

DOUBLETREE
by Hilton™
KOSICE

Conference Offer 2020



DoubleTree by Hilton Košice



Dear all,

we would like to thank you for your interest in considering the DoubleTree by Hilton Košice hotel for your upcoming program. DoubleTree by Hilton Košice hotel is located in the historical city center while only 15 minutes from the international Košice airport. There are 170 modern furnished and air-conditioned rooms from Standard Room and Deluxe Room and even exclusive and spacious Suite. DoubleTree by Hilton Košice hotel is due its spacious conference rooms an excellent choice for organizing your congress, training or any private party or ball. The meeting rooms with capacity up to 700 people are equipped with all necessary conference technology, are air-condition, with possibility of connecting into one large space or dividing into several smaller lounges.

DoubleTree by Hilton Košice is a hotel with a high standard of Hilton Worldwide service and our highly professional staff is ready to meet all your requirements.

Looking forward to your visit.

Adela Zakarová

Director of Sales & Marketing

EXCELLENT LOCATION

- In the city center, at the beginning of the pedestrian zone
- 5 minutes walk to the Cathedral of St. Elizabeth
- Near the shopping center Aupark

EXCELLENT ACCESS

- 15 minutes by taxi from the airport
- 10 minutes walk from the bus or train station

ROOMS & SUITES

Total number of 170 non smoking rooms including:

- 110 Standard Double and Twin Rooms
- 50 Deluxe Double and Twin Rooms
- 10 Suites including 2 Accessible Suites

FOR YOUR COMFORT

- Parking house with 180 parking lots
- Luggage storage
- Same-day laundry
- Hotel bellboy services
- Daily printings
- Room service
- Hotel safe

FOR YOUR FAMILY COMFORT

- Children menu
- Children beds
- Children lunch chairs

FOR YOUR PLEASURE

- Olive Tree Restaurant
- Café Slovan
- Smoking Lounge/Cigar Lounge
- Casino
- Shopping arcade

FOR YOUR WORK COMFORT

- 24-hour Business Center
- High speed Internet in the hotel
- Rental of meeting premises and audiovisual technic
- Fax
- Copy services/Printing of documents

FOR YOUR HEALTH AND RELAX

- 24-hour Fitness center
- Finnish Sauna
- Jacuzzi
- Individual massages

Accommodation



STANDARD ROOM (available 110 rooms)

Accommodation in the room with stylish furniture with area at least 21 sq. m. Along with comfortable and spatial solution and modern design, standard room category offers a room with shower or tub. Only non-smoking rooms available.

STANDARD ROOM offers you:

- Sleeping concept by DoubleTree by Hilton guarantees comfortable sleep
- Spacious desk with internet access 3 MB/s for free and premium internet 15 MB/s for Hilton Honors members for free
- Natural cosmetic by Crabtree & Evelyn with Verbena and Lavender de Provence collection
- Fast-boiling kettle with complimentary coffee and tea
- Iron with ironing plate
- Hair dryer and make-up mirror
- Secure safe
- Dressing gown and slippers upon request

DELUXE ROOM (available 50 rooms)

The Deluxe Rooms will provide guests with 28 sq. m of elegance. Along with comfortable and spatial solution and modern design, Deluxe room category offers a room with shower or tub. Only non-smoking rooms available.

DELUXE ROOM offers you:

- Sleeping concept by DoubleTree by Hilton guarantees comfortable sleep
- Spacious desk with internet access 3 MB/s for free and premium internet 15 MB/s for Hilton Honors members for free
- Natural cosmetic by Crabtree & Evelyn with Verbena and Lavender de Provence collection
- Fast-boiling kettle with complimentary coffee and tea
- Iron with ironing plate
- Hair dryer and make-up mirror
- Secure safe
- Dressing gown and slippers upon request

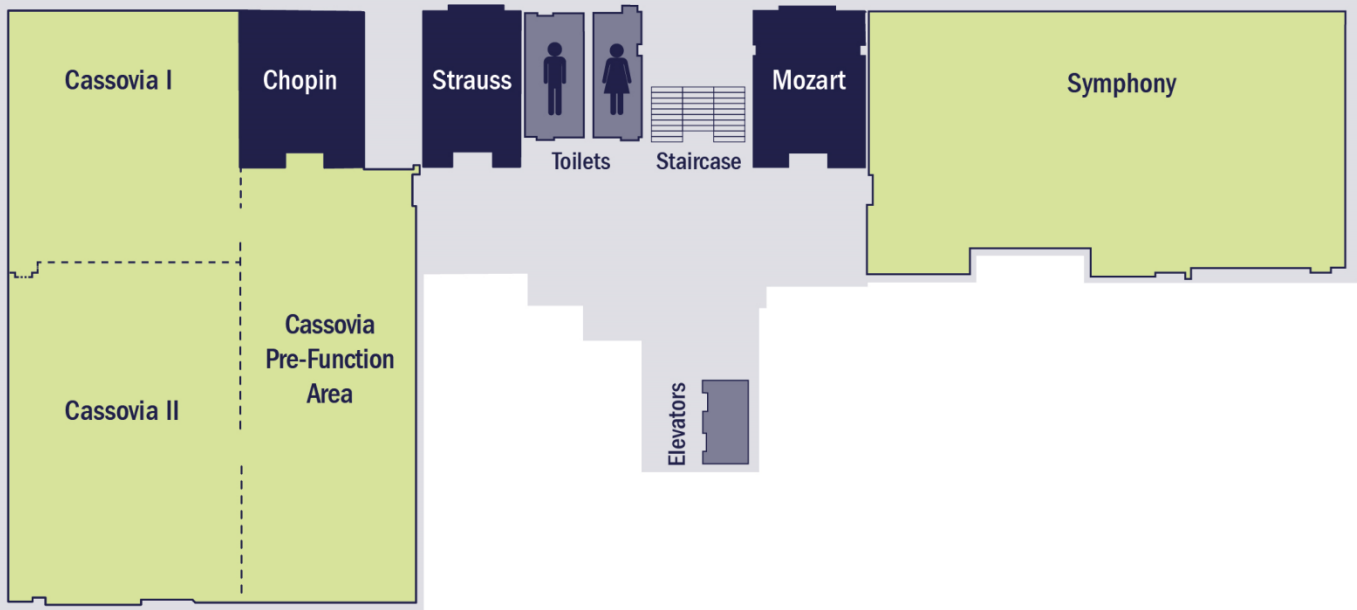
SUITE (available 10 suites)







You can enjoy accommodation in the comfortable sleeping room and living room with LCD TV set in the spacious suite with at least area 36,56 sq. m wearing on-hand dressing gown and slippers. Only non-smoking rooms available.

