



PREMIER
BEST WESTERN.

Hotel International Brno



Banquet & Congress Map



BANQUET MAP



CONGRESS MAP

www.hotelinternational.cz



BANQUET MAP



BREAKFAST

- Business
- Continental



COFFEEBREAKS

- Coffeekbreaks
- Extra items



CHEF CHOICE BUFFET

- Lunch buffet



LIGHT BUFFET

- Light buffet I.
- Light buffet II.



SOUP & SANDWICHES

- Sandwich buffet



MENU

- Conference menu
- Set up your menu
- Menu – mid event choice
- Seasonal menu
- Degustation menu



COCKTAIL

- Finger food
- Cocktail



BUFFET

- Standard a premier buffet
- Moravian buffet
- Mediterranean buffet
- Seasonal buffet



BEVERAGES & OPEN BAR

- Drinks menu
- Drinks package
- Cocktails
- Spirits and Liqueurs





BREAKFAST



Minimal number of persons is 10.

BUSINESS BUFFET BREAKFAST

Pastry

- Freshly baked pastries and bread

Continental breakfast

- Butter, honey, jam selection

Cold dishes

- Ham
- Cheese selection
- Fresh vegetables
- Sliced fresh fruits

Warm dishes

- Scrambled eggs
- Baked bacon
- Sausage or bavaria sausages

From confectioner's

- Croissants
- Selections of cakes, strudels and gugelhupf

Drinks

- Coffee with milk
- Ronnefeldt tea selection
- Pitchers of water with citrus fruits and mints
- Juices

Minimal number of persons is 10.

CONTINENTAL BREAKFAST

Pastry

- Freshly baked pastries and bread

Fit breakfast

- Cornflakes
- Müsli
- Chocolate müsli
- Low-fat or whole milk
- Yogurt – white or flavoured
- Sliced fresh fruits

Continental breakfast

- Butter, honey
- Jam selection

From confectioner's

- Croissants
- Selections of cakes, strudels and gugelhupf

Drinks

- Coffee with milk
- Ronnefeldt tea selection
- Pitchers of water with citrus fruits and mints
- Juices

Offer is valid from 1. 9. 2016 to 31. 12. 2017. The hotel reserves the right to make changes.

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COFFEEBREAK



Daily morning / afternoon coffee breaks

All coffee breaks include: Coffee with milk, Decaffeinated coffee, Selection of teas, Bonaqua, Fruit juices, Water with citrus fruit and mint and Fresh fruit. The price for the coffee breaks includes one item each of sweet and savoury snacks.

Serving time is 30 min.

Monday

Tuesday

Wednesday

Thursday

Friday

MORNING

- Wholemeal baguette with chorizo and manchego cheese
- Tomato tortilla with turkey and vegetables
- French butter croissant
- "Hanácký" pie with trio toppings

- Multi cereal baguette with tomatoes, mozzarella and basil
- Smoked pork tenderloin open sandwich with Dijon dressing
- Muffin variety – chocolate, blueberry, nut
- Apple strudel with sultanas

- Cheese sandwich with ham and gouda
- Minibaguette with parma ham and cantaloupe melon
- Apple pie
- Yoghurt mousse with fruit jelly

- Wholemeal baguette with soft cheese and tomatoes
- "Debrezin" pork canapé with vegetables
- Chocolate brownies
- Apricot pie

- Schwarzwald roll
- Canapé with vienna salami and boiled egg
- Homemade cookies with chocolate flakes
- Strudel with pudding and sour cherry filling

AFTERNOON

- Ciabatta with Prague ham, green salad and tomatoes
- Vegetable crudité with yoghurt dip
- Homemade honey and curd cake
- Sponge cake

- Corn tortilla with bacon, cheddar and iceberg lettuce
- Swiss bread with curd & chives spread
- Tartellete with custard and strawberries
- Mini pies – poppy seeds, curd, nut, plum jam (range differs with number of persons)

- Mushroom quiche with ham
- Beef sirloin canapé with salsa
- Cupcake with Parisian mousse and berries
- Vanilla croissant with raisins

- Flaguette with Italian salami and arugula
- Ciabatta with ham spread
- Poppy seed pie with curd and plum jam
- Profiteroles with white and dark chocolate

- Fitness croissant with cheese and vegetables
- Smoked salmon sandwich with herb dressing
- Caramel pudding with jellied forest fruit
- Mini nutella pies

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COFFEEBREAK



Coffee breaks – Extra items

Canapés

- Tomato tortilla with turkey and vegetables
- Smoked salmon sandwich with herb dressing
- Ciabatta with bresaola, arugula and parmesan cheese
- Minibaguette with parma ham and cantaloupe melon
- Smoked pork tenderloin open sandwich with Dijon dressing

Smoothies

- Banana with chia
- Beetroot
- Strawberry
- Seasonal fruit and vegetables

Sweets

- Mini nutella pies
- "Hanácký" pie with trio toppings
- Curd & plum jam pie
- Mini pies – poppy seeds, curd, nut, plum jam
- Strudels – apple, curd, poppy seeds, nut
- Beer dough apple strudel
- Yoghurt mousse with fruit jelly
- Porridge with honey glazed nuts
- Sponge cake
- Profiteroles with white and dark chocolate

Basic coffee break

- Coffee with milk, selection of teas
- Water with citrus fruit and mint (0,2l / person)
- Butter croissant (2 pcs)

Vegeterian items

- Salad with feta cheese and apples
- Sandwich with brie or blue cheese and grapes
- Pasta salad
- Beetroot julienne and ricotta cheese
- Vegetable crudité with yoghurt dip

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CHEF'S CHOICE BUFFET



The precise composition of the buffet will be specified by the head chef 3 days before the event.

Minimal number of persons is 30.

