

Hotel Duo



**FOOD & BEVERAGES OFFER**



## COFFEE BREAKS



### SPECIAL



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

Traditional Czech "Bábovka"  
Apple strudel  
Mini donut  
Mini ham & cheese sandwich  
Whole grain baguette with grilled chicken  
Vegetable crudité with lemon juice  
Sliced fresh fruits

### WELCOME COFFEE

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

### BASIC

Unlimited consumption of fresh coffee, decaffeinated coffee, tea selection and 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 and 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

Unlimited consumption of fresh coffee, decaffeinated coffee, tea selection and still water in jugs

#### 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 your Event Coordinator and can be amended in regards of special dietary requirements.



# COFFEE BREAKS

## ADDITIONAL ITEMS OF YOUR CHOICE

**Add more treats to your coffee break!**  
 You can choose from two price categories according to your budget:

- **ECONOMY**
- **BUSINESS**

### ECONOMY

- Mini croissant (55g)
- Strawberry & cheese pie (50g)
- Mini soft sandwich (cheese, ham, salami) (60g)
- Czech open sandwich with potato salad and Prague ham (80 g)
- Czech open sandwich with spread and cheese (80 g)

### BUSINESS

- Chocolate filled Danish pastry (80g)
- Apple strudel (60g)
- Sliced fruits (100g)
- Bagel with smoked salmon (120g)
- Whole grain baguette with mozzarella & tomato (60g)
- White baguette with grilled chicken (60g)

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



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COFFEE BREAKS

**BUFFET MENUS**

CREATE YOUR  
OWN MENU

CANAPES

GALA MENU

BEVERAGES



# BUFFET MENU

## CONFERENCE BUFFET

### COLD BUFFET

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

### CONDIMENTS & DRESSING

Yoghurt 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

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

## SNACK BUFFET

### SOUP OF THE DAY

### SELECTION OF WHITE AND BROWN BREADS

### SALADS

Coleslaw salad  
Greek salad

### SALTY SNACKS

Chicken wraps  
Whole grain baguette with mozzarella  
Ham and cheese focaccia  
Mini pizza Margherita

### DESSERTS

Strawberry panna cotta  
Chocolate brownie

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# BUFFET MENU

## GREEN BUFFET



### FRESH&RAW SALAD BAR WITH CONDIMENTS

Cucumber, tomato, paprika, red radish, carrot, green leaves  
Tomato carpaccio with mozzarella and fresh basil  
Young potato salad  
Celer salad with apple, roasted walnut and cranberry  
Chopped salad  
Raw zucchini salad with dill  
Yoghurt dip, beetroot dip, avocado dip, extra virgin olive oil  
Fresh herbs, chia seeds, olives, boiled eggs, tofu  
Butter and margarine

### EXCELLENT VEGETABLE PROTEINS

Black beluga lentil salad  
Quinoa salad  
Chickpea salad

### SELECTION OF WHITE AND BROWN BREADS

### MEAT CARVING STATION

Grilled chicken breast  
Pork medallions  
Three pepper sauce, mustard, horseradish

### SIDE DISHES

Roasted sweet potatoes with sage  
Long grain rice with green peas  
Boiled green veggies (broccoli, green beans)  
Three coloured tortellini filled with ricotta and spinach

## SNACK BUFFET

### FROM OUR PASTRY

Vegan apple cake  
Gluten free raspberry brownies  
Carrot cake  
Sliced fruits  
Cheese board with dry fruits and nuts  
Ice cream corner

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# BUFFET MENU

## CZECH SPECIAL BUFFET

### APPETIZERS & SALAD

Tomato salad with spring onion  
Pork liver pate with cranberry  
Beetroot salad  
Czech potato salad  
Czech cold cuts with pickled vegetables

### 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

### ŠUMAVA BREAD

### SOUP

Chicken broth with vegetables and noodles

### MAIN COURSES

Mini chicken and pork schnitzel  
Smoked pork neck with lentil  
Beef goulash  
Cauliflower patties

### SIDE DISHES

Potato puree  
Stewed white&red cabbage  
Bread dumplings

### FROM OUR PASTRY

Sweet cottage cheese dumplings (strawberry, apricot, blueberry)  
Chocolate pudding, apple strudel, strawberry pie, choco and cherry cups  
Sliced fruits  
Ice cream corner

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# BUFFET MENU

## GOURMET BUFFET

### 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

### SOUP

Beef broth with veggies and noodles

### MAIN COURSES

Hot fried chicken wings with sweet chilli sauce  
Pork tenderloin with pepper sauce  
Roasted salmon with spinach and lime butter sauce  
Stewed chickpea in curry sauce

### SIDE DISHES

Grilled vegetables  
Roasted baby potatoes with herbs  
Wild rice  
Penne bolognese

### FROM OUR PASTRY

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

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## BUFFET MENU

### STAY FIT BUFET



#### APPETIZERS & SALAD

Black beluga lentil 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  
Roasted salmon with spinach  
Stewed chickpea with ginger and fresh coriander

#### SIDE DISHES

Grilled vegetables  
Roasted sweet potatoes with fresh herbs  
Long grain rice with tomato  
Whole grain pasta 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 corner

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# BUFFET MENU

## BBQ BUFET

### APPETIZERS & SALAD

Sweet corn salad  
Baby mozzarella with cherry tomatoes and basil pesto  
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

Chicken breast  
Pork medallions  
Homemade beef burger bun and condiments

### SIDE DISHES

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

### SAUCES

BBQ, sweet chilli, tzatziki, blue cheese, Chimichurri

### FROM OUR PASTRY

Choco brownies, cheesecake, vanilla pudding, mango cake  
Sliced fruits  
Cheese board with dry fruits and nuts  
Ice cream corne

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# BUFFET MENU

## MIDNIGHT BUFET

### SOUP OF THE DAY

### SELECTION OF WHITE AND BROWN BREADS

### SALTY SNACKS

Selection of cold cuts

Pickled vegetables

Pork pate

Mini chicken and pork schnitzel

Potato salad

Smoked pork neck with lentil

Selection of cheese

Sliced fruits

*Buffets are served for groups from 25 persons. The menu must be uniform for all participants. Dietary and other special requirements are available upon request.*

## 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 with green peas puree, corn ragout, potatoe hay and herb butter sauce (Gf)  
200 g Rib eye steak with roasted grenaille potatoes, grilled vegies and pepper sauce (Gf)  
180 g Pan seared salmon fillet with boiled baby potatoes, sautéed spinach and tomato & herbs salsa (Gf)  
200 g Pork tenderloin with potato puree, green beans and pork juice sauce  
220 g Fried rice with vegetables, soya cubes and fresh coriander (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

*Selected menu must be the same for the whole group (from 8 up to 120 people), except dietary restrictions and must consist of the Main Course.*





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## CANAPES



### 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

*The cocktail menu is served from 10 people.. The menu must be uniform for all participants. Dietary and other special requirements are available upon request.*



## GALA DINNER

### GALA DINNER 1

Bread with herb & garlic spread butter

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 purée, 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.*

# BEVERAGES



## CORCAGE PRICE

A bottle 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 Frizzante 0,1 l  
Prosecco 0,75 l  
Non-alcoholic sparkling wine 0,1 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, draught beer or wine)

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

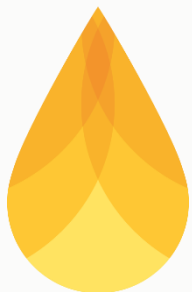
### Next added hour

### 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



**Hotel Duo**

**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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