



# **FOOD & BEVERAGES OFFER**



**BUFFET MENUS** 

CREATE YOUR OWN MENU



# ALL-U-NEED

= Special offer of 2 coffee breaks Welcome Coffee + Standard Coffee Break

Fresh coffee, decaffeinated coffee, tea selection, still water in jugs during the duration of coffee break

2 pc of sweet pastry 2 pc of salty pastry

# WELCOME COFFEE

Unlimited consumption of fresh coffee, decaffeinated coffee, tea selection, still water in jugs upon the participants' arrival

# BASIC

Unlimited consumption of fresh coffee, decaffeinated coffee, tea selection, still water in jugs during the duration of coffee break

1 pc of sweet pastry

# **STANDARD**

Unlimited consumption of fresh coffee, decaffeinated coffee, tea selection, still water in jugs during the duration of coffee break

2 pc of sweet pastry 2 pc of salty pastry

# Beverages available during the whole event

Fresh coffee, decaffeinated coffee, tea selection, still water in jugs during the event:

8 €/half day (max. 5 hours) 12 €/full day (max. 10 hours)

#### General conditions of Coffee Breaks serving:

Duration of coffee break is maximum 1 hour. The detailed items of Coffee Break if not stated above, for certain date will be announced by you Event Coordinator and can be amended in regards of special dietary requirements.



COFFEE BREAKS

**BUFFET MENUS** 

CREATE YOUR

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# Small adds

Mini croissant (1 pc.) Mini Danish pastry (1 pc.) Sandwich in bun (cheese/ham/salami) Bagel with Smoked salmon Czech open sandwich with potato salad and Prague ham Czech cheese open sandwich Sliced fruits (100 g)

The minimum amount of each item to be ordered is 10 pieces.

# **TRADITIONAL CZECH**

Fresh coffee, decaffeinated coffee, tea selection, still water in jugs during the duration of coffee break

Traditional Czech cake ''Bábovka'' Curd cheese pie Apple strudel Czech open sandwiches with potato salad and Prague ham Czech cheese open sandwich

# **FIT & COFFEE**

B

Fresh coffee, decaffeinated coffee, tea selection, still water in jugs during the duration of coffee break

Bagel with mozzarella and tomato with basil pesto Whole grain baguette with grilled chicken Vegetable crudité with lemon juice Two kind of cereals and muesli Dry fruits and nuts Low fat plain yogurt and fruit yogurt Sliced fresh fruits

#### General conditions of Coffee Breaks serving:

Duration of coffee break is maximum 1 hour. The detailed items of Coffee Break if not stated above, for certain date will be announced by you Event Coordinator and can be amended in regards of special dietary requirements.



# **BUFFET MENU**

# **CONFERENCE BUFFET**

# **COLD BUFFET**

Fresh salad bar (cucumber, tomato, paprika, green leaves) Daily salads

# **CONDIMENTS & DRESSING**

Yogurt dressing and sweet sour vinegar Croutons, olives, feta cheese, boiled egg, seeds Butter and margarine

## SELECTION OF WHITE AND BROWN BREADS

#### SOUP OF THE DAY

### MAIN COURSES Two kind of meat courses Fish course

Vegetarian course

SIDE DISHES Potato, rice, vegetable, pasta

#### FROM OUR PASTRY Selection of mini desserts Sliced fruits Ice cream corner with candies and toppings

**BEVERAGES:** still water in jugs included in the price

# **SNACK BUFFET**

Soup of the day Vegetable crudités with fresh lemon juice Fresh herb marinated olives Spinach tortilla rolls with hummus Finger sandwich with Turkey ham and pickled gherkins Greek salad with feta cheese Mini chicken schnitzel Vegetable skewers Roasted salmon Strawberry panna cotta Sliced fruits

## BEVERAGES

still water in jugs included in the price

Special deal for beverages with Snack Buffet: Fresh coffee, decaffeinated coffee, tea selection for  $3 \in /person$ .





