

HOTEL PARIS PRAGUE



Group offer 2020

The proposal contains:

Gastronomic services

- Capacity and terms and conditions
- Group noon menu
- Group evening menu
- Buffet menu
- Party refreshments
- Beverage packages
- Offer of live music

Conference services

- Conference facilities and technology
- Conference refreshments (coffee break, breakfast)
- Conference packages including catering

The Sarah Bernhardt Restaurant is an architectural masterpiece, which bears the name of the famous Parisian actress and singer. The Art Nouveau interior – blue split mosaics, preserved original light fixtures, inlaid wooden panelling and gilt stucco – makes this restaurant a masterpiece among Prague restaurant interiors. This restaurant is distinguished by its unique combination of refined French specialties and modern Czech gastronomy.

Vinotheque Le Vin de Paris offers a wide range of carefully chosen high-quality Moravian and French wines, imported directly from wine cellars predominantly in the Bordeaux area, but also from elsewhere. Our sommeliers will happily advise you in making the right choice.

Capacity and terms and conditions:

Capacity

- ❖ Sarah Bernhardt Restaurant: up to 84 guests
- ❖ Café de Paris: up to 55 guests
- ❖ Salon Violet: up to 55 guests
- ❖ Salon Petit: up to 12 guests

Exclusive reservation terms

- ❖ Sarah Bernhardt Restaurant – a minimum consumption in the value of CZK 50,000, including VAT is required
- ❖ Café de Paris – a minimum consumption in the value of CZK 50,000, including VAT is required

Payment terms (in the case of exclusive reservation)

- ❖ a preliminary payment in the value of 60% of estimated consumption is required, due payable at least 7 days before the reservation date, the remaining 40% will be paid on site or on the basis of an invoice due payable within 21 days

Cancellation terms

- ❖ in the event of cancellation of a confirmed reservation at least 48 hours before the event begins, we charge a cancellation fee of 60% of the sales prices of the ordered menu
- ❖ in the event of reduction of the number of guests less than 24 hours before the event begins, we charge a cancellation fee of 60% of the sales price of the ordered menu

Provision of a free menu

- ❖ we offer 1 selected menu free of charge for every 21st person in a group (always max. 3 persons, including the guide)
- ❖ in the case of menu or wine tasting, we offer a 50% discount on final consumption (always max. 3 people, including the guide)

Agency commission

- ❖ we offer a commission of 10% of the final value of consumption excluding VAT for groups numbering over 20 persons

Extra

- ❖ we provide free tickets to the Mucha Museum (1x menu / 1x ticket)

Hotel Paris Prague

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HOTEL PARIS PRAGUE

Groups lunch 3-course set menus (12am-4pm, 10 and more pax) - 580, - CZK / person

Menu I.

- ❖ couvert (bread&butter)
- ❖ tartar of marinated herring fillet with capers and shallots on lamb lettuce and rucola salad
- ❖ veal ragout with root vegetable, mashed potatoes with coriander and fried onions
- ❖ warm apple tart with cinnamon and roasted walnuts served with vanilla ice cream
- ❖ coffee or tea & petit fours

Menu II.

- ❖ couvert (bread&butter)
- ❖ prague ham pâte served on mixed leaves salad with apple & horseradish chutney
- ❖ grilled trout fillet served with mashed potatoes and green peas purée with mint
- ❖ cake Paris
- ❖ coffee or tea & petit fours

Menu III.

- ❖ couvert (bread&butter)
- ❖ caramelised goat cheese Chavroux with sundried tomatoes on aubergine caviar and marinated beetroot
- ❖ pork fillet, potato gnocchi with baby nettles in roquefort sauce with spinach
- ❖ chocolate galettes with raspberry mousse, almonds and pistachio nuts

Menu IV.

- ❖ couvert (bread&butter)
- ❖ gratinated french onion soup
- ❖ roasted chicken suprême with Béarnaise sauce, grilled vegetable and mixed wild rice
- ❖ butter-milk pancake with fruit of forest sauce and Chantilly cream
- ❖ coffee or tea & petit fours

Menu V. (vegetarian)

- ❖ couvert (bread&butter)
- ❖ wild mushroom and potato soup
- ❖ risotto with green peas & spinach served with rucola and parmesan shavings
- ❖ seasonal fruit salad with lemon sorbet
- ❖ coffee or tea & petit fours

Groups dinner 3-course set menu (6pm-11pm, 10 and more pax) – 1050, - CZK / person

Menu I.

