

BANQUET & CATERING MENU

Events by Hilton Prague

Whatever the size or purpose of your event, whether in the hotel or in your outside catering venue, we at the Hilton Prague dedicated ourselves to achieve one goal: to make your event truly memorable!

We understand what your needs and expectations are; we listen to our guests to make sure we always deliver what is needed, wanted and expected. You may rest assured that our highly experienced Banqueting Team will be there to meet all your needs combining effortless hospitality with the highest professional standards and meticulous attention to detail.

Our standard packages include refreshments and snacks at break times, specially developed lunch menus, gala dinners, extensive buffets and cocktail receptions with a wide selection of beverages for all kinds of events.

No matter what your request is we can customize our menu to ensure a flawless and thoroughly enjoyable event for you and your guests, and all within your budget.





TABLE OF CONTENT

Table of Content

<u>BREAKFAST MENUS</u>	3
<u>BRUNCH MENU</u>	6
<u>BREAKFAST BOXES</u>	8
<u>COFFEE BREAKS</u>	9
<u>MORNING COFFEE BREAKS</u>	9
<u>AFTERNOON COFFEE BREAKS</u>	11
<u>THEMED COFFEE BREAKS</u>	13
<u>ENERGY BREAK</u>	15
<u>ATRIUM COFFEE BREAKS</u>	15
<u>A LA CARTE SELECTION</u>	16
<u>SANDWICHES, FINGERFOOD RECEPTIONS, COCKTAIL RECEPTIONS</u>	17
<u>SANDWICHES</u>	17
<u>FINGERFOOD RECEPTIONS</u>	19
<u>COCKTAIL RECEPTIONS</u>	21
<u>TO ENHANCE YOUR COCKTAIL RECEPTIONS</u>	28
<u>BUFFET MENUS</u>	30
<u>ATRIUM BUFFETS</u>	30
<u>BUFFET DVORAK, JANACEK, MARTINU & SMETANA</u>	38
<u>AROUND THE WORLD BUFFET</u>	52
<u>BARBECUE MENUS</u>	55
<u>LUNCH & DINNER BOXES</u>	59
<u>ROLL-IN WORKING LUNCH MENUS</u>	61
<u>HILTON MEETINGS WORKING LUNCH BUFFETS</u>	61
<u>DIETARY MENUS: LOW FAT, LOW CHOLESTEROL, LOW SODIUM & GLUTEN FREE</u>	65
<u>VEGETERIAN CORNER</u>	66
<u>A LA CARTE & SET MENUS</u>	67
<u>CREATE YOUR OWN MENU A LA CARTE</u>	67
<u>OUR EXECUTIVE CHEF'S 3-COURSE COMBINATIONS</u>	74
<u>OUR EXECUTIVE CHEF'S 4- COURSE COMBINATIONS</u>	76
<u>CZECH STYLE SEATED GOURMET DINNER</u>	77
<u>EXCLUSIVE GALA DINNERS</u>	79
<u>KOSHER BREAKFAST, LUNCH AND DINNER MENUS</u>	81
<u>BEVERAGE SELECTION</u>	82
<u>OPEN BAR SELECTION</u>	83
<u>ENHANCEMENT TO ALL OUR RECEPTIONS</u>	83
<u>BEVERAGE SELECTION</u>	85
<u>WINE LIST</u>	88

**All our menu choices are also available for our catering in outside venues.
For more information on “Catering by Hilton” please refer to your Sales Team
representative.**





BREAKFAST MENUS



HILTON PRAGUE BREAKFAST SELECTION

CONTINENTAL BREAKFAST

Selection of Fruit Juices
Freshly Baked Danish Pastries and Croissants
Homemade Breads, Toasts and Rolls
Butter, Margarine, Jam and Marmalade
Freshly Brewed Coffee or Tea

PLATED BREAKFAST

Selection of Fruit Juices and Tomato Juice
Seasonal Sliced Fruit
Scrambled Eggs
Grilled Tomatoes with Herb Butter
Your choice of: Bacon, Sausage or Ham
Freshly Brewed Coffee or Tea



BREAKFAST MENUS



HILTON BREAKFAST

(Minimum 30 persons)

Selection of Fruit Juices, Multivitamin and Tomato Juice
Freshly Sliced Fruit Display
Freshly Baked Danish Pastries and Croissants, Doughnuts,
Homemade Breads and Rolls
Toast with Butter, Margarine, Nutella, Jam and Marmalade
Assorted Garden Greens with Dressings and Condiments
Butcher's Platter of Ham, Turkey and Salami
Local and Imported Cheeses
Smoked Fish Platter
Corn Flakes, Muesli, All Bran, Rice Crispies and Skimmed Milk
Plain and Fruit Yoghurt
Scrambled Eggs
Fried Eggs and Omelets
Bacon and Sausages
Baked Beans, Grilled Tomatoes, Sautéed Mushrooms and Onion
Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Hot Chocolate

JAPANESE BREAKFAST

(Minimum 30 persons)

Selection of Fruit Juices
Chicken Skewers, Yakitory
Broiled Salmon and Mackerel with Soya Ginger Dip, Saba, Sake ,
and Yaky
Seaweed Egg Pancake - Tamago
Steamed Japanese Rice
Miso Soup, Miso, Shiru
Pickled Vegetables
Green Tea

For groups of less than 30 people there will be an additional charge per person



BREAKFAST MENUS



BRUNCH MENU

FUSION CUISINE

(Minimum 50 persons)

FROM THE LARDER

Selection of Fruit Juices

Individual Portions:

Seasonal Vegetable Crudités with Avocado Dip

Sushi and Sashimi on Ice with Wasabi, Soya Dip and Pickled Ginger

Salmon Tartare with Sesame Oil on the Spoon

Roasted Chicken with Rice Noodles and Coriander, Mango Salsa

Caesar Salad with Chicken, Parmesan Flakes, Bacon and Garlic Croutons

Freshly Shucked Fine de Claire Oyster with Shallot Vinegar

Marinated Salmon with Coriander and Ginger Sliced to Order with Blinis

Butcher's Selection of Ham, Sausages and Smoked Meat

Variety of Local and Imported Cheeses

FROM OUR BAKERY

Freshly Baked Danish Pastries and Croissants

English Loaf and Scones

Butter, Jam and Marmalade

Homemade Breads, Toasts and Rolls

EGG STATION

Scrambled Eggs with Chive Cream and Smoked Salmon

Omelets

Fried Eggs

Bacon and Sausages

Grilled Tomatoes

Hash Brown Potatoes



BREAKFAST MENUS



FROM THE HOT KITCHEN

Stir-fried Chicken with Shitake Mushrooms and Peppers
Crispy Peking Duck with Spring Onions, Cucumber
and Hoi Sin Sauce
Barbecued Pork with Honey and Spices
Steamed Sea Bass with Lemongrass and Bok Choy
Nasi Goreng with Fried Chicken and Peanut Sauce
Braised Root Vegetables in Coconut Milk and Fried Tofu

FROM OUR PASTRY

Marinated Mango with Ginger
Mini Creme Brulee
Pineapple and Palm Sugar Tart
Tiramisu Cake
Melon Pearls in Coconut Milk
Pancake with Blueberry Compote and Whipped Cream

Sliced Seasonal Fruit
Coffee, Tea or Green Tea

Glass of Bohemia Sect per person

For groups of less than 50 people there will be an additional charge per person



BREAKFAST MENUS



BREAKFAST BOXES

(Minimum 50 persons)

QUICK & SWEET

Assorted Danish Pastries and Croissant
Sliced Turkey Ham, Smoked Edam
Plain or Fruit Yoghurt
Butter, Honey and Jam
Bread Rolls
1 Orange Juice

MORNING LIGHT

Assorted Danish Pastries and Croissant
Hard Boiled Egg
Sliced Prague Ham, Emmental Cheese
2 kinds of Seasonal Fruit, Plain or Fruit Yoghurt
Bread Rolls
Butter and Jam
1 Orange Juice

VEGETARIAN

Assorted Danish Pastries and Croissant
Hard Boiled Egg
Cream Cheese and Pepper Wrap
Plain or Fruit Yoghurt
2 Kinds of Seasonal Fruit
Bread Rolls
Butter, Honey and Jam
1 Orange Juice

For groups of less than 50 people there will be an additional charge per person



COFFEE BREAKS



MORNING COFFEE BREAKS

(Minimum 10 persons)

Add Fresh Orange Juice at 95 CZK per person

Add Mineral Water at 85 CZK per person

RED APPLE & HAM

Freshly Brewed Coffee or Tea

Assorted Apple Muffins

Toasted Bread with Prague Ham and Cheese

Croissant with Scrambled Eggs

ORANGE & TURKEY

Freshly Brewed Coffee or Tea

Orange Zest Cookies

Club Sandwiches with Smoked Turkey Breast

Open Face Sandwich with Tomato and Mozzarella

LEMON & SALMON

Freshly Brewed Coffee or Tea

Lemon Scones with Whipped Cream

Ray Bread with Citrus Marinated Salmon

Wrap Sandwich with Tomato and Coriander Guacamole

PEAR & HONEY

Freshly Brewed Coffee or Tea

Pear Tartlets with Custard Cream

Mini Quiche with Goat Cheese, Pear and Honey

Wrap Sandwiches with Tandoori Chicken

GREEN APPLE & NUTS

Freshly Brewed Coffee or Tea

Mini Green Apple Crumble

Nut Bread with Brie Cheese

Baguette with Peppered Beef, Mustard Mayonnaise and Lettuce



COFFEE BREAKS



BANANA & OLIVES

Freshly Brewed Coffee or Tea
Banana Loaf with Honey Yoghurt
Olive Ciabatta with Parma Ham
Vegetables Crudités with Avocado and Tomato Dip

STRAWBERRY & SOUR CREAM

Freshly Brewed Coffee or Tea
Marinated Strawberry with Sour Cream
Herb Focaccia with Ratatouille and Parmesan Cheese
Vegetable Burrito



COFFEE BREAKS



AFTEROON COFFEE BREAKS

(Minimum 10 persons)

Add Fresh Orange Juice at 95 CZK per person

Add Mineral Water at 85 CZK per person

CHOCOLATE & CHILI

Freshly Brewed Coffee or Tea

Chocolate Chip Cookies

Bitter Chocolate and Chili Mousse

Milk Chocolate Eclairs

Spicy Chicken Skewers with Honey and Chili

ALMOND & HONEY

Freshly Brewed Coffee or Tea

Tartlets with Almond Creme Brulee

Almond Madeleines

Marinated Fruit in Honey and Mint

Air Dried Beef, Grilled Vegetables and Feta Cheese

CINNAMON & VANILLA

Freshly Brewed Coffee or Tea

Cinnamon Cookies

Rice with Cinnamon and Apple

Red Berries with Vanilla Sabayon

Assorted Mini Open Sandwiches with Chicken Salad, Tomato and Mozzarella

COCONUT & PINEAPPLE

Freshly Brewed Coffee or Tea

Coconut Macaroni

Pina Colada Flavored Yoghurt with Diced Pineapple

Pineapple Skewer and Chocolate Dip

Tortilla Wrap with Spicy Chicken and Pineapple



COFFEE BREAKS



LIME & GINGER

Freshly Brewed Coffee or Tea
Ginger and Apple Crumble
Yoghurt Smoothies Flavored with Lime Zest and Ginger
Lime and Ginger Flan
Coriander and Lime Chicken Samosa with Chili Dip

