





# BANQUET MAP

# PRICE LIST INCLUDING VAT



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# **COFFEE BREAK**

Open sandwich with ham
and mayonnaise salad,
mini pastry, fresh fruit 135 CZK

Open sandwich with cheese, apple strudel, fresh fruit ...... **135 CZK** 

Pizza-style puff-pastry rolls 3x, sweet fruit slice depending on the season, fresh fruit ......**140 CZK** 

Finnish open sandwich with cream cheese, cherry tomato and lamb's lettuce, cheesecake of the day, fresh fruit......**196 CZK** 

#### **EXTRAS**

Voda Mattoni /	
Natura	<b>50 CZK</b> / 1pc
Drinks by Coca – cola	<b>65 CZK</b> / 1pc
Coffee with milk	65 CZK
Теа	60 CZK
1 litre jug of water with len	non <b>55 CZK</b>

#### **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. The maximum number of persons is limited by the size of the place where the guests are served.

MENU 200 CZK Served to upwards of 10 people, maximum number limited by the area in which food is served. 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, anchovy dressing, Parmesan cheese Chicken / grilled salmon

> 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 Slice 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 fraiche 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 fraiche, vanilla pod and strawberry sauce Zweigletrébe 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, soup, main courses, including meatless, vegetable salads, condiments, side dishes, homemade cakes and pastries, 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 —

Pears Grapes Seasonal selection

#### - CONDIMENTS -

Olive oil Herb oil, chilli oil, garlic oil, Balsamico 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** –

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

#### WARM DISHES -

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

#### - SIDE DISHES -

200 g Mixed vegetables in herb butter 20 portions100 g Gratinated cherry tomatoes 20 portions250 g Roasted potatoes with cream 20 portions

#### SALADS -

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

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

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

#### - SIDE DISHES -

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

#### SALADS ——

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

#### DRESSINGS -

French dressing 10 portions Herb dressing 10 portions Yoghurt dressing 10 portions 500 ml Olive oil, garlic oil, herb oil, chilli oil, Balsamico

#### - 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** -

50 g Smoked trout 15 portions 100 g Poultry pate 20 portions 100 g Fillet steak tartare 15 portions 100 g Pork fillet with spring salad 20 portions 50 g Honeydew melon with Parma ham 20 portions 2.5 kg Decorative platter of French cheeses

#### 

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

#### - SIDE DISHES -

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

#### SALADS

400 g Waldorf salad with nuts 15 portions 300 g Greek salad with olives 15 portions 100 g Tomato salad with crème fraiche 15 portions 250 g Caesar salad with chicken and herb croutons 15 portions

#### **DRESSINGS**

French dressing 10 portions Herb dressing 10 portions Yoghurt dressing 10 portions 500 ml Olive oil, garlic oil, herb oil, chilli oil, Balsamico

#### - 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 ----

100 g Beef burger in a bun 20 portions 75 g Duck breast, sliced, in red wine with pears 20 portions 100 g Chicken roulade filled with spinach sous vide 20 portions 100 g Chicken roulade filled with meat sous vide 20 portions 100 g Fillet steak tartare with fried bread 20 portions 1.3 kg Decorative platter of French cheeses 1 portion 50 g Slices of smoked salmon 20 portions 350 g Chicken wings marinated in spicy tomato salsa 20 portions 50 g Natural ripening cheese 40 portions 50 g Slices of smoked trout 20 portions 50 g Soft cheese with nuts and peppercorns 40 portions

#### - FINGERFOOD -

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

#### - WARM DISHES -----

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

#### - SIDE DISHES -

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

#### ----- CARVED MEAT ----

1 kg Marinated side of pork in mixed herbs 3 portions Approx. 13 kg Smoked pork ham on the bone 1 portion

#### - SALADS ----

100 g Spicy octopus salad 20 portions 250 g Assorted salad leaves with goat's cheese and dried tomatoes 10 portions 250 g Assorted salad leaves with chicken and vegetables 10 portions PASTRY

Poppy seed banquet roll Cereal roll Cornspitz roll Assorted bread

#### **DEZERTS** -

Cherry tears 30 portions Truffle wheels 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, Fuzetea Juice: orange, apple, multivitamIn Sparkling and still water Non-alcoholic beer Stella Artoais

#### 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, Fuzetea Juice: orange, apple, multivitamIn Sparkling and still water Non-alcoholic beer Birell

#### **HOT DRINKS**

Coffee with milk Tea with honey and lemon

#### BEER

Pilsner Urquell

#### WINE

Gruner Veltliner, Kabinettwein, Michlovský Pálava, late harvest, Michlovský Zweigletrébe 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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# BOWLINGMENU

# 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)
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)
Roast beef 60 g
(min. of 10 servings) 106 CZK
Mushroom and cream cheese tartlet

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 879 CZK
Variety of smoked meats 1,2 kg 991 CZK
Variety of cheeses 1 kg 1002 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 300 g 207 CZK
Pasta salad with sun-dried tomatoes 300 g 140 CZK
Roasted chicken breast with couscous salad 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

#### - DRINKS -

Jug of water with lemon 1 I 55 CZK
Natura mineral water 0,25 I 50 CZK
Nescafé coffee + milk 65 CZK
Assorted Teekanne teas 60 CZK
Cappy juice 0,25 I 65 CZK
Coca Cola, Fanta, Sprite 0,33 I 65 CZK

#### — SAVOURY SNACKS —

Open sandwich with ham and mayonnaise spread	0 CZK
Open sandwich with cheese and butter	5 CZK

Open sandwich with tomato and quark
Nachos with salsa Kruda 50 g (min. of 10 servings)
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
Bavorian bread 11 CZK

#### - SWEET SNACKS —

#### (min. of 10 servings)

(initial for the continge)	
Apple strudel	39 CZK
Quark strudel	22 CZK
Mini sundae (banana / strawberry / tiramisu	00.071/
raspberry kiwi, pineapple)	
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 panacotta	62 CZK
Mini pařížský košíček	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.