

# MEETINGS & EVENTS

## *at Corínthia Prague*

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# WELCOME TO CORINTHIA PRAGUE

## *Content*

Our culinary team has put together a selection of uplifting packages, menus and delicious treats for you to choose from for your event.

We are at your service and are always happy to prepare tailor made menus and programme to fit your individual event plans.

Click on the icons or scroll down to discover our offers.

**DELEGATE  
PACKAGES**

**COFFEE  
BREAKS**

**BUFFET  
MENUS**

**3-4 COURSE  
MENUS**

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GALA MENU**

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MENUS**

**BEVERAGES**

**EQUIPMENT**

**APOLLO DAY  
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**OUR VENUES  
AND  
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# DELEGATE PACKAGES



Half Day Delegate Package

Full Day Delegate Package

Boardroom Package

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# HALF DAY *Delegate package*

## MENU

Business lunch: 3-course set menu or chef's choice buffet.

Includes still or sparkling water or one soft drink per person.

Morning or afternoon coffee break created according to seasonality, including homemade flavoured water.

Unlimited tea and coffee available throughout the event.

**€82.00 per person / day**

## EVENT SPACE

- Main meeting room rental
- One screen and projector\*
- One still mineral water per person in the meeting room
- One flipchart and one stationery box
- Pens, notepads and mints on the table
- Wi-Fi internet throughout the hotel
- Corinthia Hotel events assistant

*Upgrade your delegate's experience with unlimited still or sparkling water or soft drinks throughout the event for only €6.00 per person per day.*

All prices are inclusive of applicable VAT. VAT is subject to change. A 5% compulsory service charge will be added to your bill.

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### **Terms & Conditions - Half Day Delegate Package**

All prices are inclusive of applicable VAT. A 5% compulsory service charge will be added to your bill.

Room rental from 8 am till 1pm or from 1 pm till 6 pm. Suitable meeting space allocated as per number of participants and required set-up. One set up style per day. Buffet is for minimum of 25 guests and includes: soup of the day, salads and condiments, 3 main courses, 1 vegetarian main course and selection of desserts of the day.

\* Not applicable for the Bellevue meeting room

# DELEGATE PACKAGES

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# FULL DAY *Delegate package*

## MENU

Business lunch: 3-course set menu or chef's choice buffet.  
Includes still or sparkling water or one soft drink per person.

Morning and afternoon coffee break created according to seasonality, including homemade flavoured water.

Unlimited tea and coffee available throughout the event.

**€88.00 per person / day**

## EVENT SPACE

- Main meeting room rental
- One screen and projector\*
- Two still mineral water per person in the meeting room
- One flipchart and one stationery box
- Pens, notepads and mints on the table
- Wi-Fi internet throughout the hotel
- Corinthia Hotel events assistant

*Upgrade your delegate's experience with unlimited still or sparkling water or soft drinks throughout the event for only €6.00 per person per day.*

All prices are inclusive of applicable VAT. VAT is subject to change. A 5% compulsory service charge will be added to your bill.

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### **Terms & Conditions - Full Day Delegate Package**

All prices are inclusive of applicable VAT. A 5% compulsory service charge will be added to your bill.

Suitable meeting space allocated as per number of participants and required set-up. Room rental included from 8 am till 6 pm. One set up style per day. Buffet is for minimum of 25 guests and includes: soup of the day, salads and condiments, 3 main courses, 1 vegetarian main course and selection of desserts of the day.

\* Not applicable for the Bellevue meeting room.

# DELEGATE PACKAGES

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# BOARDROOM

## *Delegate package*

### MENU

Business lunch: 3-course set menu or chef's choice buffet.  
Includes still or sparkling water or one soft drink per person.

Morning and afternoon coffee break created according to seasonality, including homemade flavoured water.

Unlimited tea and coffee available throughout the event.

**€121.00 per person / day**

### EVENT SPACE

- Main meeting room rental
- From 8am until 6pm
- Two mineral waters per person in the meeting room
- One flipchart, one stationary box and a TV for projection
- Pens, blotter, notepads, and mints on the table
- Selection of fruit cuts or nuts on the table
- One table flower arrangement
- Wi-Fi internet throughout the hotel
- Corinthia Hotel assistant
- Access for printing, scanning and binding facilities
- One non-alcoholic welcome drink

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### **Terms & Conditions - Boardroom Delegate Package**

All prices are inclusive of applicable VAT. A 5% compulsory service charge will be added to your bill.

Suitable meeting space allocated as per number of participants and required set-up. Room rental included from 8 am till 6 pm. Maximum capacity of our boardroom is 10 people.

# DELEGATE PACKAGES

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# COFFEE BREAKS



Monday to Friday

Canapés

Hot Snacks

Sweet Station

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# COFFEE BREAKS

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## MONDAY

### Morning Selection

Ham and cheese sandwich  
Mini caprese croissant  
Raisin swirl  
Muesli with yogurt and fruits  
Seasonal fruits

### Afternoon Selection

Turkey sandwich with mustard,  
mayo and pickles  
Vegetable wrap  
Raspberry muffins  
Czech fruit cake  
Seasonal fruits

## TUESDAY

### Morning Selection

Open sandwich with brie cheese  
Mini ban with Prosciutto crudo  
Pain au Chocolate  
Vanilla pudding with fruits  
Seasonal fruits

### Afternoon Selection

Vegetable Strudel  
Tramezzini with tuna spread  
Czech traditional cake bábovka  
Linzer cake  
Seasonal fruits

