



Discover an exceptional way to experience Prague!

Be inspired by the creative environment of the Leonardo&Bookquet Hotel. Although in the very heart of Prague and just a few steps away from all the action, we offer an intimate and tranquil setting for your events.

Hotel

- » Elegant boutique hotel
- » Historic building with genius loci
- » Unique location near the Charles Bridge
- » Important historical monuments and places of interest within walking distance
- » Friendly staff, personal approach, friendly atmosphere
- » Charming Patio with Renaissance fountain
- » Rich breakfast buffet
- » Free Wifi connection





Hotel Leonardo

- » 50 unique guestrooms with a distinctive atmosphere
- » Carefully designed furniture from the era of Prague Art Nouveau to fit your requirements
- » Air-condition, fully equipped minibar, room service, tea and coffee facilities

Hotel Bookquet

- » 34 newly renovated rooms and suites
- » Exclusive and unique design with an emphasis on comfort
- » Royal Suites with a view of the Vltava River and Prague Castle the highest room category offers a sauna or a fireplace directly in the room
- » Air-condition, fully equipped minibar, room service, tea and coffee facilities









Conference premises

- » Newly renovated premises
- » Customized events with a personal approach
- » Meda & Karolina conference rooms with daylight
- » Charming patio and garden suitable for coffee breaks, corporate events and social occasions



