Conference & Banqueting Menu

BY HILTON PRAGUE OLD TOWN
Dear Valued Guest,

Whether you are planning a business meeting, an intimate wedding or a special party, Hilton Prague Old Town can cater for any type of event. We offer packages including refreshing drinks and snacks at break times, specially created buffets, exciting lunch and dinner menus and a wide selection of beverages for all kinds of events. Fresh and tasty, each of these delicacies is prepared with the finest ingredients and with great care in every step of the cooking process.

Located in the heart of Prague, Hilton Prague Old Town is the perfect place for your event. Flexible spaces with natural daylight and state-of-the-art audio and light equipment can adjust to your individual wishes and needs.

No matter what your request or timing, our professional team will ensure your event is going to be a success.

Hilton Prague Old Town Culinary Team
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Breakfast

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Breakfast

Selection of Fruit Juices
Freshly Baked Croissants and Danish Pastries
Sliced Fresh Fruit
Assorted Cold Cuts
Cheese Platter
Corn Flakes, Dried Fruit Muesli and Fitness Bran
Natural and Fruit Yoghurt
White and Brown Toast
Assorted Bread Rolls
Freshly Brewed Coffee & Tea

Minimum 15 persons
450 CZK per person

BREAKFAST
at Hilton

Selection of Fruit Juices
Freshly Baked Croissants and Danish Pastries
Sliced Fresh Fruit Platter
Assorted Cold Cuts
Cheese Platter
Smoked Fish Platter
Corn Flakes, Dried Fruit Muesli and Fitness Bran
Natural and Fruit Yoghurt
Fresh Fruit Salad
White and Brown Toast
Assorted Rolls and Sliced Bread
Sausages and Bacon
Baked Beans, Grilled Tomatoes, Breakfast Potatoes
Scrambled Eggs
Freshly Brewed Coffee & Tea

Minimum 20 persons
660 CZK per person
Coffee Breaks
# Coffee Breaks

<table>
<thead>
<tr>
<th>Morning Coffee Breaks</th>
<th>Afternoon Coffee Breaks</th>
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<tbody>
<tr>
<td>Monday</td>
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<thead>
<tr>
<th>Themed Coffee Breaks</th>
<th>Additional Coffee Breaks Items</th>
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<tr>
<td>Vineyards</td>
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<td>Prague 20’s</td>
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<td>Symphonic</td>
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<td>Fresh &amp; Fit</td>
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Morning Coffee Breaks

Monday
Sundried Tomato & Goat Cheese Gateau
Mini Pretzels with Cream Cheese Dip
Banana Muffins
Brownies
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Tuesday
Rye Stick with Assorted Dips
Panini with Chicken Ham & Fontina Cheese
Almond Cake
Fruit Skewers
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Wednesday
Bagels with Smoked Salmon & Cream Cheese
Mozzarella Bocconcini with Basil Pesto
Sliced Fruits
Apricot Crostata
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Thursday
Focaccia and Poached Chicken
Ham and Egg Croissants
Granny Apple Tart
Cacao Milkshake
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK per person
Morning Coffee Breaks

**Friday**
- Multiseed Croissant with Turkey Ham
- Feta Cheese and Olive Skewers
- Citrus Muffins
- Chocolate Cheese Cake
- Homemade Cookies
- Nespresso, Freshly Brewed Coffee & Tea

**Saturday**
- Assorted Filled Mini Croissant
- Baguette with Boiled Eggs and Herbs Mayonnaise
- Fruit Salad
- Stracciatella Muffins
- Homemade Cookies
- Nespresso, Freshly Brewed Coffee & Tea

**Sunday**
- Sandwich with Veal and Salsa Tonnata
- Hummus and Pita Bread
- Apple and Walnut Cake
- Fresh Waffles with Fruit Dip
- Homemade Cookies
- Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK per person
Afternoon Coffee Breaks

**Monday**
- Roast Beef and Horseradish Focaccia
- Prawn and Avocado Cocktail
- Coffee Mousse
- Assorted Doughnuts
- Homemade Cookies
- Nespresso, Freshly Brewed Coffee & Tea

**Tuesday**
- Vegetable Rolls
- Veggie Burgers with Mushrooms and Parmesan
- Apple Tatin
- Strawberry Trifle
- Homemade Cookies
- Nespresso, Freshly Brewed Coffee & Tea

**Wednesday**
- Wholegrain Quiche
- Tandoori Chicken Wraps
- Cheese Cake with Berries Compote
- Assorted Fruit Tartlets
- Homemade Cookies
- Nespresso, Freshly Brewed Coffee & Tea

**Thursday**
- Roasted Peppers and Tapenade Open Sandwich
- Tomato and Mozzarella Sandwich
- Apple Strudel
- Brioches with Strawberry Jam
- Homemade Cookies
- Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK per person
Afternoon Coffee Breaks

**Friday**
- Provençal Buns with Pastrami
- Cucumber and Cheese Sandwich
- Chocolate Doughnut
- Opera Cake
- Homemade Cookies
- Nespresso, Freshly Brewed Coffee & Tea

**Saturday**
- Onion Rings with Dipping
- Roasted Aubergine Tortilla
- Fig Tatin
- Assorted Cupcakes
- Homemade Cookies
- Nespresso, Freshly Brewed Coffee & Tea

