

Conference & Banqueting

by Hilton Prague



Dear Valued Guest,

It is our goal to exceed your expectations and to make every event a unique occasion. In this menu you will find a variety of choices for each meal period to match that of your needs. We follow a firm policy to use only fair priced, sustainable and the freshest ingredients combined with modern technology and cooking methods to provide you with an unforgettable dining experience.

We are proud to announce that over the years, our team has been awarded with multiple international awards in culinary arts, pastry and mixology. Our Culinary team boasts a wealth of experience and we have had the honor to prepare meals for presidents, dignitaries and celebrities alike. We will be honoured to serve you.

We look forward to hosting your event in the near future and to personally take care of you and your guests in our hotel.

Franco Luise

Executive Chef & Hilton Prague Culinary Team

Good to know:

- All prices are per person and including VAT.
- All prices are subject to 10% service charge.
- All offers are valid for events of maximum 50 delegates if not stated differently.





OUR
Offer

BREAKFAST

COFFEE BREAKS

LUNCHES

RECEPTIONS

BUFFET DINNERS

GALA MENUS

BEVERAGES

WINE LIST



Small Meetings
by Hilton Prague


Hilton
PRAGUE

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Breakfast





Breakfast

Continental BREAKFAST

445
CZK

Selection of Fruit Juices

Freshly Baked Danish Pastries,
Croissants and Hilton Muffins

Homemade Breads, Toasts and Rolls

Butter, Margarine, Jam and Marmalade

Freshly Brewed Coffee and Tea

Standard serving time - 1 hour.

A multi-tiered wooden serving cart is the central focus, displaying a variety of breakfast items. The top tier features several small glass jars of smoothies in orange and red, alongside a yogurt parfait with granola and fruit. The middle tier is filled with more yogurt parfaits, some topped with fresh fruit like raspberries and kiwi. The bottom tier also displays a selection of smoothies and yogurt parfaits. The cart is set against a background of a modern interior with a colorful patterned carpet and a small table with a vase of flowers.

Coffee Breaks

Monday Morning COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Mini "Bábovka" with Vanilla Custard

Rye Bread with Grilled Eggplant
and Tomato

Seasonal Fruit

Freshly Brewed Coffee and Tea

Mini "Bábovka" with Vanilla Custard

Rye Bread with Grilled Eggplant
and Tomato

Seasonal Fruit

Vegan Mini Croissants with Quinoa
and Vegetable Medley

Freshly Brewed Coffee and Tea

Mini "Bábovka" with Vanilla Custard

Rye Bread with Grilled Eggplant
and Tomato

Seasonal Fruit

Vegan Mini Croissants with Quinoa
and Vegetable Medley

Raspberry & Passion Fruit Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Tuesday Morning COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Croissants Filled
with Apricot Jam

Spinach Mini Tartlets

Seasonal Fruit

Freshly Brewed Coffee and Tea

Croissants Filled
with Apricot Jam

Spinach Mini Tartlets

Seasonal Fruit

Porridge Rolls

Freshly Brewed Coffee and Tea

Croissants Filled
with Apricot Jam

Spinach Mini Tartlets

Seasonal Fruit

Porridge Rolls

Orange & Mango Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Wednesday Morning

COFFEE BREAK

Silver

COFFEE BREAK

325
CZK

Gold

COFFEE BREAK

375
CZK

Diamond

COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Linzer Cake

Reuben Sandwiches

Seasonal Fruit

Freshly Brewed Coffee and Tea

Linzer Cake

Reuben Sandwiches

Seasonal Fruit

Cucumber & Spiced
Tofu Cream Sandwiches

Freshly Brewed Coffee and Tea

Linzer Cake

Reuben Sandwiches

Seasonal Fruit

Cucumber & Spiced
Tofu Cream Sandwiches

Melon & Strawberry
with Mint Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Thursday Morning COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

White and Dark
Chocolate Crumble

Vegetable Medley Wraps

Seasonal Fruit

Freshly Brewed Coffee and Tea

White and Dark
Chocolate Crumble

Vegetable Medley Wraps

Seasonal Fruit

Avocado Pancakes
with Blueberries and Ginger
Syrup

Freshly Brewed Coffee and Tea

White and Dark
Chocolate Crumble

Vegetable Medley Wraps

Seasonal Fruit

Avocado Pancakes
with Blueberries and Ginger Syrup

Cranberry & Pear Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Friday Morning COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Mini Vanilla Muffins
with Mini Jam Tubes

Roast Beef Sliders

Seasonal Fruit

Freshly Brewed Coffee and Tea

Mini Vanilla Muffins
with Mini Jam Tubes

Roast Beef Sliders

Seasonal Fruit

Granola and Greek Yoghurt
Verrines

Freshly Brewed Coffee and Tea

Mini Vanilla Muffins
with Mini Jam Tubes

Roast Beef Sliders

Seasonal Fruit

Granola and Greek Yoghurt
Verrines

Tropical Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Saturday Morning COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Vanilla Cones Filled with Pastry
Cream and Raspberries

Caprese Focaccia

Seasonal Fruit

Freshly Brewed Coffee and Tea

Vanilla Cones Filled with Pastry
Cream and Raspberries

Caprese Focaccia

Seasonal Fruit

Tandoori Chicken Wraps

Freshly Brewed Coffee and Tea

Vanilla Cones Filled with Pastry
Cream and Raspberries

Caprese Focaccia

Seasonal Fruit

Tandoori Chicken Wraps

Apple & Ginger Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Sunday Morning COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Mini Donuts Filled
with Vanilla Cream

Prague Ham and Creamy
Cheese Scones

Seasonal Fruit

Freshly Brewed Coffee and Tea

Mini Donuts Filled
with Vanilla Cream

Prague Ham and Creamy
Cheese Scones

Seasonal Fruit

Creamy Tofu in Poppy
Seed Muffins

Freshly Brewed Coffee and Tea

Mini Donuts Filled
with Vanilla Cream

Prague Ham and Creamy Cheese
Scones

Seasonal Fruit

Creamy Tofu in Poppy
Seeds Muffin

Mixed Wild Berry Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Monday Afternoon

COFFEE BREAK

Silver

COFFEE BREAK

325
CZK

Gold

COFFEE BREAK

375
CZK

Diamond

COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Coconut Rice Pudding

Green Tramezzini

Seasonal Fruit

Freshly Brewed Coffee and Tea

Coconut Rice Pudding

Green Tramezzini

Seasonal Fruit

Low Fat Cheese
and Vegetable Cornets

Freshly Brewed Coffee and Tea

Coconut Rice Pudding

Green Tramezzini

Seasonal Fruit

Low Fat Cheese
and Vegetable Cornets

Apple, Pineapple & Ginger Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Tuesday Afternoon COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Salted Chocolate Fudges

Veggie Rolls

Seasonal Fruit

Freshly Brewed Coffee and Tea

Salted Chocolate Fudges

Veggie Rolls

Seasonal Fruit

Apple Strudel

Freshly Brewed Coffee and Tea

Salted Chocolate Fudges

Veggie Rolls

Seasonal Fruit

Apple Strudel

Papaya & Mandarin Smoothie

Coffee Machine, allowing you to brew fresh Espresso, Macchiato and Cappuccino

Standard serving time - 30 minutes.

Wednesday Afternoon COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Sutlac Rice Pudding

Eggplant Hummus, Confit
Tomato and Pita Bread

Seasonal Fruit

Freshly Brewed Coffee and Tea

Sutlac Rice Pudding

Eggplant Hummus, Confit
Tomato and Pita Bread

Seasonal Fruit

Pistachio Cookies

Freshly Brewed Coffee and Tea

Sutlac Rice Pudding

Eggplant Hummus, Confit Tomato
and Pita Bread

Seasonal Fruit

Pistachio Cookies

Peach & Raspberry Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Thursday Afternoon

COFFEE BREAK

Silver

COFFEE BREAK

325
CZK

Gold

COFFEE BREAK

375
CZK

Diamond

COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Chocolate Basket with Fruit
Compote

Grilled Vegetable Skewers
with Herbs and Halloumi

Seasonal Fruit

Freshly Brewed Coffee and Tea

Chocolate Basket with Fruit
Compote

Grilled Vegetable Skewers
with Herbs and Halloumi

Seasonal Fruit

Carrot Cake

Freshly Brewed Coffee and Tea

Chocolate Basket with Fruit
Compote

Grilled Vegetable Skewers
with Herbs and Halloumi

Seasonal Fruit

Carrot Cake

Melon & Banana Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Friday Afternoon

COFFEE BREAK

Silver

COFFEE BREAK

325
CZK

Gold

COFFEE BREAK

375
CZK

Diamond

COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Belgian Mini Waffles
with Chantilly Cream and Fruit

Avocado & Chicken Club
Sandwich

Seasonal Fruit

Freshly Brewed Coffee and Tea

Belgian Mini Waffles
with Chantilly Cream and Fruit

Avocado & Chicken Club
Sandwich

Seasonal Fruit

Lemon Brownies

Freshly Brewed Coffee and Tea

Belgian Mini Waffles
with Chantilly Cream and Fruit

Avocado & Chicken Club
Sandwich

Seasonal Fruit

Lemon Brownies

Plum & Almond Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Saturday Afternoon

COFFEE BREAK

Silver

COFFEE BREAK

325
CZK

Gold

COFFEE BREAK

375
CZK

Diamond

COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Passion Fruit & Tapioca Pudding

Spinach Phyllo Strudel

Seasonal Fruit

Freshly Brewed Coffee and Tea

Passion Fruit & Tapioca Pudding

Spinach Phyllo Strudel

Seasonal Fruit

Green Apple Crumble

Freshly Brewed Coffee and Tea

Passion Fruit & Tapioca Pudding

Spinach Phyllo Strudel

Seasonal Fruit

Green Apple Crumble

Kiwi & Orange Smoothie

Coffee Machine, allowing you to brew fresh Espresso, Macchiato and Cappuccino

Standard serving time - 30 minutes.



Sunday Afternoon

COFFEE BREAK

Silver

COFFEE BREAK

325
CZK

Gold

COFFEE BREAK

375
CZK

Diamond

COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Acai & Guarana Mousse

Vegetable Samosas with 3 Dips

Seasonal Fruit

Freshly Brewed Coffee and Tea

Acai & Guarana Mousse

Vegetable Samosas with 3 Dips

Seasonal Fruit

Apple Pie

Freshly Brewed Coffee and Tea

Acai & Guarana Mousse

Vegetable Samosas with 3 Dips

Seasonal Fruit

Apple Pie

Apricot & Orange Smoothie

Coffee Machine, allowing you to brew fresh Espresso, Macchiato and Cappuccino

Standard serving time - 30 minutes.



Healthy COFFEE BREAKS

Healthy

COFFEE BREAK

Freshly Brewed Coffee and Tea

Choice of Fresh Fruit and Vegetable Juices

Vegetable Crudités with Avocado Dip

Raspberry Smoothie

Cereal Bar

Natural Fruit and Yoghurt

Soy Milk

Rye Bread with Goat Cheese

Wrap with Spicy Chicken and Green Leaves

Sliced Fresh Fruit

Selection of Fruit Tea

425
CZK

Avocaderia

COFFEE BREAK

Freshly Brewed Coffee and Tea

Avocado-Lime Cheesecake

Avocado-Mango Smoothie

Avocado-Banana Crêpes

Avocado-Mediterranean Toast

Selection of Seasonal Fruit

Selection of Fruit Tea

425
CZK

Standard serving time - 30 minutes.



Themed Afternoon COFFEE BREAKS

Milk & Cookies COFFEE BREAK

375
CZK

Freshly Brewed Coffee and Tea

Crème Caramel
with Yoghurt & Lemon

Selection of Sweet & Savoury
Cookies

Vanilla & Chocolate
Milk Smoothies

Chicken Breast & Ratatouille
Mini Sandwiches

Bagels & Donuts COFFEE BREAK

375
CZK

Freshly Brewed Coffee and Tea

Selection of Donuts

Strawberry & Ginger Smoothie

Roast Beef and Lettuce Bagels

Smoked Salmon, Cucumber
and Goat Cheese Bagels

American Diner COFFEE BREAK

375
CZK

Freshly Brewed Coffee and Tea

Red Velvet Cake

Apple Pie

Rolled Club Sandwich

Beef Sliders

Continues on next page

Standard serving time - 30 minutes.