## WEDNESDAY

### Morning Selection

Open face sandwich with Prague ham  
Focaccia with roasted vegetables  
Mini donuts  
Chocolate truffle  
Seasonal fruits

### Afternoon Selection

Buns with roasted beef, mustard,  
mayo, and pickles  
Open face sandwiches with goat cheese  
Tea bread with chocolate  
Pain au vanilla  
Seasonal fruits

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€14.00 per person

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# COFFEE BREAKS

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## THURSDAY

### Morning Selection

Tramezzini with ham spread  
Arabic sunrise tomato humus with pita bread  
Danish Fruits  
Yogurt with forest fruits  
Seasonal fruits

### Afternoon Selection

Tandoori Chicken wrap  
Open sandwich with cottage cheese and beetroot  
Apple strudel  
Sacher cake  
Seasonal fruits

## FRIDAY

### Morning Selection

Sesame bun with smoked salmon  
Rye bread with cheese spread and chives  
Gingerbread  
Rice pudding with fruit and prunes  
Seasonal fruits

### Afternoon Selection

Mushroom quiche  
Brioche with BBQ pulled pork  
Fruit tartlets  
Brownies  
Seasonal fruits

€14.00 per person

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# CANAPÉS

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## COLD SELECTION

Salmon tartar with sour cream and keta caviar

Shrimp with mango chili salsa  
and wakame seaweed

Smoked duck breast with cranberry jam

Prague ham with horse radish

Bocconcini cherry tomato skewer

Tartlets with blue cheese and grapes

Fresh Vietnamese spring rolls with crispy  
vegetables and sweet chilli sauce

## HOT SELECTION

Chicken yakitori

Beef satay with coriander dip

Lamb kebab with mint yogurt dip

Spring rolls with vegetables  
and sweet chilli sauce

Beef empanadas

Duck quesadillas

Goat cheese and mushroom quiche

Sicilian arancini

## SWEET SELECTION

Mini Pavlova

Selection of mini desserts

Selection of macarons

6 canapés and 2 drinks

10 canapés and 2 drinks

14 canapés and 2 drinks

€21.00 per person

€27.00 *per person*

€33.00 *per person*

soft drink **-or-** glass of beer **-or-** glass of house wine included

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# HOT SNACKS

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## Vegetable Spring Rolls

With sweet chilli sauce

€5.00 per person

*2pcs each portion/minimum order 30pcs*

## Burritos

Chicken strips, bell peppers, onions,  
and cheddar cheese

€7.00 per person

*2pcs each portion/minimum order 30pcs*

## Fish & Chips

Fish in beer batter tempura & chips with tartare sauce

€9.00 per person

*2pcs each portion/minimum order 30pcs*

## Beef Empanadas

Shortcrust pockets filled with minced beef  
with mint dressing

€9.00 per person

*1pc portion/minimum order 50 portions*

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# SWEET STATION

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## CHOCOLATE FOUNTAIN

Choice of fresh sliced fruits and marshmallows

*€11.00 per person*

*1pc portion/minimum order 50 portions*

## ICE CREAM STATION WITH WAFFLE CORNETS

Choice of two ice cream or sorbet flavours with toppings

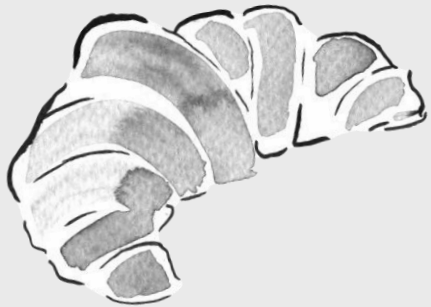
*€ 9.00 per person*

*1pc portion/minimum order 30 portions*

All prices are inclusive of applicable VAT. VAT is subject to change. A 5% compulsory service charge will be added to your bill.

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# BUFFET MENUS

Chef's Choice  
Snack Buffets  
Czech Buffet  
Seasonal Buffets  
Breakfast Buffets

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# CHEF'S CHOICE BUFFET

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## **STARTERS**

Seasonal selection of cold starters  
and cold cuts

Salad bar with dressings and condiments

## **SOUP**

Soup of the day

## **MAIN COURSE**

Choice of four main courses  
(one vegetarian option)

## **SIDE DISH**

Selection of vegetables and side dishes

## **DESSERT**

Selection of desserts and fresh fruit

*€35.00 per person | Minimum 25 guests*

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# SNACK BUFFETS

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## **BUFFET A**

Soup of the day  
Caesar salad  
Mixed greens, selection of dressings  
BBQ chicken wrap, caramelized red onions  
Baguette, smoked salmon, chive crème fraîche  
Focaccia, olive tapenade, tuna, red onions  
Gnocchi, tomato basil sauce,  
garnished with fresh basil  
Two types of desserts

*€30.00 per person  
Minimum 25 guests*

## **BUFFET B**

Soup of the day  
Caesar salad  
Mixed greens with a selection of dressings  
Greek salad with feta cheese  
Bruschetta with tomato and basil salsa  
Wholegrain baguette with ham and Dijon  
mustard dressing  
Grilled chicken tortilla with cheddar cheese  
Asian-style fried noodles  
Two types of desserts

*€32.00 per person  
Minimum 25 guests*

## **CZECH BUFFET**

Czech potato soup  
Czech potato salad  
Mixed greens with a selection of dressings  
Cucumber salad with yogurt dressing  
Local open face sandwiches with eggs  
and cheese  
Multigrain sandwich with roasted chicken,  
pickles, and mustard mayo  
Pork skewers with bacon and onions  
Apple strudel  
Czech sweet bun

