Greens with Dressing and Condiments
- Butcher’s Platter of Ham, Turkey and Salami
- Local and imported Cheeses
- Smoked Fish Platter
Hilton Breakfast

- Corn Flakes, Muesli, All Bran, Rice Crispies and Skimmed Milk
- Plain and Fruit Yoghurt
- Scrambled Eggs, Fried Eggs and Omelets
- Bacon and Sausages
- Baked Beans, Grilled Tomatoes, Sautéed Mushrooms and Onion Potatoes
- Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Hot Chocolate

Minimum 30 persons

660 CZK per person
CHINESE BREAKFAST

- Congee with Condiments
- Dim Sun
- Boiled Eggs
- Stir Fried Noodles
- Stir Fried Rice
- Soy Milk
- Selection of Chinese Tea

Minimum 30 persons

750 CZK per person
HEALTHY BREAKFAST

Selection of Fresh Fruit Juices, Multivitamin and Tomato Juice

Freshly Sliced Fruit

Assorted Garden Greens with Dressing and Condiments

Local and Imported Cheeses

Smoked Fish Platter

Corn Flakes, Muesli, Fitness, Topas and Crunchy nut

Low Fat Plain and Fruit Yogurt

Yogurt Parfait with Forest Fruit and Honey
HEALTHY BREAKFAST

Dried Fruit and Nuts
Soy Milk
Skimmed Milk
Carrot Raisin Muffins
Blueberry Muffins
Wasa Bread
Rye Bread

Minimum 30 persons
790 CZK
per person
COFFEE BREAKS

WELCOME COFFEE BREAKS

MORNING COFFEE BREAKS

AFTERNOON COFFEE BREAKS

HEALTHY COFFEE BREAKS

ENHANCEMENTS

SPECIAL THEMED COFFEE BREAKS
WELCOME COFFEE BREAKS

PALMOVKA

ROKOSKA

HERCOVKA

TYROLKA

LIBEN
WELCOME COFFEE BREAKS

PALMOVKA

Freshly Brewed Coffee and Tea
Marble Cake - Babovka
Mini Sandwiches with Ham and Cheese
Toasted Bread with Avocado and Tomato
Sliced Fresh Fruit

Minimum 10 persons
320 CZK per person
WELCOME COFFEE BREAKS

ROKOSKA

- Freshly Brewed Coffee and Tea
- Mini Apple Strudel
- Rye Bread with Brie
- Tomato and Mozzarella Open-Faced Sandwiches
- Whole Fruit

Minimum 10 persons
320 CZK per person
WELCOME COFFEE BREAKS

HERCOVKA

- Freshly Brewed Coffee and Tea
- Banana Bread
- Selection of Smoothies
- Vegetables Crudités with Roasted Tomato Dip

Minimum 10 persons
320 CZK per person
WELCOME COFFEE BREAKS

TYROLKA

- Freshly Brewed Coffee and Tea
- Fruit Loaf
- Mini Turkey Sandwiches
- Mini Sandwiches with Liver Pâté
- Sliced Fresh Fruit

Minimum 10 persons
320 CZK per person
Welcome Coffee Breaks

Liben

Freshly Brewed Coffee and Tea
Plum Tart
Mini Cucumber Sandwiches
Mini Bagel with Smoked Salmon
Sliced Fresh Fruit

Minimum 10 persons
320 CZK per person
MORNING COFFEE BREAKS

- RED APPLE & HAM
- ORANGE & TURKEY
- LEMON & SALMON
- PEAR & HONEY
- GREEN APPLE & NUTS
- BANANA & OLIVES
- STRAWBERRY & SOUR CREAM
MORNING COFFEE BREAKS

RED APPLE & HAM

- Freshly Brewed Coffee and Tea
- Assorted Apple Muffins
- Toasted Bread with Prague Ham and Cheese
- Croissants with Scrambled Eggs
- Tomato and Coriander Guacamole Wrap Sandwiches

Minimum 10 persons

320 CZK
per person
MORNING COFFEE BREAKS
ORANGE & TURKEY

- Freshly Brewed Coffee and Tea
- Orange Zest Cookies
- Smoked Turkey Breast Club Sandwiches
- Tomato and Mozzarella Open Faced Sandwiches

Minimum 10 persons
320 CZK per person
MORNING COFFEE BREAKS

LEMON & SALMON

- Freshly Brewed Coffee and Tea
- Lemon Scones with Whipped Cream
- Rye Bread with Citrus Marinated Salmon
- Croissants with Scrambled Eggs

Minimum 10 persons

320 CZK
per person
MORNING COFFEE BREAKS

PEAR & HONEY

- Freshly Brewed Coffee and Tea
- Pear Tartlets with Custard Cream
- Mini Quiche with Goat Cheese, Pear and Honey
- Tandoori Chicken Wrap Sandwiches

Minimum 10 persons

320 CZK per person
Green Apple & Nuts

Morning Coffee Breaks

- Freshly Brewed Coffee and Tea
- Mini Green Apple Crumble
- Nut Bread with Brie Cheese
- Baguette with Peppered Beef, Mustard Mayonnaise and Lettuce

Minimum 10 persons

**320 CZK**

per person
MORNING COFFEE BREAKS

BANANA & OLIVES

Freshly Brewed Coffee and Tea

Banana Loaf with Honey Yoghurt

Olive Ciabatta with Parma Ham

Vegetable Crudités with Avocado and Tomato Dip

Minimum 10 persons

320 CZK per person
MORNING COFFEE BREAKS

STRAWBERRY & SOUR CREAM

Freshly Brewed Coffee and Tea

Marinated Strawberry with Sour Cream

Herb Focaccia with Ratatouille and Parmesan Cheese

Vegetable Burrito

Minimum 10 persons

320 CZK per person
AFTERNOON COFFEE BREAKS

- CHOCOLATE & CHILI
- ALMOND & HONEY
- CINNAMON & VANILLA
- COCONUT & PINEAPPLE
- LIME & GINGER
- NUTS & NUTMEG
- SULTAN PALACE - SIGNATURE COFFEE BREAKS
AFTERNOON COFFEE BREAKS

CHOCOLATE & CHILI

- Freshly Brewed Coffee and Tea
- Chocolate Chip Cookies
- Bitter Chocolate and Chili Mousse
- Milk Chocolate Éclairs
- Spicy Chicken Skewers with Honey and Chili

Minimum 10 persons
320 CZK per person
AFTERNOON COFFEE BREAKS

ALMOND & HONEY

- Freshly Brewed Coffee and Tea
- Tartlets with Almond Crème Brûlée
- Almond Madeleines
- Fruit Marinated in Honey and Mint
- Air-Dried Beef, Grilled Vegetables and Feta Cheese

Minimum 10 persons
320 CZK per person
AFTERNOON COFFEE BREAKS

CINNAMON & VANILLA

- Freshly Brewed Coffee and Tea
- Cinnamon Cookies
- Rice with Cinnamon and Apple
- Red Berries on Vanilla Sabayon
- Assorted Mini Open-faced Sandwiches with Chicken Salad, Tomato and Mozzarella

Minimum 10 persons

320 CZK per person
AFTERNOON COFFEE BREAKS

COCONUT & PINEAPPLE

- Freshly Brewed Coffee and Tea
- Coconut Macarones
- “Pina Colada” Flavoured Yogurt with Diced Pineapple
- Pineapple Skewer and Chocolate Dip
- Tortilla Wrap with Spicy Chicken and Pineapple

Minimum 10 persons

**320 CZK**
per person
AFTERNOON COFFEE BREAKS

LIME & GINGER

- Freshly Brewed Coffee and Tea
- Ginger and Apple Crumble
- Yogurt Smoothies Flavored with Lime Zest and Ginger
- Lime and Ginger Flan
- Coriander and Lime Chicken Samosa with Chili Dip

Minimum 10 persons

320 CZK per person
AFTERNOON COFFEE BREAKS

NUTS & NUTMEG

- Freshly Brewed Coffee and Tea
- Pecan Nut Cookies
- Mini Apple and Walnut Strudel, Vanilla Sauce
- Marinated Fruit with Nuts
- Fish Croquettes with Aioli Sauce

Minimum 10 persons

320 CZK per person
SULTAN PALACE – SIGNATURE COFFEE BREAKS

Kadayif
Pomegranate, Rose Water and Dry Fruits
Muhallebi Pudding
Almonds, Chocolate and Poppy seeds Sekerpare
Sigara Boregi
Baba Ganoush

Minimum 10 persons
365 CZK
per person
HEALTHY COFFEE BREAKS

HEALTHY COFFEE BREAK

AÇAI ENERGY BOOSTER – SIGNATURE COFFEE BREAKS
HEALTHY COFFEE BREAK

Choice of Fresh Fruit and Vegetable Juices

Vegetable Crudités with Avocado Dip

Raspberry Smoothie

Cereal Bar

Natural Fruit and Yogurt

Soy Milk

Rye Bread with Goat Cheese

Wrap with Spicy Chicken and Green Leaves

Sliced Fresh Fruit

Selection of Fruit Tea

Minimum 10 persons

440 CZK per person
HEALTHY COFFEE BREAKS

AÇAI ENERGY BOOSTER
- SIGNATURE COFFEE BREAKS

Açaí and Guarana Mix Nuts Cookies

Açaí Berry Smoothie

Açaí Madeleines

Açaí and Guarana Foam

Artichoke and Mushrooms Parcels with Açaí Jus

Minimum 10 persons

430 CZK
per person
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tr>
<td>Sliced Fruit</td>
<td>110 CZK per person</td>
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<tr>
<td>Water (0.33 L)</td>
<td>85 CZK per person</td>
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<tr>
<td>Red Bull (0.25 L)</td>
<td>140 CZK per person</td>
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<tr>
<td>Orange Juice (0.2 L)</td>
<td>95 CZK per person</td>
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<tr>
<td>Prosecco (0.75 L)</td>
<td>1100 CZK per bottle</td>
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<tr>
<td>Illy Espresso</td>
<td>50 CZK per person</td>
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</tbody>
</table>
SPECIAL THEMED COFFEE BREAKS

- **MILK & COOKIES**
- **BAGELS & DONUTS**
- **AMERICAN DINNER**
- **LUNA PARK**
- **CUPCAKE MANIA!**
SPECIAL THEMED COFFEE BREAKS

MILK & COOKIES

- Freshly Brewed Coffee and Tea
- Creme Caramel with Yogurt & Lemon
- Sweet & Savoury Cookies Variation
- Vanilla & Chocolate Milk Smoothies
- Chicken Breast & Ratatouille Mini Sandwiches

Minimum 10 persons
335 CZK per person
SPECIAL THEMED COFFEE BREAKS
BAGELS & DONUTS

Freshly Brewed Coffee and Tea
Selection of Donuts
Strawberries & Ginger Smoothie
Roast Beef and Lettuce Bagels
Smoked Salmon, Cucumber and Goat Cheese Bagels

Minimum 10 persons
335 CZK per person
SPECIAL THEMED COFFEE BREAKS

AMERICAN DINNER

- Freshly Brewed Coffee and Tea
- Red Velvet Cake
- Apple Pie
- Rolled Club Sandwich
- Beef Sliders

Minimum 10 persons

335 CZK per person
SPECIAL THEMED COFFEE BREAKS

LUNA PARK

- Freshly Brewed Coffee and Tea
- Caramelized Popcorn
- Candy Floss
- Marshmallow
- Corn Dogs
- Beef Mini Tacos
- Vegetable Lollipops

Minimum 10 persons

335 CZK per person
SPECIAL THEMED COFFEE BREAKS
CUPCAKE MANIA!

- Freshly Brewed Coffee and Tea
- Vanilla, Chocolate and Pistachio Cupcakes
- Salted Cereal Muffin with Yogurt & Spinach
- Fruit Skewers with Raspberry Purée
- Cucumber and Green Apple Smoothie