SUITE offers you:

- A separate living area making it perfect for business travelers needing a bit of extra space
- Sleeping concept by DoubleTree by Hilton guarantees comfortable sleep
- Spacious desk with internet access 3 MB/s for free and premium internet 15 MB/s for Hilton Honors members for free
- Natural cosmetic by Crabtree & Evelyn with Verbena and Lavender de Provence collection
- Fast-boiling kettle with free coffee and tea
- Nespresso coffee machine
- Iron with ironing plate
- Hair dryer and make-up mirror
- Dressing gown and slippers
- Secure Safe
- Accessible Suites available

Conference and meeting rooms



SPACE	Theater seating	School seating	„U“ seating	Banket seating	„O“ seating	Reception seating	*HALF-DAY rental	FULL DAY rental	per HOUR rental
									
Cassovia Ballroom	600	200	xxx	320	xxx	400	1 000 €	1 400 €	xxx
Cassovia I. + II.	350	200	80	250	90	350	850 €	1 200 €	xxx
Cassovia I.	130	85	35	90	40	130	450 €	600 €	xxx
Cassovia II.	200	120	50	130	60	200	600 €	900 €	xxx
Cassovia Pre-Function	xxx	xxx	xxx	70	xxx	90	200 €	290 €	xxx
Symphony	200	120	50	150	60	200	450 €	600 €	xxx
Chopin	45	25	20	40	30	30	200 €	250 €	70 €
Strauss	25	15	15	20	15	20	120 €	200 €	50 €
Mozart	xxx	xxx	xxx	xxx	15	xxx	150 €	220 €	50 €

* Half-day rental means rent for a maximum of 4 hours!

Conference and meeting rooms



SPACE	Area in sqm ²	Area in meters L x W x H	Technical equipment
Cassovia Ballroom	670	xxx	2x built-in projector, 2x built-in projection screen
Cassovia I. + II.	430	33,10 x 13,10 x 4,30	2x built-in projector, 2x built-in projection screen
Cassovia I.	185	14,20 x 13,10 x 4,30	1x built-in projector, 1x built-in projection screen
Cassovia II.	244	18,90 x 13,10 x 4,30	1x built-in projector, 1x built-in projection screen
Cassovia Pre-Function	240	24,40 x 9,90 x 4,30	1x portable projector, 1x portable projection screen
Symphony	396	27,00 x 15,00 x 3,10	1x portable projector, 1x portable projection screen
Chopin	64	8,60 x 7,00 x 2,50	1x portable projector, 1x portable projection screen
Strauss	47	8,60 x 5,40 x 2,50	1x portable projector, 1x portable projection screen
Mozart	54	8,60 x 6,20 x 2,50	1x built-in projector, 1x built-in projection screen 1x built-in plasma TV

AUDIOVISUAL TECHNICAL EQUIPMENT

• Portable projector	150 EUR	day/piece
• Portable projection screen (130 x 170 cm / 170 x 290 cm)	50 EUR	day/piece
• Portable sound system + 1x cable microphone	100 EUR	day/piece
• Cable microphone	Gratis	
• Wireless handheld microphone/lapel/headset	Gratis	
• LCD screen (106 cm)	100 EUR	day/piece
• Notebook	100 EUR	day/piece
• Laser pointer / presenter	Gratis	
• Technical service during the event	20 EUR	per hour
• Mobile stage (parts 2 x 1 m - maximum 8 parts)	50 EUR	per day
• Mobile dance floor (parts 0,9 x 0,9 m, maximum 115 parts)	50 EUR	per day
• Speakers desk	Gratis	

EXTRA INTERNET CONNECTION (on request)

• High-speed Wi-Fi connection (30 Mbps/30 Mbps)	100 EUR	per day
• High-speed cable connection (30 Mbps/30 Mbps)	100 EUR	per day

TRANSLATION EQUIPMENT (on request from external supplier)

• Translator booth + equipment for 2 translators (1 language)	individual price
• Infrared receiver (6 channels)	individual price
• Technical service during the event	individual price
• Each additional language	individual price



CAFÉ SLOVAN

Our Café Slovan is a perfect meeting place. Enjoy a light lunch or snack while conducting business or meeting with friends. Sit back, sip and relax with our wide selection of drinks and home-made desserts.

- Air-conditioned space
- Separate smoking lounge

Open daily: 08:00 am to 01:00 am.

OLIVE TREE

(capacity of 80 people)

Start your day on a bright note by enjoying our signature **Wake up DoubleTree Breakfast™**.

Ideal space for small weddings, family celebrations and parties.

Open on working days: 6:00 am to 10:00 am. Weekends: 7:00 am to 11:00 am.

Enjoy our every **Sunday Brunch** with your family and friends. Served from 12:00 noon to 3:00 pm.

For the whole family and at a great price, eat as much as you can!

A favorite brunch for a nice encounter with family and friends, or a stylish celebration of birthdays or anniversaries.

- Local and international specialties prepared from fresh ingredients only
- Rich breakfast and lunch buffet tables
- Great appetizers and salads
- Delicious soups
- Gourmet main dishes and specialties
- Sweet candy bar offering a wide range of cakes and desserts from our pastry
- Pancakes prepared directly in front of your eyes
- Child free*
- A children's corner with an animator that will entertain your child
- Free parking in the hotel garage during the brunch

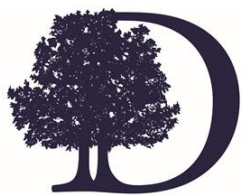
A WIDE RANGE OF GASTRO SERVICES FOR GROUPS

- Refreshing coffee breaks
- Excellent several-course serving menus
- Rich buffets tailored to the needs

IN-ROOM DINING available from 6:00 am to 11:00 pm

*Children must be aged 6 years old or younger and eat with a paying adult.

For children between 6-10 years old an 50% discount is applicable when eating with a paying adult.



DOUBLETREE
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KOSICE

Coffee break

2020

Breakfast buffets



BUSINESS BREAKFAST

Croissants and muffins^{1,3,7,8}

Bread, toasts, pastries^{1,3,6,7,11}

Homemade freshly baked sweet pastries^{1,3,7}

Smoked meat products (pork, turkey)

Slovak and international cheese⁷

Sliced fruit

Sliced vegetables

Plain and fruit yoghurts⁷

Grilled vegetables

Sausages

Scrambled eggs, omelette^{3,7}

Butter⁷, jam, nutella^{6,7,8}, honey

Mustard¹⁰, ketchup

Coffee/Tea

Mineral water with lime and mint

Fruit juices

12,00 EUR/person

DOUBLE TREE BREAKFAST

Croissants and muffins^{1,3,7,8}

Bread, toasts, pastries^{1,3,6,7,11}

Homemade freshly baked sweet pastries^{1,3,7}

Cereals^{1,3,8}

Smoked meat products (pork, turkey)

Slovak and international cheese⁷

Sliced fruit

Sliced vegetables

Milk

Plain and fruit yoghurts⁷

Grilled vegetables

Sausages, bacon, mini meat sausages

Scrambled eggs, omelette^{3,7}

Baked beans in tomato sauce

Pancakes^{1,3,7}

Butter⁷, jam, nutella^{6,7,8}, honey

Mustard¹⁰, ketchup

Coffee/Tea

Mineral water with lime and mint

Fruit juices

16,00 EUR/person

Coffee break packages



BASIC Sweet

- 100 g Selection of strudels^{1,3,7,8}
- 0,25 l Bonaqua
- 1x Coffee „Alfredo“/Tea „Eilles“

4,40 EUR/person

BASIC Salty

- 60 g Mini baguette mix ham/cheese^{1,3,7}
- 0,25 l Bonaqua
- 1x Coffee „Alfredo“/Tea „Eilles“

4,40 EUR/person

HOME-MADE

- 50 g Homemade marble cake^{1,3,7}
- 100 g Selection of strudels^{1,3,7,8}
- 60 g Homemade cracklings pagatche^{1,3,7}
- 0,25 l Bonaqua
- 1x Coffee „Alfredo“/Tea „Eilles“

