



CROWNE PLAZA

HOTELS & RESORTS

AN IHG[®] HOTEL

**BANQUET OFFER
2020**

ASK.BOOK.MEET.





Meeting Rooms



Coffee breaks



Technical Equipment



Delegates Rates



Menus & Buffets



Beverages



Wines & Open Bar

Address

Crowne Plaza Bratislava

Hodzovo namestie 2

816 25 Bratislava

Slovakia



conference@cpbratislava.sk



+421 2 5934 8136



www.cpbratislava.sk

Guest Rooms

The hotel features 224 guest rooms including 15 suites.

Guest Room break down

59 Standard Twin Rooms

24 Club Queen Rooms

121 Standard Queen Rooms

1 Club Twin Room











5 Junior King Suite

10 Corner King Suite

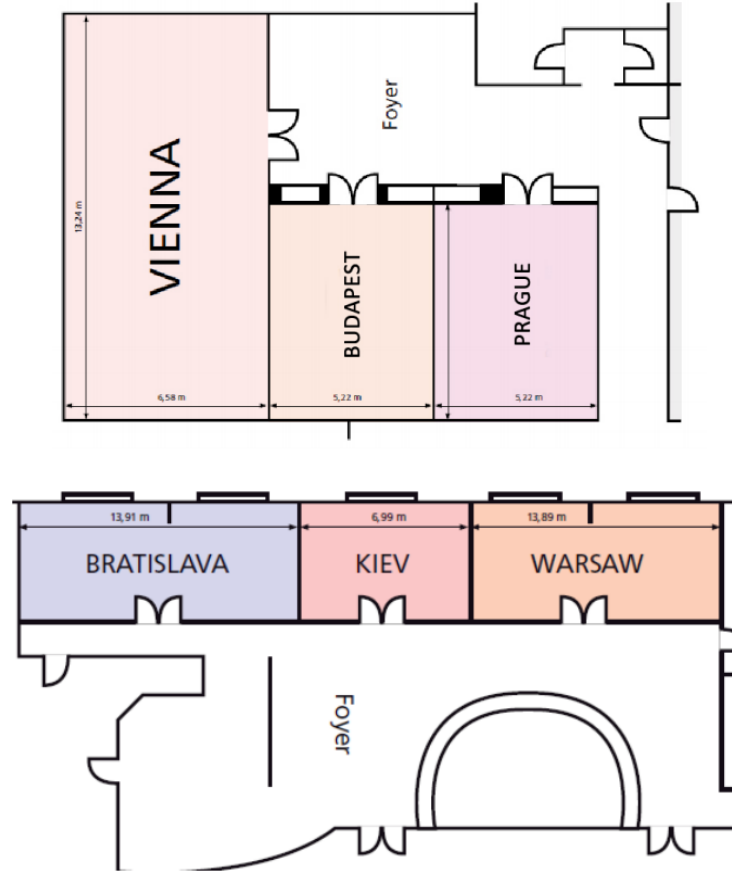
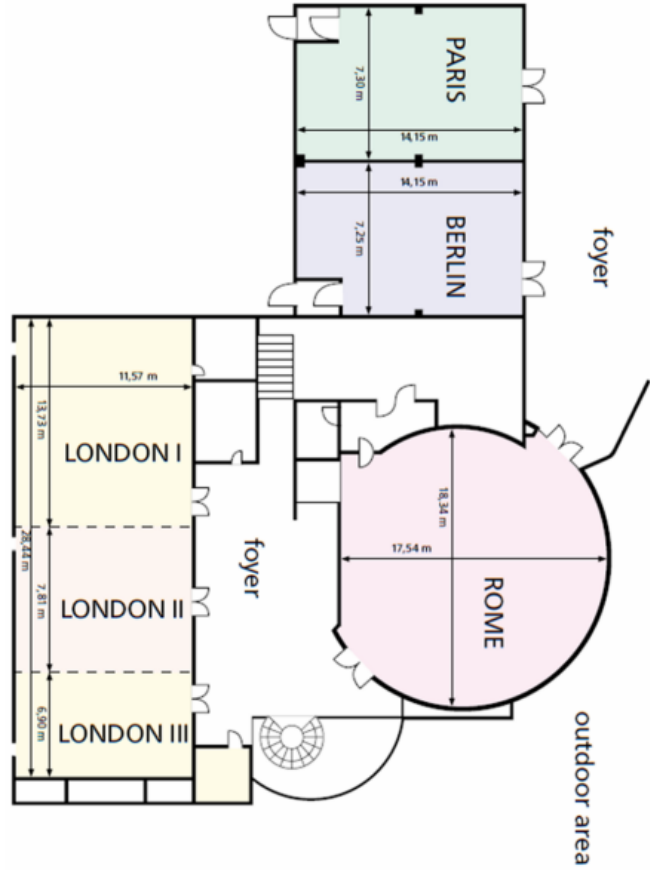
4 Handicapped Rooms



