



BANQUET MAP

PRICE LIST INCLUDING VAT



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COFFEE BREAK

Open sandwich with ham and mayonnaise salad, mini pastry, fresh fruit..... **145 CZK**

Open sandwich with cheese, apple strudel, fresh fruit **145 CZK**

Pizza-style puff-pastry rolls 3x, sweet fruit slice depending on the season, fresh fruit **150 CZK**

Finnish open sandwich with cream cheese, cherry tomato and lamb's lettuce, cheesecake of the day, fresh fruit..... **205 CZK**

Chicken and spring salad sandwich, panna cotta with forest fruits, fresh fruit..... **245 CZK**

Bagel with herb cheese and smoked salmon, sweet lavender slice, fresh fruit..... **245 CZK**

EXTRAS

Römerquelle..... **55 CZK / 1pc**

Drinks by Coca – cola **65 CZK / 1pc**

Coffee with milk **65 CZK**

Tea..... **60 CZK**

1 litre jug of water with lemon..... **55 CZK**

1 litre jug of juice (apple, orange) **180 CZK**

BEVERAGES

All drinks will be available throughout the event and will be charged according to reality (coffee, tea, soft drinks).



SERVED MENU

Offered to a minimum of 10 persons.

This menu is generally set. If you require more variety, the number of individual main courses must be bindingly stated in the order and individual guess will be provided with a card showing the meal chosen.

The option of making this choice only applies to the main course.

SAMPLE MENU

MENU 300 CZK

Soup

Soup of the day (two options to choose from)

Ready to serve

“Svickova” (sirloin in cream sauce with a spot of cranberries)
Venison goulash with Viennese onions
“Vrabec” (roast pork with red cabbage)

Cooked to order

A variation of fried schnitzels, Coleslaw salad
Pork tenderloin in pistachio and herb crust, demi glace sauce
Chicken supreme, white wine and asparagus sauce
Pasta of the day
Caesar salad with chicken, anchovy dressing, Parmesan cheese

Side dishes

Bread dumplings
Potato dumplings
Potato rösti
Chips
Mashed potatoes
Vegetable couscous

Dessert

Dessert of the day

MENU 450 CZK

French-style roast pork tenderloin with spring lettuce and onion-and-plum chutney
with puff pastry stick
Pumpkin cream with basil pesto and croutons
Chicken roulade with spinach, potato puree and coleslaw
Dessert of the day
Jugs water with lemon

MENU 670 CZK

Salmon tartare with tarragon and lime juice, toast
Cream of vegetable soup with Parmesan
Pork fillet with wild mushroom sauce, gratinated potatoes quattro formaggi
Crepe with strawberry sauce and lemon quark
Jugs of water with lemon

DEGUSTATION MENU

Head chefs Jiří Kučera and Ondřej Nejedlý will put together a degustation menu on request.
(for 5 to 30 persons)

MENU 810 CZK

Poultry pate with cranberry sauce and puff-pastry stick
Cream of wild mushroom soup with Parmesan
Trout in thyme with creamed cauliflower in crushed tomatoes with Crème fraîche
Pork fillet sous vide a la steak tartare, with plum mustard and potato patty
Grilled pineapple in cane sugar with lemon and mint sorbet
Rulandské šedé (Pinot gris), Michlovský
Jugs of water with lemon

MENU 940 CZK

Carpaccio of beef fillet with rocket salad and basil pesto
Cram of spinach soup with bacon chips
Salmon burger with chilli, coriander and spring salad flavoured with balsamico and honey
Duck breast in rosemary with plum sauce and crushed potatoes
Semolina pudding with Crème fraîche, vanilla pod and strawberry sauce
Zweigletrebe rosé, Michlovský
Jugs of water with lemon



BUFFET

**Served as lunch or dinner upwards of 25 people.
Selection of dishes available for a limited time
of 2 hours.**

PART OF THE BUFFET: cold appetisers, soups, main courses, including meatless, vegetable salads, condiments, side dishes, desserts, fruit

SAMPLE BUFFET 490 CZK

APPETISERS

Cheese and cold meat platter with chicken pate,
cranberries and walnuts
Caprese salad with basil pesto

SOUPS

Beef consommé with vegetables and liver dumplings
Cream of spinach with herb croutons

MAIN COURSES

Pork, beef and chicken dishes and a splendid choice
for fish and fried-food enthusiasts
Vegetarian dishes available

