

BANQUET OFFER

Hotel Carol

MEET CAROL IN

The
POOL



www.hotelcarol.cz

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Why to choose Hotel Carol for your events?



Great location near O2 universum convention center, O2 arena and the Harfa shopping center



The hotel is located in a quiet street and at the same time, a few steps from the metro and train station



67 rooms of different categories



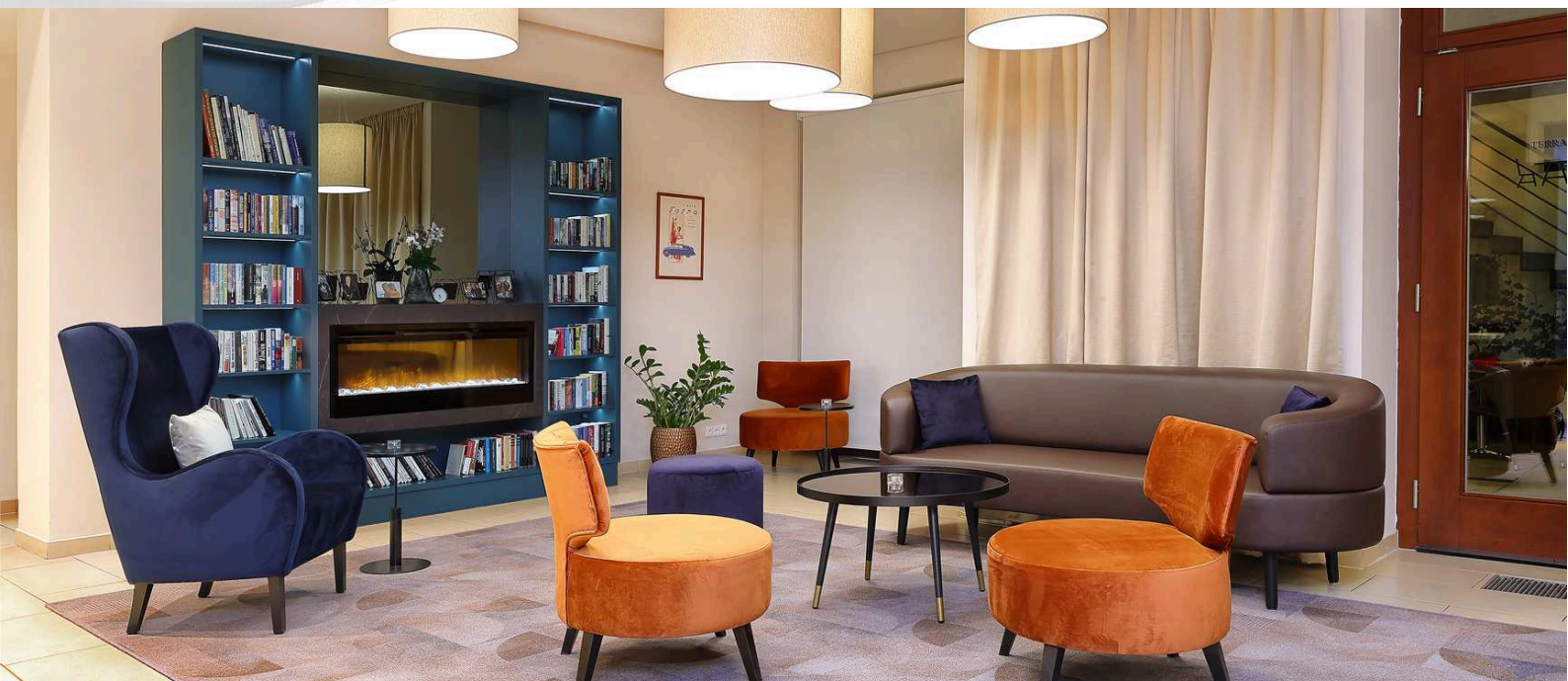
New conference rooms with direct access to the terrace



Open-air terrace with pleasant sitting area and possibilities for coffee breaks serving



Home-like atmosphere will definitely absorb you



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Conference rooms

Our conference rooms Aqua and Terra were built on the site of the former indoor swimming pool and designed by the studio PNA - Petra Nicolas Architects. We were inspired by the natural elements of water and earth, which is reflected in their names and design.