*€32.00 per person  
Minimum 25 guests*

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# CZECH BUFFET

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## STARTERS

Chicken roulade with green apple chutney

Game pate with cranberry sauce

Beef tongue with horseradish

White pudding with onion

Selection of local premium cold cuts and pickles

## SALADS

Light potato salad

White cabbage salad with dill

Cucumber salad with sour cream

Tomato salad with red onions

Salad bar\*

## SOUPS

Potato and root vegetables

## MAIN COURSES

Roasted pork shoulder with garlic confit

Roasted duck

Pilsner beef goulash

Pikeperch with parsley cream sauce

Roasted Prague ham

## SIDE DISHES

Crushed potatoes

Braised red cabbage

Assorted selection of dumplings

Roasted baby potatoes with rosemary

Baked root vegetables

Assorted seasonal steamed vegetables

## DESSERTS

Blueberry sponge cake (bublanina)

Apple strudel

Punch cake

Local éclair / Laskonka

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€38.00 per person | Minimum 25 guests

\*Salad bar includes tomatoes, cucumbers, bell peppers, shredded carrots, red and spring onions, olives, herb croutons and 3 types of salad dressing.

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# SPRING BUFFET

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## STARTERS

Roast beef with mustard mayo  
Salmon tartar  
Chilled gazpacho  
Marinated roast turkey breast

## SALADS

Mixed greens with radish  
and balsamic vinaigrette  
Spring potato salad  
Caesar salad  
Salad bar\*

## SOUPS

Soup of the day

## MAIN COURSES

Roasted spring chicken with thyme gravy  
Roasted lamb  
Pikeperch with creamy lime sauce  
Breaded Prague pork schnitzel  
Pasta of the day

## SIDE DISHES

Rice pilaf  
Vegetable couscous  
Roasted carrots and celeriac  
Mased potatoes  
Assorted seasonal steamed vegetables

## DESSERTS

Pannacotta with berries  
Strawberry mascarpone  
Assorted fruit tartlets  
Baked puff pastry with vanilla cream

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*March - May | €42.00 per person | Minimum 25 guests*

\*Salad bar includes tomatoes, cucumbers, bell peppers, shredded carrots, red and spring onions, olives, herb croutons and 3 types of salad dressing.

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# SUMMER BUFFET

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## STARTERS

Grilled Mediterranean vegetables  
Tyrolean speck on summer lettuce  
Sweet chilli marinated baby shrimps  
Chicken breasts with green apple chutney

## SALADS

Asian beef and noodle salad  
Summer baby vegetable salad  
Caesar salad  
Salad bar\*

## SOUPS

Chicken consommé with liver dumplings

## MAIN COURSES

BBQ marinated roasted pork neck  
Veal shoulder braised in thyme juice  
Roasted chicken in tomato and olive sauce  
Herb marinated cod fish fillet  
Pasta of the day

## SIDE DISHES

Lyonnaise potatoes  
Green pea rice pilaf  
Summer grilled vegetables  
Steamed broccoli  
and assorted vegetables

## DESSERTS

Strawberry Frasier  
Crème brûlée  
Forest fruit with vanilla cream  
Lemon tartlets  
Seasonal fruit salad

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*June - Sept | €42.00 per person | Minimum 25 guests*

\*Salad bar includes tomatoes, cucumbers, bell peppers, shredded carrots, red and spring onions, olives, herb croutons and 3 types of salad dressing.

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# AUTUMN BUFFET

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## STARTERS

Salmon tartar  
Pork rillette with cranberries  
Beetroot with goat cheese  
Sesame chicken breast with pear chutney

## SALADS

Roasted root vegetable salad  
Waldorf salad  
Caesar salad  
Salad bar\*

## SOUPS

Cream of forest mushrooms

## MAIN COURSES

Braised pork in creamy paprika sauce  
Roasted turkey breast in green pepper sauce  
Herb and garlic marinated roasted duck  
Mahi-mahi fillet with beurre blanc sauce  
Baked lasagne (al forno)  
Pasta of the day

## SIDE DISHES

Sautéed spätzle  
Mashed sweet potatoes  
Roasted pumpkin  
Assorted seasonal steamed vegetables

## DESSERT

Dark chocolate brownies  
Apple crumble cake  
Cinnamon mousse with pear  
Black forest cake

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*Oct - Nov | €42.00 per person | Minimum 25 guests*

\*Salad bar includes tomatoes, cucumbers, bell peppers, shredded carrots, red and spring onions, olives, herb croutons and 3 types of salad dressing.

All prices are inclusive of applicable VAT. VAT is subject to change. A 5% compulsory service charge will be added to your bill.

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# WINTER BUFFET

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## STARTERS

Smoked salmon with crème fraîche  
Liver pate mousse  
Turkey breast with pumpkin chutney  
Antipasti caprese

## SALADS

Pumpkin salad with mint dressing  
Lentil and root vegetable salad  
Caesar salad  
Salad bar\*

## SOUPS

Cream of roasted onions

## MAIN COURSES

Deer goulash  
Country-style chicken  
Fillet of zander with herb butter  
Roasted pork loin with forest mushroom sauce  
Pasta of the day

## SIDE DISHES

Assorted dumplings  
Vegetable rice pilaf  
Roasted pumpkin  
Potato au gratin  
Assorted seasonal steamed vegetables

## DESSERT

Pear pie  
Sacher cake  
Carrot cake  
Mascarpone with strawberries  
Fruit salad

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*Dec - Feb | €42.00 per person | Minimum 25 guests*

\*Salad bar includes tomatoes, cucumbers, bell peppers, shredded carrots, red and spring onions, olives, herb croutons and 3 types of salad dressing.