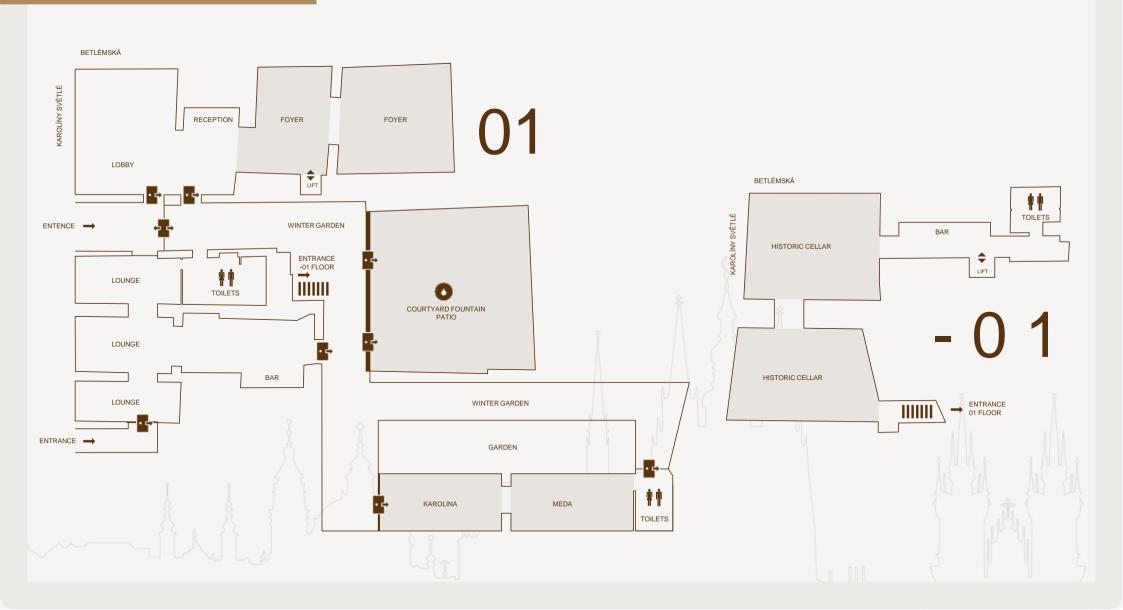




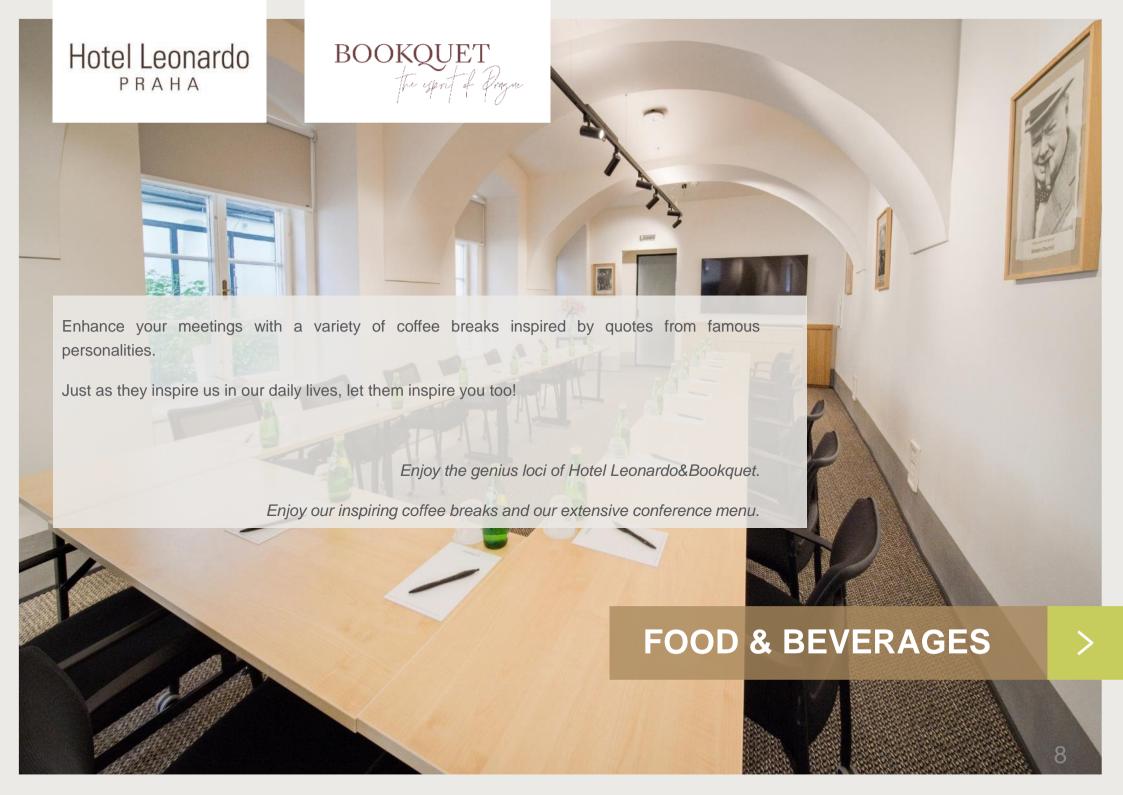
Conference room	m^2	Daylight	Theatre	School	U-Shape	I-Shape	Reception	U-Shape both sides
Meda	40	✓	40	24	24	22	35	30
Karolina	35	, /	35	24	20	20	35	26
Meda + Karolina	75	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	-	-	-	V -	-	Ч -
Cellar	140		45	36	36	-	60	-
Lounge	130	1	40	18	26	-	70	-
Courtyard	120	/	70	60	48	-	90	-

^{*} The rental price includes an LCD TV with connection for a laptop, flipchart, markers and VAT.

Plans of conference rooms







COFFEE BREAKS

BUFFET MENU

SERVED MENU

OTHER

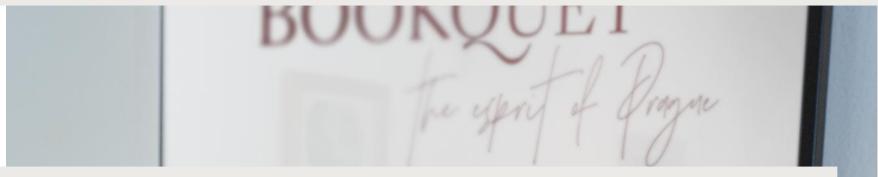
BEVERAGES



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BOOKQUET

Coffee breaks



"If you can dream it, you can do it."

Walt Disney

King's Break

"Never, never, never give up."

Winston Church

Channel Break

"There are people who have money and people who are rich."