MEETING ROOMS

	 Classroom	 Theatre	 Banquet	 U-Shape	 Boardroom	 Reception	 Half Moon	 Dimensions	 Height	 Natural	Half day Rate	Full day Rate
London	200	350	180	84	80	350	147	329 m ²	2,90		€ 1 100.00	€ 1 600.00
London I	80	100	60	38	32	120	63	159 m ²	2,90		€ 700.00	€ 900.00
London II	50	80	40	30	24	70	42	90 m ²	2,90		€ 500.00	€ 900.00
London III	50	80	40	30	24	70	42	80 m ²	2,90		€ 500.00	€ 900.00
London I+II	140	200	120	66	52	190	105	249 m ²	2,90		€ 900.00	€ 1300.00
London II+III	100	160	80	46	38	140	84	170 m ²	2,90		€ 800.00	€ 900.00
Rome	74	122	120	42	38	180	42	250 m ²	2,90	✓	€ 600.00	€ 1 100.00
Berlin	56	80	60	34	28	70	42	102 m ²	2,90		€ 500.00	€ 800.00
Paris	56	80	60	34	28	70	42	103 m ²	2,90		€ 500.00	€ 800.00
Vienna	40	60	50	30	28	50	35	87 m ²	2,90		€ 500.00	€ 800.00
Prague	16	26	10	16	16	30	7	39 m ²	2,90		€ 300.00	€ 450.00
Budapest	16	26	10	16	16	30	7	39 m ²	2,90		€ 300.00	€ 450.00
Bratislava	42	52	50	32	30	50	35	89 m ²	2,90	✓	€ 500.00	€ 800.00
Kiev	20	26	20	16	12	30	14	45 m ²	2,90	✓	€ 300.00	€ 450.00
Warsaw	42	52	50	32	30	50	35	89 m ²	2,90	✓	€ 500.00	€ 800.00
Lisbon	n/a	n/a	n/a	n/a	8	n/a	n/a	16 m ²	2,90	✓		€ 66.00 / h
Madrid	n/a	n/a	n/a	n/a	6	n/a	n/a	9 m ²	2,90			€ 66.00 / h

FLOOR PLAN



SUMMER TERRACE WITH HERB GARDEN

Suitable for coffee breaks, lunches, dinners and cocktails.

Coffee breaks

Capacity up to 60 people (existing setup with extra stand-by tables)

Lunch and Dinner

capacity up to 50 people (served MENU or BUFFET, existing setup)

capacity up to 80 people (buffet, stand-by tables)

Cocktails

capacity up to 100 people (stand-by tables)

We can arrange for you an external sound system, DJ production and bartender show.

Rental

Full-day rate € 1100

Half-day rate € 600

Rate includes VAT also a back-up meeting space. Rates are excluding of technical equipment.

Hotel is entitled (especially in case of bad weather) to move the event's location from the summer terrace

to the internal areas of the hotel at any time before or during the event.



Technical equipment

Cordless microphone, head microphone	€ 35.00	€ 50.00
Cable microphone, DCN microphone	€ 19.00	€ 25.00

Projection and Video equipment

Data & video projector (till 4 000 ANSI lumen)	€ 75.00	€ 90.00
Data & video projector (till 7 000 ANSI lumen)		€ 390.00
Data & video projector (till 8 000 ANSI lumen)		tba
Projection screen 150x150 (portable)		€ 50.00
Projection screen 180x160 (portable)		€ 70.00
Projection screen 240x180 (portable)		€ 100.00
Projection screen 400x300 (portable frame)		€ 190.00
TV Plasma 42" (102 cm)		€ 120.00
TV Plasma 55" (140 cm)		€ 145.00
TV Plasma 65" (165 cm)		€ 200.00
VGA signals splitting		€ 35.00
Mixpult 12 inputs, 4 outputs		€ 70.00