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# BREAKFAST BUFFETS

## CONTINENTAL BREAKFAST BUFFET

- Selection of juices
- Fresh breakfast coffee and selection of teas
- Salad bar
- Selection of cold cuts and cheeses
- Fresh fruit
- Selection of cereals with dried fruits
- Selection of yoghurts
- Freshly baked pastries
- Breakfast bread rolls
- Butter, margarine, selection of jams and honey

€20.00 per person  
Minimum 25 guests

## ENGLISH BREAKFAST BUFFET

- Selection of juices
- Fresh breakfast coffee, selection of teas
- Hot and cold milk, hot chocolate
- Salad bar
- Selection of yoghurts
- Selection of cold cuts and cheeses
- Butter, selection of jams and honey
- Scrambled, fried and soft-boiled eggs
- Crispy bacon
- Poultry and pork sausages
- Beans in tomato sauce
- Hash browns
- Delicious pastry and bread selection

€25.00 per person  
Minimum 25 guests

## CORINTHIA BREAKFAST BUFFET

- Selection of juices
- Fresh breakfast coffee and selection of teas
- Salad bar
- Variety of smoked meat, ham and salami
- Selection of cheeses with grapes
- Butter, selection of jams and honey
- Soup of the day
- Scrambled and boiled eggs, crispy bacon
- Chicken and pork sausages
- Hash browns
- Selection of yoghurts, cereals and dried fruits
- Pancake with white forest sauce and quark
- Homemade croissants, muffins
- Danish and Czech pastries, classic cake

€30.00 per person  
Minimum 25 guests

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# BREAKFAST & LUNCH BOXES

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*We can prepare tailor-made boxes to order. Please inquire with our teams for price quotes. We can also provide you with a take-away breakfast and/or lunch boxes.*

*Please place your order at least 48 hours in advance.*

## **EXAMPLE BREAKFAST BOX INCLUDES:**

2pcs ham and cheese sandwiches

1 whole fruit

2 items from pastry

1 fruit yogurt

1 juice or water

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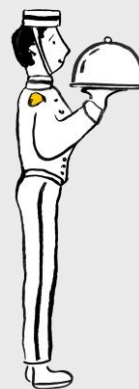
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All prices are inclusive of applicable VAT. VAT is subject to change. A 5% compulsory service charge will be added to your bill.

We are happy to prepare a perfect meal combination to fit the specific style of your event.

Mix and match your perfect menu package from following pages according to your own preferences.

## 3 - 4 COURSE MENU



Choose one dish from each category, combining starter + main course + dessert, or adding a middle course for the full experience.

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# 3 - 4 COURSE MENU

## STARTERS

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### STARTERS

Beef carpaccio with grana shavings, rucola and lemon mayonnaise

Mouse of Prague ham, leaves, horseradish vinaigrette, pickle onion

Marinated organic beetroot, ' La Clochette ' goat cheese, roasted hazelnut vinaigrette

Mozzarella and Spanish tomatoes tartar, rucola-bed, basil pesto, fresh baked bruschetta

Chicken liver pate, berry sauce and pickles

Roast beef, mustard mayonnaise served with light potato salad

### MIDDLE COURSES

Pea & rucola risotto with fresh fish, roasted baby tomatoes

Cream of cauliflower, whole grain croutons, chives oil

Roasted mushrooms cream, croutons

Chicken torikara bits with green leaves salad and coriander sauce

Strong beef broth with beef, fried noodles and vegetables  
Julienne

€39.00 per person/3-course

€45.00 per person/4-course

Halal menu +25% | Maximum 25 guests

All prices are inclusive of applicable VAT. VAT is subject to change. A 5% compulsory service charge will be added to your bill.

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# 3 - 4 COURSE MENU

## MAIN COURSES

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### MAIN COURSES

Roasted duck leg, red cabbage, carlsbad dumplings

Pork loin escalope, thyme sauce, roasted root vegetables

Pork or chicken schnitzel, potato puree, lemon

Chicken breast country style, caramelized carrot, grenaille

Beef stew, port wine sauce, mashed potatoes, vegetable brunoise

Salmon, lemon sauce and grilled polenta, roasted cherry tomatoes

### DESSERTS

Chocolate mousse Valrhona, strawberry salad with mint sugar and citrus sorbet

Berry pie with pistachio crumbs and caramel ice cream

Traditional Czech apple strudel with vanilla cream

Italian tiramisu with amaretto

Caramel craquelin, Nutella, crocant and wild fruits

Vanilla cottage cheese cream, homemade granola, green apple shaving

€39.00 per person/3-course

€45.00 per person/4-course

Halal menu +25% | Maximum 25 guests

All prices are inclusive of applicable VAT. VAT is subject to change. A 5% compulsory service charge will be added to your bill.