Themed Afternoon COFFEE BREAKS

Luna Park COFFEE BREAK

375
CZK

Freshly Brewed Coffee and Tea
Caramelized Popcorn
Candy Floss
Marshmallow
Corn Dogs
Beef Mini Tacos
Vegetable Lollipops

Cupcake Mania! COFFEE BREAK

375
CZK

Freshly Brewed Coffee and Tea
Vanilla, Chocolate
and Pistachio Cupcakes
Salted Cereal Muffin
with Yoghurt and Spinach
Fruit Skewers with Raspberry Purée
Cucumber and Green
Apple Smoothie

Standard serving time - 30 minutes.

A collage of various lunch dishes. The central focus is a salmon salad in a white bowl, featuring shredded salmon, sliced hard-boiled eggs, green beans, and red onions. To the left, a salmon fillet is served on a white plate, topped with a generous amount of melted orange cheese and sliced tomatoes. Above it, another salmon fillet is shown, garnished with yellow bell peppers and green herbs. Below the central bowl, another salmon salad is visible, similar to the one above but with different vegetable proportions. To the right, a bowl of salmon and vegetables is partially visible. The entire image is framed by a bright blue border.

Lunches

Lunches

Silver SANDWICH LUNCH

680
CZK

Baguette with Ham and Cheese
on Mustard Butter

Open Faced Sandwiches with Egg Salad
and Shrimps with Dill Mayonnaise

Focaccia with Grilled Vegetables
and Pecorino Cheese

Choice of Green Salad and Mixed
Salad with Vinaigrette

Condiments: Mustard, Horseradish
Cream, Mayonnaise, Ketchup, Pickled Vegetables

Potato Crisps, Marinated Olives

Chocolate Crostata

Coffee/Tea

Gold SANDWICH LUNCH

740
CZK

Focaccia with Grilled Vegetables and Parma Ham

Tramezzini with Smoked Edam, Lettuce and Tomato

Wrap Sandwiches with Caesar Salad and Chicken

Club Sandwich with Smoked Salmon
and Horseradish Cream

Choice of Green Salad and Mixed Salad with Vinaigrette

Condiments: Mustard, Horseradish Cream, Mayonnaise,
Ketchup, Pickled Vegetables

Potato Crisps, Nuts and Marinated Olives

Fresh Fruit Salad with Grand Marnier
and Vanilla Ice Cream

Selection of Mini French Pastries

Coffee/Tea

Standard serving time – 1 hour.

Lunches

Diamond SANDWICH LUNCH

800
CZK

Finger Sandwiches with Cream Cheese and Peppers

Open Faced Sandwiches with Egg Salad, Brie and Blue Cheese with Nuts

Finger Sandwiches with Turkey and Smoked Trout Salad in Pretzel, White and Rye Bread

Finger Sandwiches with Smoked Salmon and Roast Beef

Focaccia with Grilled Vegetables and Pecorino Cheese

Pastrami Reuben Toast

Cucumber, Tomato and Pepper Salad, Green Salad with Vinaigrette

Condiments: Mustard, Horseradish Cream, Mayonnaise, Ketchup, Pickled Vegetables

Potato Crisps, Nuts and Marinated Olives

Marinated Pineapple Carpaccio in Cardamom Syrup

Black Forest Cake

Pistachio Crème Brûlée

Coffee/Tea

Standard serving time - 1 hour.

Lunches

Silver GOURMET LUNCH

Freshly Brewed Coffee/Tea/Herbal Infusion

Peppered Beef and Grilled Vegetable in a Pretzel Baguette, Mustard Mayonnaise

Croissants Filled with San Daniele Ham and Mozzarella

Spiced Roast Beef Sliders, Horseradish Mayonnaise

Avocado Tartare with Focaccia Wafers

Nicoise Salad with Anchovy and Hard Boiled Eggs

Asian Style Beef Stew with Vegetables

Penne Tossed in a Tomato, Basil and Zucchini Sauce

Pan Seared Salmon Fillet in a Lemon and Caper Sauce, Roasted Baby Potatoes, Seasonal Vegetables

Chocolate Brownies

Strawberry Crème Caramel

700
CZK

Standard serving time - 1 hour.

Lunches

Gold GOURMET LUNCH

Freshly Brewed Coffee/Tea/Herbal Infusion

Peppered Beef and Grilled Vegetable in a Pretzel Baguette, Mustard Mayonnaise

Croissants Filled with San Daniele Ham and Mozzarella

Spiced Roast Beef Sliders, Horseradish Mayonnaise

Thai Rice Noodle Salad with Marinated Shrimps

Avocado Tartare with Focaccia Wafers

Tuna Tataki with Coconut, Mango and Lime

Nicoise Salad with Anchovy and Hard Boiled Eggs

Asian Style Beef Stew with Vegetables

Penne Tossed in a Tomato, Basil and Zucchini Sauce

Pan Seared Salmon Fillet in a Lemon and Caper Sauce, Roasted Baby Potatoes, Seasonal Vegetables

Vegetable Lasagna

Chocolate Brownies

Strawberry Crème Caramel

Opera Cake

775
CZK

Standard serving time - 1 hour.

Lunches

Diamond GOURMET LUNCH

Freshly Brewed Coffee/Tea/Herbal Infusion

Peppered Beef and Grilled Vegetable in a Pretzel Baguette, Mustard Mayonnaise

Croissants Filled with San Daniele Ham and Mozzarella

Spiced Roast Beef Sliders, Horseradish Mayonnaise

Thai Rice Noodle Salad with Marinated Shrimps

Quinoa, Tofu and Roast Beetroot Salad

Avocado Tartare with Focaccia Wafers

Tuna Tataki with Coconut, Mango and Lime

Assorted Sushi & Sashimi with Wasabi and Pickled Ginger

Nicoise Salad with Anchovy and Hard Boiled Eggs

Asian Style Beef Stew with Vegetables

Penne Tossed in a Tomato, Basil and Zucchini Sauce

Pan Seared Salmon Fillet in a Lemon and Caper Sauce, Roasted Baby Potatoes, Seasonal Vegetables

Vegetable Lasagna

Seared Beef Rump, Chanterelle Sauce

Chocolate Brownies

Strawberry Crème Caramel

Opera Cake

Apple Strudel with Vanilla Sauce

850
CZK

Standard serving time - 1 hour.

Boxes





Boxes

Vegetarian BOX

490
CZK

Baguette Filled with Edam Cheese

Rye Bread with Cream Cheese and Roasted Pepper

Assorted Cookies

Cucumber, Tomato and Pepper Salad

1 Chocolate Bar

2 Kinds of Seasonal Fruits

1 Fruit or Plain Yoghurt

1 Orange Juice

1 Aquila Still Water 0.5 l

Gourmet BOX

590
CZK

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

Lunch boxes are served in eco-friendly packaging.

A gourmet BBQ dish is presented on a dark grey, textured slate plate. The main components include a rack of lamb chops, a whole bright red carrot, a zucchini, and a vibrant pink sauce garnished with black seeds. The dish is artfully plated with fresh herbs and a light dusting of salt. The text "Cloud 9 BBQ" is overlaid in a white, cursive font across the center of the image.

Cloud 9 BBQ

Cloud 9 BBQ



SALAD BAR

Roman Lettuce, Frisée, Lollo Biondo, Arugula, Radicchio, Baby Spinach, Cherry Tomatoes, Cucumber, Peppers, Red Radish

Vinaigrette, Lemon Dressing, Herb Vinaigrette, Stilton (Blue Cheese), Caesar Dressing, Yoghurt Dressing, Extra-Virgin Olive Oil, Walnut Oil, Balsamic Vinegar

Bacon, Parmesan Flakes, Marinated Green and Black Olives, Capers, Red Onions, Baby Onions in Balsamic Vinegar, Anchovies

SIDE DISHES & SAUCES

Baked Potatoes with Sour Cream and Crispy Bacon

Buttered Corn on the Cob

Grilled Tomatoes

Barbecue – Béarnaise and Mint Jolly, HP Signature Barbecue Sauce

FROM THE GRILL

Grilled Tiger Prawns with Slow-Roasted Tomato Sauce

Beef Burger in a Sesame Bun with Caramelized Shallots and Mayonnaise

Lamb Kebab with Harissa Sauce

Pork Skewer with Onion, Sweet Peppers and Tomatoes with Green Chili Salsa

Chicken Souvlaki with Tzatziki and Crispy Lettuce in Pita Bread

Chorizo Sausage with Apple Horseradish Cream and Old Mustard

Tabbouleh Burger with Lettuce, Tomato and Spicy Yoghurt

720
CZK

Offer valid during June 1 to August 31. Minimum 15 persons, maximum 50 persons.

A photograph of two glasses of beer on a bar counter. In the foreground, a smaller glass filled with golden beer and a thick head of white foam sits on a silver tray. Behind it is a larger, ornate glass mug, also filled with beer and foam. To the left, a brass beer tap is visible. The background is a blurred bar setting with warm lighting. The word "Beverages" is written in a white, cursive font across the center of the image.

Beverages

Drink LIST



APERITIFS

Campari
Martini Dry, Bianco, Rosso

7CL

180 CZK
180 CZK

BEERS

Staropramen Draught 0.30l

0.30L

110 CZK

Staropramen Bottle
Stella Artois
Corona Extra
Non-Alcoholic Beer

0.33L

110 CZK
110 CZK
130 CZK
110 CZK

SPIRITS AND LIQUEURS

Martell VS
Martell VSOP
Johnnie Walker Red Label
Johnnie Walker Black Label
Chivas Regal
Jack Daniel's
Ballantines
Absolut Vodka
Gordon's Gin
Beefeater Gin
Havana 3
Tequila Olmeca Blanco
Tequila Olmeca Gold
Slivovice
Becherovka

4CL

200 CZK
250 CZK
160 CZK
250 CZK
250 CZK
250 CZK
160 CZK
160 CZK
160 CZK
160 CZK
160 CZK
160 CZK
160 CZK
160 CZK

Continues on next page

Stated prices are per item.

Drink LIST



HOT DRINKS

Filtered Coffee per cup	80 CZK
Decaffeinated Coffee per cup	80 CZK
Espresso/Nespresso per cup	110 CZK
Latte Macchiato per cup	125 CZK
Cappuccino per cup	125 CZK
Selection of Teas per cup	80 CZK

SOFT DRINKS

Coca Cola	0.33L 95 CZK
Coca Cola Light	95 CZK
Coca Cola Zero	95 CZK
Fanta	95 CZK
Sprite	95 CZK

Selection of Juices	0.20L 95 CZK
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Tonic	0.25L 95 CZK
Red Bull	120 CZK

MINERAL WATERS

Mattoni (Sparkling)	0.33L 85 CZK
Aquila (Still)	85 CZK

Mattoni (Sparkling)	0.75L 160 CZK
Aquila (Still)	160 CZK
Evian (Still)	210 CZK
Perrier (Sparkling)	210 CZK
	230 CZK

Dispenser for Water Barrel per pc	1000 CZK
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Water Barrel – Aqua Angels	11.3L 1500 CZK
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Wine LIST

WHITE WINE BOTTLES

Sauvignon, Znovín Znojmo, Czech Republic
Rulandské Šedé, Patria Kobylí, Czech Republic
Rare Vineyards Vermentino, IGP Pays d'Oc, France
Chardonnay, La Belle Angele, Languedoc, France
Riesling Gutswein, Weingut Meyer, Germany

0.75L

650 CZK
800 CZK
800 CZK
950 CZK
1150 CZK

ROSE WINE BOTTLES

Domaine Gondonne, Los Gravières - Provence,
France

0.75L

850 CZK

RED WINE BOTTLES

Modrý Portugal, Znovín Znojmo, Czech Republic
The Pick, Shiraz, Australia
Rare Vineyards Carignan Vieilles Vignes, France
Cabernet Syrah, Val St. Pierre, France
Rioja Reserva, Bodegas Navajas, Spain

0.75L

650 CZK
800 CZK
800 CZK
950 CZK
1150 CZK

SPARKLING WINE BOTTLES

Terra Vizina Cuvée Extra Dry, Casere, Italy
Sekt Znovín Znojmo, Czech Republic

0.75L

950 CZK
1150 CZK

A close-up photograph of a chef's hands garnishing a plate of food. The chef is wearing a white uniform and a white hat. The food on the plate consists of several pieces of grilled or roasted meat, possibly ribs, with a dark, glossy sauce. There are also some vegetables, including what looks like a carrot and a green pepper. The chef is carefully placing a small green herb garnish on top of the meat. The background is blurred, showing other people in a kitchen setting. The entire image is framed by a thick blue border.

