



HOTEL INTERNATIONAL
PRAGUE



Banquet map



Breakfast buffet

Cold part

Fresh vegetables

Salads from our cold kitchen

Selection of Czech, Italian quality sausages and cheeses

Marinated fish

Homemade spreads

Selection of natural & fruit yogurts

Muesli & cereals

Honey and jam

Fresh seasonal fruits

Selection of light and dark breads

Butter and margarine

Drinks

Selection of juices

Water

Coffee & tea selection

Warm part

Debrecen and bavarian sausages

Baked bacon

Scrambled and boiled eggs

Beans in tomato sauce

Butter flavoured vegetables

Pasta or Rice dish

From our patisserie

Croissant, plunder

Homemade cakes and buns

Pancakes

Porridge



Minimum of 20 persons
15 EUR per person including VAT





Conference packages

FULL DAY DELEGATE RATE "BUSINESS"

Full day main meeting room rental

2 mineral waters in the main meeting room per person

Business lunch including one soft drink (3 course set menu or buffet lunch depending on the number of delegates)

Morning and afternoon coffee break

Unlimited consumption of water during the conference

Unlimited consumption of coffee and tea during conference

Screen, projector or LCD TV 75 "- HDMI & Barco Clickshare

20 Mb/s Wi-fi in all meeting rooms

Markers & flipchart

Pens & pads

Dedicated event assistant

THE MINIMUM NUMBER FOR BUFFET LUNCH IS 20 DELEGATES, IN CASE OF LESS PARTICIPANTS , MENU WILL BE SERVED.



Minimum number of persons - 20
75 EUR per person including VAT





Conference packages

HALF-DAY DELEGATE RATE "BUSINESS"

Half day main meeting room rental

1 mineral water in the main meeting room per person

Business lunch including one soft drink (3 course set menu or buffet lunch depending on the number of delegates)

Morning or afternoon coffee break

Unlimited consumption of water during the conference

Unlimited consumption of coffee and tea during conference

Screen, projector or LCD TV 75 "- HDMI & Barco Clickshare

20 Mb/s Wi-fi in all meeting rooms

Markers & flipchart

Pens & pads

Dedicated event assistant

THE MINIMUM NUMBER FOR BUFFET LUNCH IS 20 DELEGATES, IN CASE OF LESS PARTICIPANTS, MENU WILL BE SERVED.



Minimum number of persons - 20
60 EUR per person including VAT





Coffee breaks

Part of conference package

*Each coffee break includes coffee & tea selection, dried fruits & nuts, various bonbons & sweets, unlimited consumption of flavoured water

MONDAY

Morning coffee break

Croissant with pate, pickles and radishes

Wholegrain baguette with sun-dried tomatoes and olive tapenade

Yogurt with honey

Yeast cake - plumjam, apples, cottage cheese

Whipped mini cake with vanilla scent

Afternoon coffee break

Olive focaccia with parma ham

Mini ciabatta with tomatoes, mozzarella and basil pesto

Chopped lettuce with pink grapefruit

Apple pie

Panna cotta

TUESDAY

Morning coffee break

Sunflower mini baguette with grilled vegetables and tomato salsa

Vegetable crudités with avocado dip

Yoghurt with forest berries

Plum cake with crumb

Fruit compote with nuts

Afternoon coffee break

Roll of rye bread with Prague ham and butter red

Cheese butter croissant

Tomato smoothie

Traditional apple strudel

Cheesecake with cinnamon and hazelnuts



Minimum number of persons - 10
12 EUR per person including VAT





Coffee breaks

Part of conference package

*Each coffee break includes coffee & tea selection, dried fruits & nuts, various bonbons & sweets, unlimited consumption of flavoured water