NUTS & NUTMEG

Freshly Brewed Coffee or Tea
Pecan Nut Cookies
Mini Apple and Walnut Strudel, Vanilla Sauce
Marinated Fruit with Nuts
Fish Croquettes with Aioli Sauce

ROSA WATER & DATES

Freshly Brewed Coffee or Tea
Assorted Oriental Pastries with Rose Water
Pistachio and Date Rolls
Pita Bread with Beef and Harissa Dip



COFFEE BREAKS



THEMED COFFEE BREAKS

(Minimum 10 persons)

Add Mineral Water at 85 CZK per person

AMERICAN

Freshly Brewed Coffee or Tea, Herbal Tea
Soft Drinks
Orange Juice
Assorted Muffins and Doughnuts
Chocolate Brownies
Giant Chocolate Chip Cookies
Toasted Bagel with Cream Cheese and Smoked Salmon
Mini Hamburgers with Coleslaw
Popcorn

ITALIAN

Freshly Brewed Coffee or Tea
Espresso, Cappuccino
Blood Orange Juice
Cantuccini Biscuits
Mini Tiramisu
Mini Pannacotta with Red Berries, Mini Pizzas
Tramezzini Sandwiches with Tuna and Peppers
Bruschetta with Bresaola, Rucola and Parmesan Shavings
Grissini with Parma Ham

FRENCH

Freshly Brewed Coffee or Tea
Glass of Mimosa (Sparkling Wine and Orange Juice)
Vanilla and Coffee Eclairs
Selection of Fresh Fruit Tartlets
Homemade Pralines
Mini Quiche Lorraine
Chicken Croque-Monsieur
Assorted Baguettes (Ham, Brie, Liver Pâté)



COFFEE BREAKS



CZECH

Freshly Brewed Coffee or Tea
Apple Juice
Becherovka Yoghurt Smoothie, Marble Cake Babovka
Mini Coconut Cake Laskonka
Mini Open Sandwiches with Potato Salad and Boiled Egg
Rye Bread with Prague Ham, Gherkins and Horseradish Cream
Cheese and Ham Fritters
Mini Savoy Cabbage Burger

AUSTRAIN

Freshly Brewed Coffee or Tea
Hot Chocolate with Whipped Cream
Grape Juice
Mini Apple Strudel with Vanilla Sauce
Sacher Cake
Pancakes with Apricot Marmalade
Dark Bread Sandwich with Tyrolean Ham
White Roll with Liver Sausage
Mini Veal Schnitzel
Sausage Puffs with Mustard and Horseradish Cream

BRITISH

Freshly Brewed Coffee or Tea
Cranberry Juice
Scones with Jam and Whipped Cream
English Fruit Loaf with Candied Orange and Cherries
Banana and Nut Bread
Assorted Crudités with Dip
Club Sandwiches with Salmon
Cucumber Sandwiches
Mint Lamb Puffs
Fish and Shrimp Croquettes with Curry Mayonnaise



COFFEE BREAKS



ENERGY BREAK

(Minimum 10 persons)

Add Mineral Water at 85 CZK per person

Blood Orange Juice, Cranberry Juice, Carrot Juice, Tomato Juice
Red Bull
Vegetable Crudités with Avocado Dip
Fitness and Fruit Yoghurt Shooters
Cereal Bar
Rye Bread with Goat Cheese
Wrap with Turkey and Pineapple
Sliced Fresh Fruit

ENHANCE YOUR SELECTED COFFEE BREAK

(Minimum 20 persons)

Add chocolate fountain with fresh fruit skewers

ATRIUM COFFEE BREAKS

Add Mineral Water at 85 CZK per person

ATRIUM COFFEE BREAK 1

Freshly Brewed Coffee or Tea
Assorted Cookies

ATRIUM COFFEE BREAK 2

Freshly Brewed Coffee or Tea
Pure Butter Croissants and Danish Pastries

ATRIUM COFFEE BREAK 3

Freshly Brewed Coffee or Tea, Fresh Orange Juice
Danish Pastries
Sliced Fresh Fruit and Fruit Basket



COFFEE BREAKS



A LA CARTE SELECTION

Your choice of freshly brewed Coffee, Tea, Herbal Tea or Hot Chocolate

- Assorted Cookies
- Croissants
- Mini Croissants
- Danish Pastries
- Doughnuts
- Muffins
- Chocolate Brownies
- Fruit Tartlets
- English Fruit Cake
- Banana Bread
- Carrot Cake
- Seasonal Whole Fruit
- Freshly Sliced Seasonal Fruit
- Additional Orange Juice



SANDWICHES FINGERFOOD RECEPTIONS COCKTAIL RECEPTIONS



SANDWICHES

BAGUETTE

Choice of Prague Ham, Cheese, Roast Beef, Spicy Chicken, Smoked Salmon, Vegetarian

OPEN-FACED

Choice of Prague Ham, Turkey, Chicken, Egg Salad and Shrimps, Cheese, Vegetarian

FINGER SANDWICHES

Choice of Chicken Salad, Salmon, Peppered Beef, Turkey, Cheese, Vegetarian

TRAMEZZINI

Choice of Parma Ham, Chicken, Smoked Ham, Bresaola, Turkey, Cheese, Vegetarian

FOCACCIA

Choice of Parma Ham and Rucola, Tomato and Mozzarella, Grilled Vegetables

WHOLEMEAL

Choice of Vegetarian, Turkey, Peppered Beef, Cream Cheese, Smoked Salmon

WRAP SANDWICH

Choice of Turkey, Chicken, Bacon, Smoked Salmon, Vegetarian

GLUTEN FREE BREAD

Choice of Ham, Turkey, Roast Beef, Salmon, Cheese, Vegetarian



SANDWICHES

FINGERFOOD RECEPTIONS

COCKTAIL RECEPTIONS



SANDWICH AFFAIR 1

(Minimum 15 persons)

Baguette with Ham and Cheese on Mustard Butter
Assorted Finger Sandwiches with Smoked Salmon and Roast Beef
Open-Faced Sandwiches with Egg Salad and Shrimps
with Dill Mayonnaise
Tramezzini with Turkey, Tomato and Lettuce
Focaccia with Grilled Vegetables and Pecorino Cheese
Choice of Green and Mixed Salads with Vinaigrette

Condiments: Mustard, Horseradish Cream, Mayonnaise,
Ketchup, Pickled Vegetables and Potato Crisps

Coffee or Tea

SANDWICH AFFAIR 2

(Minimum 15 persons)

Focaccia with Grilled Vegetables and Parma Ham
Assorted Finger Sandwiches with Turkey and Smoked Trout Salad
Wrap Sandwiches with Caesar Salad and Chicken
Club Sandwich with Smoked Salmon and Horseradish Cream
Cucumber, Tomato and Pepper Salad
Green Salad with Vinaigrette

Condiments: Mustard, Horseradish Cream, Mayonnaise, Ketchup,
Pickled Vegetables and Potato Crisps

Fresh Fruit Salad with Grand Marnier and Vanilla Ice Cream
Selection of Mini French Pastries

Coffee or Tea

**For groups of less than 15 people there will be an additional
charge per person**



SANDWICHES FINGERFOOD RECEPTIONS COCKTAIL RECEPTIONS



FINGERFOOD RECEPTIONS

(Minimum 20 persons)

MORZINI PALACE

COLD SELECTION

Assorted Cold Canapés

(Niva Cheese and Walnut, Turkey Ham, Smoked Trout)

Finger Sandwiches with Salmon and Peppered Beef

Mini Open Sandwiches with Egg Salad with Pink Shrimps

Baby Mozzarella and Cherry Tomato Skewer with Basil Oil

Parma Ham on Grissini

Seasonal Vegetable Crudités with Avocado and Cocktail Dip

HOT SELECTION

Mini Beef Hamburger on Sesame Bun with Tomato and Gherkins

Herb-Crumbed Strips of Chicken Breast with Gourmand Mayonnaise

Homemade Mini Pizza with Mozzarella, Anchovy and Capers

Mini Quiche with Pear and Goat Cheese

Chicken Yakitori

Filo Pastry with Spinach

SWEET TEMPTATIONS

Cornets Filled with Berries and Whipped Cream

Mini French Pastries

Profiteroles with Vanilla and Chocolate Cream

Coffee or Tea

For groups of less than 20 people there will be an additional charge per person



SANDWICHES FINGERFOOD RECEPTIONS COCKTAIL RECEPTIONS



STERNBERG PALACE

COLD SELECTION

Selection of Cold Canapés

(Prague Ham, Hermelin Cheese with Walnuts, Smoked Salmon, Tomato and Avocado)

Mini Wrap Sandwich with Tandoori Chicken

Mini Cucumber Sandwich

Celery Filled with Philadelphia Cheese Cream

Mini Bruschetta with Beef Tartare

Hard Boiled Eggs with Salmon Mousse

Marinated Olives, Pickled Onions and Vegetables

HOT SELECTION

Beef Kebab with Cucumber and Yoghurt Dip

Chicken Teriyaki with Spicy Tomato Dip

Onion, Cheese and Bacon Tart

Shrimp Wrap in Filo Pastry with Sambal

Curried Lamb and Potato Puffs with Cucumber and Yoghurt

SWEET TEMPTATIONS

Mini Czech Pastries

Fruit Brochette with Chocolate Fondue

Baklava

Mini Pear Tatin

Coffee or Tea

For groups of less than 20 people there will be an additional charge per person



SANDWICHES FINGERFOOD RECEPTIONS COCKTAIL RECEPTIONS



COCKTAIL RECEPTIONS

(Minimum 20 persons)

ST. GEORGE'S CONVET

PASSED COLD HORS D'OEUVRES

Peppered Beef Sirloin with Dijon Mustard

Prague Ham with Plum Marmalade

Salami with Pickled Onions

Pink Shrimps with Dill Mustard

Smoked Trout with Dill Cream

Brie with Apple Purée and Walnuts

PASSED HOT HORS D'OEUVRES

Honey and Soya Chicken Wings with Chili Sauce

Mini Beef Kebabs with Barbecue Sauce

Fish and Potato Croquettes

Cheese Crumbed Cauliflower with Fresh Herb Mayonnaise

Vegetable Samosas with Cucumber Yoghurt Dip



SANDWICHES FINGERFOOD RECEPTIONS COCKTAIL RECEPTIONS



ST. VITUS CATHEDRAL

PASSED COLD HORS D'OEUVRES

Smoked Salmon with Red Onions and Caper Marmalade

Air-Dried Beef Carpaccio with Parmesan Flakes

Parma Ham with Sweet Melon Pearls

Pink Shrimps with Aioli Cream

Cherry Tomato and Mozzarella Cheese Skewers

Mini Bruschetta with Sautéed Eggplant and Black Olive Tapenade

PASSED HOT HORS D'OEUVRES

Curried Lamb Puffs with Cucumber and Yoghurt Dip

Chicken Yakitori with Pineapple and Spicy Soya Sauce

Mini Beef Burger with Herb Mayonnaise, Caramelized Onions and Gherkin

Fish and Potato Croquettes with Romesco Sauce

Mini Pizza with Mozzarella and Olives

FROM OUR PATISSERIE

Banana coated in Chocolate and Coconut Flakes

Mini French Pastries

Fruit Skewers with Red Fruit Coulis



SANDWICHES FINGERFOOD RECEPTIONS COCKTAIL RECEPTIONS



TOWN HALL CLOCK – Czech Style Cocktail

PASSED COLD HORS D'OEUVRES

Moravian Smoked Trout Fillet with Dill Sour Cream
Prague Ham with Horseradish Cream
Venison Pate with Cranberry Compote
Smoked Sausage with Pickled Onion
Toasted Dark Bread with Forest Mushrooms Ragout
Niva Cheese Mousse with Nuts