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# 5 COURSE GALA DINNER

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## COLD APPETIZERS

Foie grass pate  
with brioche ban and berry

- or -

Tuna tataki with wakame salad  
and wasabi mayonnaise

## WARM APPETZERS

Ricotta cheese and spinach ravioli tossed  
in crushed tomatoes with fresh basil

- or -

Tiger shrimps with red curry sauce  
and grilled pok choi

## SOUPS

Beef consommé with meat ravioli  
and fine vegetable juice

- or -

Lobster bisque with truffle oil and croutons

## MAIN COURSES

Beef wellington with mash puree  
and steamed vegetables, thyme juice

- or -

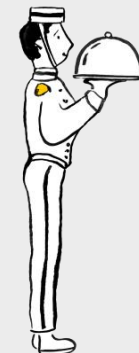
Poached filet of halibut  
on creamy spinach and saffron risotto

## DESSERTS

Caramel craquelin, Nutella,  
crocant and wild fruits

- or -

Chocolate mousse,  
chocolate sugar clay,  
red currant gel



€75.00 per person | Maximum 30 guests

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Our Indian kitchen team is happy to prepare delicious creations from the subcontinent. From standard menus through gala dinners to breakfasts, we will take you on a journey.

# INDIAN MENUS

Indian standard menu

Indian gala dinner

Arabic menu

Bengali menu

Indian breakfast



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# INDIAN STANDARD

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## MENU 1

### LUNCH / DINNER

Methi chicken

Aloo gobi

Tadka dal

Jeera rice / naan / roti / parantha

Salad and red onions

Mixed raita

Achaar / papad / chutney

Gulab jamun

*€35 per person*  
*Minimum 25 guests*

## MENU 2

### LUNCH / DINNER

Lamb roganjosh with bone

Saag chicken

Kadai paneer

Mix dal / veg pulao

Naan / roti / parantha / salad

Achaar / papad / chutney

Kheera raita

Thandi kheer (dessert)

*€38 per person*  
*Minimum 25 guests*

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# GALA DINNER WITH 2 STARTERS

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## MENU 1

### STARTERS

Chicken haryali tikka  
Cocktail somosa

### MAIN COURSE

Chilli lamb semi dry  
Kadai chicken  
Aloo gobi  
Paneer lababdar  
Rajmaha masala  
Jeera rice  
Naan / roti / parantha  
Achaar / papad / chutney  
Green salad / raita

### DESSERT

Garam jelibi

## MENU 2

### STARTERS

Chilli chicken dry  
Salt & pepper  
vegetables

### MAIN COURSE

Lamb masala  
Chicken tikka lababdar  
Kadi pakora  
Paneer butter masala  
Dal panchranga  
Pulao rice  
Naan / roti / parantha  
Kachumber salad / raita  
Achaar / papad / chutney

### DESSERT

Rasmalai

€50 per person | Minimum 25 guests

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# GALA DINNER WITH 4 STARTERS

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## MENU 1

### STARTERS

Afgani chicken tikka  
Chilli chicken dry  
Veg manchurian  
Dhai Bhalla

### SALAD

Kheera raita

### MAIN COURSE

Lamb rogonjosh  
with bone  
Saag chicken  
Kadai paneer  
Gobi with peas  
Dal sukhi urad  
Veg pulao  
Naan / roti / parantha  
Achaar / papad / chutney

### DESSERT

Fresh fruit and  
homemade  
rasgulla

## MENU 2

### STARTERS

Haryali chicken tikka  
Chicken seekh kebab  
Chilli paneer  
Golgappa

### SALAD

Onion raita

### MAIN COURSE

Kadai lamb  
Homemade chicken curry  
Saag paneer  
Kashmiri dum aloo  
Dal fry  
Begmi pulao  
Naan / roti / parantha  
Achaar / papad / chutney

### DESSERT

Rasgulla  
and moong  
dal halwa

€62 per person | Minimum 25 guests

All prices are inclusive of applicable VAT. VAT is subject to change. A 5% compulsory service charge will be added to your bill.

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# SPECIAL MENUS

## ARABIC

### STARTERS & SALAD

Afghani chicken tikka  
Iceberg wrapped  
chicken teriyaki  
Thai cauliflower  
Greek salad  
Hummus

### MAIN COURSE

Butter chicken  
Dal makhani  
Sichuan vegetables  
semi gravy  
Lamb biryani  
Pad thai noodles  
Veg fried rice  
Butter naan

*€67 per person  
Minimum 25 guests*

### DESSERT

Moong dal  
halwa

## BENGALI

### STARTERS & SALAD

Chilli chicken dry  
Beguni  
Mixed green salad  
Onion slices

### MAIN COURSE

Home style chicken curry  
Lamb curry  
Macher jhol  
Sona moong dal  
Basmati rice  
Naan

### DESSERT

Jelebi

*€60 per person  
Minimum 25 guests*

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All prices are inclusive of applicable VAT. VAT is subject to change. A 5% compulsory service charge will be added to your bill.

