



Hotel Duo



FOOD & BEVERAGES OFFER



COFFEE BREAKS



SNACKS

BASIC coffee break 1 + 1 pc

- Choose according to your preference savoury or sweet from the category BASIC

STANDARD coffee break 2 + 2 pc

- Discounted package with your choice of savoury or sweet from the BASIC & STANDARD

BUSINESS coffee break 2 + 2 pc

- Discounted package with choice of savoury or sweet from the BASIC & STANDARD & BUSINESS

The minimum number of items of one type in your selection is 10 pcs.

DRINKS

DRINKS DURING THE BREAK /30-minute coffee break/

- BASIC: fresh coffee, tea, water
STANDARD: fresh coffee, tea, water, selection of juices

DRINKS DURING THE EVENT /unlimited drinks during the event/ Half-day (5 hours) & all-day (10 hours)

- BASIC: fresh coffee, tea, water
STANDARD: fresh coffee, tea, water, selection of juices

COFFEE BREAKS



BASIC

Mini sandwich (cheese, ham, salami / white, whole wheat baguette or brioche)
 Wholemeal baguette with mozzarella and tomatoes
 Sandwich with potato salad and Prague ham
 Cheese sandwich
 Mini croissant (butter or cereal)
 Mini raisin snail
 Moravian mini scones (blueberry, apricot, strawberry, cherry)
 Fruit salad

STANDARD

French baguette with grilled chicken
 Spinach and tomato wrap with hummus and grilled vegetables
 Rye bread with beetroot spread and feta cheese
 Vegetable crudité
 Quinoa salad with vegetables
 Selection of cheesecakes with fruit filling (blueberry, apricot, strawberry, cherry)
 Mix of mini donuts
 Homemade chocolate brownie
 Strawberry, mango or cherry cake
 Apple strudel

BUSINESS

Focaccia with Parma ham and rocket
 Multi cereal sandwich with turkey ham
 Bagel with smoked salmon
 Choice of muffins (hazelnut, raspberry, brownies, caramel)
 Danish pastries filled with chocolate
 Sliced fruit

Our team recommends



SMART COFFEE BREAK

Spinach and tomato wrap with hummus and grilled vegetables
Multi cereal sandwich with turkey ham
Homemade chocolate brownie
Unlimited fresh coffee, tea, water and a selection of juices for 30 min

DREAM COFFEE BREAK

Whole wheat baguette with mozzarella and tomatoes
French baguette with grilled chicken
Choice of muffins (hazelnut, raspberry, brownie-caramel)
Apple strudel
Sliced fruit
Unlimited fresh coffee, tea, water and a selection of juices throughout the day





Hotel Duo

COFFEE BREAKS

BUFFET MENUS

CREATE YOUR
OWN MENU

CANAPES

GALA MENU

BEVERAGES



BUFFET MENU

CONFERENCE BUFFET

COLD BUFFET

Fresh salad bar (cucumber, tomato, paprika, green leaves)
Daily salads

CONDIMENTS & DRESSING

Yoghurt dressing and sweet sour vinegar
Croutons, olives, feta cheese, boiled egg, seeds
Butter and margarine

SELECTION OF WHITE AND BROWN BREADS

SOUP OF THE DAY

MAIN COURSES

Two kind of meat courses
Fish course
Vegetarian course

SIDE DISHES

Potato, rice, vegetable, pasta

FROM OUR PASTRY

Selection of mini desserts
Sliced fruits
Ice cream corner

BEVERAGES: still water in jugs included in the price

SNACK BUFFET

SOUP OF THE DAY

SELECTION OF WHITE AND BROWN BREADS

SALADS

Coleslaw salad
Greek salad

SALTY SNACKS

Chicken wraps
Whole grain baguette with mozzarella
Ham and cheese focaccia
Mini pizza Margherita

DESSERTS

Strawberry panna cotta
Chocolate brownie

Buffets are served for groups from 25 persons. The menu must be uniform for all participants. Dietary and other special requirements are available upon request.