Minimum 10 persons

335 CZK
per person
QUICK LUNCH

SANDWICHES
BUFFETS AND SNACK

ROLL-IN WORKING BUFFET
SANDWICHES BUFFETS AND SNACK

SANDWICH AFFAIR 1

SANDWICH AFFAIR 2

SANDWICH AFFAIR 3 - VEGETARIAN
Baguette with Ham and Cheese on Mustard Butter

Assorted Finger Sandwiches with Smoked Salmon and Roast Beef

Open Faced Sandwiches with Egg Salad and Shrimps with Dill Mayonnaise

Focaccia with Grilled Vegetables and Pecorino Cheese

Choice of Green Salad, Mixed Salad with Vinaigrette

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

Potato Crisps, Marinated Olives

Coffee/Tea

Minimum 10 persons

660 CZK per person
**SANDWICHES BUFFETS AND SNACK**

**SANDWICH AFFAIR 2**

- Focaccia with Grilled Vegetables and Parma Ham
- Assorted Finger Sandwiches with Turkey and Smoked Trout Salad
- Wrap Sandwiches with Caesar Salad and Chicken
- Club Sandwich with Smoked Salmon and Horseradish Cream
- Cucumber Tomato and Pepper Salad, Green Salad with Vinaigrette
- Condiments: Mustard, Horseradish Cream, Mayonnaise, Ketchup, Pickled Vegetables
SANDWICHES BUFFETS AND SNACK
SANDWICH AFFAIR 2

- Potato Crisps, nuts and marinated olives
- Fresh Fruit Salad with Grand Marnier and Vanilla Ice Cream
- Selection Mini French Pastries
- Coffee/Tea

Minimum 10 persons
720 CZK per person
SANDWICHES BUFFETS AND SNACK

SANDWICH AFFAIR 3 - VEGETARIAN

Assorted Finger Sandwiches with cream cheese and peppers
Assorted Open Face Sandwiches with Egg Salad, Brie and Blue Cheese with Nuts
Tramezzini with Smoked Edam, Lettuce and Tomato
Focaccia with Grilled Vegetables and Pecorino Cheese
Choice of Green Salad, Mixed Salad with Vinaigrette
Condiments: Mustard, Horseradish Cream, Mayonnaise, Ketchup, Pickled Vegetables
Potato Crisps, Marinated Olives
Coffee/Tea

Minimum 10 persons
660 CZK per person
ROLL-IN WORKING BUFFET

THE ROLL-IN
“GOURMET TROLLEY”

THE ROLL-IN
“BUSINESS LADY”

THE ROLL-IN
“BUSINESS MAN”
ROLL-IN WORKING BUFFET
THE ROLL-IN “GOURMET TROLLEY”

COLD

Baguette with Peppered Beef and Mustard Mayonnaise

Focaccia Sandwich with Grilled Vegetables and San Daniele Ham

Wholemeal Bread with Cream Cheese, Lettuce and Tomato

Individual portion:

Baby Mozzarella with Cherry Tomato

Nicoise Salad with Anchovy and Hard Boiled Eggs

Baby Spinach Salad with Tomato and Goat Cheese
**ROLL-IN WORKING BUFFET**

**THE ROLL-IN “GOURMET TROLLEY”**

<table>
<thead>
<tr>
<th>WARM</th>
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<tbody>
<tr>
<td>Penne with Tomato Sauce and Parmesan Cheese</td>
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<tr>
<td>Grilled Salmon with mussels sauce</td>
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<tr>
<td>Roasted Baby Potatoes</td>
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<tr>
<td>Seasonal Vegetables</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>PASTRY</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Marinated Fruit with Red Berries Coulis</td>
<td></td>
</tr>
<tr>
<td>Mini Crème Caramel</td>
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<tr>
<td>Freshly Brewed Coffee/Tea/Herbal Infusion</td>
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</tbody>
</table>

**Minimum 10 persons**

**690 CZK**

per person
**ROLL-IN WORKING BUFFET**

**THE ROLL-IN “BUSINESS LADY”**

**COLD**

- Mini Club Sandwiches with Ham
- Rye Bread Sandwiches with Smoked Salmon
- Focaccia with Grilled Vegetables and Pecorino Cheese

**Individual portion:**

- Caesar Salad with Chicken, Parmesan Flakes, Crispy Bacon and Garlic Croutons
- Shrimp Salad with Cottage Cheese and Grapefruit Segment
- Green Leaves, Endive and Tomato Salad with Walnuts and Honey Basil Dressing
ROLL-IN WORKING BUFFET

THE ROLL-IN “BUSINESS LADY”

WARM

- Stir-Fried Egg Noodles with Root Vegetables, Beef, Shiitake Mushrooms and Tofu
- Grilled Cod Fish with Cherry Tomato and Olives
- Potato gratin
- Buttered seasonal vegetables

PASTRY

- Sliced Fresh Fruit with Yoghurt and Honey Dip
- Mini Citrus Strudel with Vanilla Sauce
- Chocolate Mousse
- Freshly Brewed Coffee/Tea/Herbal Infusion

Minimum 10 persons

750 CZK per person
ROLL-IN WORKING BUFFET

THE ROLL-IN “BUSINESS MAN”

COLD

Spicy Chicken Wrap Sandwiches

Olive Bread with Bellota Ham

Rye Bread Sandwich with Smoked Atlantic Salmon and Horseradish Cream

Individual portion:

Assorted Sushi & Sashimi with Wasabi and Pickled Ginger

Mediterranean Salad with Grilled Tuna Loin

Cherry Tomato, Baby Mozzarella and Rucola Salad
**ROLL-IN WORKING BUFFET**

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

**WARM**
- Beef Skewer with Béarnaise Sauce
- Cajun Salmon with Spicy Tomato a Chive Sauce
- Seasonal Vegetables with Aromatic Herb Butter
- Rosemary potatoes

**PASTRY**
- Mini Pears Tatin
- Marinated Mango with Chili
- Mini Crème Brûlée
- Freshly Brewed Coffee/Tea/Herbal Infusion

**Minimum 10 persons**
**750 CZK**
per person
RECEPTIONS

FINGERFOOD RECEPTIONS

COCKTAIL RECEPTIONS

CLOUD 9 RECEPTIONS
FINGERFOOD RECEPTIONS

MORZINI PALACE

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

Salmon and Peppered Beef Finger Sandwiches

Mini Open-Faced Sandwiches with Egg Salad and Pink Shrimps

Baby Mozzarella and Cherry Tomato Skewer and Basil Oil

Parma Ham on Grissini

Seasonable Vegetable Crudités with Avocado and Cocktail Dip
**FINGERFOOD RECEPTIONS**

**MORZINI PALACE**

**HOT SELECTION**

- Mini Beef Hamburger on a Sesame Bun with Tomato and Gherkins
- Herb-Breaded Strips of Chicken Breast with Gourmet Mayonnaise Crudités
- Homemade Mini Pizza with Mozzarella, Anchovies and Capers
- Mini Quiche with Pear and Goat Cheese
- Chicken Yakitori
- Filo Pastry with Spinach
FINGERFOOD RECEPTIONS

MORZINI PALACE
SWEET TEMPTATION

- Cornets Filled with Berries and Whipped Cream
- Mini French Pastries
- Profiteroles with Vanilla and Chocolate Cream
- Coffee or Tea

Minimum 20 persons
720 CZK
per person
Selection of Cold Canapés (Prague Ham, Czech Camembert Cheese with Walnuts, Smoked Salmon, Tomato and Avocado)

Tandoori Chicken Mini Wrap Sandwich

Mini Cucumber Sandwich

Celery Filled with Philadelphia Cream Cheese

Mini Bruschetta with Beef Tartar

Hard Boiled Eggs with Salmon Mousse

Marinated Olives, Pickled Onions and Vegetables
FINGERFOOD RECEPTIONS

STERNBERG PALACE
HOT SELECTION

- Beef Kebab with Cucumber and Yogurt Dip
- Chicken Teriyaki with Spicy Tomato Dip
- Onion, Cheese and Bacon Tart
- Shrimp Wrap in Filo Pastry with Sambal
- Curried Lamb and Potato Puffs with Cucumber and Yogurt
FINGERFOOD RECEPTIONS

STERNBERG PALACE

SWEET TEMPTATION

Mini Czech Pastries
Fruit Brochette with Chocolate Fondue
Baklava
Mini Pear Tatin
Coffee or Tea

Minimum 20 persons
860 CZK
per person
COCKTAIL RECEPTIONS

ST. GEORGE’S CONVET

TOWN HALL CLOCK - CZECH STYLE COCKTAIL

VLADISLAV HALL
COCKTAIL RECEPTIONS

ST. GEORGE’S CONVET
COLD HORS D’OEUVRES

- Peppered Beef Sirloin with Dijon Mustard
- Prague Ham with Plum Marmalade
- Salami with Pickled Onions
- Pink Shrimps with Dill Mustard
- Smoked Trout with Dill Cream
- Brie with Apple Purée and Walnuts
COCKTAIL RECEPTIONS

ST. GEORGE’S CONVET
HOT HORS D’OEUVRES

- Honey and Soya Chicken Wings with Chili Sauce
- Mini Beef Kebabs with Barbecue Sauce
- Fish and Potato Croquettes
- Cheese-Breaded Cauliflower with Fresh Herb Mayonnaise
- Vegetable Samosas with Cucumber Yogurt Dip

Minimum 20 persons
**520 CZK** per person
COCKTAIL RECEPTIONS

TOWN HALL CLOCK - CZECH STYLE COCKTAIL

COLD HORS D’OEUVRES

- Moravian Smoked Trout Fillet with Dill Sour Cream
- Prague Ham with Horseradish Cream
- Venison Pâté with Cranberry Compote
- Smoked Sausage with Pickled Onion
- Toasted Dark Bread with Forest Mushroom Ragout
- Niva Cheese Mousse with Nuts
COCKTAIL RECEPTIONS

TOWN HALL CLOCK - CZECH STYLE COCKTAIL

HOT HORS D'OEUVRES

Roasted Dried Plum and Bacon Skewer Marinated in Slivovitz Plum Brandy
Baked Sausage Puffs
Pike-Perch Fingers with Tartar Sauce
Wild Game and Sour-Cabbage Tartlets
Chicken and Pepper Skewers with Paprika Sauce
Fried Czech Camembert Cheese with Cranberry Dip
COCKTAIL RECEPTIONS

TOWN HALL CLOCK - CZECH STYLE COCKTAIL FROM OUR CZECH PATISSERIE

Selection of Mini Pastries

- Mini Czech “Koláče” with Apple and Pear
- Mini Donut Filled with Chocolate and Red Fruit Marmalade

Minimum 20 persons

610 CZK
per person
Cocktail Receptions

Vladislav Hall
Cold Hors d’Oeuvres

- Marinated Salmon on Potato Waffle and Avocado Cream
- Norwegian Shrimps with Mustard and Dill Sauce
- Mini Bruschetta with Beef Carpaccio and Parmesan Flakes
- Spicy Chicken with Mango and Coriander Chutney
- Mini Sandwiches with San Daniele Ham and Mozzarella Cheese
- Roasted Sweet Bell Pepper with Goat Cheese and Anchovies
- Porcini with Rosemary Oil on Toasted Bread
COCKTAIL RECEPTIONS
VLADISLAV HALL
HOT HORS D'OEUVRES

- Fried Tiger Prawns in Light Batter, Red Pepper Aioli
- Salmon Skewer with Cajun Spiced Mayonnaise
- Beef Satay with Peanut Sauce
- Herb-Breaded Strips of Chicken Breasts with Chive Mayonnaise
- Mini Beef or Chicken Breast with Herb Mayonnaise, Tomato, Caramelized Onions and Gherkin
- Vegetable Spring Rolls with Sweet-And-Sour Sauce
COCKTAIL RECEPITIONS
VLADISLAV HALL
FROM OUR
CZECH PATISSERIE

- Mini Crème Brûlée
- White and Dark Chocolate Profiteroles
- Mini Cherry Tiramisu
- Baklava

Minimum 20 persons
710 CZK
per person
CLOUD 9 RECEPTIONS

- SUNLIGHT RECEPTION
- MOONLIGHT RECEPTION
- STARLIGHT RECEPTION
- BBQ LIVE COOKING ON THE TERRACE
CLOUD 9 RECEPTIONS

SUNLIGHT RECEPTION

COLD

- Prime Beef Tartar with Red Onions, Gherkins and Balsamic Reduction
- Marinated Prawns with Parsley Lemon Oil
- Blinis with Citrus-Marinated Salmon, Mustard and Lime Mousse
- Bruschetta with Port-Marinated Foie Gras and Fig Marmalade
- Duck and Cilantro Salad
- Mediterranean Salad with Tuna
- Cherry Tomato and Arugula Salad
- Selection of International Cheese with Nuts, Honey and Fig Marmalade
- Homemade Breads and Rolls
CLOUD 9 RECEPTIONS