WEDNESDAY

Morning coffee break

Classic sandwich with mortadella

Skewer of dried tomatoes, mozzarella and marinated olives

Yoghurt with oatmeal

Banana bread

Plunder pastry

Afternoon coffee break

Herb focaccia with smoked salmon

Swedish bread with anise stuffed with herb fresh cheese and dried tomatoes

Greek salad

Sponge roll with coconut filling

Crème brûlée with marinated sour cherries

THURSDAY

Morning coffee break

Sunflower mini baguette with grilled vegetables and tomato salsa

Brioche with parma ham

Roasted beetroot with Fitaki cream cheese

Yoghurt with chocolate sauce

Tiramisu with strawberry sauce

Variations of donuts and pastry

Afternoon coffee break

Chicken strips with chilli mayonnaise

Corn nachos with avocado dip

Caesar salad with roasted panchetta

Vanilla Muffin with blueberries

Sponge roll with coconut filling



Minimum number of persons - 10
12 EUR per person including VAT





Coffee breaks

Part of conference package

*Each coffee break includes coffee & tea selection, dried fruits & nuts, various bonbons & sweets, unlimited consumption of flavoured water

FRIDAY

Morning coffee break

Ciabatta with ham and fresh cheese

Variation of Czech cheeses with grapes

Yoghurt with pineapple

Vanilla pudding with caramel

Danish puff pastry

Afternoon coffee break

Quiche la Lorraine

Baby mozzarella with grilled Provencal vegetables

Vegetable gazpacho with toasted bread croutons

Plum cake with crumb

Curd mousse with forest berries

SOBOTA

Morning coffee break

Sandwich caprese

Czech sandwich „Chlebíček“ with Prague Ham

Yoghurt with muesli and seasonal fruit

Chocolate pudding with marinated sour cherries

Croissant with Paris whipped cream

Afternoon coffee break

Herbs focaccia with mortadella and roasted vegetable

Cereal's banquette with fresh cheese cream and olives

Apple salad with blue cheese

Blueberry cake with cream

Poppy seeds & nuts cake



Minimum number of persons - 10
12 EUR per person including VAT





Coffee breaks

Part of conference package

*Each coffee break includes coffee & tea selection, dried fruits & nuts, various bonbons & sweets, unlimited consumption of flavoured water

SUNDAY

Morning coffee break

Brioche with smoked salmon

Hummus with roasted beet root and rucola

Yoghurt with fresh seasonal fruit and chocolate

Profiteroles and donuts

Pastry variations

Afternoon coffee break

Ciabatta BBQ chicken

Corn nachos with chilli mayonnaise

Czech vegetagle salad with feta cheese

Poppy seeds cake with chocolate

Vanilla cream with pineapple



Minimum number of persons - 10
12 EUR per person including VAT





Thematic coffee breaks

"HEALTHY"

14 EUR per person incl. VAT

Vegetable protein shake flavoured with fresh coriander

Smoked salmon Mousse

Quinoa salad with avocado and baby spinach

Natural yoghurt with plum compote

Rice pudding with honey, cinnamon and apples

Dried fruits and nuts

"RETRO"

12 EUR per person incl. VAT

Apples

Variations of our Czech sandwiches

Sausages with mustard and horseradish

Bread and pastry

Donuts

Whipped mini cake with vanilla scent

CZECH SPECIALTY "CHLEBÍČEK"

2,5 EUR per piece incl. VAT

Prague ham with potato salad

Hercules

Emmentaler cheese

Cammembert

Caprese ham

Gervais and dried tomatoes

Mortadella

Ham with egg and mayonnaise sauce

COFFEE & COOKIES

8 EUR per person incl. VAT

Selection of home made cookies

*Each coffee break includes coffee & tea selection, dried fruits & nuts, various bonbons & sweets, unlimited consumption of flavoured water



Minimum number of persons - 10





Served menu of your choice

3 courses – 24 EUR per person

4 courses – 30 EUR per person

SOUP

Poultry caldon with vegetables and noodles

Minestrone vegetable soup with basil pesto and Grana Padano cheese

STARTER

Caprese salad with chicory puck

Roasted beets with red grapefruit, fresh goat cheese and honey nuts

Salad of chicory and baked apples seasoned with orange dressing

Rice noodles with oyster mushrooms, marinated ginger, green-peas and teriyaki sauce