Just as water (Aqua) has beneficial effects on the organism, the Aqua conference room is designed to provide a sense of calm, awake the senses and create a pleasant and refreshing environment full of energy.

Earth (Terra) is a symbol of a safe home for all of us and represents everything material around us. Earth's energy helps us grow, realize our ambitions and fulfill our visions.



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Room capacity

Room	Daylight	Area m ²							Price (CZK inc. DPH)	
									Half day (5 h)	All day (10 h)
Aqua	✓	42,3	48	40	22	20	36	30	15 000	20 000
Terra		23,1	16	—	—	10	—	—	7 000	9 000
Terrace	✓	96,3	—	—	—	—	—	40	On request	

The rental price includes basic technical equipment (LCD screen or data projector) and 21% VAT

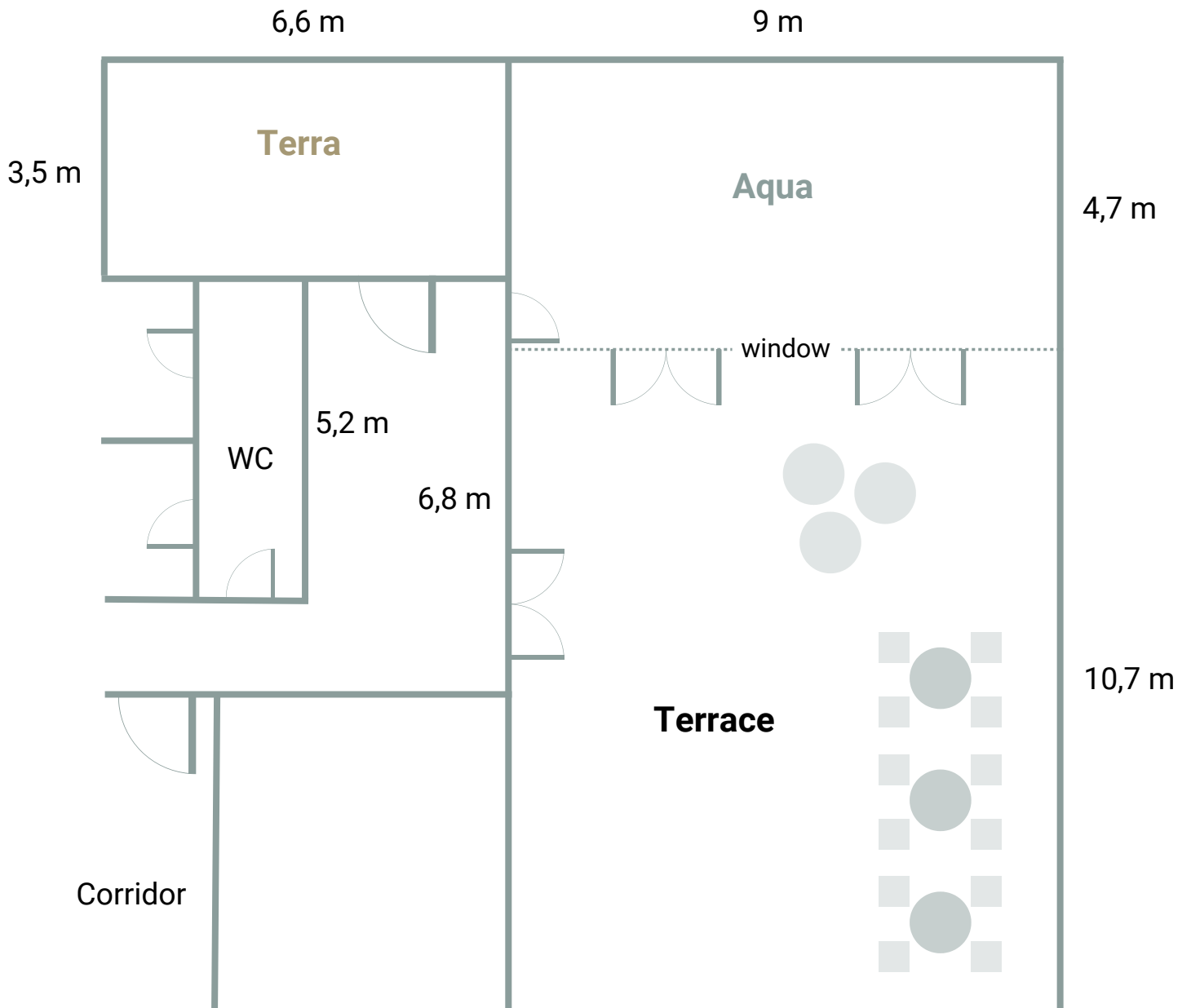
Technical equipment

-  LCD screen
-  Data projector (Aqua)
-  Flipchart
-  HDMI reduction
-  Hall sound system
-  Laser pointer





Plan of conference rooms



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TERRA



Not only the premises of the Hotel Carol, but also the refreshment was inspired by the natural element: EARTH (Terra).

TERRA Tranquility BREAK

Sweet & savoury pastry & sliced fruit

- **Selection of sweet pastry:**
Danish pastry or mini croissant or homemade cake (raspberry, chocolate, traditional Moravian cake with various fillings)
- **Selection of salty pastry:**
Freshly filled mini sandwiches, baguettes or Czech open sandwiches (pita bread with tuna spread, ham or cheese open sandwich with vegetable garnish, mini roll with egg spread and vegetable, mini baguettes with ham/cheese and vegetable)
- **Sliced seasonal fruits**

MediTERRAnean BREAK

Savoury & sweet pastry & sliced fruit

- **Salty pastry:**
Zaaluk (salad of cooked eggplants and peppers served with pita bread) and mini sabich sandwich (spiced-up mix of fried aubergine hummus, tahini and boiled eggs)
- **Selection of sweet pastry:**
Pumpkin pie or baklava
- **Sliced seasonal fruits**

ENHANCE your coffee break

- Fresh sliced fruits
- Avocado dip with vegetable crudité, pita bread
- Baba ganoush with vegetable crudité, pita bread
- Hummus original dip with vegetable crudité, pita bread
- Savoury filled pastry (mini sandwich, mini kaiser roll/baguettes, open sandwich)
- Sweet pastry

This menu is served for a minimum number of 6 people.