SUNLIGHT RECEPTION
HOT

- Crab Croquets with Aioli Sauce
- Fried Tiger Prawns in Light Batter with Soy and Sesame Sauce
- Crumbed Mozzarella Lollipops, Tomato and Olive
- Lamb Skewer with Mint and Chili Yogurt
- Tandoori Chicken with Mango Coriander Salsa
SUNLIGHT RECEPTION
DESSERTS

Fruit Skewer with Strawberry and Banana and Champagne Sabayon

Baba Napoletano

Mini Pear Tatin

Mini Profiteroles

Sliced Seasonal Fruit

990 CZK per person
Red Tuna Tartar with Ginger and Soy Sauce

Blinis with Crab Meat, Candied Tomatoes and Avocado Cream

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

Selection of Sushi with Marinated Ginger and Wasabi

Grilled Vegetables with Pecorino Shavings

Caesar Salad with Grilled Prawns

Tomato, Cucumber, Olives and Feta Cheese Salad

Selection of International Cheese with Nuts, Honey and Fig Marmalade

Homemade Bread and Rolls
Starlight Reception

Hot

- Chicken Yakitori with Chili Sesame Soy Sauce
- Lamb Cutlet with Coriander Pesto
- Prawn and Scallop Skewers with Sambal
- Spicy Pork Ribs with BBQ Sauce
- Eggplant and Zucchini Fritters with Romesco Sauce
STARLIGHT RECEPTION

DESSERTS

- Mini Panna Cotta with Chocolate
- Mini Mango and Ginger Crème Brûlée
- Marinated Strawberries with Champagne Sabayon
- Mini Zuppa Inglese
- Sliced Fresh Fruit

1200 CZK
per person
### CLOUD 9 RECEPTIONS

#### MOONLIGHT RECEPTION

**COLD INDIVIDUAL PORTIONS**

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Prime Beef Tartar with Red Onions, Gherkins and Balsamic Reduction</td>
</tr>
<tr>
<td>Iberico Ham on Tomato Bread</td>
</tr>
<tr>
<td>Spicy Duck Salad on Rice Noodles</td>
</tr>
<tr>
<td>Citrus Marinated Salmon</td>
</tr>
<tr>
<td>Scampi with Salsa Verde</td>
</tr>
<tr>
<td>Potato Chips with Pepper-Marinated Salmon and Spicy Sour Cream</td>
</tr>
<tr>
<td>Chicken with Crispy Celery Salad and Chorizo Chips</td>
</tr>
<tr>
<td>Mushroom Salad with Rosemary Oil and Goat Cheese</td>
</tr>
<tr>
<td>Selection of Sushi and Norimaki</td>
</tr>
<tr>
<td>Kikkoman Sauce, Wasabi, Pickled White Ginger and Vegetables</td>
</tr>
</tbody>
</table>
CLOUD 9 RECEIPTIONS

MOONLIGHT RECEPTION

SALAD & CHEESE

- Salad Bar with Dressings and Condiments
- International Cheese Board
- Freshly Baked Bread and Rolls, Butter and Margarine
CLOUD 9 RECEPTIONS

MOONLIGHT RECEPTION

MAIN COURSES

- Pan-Roasted Fillet of Halibut on Fennel Dill Cream Sauce
- Grilled Prawns with Aioli Sauce
- Beef Skewers with Tomato Basil Sauce
- Lamb Kebab with Mint Yogurt
- Chicken, Parma Ham and Fontina Cheese Roll with Marsala Wine Sauce
- Caramelized Carrot and Green Peas
- Stir Fried Rice
- Mashed Potatoes with Olive Oil
CLOUD 9 RECEPTIONS

MOONLIGHT RECEPTION
CARVERY

Baked Prime Beef Sirloin with Herb Crust and Béarnaise Sauce
Cloud 9 Receptions

Moonlight Reception

Individual Portion

Baklava
Rice Pudding with Sultanas, Raisins and Nuts
Mini Pear Tatin
Mini Chocolate Crème Brûlée
Tiramisu Parfait
Profiteroles with White and Dark Chocolate Sauce
Marinated Forest Fruits
Coffee and Tea

1450 CZK per person
CLOUD 9 RECEPTIONS
BBQ LIVE COOKING ON THE TERRACE
SALAD BAR

- Roman lettuce
- Frisée
- Lollo Biondo
- Arugula
- Radicchio
- Baby Spinach
- Cherry Tomato
- Cucumber
- Peppers
- Red Radish
CLOUD 9 RECEPTIONS
BBQ LIVE COOKING ON THE TERRACE

DRESSINGS

- Vinaigrette
- Lemon Dressing
- Herbs Vinaigrette
- Stilton (Blue Cheese)
- Caesar Dressing
- Yogurt Dressing
- Extra-Virgin Olive Oil
- Walnut Oil
- Balsamic Vinegar
CLOUD 9 RECEPTIONS
BBQ LIVE COOKING ON THE TERRACE
CONDIMENTS

- Bacon
- Parmesan Flakes
- Marinated Green and Black Olives
- Capers
- Red Onions
- Baby Onions in Balsamic Vinegar
- Anchovies
- Bread Croutons
Breakfast Menus

Coffee Breaks

Quick Lunch

Receptions

Buffet Menus

Lunch & Dinner Menus

Beverages

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**CLOUD 9 RECEPTIONS**

**BBQ LIVE COOKING ON THE TERRACE FROM OUR GRILL**

- Grilled Tiger Prawns with Slow-Roasted Tomato Sauce
- Beef Burger in Sesame Bun with Caramelized Shallots and Mayonnaise
- Lamb Kebab with Harisa Sauce
- Pork Skewer with Onion, Sweet Pepper and Tomato with Green Chili Salsa
- Chicken Souvlaki with Tzatziki and Crispy Lettuce in Pita Bread
- Chorizo Sausage with Apple Horseradish Cream and Old Mustard
- Tabbouleh Burger with Lettuce, Tomato and Spicy Yogurt

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AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA
CLOUD 9 RECEPTIONS
BBQ LIVE COOKING ON THE TERRACE
ACCOMPANIMENTS

Baked Potatoes with Sour Cream and Crispy Bacon
Buttered Corn on the Cob
Grilled Tomatoes
CLOUD 9 RECEPTIONS

BBQ LIVE COOKING ON THE TERRACE

SAUCES

Barbecue - Béarnaise and Mint Jelly, HP Barbecue Sauce

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

690 CZK per person
BUFFET MENUS

DAILY ATRIUM BUFFETS

THEMED BUFFETS

VEGETARIAN BUFFET

ENHANCEMENT/LIVE COOKING STATIONS
DAILY ATRIUM BUFFETS

MONDAY BUFFET

TUESDAY BUFFET

WEDNESDAY BUFFET

THURSDAY BUFFET

FRIDAY BUFFET

SATURDAY BUFFET

SUNDAY BUFFET
MONDAY BUFFET STARTERS

- Smoked Salmon and Spinach Rolls
- Prime Roast Beef with Lemon and Herb Oil
- Broccoli and Roasted Pine Nuts
- Sweet Potato, Lentil and Feta Salad
- Tomato, Zucchini and Mozzarella with Basil Pesto
- Selection of Chicken Wraps
- Selection of International & Local Czech Cheeses
- Salad Bar with Dressings and Condiments
- Freshly Baked Breads and Rolls, Butter and Margarine
**DAILY ATRIUM BUFFETS**

**MONDAY BUFFET**

**MAIN COURSES**

**SOUP**
Savory Cabbage with Smoked Sausages

**MAIN COURSES & SIDE DISHES**

- Trout & Salmon with Buttery Garlic, Lemon and Herb Sauce
- Beef Goulash with Bacon, Onion and Mushrooms
- Grilled Mediterranean Vegetable Rigatoni with Garlic Olive Oil
- Fried Cauliflower with Tartar Sauce
- Parmesan and Asparagus Risotto
- Slovakian Ravioli ´PIROHY´ with Cheese Bryndza
- Vegetable Ratatouille
- Czech Dumplings
DAILY ATRIUM BUFFETS
MONDAY BUFFET DESSERTS

- Strawberry Cheesecake
- Dark Chocolate Profiteroles
- Ricotta Cake
- Apple Tart
- Mini Pear Tatins
- Crème Caramel
- Fruit Salad
- Ice Cream
- Whipped Cream, Toppings
- Vanilla, Chocolate Sauce

Minimum 40 persons
905 CZK per person
Daily Atrium Buffets

Tuesday Buffet

Starters

- Marinated Seafood Salad with Octopus
- Vitello Tomato with Capers
- Lebanese Pumpkin Hummus
- Healthy Quinoa Salad with Avocado and Baby Spinach
- Potato and Green Beans Niçoise Salad
- Baked Eggplant with Tomato and Mozzarella
- Selection of International & Local Czech Cheeses
- Salad Bar with Dressings and Condiments
- Freshly Baked Breads and Rolls, Butter and Margarine
## Daily Atrium Buffets

### Tuesday Buffet

### Main Courses

- Pan-roasted Halibut Fillet with a Citrus Cream Sauce
- Pork Schnitzel with Sour Cream and Herbs Dip
- Gnocchi with Austrian Speck Ham in Butter Garlic Sauce
- Caramelized Red & Yellow Carrots
- Czech Cabbage Burger
- Pumpkin Purée
- Baked Multigrain Rice
- Mashed Potatoes with Olive Oil and Herbs

### Soup

- Savory Cabbage with Smoked Sausages
DAILY ATRIUM BUFFETS

TUESDAY BUFFET

DESSERTS

- Lemon Cake
- Sachertorte
- Fruta Lunga Cake
- Fragoline Cake
- Homemade Moravian Cake
- Orange Panna Cotta
- Fruit Salad
- Ice Cream
- Whipped Cream, Toppings
- Vanilla, Chocolate Sauce

Minimum 40 persons

905 CZK per person
DAILY ATRIUM BUFFETS

WEDNESDAY BUFFET
STARTERS

- Smoked Trout on Cucumber-Dill Tartar Sauce
- Lightly Pan Smoked Seared Pork Loin, Marinated with Mustard and Herb Sauce
- Green Beans with Roasted Apple, Sun Dried Tomatoes and Lemon
- Couscous Salad
- Breton Country-Style Pâté
- Spanish Meatballs in Smoky Tomato Sauce
- Selection of International & Local Czech Cheeses
- Salad Bar with Dressings and Condiments
- Freshly Baked Breads and Rolls, Butter and Margarine
DAILY ATRIUM BUFFETS

WEDNESDAY BUFFET

MAIN COURSES

SOUP
Savory Cabbage with Smoked Sausages

MAIN COURSES & SIDE DISHES
Miso Glazed Black Cod Fish with Sesame Seeds
Caribbean Spiced Lamb Stew with Coriander
Creamy Garlic and Herbs Penne Pasta with Mushrooms
Vegetable Burger
Indonesian Stir-fried Rice with Egg Omelette
Sautéed Zucchini with Cherry Tomatoes
Potato Gratin
Fried Potatoes with Bohemian Cheese and Herbs
DAILY ATRIUM BUFFETS

WEDNESDAY BUFFET
DESSERTS

Cheesecake
Tiramisu Tondo Cake
Rustica Cake
Carrot Cake
Mini Czech Cakes with Pear and Ricotta Cheese
Chocolate Mousse
Fruit Salad
Ice Cream
Whipped Cream, Toppings
Vanilla, Chocolate Sauce

Minimum 40 persons
905 CZK per person
DAILY ATRIUM BUFFETS

THURSDAY BUFFET

STARTERS

Marinated Atlantic Halibut Fish with Olives and Tomato Tapenade

Air Dried Beef Bresaola with Parmesan Flakes and Truffle Oil

Czech Ham Roll with Cream Cheese and Herbs

Grilled Zucchini Hummus Wrap

German Baby Potato Salad

Greek Stuffed Peppers with Feta Cheese

Selection of International & Local Czech Cheeses

Salad Bar with Dressings and Condiments

Freshly Baked Breads and Rolls, Butter and Margarine
DAILY ATRIUM BUFFETS
THURSDAY BUFFET MAIN COURSES

