

MAXIMUM
restaurant

Wedding offer

Season 2020



WELCOME DRINK

WELCOME DRINK 1

Prosecco Frizzante
Sparkling and still water
Orange juice OR homemade lemonade

CZK 75,-

WELCOME DRINK 2

Prosecco Valdobbiadenne
Sparkling and still water
Orange juice OR homemade lemonade

CZK 115,-

WELCOME DRINK 3

Aperol Spritz / Prosecco Frizzante
Sparkling and still water
Orange juice OR homemade lemonade

CZK 115,-

WEDDING CAKES on the cocktail tables

1kg = CZK 440,-

Mix of poppy, nut, apple, cottage cheese and plum cake

The size of one cake is about 3-4cm





CANAPÉS

**CANAPÉS – PRICE PER PIECE CZK 25,-
(min. 20 pieces from 1 type)**

Salmon roll with herb crème fraiche

Roastbeef roll with celery remoulade

Mini quiche with young leek, ham and Grana

Padano cheese

Tartlet with marinated mozzarella, basil pesto and
pine nuts

Goat cheese with honey and figs

Parma ham with honey melon

**CANAPÉS – PRICE PER PIECE CZK 30,-
(min. 20 pieces from 1 type)**

Quail egg in a truffle tapenade

Bresaola roll with arugula and dried tomato tapenade

Beef tartare with quail egg on white toast

Beef carpaccimi with celery remoulade on dark baguette

Smoked salmon wrapped in sesame with sweet mango chutney

Salmon with mango chili aioli on crispy crisps

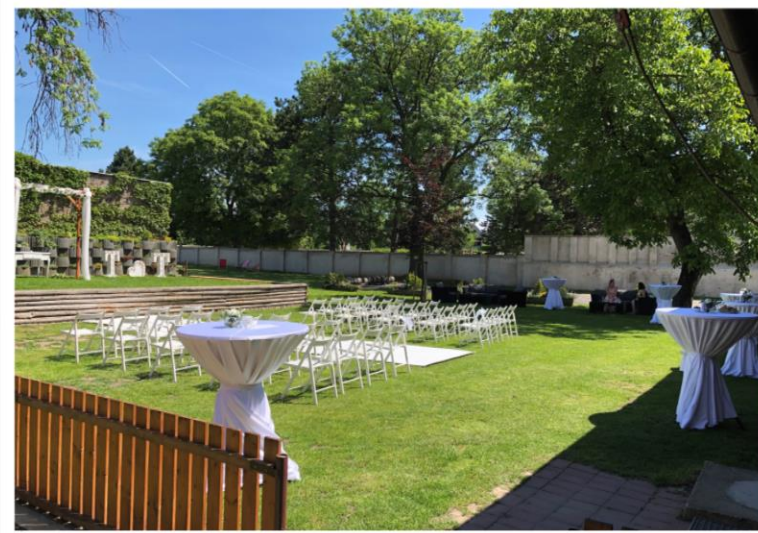
**CANAPÉS – PRICE PER PIECE CZK 35,-
(min. 20 pieces from 1 type)**

Veal tartare with crostina

Duck liver foie gras with orange-almond patty

Fallow deer carpaccimi in pepper crust with
celery remoulade and arugula

Stir-fried tuna with marinated radish on
white toast



WEDDING CEREMONY IN THE GARDEN

WOODEN CHAIR - brown, white, red, black

PRICE CZK 30,- / per piece

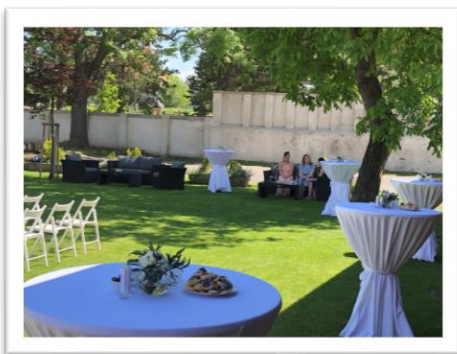


CEREMONY WOODEN TABLE - white

PRICE CZK 750,-

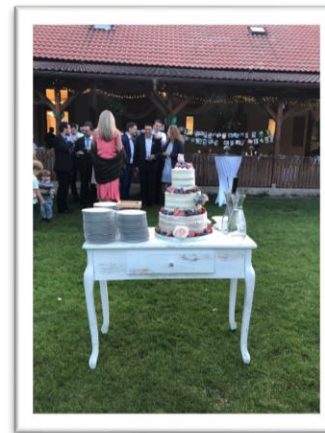
CEREMONY WOODEN GATE – without flower decoration

PRICE CZK 750,-



COCKTAIL TABLE – with tablecloth and ribbon

PRICE CZK 250,-





SERVED MENU

STARTER options

Ham roll with horseradish, lettuce, toast

Roastbeef on toasted bread with lettuce, mustard dressing

Salmon tartare with dill emulsion, bread chips

Fine duck pate in bacon with cranberry sauce

Beetroot salad with goat cheese, arugula, grapes, walnuts

Variation of lettuce with poached egg, mustard dressing, crispy bacon

SURCHARGE CZK 35,-

Appetizer trio - smoked salmon, Parma ham and a bouquet of green salads served in a glass pyramid

