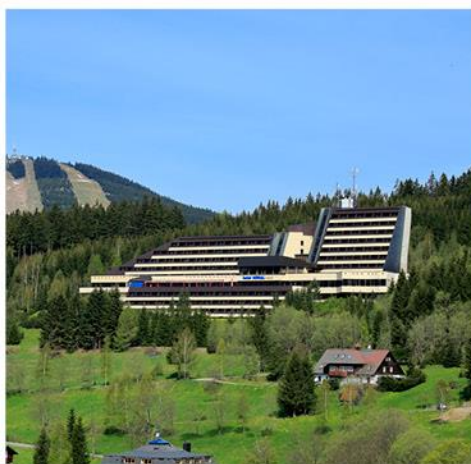




RESORT HORAL

ŠPINDLERŮV MLÝN





OREA
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EXPERIENCE AN UNFORGETTABLE WEDDING WITH A ROMANTIC VIEW OF THE SAINT PETER VALLEY

A wedding is one of the most important and most extraordinary moments of your life. It is a moment when two kindred souls pledge their fidelity and undying love at the altar. Imagine that for you this altar could be the Orea Resort Horal in Špindlerův Mlýn. A wedding planned down to the last detail will leave you with memories that you will want to return to again and again, even years later. Top quality service in all aspects, from the decorations to the banquet to the sound of the musical programme, guarantees you an unforgettable experience.

We are very happy to take on this unique task, to help you plan it and individually discuss the course of your wedding celebration. Our experienced employees, professional photographers and specially equipped rooms will all come in handy. A festively decorated reception, romantic view of the St Peter Valley from the terrace, bountiful wedding banquet, a musical programme with high quality sound, flower arrangements and transport of wedding guests directly to the hotel – all this can be planned out in detail.

Orea Resort Horal**** | Svatopetrská 280 | 543 51 Špindlerův Mlýn

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OREA RESORT HORAL ŠPINDLERŮV MLÝN OFFERS:



- ❖ detailed preparation of the wedding banquet in the form of a buffet according to the client's individual wishes
- ❖ an unforgettable and relaxing stay in the higher standard rooms
- ❖ helpful and friendly staff at the reception who can help you fine-tune the course of your wedding celebration down to the last detail
- ❖ quality sound system with rental of the dance hall - we will help choose music or sound equipment for musical performances
- ❖ top service, both in taking photos and in editing the digital film recording
- ❖ projections of your photographs, videos or sound recordings in professional quality
- ❖ preparation of flower arrangements - both in the wedding hall and the individual rooms
- ❖ transportation of wedding guests directly to hotel
- ❖ Orea Resort Horal has a terrace with the most beautiful view in Špindlerův Mlýn - it can be used for taking amazing wedding photos and is also suited for the wedding ceremony itself

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LOCATION

The Orea Resort Horal at Špindlerův Mlýn is situated in the popular winter sports resort in the Giant Mountains. The hotel is easily accessible, it is located in the area called St. Peter's and it is only 15 minutes' walk from the ski resort of the same name.

The centre of the town is 1.5 km away. We have not forgotten our youngest either. The Orea Resort Horal is a holder of the "Kids Friendly" Certificate and also in the months from December to March, we have a variety of animation programs.



ACCOMMODATION

You will enjoy the peace and quiet of one of our 164 comfortable rooms with free Wi-Fi Internet Access. All are equipped with a satellite TV, a safe for valuables, a telephone, a minibar a bathroom with shower or a bath (in suites and family rooms), a hairdryer and a toilet.

Accommodation capacity:

14 double rooms ECONOMY

112 double rooms STANDARD (45 rooms with possibility of 1 extra bed)

25 double rooms SUPERIOR (12 rooms with possibility of 1 extra bed)

5 FAMILY rooms

8 SUITES

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VENUES

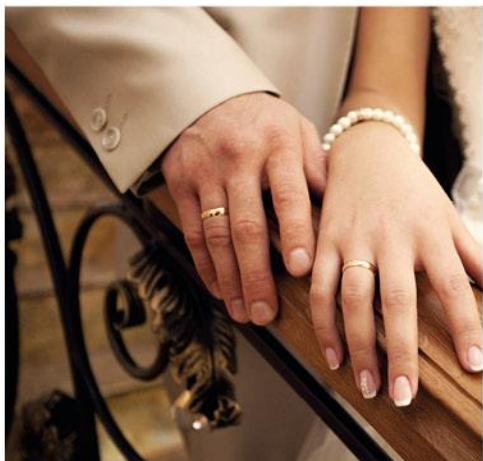
Orea Resort Horal features the following premises which can be used to the wedding feast occasion:

Name of room	Theatre	Reception	Training	Round tables	U shape	Theatre
Congress hall	Kongresový sál	300	260	200	150	70
Dancehall	Taneční sál	150	130	100	70	50
Sněžka Lounge	Salonek Sněžka	60	30	50	30	30
Labe Lounge	Salonek Labe	35	20	25	20	20
Bohemia Lounge	Salonek Bohemia	35	20	25	20	20

