



BANQUETING OFFER



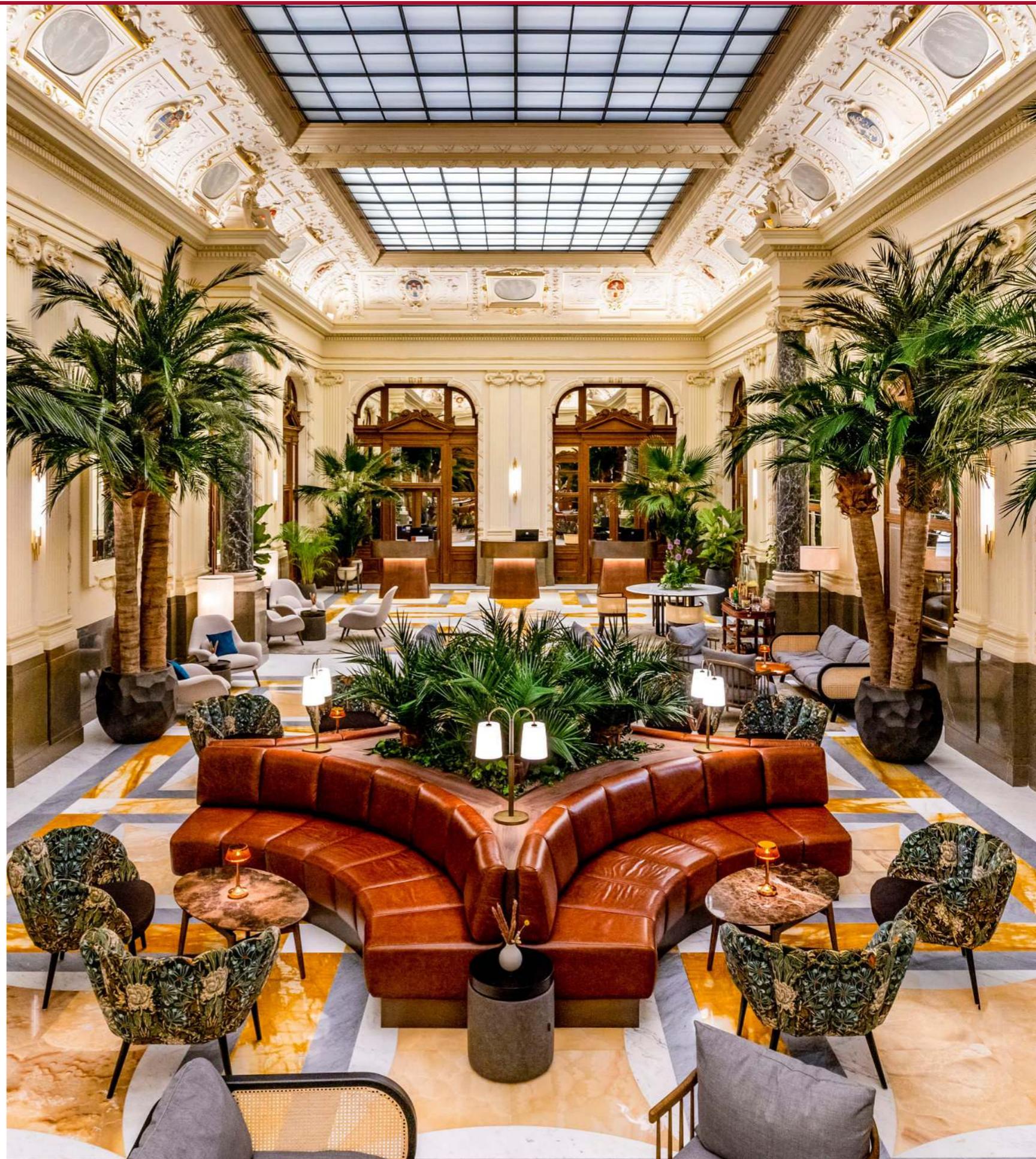
TH COLLECTION

PRAGUE CARLO IV



Elevate your events with us

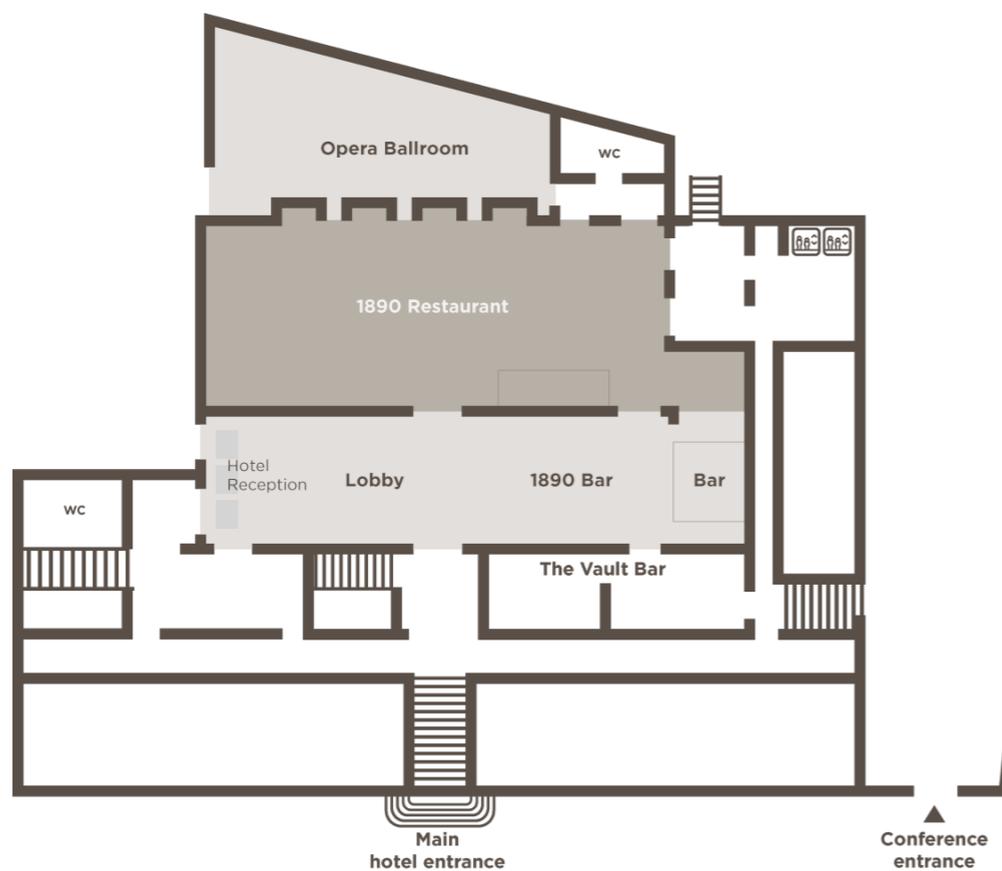
NH Collection Prague Carlo IV provides exceptional facilities for conferences, business meetings, and social events. The hotel features six flexible, high-tech meeting rooms that can accommodate a wide range of functions, from creative sessions for small groups to board meetings, social events, product launches, or full-scale conferences for up to 220 guests. Moreover, the conference level offers a dedicated entrance, ensuring added convenience for participants. The expansive outdoor courtyard is also available, making it a popular choice for summer events or refreshing open-air coffee breaks.





Floorplans

Lobby



Conference floor





Meeting rooms capacity

