



# Prague Marriott Hotel

Events Menu

meetings *im*agined

  
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# Breakfast



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# Breakfast

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## Continental breakfast

**550 CZK**

Choice of quality fruit juices  
Fresh breakfast rolls breads  
Assortment of jam, honey, butter & margarine  
Natural and fruit flavored yoghurts  
Breakfast cereals and dried fruit  
Sliced and whole fruits  
Croissants and Danish pastries

## Healthy Starter

**600 CZK**

Choice of quality fruit juices  
Fresh breakfast rolls and breads  
Assortment of jam, honey, butter & margarine  
Natural and fruit flavored yoghurts  
Cottage cheese spread  
Breakfast cereals & dried fruit  
Platter with salami, ham, game pâté and cheese  
Platter with marinated and smoked fish  
Vegetable crudités with dip  
Croissants, Danish pastries, sliced fruit

## Full American Breakfast

**670 CZK**

Choice of quality fruit juices  
Fresh breakfast rolls and breads  
Assortment of jam, honey, butter & margarine  
Platter of ham, smoked salmon and cheese  
Boiled and scrambled eggs (low fat)  
Pancakes with maple syrup (low cholesterol)  
Grilled mushrooms, roast potatoes  
Crispy bacon & sausages (carb conscious)  
Natural and fruit flavored yoghurts  
Breakfast cereals and dried fruit  
Fresh fruit salad  
Croissants, Danish pastries  
Muffins & banana bread

Rates are excluding 10% service charge and including VAT

# Coffee Break



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# Coffee Breaks

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All include a selection of the finest coffees and Ronnefeldt teas

## Welcome Coffee

**345 CZK**

Breakfast breads  
Breakfast morning cake  
Fruit Danish Pastries  
Assorted muffins and Croissants

## Energizing Coffee Break

**385 CZK**

Rock Star – energy drink  
Pancakes with maple syrup  
Citrus fruit smoothie  
Big shock bars – grape sugar  
Yoghurt and apple protein bar  
Fresh fruit – grape, bananas

## Healthy Coffee Break - Fruit

**385 CZK**

Fruit smoothie  
Bircher muesli cup with dried fruits  
Fruit cake  
Marinated pineapple in cinnamon dressing  
Sliced fruits selection with honey sauce  
Dried fruits selection  
Whole fruits

## Healthy Coffee Break - Vegetable

**385 CZK**

Vegetable / fruit smoothie  
Zucchini and nuts bread  
Dark bread rolls with chives cream cheese  
and radish  
Vegetable crudités with sour cream herbs dip  
Cucumber finger sandwich vegetable crisps  
Cherry tomato skewers

Rates are excluding 10% service charge and including VAT

# Coffee Breaks

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All include a selection of fresh fruits, the finest coffees, Ronnefeldt teas, home made ice tea, Toma mineral water (sparkling and non-sparkling), soft drinks and non-sparkling flavored water

## Monday Morning

345 CZK

Cottage cheese with raspberry granola

Banana bread with nuts

Muesli sticks

Dried apricots

Hazelnuts

Egg salad on dark bread

Whole fruit - 3 kinds

## Monday Afternoon

345 CZK

Acai smoothie with coconut and banana

Chicken enchiladas

Chocolate brownies

Oatmeal cookies

Focaccia with grilled vegetable and olives

Whole fruit - 3 kinds

## Tuesday Morning

345 CZK

Buttermilk smoothie with apricots and chia seeds

Lemon muffin

Baked oats with peanut butter

Rosemary bread with spiced beef

*Nut of the day – Cashews*

*Dried fruit of the day – Dates*

Whole fruit - 3 kinds

## Tuesday Afternoon

345 CZK

Brioche with pulled BBQ pork

Sacher cake

White chocolate and coconut cookies

Ciabatta with smoked salmon

*Juice of the day – Melon and Matcha Tea smoothie*

Whole fruit - 3 kinds

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# Coffee Breaks

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All include a selection of fresh fruits, the finest coffees, Ronnefeldt teas, home made ice tea, Toma mineral water (sparkling and non-sparkling), soft drinks and non-sparkling flavored water