Gala Menus

Gala MENUS

1150
CZK

Premium GALA MENU

CHEFS WELCOME

Green Asparagus, Wasabi Hollandaise

ON THE TABLE

Homemade Rolls, French Farm Salted Butter

STARTER

Chanterelle Cappuccino
Foie Gras Panna Cotta, Prawn Beignets

MAIN

Grilled Halibut, Corn Puree, Black Trumpet,
Langoustine Foam

DESSERT

Sun Dried Raspberry, Yoghurt Ice Cream

Coffee or Tea

Gourmet GALA MENU

1350
CZK

CHEFS WELCOME

Green Asparagus, Wasabi Hollandaise

ON THE TABLE

Homemade Rolls, French Farm Salted Butter

STARTER

Wild Salmon Tataki, Glazed Kumquats, Basil
Mayonnaise, Hibiscus Foam

MAIN

Slowly Baked Beef Tenderloin, Green Peas
and Cauliflower Puree, Fondant Potatoes
Morel Sauce

DESSERT

Banoffee on Ice, Valrhona Chocolate

Coffee or Tea

CLOUD
SKY BAR & LOUNGE

Events
by Cloud 9 Sky Bar & Lounge


Hilton
PRAGUE



Dear Valued Guest,

It is our goal to exceed your expectations and to make every event a unique occasion. In this menu you will find a variety of choices for each meal period to match that of your needs. We follow a firm policy to use only fair priced, sustainable and the freshest ingredients combined with modern technology and cooking methods to provide you with an unforgettable dining experience.

We are proud to announce that over the years, our team has been awarded with multiple international awards in culinary arts, pastry and mixology. Our Culinary team boasts a wealth of experience and we have had the honor to prepare meals for presidents, dignitaries and celebrities alike. We will be honoured to serve you.

We look forward to hosting your event in the near future and to personally take care of you and your guests in our hotel.

Franco Luise

Executive Chef & Hilton Prague Culinary Team

Good to know:

- All prices are per person and including VAT.
- All prices are subject to 10% service charge.
- All offers are valid for events of minimum 40 delegates if not stated differently.



Breakfast





Breakfast

Continental BREAKFAST

445
CZK

Selection of Fruit Juices

Freshly Baked Danish Pastries,
Croissants and Hilton Muffins

Homemade Breads, Toasts and Rolls

Butter, Margarine, Jam and Marmalade

Freshly Brewed Coffee and Tea

Chinese BREAKFAST

750
CZK

Congee with Condiments

Dim Sum

Boiled Eggs

Stir Fried Noodles

Stir Fried Rice

Soy Milk

Selection of Chinese Tea

Standard serving time - 1 hour.



Breakfast

Hilton BREAKFAST

Selection of Fruit Juices, Multivitamin and Tomato Juice

Freshly Sliced Fruit Display

Freshly Baked Danish Pastries, Croissants, Donuts and Homemade Breads and Rolls

Toast with Butter, Margarine, Nutella, Jam and Marmalade

Assorted Garden Greens with Dressing and Condiments

Butcher's Platter of Ham, Turkey and Salami

Local and Imported Cheeses

Smoked Fish Platter

Plain and Fruit Yoghurt

Corn Flakes, Muesli, All Bran, Rice Krispies and Skimmed Milk

Make your own Omelette Live Station with a Wide Selection of Ingredients

Bacon and Sausages

Baked Beans, Grilled Tomatoes, Sautéed Mushrooms and Onion Potatoes

High Protein Gluten Free Salad

Gluten Free Granola Selection

Gluten Free Crackers

Provençal Eggs

Vegan Cheese

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Hot Chocolate

Standard serving time - 1 hour.

660
CZK



Breakfast

Healthy BREAKFAST

Selection of Fruit Juices,
Multivitamin and Tomato Juice

Freshly Sliced Fruit

High Protein Gluten Free Salad

Assorted Garden Greens
with Dressing and Condiments

Local and Imported Cheeses

Gluten Free Crackers

Smoked Fish Platter

Gluten Free Granola Selection

Corn Flakes, Muesli, Fitness, Topas
and Crunchy Nut

Low Fat and Fruit Yoghurt

Yoghurt Parfait with Forest Fruit
and Honey

Dried Fruit and Nuts

Soy Milk

Skimmed Milk

Carrot Raisin Muffins

Blueberry Muffins

Wasa Bread

Rye Bread

790
CZK

Standard serving time - 1 hour.

A multi-tiered wooden serving cart is the central focus, displaying a variety of breakfast items. The top tier features several small glass jars of smoothies in orange and red, alongside a yogurt parfait with granola and fruit. The middle tier is filled with more yogurt parfaits, some topped with fresh fruit like raspberries and kiwi. The bottom tier also displays a mix of smoothies and yogurt parfaits. The cart is set against a background of a modern interior with a colorful patterned carpet and a small table with a vase of flowers.

Coffee Breaks

Monday Morning COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Mini "Bábovka" with Vanilla Custard

Rye Bread with Grilled Eggplant
and Tomato

Seasonal Fruit

Freshly Brewed Coffee and Tea

Mini "Bábovka" with Vanilla Custard

Rye Bread with Grilled Eggplant
and Tomato

Seasonal Fruit

Vegan Mini Croissants with Quinoa
and Vegetable Medley

Freshly Brewed Coffee and Tea

Mini "Bábovka" with Vanilla Custard

Rye Bread with Grilled Eggplant
and Tomato

Seasonal Fruit

Vegan Mini Croissants with Quinoa
and Vegetable Medley

Raspberry & Passion Fruit Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Tuesday Morning COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Croissants Filled
with Apricot Jam

Spinach Mini Tartlets

Seasonal Fruit

Freshly Brewed Coffee and Tea

Croissants Filled
with Apricot Jam

Spinach Mini Tartlets

Seasonal Fruit

Porridge Rolls

Freshly Brewed Coffee and Tea

Croissants Filled
with Apricot Jam

Spinach Mini Tartlets

Seasonal Fruit

Porridge Rolls

Orange & Mango Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Wednesday Morning

COFFEE BREAK

Silver

COFFEE BREAK

325
CZK

Gold

COFFEE BREAK

375
CZK

Diamond

COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Linzer Cake

Reuben Sandwiches

Seasonal Fruit

Freshly Brewed Coffee and Tea

Linzer Cake

Reuben Sandwiches

Seasonal Fruit

Cucumber & Spiced
Tofu Cream Sandwiches

Freshly Brewed Coffee and Tea

Linzer Cake

Reuben Sandwiches

Seasonal Fruit

Cucumber & Spiced
Tofu Cream Sandwiches

Melon & Strawberry
with Mint Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Thursday Morning COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

White and Dark
Chocolate Crumble

Vegetable Medley Wraps

Seasonal Fruit

Freshly Brewed Coffee and Tea

White and Dark
Chocolate Crumble

Vegetable Medley Wraps

Seasonal Fruit

Avocado Pancakes
with Blueberries and Ginger
Syrup

Freshly Brewed Coffee and Tea

White and Dark
Chocolate Crumble

Vegetable Medley Wraps

Seasonal Fruit

Avocado Pancakes
with Blueberries and Ginger Syrup

Cranberry & Pear Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Friday Morning COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Mini Vanilla Muffins
with Mini Jam Tubes

Roast Beef Sliders

Seasonal Fruit

Freshly Brewed Coffee and Tea

Mini Vanilla Muffins
with Mini Jam Tubes

Roast Beef Sliders

Seasonal Fruit

Granola and Greek Yoghurt
Verrines

Freshly Brewed Coffee and Tea

Mini Vanilla Muffins
with Mini Jam Tubes

Roast Beef Sliders

Seasonal Fruit

Granola and Greek Yoghurt
Verrines

Tropical Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Saturday Morning COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Vanilla Cones Filled with Pastry
Cream and Raspberries

Caprese Focaccia

Seasonal Fruit

Freshly Brewed Coffee and Tea

Vanilla Cones Filled with Pastry
Cream and Raspberries

Caprese Focaccia

Seasonal Fruit

Tandoori Chicken Wraps

Freshly Brewed Coffee and Tea

Vanilla Cones Filled with Pastry
Cream and Raspberries

Caprese Focaccia

Seasonal Fruit

Tandoori Chicken Wraps

Apple & Ginger Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Sunday Morning COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Mini Donuts Filled
with Vanilla Cream

Prague Ham and Creamy
Cheese Scones

Seasonal Fruit

Freshly Brewed Coffee and Tea

Mini Donuts Filled
with Vanilla Cream

Prague Ham and Creamy
Cheese Scones

Seasonal Fruit

Creamy Tofu in Poppy
Seed Muffins

Freshly Brewed Coffee and Tea

Mini Donuts Filled
with Vanilla Cream

Prague Ham and Creamy Cheese
Scones

Seasonal Fruit

Creamy Tofu in Poppy
Seeds Muffin

Mixed Wild Berry Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Monday Afternoon COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Coconut Rice Pudding

Green Tramezzini

Seasonal Fruit

Freshly Brewed Coffee and Tea

Coconut Rice Pudding

Green Tramezzini

Seasonal Fruit

Low Fat Cheese
and Vegetable Cornets

Freshly Brewed Coffee and Tea

Coconut Rice Pudding

Green Tramezzini

Seasonal Fruit

Low Fat Cheese
and Vegetable Cornets

Apple, Pineapple & Ginger Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Tuesday Afternoon COFFEE BREAK

Silver COFFEE BREAK

325
CZK

Gold COFFEE BREAK

375
CZK

Diamond COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Salted Chocolate Fudges

Veggie Rolls

Seasonal Fruit

Freshly Brewed Coffee and Tea

Salted Chocolate Fudges

Veggie Rolls

Seasonal Fruit

Apple Strudel

Freshly Brewed Coffee and Tea

Salted Chocolate Fudges

Veggie Rolls

Seasonal Fruit

Apple Strudel

Papaya & Mandarin Smoothie

Coffee Machine, allowing you to brew fresh Espresso, Macchiato and Cappuccino

Standard serving time - 30 minutes.

Wednesday Afternoon

COFFEE BREAK

Silver

COFFEE BREAK

325
CZK

Gold

COFFEE BREAK

375
CZK

Diamond

COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Sutlac Rice Pudding

Eggplant Hummus, Confit
Tomato and Pita Bread

Seasonal Fruit

Freshly Brewed Coffee and Tea

Sutlac Rice Pudding

Eggplant Hummus, Confit
Tomato and Pita Bread

Seasonal Fruit

Pistachio Cookies

Freshly Brewed Coffee and Tea

Sutlac Rice Pudding

Eggplant Hummus, Confit Tomato
and Pita Bread

Seasonal Fruit

Pistachio Cookies

Peach & Raspberry Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Thursday Afternoon

COFFEE BREAK

Silver

COFFEE BREAK

325
CZK

Gold

COFFEE BREAK

375
CZK

Diamond

COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Chocolate Basket with Fruit
Compote

Grilled Vegetable Skewers
with Herbs and Halloumi

Seasonal Fruit

Freshly Brewed Coffee and Tea

Chocolate Basket with Fruit
Compote

Grilled Vegetable Skewers
with Herbs and Halloumi

Seasonal Fruit

Carrot Cake

Freshly Brewed Coffee and Tea

Chocolate Basket with Fruit
Compote

Grilled Vegetable Skewers
with Herbs and Halloumi

Seasonal Fruit

Carrot Cake

Melon & Banana Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Friday Afternoon

COFFEE BREAK

Silver

COFFEE BREAK

325
CZK

Gold

COFFEE BREAK

375
CZK

Diamond

COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Belgian Mini Waffles
with Chantilly Cream and Fruit

Avocado & Chicken Club
Sandwich

Seasonal Fruit

Freshly Brewed Coffee and Tea

Belgian Mini Waffles
with Chantilly Cream and Fruit

Avocado & Chicken Club
Sandwich

Seasonal Fruit

Lemon Brownies

Freshly Brewed Coffee and Tea

Belgian Mini Waffles
with Chantilly Cream and Fruit

Avocado & Chicken Club
Sandwich

Seasonal Fruit

Lemon Brownies

Plum & Almond Smoothie

Coffee Machine, allowing you
to brew fresh Espresso, Macchiato
and Cappuccino

Standard serving time - 30 minutes.

