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Banquet Menu



This overview serves as an inspirational guide to gastronomy for your wedding or corporate event.

Our team and kitchen are at your disposal to ensure that the gastronomic part of your day becomes a natural and unforgettable experience.

Here you will find a selection of served menus, buffet concepts, coffee breaks, picnics, and other forms of refreshments that can be combined and adapted to suit the nature of your event.

We treat every event as unique. The banquet menu therefore serves as a starting point from which we work together to create a tailor-made offer – according to your wishes, the number of guests, and the style of the entire event.

We are also happy to take dietary restrictions and specific requirements into account.



Meals marked with this symbol  are vegetarian.

The prices listed include VAT.
A 10% service charge is added to the final amount.

All events and weddings take place until midnight. Each additional hour started is charged at 10 000 CZK plus consumption and service charge.








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Served Menu





Soups

Minestrone 	225 CZK
Pea soup with crème fraîche and mint 	225 CZK
Garlic soup 	185 CZK
Chicken broth with liver dumplings and noodles	225 CZK
Pea soup with smoked trout and crème fraîche	245 CZK




Appetizers

Caponata salad with burrata cheese 	245 CZK
Vitello tonnato with poached egg	325 CZK
Octopus carpaccio, confit tomatoes, grenaille potatoes, Taggiasca olives	395 CZK





Main Course

Roasted cauliflower, cauliflower purée with vanilla and nut butter 	425 CZK
Chicken suprême with paprika sauce, parsley spaetzle	425 CZK
Ibérico with coffee demi-glace, potato purée	545 CZK
Cod fillet in herb crust, saffron risotto	685 CZK



Desserts

Panna cotta with fruit	225 CZK
Sicilian cannolo with candied fruit and ricotta, chocolate crisps	155 CZK
Apple strudel with vanilla sauce and whipped cream	195 CZK
Tiramisu	245 CZK





Authentic Italian Dinner

The dinner is designed as a shared-course meal. The minimum number of guests for this dinner is six.

Price: 1990 CZK / person

Appetizers

Tuna tartare

Beef tartare

Oysters

Vitello tonnato

Caprese salade

Main Course - Meat

Lamb chop

Chicken suprême

Rib eye steak



Main Course - Grill

Grilled Shrimp

Grilled Octopus

Sea Bass in a Salt Crust / Grilled

Side Dishes

Grilled vegetables

Mixed salad

Roasted baby potatoes

Sauces

Chimichurri

Pepper

Truffle





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Buffet

Cold selection - 125 g / person

Venison pâté, blackberry gel, hazelnuts	165 CZK
Shrimp salsa rossa – shrimp, orange mayo with red pepper	295 CZK
Tuna tartare with teriyaki sauce, marinated apples, roasted sesame seeds	295 CZK
Vitello tonnato, capers, tuna mayo	325 CZK
Beef tartare with truffle mayo and Parmesan cheese	425 CZK
Gravlax salmon marinated in raspberry wine, dill mayo	325 CZK
Caesar salad with chicken, Parmesan cheese, and croutons	295 CZK
Caprese salad 🌿	185 CZK
Zucchini salad with hazelnuts, Parmesan cheese, and fresh basil 🌿	195 CZK
Artichoke salad with pecorino, arugula, mint, and cilantro 🌿	295 CZK
Chickpea hummus, vegetables 🌿	155 CZK
Coleslaw 🌿	165 CZK
Waldorf salad 🌿	145 CZK



Caponata salad 🌿

165 CZK

Cucumber salad with dill and sour cream 🌿

125 CZK

Insalata mista with honey dressing 🌿

145 CZK

Tomato salad with spring onions

125 CZK

Cheese platter, bread, honey, fruit 🌿

395 CZK

Various cold cuts, bread

395 CZK

Oysters, lemon, shallots, wine vinegar

145 CZK / piece



Hot buffet - 125 g / person

(unless stated otherwise)