**Sunday**
- Mini Club Sandwich
- Vegetable Crudités with Guacamole Dip
- Candied Cherry Panna Cotta
- Scones with Jam Filling
- Homemade Cookies
- Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
345 CZK per person
Vineyards
Walnuts and Cheese Cupcake
Chicken Burger
Mini Cheese Platter
Apple Fritters, Vanilla Sauce
Gratin Sabayon with Berries
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Symphonic
Cucumber and Horseradish Focaccia
Stuffed Cod Open Sandwich
Beef and Rocket Tortilla Wrap
Piano Tiles with Apricot
Allegro Tiramisu (with Grand Marnier)
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Prague 20’s
Shrimps Vol-au-Vent
Chicken Terrine with Pistachio
Smoked Salmon and Cream Cheese Roll
Berries in Gelatin
Chocolate Pavlova
Homemade Cookies
Nespresso, Freshly Brewed Coffee & Tea

Fresh & Fit
Cucumber and Rye Bread Sandwich
Hummus with Pita Bread
Granola Bar
Berries with Chocolate Flakes
Fresh Sliced Fruits
Vegetable and Chia Seed Smoothies
Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons
370 CZK per person
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Croissants</td>
<td>50 CZK per piece</td>
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<tr>
<td>Danish Pastries</td>
<td>60 CZK per piece</td>
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<tr>
<td>Mini Doughnuts</td>
<td>60 CZK per piece</td>
</tr>
<tr>
<td>Yoghurt Mousse with Pistachio</td>
<td>50 CZK per cup</td>
</tr>
<tr>
<td>Chocolate Brownies</td>
<td>60 CZK per piece</td>
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<tr>
<td>Walnut and Blue Cheese</td>
<td>70 CZK per piece</td>
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<tr>
<td>Fruit Tartlets</td>
<td>50 CZK per piece</td>
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<tr>
<td>BBQ Pulled Pork Slider</td>
<td>100 CZK per piece</td>
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<tr>
<td>Sliced Fruit Platter for 10 persons</td>
<td>280 CZK per platter</td>
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<tr>
<td>Orange and Apple Juice</td>
<td>95 CZK per 0.2l</td>
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<tr>
<td>Selection of Finger and Open Sandwiches</td>
<td>80 CZK per piece</td>
</tr>
<tr>
<td>Mini Beef Burger with Caramelized Onion</td>
<td>140 CZK per piece</td>
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</tbody>
</table>

**Winter Treat**
- Hot Chocolate Station with Condiments
- Apple Fritters, Cranberry Jam
- Hot Sabayon with Cookies
- Pancakes with Various Toppings

**Summer Treat**
- Homemade Ice Tea Selection
- Assortment of Tropical Smoothies
- Chocolate Fountain with Fruit Skewers
- Assorted Ice cream

Minimum 15 persons
Working Lunches
Working Lunches
Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday

Take Away Lunch
Monday

APPETIZERS AND SALADS
Assorted Finger Sandwiches
Classic Caesar Salad, Croutons, Boiled Eggs and Parmesan
Grilled Zucchini, Sundried Tomatoes, Basil Oil
Salad Bar with Dressings and Condiments

HOT MEAL
Roasted Chicken in Provençal Sauce
Roasted New Potato
Gratinated Cannelloni with Ricotta Cheese and Spinach

SWEETS
Strawberry Mille-Feuille
Chocolate Pudding
Fruit Salad with Grand Marnier
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person

Tuesday

APPETIZERS AND SALADS
Assorted Finger Sandwiches
Cured Beef, Roast Vegetables and Parmesan
Greek Salad with Olives and Feta Cheese
Salad Bar with Dressings and Condiments

HOT MEAL
Steamed Butter Fish with Spicy Piperade Sauce
Fiocchetti Gorgonzola, Tomato Creamy Sauce
Steamed Jasmine Rice

SWEETS
Cheese Cake
Cups of Panna Cotta with Fruit Coulis
Chocolate Crostata
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person
Wednesday

APPETIZERS AND SALADS
Assorted Finger Sandwiches
Tomato and Mozzarella, Basil Pesto
Chickpea Salad, Tomato and Pickled Vegetables
Salad Bar with Dressings and Condiments

HOT MEAL
Tandoori Marinated Chicken with Lemon and Coriander
Penne Pasta with Vegetables and Tomato Sauce
Basmati Rice with Cashew Nuts and Raisins

SWEETS
Strawberry Cheese Cake
Crème Caramel
Apple Strudel
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person

Thursday

APPETIZERS AND SALADS
Assorted Finger Sandwiches
Pasta Salad with Roasted Peppers and Olives
Aubergine and Cherry Tomatoes
Salad Bar with Dressings and Condiments

HOT MEAL
Beef Tagliata, Rosemary Sauce
Potato Gratin
Ricotta and Spinach Tortellini, Sage and Butter Sauce

SWEETS
Fruit Tartlets
Tiramisu
Almond Cake
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person
Friday

APPETIZERS AND SALADS
Assorted Finger Sandwiches
Provencal Salad, Boiled Eggs, Beans and Olives
Grilled Vegetable Salad
Salad Bar with Dressings and Condiments

HOT MEAL
Stir Fried Beef, Snow Peas and Soybean Sprouts
Gnocchetti with Shrimps and Pesto
Basmati Rice

SWEETS
Espresso Rolls
Sliced Fruit Platter
Apricot Crostata
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person

Saturday

APPETIZERS AND SALADS
Assorted Finger Sandwiches
Poached Chicken, Sweet Corn and Celery
Cucumber, Mint and Yogurt Dressing
Salad Bar with Dressings and Condiments

HOT MEAL
Pan-roasted Cod, Green Peas and Beurre Blanc Sauce
Vegetable Casserole, Feta Cheese
Crushed Potatoes with Spring Onion