PASSED HOT HORS D'OEUVRES

Roasted Dried Plum and Bacon Skewer Marinated in Slivovice
Baked Sausage Puffs
Pike Perch Fingers with Tartare Sauce
Game and Sour Cabbage Tartlets
Chicken and Pepper Skewers with Paprika Sauce
Fried Hermelin Cheese with Cranberry Dip

FROM OUR CZECH PATISSERIE

Selection of Mini Pastries
Mini Czech Pastry Kolace with Apple and Pear
Mini Doughnut filled with Chocolate and Red Fruit Marmalade



SANDWICHES FINGERFOOD RECEPTIONS COCKTAIL RECEPTIONS



VLADISLAV HALL

PASSED COLD HORS D'OEUVRES

Marinated Salmon with Potato Waffle and Avocado Cream

Norwegian Shrimps with Mustard and Dill Sauce

Mini Bruschetta with Beef Carpaccio and Parmesan Flakes

Spicy Chicken with Mango and Coriander Chutney

Mini Sandwiches with San Daniele Ham and Mozzarella Cheese

Roasted Sweet Bell Pepper with Goat Cheese and Anchovy

Porcini with Rosemary Oil on Toasted Bread

PASSED HOT HORS D'OEUVRES

Fried Tiger Prawns in Light Batter, Red Pepper Aioli

Salmon Skewer with Cajun Spice Mayonnaise

Beef Satay with Peanut Sauce

Herb-Crumbed Strips of Chicken Breast with Chive Mayonnaise

Mini Beef or Chicken Burgers with Herb Mayonnaise, Tomato,

Caramelized Onions and Gherkins

Vegetable Spring Rolls with Sweet and Sour Sauce

FROM OUR PATISSERIE

Mini Creme Brulee

White and Dark Chocolate Profiteroles

Mini Cherry Tiramisu

Baklava



SANDWICHES FINGERFOOD RECEPTIONS COCKTAIL RECEPTIONS



COLD CANAPES A LA CARTE

Roast Beef with Pickled Gherkins and Dijon Mustard
Prague Ham with Horseradish Cream
Salami with Pickled Onions
Roast Chicken with Tomato Chutney
Smoked Trout with Dill Sour Cream
Niva Cheese with Nuts
Brie with Apple Purée and Walnuts
Baby Mozzarella with Cherry Tomato Skewer
Roast Tomato and Mint Avocado Cream

Marinated Salmon with Potato Waffle and Avocado Cream
Smoked Salmon with Red Onion and Caper Marmalade
Salmon Tartare on Cucumber
Pink Shrimp with Mustard and Dill Cream
Marinated Prawns with Lemon Chili Oil
Mini Bruschetta with Beef Carpaccio and Parmesan Flakes
Beef Tartare with Balsamic Foam
Spicy Chicken with Mango and Pineapple Salsa on Corn Tortilla
Venison Paté with Cranberry Compote
San Daniele Ham with Honey Melon
Date with Goat Cheese wrapped in Mountain Speck
Porcini with Rosemary Oil on Toasted Bread
Roasted Sweet Bell Red Pepper with Goat Cheese and Anchovy
Mini Bruschetta with Sautéed Eggplant and Black Olive Tapenade



SANDWICHES

FINGERFOOD RECEPTIONS

COCKTAIL RECEPTIONS



WARM CANAPES A LA CARTE

Smoked Salmon and Chive Tartlet
Mini Pizzas with Tomato Mozzarella and Oregano
Curried Chicken Puffs with Cucumber and Yoghurt Dip
Mini Hot Dogs with Hot Mustard
Chicken Wings with Honey and Soya
Vegetable Spring Rolls with Chili Sauce
Cheese Crumbed Cauliflower with Fresh Herb Mayonnaise
Fried Hermelin Cheese with Cranberry Marmalade

Chicken Yakitori Pineapple and Wasabi Cream
Chicken Yakitori with Chili and Sesame Soy Sauce
Herb-Crumbed Strips of Chicken Breast with Chive Mayonnaise
Beef, Chicken or Lamb Satays with Spicy Peanut Sauce
Barbecued US Beef Skewers
Beef Kebab with Cucumber and Yoghurt Dip
Mini Beef or Chicken Burgers with Herb Mayonnaise, Tomato, Caramelized Onions and Gherkins
Fried Tiger Prawns in Light Batter, Red Pepper Aioli
Salmon Brochette with Cajun Spice Mayonnaise
Fish and Potato Croquettes with Romesco Sauce
Philo Pastry Rolls with Mozzarella Cheese and Olive Tapenade
Mini Goat Cheese and Honey Pear Tart



SANDWICHES

FINGERFOOD RECEPTIONS

COCKTAIL RECEPTIONS



SWEET CANAPES A LA CARTE

Mini Creme Brulee
Vanilla, Coffee, Raspberry, Bitter Chocolate
Mini Fruit Tartlets
Mini Citrus Strudel
Mini Cherry Tiramisu
White and Dark Chocolate Profiteroles
Mini Éclair with Coffee, Chocolate and Vanilla Cream
Mini Czech Pastry Kolace with Pear and Ricotta Cheese
Mini Chocolate Babovka Cake
Fruit Skewers with Red Fruit Coulis
Pineapple Skewers with Honey and Chili Syrup
Baklava, Kadayif, Yoghurt Semolina Cake
Cornets Filled with Berries and Whipped Cream
Mini Doughnuts Filled with Fruit Jam
Banana Coated in Chocolate and Coconut Flakes
Madeleines

DE LUXE CANAPES A LA CARTE

COLD

Foie Gras Terrine with Brioche and Fig Marmalade
Spoon with King Crab and Spicy Avocado Cream
Blinis with Citrus Marinated Salmon with Lime Foam
US Beef Tartare with Balsamic Reduction
Atlantic Salmon Tartare with Caviar Cream
Marinated Scallops with Tomato and Basil Salsa

HOT

Crumbled Scampi with Salsa Verde
Oysters Gratin with Champagne Sabayon
Pan-Seared Goose Liver with Tokay Wine Jus
King Prawn and Scallop Skewer with Choron Sauce



SANDWICHES

FINGERFOOD RECEPTIONS

COCKTAIL RECEPTIONS



TO ENHANCE YOUR COCKTAIL RECEPTIONS

These suggestions are suitable to complement your cocktail party. Enhancements can be offered only with either St George's Convent, St. Vitus Cathedral, Vladislav Hall or Town Hall Clock Cocktail Receptions.

ENHANCEMENT 1

Salted Peanuts, Potato Crisps and Marinated Olives

ENHANCEMENT 2

Platter of Seasonal Vegetable Crudités with Avocado Dip

ENHANCEMENT 3

Butcher's Selection of Local and Imported Cold Cuts with Condiments and Bread Roll

ENHANCEMENT 4

International and Local Cheese Board with Walnut Bread and Fig Chutney

ENHANCEMENT 5

Whole Baked Beef Fillet in Puff Pastry with Béarnaise Sauce

ENHANCEMENT 6

(Minimum 40 persons)

Whole Roasted Suckling Pig Glazed with Malt Beer, Horseradish and Mustard

ENHANCEMENT 7

(Minimum 40 persons)

Baked Prague Ham in Bread Crust with Plum Sauce and Condiment

ENHANCEMENT 8

Fine de Claire Oyster with Buttered Rye Bread, Lemon Wedges and Shallot Vinegar



SANDWICHES FINGERFOOD RECEPTIONS COCKTAIL RECEPTIONS



ENHANCEMENT 9

Side of Smoked Scottish Salmon Sliced to Order with Garnishes and Melba Toast

ENHANCEMENT 10

Tiger Shrimp Tails on Ice with Aioli and Green Sauce

ENHANCEMENT 11

Sushi and Sashimi Variation with Wasabi, Soya and Pickled Ginger



BUFFET MENUS



ATRIUM BUFFETS

Selection of our daily buffet which offers variety of local and international appetizers, salads with dressings and condiments, selection of main courses, homemade breads and rolls, assorted cheeses, display of cakes, desserts and pastries with seasonal fruits.

For all Atrium buffets you can add a carving station of your choice.

Baked Beef Sirloin with Herb Crust and Béarnaise Sauce
Roasted Veal Loin with Orange Crust and Marsala Wine Sauce
Roasted Leg of Lamb with Provençal Herbs
Roasted Corn-Fed Chicken with Rosemary Butter

For groups of less than 40 people there will be an additional charge per person



BUFFET MENUS



MONDAY BUFFET

(Minimum 40 persons)

APPETIZERS & SALADS

Smoked Fish Variation

Sliced Peppercorn Crushed Beef Sirloin with Lemon Olive Oil

Tomato and Mozzarella with Basil Pesto

Courgette Pancakes with Tomato Salsa

Lentil Salad with Root Vegetables and Chorizo Chips

Pancakes Filled with Ricotta Cheese and Herbs

Salad Bar with Dressings and Condiments

International Cheese Board

Freshly Baked Breads and Rolls, Butter and Margarine

MAIN COURSES

Chicken Picatta with Wine, Parsley and Caper Sauce

Roasted Salmon with Lemon Sauce

Pilaf of Rice with Green Peas

Tortelli Filled with Spinach and Ricotta Cheese

Seasonal Vegetables

Mashed Potatoes with Extra Virgin Olive Oil

Vegetable Ragout Braised in Red Curry and Coconut Milk

DESSERTS

Display of Cakes and Pastries

Tiramisu

Strawberry Cheese Cake

White and Dark Chocolate Profiteroles

Pear Charlotte

Rice Pudding

Creme Caramel

Whipped Cream

Fresh Fruit Salad

Coffee or Tea



BUFFET MENUS



TUESDAY BUFFET

(Minimum 40 persons)

APPETIZERS AND SALADS

Smoked Salmon with Onions and Capers

Selection of Cold Cuts

Chicken Salad with Rice Noodles

Marinated Green Asparagus with Vinaigrette Dressing and Boiled Eggs

Meatballs with Spicy Tomato Sauce

Mixed Salad of Bulgur, Chickpeas and Beans

Salad Bar with Dressings and Condiments

International Cheese Board

Freshly Baked Breads and Rolls, Butter and Margarine

MAIN COURSES

Pork Stew with Pepper Creamed Sauce

Roasted Cod Fish with Tomato, Olives and Capers

Stir-Fried Rice with Vegetables and Egg Omelet

Penne with Tomato and Mozzarella Cheese

Seasonal Vegetables

Rosemary Potatoes

Mushroom Risotto with Parmesan

DESSERTS

Display of Cakes and Pastries

Black Forest Cake

Chocolate Crostata

Strawberry Log

Chocolate Mousse

Mini Tatin

Raspberry Pannacotta

Whipped Cream

Fruit Salad

Coffee or Tea



BUFFET MENUS



WEDNESDAY BUFFET

(Minimum 40 persons)

APPETIZER & SALADS

Marinated Cod Fish with Olives and Tomato Tapenade
Thinly Sliced Roast Beef with Lemon Oil
Potato Salad with Artichokes and Smoked Mackerel
Marinated Grilled Eggplant
Couscous Salad with Sultanas, Peppers and Cucumber
Pasta Salad with Basil Pesto and Tomatoes
Salad Bar with Dressings and Condiments
International Cheese Board
Freshly Baked Breads and Rolls, Butter and Margarine