6,60 EUR/person



STANDARD Sweet

- 40 g Moravian cake^{1,3,7}
- 70 g Homemade muffin^{1,3,7}
- 0,25 l Bonaqua
- 1x Coffee „Alfredo“/Tea „Eilles“

5,60 EUR/person

STANDARD Salty

- 60 g Mini baguette mix ham/cheese^{1,3,7}
- 50 g Slovak sheep cheese pagatche^{1,3,7}
- 0,25 l Bonaqua
- 1x Coffee „Alfredo“/Tea „Eilles“

5,40 EUR/person

STANDARD Mix

- 50 g Sandwich mix ham/cheese^{1,3,7}
- 60 g Pizza cake^{1,3,7}
- 0,25 l Bonaqua
- 1x Coffee „Alfredo“/Tea „Eilles“

5,40 EUR/person

DELUXE Sweet

- 100 g Selection of homemade strudels^{1,3,7}
- 70 g Homemade muffin^{1,3,7}
- 40 g Selection of Danish pastries^{1,3,7,8}
- 0,25 l Bonaqua
- 1x Coffee „Alfredo“/Tea „Eilles“

6,80 EUR/person

DELUXE Salty

- 60 g Mini baguette mix ham/cheese^{1,3,7}
- 50 g Chicken Sandwich^{1,3,7}
- 60 g Cheese pagatche cake^{1,3,7}
- 0,25 l Bonaqua
- 1x Coffee „Alfredo“/Tea „Eilles“

6,60 EUR/person

DELUXE Mix

- 90 g Ham sandwich^{1,3,7}
- 50 g Fresh fruit tartelette^{1,3,7}
- 40 g Moravian cake^{1,3,7}
- 0,25 l Bonaqua
- 1x Coffee „Alfredo“/Tea „Eilles“

7,20 EUR/person

Coffee break of your choice



SWEET PASTRIES

100 g	Apple and nut strudel ^{1,3,7,8}	1,20	EUR
100 g	Cottage cheese and raisins strudel ^{1,3,7}	1,20	EUR
100 g	Poppy seeds and amarelle cherry strudel ^{1,3,7}	1,20	EUR
70 g	Homemade muffin chocolate/blueberry ^{1,3,7}	1,20	EUR
40 g	Mini croissant filled with chocolate-hazelnut/apricot/raspberry/marzipan-almond ^{1,3,7}	1,20	EUR
50 g	Homemade marble cake ^{1,3,7}	1,20	EUR
40 g	Moravian cake ^{1,3,7} (poppy seed/plum jam/curd cheese)	1,20	EUR
40 g	Selection of Danish pastries ^{1,3,7,8} (pecan plait, crown vanilla/raspberry, cinnamon whirl)	1,20	EUR
30 g	Puff pastry mix (croissant, chocolate roll, raisin whirl)	1,20	EUR
50 g	Fresh fruit tartelette ^{1,3,7}	1,20	EUR
50 g	French chocolate cake ^{1,3,7}	1,20	EUR
45 g	Red velvet roll cake with raspberry sauce ^{1,3,7}	1,20	EUR
50 g	Mini doughnut with icing ^{1,3,7}	1,20	EUR

SALTY PASTRIES

60 g	Salty mini pastries mix ^{1,3,7,8} Homemade (4 pc)	1,00	EUR
60 g	Pagatche cake cracklings/cheese ^{1,3,7} (4 pc)	1,00	EUR
50 g	Pagatche cake Slovak sheep cheese ^{1,3,7} (4 pc)	1,00	EUR
100 g	Puff pastry sticks sea salt/sesame ^{1,3,7,11} Homemade	1,00	EUR
60 g	Pizza cake ^{1,3,7}	1,00	EUR

BAGUETTES & SANDWICHES

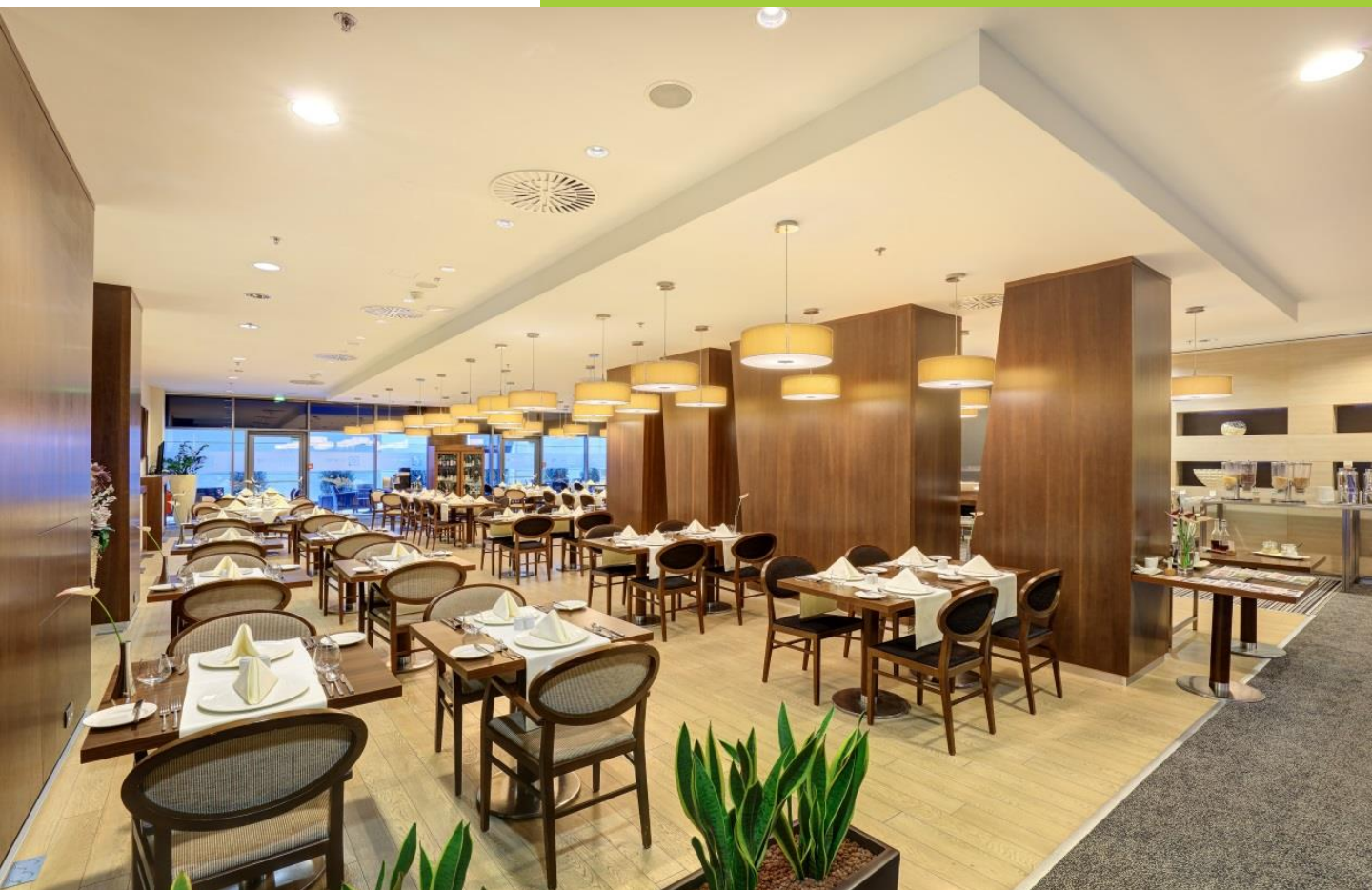
60 g	Ham and fresh vegetables mini baguette ^{1,3,7}	1,20	EUR
60 g	Cheese and fresh vegetables mini baguette ^{1,3,7}	1,20	EUR
60 g	Grilled chicken mini baguette ^{1,3,7}	1,20	EUR
60 g	Marinated salmon and fresh vegetables mini baguette ^{1,3,4,7}	1,20	EUR
50 g	Ham, cheese and fresh vegetables sandwich ^{1,3,7}	1,20	EUR
50 g	Mozzarella cheese and tomato sandwich ^{1,3,7}	1,20	EUR
50 g	Tuna, mayonnaise and capers sandwich ^{1,3,4,7}	1,20	EUR
50 g	Dried ham and arugula sandwich ^{1,3,7}	1,20	EUR
50 g	Chicken tortilla wrap ^{1,3,7}	1,50	EUR
50 g	Caprese tortilla wrap with Mozzarella cheese and tomato ^{1,3,7}	1,50	EUR
50 g	Smoked salmon and vegetables tortilla wrap ^{1,3,4,7}	1,50	EUR
50 g	Ham, cheese and vegetables tortilla wrap ^{1,3,7}	1,50	EUR
90 g	Ham, cheese and fresh vegetables sandwich ^{1,3,7}	1,70	EUR
90 g	Mozzarella cheese and tomato sandwich ^{1,3,7}	1,70	EUR
90 g	Salami and fresh vegetables sandwich ^{1,3,7}	1,70	EUR
90 g	Smoked meat and fresh vegetables sandwich ^{1,3,7}	1,70	EUR
150 g	Ham, cheese and fresh vegetables baguette ^{1,3,7}	2,50	EUR