SWEETS
Orange Panna Cotta
Torta Fragoline
Vanilla Mille-Feuille
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person
Sunday

APPETIZERS AND SALADS
Assorted Finger Sandwiches
Coleslaw Salad
Roast Chicken Salad
Salad Bar with Dressings and Condiments

HOT MEAL
Roast Leg of Lamb, Thyme and Lemon Jus
Stir-Fried Vegetables with Tofu
Rosemary Potatoes

SWEETS
Apple Strudel and Crème Anglaise
Sacher Cake
Fruit Crostata
Freshly Brewed Coffee & Tea

Minimum 10 persons
750 CZK per person
Take Away Lunch

LUNCH BOX / BAG
Selection of:
1 Salad
2 Sandwiches
1 Dessert
2 Seasonal Fruit
1 Water
1 Juice

SANDWICHES
Turkey Ham and Mustard
Mayonnaise
Roast Beef and Rocket Salad
Grilled Vegetable Sandwich
Smoked Salmon and Cream Cheese
Vegetable Quiche
Poached Chicken and Baby Spinach

SALAD
Greek Salad
Tomato and Mozzarella
Canned Tuna and Red Beans
Poached Chicken and Green Leaves

DESSERT
Chocolate
Crostata Cheese
Cake Sliced Fruits

600 CZK per person
Daily Delegate Buffets
Daily Delegate Buffets

Group Selection
Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday
Monday

**APPETIZERS AND SALADS**
- Grilled Zucchini, Sundried Tomatoes, Basil Oil
- Smoked Fish Platter, Honey Mustard Dressing
- Classic Caesar Salad, Croutons, Boiled Egg and Parmesan
- Poached Chicken and Baby Spinach Salad
- Beetroot Salad with Scamorza Cheese
- Salad Bar with Dressings and Condiments

**SOUP**
- Roasted Tomato Soup

**MAIN COURSES**
- Roasted Chicken in Provençal Sauce
- Gratinated Cannelloni with Ricotta Cheese and Spinach
- Sole Scaloppini, Sautéed Vegetables
- Vegetable Fried Rice
- Roasted New Potato
- Seasonal Vegetables

**DESSERTS**
- Apple Tart
- Strawberry Mille-Feuille
- Chocolate Pudding
- Sliced Fruits
- Hazelnut Cake

Freshly Brewed Coffee & Tea

Minimum 20 persons
Included in the Daily Delegate Rate
Tuesday

APPETIZERS AND SALADS
Marinated Calamari with Coriander and Chili
Cured Beef, Roast Vegetables and Parmesan
Greek Salad with Olives and Feta Cheese
Borlotti Beans Salad
Salmon Terrine with Dill and Lemon
Salad Bar with Dressings and Condiments

SOUP
Chicken and Corn Chowder

MAIN COURSES
Braised Beef in Dark Beer, Crispy Onions
Steamed Butter Fish on Spicy Piperade
Fiocchetti Gorgonzola, Tomato Creamy Sauce
Steamed Jasmine Rice
Crushed Potatoes with Spring Onion
Roasted Vegetables

DESSERTS
Cheese Cake
Cups of Panna Cotta with Seasonal Fruit Compote
Chocolate Crostata
Lemon Mousse
Sliced Fruits

Minimum 20 persons
Included in the Daily Delegate Rate

Freshly Brewed Coffee & Tea
Daily Delegate Buffets

Wednesday

APPETIZERS AND SALADS
Pink Shrimps with Cocktail Sauce
Tomato and Mozzarella, Basil Pesto
Chickpea Salad, Tomatoes
and Pickled Vegetables Vitello Tonnato
Smoked Salmon, Dill and Fennel
Salad Bar with Dressings and Condiments

SOUP
Potato and Leek Soup

MAIN COURSES
Tandoori Marinated Chicken with Lemon and Coriander
Pike Perch, Beans and Lemon Butter Sauce
Penne Pasta with Vegetables and Tomato Sauce
Basmati Rice with Cashew and Raisins
Roast Potatoes
Sautéed Forest Mushrooms

DESSERTS
Sacher Cake
Strawberry Cheese Cake
Crème Caramel
Apple Strudel
Yoghurt and Berries Mousse

Minimum 20 persons
Included in the Daily Delegate Rate

Freshly Brewed Coffee & Tea
Thursday

APPETIZERS AND SALADS
Smoked Trout, Yoghurt Sauce
Mushroom Salad, Coriander and Citronette
Pasta Salad with Roasted Peppers and Olives
Roast Beef with Lemon and Rosemary Oil
Aubergine and Cherry Tomato
Salad Bar with Dressings and Condiments

SOUP
Minestrone

MAIN COURSES
Beef Tagliata, Rosemary Sauce
Ricotta and Spinach Tortellini, Sage and Butter Sauce
Seared Salmon, Asparagus and Parsley Sauce
Potato Gratin
Green Beans with Leek
Steamed Jasmine Rice

DESSERTS
Fruit Tartlets
Tiramisu
Almond Cake
Lemon Meringue Cake
Marinated Pineapple with Coconut Panna Cotta

Freshly Brewed Coffee & Tea

Minimum 20 persons
Included in the Daily Delegate Rate
Friday

APPETIZERS AND SALADS
Provençal Salad, Boiled Eggs, Beans and Olives
Cous Cous Salad with Chicken and Vegetables
Grilled Vegetable Salad
Mackerel with Onions and Capers
Turkey Ham and Roasted Artichoke
Salad Bar with Dressings and Condiments

