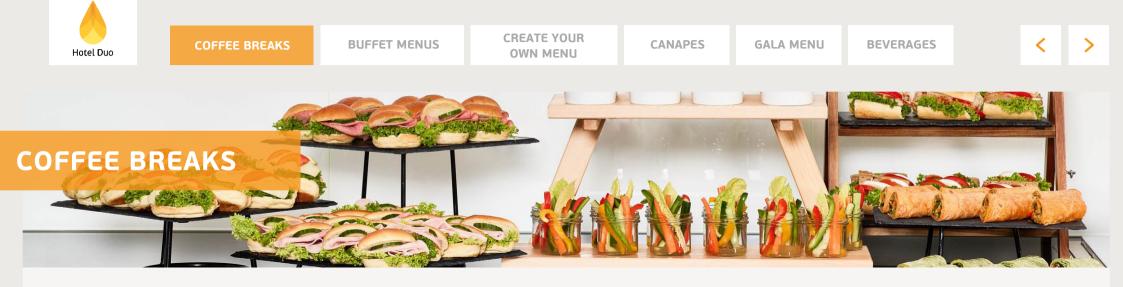




1

FOOD & BEVERAGES OFFER



SNACKS

BASIC coffee break 1 + 1 pc

• Choose according to your preference savoury or sweet from the category BASIC

STANDARD coffee break 2 + 2 pc

• Discounted package with your choice of savoury or sweet from the BASIC & STANDARD

BUSINESS coffee break 2 + 2 pc

• Discounted package with choice of savoury or sweet from the BASIC & STANDARD & BUSINESS

The minimum number of items of one type in your selection is 10 pcs.

DRINKS

DRINKS DURING THE BREAK /30-minute coffee break/

BASIC: fresh coffee, tea, water STANDARD: fresh coffee, tea, water, selection of juices

DRINKS DURING THE EVENT

/unlimited drinks during the event/ Half-day (5 hours) & all-day (10 hours)

BASIC:fresh coffee, tea, waterSTANDARD:fresh coffee, tea, water, selection of juices





BASIC

Mini sandwich (cheese, ham, salami / white, whole wheat baguette or brioche) Wholemeal baguette with mozzarella and tomatoes Sandwich with potato salad and Prague ham Cheese sandwich Mini croissant (butter or cereal) Mini raisin snail Moravian mini scones (blueberry, apricot, strawberry, cherry) Fruit salad

STANDARD

French baguette with grilled chicken Spinach and tomato wrap with hummus and grilled vegetables Rye bread with beetroot spread and feta cheese Vegetable crudité Quinoa salad with vegetables Selection of cheesecakes with fruit filling (blueberry, apricot, strawberry, cherry) Mix of mini donuts Homemade chocolate brownie Strawberry, mango or cherry cake Apple strudel

BUSINESS

Focaccia with Parma ham and rocket Multi cereal sandwich with turkey ham Bagel with smoked salmon Choice of muffins (hazelnut, raspberry, brownies, caramel) Danish pastries filled with chocolate Sliced fruit

The minimum number of items of one type in your selection is 10 pcs. Prices of individual items on request.



BUFFET MENUS

CREATE YOUR OWN MENU < 2

Our team recommends







SMART COFFEE BREAK

Spinach and tomato wrap with hummus and grilled vegetables Multi cereal sandwich with turkey ham Homemade chocolate brownie Unlimited fresh coffee, tea, water and a selection of juices for 30 min

DREAM COFFEE BREAK

Whole wheat baguette with mozzarella and tomatoes French baguette with grilled chicken Choice of muffins (hazelnut, raspberry, brownie-caramel) Apple strudel Sliced fruit Unlimited fresh coffee, tea, water and a selection of juices throughout the day





BUFFET MENU

CONFERENCE BUFFET

CALL NO.