FRUIT & VEGETABLES

100 g	Sliced seasonal fruit	1,20	EUR
1 kg	Seasonal fruit	9,00	EUR
100 g	Vegetable crudité ⁹ with yogurt dip ⁷	1,20	EUR

Different choice of dishes requires a new calculation and the price may increase.

All prices include VAT valid at the time of service.



Plated menu

2020

Plated menu STANDARD



APPETIZERS

100 g	Beetroot carpaccio with red wine soaked pear and Slovak sheep cheese foam ^{7,12}	5,00	EUR
150 g	Mini Mozzarella cheese, cherry tomatoes and basil salad ⁷	5,00	EUR
100 g	Herb cottage cheese and fruit stuffed cheese roulade with lettuce ⁷	4,50	EUR
100 g	Dried ham wrapped chicken balottine ⁷	5,00	EUR
100 g	Pork tenderloin with dried fruit and Balsamic vinegar ¹²	5,00	EUR
100 g	Chicken terrine with cheese, vegetables and leaf salad ⁷	4,50	EUR
80 g	Chicken liver parfait with apple-thyme chutney ^{7,12}	5,00	EUR

SOUPS

0,25 l	Chicken broth soup with meat and noodles ^{1,4,9}	3,50	EUR
0,25 l	Beef broth soup with vegetables and noodles ^{1,3,9}	3,50	EUR
0,25 l	Potato-leek creamy soup with baked bacon strip ^{7,9}	3,50	EUR
0,25 l	Pea cream with rosemary croutons ^{1,7,9}	3,50	EUR
0,25 l	Italian crushed tomatoes and basil soup ⁹	3,00	EUR
0,25 l	French vegetables soup ^{1,7,9}	3,50	EUR

HOT APPETIZERS (up to 50 persons)

120 g	Ricotta cheese and spinach stuffed ravioli with butter, cherry tomatoes and Parmesan cheese ^{4,9}	5,00	EUR
100 g	Sea bream with vegetables ragout ^{4,9}	5,00	EUR
90 g	Duck breast fillets with lettuce ¹²	5,00	EUR

MAIN COURSES

150 g/150 g	Turkey breast with bacon, roasted red pepper sauce, jasmine rice with shallots ⁷	10,00	EUR
150 g/150 g	Juicy chicken breast sous-vide with sour cream-herb sauce, potatoes with parsley butter ⁷	9,00	EUR
150 g/150 g	Green beans and dried ham stuffed chicken breast, potato-beetroot purée ^{7,9}	9,00	EUR
150 g/100 g	Grilled chicken breast with peperonata sauce, sweet potatoes and dried ham chips	9,00	EUR
150 g/150 g	Duck breast with caramelized apple and baked potatoes ⁷	13,00	EUR
150 g/150 g	Pork tenderloin, mushroom ragout, potato gnocchi with sage butter ^{7,9}	11,00	EUR
130 g/150 g	Pork tenderloin, Dijon sauce, vegetables, crushed potatoes with spinach ^{9,10}	10,00	EUR
150 g/150 g	Pork tenderloin and chicken breast medallions with vegetables and rosemary potatoes ⁹	10,00	EUR
150 g/100 g	Pork chop with white cabbage, apples and Carlsbad dumpling ^{1,3,7}	10,00	EUR
150 g/150 g	Stewed cod fillet, cous-cous with vegetables ^{4,7}	10,00	EUR
300 g	Spinach and Ricotta cheese stuffed ravioli with cherry tomatoes and Parmesan cheese ^{1,3,7}	12,00	EUR
280 g	Creamy carrot risotto with fennel and sautéed pumpkin seeds ^{7,9}	9,00	EUR
300 g	Pappardelle with romanesco broccoli, dried tomatoes and Parmesan cheese ^{1,3}	7,00	EUR

DESSERTS

100 g	Yoghurt cheesecake with cherries ^{1,3,7}	3,00	EUR
130 g	Homemade apple strudel with vanilla cream and cinnamon whipped cream ^{1,3,7}	3,00	EUR
120 g	Raspberry tiramisu ^{1,3,7}	3,00	EUR
140 g	Apple pie ^{1,3,7}	3,00	EUR
80 g	Pancakes with cranberries, fruit reduction, ice cream ^{1,3,7}	3,00	EUR
130 g	Pinwheel with vanilla cream and fresh fruit ^{1,3,7}	3,00	EUR
100 g	Chocolate terrine with egg liqueur cream ^{1,3,7}	3,00	EUR
100 g	Chocolate tart ^{1,3,7}	3,00	EUR

Build your own 2-course, 3-course or 4-course menu according to your preferences.

Choosing a single menu for the whole group is a prerequisite. Minimum 10 portions. A gluten-free version is also available on request.

All prices include VAT at the time of service.