Saturday Afternoon

COFFEE BREAK

Silver

COFFEE BREAK

325
CZK

Gold

COFFEE BREAK

375
CZK

Diamond

COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Passion Fruit & Tapioca Pudding

Spinach Phyllo Strudel

Seasonal Fruit

Freshly Brewed Coffee and Tea

Passion Fruit & Tapioca Pudding

Spinach Phyllo Strudel

Seasonal Fruit

Green Apple Crumble

Freshly Brewed Coffee and Tea

Passion Fruit & Tapioca Pudding

Spinach Phyllo Strudel

Seasonal Fruit

Green Apple Crumble

Kiwi & Orange Smoothie

Coffee Machine, allowing you to brew fresh Espresso, Macchiato and Cappuccino

Standard serving time - 30 minutes.

Sunday Afternoon

COFFEE BREAK

Silver

COFFEE BREAK

325
CZK

Gold

COFFEE BREAK

375
CZK

Diamond

COFFEE BREAK

425
CZK

Freshly Brewed Coffee and Tea

Acai & Guarana Mousse

Vegetable Samosas with 3 Dips

Seasonal Fruit

Freshly Brewed Coffee and Tea

Acai & Guarana Mousse

Vegetable Samosas with 3 Dips

Seasonal Fruit

Apple Pie

Freshly Brewed Coffee and Tea

Acai & Guarana Mousse

Vegetable Samosas with 3 Dips

Seasonal Fruit

Apple Pie

Apricot & Orange Smoothie

Coffee Machine, allowing you to brew fresh Espresso, Macchiato and Cappuccino

Standard serving time - 30 minutes.



Healthy COFFEE BREAKS

Healthy

COFFEE BREAK

Freshly Brewed Coffee and Tea

Choice of Fresh Fruit and Vegetable Juices

Vegetable Crudités with Avocado Dip

Raspberry Smoothie

Cereal Bar

Natural Fruit and Yoghurt

Soy Milk

Rye Bread with Goat Cheese

Wrap with Spicy Chicken and Green Leaves

Sliced Fresh Fruit

Selection of Fruit Tea

425
CZK

Avocaderia

COFFEE BREAK

Freshly Brewed Coffee and Tea

Avocado-Lime Cheesecake

Avocado-Mango Smoothie

Avocado-Banana Crêpes

Avocado-Mediterranean Toast

Selection of Seasonal Fruit

Selection of Fruit Tea

425
CZK

Standard serving time - 30 minutes.



Themed Afternoon COFFEE BREAKS

Milk & Cookies COFFEE BREAK

375
CZK

Freshly Brewed Coffee and Tea

Crème Caramel
with Yoghurt & Lemon

Selection of Sweet & Savoury
Cookies

Vanilla & Chocolate
Milk Smoothies

Chicken Breast & Ratatouille
Mini Sandwiches

Bagels & Donuts COFFEE BREAK

375
CZK

Freshly Brewed Coffee and Tea

Selection of Donuts

Strawberry & Ginger Smoothie

Roast Beef and Lettuce Bagels

Smoked Salmon, Cucumber
and Goat Cheese Bagels

American Diner COFFEE BREAK

375
CZK

Freshly Brewed Coffee and Tea

Red Velvet Cake

Apple Pie

Rolled Club Sandwich

Beef Sliders

Continues on next page

Standard serving time - 30 minutes.



Themed Afternoon COFFEE BREAKS

Luna Park COFFEE BREAK

375
CZK

Freshly Brewed Coffee and Tea
Caramelized Popcorn
Candy Floss
Marshmallow
Corn Dogs
Beef Mini Tacos
Vegetable Lollipops

Cupcake Mania! COFFEE BREAK

375
CZK

Freshly Brewed Coffee and Tea
Vanilla, Chocolate
and Pistachio Cupcakes
Salted Cereal Muffin
with Yoghurt and Spinach
Fruit Skewers with Raspberry Purée
Cucumber and Green
Apple Smoothie

Standard serving time - 30 minutes.

A collage of various lunch dishes. The central focus is a salmon salad in a white bowl, featuring shredded salmon, a hard-boiled egg, green beans, and red onions. To the left, a salmon fillet is served on a white plate, topped with a thick layer of melted cheese and sliced tomatoes. Above it, another salmon dish is shown, possibly a salmon steak or fillet, garnished with yellow bell peppers and green herbs. Below the central bowl, another salmon salad is visible, similar to the one above but with different vegetable combinations. The entire image is framed by a bright blue border.

Lunches

Lunches

Silver SANDWICH LUNCH

680
CZK

Baguette with Ham and Cheese
on Mustard Butter

Open Faced Sandwiches with Egg Salad
and Shrimps with Dill Mayonnaise

Focaccia with Grilled Vegetables
and Pecorino Cheese

Choice of Green Salad and Mixed
Salad with Vinaigrette

Condiments: Mustard, Horseradish
Cream, Mayonnaise, Ketchup, Pickled Vegetables

Potato Crisps, Marinated Olives

Chocolate Crostata

Coffee/Tea

Gold SANDWICH LUNCH

740
CZK

Focaccia with Grilled Vegetables and Parma Ham

Tramezzini with Smoked Edam, Lettuce and Tomato

Wrap Sandwiches with Caesar Salad and Chicken

Club Sandwich with Smoked Salmon
and Horseradish Cream

Choice of Green Salad and Mixed Salad with Vinaigrette

Condiments: Mustard, Horseradish Cream, Mayonnaise,
Ketchup, Pickled Vegetables

Potato Crisps, Nuts and Marinated Olives

Fresh Fruit Salad with Grand Marnier
and Vanilla Ice Cream

Selection of Mini French Pastries

Coffee/Tea

Standard serving time – 1 hour.

Lunches

Diamond SANDWICH LUNCH

800
CZK

Finger Sandwiches with Cream Cheese and Peppers

Open Faced Sandwiches with Egg Salad, Brie and Blue Cheese with Nuts

Finger Sandwiches with Turkey and Smoked Trout Salad in Pretzel, White and Rye Bread

Finger Sandwiches with Smoked Salmon and Roast Beef

Focaccia with Grilled Vegetables and Pecorino Cheese

Pastrami Reuben Toast

Cucumber, Tomato and Pepper Salad, Green Salad with Vinaigrette

Condiments: Mustard, Horseradish Cream, Mayonnaise, Ketchup, Pickled Vegetables

Potato Crisps, Nuts and Marinated Olives

Marinated Pineapple Carpaccio in Cardamom Syrup

Black Forest Cake

Pistachio Crème Brûlée

Coffee/Tea

Standard serving time - 1 hour.

Lunches

Silver GOURMET LUNCH

Freshly Brewed Coffee/Tea/Herbal Infusion

Peppered Beef and Grilled Vegetable in a Pretzel Baguette, Mustard Mayonnaise

Croissants Filled with San Daniele Ham and Mozzarella

Spiced Roast Beef Sliders, Horseradish Mayonnaise

Avocado Tartare with Focaccia Wafers

Nicoise Salad with Anchovy and Hard Boiled Eggs

Asian Style Beef Stew with Vegetables

Penne Tossed in a Tomato, Basil and Zucchini Sauce

Pan Seared Salmon Fillet in a Lemon and Caper Sauce, Roasted Baby Potatoes, Seasonal Vegetables

Chocolate Brownies

Strawberry Crème Caramel

700
CZK

Standard serving time - 1 hour.

Lunches

Gold GOURMET LUNCH

Freshly Brewed Coffee/Tea/Herbal Infusion

Peppered Beef and Grilled Vegetable in a Pretzel Baguette, Mustard Mayonnaise

Croissants Filled with San Daniele Ham and Mozzarella

Spiced Roast Beef Sliders, Horseradish Mayonnaise

Thai Rice Noodle Salad with Marinated Shrimps

Avocado Tartare with Focaccia Wafers

Tuna Tataki with Coconut, Mango and Lime

Nicoise Salad with Anchovy and Hard Boiled Eggs

Asian Style Beef Stew with Vegetables

Penne Tossed in a Tomato, Basil and Zucchini Sauce

Pan Seared Salmon Fillet in a Lemon and Caper Sauce, Roasted Baby Potatoes, Seasonal Vegetables

Vegetable Lasagna

Chocolate Brownies

Strawberry Crème Caramel

Opera Cake

775
CZK

Standard serving time - 1 hour.

Lunches

Diamond GOURMET LUNCH

Freshly Brewed Coffee/Tea/Herbal Infusion

Peppered Beef and Grilled Vegetable in a Pretzel Baguette, Mustard Mayonnaise

Croissants Filled with San Daniele Ham and Mozzarella

Spiced Roast Beef Sliders, Horseradish Mayonnaise

Thai Rice Noodle Salad with Marinated Shrimps

Quinoa, Tofu and Roast Beetroot Salad

Avocado Tartare with Focaccia Wafers

Tuna Tataki with Coconut, Mango and Lime

Assorted Sushi & Sashimi with Wasabi and Pickled Ginger

Nicoise Salad with Anchovy and Hard Boiled Eggs

Asian Style Beef Stew with Vegetables

Penne Tossed in a Tomato, Basil and Zucchini Sauce

Pan Seared Salmon Fillet in a Lemon and Caper Sauce, Roasted Baby Potatoes, Seasonal Vegetables

Vegetable Lasagna

Seared Beef Rump, Chanterelle Sauce

Chocolate Brownies

Strawberry Crème Caramel

Opera Cake

Apple Strudel with Vanilla Sauce

850
CZK

Standard serving time - 1 hour.

Lunches

Silver BUSINESS LUNCH

Freshly Brewed Coffee/Tea/Herbal Infusion

Chicken Avocado Club Sandwiches

Rye Bread with Smoked Salmon, Creamy Goat Cheese and Dill

Herb Roasted Cod, Broccoli and Bell Peppers

Shrimp Salad with Fennel and Oranges

Spinach Leaves with Nuts and Gorgonzola Dressing

Roasted Chicken Drums with Basil Tomatoes, Olives and Capers

Stir Fried Egg Noodles with Root Vegetables

Grilled Cod Fish in a Mediterranean Sauce. Potato Gratin

Pineapple Skewers in Raspberry Purée

New York Cheesecake

700
CZK

Standard serving time - 1 hour.

Lunches

Gold BUSINESS LUNCH

Freshly Brewed Coffee/Tea/Herbal Infusion

Chicken Avocado Club Sandwiches

Rye Bread with Smoked Salmon, Creamy Goat Cheese and Dill

Herb Roasted Cod, Broccoli and Bell Peppers

Smoked Duck Breast with Mint Flavoured Cantaloupe

Shrimp Salad with Fennel and Oranges

Spinach Leaves with Nuts and Gorgonzola Dressing

Beef Carpaccio, Blackened Green Tomatoes, Sichuan Chili Oil

Roasted Chicken Drums with Basil Tomatoes, Olives and Capers

Stir Fried Egg Noodles with Root Vegetables

Grilled Cod Fish in a Mediterranean Sauce. Potato Gratin

Barley Risotto with Mushroom Ragout

Pineapple Skewers in Raspberry Purée

New York Cheesecake

Coffee Bean Cake

775
CZK

Standard serving time - 1 hour.

Lunches

Diamond BUSINESS LUNCH

Freshly Brewed Coffee/Tea/Herbal Infusion

Chicken Avocado Club Sandwiches

Rye Bread with Smoked Salmon, Creamy Goat Cheese and Dill

Herb Roasted Cod, Broccoli and Bell Peppers

Smoked Duck Breast with Mint Flavoured Cantaloupe

Fregola and Asparagus Salad, Shiitake and Walnuts

Shrimp Salad with Fennel and Oranges

Spinach Leaves with Nuts and Gorgonzola Dressing

Beef Carpaccio, Blackened Green Tomatoes, Sichuan Chili Oil

Crumbed Czech Camembert Cheese, Apple Sauce and Radish

Roasted Chicken Drums with Basil Tomatoes, Olives and Capers

Stir Fried Egg Noodles with Root Vegetables

Grilled Cod Fish in a Mediterranean Sauce, Potato Gratin

Barley Risotto with Mushroom Ragout

Confit Duck Leg, Sweet and Sour Caramelized Onions

Pineapple Skewers in Raspberry Purée

New York Cheesecake

Coffee Bean Cake

Chocolate Mousse

850
CZK

Standard serving time - 1 hour.