- ❖ couvert (bread&butter)
- ❖ gratinated tartlet with blue cheese, glazed shallots & figs served on seasonal mixed leaves
- ❖ grilled seabass fillet with Hollandaise sauce and in vanilla butter sautéed seasonal vegetable
- ❖ mousse of white & dark chocolate with raspberry & blackberry sauce
- ❖ coffee or tea & petit fours

Menu II.

- ❖ couvert (bread&butter)
- ❖ green asparagus salad with quail egg, marinated salmon and yoghurt & nut dressing
- ❖ fillet of veal with wild mushrooms served with vegetable ratatouille and tagliolini
- ❖ crème brûlée with mango sorbet and almond wafer
- ❖ coffee or tea & petit fours

Menu III.

- ❖ couvert (bread&butter)
- ❖ smoked trout fillet on marinated seasonal leaves with confited beetroots and peppers, lime & basil dressing
- ❖ grilled sirloin steak with pink pepper sauce, gratinated potatoes and roasted cherry tomatoes
- ❖ chocolate tower with strawberries and vanilla & liqueur sauce
- ❖ coffee or tea & petit fours

Menu IV.

- ❖ couvert (bread&butter)
- ❖ prague ham terrine with apple & horseradish chutney, caramelized onions
- ❖ roast duck with braised red cabbage and speck dumplings
- ❖ tartlet with fresh fruit and vanilla & orange cream
- ❖ coffee or tea & petit fours

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Groups dinner 4-course set menu (6pm-11pm, 10 and more pax) - 1200,- CZK / person

Menu I.

- ❖ couvert (bread&butter)
- ❖ gratinated tartlet with blue cheese, glazed shallots & figs served on seasonal mixed leaves
- ❖ old Bohemian cream soup "Kulajda" with mushrooms, fresh dill and poached egg
- ❖ grilled seabass fillet with Hollandaise sauce and in vanilla butter sautéed seasonal vegetable
- ❖ chocolate galettes with raspberry mousse, almonds and pistacio nuts
- ❖ coffee or tea & petit fours

Menu II.

- ❖ couvert (bread&butter)
- ❖ green asparagus salad with quail egg, marinated salmon and yoghurt & nut dressing
- ❖ chicken consommé with vegetable and home-made noodles
- ❖ fillet of veal with wild mushrooms served with vegetable ratatouille and tagliolini
- ❖ crème brûlée with mango sorbet and almond wafer
- ❖ coffee or tea & petit fours

Menu III.

- ❖ couvert (bread&butter)
- ❖ salad Niçoise with grilled tuna
- ❖ poultry crème with fine vegetable and dollop of basil crème
- ❖ grilled sirloin steak with pink pepper sauce, gratinated potatoes and roasted cherry tomatoes
- ❖ chocolate tower with strawberries and vanilla & liqueur sauce
- ❖ coffee or tea & petit fours

Menu IV.

- ❖ couvert (bread&butter)
- ❖ prague ham terrine with apple & horseradish chutney, caramelized onions
- ❖ veal consommé Sarah Bernhardt with cheese dumplings and root vegetable
- ❖ lamb chops with Pinot Noir sauce, Portobello mushroom, rattled potatoes and fine beans
- ❖ mousse of white & dark chocolate with raspberry & blackberry sauce
- ❖ coffee or tea & petit fours

Groups dinner menu – set up your own menu (10 and more persons)

Couvert (breads, butter), incl. price

Starters - 280, - CZK

- ❖ caramelized goat cheese Chavroux with sun-dried tomatoes on aubergine caviar and marinated beetroot
- ❖ gratinated tartlet with blue cheese, glazed shallots & figs served on seasonal mixed leaves
- ❖ green asparagus salad with quail egg, marinated salmon and yoghurt & nut dressing
- ❖ tartar of marinated herring fillet with capers and shallots on lamb lettuce and rucola salad
- ❖ salad Niçoise with grilled tuna
- ❖ smoked trout fillet on marinated seasonal leaves with confited beetroots and peppers, lime & basil dressing
- ❖ smoked duck breast served with orange and grapefruit fillets on blackberry coulis
- ❖ prague ham terrine with apple & horseradish chutney, caramelized onion with Crème Cassis
- ❖ game pâté with cranberry chutney, toasted brioche and in Cabernet Moravia poached pear