## Wednesday Morning

345 CZK

Yoghurt granola with honey  
Chocolate cupcakes  
Bakes muesli bar  
Cereal baguette with cheese and cos lettuce  
*Nuts of the day – Pecans*  
*Dried fruit of the day – Pineapple*  
Whole fruit - 3 kinds

## Wednesday Afternoon

345 CZK

Potato pancakes with ratatouille  
Apple and cinnamon pound cake  
Chocolate chip cookies  
Caraway seed buns with dried pork  
*Juice of the day – Beetroot, ginger and spirulina*  
Whole fruit - 3 kinds

## Thursday Morning

345 CZK

Rice with almond milk – lactose free  
Pistachio financier  
Pear crumble  
Buns with roast pork ham  
*Nuts of the day – Peanuts*  
*Dried fruit of the day – Cherries*  
Whole fruit - 3 kinds

## Thursday Afternoon

345 CZK

Panini with smoked turkey  
Orange roulade  
Meringue cookies  
Brioche with tuna fish  
*Juice of the day – Mango, pineapple and banana*  
Whole fruit - 3 kinds

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# Coffee Breaks

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All include a selection of fresh fruits, the finest coffees, Ronnefeldt teas, home made ice tea, Toma mineral water (sparkling and non-sparkling), soft drinks and non-sparkling flavored water

## Friday Morning

345 CZK

Cottage cheese with bananas and strawberries

Ginger and carrot cake

Coconut muesli cake

Tunnbröd with dried tomatoes

*Nuts of the day – Almonds*

*Dried fruit of the day – Raisins*

Whole fruit - 3 kinds

## Friday Afternoon

345 CZK

Steak sandwich with sautéed onion and mustard

Chocolate fudge cake

Cashew nut cookies

Bagel with spinach and cream cheese

*Juice of the day – Raspberry, banana and chia seeds*

Whole fruit - 3 kinds

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# Takeaway Boxes

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## Breakfast Box

560 CZK

Ham and cheese croissants  
Seasonal fruit  
Assortment of Danish pastries and croissants  
Cookies  
Raisin bread  
Dietz fruit juice 0,2 l

## Club Box Lunch

560 CZK

Muffin  
Pasta salad  
Club sandwich  
Seasonal fruit  
Chocolate bar  
Cookies  
Mineral water 0,33 l

## Classic Box Lunch

560 CZK

Ham sandwich, cheese sandwich  
and chicken sandwich  
Assortment of cookies  
Cereal bar  
Fruit yoghurt  
Dietz fruit juice 0, 2 l

## All Around Box Lunch

560 CZK

Pasta salad  
Baguette with smoked turkey  
Ciabatta with tomato and mozzarella (low fat)  
Chocolate and cereal bar (carb conscious)  
Seasonal fruit  
Cookies  
Orange juice 0,2 l

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# Lunch



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# Roll in Lunches

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Roll in Lunches are served in the function rooms only and has a maximum of 25 delegates.

## Carb Conscious

695 CZK

Carpaccio of beef with grilled vegetables and parmesan  
Green salad with shrimps and brown butter vinaigrette (carb conscious)  
Fresh fruit salad flavored with mint juice

## Light

695 CZK

Mixed green salad with honey glazed goat cheese  
Parma ham with cavaillon melon, rucola and aceto balsamico  
Apple tart with vanilla sauce

## Mediterranean

695 CZK

Tomato and mozzarella with balsamico reduction  
Seared tuna with Nicoise style salad  
Chocolate truffle cake with whipped cream and raspberries

## Vegetarian

695 CZK

Caesar salad with garlic croutons  
Grilled zucchini topped with asparagus tartar and virgin olive oil  
Fresh fruit salad flavored with mint juice

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# Sandwiches

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## Open Face Sandwiches

65 CZK per item

Smoked salmon with lemon and romaine lettuce  
Three cheese sandwiches (camembert, ementaler, blue cheese)  
Prague ham with eggs, pickles and lettuce  
Cajun turkey with grilled onions and jalapeños

## Traditional Sandwiches

70 CZK per item

Vegetarian ciabatta with mozzarella, tomato, pesto  
Cheddar cheese, ham and tomato toast  
Ciabatta bread with parma ham  
Homemade scones, egg salad with herbs

## French Banquette

85 CZK per item

Yoghurt and lime marinated chicken breast  
Alsace smoked ham with lettuce and Dijon mustard  
sun-dried tomato, goat cheese and tapenade  
Ementaler cheese and salted country butter

## Tramenzini Sandwiches

110 CZK per item

Roast strip loin of beef with sauce tartar  
Norwegian smoked salmon with horseradish  
crème fraiche  
Prosciutto de parma with rucola

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# Cold Buffet Presto 695 CZK

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Minimum of 15 delegates.