A close-up photograph of a chef's hands plating a dish. The chef is using a long-handled spoon to scoop a creamy, white sauce with small, round dumplings from a brass bowl. The bowl is placed on a black perforated metal tray. In the background, another white plate is visible, featuring a piece of pink meat with a green herb crust, a red sauce, and some white sauce. The scene is set in a kitchen with a stainless steel countertop.

Receptions



Receptions

Silver RECEPTION

COLD

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

HOT

Honey and Soya Chicken Wings with Chili Sauce

Mini Beef Kebabs with Barbecue Sauce

Fish and Potato Croquettes

Cheese-Breaded Cauliflower with Fresh Herb
Mayonnaise

Vegetable Samosas with Cucumber Yoghurt Dip

**530
CZK**

Standard serving time - 1 hour.



Receptions

Gold RECEPTION

COLD

Moravian Smoked Trout Fillet with Dill Sour Cream

Prague Ham with Horseradish Cream

Venison Pâté with Cranberry Compote

Smoked Sausage with Pickled Onion

Toasted Dark Bread with Forest Mushroom Ragout

Niva Blue Cheese Mousse with Nuts

HOT

Roasted Dried Plum and Bacon Skewer Marinated in Slivovitz Plum Brandy

Baked Sausage Puffs

Pike-Perch Fingers with Tartar Sauce

Wild Game and Sour-Cabbage Tartlets

Chicken and Pepper Skewers with Paprika Sauce

Fried Czech Camembert Cheese with Cranberry Dip

SWEET

Selection of Mini Pastries

Mini Czech "Koláče" with Apple and Pear

Mini Donut Filled with Chocolate and Red Fruit Marmalade

630
CZK

Standard serving time - 1 hour.



Receptions

Diamond RECEPTION

COLD

Marinated Salmon on 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 Anchovies

Porcini with Rosemary Oil on Toasted Bread

HOT

Fried Tiger Prawns in Light Batter, Red Pepper Aioli

Salmon Skewer with Cajun Spiced Mayonnaise

Beef Satay with Peanut Sauce

Herb-Breaded Strips of Chicken Breasts with Chive Mayonnaise

Mini Beef or Chicken Breast with Herb Mayonnaise, Tomatoes, Caramelized Onions and Gherkin

Vegetable Spring Rolls with Sweet and Sour Sauce

SWEET

Mini Crème Brûlée

White and Dark Chocolate Profiteroles

Mini Cherry Tiramisu

Baklava

730
CZK

Standard serving time - 1 hour.



Cloud 9 Receptions

Cloud 9 Receptions



Silver RECEPTION

COLD

Mozzarella Skewer with Grilled Vegetables,
Roasted Tomato with Cappers

Beetroot and Pear, Creamy Goat Cheese

Roasted Eggplant with Sorrel, Yoghurt
Vinaigrette and Tahini

Barley Salad, Grilled Zucchini, Lemon and
Roasted Red Onions

San Daniele Ham with Melon and Mint

HOT

Fish Skewer in a Tomato Cream with Basil Pesto

Braised Endives, Goat Cheese Croquette and Orange
Reduction

Kataifi Vegetarian Strudel

Lamb Kebab, Tzatziki Sauce

SWEET

Tiramisu with Amarena Cherries

Pistachio Crème Brûlée

Mini Czech Pastries

Pear Tatin

Watermelon Carpaccio

990
CZK

Standard serving time - 1 hour. These receptions are served as pass-around with monoportions.

Cloud 9 Receptions

Gold RECEPTION

COLD

Grilled Octopus Pinchos

Tomato Gazpacho with Basil Jelly

Cheese, Nuts and Dried Fruit Lollipops

Green Asparagus Salad with Quail Egg

Prime Beef Tartare with Red Onion,
Gherkins and Dijon Mustard

Marinated Prawns in Muhammara Sauce

Roast Beef Rolls with Green Beans
and Black Truffle Vinaigrette

HOT

Mini Calzone Filled with Ricotta, Anchovies, Capers
and Olives

Quiche with Kale

Goat Cheese Croquette with Raspberry Dressing

Chicken Saltimbocca, Marsala Wine Sauce

Lamb Skewer with Mint and Chili Yoghurt

Halibut Fillet in Lemon and Caper Sauce, Sautéed
Swiss Chard

1250
CZK

Continues on next page

Standard serving time - 1 hour. These receptions are served as pass-around with monoportions.

Cloud 9 Receptions

Gold RECEPTION

SWEET

Pineapple Skewers with Sabayon

Mini Profiteroles

Mini Apple Tatin

Panna Cotta with Raspberries

Tropical Crème Brûlée

Rice Pudding with Sultanas and Nuts

Red Velvet Cake

**1250
CZK**

Standard serving time - 1 hour. These receptions are served as pass-around with monoportions.

Cloud 9 Receptions

Diamond RECEPTION

COLD

Prague Ham Rolls, Horseradish Cream

Melon Soup, Verveine Infusion and Dried Meat

Mini Nicoise Salad

Cold Cauliflower Soup with Caviar

Oyster and Beef Tartare, Shallot Dressing

Beef Carpaccio with Mushrooms, Rocket Salad
and Tarragon Mayonnaise

Gravlax with Honey Mustard Dressing

Pinzimonio Garden, Black Olive Soil

Tuna Tataki with Sesame and Turmeric Sauce

HOT

Katsu Curry Fried Chicken with Mushrooms

Fish Kebab, Mint and Yoghurt Vinaigrette

Mini Pizza

Basil Hummus with Haloumi Ragout, Pita Bread

Confit Duck on a Bed of Truffle Potato

Grilled Octopus, Sepia Risotto with Mussels and
Lobster Bisque

Sliders with Slowly Baked Achiote Pulled Pork

Beef and Prawn "Surf & Turf" Skewers

1500
CZK

Continues on next page

Standard serving time - 1 hour. These receptions are served as pass-around with monoportions.

Cloud 9 Receptions



Diamond RECEPTION

SWEET

Marinated Fruit in a Ginger Syrup

Zuppa Inglese

Baba Napoletano

Selection of Creamy Lollipops

Chocolate Frozen Nuggets

Roast Pina Colada Pineapple

Strawberry and Chocolate Pops

Plum Mini Tart

Mini Chocolate Bar

1500
CZK

Standard serving time - 1 hour. These receptions are served as pass-around with monoportions.

A gourmet dish of fork buffets is presented on a white, textured rectangular plate. The dish consists of several rolled-up pieces of pink meat, likely beef or lamb, which are skewered with long, thin, golden-brown breadsticks. The meat is garnished with a small green pickle, fresh green herbs, and a dollop of yellow sauce. The entire dish is set against a dark background, and the text "Fork Buffets" is overlaid in a white, cursive font.

Fork Buffets

Fork Buffets



Silver FORK BUFFET

COLD

Basil Hummus with Haloumi Ragout, Pita Bread

Chicken Salad with Celery, Green Apple and Cheese

Green Bean Salad, Sun Dried Apricot,
Tarragon Vinaigrette

Beetroot Gravlax, Blinis, Sour Cream and Chives

Potato Salad with Herrings Fillets,
Mustard Vinaigrette

SOUP

Carrot, Curry and Coconut Soup

HOT

Green Asparagus with Pan Seared Prawns,
Sauce Bercy

Vegetable Tempura, Sweet and Sour Sauce

Chicken Yakitori with Chili Soy Sauce, Basmati
Rice with Stir Fried Vegetables

DESSERT

Fresh Fruit Salad

Pineapple Carpaccio in an Oriental Spice Syrup

Fruit Tart

Black Forest Cake

Mogador Cake

990
CZK

Standard serving time - 2 hours.

Fork Buffets



gold FORK BUFFET

COLD

Smoked Roast Beef with Tartar Sauce

Green Avocado Toast, Rocket Salad and Basil Pesto

Burrata and Thyme Flavored Tomatoes

Bellota Ham with Pear Compote

Tuna Carpaccio, Tomato Tapenade

Foie Gras Terrine, Brioche Bread and Fruit Compote

Selection of Sushi and California Rolls

SOUP

Ox Tail Soup with Vegetable Brunoise

HOT

Vegetarian Samosas, Curry Sauce

Prawn Dim Sum

Seabass Fillet on Celeriac Purée, Sautéed Seasonal Vegetables

Lamb Cutlets with Red Wine Sauce, Rosemary Grenaille Potatoes

Roasted Rib Eye in an Aromatic Herb Crust, Confit Garlic, Béarnaise Sauce, Dijon Mustard

1250
CZK

Continues on next page

Standard serving time - 2 hours.

Fork Buffets



gold
FORK BUFFET

DESSERT

Fresh Fruit Salad with Mint Syrup

Red Velvet Cake

Chocolate Frozen Nuggets

Selection of Sorbets and Ice Creams with
Garnitures

Panna Cotta with Wild Berries

French Pastry Selection

Chocolate Mousse

1250
CZK

Standard serving time - 2 hours.

Fork Buffets



Diamond FORK BUFFET

COLD

Vitello Tonnato

Beef Carpaccio with Rocket Salad and Shaved Parmigiano, Olive Oil and Lemon

Three Textures of Beetroot and Goat Cheese

Barley Salad, Grilled Zucchini, Lemon and Roasted Red Onions

Salmon Tataki, Green Beans and Wasabi Vinaigrette

Chargrilled Eggplant Salad with Walnut Aioli

Vegetarian Couscous

Beef Tartare

Mediterranean Style Seafood Salad

SOUP

Chickpea Soup, Diced Dried Meat

HOT

Penne Tossed in Vegetarian Bolognese Sauce

Roasted Cod Fillet, Cherry Tomatoes, Olives and Capers

Salmon Steak in Citrus Fruit Sauce

Glazed Pork Knuckle with Beer and Honey

Greengrocer's Medley with Coriander Butter

1500
CZK

Continues on next page

Standard serving time - 2 hours.

Fork Buffets



Diamond FORK BUFFET

LIVE COOKING

Beef Carpaccio Variations: Celery Julienne, Rocket Salad, Capers, Tarragon Sauce, Aioli, Marinated Cherry Tomatoes with Basil & Oregano, Shaved Parmigiano, Champignons in Lemon Olive Oil, Aged Balsamic Vinegar

Roasted Veal Rack in a Crust of Breadcrumbs with Black Olives

DESSERT

Fresh Fruit Salad with Ginger Citrus Syrup

Mini Tarts of Seasonal Fruit

Rice Pudding

Strawberry Pavlova

Caramel Cheesecake

Crème Brûlée

Chocolate Profiteroles

Tiramisu Lollipops with Different Toppings

Selection of International Cheeses

1500
CZK

Standard serving time - 2 hours.

A gourmet BBQ dish is presented on a dark grey, textured slate plate. The main components include a rack of lamb chops, a whole bright red carrot, a zucchini, and a vibrant pink sauce garnished with black seeds. The dish is artfully plated with fresh herbs and a light dusting of salt. The text "Cloud 9 BBQ" is overlaid in a white, cursive font across the center of the image.

Cloud 9 BBQ

Cloud 9 BBQ



SALAD BAR

Roman Lettuce, Frisée, Lollo Biondo, Arugula, Radicchio, Baby Spinach, Cherry Tomatoes, Cucumber, Peppers, Red Radish

Vinaigrette, Lemon Dressing, Herb Vinaigrette, Stilton (Blue Cheese), Caesar Dressing, Yoghurt Dressing, Extra-Virgin Olive Oil, Walnut Oil, Balsamic Vinegar

Bacon, Parmesan Flakes, Marinated Green and Black Olives, Capers, Red Onions, Baby Onions in Balsamic Vinegar, Anchovies

SIDE DISHES & SAUCES

Baked Potatoes with Sour Cream and Crispy Bacon

Buttered Corn on the Cob

Grilled Tomatoes

Barbecue – Béarnaise and Mint Jolly, HP Signature Barbecue Sauce

FROM THE GRILL

Grilled Tiger Prawns with Slow-Roasted Tomato Sauce

Beef Burger in a Sesame Bun with Caramelized Shallots and Mayonnaise

Lamb Kebab with Harissa Sauce

Pork Skewer with Onion, Sweet Peppers and Tomatoes with Green Chili Salsa

Chicken Souvlaki with Tzatziki and Crispy Lettuce in Pita Bread

Chorizo Sausage with Apple Horseradish Cream and Old Mustard

Tabbouleh Burger with Lettuce, Tomato and Spicy Yoghurt

720
CZK

Offer valid during June 1 to August 31. Minimum 15 persons, maximum 50 persons.