MEETING ROOM NAME	DIMENSIONS m ft	AREA m ² ft ²	HEIGHT m ft	 Banquet	 Boardroom	 Classroom	 Cabaret	 Cocktail	 U-Shape	 Theatre	DAYLIGHT
Aida	13.1 x 31 x 5.95 43 x 101 x 20	293 3154	3.7 12	144	60	134	110	200	60	220	-
Carmen	20.6 x 6.38 68 x 21	131.5 1416	3.26 11	64	40	60	54	120	44	90	Yes
Opera	13.5 x 22.9 x 7.54 44 x 75 x 25	233 2508	5.2 (3.5) 17 (11.5)	150	54	120	90	150	50	180	-
Tosca	17.7 x 6.7 58 x 22	118.6 1277	4.4 15	64	35	54	48	100	40	104	-
Turandot	7.18 x 4.86 23 x 16	35 377	3.17 10	-	10	-	-	-	-	-	Yes
Traviata	7.5 x 4.86 24 x 16	36.5 393	3.24 11	-	10	-	-	-	-	-	Yes
Foyer	18.49 x 7.25 60 x 24 + 59 x 19	134 + 103 1442 + 1109	4.4 15	50	-	-	-	120	-	-	Yes
Courtyard	18 x 5.72 60 x 24 + 59 x 19	349 3757	-	50	-	-	-	200	-	-	Yes
The Vault	8 x 5 + 6.2 x 2.7 26 x 16 + 20 x 9	40 + 17.74 430 + 191	4.4 15	10	10	-	-	25	-	-	-

Management reserves all rights. Capacities are subject to change.