Plated menu DELUXE



APPETIZERS

80 g	Orange and herbs marinated salmon ^{4,7}	6,00	EUR
100 g	Beetroot carpaccio, fresh goat cheese with honey and nuts ^{7,8}	6,00	EUR
80 g	Veal roll with capers dressing and Parmesan cheese ^{7,10}	6,00	EUR
70 g	Duck breast carpaccio with zucchini tartar and arugula salad	6,00	EUR
80 g	English roast beef with beetroot-apple salad and Dijon dressing ¹⁰	8,00	EUR
70 g	Terrine of foie gras baked apples purée and homemade brioche ^{1,7}	12,00	EUR

SOUPS

0,25 l	Consommé with meat ravioli vegetables ^{1,3,9}	5,00	EUR
0,25 l	Pheasant broth soup with liver gnocchi and vegetables ^{1,3,9}	5,00	EUR
0,25 l	Carrot creamy soup with fennel, peppermint and sesame oil ^{1,9,11}	3,50	EUR
0,25 l	Mushroom creamy soup with bread chips ^{1,7,9}	3,50	EUR
0,25 l	Pumpkin soup with pumpkin seeds and baked pumpkin ^{1,7,9}	5,00	EUR
0,25 l	Celery creamy soup with tuber oil and croutons ^{1,7,9}	4,00	EUR

HOT APPETIZERS (up to 50 persons)

120 g	Pea risotto with steak bites ^{7,9}	8,00	EUR
80 g	Foie gras with confited shallots ¹²	10,00	EUR

MAIN COURSES

170 g/150 g	Plums and nuts stuffed Guinea fowl breast with carrot-ginger cream and gremolata ^{7,8}	16,00	EUR
150 g/150 g	Spinach stuffed duck breast with orange-honey glaze and baked potatoes ^{7,12}	13,00	EUR
150 g/100 g	Thyme flavored roasted lamb thigh with crushed potatoes and bacon ^{7,9}	13,00	EUR
150 g/150 g	Roast beef with demi-glace, sweet potato puree and grilled zucchini ⁷	15,00	EUR
150 g/150 g	Salmon steak with citrus sauce and Sarladaise potatoes ^{4,7}	15,00	EUR
150 g/150 g	Grilled zander with cauliflower purée and roasted young vegetables ^{4,7,9}	15,00	EUR
120 g/150 g	Veal carre sous vide, potato purée with pumpkin oil and beans ⁹	15,00	EUR
150 g/150 g	Trilogy of beef tenderloin, pork tenderloin and chicken breast with rosemary Hassel back potatoes and vegetables ⁷	15,00	EUR
120 g/150 g	Beef sirloin with cognac caramel sauce and baked polenta ¹²	17,00	EUR
200 g/160 g	Prosciutto stuffed chicken breast with grilled tomato and basmati rice with pine nuts ^{7,8}	11,00	EUR
150 g/150 g	Pork tenderloin with potato casserole and roasted tomato with gorgonzola ^{1,7}	11,00	EUR
150 g/160 g	Beef cheeks in red wine with roasted root vegetables and potato purée with dill ^{7,9,12}	12,00	EUR

DESSERTS

120 g	Passion Fruit pie with white foam ^{1,3,7,8}	4,00	EUR
100 g	Chocolate-caramel cheesecake ^{1,3,7}	4,00	EUR
100 g	Banana tiramisu with caramel ⁷	4,00	EUR
100 g	Chocolate dessert with orange chutney with cointreau ^{1,3,7}	4,00	EUR
100 g	Tart with fresh fruits ^{1,3,7}	4,00	EUR
120 g	Ginger panna cotta with strawberry sauce ⁷	4,00	EUR
100 g	Red velvet cake with raspberry sauce ^{1,3,7}	4,00	EUR

Build your own 2-course, 3-course or 4-course menu according to your preferences.

Choosing a single menu for the whole group is a prerequisite. Minimum 10 portions. A gluten-free version is also available on request.

All prices include VAT at the time of service.

Plated menu VEGGIE



APPETIZERS

150 g	Italian Mozzarella cheese with cherry tomatoes and basil pesto on lettuce ⁷	5,00 EUR
90 g	Marinated sheep cheese, young chickpeas, maces ^{1,7}	5,00 EUR
150 g	Lettuce with quinoa, tomatoes, radish and rocket dressing	5,00 EUR
100 g	Lentil salad with root vegetables, grilled goat cheese and olive oil ⁷	5,00 EUR

SOUPS

0,25 l	Carrot cream with ginger and mascarpone ^{1,7,9}	3,50 EUR
0,25 l	Oak mushroom cream with bread chips ^{7,9}	3,50 EUR
0,25 l	Pea cream with bread chips ^{1,7,9}	3,50 EUR
0,25 l	Tomato cream with chilly and quinoa ^{7,9}	3,50 EUR
0,25 l	French vegetable soup ^{1,7,9}	3,50 EUR

HOT APPETIZERS (up to 50 persons)

120 g	Ravioli stuffed with ricotta and spinach with cherry tomatoes and Parmesan cheese ⁷	5,00 EUR
150 g	Sheep cheese gnocchi with sour cream, roasted garlic and thyme ^{1,3,7}	5,00 EUR

VEGETARIAN MAIN COURSES

300 g	„Backpacks“ fiocchetti stuffed with gorgonzola cheese with cherry tomatoes ^{1,3,7}	12,00 EUR
280 g	Creamy parsley risotto with grilled mushrooms and dried tomato ⁷	9,00 EUR
300 g	Tagliatelle with basil pesto, cherry tomatoes, Parmesan and arugula ^{1,3,7}	7,00 EUR

VEGAN MAIN COURSES

250 g	Eggplant with ratatouille vegetables and mango sauce	9,00 EUR
150 g	Grilled tofu cheese with curry coconut sauce, parsley potatoes	9,00 EUR
280 g	Grilled avocado with quinoa salad with grilled vegetables and olives	9,00 EUR

DESSERTS

100 g	Banana-flake pancakes with cranberry sauce ^{1,3,7}	4,00 EUR
150 g	Fillet fruit salad with fresh mint	3,00 EUR

Build your own 2-course, 3-course or 4-course menu according to your preferences.

Choosing a single menu for the whole group is a prerequisite. Minimum 10 portions. A gluten-free version is also available on request.

All prices include VAT at the time of service.



Buffet menu

2020

Buffet menu BASIC



BUFET BASIC I.

Selection of meat products and cheeses⁷

Chicken soup with meat and pasta^{1,3,9}

Pork medallions with creamy spinach and leek⁷

Roasted chicken legs with bacon sauce

Baked potatoes with onion

Basmati rice with shallots

Banquet pastry^{1,3,7}

Bread^{1,3,7}

Mixed salad of fresh vegetables

Chocolate-vanilla cube^{1,3,7}

BUFET BASIC III.

Selection of meat products and cheeses⁷

Italian soup of crushed tomatoes with basil⁹

Fried chicken breast with sesame^{1,3,7,11}

Fillet of pork with Dijon sauce^{7,10}

Boiled potatoes with parsley butter⁷

Basmati rice with pine nuts⁸

Banquet pastry^{1,3,7}

Bread^{1,3,7}

Mixed salad of fresh vegetables

Raspberry tiramisu^{1,3,7}

BUFET BASIC II.

Selection of meat products and cheeses⁷

Beef broth with liver dumplings^{1,3,7,9}

Chicken breast stuffed with mozzarella and dried tomato⁷

Alaskan cod fillets with garlic-lemon butter^{4,7}

Roasted potatoes with caraway

Vegetable basmati rice

Banquet pastry^{1,3,7}

Bread^{1,3,7}

Mixed salad of fresh vegetables

Egg puff pastry^{1,3,7}

BUFET BASIC IV.

Build your own buffet menu from the menu on this page

1x appetizer

1x soup

2x main course

2x side dish

Banquet pastry^{1,3,7}

Bread^{1,3,7}

Mixed salad of fresh vegetables

1x dessert

Price 16,00 EUR/person

Buffet menu is available for groups over 20 persons. A prerequisite is to choose one buffet for the whole group.