#### **APPETIZERS & SALAD**

Carrot salad with pineapple Pork liver pate with cranberry Chopped salad with feta cheese Red lentil salad Pasta salad with tuna fish Potato salad Chicken ballotine stuffed with mushroom and onion

#### **FRESH SALAD BAR & CONDIMENTS**

Cucumber, tomato, paprika, green leaves Croutons, olives, feta cheese, boiled egg, seeds Yoghurt dressing and sweet sour vinegar Butter and margarine

## SELECTION OF WHITE AND BROWN BREADS

**SOUPS** Czech sweet & sour mushroom and potato soup

## MAIN COURSES

Chicken in creamy paprika sauce Roasted smoked pork neck Roasted trout with lemon butter Czech risotto with vegetables

#### SIDE DISHES

Grilled vegetables Mashed potato with leek Jasmin rice Bread and Karlsbad dumplings

#### **FROM OUR PASTRY**

Chocolate pudding, apple strudel, strawberry pie, choco and cherry minidesserts Sliced fruits Ice cream corner with candies and toppings

#### **BEVERAGES** still water in jugs included in the price

Special deal for beverages with your buffet: Fresh coffee, decaffeinated coffee, tea selection for  $3 \in$ /person.





#### **APPETIZERS & SALAD**

Black beluga lentil salad Smoked salmon with fresh dill Tomato carpaccio with mozzarella Rice noodle salad Shrimps salad Baby potato salad Turkey ham with cranberry chutney Beetroot with goat cheese and walnut

#### **FRESH SALAD BAR & CONDIMENTS**

Cucumber, tomato, paprika, green leaves Croutons, olives, feta cheese, boiled egg, seeds Yoghurt dressing and sweet sour apple vinegar Butter and\_margarine Selection of white and brown breads

**SOUP** Minestrone soup

#### MAIN COURSES

Tandoori marinated grilled chicken Pork medallions with pepper sauce Roasted salmon and cod fish fillets, lime butter sauce Stewed soy beans in curry sauce with fresh coriander

#### SIDE DISHES

Grilled vegetables Boiled baby potatoes with chives Long grain rice with tomato Penne with basil pesto

#### FROM OUR PASTRY

Choco brownies, apple cake, strawberry pie, mandarin cheesecake, vanilla pudding, mango cake, fruit yoghurt cups Sliced fruits & fruit salad Cheese board with dry fruits and nuts Ice cream & sorbet corner with candies and toppings

#### BEVERAGES

Special deal for beverages with your buffet: Fresh coffee, decaffeinated coffee, tea selection for  $3 \notin$ /person.



CREATE YOUR OWN MENU



# APPETIZERS & SALAD

Sweet corn salad Baba ganoush Baby mozzarella with cherry tomatoes and basil pesto Mushroom salad Nicoise salad Hummus Coleslaw salad

## FRESH SALAD BAR & CONDIMENTS

Cucumber, tomato, paprika, green leaves Croutons, olives, feta cheese, boiled egg, seeds Yoghurt dressing and balsamic vinegar Butter and margarine

## SELECTION OF WHITE AND BROWN BREADS

#### FROM THE GRILL

Grilled chicken and Turkey breast Grilled pork medallions Beef burger Grilled salmon

# SIDE DISHES

Grilled vegetables Roasted baby potatoes Grilled corn on the cob Garlic & herb baguette

SAUCES

Bbq, sweet chilli, tzatziki, blue cheese, chimichurri, teriyaki

#### **FROM OUR PASTRY**

Choco brownies, pineapple skewers, strawberry pie, mandarin cheesecake, vanilla pudding, mango cake, fruit yoghurt cups Sliced fruits Cheese board with dry fruits and nuts Ice cream corner with candies and toppings

Special deal for beverages with your buffet: Fresh coffee, decaffeinated coffee, tea selection, homemade lemonade for  $4,50 \in /person/1$  hour.

Hotel Duo

COFFEE BREAKS

CREATE YOUR OWN MENU

# **CREATE YOUR OWN MENU**

# DESIGN YOUR OWN 2 OR 3 OR 4 COURSE MENU

#### STARTERS

Mozzarella & tomato, rucola and basil pesto (V) (Gf) Caesar salad with chicken, parmesan flakes and croutons Chickpea salad with lemon dressing (Veg) (Gf)

#### SOUP

Minestrone soup (Veg) (Gf) Chicken stock with vegetables and noodles Goulash soup

#### MAIN COURSE

200 g Chicken supreme, green peas puree, corn ragout, potatoe hay and herb butter sauce (Gf)
200 g Rib eye steak roasted grenaille potatoes, grilled vegies with pepper sauce (Gf)
180 g Pan seared salmon fillet boiled baby potatoes, sautéed spinach and tomato & herbs salsa (Gf)
Stir fried rice vegetables, fresh coriander and soya cubes (Veg) (Gf)

#### DESSERT

Panna cotta with forest fruit ragout (V) (Gf) Chocolate mousse cake, raspberries and vanilla sauce (V) Fruit salad with strawberry sorbet (Veg) (Gf)

(V)= Vegetarian, (Veg)= Vegan,(Gf)= Gluten free

Special deal for beverages with your own menu: Fresh coffee, decaffeinated coffee, tea selection Homemade lemonade

Selected menu must be the same for the whole group (from 8 up to 120 people) and must consist fo the Main Course.