Minimum number of persons - 10





Served menu of your choice

3 courses – 24 EUR per person

4 courses – 30 EUR per person

MAIN COURSE

Duck roasted on ginger and apples with goat risotto and rucola

Norwegian cod with baked potato with pancetta and pea puree

Roasted pork sirloin Wellington in puff pastry with potato pie, pak choi and caper sauce

Italian risotto with artichokes, mushrooms, rucola and Grana Padano cheese

Veal fried steak with light potato salad and cranberries

Pasta salsa Verde with cherry tomatoes, artichokes and grilled zucchini

DESSERT

Pancakes with stewed plums on black rum and sour cream

Apple strudel with vanilla sauce

Crème brûlée with vanilla ice cream

Sacher cake

Panna cotta with strawberries

Pineapple grilled on a stick with sorbet of forest berries flavoured with mint and lime



Minimum number of persons - 10





Buffets

CHEF'S CHOICE BUFFET

Part of conference package

COLD SELECTION

Salad bar selection of fresh vegetables, salads & lettuce leaves - mix according to your taste

3 x Dressings & virgin olive oil

Selection of breads and butter

Other salad supplements

WARM SELECTION

Soup of the day

Marine or freshwater fish

Variation of 2 meat dishes

Pasta or rice dish

Variation of vegetable dishes

Side dishes

Sauces

STARTERS

Marinated fish

Meat starter

Variety of quality sausages and cheeses

Vegetarian starter

FROM OUR PATISSERIE

Selection of desserts

Fresh fruit salad or sliced fresh fruits



Minimum number of persons - 20
24 EUR per person including VAT





Buffets

CHEF'S CHOICE BUFFET LIGHT

Part of conference package

COLD SELECTION

Salad bar selection of fresh vegetables, salads & lettuce leaves - mix according to your taste

3 x Dressings & virgin olive oil

Selection of breads and butter

Other salad supplements

Selection of sausages and cheeses

WARM SELECTION

Soup of the day

Variation of 2 meat dishes

Side dishes

Butter vegetables

Pasta

Sauce

FROM OUR PATISSERIE

Selection of 3 desserts from our patisserie

Fresh fruit



Minimum number of persons - 20
20 EUR per person including VAT





Buffets

"BOHEMIAN" BUFFET

COLD SELECTION

Smoked bone ham and pickled vegetables

Goose paté with cranberry sauce

Prague ham roll with cream cheese

Spicy sausage salad | Variety of Czech cheeses with nuts and dried fruit

Potato mayonnaise salad

Cabbage salad with hot peppers

Cucumber salad with sour cream and dill

Pickled vegetables | Variation of fresh sliced vegetables

Mustard and yoghurt dressing | Vinegar, olive oil | Variation of butter

Pastry light, dark and whole grain bread

WARM SELECTION

Potato soup with forest mushrooms

Fillet of rainbow trout baked on sage butter

Traditional Czech goulash from Prague butcher

Duck roasted on ginger and apples

Fried pork banquet schnitzels

Variation of Czech dumplings

Goat risotto with cabbage and fresh marjoram

Mashed potatoes with butter and spring onion

Cabbage stew

Beans on bacon and garlic with purple onion

FROM OUR PATISSERIE

Apricot pie with crumb

Plum strudel with vanilla sauce

Pudding with cherry sauce

Donuts

Plum compote with nuts and sour cream

Fresh fruit salad



Minimum number of persons - 20
32 EUR per person including VAT





Buffets

"ITALIAN" BUFFET

COLD SELECTION

Shrimp in parsley marinade

Beef carpaccio with radish and rucola

Parma ham with grissini and cantaloupe melon

Baby mozzarella with avocado, dried tomatoes and marinated olives

Artichoke salad | Chopped lettuce with roasted pan and Grana Padano cheese

Salad of radicchio and radicchio flavoured with lime and olive oil

Couscous with grilled eggplant and onion

Light potato salad with capers and Dijon mustard

Marinated olives in Provençal oil

Dressings | Olive oil | Balsamic vinegar | Butter | Whole grain bread and pastry, dark, light