Soups - 150, - CZK

- ❖ gratinated French onion soup
- ❖ traditional Czech potato & wild mushroom soup
- ❖ old Bohemian cream soup "Kulajda" with mushrooms, fresh dill and poached egg
- ❖ tomato & fish soup with Provensal vegetable
- ❖ poultry crème with baby vegetable and dollop of basil crème
- ❖ chicken consommé with vegetable and home-made noodles
- ❖ veal consommé Sarah Bernhardt with cheese dumplings and root vegetable

Main Courses

Vegetarian courses - 490, - CZK

- ❖ risotto with green peas & spinach served with rucola and parmesan shaving
- ❖ potato gnocchi with baby nettles, tomato-basil sauce, goat cheese and black olive
- ❖ home made quiche with spinach, tomatoes and green peas on seasonal leaves with roasted pine nuts

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Fish courses - 490, - CZK

- ❖ marinated zander, tomato concassé with capers, potatoes purée and white wine velouté
- ❖ trout fillet, roasted potatoes with thyme, grilled zucchini and aubergine purée
- ❖ salmon fillet on spinach leaves, served with wild rice and saffron sauce
- ❖ grilled seabass fillet with Hollandaise sauce and in vanilla butter sautéed seasonal vegetable

Meat courses - 490, - CZK

- ❖ roasted chicken suprême with Béarnaise sauce, green asparagus and potatoes purée
- ❖ roasted rabbit legs in Dijón sauce with tarragon, roasted shallots and root vegetable, potato galettes
- ❖ pork fillet with plum sauce and sautéed new potatoes with rosemary and garlic
- ❖ tender fillet of veal with wild mushrooms served with vegetable ratatouille and tagliolini
- ❖ grilled sirloin steak with pink pepper sauce, gratinated potatoes and roasted cherry tomatoes
- ❖ beef ragout à la Bourguignoise with bacon, spring onions and potato dumplings
- ❖ lamb chops with Pinot Noir sauce, Portobello mushroom, rattled potatoes and fine beans

Czech specialities - 490, - CZK

- ❖ roast duck with red cabbage and speck dumplings
- ❖ braised beef in cream sauce with cranberries and Carlsbad dumplings
- ❖ roasted pork loin with potato dumplings and braised cabbage with fried onion

Desserts - 200, - CZK

- ❖ chocolate tower with strawberries and vanilla & liquor sauce
- ❖ cake Paris
- ❖ chocolate galettes with raspberry mousse and almonds & pistachio nuts
- ❖ mousse of white & dark chocolate with raspberry & blackberry sauce
- ❖ crème brûlée with mango sorbet and almond wafer
- ❖ warm apple tart with cinnamon and roasted walnuts served with vanilla ice cream
- ❖ normandy pear tart with a dollop of cinnamon cream
- ❖ fresh fruit tartlet with vanilla & orange cream
- ❖ butter-milk pancake with fruit of forest sauce and Chantilly cream
- ❖ lemon tart with meringue and caramel ice cream
- ❖ french cheese plate

Coffee or Tea & petit fours - 80,- CZK

In case of special diet, kids menu or another request do not hesitate to contact us.

