

MEETINGS & EVENTS
at Corinthia Prague

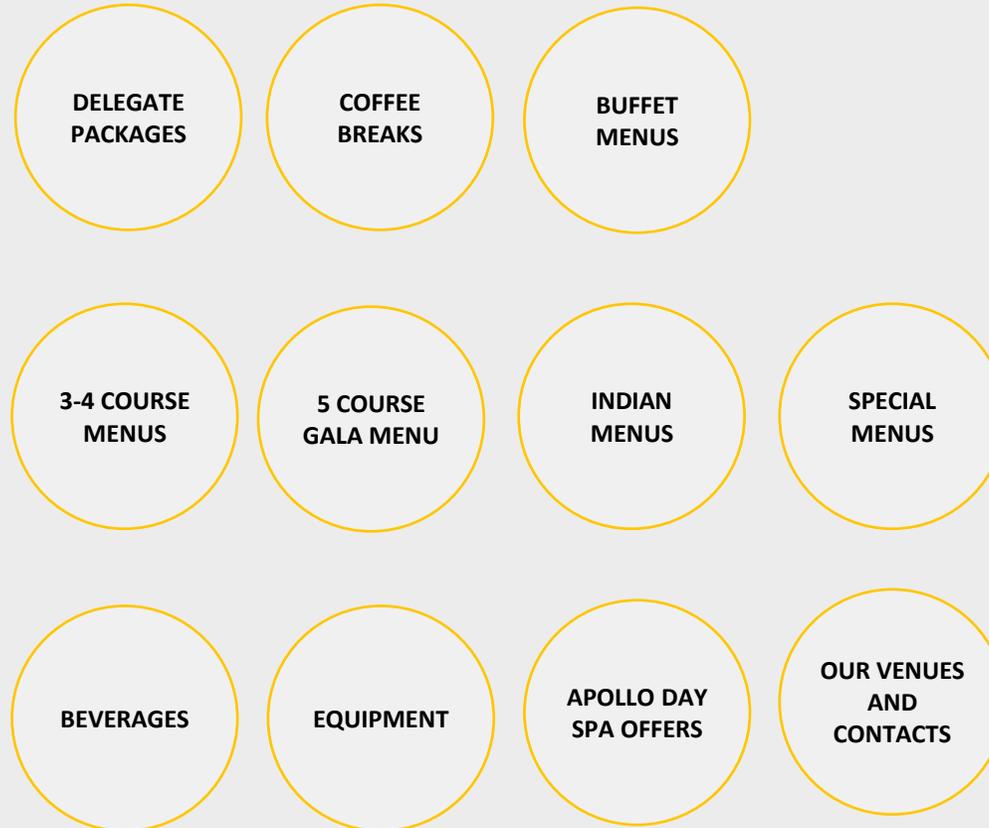
WELCOME TO CORINTHIA PRAGUE

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



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.

€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.

BACK TO TOP

ADD TO LIST

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.

€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.

BACK TO TOP

ADD TO LIST

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.

€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

[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

€14.00 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](#)

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

€14.00 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

€21.00 per person
€27.00 *per person*
€33.00 *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

€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

[BACK TO TOP](#)

[ADD TO LIST](#)

SWEET STATION



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

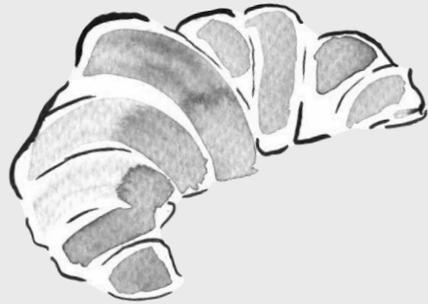
Choice of two ice cream or sorbet flavours with toppings

€ 9.00 per person

1pc portion/minimum order 30 portions

[BACK TO TOP](#)

[ADD TO LIST](#)



BUFFET MENU

- 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

€35.00 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 fraiche

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

[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

€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.

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 | €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.

[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 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

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.

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 | €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.

[BACK TO TOP](#)

[ADD TO LIST](#)

WINTER BUFFET

STARTERS

Smoked salmon with crème fraiche
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 | €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.

[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

€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

[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](#)

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

€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.

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

€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.

BACK TO TOP

ADD TO LIST

5 COURSE GALA DINNER

COLD APPETIZERS

Foie grass pate
with brioche bun and berry

- or -

Tuna tataki with wakame salad
and wasabi mayonnaise

WARM APPETIZERS

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,
croquant and wild fruits

- or -

Chocolate mousse,
chocolate sugar clay,
red currant gel



[BACK TO TOP](#)

[ADD TO LIST](#)

€75.00 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.

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

€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

BACK TO TOP

ADD TO LIST

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

€50 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 ragonjosh
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

[BACK TO TOP](#)

[ADD TO LIST](#)

€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.

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

*€60 per person
Minimum 25 guests*

DESSERT

Jelebi

[BACK TO TOP](#)

[ADD TO LIST](#)