WARM SELECTION

Minestrone bean soup with toasted bread and basil pesto

Salmon baked in olive oil with fennel and oyster mushrooms

Beef cheeks with wine sauce

Chicken saltimbocca

Polpette di pollo from veal

Spaghetti aglio olio

Roasted carrot with young onion

Gratin chicory with rucola and cherry tomatoes

Creamy polenta flavoured with sage butter

FROM OUR PATISSERIE

Tiramisu with Amaretto

Carrot cake with almonds

Tuscan apple pie with cream

Ice cream

Pineapple carpaccio with caramel sauce

Fruit skewers flavoured with lime



Minimum number of persons - 20
36 EUR per person including VAT





Buffets

"FIT" BUFFET

COLD SELECTION

Bread - Tunnbröd sushi with smoked salmon
Dried beef breasola with capers and Grana Padano cheese
Sous-vide duck breast with marinated plums
Grilled vegetables with goat cheese and nuts
Variations of international and Czech cheeses with grape wine
Vegetable crudité with avocado cream
Caesar salad | Light Viennese potato salad | Chickpea and sun-dried tomato salad
Variations of fresh cut vegetables
Olive oil | Balsamic vinegar | Butter | Whole grain bread and pastry, dark, light

WARM SELECTION

Vegetable minestrone soup
Poached cod with lemon butter and braised leeks
Veal neck braised in wine with crushed tomatoes
Chicken slices with caper sauce
Tortellini stuffed with rocket and ricotta
Greek moussaka
Ratatouille
Couscous with grilled vegetables
Baked potato chips Grenaille with spring onion

FROM OUR PATISSERIE

Variations of minideserts
Yoghurt cream with berry sauce
Almond pudding
Panna cotta with strawberries
Tropical fruit variation
Fruit skewers



Minimum number of persons - 20
31 EUR per person incl. VAT





Buffets

"BARBECUE" BUFFET

SALAD BAR

Seasonal vegetables and fresh salads

Caesar salad with fried bacon and garlic croutons

Beetroot Carpaccio with pink grapefruit and goat cheese

Salad of chickpeas and dried tomatoes

Cabbage salad with horseradish

Corsican salad | Couscous with grilled vegetables

Marinated olives in Provencal spices

Eggs marinated in fresh dill, olive oil and balsamic vinegar

Balkan type cheese | Dijon mustard dressing

Yoghurt dressing | Capers and fresh herbs

Olive oil, balsamic vinegar | Pastry light, dark, whole grain, bread | Variation of butter

BARBECUE CARVING STATION

Beef from South American pastures

Beef kofta-kebab | Texas BBQ pork ribs

Prague ham from bone in our honey marinade with rosemary

Chicken breast marinated in basil pesto and lime juice

Sausages Bavarian, Debrecen, Merguez

Roasted potato on rosemary and coarse salt

Corn on the cob baked in olive oil, thyme and chilli

Grilled vegetables | Baked tomatoes with mozzarella flavoured with herbal oil

Baba ghanoush | Pepper and barbecue sauces

FROM OUR PATISSERIE

Mini desserts

Strawberry pie

Apple pie

Mini donuts

Grilled pineapple



Minimum number of persons - 20
40 EUR per person including VAT





Buffets

"INTERNATIONAL" BUFFET

COLD PART

Tuna carpaccio with marinated ginger and radishes

Norwegian salmon tartare with avocado

Dried ham with goat cheese and rucola salad

Spicy chicken nuggets marinated in teriyaki sauce and fresh coriander

Selection of cheeses with grapes and dried fruit

Vegetable crudité with caper dip

Caesar salad classic with bread croutons and Grana Padano cheese

Salad of baby mozzarella and cherry tomatoes with basil pesto

Light Viennese potato salad | Salad of chickpeas and dried tomatoes

Variation of fresh sliced vegetables

Dressings | Olive oil | Balsamic vinegar | Butter | Whole grain bread and pastry, dark, light