SURCHARGE CZK 50,-

Veal tartare with caraway chips, green salad, lovage aioli



SERVED MENU

SOUP options

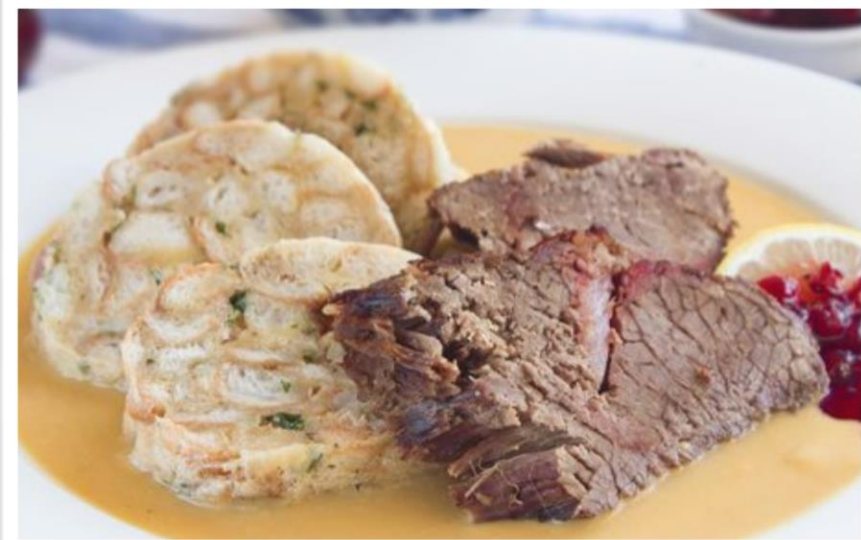
Beef broth with vegetables Julienne, homemade liver dumplings and noodles

Oxtail broth with vegetables, bun dumplings

Chicken broth with homemade noodles, vegetables, meat

COUVER – banquets and butter

SOUP IS SERVED IN THE SOUP TERRINE IN THE MIDDLE OF THE TABLE, THE MAIN TABLE IS SERVED



SERVED MENU

MAIN DISH option

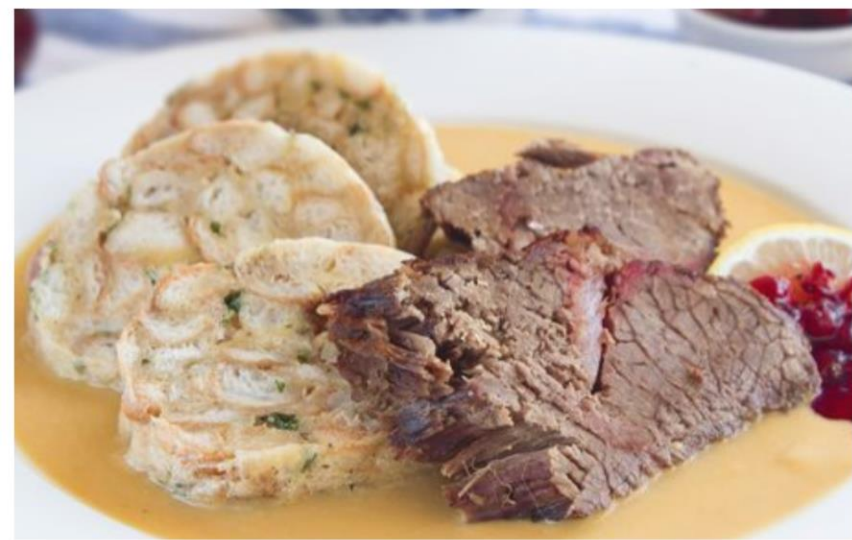
Roasted beef with sirloin sauce, Carlsbad dumplings, cranberries

Duck confit with red cabbage, potato blocks

Pork tenderloin in pancetta with demi glace, potatoes au gratin, glazed carrot

Roast duck breast with sweet potato purée, pea pods, demi glace with star anise

Norwegian salmon fillet with vierge sauce, potato purée with lime, wild broccoli



SERVED MENU

SURCHARGE CZK 50,- Beef neck bourguignon with mushrooms, bacon, pearl onions, ratté potatoes

SURCHARGE CZK 50,- Veal cheeks in red wine sauce with root vegetables ragout, potato purée

SURCHARGE CZK 175,- Lamb chops with herb crust, roasted cabbage, crispy bacon, potato terrine, demi glace

VEGETARIAN

Black beluga lentils with eggplant purée, roasted cabbage, tomato glaze

Linguine with roasted tomatoes in olive oil, garlic, mozzarella and basil



SERVED MENU

DESSERT option

Apple strudel with fruit coulis and whipped cream

Homemade pancakes with blueberries and sour cream

Trio of sorbets with marinated forest berries in port and cognac

Chocolate cup with caramel and chocolate, raspberry sauce, crème fraiche with vanilla