SOUP
Homemade Minestrone

MAIN COURSES & SIDE DISHES
Grilled Salmon Fillet on Spinach Leaves with Dill Butter Sauce
Spanish Chicken Legs Stew with Olives
Ravioli Stuffed with Spinach and Ricotta
Bohemian Potato Dumplings with Smoked Ham on White Cabbage
Fried Broccoli with Coriander Sauce
Sautéed Potatoes with Onion and Garlic
Seasonal Vegetables with Olive Oil
Cuban-style Rice with Beans
**DAILY ATRIUM BUFFETS**

**THURSDAY BUFFET DESSERTS**

- Pear and Chocolate Cake
- Cheesecake
- Forest Fruit Log
- Macao Cake
- Banana In Coconut Milk
- Mini Tatins
- Fruit Salad
- Ice Cream
- Whipped Cream, Toppings
- Vanilla, Chocolate Sauce

*Minimum 40 persons*

**905 CZK**

per person
FRIDAY BUFFET STARTERS

- Pad Thai Salad with Shrimps
- Octopus Carpaccio with Lemon and Garlic
- Vinaigrette, served with Parsley and Greek Olives
- Sautéed Mushrooms with Red Onion and Goats Cheese
- Lightened Up Patatas Bravas Salad
- Chickpea, Tomato and Avocado Salad
- Spinach and Sweet Potato Tortilla
- Selection of International & Local Czech Cheeses
- Salad Bar with Dressings and Condiments
- Freshly Baked Breads and Rolls, Butter and Margarine
DAILY ATRIUM BUFFETS
FRIDAY BUFFET
MAIN COURSES

SOUP
Creamy Mushroom

MAIN COURSES & SIDE DISHES
Pan Fried Pike Perch Fillet with Thyme Butter and Imperial Fresh Mussels
Premium Beef Stroganoff with Mushrooms
Potato Gnocchi with Spinach and Goats Cheese
Fried Mushrooms with Czech Tartar Sauce
Moroccan Vegetable and Chickpea Tagine Recipe
Spring Pea Purée with Garlic and Olive Oil
Saffron and Jasmin Rice
Boiled Potatoes with Parsley Butter
DAILY ATRIUM BUFFETS

FRIDAY BUFFET DESSERTS

- Marengo Lunga Cake
- White Chocolate Profiteroles
- Mille-Feuille Cake
- Frutti Di Bosco Cake
- Grilled Pineapple with Maple Syrup
- Rice Pudding
- Fruit Salad
- Ice Cream
- Whipped Cream, Toppings
- Vanilla, Chocolate Sauce

Minimum 40 persons
905 CZK per person
**DAILY ATRIUM BUFFETS**

**SATURDAY BUFFET**

**STARTERS**

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marinated Salmon Sashimi Salad with Beetroot and Black Sesame</td>
</tr>
<tr>
<td>Lime and Pepper Crusted Beef Carpaccio</td>
</tr>
<tr>
<td>Green Asparagus and Halloumi Salad</td>
</tr>
<tr>
<td>Cherry Tomato Basil, Baby Mozzarella and Avocado Salad</td>
</tr>
<tr>
<td>Duck Terrine with Chanterelles</td>
</tr>
<tr>
<td>Indonesian Gado-Gado Salad</td>
</tr>
<tr>
<td>Selection of International &amp; Local Czech Cheeses</td>
</tr>
<tr>
<td>Salad Bar with Dressings and Condiments</td>
</tr>
<tr>
<td>Freshly Baked Breads and Rolls, Butter and Margarine</td>
</tr>
</tbody>
</table>
SATURDAY BUFFET

MAIN COURSES

**SOUP**
Homemade Czech Potatoes, Vegetables and Forest Mushrooms

**MAIN COURSES & SIDE DISHES**
- Pan-seared Cod in White Wine Tomato and Basil Sauce
- Roast Duck with Apple and Caraway Seed Sauce, served with Braised Red Cabbage
- Fusilli Pasta with a Four Cheese Cream Sauce
- Stuffed Eggplant Baked With Tomato Sauce, Mozzarella and Oregano
- Spanish Shrimp & Pea Risotto
- Stir Fried Seasonal Vegetables
- Roast Potatoes with Rosemary and Garlic
- Slovakian Potatoes 'Halusky' (Spätzle)
DAILY ATRIUM BUFFETS
SATURDAY BUFFET
DESSERTS

Cheesecake Alla Fragola
Choco Cake Nocciola
Crostata Italian Cherry Pie
Coconut Cake
Raspberry Panna Cotta
Crème Brûlée
Fruit Salad
Ice Cream
Whipped Cream, Toppings
Vanilla, Chocolate Sauce

Minimum 40 persons
905 CZK per person
DAILY ATRIUM BUFFETS

SUNDAY BUFFET
STARTERS

- Marinated Cod Fish with Root Vegetables and Dill
- Spinach Salad with Chicken, Avocado and Goat Cheese
- Grilled Mediterranean Marinated Vegetable Salad with Herbs and Garlic Oil
- Green Pea Fritters with Tomato Salsa
- Homemade Country-Style Oven Roasted Terrine
- Roasted Teriyaki Mushrooms and Vegetable Soba Noodles
- Selection of International & Local Czech Cheeses
- Salad Bar with Dressings and Condiments
- Freshly Baked Breads and Rolls, Butter and Margarine
DAILY ATRIUM BUFFETS

SUNDAY BUFFET

MAIN COURSES

SOUP

Slow-Cooker Beef and Vegetable

MAIN COURSES & SIDE DISHES

Teriyaki Salmon with Roasted Black Sesame

Slow-Cooker Beef Bourguignon

Asparagus and Sun Dried Tomato Fusilli Pasta with Tomato Sauce

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

Parmesan and Mushroom Risotto

Deep Fried Czech Hermelin with Lightly Herbed Yoghurt Dip

Braised Seasonal Vegetables

Light Cream Polenta Purée
DAILY ATRIUM BUFFETS

SUNDAY BUFFET DESSERTS

- Pear and Charlotte Cake
- St. Honoré Cake
- Black Forest Gateau
- Apricot Crostata
- Mini Fruit Tartlets
- Almond Pudding
- Fruit Salad
- Ice Cream
- Whipped Cream, Toppings
- Vanilla, Chocolate Sauce

Minimum 40 persons
905 CZK per person
INTERACTIVE STATIONS
MONDAY - SUNDAY

STARTERS – LIVE STATION

Ultimate Chicken Caesar Salad 90 CZK per person
Mexican Tacos With Beef, Chicken or Avocado 90 CZK per person
Assorted California Rolls, Sushi, Wasabi and Marinated Ginger 100 CZK per person
Sliced Gravlax Marinated Salmon with Condiments 110 CZK per person
Premium Czech Beef Tartar with Condiments 120 CZK per person
Fresh Oysters on Ice with Condiments 120 CZK per person
Marinated Prawns with a Cocktail Cognac Sauce 130 CZK per person
INTERACTIVE STATIONS
MONDAY - SUNDAY
MAIN COURSES - CARVING STATION

- Lightly Smoked Pork Ribs, Marinated with a Honey and Chili Barbecue Sauce $90 CZK per person
- Baked Prague Ham Marinated with Czech Pilsner Beer $90 CZK per person
- Traditional Czech Pork Knuckle with Garlic and Herbs $100 CZK per person
- Baked Beef Sirloin with Herb Crust and Béarnaise Sauce $110 CZK per person
- Roasted Veal Loin with Orange Crust and Marsala Wine Sauce $130 CZK per person
- Live Premium Beef Burgers with Ultimate Condiments $140 CZK per person
- Lamb Rack with Herb Crust $160 CZK per person
# INTERACTIVE STATIONS

**MONDAY - SUNDAY**

## HOT DESSERTS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional Czech Sweet Blueberry Dumplings</td>
<td>40 CZK</td>
</tr>
<tr>
<td>Apple, Walnut and Sultana Strudel with Cinnamon Sauce</td>
<td>40 CZK</td>
</tr>
<tr>
<td>Sweet Ravioli Stuffed with Apple and Cinnamon</td>
<td>40 CZK</td>
</tr>
<tr>
<td>Warm Dessert - Bread Pudding</td>
<td>40 CZK</td>
</tr>
<tr>
<td>Warm Dessert - Crepes with Chocolate &amp; Oranges</td>
<td>40 CZK</td>
</tr>
<tr>
<td>Warm Dessert - Green Apple Fried in Crispy Cinnamon Butter with Sultanas</td>
<td>40 CZK</td>
</tr>
<tr>
<td>Vanilla Sauce</td>
<td></td>
</tr>
</tbody>
</table>
THEMED BUFFETS

- PRAGUE CASTLE
  BOHEMIAN BUFFET

- INDIAN
  BOLLYWOOD
  BUFFET

- SULTAN’S MIDDLE
  EASTERN FEAST

- ITALIAN
  TRATTORIA
  BUFFET

- CHEF’S SIGNATURE
  AROUND THE
  WORLD
THEMED BUFFETS
PRAGUE CASTLE
BOHEMIAN BUFFET
APPETIZERS AND SALADS

Butcher’s Platter of Assorted Smoked Meats, Salami, Ham and Sausages
Venison Terrine with Apple and Cranberry Chutney
Smoked Trout with Horseradish Cream
Czech Potato Salad with Gherkins, Onion and Egg
Green Beans with Smoked Ox Tongue in Vinaigrette Jelly
Prague Ham Roll Stuffed with Chive Cream Cheese
Mushroom Salad with Forest Herbs
Cucumber Salad with Sour Cream and Dill
Seasonal Fresh Market Salads with Dressings and Condiments
Selection of Bohemian Cheeses
Freshly Baked Breads and Rolls
PRAGUE CASTLE
BOHEMIAN BUFFET

SOUPS

THEMED BUFFETS

Poultry Broth with Liver Dumplings and Vegetables

Savory Cabbage with Smoked Sausages
THEMED BUFFETS

PRAGUE CASTLE
BOHEMIAN BUFFET

MAIN COURSES

- Roast Duck with Apple and Caraway Seed Sauce with Braised Green Cabbage and Red Cabbage
- Beef Goulash with Onion, Mushrooms and Bacon with Selection of Dumplings
- Chicken Schnitzel with Sour Vegetable Dip
- Roasted Pike-Perch Fillet with Dill Cream Sauce
- Caramelized Carrot and Green Peas
- Mashed Potatoes with Bacon and Leek
- Fried Cauliflower with Herb Mayonnaise
Baked Prague Ham Marinated with Krušovice Beer and Honey, Horseradish Cream and Mustard
THEMED BUFFETS
PRAGUE CASTLE
BOHEMIAN BUFFET
DESSERTS

Display of Assorted Cakes and Tarts
Czech Pastries Filled with Apple Compote, Cottage Cheese and Sultanas
Czech Mini Desserts – Laskonka, Větrník, Punčový Řez
Sour Cream and Strawberry Mousse
Plum Tart
Traditional Chocolate “Bábovka” Cake
Apricot and Nut Strudel with Whipped Cream
Fruit Salad
Coffee or Tea

Minimum 50 persons
1150 CZK per person
THEMED BUFFETS

INDIAN BOLLYWOOD BUFFET
APPETIZERS AND MEZE

- Zucchini Fritters
- Char-Grilled Eggplant Salad
- Stuffed Peppers with Rice
- White Beans with Vegetables and Olive Oil
- Spicy Marinated Grilled Fish
- Chicken Marinated in Yogurt with Mild Spices
- Lamb Samosa
- Vegetable Samosa
- Sliced Potatoes Spiced with Cucumber and Sour Cream
- Spicy Lentil Salad with Fried Garlic
- Salad Bar with Dressings and Condiments
- Chapati Bread
THEMED BUFFETS