Professional AV equipment available on request and for a fee.



Working Breakfast

CONTINENTAL BREAKFAST - €17

COLD ITEMS

- Coffee, tea, mineral water and orange juice
- Freshly sliced tomatoes, cucumber and salad leaves
- Selection of sliced breakfast hams and cheeses
- Assorted breads, rolls, butter, cheese spread and margarine

SWEET ITEMS

- Assorted Danish pastries and croissants
- Fruit yoghurt pots
- Freshly sliced fruit salad

FULL BREAKFAST - €25

COLD ITEMS

- Coffee, tea, mineral water and orange juice
- Freshly sliced tomatoes, cucumber and salad leaves
- Selection of sliced breakfast hams and cheeses
- Assorted breads, rolls, butter, cheese spread and margarine

WARM ITEMS

- Grilled tomatoes, bacon, scrambled eggs, breakfast sausages,
- American pancakes with maple syrup

SWEET ITEMS

- Assorted Danish pastries and croissants
- Fruit yoghurt pots
- Freshly sliced fruit salad





Coffee Breaks

ARRIVAL - from €7

OPTION A - €7

- Selection of teas and coffee
- Fruit juices
- Still and sparkling water

OPTION B - €10

- Selection of teas and coffee
- Fruit juices
- Still and sparkling water
- Assorted Danish breakfast pastries

OPTION C - €12

- Selection of teas and coffee
- Fruit juices
- Still and sparkling water
- Assorted Danish breakfast pastries
- Seasonal sliced fruits

GLUTEN & DAIRY FREE - €20

- Selection of teas and coffee
- Nut cake
- Fruit juices
- Still and sparkling water
- Seasonal sliced fruits

MID-MORNING - €17

OPTION A

- Croissant with ham & tomato
- Warm pan chocolate
- Mini apple strudel
- Strawberry yoghurt pots
- Seasonal whole fruits

OPTION B

- Baguette with cheese & pickles
- Pink mini donuts
- Mini croissants with almond butter
- Fruit smoothie shots
- Seasonal sliced fruits

OPTION C

- Croissant with turkey ham & cranberry
- Warm raisin rolls
- Poppy seed cake
- Granola honey yoghurt pots
- Seasonal whole fruits

GLUTEN & DAIRY FREE

- Gluten free open sandwich with ham and tomato
- Ginger cake
- Mini muffins
- Almond milk and banana smoothies
- Seasonal whole fruits

AFTERNOON - €17

OPTION A

- Grilled panini with ham and cheese
- Open sandwich with tuna and capers
- Chocolate brownie
- Peanut cookies
- Single marinated fruit
- Two seasonal whole fruits

OPTION B

- Vegetable frittata & tomato sauce
- Open sandwich with roast pork and apple
- Raspberry cheese cake
- Chocolate chip cookies
- Single marinated fruit
- Two seasonal whole fruits

OPTION C

- Jalapeno cheese poppers, tomato salsa
- Open sandwich with gouda and tomato
- Strawberry cheese cake
- Ginger bread cookies
- Single marinated fruit
- Two seasonal whole fruits

GLUTEN & DAIRY FREE

- Corn bread, pastrami, mustard and pickle
- Chocolate cake
- Mini fruit tarts
- Dried date balls
- Single marinated fruit
- Two seasonal whole fruits



Working Lunches | Bento Boxes - €28

LUNCH A

COLD ITEMS

- Marinated cheese salad
- Vegetable crudité and dip
- Mixed salad leaves
- Bread roll and butter

WARM ITEMS

- Marinated pork steak, grain mustard sauce
- Crushed potatoes in their skin
- Buttered green beans

SWEET ITEMS

- Chocolate brownie with salted caramel

LUNCH B

COLD ITEMS

- Marinated fish salad
- Vegetable crudité and dip
- Mixed salad leaves
- Bread roll and butter

WARM ITEMS

- Grilled chicken breast, dried tomato and pine nuts
- Buttered tagliatelle
- Steamed broccoli

SWEET ITEMS

- Apple pie with vanilla sauce

LUNCH C

COLD ITEMS

- Marinated ham salad
- Vegetable crudité and dip
- Mixed salad leaves
- Bread roll and butter

WARM ITEMS

- Grilled salmon with lemon butter
- Pearl barley risotto
- Fava beans

SWEET ITEMS

- Lemon tart with clotted cream

Please kindly note that this lunch option is only available in the meeting room for a maximum of 16 people. Each guest is served their lunch in a separate box, ensuring a focused and effective experience. This option is ideal for intensive think-tank sessions, board meetings, or where time is of the essence.