PRICE PER PERSON 3 COURSES

CZK 530,-

PRICE PER PERSON 4 COURSES

CZK 650,-



WEDDING CAKES

Discussed individually according to the requests aprox. CZK 150,- - CZK 200,- per person

Wedding cake delivered by a client – service fee CZK 20,- / per person

FILLINGS:

- Cottage cheese with raspberries (blueberries or peach compote, apricots)
- Chocolate mousse with cherries (raspberries or banana)
- Mascarpone light cream with raspberries or blueberries...
- Mascarpone with white chocolate, raspberries, blueberries or a layer of caramel
- Strawberry (the base is curd or sour cream)
- Cafe latte
- Coconut (raspberries or fruit jellies according to the offer)

FILLINGS:

- Raspberry (with pieces of raspberries, whole raspberries per request)
- Straciatella (sour cream or cottage cheese)
- Pudding with whipped cream eg with apricots or peaches
- Extra chocolate filling (ganage) is possible to add cherries, raspberries or coffee broth with Amaretto or other alcohol... Grand Marnier, Griotka

CORPUS:

- Vanilla, chocolate or walnut



BUFFET MENU

SALADS 100g / pp – CHOOSE 3 KINDS

Mixed vegetable salad with feta cheese

Caprese salad (mozzarella, tomatoes, basil, olive oil, balsamic)

Coleslaw cabbage salad

Variety of lettuce salads with mustard dressing, Parmesan shavings

Mix of salads, baby spinach, goat cheese, baked beetroot, caramelized pumpkin with coriander, mix of walnuts and peanuts

Caesar salad with crispy bacon, chicken, butter croutons, cheese shavings

Italiano Couscous - couscous, lettuce, mozzarella, sun-dried tomatoes, black olives, arugula, sunflower seeds

SELECTION OF PASTRY

STARTERS 130g / pp – CHOOSE 4 KINDS

Parma ham with honey melon

Marinated salmon Gravlax with mustard-dill sauce

Traditional beef tartare, toast fried in oil and dry, garlic - served in one portion

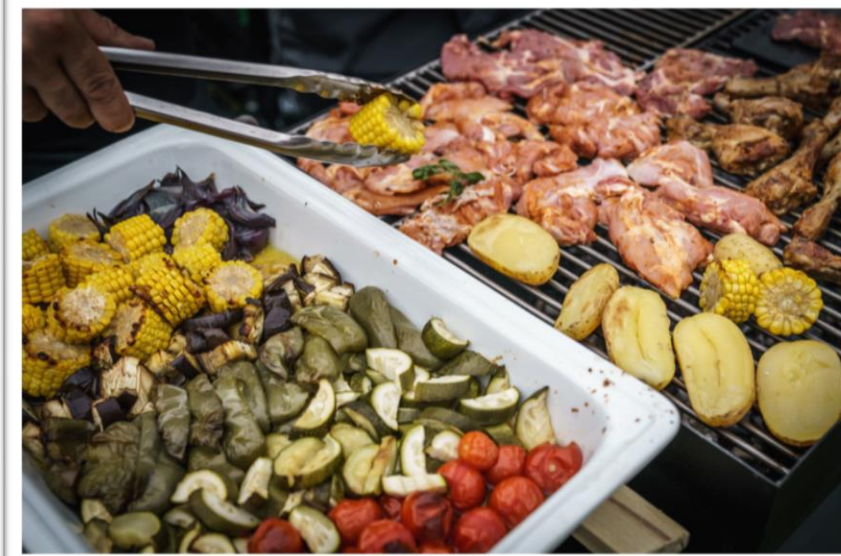
Salmon tartare with dill emulsion, bread chips - served in one portion

Selection of domestic and foreign sausages with pickled vegetables

Large selection of cheeses with onion and apricot chutney with nuts

Roastbeef with caramelized onion, horseradish dip

Spring rolls with vegetables and sweet and sour sauce with coriander



BUFFET MENU

MAIN DISHES (200g /pp) + SIDE DISHES MIN. 160g – CHOOSE MAX. 3 KINDS

Chicken or pork cutlets with Austrian potato salad OR mashed potatoes with young onion

Chicken strips with mashed potatoes with young onion OR potato puree

Confit of duck leg, red cabbage, Carlsbad dumplings

Roasted beef with sirloin sauce, Carlsbad dumplings, cranberries

Prague ham with traditional ingredients, mashed potatoes

Beef goulash with Viennese onion, Carlsbad dumplings

Pork tenderloin wrapped in pancetta with rosemary sauce, potatoes au gratin

Veal cheeks in red wine sauce with root vegetables ragout, potato purée

SURCHARGE CZK 40,-

VEGETARIAN OPTION

Penne with crushed tomatoes

Strigoli with basil pesto, parmesan cheese

Gnocchi with creamy mushroom sauce and parmesan

FISH

Grilled pikeperch with tomato glaze and potatoes au gratin **SURCHARGE CZK 45,-**

