

BANQUETING
OFFER

Boutique Hotel Klárov Prague
Boutique Hotel Golden Key Prague

WELCOME IN PRAGUE BOUTIQUE HOTELS

HOTEL KLÁROV AND HOTEL GOLDEN KEY

We will be happy to take special care of your meeting, business breakfast, brunch for your wedding guests, delicious lunch, or an aperitive in our garden. We are ready to fulfill all your requests and wishes.

We wish you bon appetit and a great event!

excellence
and care



BOUTIQUE HOTEL KLÁROV PRAHA



U Železné lávky 12
www.hotelklarov.cz

Hotel



Club



Garden



BOUTIQUE HOTEL GOLDEN KEY PRAHA

Nerudova 243/27
www.hotelgoldenkey.com

Hotel



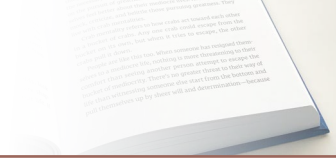
Club



Garden



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All prices in banqueting offer are stated in EUR, per person and do not include VAT

For more information please contact me at telephone number
+420 257 535 555 or by email at **reservations@hotelklarov.cz**.
I will be pleased to prepare a personalized offer for you and take care of your event.

Petra Štychová
Reservations & Event Manager
Boutique Hotel Klarov & Boutique Hotel Golden Key,
Members of Asten Hotels

YOUR MEETING AT HOTEL KLÁROV AND GOLDEN KEY



CONFERENCE ROOM RENTAL

Full-day rental including data projector, screen, flipchart	225 EUR
Half-day rental including data projector, screen, flipchart	169 EUR

CONFERENCE PACKAGE INCLUDES

Conference room rental

Morning coffee break

3-course lunch

Afternoon coffee break (only full-day package)

Table water during the meeting

Conference set: pads, pens

Technical equipment: data projector, screen

WIFI

Full-day conference package, price per 1 person	62 EUR
Half-day conference package, price per 1 person	56 EUR

The packages are available for minimum 5 persons.

COFFEE BREAKS



COFFEE BREAK N. 1

7 EUR per person

Croissants and Danish pastry

Seasonal fruit

Freshly made Illy coffee

Ronnefeldt tea selection

Table water

COFFEE BREAK N. 2

7 EUR per person

Homemade cookies

Seasonal fruit

Freshly made Illy coffee

Ronnefeldt tea selection

Table water

COFFEE BREAK N. 3

9 EUR per person

Fruit cake with crumbs

Home made sponge cake („bábovka“)

Seasonal fruit

Freshly made Illy coffee

Ronnefeldt tea selection

Table water

COFFEE BREAKS



COFFEE BREAK N. 4

9 EUR per person

Sandwiches with mozzarella and fresh tomatoes

Sandwiches with ham and cheese

Seasonal fruit

Freshly made Illy coffee

Ronnefeldt tea selection

Table water

COFFEE BREAK N. 5

10 EUR per person

Tortillas with salmon, ham and cheese

Homemade cake

Seasonal fruit

Freshly made Illy coffee

Ronnefeldt tea selection

Table water

COFFEE BREAK N. 6 – FIT

10 EUR per person

Chia pudding with coconut milk and fruit

Homemade cake with fruit

Seasonal fruit

Freshly made Illy coffee

Ronnefeldt tea selection

Table water

LUNCH MENU



CUSTOMIZE YOUR LUNCH MENU

2-COURSE MENU	14 EUR per person
3-COURSE MENU	18 EUR per person
4-COURSE MENU	22 EUR per person

• SOUPS

Chicken broth with vegetable and noodles
Vegetable cream

• APPETIZERS

Mozzarella with tomatoes and basil
Goat cheese with beetroot
Home made pâté with onion chutney

• MAIN COURSES

Chicken schnitzel with mashed potatoes
Pork neck with roasted potatoes
Beef goulash with homemade dumplings
Chicken Supreme with grilled vegetable
Thai turkey curry with rice (vegetarian option available)
Gnocchi with chicken, spinach and creamy sauce
Gnocchi with tomato sauce and parmesan cheese
Salmon filet with seasonal grilled vegetable

• DESSERTS

Apple strudel with whipped cream
Tiramisu
Panna cotta with fruit

• SELECTION OF PASTRY

• DRINKS INCLUDED

Table water, Illy coffee, Ronnefeldt tea

LUNCH MENU



LIGHT SANDWICH LUNCH

14 EUR per person

3 types of sandwiches including 1 vegetarian option

Seasonal fruit

Table water

COLD BUFFET

22 EUR per person

Selection of premium cheeses

Selection of salami, ham, prosciutto, sausages

Pickled vegetable

Selection of fresh vegetable, salads

Seasonal fruit

Homemade cake

Selection of pastry

Available for minimum 10 persons. In case of fewer people the price will be calculated for 10 persons.

HOT BUFFETS



BUFFET I.

28 EUR per person

APPETIZERS

- Smoked salmon with dill-mustard dip
- Beetroot carpaccio with arugula and goat cheese
- Home made pâté with onion chutney

SALADS

- Cabbage salad Coleslaw
- Greek vegetable salad with feta cheese and olives
- Selection of salads (tomato, cucumber, pepper, arugula)

SOUP

- Chicken broth with vegetable and noodles
- Selection of pastry

MAIN COURSES

- Chicken schnitzel
- Pork tenderloin with bacon coat
- Potato salad, grilled vegetable, steamed rice

DESSERTS

- Fruit cake with crumbs
- Selection of homemade cupcakes
- Fresh fruit

Available for minimum 20 persons. In case of fewer people the price will be calculated for 20 persons.

HOT BUFFETS



BUFFET II.