Hotel Duo

COFFEE BREAKS

BUFFET MENUS

CREATE YOUR OWN MENU

CANAPES

GALA MENU

BEVERAGES



BUFFET MENU

GREEN BUFFET



FRESH&RAW SALAD BAR WITH CONDIMENTS

Cucumber, tomato, paprika, red radish, carrot, green leaves
 Tomato carpaccio with mozzarella and fresh basil
 Young potato salad
 Celer salad with apple, roasted walnut and cranberry
 Chopped salad
 Raw zucchini salad with dill
 Yoghurt dip, beetroot dip, avocado dip, extra virgin olive oil
 Fresh herbs, chia seeds, olives, boiled eggs, tofu
 Butter and margarine

EXCELLENT VEGETABLE PROTEINS

Black beluga lentil salad
 Quinoa salad
 Chickpea salad

SELECTION OF WHITE AND BROWN BREADS

MEAT CARVING STATION

Grilled chicken breast
 Pork medallions
 Three pepper sauce, mustard, horseradish

SIDE DISHES

Roasted sweet potatoes with sage
 Long grain rice with green peas
 Boiled green veggies (broccoli, green beans)
 Three coloured tortellini filled with ricotta and spinach

NEW FOR 2024

FROM OUR PASTRY

Vegan apple cake
 Gluten free raspberry brownies
 Carrot cake
 Sliced fruits
 Cheese board with dry fruits and nuts
 Ice cream corner

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COFFEE BREAKS

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BUFFET MENU

CZECH SPECIAL BUFFET

APPETIZERS & SALAD

Tomato salad with spring onion
Pork liver pate with cranberry
Beetroot salad
Czech potato salad
Czech cold cuts with pickled vegetables

FRESH SALAD BAR & CONDIMENTS

Cucumber, tomato, paprika, green leaves
Croutons, olives, feta cheese, boiled egg, seeds
Yoghurt dressing and sweet sour vinegar
Butter and margarine

ŠUMAVA BREAD

SOUP

Chicken broth with vegetables and noodles

MAIN COURSES

Mini chicken and pork schnitzel
Smoked pork neck with lentil
Beef goulash
Cauliflower patties

SIDE DISHES

Potato puree
Stewed white&red cabbage
Bread dumplings

FROM OUR PASTRY

Sweet cottage cheese dumplings (strawberry, apricot, blueberry)
Chocolate pudding, apple strudel, strawberry pie, choco and cherry cups
Sliced fruits
Ice cream corner

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COFFEE BREAKS

BUFFET MENUS

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BUFFET MENU

GOURMET BUFFET

APPETIZERS & SALAD

Middle Eastern quinoa salad
Smoked salmon with fresh dill
Tomato carpaccio with mozzarella
Chinese noodle salad
Southern shrimps
Austrian potato salad
Chicken ballotine stuffed with mushroom and onion
Celer salad with apple, roasted walnut and cranberry

FRESH SALAD BAR & CONDIMENTS

Cucumber, tomato, paprika, green leaves
Croutons, olives, feta cheese, boiled egg, seeds
French dressing and sweet sour apple vinegar
Butter and margarine

SELECTION OF WHITE AND BROWN BREADS

SOUP

Beef broth with veggies and noodles

MAIN COURSES

Hot fried chicken wings with sweet chilli sauce
Pork tenderloin with pepper sauce
Roasted salmon with spinach and lime butter sauce
Stewed chickpea in curry sauce

SIDE DISHES

Grilled vegetables
Roasted baby potatoes with herbs
Wild rice
Penne bolognese

FROM OUR PASTRY

Choco brownies, apple cake, strawberry pie, mandarin cheesecake, vanilla pudding, mango cake, choco and cherry cups
Sliced fruits
Ice cream corner

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BUFFET MENUS

CREATE YOUR
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BUFFET MENU

STAY FIT BUFET



APPETIZERS & SALAD

Black beluga lentil salad
Baby potato salad
Turkey ham with cranberry chutney
Beetroot with goat cheese and walnut

FRESH SALAD BAR & CONDIMENTS

Cucumber, tomato, paprika, green leaves
Croutons, olives, feta cheese, boiled egg, seeds
Yoghurt dressing and sweet sour apple vinegar
Butter and margarine