Choosing meals outside this menu requires a new calculation and the price may increase.

All prices include VAT at the time of service.

Buffet menu CLASSIC



BUFET CLASSIC I.

Marinated sheep cheese (thyme, extra virgin oil), beetroot, radish⁷

Consommé with vegetables julienne⁹

Perch on cream spinach^{4,7}

Chicken breast with dried fruit⁷

Roasted beef noodles
with BBQ sauce

Basmati rice with shallots

Stuffed potatoes with celery⁹

Banquet pastry and bread^{1,3,7}

Steamed vegetables with olive oil

Greek salad⁷

Brownies^{1,3,7}

Raspberry dessert^{1,3,7,8,12}

BUFET CLASSIC II.

Chicken ballot with dried ham⁷

French vegetable soup⁹

Beef thigh in the Burgundy way^{9,12}

Slightly spicy pork neck
with bean sauce

Chicken breast stuffed with spinach
and smoked cheese⁷

Potatoes with onion and bacon

Basmati rice with pine nuts⁸

Banquet pastry and bread^{1,3,7}

Steamed vegetables with olive oil

Provencal salad³

Egg pudding puff with whipped cream^{1,3,7}

Mini chocolate tart^{1,3,12}

BUFET CLASSIC III.

Antipasto (cuts, sterilized vegetables)⁷

Chicken soup with meat and pasta^{1,3,9}

Slow roasted pork loin stuffed with
prunes

Grilled salmon with lime butter^{4,7}

Chicken noodles with cream and
vegetables^{1,7}

Roasted potatoes with rosemary

Roasted zucchini with rosemary⁷

Basmati rice with almonds⁸

Banquet pastry and bread^{1,3,7}

Panzanella salad with croutons¹

Chestnut loafers^{1,3,7}

Yoghurt slices with kiwi^{1,3,5,7,12}

BUFET CLASSIC IV.

Bowl of slices and cheese with fresh
vegetables⁷

Potato-leek soup^{1,7}

Chicken breast with bacon sauce⁷

Beef Stroganoff^{7,9}

Trout with roasted fennel⁴

Potatoes with onion and parsley⁷

Grilled vegetables

Jasmine rice

Banquet pastry and bread^{1,3,7}

Celery salad with cream and apples^{7,9}

Orange cheesecake^{1,3,7}

Mini tart with fresh fruits^{1,3,7}

SLOVAKIAN BUFFET CLASSIC V.

Slovak meat and cheese specialties⁷

Traditional Slovak cabbage soup with
sausage

Chicken and pork mini cutlets^{1,3,7}

Roasted smoked pork knuckle with pickled
vegetables

Cabbage stuffed with meat with sour cream⁷

Bacon-greased sheep cheese pies^{1,3,7}

Toasted potatoes with caraway

Boiled potatoes greased with roasted
butter⁷

Banquet pastry and bread^{1,3,7}

Lettuce with vegetables and salty cheese⁷

Poppy-cherry strudel^{1,3}

Velvet roll^{1,3,7}

BUFET CLASSIC VI.

Build your own buffet menu from the
menu on this page

1x appetizer

1x soup

3x main dish

3x side dish

Banquet pastry^{1,3,7}

Bread^{1,3,7}

1x salad

2x dessert

Price 19,00 EUR/person

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Buffet menu DELUXE



BUFET DELUXE I.

Raw roulade with cottage cheese mousse and herbs⁷
Vitello tonnato with tuna dressing^{3,4,7,9}

Pumpkin cream with roasted pumpkin and pumpkin oil^{7,9}

Slow roastbeef with capers sauce^{7,10}

Chicken breast with pepperoni⁷

Grilled salmon with fennel salad and orange⁴

Sheep cheese pies with bacon, onion and sour cream^{1,3,7}

Baked potato purée with Parmesan cheese⁷

Boiled potatoes with butter and parsley⁷

Grilled vegetables

Stewed rice with shallots

Banquet pastry and bread^{1,3,7}

Selection of fresh seasonal vegetables and salads

Cucumber Salad with dill and yoghurt⁷

Selection of 2 kinds of desserts from the menu on this page.

BUFET DELUXE III.

Honey melon with prosciutto and balsamic

Meat pate with cranberries^{3,7}

Consommé with meatballs and chickpeas⁷

Beef ragout in red wine⁹

Grilled chicken thighs with lemon and thyme

Pike with dill with lentils^{4,7,9}

Pies with spinach and cream^{1,3,7}

Roasted potatoes with rosemary

Carlsbad dumpling^{1,3,7}

Steamed vegetables with olive oil⁹

Almond jasmine rice⁸

Banquet pastry and bread^{1,3,7}

Selection of fresh seasonal vegetables and salads

Chickpea salad with fresh vegetables and lime sauce⁷

Selection of 2 kinds of desserts from the menu on this page.

BUFET DELUXE II.

Chicken terrine with cheese^{3,7}

Marinated salmon with lemon⁴

Pea cream with pieces of bacon^{7,9}

Stewed beef cheeks in red wine with vegetables⁷

Grilled chicken breast Tandoori

Roast fillet of zander with zucchini ragout and thyme⁴

Lasagna with grilled vegetables^{1,7}

Roasted potatoes with rosemary

Boiled potatoes with butter and parsley⁷

WOK vegetables

Jasmine vegetable rice

Banquet pastry and bread^{1,3,7}

Lettuce with anchovy dressing and croutons^{1,3,7}

Quinoa salad with turmeric and vegetables

Selection of 2 kinds of desserts from the menu on this page.

DESSERTS DELUXE

50g Tri-color panna cotta in a glass⁷

60g Fresh fruit jelly in a glass

50g Tiramisu in a glass⁷

60g Mascarpone with fresh fruits in a glass⁷

90g Bananas in chocolate in a glass⁷

40g Raspberry puff pastry^{1,3,5,7,15}

Price 25,00 EUR/person

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Buffet menu PREMIUM



BUFET PREMIUM I.

Smoked trout with cranberry-horseradish foam, cucumber^{4,7}
Red beet carpaccio with goat cheese and arugula⁷

Broth of young chicken with vegetables julienne⁹

Saffron risotto with zucchini and dried tomatoes^{7,9}

Crispy zander fillet with sesame seeds^{1,3,4,7,11}

Duck breast with roasted mushrooms

Veal cheeks on honey⁹

Lamb leg with bacon⁹

Potato salad with bean pods^{3,7}

Roasted potatoes with rosemary

Basmati rice with pine and shallots⁸

Carrot on butter with celery^{7,9}

Bulgur with dried ham and zucchini^{1,7}

Caesar salad^{1,3,4,7}

Banquet pastry^{1,3,7}

Bread^{1,3,7}

Pear tart with rosemary^{1,3,7,8}

French cream dessert^{1,3,7}

Fresh fruit salad with mint

Selection of fresh fruits 5 kg

BUFET PREMIUM II.