Interpreter equipment

Build in booth with accessories	€ 400.00	
Portable booth small with accessories	€ 230.00	
Portable booth large ISO with accessories	€ 400.00	
Translating headset 1 pcs	€ 5.00	

Presentation equipment

Flipchart	€ 20.00
White board with accessories	€ 20.00
Pinboard 120x90 cm	€ 20.00
Pinboard 150x125 or 150x100 cm	€ 30.00
Laptop	€ 75.00
Timer Clock	€ 958.00
Printer (color)	tba
Printer (black & white)	tba
Conference phone	€ 20.00
Multimedia lectern	€ 55.00

Others

Dance floor, full size 40,40 m ²	€ 250.00
Sound system (2 loudspeakers RCF 350 W + mixpult)	€ 200.00
Banquet chair cover with ribbon	€ 5.00
Decoration lights	tba
Technical service (per hour)	€ 25.00
Podium NIVTEC, full size 24 m ²	€ 200.00
Podium NIVTEC, block 2x1 m (max. 10 ks)	€ 25.00
Podium NIVTEC, block 1x1 m (max. 3 ks)	€ 15.00

Full-day delegate rate

€ 69.00 per person and day

Full day room rental of the main meeting room

Welcome coffee / tea

Unlimited amount of bottled water during the conference

1 coffee break in the morning

1 Business Lunch (Buffet a la Chef or 3 - course menu)

1 coffee break in the afternoon

AV equipment: beamer, screen and one cable microphone in the main meeting room

Flipchart in the main meeting room

Free Wi-Fi Internet access

Crowne Meetings Director – meeting coordinator

Half –day delegate rate

€ 59.00 per person and half-day

Half day room rental of the main meeting room

Welcome coffee / tea

Unlimited amount of bottled water during the conference

1 coffee break in the morning or afternoon

1 Business Lunch (Buffet a la Chef or 3 - course menu)

AV equipment: beamer, screen and one cable microphone in the main meeting room

Flipchart in the main meeting room

Free Wi-Fi Internet access

Crowne Meetings Director - meeting coordinator

Executive day delegate rate

€ 82.00 per person and day

Bratislava boardroom rental

Welcome coffee / tea

Unlimited amount of bottled water during the conference

1 coffee break in the morning (incl. the use of the espresso machine)

1 Business Lunch (Buffet a la Chef or 3 - course menu)

1 coffee break in the afternoon (incl. the use of the Espresso machine)

AV equipment: beamer, screen and one cable microphone in the main meeting room

Flipchart in the main meeting room

One English and one regional complimentary newspaper

Crowne Meetings Director - meeting coordinator

Delegate rates are available for min 15 persons



Early morning

Natural and flavored water
Coffee and tea

€ 4.50 per person

Energy & Citrus

Lime and orange curd with Granola
Chia yogurth with blueberry coulie
Sliced orange and red grapefruit
Assortment of dried fruits, seeds and nuts
Natural and flavored water
Coffee and tea

€ 7.50 per person

Donuts & Mint

Choice of donuts with toppings
2 kinds of fruit „Gazpacho“ with mint sirup
Whole seasonal fruit
Assortment of dried fruits, seeds and nuts
Natural and flavored water
Coffee and tea

€ 7.50 per person

Chocolate & Strawberry

Homemade Brownie from dark Belgium chocolate and nuts
Strawberry and pineapple ragout with Creme Fraiche and a drop of balsamic glaze
Whole seasonal fruit
Assortment of dried fruits, seeds and nuts
Natural and flavored water
Coffee and tea

€ 7.50 per person

Muesli & Fruit

Homemade Bircher muesli with apples, forest fruit and nuts
Panna Cotta with mango and raspberry coulie
Sliced seasonal fruit
Assortment of dried fruits, seeds and nuts
Natural and flavored water
Coffee and tea

€ 7.50 per person

Strudels & Herbs

Choice of strudels with lukewarm lavender-vanilla sauce
Honey-cinnamon Cottage cheese with caramelized pumpkin seeds
Whole seasonal fruit
Assortment of dried fruits, seeds and nuts
Natural and flavored water
Coffee and tea

€ 7.50 per person

AFTERNOON COFFEE BREAKS

Fruity & Veggie

€ 9.00 per person

Shrimps salad with pineapple, Iceberg and cocktail dressing
Wholegrain baguette with grilled vegetables, rocket and Feta cheese
Forest berries cheesecake
Whole seasonal fruit
Assortment of dried fruits, seeds and nuts
Natural and flavored water
Coffee and tea