MAIN COURSE

Asian Style Beef Curry Stew
Roast Pike-Perch with Dill Butter Sauce
Fusilli with Creamy Cheese Sauce
Steamed Jasmine Rice
Seasonal Vegetables
Boiled Potatoes with Parsley Butter
Broccoli and Cheese Nuggets

DESSERTS

Display of Cakes and Pastries
Dark Chocolate Profiteroles
Baklava
Roasted Banana and Chocolate Cake
Ricotta Cake
Chocolate Mousse
Rice Pudding
Fruit Salad

Coffee or Tea



BUFFET MENUS



THURSDAY BUFFET

(Minimum 40 persons)

APPETIZERS AND SALADS

Marinated Halibut with Wasabi and Soya
Braised Veal with Anchovy Cream Sauce
Marinated Spinach Salad with Pecorino Cheese
Pasta Salad with Tomatoes and Olives
Grilled Eggplant Roll with Mozzarella
Tomato, Cucumber, Red Onion and Feta Cheese Salad
Salad Bar with Dressings and Condiments
International Cheese Board
Freshly Baked Breads and Rolls, Butter and Margarine

MAIN COURSES

Roasted Duck with Apple and Caraway Seeds, Braised Red Cabbage
Crumbed Pike-Perch Fillet with Herb Mayonnaise
Fusilli with Tomato and Parma Ham Sauce
Seasonal Vegetables
Pilaf of Rice
Bread Dumplings
Roasted Potatoes

DESSERTS

Display of Assorted Cakes and Tarts
Apricot Crostata
Mogador
Red Berry Tart
Apricot and Nut Strudel with Whipped Cream
Creme Caramel
Orange Pannacotta
Fresh Fruit Salad

Coffee or Tea



BUFFET MENUS



FRIDAY BUFFET

(Minimum 40 persons)

APPETIZERS AND SALADS

Marinated Octopus Salad
Assorted California Rolls, Wasabi and Marinated Ginger
Beef Fillet Carpaccio with Parmesan Flakes
Cucumber with Yoghurt and Mint
Boiled and Fresh Vegetable Salad with Peanut Dressing
Glass Noodle Salad with Tandoori Chicken
Salad Bar with Dressings and Condiments
International Cheese Board
Freshly Baked Breads and Rolls, Butter and Margarine

MAIN COURSES

Braised Beef Stew with Mushroom Sauce
Pan-Fried Halibut with Thyme Butter
Farfalle with Tomatoes and Zucchini
Braised Seasonal Vegetables
Pilaw of Rice with Diced Vegetables
Potato Gratin
Tomato and Artichoke Quiche

DESSERTS

Display of Homemade Cakes and Pastries
Strawberry Log
Yoghurt and Peach Cake
Ricotta Cake
Zuppa Inglese
Tiramisu Cream
Creme Caramel
Fresh Fruit Salad with Whipped Cream
Ice Cream with Toppings

Coffee or Tea



BUFFET MENUS



SATURDAY BUFFET

(Minimum 40 persons)

APPETIZER & SALADS

Marinated Salmon with Black Peppercorn
Butcher's Platter of Salami, Prosciutto, Mortadella
Cherry Tomatoes and Baby Mozzarella
Citrus and Avocado Salad with Pink Shrimps
Couscous Salad with Sultanas, Peppers and Cucumber
Pasta Salad with Basil Pesto and Tomatoes
Salad Bar with Dressings and Condiments
International Cheese Board
Freshly Baked Breads and Rolls, Butter and Margarine

MAIN COURSE

Roasted Chicken with Rosemary Sauce
Roasted Pike-Perch with Herb Butter
Fusilli with Creamy Cheese Sauce
Stir-Fried Vegetable Roots with Tofu and Shiitake Mushrooms
Steamed Rice
Mashed Potatoes
Vegetarian Lasagna

DESSERTS

Display of Cakes and Pastries
Coconut Cake
Cinnamon Cake
Chocolate Crostata
Ricotta Cake
Pear Tart
Red Berry Mousse
Mini Apple Tatin
Fresh Fruit Salad with Whipped Cream
Ice Cream with Toppings

Coffee or Tea



BUFFET MENUS



SUNDAY BUFFET

(Minimum 40 persons)

APPETIZER & SALADS

Marinated Cod Fish with Root Vegetables and Dill
Selection of Terrines and Patés
Baby Potato Salad with Grilled Artichokes
Smoked Prague Ham and Asparagus Salad
Greek Salad with Olives and Feta Cheese
Tortilla Wrap with Crisp Salad and Spicy Chicken
Salad Bar with Dressings and Condiments
International Cheese Board
Freshly Baked Breads and Rolls, Butter and Margarine

MAIN COURSES

Lamb Chops with Garlic and Herbs
Cod Fish with Ginger and Coriander
Stir-Fried Egg Noodles with Root Vegetables and Mushrooms
Curry Rice
Sautéed Potatoes with Onion
Seasonal Vegetables
Fried Cauliflower with Tartar Sauce

DESSERT

Display of Cakes and Pastries
Apple Tart
Forest Fruit Log
Tiramisu
Chocolate Crostata
Creme Caramel
Almond Pudding
Ice Cream with Toppings
Fruit Salad with Whipped Cream

Coffee or Tea



BUFFET MENUS



BUFFET DVORAK, JANACEK, MARTINU & SMETANA

(Minimum 50 persons)

Selection of our daily buffets offering variety of local and international appetizers, salads with dressings and condiments, selection of main courses with carving, homemade breads and rolls, assorted cheeses, display of cakes, desserts and pastries with seasonal fruits, coffee and tea.

BUFFET DVORAK

(Minimum 50 persons)

APPETIZERS & SALADS

Marinated Salmon with Dill and Old Mustard Sauce
Air-Dried Beef with Parmesan Flakes and Truffle Oil
Sushi with Wasabi and Pickled Ginger
Courgette Pancakes with Tomato Salsa

INDIVIDUAL PORTIONS

Tomatoes and Baby Mozzarella with Basil Pesto
Greek Salad with Feta Cheese
Grilled Vegetable Salad with Herbs and Garlic Oil
Salad Bar with Dressings and Condiments
International Cheese Board
Freshly Baked Breads and Rolls, Butter and Margarine

SOUP

Curried Chicken and Sweet Corn Chowder



BUFFET MENUS



MAIN COURSES

Grilled Chicken Supreme with Rosemary Sauce
Stir-Fried Pork with Root Vegetables
Roasted Cod Fish with Tomatoes, Olives and Capers
Pilaf of Rice
Tortellini Filled with Spinach and Ricotta Cheese
Seasonal Vegetables
Potato Gratin

CARVERY

Roasted Leg of Lamb with Provençal Herbs

DESSERTS

Display of Cakes and Pastries
Tiramisu
Strawberry Cheese Cake
White and Dark Chocolate Profiteroles
Pear Charlotte
Apricot Crostata
Mogador
Chocolate and Vanilla Ice Cream with Toppings
Strawberry Mousse
Rice Pudding
Creme Caramel
Vanilla and Chocolate Sauce
Whipped Cream
Fresh Fruit Salad
Warm Dessert: Bread Pudding

Coffee or Tea

For groups of less than 50 people there will be an additional charge per person



BUFFET MENUS



BUFFET JANACEK

(Minimum 50 persons)

APPETIZERS & SALADS

Smoked Salmon with Red Onions and Horseradish Cream

Assorted California Rolls

Braised Veal with Anchovies and Capers

Baked Eggplant with Mozzarella

INDIVIDUAL PORTIONS

Chicken Salad with Rice Noodles

Seafood Salad with Lemon and Parsley

Turkey, Avocado and Tomato Salad with Lime Cilantro Vinaigrette

Salad Bar with Dressings and Condiments

International Cheese Board

Freshly Baked Breads and Rolls, Butter and Margarine

SOUP

Oxtail with Vegetables and Noodles

MAIN COURSES

Chicken Leg Stuffed with Mushroom Duxelles

Piglet Loin Tournedos with Caramelized Apple and Beer Sauce

Roasted Atlantic Salmon with Cajun and Chive Sauce

Pilaf of Rice with Saffron and Pine Nuts

Baked Lasagna with Meat Ragout and Parmesan Cheese

Vegetable Ratatouille

Mashed Potatoes with Extra Virgin Olive Oil

CARVERY

Baked Prime Beef Sirloin with Herb Crust and Béarnaise Sauce



BUFFET MENUS



DESSERTS

Display of Cakes and Pastries

Black Forest Cake

Chocolate Crostata

Strawberry Log

Yoghurt and Peach Cake

Ricotta Cake

Raspberry Crostata

Fruit Ice Cream

Vanilla Ice Cream

Toppings

Chocolate Mousse

Mini Tatin

Raspberry Pannacotta

Chocolate Sauce

Almond Sauce

Whipped Cream

Fruit Salad

Warm Dessert: Crepes with Almond Cream

Coffee or Tea

For groups of less than 50 people there will be an additional charge per person



BUFFET MENUS



BUFFET MARTINU

(Minimum 50 persons)

APPETIZERS & SALADS

Poached Salmon and Asparagus Salad
San Daniele Ham with Sweet Melon
Potato, Onion and Roast Pepper Tortilla
Stuffed Wine Leaves

INDIVIDUAL PORTIONS

Sautéed Mushrooms with Red Onion and Goat Cheese
Pink Shrimps and Avocado Cocktail
Grilled Vegetable Salad
Nicoise Salad with Tuna
Salad Bar with Dressings and Condiments
International Cheese Board
Freshly Baked Breads and Rolls, Butter and Margarine

SOUP

Roast Tomato Soup with Herb Croutons

MAIN COURSE

Braised Lamb with Baby Potatoes, Chickpeas and Root Vegetables
Beef Stroganoff
Herb Breaded Fish Fillet with Aioli Sauce
Penne with Zucchini, Tomato and Green Peas
Seasonal Vegetables
Potato Gratin
Steamed Jasmine Rice

CARVERY

Pork Ribs Marinated with Honey and Chili with Barbecue Sauce



BUFFET MENUS



DESSERTS

Display of Cakes and Pastries

Almond Pithivier

Dark Chocolate Profiteroles

Baklava

Roasted Banana and Chocolate Cake

Ricotta Cake

Pear Tart

Fruit Ice Cream

Chocolate Ice Cream

Vanilla Ice Cream

Toppings

Floating Island

Chocolate Mousse

Rice Pudding

Vanilla Sauce

Chocolate Sauce

Sliced Seasonal Fruit

Fruit Salad

Warm Dessert: Apricot Strudel with Nuts and Sultanas

Coffee or Tea

For groups of less than 50 people there will be an additional charge per person



BUFFET MENUS



BUFFET SMETANA

(Minimum 50 persons)