## Sandwiches

Tuna on ciabatta bread, anchovy butter

Thyme flavored focaccia with grilled vegetables and parmesan

French baguette with Prague ham, mustard mayonnaise and lettuce

Cold appetizers

Premium Parma ham with melon

Gravlax salmon rolls with fennel, honey and dill sauce (carb conscious)

Fine Feta cheese with dried tomatoes, black olive and sauce pistou (low fat)

## Salads

Greek salad with white onions [Low cholesterol]

Caesar salad with garlic croutons and parmesan

Mixed salad leaves with selection of green pepper dressing, balsamic vinaigrette, thousand islands dressings

Tomatoes with mozzarella, basil and balsamic vinegar

Selection of bread and butter

## Desserts

Cheese cake with raspberry jelly

Strawberry tart with crème fraiche and vanilla sauce

Apple cake with Calvados sauce

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# Express Buffet Speedy 695 CZK

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Minimum of 15 delegates.

## Sandwiches

Spicy shrimp salad baguette with fine lettuce  
Tramenzini bread with Italian salami, rucola and tomatoes  
Turkey sandwich Louisiana style with spicy onions

## Warm Dishes

French onion soup with Gruyere cheese croutons  
Rigatoni amatriciana with grated Pecorino  
Salmon with spinach in puff pastry basil sauce (carb conscious)

## Salads

Tomato and red onion salad  
Caesar salad with garlic croutons and parmesan  
Greek bean salad with garlic and onions (low cholesterol)  
Tossed green salads with choice of dressings  
Vegetable antipasti  
Selection of bread, baguettes and butter

## Desserts

Cappuccino mousse flavored with star anise  
Panna Cotta with raspberry coulis  
Vanilla crème brûlée  
Tiramisu

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# Light Buffet Pronto 690 CZK

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Minimum of 25 delegates.

## Starters

Roasted beef with chive sauce  
Tricolore vegetable with fresh basil  
Salmon tian with crème fraiche  
Shrimp cocktail  
Marinated turkey breast, salsa verde

## Salads

Baby tomatoes and mozzarella  
Potato and cress salad  
Tossed green salad with choice of dressings  
Rucola leaves with sun-dried tomatoes  
Iceberg with marinated peppers  
Greek salad with feta cheese

## Warm Dishes

Minestrone soup  
Poached chicken supreme with light lemon sauce  
Basmati leek rice  
Pork medallions vegetables and mushroom  
Penne pasta with zucchini and pesto  
Cooking station  
Grilled fish of the day

## Desserts

Apricot crumble cake  
Fruit salad with berries  
Apple tart with cinnamon ice cream  
Strawberries marinated in Grand Marnier

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# Chef's Choice 850 CZK

Minimum of 25 delegates.

## Appetizers

Prime selection of meat cold cut  
Freshly made vegetarian appetizers  
Fish appetizers  
Assortment of condiments and sauces

## Salad Bar

Freshly mixed garden leaves with selection of dressings  
Caesar salad with garlic croutons and parmesan  
Minimum four compound salads  
Bread and butter

## Cooking Station

You choice of one of the following :  
\* Penne pasta amatriciana or carbonara with parmesan  
\* Penne pasta carbonara with parmesan  
\* Gnocchi with cream and spinach rigattoni Primavera

## Soup of the day

## Main Dishes

Meat entrée (carb conscious)  
Grilled or braised country poultry dish  
Fresh fish entrée (low fat)  
Vegetables of the season  
Variation of side dishes

## Desserts

Wide selection of desserts  
(Chef 's choice varies every day according to season)

*Enhance your buffet selection from the following (available on banquet floor only)*

Additional upgrade **150 CZK per item**  
Potato truffle gnocchi with shallot sauce  
Spiced chicken fajitas served with sour cream, tomato salsa and guacamole  
Grilled tuna medallions with gingered vegetable and lime sauce  
Thai chicken in red curry with bamboo shoots and coconut milk  
Roast leg of lamb with garlic and thyme sauce

Additional upgrade **250 CZK per item**  
Stuffed veal leg served with morel sauce  
Black Angus prime rib roasted to perfection with green pepper sauce

Rates are excluding 10% service charge and including VAT



# Dinner



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# Chef's Choice 990 CZK

Minimum of 25 delegates.