Grilled salmon with vierge sauce and potatoes au gratin **SURCHARGE CZK 45,-**

Trout in herbs **SURCHARGE 45,-**



BUFFET MENU

SWEET 100g/pp

Selection of fresh fruit

PRICE PER PERSON CZK 495,- / from 40 PERSONS
lower number of attendees will be calculated upon request

Other desserts, please, see the next page

Desserts delivered by a client – service fee CZK 30,-/ pp



BBQ

MEAT and FISH (250g /pp) – CHOOSE MAX. 4kinds

Marinated pork neck in herbs and garlic

Chicken pieces marinated in herbs

Beef burger, bacon, cheddar cheese, chilli mayonnaise, tomato

Chopped pork, caramelized onion, BBQ sauce

Shredded duck meat, roasted cabbage, lovage mayonnaise

White Nuremberg sausages

Grilled marinated camembert

Grilled pike perch with tomato glazé **SURCHARGE CZK 35,-**

Grilled salmon with vierge sauce **SURCHARGE CZK 35,-**

Herb marinated trout **SURCHARGE CZK 35,-**

VEGETARIAN

Portobello burger with dried tomato tapenade, arugula

SIDE DISHES min. 160g/pp – CHOOSE 3 kinds

Grilled vegetables

Bean pods with bacon and garlic

Corn cob

Roasted ratté potatoes with rosemary

Baked potato in foil with sour cream and garlic

French fries - potato and sweet potatoes served in paper cones

PRICE PER PERSON CZK 445,- / from 40 PERSONS

lower number of attendees will be calculated upon request



EXTRA MENU

100g MANUAL SLICING MACHINE – surcharge CZK 125,-

Italian and spanish sausages, salami, selection of cheeses

Italian pastry, picos and herbs, fig chutney, onion and apricot marmelade

3pieces / pp NIGIRI A MAKI SUSHI – surcharge CZK 115,-

ROASTED ham with traditional side dishes approx. 10kg – CZK 7.500,-

Whole roasted ham

Fresh horseradish with apples, mustard, pickled vegetable, cumin bread

WHOLE PIGLET with traditional side dishes approx. 25kg – CZK 18.000,-

Whole roasted piglet

Fresh horseradish with apples, mustard, pickled vegetable, cumin bread



EXTRA MENU

SWEET

DONUT WALL 1,5piece – CZK 35,-/pp

Selection of mini donuts served at the donut wall and stands

PANCAKES / WAFFLE BAR 1,5piece – CZK 80,-/pp

Classic or chocolate dough

Chocolate, maple sirup, cinnamon sugar, whipped cream, selection of marmelades

Chocolate and mixed sprinkles, chopped walnuts, almonds, fruit

CHOCOLATE FOUNTAIN (3kg / approx. 10-20 persons) – CZK 1500,-

fresh tropical and european fruits (3kg)

milk or white chocolate

SWEET BAR 120g – CZK 140,-/pp

(price includes stands, selection of glass vases etc...)

Chocolate mousse with forest berries

White and dark chocolate truffles

Pana Cotta with forest berries

Variation of chocolate and fruit mini desserts

Profiteroles

variation of macarons - **SURCHARGE CZK 25,- /pp**

Mini Pavlova with fruit - **SURCHARGE CZK 45,-/ pp**

variation of cup cakes - **SURCHARGE CZK 35,-/pp**



BEVERAGE MENU

TOAST before served menu

Prosecco Frizzante **CZK 55,- / 0,15l - pp**

Prosecco Valdobbiadenne **CZK 95,- / 0,15l – pp**

NON-ALCOHOLIC BEVERAGE PACKAGE unlimited consumption

Still and sparkling water with fresh mint and citrus

Homemade lemonade

Homemade ice tea

Orange and apple juice

Coca-cola, Coca-cola zero/light

Non-alcoholic beer Birell

Coffee and tea

PRICE PER PERSON CZK 190,-

ALCOHOLIC BEVERAGE PACKAGE unlimited consumption up to 10 hours

Still and sparkling water with fresh mint and citrus

Homemade lemonade

Homemade ice tea

Orange and apple juice

Coca-cola, Coca-cola zero/light

Beer Hubertus 10° + non-alcoholic Birell + red and white wine
+ Prosecco Frizzante