Roll-in Lunches - €30

OPTION A

COLD ITEMS

- Selection of freshly cut or marinated vegetables
- Assorted breads, oils, dressings, condiments
- Sliced cold cuts, mustards and pickles
- 2x composed seasonal salads of Chef's choice
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HOT ITEMS

- Garlic and thyme roasted chicken legs
- Steamed cod with capers and brown butter
- Penne pasta with parsley cream
- Creamy potatoes puree

DESSERT

- Apple Pie
- Strawberry cheese cake
- Whole seasonal fruits

OPTION B

COLD ITEMS

- Selection of freshly cut or marinated vegetables
- Assorted breads, oils, dressings, condiments
- Sliced cold cuts, mustards and pickles
- 2x composed seasonal salads of Chef's choice

HOT ITEMS

- Grilled pork neck with grain mustard sauce
- Roast turkey breast with saffron cream
- Ricotta tortellini with tomato pesto
- Crushed potatoes in their skin, parsley oil

DESSERT

- Caramel cake
- Poppy seed slice
- Whole seasonal fruits

OPTION C

COLD ITEMS

- Selection of freshly cut or marinated vegetables
- Assorted breads, oils, dressings, condiments
- Sliced cold cuts, mustards and pickles
- 2x composed seasonal salads of Chef's choice

HOT ITEMS

- Grilled chicken breast with Madeira wine sauce
- Braised pork shoulder with onion jus
- Gnocchi with butternut squash
- Garlic crushed potatoes

DESSERT

- Chocolate cake
- Plum pie
- Whole seasonal fruits

Please kindly note that this light lunch option is available in the meeting room, for a maximum of 18 people, or a conference foyer for a maximum of 40 people and is served in a buffet style.



Plated Menus - Three-course - Lunch or Dinner - €45

OPTION A

Appetizer

Czech potato mushroom soup
with garlic croutons

Main course

Chicken supreme creamy potato purée, glazed
carrots, meat jus

Dessert

Selection of homemade sorbets & ice cream

OPTION B

Appetizer

Feta cheese, tomatoes & mint,
oregano leaves & croutons

Main course

Baked trout, poached leeks & tagliatelli with
Hollandaise sauce

Dessert

Dark chocolate delice, passion fruit & cacao tuille

OPTION C

Appetizer

Beef consommé with liver dumplings

Main course

Slow roasted pork belly, celeriac purée,
caramelized apples

Dessert

Warm apple strudel, vanilla sauce

Please kindly note that we offer the Three-Course plated menu as Chef's Choice option too for €41. The exact menu for Chef's Choice option is available at least 48 hours before the event.