SOUP
Pumpkin Soup

MAIN COURSES
Stir-Fried Beef, Snow Peas and Soybean Sprouts
Pan-Roasted Cod, Green Peas and Beurre Blanc Sauce
Gnocchetti with Shrimps and Pesto
Basmati Rice
Parsley Potatoes
Seasonal Vegetables

DESSERTS
Mascarpone with Candied Fruit
Espresso Rolls
Sliced Fruit Platter
Apricot Crostata
Cheese Cake

Minimum 20 persons
Included in the Daily Delegate Rate

Freshly Brewed Coffee & Tea
Saturday

APPETIZERS AND SALADS
Caesar Salad, Croutons, Boiled Egg and Parmesan
Spicy Prawns, Balsamic Onion
Spicy Beef Salad
Poached Chicken, Sweet Corn and Celery
Cucumber, Mint and Yoghurt Dressing
Salad Bar with Dressings and Condiments

SOUP
Chickpea and Chili Soup

MAIN COURSES
Stir-Fried Chicken, Shiitake Mushroom
Butter Fish in Livornese Sauce
Vegetable Casserole, Feta Cheese
Crushed Potatoes with Spring Onion
Pilaf Rice
Sautéed Zucchini and Tomatoes

DESSERTS
Fruit Salad
Torta Fragolino
Pistachio Cake
Vanilla Mille-Feuille
Orange Panna Cotta

Freshly Brewed Coffee & Tea

Minimum 20 persons
Included in the Daily Delegate Rate
Sunday

**APPETIZERS AND SALADS**
- Platter of Smoked Fish and Grain Mustard Dressing
- Assorted California Rolls, Wasabi and Pickled Ginger, Soya Dip
- Coleslaw Salad
- Mediterranean Salad, Green Olives and Chili
- Roast Chicken Salad
- Salad Bar with Dressings and Condiments

**SOUP**
- Beef Consommé with Vegetables

**MAIN COURSES**
- Roast Leg of Lamb, Thyme and Lemon Jus
- Monkfish with Mediterranean Sauce
- Stir-Fried Vegetables with Tofu
- Steamed Jasmine Rice
- Gratinated Crepes with Mushrooms
- Rosemary Roast Potatoes

**DESSERTS**
- Apple Strudel and Crème Anglaise
- Sacher Cake
- Fruit Crostata
- Assorted Crème Brûlée
- Passion Fruit Mousse

Minimum 20 persons
Included in the Daily Delegate Rate

Freshly Brewed Coffee & Tea
Buffet Menus
Buffet Menus

International Buffet Menu
- Menu 1
- Menu 2
- Menu 3

Flying Buffet Menus
- Menu 1
- Menu 2

Czech Buffet Menu

Chef's Signature Buffet Menu

Interactive Cooking Stations

Buffet Enhancements
International Buffet Menu 1

**APPETIZERS AND SALADS**
- Greek Salad with Olives and Feta Cheese
- Dill Marinated Salmon with Fennel Salad and Orange Dressing
- Roast Vegetables and Parmesan Salad
- Roast Chicken Salad with Cucumbers
- Caesar Salad with Garlic Croutons and Boiled Eggs
- Roquefort and Potato Salad
- Salad Bar with Dressings and Condiments

**MAIN COURSES**
- Sweet and Sour Chicken
- Monkfish Fillet, French Beans and Tomato Butter Sauce
- Roast Beef Tenderloin, Caramelized Red Onion, Madeira Sauce
- New Potatoes with Herbs and Olive Oil
- Sautéed Zucchini and Tomato Wedges
- Steamed Jasmine Rice

**DESSERTS**
- Cheese Platter
- Sacher Cake
- Rum and Raisin Mousse
- Vanilla Cream Meringue Cake
- Strawberry Cheese Cake
- Apple Strudel

Minimum 30 persons
1190 CZK per person

Freshly Brewed Coffee & Tea
International Buffet Menu 2

APPETIZERS AND SALADS
Thai Seafood Salad with Chili, Lime and Coriander Dressing
Beef Carpaccio, Marinated Shiitake Mushrooms with Tamarind Dressing
Smoked Salmon, Prawns, Rucola and Herb Salad
Duck and Orange Salad
Grilled Vegetable Salad
Assorted California Rolls, Wasabi, Pickled Ginger and Soya
Salad Bar with Dressings and Condiments

MAIN COURSES
Lemon Sole with Prawns, Mussels and White Wine Sauce
Veal Sirloin, Glazed Carrots, Sage Butter Sauce
Tandoori Chicken, Onion and Coriander Salad
Buttered New Potatoes
Basmati Rice with Cashew Nuts and Raisins
Stir Fried Vegetables and Tofu

DESSERTS
Cheese Platter
Assorted Fruit Tartlets
Vanilla Crème Brûlée
Apple Crostata
Strawberry Mille-Feuille
Chocolate Cake

Freshly Brewed Coffee & Tea

Minimum 30 persons
1 390 CZK per person
International Buffet Menu 3

APPETIZERS AND SALADS
Prawn and Avocado Salad
Calamari Salad with Lemon and Coriander, Soba Noodles
Bresaola, Parmesan Flakes and Rucola, Lemon Oil
Poached Chicken Supreme and Baby Spinach Salad
Tomatoes and Buffalo Mozzarella, Rocket Salad
and Balsamic Reduction
Grilled Asparagus, Zucchini, Tomatoes and Parmesan
Salad Bar with Dressings and Condiments

MAIN COURSES
Veal Casserole, Green Peas and Aromatic Herbs
Roast Leg of Lamb, Herb and Thyme Jus
Sea Bass Fillet with Tomato Fondue
Potato Gratin
Penne with Shrimps and Spinach Sauce
Vegetable Ratatouille

