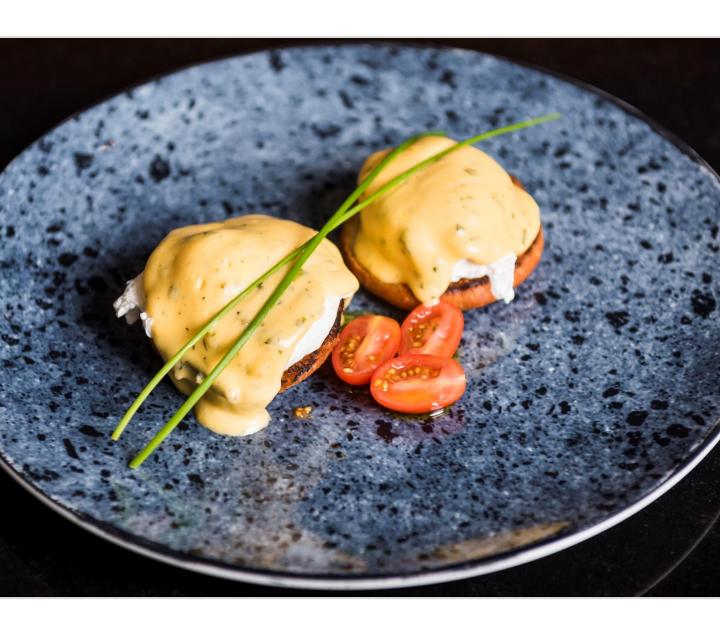






Breakfast







Breakfast

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











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





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

Brioches with pulled BBQ pork

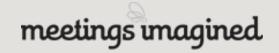
Sacher cake

White chocolate and coconut cookies

Ciabatta with smoked salmon

Juice of the day – Melon and Matcha Tea smoothie

Whole fruit - 3 kinds





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 C7K

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





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





Takeaway Boxes

Breakfast Box

560 CZK

Ham and cheese croissants

Seasonal fruit

Assortment of Danish pastries and croissants

Cookies

Raisin bread

Dietz fruit juice 0,2 I

Classic Box Lunch

560 CZK

Ham sandwich, cheese sandwich and chicken sandwich Assortment of cookies Cereal bar

Cereai bai

Fruit yoghurt

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

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 I





Lunch





Roll in Lunches

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 reductionSeared tuna with Nicoise style salad

Chocolate truffle cake with whipped cream and raspberries

Vegetarian

695 CZK

Caesar salad with garlic croutons

Grilled zucchinni topped with asparagus tartar and virgin olive oil

Fresh fruit salad flavored with mint juice





Sandwiches

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 jalapeňos

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 tapenada 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





Cold Buffet Presto 695 CZK

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





Express Buffet Speedy 695 CZK

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 brulée Tiramisu





Light Buffet Pronto 690 CZK

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 mozzarela

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





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 entreé (carb conscious)
Grilled or braised country poultry dish
Fresh fish entreé (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 medaillons 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 SQUCE





Dinner







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

Soup of the day

Main Dishes

Meat entrée (carb conscious)
Grilled of 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

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 medaillons 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





Czech Buffet 999 CZK

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





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

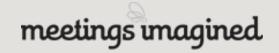
Spanish chorizo and olives
Goats cheese crème brulée with pine nuts
Eggplant caviar with tomato concassé
Gazpacho with shrimp
Dolmades with garlic sauce

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





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

Rates are excluding 10% service charge and including VAT

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 brulée (vanilla, pistachio, chocolate)
Assortment of pralinés and petit fours
Chocolate tart with raspberry coulis

Ice creams and condiments
Caramelized banana tart





Three-Course Menu

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

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

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

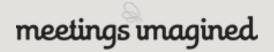
Desserts

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





Three-Course Menu

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

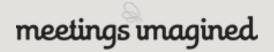
Traditional leg of venison in cream sauce, fine dumplings and cranberries