Finger food

Cold canapés – 35,- CZK / pc

- ❖ with salmon mousse, dill and cucumber
- ❖ with tuna, sweet corn and spring onion
- ❖ with smoked trout, mustard cress and beetroot
- ❖ with Prague ham, gherkin and pepper
- ❖ with chicken salad, apples and celery
- ❖ with smoked cheese and olive tapenade
- ❖ with roquefort mousse and walnuts
- ❖ with herbed cream cheese and green asparagus

Warm canapés – 45,- CZK / pc

- ❖ deep fried calamary and sweet chilli dip
- ❖ prawns in wine dough and cocktail dip
- ❖ salmon and broccoli cakes
- ❖ deep fried cheese balls with sesame seeds
- ❖ vegetable spring rolls with sweet & sour sauce
- ❖ baked dried plums wrapped in bacon
- ❖ mini quiche with ham & cheese
- ❖ mini quiche with goat cheese, spinach and sun-dried tomatoes
- ❖ chicken satay with peanut sauce
- ❖ chicken wings in barbecue marinade
- ❖ mini schnitzel of pork and chicken breast
- ❖ spicy sausages in puff pastry
- ❖ beef meat balls with tomato&peppers dip
- ❖ veal ragout with coriander in pastry baskets

Mini desserts – 35,- CZK / pc

- ❖ cake Paris
- ❖ cheese cake
- ❖ strawberry cake
- ❖ lemon tart
- ❖ pear tart
- ❖ tiramisu
- ❖ crème brûlée
- ❖ marzipan tunnel Princess
- ❖ assorted chocolate mousses
- ❖ fruit salad
- ❖ petit fours

Snack - 50g / 50,- CZK / person

- ❖ nuts & chips
- ❖ olives
- ❖ almonds

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Buffet menu I. (12:00-23:00 h, from 20 persons) - 850, - CZK / person

Salad buffet - 120g / person

- ❖ mixed seasonal leaves, cucumber salad with dill, tomato salad with spring onion, Coleslaw salad
- ❖ dressings (yoghurt, French, balsamico), Breads variation

Hot snacks – 1pc / 1 sort – 3pc / person

- ❖ baked dried plums wrapped in bacon, mini quiche with goat cheese, spinach and sun-dried tomatoes,
- ❖ spicy sausages in puff pastry

Main courses – 150g / person

- ❖ salmon cakes with broccoli, veal ragout with coriander a root vegetable, chicken sauté with mushrooms

Side dishes – 120g / person

- ❖ potato gnocchi, gratinated potatoes, steamed rice, grilled vegetable

Mini desserts offer – 1pc / 1 sort – 3pc / person

- ❖ cake Paris, pear tart, fresh fruit tartlet with vanilla & orange cream

Buffet menu II. (12:00-23:00 h, from 20 persons) - 1200, - CZK / person

Cold Buffet - 150g / person

- ❖ mixed seasonal leaves, beetroots salad, cabage salad with horseradish
- ❖ greek salad, waldorf salad, pasta salad with mozzarella, cherry tomatoes
- ❖ marinated salmon, smoked trout fillets, rollmops ands matjes fillets
- ❖ cheese variation (local & French), home made pâtés (game, poultry, rabbit)
- ❖ smoked goods with marinated vegetable (Prague and Debreciner ham, turkey Breast)
- ❖ dressings (yoghurt, French, balsamico) and chutneys (3 sorts), breads & butter

Soup – 0,3 l / person

- ❖ old Bohemian cream soup "Kulajda" with mushrooms and fresh dill, tomato & fish soup with Provencal vegetable

Hot buffet - 150g / person

- ❖ salmon burgers with white wine velouté, tuna fillet with herb crust
- ❖ grilled chicken steak with herb, veal ragout with root vegetable, honey glazed Prague ham
- ❖ quiche variation (spinach, cheese, ham)

Side dishes – 120 g / person

- ❖ roasted potato with rosemary & thyme, mashed potatoes, steamed rice
- ❖ grilled vegetable, mixed steamed butter vegetable

Mini deserts offer – 1pc / 1 sort – 3pc / person

- ❖ cake Paris, strawberry cheese cake, lemon tart

Buffet menu III. (12:00-23:00 h, from 20 persons) - 1200, - CZK / person

Cold Buffet - 150g / person

- ❖ mixed seasonal leaves, cucumber salad with dill, tomato salad with red onion
- ❖ ceasar salad, Coleslaw salad, pasta salad with tuna, spring onions, sweet corn
- ❖ marinated salmon, smoked trout fillets, rollmops ands matjes fillets
- ❖ cheese variation (local & French), home made pâtés (game, poultry, rabbit)
- ❖ smoked goods with marinated vegetable (Prague and Debreciner ham, turkey Breast)
- ❖ dressings (yoghurt, French, balsamico) and chutneys (3 sorts), breads & butter