DESSERTS
International Cheese Platter
Chocolate Mousse Cake
Strawberry Short Cake
Vanilla Sugar Crusted Crème Brûlée
Panna Cotta with Fruit Compote
Sliced Fruits

Freshly Brewed Coffee & Tea

Minimum 30 persons
1490 CZK per person
**Czech Buffet Menu**

**Charles Bridge**

**APPETIZERS AND SALADS**
- Czech Charcuterie Platter
- Chicken Liver Pâté
- Apple and Celeriac Coleslaw
- Smoked Fish Platter
- Czech Potato Salad
- Hermelín Cheese Salad
- Salad Bar with Dressings and Condiments

**MAIN COURSES**
- Beef Goulash with Mushrooms and Onions
- Bohemian Mushroom Ragout
- Roast Duck with Red Cabbage and Cumin Sauce
- Pike Perch Fillet, Almond Butter Sauce
- Assorted Czech Dumplings
- Potato Pancake Bramborák
- Steamed Vegetables

**DESSERTS**
- Pancakes Livance with Blueberries and Whipped Cream
- Apple Strudel
- Selection of Czech Sweet Pastry Koláče
- Bábovka Cake
- Sliced Fruits
- Freshly Brewed Coffee & Tea

Minimum 30 persons
1200 CZK per person
Chef's Signature Buffet Menu

Colosseum Buffet

APPETIZERS AND SALADS
- Platter of Assorted Italian Cold Cuts and Smoked Meat
- Beef Carpaccio, Marinated Mushrooms and Parmesan Flakes
- Vitello Tonnato
- Octopus Salad with Lemon and Parsley
- Fresh Seafood Salad, Citrus Dressing
- Tomatoes and Buffalo Mozzarella, Balsamic Reduction
- Pasta Salad with Olives, Basil and Tomatoes
- Salad Bar with Dressings and Condiments

MAIN COURSES
- Veal Ossobuco
- Chicken Scallopini Topped with Ham and Fontina Cheese
- Roasted Sea Bass with Cherry Tomatoes, Olives and Capers
- Ricotta and Spinach Tortellini, Wild Mushroom Sauce
- Risotto Milanese
- Penne Napoletana, Oregano and Tomato Anchovy Sauce
- Sautéed Zucchini with Tomatoes and Oregano

DESSERTS
- Tiramisu Cake
- Fragoloni Cake
- Zuppa Inglese
- Crostata al Cioccolato
- Assorted Ice Creams with Toppings
- Freshly Brewed Coffee & Tea

Minimum 30 persons
1590 CZK per person
### Interactive Cooking Stations

**CARVING STATION**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
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<tbody>
<tr>
<td>Beef Wellington, Béarnaise Sauce</td>
<td>350 CZK</td>
</tr>
<tr>
<td>Roast Rack of Lamb, Rosemary Jus</td>
<td>350 CZK</td>
</tr>
<tr>
<td>Bohemian Roast Duck, Cumin Sauce</td>
<td>250 CZK</td>
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<tr>
<td>Roast Chicken, Thyme and Lemon Sauce</td>
<td>250 CZK</td>
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<tr>
<td>Honey and Soya Glazed Prague Ham, Horseradish and Mustard</td>
<td>250 CZK</td>
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*We are pleased to accommodate your request or additional requirements.*
Buffet Menus

**Flying Buffet 1**

- Mini Buns with Bresaola and Fennel
- Black Beignet, Cured Salmon and Cream Cheese
- Vegetable Rice Paper Roll
- Grilled Asparagus, Hollandaise Sauce

- Chunky Crispy Potatoes with Spicy Dip
- Chicken Satay, Peanut Sauce
- Tempura Prawns, Sweet and Sour Sauce

- Ginger Flavoured Chocolate Mousse
- Cheese Cake
- Fruit Skewers

**Flying Buffet 2**

- Poached Prawns with Asparagus Purée
- Hummus with Toasted Pita
- Roast Beef Rolls, Horseradish Mayonnaise
- Buffalo Mozzarella, Fresh Tomato and Basil Dip

- Lamb Kebab
- Fish & Chips
- Corn Fritter Lollipop
- Stir Fried Beef Noodles

- Marinated Berries, Vanilla Syrup
- Profiteroles
- Vanilla Panna Cotta

**1200 CZK per person**

**1350 CZK per person**
Buffet Enhancements

CHEF’S SIGNATURE PLATTER
Assorted Nigiri and Maki Sushi, Pickled Ginger and Soy Sauce  280 CZK per person

SELECTION OF SOUPS
Czech Potato Soup with Mushrooms
Beef Goulash Soup
Beef Consommé with Homemade Noodles
French Onion Soup
Tom Kha Kai – Thai Chicken Soup with Coconut Milk, Mushrooms and Coriander  190 CZK per person
Lunch & Dinner Menus
Lunch & Dinner Menus

3 - Course Menu
- Menu I
- Menu II
- Menu III
- Menu IV

Vegetarian Menu
- 3-Course Set Menu
- 4-Course Set Menu I
- 4-Course Set Menu II

Special Menu
3-Course Menu I

Tomatoes and Mozzarella with Basil Pesto
Turkey Scallopini, Mashed Potatoes, Tomato and White Wine Sauce
Chocolate Crostata with Vanilla Sauce

Minimum 10 persons
960 CZK per person

3-Course Menu II

Chicken and Corn Chowder
Pan Seared Salmon Fillet, Sautéed Spinach and Cauliflower Purée
Strawberry Cheese Cake