SALADS

Coleslaw salad
Greek salad with olives and Balkan cheese
Fresh vegetables

SIDE DISHES

Crushed potatoes with onion
Bohemian dumplings
Boiled rice
French fries
Grilled vegetables
Braised vegetables in herb butter
Bread rolls

DESSERTS

Sweet fruit slice according to the season
Chocolate cake

FRUIT

According to seasonal offer

CONDIMENTS

Olive oil
Herb oil, Chilli oil, Garlic oil, Vinegar Balsamico cream
Herb dressing
Tartar sauce
Ketchup, Mustard



BANQUET

upwards of 50 persons

Set number of individual dishes, served for a maximum of 3 hours.
A buffet menu can be prepared according to your specifications.

SAMPLE BANQUET 410 CZK
calculated for 50 people

COLD BUFFET

Goose pate | 150g | 20 portions
Fillet steak tartare | 100g | 15 portions
Mini chicken schnitzels | 1 kg
Mini pork schnitzels | 1 kg
Honeydew melon with Parma ham | 50g | 20 portions

WARM DISHES

Grilled zander | 100g | 20 portions
Chicken drumsticks in honey sauce | 100g | 20 portions
Grilled pork blade steak | 100g | 20 portions
Penne with dried tomatoes and olives | 200g | 20 portions

SIDE DISHES

Mixed vegetables in herb butter | 200g | 20 portions
Gratinated cherry tomatoes | 100g | 20 portions
Roasted potatoes with cream | 250g | 20 portions

SALADS

Caesar salad with chicken and garlic croutons | 250g | 15 portions
Greek salad with olives | 300g | 15 portions
Cabbage and carrot salad | 100g | 15 portions

DRESSINGS

French dressing | 10 portions
Herb dressing | 10 portions
Yoghurt dressing | 10 portions

CAKES, PASTRIES AND DESSERTS

Tiramisu | 30 pcs
Cappuccino slice | 35 pcs
Pudding with forest fruit | 35 pcs

PASTRY

Banquet roll | 25 pcs
Banquet roll with poppy seeds | 50 pcs
Bavarian roll | 25 pcs

SAMPLE BANQUET 550 CZK

calculated for 50 persons

COLD BUFFET

Salmon tartare served with homemade baguette | 50g | 15 portions
Poultry pate with cranberries | 100g | 25 portions
Mini chicken schnitzels | 1 kg
Beef fillet carpaccio | 50g | 20 portions
Mini pork schnitzels | 1 kg
Parma ham with dried plums | 50g | 20 portions

WARM DISHES

Roasted fillet of African catfish | 100g | 20 portions
Marinated chicken wings | 350g | 20 portions
Grilled pork fillet | 100g | 20 portions
Potato gnocchi with wild mushroom sauce | 350g | 20 portions

SIDE DISHES

Grilled vegetables with mushrooms | 200g | 20 portions
Creamy spinach | 150g | 20 portions
Couscous flavoured with lemon and mint | 150g | 20 portions
Crushed potatoes with spring onion | 250g | 20 portions

SALADS

Shopski salad (cucumber, tomato, peppers and cheese) | 300g | 15 portions
Coleslaw | 100g | 15 portions
Salad of roasted beetroot and goat's cheese | 250g | 15 portions
Baby mozzarella with cherry tomatoes | 50g | 15 portions

DRESSINGS

French dressing | 10 portions
Herb dressing | 10 portions
Yoghurt dressing | 10 portions
Olive oil, Garlic oil, Herb oil, Chilli oil, Vinegar Balsamico cream

CAKES, PASTRIES AND DESSERTS

Fruit pastry basket | 25 pcs
Cappuccino slice | 25 pcs
Raspberry slice | 25 pcs
Pischinger slice | 25 pcs

PASTRY

Banquet roll | 25 pcs
Banquet roll with poppy seeds | 50 pcs
Bavarian roll | 25 pcs

SAMPLE BANQUET 610 Kč

calculated for 50 persons

COLD BUFFET

Smoked trout | 50g | 15 portions
Poultry pate | 100g | 20 portions
Fillet steak tartare | 100g | 15 portions
Pork fillet with spring salad | 100g | 20 portions
Honeydew melon with Parma ham | 50g | 20 portions
Decorative platter of French cheeses | 2,5kg

