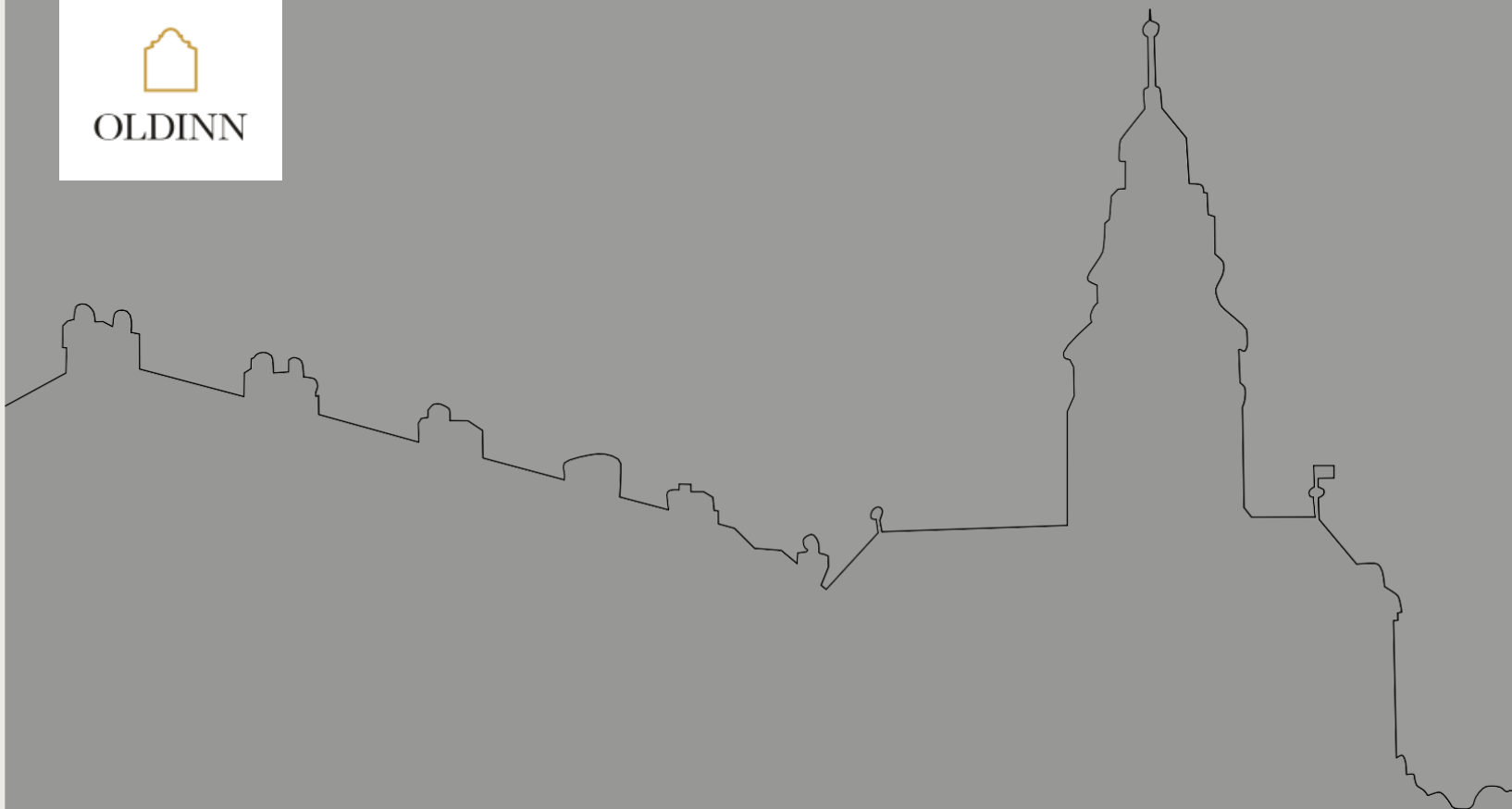




Hotel Růže



OLDINN



**Food & Beverages** >





Hotel Růžka



OLDINN

COFFEE BREAKS

BUFFET MENU

SERVED MENU

CHOICE MENU

BEVERAGES



## Coffee breaks



Additional items of your choice.  
Can be added to your coffee break or placed in your room.

- |                                    |        |
|------------------------------------|--------|
| » Whole fruit baskets              | 1,5 kg |
| » Salty crackers                   | 70 g   |
| » Assorted salted or unsalted nuts | 70 g   |
| » Selection of dried fruits        | 60 g   |
| » Muesli bars                      | 55 g   |
| » Gummy bears or similar           | 55 g   |
| » Hard candies or mints            | 55 g   |

*The duration of coffee break is 1 hour.*

*The composition of coffee break can be adjusted to special dietary requirements.*

### MORNING COFFEE BREAK

#### No time to stop

- » Unlimited consumption of freshly brewed coffee and a selection of teas
- » Fruit juices and mineral waters

#### Meet & greet

- » Unlimited consumption of freshly brewed coffee and a selection of teas
- » Fruit juices and mineral waters
- » Selection of freshly baked Danish style pastries