# INDIAN BREAKFAST MENUS

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## **MENU 1**

Upma and Batata Vada

## **MENU 2**

Vada Sambar and Poha

## **MENU 3**

Idli with Coconut Chutney  
Sambar and Mini Kachuri

## **MENU 4**

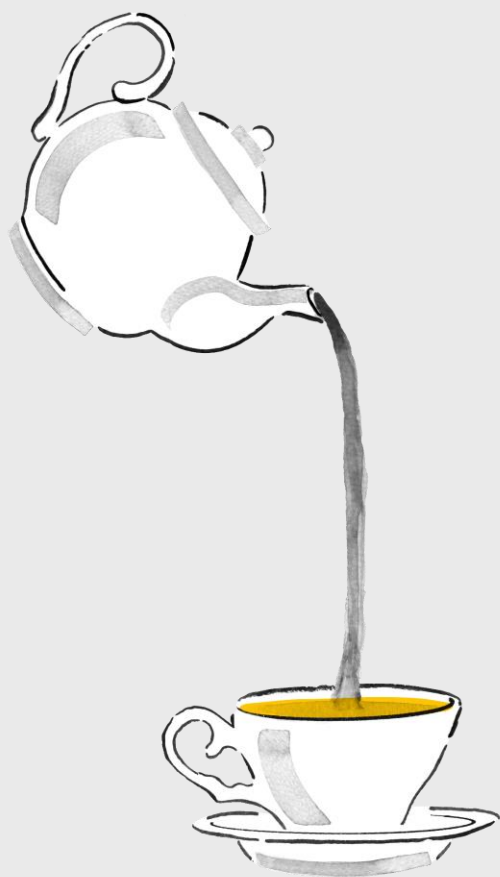
Poori with Aloo Bhajee  
and Veg. Upma

*€14 per person*

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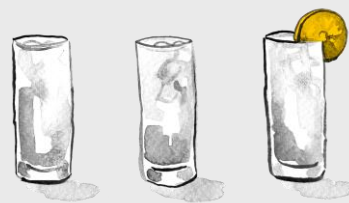
# SPECIAL MENUS

Specific menu variations  
can be arranged upon request.

*Special menus must be ordered min 14 days in advance.*

*Please contact our sales team to learn more.*

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# BEVERAGES



Welcome Drinks

Beverage Packages

Beverage List

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# WELCOME DRINKS

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## **Bohemia Sekt Brut Package**

*glass of sparkling wine, mineral water or juice, chips & nuts*

*€10.00 per person*

## **Moravian Wine Package**

*glass of red or white wine, mineral water or juice, chips & nuts*

*€10.00 per person*

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# BEVERAGE PACKAGES

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## **2 Drinks Beverage Package**

*soft drink or glass of beer or glass of house wine*  
€12.00

## **3 Drinks Beverage Package**

*soft drink or glass of beer or glass of house wine*  
€15.00

## **1-hour Beverage Package**

*unlimited soft drinks, beer & house wine, chips & nuts*  
€21.00

## **1-hour Spirit Beverage Package**

*unlimited Martini, Whiskey, Gin, Vodka, Rum, soft drinks, beer, chips & nuts*  
€32.00

## **1-hour Cocktail Beverage Package**

*unlimited basic cocktails such as Mojito, Caipirinha, Cuba Libre, Daiquiri, Cosmopolitan, soft drinks, beer, wine, chips & nuts*  
€35.00

## **2-hours Beverage Package**

*unlimited soft drinks, beer & house wine, chips & nuts*  
€34.00

## **3-hours Beverage Package**

*unlimited soft drinks, beer & house wine, chips & nuts*  
€38.00

## **4-hours Beverage Package**

*unlimited soft drinks, beer & house wine, chips & nuts*  
€47.00

## **Non-alcoholic 1-hour Beverage Package**

*unlimited still and sparkling mineral water, soft drinks, and juices*  
€14.00

## **1-hour Sparkling Beverage Package**

*sparkling wine, house wine, beer & soft drinks, chips & nuts*  
€24.00

# BEVERAGE LIST

---

## MINERAL WATER

Still or Sparkling Mineral Water 0.33l  
€6.00

Still or Sparkling Mineral Water 0.75l €8.00

## SOFT DRINKS

Soft Drinks 0.25l  
€6.00

Assorted Juices 0.20l | 1.00l  
€6.00 | €15.00

Fresh orange or grapefruit juice 0.20l | 1.00l  
€7.00 | €19.00

## HOT BEVERAGES

Espresso/Coffee  
€6.00

Selection of teas  
€6.00

## BEER

Draught Beer 0.30l | 0.50l  
€5.00 | €6.00

Bottled Beer 0.33l  
€6.00

## WINE

Glass / Bottle of house wine - Red or White 0.15l | 0.75l  
€7.00 | €25.00

Glass / Bottle of Prosecco 0.15l | 0.75l  
€8.00 | €35.00

Glass / Bottle of Bohemia Sekt 0.15l | 0.75l  
€7.00 | €29.00

Bottle of Moët & Chandon Champagne 0.75l  
€112.00

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# SPIRITS & LIQUEURS

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Courvoisier VS 0.04l

€7.00

Johnnie Walker Red Label 0.04l

€7.00

Jameson 0.04l

€7.00

Jack Daniels 0.04l

€7.00

Vodka 0.04l

€7.00

Gin 0.04l

€7.00

Rum 0.04l

€7.00

Tequila 0.04l

€7.00

Baileys 0.04l

€8.00

Drambuie 0.04l

€8.00

Malibu 0.04l

€8.00

Slivovice 0.04l

€6.00

Becherovka 0.04l

€6.00/

Absinth 0.04l

€8.00

Fernet Stock 0.04l

€6.00

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# EQUIPMENT & SERVICES

Equipment  
Apollo Day Spa  
Floor plan



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# EQUIPMENT & SERVICES

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## Menu Cards

Personalised Printed Standard Menu Card  
€2.00 per piece

Personalised Exclusive Standard Menu Card  
€4.00 per piece

## Flower Decoration

Flower decorations are available upon request.  
Please contact our team for further information  
and price quotes.