Lunch buffet

Pastry

- selection of brown, wholemeal and white banquet bread

Starters

- 3 sorts of cold appetizers

Salad bar

- Choice of mixed green salads, tomatoes, cucumbers and capsicum with condiments and dressings

Soup

- Soup of the day

Main courses

- Choice of 3 main courses
- 1× poultry meal
- 1× fish meal
- 1× seasonal meal

Sides

- 2 different sides

Desserts

- 3 sorts of sweet dessert

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LIGHT BUFFET

Minimal number of persons is 30.

LIGHT BUFFET I.

Pastry

- selection of brown, wholemeal and white banquet bread

Cold appetizers

- Chicken Caesar salad
- Variety of Italian cold meat with marinated vegetables
- Smoked beef tongue and horseradish with apples

Salad bar

- Vegetable crudité
- Mixed green salads with aged aceto balsamico and extra virgin olive oil

Fresh seasonal fruit

- by portion or item

Soup

- Soup of the day

Main courses

- Chicken stir-fry with coconut milk, shiitake, coriander, wheat noodles
- Trout fillets, mashed potatoes
- VEG – Vegetable risotto with mushrooms, sweet corn and cheese

Desserts

- Whipped curd with fruit and caramelized nut crumble
- Truffle and strawberry mousse with berries



Minimal number of persons is 30.

LEHKÝ BUFET II.

Pastry

- selection of brown, wholemeal and white banquet bread

Cold appetizers

- Tomatoes and buffalo mozzarella with basil pesto
- Beetroot carpaccio with ricotta cheese
- Parfait variety with forest fruit sauce

Salad bar

- Vegetable crudité
- Mixed green salads with aged aceto balsamico and extra virgin olive oil

Fresh seasonal fruit

- by portion or item

Soup

- Soup of the day

Main courses

- turkey steaks on yellow curry with jasmine rice
- Pork tenderloin, green beans and roasted potatoes
- VEG – Couscous with vegetables and sun-dried tomatoes

Desserts

- Cheesecake of chefs choice
- Yoghurt mousse with fresh fruit

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SOUP & SANDWICHES



This buffet is served only in the conference areas, the foyers or the halls.

Minimal number of persons is 10 and maximum 100.

Sandwich buffet

Sandwiches

- Flaguette with Italian salami and rucola
- Tramezzini with smoked salmon and dill dressing
- Club sandwich
- VEG – Tortilla with lettuce, fresh vegetables and Cheddar cheese

Soup

- Soup of the day

Salads

- Capresse
- Caesar salad with chicken meat
- Vegetables crudité

Sweet finish

- Panna cotta with fruit reduction
- Tiramisu
- Mini Nutella doughnut

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CONFERENCE MENU



The main courses can be replaced with vegetarian options.

Minimal number of persons is 10, maximal is 100 persons.

MENU I.

- Beef consommé with liver rice and vegetables
- Turkey steak with ginger and mixed boiled vegetables
- Homemade ice cream

MENU II.

- Seasonal vegetable soup
- Grilled salmon steak on oyster mushroom, zucchini and fennel
- Nougat cake with caramel flakes

MENU III.

- Chicken broth with meat, noodles and vegetables
- Pork shoulder grenade beer, herb spaetzle
- Seasonal fruit cake

MENU IV.

- Cherry tomatoes with buffalo mozzarella and basil pesto
- Sliced pork tenderloin with green beans, potatoes with cream
- Parisian cake with whipped cream

Selection of vegetarian main courses

- Pea risotto with mint and baked tomatoes
- Baked Asian rice with eggs, bamboo and soy shoots and vegetables
- fussili with spinach and cream
- polenta pancakes with vegetable ratatouille
- Grilled zucchini with goat cheese
- Deep fried vegetable nudgets with cream potatoes

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SET UP YOUR MENU



Draw inspiration from our offer and create a single menu a week before the event.

For the selection of a single menu for a group of more than 10 people.

Starters

- Beetroot carpaccio with ricotta cheese
- Tomatoes and buffalo mozzarella with basil pesto
- Duck liver parfait with strawberry pearl

Soups

- Soup of the day
- Chicken broth with meat and noodles
- Moravian onion soup with smoked meat

Main courses

- Chicken Caesar salad
- Noodle salad with turkey and lime dressing
- Trout fillets and creamed potatoes
- Chicken scaloppini and grilled vegetables
- Thai chicken stir-fry with coconut milk, mushrooms and coriander, jasmine rice
- Strips of beef in red wine and chilli, basmati rice
- Roasted beef in cream sauce, Moravian dumplings
- Pork tenderloin, sautéed pea pods with bacon, roasted potatoes
- Roasted pork in honey and ginger, savoy cabbage and marjoran mashed potatoes
- VEG – Peas risotto with mint and baked tomatoes
- VEG – Baked beetroot and root vegetables purée

Desserts

- Crème brûlée
- Strawberry mille feuille
- Pancakes with whipped curd and plum jam
- Ice cream with whipped cream and fruit

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MENU – MID EVENT CHOICE



It is sufficient to choose before the start of the conference in cooperation with our Event Coordinator.

Minimal number of persons is 10, maximal is 30 persons.

Day 1.

Starters

- Choice from a tray

Soup

- Soup of the day

Main courses

- Grilled chicken steak with sautéed vegetables and mashed potatoes
- Beef goulash with speck dumplings
- VEG – Grilled Halloumi cheese, beluga lentils and root vegetables

Dessert

- Apple strudel with whipped cream

Day 2.

Starters

- Choice from a tray

Soup

- Soup of the day

Main courses

- Beef roll filled with bacon, ham, egg and gherkin, served with rice
- Roasted pork shoulder with sauerkraut and potato gnocchi
- VEG – Cauliflower with scrambled eggs, herb baguette

Dessert

- Mixed ice-cream with whipped cream

Day 3.

Starters

- Choice from a tray

Soup

- Soup of the day

Main courses

- Salmon steak on oyster mushrooms, zucchini and fennel salad
- Chicken stir-fry with vegetables and sweet corn, rice
- VEG – Iceberg lettuce with cheese nuggets and garlic dressing

Dessert

- Moravian pancakes with curd and plum jam

Day 4.