Soup – 0,3 l / person

- ❖ gratinated French onion soup, poultry crème with baby vegetable

Hot buffet - 150g / person

- ❖ tuna fillet with herb crust, pan-fried trout fillet with roasted almonds
- ❖ roasted duck leg, beef ragout á la Bourgugnoise, schnitzel of pork and chicken breast
- ❖ quiche variation (spinach, cheese, ham)

Side dishes – 120 g / person

- ❖ potato dumplings, potato salad, steamed rice
- ❖ grilled vegetable, braised red cabbage

Mini deserts offer – 1pc / 1 sort – 3pc / person

- ❖ Valrhona cake, marzipan tunnel Princess, normandy pear tart with a dollop of cinnamon cream

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HOTEL PARIS PRAGUE

Drink packages:

- ❖ 1x glass of sparkling wine (15cl) – welcome drink - 90 CZK / person
- ❖ 2x soft drinks (0,3l) - 140 CZK / person
- ❖ 1x glass of house wine (15cl) or 1x beer (0,33l) or 1x soft drink (0,3l) - 90 CZK / person
- ❖ 2x glass of house wine (15cl) or 2x beers (0,33l) or 2x soft drinks (0,3l) - 170 CZK / person
- ❖ 3x glass of house wine (15cl) or 3x beers (0,33l) or 3x soft drinks (0,3l) - 250 CZK / person
- ❖ 1x glass of sparkling wine (15cl) + 2x glass of house wine (15cl) or 2x beers (0,33l) or 2x soft drinks (0,3l) - 260 CZK / person
- ❖ 1x glass of sparkling wine (15cl) + 3x glass of house wine (15cl) or 3x beers (0,33l) or 3x soft drinks (0,3l) - 340 CZK / person

sparkling wine - Mucha sekt 100% Chardonnay, Soare, Moravia - Le Vin de Paris Selection

soft drinks - Carlsbad mineral water (still / sparkling), Coca-Cola, Fanta, Sprite, fruit juice

white wine - Pinot Gris, Vinselect Michlovský, Moravia - Le Vin de Paris Selection

red wine - Pinot Noir, Vinselect Michlovský, Moravia - Le Vin de Paris Selection

beer (bottled) - Pilsner, Budweisser

If needed, we will send you our present wine and bar list.

Live music arrangement

- ❖ pianist, 3 hr – 4.000 CZK
- ❖ instrumental duo, 3hrs - 6.000 CZK
- ❖ jazz duo, 3 hrs - 6.000 CZK
- ❖ jazz quartet, 3 hrs - 16.000 CZK
- ❖ live band, 4 hrs – 16.000 CZK (www.marrykeys.com)

Conference services

Conference room rates

Room	3 hrs	3 – 6 hrs	6 – 12 hrs
salon Violet (55 m2)	5.000CZK	8.000CZK	12.000CZK
salon Petit (28 m2)	4.000CZK	6.000CZK	8.000CZK
Sarah Bernhardt Restaurant (120 m2) according to individual agreement			

Technical equipment

Type	per 1 day
Notebook	from 3.000 CZK
IT/PC equipment.....	depends on your requirements
PLAZMA TV.....	from 3.000 CZK
CD / DVD player	700 CZK
Data projector/beamer	3.000 CZK
Projection screen	complimentary
Conference set (notepads and pencils)	30 CZK/pc
Laser pointer	complimentary
Photocopy	complimentary (limited amount)
Loudspeakers + 1 Microphone	from 2.000 CZK
Microphone	from 600 CZK
Flipchart	complimentary
Wi-Fi	complimentary

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HOTEL PARIS PRAGUE



Violet



Sarah Bernhardt Restaurant



Petit

	Set-up										
	m ²	Ceiling height	Storey	Day light	U-shape	Boardroom	Classroom	Theatre	Banquet	Buffet	Cocktail
Violet	55	6	0	✓	32	32	42	55	-	50	50
Petit	28	6	0	✓	14	14	14	20	15	15	25
Café de Paris	-	6	0	✓	-	-	-	-	55	55	80
Violet + Café de Paris	-	6	0	✓	-	-	-	-	-	110	130
Sarah Bernhardt Restaurant	120	6	0	✓	-	40	-	-	60	84	130