APPETIZERS & SALADS

Chicken Galantine with Forest Mushrooms
and Cranberry Ginger Relish

Smoked Trout with Dill Cucumber Tartare

Marinated Asparagus with Lemon Vinaigrette and Boiled Eggs

INDIVIDUAL PORTIONS

Prague Ham Roll with Horseradish Cream

Baby Potato Salad with Grilled Artichokes and Smoked Mackerel

Caesar Salad with Herb Croutons and Parmesan Shavings

Rice Noodle Salad with Spicy Duck Breast

Salad Bar with Dressings and Condiments

Selection of Local Cheeses Accompanied with Walnuts

Freshly Baked Breads and Rolls, Butter and Margarine

SOUP

Poultry Broth with Liver Dumplings and Vegetables

MAIN COURSES

Pork Roll with Ham, Gherkin, Bacon and Dark Beer Sauce

Beef Goulash with Onion, Mushrooms and Bacon

Pan-Roasted Halibut Fillet with Braised Fennel

and Citrus Cream Sauce

Vegetarian Lasagna

Caramelized Carrots and Green Peas

Stir-Fried Rice

Mashed Potatoes with Olive Oil

CARVERY

Roasted Chicken with Rosemary Butter
and Bourbon Black Peppercorn Sauce



BUFFET MENUS



DESSERTS

Display of Assorted Cakes and Tarts

Red Berry Tart

Yoghurt Oven Baked Cake with Peaches

Apple Tart

St. Honore Cake

Banana Chocolate Cake

Chocolate Babovka Cake

Fruit, Vanilla and Yoghurt Ice Cream

Toppings

Vanilla Sauce

Rice Pudding with Dried Plums

Crepe Caramel

Chocolate Sauce

Whipped Cream

Fresh Fruit Salad

Warm Dessert: Fried Green Apples in Crispy Cinnamon Batter with Sultanas and Vanilla Sauce

Coffee or Tea

For groups of less than 50 people there will be an additional charge per person



BUFFET MENUS



FLAVOURS OF THE MEDITERRANEAN BUFFET

(Minimum 80 persons)

APPETIZERS & SALADS

Butcher's Platter of Salami, Parma Ham, Mortadella and Chorizo
Air-Dried Beef Carpaccio with Parmesan Flakes
Marinated Octopus with Lemon, Parsley and Roasted Red Pepper
Grilled Vegetable Salad
Lentil Salad with Tomatoes, Olives and Mint
Couscous Salad with Vegetables
Tomatoes and Mozzarella with Basil Oil
Potato, Onion and Roast Pepper Tortilla
Artichoke Salad with Potato and Mustard Vinaigrette
Hummus with Pita Bread
Cherry Tomatoes, Cucumber, Endive, Rucola, Roman Lettuce, Frisee
Assorted Dressings and Condiments
Marinated Olives, Pickled Onions and Vegetables
Selection of Hard and Soft Cheeses
Freshly Baked Country Style Breads and Rolls

SOUP

Fish Bouillabaisse with Aioli and Garlic Croutons

MAIN COURSE

Lamb Chops with Garlic and Herbs
Veal Scaloppini with Prosciutto Ham and Sage
Char-Grilled Beef and Chicken Shish Kebab
Halibut Fillet with Green Olives and Coriander
Prawns Provencal
Sautéed Zucchini with Spicy Tomatoes
Mashed Potatoes with Thyme Olive Oil
Paella Valenciana

CARVERY

Roasted Leg of Lamb with Citrus, Cinnamon and Coriander Marinade



BUFFET MENUS



DESSERTS

Display of Cakes and Pastries

Lemon Tart

Strawberry Cheese Cake

Dark Chocolate Profiteroles

Baklava

Pithiviers

Yoghurt Peach Cake

Fruit, Vanilla and Chocolate Ice Cream

Toppings

Rice Pudding with Sultana Raisins and Nuts

Creme Brulee

Pear Tatin

Vanilla, Chocolate and Raspberry Sauce

Whipped Cream

Sliced Fruit

Warm Dessert: Banana and Walnut Strudel

Coffee or Tea

For groups of less than 80 people there will be an additional charge per person



BUFFET MENUS



TRATTORIA ITALIA BUFFET

(Minimum 80 persons)

ANTIPASTI & INSALATE

Affettato Misto

Tray with Salami Felino, Coppa, Mortadella, Prosciutto, Pecorino and Parmesan Cheese

Vitello Tonnato

Braised Veal Thinly Sliced with Tuna and Caper Sauce

Carpaccio

of Beef with Parmesan Flakes and Mushrooms

Insalata di Mare

Grilled Baby Octopus, Calamari, Mussels with Peppers, Capers, Olives and Parsley

Insalata Caprese

Tomatoes, Mozzarella, Oregano and Fresh Basil

Verdure alla Griglia

Grilled Vegetables Drizzled with Spicy Basil Pesto

Insalata Mista

Red Radicchio, Endive, Rucola, Fennel, Tomatoes, Cucumbers, Dressings and Condiments

Insalata di Pasta

Pasta Salad with Tomatoes, Ham, Olives, Artichokes, Bell Peppers, Oregano and Basil

Pickled Vegetables, Marinated Olives, Artichokes, Pepperoni, Marinated Onion in Balsamic Vinegar

Freshly Baked Country Breads, Rolls and Grissini

SOUP

Passata di Fagioli

Cream of White Beans, Crispy Pancetta and Rosemary Oil with Ditalini Pasta



BUFFET MENUS



MAIN COURSES

Pizzaiola

Beef Fillet with Spicy Tomato and Oregano Sauce

Scaloppine Limone e Capperi

Chicken Medallions Topped with Lemon and Caper Sauce

Spigola in Guazzetto

Roasted Sea Bass with Pachino Tomatoes, Olives and Basil

Patate Arrosto

Roast Potatoes with Rosemary and Garlic

Peperonata

Red and Yellow Bell Pepper Roasted with Red Onions, Capers

Melanzane alla Parmigiana

Stuffed Eggplant Baked with Tomato Sauce, Mozzarella and Oregano

ACTION STATION

Tortelli Ricotta e Spinaci

with Sausage Green Beans and Creamy Tomato Sauce

Pennette Mari e Monti

Pasta with Zucchini, Saffron and Shrimp Sauce

DESSERTS

Display of Cakes and Pastries

Zuppa Inglese with Amaretto Liquor

Fresh Fruit Salad Marinated with Vin Santo

Cornetti Siciliani

Filled with Sabayon Cream, Pistachio and Candied Fruits

Baba

Covered with Spirit Sauce

Tiramisu

with Espresso Coffee and Amaretto Mascarpone Cream

Coffee or Tea with Cantuccini Biscuit

For groups of less than 80 people there will be an additional charge per person



BUFFET MENUS



PRAGUE CASTLE BOHEMIAN BUFFET

(Minimum 50 persons)

APPETIZERS & SALADS

Butcher's Platter of Assorted Smoked Meat, Salami, Ham and Sausages

Venison Terrine with Apple and Cranberry Chutney

Smoked Trout with Horseradish Cream

Czech Potato Salad with Gherkins, Onion and Eggs

Green Beans with Smoked Ox Tongue in Vinaigrette Jelly

Prague Ham Roll Stuffed with Chive Cream Cheese

Mushroom Salad with Forest Herbs

Cucumber Salad with Sour Cream and Dill

Seasonal Fresh Market Salads with Dressings and Condiments

Selection of Bohemian Cheeses

Freshly Baked Breads and Rolls

SOUPS

Poultry Broth with Liver Dumplings and Vegetables

Savory Cabbage Soup with Smoked Sausages

MAIN COURSES

Roast Duck with Apple and Caraway Seed Sauce with Green and Red Braised Cabbage

Beef Goulash with Onion, Mushrooms and Bacon with Selection of Dumplings

Chicken Schnitzel with Sour Vegetable Dip

Roasted Pike-Perch Fillet with Dill Cream Sauce

Caramelized Carrot and Green Peas

Mashed Potatoes with Bacon and Leek

Fried Cauliflower with Herb Mayonnaise

CARVERY

Baked Prague Ham Marinated in Beer and Honey

Served with Horseradish Cream and Mustard



BUFFET MENUS



DESSERTS

Display of Assorted Cakes and Tarts

Czech Pastries Filled with Apple Compote, Cottage Cheese and Sultanas

Czech Mini Desserts: Laskonka, Vetrnik, Punch Cake, Sour Cream and Strawberry Mousse

Plum Tart

Traditional Chocolate Cake Babovka

Apricot and Nut Strudel with Whipped Cream

Fresh Fruit Salad

Coffee or Tea

For groups of less than 50 people there will be an additional charge per person



BUFFET MENUS



AROUND THE WORLD BUFFET

(Minimum 150 persons)

ASIA

Marinated Halibut with Chili, Lemon Grass and Lime
Selection of Sushi with Wasabi and Pickled Ginger
Spicy Duck with Rice Noodle Salad

HOT DISHES

Assorted Beef, Chicken and Lamb Satay with Peanut Sauce
Fish and Vegetable Tempura
Stir-Fried Rice
Live Cooking Corner with Stir-Fried Noodles

NORTHERN EUROPE

Platter of Marinated and Smoked Fish
Atlantic Sea Oysters with Shallot Vinegar and Buttered Rye Bread
Potato Salad with Herring
Lentil Salad with Smoked Sausage

HOT DISHES

Oxtail and Vegetable Soup
Grilled Salmon Fillet with Spinach Leaves and Dill Butter Sauce
Smoked Sausage, Roasted Pork's Neck and Roasted Duck
with Braised Sauerkraut
Braised Beef with Chanterelle Sauce
Potato Pancake with Garlic and Marjoram



BUFFET MENUS



AMERICA

Tortillas Filled with Chicken, Guacamole, Sour Cream, Cheese, Tomato Salsa and Jalapeño Peppers

Waldorf Salad

Caesar Salad with Anchovy, Spicy Chicken and Parmesan

Salad Bar with Dressings and Condiments

HOT DISHES

Sweet Corn with Seafood Chowder and Curry Croutons

Roasted Prime Rib of Beef with Mustard, Black Pepper Crust and Bourbon Sauce

Sautéed Baby Potatoes

Whole Roasted Turkey with Sweet Potato Purée

Seasonal Vegetables

SOUTHERN EUROPE

Selection of Cold Cuts

Marinated Octopus Salad with Lemon and Parsley

Air-Dried Beef Carpaccio with Parmesan Flakes

Grilled Artichokes

Greek Salad with Feta Cheese

Spinach Salad with Cherry Tomato and Goat Cheese

Assorted Cheese Platter

HOT DISHES

Veal Scaloppine with Parma Ham and Sage

Roasted Sea Bass with Tomatoes, Olives and Capers

Lasagna with Meat Ragout

Baked Rice with Saffron, Peppers and Green Peas

Mashed Potatoes with Olive Oil

Sautéed Courgettes with Tomatoes and Thyme Oil



BUFFET MENUS



DESSERTS

Display of Cakes and Pastries

Chocolate Profiteroles

Tiramisu

Cherry Clafoutis

Black Forest Cake

White and Milk Chocolate Cake

Strawberry Log

Fruit, Vanilla and Yoghurt Ice Cream

Toppings

Almond Pudding with Marinated Lychee and Oranges

Apple Strudel

Rice Pudding

Mini Creme Brulee

Banana in Coconut Milk

Marinated Fresh Fruit Salad with Grand Marnier

Vanilla, Chocolate and Almond Sauce

Whipped Cream

Warm Dessert: Crepes with Chocolate and Oranges

Coffee or Tea

For groups of less than 150 people there will be an additional charge per person



BUFFET MENUS



BARBECUE MENU

(Minimum 50 persons)