Starters

- Choice from a tray

Soup

- Soup of the day

Main courses

- Smoked pork with potato purée and gherkin
- Braised leg of rabbit on creamed chanterelles with onion bun dumpling
- VEG – Creamed polenta with vegetable ratatouille

Dessert

- Souflé cake

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SEASONAL MENU



Spring and summer menu

Minimal number of persons is 10, maximal is 100 persons.

MENU I.

- Roast beef roll with asparagus salad with egg and Dijon dressing
- Beef consommé with liver balls and vegetables
- Chicken supreme with young carrot and almond stuffing
- Rhubarb tart with streusel and yoghurt mousse

MENU II.

- Arugula salad with Tyrolean bacon and sun-dried tomatoes with herbal vinaigrett
- Garlic cream soup with herbal oil and milky mousse
- Leg of lamb with rosemary and steamed spinach and potato dumplings
- Blueberry pancakes with curd cheese cream and whipped cream

MENU III.

- Cherry tomatoes with buffalo mozzarella and basil pesto
- Chicken broth with meat and noodles
- Baked pike perch on mashed cauliflower, potatoes with cream
- Curd dumplings with apricots and whipped cream

MENU IV.

- Goose liver pate with pear ragout and sour-cherry jelly
- Chicken broth with egg and vegetable
- Beef tournedos with mustard suede, bacon green beans and baked potato
- Apple strudel with vanilla ice cream and whipped cream

MENU V.

- Marinated smoked salmon with dill dressing and cress
- Spring vegetable soup á la Minestrone
- Braised rabbit leg on beer, bacon gnocchi and Brussels sprout
- Cheese selection with condiments
- Coffee and curd cheese cake with strawberry sorbet

MENU VI.

- Prosciutto Culatello with melon balls and Grisini breadstick
- Pea cream soup with scallop
- Tuna steak on leek noodles with lobster sauce
- Truffle & strawberry mousse with chocolate glaze and edible gold

MENU VII.

- Smoked trout mousse with radish carpaccio with cucumber jelly and salmon caviar
- Thai chicken soup with mushrooms and coriander
- Sliced saddle of veal with demi-glace sauce, baby carrots and gratinated cream potatoes
- Crème brullée with forest fruit

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SEASONAL MENU



Autumn and winter menu

Minimal number of persons is 10, maximal is 100 persons.

MENU I.

- Smoked beef tongue in aspic with marinated salad and horseradish mousse
- Pumpkin soup with roasted seeds and pumpkin oil
- Homemade tagliatelle with mushrooms, chicken and truffle oil
- Cream and apple pie with cinnamon crisp

MENU II.

- Goose liver parfait with pear ragout and sour-cherry jelly
- Mushroom cappuccino with milk froth
- Salmon steak on oyster mushroom, zucchini and fennel
- Potato gnocchi with poppy seeds, sugar and nut butter

MENU III.

- Mushroom salad with shallot
- Celery soup with herbal pesto
- Sliced duck breasts scented with cherry smoke, buckthorn cabbage and potato roll dumpling with prunes
- Pineapple ravioli with honey and forest fruits

MENU IV.

- Crostina with salmon caviar, chopped egg white and shallots (amuse-bouche)
- Red cabbage carpaccio with ricotta
- Potato soup with mushrooms
- Shoulder of venison in red wine with pumpkin puree and glazed chestnuts, potato croquette
- Plum dumplings with nut sauce and maple syrup

MENU V.

- Smoked salmon with capers butter and toasts
- "Kulajda" (traditional south Bohemian soup) with poached quail egg
- Pheasant breasts with bacon and poultry liver, homemade roasted potatoes
- Chocolate cake with pear mousse and fruit

MENU VI.

- Mâche salad with roasted nuts and olive oil
- Tuna sashimi with wasabi yogurt and pickled ginger
- Fennel cream with herbal oil
- Sliced saddle of fallow deer, scrambled eggs with mushrooms with strong venison juice and potato and celery puree
- Curd cheese dumplings with fruit and sprinkled with gingerbread

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DEGUSTATION MENU



Be carried away by the creativity of the team of our head chef.

Minimal number of persons is 20, maximal is 100 persons.

MENU I.

- Smoked trout fillet, horseradish mousse and marinated salad
- Strong beef consommé with homemade noodles
- Sliced duck breasts scented with cherry smoke, sauerkraut and potato roll dumpling with prunes
- Curd cheese dumplings with raspberry sauce and sour cream

MENU II.

- Local (Židlochovice) dry cured ham with grape salad
- Chicken broth with meat and vegetables
- Pink roasted beef tenderloin with cream sauce and Moravian dumplings
- Selection of farm cheeses with grapes, fig jam and nuts
- Moravian pancakes with powidl, quark and whipped cream

FESTIVE MENU

- Duck foie gras terrine with pear chutney and strawberry decoration
- Grilled scallop on cauliflower pureé, fennel sabayon
- Beef tournedos, seasonal vegetable, sweet potato puree and au thyme jus
- Truffle honey taleggio
- Pralines-pear mousse in chocolate suede with fruits

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FINGER FOOD



Consult with us in compiling your own cocktail menu.

Minimal number of persons is 25, minimum 6 pcs/person.