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AQUA



Not only the premises of the Hotel Carol, but also the beverage offer was inspired by the natural element: WATER (Aqua).

AQUA Oasis BREAK

Half day event (max. 5 hours)

Full day event (max. 10 hours)

Unlimited consumption:

- Coffee, tea
- Still mineral water in jugs

AQUA Adventure BREAK

Half day event (max. 5 hours)

Full day event (max. 10 hours)

Unlimited consumption:

- Coffee, tea
- Still mineral water in jugs
- Fruit juices

Beverage packages for coffee breaks do not apply to drinks served during lunch/dinner. This menu is served for a minimum number of 6 people.



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MediTERRanean MARKET

Signature dishes of the Jerusalem restaurant

A true tradition is to share food.

Food sharing means return to the roots. During the busy work schedule, you can enjoy delicious food and bring another vibe to your day full of duties. You will just sit back, share and talk. Food is a topic that brings people together.

Shared appetizers and desserts await you on the table right in front of you. You can choose a main course and side dishes from the buffet. It is up to you whether your preferences go for a complete Mediterranean-style menu, including fish or if you pick up only grilled meat option without fish.

Soup of the day

Appetizers – MediTERRanean Mezze Platter

- **Tabbouleh** (salad with fresh herbs, couscous, tomatoes and lemon juice)
- **Hummus original** (chickpeas and sesame paste dip with roasted pine nuts) with pita bread
- **Baba ganoush** (roasted poached eggplant with tahini, garlic, coriander, lemon juice, olive oil and various seasonings)
- **Matbucha** (green and red pepper, chilli, tomatoes, garlic, herbs and various seasonings)

Main dishes

- **Mix grill**
(beef Merguez sausages, chicken steak and grilled beef meatballs)
- **Baked salmon or Moroccan fish*** (Nile perch cooked in spicy sauce with paprika, garlic and coriander)

Side dishes

- **Jerusalem rice** (classic Jerusalem rice with noodles)
- **Roasted potatoes and sweet potatoes** with herbs
- **Grilled vegetables** (selection of peppers, eggplant, red onion, zucchini)

Desserts

- **Signature desserts** (two kinds)

Buffets are served for groups of a minimum 25 persons. Groups from 10 to 24 persons choose a served menu, unified for all participants.