Coffee and tea

PRICE PER PERSON CZK 450,-

Pilsner Urquell 12° - **surcharge CZK 60,- / pp**



BEVERAGE MENU

on consumption

NON-ALCOHOLIC BEVERAGES

Still and sparkling water with fresh mint and citrus **CZK 50,-/l**

Homemade lemonade **CZK 80,-/l**

Homemade ice tea **CZK 80,-/l**

Orange and apple juice **CZK 80,-/l**

Coca-cola, Tonic etc **CZK 80,-/l**

BEER

Kozel 10°, Gambrinus 11° - **CZK 3000,- /** whole barrels will be charged / 50l

Non-alcoholic Birell – bottled – **CZK 35,- / 0,33l**

Pilsner Urquell 12° - **CZK 40,- / 0,5l**

WINE & SEKT – PRICE FROM CZK 245,-/BOTTLE

DESTILATES – PRICE FROM CZK 495,-/BOTTLE

CORCAGE FEE

own alcohol

Destilates **CZK 250,-/bottle**

Wine **CZK 120,-/bottle**



COCKTAILS

MOJITO /white rum, lime, fresh mint, cane sugar, soda/

CAIPIRINHA /Cachaca, lime, cane sugar/

COSMOPOLITAN /Vodka, triple sec, lime juice, cranberry juice/

CUBA LIBRE /white rum, lime, coca-cola/

GIN&TONIC /gin, tonic, cucumber/

STRAWBERRY DAIQUIRI /rum, strawberry puree, lime juice/

APEROL SPRITZ /Aperol, prosecco, sparkling water/

PRICE CZK 95,- per piece (minimum consumption 50 pieces)



