

MEETINGS & EVENTS

at Corínthia Prague

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**

**5 COURSE
GALA MENU**

**INDIAN
MENUS**

**SPECIAL
MENUS**

BEVERAGES

EQUIPMENT

**APOLLO DAY
SPA OFFERS**

**OUR VENUES
AND
CONTACTS**

DELEGATE PACKAGES



Half Day Delegate Package

Full Day Delegate Package

Boardroom Package

[BACK TO TOP](#)

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.

CZK 2010 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 CZK 150 per person per day.

BACK TO TOP

ADD TO LIST

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

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

[BACK TO TOP](#)

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.

CZK 2160 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 CZK 150 per person per day.

BACK TO TOP

ADD TO LIST

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

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

[BACK TO TOP](#)

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.

CZK 2970 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

[BACK TO TOP](#)[ADD TO LIST](#)

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

[BACK TO TOP](#)

COFFEE BREAKS



Monday to Friday

Canapés

Hot Snacks

Sweet Station

[BACK TO TOP](#)

COFFEE BREAKS

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

[BACK TO TOP](#)

[ADD TO LIST](#)

CZK 350 per person

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

COFFEE BREAKS

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

CZK 350 per person

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

[BACK TO TOP](#)

[ADD TO LIST](#)

CANAPÉS

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

CZK 520 per person
CZK 670 per person
CZK 810 per person

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

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

[BACK TO TOP](#)

[ADD TO LIST](#)

HOT SNACKS

Vegetable Spring Rolls

With sweet chilli sauce

CZK 130 per person

2pcs each portion/minimum order 30pcs

Burritos

Chicken strips, bell peppers, onions,
and cheddar cheese

CZK 180 per person

2pcs each portion/minimum order 30pcs

Fish & Chips

Fish in beer batter tempura & chips with tartare sauce

CZK 230 per person

2pcs each portion/minimum order 30pcs

Beef Empanadas

Shortcrust pockets filled with minced beef
with mint dressing

CZK 230 per person

1pc portion/minimum order 50 portions

[BACK TO TOP](#)

[ADD TO LIST](#)

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

SWEET STATION



CHOCOLATE FOUNTAIN

Choice of fresh sliced fruits and marshmallows

CZK 270 per person

1pc portion/minimum order 50 portions

ICE CREAM STATION WITH WAFFLE CORNETS

Choice of two ice cream or sorbet flavours with toppings

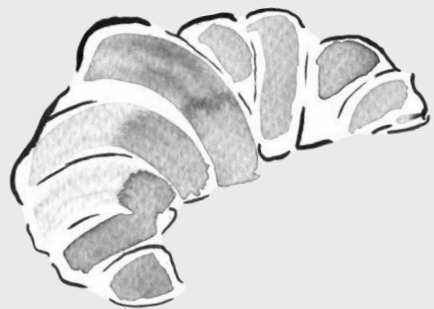
CZK 230 per person

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.

[BACK TO TOP](#)

[ADD TO LIST](#)



BUFFET MENUS

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

[BACK TO TOP](#)

CHEF'S CHOICE BUFFET



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

CZK 860 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.

[BACK TO TOP](#)

[ADD TO LIST](#)

SNACK BUFFETS

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

*CZK 740 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

*CZK 790 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

*CZK 790 per person
Minimum 25 guests*

[BACK TO TOP](#)

[ADD TO LIST](#)

CZECH BUFFET

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

CZK 940 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.

[BACK TO TOP](#)

[ADD TO LIST](#)

SPRING BUFFET

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

March – May | CZK 1030 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.

[BACK TO TOP](#)

[ADD TO LIST](#)

SUMMER BUFFET

STARTERS

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

SALADS

Asian beef and noddle 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

June – Sept | CZK 1030 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.

[BACK TO TOP](#)

[ADD TO LIST](#)

AUTUMN BUFFET

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

Oct - Nov | CZK 1030 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.

[BACK TO TOP](#)

[ADD TO LIST](#)

WINTER BUFFET

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

Dec - Feb | CZK 1030 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.