Minimum 10 persons
960 CZK per person
3-Course Menu III

Greek Salad with Olives and Feta Cheese

Roast Chicken Breast, Mashed Potatoes, Thyme and Lemon Sauce

Apple Strudel, Vanilla Sauce and Whipped Cream

Minimum 10 persons
960 CZK per person

3-Course Menu IV

Caesar Salad with Boiled Eggs, Anchovies and Parmesan

Beef Tagliata with Potato Gratin

Strawberry Cheese Cake with Raspberry Coulis

Minimum 10 persons
960 CZK per person
Lunch & Dinner Menus

4-Course Menu I

Butternut Squash Velouté with Sweet Corn
Tomato and Green Pea Risotto
Roasted Fillet of Angus Beef, Asparagus, Potato Rosti and Baby Spinach
Caramelized Apple Tart Tatin, Vanilla Ice Cream

Minimum 10 persons
1 290 CZK per person

4-Course Menu II

Spiced Beef Carpaccio, Tarragon Pesto, Parmesan Flakes
White Onion Velouté with Braised Duck and Cep Mushrooms
Skin Crisp Sea Bass Fillet, Celeriac Purée and Chorizo
Strawberry Shortcake, Marinated Strawberry and Sweetened Crème Fraîche

Minimum 10 persons
1 290 CZK per person
Vegetarian Menu

3-COURSE SET MENU
Endive and Roquefort Salad, Walnut Oil
Green Pea Risotto, Pecorino and Truffle Oil
Sliced Fruit Platter

Minimum 10 persons
850 CZK per person

4-COURSE SET MENU I
Buffalo Mozzarella, Tomatoes and Avocado, Balsamic Reduction
Zucchini and Tomato Tian
Penne with Wild Mushroom Sauce
Strawberry Cake, Chocolate Coulis

Minimum 10 persons
950 CZK per person

4-COURSE SET MENU II
Baked Tomato and Goat Cheese Tart, Braised Endive and Balsamic Dressing
Potato and Leek Soup
Asparagus Risotto, Spinach and Parmesan Cheese Fondue
Caramelized Pear Tatin, Chocolate Ice Cream

Minimum 10 persons
1 090 CZK per person
Lunch & Dinner Menus

Special Menu

KOSHER BREAKFAST, LUNCH AND DINNER MENUS
The food is prepared in a kosher restaurant King Solomon – www.kosher.cz.

It is served in special kosher meal boxes, which are prepared according to the special Jewish ritual rules. All courses are wrapped in aluminum thermo bags, which keep the food warm for a long time. The kosher meal box can also contain fruit, beverages as well as plastic cutlery, napkins and cups, all hygienically wrapped. It is protected by specially marked foil, which guarantees that it has not been forcibly open.

The kosher meal box will be handed over to the customer, who will open it alone or with the assistance of the service personnel. The food items are provided in individual aluminum bags, which are sealed and double packed, to avoid breaking the kosher rules during reheating the meal in a non-kosher reheating device.

HALAL LUNCH AND DINNER MENUS
The food items are sourced through certified suppliers following all required methodology. Halal menu could be ordered 10 business days prior the event and is subject to 15% surcharge.

1 650 CZK
Friday and Saturday meals have to be ordered latest by Thursday
Canapé Receptions
Cold Canapés

- Turkey Ham Beignet
- Foie Gras with Pear and Saffron Chutney
- Smoked Salmon with Cream Cheese and Blinis
- Caramelized Goat Cheese and Beetroot
- Tuna and Lobster Rolls
- Blue Cheese Sablés
- Olives and Feta Skewers
- Beef Carpaccio, Mustard Mayonnaise
- Tandoori Chicken and Yoghurt Tartlets
- Poached Prawn Tail and Asparagus
- Toasted Crostini with Sundried Tomato Dip
- Salmon and Spinach Terrine
- Vegetarian Rice Paper Roll
- Marinated Forest Mushrooms
- Seared Beef with Sesame and Ponzu Dressing
- Baby Mozzarella and Cherry Tomato Lollipops

All items are priced at 55 CZK per piece.
Canapé Receptions

Hot Canapés

- Roasted Pepper and Goat Cheese Crostini: 75 CZK per piece
- Gratinated Aubergine and Parmesan Tart: 75 CZK per piece
- Deep Fried Baby Mozzarella, Basil Pesto Dip: 75 CZK per piece
- Chicken and Mushrooms Ballotine: 75 CZK per piece
- Duck Spring Rolls with Sweet Chili Jam: 75 CZK per piece
- Salmon and Spinach Quiche: 75 CZK per piece
- Miso Beef with Satay Dip: 75 CZK per piece
- Vegetable Spring Rolls: 75 CZK per piece
- Corn Fritters with Soya Relish: 75 CZK per piece
- Crispy Polenta with Gorgonzola: 75 CZK per piece
- Beef Meatballs: 75 CZK per piece
- Spicy Prawns and Sesame Seeds: 75 CZK per piece
- Thai Fish Cake with Sweet and Sour Sauce: 75 CZK per piece
- Chicken Satay with Peanut Sauce: 75 CZK per piece
- Prawn Tempura with White Radish and Soya Dip: 75 CZK per piece
- Tomato and Basil Arancini: 75 CZK per piece
**Dessert Canapés**