## Appetizers

Prime selection of cold cut ham  
Freshly made vegetarian appetizers  
Seafood appetizers  
Assortment of condiments and sauces

## Salad Bar

Freshly mixed garden leaves with selection of dressings  
Caesar salad with garlic croutons and parmesan  
Three compound salads  
Bread and butter

## Cooking Station

You choice of one of the following :  
\* Roasted salmon with vegetables and herb sauce (low fat)  
\* Chicken ballotine with pistachio nuts, sherry glaze  
\* Roasted Prague ham in bread dough with traditional condiments  
\* Roasted beef with Jack Daniel's sauce  
\* Gnocchi with asparagus and aceto balsamic

*Enhance your buffet selection from the following (Available on banquet floor only)*

Additional upgrade **150 CZK per item**  
Potato truffle with gnocchi with shallot sauce  
Spiced chicken fajitas served with sour cream, tomato salsa and guacamole  
Grilled tuna medallions with gingered vegetable and lime sauce  
Thai chicken in red curry with bamboo shoots and coconut milk  
Roast leg of lamb with garlic and thyme sauce

Additional upgrade **250 CZK per item**  
Stuffed veal leg served with morel sauce  
Black Angus prime rib roasted to perfection with green pepper sauce

## Soup of the day

## Main Dishes

Meat entrée (carb conscious)  
Grilled or braised country poultry dish (carb conscious)  
Fresh fish entrée (low fat)  
Vegetables of the day  
Variation of side dishes

## Desserts

Wide selection of desserts  
Selection of homemade ice creams and sorbets  
International cheese selection served with grapes and nuts

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# Czech Buffet 999 CZK

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Minimum of 25 delegates.

## Starters

Prime selection of Czech ham with pickles and horseradish cream  
Roasted fillet of arctic char with riesling jelly and fine vegetables  
Marinated Czech pork sausages in vinaigrette with red onion  
Wild boar terrine with apple and raisin chutney  
Country paté with cranberry sauce

## Salads

Cucumber salad with dill and sour cream  
Czech potato salad with mayonnaise and vegetables  
Tomato salad with sour cream and chervil  
Wild mushroom salad with sage  
Mixed green lettuce salad with condiments (vinaigrette, crispy bacon)

## Main Dishes

Crisp roast farmed duck with braised red cabbage  
Leg of venison in cream sauce  
Grilled pike perch with leek and chive sauce  
Seared fillet of pork with beer sauce and candied garlic  
Roasted Prague ham baked in bread dough (low fat)

## Side Dishes

Mashed potatoes with horseradish and chives  
Czech bread dumplings topped with crisp onions  
Potato gratin flavored with thyme  
Sauteed Savoy cabbage with bacon  
Carrot and green peas with butter

## Desserts

Puff pastry apple strudel with vanilla sauce  
Rhubarb pie with meringue and whipped cream  
Homemade buns with vanilla and rum cream  
Seasonal plum cake with poppy seed sugar

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# Mediterranean Buffet 1250 CZK

Minimum of 75 delegates.

## Italy and France

Beef carpaccio with virgin olive oil and shaved parmesan  
Sliced prosciutto San Danielle with cavallion melon  
Lombardy bresaola with marinated leeks and arugula leaves  
Poultry liver paté with cépes salad

## Salads

Vegetable caponata  
Greek salad with olives, onions and feta cheese  
Artichoke salad with potatoes and mustard vinaigrette  
Insalata caprese with capers and pine nuts  
White bean salad with white onions and garlic  
Lamb lettuce with potato dressing

## Main Dishes

Oyster florentine  
Veal chops with button mushroom (carb conscious)  
Chicken and vegetable tajine  
Melanzana di tomato (gratinated eggplant with tomato sauce)  
Beef medallions with porcini sauce  
Thyme potatoes gratin  
Pilaf rice  
Mediterranean cheese buffet

## Spain, Portugal and Greece

Spanish chorizo and olives  
Goats cheese crème brulée with pine nuts  
Eggplant caviar with tomato concassé  
Gazpacho with shrimp  
Dolmades with garlic sauce

## Africa

Couscous  
Hummus with pita bread  
Tabouleh

## Desserts

Panna cotta with forrest fruits  
Goat cheese cake with honey and raisin sauce  
Dried fruit strudel with pistachio sauce  
Melon au Porto  
Crème caramel

Rates are excluding 10% service charge and including VAT

# Royal Buffet 2050 CZK

Minimum of 75 delegates.