Plated Menus - Four-course - Lunch or Dinner - €55

OPTION A

Cold appetizer

Chicken liver pate, candied pear, rosehip jam

Warm appetizer

Czech potato mushrooms soup, garlic croutons

Main course

Beef goulash, Karlsbad dumplings,
pickled red onion

Dessert

Warm apple strudel, vanilla sauce

OPTION B

Cold appetizer

Salt cured salmon, peas purée,
brown bread crumble

Warm appetizer

Cream of leek soup

Main course

Chicken supreme, creamy potato purée, glazed
carrots, meat jus

Dessert

Selection of homemade, sorbets & ice cream

OPTION C

Cold appetizer

Mozzarella, marinated cherry tomatoes,
rucola leaves

Warm appetizer

Chicken consommé, ricotta tortellini

Main course

Pan-fried salmon, pearl barley risotto,
fava beans & butter sauce

Dessert

Dark chocolate delice, passion fruit &
cacao tuille



Plated Menus - Five-course - Lunch or Dinner - €60

OPTION A

Cold Appetizer

Beef carpaccio, confit shallots & salted egg yolk, white truffle oil

Soup

Poultry consommé, liver dumplings

Warm Appetizer

Seared sea bass, saffron risotto & parsley purée

Main course

Corn-fed chicken supreme, chickpeas ragout, pumpkin purée, red pepper oil

Dessert

Punch cake, sultanas & icing sugar

OPTION B

Cold Appetizer

Feta cheese with tomatoes & mint, oregano leaves & croutons

Soup

Cream of white bean, fried onion oil

Warm Appetizer

Confit salmon, cauliflower purée & fennel salad

Main course

Pan-seared duck breast, potato dumplings, red cabbage toasted chestnut

Dessert

Homemade buns, vanilla sauce & dark rum baked almonds

OPTION C

Cold Appetizer

Vitello tonnato, capers, tuna sauce

Soup

Chicken consommé with ricotta tortellini

Warm Appetizer

Pike perch, peas purée & mint

Main course

Beef tenderloin, fondant potato, king oyster mushroom, veal jus & parsley oil

Dessert

Dark chocolate delice, passion fruit & cacao tuille



Chef's Choice Buffets

LUNCH BUFFET - €45

COLD ITEMS

- Selection of freshly cut or marinated vegetables
- Assorted breads, oils, dressings, condiments
- Charcuterie, mustards and pickles
- 2x Composed salads including at least 1 vegan
- 1x Appetizer either meat, fish, or cheese

HOT ITEMS

- 1x Poultry main course
- 1x Meat main course
- 1x Fish or Vegetarian main course
- 2x Side dishes - rice-potato-grain
- 1x Pasta with sauce main course
- 1x Seasonal vegetable

DESSERTS

- 2x Individual desserts
- 2x Cakes-tarts-pie-other
- Seasonal fruits

DINNER BUFFET - €55

COLD ITEMS

- Selection of freshly cut or marinated vegetables
- Assorted breads, oils, dressings, condiments
- Charcuterie, mustards and pickles
- 2x Composed salads including at least 1 vegan
- 1x Appetizer either meat, fish, or cheese

HOT ITEMS

- 1x Poultry main course
- 1x Meat main course
- 1x Fish main course
- 1x Vegetarian main course
- 2x Side dishes -rice-potato-grain
- 1x Pasta with sauce main course
- 1x Seasonal vegetable

DESSERTS

- 3x Individual desserts
- 3x Cakes-tarts-pie-other
- 1x Sliced fruits
- Seasonal fruits

COFFEE BREAK - €17

MID MORNING

- Sandwich
- Croissant or Danish pastry
- 1x Sweet pastry or cake
- Smoothies or yoghurt pots
- Seasonal whole fruits

AFTERNOON

- 1x Warm savoury item
- 1x Open-faced sandwich
- 1x Sweet pastry or cake
- 1x Homemade cookie
- 1x Single marinated fruit
- Seasonal whole fruits

THREE-COURSE PLATED MENU - €41

- 1x Appetizer
- 1x Main Course
- 1x Dessert

Please kindly note that exact menu is available at least 48 hours before the event.



Buffets

INTERNATIONAL A - €58

COLD ITEMS

- Selection of freshly cut or marinated vegetables
- Assorted breads, oils, dressings, condiments
- Charcuterie, mustards and pickles
- Wild rice salad, crab sticks and chilli
- Greek salad with feta, mint and olives
- Marinated calamari with lemon and chilli

HOT ITEMS

- Roasted pork neck with grain mustard sauce
- Chicken roulade with spinach
- Pike perch with capers and cherry tomatoes
- Soya meat with mushrooms
- Gnocchi with butternut squash
- Crushed potatoes in their skin, parsley oil
- Green beans with butter

DESSERTS

- Chocolate cake
- Lemon tart
- Plum pie
- Raspberry mousse pots
- Whole seasonal fruits

INTERNATIONAL B - €58

COLD ITEMS

- Selection of freshly cut or marinated vegetables
- Assorted breads, oils, dressings, condiments
- Charcuterie, mustards and pickles
- Individual salads
- Potato salad with pickled herrings
- Beetroot and creamed cheese pumpkin seeds
- Broad beans salad, red peppers, crispy bacon

HOT ITEMS

- Beef steak with pepper sauce and fried onion rings
- Roast turkey breast with saffron cream
- Soya meat casserole with caramelised onion
- Grilled trout with parsley oil and lemon
- Mashed potatoes with fried onions
- Ricotta tortellini with tomato pesto
- Roasted cauliflower

DESSERTS

- Apple pie
- Strawberry cheese cake
- Vanilla profiteroles
- Coconut panna cotta
- Whole seasonal fruits

INTERNATIONAL C - €68

COLD ITEMS

- Selection of freshly cut or marinated vegetables
- Assorted breads, oils, dressings, condiments
- Charcuterie, mustards and pickles
- Individual salads
- Smoked salmon, potato salad, dill
- Mini Nicoise salad, eggs and tuna
- Shredded beef with teriyaki sauce
- Smoked tempeh on rice noodle
- Blood sausage with apple compote

