



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**
- Chicken and spring salad sandwich, panna cotta with forest fruits, fresh fruit..... **235 CZK**
- Bagel with herb cheese and smoked salmon, sweet lavender slice, fresh fruit..... **235 CZK**

EXTRAS

- Voda Mattoni / Natura **50 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**

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 guest 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 portions
- 100 g Gratinated cherry tomatoes 20 portions
- 250 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

WARM DISHES

- 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

WARM DISHES

- 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 Artois

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

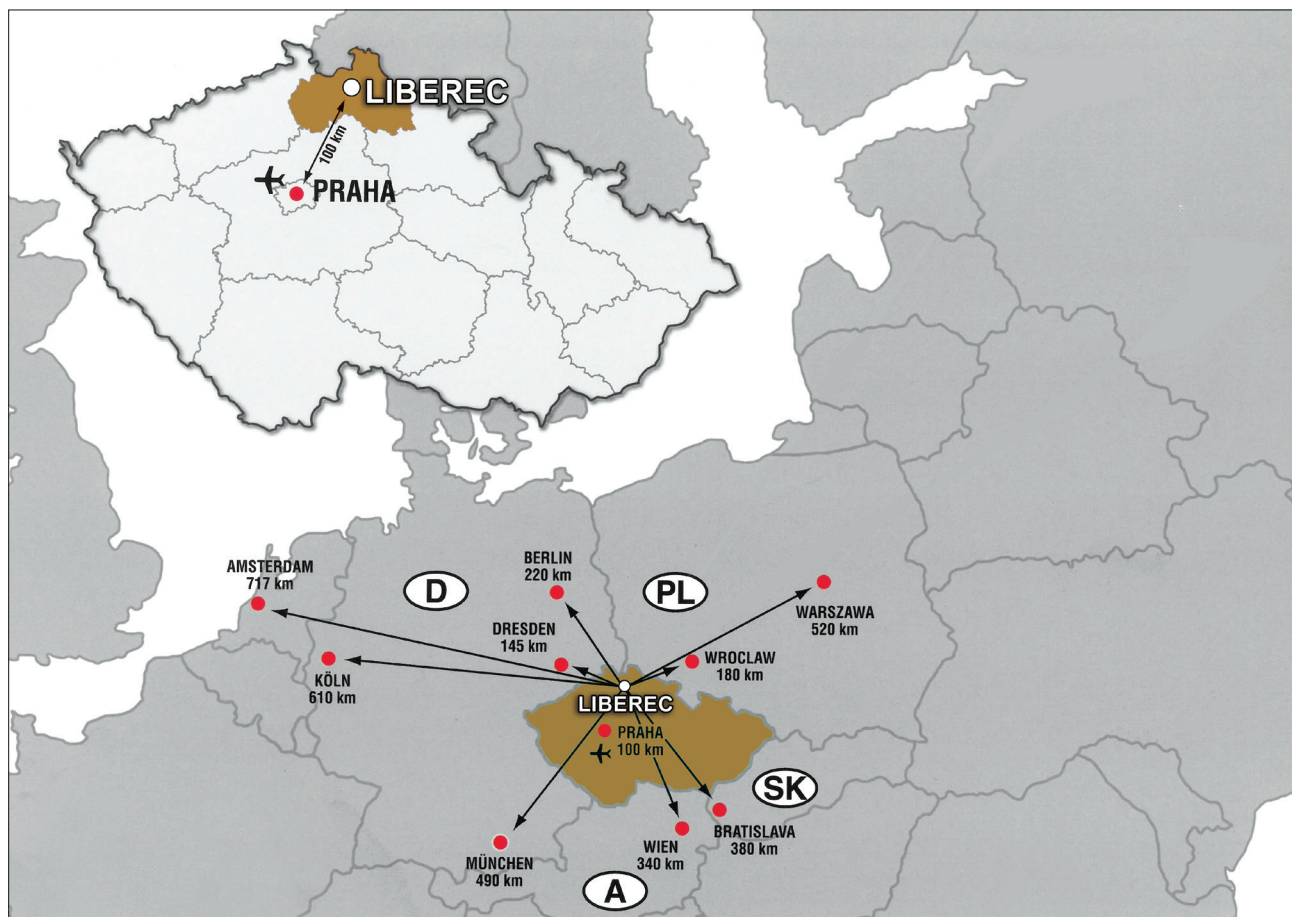
BEER

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

CENTRUM BABYLON, a. s.
Nitranská 415 / 1
460 07 Liberec
Czech Republic

IČ: 25022962

DIČ: CZ25022962

e-mail: sales@centrumbabylon.cz

tel.: +420 485 249 400

www.kongresbabylon.cz



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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 |

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|---|----------|
| 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)

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|---|---------|
| 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 |
| 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 l..... | 55 CZK |
| Natura mineral water 0,25 l..... | 50 CZK |
| Nescafé coffee + milk | 65 CZK |
| Assorted Teekanne teas | 60 CZK |
| Cappy juice 0,25 l..... | 65 CZK |
| Coca Cola, Fanta, Sprite 0,33 l | 65 CZK |

SAVOURY SNACKS

| | |
|---|--------|
| Open sandwich with ham and mayonnaise spread | 50 CZK |
| Open sandwich with cheese and butter..... | 45 CZK |

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|---|---------|
| Open sandwich with tomato and quark | 39 CZK |
| Nachos with salsa Kruda 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)

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|---|--------|
| 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.