Slovakian tray⁷

Goulash with gnocchi^{1,3,7,9}

Roast duck breast with bacon

Grilled zander with garlic spinach^{1,4}

Mini pork cutlets^{1,3,7}

Whole roast pork leg (approx. 15 kg)

Sheep cheese pies with herb cream^{1,3,7}

Gnocchi with sour cabbage^{1,3,7}

Roasted potatoes with rosemary

Boiled potatoes with parsley butter⁷

Steamed rice with peas

Red cabbage with plums¹²

Potato pancakes^{1,3,7}

Tomato salad with red onion and chives

Fresh vegetable salad with salty cheese⁷

Beetroot salad with horseradish

Banquet pastry and bread^{1,3,7}

Apple strudel with vanilla cream^{1,3,7}

Pinwheel puff with fresh fruits^{1,3,7}

Fresh fruit salad with mint

Selection of fresh fruits 5 kg

Price 30,00 EUR/person

SPECIAL OFFER

Whole roast pork leg (appx 15 kg) + seasonings

19,00 EUR/kg

Whole roast piglet (appx 20 kg) + seasonings

24,00 EUR/kg

Roasted smoked pork knuckle + seasonings

16,00 EUR/kg

Whole roast duck (appx 2,5 kg) + red cabbage + 8 potato pancakes

55,00 EUR/4 portions

Whole roasted goose (appx 4,5 kg) + red cabbage + 12 potato pancakes

120,00 EUR/6 portions

Buffet menu is available for groups over 20 persons. A prerequisite is to choose one buffet for the whole group.

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All prices include VAT at the time of service.

Reception (Finger food & canapés)



CANAPÉS

15 g	Salmon tartare with cucumber slices on toast ^{1,3,4,7}	1,20	EUR
25 g	Smoked salmon with lime crème fraîche on toast ^{1,3,4,7}	1,20	EUR
25 g	Roastbeef with dried tomatoes on toast ^{1,3,7}	1,20	EUR
25 g	Chicken with olives on white toast ^{1,3,7}	1,20	EUR
25 g	Avocado with tomato on white toast ^{1,3,7}	1,20	EUR
25 g	Salami capers on toast ^{1,3,7}	1,20	EUR
25 g	Cheese spread with vegetables on white toast ^{1,3,7}	1,20	EUR
30 g	Ham, eggs and lettuce on white toast ^{1,3,7}	1,20	EUR
30 g	Beetroot canapés with cheese on white toast ^{1,3,7}	1,20	EUR
15 g	Salmon mousse on a puff pastry ^{1,3,4,7}	1,00	EUR
15 g	Cheese mousse with herbs on puff pastry ^{1,3,7}	1,00	EUR
25 g	Melon with dried ham	1,00	EUR
25 g	Brochette with chicken and pineapple ^{1,3,7}	1,00	EUR
25 g	Cheese brochette with grapes ^{1,3,7}	1,00	EUR
35 g	Brochette of mini Mozzarella and cherry tomatoes ^{1,3,7}	1,00	EUR
35 g	Brochette with feta cheese and cherry tomatoes ^{1,3,7}	1,00	EUR

DESSERTS

30 g	Brownies ^{1,3,7}	1,00	EUR
30 g	Tiramisu ^{1,3,7}	1,00	EUR
30 g	Coffee meringue cookies ^{3,7,8}	1,00	EUR
25 g	Chocolate mousse ^{1,3,7}	1,00	EUR
50 g	Cheesecake ^{3,7,8} (mango, vanilla, strawberry)	1,50	EUR
50 g	Fruit tart with fresh fruit ^{1,3,7}	1,00	EUR
50 g	Tri-color panna cotta ⁷	1,50	EUR
50 g	Fruit jellies	1,00	EUR

SALTY PASTRY

60 g	Salty mini pastry mix ^{1,3,7,8} Homemade	1,00	EUR
100 g	Puff pastry sticks with sea salt ^{1,3,7} Homemade	1,00	EUR
100 g	Sticks of puff pastry with sesame ^{1,3,7,11} Homemade	1,00	EUR
60 g	Crackling scone ^{1,3,7}	1,00	EUR
60 g	Cheese crackling scone ^{1,3,7}	1,00	EUR
50 g	Sheep cheese crackling scone ^{1,3,7}	1,00	EUR
60 g	Pizza mini pie ^{1,3,7}	1,00	EUR

FRUIT/VEGETABLES

100 g	Filleted seasonal fruit	1,20	EUR
100 g	Vegetable crudités with yoghurt dip ⁷	1,20	EUR
1 kg	Mix of whole seasonal fruit	9,00	EUR

Minimum order of one kind is 20 pcs.

Choosing meals outside this menu requires a new calculation and the price may increase.

All prices include 20% VAT.



ROAST BEEF PLATTER FOR 5 PERSONS

1 kg	Roast Beef with pickled onions, capers dressing served with banquet pastry ^{1,3,7}	56,00 EUR
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SALMON PLATTER FOR 5 PERSONS

1 kg	Marinated salmon with pickled vegetables served with banquet pastry ^{1,3,4,7}	60,00 EUR
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DUCK PLATTER FOR 5 PERSONS

1 kg	Duck carpaccio with pine nuts and parmesan with foie gras served with banquet pastry ^{1,3,7,8}	50,00 EUR
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PLATTER OF SLOVAK CHEESES FOR 5 PERSONS

1 kg	Selection of Slovak cheeses with sheep cheese, marinated salty cheese, fruits, nuts served with banquet pastry ^{1,3,7,8}	40,00 EUR
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PLATTER OF FOREIGN CHEESES FOR 5 PERSONS

1 kg	Selection of foreign cheeses with gorgonzola mousse, olives and almonds served with banquet pastry ^{1,3,7,8}	40,00 EUR
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PLATTER OF HAM, CHEESES AND VEGETABLE FOR 5 PERSONS

1 kg	Bowl of ham, cheeses and vegetable served with banquet pastry ^{1,3,7}	40,00 EUR
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PLATTER ANTIPASTO FOR 5 PERSONS

1 kg	Selection of sausages and cheeses with marinated vegetables and banquet pastry ^{1,3,7} (ham, salami, mozzarella, sterilized mushrooms, artichokes, olives, tomatoes)	40,00 EUR
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List of allergens: 1. Cereals containing gluten; 2. Crustaceans and products thereof; 3. Eggs and egg products; 4. Fish and products thereof; 5. Peanuts and products thereof; 6. Soya beans and products thereof; 7. Milk and milk products; 8. Nuts - almonds, hazelnuts, walnuts, cashews, pecans, steam, macadamia; 9. Celery and celery products; 10. Mustard and products thereof; 11. Sesame seeds and products thereof; 12. Sulfur dioxide and sulphites; 13. Lupines and products thereof; 14. Mollusks and products thereof.

Dyes may be used in confectionery products, which may have adverse effects on the activity and attention of children.

Beverage packages



BEVERAGE PACKAGE I.

Non – alcoholic mix (Coca-Cola, Fanta, Sprite, Kinley Tonic) – by glass

Juices mix (orange, multivitamin, apple) – by glass

Mineral water with lime and mint - in jugs

3,00 EUR/person

BEVERAGE PACKAGE II.

Non – alcoholic mix (Coca-Cola, Fanta, Sprite, Kinley Tonic) – by glass

Juices mix (orange, multivitamin, apple) – by glass

Mineral water with lime and mint - in jugs

Coffee „Alfredo“/Tea „Eilles“

4,00 EUR/person

BEVERAGE PACKAGE III.