One portion cold appetizer

- Tuna sashimi with pickled ginger and wasabi yoghurt
- Smoked salmon with herbs crème fraiche
- Smoked trout fillet with lime mayonnaise
- Herring salad with apples and sour cream
- Terrine of duck foie gras with macerated peach and strawberry pearls
- Goose liver in goose fat with onions
- Vitello tonnato – veal tenderloin with tuna pate
- Bresaola with marinated figs
- Smoked beef tongue with apple horseradish
- Well roasted pork tenderloin with tuna pate
- Prosciutto di parma with chantaloupe meloon
- Prague ham with horseradish cream
- Black forest ham with marinated peach

Mini canapés made from French baguette

- With ham, egg and lettuce
- With Debrecin ham and tomato
- With Herkules salami and pickle
- With roast beef with "lutěnice" (chilli salsa)
- With Moravian smoked ham and mustard butter
- With smoked tenderloin a Dijon dressing
- With tree kinds of cheese
- With cheese spread and vegetables
- With smoked salmon and lime creme fraiche
- With prosciutto di Parma and chantaloupe meloon
- With salmon caviar and lime
- Capresse – tomato with mozzarella and basil
- Chorizo and "lutěnice" (chilli salsa)

Canapés made from butter baguette

- Parfait with fruit jelly
- Chicken cocktail
- Cheese cream with cherry tomato

Warm cocktail

- roasted beef sirloin
- Parmesan risotto with shrimp tempura / grilled shrimp
- Rabbit saddle in a creamy sauce
- Pork tenderloin with red cabbage rurée
- Grilled cheese Halloumi with vegetable ratatouille

Sweet flying buffet

- Variation of alaskas and foam mousse with berries decoration
- Crème brûllée
- Vanilla panna cotta
- Tiramisu
- Chocolate cup with berries decoration

Wedding little cakes

- With quark
- Nutty
- Poppy seed
- With powidl
- Hanakian

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COCKTAIL



Serving time is 60 min.

Minimal number of persons is 50,
price incl. demanding service/support.

Cold finger food (4 pcs)

- Mini canapés made from French baguette – granary and white
 - with ham mousse
 - with smoked salmon and lime Crème fraîche
 - with chorizo and "lutěnice" (chilli salsa)
 - with pork tenderloin and Dijon dressing
 - with tree kinds of cheese
- Canapés served on buttered breads of various shapes:
 - French cheese mousse on canapé with grapes
 - with herring salad with apples and sour cream
 - with duck pâté and glazed mushrooms
- Vitello tonnato – veal tenderloin with tuna pâté
- Bresaola with marinated figs
- Roast beef with "lutěnice" (chilli salsa)
- Smoked beef tongue with apple horseradish
- Black forest ham with marinated peach
- Baked olives and anchovies in batter

Fruits and vegetables variations

- Caprese skewers - cherry tomatoes with mozzarella
- and basil pesto
- Vegetables crudités – sliced raw vegetables with choice
- of dressings
- Fresh fruit skewers fruit smoothie

Warm dishes

- Parmesan risotto with grilled shrimp
- Chicken drumsticks with tandoori
- Deep-fried pork and chicken schnitzels
- Pork tenderloin with red cabbage purée
- Grilled cheese Halloumi with vegetables ratatouille

Desserts

- Fruit tartlets
- Variation of filled homemade sweets
- Chocolate cups with cinnamon mousse
- Paris tunnel
- Profiteroles
- Vanilla and almond panna cotta with fruit
- Puff pastry with caramel filling

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BUFFET



Standard buffet I

Minimal number of persons is 50.

Cold dishes

- South Tyrolean speck with prune
- Smoked salmon with dill dressing
- Prague ham with horseradish cream

Salad bar

- Vegetable crudité and salad bar with olive oil and Aceto balsamico
- Caesar salad with Parmesan and herbal croutons

Soups

- Beef broth with meat and noodles

Main dishes

- Trout filet with herb butter and tomato couscous
- Braised chicken thigh steak on tandoori spice, poached vegetables, potatoes
- Chicken and pork mini schnitzels with homemade potato salad
- Braised beef with mushrooms and jasmine rice

Variations of cheeses

- Domestic cheese selection with onion jam, grapes and dried fruits

Fruit

- Fresh seasonal fruit

Desserts

- Moravian pancakes with curd cheese and plum jam (or with blueberries and whipped cream)
- Variation of desserts, cakes and mignons made by our head confectioner

Selection of brown, wholemeal and white banquet bread

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BUFFET



Standard buffet II

Minimal number of persons is 50.

Cold dishes

- Mushrooms filled with sheep cheese
- Seafood salad with coriander
- Jellied meat from pork knee with shallot vinaigrette

Salad bar

- Vegetable crudité and salad bar with olive oil and Aceto balsamico
- Salad Waldorf with celery and walnuts

Soups

- Russian borscht with sour cream and beetroot, separately served to complete the soup according to guest's taste

Main dishes

- Beef on red wine with celery cream potatoes
- Chicken scallopini with herbs and chicken demi-glace, jasmine rice
- Roasts of pork shoulder, creamy potatoes (**depending on season** stuffed with spinach, bacon cabbage, asparagus, fresh or pickled cabbage from Tuřany)
- Penne with baked cherry tomatoes, basil and parmesan

Variations of cheeses

- Domestic cheese selection with onion jam, grapes and dried fruits

Fruit

- Fresh seasonal fruit

Desserts

- Curd cheese dumplings with plum jam, nut sauce and whipped cream
- Variation of desserts, cakes and mignons made by our head confectioner

Selection of brown, wholemeal and white banquet bread

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BANQUET



Premier buffet I

Minimal number of persons is 50.

Cold dishes

- Goose (duck) liver parfait
- Smoked mousse trout with cucumber jelly
- Smoked Norwegian salmon (in the hotel smokehouse) with lime dressing
- Prosciutto di crudo with cantaloupe melon and Grissini sticks
- Smoked pork tenderloin with tuna paté

Salad bar

- Salad seasonal bar with olive oil and choice of dressings
- Nicoise salad

Soups

- Strong oxtail soup with homemade noodles and vegetables julienne

Main dishes

- Live carving – Aberdeen Angus filet – flank steak marinated in wholegrain mustard – pepper sauce, veal jus, homemade roasted potatoes
- Live Wok Station – Thai chicken wok with ginger, jasmine rice
- Pork shoulder on chilli, potato mash with barley groats
- Grilled Halloumi cheese on tomato risotto

Variations of cheeses

- French, Swiss and Italian cheeses with truffle honey and chutney

Fruit

- Local and exotic fruit

Desserts

- crepes with fruits, chocolate and whipped cream
- Homemade hotel bonbons with edible gold decoration
- Variation of mignon desserts and cocktail cups

Selection of brown, wholemeal and white banquet bread

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BUFFET



Premier buffet II

Minimal number of persons is 50.