#### BUFFET MENUS

CREATE YOUR OWN MENU < 🔅





# COCKTAIL MENU 1 (5 pc/person)

Open sandwich with Brie cheese, nuts, grapes Finger sandwich with corned beef and cucumber Vegetable tomato roll Mini pizza Margherita Panna Cotta with strawberry sauce

# COCKTAIL MENU 2 (7 pc/person)

Open sandwich with Brie cheese, nuts, grapes Dark finger sandwich with smoked salmon and lemon Vegetable spinach roll with hummus Mini pizza Margherita Fried jalapenos stuffed with cheese Panna Cotta with strawberry sauce Mini forest fruit tart

# COCKTAIL MENU 3 (10 pc/person)

Open sandwich with guacamole and sun-dried tomatoes Dark bread sandwich with goat cheese Mini croissant with smoked salmon and dill Finger sandwich with corned beef and cucumber Mini pizza Margherita Fried jalapenos stuffed with cheese Chicken skewers with Teriyaki sauce Panna Cotta with strawberry sauce Mini forest fruit tart



# **GALA DINNER**

# **GALA DINNER 1**

Spread butter with herb & garlic Beetroot carpaccio, baby spinach, goat cheese with walnut dressing Pumpkin soup with coconut reduction, sage and pumpkin seeds Duck breast, chickpea ragout, Brussel sprouts, cranberry chutney and duck juice Cheesecake, biscoff crust, roasted almonds flakes and caramel topping

# **GALA DINNER 2**

Spread butter with herb & garlic Smoked salmon, lemony fennel salad, avocado emulsion with lemon dressing Porcini mushroom cappuccino with crispy parmesan Beef tenderloin with celery pure, new potatoes, Romanesco, crispy celery and red wine sauce

"Chocolate trilogy"- Chocolate cake with bitter, milky, and white chocolate



Gala menu is served for minimum number of 8 persons up to 120. Selected menu must be the same for all guests, except dietary restrictions. Service charge of 10% is charged from 100 guests.



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CANAPES



# **CORCAGE PRICE**

A botlle of wine 0,75 l A bottle of sparkling wine 0,75 l A bottle of spirit

# **OPEN BAR**

Whiskey, vodka, rum, gin, tequilla, white and red wine, beer, soft drink 1 hour 2 hours Every additional hour

# **BEVERAGES**

#### Soft drinks

Mineral water 0,33 l Mineral water 0,75 l Jug of water with lemons 1 l Pepsi, Pepsi Max, Mirinda, 7Up 0,25 l Fruit juice 100 % 0,25 l

# Sparkling wine

Prosecco 0,1 l Prosecco 0,75 l

# BEVERAGES

#### White wine

House wine, according to the offer 0,15 l Bottle, according to the offer 0,75 l

#### Red wine

House wine, according to the offer 0,15 l Bottle, according to the offer 0,75 l

#### Beer

Budvar 0,40 l Bottled non-alcoholic beer 0,33 l

#### Hot beverages

Cup of coffee Cup of tea Filter coffee 1l

#### Beverage packages

1 hour beverage package (unlimited consumption of soft drinks, coffee and tea, draght beer or wine)

2 hour beverage package (unlimited consumption of soft drinks, coffee and tea, draght beer or wine)

Next added hour

Cocktail package for barbecue or party Cocktail bar – 1 hour Cocktail bar – 2 hours

#### Selection cocktails:

Cuba Libre: Bacardi, Pepsi Cola, lime Tequila Sunrise: Olmeca Blanco, orange juice, Grenadine Aperol Spritz: Aperol, Prosecco, sparkling water Martini Spritz: Martini Bianco, Schweppes Tonic Mimosa: Prosecco, orange juice Gin&Tonic: Beefeater, Schweppes Tonic Beton: Becherovka, Schweppes Tonic Prosecco Frizzante



We are here for you!

Let us know your requirements about your event, and we will find the best possible solution for you.

Sales department of Jan Hotels Teplická 492, Prague 9 <u>www.hotelduo.cz</u> T: +420 266 133 717 E: <u>events@janhotels.cz</u>

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