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

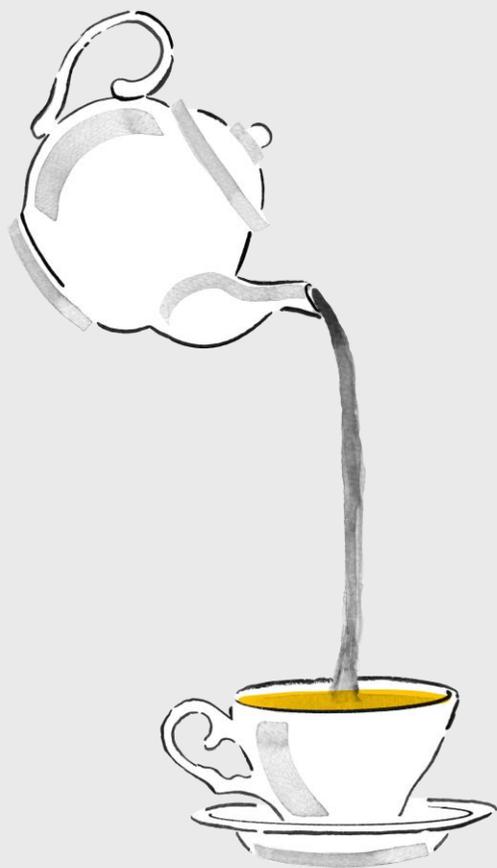
Poori with Aloo Bhajee
and Veg. Upma

€14 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](#)



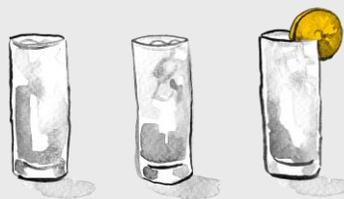
SPECIAL MENUS

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

€10.00 per person

Moravian Wine Package

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

€10.00 per person

[BACK TO TOP](#)

[ADD TO LIST](#)

BEVERAGE PACKAGES

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

[BACK TO TOP](#)

SPIRITS & LIQUEURS

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

[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
€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

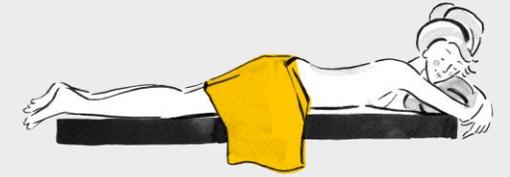
Security Service
€15.00 per hour / person

Re-setup of meeting space
charge and availability on request

[BACK TO TOP](#)

[ADD TO LIST](#)

APOLLO DAY SPA OFFERS



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.

[BACK TO TOP](#)

[ADD TO LIST](#)

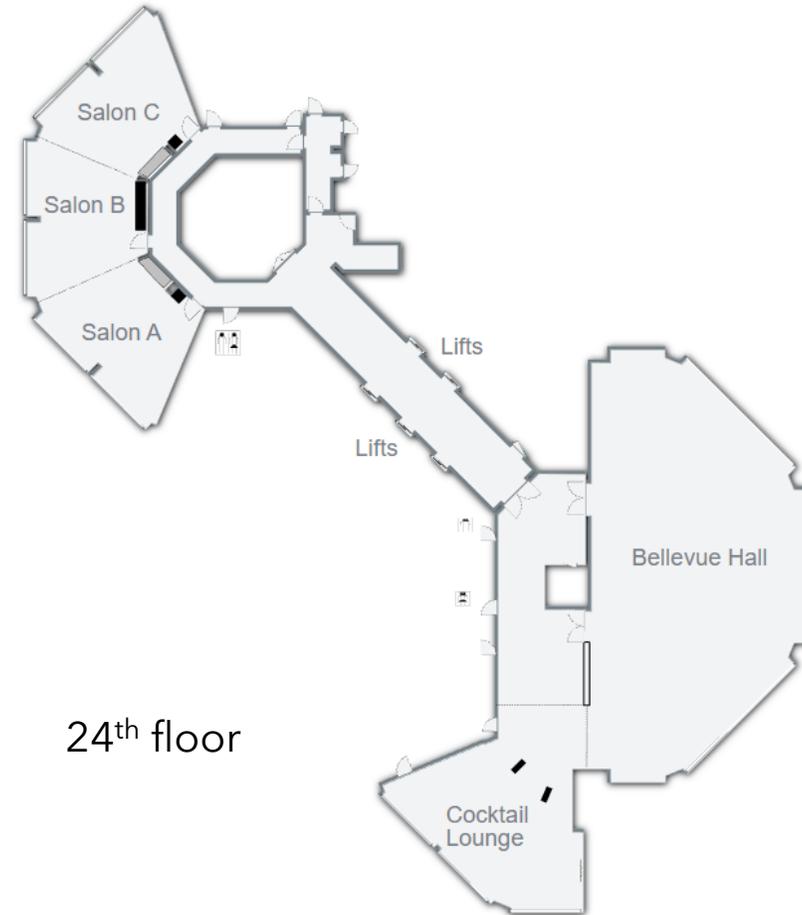
FLOOR PLAN

3rd floor



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

24th floor



[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.

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

BACK TO TOP

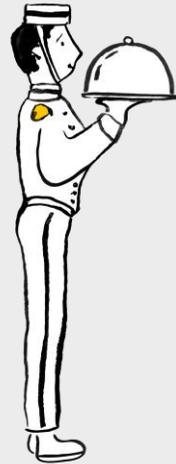
All prices are inclusive of applicable VAT. VAT is subject to change. A 5% compulsory service charge will be added to your bill.

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	€88.00	€82.00	€121.00		
pax / notes					
COFFEE BREAKS	Monday to Friday	Hot snacks	Canapés	Sweet station	
price	€14.00	From €8.00	From €21.00	From €9.00	
pax / notes					
BUFFET MENUS	Chef's choice	Snack buffets	Seasonal buffets	Czech buffet	Breakfast buffet
price	€35.00	From €30.00	From €38.00	€38.00	€20.00
pax / notes					
MENUS	3-course	4-course	5-course gala dinner		
price	From €39.00	€45.00	€75.00		
pax / notes					
INDIAN MENU	Indian standard menu	Indian gala dinner	Arabic menu	Bengali menu	Indian breakfast
price	From €35.00	€50.00	From €67.00	€60.00	€14.00
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](#)