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

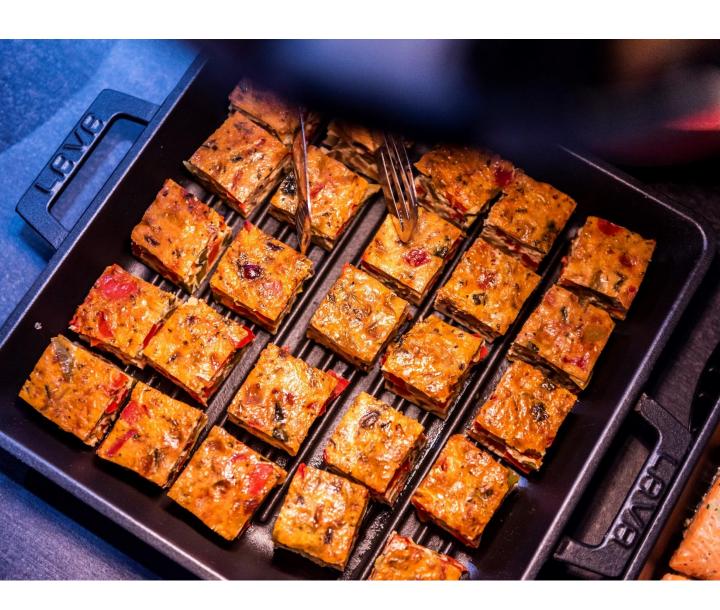
Desserts

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





Reception







Canapes 65 CZK per item

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 seviche 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

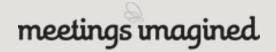
Goat cheese strudel with pepper fondue (vegetarian)

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)





Cocktail reception

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 tjap tjoy with vegetables (carb conscious)

Hot station

Calamari a la Romana with saffron aioli





Cocktail reception

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





Beverages







Beverages List

0.6.1.1	0714	0 " " " (4 ")	071/
Soft drinks	CZK	Canadian Whiskey (4 cl)	CZK
Toma water 0,33 l	85	Canadian Club	150
Pepsi 0, 25 l	85	0 (1) (1) (1)	071/
Pepsi MAX 0, 25 I	85	Scotch Whiskey (4 cl)	CZK
Mirinda 0, 25 I	85	Johnny Walker Red Label	140
7Up 0, 25 I	85	Johnny Walker Black Label	250
Canada Dry 0, 25 I	85	Johnny Walker Blue Label	950
Schweppes Bitter Lemon 0, 25 I	85	Ballantine's	140
Tonic Water 0, 25 I	85	Chivas Regal 12 years old	250
Selection of fruit juices 0,2 I	95		071/
Fresh orange juice 0,2 I	150	American Whiskey / Bourbon (4 cl)	CZK
Mattoni, Aquila water 0,75l	140	Jack Daniel 's	170
		Jack Daniel's Gentleman Jack	250
Hot drinks	CZK	Jack Daniel's Single Barrel	350
Cup of coffee	85	Woodford Reserve	265
Cup of tea	85	Jim Beam	150
		Liqueres (4 cl)	CZK
Beer	CZK	Southern Comfort	150
Pilsner Urquell 0,331	90	Bailey 's	150
Bernard dark 0,33l	90	Amaretto	165
		Cointreau	165
		Drambuie	165
Aperitifs and Bitters (4 cl)	CZK	Grand Marnier	165
Gin	150	Kahlúa	165
Bacardi	150	Sambucca	165
Becherovka	150		
Fernet Stock	150	Cognac, Armagnac, Calvados (4 cl)	CZK
Vodka	150	Hennessy Fine	245
Slivovice kosher 10 years old	245	Hennessy X.O.	650
	0714	Martell V.S.O.P.	250
Irish Whiskey (4 cl)	CZK	Martell X.O.	650
Jameson	140		
Tullamore Dew	140		
Paddy	140		

Rates are excluding 10% service charge and including VAT



Paddy



Wine List

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

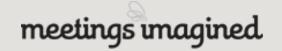
Sparkling Wine

PROSECCO SPUMANTE CONTI RICATTI BRUT – 0.75L 795 CZK

Italy

BOHEMIA SEKT PRESTIGE – 0.75L 795 CZK

Bohemia Sekt, Czech Republic





Wine List

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)
Belllini (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)





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 I

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 I (Pilner Urquell)

Chardonnay late harves

Cabernet Sauvignon

Prosecco Spumante Conti Ricatti Brut

Aperitifs (Martini, Sherry, Campari)

Vodka (Absolut, Finlandia)

Gin (Beefeater, Bombay Sapphire)

Bacardi Light Rum Liquers (Cointreau, Bailey's)

Whiskey (Johnny Walker, Ballantines, Jim Beam,

Jameson)

Cognac (Martel, Hennessey 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 I (Pilner Urquell)

Ryzlink Vlašský Cepage

Vinařství, Drnholec,

Frankovka, ZD Němčičky

Czech sparklin wine Bohemia Prestige or

Královský sekt

Premium selection of chips, nuts and olives