SERVICES

PROPOSAL INCLUDES

Basic service for **served menu**- white / ivory fabric napkin, stainless steel

cutlery, glass

Seating by the straight or round tables, chairs Senta without any cover

Tables for buffets and bars

Using of specific technology for certain menu

PROPOSAL DOES NOT INCLUDE

Waiter after midnight - CZK 500,-/hour /per person

INVENTORY

WHITE CHAIR COVER FOR SENTA CHAIR

PRICE CZK 50,-

TIFFANY CHAIR including white under seat pillow

– gold, white, clear, silver

PRICE CZK 75,- / piece

QUEEN DESIGN CHAIR – clear, black

PRICE CZK 120,- / piece

WOODEN CHAIR- brown, white, red, black

PRICE CZK 30,- / piece

CEREMONY WOODEN TABLE - white

PRICE CZK 750,-

COCKTAIL TABLE - with tablecloth and ribbon

PRICE CZK 250,-





INVENTORY

SOFA CHESTERFIELD

3seats **PRICE CZK 2500,- / piece**

2seats and armchair **PRICE CZK 2000,-/ piece**

LEATHERETTE SOFA

PRICE CZK 750,-

RATAN FURNITURE – sofa, 2x armchair, conf.table

PRICE CZK 1650,- / set

FAT BOY

PRICE CZK 200,-

SUNBED

PRICE CZK 50,-

WINE WOODEN BARREL

PRICE CZK 400,-

HEATER – including bomb

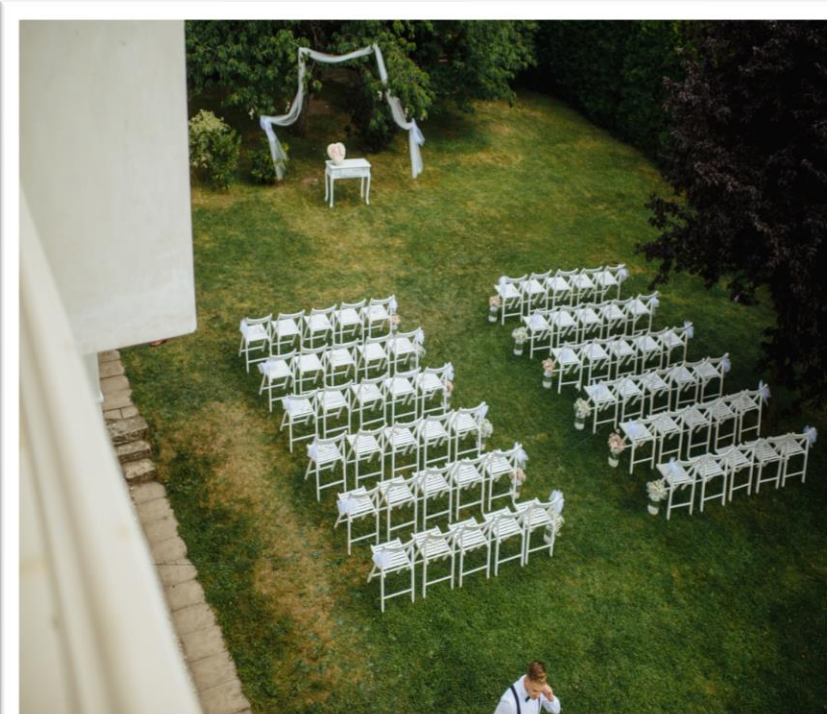
PRICE CZK 700,- / piece

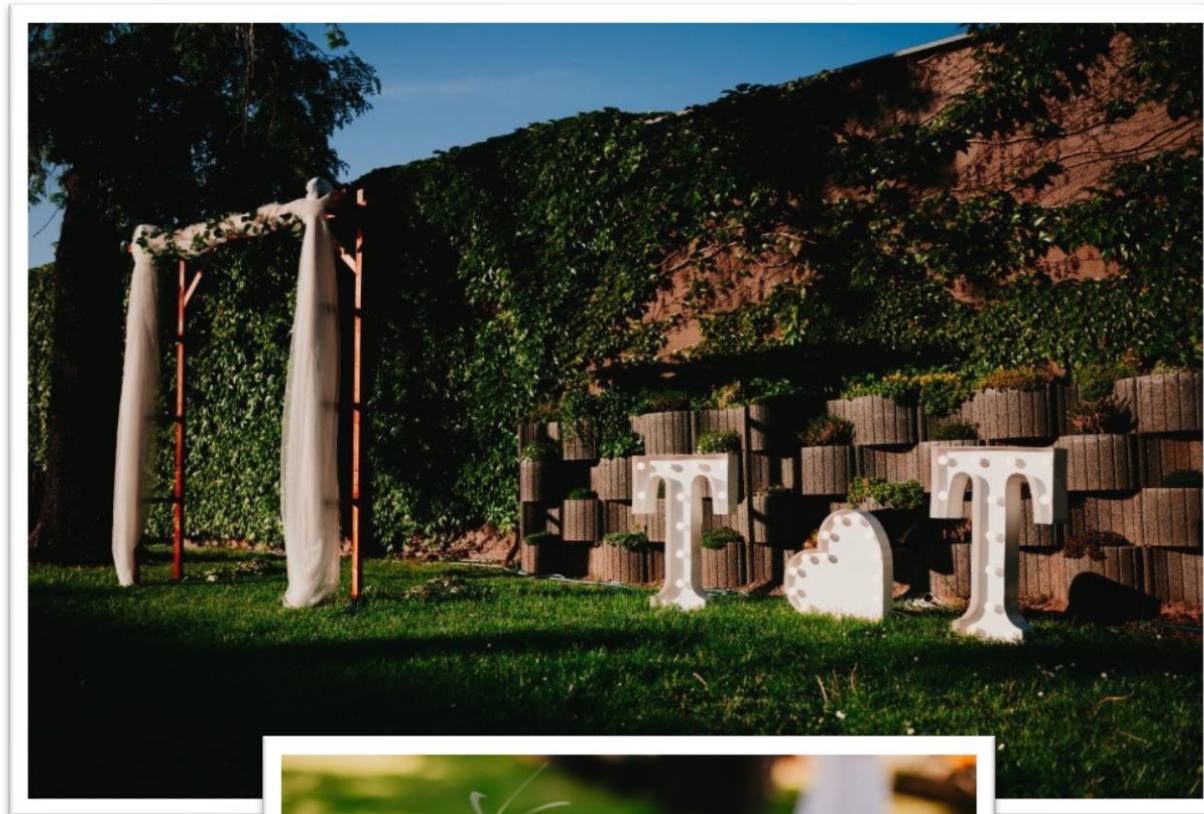
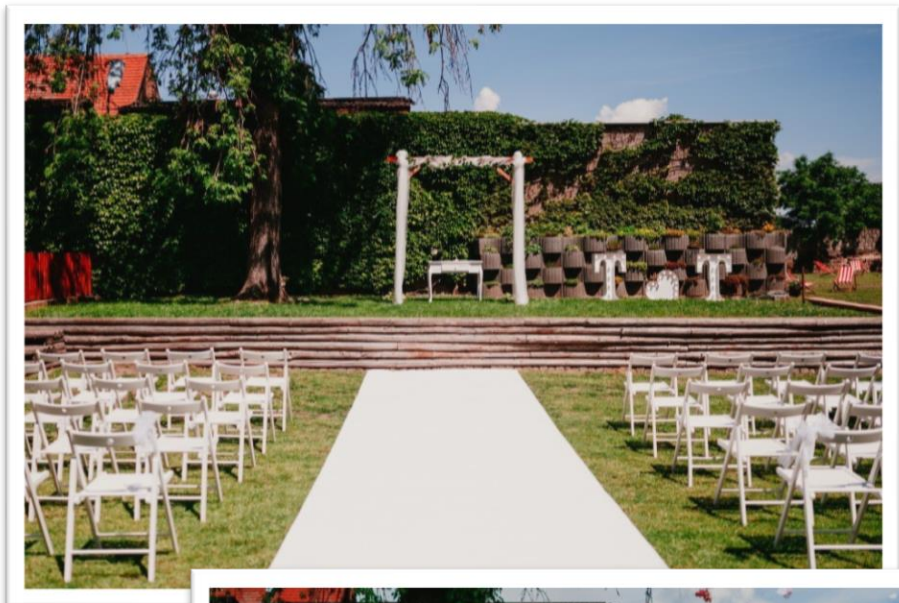
AUDIOSYSTEM – including microphone