#### Ready to roll

- » Unlimited consumption of freshly brewed coffee and a selection of teas
- » Fruit juices and mineral waters
- » Selection of mini sandwiches
- » Selection of freshly baked Danish style pastries
- » Mini panna cotta shots

### AFTERNOON COFFEE BREAK

#### The energizer

- » Unlimited consumption of freshly brewed coffee and a selection of teas
- » Fruit juices and mineral waters
- » Freshly filled ham and cheese baguette
- » Sweet pastry or cake
- » Whole seasonal fruits

#### Power play

- » Unlimited consumption of freshly brewed coffee and a selection of teas
- » Fruit juices and mineral waters
- » Multi grain breads, omega rich spreads with various fillings
- » Dried fruits and nuts
- » Sweet pastry or cake
- » Sliced seasonal fruits



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## Buffet lunch menu

### Chef's menu Standard

- » Selection of freshly cut vegetables, oils, vinegar and dressings
- » One composed salad
- » Soup
- » Two meat based main courses
- » Vegetarian main course
- » Two side dishes
- » One vegetable dish
- » Selection of assorted desserts
- » Whole fruits
- » Bread and butter

### Chef's menu Exclusive

- » Selection of freshly cut vegetables, oils, vinegar and dressings
- » Three composed salads
- » One appetizer
- » Soup
- » Two meat based main courses
- » One fish or vegetarian main course
- » Two side dishes
- » One vegetable dish
- » Selection of assorted desserts
- » Whole fruits
- » Bread and butter

Available for groups of minimum 25 guests.



## Dinner & lunch menu Hotel Růžka

### South Bohemian buffet Standard

- » Selection of freshly cut vegetables oils, vinegar and dressings
- » Czech potato salad
- » Coleslaw salad
- » Smoked sausage salad
- » Liver pate with fruits compote
- » Czech beef goulash with fresh onion
- » Roast pork neck with natural jus
- » Grilled fish in butter and parsley
- » Steamed bread dumplings
- » Braised cabbage
- » Potato puree
- » Buttered green beans
- » Buttered spaetzle
- » Selection of assorted desserts
- » Whole fruits
- » Bread and butter

### International menu Exclusive

- » Selection of freshly cut vegetables, oils, vinegar and dressings
- » Three composed salads
- » Cured ham with fruit compote
- » Vegetable soup
- » Braised chicken legs in red wine
- » Thinly sliced roast beef with mustard sauce
- » Pork and vegetable casserole
- » Slow roasted duck with caraway seeds
- » Grilled White fish with parsley oil
- » Risotto with peas and parmesan
- » Sautéed potatoes with rosemary
- » Penne pasta with parsley oil
- » Balsamic roasted vegetables
- » Selection of assorted desserts
- » Whole fruits
- » Freshly baked breads

### Themed medieval dinner

*served family style direct to the table*

- » Freshly sliced vegetables, condiments and pickles
- » Smoked meats with mustards
- » Assorted cheeses with fresh and dried fruits
- » Liver pate with fruit compote
- » Roasted pork knuckle with apples
- » Assorted grilled sausages
- » Whole crispy roast chicken
- » Braised cabbage
- » Potatoes roasted in their skin
- » Roasted vegetables
- » Pickled chillies and horseradish cream
- » Country loafs with butter
- » Steamed fruit sponge
- » Assorted pastry
- » Whole fruits in the caramel

*Roast duck or roast beef can be included for a small supplement.*

## Served menu Hotel Růž

### Lunch 3-course menus

#### Menu 1

- » Soup of the day
- » Grilled chicken breast, parmesan risotto, rocket salad, and parsley oil
- » Vanilla panna cotta with forest fruits

#### Menu 2

- » Pickled herrings on potato salad
- » Grilled pork steak, crushed potatoes and glazed carrots
- » Strawberry cheesecake

#### Menu 3

- » Liver pate with bread crisps and pickles
- » Pan fried trout filets with steamed parsley potatoes
- » Creme brulee

### Dinner 4-course menu

#### Menu 1

- » Salad of shredded duck, plum compote and mixed leaves
- » Spiced coconut lentil soup
- » Grilled salmon fillet, pearl barley, mascarpone and peas
- » Creme brulee

#### Menu 2

- » Parma ham, dried figs compote, salad leaves and bread crisps
- » Forest mushroom soup, garlic croutons and herbs
- » Thinly sliced roast beef, roasted root vegetables, parsley oil
- » Lemon tart with vanilla ice cream

#### Menu 3

- » Tartar of haddock and cod, cauliflower puree, confit red peppers
- » Chicken consommé with vegetables and noodles
- » Grilled Beef steak, pepper sauce, crushed potatoes and green beans
- » Cheesecake with strawberry compote

For groups from 8 to 80 guests.  
Groups up to 8 guests will order on the spot À la carte menu.  
The selected menu must be unified for all participants expect for special dietary and allergy requirements