Oriental & Cucumber

€ 9.00 per person

Seasoned tartare from fresh cucumber with horseradish mousse and red pepper flakes
Bagel sandwich with chicken curry salad and grape
Rice – coconut pudding with Goji
Sliced seasonal fruit
Assortment of dried fruits, seeds and nuts
Natural and flavored water
Coffee and tea

Mediterranean & Basil

€ 9.00 per person

Ciabatta with Mortadella, rocket and sun dried tomato pesto
Caprese „Bambini“ salad with fresh basil
Black & White tartlets with double color Ricotta mousse
Whole seasonal fruit
Assortment of dried fruits, seeds and nuts
Natural and flavored water
Coffee and tea

Nordic & Lingonberry

€ 9.00 per person

Smørrebrød with roasted beef slices, capers mayonnaise and red onion
Smoked salmon with black currant, scrambled eggs, honey mustard and dill
Homemade raspberry sponge cake
Whole seasonal fruit
Assortment of dried fruits, seeds and nuts
Natural and flavored water
Coffee and tea

Tex-Mex & Ginger

€ 9.00 per person

Tortilla wrap with poultry ham, Coleslaw salad, lettuce and tomatoes
Homemade ginger and cinnamon mini muffins
White Quinoa with tomato, corn, green bell pepper and ground cumin
Choice of chunky cubes from seasonal melons with brown sugar
Assortment of dried fruits, seeds and nuts
Natural and flavored water
Coffee and tea

„Modern non-allergen break“

€ 11.00 per person

BIO red lentil salad with diced seasonal vegetables, BIO hempseeds oil and crunchy garlic
Carrot-ginger mousse with honey coated sweet pea
Choice of freshly cutted seasonal fruits with strong mint-ginger essence
Homemade apple purée with star-anise and rum soaked raisins
Water filtered with Japanese Binchō-tan charcoal
Coffee and tea

CHOOSE YOUR OWN COFFEE BREAK

Coffee (7g)	€ 1.80
Espresso (7g)	€ 2.50
Selection of teas (portion)	€ 2.50
Mini pork crackling scones (25g)	€ 1.00
Mini cheese scones (25g)	€ 1.00
Mini multigrain sticks (25g)	€ 1.00
Mini raisins roll (35g)	€ 1.50
Mini chocolate Danish pastry (30g)	€ 1.50
Mini Danish pastry mix (25g)	€ 1.00
American Donut with topping (55g)	€ 3.00
Homemade Brownie from dark Belgium chocolate (65g)	€ 3.00
Homemade mini muffin (45g)	€ 2.00
Apple strudel (75g)	€ 2.50
Curd strudel (75g)	€ 2.50
Poppy seed - sour cherry strudel (100g)	€ 3.00
Mini sweet croissant (40g)	€ 2.00
Mini cheese croissant (50g)	€ 2.50
Fresh sliced fruit (100g)	€ 6.50
Mixed whole seasonal fruit (1kg)	€ 14.00
Fresh squeezed juices (1dl)	€ 3.00

Items and prices are calculated for 1 person.

Coffee break is available for min. 5 persons.

Lunch box I.

€ 22.00 per person

White toast bread sandwich with poultry ham and blue cheese mousse
Ciabatta sandwich Caprese
Whole seasonal fruit (1kind)
Yogurt-fruit drink
Filled croissant (pre-packed)
Mineral water and fruit juice

Lunch box II.

€ 22.00 per person

White toast bread sandwich with smoked pork neck and horseradish mayo
Bagel with cheese –chive mousse, rocket
Whole seasonal fruit (1kind)
Yogurt-fruit drink
Muesli bar stick
Mineral water and fruit juice

If you would like to build your own buffet our Sales Manager will be happy to assist you. Buffet is available for min 15 persons



BANQUET MENU

3 – COURSE MENU 1

€ 22.00 per person

Light vegetable cream soup, herb croutons, crème fraiche

Slowly baked chicken breasts with mustard crust, grilled vegetable, potato roesti,
red wine sauce