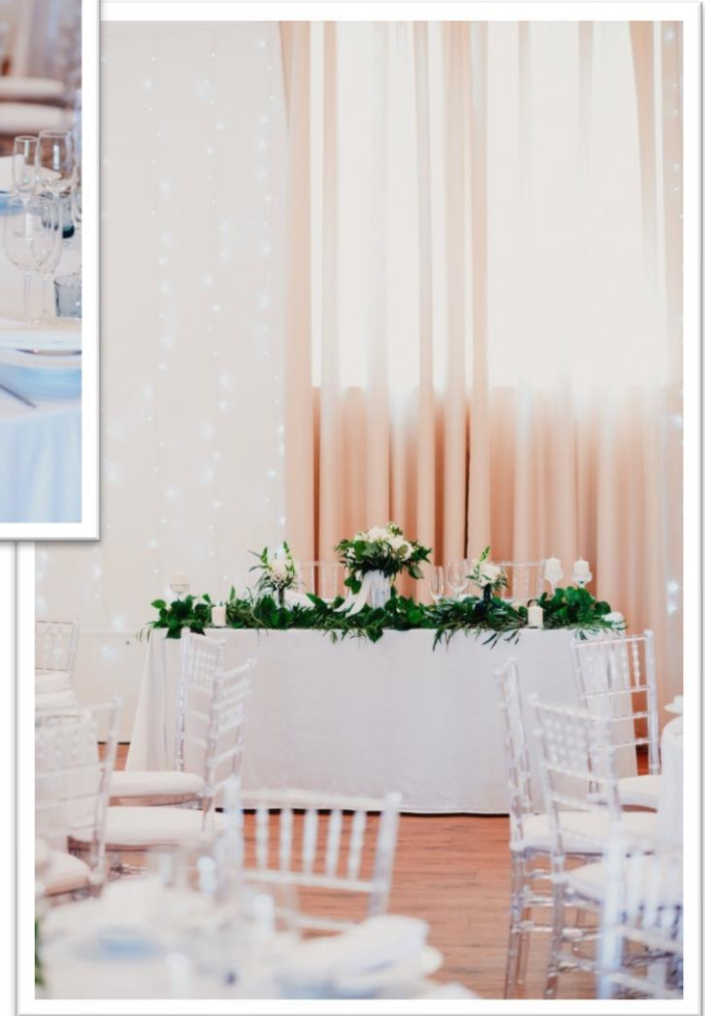
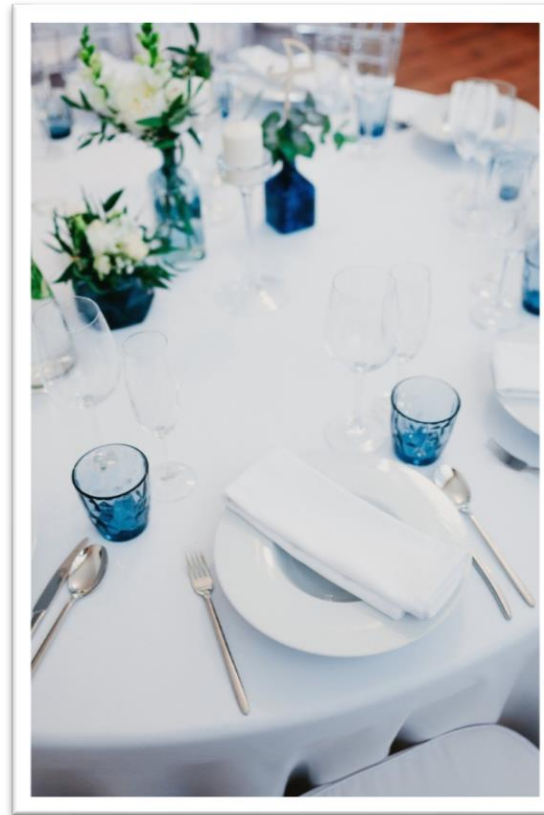
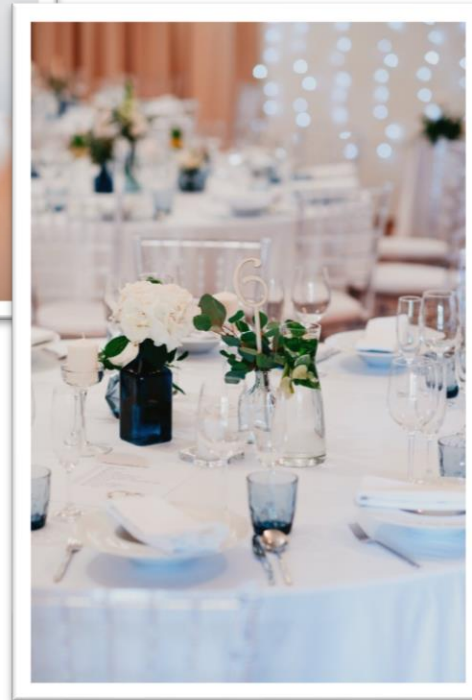
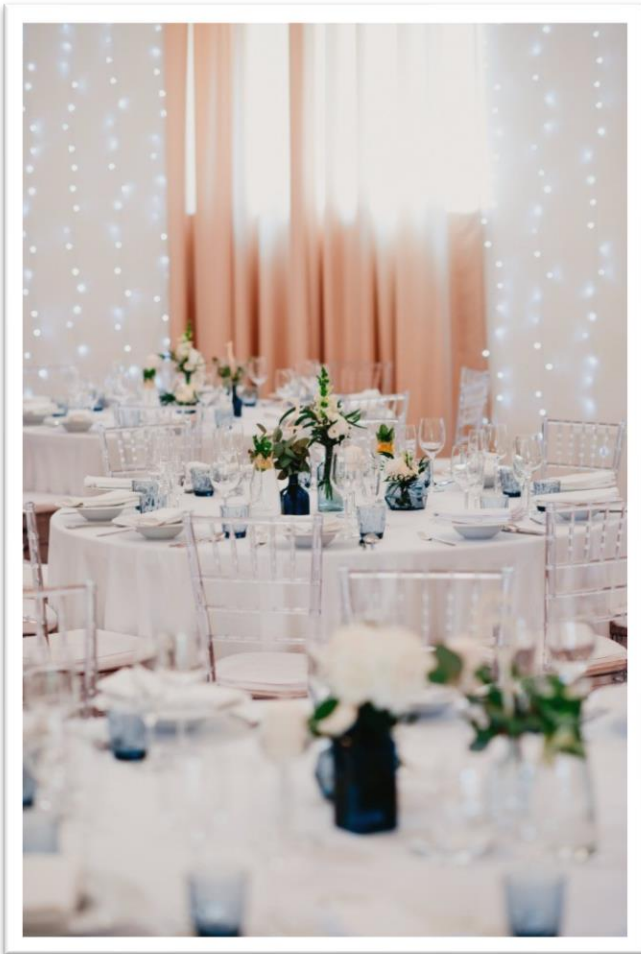
PRICE CZK 1000,-