COLD BUFFFT Fresh salad bar (cucumber, tomato, paprika, green leaves) Daily salads

CONDIMENTS & DRESSING Yoghurt dressing and sweet sour vinegar Croutons, olives, feta cheese, boiled egg, seeds Butter and margarine

SELECTION OF WHITE AND BROWN BREADS

SOUP OF THE DAY

MAIN COURSES Two kind of meat courses Fish course Vegetarian course

SIDE DISHES Potato, rice, vegetable, pasta

FROM OUR PASTRY Selection of mini desserts Sliced fruits Ice cream corner

BEVERAGES: still water in jugs included in the price

SNACK BUFFET

SOUP OF THE DAY

SELECTION OF WHITE AND BROWN BREADS

SALADS Coleslaw salad Greek salad

SALTY SNACKS Chicken wraps Whole grain baguette with mozzarella Ham and cheese focaccia Mini pizza Margherita

DESSERTS Strawberry panna cotta Chocolate brownie



FRESH&RAW SALAD BAR WITH CONDIMENTS

Cucumber, tomato, paprika, red radish, carrot, green leaves Tomato carpaccio with mozzarella and fresh basil Young potato salad Celer salad with apple, roasted walnut and cranberry Chopped salad Raw zucchini salad with dill Yoghurt dip, beetroot dip, avocado dip, extra virgin olive oil Fresh herbs, chia seeds, olives, boiled eggs, tofu Butter and margarine

EXCELLENT VEGETABLE PROTEINS

Black beluga lentil salad Quinoa salad Chickpea salad

SELECTION OF WHITE AND BROWN BREADS

MEAT CARVING STATION Grilled chicken breast

Pork medallions Three pepper sauce, mustard, horseradish

SIDE DISHES

Roasted sweet potatoes with sage Long grain rice with green peas Boiled green veggies (broccoli, green beans) Three coloured tortellini filled with ricotta and spinach

FROM OUR PASTRY

Vegan apple cake Gluten free raspberry brownies Carrot cake Sliced fruits Cheese board with dry fruits and nuts Ice cream corner





CZECH SPECIAL BUFFET

APPETIZERS & SALAD

Tomato salad with spring onion Pork liver pate with cranberry Beetroot salad Czech potato salad Czech cold cuts with pickled vegetables

FRESH SALAD BAR & CONDIMENTS

Cucumber, tomato, paprika, green leaves Croutons, olives, feta cheese, boiled egg, seeds Yoghurt dressing and sweet sour vinegar Butter and margarine

ŠUMAVA BREAD

SOUP Chicken broth with vegetables and noodles

MAIN COURSES

Mini chicken and pork schnitzel Smoked pork neck with lentil Beef goulash Cauliflower patties

SIDE DISHES

Potato puree Stewed white&red cabbage Bread dumplings

FROM OUR PASTRY

Sweet cottage cheese dumplings (strawberry, apricot, blueberry) Chocolate pudding, apple strudel, strawberry pie, choco and cherry cups Sliced fruits Ice cream corner





APPETIZERS & SALAD

Middle Eastern quinoa salad Smoked salmon with fresh dill Tomato carpaccio with mozzarella Chinese noodle salad Southern shrimps Austrian potato salad Chicken ballotine stuffed with mushroom and onion Celer salad with apple, roasted walnut and cranberry

FRESH SALAD BAR & CONDIMENTS

Cucumber, tomato, paprika, green leaves Croutons, olives, feta cheese, boiled egg, seeds French dressing and sweet sour apple vinegar Butter and_margarine

SELECTION OF WHITE AND BROWN BREADS

SOUP Beef broth with veggies and noodles

MAIN COURSES

Hot fried chicken wings with sweet chilli sauce Pork tenderloin with pepper sauce Roasted salmon with spinach and lime butter sauce Stewed chickpea in curry sauce

SIDE DISHES

Grilled vegetables Roasted baby potatoes with herbs Wild rice Penne bolognese

FROM OUR PASTRY

Choco brownies, apple cake, strawberry pie, mandarin cheesecake, vanilla pudding, mango cake, choco and cherry cups Sliced fruits Ice cream corner





STAY FIT BUFET

APPETIZERS & SALAD

Black beluga lentil salad Baby potato salad Turkey ham with cranberry chutney Beetroot with goat cheese and walnut

FRESH SALAD BAR & CONDIMENTS

Cucumber, tomato, paprika, green leaves Croutons, olives, feta cheese, boiled egg, seeds Yoghurt dressing and sweet sour apple vinegar Butter and margarine