Cold dishes

- Caprese skewers of buffalo mozzarella with cherry tomatoes
- Honey melon with dried ham
- Baked pork tenderloin with tuna paté and jumbo capers
- Veal roast beef with "Lutěnice" chili salsa
- Dried Italian tomatoes in honey oil with sunflower seeds

Salad bar

- Salad seasonal bar with olive oil and choice of dressings
- Lettuce variation with smoked salmon and dill dressing

Soups

- Moravian onion soup with smoked meat

Main dishes

- Live carving – Roasted beef tenderloin with creamy sauce, bun filling – pork ham smoked pork ham on the bone with mustard, "Lutěnice" chili salsa and pickled onions
- Turkey steak on yellow curry, basmati rice and boiled vegetables
- Salmon nuggets with Teriyaki sauce, potatoes
- Rigatoni with tomato sauce, rucola and parmesan shavings

Variations of cheeses

- French, Swiss and Italian cheeses with truffle honey and seasonal chutney

Fruit

- Local and exotic fruits

Desserts

- Macarons with colour of your choice
- Variation of mignon desserts and cocktail cups
- Homemade ice cream and fruit sorbets

Selection of brown, wholemeal and white banquet bread

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BUFFET



Moravian buffet

Minimal number of persons is 50.

Cold dishes

- Prociutto from Židlochovice
- Moravian ham with horseradish creme fraiche
- Smoked slice with "lutěnice" (chilli salsa) in aspic
- Moravian jelly
- Smoked beef tongue terrine

Salad bar

- Coleslaw salad, carrot salad, tomatoes salad with onion and cucumber salad with sour cream

Soups

- Moravian onion soup with smoked meal

Main dishes

- Beef tenderloin in cream sauce with dumplings and cranberries
- Pork roasts, sauerkraut and potato pancakes
- Venison ragout in wine with almond stuffing

Variations of cheeses

- Fresh and ripened cheeses from Pálava farm with onion jam and grapes

Fruit

- Fresh seasonal fruit

Desserts

- Curd cheese dumplings with plums, sprinkled with poppy seeds and sugar
- Moravian cakes
- Apple strudel

Selection of brown, wholemeal and white banquet bread

Offer is valid from 1. 9. 2016 to 31. 12. 2017. The hotel reserves the right to make changes.

Fee for providing refreshments outside the hotel premises is 15% price of ordered refreshment and incl. service and inventory.



PREMIER | BEST WESTERN.





BUFFET



Mediterranean banquet

Minimal number of persons is 50.

Appetizers

- Jamon serrano, chorizo
- Prosciutto di Parma, Mortadela
- Dried salami (felino, milano ...)

Snacks

- Variation of pickled olives
- Dried tomatoes
- Baked peppers salad
- Eggplant Ajvar
- Marinated zucchini in garlic oil
- Roasted mushrooms with thyme

Finger food

- Anchovy, mozzarella
- Stuffed calamari on radicchio salad
- Mussels with tomato concasse and coriander
- Eels olive tapenade
- Octopus with garlic and herb baguette
- Sardines on roasted pepper brunoise
- Vitello tonnato – from veal tenderloin with tuna paté

Salad bar

- Fresh salad with dressing
- Buffalo mozzarella with cherry tomatoes, basil pesto
- Tzatziki
- Mixed green salads (iceberg, Romaine, radicchio, arugula) with olive oil and balsamico

Variations of cheeses

- Cheese choice – pecorino, scamorza ...
- Shelled parmesan (quarter of whole cheese)
- Condimets: butter, walnuts, grapes, olives
- Marinated feta cheese in olive oil

Warm dishes

- Pasta station live cooking – Fusilli bolognese – from veal meat with basil
- aglio- olio
- carbonara
- Paella Valenciana – from chicken meat

From our confectioner's

- Tiramisu
- Vanilla panna cotta with fruit sauce
- Strawberries mousse with fresh fruits

Fruit

- Fresh seasonal fruit

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PREMIER | BEST WESTERN.





SEASONAL BANQUET



Seasonal banquet – January, February

Minimal number of persons is 50.

Cold dishes

- Homemade brawn with onion
- Homemade jelly with vinegar and onion
- Hog killing snacks (sausage meat, blood sausage, "ovar" (boiled parts of the pig) cracklings, horseradish, mustard)
- Smoked variation – beef tongue, sausages, ...

Salad bar

- Beetroot salad, celery salad, bean salad, sauerkraut salad

Soups

- "Ovar" with groats, potato and garlic

Main dishes

- Live carving – sliced butcher's delicacies – "ovar" (boiled parts of the pig), liver, tongue, heart and kidneys
- Live carving – smoked ham on the bone, pea mash and onion confit
- Meat loaf in pork midriff with pork tenderloin, mashed potatoes with butter
- Venison goulash with fresh horseradish, dumplings

Variations of cheeses

- Domestic cheese selection with onion jam, grapes and dried fruits

Fruit

- Citrus fruits

Desserts

- Plum dumplings with poppy seed and sugar
- "Hanakian" cake
- Beer apple strudel

Selection of brown, wholemeal and white banquet bread

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 **PREMIER** | BEST WESTERN.





SEASONAL BANQUET



Seasonal banquet – March, April

Minimal number of persons is 50.