WARM DISHES

Roasted zander | 100g | 20 portions
Chicken supreme in cream sauce with asparagus | 150g | 20 portions
Lasagne with chicken and spinach | 250g | 20 portions
Grilled pork blade steak | 100g | 20 portions

SIDE DISHES

Assorted vegetables with mushrooms | 200g | 20 portions
Creamy spinach | 150g | 20 portions
Grilled cherry tomatoes | 100g | 20 portions
Crushed potatoes | 250g | 20 portions
Boiled rice | 150g | 15 portions

SALADS

Waldorf salad with nuts | 400g | 15 portions
Greek salad with olives | 300g | 15 portions
Tomato salad with Crème fraîche | 100g | 15 portions
Caesar salad with chicken and herb croutons | 250g | 15 portions

DRESSINGS

French dressing | 10 portions
Herb dressing | 10 portions
Yoghurt dressing | 10 portions
Olive oil, Garlic oil, Herb oil, Chilli oil, Vinegar Balsamico cream

CAKES, PASTRIES AND DESSERTS

Carrot slice with mascarpone | 25 pcs
Strawberry slice | 25 pcs
Coffee slice | 25 pcs
Panna cotta with raspberries | 10 pcs

PASTRY

Banquet roll | 25 pcs
Banquet roll with poppy seeds | 50 pcs
Bavarian roll | 25 pcs

SAMPLE BANQUET 880 Kč

calculated for 100 persons

COLD BUFFET

- Beef burger in a bun | 100g | 20 portions
- Duck breast, sliced, in red wine with pears | 75g | 20 portions
- Chicken roulade filled with spinach sous vide | 100g | 20 portions
- Chicken roulade filled with meat sous vide | 100g | 20 portions
- Fillet steak tartare with fried bread | 100g | 20 portions
- Decorative platter of French cheeses | 1.3kg
- Slices of smoked salmon | 50g | 20 portions
- Chicken wings marinated in spicy tomato salsa | 350g | 20 portions
- Natural ripening cheese | 50g | 40 portions
- Slices of smoked trout | 50g | 20 portions
- Soft cheese with nuts and peppercorns | 50g | 40 portions

FINGERFOOD

- Honeydew melon with Parma ham | 50g | 20 portions
- Baby mozzarella and cherry tomatoes with basil pesto | 50g | 20 portions
- Parma ham with dried tomatoes and mozzarella | 50g | 20 portions
- Prawns with rocket salad, basil and chillies | 50g | 20 portions

WARM DISHES

- Roasted fillet of yellow-fin tuna | 100g | 20 portions
- Grilled slices of pork fillet | 100g | 20 portions
- Grilled pork blade steak in herbs with demi-glace sauce | 100g | 20 portions
- Poached mussels with Julienne vegetables and herb butter | 100g | 20 portions
- Grilled chicken breast steak | 100g | 40 portions

SIDE DISHES

- Crushed potatoes with onion and herbs | 250g | 20 portions
- Grilled cherry tomatoes | 100g | 20 portions
- Marinated mushrooms with herbs | 100g | 20 portions
- Potato rösti | 175g | 20 portions
- Grilled courgette | 100g | 20 portions

CARVED MEAT

- Marinated side of pork in mixed herbs | 1 kg
- Smoked pork ham on the bone | 1 pc (approx. 13kg)

SALADS

- Spicy octopus salad | 100g | 20 portions
- Assorted salad leaves with goat's cheese and dried tomatoes | 350g | 10 portions
- Assorted salad leaves with chicken and vegetables | 350g | 10 portions

PASTRY

Poppy seed banquet roll
Cereal roll
Cornspitz roll
Bread

DEZERTS

Cherry tear | 30 portions
Truffle wheel | 30 portions
Mini cream-filled choux pastry | 30 portions
Mini Pischinger basket | 30 portions
Mini cappuccino slice | 30 portions
Mini raspberry slice | 40 portions
Panna cotta with forest fruit sauce | 50 portions
Chocolate fountain with fruit

ORDERS

Orders for up to 50 people - at least 4 days before the event
Orders from 51 to 200 people - at least 7 days before the event
Orders for 201 or more people - at least 14 days before the event

CHANGES

Change in the service time - 2 days before the event
Change in the number of people - 3 days before the event
Change in the assortment of the order - 7 days before the event



BEVERAGE PACKAGE

Drinks packages are also available for functions:

SOFT DRINK PACKAGE

Coca-Cola PORTFOLIO: Coca-Cola, Fanta, Sprite, Tonic
Juice: orange, apple
Sparkling and still water
Non-alcoholic beer

