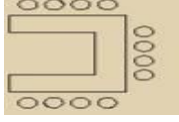




BANQUETTE OFFER

CONFERENCE ROOMS – OVERVIEW AND CAPACITY

Conference Room	 m ²	 Daylight	 Theatre	 Cocktail	 Banquet	 U-shape
Boccaccio Ballroom	108	Ne	120	120	100	40
Bohemia Lounge	23	Ano	20	20	18	18



Boccaccio Ballroom

Beautiful neo-baroque dance hall with a unique atmosphere, original equipment and great history.



Bohemia Lounge

A small lounge with daylight for minor meetings or private events.
Next to the Steiner's Restaurant, just a few steps from Boccaccio Ballroom.

RENT YOUR OWN BAR

Boccaccio Bar

Your guests will love the exclusive ambience of Boccaccio Bar and your business partners will be astonished!

Try our luxurious signature cocktails at the same place as Czech film stars of the 1920s and 1930s once did.

Signature cocktails are based on a unique collection of traditional Czech BARON HILDPRANDT brandies.

Of course, our bartenders will serve traditional world drinks and cocktails as well.

Boccaccio Bar is a great place for your corporate celebrations, parties, business meetings, etc.





COFFEE BREAK OFFER

I.

Americano coffee, tea selection
 Sparkling / still mineral water set on tables
 Fruit juice (orange / apple)
 Selection of seasonal homemade lemonades in carafes
 Croissant with smoked salmon and fresh dill cheese
 Sandwich with goat's cheese, tomato jam and arugula
 Homemade buns in a baking dish (quark, plum jam)
 Mini profiterole tiramisu in a glass

II.

Americano coffee, tea selection
 Sparkling / still mineral water set on tables
 Fruit juice (orange / apple)
 Selection of seasonal homemade lemonades in carafes
 Sandwich with bacon, avocado and mango chutney
 Ciabatta with mozzarella, tomatoes and basil pesto
 Mini bowl with Greek yoghurt, granola, honey, fruit
 Chocolate brownies made of dark chocolate with sea salt

III.

American coffee, selection of teas
 Sparkling / still mineral water set on tables
 Fruit juice (orange / apple)
 Selection of seasonal homemade lemonades in carafes
 Mini sandwich with roast beef and cucumber remoulade
 Waffles with cream cheese, roast ham and lamb's lettuce
 Onion and cheese mini quiche
 Mini acai bowl with fresh fruit
 Cognac spire in a glass
 Gingerbread cakes with plum jam and chocolate





GROUP MENU SAMPLE

Restaurant use only

Create your own 3 or 4 course menu!

Starters

Strong beef broth with meat and vegetables

Baked tomato soup with cream and pecorino cheese

Vichyssoise (potato-leek cream) with goat's cheese

Main Courses

Salmon marinated in lime and herbs with grilled vegetables

Pappardelle with pistachio pesto, roasted cherry tomatoes and pecorino

Roasted chicken with chestnut stuffing and creamy mash

Slow-roasted pork fatback with kohlrabi and speck dumplings

Slow-roasted steak

Desserts

Bohemia apple strudel

Chocolate cake with raspberry jus

Carrot cake with lemon sauce

CONFERENCE BUFFET SAMPLE

Appetizers and salads

Couscous salad with grilled carrots and sugar snap peas
Marinated beetroot with ricotta cheese and arugula
Honey Prague ham with horseradish foam
Pasta salad with herbs and dried tomatoes
Crudités
Assorted cheese platter
Selection of dark and white bread

Soup

Cream of baked garlic soup with almonds

Main course and side orders

Chicken sauté with coconut milk and green curry
Grilled salmon marinated in lime and cane sugar
Potato gnocchi with roasted pepper sauce
Baked potato puree
Basmati rice
Broccoli baked with fine sheep cheese

Desserts

Profiterole tiramisu in a glass
Pear cake with caramel
Cupcakes with vanilla cream and fruit
Baba au rum





GALA MENU SAMPLE

3-Course menu

Amuse Bouche

Starter

Duck pâté with caramelized pears and raspberry jus

Main course and side orders

Pork tenderloin with brandy sauce with baked cauliflower purée and caramelized carrots

Dessert

Mini pavlova with figs and roasted almonds

4-Course menu

Amuse Bouche

Starter

Marinated Gravlax salmon with mustard and honey sauce

Soup

Cream of parsnip soup with artichokes and parmesan, poached egg

Main course and side orders

Sous vide rabbit loin wrapped in pancetta with sweet potato puree and sugar snap peas

Dessert

Chocolate cake with marinated orange





GALA BUFFET SAMPLE

Starters and salads

Smoked salmon tartare with avocado and arugula

Parma ham with honey melon

Grilled vegetables with Balkan cheese

Beetroot carpaccio with honey, nuts and arugula

Assorted cheese with nuts and dried fruit

Crudités and dressings

Selection of dark and white bread

Soup

Strong beef broth with meat and vegetables

Main courses and side orders

Trout fillet with almond butter

Chicken supreme with baked cherry tomato sauce

Braised beef cheeks with red wine and root vegetables

Slow-roasted Prague ham in honey, sliced in front of guests

Rigatoni with basil pesto, pine nuts and cherry tomatoes

Baked smashed potatoes

Basmati rice

Desserts

Profiterole tiramisu in a glass

Pear cake

Honey cake

Tartlet variations



SMALL SNACKS /FINGER FOOD

Variant I.

Shrimp with avocado dip
Tuna tartare with black sesame
Goat's cheese cake pop, beetroot powder, white chocolate
Duck rillettes with port wine
Cheese truffles, pomegranate
Bruschetta with baked peppers
Profiterol tiramisu
Tartlet variations

Variant II.

Spring rolls with Teriyaki sauce
Chicken satay with peanut sauce
Goose pâté with brioche and fig
Marinated Gravlax salmon with wasabi mayonnaise
Poppy seed macaron with foie gras and cherry jam
Mussels in wine
Tomato tartare with basil and ciabatta chip
Mini Éclair
Chocolate mousse with marinated orange



CANAPÉS

Cold:

Bruschetta with goat's cheese, fig and honey
Smoked salmon tartare on toast
Potato chip with salmon caviar and sour cream
Marinated quail egg with horseradish mayonnaise
Cheese praline coated with crushed nuts
Marinated tiger prawn with Hoisin sauce
Dates stuffed with brie, honey, pecan
Carrot tartare

Warm:

Baked vegetables with chives dip
Pulled beef with mint dip
Chicken mini schnitzels
Chicken satay with peanut sauce
Chick pea purée with lime
Tiger shrimp tempura with soya sauce
Porcini mushroom risotto
Salmon burger





DRINK PACKAGES

1.

Prosecco

Sparkling/ still water in Purezza bottles

Homemade lemonade in carafes

3.

1x Prosecco

Sparkling/ still water in Purezza bottles

Homemade lemonade in carafes

Salty snack (nuts, chips, popcorn)

5.

1x Glass of Prosecco

2x Soft drinks

3 glasses of wine / 2 beers

1x Coffee / tea

6.

1x Glass of Prosecco

Sparkling/ still water in Purezza bottles

Homemade lemonade in carafes

5 types of canapés (5 pieces per person)



We would be happy to send you our complete offer with actual prices. Please contact us:

Grand Hotel Bohemia

Králodvorská 652/4, Prague 110 00

+ 420 234 608 111

events@grandhotelbohemia.cz