Viennese coconut cake, fruit sauce, chocolate shaves

3- COURSE MENU 2

€ 24.00 per person

Fresh cheese terrine, cucumber tartare, lamb´s lettuce, balsamic reduction

Grilled pork loin on lentil-vegetable ragout, rocket salad

Sacher cake, chocolate sauce, whipped cream

3- COURSE MENU 3

€ 28.00 per person

Mozzarella Caprese, diced tomatoes, basil pesto and micro greens

Grilled wild salmon, creamy spinach, boiled baby potatoes, grilled lime, fresh herbs

Yoghurt Panna Cotta, forest berries ragout, whipped cream, fresh mint

3- COURSE MENU 4

€ 30.00 per person

Beetroot risotto, Parmesan shaves, Rocket, crushed black pepper

“Sous Vide” style baked beef leg with grilled root vegetable, garlic-potato mash, thyme Demi-glace

Strawberry cheesecake, whipped cream, fresh mint

4- COURSE MENU

€ 35.00 per person

Smoked salmon on spinach Panna Cotta, honey-mustard sauce, fresh dill

Mushrooms cappuccino, chive oil, Parmesan stick

Lamb leg confit, Ratatouille vegetable, Dauphinoise potatoes, honey Gravy sauce

Lukewarm homemade pears crumble cake, cinnamon curd, fresh mint

Menus are available for min 10 persons



CROWNE PLAZA FINGER FOOD BUFFET

Cocktail Buffet Fresh!

Build your own buffet:

Meatless

Carrot-ginger mousse with honey coated sweet pea	60 g	€ 3.50
Vegetable spring rolls with sweet chili sauce	40 g	€ 2.50
Caprese „Bambini“ salad with fresh basil	60 g	€ 3,50
Vegetable Dim Sum with soya sauce (2pcs)	40 g	€ 2.50

Meat

Yakitori chicken skewer with soya sauce	40 g	€ 3.50
Cajun grilled tiger prawn with curry mayo	40 g	€ 4.50
Meatball with sweet chili sauce	40 g	€ 2.50
Chicken stripes in cornflakes	60 g	€ 3.50
Mini pork schnitzel (40g) and potato salad	100 g	€ 4.00

Side –dishes

Fresh baked bread rolls and butter	80 g	€ 1.50
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Desserts

Black & White tartlets with double color Ricotta mousse	60 g	€ 4.50
Rice – coconut pudding with Goji	60 g	€ 4.00
Fruit skewer with chocolate	50 g	€ 3.50
Mini Sacher cube	50 g	€ 3.00

Canapés and Sandwiches

	<u>Canapés</u>		<u>Sandwiches</u>	
Ham	30 g	€ 2.50	50 g	€ 3.00
Cheese	30 g	€ 2.50	50 g	€ 3.00
Salami	30 g	€ 2.50	50 g	€ 3.00
Ham mousse	30 g	€ 2.50	50 g	€ 3.00
Blue cheese mousse	30 g	€ 2.50	50 g	€ 3.00
Cheese mousse	30 g	€ 2.50	50 g	€ 3.00
Olive tapenade	30 g	€ 3.00	50 g	€ 3.50
Tomato relish	30 g	€ 3.00	50 g	€ 3.50
Smoked pork neck with cucumber and horseradish	30 g	€ 3.00	50 g	€ 3.50
Tuna fish mousse	30 g	€ 3.00	50 g	€ 3.50
Emental cheese with grape	30 g	€ 3.00	50 g	€ 3.50
Cottage cheese with salami and olive	30 g	€ 3.00	50 g	€ 3.50
Baby shrimps with pineapple	30 g	€ 3.50	50 g	€ 4.50
Brie cheese with strawberry	30 g	€ 3.50	50 g	€ 4.50
Baby Mozzarella with basil pesto and cherry tomatoes	30 g	€ 4.00	50 g	€ 5.00
Prosciutto and Cantaloupe melon	30 g	€ 4.00	50 g	€ 5.00
Smoked salmon with giant caper	30 g	€ 4.00	50 g	€ 5.00



Buffet "A LA CHEF" I.

Standardly balanced buffet based on seasonal products.

Buffet includes:

Selection of fresh seasonal vegetable

Seasonal mesclun salad

Condiments and dressings

Bread rolls and butter

2 x starter

Soup

1 x meat dish

1 x fish dish

1 x vegetarian or pasta dish

2 x side dishes

1 x vegetable dish

2 kinds of desserts

Whole seasonal fruit

€ 25.00 per person

Buffet „A LA CHEF“ II.

Standardly balanced buffet based on seasonal products.