Strawberry Trifles .......................... 65 CZK per piece  
Tiramisu ...................................... 65 CZK per piece  
Vanilla Panna Cotta with Orange ...... 65 CZK per piece  
Gianduja Pudding ............................ 65 CZK per piece  
Cheese Cake .................................. 65 CZK per piece  
Various Crème Brûlée of Pistachio, Vanilla and Chocolate 65 CZK per piece  
Fruits Skewers with Dipping Sauce .... 65 CZK per piece  
Macaroons with Various Ganache Fillings 65 CZK per piece  
Yoghurt and Raspberry Mousse ......... 65 CZK per piece  
Sweet Wine Sabayon with Almond Tuile 65 CZK per piece  
Chocolate Brownies ....................... 65 CZK per piece  
Opera Cake .................................. 65 CZK per piece  
Assorted Mini Fruit Tartlets .......... 65 CZK per piece  
Mini Czech Pavlova ....................... 65 CZK per piece
## Open Bar

### SOFT DRINKS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drinks (Coca-Cola, Fanta, Sprite, Tonic), Water, Juices (Orange, Apple, Multivitamin)</td>
<td>240 CZK</td>
</tr>
<tr>
<td>Per person per 30 minutes</td>
<td>240 CZK</td>
</tr>
<tr>
<td>Per person per 1 hour</td>
<td>320 CZK</td>
</tr>
<tr>
<td>Every additional hour</td>
<td>170 CZK</td>
</tr>
</tbody>
</table>

### BEER & WINE

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wine Red and White, Beer and Soft Drinks (Coca-Cola, Fanta, Sprite, Tonic), Water</td>
<td>360 CZK</td>
</tr>
<tr>
<td>Per person per 30 minutes</td>
<td>360 CZK</td>
</tr>
<tr>
<td>Per person per 1 hour</td>
<td>520 CZK</td>
</tr>
<tr>
<td>Every additional hour</td>
<td>340 CZK</td>
</tr>
</tbody>
</table>
Open Bar

**SPARKLING WINE - PROSECCO**

Sparkling Wine Prosecco, Beer, Soft Drinks (Coca-Cola, Fanta, Sprite, Tonic), Water and Juices (Orange, Apple, Multivitamin)

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Per person per 30 minutes 3</td>
<td>360 CZK</td>
</tr>
<tr>
<td>Per person per 1 hour</td>
<td>520 CZK</td>
</tr>
<tr>
<td>Every additional hour</td>
<td>340 CZK</td>
</tr>
</tbody>
</table>

**CHAMPAGNE**

Champagne, Beer, Soft Drinks (Coca-Cola, Fanta, Sprite, Tonic), Water and Juices (Orange, Apple, Multivitamin)

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Per person per 30 minutes</td>
<td>680 CZK</td>
</tr>
<tr>
<td>Per person per 1 hour</td>
<td>890 CZK</td>
</tr>
<tr>
<td>Every additional hour</td>
<td>540 CZK</td>
</tr>
</tbody>
</table>
## Open Bar

### SPIRIT RECEPTION

- Campari, Martini, Whisky, Gin, Vodka, House White and Red Wine, Sparkling Wine, Beer, Soft Drinks (Coca-Cola, Fanta, Sprite, Tonic) and Juices (Orange, Apple, Multivitamin)

<table>
<thead>
<tr>
<th>Details</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Per person per 30 minutes</td>
<td>480 CZK</td>
</tr>
<tr>
<td>Per person per 1 hour</td>
<td>640 CZK</td>
</tr>
<tr>
<td>Every additional hour</td>
<td>380 CZK</td>
</tr>
</tbody>
</table>

### BEVERAGE PACKAGES

#### Hilton Old Town Dining

- Two Soft Drinks (0.20 l) or Waters (0.33 l)
- One Glass of Local Red or White Wine (0.15 l) or Beer (0.30 l)

<table>
<thead>
<tr>
<th>Details</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add a glass of Sparkling Wine Prosecco (0.12 l)</td>
<td>140 CZK per person</td>
</tr>
<tr>
<td>Add a glass of Slivovice or Becherovka (4 cl)</td>
<td>120 CZK per person</td>
</tr>
</tbody>
</table>

### ENHANCEMENTS

- Salted Peanuts, Potato Crisps and Marinated Olives

<table>
<thead>
<tr>
<th>Details</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>80 CZK per person</td>
</tr>
</tbody>
</table>
# Beverages

## Beverage List

### HOT DRINKS

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nespresso</td>
<td>95 CZK per cup</td>
</tr>
<tr>
<td>Filter Coffee</td>
<td>95 CZK per cup</td>
</tr>
<tr>
<td>Decaffeinated Coffee</td>
<td>95 CZK per cup</td>
</tr>
<tr>
<td>Selection of Teas</td>
<td>95 CZK per cup</td>
</tr>
</tbody>
</table>

### MINERAL WATERS

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mattoni (Sparkling)</td>
<td>95 CZK per 0.33 l</td>
</tr>
<tr>
<td>Mattoni (Sparkling)</td>
<td>150 CZK per 0.75 l</td>
</tr>
<tr>
<td>Aquila (Still)</td>
<td>95 CZK per 0.33 l</td>
</tr>
<tr>
<td>Aquila (Still)</td>
<td>150 CZK per 0.75 l</td>
</tr>
</tbody>
</table>

### SOFT DRINKS, JUICES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca Cola, Coca Cola light</td>
<td>95 CZK per 0.20 l</td>
</tr>
<tr>
<td>Fanta, Sprite, Tonic, Soda Water</td>
<td>95 CZK per 0.20 l</td>
</tr>
<tr>
<td>Red Bull</td>
<td>150 CZK per 0.25 l</td>
</tr>
<tr>
<td>Selection of Juices</td>
<td>95 CZK per 0.20 l</td>
</tr>
</tbody>
</table>
## Beverages