TEPLÁ ČÁST

Spicy pumpkin soup with watercress

Cod of Norwegian fjords poached in lemon butter with stewed leek

Boeuf bourguignon

Veal neck stewed in wine with crushed tomatoes

Chicken scaloppini with caper sauce

Pumpkin ravioli with Grana Padano cheese

Ratatouille | Couscous with grilled vegetables

Potato purée au gratin

FROM OUR PATISSERIE

Variations of mini desserts

Crème brûlée

Chocolate mousse

Dark chocolate profiteroles with vanilla cream

Fresh fruit salad flavoured with lime

Tartlet with chocolate cream and fruit



Minimum number of persons - 20
36 EUR per person including VAT





Buffets

INDIAN BUFFET

SOUP

Chicken soup with red lentils

STARTERS

Vegetable Samosa

Tandoori Chicken

Red onion salad

MAIN COURSES

Chicken Tikka Masala

Chicken Korma

Rogan Josh

Dhal Makhani

Aloo Gobi

Chana Masala

SIDE DISHES

Basmati Rice

Pilaf Rice

Bread & Naan

Raita

Chutney

Papadam

DESSERTS

Thandi Kheer

Mango Shrikhand

Fresh fruit salad



Minimum number of persons - 20
48 EUR per person including VAT





Light Business buffets

BUFFET 1

SOUP

Old Bohemian onion soup with cheese croutons

SANDWICHES

Bread - Tunnbröd sushi with smoked salmon

Olive focaccia with Parma ham

Mini ciabatta with tomatoes, mozzarella and basil pesto

Caesar salad with crispy pancetta

MAIN COURSES

Chicken steak Caprese with basil pesto

Pumpkin ravioli with Grana Padano cheese

Potatoes dauphinoise

Tomato salsa

DESSERT FROM OUR PATISSERIE

Strawberry pie

Variation of melons



Minimum number of persons - 20
23 EUR per person including VAT



Light Business buffets

BUFFET 2

SOUP

Mushroom cream

SANDWICHES

Croissant with paté, pickles and radishes

Whole wheat baguette with grilled vegetables and olive tapenade

Chopped lettuce with citrus fruits

MAIN COURSES

Cod of Norwegian fjords with fennel and cherry tomatoes

Penne pomodoro with Grana Padano cheese

Jasmine rice with spring onion

Vegetable curry

DESSERT FROM OUR PATISSERIE

Cheesecake

Fresh fruit salad flavoured with lime

BUFFET 3

SOUP

Minestrone vegetable soup with fresh coriander

COLD PART

Brioche with smoked salmon with caper mayonnaise

Roasted beets with Fitaki cream cheese

Chicory salad with mustard and olive oil topping

MAIN COURSES

Boeuf bourguignon

Fettuccine with tomato pesto, sugar peas and Grana Padano cheese

Fine Carlsbad dumpling

Bean pods with herb butter

DESSERT FROM OUR PATISSERIE

Apple strudel with vanilla sauce

Fresh fruit skewers



Minimum number of persons - 20
23 EUR per person including VAT





Finger food

COLD SELECTION

Baby Caesar salad

Sandwich with goose liver pate and cranberry chutney

Bread sushi with chicken ham

Duck breast is mixed with marinated plums

Cupcake with blue cheese and nuts

Shrimp cocktail with avocado dip

Chicken nuggets in barbecue sauce

Roasted beets with goat cheese

Prague ham with cream horseradish

Skewer of dried tomatoes, mozzarella and marinated olives

Prosciutto ham with melon

Prosciutto ham with marinated artichokes

Norwegian salmon tartare with marinated fennel

Smoked salmon with marinated cucumber

Smoked trout with guacamole

Roast pork tenderloin with blue cheese sauce



Minimum number of persons - 10
2,2 EUR per item including VAT





Finger food

HOT SELECTION

- Falafel with baba ghanoush sauce
- Rustic brioche with smoked salmon
- Mushroom tartlet
- Jalapeno peppers with cheddar
- Chicken strips with chilli mayonnaise
- Chicken skewer BBQ
- Marinated plum with bacon
- Polpette di pollo with tomato salsa
- Quiche mushroom
- Quiche la Lorraine
- Quiche with spinach
- Fried calamari with lime dip
- Fried chicken wings BBQ
- Fried mushroom heads with tartar
- Strudel with spinach and Grana Padano cheese
- Vegetable satay with thai sauce