Chicken suprême, paprika sauce, parsley spaetzle	195 CZK
Schnitzel – chicken / pork / veal	165 CZK / 145 CZK / 195 CZK
Fried chicken skewer in panko breadcrumbs, garlic mayo	165 CZK
Butter chicken	195 CZK
Rabbit roulade, parsnip purée, rabbit jus	225 CZK
Chicken sautéed in BBQ sauce	145 CZK
Red curry with coconut milk and vegetables with chicken / shrimp	155 CZK / 165 CZK
Red curry with coconut milk and vegetables with tempeh	145 CZK
Chilli con carne	165 CZK
Lasagne bolognese 150 g	165 CZK
Tyrolean Gröstl - roasted potatoes with bacon, egg, and onion	155 CZK
Asian-style pork belly, shiitake mushrooms, sesame sauce	195 CZK
Roasted pork neck with honey and mustard	165 CZK
Beef bourguignon	245 CZK
Beef goulash	165 CZK
Fried sushi rolls with salmon, cucumber, wasabi mayo 100 g	185 CZK



Vegetarian lasagne 150 g 	165 CZK
Chickpea falafel, tzatziki 150 g	165 CZK
Homemade potato gnocchi with porcini mushrooms and pecorino salsa 200 g	165 CZK

Side Dishes - 125 g

Roasted grenaille potatoes	85 CZK
Potatoes au gratin	125 CZK
Basmati rice	65 CZK
Grilled vegetables	115 CZK
Vegetables in tempura batter	115 CZK
Karlovy Vary dumplings	85 CZK
Wakame seaweed	115 CZK
Bread	55 CZK
Pickled vegetables, pickled cucumbers	45 CZK
Olives, sun-dried tomatoes	95 CZK





Soups - 1 serving

Minestrone	135 CZK
Chicken broth with vegetables and homemade noodles	145 CZK
Pea soup with mint and crème fraîche	135 CZK

Desserts

Tiramisu	155 CZK
Panna cotta	145 CZK
Apple strudel	145 CZK
Cannolo siciliano	155 CZK
Fresh fruit 100 g	165 CZK
Assorted cheeses, nuts, mustard, honey 100 g	195 CZK






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Barbecue



Grill - Meat / Seafood



Chicken supreme 125 g	235 CZK
Duck breast 125 g	265 CZK
Pork tenderloin 150 g	345 CZK
Pork tenderloin 125 g	215 CZK
Marinated pork ribs with honey sauce 300 g	215 CZK
Beef picanha 180 g	395 CZK
Lamb chops 150 g	395 CZK
Sausages from the butcher (mix) 125 g	125 CZK
Octopus 120 g	390 CZK
Squid 125 g	345 CZK
Shrimps 100 g	235 CZK
Hot Dog Oblík	95 CZK / piece





Grill - Vegetarian Version

Grilled Camembert with herbs 100 g	175 CZK
Grilled halloumi with herbs 100 g	195 CZK
Grilled eggplant with mozzarella, tomatoes, and basil 200 g	295 CZK
Grilled mushrooms, salsa verde, chimichurri 125 g	245 CZK



Grill - Side Dishes

125 g / person

Roasted grenaille potatoes	85 CZK
Grilled vegetables	115 CZK
Vegetables in tempura batter	115 CZK
Bread	55 CZK



Grill - Sauces

Cold Sauces

Garlic sauce	55 CZK
Gorgonzola sauce	55 CZK
Herb butter	55 CZK
Spicy mango chutney	55 CZK
Miso mayo/wasabi mayo/bacon mayo	55 CZK
Chimichurri	55 CZK
Pico de gallo	55 CZK

Warm Sauces

Pepper sauce	95 CZK
Truffle sauce	95 CZK
Red wine sauce	95 CZK
Onion sauce	95 CZK
Demi-glace sauce	95 CZK









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Picnic & Coffee Break





Picnic Menu

Chicken club sandwich, little jam salad, bacon, mayo, fresh tomatoes 100 g	155 CZK
Butter brioche filled with smoked salmon, crème fraîche 100 g	185 CZK
Crostini with beetroot hummus, goat cheese, honey, and hazelnuts 100 g 	145 CZK
Baked bruschetta with cheese and fresh figs 100 g 	145 CZK
Mini tiramisu 150 g 	95 CZK
Mini panna cotta 150 g 	85 CZK