### Beverages List

#### BEERS
- **Pilsner Urquell**: 100 CZK per 0.33 l
- **Budweiser Budwar**: 100 CZK per 0.33 l
- **Heineken**: 130 CZK per 0.33 l
- **Local (non alcoholic beer)**: 100 CZK per 0.33 l

#### APERITIFS
- **Martini Dry, Bianco, Rosso Campari**: 140 CZK per 8 cl, 160 CZK per 4 cl

#### HOUSE WINE
- **White Wine**: 690 CZK per 0.75 l
- **Red Wine**: 690 CZK per 0.75 l

#### SPIRITS AND LIQUEURS
- **Martel VS**: 180 CZK per 4 cl
- **Martel VSOP**: 250 CZK per 4 cl
- **Johnnie Walker Red Label**: 170 CZK per 4 cl
- **Johnnie Walker Black Label**: 190 CZK per 4 cl
- **Jameson**: 150 CZK per 4 cl
- **Jack Daniel's**: 170 CZK per 4 cl
- **Vodka Absolut**: 150 CZK per 4 cl
- **Gin Beefeater**: 150 CZK per 4 cl
- **Rum Havana Club**: 160 CZK per 4 cl
- **Rum Bacardi Superior**: 150 CZK per 4 cl
- **Tequila Olmeca Blanco**: 160 CZK per 4 cl
- **Baileys**: 140 CZK per 4 cl
- **Malibu**: 140 CZK per 4 cl
- **Slivovice**: 180 CZK per 4 cl
- **Becherovka**: 140 CZK per 4 cl
- **Fernet Branca**: 140 CZK per 4 cl
- **Jägermaister**: 140 CZK per 4 cl
## Wine List

### WHITE WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price 150 ml</th>
<th>Price 750 ml</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Riesling Vlasky</strong></td>
<td>140 CZK</td>
<td>690 CZK</td>
</tr>
<tr>
<td>Florianek, Moravia, Czech Republic</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Elegant fragrance of meadow flowers with combination of gooseberry</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Pinot Grigio Delle Venezie</strong></td>
<td>160 CZK</td>
<td>750 CZK</td>
</tr>
<tr>
<td>Prospetti, Veneto, Italy</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweet apple fruit centre, balanced with a hint of tropical fruit flavor</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>The Pick Chardonnay</strong></td>
<td>180 CZK</td>
<td>850 CZK</td>
</tr>
<tr>
<td>McGuigan, South Australia</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Elegant citrus fruit backed by a full rounded stone fruit profile</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### SPARKLING WINE & CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price 150 ml</th>
<th>Price 750 ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco Galanti</td>
<td>160 CZK</td>
<td>850 CZK</td>
</tr>
<tr>
<td>Pommery Brut Royal</td>
<td>360 CZK</td>
<td>2,150 CZK</td>
</tr>
<tr>
<td>Heidsieck &amp; Co Monopole Silver Top Brut</td>
<td>320 CZK</td>
<td>1,850 CZK</td>
</tr>
</tbody>
</table>
Beverages

Wine List

RED WINES

Svatovavrinecké
Michlovsky, Moravia, Czech Republic
Well balanced by tannins and pleasant caramel tones in after-taste

140 CZK 690 CZK

Montepulciano d’Abruzzo
Marchesi Abruzzo, Italy
Soft forest fruit with a hint of spice, medium bodied with a round finish

160 CZK 750 CZK

The Pick Shiraz
McGuigan, South Australia
Generous aroma of vanilla and spice, burst with flavors of dark plum, cherry

180 CZK 850 CZK

ROSE WINE

Les Gravières
Domaine Gordon, Provence, France
Bright and lively citrus notes with ample body and fresh acidity

140 CZK 690 CZK
# Beverages

## Cocktail Selection

### GIN COCKTAILS
- **Gimlet**
  - Gin, Rose’s Lime Cordial
- **Tom Collins**
  - Gin, Fresh Lemon Juice, Sugar Syrup, Soda Water

### WHISKEY COCKTAILS
- **Manhattan**
  - Canadian Club, Martini Rosso, Angostura Bitters
- **Old Fashioned**
  - Jack Daniels, Angostura Bitters, Brown Sugar, Soda Water

### VODKA COCKTAILS
- **Cosmopolitan**
  - Vodka, Orange Bitter, Cointreau, Cranberry and Lime Juice
- **Caipiroska**
  - Vodka, Fresh Lime, Brown Sugar

### RUM COCKTAILS
- **Mojito**
  - Havana Club, Fresh Lime, Sugar, Soda Water, Fresh Mint
- **Cuba Libre**
  - Havana Club, Lime Juice, Sugar, Coca Cola
Beverages

Cocktail Selection

TEQUILA COCKTAILS

Pink Cadillac
Tequila, Triple Sec, Grand Marnier, Cranberry and Lime Juice

Tequila Sunrise
Tequila, Orange Juice, Grenadine

230 CZK per cocktail

BRANDY COCKTAILS

Side Car
Martell V.S., Cointreau, Lemon Juice

Brandy Sour
Martell V.S., Lemon Juice, Sugar Syrup

240 CZK per cocktail

FANCY & COLADAS

Mai Tai
Rum, Amaretto, Almond Syrup, Pineapple and Lemon Juice

Pinha Colada
Rum, Coconut Syrup, Pineapple Juice, Cream

230 CZK per cocktail

240 CZK per cocktail
Contact us

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