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TERRA Taste

A true tradition is to share food.

Food sharing means return to the roots. During the busy work schedule, you can enjoy delicious food and bring another vibe to your day full of duties. You will just sit back, share and talk. Food is a topic that brings people together.

You will have vegetable salads and desserts laid out on the table directly in front of you. You can choose a main course and side dishes from the buffet menu.

Soup

- Strong chicken consommé or soup of the day

Salad selection

- Mix of leafy salads with choice of dressings and condiments
- Fresh cut vegetables (cucumber, celery sticks, carrot, pepper)

Main dishes

- Chicken schnitzels
- Beef goulash
- Pasta in the Toscan style Aglio e Olio

Side dishes

- Roasted potatoes
- Rice
- Steamed vegetable (green beans)

Desserts

- Apple strudel
- Fresh sliced fruits

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3-course served menu

Create your own 3-course menu.

Mediterranean mezze platter as listed below will be prepared on your table, so you will enjoy tasting and sharing with your colleagues. Main course with a side dish must be chosen before the event and will be served directly to your table.

The main course with a side dish must be unified for the whole group, with the exception for guests that have special dietary restrictions.

MediTERRAnean Mezze Platter

- Jerusalem salad
- Homemade spicy tomato dip Matbucha
- Baby hummus, Tahini, beetroot

Main dishes

- A mixture of grilled meat
or
- Moroccan merguez (spicy ground beef sausages)
or
- Spring chicken steak

Side dishes

- Jerusalem rice
or
- French fries

Dessert

- Malabi
or
- Ice cream

Groups from 10 to 24 people choose a uniform menu served for the whole group. The selected menu must be the same for the whole group, except for dietary restrictions.





MediTERRAnean MEZZE

Small MEZZE platter

/ suitable for 2 persons

- Mediterranean mezze includes falafel, matbucha, baba ganoush, oriental salad, hummus, pickled beetroot with coriander and nuts, olives and pickled cucumbers

Large MEZZE platter

/ suitable for 3 or more persons

- Mediterranean mezze includes matbucha, baba ganoush, oriental salad, pickled beetroot with coriander and nuts, olives and pickled cucumbers
- Canapé with smoked salmon and lemon
- Triangle hummus – falafel – pickled cucumber
- Malabi (panna cotta) with pomegranate syrup



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Drinks

Beer

Březňák 0,5l

Březňák 0,3l

Krušovice nonalcoholic 0,5 l

White and sparkling wines

Gavi organic Bio 0,1 l/0,75 l

Pinot grigio 0,1 l/0,75 l

Chardonnay 0,1 l/0,75 l

Vermentino 0,1 l/0,75 l

Prosecco white extra dry
0,1 l/0,75 l

Prosecco rose 0,1 l/0,75 l

Non-alcoholic prosecco
0,1 l/0,75 l

Red wines

Primitivo Salento 0,1 l/0,75 l

Montepulciano Dabruzzo
0,1 l/0,75 l

Chianti/Rosso Tuscany
0,1 l/0,75 l

Non-alcoholic drinks

Home-made lemonade

Pepsi/Pepsi Max

Mirinda/Seven up

Schweppes

tonic/bitter lemon/pink

Still/sparkling water

Gazoz

Orange/apple juice

Cocktails

Aperol

Mojito

Gin Tonic

Campari orange



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We are here for you.
Tell us your ideas about your event.
We will find a solution tailored to your requirements.

T: +420 266 133 717
E: events@janhotels.cz

Hotel Carol
Kurta Konráda 12, 190 00 Prague 9

www.hotelcarol.cz