## Appetizers

Sushi buffet  
Prosciutto San Danielle with melon and pecorino  
Tataki of tuna with avocado and black sesame vinaigrette  
Marinated wild salmon with citrus and caviar vinaigrette  
Monkfish pastrami with olive and sun-dried tomato salad  
Foie gras terrine with apple fondue and port wine sauce  
Lobster bisque with cognac and brioche croûtons

## Salads

Seafood salad with zucchini and dill  
Caesar salad with parmesan and garlic croûtons  
Mesclun salad with balsamico vinaigrette and walnuts  
Insalata caprese with pine nuts, capers and pure olive oil sun-dried tomatoes  
Pickled olives

## Carving Station

Argentinean black angus roast with sauce béarnaise  
Steamed vegetables  
Roast rack of lamb with herb crust candied garlic  
Rosemary baked ratte potatoes  
Milk veal with morels  
Asparagus gratin  
Some of the best world cheese accompanied by walnuts in honey, candied pears, fig marmalade

## Cooking Station

Freshly grilled scallops with crayfish sauce and asparagus tips (low fat)  
Seared fillet of venison with cranberry sauce and potato gnocchi (low cholesterol)  
Medallion of duck breast caramelized leek purée

## Seafood Buffet

Lobsters salad with brown butter vinaigrette  
Dublin bay prawns  
Marinated shrimps and shrimp cocktail  
Freshly opened oysters with assorted garnishes

## Desserts

Crêpes Suzette  
Tiramisu  
White chocolate frappé  
Manjar chocolate ganache with candied kumquats  
Guanaja chocolate mousse flavored with bergamot tea  
Selection of crème brûlée (vanilla, pistachio, chocolate)  
Assortment of pralinés and petit fours  
Chocolate tart with raspberry coulis  
Ice creams and condiments  
Caramelized banana tart

Rates are excluding 10% service charge and including VAT

# Three-Course Menu

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Choose your Three-Course Menu **850 CZK**

## Starters

Tomatoes and mozzarella with balsamico reduction, extra virgin olive oil and fresh basil  
Chicken consommé with sherry sun-dried tomato dumplings and vegetables  
Marinated tandoori turkey breast with mint sauce

## Main Courses

Grilled cornfed chicken supreme with basil sauce, egg pasta and wilted spinach  
Crusted pork tenderloin with Dijon mustard sauce, thyme potato gratin  
Gratinated cod fish ikarimi with glazed baby carrots, saffron risotto and chive sauce

## Desserts

Banana and coconut pie with walnut ice cream  
Cheese cake with raspberry puree, vanilla sauce  
Chocolate mousse cake with candied oranges

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Choose your Three-Course Menu **920 CZK**

## Starters

Smoked salmon with chives, cream cheese and freese salad  
Marinated leg of veal with tuna sauce and semi dried tomatoes and cheese crisps  
Caesar salad with freshly shaved parmesan and butter croûtons

## Main Courses

Grilled salmon steak with spring onion mashed potatoes, grilled zucchini and creamed balsamico  
Braised premium beef with morel sauce, grilled vegetable and potato strudel  
Roasted chicken breast on creamed herb polenta and saffron sauce

## Desserts

Apple pie with homemade vanilla ice cream with cappucino sauce  
White and dark chocolate mousse with almond tuille and orange chutney  
Strawberry charlotte cake with cream

Rates are excluding 10% service charge and including VAT

# Three-Course Menu

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Choose your Three-Course Menu **1050 CZK**

## Starters

Seared tuna in sesame crust on fine niçoise garnish  
Quails consommé with porto and fresh basil dumplings  
Prosciutto San Danielle ham with marinated figs and balsamic reduction