Name of room	Width m	Length m	Area m ²	Ceiling height	Size of doors w/h	Day light	Wi-Fi Internet Access	Flooring
Congress hall	11,8	17,1	220	4	1,5x2,1 (2x) 1,1x2,1	ano	ano	carpet
Dancehall	11,5	14	161	2,7	3,2x2,0	ne	ano	parquet
Sněžka Lounge	6,7	9,1	70	3,7	1,1x2,0	ano	ano	carpet
Labe Lounge	7	7	49	3,1	0,8x1,95	ano	ano	carpet
Bohemia Lounge	7	7	49	3,1	0,8x1,95	ano	ano	carpet

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THE PANORAMA RESTAURANT

The 60 seat restaurant allows you to enjoy regional and international cuisine whilst sampling the stunning views over St. Peter's Valley. An a la carte menu is complemented by the selection of choice local and international wines.

THE SKI RESTAURANT

In this 180 seat restaurant you can expect a most generous buffet for breakfast, lunch or dinner additionally enjoying the stunning views over St. Peter's Valley.

THE SNOWBOARD BAR

Round off your evening with an unconventional beer cocktail plus a light supper in this cosy bar. The 80 seat bar provides a relaxing environment with (recorded) music plus plasma TV for your enjoyment.

THE SUMMER TERRACE

During the summer months you can look over and admire the beauty of nature from this 50 seat terrace

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CATERING



Canapés and snacks

Grissini breadsticks with Parma ham and arugula

Shrimp cocktail with Cardinal sauce and lettuce

Steak tartare on Melba toast with Dijon sauce

Marinated tiger prawns with avocado dip

Sliced turkey breast with fig chutney

Marinated salmon with cucumber jelly and dill sauce

Mini Greek salad with feta cheese

Thai chicken breast in chilli glaze

Mini pork tenderloin schnitzels

Beef kebab with BBQ sauce

Tomato-mozzarella tartare

Norwegian smoked salmon with honey-mustard sauce and dill

Marinated duck breast with roasted vegetables and sweet and sour sauce

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Fried shrimp tempura with spicy soy sauce

Meat and mushroom strudel

Crème brûlée under a cane sugar crust

Chinese glass noodles with chicken breast and vegetables

King prawn with dill oil and tomato salsa

Greek salad in a glass with black olive and feta cheese

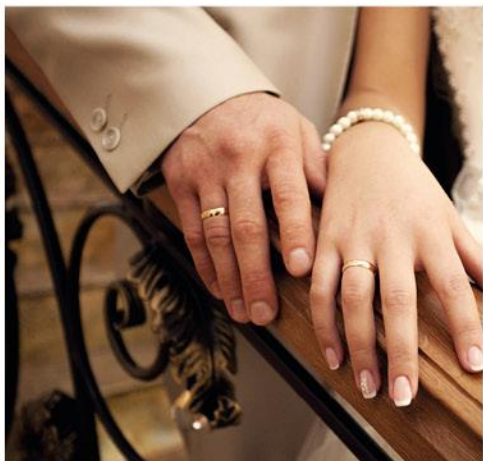
Marinated salmon with cucumber jelly

Tartlet with wild berries

Panna cotta with strawberry coulis

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MENU I.

Banquet bread

Ham roll filled with horseradish whipped cream

Strong beef broth with liver dumplings

Beef sirloin in cream sauce with Carlsbad dumplings, cranberry sauce and lemon

Apple strudel with nuts and vanilla ice cream

Coffee, tea

II. Dinner

Cold and hot buffet

Chocolate fountain

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MENU II.

Banquet bread

Fine game pâté

Strong game broth with ravioli stuffed with venison rilettes

Leg of boar with rosehip sauce served with housemade potato croquettes

Poached pear in Merlot with almond mousse

Coffee, tea

II. Dinner

Cold and hot buffet

Chocolate fountain

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MENU III.

Banquet bread

Smoked trout fillet with green asparagus

Chicken broth with vegetables and spinach cannelloni

Grilled pork tenderloin with roast vegetables and creamy mashed potatoes

Chestnut mini muffin with baked plums and caramel whipped cream

Coffee, tea

II. Dinner

Cold and hot buffet

Chocolate fountain

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MENU IV.

Banquet bread

Tomato stuffed with baby Mozzarella

Strong oxtail broth with vegetables and homemade noodles

Duck leg confit, pumpkin cabbage, boiled and lightly toasted potato pancake

Carrot dessert with quark and coconut icing

Coffee, tea

II. Dinner

Cold and hot buffet

Chocolate fountain

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MENU V.

Banquet bread

Goat cheese au gratin served on a bed of fresh spinach with caramelised cherry tomatoes

Pumpkin soup with thyme and buttery croutons

Fresh salmon baked with butter served with mashed potatoes and creamy dill sauce

Crème caramel

II. Dinner

Cold and hot buffet

Chocolate fountain

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MENU VI.