[BACK TO TOP](#)

[ADD TO LIST](#)

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

CZK 490 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

CZK 620 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

CZK 740 per person
Minimum 25 guests

BACK TO TOP

ADD TO LIST

BREAKFAST & LUNCH BOXES

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

[BACK TO TOP](#)

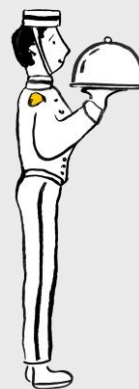
[ADD TO LIST](#)

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.

[BACK TO TOP](#)

3 - 4 COURSE MENU

STARTERS

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

CZK 960 per person/3-course
CZK 1100 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.

[BACK TO TOP](#)

[ADD TO LIST](#)

3 - 4 COURSE MENU

MAIN COURSES

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

CZK 960 per person/3-course

CZK 1100 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.

BACK TO TOP

ADD TO LIST

5 COURSE GALA DINNER

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



CZK 1840 per person | Maximum 30 guests

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

BACK TO TOP

ADD TO LIST

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



[BACK TO TOP](#)

INDIAN STANDARD

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

CZK 865 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)

CZK 935 per person
Minimum 25 guests

BACK TO TOP

ADD TO LIST

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

GALA DINNER WITH 2 STARTERS

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

CZK 1235 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.

BACK TO TOP

ADD TO LIST

GALA DINNER WITH 4 STARTERS

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

CZK 1525 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.

BACK TO TOP

ADD TO LIST

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

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

*CZK 1645 per person
Minimum 25 guests*

*CZK 1475 per person
Minimum 25 guests*

BACK TO TOP

ADD TO LIST

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



MENU 1

Upma and Batata Vada

MENU 2

Vada Sambar and Poha

MENU 3

Idli with Coconut Chutney
Sambar and Mini Kachuri

MENU 4

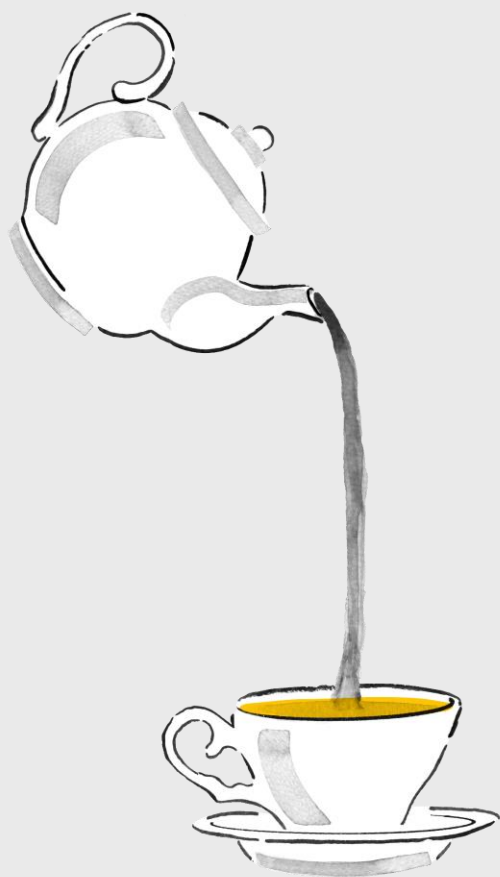
Poori with Aloo Bhajee
and Veg. Upma

CZK 355 per person

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

[BACK TO TOP](#)

[ADD TO LIST](#)



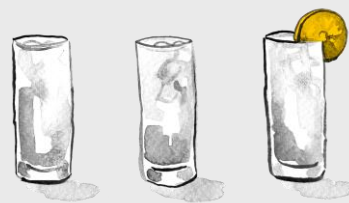
SPECIAL MENUS

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.