Coco Channe

Vegetarian Break

,,Start with what is right rather than what is

Franz Kafka

Coffee break 1

Hollywood Break

- » Cheese bagel
- » Mini hot dogs
- » Chocolate brownie

Coffee break 2

- » Mini burgers
- » Club sandwich
- » Doughnuts

Coffee break 1

- » Cheese and onion sandwich
- » The Great British bacon butty
- » Traditional apple pie

Coffee break 2

- » Roast beef sandwich
- » Potato crisps
- » Cranachan dessert

Coffee break 1

- » Cheese croissant sandwich
- » Open sandwich with chicken paté
- » Chocolate puff pastry

Coffee break 2

- » Quiche Lorraine
- » Salami sandwich
- » Mini croissants

Coffee break 1

- » Open sandwich with hermelin cheese
- » Open sandwich with beetroot and goat cheese
- » Mini strudel bags

Coffee break 2

- » Egg sandwich with avocado
- » Radish toast with cream cheese
- » Fruit salad

The price includes unlimited consumption of non-alcoholic beverages (coffee, tea, water, juice) during the period of conference room rental and fresh fruit.



COFFFF BREAKS

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BOOKQUET

Buffet menu



Conference buffet

Cold buffet

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

Condiments & Dressing

- » Choice of dressings
- » Croutons, olives, pickled vegetable, feta cheese, seeds
- » Butter and margarine
- » Selection of white and brown breads

Soup and main coures:

- » Soup of the day
- » Two kind of meat courses
- » Fish course
- » Vegetarian course

Side Dishes

» Potato, rice, vegetable, pasta

From Our Pastry

- » Selection of mini desserts
- » Sliced fruits
- » Home made smoothies
- » Assorted cheese

Beverages: still water in jugs included in the price

Vitality bufet

Cold starters and salads:

- » Beef carpaccio with virgin olive oil, rocket and parmesan
- » Mozzarella di Buffalo with tomatoes and basil pesto
- » Marinated chicken breast in terivaki sauce
- » Classic Caesar salad
- » Chickpea and dried tomato salad
- » Vegetable crudités with garlic dip
- » Bread and butter

Soup and main courses:

- » Soup of the day
- » Poached chicken breast in tomatoes, seasoned with ginger and coriander
- » Seafood paella
- » Pasta alla arrabiata

Side dishes:

- » Baked potatoes in virgin olive oil and rosemary
- » Couscous with vegetables and raisins
- » Ratatouille vegetables

Deserts and cheese:

- » Apple tarte tatin
- » Cheese cake
- » Ice-cream variations served on ice
- » Fresh fruit salad
- » Selection of Czech cheese decorated with dried fruit and grapes



COFFFF BREAKS

BUFFET MENU

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BOOKQUET



Buffet Deluxe 1

Salads:

- » Salad Nicoise
- » Celery root remoulade
- » Mixed salad with chicory, rocket, nuts, pears and gorgonzola dressing
- » Viennese home-made potato salad
- » Pasta salad with mushrooms and grilled vegetables

Cold starters:

- » Salmon tartare with lemon coulis and toast
- » Marinated turkey breast with thyme and cranberry

sauce

- » Vitello tonnato
- » Selection of brown and white bread

Soup:

» Soup of the day

Main courses:

- » Roasted chicken breast with crunchy vegetables, ginger and soya sauce
- » Pork medallions au gratin with ham and cheese, rosemary sauce

Side dishes:

- » Noodles with basil pesto and parmesan
- » Mashed potatoes with olive oil
- » Ratatouille

Desserts:

- » Panna Cotta with strawberries
- » Sliced seasonal fruit
- » Chocolate cake
- » Selection of minidesserts
- » Selection of cheese with grapes and nuts

Buffet Deluxe 2

Salads:

- » Caesar salad with chicken, parmesan and croutons
- » Greek salad with feta cheese and marinated olives
- » Tabbouleh marinated bulgur with fresh vegetables and herbs
- » Marinated eggplant, baked bell peppers with spicy ajvar
- » Bean salad with coriander and blue cheese

Cold starters:

- » Salmon carpaccio with lime and rocket
- » Smoked turkey breast with fig chutney
- » Marinated roasted pork with herbal crust and apple salsa
- » Selection of brown and white bread

Soup:

» Soup of the day

Main courses:

- » Leg of chicken fried in panko breadcrumbs with teriyaki sauce
- » Medium roasted pork tenderloin with thyme demi-glace
- » Salmon and white piri-piri fish medallions
- » Spaghetti Aglio Olio con Pepperoncino

Side dishes:

- » Roasted Grenaille potatoes with herbs
- » Jasmine rice
- » Roasted seasonal vegetable

Desserts:

- » Chocolate cake with vanilla cream
- » Pear cake with cinnamon
- » Selection of minidesserts
- » Fresh fruit
- » Selection of cheese with grapes and nuts





Starter

» Soup of the day or salad according to your choice

Main courses

- » Chicken breast stuffed with asparagus and sun-dried tomatoes, served with potatoes, roasted vegetables and dijon sauce
- » Duck confit served with braised red cabbage with cherries and Carlsbad dumplings
- » Steamed beef in cream sauce "svičkova" accompanied with bread dumplings and cranberries
- » Roast salmon served with spinach potatoes, brown sugar glazed baby carrots
- » Vegetarian green curry with coconut milk and black sesame

Desserts

- » Lime cheese cake with raspberry sauce
- » Home-made pancakes with hot blueberries, vanilla ice cream and whipped cream
- » Home-made apple strudel with rum-rosinen and crème anglaise
- » Tiramisu



Selection of cold appetisers:

- » Chicken liver pate with cranberries
- » Mixed Greek salad served in glass with a black olive and feta cheese
- » Grissini with Parma ham
- » Shrimp cocktail with cardinal sauce
- » Salmon tartare with wasabi cream
- » Belgian steak tartare on toastbread

Selection of hot appetisers:

- » Shrimp skewer with thousand island dressing
- » Spring rolls with sweet-and-sour sauce
- » Grilled marinated shrimps
- » Creamy asparagus risotto
- » Zucchini cappuccino with a parsley stick
- » Baked mozzarella wrapped in prosciutto
- » Salmon on mango and Thai basil salsa

Selection of minidesserts:

- » Mini pear strudel
- » Panna Cotta with marinated ginger
- » Mini Tiramisu
- » Chocolate orange mousse

From our bakery and sweet shop:

- » Apple tarte tatin
- » Danish pastry
- » Home-made muffins with pieces of dark chocolate
- » Smoothie
- » Fruit yogurt with cereals

Snacks:

- » Mini pizza Margareta
- » Quiche with smoked salmon
- » Quiche with onion and bacon
- » Small chicken skewers with teriyaki sauce
- » Mini beef burger

Gluten-free:

- » Open sandwich with chive spread and ham
- » Open sandwich with butter and variations of cheese
- » Open sandwich with butter, ham, cheese and vegetable
- » Home-made gluten free sponge cake (traditional bábovka)

Prices listed are per piece including VAT.
Served in a minimum amount of 5 pieces of each item.





Beverages

- » Mineral water (sparkling, still) 0.33 l
- » Soft drinds 0.33 I
- » Juice 0.2 I
- » Prosecco 0.1 I
- » Bohemia Sekt Brut/Demi Sec 0.75 l
- » Prosecco 0.75 I

Beverages

White and red wine:

- » By glass 0.1 I
- » Bottle, according offer 0,75 l

Beer:

- » Pilsner Urquell 0,33 I
- » Radegast Birell non alcoholic 0,33 I

Hot drinks

- » Coffee per cup
- » Tea per cup
- » Filtred coffee 1 I

Beverage packages

- Beverage package 1: Coffee, tea + water Unlimited consumption of coffee, tea and tap water for one hour
- Beverage package 2: Coffee, tea + soft

Unlimited consumption of coffee, tea, sparkling and still water, selection of juices for one hour

Corkage price

- » A bottle of wine 0,75 I
- » A bottle of sparkling wine 0,75 I

