

GRAND HOTEL BOHEMIA






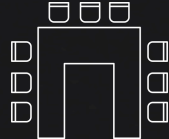

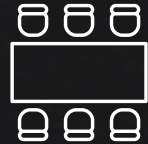
BANQUETTE OFFER

EXCLUSIVE VENUE IN PRAGUE CITY CENTRE





CONFERENCE ROOMS – OVERVIEW AND CAPACITY

Konferenční místnost								
Boccaccio Ballroom	108	X	100	110	88	x	120	x
Bohemia Lounge	23	Yes	20	x	x	16	20	16

ADDITIONAL SERVICES:





BOCCACCIO BALLROOM

A beautiful Neo-Baroque ballroom from the 1920s, with a unique atmosphere, original interior features, and a rich history.

Your business partners will appreciate the unique setting with a touch of history, where Czech film stars used to meet during the interwar period.

Whether you are planning a business meeting, a private celebration, or a party with friends, the Boccaccio Bar offers a charming atmosphere that will impress every guest.



BOHEMIA LOUNGE

A small lounge with natural daylight, ideal for smaller meetings, business discussions, or private events in an intimate atmosphere.

Thanks to its size, it offers a pleasant and quiet environment suitable for working meetings, presentations, and similar gatherings.

The lounge is located next to Steiner's Restaurant and just a few steps from the historic Boccaccio Ballroom, which allows easy connection with other hotel spaces during larger events.





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



Soups

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 BUFET SAMPLE

Starters 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 courses and side dishes

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 dishes

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 dishes

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

Dessert

Chocolate cake with marinated orange





GALA BUFET 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 course and side dishes

- 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





CANAPÉS SAMPLE



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 PACKAGE SAMPLE

Drink package 1.

Prosecco

Sparkling/ still water in Purezza bottles

Homemade lemonade in carafes

Drink package 5.

Prosecco

2 x non-alcoholic drinks

3 glasses of wine / 2 beers

Coffee/tea

Drink package 6.

Prosecco

Sparkling/ still water in Purezza bottles

Homemade lemonade in carafes

5 types of canapés (5 pices per person)

Drink package 8.

Prosecco

2 x non-alcoholic drink

3 glasses of wine / 2 beers

2 x cocktail according to the menu

Coffee/tea





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

Grand Hotel Bohemia
Královská 652/4, Prague 110 00
+ 420 234 608 111
events@grandhotelbohemia.cz