[BACK TO TOP](#)



BEVERAGES



Welcome Drinks

Beverage Packages

Beverage List

[BACK TO TOP](#)

WELCOME DRINKS

Bohemia Sekt Brut Package

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

CZK 250 per person

Moravian Wine Package

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

CZK 250 per person

[BACK TO TOP](#)

[ADD TO LIST](#)

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

BEVERAGE PACKAGES

2 Drinks Beverage Package

soft drink or glass of beer or glass of house wine
CZK 300

3 Drinks Beverage Package

soft drink or glass of beer or glass of house wine
CZK 370

1-hour Beverage Package

unlimited soft drinks, beer & house wine, chips & nuts
CZK 520

1-hour Spirit Beverage Package

unlimited Martini, Whiskey, Gin, Vodka, Rum, soft drinks, beer, chips & nuts
CZK 790

1-hour Cocktail Beverage Package

unlimited basic cocktails such as Mojito, Caipirinha, Cuba Libre, Daiquiri, Cosmopolitan, soft drinks, beer, wine, chips & nuts
CZK 860

2-hours Beverage Package

unlimited soft drinks, beer & house wine, chips & nuts
CZK 840

3-hours Beverage Package

unlimited soft drinks, beer & house wine, chips & nuts
CZK 940

4-hours Beverage Package

unlimited soft drinks, beer & house wine, chips & nuts
CZK 1160

Non-alcoholic 1-hour Beverage Package

unlimited still and sparkling mineral water, soft drinks, and juices
CZK 350

1-hour Sparkling Beverage Package

sparkling wine, house wine, beer & soft drinks, chips & nuts
CZK 590

BEVERAGE LIST

MINERAL WATER

Still or Sparkling Mineral Water 0.33l
CZK 150

Still or Sparkling Mineral Water 0.75l
CZK 200

SOFT DRINKS

Soft Drinks 0.25l
CZK 150

Assorted Juices 0.20l | 1.00l
CZK 150 | CZK 370

Fresh orange or grapefruit juice 0.20l | 1.00l
CZK 180 | CZK 470

HOT BEVERAGES

Espresso / Coffee
CZK 150

Selection of teas
CZK 150

BEER & WINE

Draught Beer 0.30l
CZK 130

Draught Beer 0.50l
CZK 150

Bottled Beer 0.33l
CZK 150

BEER & WINE

Glass / Bottle of house wine – Red or White 0.15l | 0.75l
CZK 180 | CZK 620

Glass / Bottle of Prosecco 0.15l | 0.75l
CZK 200 | CZK 860

Glass/Bottle of Bohemia Sekt 0.15l | 0.75l
CZK 180 | CZK 720

Bottle of Moët & Chandon Champagne 0.75l
CZK 2750

[BACK TO TOP](#)

SPIRITS & LIQUEURS

Courvoisier VS 0.04l

CZK 180

Johnnie Walker Red Label 0.04l

CZK 180

Jameson 0.04l

CZK 180

Jack Daniels 0.04l

CZK 180

Vodka 0.04l

CZK 180

Gin 0.04l

CZK 180

Rum 0.04l

CZK 180

Tequila 0.04l

CZK 180

Baileys 0.04l

CZK 200

Drambuie 0.04l

CZK 200

Malibu 0.04l

CZK 200

Slivovice 0.04l

CZK 150

Becherovka 0.04l

CZK 150

Absinth 0.04l

CZK 200

Fernet Stock 0.04l

CZK 150

[BACK TO TOP](#)

[ADD TO LIST](#)

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

EQUIPMENT & SERVICES

Equipment
Apollo Day Spa
Floor plan



[BACK TO TOP](#)

EQUIPMENT & SERVICES

Menu Cards

Personalised Printed Standard Menu Card
CZK 50 per piece

Personalised Exclusive Standard Menu Card
CZK 100 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
CZK 4050

Chair cover
CZK 300 per piece

Conference chair
CZK 50 per chair

Extra Services

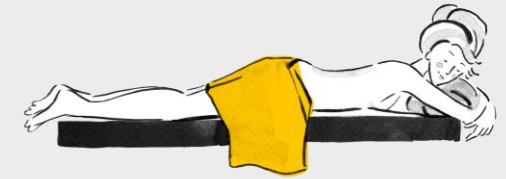
Loading / Unloading assistance
CZK 470 per hour / person

Security Service
CZK 370 per hour / person

Re-setup of meeting space
charge and availability on request

[BACK TO TOP](#)[ADD TO LIST](#)

APOLLO DAY SPA OFFERS



Relaxation Massage

25 min back & head massage
25 min foot massage

CZK 1800 / 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.