HOT ITEMS

- Carving Station - Slow roast Prague smoked ham
- Roasted veal shoulder with white port wine
- Cod fish with roasted cherry tomatoes
- Pan fried chicken breast, caramelized onion, thyme
- Rice pilaf with raisons and almond
- Braised chickpeas with aubergine and cumin
- Crushed potatoes in their skin, parsley oil
- Cinnamon glazed carrots

DESSERTS

- Carrot cake
- Raspberry delice
- Lemon meringue pie
- Sacher cake
- Crème caramel
- Marinated fruit salad

Please kindly note, that International A and B Buffets are recommended for a minimum of 30 people, International C Buffet for a minimum of 45 people.



Buffets - €55

CLASSIC CZECH

COLD ITEMS

- Selection of freshly cut or marinated vegetables
- Assorted breads, oils, dressings, condiments
- Czech charcuterie
- Pork liver pate red current jam
- Selection of cured and pickled fish
- Regional cheeses
- Mustard, pickles and horseradish
- Czech potato salad
- Vegetable salad with eggs & mayonnaise

HOT ITEMS

- Traditional beef goulash
- Slow roasted duck with caraway seeds
- Herb marinated pork neck with sauerkraut
- Grilled pike perch with lemon butter sauce
- Assorted steamed dumplings
- Braised red cabbage
- Halušky with Slovakian sheep cheese
- Steamed seasonal vegetables
- Mashed potatoes with buttered barley
- Selection of assorted sauces

DESSERTS

- Apple strudel
- Marble cake
- Caramel cake
- Poppy seed cake
- Pancakes with blueberry
- Whole seasonal fruits

GRILL

COLD ITEMS

- Selection of freshly cut or marinated vegetables
- Assorted breads, oils, dressings, condiments
- Charcuterie, mustards and pickles
- De-constructed Caesar salad
- Pickled red cabbage with pineapple
- Baby potato and parsley salad
- Coleslaw salad
- Guacamole & salsa

HOT ITEMS

- Chilli and thyme pork ribs
- Spicy marinated chicken thighs
- Herb marinated flank steak
- Traditional Czech grill sausages
- Salmon fillet in banana leaf
- Vegan sausages or vegan burger
- Baked potatoes in butter & cream cheese
- Mac and cheese

DESSERTS

- Chocolate brownie
- Red velvet cake
- Oranges in caramel
- Pecan pie
- Watermelon salad

Please kindly note, that Classic Czech Buffet is recommended for a minimum of 45 people, Grill Buffet for a minimum of 30 people.





Special Diet Buffets - €55

VEGETARIAN & VEGAN

COLD ITEMS

- Selection of freshly cut vegetables and leaves
- 5x assorted marinated vegetables
- Selection of breads, oils, dressings, condiments
- Mushroom pate with almonds
- Cheese pastika
- Hummus, baba ganoush and assorted dips
- Greek salad with feta cheese and mint
- Wild rice salad, dried fruits and nuts and herbs

HOT ITEMS

- Nut roast Wellington, mushroom sauce
- Vegetable tagine with tofu, apricots and cinnamon
- Braised chickpeas with aubergine and cumin
- Smoked tempeh with Chinese cabbage
- Penne pasta with vegan basil pesto
- Herb crushed potatoes in their skin
- Steamed jasmine rice
- Seasonal sautéed vegetables

DESSERTS

- Selection of marinated dried fruits
- Carrot cake with dairy free cream
- Agar and coconut panna cotta
- Chocolate and avocado mousse
- Mini apple crumble

VEGAN

COLD ITEMS

- Selection of freshly cut vegetables and leaves
- 8x assorted marinated vegetables
- Selection of breads, oils, dressings, condiments
- Rice paper rolls with mango, papaya, noodles
- Hummus, baba ganoush and assorted dips
- Wild rice salad, dried fruits and nuts and herbs
- Brown bean salad with roasted pepper sauce

HOT ITEMS

- Braised seitan with mushrooms in onion sauce
- Vegetable tagine with tofu, apricots and cinnamon
- Braised lentils with coconut
- Smoked tempeh with Chinese cabbage
- Potato gnocchi, cherry tomatoes and pumpkin
- Herb roasted baby potatoes
- Couscous with roasted vegetables and raisins
- Seasonal sautéed vegetables

DESSERTS

- Selection of marinated dried fruits
- Dairy free chocolate tart
- Dried fruit sponge cake
- Ginger cake
- Mini fruit tarts

