













DRIVING RANGE 200

	area	13,8 x 10,5	
	classroom	120 persons	
	theater	220 persons	Possibility to split in 2 independent rooms – Tiger 70 – Watson 90
	sheet	44 persons	
	U-shape	36 personst	
	T-shape	36 persons	









WATSON 90

	area	11,7 x 9,4
	classroom	60 persons
	theater	90 persons
	sheet	28 persons
	U-shape	24 persons
	T-shape	24 persons









TIGER 70

	area	7,1 x 9,4
	classroom	40 persons
	theater	70 persons
	sheet	20 persons
	U-shape	18 persons
	T-shape	18 persons









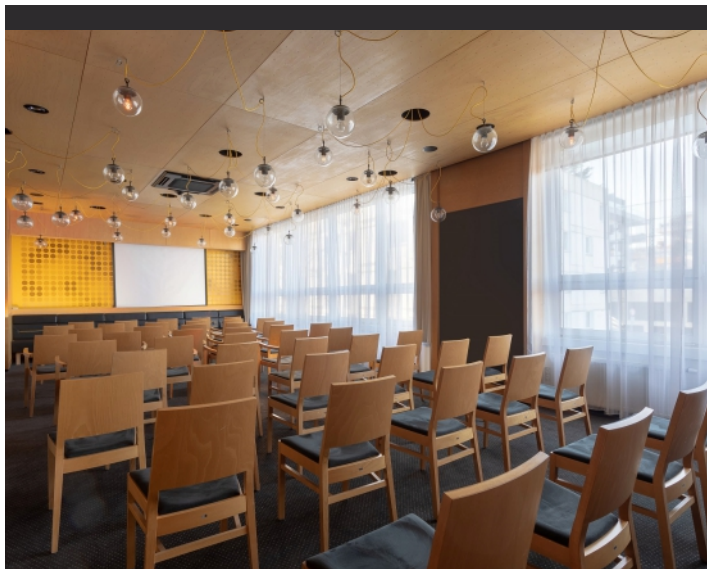
DRIVING RANGE 50

	area	10,2 x 9,2
	classroom	50 persons
	theater	70 persons
	sheet	28 persons
	U-shape	26 persons
	T-shape	26 persons









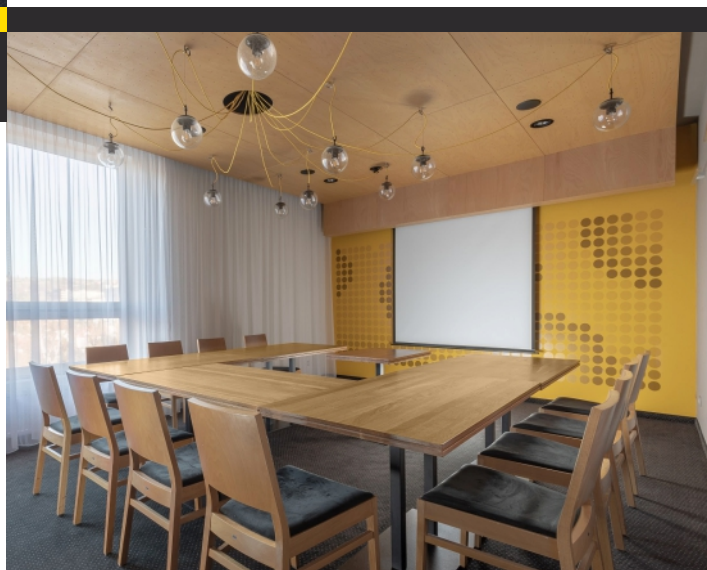
DRIVING RANGE 60

	area	11,6 x 12
	classroom	36 persons
	theater	60 persons
	sheet	28 persons
	U-shape	26 persons
	T-shape	26 persons



DRIVING RANGE 30

	area	6,5 x 4,5
	classroom	12 persons
	theater	30 persons
	sheet	18 persons
	U-shape	14 persons
	T-shape	14 persons



MAIN TECHNICAL BENEFITS OF CONFERENCE ROOMS TIGER AND WATSON

- Large screen projection at Full HD resolution 1920x1080p
- Large-screen displays for the back row of a large hall, which can be used to separate halls individually, for example for advertising or presentations for conferences, banquets, receptions or company parties.
- Presentation with the possibility of using interactive technology with the ability to draw and control the presentation with the eBeam pen on the presentation display
- High quality stereo sound complemented by wireless microphones
- Use of your own music source or DJ connection
- Acoustically engineered hall for high-quality spoken word and reproduced music
- Capacity for up to 220 participants when merging halls Tiger and Watson with the possibility of dividing the halls into main and minor rooms for smaller groups or using Hall Tiger for refreshments including the use of large-scale presentation displays
- Reader with software for scrolling text on the presentation screen

CONFERENCE PACKAGE

Half-day conference package (minimum 20 persons)