SELECTION OF WHITE AND BROWN BREADS

SOUP Minestrone soup

MAIN COURSES

Tandoori marinated grilled chicken Roasted salmon with spinach Stewed chickpea with ginger and fresh coriander

SIDE DISHES

Grilled vegetables Roasted sweet potatoes with fresh herbs Long grain rice with tomato Whole grain pasta with basil pesto

FROM OUR PASTRY

Choco brownies, apple cake, strawberry pie, mandarin cheesecake, vanilla pudding, mango cake, fruit yoghurt cups Sliced fruits & fruit salad Cheese board with drv fruits and nuts Ice cream corner



BUFFET MENU

BBQ BUFET

APPETIZERS & SALAD

Sweet corn salad Baby mozzarella with cherry tomatoes and basil pesto Nicoise salad Hummus Coleslaw salad

FRESH SALAD BAR & CONDIMENTS

Cucumber, tomato, paprika, green leaves Croutons, olives, feta cheese, boiled egg, seeds Yoghurt dressing and balsamic vinegar Butter and margarine

SELECTION OF WHITE AND BROWN BREADS

FROM THE GRILL

Chicken breast Pork medallions Homemade beef burger bun and condiments

SIDE DISHES

Grilled vegetables Roasted baby potatoes Grilled corn on the cob Garlic & herb baguette

SAUCES BBQ, sweet chilli, tzatziki, blue cheese, Chimichurri

FROM OUR PASTRY

Choco brownies, cheesecake, vanilla pudding, mango cake Sliced fruits Cheese board with dry fruits and nuts Ice cream corne





MIDNIGHT BUFET

SOUP OF THE DAY

SELECTION OF WHITE AND BROWN BREADS

SALTY SNACKS

Selection of cold cuts Pickled vegetables Pork pate Mini chicken and pork schnitzel Potato salad Smoked pork neck with lentil Selection of cheese Sliced fruits



CREATE YOUR OWN MENU

CREATE YOUR OWN MENU

DESIGN YOUR OWN 2 OR 3 OR 4 COURSE MENU

STARTERS

Mozzarella & tomato, rucola and basil pesto (V) (Gf) Caesar salad with chicken, parmesan flakes and croutons Chickpea salad with lemon dressing (Veg) (Gf)

SOUP

Minestrone soup (Veg) (Gf) Chicken stock with vegetables and noodles Goulash soup

MAIN COURSE

200 g Chicken supreme with green peas puree, corn ragout, potatoe hay and herb butter sauce (Gf) 200 g Rib eye steak with roasted grenaille potatoes, grilled vegies and pepper sauce (Gf) 180 g Pan seared salmon fillet with boiled baby potatoes, sautéed spinach and tomato & herbs salsa (Gf) 200 g Pork tenderloin with potato puree, green beans and pork juice sauce 220 g Fried rice with vegetables, soya cubes and fresh coriander (Veg) (Gf)

DESSERT

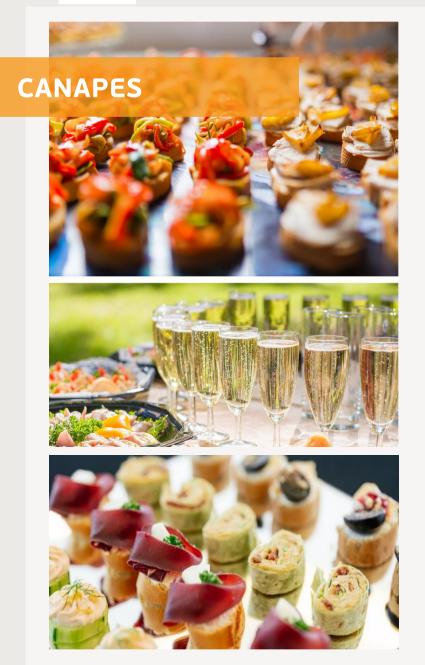
Panna cotta with forest fruit ragout (V) (Gf) Chocolate mousse cake, raspberries and vanilla sauce (V) Fruit salad with strawberry sorbet (Veg) (Gf)

(V)= Vegetarian, (Veg)= Vegan, (Gf)= Gluten free

Selected menu must be the same for the whole group (from 8 up to 120 people), except dietary restrictions and must consist of the Main Course.