HOT DRINKS

Coffee with milk
Tea with honey and lemon

2 hours: price per person 250 CZK
4 hours: price per person 430 CZK
6 hours: price per person 550 CZK

ALL INCLUSIVE PACKAGE:

Coca-Cola PORTFOLIO: Coca-Cola, Fanta, Sprite, Tonic
Juice: orange, apple
Sparkling and still water
Non-alcoholic beer

HOT DRINKS

Coffee with milk
Tea with honey and lemon

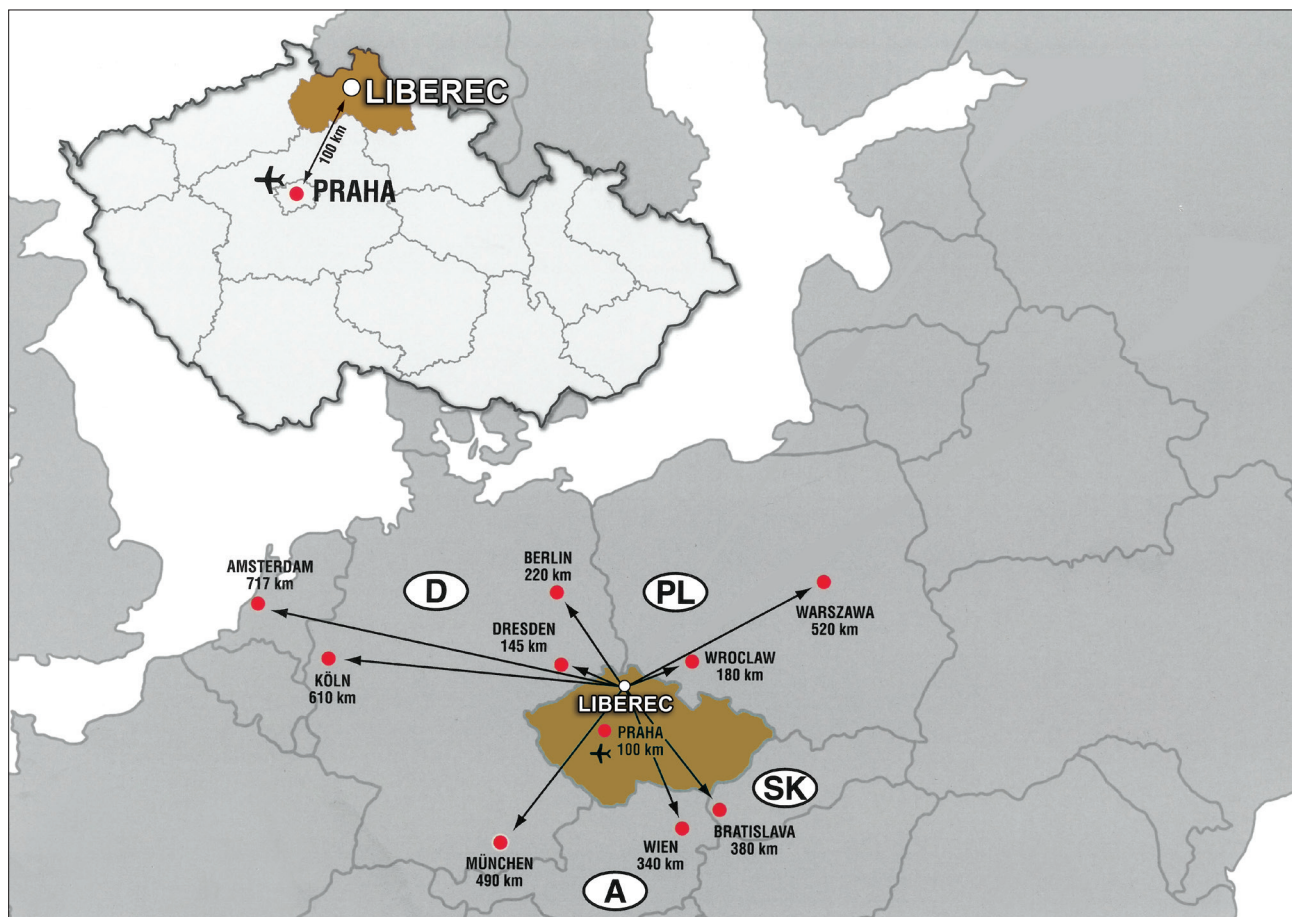
BEER

Pilsner Urquell

WINE

Gruner Veltliner, Kabinettwein, Michlovský
Pálava, late harvest, Michlovský
Zweigletrebe rosé, Kabinettwein, Michlovský
Frankovka, Kabinettwein, Michlovský