- Rental of conference room
- Data projector, screen, flipchart, Wi-fi
- Morning or Afternoon Coffee Break Basic
- Coffee, tea and water during conference
- Buffet lunch according to the chef

31 € / person

Full day conference package (minimum 20 persons)

- Rental of conference room
- Data projector, screen, flipchart, Wi-fi
- Morning and Afternoon Coffee Break Basic
- Coffee, tea and water during conference
- Buffet lunch according to the chef

42 € / person

PRICE LIST	Area	Square meters	Classroom	Theater	Sheet	U-shape	T-shape	Price full day	Price half day
Driving Range 30	6,5 x 4,5	29,25 m ²	12	30	18	14	14	240 €	180 €
Driving Range 50	10,2 x 9,2	93,84 m ²	50	70	28	26	26	280 €	200 €
Driving Range 60	11,6 x 5,5	63,8 m ²	36	60	28	26	26	280 €	200 €
Driving Range 200	13,8 x 10,5	144,9 m ²	120	220	44	36	36	840 €	600 €
Tiger 70	7,1 x 9,4	67 m ²	40	70	20	18	18	480 €	270 €
Watson 90	11,7 x 9,4	110 m ²	60	90	28	24	24	600 €	360 €

Rental price:

Dataprojektor

60 €

Flipchart

20 €

Presenter

8 €

Audiovisuals microphones

[wireless hand, head or flap]

160 €

External speaker

with wireless handheld microphone

80 €

COFFEE BREAKS

PLANT

coffee, tea, carafe of water with lemon, juice

4,50 € / person

BASIC

coffee, tea, carafe of water with lemon, juice, 100 g fresh fruit, 1x sweet pastry, 1x sandwich

7 € / person

STANDARD

coffee, tea, carafe of water with lemon, juice, 100 g fresh fruit, 100 g vegetable crudité, 2x sweet pastry, 2x sandwich

8 € / person

PREMIUM

coffee, tea, carafe of water with lemon, juice, 100 g fresh fruit, 100 g vegetable crudité, 2x sweet pastry, 2x sandwich, caprese or ceasar salad, homemade yoghurt with Sea Buckthorn and roasted muesli or skyr with bio syrup and gluten-free muesli

10 € / person

SELECTION OF SWEET PASTRIES AND SANDWICHES

Tramezzinni: Caprese, Smoked Salmon, Dried Ham, Avocado Vegetables

Croissants: Ham with Emmental, Egg with Radish, Goat Cheese with Beetroot, Shrimps

Wraps: Roastbeef, Tuna with Tomatoes, Ceasar with Chicken, Vegetables with Hummus

Sweet: Carrot cake, Gingerbread with chocolate, Cheesecake with strawberries, Cupcakes, Apple cake with vanilla sauce, Brownies with salted caramel

SERVED MENU

BUSINESS LUNCH

9 €

Daily soup or Salad
Choice of two main courses from the daily menu
Business lunch with selection is served for groups of up to 20 people

SERVED 2-COURSE MENUS

Menu A

11 €

Starters

Soup of the day
Greek salad with Balkan cheese
Prague ham with horseradish dip

Main courses

Steak of pork chops, beans, mashed potatoes
Chicken Supreme, ratatouille vegetables, couscous
Baked cod with tomatoes, potato-carrot puree
Stewed beef with green pepper, jasmine rice

Menu B

13 €

Starters

Soup of the day
Tossed salad with grilled cheese
Smoked duck breast with potato and ham salad

Main courses

Salmon fillet with herb puree and beetroot
Beef Stroganoff with jasmine rice
Pork loin with Brussels sprouts, potato purée with parmesan, yeast jus
Chicken Supreme with dried tomatoes, gratinated potatoes, demiglace sauce

SERVED 3-COURSE MENUS

Menu C

15 €

Starters

Creamy onion soup with croutons
Caprese salad
Poultry paté with cranberries

Main courses

Pork tenderloin with Beluga lentils, vegetable and honey glaze
Salmon fillet with lemon risotto, shallot brunoise
Seafood pasta, tomato sauce and spring onion

Desserts

Chocolate brownies with banana foam
Apple cake with vanilla sauce



PRAGUE

CATERING

SERVED MENU

Menu D

Starters

Peas cream with smoked salmon
Tossed salad with goat cheese and honey-mustard dressing
Vitello tonnato with pecorino cheese and fried capers

Main courses

Beef sirloin steak, pressed Granaille potatoes, cognac sauce
Duck breasts with currant demiglace, batata puree
Saffron risotto with prawns

Desserts

Mille feuille with raspberries
Tiramisu DIVIDED

17 €

VEGETARIAN DISHES

Mushroom risotto
Pasta with cherry tomatoes and spring onion
Vegetable couscous
Curry vegetables with coconut milk, jasmine rice

For groups of 20 people and more we serve a pre-set menu or a buffet according to the offer.

All prices are in EUR and include vat.