Buffet includes:

Selection of fresh seasonal vegetable

Seasonal mesclun salad

Condiments and dressings

Bread rolls and butter

2 starters

Soup

2 x meat dishes

1 x fish dish

1 x vegetarian dish

1 x pasta dish

2 x side dishes

1 x vegetable dish

2 kinds of desserts

Sliced seasonal fruit

€ 28.00 per person

Special offer to your buffet

Traditional Slovak soup „Kapustnica“

sour cabbage, sausage, prunes, mushrooms, pork and smoked pork meat,
homemade white bread

€ 5.00 / 0,25 l

Whole baked suckling pig

marinated with garlic and beer served with traditional condiments
and homemade white bread

(mustard, horseradish and pickled vegetable)

€ 490.00 / apx 20 kg

Honey glazed smoked pork loin

Pickled vegetable, horseradish sauce, homemade white bread

€ 8.00 / 150g

Homemade marinated salmon Gravlax

Honey-mustard sauce, pickled onion pearls and Ice berg chiffonade

€ 150,00 / 1 fillet of salmon apx 1,4 kg

Whole cooked smoked pork ham

mustard, horseradish, pickled vegetable, homemade white bread

€ 395.00 / apx 10kg

** 1 suckling pig or pork ham is maximum for 70 persons.*

*** 1 fillet of salmon is maximum for 30 persons*

Business lunch

Selection of fresh seasonal vegetable

Seasonal mesclun salad

Condiments and dressings

Soup of the day

Bread rolls and butter

Mini beef burger with vegetable and mayo

Mini BLT sandwich

Grilled vegetable skewer with basil pesto

Bagel sandwich with chicken curry salad and grape

Tortilla wrap Caprese

Forest berries cheesecake

Sliced seasonal fruit

American coffee or tea

€ 24.00 per person

Buffet „International“

Scandinavian beet root salad with apples

Coleslaw salad

Balkan cucumber salad with sour cream and dill

Assortment of seasonal lettuces with condiments and dressings

Tomato & Mozzarella on Caprese style with olive oil and basil

Air-dried Italian ham with Cantaloupe melon and Parmesan

Bread rolls and butter

French onion soup with cheese mini baguettes

Chicken breasts Saltimbocca, Napolitana sauce and Penne

Sheep cheese “Bryndza” pies with roasted bacon and onion

Tafelspitz – boiled beef with potatoes and root vegetable

„Seafood,, Thermidor gratinated in cream sauce

Gnocchi with Alfredo sauce

Grilled zucchini and eggplant with garlic and thyme

Rice

2 kinds of seasonal desserts from our pastry

Choice of whole fresh fruit

€ 30.00 per person

Buffet „ Germanic ”

Cauliflower salad with mustard dressing
Bavarian sausage salad with vegetables and potatoes
Munich salad of white cabbage with carrot and bacon
German potato salad

Schwarzwald smoked pork ham with mustard-horseradish sauce
Obatzda-cheese and butter spread with red onion
Pretzels and butter

Eintopf suppe
(thick vegetable soup with meat dumplings)

Fried pork schnitzel
Roasted pork neck and “bratwurst” with stewed sour cabbage
Roasted chicken legs with brown onion sauce
Zander fillet with roasted leek and mushrooms
Vienna dumpling
Cheese „Spaetzle”
Stewed white cabbage on bacon

2 kinds of seasonal desserts from our pastry
Choice of sliced fresh fruit

€ 32.00 per person

Buffet „Gourmet”

Oriental spicy rice noodles salad with chicken and vegetable
Crowne Plaza „ Caesar” salad with anchovies dressing and croutons
Mediterranean salad from roasted vegetables and potatoes,
marinated with balsamic dressing
Sicilian tomato salad with tuna and red onion
Selection of seasonal lettuces with condiments and dressings

Baby Mozzarella with cherry tomatoes marinated with basil pesto
Slices of roasted beef Entrecôte with mustard – mayonnaise sauce
Bread rolls and butter

Carrot cream with orange oil and cinnamon croutons

Slowly roasted lamb leg on Sous Vide style with thyme served with Tzatziki
Roasted chicken legs marinated in light herb yoghurt
Scandinavian meat balls in creamy sauce with green pepper
Grilled salmon with julienne vegetable and butter sauce
Italian pasta with zucchini, black olives, garlic, basil pesto and cherry tomatoes
Creamy polenta seasoned with mushrooms and garlic
Canton fried rice
Baked Lyonnaise potatoes with roasted onion

3 kinds of seasonal desserts from our pastry
Choice of sliced fresh fruit

€ 37.00 per person

BBQ buffet menu I.