## Main Courses

Grilled ikarimi salmon with creamed truffle and herb polenta, grilled zucchini  
Rack of lamb with ratatouille vegetable tart and sun-dried tomato sauce  
Premium rib eye beef steak with green beans rolls and thyme gratin potatoes

## Desserts

Pear pie with nougat sauce and cranberry jelly  
Fruit carpaccio with mint sorbet and lime sauce  
Nuit de chine with cappucino sauce

*Enhance your menus with a fourth course* **150 CZK per item**

Iced lime sorbet with sparkling wine  
Salmon tartare with keta caviar and parmesan crisp  
Goat cheese baked in phyllo pastry served with pepper fondue  
Cup of lobster bisque with chives  
Salmon and halibut terrine served with gazpacho vinaigrette  
Prawn and ginger hot soup

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# Three-Course Menu

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## Traditional Czech Menu 920 CZK

### Starters

Traditional mushroom and potato soup “ Kulajda” with poached quail egg  
Premium Prague ham with creamed horseradish and gherkins  
Veal in white sauce with country toasted bread

### Main Courses

Traditional leg of venison in cream sauce, fine dumplings and cranberries  
Roasted duck and pork with braised red cabbage, crispy onion and bread dumplings  
Grilled pikeperch with sorrel sauce served with fine a vegetable fricassée and baby potatoes

### Desserts

„Skubanky“ with poppy seed ice cream  
Pancakes with candied pears and cinnamon sauce  
Crispy apple strudel served with vanilla ice cream

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# Reception



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# Canapes 65 CZK per item

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## Cold Canapes

Camembert cheese on whole rye bread with nuts  
Salmon tartar with cucumber slices (low fat)  
Country paté on rye bread with pickles  
Smoked salmon rolled in herb cheese crêpe  
Roast beef on white toast with remoulade sauce (carb conscious)  
Pumpernickel bread with smoked salmon and horseradish cream  
Loin of veal with a black olive pureé and chives  
Sushi rolls tekka maki (tuna) and kappa maki (cucumber) with wasabi (low cholesterol)  
Skewer of cherry tomato, basil and mozzarella  
Foie gras brulée with apple chutney (add 10, - CZK)  
Scallop sevicehe with avocado purée (add 10, - CZK)  
Seared tuna with wasabi mayonnaise and soy sprouts  
Duck breast over beetroot fondue  
Prague ham with pickled onions  
Fresh oysters

## Warm Canapes

Fried shrimps in crisp dough, garlic mayonnaise  
Quiche lorraine  
Shrimp and pork spring rolls with sweet and sour sauce  
Snail a la bourguignon in puff pastry and garlic butter  
Wrapped tandoori chicken  
Poached quail egg with watercress cream and Parma ham  
Chicken Satay with spicy peanut butter sauce  
Fried shrimps in potato coating, basil dip  
Devils on horseback  
Chicken wings cajun style (carb conscious)  
Potato samosas (vegetarian)  
Poached salmon with leek and truffle purée  
Goat cheese strudel with pepper fondue (vegetarian)  
Chicken skewer yakitori with soy sauce (low cholesterol)  
Gratinated oysters with spinach  
Quail breast on skewer (add 20, - CZK) (low fat)  
Tuna medallion with foie gras (add 20, - CZK)

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# Cocktail reception

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Minimum of 30 delegates.

## Tosca 785 CZK

### Cold appetizers

Prague ham with pickles and horseradish cream  
Shrimp cocktail with chilli mayonnaise  
Tomato tian with gorgonzola and pecorino cheese  
Antipasti skewer with aged aceto balsamico (low cholesterol)  
Seared tuna with mizuna salad and wasabi mayonnaise

### Cooking station

Stir fried chicken with crisp vegetables and oyster mushrooms (carb conscious)  
Shrimp satay with spicy peanut sauce  
Steamed salmon with vegetables and herb sauce (low sauce)

### Desserts

Macadamia nut cake  
Mini fruit tartlets  
Strawberry soup with champagne

## Carmen 999 CZK

### Cold appetizers

Duck fillet with beetroot fondue  
Veal medallions with capers and tuna mayonnaise  
Salmon carpaccio with capers on olive oil  
Czech ham with horseradish and pickles

### Cooking station

Seared ikarimi cod fillet with pesto and mushroom  
Carving station  
Spicy tuna with gingered vegetables (low fat)

### Wok station

Shrimp tjab tjoy with vegetables (carb conscious)

### Hot station

Calamari a la Romana with saffron aioli

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# Cocktail reception

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Minimum of 30 delegates.