Banquet bread

Finely chopped salmon tartare with buttered toast and capers

Poultry "Kaldoun" soup with vegetables and homemade dumplings

Duck breast fillet served with potatoes au gratin and port wine sauce

Vannilla Panna Cotta with raspberry coulis

II. Dinner

Cold and hot buffet

Chocolate fountain

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WEDDING BUFFET I

MARINATED CHICKEN BREAST ON SAUTÉED LEEKS

GRILLED MEDITERRANEAN VEGETABLES IN OLIVE OIL WITH PARMESAN

NORWEGIAN SALMON TARTARE WITH MILD SOUR CREAM SAUCE

GREEN BEANS WITH YOUNG GARLIC AND SESAME

WALDORF SALAD WITH CELERY AND WALNUTS

CHOPPED FRESH VEGETABLES WITH A CHOICE OF THREE HOUSEMADE DRESSINGS

GRILLED TROUT FILLET WITH DILL SAUCE

BEEF STROGANOFF

SKEWERS WITH RABBIT WRAPPED IN ENGLISH BACON

BBW CHICKEN WINGS

WIENER SCHNITZEL

ROAST PROVENÇAL VEGETABLES

JASMINE RICE

HERB "HALUŠKY"

POTATOES WITH CREAM

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CRÈME CARAMEL

CHOPPED FRESH FRUIT WITH HONEY SAUCE

WEDDING BUFFET II

PÂTÉ WITH HOUSEMADE PEAR CHUTNEY

NORWEGIAN SMOKED SALMON WITH RED ONION, CAPERS AND LEMON

GREEK SALAD WITH FETA AND BLACK OLIVES

COUS-COUS WITH DRIED FRUIT AND MINT

POTATO SALAD WITH CHIVES AND SOUR CREAM

SALAD BAR WITH DRESSINGS AND EXTRAS

FILLETED CHICKEN BREAST

SPICY BEEF GOULASH

PORK SHANK (CARVED IN FRONT OF GUEST), STAR ANISE SAUCE

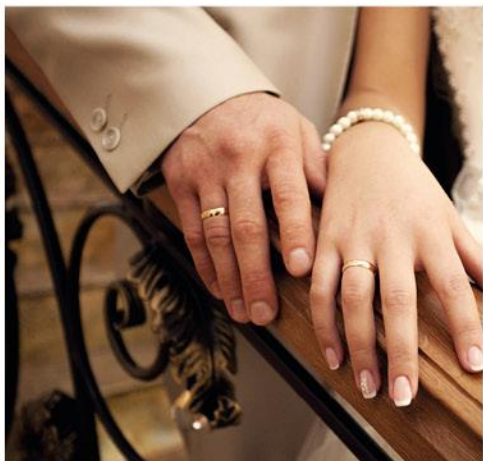
RABBIT À LA "ONION-SELLER"

FRIED CHICKEN AND PORK MINI-SCHNITZELS

JASMINE RICE

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KRKONOŠE MUSHROOM CAKE

VARIETY OF DUMPLINGS

HOUSEMADE BREAD

MASHED POTATOES

GINGER PANNA COTTA WITH RASPBERRY COULIS

CHOCOLATE CAKE WITH NUTS

FRESH FRUIT SALAD WITH FRESH MINT

WEDDING BUFFET III

SELECTION OF SUSHI AND MAKI SUSHI

POACHED NORWEGIAN SALMON IN VEGETABLE MAYONNAISE

TANDOORI CHICKEN SALAD WITH CURRY AND MANGO

GRILLED VEGETABLE SALAD WITH HERB PESTO

GRISSINI WITH SLICES OF PROSCIUTTO AND ARUGULA

SELECTION OF CHEESES WITH NUTS AND DRIED FRUIT

STEAMED SCALLOPS WITH SHALLOTS AND WHITE WINE

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SAUTÉED TURKEY WITH OLIVES

TUSCAN BEEF SLOWLY BRAISED IN RED WINE

SKEWER OF PORK TENDERLOIN

SAFFRON RICE

GRILLED VEGETABLES MARINATED IN OLIVE OIL

GNOCCHI SPRINKLED IN PARMESAN

HERB SPAETZLE

STUFFED BAKED POTATO

SELECTION OF CHOCOLATE AND FRUIT MINI-DESSERTS

QUARK CAKE

TIRAMISU WITH HOME-MADE BISCUITS

OFFER OF CONFECTIONARY PRODUCTS

Snow-white wedding cake

traditional wedding pastries

snow-white coconut roulade

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FURTHER SERVICES



HALL RENTALS

- ❖ by agreement and based on time span of event.
- ❖ setting up banquet table – free

WEDDING CAKES AND PASTRIES

- ❖ we can provide these according to your wishes
- ❖ confectioner's service – cake starting at CZK 1200

MUSIC

- ❖ we can provide this based on client's wishes
- ❖ price depends on time span and other details
- ❖ DJ
- ❖ live music

FLOWER ARRANGEMENTS

- ❖ we can provide this based on client's wishes
- ❖ price based on client's requirements

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CONTACTS



We are happy to meet with you in person and go through everything, make recommendations and plan.

We look forward to your visit.

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