PRAGUE

CATERING

BUFFETS

Chefs Bufet

14 €

Soup and salad
2 meat main Courses (or 1 vegetarian and 1 meat)
2 types of side dishes
Variation of homemade desserts

Bufet Palmer

22 €

Appetizers

Variations of Czech cheeses decorated with fruit and nuts
Prague ham supplemented with pickled cucumbers, hot pepper and horseradish
Vegetable Crudit  with herb dip and dip of blue cheese

Salads

Mixed Vegetable salad
Chopped salad with cherry tomatoes and balsamic reduction

Main courses

Roasted chicken sticks marinated in herbs
Grilled pork with dijon mustard
Beef ragout with capers and cream

Side dishes

Jasmine rice
Roasted potatoes with rosemary
Grilled root vegetables

Desserts

Cheesecake with strawberry sauce
Fruit Salad

Bufet Snead

26 €

Appetizers

Variations of Czech cheeses decorated with fruit and nuts
Tomatoes with mozzarella and basil pesto
Variations of Czech sausages with vegetable Pickles

Salads

Caesar salad with croutons and parmesan cheese
Greek salad with balkan cheese
Salad leaves with honey-mustard dressing and Cherry Tomatoes

Main courses

Grilled trout with chive sauce
Tandoori chicken cutlets with yoghurt and garlic dressing
Grilled pork marinated in herbs
Beef Stroganoff

Side dishes

Mashed potatoes with spring onion
Grilled vegetables
Vegetable couscous
Baked onion potatoes

Desserts

Variation of mini desserts
Pear pie with salty caramel
Homemade pancakes with curd cheese and blueberry sauce



PRAGUE

CATERING

BUFETY

Bufet Jones

30 €

Appetizers

Salmon tartar served with lettuce leaves and Lemon
Pickled Czech cheeses with olives and dried tomatoes
Parma Ham with yellow melon

Soup

French onion soup with cheese croutons

Salads

Mixed salad with spinach leaves and Roquefort cheese
Caesar salad with chicken strips

Main courses

Cocktail cutlets of chicken breasts and pork tenderloin
Steak of beef entrecote marinated in pepper
Norwegian salmon steak with lime sauce

Side dishes

Vegetable rattatouille
Rice pilaf
Herb Puree
Light potato salad with tarragon and tomato concassé

Desserts

Variation of mini Desserts
Raspberry Cheesecake with ricotta
Crème Brûlée

Bufet Hogan

34 €

Appetizers

Smoked salmon with arugula and mushroom – dill dip
Roastbeef with remoulade of mustard and celery
Selection of French cheeses with Fruit and nuts
Variations of Czech sausages

Salads

Chopped leaves with nuts, pear and gorgonzola cheese
Salad Nicoise with tuna
Vegetable crudité with herb dip and dip of blue cheese

Main courses

Fillets of zander with herb sauce
Marinated and grilled pork tenderloin
Chicken Supreme teriyaki
Beef basturma with olives
BBQ Chicken Wings

Side dishes

Jasmine rice
Creamy potatoes
Stewed vegetables with butter
Garlic couscous

Desserts

Variations of mini desserts Tiramisu
Chocolate mousse with passion fruit



PRAGUE

CATERING

BUFETY

Bufet Nicklaus

38 €

Appetizers

Belgian tartar with chopped salad and potato chips

Variation of international cheeses with fig chutney and marinated nuts in honey

Selection of Italian and Spanish sausages with Olives

Soup

Mushroom cream with potato straw

Salads

Chopped leaves with smoked duck breast and port wine reduction

Marinated beetroot with goat cheese parfait and rucola

Greek salad with feta cheese and kalamata olives

Main courses

Tournedos of beef sirloin with pepper sauce

Pork tenderloin with calvados sauce and apples

Cod saltimbocca

Chicken breasts in red curry and coconut milk

Chicken and pork cocktail steaks

Side dishes

Grilled tuscan vegetables

Potato purée

Saffron jasmine rice

Mashed grenaille potatoes

Potato gnocchi with sage butter

Desserts

Chocolate brownies with caramel nuts

Raspberry mousse

Variation of macarons

Vanilla profiteroles

Buffets served only to more than 20 people.

DRINK PACKAGE

Welcome drink package A: sekt Bohemia or orange juice / 1dl sekt/2 dl juice

2,80 €

Welcome drink package B: prosecco or orange juice / 1dl sekt/2 dl juice

3,60 €

Drink package 2 [non alcoholic drink, beer or wine]

5 €

Drink package 3 [non alcoholic drink, beer or wine, coffee]

7 €

Open bar A: coffee, tea, non-alcoholic beverages, beer, wine

· 1 hour

9 €

· 2 hours

15 €

· 3 hours

20 €

· 4 hours

25 €

Open bar B: soft drinks, beer, wine, selected alcohol [whiskey, rum, tequila, vodka, gin]

13 €

· 1 hour

23 €

· 2 hours

38 €

· 3 hours