SALADS

Pineapple Coleslaw

Beetroot with Onion

Carrots with Sultana Raisins

Potato Salad with Bacon

Grilled Vegetable Salad

Salad Bar with Dressings and Condiments

Freshly Baked Breads and Rolls

FROM THE GRILL

Baby Chicken with Rosemary and Sage

Beef Burger

Fresh and Smoked Homemade Sausages

Barbecue Pork Ribs

Chicken Souvlaki with Tzatziky

Lamb Kebab with Harissa Mayonnaise

Seafood Skewers with Parsley and Paprika Oil

Grilled Tiger Prawns

ACCOMPANIMENTS

Baked Potatoes with Sour Cream and Crispy Bacon

Buttered Corn on the Cob

Grilled Tomatoes

Barbecue, Béarnaise and Mint Yoghurt Sauce



BUFFET MENUS



DESSERTS

Pavlova

Mango and Pineapple Tart

Creme Brulee

Pear Tatin

Marinated Strawberries

Fresh Fruit Skewer with Vanilla and Chocolate Sauce

Grilled Pineapple with Maple Syrup

Coffee or Tea

Cooking stations will be provided only for out-door events

For groups of less than 50 people there will be an additional charge per person



BUFFET MENUS



GREEN ORCHARD VEGETARIAN BUFFET

(Minimum 50 persons)

FROM THE GARDEN

Platter of Seasonal Crudités with Assorted Dips
Cherry Tomatoes, Rucola and Cottage Cheese
Citrus and Avocado Salad with Walnuts
Couscous Salad with Sultanas, Peppers and Cucumbers
Chick Peas and Lentil Salad
Root Vegetable Tofu Salad in Nori Cone
Pasta Salad with Basil Pesto
Assorted Garden Greens with Dressings and Condiments

SOUP

Leek and Potato Bisque with Barley

FROM THE FARM OVEN

Chickpeas and Vegetable Burger with Roasted Pepper Coulis
Vegetable Strudel with Tomato and Basil Sauce
Stir-Fried Egg Noodles with Root Vegetable Tofu
and Shitake Mushrooms
Baked Mixed Grain Rice
Grilled Vegetables with Mashed Potatoes
Potato Gnocchi with Spinach and Goat Cheese



BUFFET MENUS



DESSERTS

Display of Cakes and Pastries

Carrot Cake

Caramelized Pineapple Cake

Chocolate Crostata

Strawberry Log

Yoghurt and Peach Cake

Ricotta Cake

Fruit and Vanilla Ice Cream

Toppings

Chocolate Mousse

Mini Tatin

Raspberry Pannacotta

Chocolate and Almond Sauce

Whipped Cream

Fruit Salad

Warm Dessert: Corn Cake Fritters with Caramel Sauce

Coffee, Tea or Herbal Infusion

For groups of less than 50 people there will be an additional charge per person



BUFFET MENUS



LUNCH & DINNER BOXES

THE TOUR GUIDE

Baguette Filled with Edam Cheese, Prague Ham and Mustard Butter
Assorted Cookies
Cucumber, Tomato and Pepper Salad
1 Mars Chocolate Bar
2 Kinds of Seasonal Fruit
1 Fruit or Plain Yoghurt
1 Orange Juice

PRAGUE SPECIAL

Pretzel Dough Roll Filled with Turkey and Cream Cheese
Finger Sandwich with Peppered Beef Sirloin and Pickled Gherkins
Cucumber and Tomato Salad
Prague Marble Cake Babovka
2 Kinds of Seasonal Fruit
Aquila Still Water 0,5 l or Apple Juice

SLIM AND TRIM

Vegetable Crudités with Dip
Whole Meal Sandwich with Tuna Salad
Rice Noodles and Chicken Salad
Tomato, Cucumber, Olive and Feta Cheese Salad
English Fruit Loaf
1 Plain or Fruit Yoghurt
Aquila Still Water 0,5 l or Apple Juice
2 Kinds of Seasonal Fruit



BUFFET MENUS



GOURMET BOX

Triple Decker Sandwich with Smoked Salmon
and Horseradish Cream
Roasted Chicken Leg with Mayonnaise
Tomato with Hard Boiled Egg
Potato and Bacon Salad
2 Kinds of Seasonal Fruit
1 Chocolate Bar
1 Chocolate Cookie
1 Orange Juice
1 Aquila Still Water 0,5 l

VEGETARIAN

Baguette Filled with Edam Cheese
Rye Bread with Cream Cheese and Roasted Pepper
Assorted Cookies
Cucumber, Tomato and Pepper Salad
1 Mars Chocolate Bar
2 Kinds of Seasonal Fruit
1 Fruit or Plain Yoghurt
1 Orange Juice

All food boxes include plastic cutlery and napkins



ROLL-IN WORKING LUNCH MENUS



HILTON MEETINGS WORKING LUNCH BUFFETS

(Minimum 15 persons)

ROLL-IN MIND BOOSTER

Whole Meal Open Sandwich with Turkey and Edam Cheese
Bruschetta Sandwich with Grilled Vegetables and Parma Ham
Finger Sandwiches with Smoked Salmon

Roasted Tomato Soup with Basil Pesto and Bread Croutons
Bowl of Carrot, Red Radicchio and Endive Salad
with Extra Virgin Olive Oil
Tomato, Cucumber and Pepper Salad
Fresh Fruit Salad with Grand Marnier

Chocolate Mousse with Orange Zest
Freshly Brewed Coffee, Tea or Herbal Infusion

ROLL-IN GOURMET TROLLEY

Baguette with Peppered Beef and Mustard Mayonnaise
Focaccia Sandwich with Grilled Vegetables and San Daniele Ham
Whole Meal Bread with Cream Cheese, Lettuce and Tomato

Individual portion:

Baby Mozzarella with Cherry Tomato
Salad Nicoise with Anchovy and Hard Boiled Eggs
Baby Spinach Salad with Tomato and Goat Cheese

Penne with Tomato Sauce and Parmesan Cheese
Grilled Salmon with Roasted Baby Potatoes and Seasonal Vegetables

Marinated Fruit with Red Berry Coulis
Mini Creme Caramel
Freshly Brewed Coffee, Tea or Herbal Infusion



ROLL-IN WORKING LUNCH MENUS



ROLL-IN BUSINESS LADY

Mini Club Sandwiches with Ham
Rye Bread Sandwiches with Smoked Salmon
Focaccia with Grilled Vegetables and Pecorino Cheese

Individual portions:

Caesar Salad with Chicken, Parmesan Flakes, Crispy Bacon and Garlic Croutons

Shrimp Salad with Cottage Cheese and Grapefruit Segments

Green Leaf, Endive and Tomato Salad with Walnuts and Honey Basil Dressing

Stir-Fried Egg Noodles with Root Vegetables, Beef, Shitake Mushrooms and Tofu

Grilled Cod Fish with Cherry Tomatoes and Olives

Steamed Jasmine Rice

Sliced Fresh Fruit with Yoghurt and Honey Dip

Mini Citrus Strudel with Vanilla Sauce

Chocolate Mousse

Freshly Brewed Coffee, Tea or Herbal Infusion



ROLL-IN WORKING LUNCH MENUS



ROLL-IN BUSINESS MAN

Spicy Chicken Wrap Sandwich

Olive Bread with Bellota Ham

Rye Bread Sandwich with Smoked Atlantic Salmon
and Horseradish Cream

Individual portions:

Assorted Sushi and Sashimi with Wasabi and Pickled Ginger

Mediterranean Salad with Grilled Tuna Loin

Cherry Tomato, Baby Mozzarella and Rucola Salad

Beef Skewer with Béarnaise Sauce

Cajun Salmon with Spicy Tomato and Chive Sauce

Seasonal Vegetables with Aromatic Herb Butter

Mini Pear Tatin

Marinated Mango with Chili

Mini Creme Brulee

Freshly Brewed Coffee, Tea or Herbal Infusion



ROLL-IN WORKING LUNCH MENUS



ROLL-IN EXECUTIVE DECISION

Combination of Open-Faced and Finger Sandwiches

Individual portions:

Selection of Sushi with Wasabi and Pickled Ginger

Spinach Salad with Oven-Dried Tomatoes and Goat Cheese

Baby Potato Salad with Smoked Mackerel

Tomato, Cucumber, Red Onion, Olives and Feta Cheese Salad

Nasi Goreng with Chicken and Peanut Sauce

Grilled Codfish with Lemongrass and Soya Infusion

Sautéed Seasonal Vegetables

Mashed Potatoes

Sliced Seasonal Fruit

Mini Pannacotta

Assorted Mini French Pastries

Freshly Brewed Coffee, Tea or Herbal Infusion

For Groups of less than 15 people there will be an additional charge per person

You can add a hot dish of your choice for an extra 180 CZK per person from the following selection:

Beef Goulash with Paprika and Onions

Roasted Chicken Breast with Rosemary Butter

Stir-Fried Turkey with Vegetables, Soya and Ginger

Beef Skewer with Mushroom and Pepper Sauce

Cajun Salmon with Spicy Tomato and Chive Sauce

Oriental Style Vegetables with Fried Tofu

Vegetarian Lasagna with Spinach and Mushrooms

Spinach and Ricotta Tortellini with Sage Butter



ROLL-IN WORKING LUNCH MENUS



DIETARY MENUS: LOW FAT, LOW CHOLESTEROL, LOW SODIUM & GLUTEN FREE

LIGHT BREEZE

Tomato, Cucumber and Olive Salad
Steamed Salmon Escalope
Jasmine Rice and Braised Seasonal Vegetables
Homemade Citrus Sherbet with Crunchy Almond Tulip
and Fresh Fruit

FIELDS OF GREEN

Red Radiccio, Endive, Green Leaf and Cherry Tomato
Salad Tossed in Lemon Olive Oil Dressing
Poached Supreme Chicken with Baby Spinach
and Mashed Potatoes
Red Berries and Yoghurt Parfait on Bitter Orange Coulis

FITNESS FUN

Pyramid of Grilled Eggplant, Courgette and Slowly Roasted
Tomato on Crisp Green Leaves and Black Olive Tapenade
Pan-Seared Turkey Steak
Vegetable Caponata
Sliced Seasonal Fruit with Honey and Ginger Yoghurt

TOP SHAPE

Minestrone of Garden Vegetables and Basil Pesto
Grilled Sea Bass Fillet with Courgette and Tomato Tartare
with Estragon Aioli Sauce
Marinated Pineapple with Ginger and Lime Sorbet

**Please do not hesitate to contact us for any special
dietary menus**



ROLL-IN WORKING LUNCH MENUS



VEGETARIAN CORNER

(Minimum 10 persons)

SPRING RAYS

Fresh Spinach Salad and Oven Roasted Tomatoes
with Walnut Oil Dressing and Melba Toast
Egg Noodles with Shitake Mushrooms and Tofu
Scented with Light Soya and Ginger
Fresh Fruit Salad with Green Apple Sherbet

SUMMER GREETING

Avocado, Grapefruit and Tomato Salad on Seasonal
Leaves with Citrus Vinaigrette
Risotto of Carnaroli Organic Rice with White Asparagus
and Pecorino Cheese
Sliced Fresh Fruit with Homemade Citrus Sherbet

AUTUMN LEAVES

Caesar Salad with Herb Croutons and Parmesan Chips
Tart of Wild Mushrooms and Gorgonzola Cheese
Served with Tomato, Cucumber and Pepper Salad
Red Berries and Yoghurt Parfait Scented with Apricot Sauce

WINTER CHILLS

Vegetarian Variation:
Grilled Artichokes, Marinated Mushrooms, Stuffed Wine
Leaves with Rice, Grilled Eggplant Wrap with Tofu
and Black Olive Tapenade
Pumpkin Cream with Roasted Pumpkin Seeds
Baked Vegetarian Moussaka with Slow Roasted Tomato
and Basil Sauce
Apple, Walnut and Sultana Strudel with Cinnamon Sauce



A LA CARTE & SET MENUS



CREATE YOUR OWN MENU A LA CARTE

(Minimum 10 persons)

As most of our food products are freshly imported, it is necessary to confirm your final menu selection 7 days prior to your event.