A photograph of a restaurant dining room. The room is filled with wooden tables and chairs, each set with white plates, silverware, and glasses. The chairs have blue cushions. In the background, there are decorative wooden partitions with intricate scrollwork. The floor is covered with a patterned carpet. The text "Atrium Buffets" is written in a white, cursive font across the center of the image.

Atrium Buffets



Atrium Buffets

Silver Monday

ATRIUM BUFFET

STARTERS

- Smoked Salmon and Spinach Rolls
- Broccoli and Roasted Pine Nuts
- Sweet Potato, Lentil and Feta Salad
- Selection of Chicken Wraps
- Selection of International & Local Czech Cheeses
- Salad Bar with Dressings and Condiments
- Freshly Baked Breads and Rolls, Butter and Margarine

SOUP

- Savory Cabbage with Smoked Sausages

HOT

- Trout & Salmon with Buttery Garlic, Lemon and Herb Sauce
- Beef Goulash with Bacon, Onion and Mushrooms
- Grilled Mediterranean Vegetable Rigatoni with Garlic Olive Oil
- Fried Cauliflower with Tartar Sauce
- Czech Dumplings

DESSERTS

- Dark Chocolate Profiteroles
- Ricotta Cake
- Apple Tart
- Mini Pear Tatins
- Fruit Salad
- Ice Cream
- Whipped Cream, Toppings
- Vanilla, Chocolate Sauce

920
CZK

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Silver Tuesday

ATRIUM BUFFET

STARTERS

Vitello Tonnato with Capers

Lebanese Pumpkin Hummus

Healthy Quinoa Salad with Avocado and Baby Spinach

Potato and Green Beans Niçoise Salad

Selection of International & Local Czech Cheeses

Salad Bar with Dressings and Condiments

Freshly Baked Breads and Rolls, Butter and Margarine

SOUP

Chicken Noodle Soup with Vegetables

HOT

Pan-roasted Halibut Fillet with a Citrus Cream Sauce

Pork Schnitzel with Sour Cream and Herbs Dip

Caramelized Red & Yellow Carrots

Baked Multigrain Rice

Mashed Potatoes with Olive Oil and Herbs

DESSERTS

Lemon Cake

Fruta Lunga Cake

Homemade Moravian Cake

Orange Panna Cotta

Fruit Salad

Ice Cream

Whipped Cream, Toppings

Vanilla, Chocolate Sauce

**920
CZK**

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Silver Wednesday

ATRIUM BUFFET

STARTERS

Smoked Trout on Cucumber-Dill Tartar Sauce

Green Beans with Roasted Apple, Sun Dried Tomatoes and Lemon

Couscous Salad

Spanish Meatballs in Smoky Tomato Sauce

Selection of International & Local Czech Cheeses

Salad Bar with Dressings and Condiments

Freshly Baked Breads and Rolls, Butter and Margarine

SOUP

Broccoli and Red Lentil

HOT

Miso Glazed Black Cod Fish with Sesame Seeds

Caribbean Spiced Lamb Stew with Coriander

Creamy Garlic and Herbs Penne Pasta with Mushrooms

Potato Gratin

Fried Potatoes with Bohemian Cheese and Herbs

DESSERTS

Cheesecake

Carrot Cake

Mini Czech Cakes with Pear and Ricotta Cheese

Chocolate Mousse

Fruit Salad

Ice Cream

Whipped Cream, Toppings

Vanilla, Chocolate Sauce

**920
CZK**

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Silver Thursday ATRIUM BUFFET

STARTERS

Marinated Atlantic Halibut Fish with Olives and Tomato Tapenade

Czech Ham Roll with Cream Cheese and Herbs

Grilled Zucchini Hummus Wrap

German Baby Potato Salad

Selection of International & Local Czech Cheeses

Salad Bar with Dressings and Condiments

Freshly Baked Breads and Rolls, Butter and Margarine

SOUP

Homemade Minestrone

HOT

Grilled Salmon Fillet on Spinach Leaves with Dill Butter Sauce

Spanish Chicken Legs Stew with Olives

Ravioli Stuffed with Spinach and Ricotta

Sautéed Potatoes with Onion and Garlic

Seasonal Vegetables with Olive Oil

DESSERTS

Pear and Chocolate Cake

Cheesecake

Forest Fruit Log (Cake?)

Mini Tatins

Fruit Salad

Ice Cream

Whipped Cream, Toppings

Vanilla, Chocolate Sauce

920
CZK

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Silver Friday ATRIUM BUFFET

STARTERS

Pad Thai Salad with Shrimps

Sautéed Mushrooms with Red Onion and Goat Cheese

Lightened Up Patatas Bravas Salad

Spinach and Sweet Potato Tortilla

Selection of International & Local Czech Cheeses

Salad Bar with Dressings and Condiments

Freshly Baked Breads and Rolls, Butter and Margarine

SOUP

Creamy Mushroom Soup

HOT

Pan Fried Pike-Perch Fillet with Thyme Butter and Imperial Fresh Mussels

Premium Beef Stroganoff with Mushrooms

Potato Gnocchi with Spinach and Goat Cheese

Saffron and Jasmin Rice

Boiled Potatoes with Parsley Butter

DESSERTS

Marengo Lunga Cake

Mille-Feuille Cake

Frutti Di Bosco Cake

Rice Pudding

Fruit Salad

Ice Cream

Whipped Cream, Toppings

Vanilla, Chocolate Sauce

920
CZK

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Silver Saturday ATRIUM BUFFET

STARTERS

Marinated Salmon Sashimi Salad with Beetroot and Black Sesame

Lime and Pepper Crusted Beef Carpaccio

Green Asparagus and Halloumi Salad

Indonesian Gado Gado Salad

Selection of International & Local Czech Cheeses

Salad Bar with Dressings and Condiments

Freshly Baked Breads and Rolls, Butter and Margarine

SOUP

Homemade Czech Potatoes Soup with Vegetables and Forest Mushrooms

HOT

Pan-Seared Cod in White Wine, Tomato and Basil Sauce

Roast Duck with Apple and Caraway Seed Sauce. Served with Braised Red Cabbage

Fusilli Pasta with a Four Cheese Cream Sauce

Roasted Potatoes with Rosemary and Garlic

Slovakian Potato Spaetzle "Halušky"

DESSERTS

Cheesecake Alle Fragola

Choco Cake Nocciola

Crostata Italian Cherry Pie

Raspberry Panna Cotta

Fruit Salad

Ice Cream

Whipped Cream, Toppings

Vanilla, Chocolate Sauce

920
CZK

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Silver Sunday ATRIUM BUFFET

STARTERS

Marinated Cod Fish with Root Vegetables and Dill

Spinach Salad with Chicken, Avocado and Goat Cheese

Grilled Mediterranean Marinated Vegetable Salad with Herbs and Garlic Oil

Green Pea Fritters with Tomato Salsa

Selection of International & Local Czech Cheeses

Salad Bar with Dressings and Condiments

Freshly Baked Breads and Rolls, Butter and Margarine

SOUP

Slow-Cooker Beef and Vegetable Soup

HOT

Teriyaki Salmon with Roasted Black Sesame

Slow-Cooked Beef Bourguignon

Asparagus and Sun Dried Tomato Fusilli Pasta with Tomato Sauce

Braised Seasonal Vegetables

Light Cream Polenta Purée

DESSERTS

Pear Charlotte Cake

Black Forest Gateau

Apricot Crostata

Mini Fruit Tartlets

Fruit Salad

Ice Cream

Whipped Cream, Toppings

Vanilla, Chocolate Sauce

920
CZK

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Gold Monday

ATRIUM BUFFET

STARTERS

Prime Roast Beef with Lemon and Herb Oil

Tomato, Zucchini and Mozzarella with Basil Pesto

HOT

Parmesan and Seasonal Risotto

Slovakian Ravioli "Pirohy" with "Bryndza" Cheese

Vegetable Ratatouille

DESSERTS

Strawberry Cheesecake

Crème Caramel

Gold Tuesday

ATRIUM BUFFET

STARTERS

Marinated Seafood Salad with Octopus

Baked Eggplant with Tomatoes and Mozzarella

HOT

Gnocchi with Austrian Speck Ham in Butter
Garlic Sauce

Czech Cabbage Burger

Pumpkin Purée

DESSERTS

Sachertorte

Fragoline Cake

1070
CZK

+250
CZK
SILVER

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Gold Wednesday ATRIUM BUFFET

STARTERS

Lightly Pan Smoked Seared Pork Loin, Marinated in Mustard and Herb Sauce

Breton Country-Style Pâté

HOT

Indonesian Stir-Fried Rice with Egg Omelette

Sautéed Zucchini with Cherry Tomatoes

Vegetable Burger

DESSERTS

Tiramisu Tondo Cake

Rustica Cake

Gold Thursday ATRIUM BUFFET

STARTERS

Air-Dried Beef Bresaola with Parmesan Flakes and Truffle Oil

Greek Stuffed Peppers with Feta Cheese

HOT

Bohemian Potato Dumplings with Smoked Ham on White Cabbage

Fried Broccoli with Coriander Sauce

Cuban-Style Rice with Beans

DESSERTS

Macao Cake

Banana in Coconut Milk

1070
CZK

+250
CZK
SILVER

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Gold Friday ATRIUM BUFFET

STARTERS

Octopus Carpaccio with Lemon and Garlic Vinaigrette, Served with Parsley and Greek Olives

Chickpea, Tomato and Avocado Salad

HOT

Fried Mushrooms with Czech Tartar Sauce

Moroccan Vegetable and Chickpea Tagine
(Recipe)

Spring Pea Purée with Garlic and Olive Oil

DESSERTS

White Chocolate Profiteroles

Grilled Pineapple with Maple Syrup

Gold Saturday ATRIUM BUFFET

STARTERS

Cherry Tomato, Basil, Baby Mozzarella and Avocado Salad

Duck Terrine with Chanterelles

HOT

Stuffed Eggplant Baked with Tomato Sauce, Mozzarella and Oregano

Spanish Shrimp & Pea Risotto

Stir Fried Seasonal Vegetables

DESSERTS

Coconut Cake

Crème Brûlée

1070
CZK

+250
CZK
SILVER

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Gold Sunday ATRIUM BUFFET

STARTERS

Homemade Country-Style Oven Roasted Terrine

Roasted Teriyaki Mushrooms and Vegetable
Soba Noodles

HOT

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

Parmesan and Mushroom Risotto

Deep Fried Czech Hermelin with Lightly Herbed
Yoghurt Dip

DESSERTS

St. Honoré Cake

Almond Pudding

1070
CZK

+250
CZK
SILVER

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Diamond Monday ATRIUM BUFFET

LIVE ENTRE

Ultimate Chicken Caesar Salad

LIVE MAIN

Baked Beef Sirloin with Herb Crust
and Béarnaise Sauce

LIVE HOT DESSERT

Crêpes with Chocolate & Oranges

Diamond Tuesday ATRIUM BUFFET

LIVE ENTRE

Assorted California Rolls, Sushi, Wasabi
and Marinated Ginger

LIVE MAIN

Roasted Veal Loin with Orange Crust
and Marsala Wine Sauce

LIVE HOT DESSERT

Apple, Walnut and Sultana Strudel
with Cinnamon Sauce

1320
CZK

+400
CZK
SILVER

+150
CZK
GOLD

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Diamond Wednesday

ATRIUM BUFFET

LIVE ENTRE

Premium Czech Beef Tartar with Condiments

LIVE MAIN

Lightly Smoked Pork Ribs, marinated in Honey and Chili Barbecue Sauce

LIVE HOT DESSERT

Sweet Ravioli Stuffed with Apple and Cinnamon

Diamond Thursday

ATRIUM BUFFET

LIVE ENTRE

Fresh Oysters on Ice with Condiments

LIVE MAIN

Baked Prague Ham Marinated in Czech Pilsner Beer

LIVE HOT DESSERT

Green Apple Fried in Crispy Cinnamon Butter with Sultanas, Vanilla Sauce

1320
CZK

+400
CZK
SILVER

+150
CZK
GOLD

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Diamond Friday ATRIUM BUFFET

LIVE ENTRE

Mexican Tacos with Beef, Chicken or Avocado

LIVE MAIN

Lamb Rack with Herb Crust

LIVE HOT DESSERT

Traditional Czech Sweet Blueberry Dumplings

Diamond Saturday ATRIUM BUFFET

LIVE ENTRE

Marinated Prawns with a Cocktail Cognac Sauce

LIVE MAIN

Live Premium Beef Burgers with Ultimate Condiments

LIVE HOT DESSERT

Warm Dessert - Bread Pudding

1320
CZK

+400
CZK
SILVER

+150
CZK
GOLD

Standard serving time – 1 hour. Minimum 40 persons.