Coffee Break

Salmon teriyaki sandwich	75 CZK
Venison pâté, hazelnuts, blackberry gel	75 CZK
Tortilla stuffed with spinach, ricotta, and smoked salmon	75 CZK
Yellow melon with prosciutto crudo	75 CZK
Shrimp salad with avocado	75 CZK
Mini croissant with roast beef and honey mustard	75 CZK
Caprese tortilla with basil pesto 	75 CZK
Beetroot tartare, avocado purée 	75 CZK
Paprika hummus, tortilla chips 	75 CZK
Canapé with brie cheese and figs 	75 CZK
Focaccia with herb crème fraîche 	75 CZK





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wedding Menu



Welcome Canapés

Minimum order of 10 pieces of each type

Venison pâté, bruschetta

75 CZK / piece

Crackling spread, sourdough bread

75 CZK / piece

Prosciutto, focaccia Gravlax

75 CZK / piece

Salmon, tramezzino

75 CZK / piece

Roasted peppers, goat cheese, nuts

75 CZK / piece

Caprese skewer

75 CZK / piece





Lunch Menu - Two-course, Three-course

Starters - choice of 2 dishes

Venison pâté, fruit purée, bruschetta 100 g	245 CZK
Ham roll with horseradish 100 g	295 CZK
Vitello tonnato with capers and tuna mayo 100 g	395 CZK
Grilled scallops, saffron purée 120 g	455 CZK
Seasonal salad with orange dressing 100 g	255 CZK



Soups

Beef broth with liver dumplings, noodles, and vegetables	295 CZK
Pea soup with mint and crème fraîche	255 CZK





Main Course - you can choose up to 2 dishes

Beef sirloin in cream sauce, Karlovy Vary dumplings, cranberries, crème fraîche	755 CZK
Roasted pork neck, potato and Karlovy Vary dumpling variations, roasted white cabbage	495 CZK
Confit duck leg, potato and Karlovy Vary dumpling variations, red cabbage	855 CZK
Veal filet mignon, foie gras, kale, potato and truffle purée, port jus	1 225 CZK
Sea bass, pea purée, snow peas, beurre blanc	755 CZK



Vegetarian Dishes

Roasted cauliflower, cauliflower purée with vanilla, nut butter	425 CZK
Roasted eggplant with tomatoes, mozzarella, and fresh basil	395 CZK



Coffee Break Packages

Basic - 390 CZK / person

Coffee, tea, water (carafe), homemade lemonade, 1 savory and 1 sweet item from the coffee break

Premium – 590 CZK / person

Coffee, tea, water (carafe), homemade lemonade, Birell, 2 savory and 1 sweet item from the coffee break

Luxury - 690 CZK / person

Coffee, tea, water (carafe), homemade lemonade, Coca Cola, Birell, 2 savory and 2 sweet items from the coffee break





Sweet Coffee Break ☺

Mini panna cotta	85 CZK
Mini tiramisu	95 CZK
Mini croissant with mascarpone and fruit	125 CZK
Brownies with raspberries and nuts	85 CZK
Waffles with chocolate	145 CZK
Bundt cake	95 CZK
Chocolate mousse	125 CZK
Fresh fruit	145 CZK



Savory Coffee Break

Salmon teriyaki sandwich	75 CZK
Venison pâté, hazelnuts, blackberry gel	75 CZK
Tortilla stuffed with spinach, ricotta, and smoked salmon	75 CZK
Yellow melon with prosciutto crudo	75 CZK
Shrimp salad with avocado	75 CZK
Mini croissant with roast beef and honey mustard	75 CZK
Caprese tortilla with basil pesto 🌿	75 CZK
Beetroot tartare, avocado purée 🌿	75 CZK
Paprika hummus, tortilla chips 🌿	75 CZK
Canapé with brie cheese and figs 🌿	75 CZK
Focaccia with herb crème fraîche 🌿	75 CZK





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Beverage Package

Non-alcoholic Package

Coffee, tea, water (carafe), homemade lemonade, or iced tea

3-hour price: 300 CZK / person

5-hour price: 500 CZK / person

Full-day price: 800 CZK / person

Each additional hour started: 100 CZK

We charge for the actual number of people for each hour started.