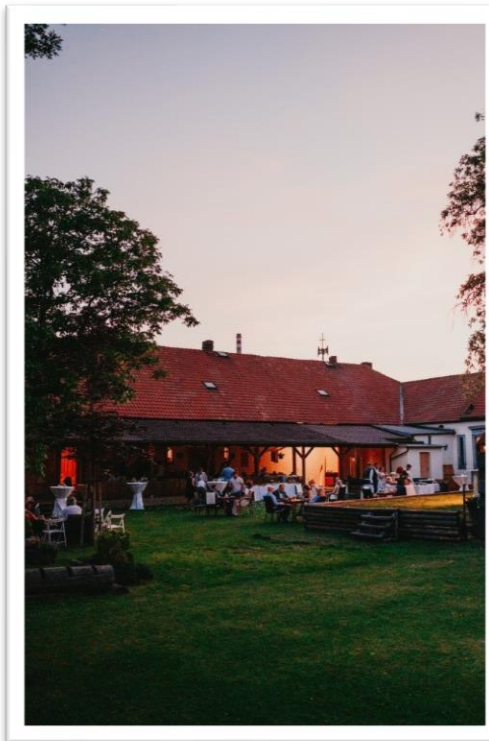
BOUNCY CASTLE

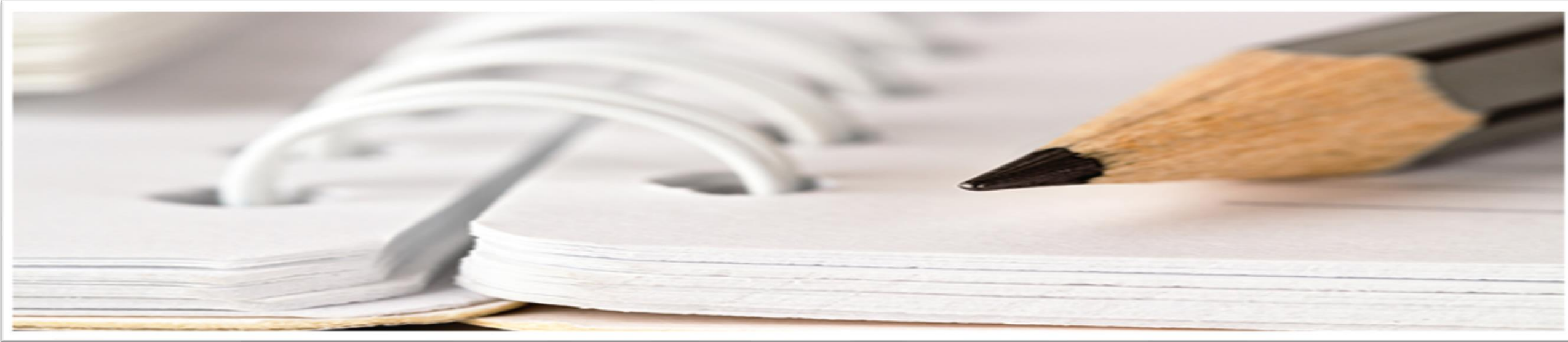
PRICE CZK 4000,-











CONTACT

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