Atrium Buffets

Diamond Sunday ATRIUM BUFFET

LIVE ENTREE

Sliced Gravlax Marinated Salmon with Condiments

LIVE MAIN

Traditional Czech Pork Knuckle with Garlic and Herbs

LIVE HOT DESSERT

Crêpes Suzette

1320
CZK

+400
CZK
SILVER

+150
CZK
GOLD

Standard serving time – 1 hour. Minimum 40 persons.

Dinner Buffets

BLACK ANJUS
STICKS
with parmesan
herbs & rich mayonnaise
Allergens: milk, eggs, wheat, soy, fish



Dinner Buffets

Prague Castle BOHEMIAN BUFFET

APPETIZERS AND SALADS

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

Venison Terrine with Apple and Cranberry Chutney

Smoked Trout with Horseradish Cream

Czech Potato Salad with Gherkins, Onion and Egg

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 with Smoked Sausages

1200
CZK

Continues on next page

Standard Serving Time - 2 hours. Served for a minimum of 50 guests.

Dinner Buffets



MAINS

Roast Duck with Apple and Caraway Seed Sauce with Braised Green Cabbage and Red 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 with Czech Pilsner Beer and Honey, Horseradish Cream and Mustard

DESSERTS

Display of Assorted Cakes and Tarts

Czech Pastries Filled with Apple Compote, Cottage Cheese and Sultanas

Czech Mini Desserts – "Laskonka", "Větrník", "Punčový Řez"

Sour Cream and Strawberry Mousse

Plum Tart

Traditional Chocolate "Bábovka" Cake

Apricot and Nut Strudel with Whipped Cream

Fruit Salad

Coffee or Tea

1200
CZK

Standard Serving Time - 2 hours. Served for a minimum of 50 guests.

Dinner Buffets

Chef's Signature AROUND THE WORLD

ASIA COLD

Seared Tuna Tataki with Tatami Sauce

Selection of Sushi with Wasabi, Pickled Ginger

Green Papaya Salad with Shrimps

Gado Gado Indonesian Salad

ASIA HOT

Assorted Beef, Chicken and Lamb Satay
with Peanut Sauce

Selection of Baozi Dumplings and Fried Dim Sum
with Traditional Condiments

Stir-Fried Indonesian Rice with Shrimps
and Omelet

Thai Vegetable Curry Stew

EUROPE COLD

Platter of Marinated Scottish Dill Salmon
and Smoked Czech Trout with Cucumber Tartare

Normandy Oysters with Shallot Vinegar
and Buttered Rye Bread

Czech Potato Salad with Vegetable and Light
Mayonnaise

Carpaccio with Parmesan Flakes

Spinach Salad with Cherry Tomato and Manchego
Cheese

Assorted Mediterranean Cheese Platter

Grissini, Focaccia, Pretzels, Pizza Bread with Garlic
and Rosemary

2100
CZK

Continues on next page

Standard serving time - 2 hours. Served for a minimum of 150 guests.

Dinner Buffets

EUROPE HOT

Traditional Russian Borscht Soup with Beetroot and Sour Cream

Mediterranean Cod with Black Olives and Capers

Veal Saltimbocca with Parma Ham and Sage

Mashed Potatoes with Olive Oil

Spanish Seafood Paella

AMERICA COLD

New York Waldorf Salad with Red Apple

Canadian Poached Lobster on Ice with Cocktail Sauce

Caesar's Salad with Anchovy, Spicy Chicken and Parmesan

Alaska Halibut Ceviche with Sweet Corn, Avocado and Coriander

Salad Bar with Dressing and Condiments

AMERICA HOT

Sweet Corn and Seafood Chowder with Curry Croutons

Live carving of Brazilian Picanha

Feijoada (Brazilian Black Bean Stew)

Sautéed Baby Potatoes with Garlic and Rosemary

Mexican Pork Tacos with Pineapple, Cilantro and Guacamole, Lime Wedges

2100
CZK

Continues on next page

Standard serving time - 2 hours. Served for a minimum of 150 guests.

Dinner Buffets



DESSERTS AROUND THE WORLD

Selection of Mini Eclair – France

Tiramisu – Italy

Red Velvet cake – USA

Pavlova Cake – Russia

"Větrník" Mini Cake with Caramel Cream – Czech

New York Cheesecake – USA

Trolley of Fruit Ice Cream & Sorbet

Yoghurt Ice Cream

Vanilla Ice Cream

Toppings

Homemade Churros with Chocolate-Peanut Butter Sauce – Mexico

Apple Strudel – Austria

Sachertorte – Austria

Brigadeiro – Brazil

Pisang Goreng – Banana Fritters – Indonesia

Lemon Meringue Pie – Italy

Marinated Fresh Fruit Salad

Vanilla Sauce

Chocolate Sauce

Almond Sauce

Whipped Cream

Crêpes with Chocolate & Oranges – France

Coffee and selection of Tea

2100
CZK

Standard serving time – 2 hours. Served for a minimum of 150 guests.



Enhancement & Live Stations



Enhancements & Live Stations

MIDDLE EASTERN PITAS

150 CZK

Filled with your choice of:
Chicken, Lamb or Turkey Shawarma, Fried Eggplants, Hummus, Tahini, Tomatoes, Onions with Sumac, Fried Potato, Pickles

SOUTH AMERICA

200 CZK

3 Colours of Bell Pepper, Chili Con Carne, Corn, Guacamole, Tortillas, Nachos

DIM SUM

160 CZK

with Soy Sauce, Wasabi Mayonnaise, Sweet & Sour Sauce, Sweet or Hot Chili

YAKITORI & KUSHIYAKI

180 CZK

Chicken Skewers, Beef Skewers, Lamb Skewers, Tofu and Green Bell Pepper Skewers, Tare Sauce

PASTA

180 CZK

Penne & Tortellini Prepared to your Taste, with Tomato Sauce, Garlic and Chili Olive Oil, Cherry Tomatoes, Fresh Basil, Chopped Capers, Kalamata Olives, Chopped Anchovies Fillet, Diced Vegetables, Cream sauce, Parmesan Flakes

SALT CRUSH FISH

280 CZK

Seabass (or Salmon) Baked in Sea Salt Crust Flavored with Aromatic Herbs
Italian Sauce with Diced Tomato, Cucumber, Celery, Thyme, Basil and Lemon Zest
Tzatziki Sauce, Saffron Sauce, Za'atar Pesto

GRAVLAX

240 CZK

Gravlax Classic or Flavored with Beetroot, Lemon, Dill or Black Tea
Rye Bread, Butter, Sour Cream, Danish Mustard, Capers, Shallot Vinaigrette

Continues on next page

Stated prices are per person.



Enhancements & Live Stations

FISH CEVICHE

280 CZK

Tuna, Sea Bass, Salmon
Coriander, Fresh Chili, 3 colours of Pepper,
Diced Fresh Fruit, Lemon, Olive Oil, Sesame
Oil, Tahini, Diced Cucumber, Diced Tomatoes,
Garlic, Ginger, Sesame Seeds, Nuts

RIB EYE

270 CZK

Red Wine Sauce, Olive Oil, Confit Garlic,
Tartar Sauce, Dijon Mustard
Roasted Potatoes, Mahane Yehuda
Vegetables

LAMB LEG

260 CZK

Roasted Lamb Leg in a Crust
of Breadcrumbs with Black Olives and Dried
Onions
Mint Sauce, White Wine Sauce with Thyme,
Fattoush Salad

BEEF CARPACCIO VARIATIONS

240 CZK

Celery Julienne, Rocket Salad, Capers,
Carpaccio Sauce, Aioli, Marinated
Cherry Tomatoes with Basil
and Oregano, Shaved Artichokes,
Champignons
Lemon Olive Oil, Aged Balsamic Vinegar,
Confit Tomatoes, Confit Garlic

BEEF WELLINGTON

340 CZK

Beef Fillet Wrapped in Puff Pastry
with Mushroom Duxelle, Madeira Sauce
and Roasted Root Vegetables

SLOW BAKED LAMB

320 CZK

Slow Baked Rack of Lamb in a Herb
and Mustard Crust
served with Pumpkin Puree
and Lavender Sauce

Boxes





Boxes

Vegetarian BOX

490
CZK

- Baguette Filled with Edam Cheese
- Rye Bread with Cream Cheese and Roasted Pepper
- Assorted Cookies
- Cucumber, Tomato and Pepper Salad
- 1 Chocolate Bar
- 2 Kinds of Seasonal Fruits
- 1 Fruit or Plain Yoghurt
- 1 Orange Juice
- 1 Aquila Still Water 0.5 l

Gourmet BOX

590
CZK

- 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

Lunch boxes are served in eco-friendly packaging.

A top-down view of a white ceramic plate with a subtle concentric circle pattern. The plate is filled with a traditional Czech dish. It features several large, dark brown, braised beef cubes in a thick, dark brown sauce. In the center, there are two pieces of golden-brown fried fish. A whole, blanched green fennel bulb is placed vertically in the middle. To the right, a whole orange carrot is visible. The dish is garnished with fresh green dill and sliced red chili peppers. The entire image is framed by a bright blue border.

Traditional Czech Menus

Traditional Czech Menus



Lesser Town

990
CZK

ON THE TABLE

Homemade Rolls, French Farm Salted Butter

STARTER

Prague Ham Variations

MAIN

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

DESSERT

Caramelized Apricot Tart with Vanilla
and Chocolate Sauce
Coffee or Tea
Glass of Becherovka (Traditional Herb Liqueur)

Charles Bridge

1160
CZK

ON THE TABLE

Homemade Rolls, French Farm Salted Butter

STARTER

Country Potato, Root Vegetables and Forest
Mushroom Soup

MAIN

Grilled Pike-Perch Fillet with Pinot Wine Infusion
and Mashed Dill Potatoes
OR
Traditional Beef Goulash with Malt Beer and Potato
Dumplings

DESSERT

Plum and Almond Strudel on Vanilla Poppy Seed
Sauce and Whipped Cream
Coffee or Tea
Glass of Becherovka (Traditional Herb Liqueur)

Standard serving time – 1 hour 30 minutes.

A close-up photograph of a chef's hands garnishing a plate of food. The chef is wearing a white uniform and a white hat. The food on the plate consists of several pieces of grilled or roasted meat, possibly ribs, with a dark, caramelized sauce. There are also some vegetables, including what looks like a carrot and a green pepper. The chef is carefully placing a small green herb garnish on top of the meat. The background is blurred, showing other people in a kitchen setting. The entire image is framed by a bright blue border.

Gala Menus

Gala MENUS

1150
CZK

Premium GALA MENU

CHEFS WELCOME

Green Asparagus, Wasabi Hollandaise

ON THE TABLE

Homemade Rolls, French Farm Salted Butter

STARTER

Chanterelle Cappuccino
Foie Gras Panna Cotta, Prawn Beignets

MAIN

Grilled Halibut, Corn Puree, Black Trumpet,
Langoustine Foam

DESSERT

Sun Dried Raspberry, Yoghurt Ice Cream

Coffee or Tea

1350
CZK

Gourmet GALA MENU

CHEFS WELCOME

Green Asparagus, Wasabi Hollandaise

ON THE TABLE

Homemade Rolls, French Farm Salted Butter

STARTER

Wild Salmon Tataki, Glazed Kumquats, Basil
Mayonnaise, Hibiscus Foam

MAIN

Slowly Baked Beef Tenderloin, Green Peas
and Cauliflower Puree, Fondant Potatoes
Morel Sauce

DESSERT

Banoffee on Ice, Valrhona Chocolate

Coffee or Tea

Standard serving time - 2 hours.