SELECTION OF WHITE AND BROWN BREADS

SOUP

Minestrone soup

MAIN COURSES

Tandoori marinated grilled chicken
Roasted salmon with spinach
Stewed chickpea with ginger and fresh coriander

SIDE DISHES

Grilled vegetables
Roasted sweet potatoes with fresh herbs
Long grain rice with tomato
Whole grain pasta with basil pesto

FROM OUR PASTRY

Choco brownies, apple cake, strawberry pie, mandarin cheesecake, vanilla pudding, mango cake, fruit yoghurt cups
Sliced fruits & fruit salad
Cheese board with dry fruits and nuts
Ice cream corner

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Hotel Duo

COFFEE BREAKS

BUFFET MENUS

CREATE YOUR
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BEVERAGES



BUFFET MENU

BBQ BUFET

APPETIZERS & SALAD

Sweet corn salad
Baby mozzarella with cherry tomatoes and basil pesto
Nicoise salad
Hummus
Coleslaw salad

FRESH SALAD BAR & CONDIMENTS

Cucumber, tomato, paprika, green leaves
Croutons, olives, feta cheese, boiled egg, seeds
Yoghurt dressing and balsamic vinegar
Butter and margarine

SELECTION OF WHITE AND BROWN BREADS

FROM THE GRILL

Chicken breast
Pork medallions
Homemade beef burger bun and condiments

SIDE DISHES

Grilled vegetables
Roasted baby potatoes
Grilled corn on the cob
Garlic & herb baguette

SAUCES

BBQ, sweet chilli, tzatziki, blue cheese, Chimichurri

FROM OUR PASTRY

Choco brownies, cheesecake, vanilla pudding, mango cake
Sliced fruits
Cheese board with dry fruits and nuts
Ice cream corne

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COFFEE BREAKS

BUFFET MENUS

CREATE YOUR
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BEVERAGES



BUFFET MENU

MIDNIGHT BUFET

SOUP OF THE DAY

SELECTION OF WHITE AND BROWN BREADS

SALTY SNACKS

- Selection of cold cuts
- Pickled vegetables
- Pork pate
- Mini chicken and pork schnitzel
- Potato salad
- Smoked pork neck with lentil
- Selection of cheese
- Sliced fruits

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COFFEE BREAKS

BUFFET MENUS

CREATE YOUR
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CREATE YOUR OWN MENU

DESIGN YOUR OWN 2 OR 3 OR 4 COURSE MENU

STARTERS

- Mozzarella & tomato, rucola and basil pesto (V) (Gf)
- Caesar salad with chicken, parmesan flakes and croutons
- Chickpea salad with lemon dressing (Veg) (Gf)

SOUP

- Minestrone soup (Veg) (Gf)
- Chicken stock with vegetables and noodles
- Goulash soup

MAIN COURSE

- 200 g Chicken supreme with green peas puree, corn ragout, potatoe hay and herb butter sauce (Gf)
- 200 g Rib eye steak with roasted grenaille potatoes, grilled vegies and pepper sauce (Gf)
- 180 g Pan seared salmon fillet with boiled baby potatoes, sautéed spinach and tomato & herbs salsa (Gf)
- 200 g Pork tenderloin with potato puree, green beans and pork juice sauce
- 220 g Fried rice with vegetables, soya cubes and fresh coriander (Veg) (Gf)

DESSERT

- Panna cotta with forest fruit ragout (V) (Gf)
- Chocolate mousse cake, raspberries and vanilla sauce (V)
- Fruit salad with strawberry sorbet (Veg) (Gf)

(V)= Vegetarian, (Veg)= Vegan, (Gf)= Gluten free

Selected menu must be the same for the whole group (from 8 up to 120 people), except dietary restrictions and must consist of the Main Course.