Alcoholic Package

We charge for the actual number of people for each hour started.



Bronze Package

Water (carafe), coffee, tea, homemade lemonade

Prosecco Bosco dei Cermioli sparkling wine

Pinot Grigio Bosco dei Cermioli white wine

Barbera d'Alba, Fradei red wine

3-hour price: 590 CZK / person

5-hour price: 975 CZK / person

Full-day price: 1 450 CZK / person

Each additional hour started: 195 CZK

Silver Package

Water (carafe), coffee, tea, homemade lemonade,

Birell, Pilsner Urquell

Sparkling wine Prosecco 84, Andreola

White wine Soave Classico, San Michele, Ca' Rugate

Red wine Primitivo Salento, Rivera

3-hour price: 690 CZK / person

5-hour price: 1 150 CZK / person

Full-day price: 1 650 CZK / person

Each additional hour started: 230 CZK

Golden Package

Water (carafe), coffee, tea, homemade lemonade,

Birell, Pilsner Urquell

Prosecco Nino Franco sparkling wine, Brut

Grüner Veltliner Federspiel white wine, Jäger

Pinot Noir Musk Creek red wine (wine from Ivana and Pavel Tykač)

3-hour price: 800 CZK / person

5-hour price: 1350 CZK / person

Full-day price: 1850 CZK / person

Each additional hour started: 270 CZK

The all-day package is available from 11:00 a.m. to midnight.



Mixed Drinks

Non-Alcoholic

Virgin Mojito	155 CZK
Hugo Spritz	155 CZK
Crodino Spritz	155 CZK

Alcoholic

Mojito	220 CZK
Cuba Libre	240 CZK
Purple Spritz	190 CZK
Aperol Spritz	190 CZK
Campari Spritz	190 CZK
Skinny Bitch	220 CZK
Gin Tonic	220 CZK



Wine List

Sparkling Wine and Champagne

Prosecco Brut Bosco dei Cermioli	495 CZK
Prosecco Brut Rosé Bosco dei Cermioli	495 CZK
Prosecco Andreola 84 Brut	645 CZK
Prosecco Nino Franco Rustico Brut	740 CZK
Crémant du Jura Brut, Domaine Rolet	825 CZK
Champagne Esprit de Craie Extra Brut, Varnier – Fanniere	1 785 CZK
Champagne Jacquart Mosaique Brut	1 990 CZK
Champagne Inspiration 1818, Billecart-Salmon	1 950 CZK





White Wine

Pinot Grigio delle Venezie DOC, Bosco dei Cermioli	365 CZK
Veltlínské zelené, Milan Sukal	370 CZK
Chardonnay Altkirch, Colterenzio	425 CZK
Riesling Dr. Loosen	485 CZK
Verdicchio di Matelica, Collestefano	495 CZK
Soave Classico, San Michele, Ca' Rugate	575 CZK
Sauvignon Merus, Tiefenbrunner	680 CZK
Gavi di Gavi, Villa Sparina	710 CZK
Sauvignon Blanc Attitude, Pascal Jolivett	765 CZK

Rosé Wine

Perrin, La Vieille Ferme Rosé	425 CZK
Il Rosé, Castello di Verrazzano	560 CZK



Red Wine

Merlot, Bosco dei Cermioli	345 CZK
Barbera d'Alba, Fradei	375 CZK
Cabernet Moravia, Milan Sukal	465 CZK
Primitivo Salento, Rivera	495 CZK
Chianti Classico Navigatore, Castello di Verrazzano	495 CZK
Primitivo Feline	530 CZK
Dolcetto d'Alba Brico Bastia, Conterno Fantino	620 CZK
Chianti Classico, Castello di Verrazzano	680 CZK
Pinot Noir Musk Creek (wine of Ivana and Pavel Tykač)	890 CZK
Barolo Monfalletto 2021, Cordero di Montezemolo	2 100 CZK
Brunello di Montalcino 2020, Lisini	2 200 CZK