## Turandot 1850 CZK

### Cold appetizers

Fruit de mer (fresh oysters, carpet clams, pink shrimps, Dublin bay prawns, marennes, fine de claire, sylter royal)

Or

Sushi bar

### Cold canapés

Beef carpaccio on tomato ciabatta bread

Premium parma ham with cantaloupe melon

Lobster medallions with brandy sauce

Crab and tuna roll with sesame seeds

Hot meals (6 pieces per person pass around)

Snails with herb butter butter in puff pastry

Stuffed chicken wings with tarragon farce

Veal fillet with oyster mushroom (low cholesterol)

### Main courses

Lamb chop with rosemary crust (carb conscious)

Olive salsa

Seafood and chicken paella

### Cooking station

Seared scallops with beurre de montpellier

Wok of cantonese pork with oyster mushrooms and ginger (carb conscious)

Steamed scallops with fennel and langoustine sauce

### Desserts

Ice cream selection

New York cheese cake

Fraisier with vanilla sauce

Crema catalane with cane sugar

Chocolate parfait with cointreau

Selection of pralinés

Petit fours

Tiramisu

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# Beverages



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# Beverages List

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<b>Soft drinks</b>	<b>CZK</b>	<b>Canadian Whiskey (4 cl)</b>	<b>CZK</b>
Toma water 0,33 l	85	Canadian Club	150
Pepsi 0, 25 l	85		
Pepsi MAX 0, 25 l	85	<b>Scotch Whiskey (4 cl)</b>	<b>CZK</b>
Mirinda 0, 25 l	85	Johnny Walker Red Label	140
7Up 0, 25 l	85	Johnny Walker Black Label	250
Canada Dry 0, 25 l	85	Johnny Walker Blue Label	950
Schweppes Bitter Lemon 0, 25 l	85	Ballantine´s	140
Tonic Water 0, 25 l	85	Chivas Regal 12 years old	250
Selection of fruit juices 0,2 l	95		
Fresh orange juice 0,2 l	150	<b>American Whiskey / Bourbon (4 cl)</b>	<b>CZK</b>
Mattoni, Aquila water 0,75l	140	Jack Daniel´s	170
		Jack Daniel´s Gentleman Jack	250
<b>Hot drinks</b>	<b>CZK</b>	Jack Daniel´s Single Barrel	350
Cup of coffee	85	Woodford Reserve	265
Cup of tea	85	Jim Beam	150
<b>Beer</b>	<b>CZK</b>	<b>Liqueres (4 cl)</b>	<b>CZK</b>
Pilsner Urquell 0,33l	90	Southern Comfort	150
Bernard dark 0,33l	90	Bailey´s	150
		Amaretto	165
<b>Aperitifs and Bitters (4 cl)</b>	<b>CZK</b>	Cointreau	165
Gin	150	Drambuie	165
Bacardi	150	Grand Marnier	165
Becherovka	150	Kahlúa	165
Fernet Stock	150	Sambucca	165
Vodka	150		
Slivovice kosher 10 years old	245	<b>Cognac, Armagnac, Calvados (4 cl)</b>	<b>CZK</b>
		Hennessy Fine	245
<b>Irish Whiskey (4 cl)</b>	<b>CZK</b>	Hennessy X.O.	650
Jameson	140	Martell V.S.O.P.	250
Tullamore Dew	140	Martell X.O.	650
Paddy	140		

Rates are excluding 10% service charge and including VAT

# Wine List

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## White Wine

VELTLÍNSKÉ ZELENÉ – 0.75L F.Mádl, Velké Pavlovice, Morava, Czech Republic	695 CZK
SAUVIGNON CONNOISSEUR – 0.75L Côtes de Gascogne, Domain Haut Marin, France	795 CZK
RYZLINK VLAŠSKÝ CEPAGE – 0.75L Late Harvest, Nové Vinařství, Drnholec, Morava, Czech Republic	895 CZK
PINOT GRIGIO DELLE VENEZIE IGT – 0.75L Tenuta di Corte Giacobbe, Venice, Italy	925 CZK
GRÜNER VELTLINER FINK – 0.75L Alte Wachau, Austria – 0.75l	945 CZK
RIESLING BAMBERGER NAHE – 0.75L Nahe, Germany	1025 CZK