INDIAN BOLLYWOOD BUFFET

MAIN COURSES

- Korma Chicken Stew with Creamy Coconut and Almond Sauce
- Spicy Beef Curry
- Lamb Kebab Flavored with Ginger, Coriander and Garlic
- Grilled Fish with Pickle and Coriander
- Steamed Basmati Rice
- Vegetable Masala
- Fresh Spinach with Spicy Potatoes
THEMED BUFFETS

INDIAN BOLLYWOOD BUFFET

DESSERTS

- Pistachio Semolina Cake
- Yogurt Cake with Mango
- Rice Kheer
- Gulab Jamun
- Banana Turron (Warm)
- Marinated Mango
- Pineapple-and-Coconut sorbet
THEMED BUFFETS

INDIAN BOLLYWOOD BUFFET

TOPPINGS

<table>
<thead>
<tr>
<th>Cashew Nuts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raisins</td>
</tr>
<tr>
<td>Coconut Shavings</td>
</tr>
<tr>
<td>Coconut-and-Mango Sauce</td>
</tr>
<tr>
<td>Vanilla-and-Chocolate sauce</td>
</tr>
</tbody>
</table>

Minimum 50 persons

**1250 CZK**

per person
THEMED BUFFETS

SULTAN’S MIDDLE EASTERN FEAST
APPETIZERS AND MEZE

- Zucchini Fritters
- Char-Grilled Eggplant Salad
- Stuffed Peppers with Rice
- White Beans with Vegetables and Olive Oil
- Marinated Feta Cheese with Spices
- Cucumber with Yogurt and Mint
- Meatballs with Spicy Tomato
- Tabouleh
- Baba Ghanoush
- Hummus
THEMED BUFFETS

SULTAN’S MIDDLE EASTERN FEAST

SOUP

Chicken and Vermicelli
SULTAN'S MIDDLE EASTERN FEAST

MAIN COURSES

- Lamb and Okra Casserole
- Char-Grilled Beef and Chicken Shish Kebab
- Sea Bass with Green Olives and Coriander
- Tuna Croquettes
- Lentil and Spinach Boreks
- Rice Pilaf with Pine Nuts and Sultanas
- Roasted Peppers and Eggplant with Garlic and Tomato
THEMED BUFFETS

SULTAN’S MIDDLE EASTERN FEAST CARVING

Roasted Whole Lamb Stuffed with Rice and Oriental Spices
THEMED BUFFETS
SULTAN’S MIDDLE EASTERN FEAST
DESSERTS

Pistachio Semolina Cake
Almond Pudding
Kunafa
Basbusa
Kataif
Baklava
Pistachio Panna Cotta
Rice Pudding with Sultanas
Dried Fruits and Nuts Compote
Sliced Fresh Fruit, Fresh Dates

Minimum 50 persons
1250 CZK per person
“Affettato Misto”
Tray with Salami Felino, Coppa, Mortadella, Prosciutto, Pecorino and Parmesan Cheese
Pickled Vegetables, Marinated Olives, Artichokes, Pepperoni, Marinated Onion in Balsamic Vinegar

“Salmone Friabile”
Strudel of Salmon with Fresh Spinach and Champignons, Wrapped in Puff Pastry

“Vitello Tonnato”
Braised Veal Thinly Sliced with Tuna and Caper Sauce

“Insalata Caprese”
Tomato, Mozzarella, Oregano and Fresh Basil
"Insalata Saporita"
Octopus Salad with Capers, Olive, Balsamic Baby Onion, Roasted Peppers and Parsley

"Rotolini di Zucchini"
Grilled Zucchini Rolls Fillet with Ricotta Cheese and Mortadella Salami

"Carpaccio" of Beef with Parmesan Flakes and Mushrooms

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

Freshly Baked Country Breads, Rolls and Grissini
THEMED BUFFETS

ITALIAN TRATTORIA

BUFFET SOUP

"Minestra di Riso"
Leek Soup with Rice and Country Baby Potatoes
ITALIAN TRATTORIA
BUFFET
MAIN COURSES

“Pizzaiola”
Beef Fillet with Spicy Tomato and Oregano Sauce

“Scaloppine ai Funghi”
Chicken Medallions Topped with Porcini Sauce

“Spigola in Guazzetto”
Roasted Sea Bass with Pacino Tomatoes, Olives and Basil

“Patate Arrosto”
Roasted Potatoes with Rosemary and Garlic

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

“Melanzane alla Parmigiana”
Stuffed Eggplant Baked with Tomato Sauce, Mozzarella and Oregano
"Homemade Tortelli alla Vinci"
Pork Sausage and Beef Ragout with Creamy Sauce

"Penne Pescatora"
Pasta with Shrimp, Mussels and Fish Tomato Sauce
Buffet Menus

ITALIAN TRATTORIA
BUFFET
DESSERTS

Display of Cakes and Pastries
“Zuppa Inglese” with Almerques Liquor
“Cornetti Siciliani” Filled with Sabayon Cream, Pistachio and Candied Fruit
“Babba” Covered with Rum Sauce
“Tiramisu” with Espresso Coffee and Amaretto Mascarpone Cream
Fruit Salad marinated with Vin Santo
Coffee and Tea with Cantuccini Biscuit

Minimum 80 persons
1320 CZK per person
THEMED BUFFETS

CHEF’S SIGNATURE AROUND THE WORLD

ASIA

COLD DISHES
- Marinated Halibut with Chili, Lemon Grass and Lime
- Selection of Sushi with Wasabi, Pickled Ginger
- Spicy Duck and Rice Noodle Salad

HOT DISHES
- Assorted Beef, Chicken and Lamb Satay with Peanut Sauce
- Fish and Vegetable Tempura
- Stir-Fried Rice
- Live Cooking Corner with Stir-Fried Noodles
Breakfast Menus | Beverages | Lunch & Dinner Menus | Buffet Menus | Receptions | Coffee Breaks

**Cold Dishes**
- Platter of Marinated and Smoked Fish
- Atlantic Sea Oysters with Shallot Vinegar and Buttered Rye Bread
- Potato Salad with Herring
- Lentil Salad with Smoked Sausage

**Hot Dishes**
- Oxtail and Vegetable Soup
- Grilled Salmon Fillet on Spinach Leaves with Dill Butter Sauce
- Smoked Sausage, Roasted Pork Neck and Roasted Duck on Braised Sauerkraut
- Braised Beef with Chanterelles Sauce
- Potato Pancake with Garlic and Marjoram

**THEMED BUFFETS**
**CHEF’S SIGNATURE AROUND THE WORLD NORTHERN EUROPE**
THMED BUFFETS

CHEF’S SIGNATURE AROUND THE WORLD AMERICA

COLD DISHES

- Tortillas Filled with Chicken, Guacamole, Sour Cream and Cheese
- Tomato Salsa and Jalapeño Peppers
- Waldorf Salad
- Caesar Salad with Anchovies, Spicy Chicken and Parmesan
- Salad Bar with Dressing and Condiments

HOT DISHES

- Sweet Corn and Seafood Chowder and Curry Croutons
- Roasted Prime Rib of Beef with Mustard and Black Pepper Crust with Bourbon Sauce
- Sautéed Baby Potatoes
- Whole Roasted Turkey with Sweet Potato Purée
- Seasonal Vegetables
THEMED BUFFETS

CHEF’S SIGNATURE AROUND THE WORLD

SOUTHERN EUROPE

COLD DISHES

Selection of Cold Cuts

Marinated Octopus Salad with Lemon and Parsley

Air-Dried Beef Carpaccio with Parmesan Flakes

Grilled Artichokes

Greek Salad with Feta Cheese

Spinach Salad with Cherry Tomato and Goat Cheese

Assorted Cheese Platter
### THEMED BUFFETS

#### CHEF’S SIGNATURE

### AROUND THE WORLD

#### SOUTHERN EUROPE

### HOT DISHES

- Veal Scaloppine with Parma Ham and Sage
- Roasted Sea Bass with Tomatoes, Olives and Capers
- Lasagne with Meat Ragout
- Baked Rice with Saffron, Peppers and Green Peas
- Mashed Potatoes with Olive Oil
- Sautéed Zucchini with Tomato and Thyme Oil
DESSERTS

- Display of Cakes and Pastries
- Chocolate Profiteroles
- Tiramisu
- Cherry Clafoutis
- Black Forest Gateau
- White Chocolate and Milk Chocolate Cake
- Strawberry Log
- Fruit Ice Cream
- Yogurt Ice Cream
- Vanilla Ice Cream
THEMED BUFFETS

CHEF’S SIGNATURE AROUND THE WORLD
SOUTHERN EUROPE

Toppings

- Almond Pudding with Marinated Lychees and Oranges
- Apple Strudel
- Rice Pudding
- Mini Crème Brûlée
- Banana in Coconut Milk
- Marinated Fresh Fruit Salad with Grand Marnier
- Vanilla Sauce
- Chocolate Sauce
- Almond Sauce
- Whipped Cream

Minimum 150 persons

1650 CZK per person
VEGETARIAN BUFFET FROM THE GARDEN

- Platter of Seasonal Crudités with Assorted Dips
- Cherry Tomato, Rucola and Cottage Cheese
- Citrus and Avocado Salad with Walnuts
- Couscous Salad with Sultanas, Peppers and Cucumber
- Chickpeas and Lentil Salad
- Root Vegetable Tofu Salad in Nori Cone
- Pasta Salad with Basil Pesto
- Assorted Garden Greens with Dressings and Condiments
VEGETARIAN BUFFET SOUP

Leek and Potato Bisque with Barley
VEGETARIAN BUFFET
FROM THE FARM OVEN

- Chickpeas and Vegetable Burger with Roasted Pepper Coulis
- Vegetable Strudel with Tomato and Basil Sauce
- Stir-Fried Egg Noodles with Root Vegetable Tofu and Shiitake Mushrooms
- Baked Mixed Grain Rice
- Grilled Vegetables with Mashed Potatoes
- Potato Gnocchi with Spinach and Goat Cheese
VEGETARIAN BUFFET DESSERTS

- Display of Cakes and Pastries
- Carrot Cake
- Caramelized Pineapple Cake
- Chocolate Crostata
- Strawberry Log
- Yogurt and Peach Cake
- Ricotta Cake
- Fruit Ice Cream
- Vanilla Ice Cream
- Toppings
- Chocolate Mousse

Minimum 50 persons

990 CZK per person
ENHANCEMENT/LIVE COOKING STATIONS

CARVING

SUSHI

PASTA

SOUP

Add to any one of your buffets.
LIVE COOKING STATION
CARVING

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

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

Roasted Lamb Leg with Provencal Herbs
180 CZK per person

Roasted Corn-Fed Chicken with Rosemary Butter
150 CZK per person

Roasted Prague Ham with dark beer and honey
150 CZK per person
**LIVE COOKING STATION**

**PASTA**

- **Penne Gragnano with Pachino tomato and Buffalo Mozzarella cheese**
  - 150 CZK per person

- **Homemade Papardelle with Canadien Lobster and Spicy Tomato Sauce**
  - 320 CZK per person

- **“Tortelli alla Vinci” Pork Sausage and Beef Ragout with Creamy Sauce**
  - 290 CZK per person
Selection of Sushi, Sashimi with Wasabi, Pickled White and Pink Ginger and Kikkoman Soya Sauce

**320 CZK** per person
LIVE COOKING STATION

SOUP

Fish Bouillabaisse with Aioli and Garlic Croutons

280 CZK per person
LUNCH & DINNER MENUS

CHEF MENUS

LUNCH AND DINNER BOXES

EXECUTIVE CHEF´S SIGNATURE MENUS

TRADITIONAL CZECH MENUS

EXCLUSIVE GALA MENUS

CREATE YOUR OWN MENU
CHEFS MENUS

2-COURSE MENU

3-COURSE MENU

4-COURSE MENU

VEGETARIAN MENU
**CHEF MENUS**

**2-COURSE MENU**

**MINIMUM 10 PERSONS**

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**TARRAGON**

Caesar Salad with Parmesan Shavings and Herb Croutons

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

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**ROSEMARY**

Grilled Halibut Fillet on Nicoise Vegetables and Anchovy Butter

Marinated Fresh Fruit Salad with Green Apple Sorbet
Breakfast Menus | Coffee Breaks | Quick Lunch | Receptions | Buffet Menus | Lunch & Dinner Menus | Beverages