CZK 1950 / 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.

CZK 1950 / 45-minutes

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

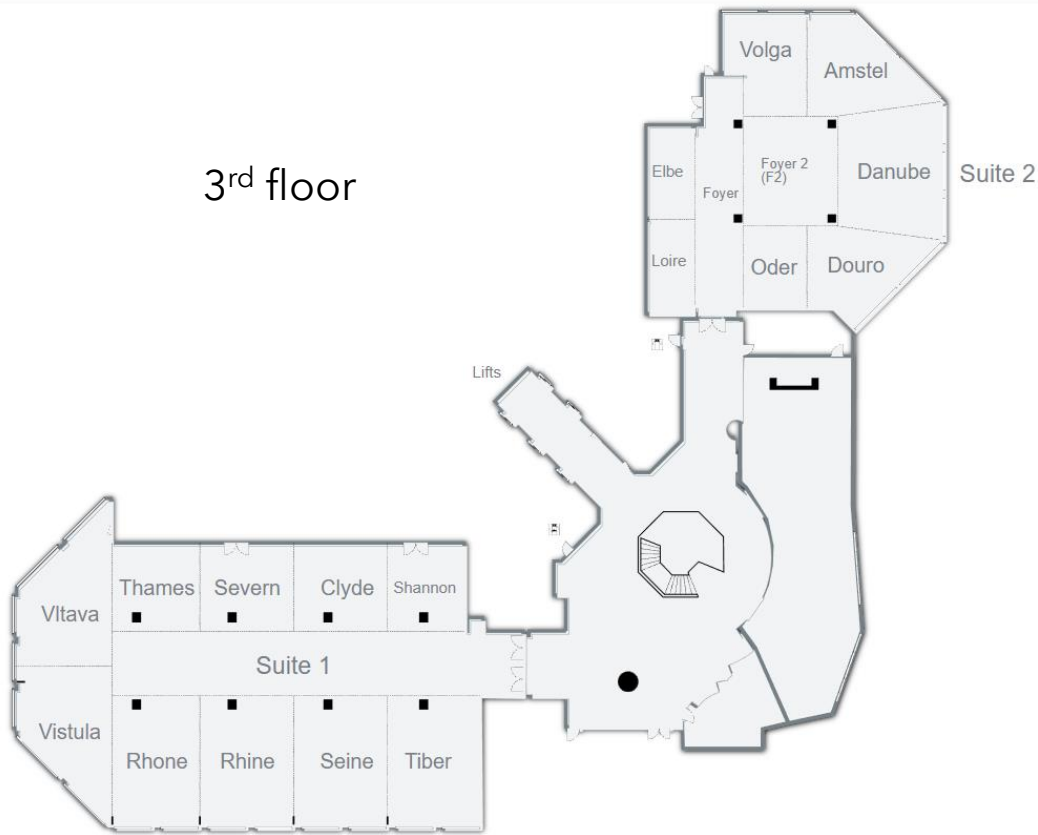
[BACK TO TOP](#)

[ADD TO LIST](#)