## Conference & Banqueting Equipment

Dance floor 4x4m  
€165.00

Chair cover  
€12.00 per piece

Conference chair  
€2.00 per chair

## Extra Services

Loading / Unloading assistance  
€19.00 per hour / person

Security Service  
€15.00 per hour / person

Re-setup of meeting space  
charge and availability on request

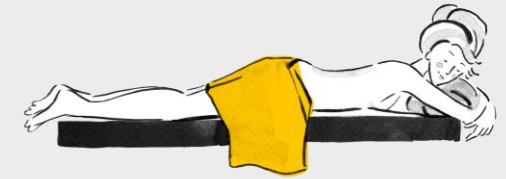
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# APOLLO DAY SPA OFFERS

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## Relaxation Massage

25 min back & head massage

25 min foot massage

€76.00 / 50-minutes

## Apollo Signature Massage

Extraordinary massage assembled to fit your body and your needs.

It is a combination of the best techniques and grasps.

€82.00 / 45-minutes

## Deep Tissue Massage

The focus is on the deepest layers of muscle tissue and tendons.

The pressure will generally be more intense and concentrated on areas of tension and pain.

€82.00 / 45-minutes

*Indulge in our luxury Apollo Day Spa treatments with the special offers tailor made for groups & events.*

All prices are inclusive of applicable VAT. VAT is subject to change. A 5% compulsory service charge will be added to your bill.

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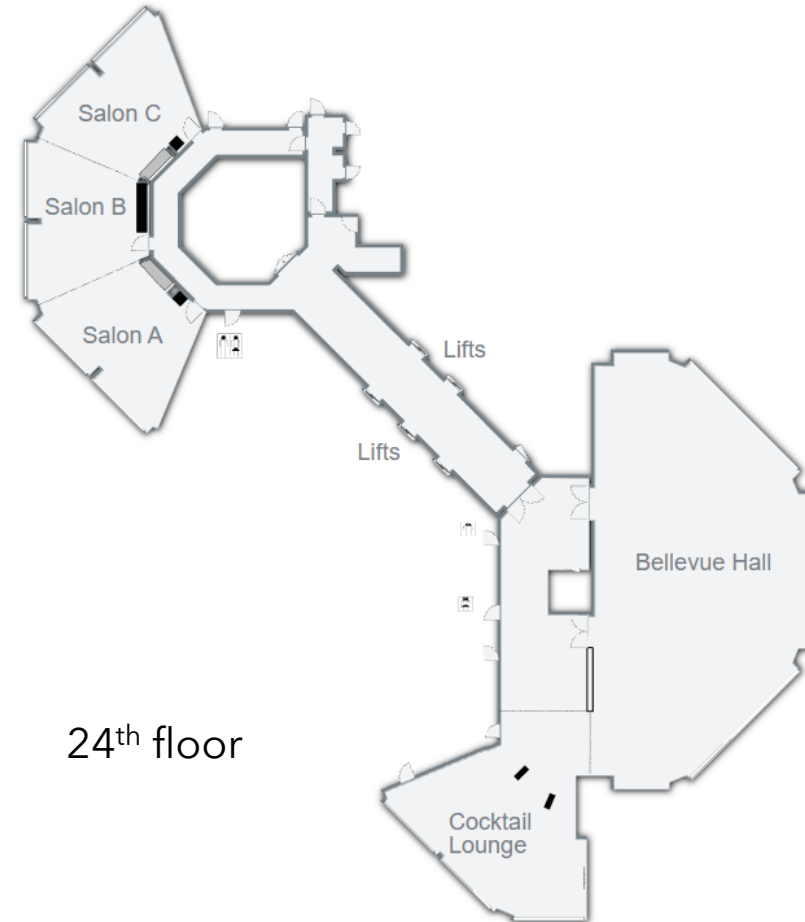
# FLOOR PLAN

3<sup>rd</sup> floor



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24<sup>th</sup> floor



















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# CAPACITY CHART

ROOM NAME	AREA, m <sup>2</sup>	AREA, ft <sup>2</sup>								
SUITE 1	727	7,834.3	700	420	410	0	0	0	700	340
SUITE 1 (WITHOUT TIBER + SHANNON)	573	6,162.2	400	300	300	0	0	0	500	240
SUITE 2	423	4,557.0	330	227	250	0	0	0	350	176
SUITE 1 (WITHOUT T + S + C + S)	422	4,542.9	350	200	200	0	0	0	400	160
BELLEVUE HALL AND COCKTAIL LOUNGE	410	4,416.7	0	0	0	0	0	0	320	0
SUITE 2 (WITHOUT ELBE AND LOIRE)	371	4,001.3	280	154	200	0	0	0	250	160
3RD FLOOR FOYER	341	3,675.3	0	0	0	0	0	0	300	0
RHONE, VISTULA, VLTAVA AND THAMES	273	2,942.4	240	130	130	0	0	54	250	104
RHONE, RHINE, SEINE AND TIBER	270	2,908.7	270	120	130	66	78	90	280	104
BELLEVUE	256	2,753.2	370	160	170	32	45	60	250	136
DANUBE, FOYER 2, AMSTEL AND VOLGA	230	2,486.4	160	108	120	0	0	0	150	96
DANUBE, FOYER 2, DOURO AND ODER	210	2,263.9	160	119	120	0	0	48	150	64
RHINE, SEINE AND TIBER	206	2,215.7	210	90	100	48	54	72	210	80
RHONE, RHINE AND SEINE	202	2,176.8	210	90	100	48	54	72	210	80
THAMES, SEVERN, CLYDE AND SHANNON	173	1,860.3	170	72	90	0	54	0	160	72
SALON A + B + C	151	1,628.3	76	54	60	24	30	36	100	48
RHINE AND SEINE	138	1,483.8	150	60	80	36	42	0	140	48
SEINE AND TIBER	137	1,474.9	150	60	60	36	42	48	140	48
THAMES, SEVERN AND CLYDE	135	1,455.8	120	54	60	37	41	0	120	48
RHONE AND RHINE	133	1,436.0	150	60	60	36	42	48	140	48
VISTULA AND VLTAVA	133	1,433.5	130	62	50	30	39	42	130	56
DANUBE AND FOYER 2	132	1,419.3	100	54	80	36	36	42	120	48
SEVERN, CLYDE AND SHANNON	130	1,397.2	120	54	60	37	41	0	120	48