Conference refreshment (coffee break, breakfast)

Mucha coffee break: 250, - CZK / person

- ❖ drinks: coffee / tea + 1x 0,33l mineral water (sparkling / still)
- ❖ 1ks minicroissant with vanilla cream, 1ks old Bohemian plum & creamed cheese tartlet

Sarah coffee break: 370, - CZK / person

- ❖ drinks: coffee / tea + 1x 0,33l mineral water (sparkling / still)
- ❖ 1ks minicroissant with vanilla cream, 1ks old Bohemian plum & creamed cheese tartlet
- ❖ 1ks minisandwich with ham & cheese, 50g fresh fruit slices

Premium coffee break: 390, - CZK / person

- ❖ drinks: coffee / tea + 2x 0,33l soft drink (mineral water, Coca-Cola, Fanta, fruit juice)
- ❖ 2pc canapés with Prague ham, gherkin and pepper
- ❖ 2pc canapés with herbed cream cheese and green asparagus
- ❖ 2pc canapés with salmon mousse, dill and cucumber
- ❖ 2pc fruit tartlet, 2pc mini cake Paris

Paris coffee break: 440, - CZK / person

- ❖ drinks: coffee / tea + 2x 0,33l soft drink (mineral water, Coca-Cola, Fanta, fruit juice)
- ❖ 2pc minicroissant with chocolate cream, 2pc mini-sandwich with ham & cheese, 50g fresh fruit sliced
- ❖ hot refreshment
- ❖ 2pc French miniquiche with spinach, tomato and cheese, 2pc spicy sausages in puff pastry

Continental breakfast: 440, - CZK / person

- ❖ drinks: coffee / tea + 2x 0,33l soft drink (mineral water, fruit juice)
- ❖ baker's basket: white, brown and full corn rolls and breads, butter, margarine, honey, jam, Nutella
- ❖ yoghurts (fruit, white), cereals (muesli, cornflakes), croissant, Old Bohemian tarts, fruit salad
- ❖ smoked goods (Prague and Debreciner ham, turkey Breast)
- ❖ local cheese variation (eidam, Primátor, ementál, Hermelín)

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Exclusive breakfast: 490,- CZK / person

- ❖ drinks: coffee / tea + 2x soft drinks (mineral water, fruit juice)
- ❖ baker's basket: white, brown and full corn rolls and breads, butter, margarine, honey, jam, Nutella
- ❖ yoghurts (fruit, white), cereals (muesli, corn flakes), croissant, Old Bohemian tarts
- ❖ smoked goods (Prague and Debreciner ham, turkey Breast)
- ❖ local cheese variation (eidam, Primátor, ementál, Hermelín), fresh vegetable crudites, fruit salad
- ❖ hot dishes
- ❖ selected breakfast sausages – Moravian, Viennese, Bavarian, fried bacon
- ❖ fried eggs, scrambled eggs, beans in tomato sauce, potato rösti, roasted tomatoes, roasted mushrooms

Conference package (min. 15 persons)

Conference package (whole day), price: 1.700,- CZK / person

Price includes:

- ❖ conference room hire charge of salons Violet or Petit
- ❖ fruit basket, mints, mineral water, filtered coffee, tea selection – supplement according to needs
- ❖ morning refreshment: home made Old Bohemian tarts 2pc / person
- ❖ lunch: 3-course menu or buffet (see below offer) incl. 2x drink (house wine, beer, soft, coffee/tea)
- ❖ afternoon refreshment: sweet minicroissants (vanilla & chocolate) 2pc / person
- ❖ standard AV Equipment: flipchart, tripod screen, data projector, conference set (notepads and pens), Wi-Fi

Conference package (half day), price: 1.300,- CZK / person

Price includes:

- ❖ conference room hire charge of salons Violet or Petit
- ❖ fruit basket, mints, mineral water, filtered coffee, tea selection – supplement according to needs
- ❖ morning refreshment: home made Old Bohemian tarts 2pc / person
- ❖ lunch: 3-course menu or buffet (see below offer) incl. 2x drink (house wine, beer, soft, coffee/tea)
- ❖ standard AV Equipment: flipchart, tripod screen, data projector, conference set (notepads and pencils), Wi-Fi

Menus include conference package

Menu I.