CHEF MENUS

3-COURSE MENU
MINIMUM 10 PERSONS

ROSEMARY 960 CZK
Lightly Smoked Prague Ham with Celeriac and Apple Salad
Beef Goulash with Mushroom and Onions with Potato Gnocchi
Marinated Fresh Fruit Salad with Green Apple Sorbet

BASIL 1050 CZK
Trilogy of Smoked Fish on a Bed of Seasonal Salad Leaves with Mustard Dill Cream
Herb-Seasoned Fillet of Beef with Peppercorn Sauce, Fried Polenta Cake and Vegetable Caponata
Roasted Banana and Chocolate Tart with Coconut Sauce and Bitter Chocolate Sorbets
CHEF MENUS

3-COURSE MENU
MINIMUM 10 PERSONS

PARSLEY

Blackened Beef Carpaccio with Arugula Leaves, Parmesan Shavings, and Truffle Oil
Grilled Cod Fillet, Slow-Roasted Cherry Tomato, Olives and Parsley Oil, Roasted Rosemary Potatoes
Marinated Fresh Fruit Salad with Green Apple Sorbet

1090 CZK
4-COURSE MENU
MINIMUM 10 PERSONS

**CHERVIL**

- Prime Beef, Red Onions and Gherkin Tartare, Crispy Green Salad, Balsamic Cream and Melba Toast
- Minestrone Soup with Basil Pesto
- Salmon Escalope with Mussels, Chive Sauce and Mashed Olive-Oil Potatoes
- Raspberry Bar with Almond Ice Cream and Chocolate Sauce

**DILL**

- Caesar Salad with Spicy Chicken, Parmesan Shavings and Herb Croutons
- Grilled Scallops with Herb Butter on a Green Pea Purée
- Veal Tenderloin with Morel Mushroom Sauce and Sautéd Baby Potatoes
- Iced Bitter Chocolate Fondant with Amaretto Sauce and Marinated Wild Berries
VEGETARIAN MENU
MINIMUM 10 PERSONS

SPINACH
750 CZK
Fresh Spinach Salad with Oven-Roasted Tomato, Walnut-Oil Dressing and Melba Toast
Risotto of Organic Carnaroli Rice with White Asparagus and Pecorino Cheese
Fresh Fruit Salad with Green Apple Sherbet

AVOCADO
790 CZK
Avocado, Grapefruit and Tomato Salad on Seasonal Salad Leaves with Citrus Vinaigrette
Egg Noodles with Shiitake Mushrooms and Tofu, Scented with Light Soya and Ginger
Sliced Fresh Fruit with Homemade Citrus Sherbet
VEGETARIAN MENU
MINIMUM 10 PERSONS

ARTICHOKEs
850 CZK
Vegetarian Antipasto–Artichokes, Mushrooms, Grilled Eggplant, Tomato Mozzarella
Vegetarian Lasagne with Parmesan Velouté
Red Berries and Yogurt Parfait Scented with Apricot and Ginger Sauce

GREEN LEAVES
890 CZK
Caesar Salad with Herb Croutons and Parmesan Chips
Potato and Vegetable Cutlet with Spicy Tomato Sauce
Apple, Walnuts and Sultanas Strudel with Cinnamon Sauce
LUNCH AND DINNER BOXES

GOURMET BOX

VEGETARIAN BOX

All food boxes include plastic cutlery and napkins.
LUNCH & DINNER BOXES
GOURMET BOX

- Triple Decker Sandwich with Smoked Salmon and Horseradish Cream
- Roasted Chicken Leg with Mayonnaise
- Tomato with Hard Boiled Egg
- Potato and Bacon Salad
- 2 Kinds of Seasonal Fruit
- 1 Chocolate Bar
- 1 Chocolate Cookie
- 1 Orange Juice
- 1 Aquila Still Water 0.5 l

485 CZK per person
LUNCH & DINNER BOXES

VEGETARIAN BOX

- Baguette Filled with Edam Cheese
- Rye Bread with Cream Cheese and Roasted Pepper
- Assorted Cookies
- Cucumber, Tomato and Pepper Salad
- 1 Mars Chocolate Bar
- 2 Kinds of Seasonal Fruit
- 1 Fruit or Plain Yogurt
- 1 Orange Juice

390 CZK per person
EXECUTIVE CHEF’S SIGNATURE MENUS

SPRING

SUMMER

AUTUMN

WINTER
EXECUTIVE CHEF’S SIGNATURE MENUS

SPRING 3-COURSE MENU

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

995 CZK per person

Asparagus Terrine with Tomato Broth Jelly
Grilled Spring Lamb Cutlet, with Baby Spinach Leaves and Rosemary Potatoes
Marinated Strawberry with Valrhona Chocolate Ice Cream

1100 CZK per person

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

1270 CZK per person
EXECUTIVE CHEF’S SIGNATURE MENUS

SPRING
5-COURSE MENU

Amuse Bouche
Baby Spinach Salad with Poached King Crab and Aioli Dressing
Steamed Fillet of Atlantic Turbot on Celery Purée with Belon Oyster Infusion
Grilled Corn-Fed Chicken Breast with Buttered Baby Artichokes
Forest Berry Variation with Valrhona Chocolate
Coffee and Petit Fours

1710 CZK per person
SUMMER 3-COURSE MENU

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

995 CZK per person

Buffalo Mozzarella with Slow Roasted Beef Tomato and Basil
Valentini Oil
Grilled Sea Bass with Olives and Lemon Zest, Braised Fennel Salad
Raspberry Panna Cotta with Bitter Chocolate Sauce

1100 CZK per person

Terrine of Grilled Eggplant, Zucchini and Goat Cheese
Slow Roasted Rack of Lamb with Thyme and Ratatouille
Peach Cremino with Chocolate Almond Streusel

1250 CZK per person
EXECUTIVE CHEF’S SIGNATURE MENUS

SUMMER
5-COURSE MENU

Amuse Bouche
Slow Poached King Crab on Tomato Avocado Tartare
Steamed Monkfish On Baby Spinach and Lemongrass Foam
Grilled Czech Angus Beef Tenderloin with Madeira Reduction and Grilled Vegetables
Chocolate Fondant with Raspberry Ice Cream
Coffee and Petit Fours

1710 CZK per person
**EXECUTIVE CHEF’S SIGNATURE MENUS**

**AUTUMN 3-COURSE MENU**

- Plum Wood Smoked Trout Fillet with Apple and Horseradish Chutney
  - 995 CZK per person
- Grilled Pork Medallions with Sautéed Forest Mushrooms and Rosemary Mashed Potatoes
- Plum Tatin with Cinnamon Champagne Sabayon
  - 995 CZK per person
- Roasted Pumpkin Soup with Pernod Foam
- Grillet Wild Salmon with Eggplant Caviar and Thyme Potatoes
- Meringue with Citrus Cream and Lemon Mint Ice Cream
  - 1100 CZK per person
- Venison Terrine with Pear Chutney
- Grilled Veal Tenderloin with Cognac Morel Mushrooms Sauce and Potato Gratin
- Caramelized Golden Apple Tart with Raisins Ice Cream
  - 1210 CZK per person
EXECUTIVE CHEF’S SIGNATURE MENUS

AUTUMN
5-COURSE MENU

Amuse Bouche
Hand Chopped Tuna Loin Tartare with Ginger and Wasabi
Tortellini with Porcini and Rosemary Cream
Roasted Rack of Lamb, Green Beans with Crispy Guanciale and Garlic Confit
Roasted Pineapple Tart and Almond Ice Cream
Coffee and Petit Fours

1710 CZK per person
EXECUTIVE CHEF’S SIGNATURE MENUS

WINTER
3-COURSE MENU

Spinach Salad with Honey Marinated Beetroot and Goat Cheese
Braised Veal Check with Red Wine, Olive Oil Mashed Potatoes
Valrhona Bitter Chocolate Tart with Cappuccino Ice Cream

995 CZK per person

Corn Fed Chicken Consommé with Speck Dumplings and Vegetables
Sumava Region Beef Goulash Braised in Dark Beer, Potato Gnocchi
Meringue with Citrus Cream and Lemon Mint Ice Cream

1100 CZK per person
EXECUTIVE CHEF’S SIGNATURE MENUS

WINTER

4-COURSE MENU

Terrine of Pheasant and Foie Gras, Fig Marmalade
Roasted Moravian Duck with Caraway Seed Sauce and Braised Cabbage
Glazed Apple and Sultana Raisin Tart
Sweet Pálava Wine Sabayon

1250 CZK per person
EXECUTIVE CHEF’S SIGNATURE MENUS

WINTER
5-COURSE MENU

Salad of Lobster on Avocado and Tomato Tartar Saffron Aioli Sauce
Capon Consommé with Chanterelle Tortellini
Pan-Seared Beef Fillet with Shallot Port Confit and Truffle Potatoes
Mediterranean Vegetables and Rosemary Potatoes
Raspberry Bar with Almond Ice Cream and Chocolate Sauce
Coffee and Petit Fours

1730 CZK per person
TRADITIONAL CZECH MENUS

LESSER TOWN

CHARLES BRIDGE
TRADITIONAL CZECH MENUS

LESSER TOWN

- Prague Ham Variations
- Braised Beef Fillet “Svickova” on Creamy Sauce, Cranberry Compote and Bread Dumplings
- Caramelized Apricot Tart with Vanilla and Chocolate Sauce
- Coffee or Tea
- Glass of Becherovka (Traditional Herb Liqueur)

1040 CZK
per person
Country Potato, Root Vegetables and Forest Mushroom Soup
Grilled Pike-Perch Fillet with Pinot Wine Infusion and Mashed Dill Potatoes
Traditional Beef Goulash with Malt Beer and Potato Dumplings
Plum and Almond Strudel on Vanilla Poppy Seed Sauce and Whipped Cream
Coffee or Tea
Glass of Becherovka (Traditional Herb Liqueur)

1210 CZK per person
EXCLUSIVE GALA MENUS

MEDITERRANEAN

LUCULLUS
EXCLUSIVE GALA MENUS

MEDITERRANEAN

- Tartare of Black Pepper Marinated Atlantic Salmon on Green Leaves and Caviar Mousse
- Asparagus Capuccino Cream with Crispy Mountain Ham and Parmesan Chips
- Herb Marinated Noisette of Lamb on Peperonata and Sweet Garlic Mashed Potatoes
- Iced Bitter Chocolate Fondant with Amaretto Sauce and Marinated Wild Berries
- Espresso Coffee and Petit Fours

1330 CZK per person
EXCLUSIVE GALA MENUS

LUCULLUS

Foie Gras Terrine with Fig Chutney and Crispy Brioche

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

Lime and Ginger Sorbet

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

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

Espresso Coffee and Petit Fours

1835 CZK per person
As most of our food products are freshly imported, it is necessary to confirm your final menu selection 7 days prior to your event.
CREATE YOUR OWN MENU

COLD APPETIZERS
MINIMUM 10 PERSONS

Pyramid of Plum Tomatoes and Mozzarella Cheese
Drizzled with Basil Olive Oil 320 CZK

Salad of Tomato, Cucumber, Red Onions and Feta Cheese,
Ursini Olive Oil and Oregano Dressing 280 CZK

Caesar Salad with Tandoori Chicken, Parmesan Shavings
and Herb Croutons 360 CZK

Parcel of Grilled Eggplant, Goat Cheese and Roast Peppers
with Black Olive and Tomato Dressing 320 CZK

Vegetarian Variation
Grilled Artichokes, Marinated Mushrooms and Stuffed Wine
Leaves with Rice, Grilled Eggplant Wrap with Tofu and Black
Olive Tapenade 280 CZK

Smoked Trout on Cucumber Tartare and Dill Sour Cream Sauce 360 CZK

Marinated Atlantic Salmon with Ginger and Soy on Fennel
and Orange Salad 360 CZK
CREATE YOUR OWN MENU