CANAPES



COCKTAIL MENU 1 (5 pc/person)

Open sandwich with Brie cheese, nuts, grapes Finger sandwich with corned beef and cucumber Vegetable tomato roll Mini pizza Margherita Panna Cotta with strawberry sauce

COCKTAIL MENU 2 (7 pc/person)

Open sandwich with Brie cheese, nuts, grapes Dark finger sandwich with smoked salmon and lemon Vegetable spinach roll with hummus Mini pizza Margherita Fried jalapenos stuffed with cheese Panna Cotta with strawberry sauce Mini forest fruit tart

COCKTAIL MENU 3 (10 pc/person)

Open sandwich with guacamole and sun-dried tomatoes Dark bread sandwich with goat cheese Mini croissant with smoked salmon and dill Finger sandwich with corned beef and cucumber Mini pizza Margherita Fried jalapenos stuffed with cheese Chicken skewers with Teriyaki sauce Panna Cotta with strawberry sauce Mini forest fruit tart



GALA DINNER

GALA DINNER 1

Bread with herb & garlic spread butter Beetroot carpaccio, baby spinach, goat cheese with walnut dressing Pumpkin soup with coconut reduction, sage and pumpkin seeds Duck breast, chickpea ragout, Brussel sprouts, cranberry chutney and duck juice Cheesecake, Biscoff crust, roasted almonds flakes and caramel topping

GALA DINNER 2

Spread butter with herb & garlic Smoked salmon, lemony fennel salad, avocado emulsion with lemon dressing Porcini mushroom cappuccino with crispy parmesan Beef tenderloin with celery purée, new potatoes, Romanesco, crispy celery and red wine sauce "Chocolate trilogy"- Chocolate cake with bitter, milky₇ and white chocolate







BUFFET MENUS

CREATE YOUR OWN MENU

CANAPES GALA

: >



CORCAGE PRICE

A botlle of wine 0,75 l A bottle of sparkling wine 0,75 l A bottle of spirit

OPEN BAR

Whiskey, vodka, rum, gin, tequilla, white and red wine, beer, soft drink 1 hour 2 hours Every additional hour

BEVERAGES

Soft drinks

Mineral water 0,33 l Mineral water 0,75 l Jug of water with lemons 1 l Pepsi, Pepsi Max, Mirinda, 7Up 0,25 l Fruit juice 100 % 0,25 l

Sparkling wine Prosecco Frizzante 0,1 l Prosecco 0,75 l Non-alcoholic sparkling wine 0,1 l

BEVERAGES

White wine

House wine, according to the offer 0,15 l Bottle, according to the offer 0,75 l

Red wine

House wine, according to the offer 0,15 l Bottle, according to the offer 0,75 l

Веег

Budvar 0,40 l Bottled non-alcoholic beer 0,33 l

Hot beverages

Cup of coffee Cup of tea Filter coffee 1l

Beverage packages

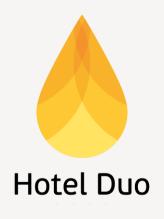
1 hour beverage package (unlimited consumption of soft drinks, coffee and tea, draught beer or wine)

2 hour beverage package (unlimited consumption of soft drinks, coffee and tea, draught beer or wine)

Next added hour

Cocktail package for barbecue or party Cocktail bar – 1 hour Cocktail bar – 2 hours

Selection cocktails: Cuba Libre: Bacardi, Pepsi Cola, lime Tequila Sunrise: Olmeca Blanco, orange juice, Grenadine Aperol Spritz: Aperol, Prosecco, sparkling water Martini Spritz: Martini Bianco, Schweppes Tonic Mimosa: Prosecco, orange juice Gin&Tonic: Beefeater, Schweppes Tonic Beton: Becherovka, Schweppes Tonic Prosecco Frizzante



We are here for you!

Let us know your requirements about your event, and we will find the best possible solution for you.

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FOOD & BEVERAGES OFFER