CANAPES



COCKTAIL MENU 1 (5 pc/person)

- Open sandwich with Brie cheese, nuts, grapes
- Finger sandwich with corned beef and cucumber
- Vegetable tomato roll
- Mini pizza Margherita
- Panna Cotta with strawberry sauce

COCKTAIL MENU 2 (7 pc/person)

- Open sandwich with Brie cheese, nuts, grapes
- Dark finger sandwich with smoked salmon and lemon
- Vegetable spinach roll with hummus
- Mini pizza Margherita
- Fried jalapenos stuffed with cheese
- Panna Cotta with strawberry sauce
- Mini forest fruit tart

COCKTAIL MENU 3 (10 pc/person)

- Open sandwich with guacamole and sun-dried tomatoes
- Dark bread sandwich with goat cheese
- Mini croissant with smoked salmon and dill
- Finger sandwich with corned beef and cucumber
- Mini pizza Margherita
- Fried jalapenos stuffed with cheese
- Chicken skewers with Teriyaki sauce
- Panna Cotta with strawberry sauce
- Mini forest fruit tart



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COFFEE BREAKS

BUFFET MENUS

CREATE YOUR
OWN MENU

CANAPES

GALA MENU

BEVERAGES



GALA DINNER

GALA DINNER 1

Bread with herb & garlic spread butter

Beetroot carpaccio, baby spinach, goat cheese with walnut dressing

Pumpkin soup with coconut reduction, sage and pumpkin seeds

Duck breast, chickpea ragout, Brussel sprouts, cranberry chutney and duck juice

Cheesecake, Biscoff crust, roasted almonds flakes and caramel topping

GALA DINNER 2

Spread butter with herb & garlic

Smoked salmon, lemony fennel salad, avocado emulsion with lemon dressing

Porcini mushroom cappuccino with crispy parmesan

Beef tenderloin with celery purée, new potatoes, Romanesco,
crispy celery and red wine sauce

"Chocolate trilogy"- Chocolate cake with bitter, milky, and white chocolate



*Gala menu is served for minimum number of 8 persons up to 120. Selected menu must be the same for all guests, except dietary restrictions.
Service charge of 10% is charged from 100 guests..*



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COFFEE BREAKS

BUFFET MENUS

CREATE YOUR OWN MENU

CANAPES

GALA MENU

BEVERAGES



BEVERAGES



BEVERAGES

White wine

House wine, according to the offer 0,15 l
Bottle, according to the offer 0,75 l

Red wine

House wine, according to the offer 0,15 l
Bottle, according to the offer 0,75 l

Beer

Budvar 0,40 l
Bottled non-alcoholic beer 0,33 l

Hot beverages

Cup of coffee
Cup of tea
Filter coffee 1l

Beverage packages

1 hour beverage package (unlimited consumption of soft drinks, coffee and tea, draught beer or wine)

2 hour beverage package (unlimited consumption of soft drinks, coffee and tea, draught beer or wine)

Next added hour

Cocktail package for barbecue or party

Cocktail bar – 1 hour
Cocktail bar – 2 hours

Selection cocktails:

Cuba Libre: Bacardi, Pepsi Cola, lime
Tequila Sunrise: Olmeca Blanco, orange juice, Grenadine
Aperol Spritz: Aperol, Prosecco, sparkling water
Martini Spritz: Martini Bianco, Schweppes Tonic
Mimosa: Prosecco, orange juice
Gin&Tonic: Beefeater, Schweppes Tonic
Beton: Becherovka, Schweppes Tonic
Prosecco Frizzante

CORCAGE PRICE

A bottle of wine 0,75 l
A bottle of sparkling wine 0,75 l
A bottle of spirit

OPEN BAR

Whiskey, vodka, rum, gin, tequilla, white and red wine, beer, soft drink
1 hour
2 hours
Every additional hour

BEVERAGES

Soft drinks

Mineral water 0,33 l
Mineral water 0,75 l
Jug of water with lemons 1 l
Pepsi, Pepsi Max, Mirinda, 7Up 0,25 l
Fruit juice 100 % 0,25 l

Sparkling wine

Prosecco Frizzante 0,1 l
Prosecco 0,75 l
Non-alcoholic sparkling wine 0,1 l



Hotel Duo

We are here for you!

Let us know your requirements about your event, and we will find the best possible solution for you.

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