Salad

3 kinds of fresh vegetable with condiments and dressings

Meat from the grill

Pork loin 80 g

Chicken breast „Supreme“ 80 g

Salmon 100g

Side dish not just form the grill

Baked potato with sour cream 100g

Grilled vegetable 100g

Basmati rice 80g

Sauce

Honey-mustard

BBQ

€ 34.00 per person

Buffets are available for min. 15 persons.

BBQ buffet menu II.

Salad

3 kinds of fresh vegetable with condiments and dressings

Meat from the grill

Pork neck 80 g

Chicken breast „Supreme“ 80 g

Tilapia 80g

Side dish not just form the grill

Grilled corn on the cob 110g

Potato wedges 100g

Basmati rice 80g

Sauce

Sweet chilli

Garlic sour cream

€ 29.00 per person



MINERAL WATER

Bonaqua sparkling	0,25 l	€ 2.40
Bonaqua soft	0,25 l	€ 2.40
Bonaqua still	0,25 l	€ 2.40
Römerquelle sparkling	0,75 l	€ 4.20
Römerquelle still	0,75 l	€ 4.20

SOFT DRINKS

Coca Cola, Coca Cola Zero, Sprite	0,20 l	€ 2.60
Fanta orange	0,20 l	€ 2.60
Tonic, Ginger	0,25 l	€ 2.60
Fuze Tea black – peach & hibiscus	0,25 l	€ 2.80
Fuze Tea black – lemon & lemon grass	0,25 l	€ 2.80
Fuze Tea green - mango & camomile	0,25 l	€ 2.80
Cappy Apple	0,25 l	€ 2.80
Cappy Orange	0,25 l	€ 2.80
Cappy Grapefruit	0,25 l	€ 2.80
Cappy Blackcurrant	0,25 l	€ 2.80
Cappy Multivitamin	0,25 l	€ 2.80
Cappy Strawberry	0,25 l	€ 2.80
Vinea white	0,25 l	€ 2.60
Vinea red	0,25 l	€ 2.60
Red Bull	0,25 l	€ 5.30

BEER

DRAUGHT:

Budweiser Budvar premium lager	0,30 l	€ 3.20
Budweiser Budvar premium lager	0,50 l	€ 4.90

BOTTLE:

Budweiser Budvar premium lager	0,33 l	€ 3.30
Budweiser Budvar non-alcoholic	0,33 l	€ 3.30
Budweiser Budvar premium dark lager	0,33 l	€ 3.30

COFFEE AND HOT BEVERAGES

Espresso	7 g	€ 2.50
Tea	1,5 – 2,5 g	€ 2.50

CORKAGE FEE

Wine	0,75 l	€ 10.00
Wine	1,00 l	€ 13.00
Spirits	0,70 l	€ 15.00
Spirits	1,00 l	€ 21.00



SPARKLING WINE, PROSECCO, CHAMPAGNE

	0,1 l	0,75 l
Hubert L'Original Brut, Slovakia	4.00 €	27.00 €
Hubert L'Original Rosé Brut, Slovakia	4.00 €	27.00 €
Hubert non-alcoholic sparkling wine	3.00 €	21.00 €
Prosecco Millesimato Brut, Giovanni Barazza, Italy	4.50 €	30.00 €
Champagne Brut, Pol Couronne, France, brut		79.00 €

WHITE WINE

Crowne Plaza „Cuvée white“, limited edition <i>Weingut Temer, Austria, dry</i>	0,75 l	18.00 €
Chardonnay <i>Winterberg, Slovakia, semidry</i>	0,75 l	21.00 €
Pinot Grigio <i>Giovanni Barazza, Italy, dry</i>	0,75 l	24.00 €
Rulandské šedé <i>Chateau Modra, Slovakia, dry</i>	0,75 l	19.00 €
Veltlínske zelené <i>Vino Nichta, Slovakia, dry</i>	0,75 l	19.00 €

ROSÉ WINE

Frankovka modrá <i>Winterberg, Slovakia, semidry</i>	0,75 l	21.00 €
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RED WINE