HALAL

COLD ITEMS

- Selection of freshly cut or marinated vegetables
- Assorted breads, oils, dressings, condiments
- Hummus, baba ganoush and assorted dips
- Bulgur wheat salad with parsley and tomatoes
- Pasta salad with white cheese and herbs
- Brown bean salad with roasted pepper sauce

HOT ITEMS

- Braised lamb rogan with tomatoes and cardamon
- Roasted chicken thighs with lemon and green olives
- Baked cod fish with plum tomatoes and chilli
- Tumbet ratatouille with potatoes
- Braised chickpeas with aubergine and cumin
- Potato gnocchi, cherry tomatoes and pumpkin
- Steamed basmati rice
- Seasonal sautéed vegetables

DESSERTS

- Chocolate cake
- Lemon tart
- Plum pie
- Raspberry mousse pots
- Whole seasonal fruits



Canapés

COLD - €4 / piece

- Rice paper rolls daikon and tuna
- Tuna sashimi with rice and pickled ginger
- Tuna, green beans, olives
- Salt cured salmon with cauliflower purée
- Poached salmon on fennel salad
- Salmon on rice noodles, sweet soy sauce
- Smoked salmon cream cheese on crostini
- Smoked salmon on spinach egg tart
- Sweet cured beef and rye bread
- Bresaola dried tomato and crostini
- Prague ham and celeriac salad
- Smoked duck on mustard fruits

WARM - €5 / piece

- Chicken satay with peanut sauce
- Grilled chicken skewer with kimchi
- Spicy chicken wings with honey and sesame
- Chicken roulade with spinach and pine nuts
- Warm seared beef on celeriac purée
- Beef skewer with teriyaki sauce
- Mini beef Wellington on caremelised onion
- Salmon on spinach potato soup
- Confit salmon on poached daikon
- Salmon and red pepper frittata
- Tiger prawn in coconut tempura, red chilli jam
- Cod in sesame panko with ginger
- Crispy pork belly with apple purée
- Deep fried mushroom with blood sausage

SWEET - €4 / piece

- Fruit tarts with vanilla
- Chocolate mousse cups
- Pistachio creme rolls
- Eclaires
- Raspberry jelly cubes
- Vanilla rum profiteroles
- Chocolate and coconut cubes
- Macarons
- Chocolate delice
- Chocolate pralinées
- Chocolate truffles

VEGAN & VEGETARIAN - €5 / piece

MIX OF WARM & COLD

- Rice paper roll with daikon and papaya
- Rice paper roll shiitake mushroom & noodles
- Roasted beetroot with goats cheese purée
- Grilled aubergine with feta
- Crispy seitan with hoisin & spring onion
- Baba ganoush with pitta crisps & almonds
- Smoked tempeh on rice noodles
- Mushroom pate on crostini
- Arancini with pearl barley & vegan cheese
- Crispy tofu with satay sauce
- Tempura vegetables and chilli sauce
- Falafel with tahini sauce

BAR SNACKS - €5 / piece

MIX OF WARM & COLD

- Nachos chips, guacamole, salsa V
- Calamari rings with aioli
- Falafel with tahini garlic sauce V
- Tempura vegetables and chilli sauce V
- Spicy buffalo chicken wings, blue cheese dip
- BBQ baby back pork ribs with sesame seeds
- Crispy spring rolls with sticky sweet soya sauce
- Arancini with pearl barley & vegan cheese V
- Pulled pork burger caramelised onion
- Chicken pitta bread pockets
- Sliced ham and cheese panini



Sandwiches - €8 / piece

SANDWICHES

- Prague ham, pickled cucumber, grain mustard
- Ham, Gouda, tomato & Dijon
- Egg mayo & mustard cress
- Tuna & mayonnaise
- Smoked salmon, cream cheese, cucumber
- Hummus and cucumber V
- Turkey ham & Gouda

BAGUETTES

- Serrano ham, Manchego & tomato
- Grilled vegetables and pesto V
- Parma ham & mozzarella, basil mayo
- Smoked salmon, cream cheese, cucumber
- Smoked mackerel & cucumber
- Camembert and marmalade

TORTILLA WRAPS, PANINI, PITTA

- Smoked salmon & cream cheese wrap
- Chicken Caesar with romaine lettuce
- Mexican chicken and guacamole wrap
- Red kidney bean and sweet peppers pitta V
- Hummus and salad pitta V
- Ham & cheese panini