COLD APPETIZERS

Pyramid of Plum Tomatoes and Mozzarella Cheese
Drizzled with Basil Olive Oil

Salad of Tomato, Cucumber, Red Onions and
Feta Cheese, Ursini Olive Oil and Oregano Dressing

Caesar Salad
with Tandoori Chicken, Parmesan Shavings
and Herb Croutons

Parcel of Grilled Eggplant, Goat Cheese
and Roast Peppers with Black Olive
and Tomato Dressing

Vegetarian Variation
Grilled Artichokes, Marinated Mushrooms and
Stuffed Wine Leaves with Rice
Grilled Eggplant Wrap with Tofu and Black Olive Tapenade

Smoked Trout
on Cucumber Tartare and Dill Sour Cream Sauce

Marinated Atlantic Salmon
with Ginger and Soy on Fennel and Orange Salad

King Crab and Salmon Terrine
Slow Roasted Cherry Tomato Aioli Sauce



A LA CARTE & SET MENUS



Trilogy of Smoked Fish
on Seasonal Leaves with Dill Mustard Cream

Light Smoked Prague Ham
with Celeriac and Apple Salad

San Daniele Ham Served with Tomato Bread

Blackened Beef Carpaccio with Rucola Leaves,
Parmesan Shavings and Truffle Oil

Prime Beef, Red Onion and Gherkin Tartare
Crispy Green Salad, Balsamic Cream and Melba Toast

Terrine of Duck Breast and Foie Gras
with Port Wine Jelly

HOT APPETIZERS

Tart of Wild Mushrooms and Gorgonzola Cheese
on Green Leaves with Aromatic Herb Oil

Homemade Spring Rolls
with Crispy Vegetables and Duck Meat

Baked Vegetarian Moussaka
with Slow Roasted Tomato and Basil Sauce

Grilled Scallops
with Herb Butter and Green Pea Purée

Breaded Fish and Potato Croquettes
on Green Leaves and Aioli Dressing



A LA CARTE & SET MENUS



(Maximum 100 persons)

Penne
with Pork Sausage and Porcini Mushrooms

Potato Gnocchi
with Pachino Tomatoes and Basil Fondue

Risotto of Carnaroli Organic Rice
with Seafood and Saffron

SOUPS

Chicken and Vegetable Broth
with Vermicelli Noodles

Beef Consommé with Liver Dumplings
and Root Vegetables

Wild Duck Consommé
with Rice Noodles, Spinach and Ginger

Fish Bouillabaisse Soup
with Aioli and Garlic Croutons

Minestrone Soup
with Ditalini Pasta and Basil Pesto

Vegetable Cream
with Rosemary Bread Croutons

Cappuccino of Forest Mushrooms
with Tarragon Cream

Artichoke Cream
with Pink Poached Shrimps and Herb Croutons



A LA CARTE & SET MENUS



Curried Chicken Chowder
with Sweet Corn and Croutons

Roasted Tomato Soup
with Parmesan Chips and Basil Infusion

Lentil Soup with Duck Confit with Brioche Croutons

Sour Cabbage and Smoked Sausages
with Chive Cream

MAIN COURSES

MEAT & POULTRY

Herbed Beef Fillet
Grilled with Peppercorn Sauce, Fried Polenta Cake
and Vegetable Caponata

Argentine Beef Fillet and Foie Gras
Grilled with Potato Gratin and Red Wine Reduction

Beef Sirloin
Grilled with Shallot Port Confit and Olive
Oil Mashed Potatoes

Veal Escalope
Pan-Seared with Potato Gratin, Marsala Wine Sauce
and Steamed Vegetables

Veal Tenderloin
Grilled with Morel Mushroom Sauce and Sautéed
Baby Potatoes

Pork Tenderloin
Medallions Marinated with Honey and Chili,
Stir-Fried Vegetables and Steamed Rice



A LA CARTE & SET MENUS



New Zealand Lamb Cutlet
Scented with Rosemary and Lemon Zest,
Seasonal Vegetables and Polenta Cake

New Zealand Lamb Rack
with Mint Crust, Vegetable Cake and Wine Demi-Glace

Corn Fed Chicken Leg
Stuffed with Mushroom Duxelles, Stir-Fried
Vegetables and Rosemary Oil Mashed Potatoes

Chicken Breast
Roasted with Sage, Lemon Zest Butter
and Seasonal Vegetables

Turkey Steak
Grilled with Sundried Tomatoes, Garlic Parsley Butter
and Mashed Potatoes

Duck Supremes
Roasted with Apple and Ginger, Braised Red Cabbage
and Fine Dumplings

FISH & SEAFOOD

Pike-Perch
on Fresh Spinach Leaves and Lemon Anchovy Sauce

Trout Fillet
with Thyme, Lemon Butter, Chive Potatoes
and Seasonal Vegetables

Carp Fillet
Coated in Herb Bread Crumbs with Sour Cream
and Dill Sauce



A LA CARTE & SET MENUS



Salmon Escalope
with Mussels, Chive Cream and Potato Purée

Codfish Fillet
Slowly Roasted Cherry Tomatoes with Olives
and Parsley Oil

Sea Bass Fillet
with Roasted Sweet Bell Peppers, Capers
and Black Olive Tapenade

Halibut Fillet
with Nicoise Vegetables and Anchovy Butter

Tiger Prawn Skewers
and Mint Green Pea Purée with Lemon Butter Sauce

DESSERTS & CHEESE

Sliced Seasonal Fruits with Honey Yoghurt

Marinated Fresh Fruit Salad
with Green Apple Sorbet

Homemade Ice Cream
with Fresh Fruit and Red Berry Coulis

Strawberry Charlotte
with Raspberry Sauce and Vanilla Ice Cream

Roasted Banana and Chocolate Tart
with Coconut Sauce and Bitter Chocolate Sorbets

Peach Clafoutis
with Bitter Chocolate and Double Cream



A LA CARTE & SET MENUS



Apple, Nut and Sultana Strudel
with Cinnamon Whipped Cream

Selection of Ice Cream Profiteroles Splashed
with Hot Chocolate Sauce

Pear and Almond-Chocolate Tart
with Toffee Sauce

Strawberry Cheese Cake
with Vanilla and Orange Sauce

Pineapple Ravioli with Ricotta Cheese
and Pina Colada Sabayon

Apricot and Almond Creme Log
with Cinnamon Cookie Ice Cream

Crostatina of Plums with Sambuca Ice Cream
and White Chocolate Shavings

Raspberry Bar
with Almond Ice Cream and Chocolate Sauce

Chocolate Lasagna of Red Berries and Coconut
Pineapple Cream with Blood Orange Sorbet

Iced Bitter Chocolate Fondant
with Amaretto Sauce and Marinated Wild Berries

Selection of Homemade Friandises and Petit Fours

Selection of Czech Cheeses
Served with Fresh and Dried Fruit and Crackers

Premium Imported Cheeses
Served with Fruit Compote, Walnut Bread and Crackers



A LA CARTE & SET MENUS



OUR EXECUTIVE CHEF'S 3-COURSE COMBINATIONS

(Minimum 10 persons)

TARRAGON

Caesar Salad with Parmesan Shavings and Herb Croutons
Chicken Breast Roasted with Sage and Lemon Zest Butter
Seasonal Vegetables and Mashed Potatoes
Homemade Ice Creams with Fresh Fruit and
Red Berry Coulis

THYME

Smoked Trout with Cucumber Tartare and
Dill Sour Cream Sauce
Beef Goulash with Mushrooms, Onions and Potato Gnocchi
Crostatina of Plums with Sambuca Ice Cream
and White Chocolate Shavings

ROSEMARY

Terrine of Duck Breast and Foie Gras with Port Wine Jelly
Pan-Fried Pike-Perch with Fresh Spinach Leaves
and Lemon Anchovy Sauce
Strudel of Apricots, Nuts and Sultanas with Cinnamon
Whipped Cream

BASIL

Trilogy of Smoked Fish on Seasonal Leaves
with Mustard Dill Cream
Grilled Veal Escalope with Potato Gratin, Marsala
Wine Sauce and Steamed Vegetables
Roasted Banana and Chocolate Tart with Coconut Sauce
and Bitter Chocolate Sorbets



A LA CARTE & SET MENUS



PARSLEY

Blackened Beef Carpaccio with Rucola Leaves,

Parmesan Shavings and Truffle Oil

Grilled Codfish Fillet

Slowly Roasted Cherry Tomatoes with Olives and Parsley Oil

Marinated Fresh Fruit Salad with Green Apple Sorbet

CHIVE

Marinated Atlantic Salmon with Ginger and Soya, Fennel
and Orange Salad

Fillet of Beef with Herbs, Peppercorn Sauce, Fried Polenta
Cake and Vegetable Caponata

Raspberry Bar with Almond Ice Cream and Chocolate Sauce



A LA CARTE & SET MENUS



OUR EXECUTIVE CHEF'S 4-COURSE COMBINATION

(Minimum 10 persons)

MARJORAM

Light Smoked Prague Ham with Celeriac and Apple Salad
Chicken and Vegetable Broth with Vermicelli Noodles
Pork Tenderloin Medallions Marinated with Honey and Chili,
Stir-Fried Vegetables and Steamed Rice
Strawberry Charlotte with Raspberry Sauce and
Vanilla Ice Cream

OREGANO

Pyramid of Plum Tomatoes and Buffalo Mozzarella Cheese
with Basil Olive Oil
Tortellini Filled with Spinach and Ricotta Cheese
Grilled Halibut Fillet with Nicoise Vegetables and Anchovy Butter
Marinated Fresh Fruit Salad with Green Apple Sorbet

MINT

Prime Beef, Red Onions and Gherkin Tartare
Crispy Green Salad, Balsamic Cream and Melba Toast
Minestrone Soup with Basil Pesto
Salmon Escalope with Mussels, Chive Sauce and Mashed
Olive Oil Potatoes
Raspberry Bar with Almond Ice Cream and Chocolate Sauce

DILL

Caesar Salad with Spicy Chicken, Parmesan Shavings
and Herb Croutons
Grilled Scallops with Herb Butter and Green Peas Purée
Veal Tenderloin with Morel Mushroom Sauce
and Sautéed Baby Potatoes
Bitter Chocolate Iced Fondant with Amaretto Sauce
and Marinated Wild Berries



A LA CARTE & SET MENUS



CZECH STYLE SEATED GOURMET DINNER

(Minimum 10 persons)

TRADITIONAL CZECH DISHES

LESSER TOWN

Prague Ham Variations

~

Braised Beef Fillet Svickova
on Creamy Sauce, Cranberry Compote and Bread Dumplings

~

Caramelized Apricot Tart
with Vanilla and Chocolate Sauce

~

Coffee or Tea

Glass of Traditional Herb Liqueur Becherovka

CHARLES BRIDGE

Country Potato, Root Vegetable and Forest Mushroom Soup

~

Grilled Pike Perch Fillet
with Rulandske Wine Infusion and Mashed Dill Potatoes

~

Traditional Beef Goulash with Malt Beer
and Potato Dumplings

~

Plum and Almond Strudel
on Vanilla Poppy Seed Sauce and Whipped Cream

~

Coffee or Tea

Glass of Traditional Herb Liqueur Becherovka



A LA CARTE & SET MENUS



OLD TOWN SQUARE

Terrine of Pheasant and Wild Mushrooms
Baked in Bread Crust with Cranberry Jelly

~

Fresh Water Fish Soup
Simmered in Vegetables Root Stock with Bread Croutons
and Sour Cream

