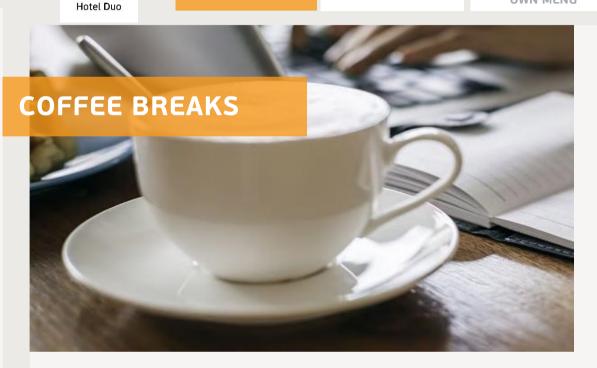




FOOD & BEVERAGES OFFER



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

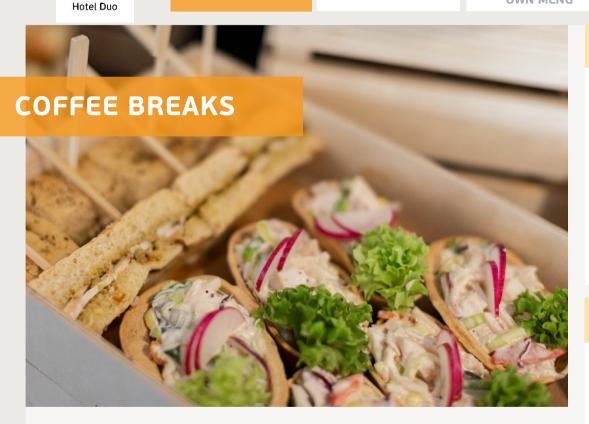
Beverages available during the whole event

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.



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



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:



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 €/person.

COFFEE BREAKS





APPETIZERS & SALAD

Middle Eastern quinoa salad Smoked salmon with fresh dill Tomato carpaccio with mozzarella Chinese noodle salad Southern shrimps Austrian potato salad Chicken ballotine stuffed with mushroom and onion Celer salad with apple, roasted walnut and cranberry

FRESH SALAD BAR & CONDIMENTS

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

SELECTION OF WHITE AND BROWN BREADS

SOUPS

Czech cabbage soup with paprika sausage

MAIN COURSES

Fried coconut crusted boneless chicken leg with sweet chilli sauce Pork tenderloin with pepper sauce Roasted salmon with spinach and lime butter sauce Stewed soy cubes in curry sauce

SIDE DISHES

Grilled vegetables Roasted baby potatoes with herbs Wild rice Spaghetti aglio olio peperencino

FROM OUR PASTRY

Choco brownies, apple cake, strawberry pie, mandarin cheesecake, vanilla pudding, mango cake, choco and cherry cups
Sliced fruits

Ice cream corner with candies and toppings
Diet and other special request are avaliable as possible.

BEVERAGES

still water in jugs included in the price

Special deal for beverages with your buffet:

Fresh coffee, decaffeinated coffee, tea selection, and sparkling water in jugs for 3 Eur/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€/person.

COFFEE BREAKS

BUFFET MENUS

OWN MENU

CANAPES

GALA MENU

BEVERAGES







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 lce cream corner with candies and toppings

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





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 (Veq) (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.

Hotel Duo



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,

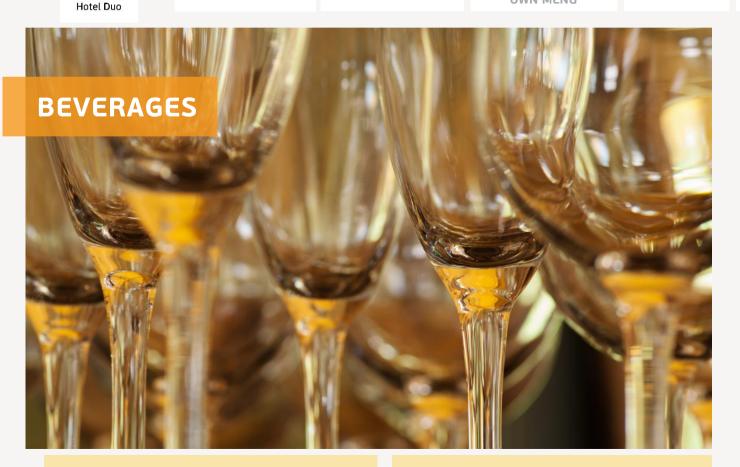
crispy celery and red wine sauce

"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.





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 11

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.

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