Minimum number of persons - 10
2,2 EUR per item including VAT





Finger food

SWEET SELECTION

- Crème brûlée
- Fresh strawberry with grand Marnier
- Chocolate mousse
- Marinated pineapple in black rum
- Mini donuts
- Panna Cotta with strawberries
- Dark chocolate profiteroles with vanilla cream
- Fresh fruit salad flavoured with lime
- Creamy Mascarpone cream with raspberry sauce
- Skewers of fresh fruits
- Tartlet with chocolate cream and fruit
- Tartlet with strawberries
- Tiramisu with Amaretto
- Traditional apple strudel
- Soft curd cream with forest berries



Minimum number of persons - 10
2,2 EUR per item including VAT





Beverage packages

SOFT DRINK PACKAGE BASIC

Selection of fruit juices, mineral water (still and sparkling)

30 min 6 EUR / person (during coffee break or welcome drink)

60 min 9 EUR / person (during cocktail reception)

SOFT DRINK PACKAGE

Pepsi Cola, Pepsi Max, Mirinda, 7UP

Selection of fruit juices

Mineral water (still and sparkling)

Coffee or tea

30 min 8 EUR / person (during coffee break or welcome drink)

60 min 13 EUR / person (during cocktail reception)



Welcome drink

WELCOME DRINK

House Sparkling wine
Orange juice
Mineral water (still and sparkling)

30 minutes 8 EUR / person

WELCOME DRINK 2

Sekt Ryzlink, Rýnský Brut, Lobkowicz, Czech Republic
Orange juice
Mineral water

30 minutes 11 EUR / person

Additional snacks

Salted snacks (peanuts, chips) – 3,50 EUR per person

Variety of assorted crudités with dips – 3,50 EUR per person



Open Bar

OPEN BAR BASIC

1 glass of house wine (0,115 l)
2 glasses of beer (0,3l)
Coffee and tea
Water in carafe (unlimited)

13 EUR / person / hour service

OPEN BAR STANDARD

Selection of house wines (white and red)
Beer (local brand)
Coca Cola, Coca Cola Light, Fanta, Sprite
Mineral water
Coffee and selection of tea
Peanuts and chips

15 EUR / person / hour service

22 EUR / person / 2 hour service

10 EUR / person / every additional hour

COFFEE BREAK

Coffee, tea, water

8 EUR / person, 30 minutes - 1 hour

18 EUR / person, 1 -3 hodiny

20 EUR / person, half-day

28 EUR / person, full day



Non-alcoholic beverages

Non-alcoholic beverages

| | |
|---|---------|
| Pepsi Cola, Pepsi Max, Mrinda, 7UP (0,25 l) | 3 EUR |
| Schweppes Tonic water, Ginger ale (0,25 l) | 3 EUR |
| Red Bull (0,25 l) | 4,5 EUR |

Water

| | |
|-----------------------------------|-------|
| Mattoni still/ sparkling (0,33 l) | 2 EUR |
| Mattoni still / sparkling (0,75l) | 5 EUR |
| Carafe of water (1 l) | 2 EUR |
| Water jug (5 l) | 6 EUR |

Juices

| | |
|--|---------|
| Orange (1 l) | 5,5 EUR |
| Apple (1 l) | 5,5 EUR |
| Multivitamin (1 l) | 5,5 EUR |
| Assortment of Granini fruit juices (0,2 l) | 3 EUR |
| <i>apple, orange multivitamin</i> | |
| Homemade Lemonade (1 l) | 6,5 EUR |
| Homemade Ice Tea (1 l) | 6,5 EUR |

Corkage per bottle of soft drink 2 EUR

Coffee & Tea

| | |
|----------------------|---------|
| Espresso | 2,8 EUR |
| Double espresso | 3,6 EUR |
| Cappuccino | 3,4 EUR |
| Latté macchiato | 3,4 EUR |
| American coffee | 2,8 EUR |
| Selection of tea | 2,8 EUR |
| Decaffeinated coffee | 2,8 EUR |

| | |
|-------------------------------|-------|
| Coffee / tea in thermos 0,75l | 8 EUR |
|-------------------------------|-------|