SMALL KAISER ROLLS

- Prague ham, pickled cucumber, grain mustard
- Ham, Gouda, tomato & dijon
- Egg mayo & mustard cress
- Tuna & mayonnaise
- Smoked salmon, cream cheese, cucumber
- Hummus and cucumber V
- Turkey ham & Gouda





Takeaway Boxes

BREAKFAST BOX - SANDWICH - €18

- Multi-grain baguette ham & cheese
- Two Danish pastries
- Muesli bar
- Plain white yoghurt
- Marmalade or jam
- Two pieces of whole fruit
- Still water - 0,5 l
- Fruit juice - 0,2 l
- Cutlery and napkin

BREAKFAST BOX - CONTINENTAL - €20

- Platter with turkey ham
- Sliced salami, Gouda, Brie
- Tomatoes, cucumber
- Hard boiled egg
- 2x bread rolls, margarine and butter
- 2x croissant, marmalade or jam
- Muesli bar
- Green apple
- Still water - 0,5 l
- Fruit juice - 0,2 l
- Cutlery and napkin

LUNCH BOX - SANDWICH - €25

- Club sandwich on toasted ciabatta
- Vegetable crudities
- Lays potato chips
- Chocolate brownie
- Green apple
- Still water - 0,5 l
- Fruit juice - 0,2 l
- Cutlery and napkin

LUNCH BOX - SALAD - €23

- Chicken Caesar salad
- Pasta and sun-dried tomato salad
- 2x bread rolls, margarine and butter
- Chocolate brownie
- Green apple
- Still water - 0,5 l
- Fruit juice - 0,2 l
- Cutlery and napkin



Buffet Enhancements

ACTION STATIONS - €15 / item

Action stations

- Caesar salad with grilled chicken
- Salad Niçoise, tuna, potato, olives & green beans
- Honey glazed Prague ham
- Beef Wellington with assorted sauces
- Herb & sea salt roasted rack of beef
- Whole salt crust sea bass
- Rigatoni pasta in whole Parmesan cheese
- Asian wok stir-fried noodles
- Hand rolled sushi and nigiri

BUFFET EXTRA - €5 / item

- French cheese selection, pickles, crackers, dried fruits
- Italian cheese selection, olives, grissini, grapes
- Dutch cheese selection, mustards, crackers, marmalade
- Spanish charcuterie, olives, tomato paste, aioli
- Italian charcuterie, olives, dried tomatoes, artichoke
- Smoked fish platter, horseradish, dill, bread and butter

COFFEE BREAK EXTRA - €4 / item

- Sliced fruits plates
- Single marinated fruits
- Whole fruits bowl
- Mixed dried fruits
- Crudities and sour cream dip
- Salted mixed nuts
- Unsalted nuts assortment
- Chocolate bonbons
- Children's candy selection

SWEET EXTRA - €8 / item

Action stations

- Nitrogen ice cream station
- Assorted ice cream display
- Chocolate fountain with marshmallows & fruits
- Candy floss machine
- French style crêpes, various toppings

MENU EXTRA - €5 / item

- Pre-appertizer sorbet and prosecco "Sgroppino"
- Pre-main course: Ederflower or lemon sorbet
- Amuse bouche: Salmon, Foie gras, Chef's surprise
- Selected cheeses with mustard, fruits and crackers

Please kindly note that for additional menus, including vegetarian or other special diet options, a consultation with our team is required to ensure availability and meet expectations.



Drink Packages

WELCOME - €8.5 (30 min) | €10 / HR

- Prosecco Brut, DOC Treviso Atmosphere, Cornaro
- Orange juice
- Mineral water (still and sparkling)

COMFORT - €20 + €9 / HR

- Selection of house wines
- Local bottled beers
- Soft drinks
- Mineral water (still and sparkling)
- Coffee and tea

PREMIUM €27 + €10 / HR

- Selection of premium wines
- Local bottled beers
- Soft drinks
- Mineral water (still and sparkling)
- Coffee and tea

EXCELLENT €40 + €11 / HR

- Selection of premium wines
- Local bottled beers
- International spirits
- Soft drinks
- Juice
- Mineral water (still and sparkling)
- Coffee and tea

UNLIMITED SOFT €10 / 4 HRS - €18 / 8 HRS

- Selection of coffee and tea
- Soft drinks
- Mineral water (still and sparkling)

Please kindly note that the basic price is always per person per first hour + the surcharge is also per person for each additional hour.



NH COLLECTION

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