Non – alcoholic mix (Coca-Cola, Fanta, Sprite, Kinley Tonic) – by glass

Juices mix (orange, multivitamin, apple) – by glass

Mineral water with lime and mint - in jugs

0,15 l Wine white/red – by glass

6,00 EUR/person

BEVERAGE PACKAGE IV.

Non – alcoholic mix (Coca-Cola, Fanta, Sprite, Kinley Tonic) – by glass

Juices mix (orange, multivitamin, apple) – by glass

Mineral water with lime and mint - in jugs

0,33 l Beer Pilsner Urquell 12°/Radegast non-alcoholic

6,00 EUR/person

BEVERAGE PACKAGE V.

Non – alcoholic mix (Coca-Cola, Fanta, Sprite, Kinley Tonic) – by glass

Juices mix (orange, multivitamin, apple) – by glass

Mineral water with lime and mint - in jugs

0,15 l Wine white/red – by glass

Coffee „Alfredo“/Tea „Eilles“

7,00 EUR/person

Beverage packages with unlimited consumption of soft drinks, juices, coffee and tea apply only at the time of meal (max. 2 hours).

Drink tables will be prepared for buffet and served menu.

The number of beverage packages ordered must match the number of meals / persons ordered.

All prices include VAT at the time of service.

Drink menu

APERITIFS

0,10l	Martini dry/rosso/bianco	3,50 EUR
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CHAMPAGNE & SPARKLING WINES

0,75l	Moët & Chandon	85,00 EUR
0,75l	Moët & Chandon Rose	135,00 EUR
0,75l	Dom Pérignon	299,00 EUR
0,75l	Prosecco	28,00 EUR
0,10l	Prosecco	3,50 EUR
0,75l	Hubert de Luxe	17,00 EUR
0,10l	Hubert de Luxe	3,00 EUR
0,75l	Promosso Frizzante	17,00 EUR
0,10l	Promosso Frizzante	3,00 EUR

WHITE WINE

0,75l	Müller Thurgau, Orechová winery	17,00 EUR
0,10l	Müller Thurgau, Orechová winery	3,50 EUR
0,75l	House Wine, Temer winery	14,00 EUR
0,10l	House Wine, Temer winery	3,00 EUR

RED WINE

0,75l	Frankovka modrá, Nichta	17,00 EUR
0,10l	Frankovka modrá, Nichta	3,50 EUR
0,75l	House Wine, Temer winery	14,00 EUR
0,10l	House Wine, Temer winery	3,00 EUR

COGNACS

0,04l	Rémy Martin V. S. O. P. 40%	10,00 EUR
0,04l	Rémy Martin X. O. 40%	29,00 EUR
0,04l	Martell V.S. 40%	8,00 EUR
0,04l	Martell V.S.O.P. 40%	12,00 EUR
0,04l	Martell X. O. 40%	35,00 EUR
0,04l	Hennessy V.S. 40%	8,00 EUR
0,04l	Hennessy V.S.O.P. 40%	12,00 EUR

BRANDY

0,04l	Karpatian Brandy Special 40%	6,00 EUR
0,04l	Metaxa 5* 38%	3,00 EUR
0,04l	Metaxa 7* 40%	4,50 EUR

WHISKEY & BOURBON

0,04l	Johnnie Walker Red 40%	4,00 EUR
0,04l	Chivas Regal 12 y.o. 40%	7,00 EUR
0,04l	Jameson 40%	4,00 EUR
0,04l	Tullamore 40%	4,00 EUR
0,04l	Jack Daniels 40%	5,00 EUR

RUM

0,04l	Zacapa 23 y.o. 40%	12,00 EUR
0,04l	Diplomatico Reserva 12 y.o. 40%	9,00 EUR
0,04l	Rum Havana Club 3 y.o. 40%	4,00 EUR
0,04l	Rum Captain Morgan Spiced 35%	4,00 EUR

SPIRITS

0,04l	Gin Beefeater 40%	4,00 EUR
0,04l	Tequila Olmeca Blanco 38%	6,50 EUR
0,04l	Vodka Finlandia 40%	3,00 EUR
0,04l	Slivovica Jelínek silver 3 y.o. 52%	4,00 EUR
0,04l	Hruškovica Jelínek 42%	4,00 EUR
0,04l	Borovička zlatá Cassovia 40%	4,00 EUR
0,04l	Slivovica BVD	7,00 EUR
0,04l	Hruškovica BVD	7,00 EUR

LIQUEURS

0,04l	Demänovka horká 38%	3,00 EUR
0,04l	Becherovka 38%	3,00 EUR
0,04l	Fernet Stock 40%	3,00 EUR
0,04l	Fernet Stock Citrus 30%	3,00 EUR
0,04l	Jägermeister 35%	4,00 EUR

MINERAL & TABLE WATER

0,25l	Bonaqua carbonated / semi carbonated / non - carbonated	1,60 EUR
0,33l	Römerquelle carbonated / non-carbonated	1,60 EUR
1,5l	Mineral water with lime and mint	5,00 EUR
1,5l	Filtered water with lime and mint	3,00 EUR

NON-ALCOHOLIC DRINKS

0,20l	Coca-Cola, Fanta, Sprite, Tonic (bottle)	1,90 EUR
1,00l	Coca-Cola, Fanta, Sprite, Tonic	4,00 EUR
0,20l	Ice tea FUZE peach / lemon / green	1,90 EUR
0,20l	Cappy by bottle (according to offer)	1,90 EUR
1,00l	Cappy by glass (according by offer)	4,00 EUR
0,25l	Vinea white/red	2,20 EUR
0,10l	Fresh orange	2,50 EUR
1 ks	Paper straw	0,10 EUR

COFFEE „Alfredo“

Espresso/Capuccino/Latte	1,60 EUR
Filtered coffee	1,60 EUR

COFFEE „Brosio“ - served

Espresso	2,00 EUR
Capuccino	2,50 EUR

TEA „Eilles“

Black / Green / Fruit / Herbal - portioned	1,60 EUR
20 g Honey	0,50 EUR

BEER

Draft beer:

30l	Pilsner Urquell 12°	200,00 EUR
30l	Šaris light 12°	150,00 EUR
30l	Šaris light 10°	130,00 EUR
30l	Radegast 10°	150,00 EUR

Bottled beer:

0,33l	Pilsner Urquell 12°	2,60 EUR
0,50l	Šariš dark 11°	2,60 EUR

Adela Zakarová

Director of Sales & Marketing

Tel.: + 421 55 3251 450

Mobil: + 421 905 878 358

E-mail: zakarova@hiltonkosice.sk

Klaudia Vargová

Sales Manager

Tel.: + 421 55 3251 452

Mobil: + 421 917 648 485

E-mail: conference@hiltonkosice.sk

Slávka Vasiľová

Sales Manager

Tel.: + 421 55 3251 453

Mobil: + 421 905 878 369

E-mail: event@hiltonkosice.sk

Martina Tokárčiková

Sales & Marketing Manager

Tel.: + 421 55 3251 352

Mobil: + 421 908 718 270

E-mail: sales@hiltonkosice.sk

**DoubleTree by Hilton Košice**

Interhouse Košice, a. s., Hlavná 1, 040 01 Košice

IČO: 317 066 31, DIČ: 2020482299, IČ DPH: SK2020482299

www.doubletree-kosice.com

Reception: + 421 55 3251 100 - 300, recepacia@hiltonkosice.sk

Reservations: + 421 55 3251 500, reservations@hiltonkosice.sk