COLD APPETIZERS
MINIMUM 10 PERSONS

- King Crab and Salmon Terrine
  Slow Roasted Cherry Tomato Aioli Sauce 410 CZK

- Trilogy of Smoked Fish on Seasonal Leaves
  with Dill Mustard Cream 390 CZK

- Light Smoked Prague Ham with Celeriac and Apple Salad 320 CZK

- San Daniele Ham Served with Tomato Bread 370 CZK

- Blackened Beef Carpaccio with Rucola Leaves,
  Parmesan Shavings and Truffle Oil 390 CZK

- Prime Beef, Red Onion and Gherkin Tartare, Crispy Green Salad,
  Balsamic Cream and Melba Toast 410 CZK

- Terrine of Duck Breast and Foie Gras, with Port Wine Jelly 410 CZK
**HOT APPETIZERS**

**MINIMUM 10 PERSONS**

<table>
<thead>
<tr>
<th>Tart of Wild Mushrooms and Gorgonzola Cheese on Green Leaves with Aromatic Herb Oil</th>
<th>340 CZK</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade Spring Rolls with Crispy Vegetables and Duck Meat</td>
<td>340 CZK</td>
</tr>
<tr>
<td>Baked Vegetarian Moussaka with Slow Roasted Tomato and Basil Sauce</td>
<td>340 CZK</td>
</tr>
<tr>
<td>Grilled Scallops with Herb Butter and Green Pea Purée</td>
<td>420 CZK</td>
</tr>
<tr>
<td>Breaded Fish and Potato Croquettes on Green Leaves and Aioli Dressing</td>
<td>360 CZK</td>
</tr>
<tr>
<td>(Maximum 100 persons) Penne with Pork Sausage and Porcini Mushrooms</td>
<td>330 CZK</td>
</tr>
<tr>
<td>Potato Gnocchi with Pachino Tomatoes and Basil Fondue</td>
<td>310 CZK</td>
</tr>
<tr>
<td>Risotto of Carnaroli Organic Rice with Seafood and Saffron</td>
<td>390 CZK</td>
</tr>
<tr>
<td>SOUPS</td>
<td>Price</td>
</tr>
<tr>
<td>----------------------------------------------------------------------</td>
<td>--------</td>
</tr>
<tr>
<td>Chicken and Vegetable Broth with Vermicelli Noodles</td>
<td>190 CZK</td>
</tr>
<tr>
<td>Beef Consommé with Liver Dumplings and Root Vegetables</td>
<td>190 CZK</td>
</tr>
<tr>
<td>Wild Duck Consommé with Rice Noodles, Spinach and Ginger</td>
<td>190 CZK</td>
</tr>
<tr>
<td>Fish Bouillabaisse Soup with Aioli and Garlic Croutons</td>
<td>220 CZK</td>
</tr>
<tr>
<td>Minestrone Soup with Ditalini Pasta and Basil Pesto</td>
<td>190 CZK</td>
</tr>
<tr>
<td>Vegetable Cream with Rosemary Bread Croutons</td>
<td>190 CZK</td>
</tr>
<tr>
<td>Cappuccino of Forest Mushrooms with Tarragon Cream</td>
<td>190 CZK</td>
</tr>
<tr>
<td>Artichoke Cream with Pink Poached Shrimps and Herb Croutons</td>
<td>190 CZK</td>
</tr>
<tr>
<td>SOUPS</td>
<td>Price</td>
</tr>
<tr>
<td>-------------------------------</td>
<td>--------</td>
</tr>
<tr>
<td>Curried Chicken Chowder with Sweet Corn and Croutons</td>
<td>190 CZK</td>
</tr>
<tr>
<td>Roasted Tomato Soup with Parmesan Chips and Basil Infusion</td>
<td>190 CZK</td>
</tr>
<tr>
<td>Lentil Soup with Duck Confit with Brioche Croutons</td>
<td>190 CZK</td>
</tr>
<tr>
<td>Sour Cabbage and Smoked Sausages with Chive Cream</td>
<td>190 CZK</td>
</tr>
</tbody>
</table>
MAIN COURSES
MINIMUM 10 PERSONS

MEAT & POULTRY

Herbed Beef Fillet 590 CZK
Grilled with Peppercorn Sauce, Fried Polenta Cake and Vegetable Caponata

Argentine Beef Fillet and Foie Gras 720 CZK
Grilled with Potato Gratin and Red Wine Reduction

Beef Sirloin 450 CZK
Grilled with Shallot Port Confit and Olive Oil Mashed Potatoes

Veal Escalope 520 CZK
Pan-Seared with Potato Gratin, Marsala Wine Sauce and Steamed Vegetables

Veal Tenderloin 590 CZK
Grilled with Morel Mushroom Sauce and Sautéed Baby Potatoes

Pork Tenderloin 420 CZK
Medallions Marinated with Honey and Chili, Stir-Fried Vegetables and Steamed Rice
MEAT & POULTRY

New Zealand Lamb Cutlet  520 CZK
Scented with Rosemary and Lemon Zest, Seasonal Vegetables and Polenta Cake

New Zealand Lamb Rack  490 CZK
with Mint Crust, Vegetable Cake and Wine Demi-Glace

Corn Fed Chicken Leg  430 CZK
Stuffed with Mushroom Duxelles, Stir-Fried Vegetables and Rosemary Oil Mashed Potatoes

Chicken Breast  430 CZK
Roasted with Sage, Lemon Zest Butter and Seasonal Vegetables

Turkey Steak  430 CZK
Grilled with Sundried Tomatoes, Garlic Parsley Butter and Mashed Potatoes

Duck Supremes  490 CZK
Roasted with Apple and Ginger, Braised Red Cabbage and Fine Dumplings
FISH & SEAFOOD

Pike-Perch 430 CZK
on Fresh Spinach Leaves and Lemon Anchovy Sauce

Trout Fillet 430 CZK
with Thyme, Lemon Butter, Chive Potatoes and Seasonal Vegetables

Carp Fillet 410 CZK
Coated in Herb Bread Crumbs with Sour Cream and Dill Sauce

Salmon Escalope 480 CZK
with Mussels, Chive Cream and Potato Purée

Codfish Fillet 490 CZK
Slowly Roasted Cherry Tomatoes with Olives and Parsley Oil

Sea Bass Fillet 530 CZK
with Roasted Sweet Bell Peppers, Capers and Black Olive Tapenade
CREATE YOUR OWN MENU

MAIN COURSES
MINIMUM 10 PERSONS

FISH & SEAFOOD

**Halibut Fillet**
with Nicoise Vegetables and Anchovy Butter

510 CZK

**Tiger Prawn Skewers**
and Mint Green Pea Purée with Lemon Butter Sauce

620 CZK
## DESSERTS

**MINIMUM 10 PERSONS**

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Seasonal Fruits with Honey Yogurt</td>
<td>180 CZK</td>
</tr>
<tr>
<td>Marinated Fresh Fruit Salad with Green Apple Sorbet</td>
<td>180 CZK</td>
</tr>
<tr>
<td>Homemade Ice Cream with Fresh Fruit and Red Berry Coulis</td>
<td>180 CZK</td>
</tr>
<tr>
<td>Strawberry Charlotte with Raspberry Sauce and Vanilla Ice Cream</td>
<td>180 CZK</td>
</tr>
<tr>
<td>Roasted Banana and Chocolate Tart with Coconut Sauce and Bitter Chocolate Sorbets</td>
<td>180 CZK</td>
</tr>
<tr>
<td>Peach Clafoutis with Bitter Chocolate and Double Cream</td>
<td>180 CZK</td>
</tr>
<tr>
<td>Apple, Nut and Sultana Strudel with Cinnamon Whipped Cream</td>
<td>180 CZK</td>
</tr>
<tr>
<td>Selection of Ice Cream Profiteroles Splashed with Hot Chocolate Sauce</td>
<td>180 CZK</td>
</tr>
</tbody>
</table>
DESSERTS
MINIMUM 10 PERSONS

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

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

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

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

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

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

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

- **Iced Bitter Chocolate Fondant**
  - 210 CZK
  - with Amaretto Sauce and Marinated Wild Berries
<table>
<thead>
<tr>
<th>Dessert Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Homemade Friandises and Petit Fours</td>
<td>80 CZK</td>
</tr>
<tr>
<td>Selection of Czech Cheeses</td>
<td>220 CZK</td>
</tr>
<tr>
<td>Served with Fresh and Dried Fruit and Crackers</td>
<td></td>
</tr>
<tr>
<td>Premium Imported Cheeses</td>
<td>250 CZK</td>
</tr>
<tr>
<td>Served with Fruit Compote, Walnut Bread and Crackers</td>
<td></td>
</tr>
</tbody>
</table>
CREATE YOUR OWN MENU

HEALTHY OPTION
MINIMUM 10 PERSONS

LOW FAT, LOW CHOLESTEROL, LOW SODIUM & GLUTEN FREE

**Light Breeze**

- Tomato, Cucumber and Olive Salad
- Steamed Salmon Escalope
- Jasmine Rice and Braised Seasonal Vegetables
- Homemade Citrus Sherbet with Crunchy Almond Tulip and Fresh Fruit

720 CZK

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**Fields of Green**

- Red Radicchio, Endive, Green Leaf and Cherry Tomato Salad
- Tossed in Lemon Olive Oil Dressing
- Poached Supreme Chicken with Baby Spinach and Mashed Potatoes
- Red Berries and Yogurt Parfait on Bitter Orange Coulis

720 CZK
LOW FAT, LOW CHOLESTEROL, LOW SODIUM & GLUTEN FREE

**Fitness Fun** 770 CZK
Pyramid of Grilled Eggplant, Courgette and Slowly Roasted Tomato on Crisp Green Leaves and Black Olive Tapenade
Pan-Seared Turkey Steak
Vegetable Caponata
Sliced Seasonal Fruit with Honey and Ginger Yogurt
(1696 kcal, 87 g protein, 77.80 g fat, 90.6 mg cholesterol)

**Top Shape** 990 CZK
Minestrone of Garden Vegetables and Basil Pesto
Grilled Sea Bass Fillet with Courgette and Tomato Tartare with Estragon Sauce
Marinated Pineapple with Ginger and Lime Sorbet
(1784 kcal, 67 g protein, 97.80 g fat, 110.6 mg cholesterol)
BEVERAGES

OPEN BAR

CLOUD 9 ENHANCEMENTS

WINE LIST

BEVERAGE LIST
OPEN BAR

BEER & WINE

SPIRITS

SPARKLING
BEER & WINE

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

<table>
<thead>
<tr>
<th>Duration</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>450 CZK</td>
</tr>
<tr>
<td>2 hours</td>
<td>800 CZK</td>
</tr>
<tr>
<td>Every Additional Hour</td>
<td>250 CZK</td>
</tr>
</tbody>
</table>
### SPARKLING

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

<table>
<thead>
<tr>
<th>Time</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>500 CZK</td>
</tr>
<tr>
<td>2 hours</td>
<td>900 CZK</td>
</tr>
<tr>
<td>Every Additional Hour</td>
<td>250 CZK</td>
</tr>
</tbody>
</table>
SPIRITS

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

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>650 CZK</td>
</tr>
<tr>
<td>2 hours</td>
<td>1100 CZK</td>
</tr>
<tr>
<td>Every Additional Hour</td>
<td>300 CZK</td>
</tr>
</tbody>
</table>
WINE LIST

WHITE WINES

ROSE WINES

RED WINES

CHAMPAGNE AND SPARKLING WINES
White Wines

Chardonnay Znovin Znojmo, Czech Republic
Pleasant tones of honey or vanilla in the aroma. The sweet flavour, with a pleasant fruitiness reminiscent.
Bottle 0.75 l
600 CZK

Sauvignon Blanc Los Cardos, Mendoza Argentina
Pale yellow colour. Very intense aromas of passion fruit, grapefruit, lime, and white peach.
Bottle 0.75 l
750 CZK

Pinot Grigio IGT San Floriano
Enoitalia, Venice, Italy
Refreshing, fruity, and beautifully balanced.
Bottle 0.75 l
800 CZK

Vin de Pays d’Oc Chardonnay
J. Moreau & Fils, Languedoc, France
Fresh fruity with notes of honey and long-lasting finish.
Bottle 0.75 l
750 CZK

Brancott Estate Marlborough Sauvignon Blanc
Brancott Estate, Marlborough, New Zealand
Well balanced with vivacious acidity and gooseberry flavors.
Bottle 0.75 l
850 CZK
## White Wines