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

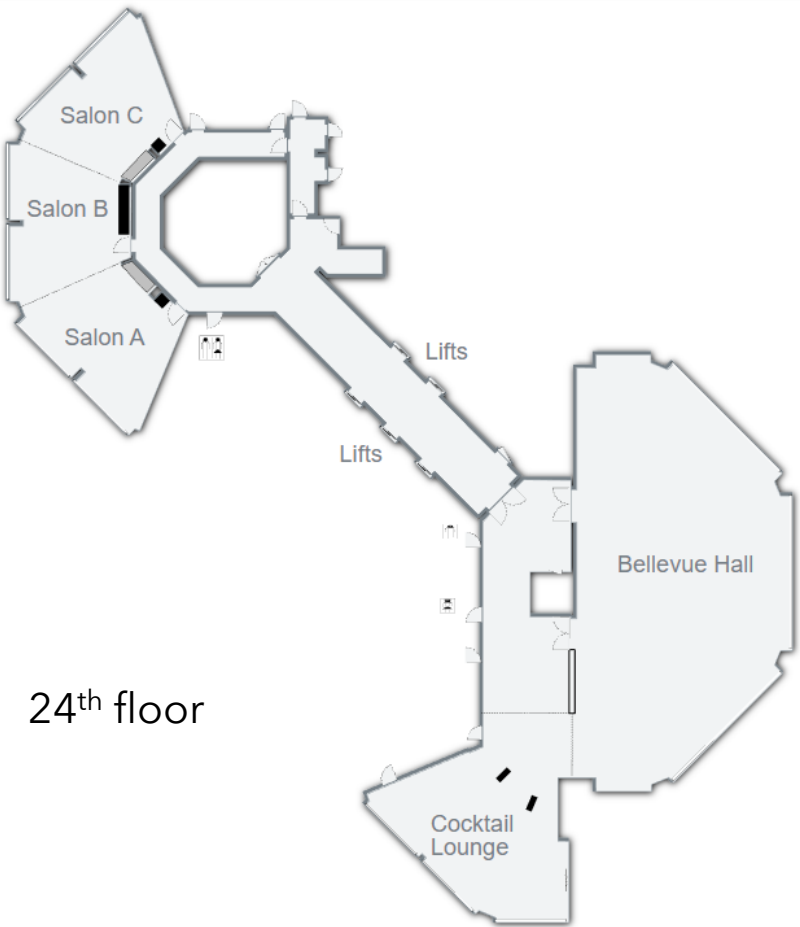
FLOOR PLAN

3rd floor



Powered by Amadeus Hospitality. © (2023) Amadeus Hospitality.

24th floor



















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

[BACK TO TOP](#)

[ADD TO LIST](#)

CAPACITY CHART

ROOM NAME	AREA, m ²	AREA, ft ²								
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 ²	AREA, ft ²								
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

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

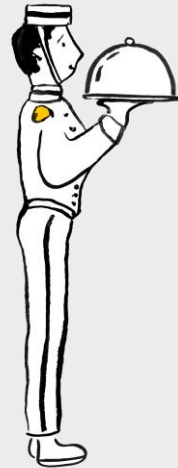
[BACK TO TOP](#)

CONTACT INFORMATION

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

DELEGATE PACKAGES	Full day	Half day	Boardroom		
price	CZK 2160	CZK 2010	CZK 2970		
pax / notes					
COFFEE BREAKS	Monday to Friday	Hot snacks	Canapés	Sweet station	
price	CZK 350	CZK 130 - 230	CZK 520 - 810	CZK 230 - 270	
pax / notes					
BUFFET MENUS	Chef's choice	Snack buffets	Seasonal buffets	Czech buffet	Breakfast buffet
price	CZK 860	CZK 740 - 790	CZK 1030	CZK 940	CZK 490 - 740
pax / notes					
MENUS	3-course	4-course	5-course gala dinner		
price	CZK 960	CZK 1110	CZK 1840		
pax / notes					
INDIAN MENU	Indian standard menu	Indian gala dinner	Arabic menu	Bengali menu	Indian breakfast
price	CZK 865 - 935	CZK 1235 - 1535	CZK 1645	CZK 1475	CZK 355
pax / notes					
BEVERAGES	Welcome drinks*	Beverage packages*	Beverage list*		
pax / notes					
EQUIPMENT & SERVICES	Equipment*	Apollo Day Spa*			
pax / notes					

* Please contact our sales team to specify your preferences.

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

[BACK TO TOP](#)