ROOM NAME	AREA, m <sup>2</sup>	AREA, ft <sup>2</sup>								
SALON B AND C	102	1,100.1	60	35	40	24	27	27	80	32
SALON A AND B	99	1,070.3	60	35	40	24	27	24	80	32
AMSTEL AND VOLGA	99	1,068.5	76	42	40	21	27	0	80	32
SEVERN AND CLYDE	92	992.8	90	42	40	30	30	30	80	32
COCKTAIL LOUNGE	91	983.2	55	27	40	18	15	18	70	32
THAMES AND SEVERN	89	959.4	90	42	40	37	30	36	80	48
CLYDE AND SHANNON	83	900.8	80	36	40	24	27	36	70	32
DOURO AND ODER	78	843.0	56	39	20	0	0	0	65	24
VLTAVA	77	836.6	80	42	30	18	30	24	80	24
DANUBE	76	813.7	70	36	40	18	28	36	50	32
RHINE	69	742.3	60	30	20	12	21	24	70	16
SEINE	69	742.3	60	30	20	12	21	24	70	16
TIBER	68	732.6	60	30	20	12	21	30	70	16
RHONE	64	693.7	60	30	20	12	21	24	70	16
VISTULA	55	596.9	50	20	20	12	15	24	50	16
AMSTEL	54	579.0	40	18	24	12	15	24	30	16
SALON A	52	560.3	30	15	20	15	15	18	30	16
LOIRE AND ELBE	51	555.7	40	18	32	24	0	0	45	18
SALON B	51	552.1	30	15	20	15	15	18	30	16
SALON C	50	536.0	30	15	20	15	15	18	30	16
DOURO	49	527.7	40	21	30	17	17	0	30	16
CLYDE	46	496.4	40	18	20	12	15	18	40	16
SEVERN	46	496.4	40	18	20	12	15	18	40	16
VOLGA	45	488.7	30	18	20	14	15	0	20	16
THAMES	43	463.1	40	18	20	12	15	18	40	16
SHANNON	37	404.5	30	14	10	12	12	12	30	8
ODER	29	314.2	20	14	10	14	9	18	15	8
SAVA	29	94	0	0	0	0	0	10	0	0
ELBE	26	278.2	20	9	16	12	0	0	20	8
LOIRE	25	277.3	20	9	16	12	0	0	20	8
DRINA	22	72	0	0	0	0	0	10	0	0

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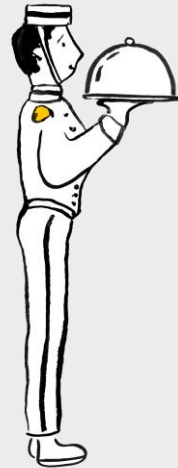
# CONTACT INFORMATION

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The Corinthia Prague Event Team can supply you with all the necessary equipment such as projectors, microphones, and technical assistance.

The services we provide include translations, decorative projections, exhibition stands, and other equipment.

With our diversity of event spaces, dedicated team and constant determination for nothing less than excellence, you can simply provide the vision and leave the logistics to us.



You may contact us at your earliest convenience for further information regarding price lists and other details.

Corinthia Prague

+420 261 191 393

events.prague@corinthia.com

# SELECTED SERVICES

<b>DELEGATE PACKAGES</b>	Full day	Half day	Boardroom		
price	<b>€88.00</b>	<b>€82.00</b>	<b>€121.00</b>		
pax / notes					
<b>COFFEE BREAKS</b>	Monday to Friday	Hot snacks	Canapés	Sweet station	
price	<b>€14.00</b>	<b>From €8.00</b>	<b>From €21.00</b>	<b>From €9.00</b>	
pax / notes					
<b>BUFFET MENUS</b>	Chef's choice	Snack buffets	Seasonal buffets	Czech buffet	Breakfast buffet
price	<b>€35.00</b>	<b>From €30.00</b>	<b>From €38.00</b>	<b>€38.00</b>	<b>€20.00</b>
pax / notes					
<b>MENUS</b>	3-course	4-course	5-course gala dinner		
price	<b>From €39.00</b>	<b>€45.00</b>	<b>€75.00</b>		
pax / notes					
<b>INDIAN MENU</b>	Indian standard menu	Indian gala dinner	Arabic menu	Bengali menu	Indian breakfast
price	<b>From €35.00</b>	<b>€50.00</b>	<b>From €67.00</b>	<b>€60.00</b>	<b>€14.00</b>
pax / notes					
<b>BEVERAGES</b>	Welcome drinks*	Beverage packages*	Beverage list*		
pax / notes					
<b>EQUIPMENT &amp; SERVICES</b>	Equipment*	Apollo Day Spa*			
pax / notes					

\* Please contact our sales team to specify your preferences

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