2 hours: price per person 365 CZK
4 hours: price per person 560 CZK
6 hours: price per person 800 CZK



CONTACT

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BOWLING MENU

COLD SNACKS & FINGERFOOD

Canapé with tomato tartar	28 CZK
Canapé with ham mousse.....	28 CZK
Canapé with egg spread.....	28 CZK
Smoked salmon canapé.....	39 CZK
Hermelin canapé	28 CZK
Beef carpaccio canapé.....	39 CZK
Poultry pate with cranberry sauce 80 g (min. of 10 servings)	95 CZK
Tartare of salmon 80 g (min. of 10 servings)	207 CZK
Steak tartar 100 g fried breads + garlic (min. of 10 servings)	207 CZK
Pork belly spread with homemade bread 80 g (min. of 10 servings)	106 CZK
Roast beef 60 g (min. of 10 servings)	106 CZK
Mushroom and cream cheese tartlet.....	106 CZK
Chicken and mushroom tartlet	106 CZK

Roasted octopus tartlet.....	118 CZK
Spicy beef tartare tartlet	118 CZK
Smoked pork blade with silverskin onions, gherkin and peppers 100 g (min. of 10 servings)	140 CZK
Mini pork schnitzels 1 kg	857 CZK
Mini chicken schnitzels 1 kg.....	785 CZK
Variety of smoked meats 1,2 kg.....	885 CZK
Variety of cheeses 1 kg	895 CZK
Chicken mini schnitzels with garlic in herb cornflakes 1 kg.....	1025 CZK
Profiterole with basil cream	62 CZK

SALADS

(min. of 5 servings)

Caprese salad 200 g.....	151 CZK
Coleslaw 100 g	73 CZK
Greek salad with olives 300 g	162 CZK
Caesar salad with chicken 350 g.....	179 CZK
Pasta salad with sun-dried tomatoes 300 g	140 CZK
Couscous salad with roasted chicken breast 350 g	140 CZK

– WARM SAVOURY SNACKS –

(min. of 10 servings)

Turkey curry with almonds 150 g.....	140 CZK
Chicken quesadilla with spinach 100 g	174 CZK
Seafood paella 350 g	207 CZK
Roasted zander, lentil ragout with root vegetables 350 g.....	185 CZK
Grilled vegetables with mushrooms 150 g	106 CZK
Grilled pork ribs in BBQ sauce 500 g	297 CZK
Beef goulash with horseradish 150 g.....	140 CZK
Pork steak with corn cob 150 g.....	140 CZK

— SAVOURY SNACKS —

Open sandwich with ham and mayonnaise spread	50 CZK
Open sandwich with cheese and butter.....	45 CZK
Open sandwich with tomato and quark	39 CZK
Nachos with salsa Cruda 50 g (min. of 10 servings)	62 CZK
Nachos with sour cream 50 g (min. of 10 servings)	62 CZK
Ham and cheese sandwich.....	73 CZK
Wholegrain Caprese baguette.....	106 CZK

Wholegrain ham and egg baguette....	106 CZK
Rolled puff pastry a la pizza.....	28 CZK
Vegetable crudité with dill dip 400 g	151 CZK
Bavarian bread.....	11 CZK

— SWEET SNACKS —

(min. of 10 servings)

Apple strudel.....	39 CZK
Quark strudel	22 CZK
Mini sundae (banana / strawberry / tiramisu raspberry kiwi, pineapple).....	39 CZK
Mini cream-filled choux pastry.....	22 CZK
Mini eclair	28 CZK
Strawberry slice	39 CZK
Tangerine slice	39 CZK
Coconut slice	39 CZK
Tiramisu slice	39 CZK
Parisian slice	39 CZK
Raspberry slice	39 CZK
“Misha” cake	39 CZK
Mini Panna cotta	62 CZK
Mini parisian cupcake	58 CZK

OFFER FOR BOWLING, WALACHIAN TAPROOM AND MORAVIAN WINE BAR from 10 to 100 persons

The choice of items where the minimum number of portions
to be ordered is given.
Clients draw up the menu themselves.