Crowne Plaza „Cuvée red“, limited edition <i>Weingut Temer, Austria, dry</i>	0,75 l	18.00 €
Cabernet Sauvignon <i>Chateau Modra, Slovakia, dry</i>	0,75 l	19.00 €
Frankovka modrá <i>Vino Nichta, Slovakia, dry</i>	0,75 l	19.00 €
Merlot <i>Giovanni Barazza, Italy, dry</i>	0,75 l	24.00 €
Svätovavrinecké <i>Vino Nichta, Slovakia, dry</i>	0,75 l	19.00 €

APERITIVS

Martiny Dry, Bianco, Rosso	0,08 l	€ 4.00
Campari	0,04 l	€ 5.00

SPIRITS

Borovička (juniper brandy)	0,04 l	€ 4.00
Slivka (plum brandy)	0,04 l	€ 4.00
Hruška (pear brandy)	0,04 l	€ 4.00

RUM & TEQUILA

Captain Morgan Spiced rum	0,04 l	€ 4.50
Captain Morgan White rum	0,04 l	€ 4.50
Jose Cuervo Especial Classico tequila	0,04 l	€ 5.50

GIN & VODKA

Smirnoff Red vodka	0,04 l	€ 4.50
Gordon's London Dry gin	0,04 l	€ 5.00
Gordon's Premium Pink gin	0,04 l	€ 5.00

WHISKY SCOTCH & IRISH

Johnnie Walker Red Label Old Scotch Whisky	0,04 l	€ 5.00
Chivas Regal 12 years Premium Scotch Whisky	0,04 l	€ 7.50
Jameson Irish Whiskey	0,04 l	€ 5.50

BOURBON WHISKEY

Jim Beam Kentucky Straight Whiskey	0,04 l	€ 5.00
Jack Daniel's Tennessee Whiskey	0,04 l	€ 6.00
Bulleit Bourbon	0,04 l	€ 7.50

LIQUERS

Fernet Stock, Citrus	0,04 l	€ 4.00
Becherovka	0,04 l	€ 4.00
Jägermeister	0,04 l	€ 4.50
Bailey's Irish Cream	0,04 l	€ 5.50

BRANDY AND COGNAC

Karpatské Brandy Špeciál	0,04 l	€ 8.00
Metaxa 5*	0,04 l	€ 4.50
Martell VS	0,04 l	€ 7.00



SILVER Open Bar

Selection of local mineral water, soft drinks (Coca Cola, Fanta, Sprite, Tonic), coffee, tea

1 hour / € 8.00 per person

2 hours / € 12.00 per person

3 hours / € 14.00 per person

GOLD Open Bar

Selection of mineral water, soft drinks (Coca Cola, Fanta, Sprite, Tonic), coffee, tea,
selection of Crowne Plaza Cuvée wines (white, red),
Budvar Budweiser Lager beer

1 hour / € 14.00 per person

2 hours / € 24.00 per person

3 hours / € 34.00 per person

Including a selection of bar snacks

PLATINUM Open Bar

Selection of local mineral water, soft drinks (Coca Cola, Fanta, Sprite, Tonic), coffee, tea,
selection of Crowne Plaza Cuvée wines (white, red), sparkling wine Hubert L 'Original Brut, Budvar
Budweiser Lager beer, selection of traditional Slovak spirits, Martini (Dry, Bianco, Rosso), Campari
Orange/Soda, Gin & Tonic, Vodka & Juice, Rum & Coke, Whisky Johnnie Walker Red label

1 hour / € 24.00 per person

2 hours / € 34.00 per person

3 hours / € 44.00 per person

Including a selection of bar snacks

CROWNE PLAZA Open Bar

Complete selection of PLATINUM Open Bar, international mineral waters,
Sherry Dry, Port Ruby, Bailey's Irish Cream, tequila Jose Cuervo Classico,
wide range of international Whiskeys, cognac Courvoisier VSOP

1 hour / € 44.00 per person

2 hours / € 54.00 per person

3 hours / € 64.00 per person

Including a selection of bar snacks

WHY CROWNE PLAZA BRATISLAVA? ASK. BOOK. MEET.



City centre location



Only 40 minutes from
Vienna International
Airport

Biggest conference hotel
in Bratislava



Great for all kinds of
social events
(weddings, graduation
parties, X-mas parties)



Spacious lobby for
registration or
exhibitions

Hotel in new and
undiscovered destination



Crowne Plaza Meetings
Director

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