30 EUR per person

APPETIZERS

Salmon tartar with toast

Parma-ham with honey melon

Mozzarella with tomatoes and basil

SALADS

Caesar salad with croutons and parmesan

Selection of salads (tomato, cucumber, pepper, arugula)

SOUP

Vegetable cream

Selection of pastry

MAIN COURSES

Grilled salmon fillets

Thai turkey curry

Mashed potatoes, rice, grilled vegetable

DESSERT

Cheesecake

Panna cotta with forest fruit

Fresh fruit

Available for minimum 20 persons. In case of fewer people the price will be calculated for 20 persons.

HOT BUFFETS



BUFFET III. – CZECH

32 EUR per person

APPETIZERS

- Selection of pickled cheeses
- Prague ham („ham off the bone“) with horseradish
- Home made pâté with onion chutney

SALADS

- Selection of pickled vegetable
- Selection of salads (tomato, cucumber, pepper, arugula)

SOUP

- Traditional Czech dill soup („kulajda“)
- Selection of pastry

MAIN COURSES

- Baked duck with cabbage
- Beef cheeks made with red wine
- Homemade dumplings, potato puree

DESSERTS

- Apple strudel with walnuts and whipped cream
- Selection of Czech cheeses
- Fresh fruit

Available for minimum 20 persons. In case of fewer people the price will be calculated for 20 persons.

BREAKFAST



BUSINESS BREAKFAST

11 EUR per person

Selection of cheeses, hams and salami
Homemade cake
Sponge cake („bábovka“)
Yoghurt with fruit
Fresh fruit
Selection of homemade pastry
Butter, margarine, honey, marmalades Bon Mammam
Freshly made Illy coffee
Ronnefeldt tea selection
Apple and orange juice, water, milk
Cottage cheese
Fresh vegetable

RICH BREAKFAST

17 EUR per person

Selection of cheeses, ham and salami
Scrambled eggs
Sausages
Cottage cheese
Fresh vegetable
Homemade cake
Sponge cake („bábovka“)
Yoghurt with fruit
Selection of cereals
Fresh fruit
Selection of homemade pastry
Butter, margarine, honey, marmalades Bon Mammam
Freshly made Illy coffee
Ronnefeldt tea selection
Apple and orange juice, water, milk

Available for minimum 10 persons. In case of fewer people the price will be calculated for 10 persons.

BREAKFAST



HEALTHY BREAKFAST

17 EUR per person

Selection of cheeses and ham

Chia pudding with coconut milk and fruit

Yoghurt with granola and fresh fruit

Fresh fruit

2 different types of spread

Selection of cereals (corn flakes, rye flakes, oatmeal, muesli)

Whole milk, low fat milk, soy milk

Dried fruit, seeds, peanuts, almonds

Fresh vegetable

Selection of homemade pastry (including rye bread and gluten free pastry)

Homemade spelt cake with honey and fruit

Butter, margarine, honey, marmalades Bon Mammam

Freshly made Illy coffee

Ronnefeldt tea selection

Apple and orange juice, water, milk

Available for minimum 10 persons. In case of fewer people the price will be calculated for 10 persons.

WELCOME COCKTAIL, CANAPES



WELCOME COCKTAIL

4 EUR per person

Glass of Prosecco
Homemade lemonade
Salty snack

CANAPES

• SALTY CANAPES

4 EUR per piece

Mozzarella with cherry tomatoes
Salmon tartar served on toast
Crackers with beetroot mousse
Smoked salmon with dill-mustard dip
Parma ham with honey melon and olive
Homemade pâté with onion chutney
Marinated shrimp with mango chutney
Homemade egg-salad served on baguette

• SWEET CANAPES

3 EUR per piece

Selection of minicupcakes
Panna cotta with fruits
Tiramisu

Available for minimum 10 persons. In case of fewer people the price will be calculated for 10 persons.

DRINKS



WINE – FRENCH WINES (LE BOURGIN WINE SHOP)

WHITE WINE

Sauvignon, Fummees Blanches Lurton	0,15 l	5 EUR
Sauvignon, Fummees Blanches Lurton	0,70 l	20 EUR

ROSÉ

Rosé de Syrah, Hauts de Janeil Lurton	0,15 l	5 EUR
Rosé de Syrah, Hauts de Janeil Lurton	0,70 l	20 EUR
Cotes de Provence Rosé M de Minuty	0,70 l	27 EUR

RED WINE

Merlot, Janeil Lurton	0,15 l	5 EUR
Merlot, Janeil Lurton	0,70 l	20 EUR

SPARKLING WINE

Glass of Prosecco	0,10 l	3 EUR
Bel Star Prosecco DOC Brut	0,70 l	20 EUR
Bohemia Sekt Brut	0,70 l	14 EUR

SOFT DRINKS

Homemade lemonade	0,50 l	3 EUR
Homemade Ice-Tea	0,50 l	3 EUR
Natural mineral water (still / sparkling)	0,33 l	2 EUR
Natural mineral water (still / sparkling)	0,70 l	3 EUR
Coca-Cola, Sprite, Fanta, Tonic Kinley	0,33 l	3 EUR
Juice	0,25 l	3 EUR

DRINKS



BEER

Pilsner Urquell (traditional Czech beer)	0,33 l	3 EUR
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COFFEE, TEA

ILLY COFFEE

Espresso, Americano	3 EUR
Capuccinno, Café Latte	3 EUR

RONNEFELDT TEA	3 EUR
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WINTER CLASSICS

Mulled wine	5 EUR
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DRINK PACKAGE	6 EUR per person
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Water
Glass of wine (0,15 l) or a beer (0,33 l)
Coffee or tea

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excellence and care



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