Large Wine Formats

White Wine: Pinot Grigio – Garganega, Terre Passeri	695 CZK
Red Wine: Montepulciano d’Abruzzo, Terre Passeri	745 CZK
Champagne: André Heucq Héritage Blanc de Meunier	4 865 CZK

Non-alcoholic Wine and Prosecco

Zerissimo Frizzante Bianco	545 CZK
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Prices are reduced by 20% compared to the regular wine list.



Draught Beer

Plzenský prazdroj 30 l

4 800 CZK

Plzenský prazdroj 50 l

8 000 CZK

Zichovec 20 l

4 500 CZK

Zichovec 50 l

9 500 CZK





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Fee for External Products





Corkage Fee - Wine

Price: 450 CZK / bottle, maximum number of bottles: 20

Corkage Fee - Hard Liquor

Price: 2 000 CZK / bottle, maximum number of bottles: 3

Cakeage Fee

No charge for weddings

For corporate or other events: 2 000 CZK / cake

Keg Corkage Fee

50 l keg – 6 000 CZK / max. 1 piece

30 l keg – 3 000 CZK / max. 1 piece

The price includes the rental of tapping equipment and glasses.

Corkage - Sweet Bar

Flat fee - 10 000 CZK





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Tasting Experiences

Distillate Packages

Each tasting package is designed for groups of 10 to 20 people.

Mixology Experience

Tasting of five types of spirits – water, rum, gin, whiskey, tequila, accompanied by stories, history, and interesting facts about their production.

1 450 CZK / person

Rums of the World

Tasting of four selected rums with commentary on their origin, production, and rules for proper tasting.

1 650 CZK / person



Distillate Packages

Each tasting package is designed for groups of 10 to 20 people.

Gin & Tonic Experience

Tasting of four types of premium gin combined with tonic water and lemonade.

1 350 CZK / person

Cognacs and Whiskeys

An exclusive tasting of two cognacs and two whiskeys. You will learn how to work with these spirits, how to serve them correctly, and how to enjoy every sip.

2 100 CZK / person





Wine Tastings with V'ino Markuzzi

Each wine package is designed for groups of 10 to 20 people.

The price includes wine selection and the services of a professional sommelier for two hours.

Wine Giro d'Italia

Experience Italy with a glass in your hand – from fresh Prosecco from Veneto to full-bodied red wines from Puglia.

Seven carefully selected wines will take you on a journey through iconic wine regions.

1 550 CZK / person

Famous Vineyards of Italy

Discover legendary Italian wineries – from aromatic Sauvignon from Alto Adige to majestic Brunello from Tuscany.

Seven wines that define the global wine scene.

1 750 CZK / person

Super Tuscan Wines

The best of Tuscany in a single evening. Five exclusive wines, including the legendary Sassicaia, one of the most renowned wines in the world.

2 650 CZK / person





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Board Types



Half-Board

Includes breakfast and at the guest's choice, lunch or dinner,
with a choice of two courses at each meal.

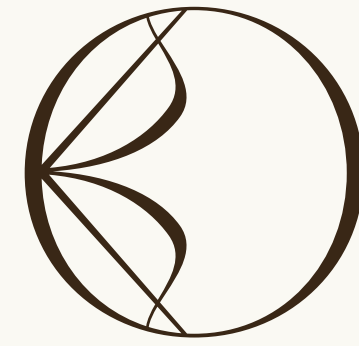
Price: 1 190 CZK / person

Full-Board

Includes breakfast, lunch, and dinner,
with a choice of two courses at each meal.

Price: 1 990 CZK / person





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We would be happy to create a customized experience for you that reflects your wishes and vision.
We carefully coordinate every detail so that you can enjoy your day to the fullest, without any worries.