## Sparkling Wine

PROSECCO SPUMANTE CONTI RICATTI BRUT – 0.75L 795 CZK Italy
BOHEMIA SEKT PRESTIGE – 0.75L 795 CZK Bohemia Sekt, Czech Republic

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# Wine List

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## Red Wine

Zweigeltrebe – 0.75L F.Mádl, Velké Pavlovice , Morava, Czech Republic	695 CZK
FRANKOVKA, ZD NĚMČIČKY – 0.75L Němčičky, Morava, Czech Republic	765 CZK
MERLOT / CABERNET SAUVIGNON CONNOISSEUR – 0.75L Côtes de Gascogne, Domain Haut Marin, Gascogne, France	795 CZK
SALENTO PRIMITIVO, BOCCA DELLA VERITA – 0.75L Cantine De Falco, Puglia, Italy	925 CZK
RIOJA CRIANZA VALDEPALACIOUS – 0.75L Bodegas Leza García, Rioja, Spain	1095 CZK

## Welcome Drink

160 CZK per person for each selection

Sparkling wine 0,15 l, soft drink, mineral water  
Kir Royal ( sparkling wine, Creme de Cassis )  
Champerol ( Aperol, Prosecco, orange juice )  
Bellini ( sparkling wine, peach juice )  
Perfect Champagne Cocktail ( Brandy, sparkling wine, bitter, sugar )  
Cointreau Fizz ( Cointreau, soda, fresh lime juice )  
Tequila Sunrise (Tequila, fresh orange juice, Grenadine)

Rates are excluding 10% service charge and including VAT



# Open Bar

Selection of freshly squeezed juices 150,- CZK per glass ( applies for any open bar )  
Every additional hour at 100 CZK per person ( Marriott Open Bar at 150 CZK per person )

## Classic Open Bar

1 Hour **545 CZK** per person  
2 Hours **745 CZK** per person

Mineral water still and sparkling  
Fruit juices (orange, apple, grapefruit, multivitamin)  
Beer 0, 33 l  
Veltlínské zelené, F. Mádl, Velké Pavlovice, Morava  
Zweigeltrebe, F. Mádl, Velké Pavlovice, Morava  
Prosecco Spumante Conti Ricatti Brut  
Peanuts  
Chips

## Welcome Drink Open Bar

30 Minutes **245 CZK** per person  
1 Hour **345 CZK** per person

Prosecco Spumante Conti Ricatti Brut  
Fruit juices (orange, apple, grapefruit, multivitamin)  
Mineral water still and sparkling  
Premium selection of chips, nuts and olives

## Marriott Open Bar

1 Hour **645 CZK** per person  
2 Hours **955 CZK** per person

Soft drinks (Pepsi products)  
Fruit juices (orange, apple, grapefruit, multivitamin)  
Mineral water still and sparkling  
Beer 0, 33 l (Pilner Urquell)  
**Chardonnay late harvest**  
**Cabernet Sauvignon**  
Prosecco Spumante Conti Ricatti Brut  
Aperitifs (Martini, Sherry, Campari)  
Vodka (Absolut, Finlandia)  
Gin (Beefeater, Bombay Sapphire)  
Bacardi Light Rum Liqueurs (Cointreau, Bailey's)  
Whiskey (Johnny Walker, Ballantines, Jim Beam, Jameson)  
Cognac (Martel, Hennessy Fine)  
Premium selection of chips, nuts and olives

## Czech Open Bar

1 Hour **565 CZK** per person  
2 Hours **665 CZK** per person

Becherovka, Slivovice, Hruškovice, Fernet Stock  
Fruit juices (orange, apple, grapefruit, multivitamin)  
Soft drinks (Pepsi products)  
Beer 0, 33 l (Pilner Urquell)  
Ryzlink Vlašský Cepage  
Vinařství, Drnholec,  
Frankovka, ZD Němčičky  
Czech sparkling wine Bohemia Prestige or  
Královský sekt  
Premium selection of chips, nuts and olives

Rates are excluding 10% service charge and including VAT