## Served menu Hotel OLDINN

### Lunch & Dinner 3-courses menu

#### Menu 1

- » Tomato and mozzarella salad with basil pesto
- » Roast chicken leg with tomatoes and olives, roast potatoes
- » Vanilla panna cotta with forest fruits

#### Menu 2

- » Beef consommé with vegetables
- » Grilled pork steak, braised cabbage, crushed potatoes in their skin and jus
- » Cheesecake with fruit compote

#### Menu 3

- » Czech potato soup
- » Beef goulash with steamed dumplings and fresh onion
- » Apple pie with whipped cream

#### Menu 4

- » Parma ham and melon with honey mustard dressing
- » Grilled salmon steak, celeriac puree, sautéed courgettes
- » Creme brulee

For groups from 8 to 45 guests, available for lunch and dinner.  
Groups up to 8 guests will order on the spot À la carte menu.  
The selected menu must be unified for all participants except for special dietary and allergy requirements.



Hotel Růžka

COFFEE BREAKS

BUFFET MENU

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## Choice menu Hotel Růžka

**Multicourse Bohemian menu** *Create your own lunch menu. Choose from 3 to 4 courses according to your preference.*

### Soup

- » Czech onion soup with cheese croutons
- » Dill and mushroom soup
- » Traditional Czech potato soup
- » Cream of vegetable soup
- » Beef broth with vegetables and sliced pancakes
- » Beef broth with liver dumplings

### Appetizers

- » Liver pate, caramelized onions, cornichons, salad leaves and bread crisps
- » Fresh vegetable salad with Balkan cheese and dill
- » Forest mushroom salad with blue cheese dressing
- » Hot baked Hermelin cheese, fruit compote, salad leaves and bread crisps
- » Prague ham with potato and celeriac salad
- » Sliced smoked meats with pickles and horseradish
- » Steak tartar with capers, onions and bread crisps
- » Home cured salmon, cucumber salad with dill mustard sauce

### Main courses

- » Roast chicken leg, wild mushroom sauce, potato puree and glazed carrots
- » Slow roast pork neck with steamed dumplings, braised white cabbage
- » Pork tenderloin with pepper sauce, garlic crushed potatoes and seasonal vegetables
- » Breaded fried carp, potato salad and dill sauce
- » Beef goulash with steamed bread dumplings and fresh onions
- » Roast duck leg, braised red cabbage, Karlsbad dumplings and natural jus
- » Pan fried trout fillets, parsley potatoes, green beans and butter sauce

### Desserts

- » Apple strudel with whipped vanilla cream
- » Pastry fruit tart with vanilla custard and forest fruits
- » Apple or plum cake with vanilla ice cream
- » Cheesecake with fruit compote

For groups of minimum 20 guests.  
The selected menu must be unified for all participants expect for special dietary and allergy requirements.





Hotel Růžka



OLDINN

COFFEE BREAKS

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## Beverages

### Beverages

#### Aperitifs:

- » Campari 5 cl
- » Martini 10 cl

#### Sherry and Port wine:

- » Sherry Sandeman medium 5 cl
- » Royal Oporto 5 cl

#### Beer:

- » Budvar 33 0,4 l
- » Budvar 33 0,33 l

#### Wine:

- » House wine – White, Rosé, Red 0,15 l
- » House wine – White, Rosé, Red 0,75 l
- » Prosecco 0,10 l
- » Prosecco 0,75 l

More wines on our wine list.

#### Soft drinks:

- » Jug of water
- » Mineral water still or sparkling (Mattoni, Aquila) 0,33 l
- » Mineral water still or sparkling 0,75 l
- » Pepsi Cola, Pepsi Max, Mirinda, 7Up, Tonic 0,25 l
- » Juice (orange, apple) 0,25 l

#### Hot drinks:

- » Espresso
- » Tea selection

### Beverages

#### Vodka:

- » Stolichnaya 4 cl
- » Absolut 4 cl

#### Gin:

- » Beefeater 4 cl
- » Bombay Sapphire England 4 cl
- » Tanqueray England 4 cl

#### Rum:

- » Havana Club Añejo Blanco 4 cl
- » Diplomatico Reserva 4 cl

#### Liquers:

- » Becherovka 4 cl
- » Fernet Stock 4 cl

#### Whisky:

- » Jameson 4 cl
- » Jack Daniel's 4 cl
- » J. Walker Red Label 4 cl
- » J. Walker Black Label 4 cl

#### Spirits:

- » Baron Hildprandt 4cl (plum, pear, apricot)

### Open Bar

Unlimited Consumption

#### Welcome drink

Prosecco, soft drink

#### Standard

Beer, House wine (white, rosé, red), soft drinks, coffee or tea

#### Exclusive

Beer, House wine (white, rosé, red), soft drinks, coffee or tea, selection of alcohol (Gin, Rum, Vodka, Whisky, Slivovice, Becherovka)

*The event is calculated to last until 23:00 (11pm).*

*All prices include VAT. Information about food allergens will be provided by our staff.*





Hotel Růže



OLDINN

We are here for you!

Let us know your requirements about the event including any dietary restrictions, we will find the best possible solutions to fit your needs.

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JAN HOTELS