Cold dishes

- Veal roast beef with "lutěnice" (chilli salsa)
- Goat cheese with herbs on baby spinach leaves
- Roasted mushrooms with thyme
- Mini potatoes salad with bacon and onion
- "Punkva" trout fillet with dill dressing

Salad bar

- Salad bar with selection of dressings – lettuce with goat cheese, baby spinach

Soups

- Rabbit ragout with meat and vegetables

Main dishes

- Veal osso-buco with root vegetables and pasta pie
- Leg of lamb with garlic, braised spinach and onion potatoes
- Deep-fried saddle of rabbit in corn crust, potato salad

Variations of cheeses

- Domestic cheese selection with onion jam, grapes and dried fruits

Fruit

- Citrus fruits

Desserts

- Easter lamb
- "Mazanec" (sweet bread) with vanilla cream
- Egg white cream chick
- Linz rabbit

Selection of brown, wholemeal and white banquet bread

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 **PREMIER** | BEST WESTERN.





SEASONAL BANQUET



Seasonal banquet – May, June

Minimal number of persons is 50.

Cold dishes

- Lightly boiled white and green asparagus with melted butter and roasted breadcrumbs

Salad bar

- Mixed green salad – iceberg, Romaine, radicchio, arugula,
- Tomato salad with shallots
- Cucumber salad with sour cream and dill

Soups

- Fresh asparagus cream soup
- Cold strawberry soup with cinnamon biscuits

Main dishes

- Grilled meats with fresh asparagus – pork, lamb chops, chicken steaks, skewers, chipolata, hamburgers – veal demi-glace, nettle filling
- Lasagne with chicken meat
- Asparagus ragout with wild garlic pesto

Variations of cheeses

- Domestic cheese selection with onion jam, grapes and dried fruits

Fruit

- Seasonal fruits (melon, strawberries, cherries a berries)

Desserts

- Sorbets and ice cream – asparagus, strawberry
- Variation of desserts, cakes and mignons made by our head confectioner

Selection of brown, wholemeal and white banquet bread

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 **PREMIER** | BEST WESTERN.





SEASONAL BANQUET



Seasonal banquet – September, October

Minimal number of persons is 50.

Cold dishes

- Salad of pickled forest mushrooms
- Venison pate, parfait and terrine with fruit jelly and sauce
- Fallow deer Carpaccio with almond oil and parmesan cheese

Salad bar

- Salad bar – Selection of green leaf lettuce with extra virgin olive oil and aged balsamic salad Aceto with baked pumpkin

Soups

- Sour mushroom soup
- Pheasant broth with meat, pasta rice and vegetables

Main dishes

- Live carving – slowly boiled beef neck, mushroom sauce, dumplings
- Venison meat loaf in midriff with chestnuts, onion potatoes
- Fallow deer back sous-videwith strong venison jus, green lentils
- Pheasant ragout with berries, pumpkin puree and potato croquettes
- Mushroom goulash with oyster mushroom

Variations of cheeses

- Domestic cheese selection with onion jam, grapes and dried fruits

Fruit

- Fruit (nectarines, plums, pears, apples)

Desserts

- Blueberry pancakes with whipped cream
- Variation of desserts, cakes and mignons made by our head confectioner

Selection of brown, wholemeal and white banquet bread

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PREMIER | BEST WESTERN.





SEASONAL BANQUET



Seasonal banquet – November, December

Minimal number of persons is 50.

Cold dishes

- Goose delicacies on white and whole meal breads – with goose fat and onion, with goose liver parfait and with goose confitem
- Roasted goose liver in red wine with macerated peach
- Marinated peppered fish
- Matjes-herring salad with shallots and apples

Salad bar

- Salad bar – tomatoes, corn, paprika, cucumber
- Salad bar – cabbage, celery, beetroot

Soups

- Strong goose broth with meat and egg pie

Main dishes

- St. Martin's roasted goose, sauerkraut with young wine, dumplings and potato dumplings with onion
- Deep-fried goose liver and homemade potato salad with mayonnaise and eggs
- Fillets of carp from "Pohořelice" (smoked in the hotel smokehouse)
- Spicy pork goulash, dumplings

Variations of cheeses

- Domestic cheese selection with onion jam, grapes and dried fruits

Fruit

- Citrus fruits

Desserts

- Macerated pear in red wine with cinnamon
- St. Martin's plum butter cake
- Schwarzwald cake

Selection of brown, wholemeal and white banquet bread

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BEVERAGES



Beverages open bar

For minimum 30 persons.

Open bar assortment

- Still / sparkling water
- Coca-cola, Fanta, Tonic
- Beer – Pilsner Urquell
- Local wine
- Coffee with milk, Tea selection

Welcome drink
(sparkling wine – Bohemia sekt 0.1l)

Beverage list

Moravian wines

- **Chateau Valtice**
Chardonnay / Blue Portugal
- **Znovín Znojmo**
Ryzlink rýnský / Veltlínské zelené
- **Patria Kobylí**
Cabernet Moravia

Origin specified wines

- Sauvignon 2015,
Znovín Znojmo, lacerta viridis, dry
- Sauvignon 2014,
Modrý sklep Nový Šaldorf, medium dry
- Pinot Blanc 2015,
Reisten, dry
- Ryzlink rýnský 2014,
Modrý sklep Nový Šaldorf, medium dry
- Pálava 2014,
Gotberg, medium dry

- Rulandské Modré 2015, Znovín Znojmo
- Svatovavřinecké 2013, barrique, Moravíno Valtice, dry
- Merlot 2013, Gotberg, dry
- Cabernet Sauvignon 2012, Kolby, dry

Sparkling wine

Bohemia Sekt brut or demi sec

Soft drinks

Bonaqua - still and sparkling
Coca-cola, Fanta, Sprite
Fruit juices

Beer

Pilsner Urquell 0.3l
Starobrno 0.3l
Radegast Birell 0.3l – non alcoholic

Hot beverages

Nestlé coffee with milk
Espresso Illy with cream
Tea selection (black, green, fruit, mint)