Open Bar





Open Bar

Silver OPEN BAR

Gold OPEN BAR

Diamond OPEN BAR

Beverages

White and Red House Wine,
Beer and Soft Drinks

Campari, Martini, Sparkling Wine,
White and Red House Wine, Beer,
Soft Drinks and Selection of
Juices

Whisky, Gin, Vodka, Rum, Tequila,
Mixers, White and Red House
Wine, Sparkling Wine, Beer, Soft
Drinks and Selection of Juices

1 hour
2 hours
Every Additional Hour
Add Crisps, Pretzels, Nuts

450 CZK
800 CZK
250 CZK
75 CZK

500 CZK
900 CZK
300 CZK
75 CZK

650 CZK
1100 CZK
400 CZK
75 CZK

A photograph of two glasses of beer on a bar counter. In the foreground, a smaller glass filled with golden beer and a thick head of white foam sits on a silver tray. The glass has the word "Staropramen" embossed on it. Behind it is a larger, ornate glass mug, also filled with beer and foam. To the left, a brass beer tap is visible. The background is a blurred bar setting with warm lighting and colorful bokeh. The word "Beverages" is written in a white, cursive font across the center of the image.

Beverages

Drink LIST



APERITIFS

Campari
Martini Dry, Bianco, Rosso

7CL

180 CZK
180 CZK

BEERS

Staropramen Draught 0.30l

0.30L

110 CZK

Staropramen Bottle
Stella Artois
Corona Extra
Non-Alcoholic Beer

0.33L

110 CZK
110 CZK
130 CZK
110 CZK

SPIRITS AND LIQUEURS

Martell VS
Martell VSOP
Johnnie Walker Red Label
Johnnie Walker Black Label
Chivas Regal
Jack Daniel's
Ballantines
Absolut Vodka
Gordon's Gin
Beefeater Gin
Havana 3
Tequila Olmeca Blanco
Tequila Olmeca Gold
Slivovice
Becherovka

4CL

200 CZK
250 CZK
160 CZK
250 CZK
250 CZK
250 CZK
160 CZK
160 CZK
160 CZK
160 CZK
160 CZK
160 CZK
160 CZK
160 CZK

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Drink LIST



HOT DRINKS

Filtered Coffee per cup	80 CZK
Decaffeinated Coffee per cup	80 CZK
Espresso/Nespresso per cup	110 CZK
Latte Macchiato per cup	125 CZK
Cappuccino per cup	125 CZK
Selection of Teas per cup	80 CZK

SOFT DRINKS

Coca Cola	0.33L 95 CZK
Coca Cola Light	95 CZK
Coca Cola Zero	95 CZK
Fanta	95 CZK
Sprite	95 CZK

Selection of Juices	0.20L 95 CZK
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Tonic	0.25L 95 CZK
Red Bull	120 CZK

MINERAL WATERS

Mattoni (Sparkling)	0.33L 85 CZK
Aquila (Still)	85 CZK

Mattoni (Sparkling)	0.75L 160 CZK
Aquila (Still)	160 CZK
Evian (Still)	210 CZK
Perrier (Sparkling)	210 CZK
	230 CZK

Dispenser for Water Barrel per pc	1000 CZK
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Water Barrel – Aqua Angels	11.3L 1500 CZK
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Drink LIST



Beer

Staropramen Extra Chmelená 12°
Granát 13°
Staropramen Non-Alcoholic

33CL
110 CZK
110 CZK
110 CZK

Mineral WATER

Mattoni
Aquila

33CL
85 CZK
85 CZK

Soft DRINKS

Coca-Cola
Coca-Cola Light
Fanta
Sprite
Tonic
Selection of Juices
(Orange, Pineapple, Grapefruit)

33CL
95 CZK
95 CZK
95 CZK
95 CZK
95 CZK
95 CZK

A photograph of several wine glasses on a wooden table in a restaurant. The glasses are arranged in a row, with the one in the foreground being the most prominent. It contains a small amount of red wine. The background is blurred, showing other people and tables in the restaurant. The text "Wine List" is overlaid in the center of the image in a white, handwritten-style font.

Wine List



Wine LIST

WHITE WINE BOTTLES

Sauvignon, Znovín Znojmo, Czech Republic
Rulandské Šedé, Patria Kobylí, Czech Republic
Rare Vineyards Vermentino, IGP Pays d'Oc, France
Chardonnay, La Belle Angele, Languedoc, France
Riesling Gutswein, Weingut Meyer, Germany

0.75L

650 CZK
800 CZK
800 CZK
950 CZK
1150 CZK

ROSE WINE BOTTLES

Domaine Gondonne, Los Gravières - Provence,
France

0.75L

850 CZK

RED WINE BOTTLES

Modrý Portugal, Znovín Znojmo, Czech Republic
The Pick, Shiraz, Australia
Rare Vineyards Carignan Vieilles Vignes, France
Cabernet Syrah, Val St. Pierre, France
Rioja Reserva, Bodegas Navajas, Spain

0.75L

650 CZK
800 CZK
800 CZK
950 CZK
1150 CZK

SPARKLING WINE BOTTLES

Terra Vizina Cuvée Extra Dry, Casere, Italy
Sekt Znovín Znojmo, Czech Republic

0.75L

950 CZK
1150 CZK



Wine LIST

Wine LIST

SPARKLING WINE & CHAMPAGNE

Bohemia Sekt Brut	160 CZK
Bohemia Sekt Non-Alcoholic	160 CZK
Bohemia Sekt Prestige, Brut/Rosé	210 CZK
Galanti Prosecco DOC	230 CZK
San Venanzio Fortunato Prosecco DCG Brut	270 CZK
Pommery Brut Royal Champagne	400 CZK
Moët & Chandon Brut Impérial	680 CZK

WHITE WINE

Rulandské Šedó, Late Harvest, Znovín Znojmo, Czech Republic	130 CZK
Pinot Grigio "Prospetti" IGP, Province di Pavia, Italy	130 CZK
McGuigang "The Pick" Chardonnay, South-Eastern Australia	130 CZK

SIGNATURE WHITE WINE

Sauvignon Blanc, Arte Vini Czech Republic	190 CZK
Pinot Grigio, St. Michael-Eppan, Italy	260 CZK
Chardonnay, Trivento, Mendoza, Argentina	270 CZK



Wine LIST

Wine LIST

SIGNATURE ROSE WINE

RosaMara, Costaripa, Italy

230 CZK

RED WINE

André, Znovín Znojmo,
Late Harvest, Czech Republic
F. Jeantet, Cotes du Rhone,
The Rhone Valley, France
Montepulciano D'Abruzzo
"Vinuva", DOC, Italy

130 CZK

130 CZK

130 CZK

SIGNATURE RED WINE

Primitivo Di Manduria,
Fermat Vini, Italy
Pinot Noir, Arte Vini
Czech Republic
Cabernet Sauvignon,
Casas Patronales
Valle de Maule, Chile

190 CZK

210 CZK

280 CZK

Cocktails



Cocktails



Classic COCKTAIL SELECTION

Mojito

Sex on the Beach

High Society

Cuba Libre

Caipirinha

**230
CZK**

Signature COCKTAIL SELECTION

Charisma

Extravaganza

Passion Caipi

Mystic

Piña Colada

**280
CZK**

Non-Alcoholic COCKTAIL SELECTION

Ginger Rain

Baby Zombie

**190
CZK**

Stated prices are per cocktail.

A close-up photograph of two wine glasses filled with white wine, held by hands. The glasses are positioned side-by-side, and the word "Add-ons" is written in a white, cursive font across the center of the image, overlapping both glasses. The background is blurred, showing a social gathering with other people and glasses. The entire image is framed by a bright blue border.

Add-ons

Add-ons



Add-ons

Product	Price	Per
Water 0.33 (sparkling & still)	90 CZK	per bottle
Red Bull 0.25l	150 CZK	per bottle
Orange Juice 0.2l	100 CZK	per bottle
Prosecco 0.75l	1100 CZK	per bottle
Nespresso	55 CZK	per capsule
Customized Cake	price on request	

A top-down view of a DJ performing at a desk. The DJ is wearing a dark t-shirt, a black cap with a red brim, and headphones. They are positioned over a professional DJ setup consisting of two turntables on the left and right, and a central mixer. The turntables have glowing blue and purple rings. The mixer has various knobs and buttons, some of which are illuminated. The background is filled with vibrant, colorful lighting in shades of blue, purple, and pink, creating a dynamic and energetic atmosphere. The word "Add-ons" is written in a white, cursive font across the center of the image, overlapping the DJ's hands and the mixer.

Add-ons



Add-ons

Add-ons

Customized Cake

Bartending Show

Cocktail Class

Blind Tasting of Spirits

Degustation Bar

Pop Up Bars

Ice Bar

Casino

Photo Corner

Magician (micro-magic)

DJ

DJ & Saxophonist

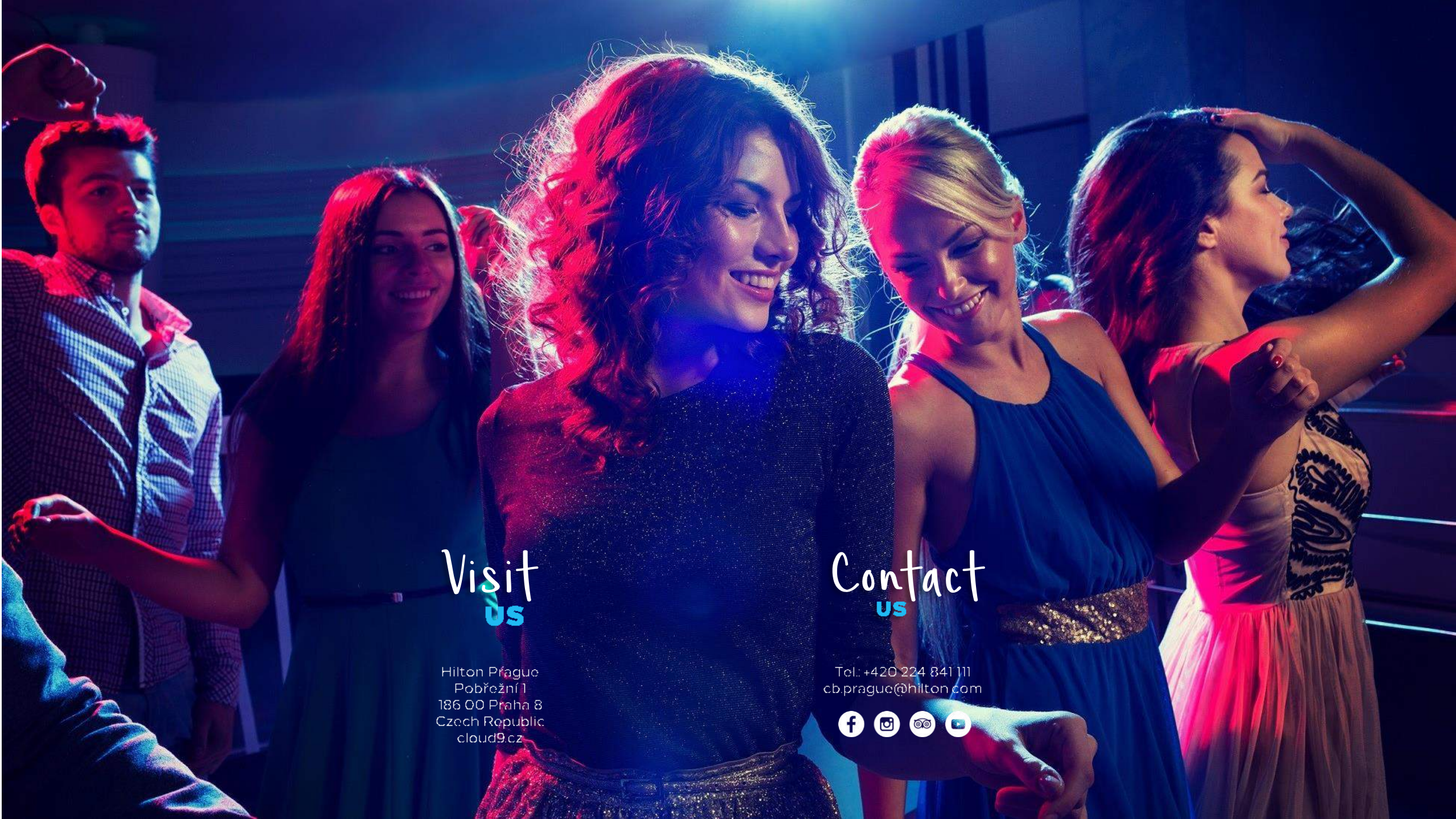
DJ & Violinist

Dance Show

Dance School

Live Music

Stand Up Comedy



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