- ❖ couvert (bread&butter)
- ❖ tartar of marinated herring fillet with capers and shallots on lamb lettuce and rucola salad
- ❖ veal ragout with root vegetable, rattled potatoes with coriander and fried onions
- ❖ warm apple tart with cinnamon and roasted walnuts served with vanilla ice cream

Menu II.

- ❖ couvert (bread&butter)
- ❖ prague ham pâte served on mixed leaves salad with apple & horseradish chutney
- ❖ grilled trout fillet served with mashed potatoes and green peas purée with mint
- ❖ cake Paris

Menu III.

- ❖ couvert (bread&butter)
- ❖ caramelised goat cheese Chavroux with sundried tomatoes on aubergine caviar and marinated beet root
- ❖ pork fillet, potato gnocchi with baby nettles in roquefort sauce with sundried tomatoes
- ❖ chocolate galettes with raspberry mousse, almonds and pistacio nuts

Menu IV.

- ❖ couvert (bread&butter)
- ❖ gratinated french onion soup
- ❖ roasted chicken suprême with Béarnaise sauce, grilled vegetable and mixed wild rice
- ❖ butter-milk pancake with fruit of forest sauce and Chantilly cream

Menu V. (vegetarian)

- ❖ couvert (bread&butter)
- ❖ wild mushroom and potato soup
- ❖ risotto with green peas & spinach served with rucola and parmesan shavings
- ❖ seasonal fruit salad with lemon sorbet

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Buffet menus include conference package

Buffet I.

Salads

- ❖ mixed seasonal leaves, beetroot salad, greek salad, pasta salad with mozzarella cherry tomatoes and basil pesto
- ❖ dressings (yoghurt, french, balsamico)

Soup

- ❖ traditional czech potato soup

Hot buffet

- ❖ salmon cakes with wine sauce, chicken sautéed with vegetable, beef goulash with mushrooms

Side dishes

- ❖ breads, boiled potatoes with parsley, potato gallets, rice, grilled vegetable

Desserts

- ❖ Sacher cake, tiramisu, fruit salad

Buffet II.

Salads

- ❖ mixed seasonal leaves, tomato salad with red onions, cabbage salad with horseradish, pasta salad with ham, black olives and basil
- ❖ dressings (yoghurt, french, balsamico)

Soup

- ❖ green peas cream soup

Hot buffet

- ❖ tuna fillet with roasted peppers, grilled chicken supreme, roasted pork loin

Side dishes

- ❖ breads, carlsbad dumplings, roasted potatoes, white cabbage, grilled vegetable

Desserts

- ❖ cake Paris, cheese cake, fruit salad

Buffet III.

Salads

- ❖ mixed seasonal leaves, cucumber salad with dill, Coleslaw salad, pasta salad with tuna, spring onion and sweet corn
- ❖ dressings (yoghurt, french, balsamico)

Soup

- ❖ beef consommé with vegetable, noodles and liver rice

Hot buffet

- ❖ sea trout fillet, pork schnitzel, old Bohemian roasted duck

Side dishes

- ❖ breads, potato dumplings, gratinated potatoes, red cabbage, grilled vegetable

Desserts

- ❖ Valrhona cake, pear tartlet, fruit salad

Buffet IV.

Salads

- ❖ mixed seasonal leaves, Caesar salad, Waldorf salad, pasta salad with prawn & fruit
- ❖ dressings (yoghurt, french, balsamico)

Soup

- ❖ gratinated french onion soup

Hot buffet

- ❖ mackerel fillet, grilled chicken steak with herbs, roasted rabbit leg with bacon

Side dishes

- ❖ breads, potato mash, potato rösti, rice, grilled vegetable

Desserts

- ❖ fruit tartlet with vanilla cream, nuts cake, fruit salad

Contact person:

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Prices are given including VAT.

This offer was prepared for you by: Philippe Jansa – Food & Beverage Manager and Karel Hynek – Executive Chef

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