**Esprit de Bourgeois Sauvignon Blanc**  
*Henri Bourgeois, Loire Valley, France*  
Crisp with citrus and tropical fruit flavors and very aromatic notes.  
Bottle 0.75 l  
850 CZK

**Chablis La Colombe**  
*Boutinot, Burgundy, France*  
Dry with fruit at core, accompanied with a buttery aroma.  
Bottle 0.75 l  
1100 CZK

## Rose Wines

**Château La Gordonne Vérité du Terroir rosé**  
*Château La Gordonne, Côtes de Provence, France*  
Rich and complex on the palate with a fine balanced taste.  
Bottle 0.75 l  
850 CZK
## WINE LIST

### Red Wines

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Description</th>
<th>Bottle 0.75 l</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Modry Portugal</strong></td>
<td>Znovin Znojmo, Czech Republic</td>
<td>Its aroma resembles red garden fruit. In the taste you will appreciate a velvety smooth impression with gentle tannin and a pleasant aftertaste of cocoa beans.</td>
<td>600 CZK</td>
<td></td>
</tr>
<tr>
<td><strong>Malbec – Los Cardos, Mendoza Argentina</strong></td>
<td>Intense purplish red colour. Sweet, spicy and intense aromas, with notes of red fruits and herbs.</td>
<td>750 CZK</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Blackstone Winemaker’s Select Merlot</strong></td>
<td>Blackstone Winery, California, USA</td>
<td>Accessible with a smooth lingering finish.</td>
<td>750 CZK</td>
<td></td>
</tr>
<tr>
<td><strong>Torre Aldea</strong></td>
<td>Vinedos de Aldeanueva, La Rioja, Spain</td>
<td>Elegant and complex with great balance between fruit and oak.</td>
<td>750 CZK</td>
<td></td>
</tr>
<tr>
<td><strong>Hardys Nottage Hill Shiraz</strong></td>
<td>Hardys Nottage, South Eastern Australia</td>
<td>Round with plum and mulberry aromas and fine tannins.</td>
<td>800 CZK</td>
<td></td>
</tr>
<tr>
<td><strong>Red Wines</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>----------------</td>
<td>-----------------</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Montepulciano d'Abruzzo Vigne Nuove Valle Reale, Abruzzo, Italy</td>
<td>Intense with spicy, plumy fruit, ripe tannins and silky finish.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Bottle 0.75 l</strong></td>
<td><strong>800 CZK</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Château Lyonnat–Merlot/Cabernet Sauvignon Brigitte and Gérard Milhade, Bordeaux, France</td>
<td>Powerful yet rounded with blackcurrant aromas and fine tannins.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Bottle 0.75 l</strong></td>
<td><strong>1100 CZK</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Champagne and Sparkling Wines</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Znovin Classic Sekt – Demi /brut</td>
<td></td>
</tr>
<tr>
<td><strong>Bottle 0.75 l</strong></td>
<td><strong>950 CZK</strong></td>
</tr>
<tr>
<td>Prosecco Spumante, Varaschin, Trentino</td>
<td></td>
</tr>
<tr>
<td><strong>Bottle 0.75 l</strong></td>
<td><strong>1100 CZK</strong></td>
</tr>
<tr>
<td>Heidsieck &amp; Co Monopole Silver Top Brut</td>
<td></td>
</tr>
<tr>
<td><strong>Bottle 0.75 l</strong></td>
<td><strong>2500 CZK</strong></td>
</tr>
<tr>
<td>Heidsieck &amp; Co Monopole Rosé Top Brut</td>
<td></td>
</tr>
<tr>
<td><strong>Bottle 0.75 l</strong></td>
<td><strong>2750 CZK</strong></td>
</tr>
<tr>
<td>Pommery Brut Royal</td>
<td></td>
</tr>
<tr>
<td><strong>Bottle 0.75 l</strong></td>
<td><strong>3000 CZK</strong></td>
</tr>
<tr>
<td>Taittinger Reserve Brut</td>
<td></td>
</tr>
<tr>
<td><strong>Bottle 0.75 l</strong></td>
<td><strong>3100 CZK</strong></td>
</tr>
</tbody>
</table>
CLOUD 9 ENHANCEMENTS

CLASSIC COCKTAIL SELECTION

SIGNATURE COCKTAIL SELECTION

NON-ALCOHOLIC COCKTAIL SELECTION
**Classic Cocktail Selection**

**230 CZK** per cocktail

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

**Sex on the Beach**
Vodka, Peach Liqueur, Orange Juice, Grenadine

**High Society**
Gin, Peach Liqueur, Campari, Orange Juice, Grenadine

**Cuba Libre**
White Rum, Fresh Lime, Brown Sugar

**Caipirinha**
Cachaca Rum, Fresh Lime, Brown Sugar

**Signature Cocktail Selection**

**280 CZK** per cocktail

**Charisma**
Pepper Vodka, Melon Liqueur, Cranberry Juice, Angostura Bitter

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

**Black Pearl**
Vodka, Chambord, Grand Marnier, Cranberry Juice, Fresh Lime
**Signature Cocktail Selection**

**280 CZK** per cocktail

**Mystic**  
Vodka, Fresh Lime, Ginger Syrup, Brown Sugar

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

**Non-alcoholic Cocktail Selection**

**175 CZK** per cocktail

**Ginger Rain**  
(Mattoni Grand Night 2008 Award Winning Cocktail)  
Fresh Lime, Brown Sugar, Homemade Ginger Syrup, Mattoni

**Baby Zombie**  
Orange Juice, Mango Juice, Grenadine, Fresh Lime Juice, Angostura Bitter

**Salted Peanuts, Potato Crisps and Marinated Olives**  
**70 CZK** per person
BEVERAGE LIST

APERITIFS

SOFT DRINKS, JUICES

MINERAL WATERS

BEERS

HOT DRINKS

SPIRITS AND LIQUEURS
### BEVERAGE LIST

#### Aperitifs

<table>
<thead>
<tr>
<th>Item</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Campari</td>
<td>7cl</td>
<td>180 CZK</td>
</tr>
<tr>
<td>Martini Dry, Bianco, Rosso</td>
<td>7cl</td>
<td>180 CZK</td>
</tr>
<tr>
<td>Vermouths</td>
<td>7cl</td>
<td>180 CZK</td>
</tr>
<tr>
<td>Port Wine</td>
<td>7cl</td>
<td>180 CZK</td>
</tr>
<tr>
<td>Sherry</td>
<td>7cl</td>
<td>180 CZK</td>
</tr>
<tr>
<td>Sandeman Imperial</td>
<td>7cl</td>
<td>180 CZK</td>
</tr>
<tr>
<td>Sandeman Ruby Porto</td>
<td>7cl</td>
<td>180 CZK</td>
</tr>
</tbody>
</table>
### BEVERAGE LIST

#### Soft Drinks, Juices

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca Cola</td>
<td>0.20l</td>
<td>95 CZK</td>
</tr>
<tr>
<td>Coca Cola Light</td>
<td>0.20l</td>
<td>95 CZK</td>
</tr>
<tr>
<td>Coca Cola Zero</td>
<td>0.20l</td>
<td>95 CZK</td>
</tr>
<tr>
<td>Fanta</td>
<td>0.20l</td>
<td>95 CZK</td>
</tr>
<tr>
<td>Sprite</td>
<td>0.20l</td>
<td>95 CZK</td>
</tr>
<tr>
<td>Tonic</td>
<td>0.20l</td>
<td>95 CZK</td>
</tr>
<tr>
<td>Soda Water</td>
<td>0.20l</td>
<td>95 CZK</td>
</tr>
<tr>
<td>Red Bull</td>
<td>0.25l</td>
<td>120 CZK</td>
</tr>
<tr>
<td>Selection of Juices</td>
<td>0.20l</td>
<td>95 CZK</td>
</tr>
</tbody>
</table>
## Mineral Waters

<table>
<thead>
<tr>
<th>Brand</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mattoni (Sparkling)</td>
<td>0,33l</td>
<td>85 CZK</td>
</tr>
<tr>
<td>Mattoni (Sparkling)</td>
<td>0,75l</td>
<td>160 CZK</td>
</tr>
<tr>
<td>Aquila (Still)</td>
<td>0,33l</td>
<td>85 CZK</td>
</tr>
<tr>
<td>Aquila (Still)</td>
<td>0,75l</td>
<td>160 CZK</td>
</tr>
<tr>
<td>San Benedetto (Still)</td>
<td>0,75l</td>
<td>190 CZK</td>
</tr>
<tr>
<td>Evian (Still)</td>
<td>0,75l</td>
<td>210 CZK</td>
</tr>
<tr>
<td>Perrier (Sparkling)</td>
<td>0,75l</td>
<td>210 CZK</td>
</tr>
<tr>
<td>San Pellegrino (Sparkling)</td>
<td>0,75l</td>
<td>210 CZK</td>
</tr>
</tbody>
</table>
## BEVERAGE LIST

### Beers

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pilsner Urquell Draught</td>
<td>0,30l</td>
<td>110 CZK</td>
</tr>
<tr>
<td>Pilsner Urquell Bottle</td>
<td>0,33l</td>
<td>110 CZK</td>
</tr>
<tr>
<td>Budweiser</td>
<td>0,33l</td>
<td>110 CZK</td>
</tr>
<tr>
<td>Heineken, Corona</td>
<td>0,33l</td>
<td>130 CZK</td>
</tr>
<tr>
<td>Non alcoholic beer</td>
<td>0,33l</td>
<td>110 CZK</td>
</tr>
</tbody>
</table>
## BEVERAGE LIST

### Hot Drinks

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price (CZK)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filtered Coffee</td>
<td>80</td>
</tr>
<tr>
<td>Decaffeinated Coffee</td>
<td>80</td>
</tr>
<tr>
<td>Espresso</td>
<td>110</td>
</tr>
<tr>
<td>Selection of Teas</td>
<td>80</td>
</tr>
</tbody>
</table>
# BEVERAGE LIST

## Spirits and Liqueurs

<table>
<thead>
<tr>
<th>Spirit/Drink</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Martell VS</td>
<td>4cl</td>
<td>280 CZK</td>
</tr>
<tr>
<td>Martell VSOP</td>
<td>4cl</td>
<td>305 CZK</td>
</tr>
<tr>
<td>Johnnie Walker Red Label</td>
<td>4cl</td>
<td>170 CZK</td>
</tr>
<tr>
<td>Johnnie Walker Black Label</td>
<td>4cl</td>
<td>280 CZK</td>
</tr>
<tr>
<td>Jameson</td>
<td>4cl</td>
<td>170 CZK</td>
</tr>
<tr>
<td>Jack Daniel's</td>
<td>4cl</td>
<td>170 CZK</td>
</tr>
<tr>
<td>Vodka Smirnoff Red</td>
<td>4cl</td>
<td>170 CZK</td>
</tr>
<tr>
<td>Gin Gordon's</td>
<td>4cl</td>
<td>170 CZK</td>
</tr>
<tr>
<td>Rum Bacardi Superior</td>
<td>4cl</td>
<td>170 CZK</td>
</tr>
<tr>
<td>Tequila Olmeca Blanco</td>
<td>4cl</td>
<td>170 CZK</td>
</tr>
<tr>
<td>Jose Cuervo Classic Silver</td>
<td>4cl</td>
<td>170 CZK</td>
</tr>
<tr>
<td>Baileys</td>
<td>4cl</td>
<td>230 CZK</td>
</tr>
<tr>
<td>Drambuie</td>
<td>4cl</td>
<td>230 CZK</td>
</tr>
<tr>
<td>Malibu</td>
<td>4cl</td>
<td>230 CZK</td>
</tr>
<tr>
<td>Slivovice</td>
<td>4cl</td>
<td>125 CZK</td>
</tr>
<tr>
<td>Becherovka</td>
<td>4cl</td>
<td>125 CZK</td>
</tr>
<tr>
<td>Absinth</td>
<td>4cl</td>
<td>125 CZK</td>
</tr>
<tr>
<td>Fernet Stock</td>
<td>4cl</td>
<td>125 CZK</td>
</tr>
</tbody>
</table>
CONTACT US

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