*Origin specified wines subject to availability with our suppliers.
We do not guarantee the vintage at events ordered more than
3 months in advance.
These wines have to be ordered 5 working days before the
event.*

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COCKTAILS



Cocktails

- Mojito
(rum, cane sugar, lime, mint, soda)
- Manhatttan
(whisky, martini rosso, angostura)
- High Society
(gin, vodka peach, campari, grape juice)
- Caipirosca
(vodka, lime, cane sugar)
- Tequila Sunrise
(tequila, orange juice, grenadine)
- Negroni
(gin, campari, martini rosso)
- Sex on the Beach
(vodka, peach vodka, grenadine, melon sirup, orange juice)
- Lynchburg Lemonade
(Jack Daniel's, triple sec, lime sirup, sprite)
- Cuba Libre
(rum, cola, lime)
- Daiquiri
(rum, sirup, lemon sirup, fruit)
- Hemingway Special
(rum, grape juice, lemon juice, maraschino)
- Pina Colada
(rum, pineapple, sugar sirup, cocnut milk)

Spirits and Liqueurs

- Slivovice Jelínek 4cl
- Vodka Finlandia 4cl
- Gin Beefeater 4cl
- Tequila Olmeca 4cl
- Rum Brugal Anejo 4cl
- Rum Diplomatico Reserva Exclusiva 12go 4cl
- Rum Zacapa Gran Reserva 23yo 4cl
- Johnnie Walker Red Label 4cl
- Chivas Regal 12yo 4cl
- Jameson/Tullamore 4cl
- Remy Martin VS 2cl
- Remy Martin VSOP 2cl

- Jägermeister 4cl
- Fernet Stock 4cl
- Becherovka 4cl
- Baileys 4cl

- Martini Bianco, Dry 5cl
- Campari 5cl
- Grappa Sasiccaia 4cl

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CONGRESS MAP



TECHNICAL EQUIPMENT

- Technology
- Technology & Services



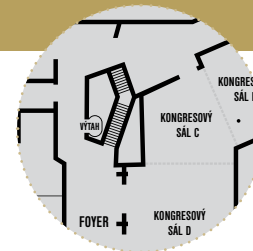
CAPACITIES TABLE

- Congress halls
- Meeting Rooms
- Restaurants and Bars



PLAN

- Congress Centre Plan





TECHNOLOGY



Conference systems

- STANDARD conference system – lectern with microphone incl. sound system, projector and screens
- Conference System PREMIUM – lectern with microphone incl. sound system, projector and screen, KRAMER device for Switching Between Multiple PCs presentation, 2× preview screen, timer, LAN 50Mbit

Projection and imaging devices

- Projector 4500 ANSI LM
- Projector 6000 ANSI LM – main projections at the Congress Hall 1
- Projector screen 3×5m built – main projections at the Congress Hall
- Projector screen 3×2m
- Projector screen built (conf. rooms 1, 2, 3, 4, 7, 8, 9)
- Screen projector tube 1.8×2m
- Preview plasma TV 42" incl. Tripod
- Preview plasma TV 50" incl. Tripod
- Preview LCD screen 40" Toshiba + 45° stand
- Preview LCD screen 50" Toshiba + tall stand
- Built in plasma TV 50" (conf. rooms 5, 6, 7, 8, 9, 11)





TECHNOLOGY



Sound systems and microphones

- Sound system in Congress Halls
- Mobile sound system BOSE L1
- Conference microphone (wired)
- Wireless microphone – in hand or overhead
- CD/MP3 player
- Themed background music
- Audio recording of the event – format MP3

Technical equipment

- Notebook HP
- Apple TV – wireless transfer of video signal from Apple device
- Wireless presenter incl. laser pointer
- Kramer – presentation switcher – for swapping two PCs or HDMI signals
- Flipchart
- Whiteboard
- Lectern
- Extension cord – one cable up to 10 meters
- Chromebit – standalone portable PC unit
- Hotel system: video and audio connection between all Congress Halls, Conference rooms and Restaurants





TECHNOLOGY



Lighting

- Professional lighting of stage – according to requirements (static lighting, movable light-rotating, light effects, laser effects, artificial fog etc.)
- Professional lighting of an object or exhibit – according to requirements (spotlights, laser logo, 3D effects etc.)

Professional services

- Video recording of an event – according to requirements (cutting, adding music, subtitles)
- Professional A/V staff in Congress Halls Mon to Fri
- Professional A/V staff in Congress Halls Sat to Sun
- Premium and additional services (Graphics manipulation, IT support for clients technology etc.)

Other equipment

- Stack of paper (500 sheets)
- Color laser printer – over 500 prints with additional costs
- Dance floor with changeable dimensions (490×361cm)
- Stage – 2.44×1.22m, height 40cm – 1 piece
- Auxilliary manual and assembly work per person
- Placement of vehicles and exhibits inside the interior up to 15 square meters
- Stand in Foyer
- A fee for energies during events with music band performances





TECHNOLOGY



Internet connection

- Wi-Fi basic 50Mbit
- LAN connection 50Mbit – depending on the number of units
- Additional speed over 50Mbit
- Additional speed over 70Mbit

Videoconference

- Videoconferencing equipment depending on the connection

Wireless voting equipment (10 choices, evaluation time 1s)

- Voting unit (max 350pcs) average rate per one unit
- Creating graphics, and specific software – skilled operator 8 hours
- The mandatory unit (PC with voting software + receiver)

Interpreting booth infra

- Additional language channel (ISO cabin incl.) – 6+ languages for a special price
- Simultaneous interpreting (2 interpreters) 8 hours
- Interpreters cabin ISO incl. Equipment and technical supervision (1 language channel)
- Signal receiver incl. headphones – basic price for one unit