~

Roasted Moravian Duck
with Caraway Seed Sauce and Braised Cabbage

~

Glazed Apple and Sultana Raisin Tart
with Sweet Palava Wine Sabayon

~

Coffee or Tea
Glass of Czech Plum Brandy Slivovice



A LA CARTE & SET MENUS



EXCLUSIVE GALA DINNERS

(For groups from 10 to 400 persons)

MEDITERRANEAN

Tartare of Black Pepper Marinated Atlantic Salmon
on Green Leaves and Caviar Foam

~

Asparagus Capuccino Cream
with Crispy Mountain Ham and Parmesan Chips

~

Herb Rubbed Noisette of Lamb
on Peperonata and Sweet Garlic Mashed Potatoes

~

Bitter Chocolate Iced Fondant
with Amaretto Sauce and Marinated Wild Berries

~

Espresso and Petit Fours

GOURMET

Lobster Salad
with Avocado Served on Tomato Tartare with Saffron Aioli Sauce

~

Capon Consommé with Chanterelle Tortellini

~

Pan-Seared Beef Fillet with Shallot Port Confit
Mediterranean Vegetables and Rosemary Potatoes

~

Raspberry Bar
with Almond Ice Cream and Chocolate Sauce

~

Espresso and Petit Fours



A LA CARTE & SET MENUS



LUCULLUS

Foie Gras Terrine
with Fig Chutney and Crispy Brioche

~

Pan-Seared Sea Bass Fillet
on Artichoke Purée and Black Olive Tapenade

~

Lime and Ginger Sorbet

~

Tournedos of Veal Fillet
Scented with Marsala Wine Infusion and Vegetable Lasagna

~

Chocolate Layers with Red Berries, Coconut Pineapple Cream
and Blood Orange Sorbet

~

Espresso and Petit Fours



A LA CARTE & SET MENUS



KOSHER BREAKFAST, LUNCH AND DINNER MENUS

The food is prepared in a kosher restaurant King Solomon
www.kosher.cz.

It is served in special kosher meal boxes, which are prepared according to the special Jewish ritual rules. All courses are wrapped in aluminum thermo bags, which keep the food warm for a long time. The kosher meal box can also contain fruit, drinks as well as plastic cutlery, napkins and cups, all hygienically wrapped. It is protected by specially marked foil, which guarantees that it has not been forcibly open. The kosher meal box will be handed over to the customer, who will open it alone or with the assistance of the service personnel. The food items are provided in individual aluminum bags, which are sealed and double packed, to avoid breaking the kosher rules during reheating the meal in a non-kosher reheating device.

**Friday and Saturday meals have to be ordered latest
by Thursday**



BEVERAGE SELECTION



OPEN BAR SELECTION

BEVERAGE PACKAGES

(Minimum 15 persons)

HILTON DINING

One Soft Drink (0.20l) or Water (0.33l)
One Glass of Local Red or White Wine (0.20l)
or Draught Beer (0.30l)

Add a glass of Sparkling Wine

Znovin Sekt Brut (0.15l)
Add a glass of Slivovice or Becherovka (4cl)

WINE & BEER RECEPTION

Local White and Red Wine, Beer and Soft Drinks

Per person and 0.5 hour
Per person and 1 hour
Every additional hour

SPARKLING RECEPTION

Campari, Martini, Sparkling Wine “Znovin Sekt Brut”, House White and Red Wine, Beer, Soft Drinks and Orange Juice

Per person and 0.5 hour
Per person and 1 hour
Every additional hour

Include Piper Heidsieck Brut Champagne

Per person and 0.5 hour
Per person and 1 hour
Every additional hour



BEVERAGE SELECTION



SPIRIT RECEPTION

Campari, Martini, Sherry, Whisky, Gin, Vodka, Czech White and Red Wine, Sparkling Wine Znovin Sekt Brut, Beer, Soft Drinks and Orange Juice

Per person and 0.5 hour

Per person and 1 hour

Every additional hour

ENHANCEMENT TO ALL OUR RECEPTIONS



Cloud 9 sky bar & lounge Themed Cocktails

CLASSIC COCKTAIL SELECTION

Mojito

White Rum, Fresh Lime, Brown Sugar, Fresh Mint, Soda Water

Sex on the Beach

Vodka, Peach Liqueur, Orange Juice, Grenadine

High Society

Gin, Peach Liqueur, Campari, Orange Juice, Grenadine

Cuba Libre

White Rum, Fresh Lime, Brown Sugar

Caipirinha

Cachaca Rum, Fresh Lime, Brown Sugar



BEVERAGE SELECTION



SIGNATURE COCKTAIL SELECTION

Charisma

Pepper Vodka, Melon Liqueur, Cranberry Juice, Angostura Bitter

Extravaganza

Gin, Fresh Raspberry, Raspberry Syrup, Fresh Lemon Juice, Sugar Syrup

Black Pearl

Vodka, Chambord, Grand Marnier, Cranberry Juice, Fresh Lime

Mystic

Vodka, Fresh Lime, Ginger Syrup, Brown Sugar

Sunshine

Rum, Coconut Rum, Fresh Orange and Pineapple, Campari, Fresh Lemon, Grenadine

NON-ALCOHOLIC COCKTAIL SELECTION

Ginger Rain (Mattoni Grand Night 2008 award winning cocktail)

Fresh Lime, Brown Sugar, Homemade Ginger Syrup, Mattoni

Baby Zombie

Orange Juice, Mango Juice, Grenadine, Fresh Lime Juice, Angostura Bitter

Salted Peanuts, Potato Crisps
and Marinated Olives



BEVERAGE SELECTION



BEVERAGE SELECTION

APERITIFS

Campari	7cl
Martini Dry, Bianco, Rosso	7cl
Vermouths	7cl
Port Wine	7cl
Sherry	7cl

SOFT DRINKS, JUICES

Coca Cola, Coca Cola Light	0,20l
Fanta, Sprite, Tonic, Soda Water	0,20l
Red Bull	0,25l
Selection of Juices	0,20l

MINERAL WATERS

Mattoni (Sparkling)	0,33l
Mattoni (Sparkling)	0,75l
Aquila (Still)	0,33l
Aquila (Still)	0,75l
San Benedetto (Still)	0,75l
Evian (Still)	0,75l
Perrier (Sparkling)	0,75l
San Pellegrino (Sparkling)	0,75l

BEERS

Pilsner Urquell Draught	0,30l
Pilsner Urquell Bottle	0,33l
Budweiser	0,33l
Heineken, Corona	0,33l
Non alcoholic beer	0,33l



BEVERAGE SELECTION



HOT DRINKS

Coffee Americano

per cup

Decaffeinated Coffee

per cup

Selection of Teas

per cup



BEVERAGE SELECTION



SPIRITS & LIQUEURS

Martell VS	4cl
Martell VSOP	4cl
Johnnie Walker Red Label	4cl
Johnnie Walker Black Label	4cl
Jameson	4cl
Jack Daniel's	4cl
Vodka Smirnoff Red	4cl
Gin Gordon's	4cl
Rum Bacardi Superior	4cl
Rum Bacardi Gold	4cl
Tequila Olmeca Blanco	4cl
Baileys	4cl
Drambuie	4cl
Malibu	4cl
Slivovice	4cl
Becherovka	4cl
Absinth	4cl
Fernet Stock	4cl

Please do not hesitate to contact us for a larger selection of beverages



WINE LIST



WHITE WINE

CZECH REPUBLIC

Rynsky Ryzlink *Glass 0,20 l* *Bottle 0,75 l*
Kobylí na Morave
Pale with straw in color, fresh fruity bouquet with touches of flowers and minerals. Fresh fruity flavor dominates in medium full taste; 12% vol.

Sauvignon *Bottle 0,75 l*
Late Harvest, Znovin Znojmo
Velvet wine with low acidity and sweetish taste due to higher alcohol. Characteristic aroma of peach and citrus fruit in the taste; 13% vol.

CHILE

Montes Sauvignon Blanc *Glass 0,20 l* *Bottle 0,75 l*
Central Valley
A wine of light yellow color, aroma of tropical fruit and lemon grass; 14% vol.

FRANCE

Grand Sud Chardonnay D'OC *Glass 0,20 l* *Bottle 1 l*
South France
A wine of goldish color and greenish tint. Full and fresh taste; 12,5% vol.



WINE LIST



ITALY

Trebbiano d'Abruzzo
D.O.C. Masciarelli, Abruzzo

Bottle 0,75 l

Rich, golden color. Delicate bouquet that is pleasantly fruity, highlighted by notes of ripe apple; 12% vol.

ROSE WINES

FRANCE

Le Rose de Mouton Cadet
Baron Philippe de Rothschild, Bordeaux

Bottle 0,75 l

Slightly crisp acidity on the palate and a smooth cherry cream finish; 13%vol.

RED WINES

CZECH REPUBLIC

Modry Portugal
Znovín Znojmo

Glass 0,20 l

Bottle 0,75 l

Red wine with a gently fruit aroma and long body. A pleasant and smooth impression with amiable tannin acid; 12% vol.

Cabernet Sauvignon
Late Harvest, Habanske Sklepy

Bottle 0,75 l

Wine with expressive color of pomegranate, fruity taste and aromas of black currant, cherry and chocolate; 12,5% vol.



WINE LIST



CHILE

Gato Negro Carmenere Valle Central

Glass 0,20 l

Bottle 0,75 l

A full body wine with hints of spice and lingering finish; 13,5% vol.

FRANCE

Grand Sud Cabernet D'OC South France

Glass 0,20 l

Bottle 1 l

Wine of ruby color with aromas of cranberries and blackberries. Taste of blackberries and cherry is supplemented with light acidity; 13% vol.

ITALY

Montepulciano d'Abruzzo D.O.C. Masciarelli, Abruzzo

Bottle 0,75 l

Characteristic ruby red color with pleasant purplish reflections. Slightly tannic, with dry palate and a vinous nose; 14,5% vol.

DESSERT WINE

CZECH REPUBLIC

Palava - Selection of Grapes Znovín Znojmo

Glass 0,10 l

Bottle 0,5 l

Full, harmonic and smooth taste with pleasant residual sugar. A Czech classic; 11,4% vol.



WINE LIST



CHAMPAGNE & SPARKLING WINES

CZECH REPUBLIC

Znovin Classic Sekt - Demi

Glass 0,15 l

Bottle 0,75 l

Znovin Classic Sekt - Brut

ITALY

Prosecco Spumante Varaschin
Trentino

Bottle 0,75 l

FRANCE

Piper-Heidsieck Brut

Glass 0,15 l

Bottle 0,75 l

Piper-Heidsieck Rosé Sauvage

Taittinger Reserve Brut

Veuve Cliquot Ponsardin

Dom Perignon: Möet et Chandon

Möet & Chandon

Please do not hesitate to contact us for a larger selection of wines.

Bring your own wine

Enjoy the privilege of bringing your own bottle of wine.
Our team members will be happy to open and serve it to you.
A corkage fee of 690 CZK per bottle will be added to your bill.