Alcoholic beverages

| | | |
|---|----------------------|---------------------|
| White wine | Bottle 0,75 l | Glass 0,15 l |
| Pinot blanc International Hotel, Velké Pavlovice, House wine, Czech Republic | 18 EUR | 3,8 EUR |
| Sauvignon late harvest, Jan Stávek, Němčičky, Czech Republic | 25 EUR | |
| Chardonnay late harvest, Trpělka & Oulehla, Nové Bránice, Czech Republic | 34 EUR | |
| Red wine | Bottle 0,75 l | Glass 0,15 l |
| Pinot Noir International Hotel, Velké Pavlovice, House wine, Czech Republic | 18 EUR | 3,8 EUR |
| Cabernet Sauvignon late harvest, Moravíno, Valtice, Czech Republic | 25 EUR | |
| Merlot barrel selection, Jan Stávek, Němčičky, Czech Republic | 34 EUR | |
| Rose wine | Bottle 0,75 l | Glass 0,15 l |
| Frankovka rose zemské, Vinařství Trpelka & Oulehla, Czech Republic | 20,8 EUR | 7 EUR |
| Sparkling Wines | Bottle 0,75 | Glass 0,12 l |
| Ch.C. André Moravský sekt, Velké Pavlovice, Czech Republic | 20,8 EUR | 4,5 EUR |
| Sekt Ryzlink, Rynsky Brut, Lobkowicz, Czech Republic | 38 EUR | |
| Terroirs de Ecueil Brut, Lacourte Godbillon, Champagne - France | 140 EUR | |

Corkage fee - per wine bottle - 14 EUR



Alcoholic beverages

Cocktails

| | |
|---------------|---------|
| Aperol Spritz | 7,6 EUR |
| Hugo | 7,6 EUR |
| Gin & Tonic | 7,6 EUR |
| Cuba Libre | 7,6 EUR |
| Mojito | 7,6 EUR |

Beer

| | |
|-------------------------------------|---------|
| Draught Beer, Pilsner Urquell 0,3 l | 2,2 EUR |
| Draught Beer, Pilsner Urquell 0,5 l | 3 EUR |
| Dark Beer 0,5 l bottle | 3 EUR |
| Non-alcoholic beer 0,5 l bottle | 3 EUR |

Corkage fee per bottle of beer 3 EUR
 Corkage fee per keg of beer (30 l) 240 EUR

Spirits – 0,04l

| | | | |
|------------------------------------|---------|----------------------------|---------|
| Johnnie Walker Red Label (whisky) | 4 EUR | Martell V.S. (cognac) | 6,5 EUR |
| Jack Daniel's | 4 EUR | Slivovice, Rudolf Jelínek | 3,2 EUR |
| Beefeater (gin) | 4 EUR | Bacardi Superior (rum) | 4 EUR |
| Martini 0,1 l (Bianco, Rosso, Dry) | 4 EUR | Bailey's Irish Cream | 4 EUR |
| Absolut (vodka) | 4 EUR | Hruškovice, Rudolf Jelínek | 3,2 EUR |
| Zacapa 23 anos (rum) | 8 EUR | Campari | 4 EUR |
| Olmeca, Gold Anejo (tequilla) | 4 EUR | Fernet Stock | 3,2 EUR |
| Becherovka - bitter | 3,2 EUR | Jagermeister | 4 EUR |
| Metaxa **** | 4 EUR | Jim Beam | 4 EUR |

Corkage per spirit bottle 44 EUR



Additional services

Print and scan:

0,4 EUR per page - black/white print

0,8 EUR per page – colour print

1,8 EUR per page – badge

Photograph – from 200 EUR per 4 hours

Flower decorations – from 20 EUR per decoration

Music band – from 600 EUR / 3 hours (will be specified)

Hostesses – 10 EUR per hour per one person

Entertainment services