TECHNOLOGY & SERVICES



Catering services – inventory / furniture / transport / staff

- Congress chair
- Chair covers
- Bow on cover
- Cocktail table
- Cocktail table cover
- Table 80×80, 45×180cm
- Tablecloth 80×80, 45×180cm
- Round table 180×152cm
- Round tablecloth
- Assembly, disassembly – from 2,000.- CZK – as appointed
- Transport
- Inventory – plates, cutlery, glasses, napkins
- Space heaters (cannot be sold without gas bottles)
- Gas bottle for space heater (lasts up to 6 hours)
- Freestanding ashtrays
- In case of broken or shattered glass
- Professional staff – cook or waiter – 4 hour
- Professional staff – cook or waiter – over 4 hour
- Auxilliary staff – cook, waiter or manual workers – 4 hour
- Auxilliary staff – cook, waiter or manual workers – over 4 hour





















CAPACITIES TABLE



Congress halls

	 AUDITORIUM	 CLASSROOM	 U-SHAPE	 I-SHAPE	 T-SHAPE	 O-SHAPE	 BANQUET 1	 BANQUET 2	 COCKTAIL	 RECEPTION	 SIZE	 LENGTH × WIDTH	 HEIGHT	 DOOR H/W	 DAYLIGHT	 FLOOR
• Congress hall A	300	140	66	80	63	72	240	188	250	180	248	21×10	3.6/4.1	2.2×2.6	Yes	Ground
• Congress hall B	80	42	35	30	36	32	48	52	40	35	71	10×7	3.4/3.6	2.2×2.6	Yes	Ground
• Congress hall C	80	36	24	30	40	30	50	64	50	40	102	10×10	3,6	2.2×2.6	Yes	Ground
• Congress hall D	150	80	42	50	50	60	100	100	80	70	142	12×12	3.6/3.4	2.2×2.6	Yes	Ground
• Congress hall A+B	400	206	100	112	99	112	280	240	290	215	319	31×10	3.6/4.1	2.2×2.6	Yes	Ground
• Congress hall A+B+C	500	226	120	132	139	126	320	304	340	255	421	41×10	3.4/4.1	2.2×2.6	Yes	Ground
• Congress hall A+B+C+D	700	340	—	—	—	—	344	404	370	325	563	53×10	3.4/4.1	2.2×2.6	Yes	Ground
• Foyer	—	—	—	—	—	—	—	—	—	—	325	—	—	—	Yes	Ground





















CAPACITIES TABLE



Meeting rooms

	 AUDITORIUM	 CLASSROOM	 U-SHAPE	 I-SHAPE	 T-SHAPE	 O-SHAPE	 BANQUET 1	 BANQUET 2	 COCKTAIL	 RECEPTION	 SIZE	 LENGTH × WIDTH	 HEIGHT	 DOOR H/W	 DAYLIGHT	 FLOOR
• Meeting room 1 „Klinger“	58	36	27	26	31	30	40	40	30	30	58	11.2×5.2	3.2	2.15×1.9	Yes	Ground
• Meeting room 2 „Libenský“	48	30	24	24	30	30	40	40	30	30	56	9.8×5.7	3.2	2.15×1.5	No	Ground
• Meeting room 3 „Matal“	70	45	35	30	36	38	48	48	40	35	67	12.8×5.2	3.2	2.15×1.5	Yes	Ground
• Meeting room 4 „Lacina“	74	39	35	28	34	38	52	52	40	35	74	12.5×7	3.2	2.15×2	Yes	Ground
• Meeting room 5 „Babraj“	24	8	11	12	12	—	—	12	—	—	28	6.4×5	2.7	2.62×0.88	Yes	Ground
• Meeting room 3+4	130	72	70	56	68	73	—	100	120	80	141	25.3×7	3.2	2.15×2	Yes	Ground
• Meeting room 1-4	—	—	—	—	—	—	—	144	200	150	255	—	3.2	—	Yes	Ground
• Foyer for 1-4	—	—	—	—	—	—	—	—	50	30	80	14×6.2	3.2	2.15×1.5	Yes	Ground
• Meeting room 6	—	—	—	12	—	—	—	12	—	—	22	7×3	2.4	2×0.9	Yes	Ground
• Meeting room 7	—	—	—	14	—	—	—	—	—	—	20	6×3.5	2.4	2×0.9	Yes	7
• Meeting room 8	—	—	—	14	—	—	—	—	—	—	20	6×3.5	2.4	2×0.9	Yes	8
• Meeting room 9	—	—	—	14	—	—	—	—	—	—	20	6×3.5	2.4	2×0.9	Yes	9
• Meeting room 10	—	—	—	8	—	—	—	—	—	—	12	4×3	2.4	2×0.9	Yes	10
• Meeting room 11	26	20	14	14	14	—	—	16	—	—	31	7.4×4.2	2.65	2×0.9	Yes	-1
• Meeting room „Plzeňka“	15	12	—	12	—	—	—	18	—	—	22	5.43×3.98	2.17	1.96×1.27	Yes	-1





















CAPACITIES TABLE



Restaurants and Bars

	 AUDITORIUM	 CLASSROOM	 U-SHAPE	 I-SHAPE	 T-SHAPE	 O-SHAPE	 BANQUET 1	 BANQUET 2	 COCKTAIL	 RECEPTION	 SIZE	 LENGTH × WIDTH	 HEIGHT	 DOOR H/W	 DAYLIGHT	 FLOOR
• Lucullus	213/120	137/77	85/40	80/36	46/40	52/44	104/72	142	200	200	351	26×16.6	3.9	2.4×1.6	Yes	-1
• Plzeňka	—	—	—	—	—	—	—	111	100	90	150	14.5×11	3.2	2.2×1.6	Yes	-1
• Siesta Lobby & Wine	—	—	—	—	—	—	—	125	120	100	224	28×8	3.1	—	Yes	Ground
• Club	—	—	—	—	—	—	—	132	120	120	300	—	2.7	2.2×0.9	No	-2





PLAN



Congress Centre Plan

