



Banquet and Conference

Day Delegate Packages



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1. Day Delegate Rates

1.1. Half Day Delegate Rate (HDDR)

€ 99 per delegate

- Personal function host on hand throughout the meeting
- Main meeting room rental
- 1 LCD projector and screen
- 1 flip chart with markers
- 1 lectern
- Stationary and office supplies
- Writing blotter, pad and pencil (one per delegate)

- Coffee, tea and selection of fresh juices upon arrival
- Bottles of sparkling and still waters in the meeting room (replenished at break)
- Mid morning or afternoon coffee break with assorted sweet and savouries
- Lunch with sparkling and still waters and coffee included

- *please select from one of the following lunch options - under 1.3:*
 - ✓ Set Lunch Menu - *under 1.3.1*
 - ✓ 'Standard' Lunch/Dinner Buffet' (min. 30 delegates) - *under 1.3.2*
 - ✓ Working Lunch (min. 10 delegates) - *under 1.3.3*

- *please select from one of the coffee break options - under 1.3.4:*

1.2. Daily Delegate Rate (DDR)

€ 130 per delegate

- Personal function host on hand throughout the meeting
- Main meeting room rental
- 1 LCD projector and screen
- 1 flip chart with markers
- 1 lectern
- Stationary and office supplies
- Writing blotter, pad and pencil (one per delegate)

- Coffee, tea and selection of fresh juices upon arrival
- Bottles of sparkling and still waters (replenished at all breaks)
- Mid morning coffee break with assorted sweet and savouries
- Afternoon coffee break with assorted sweet and savouries
- Lunch with sparkling and still waters and coffee included

- *please select from one of the following lunch options - under 1.3:*
 - ✓ Set Lunch Menu - *under 1.3.1*
 - ✓ 'Standard' Lunch/Dinner Buffet' (min. 30 delegates) - *under 1.3.2*
 - ✓ Working Lunch (min. 10 delegates) - *under 1.3.3*

- *please select from one of the coffee break options - under 1.3.4:*



1.3. Delegate Rate Lunch and Coffee Break Options

1.3.1. Set Lunch Menus

Set Lunch Menu 1

Smoked salmon and fondue crab, Asian cress salad, mustard vinaigrette

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Roast corn fed chicken breast, new potatoes and shallot, buttered runner beans

* * *

Caramelised apple tart tatin with crème fraîche ice-cream

Set Lunch Menu 2

Buffalo mozzarella, tomato, avocado with basil pesto and aged balsamic

* * *

Roast fillet of salmon, garlic crushed potatoes, asparagus and cherry tomato

* * *

Tiramisu with coffee ice-cream

Set Lunch Menu 3

Baked tomato and goat cheese tart, rocket and endive salad, balsamic dressing

* * *

Roast rack of lamb, dauphinoise potatoes, spinach leaves and rosemary jus

* * *

Sticky toffee pudding with vanilla ice cream

Set Lunch Menu 4 (vegetarian)

Mille-feuille of roast tomato and avocado, baby asparagus and basil pesto

* * *

Roast pumpkin risotto with wild mushroom and herb oil

* * *

Marinated fruit salad, strawberry sorbet



1.3.2. Standard lunch and dinner buffet

A choice of dressings and accompanying sauce, French and Czech bread and butter is included in each selection.

➤ Selection 1

- Tomato, buffalo mozzarella, rocket, parmesan and aged balsamic
- Grilled asparagus, grilled zucchini, tomatoes and parmesan cheese
- Poached chicken supreme, tender spinach salad
- Niçoise salad with seared tuna, olives, tomatoes, French beans and baby gem lettuce
- Carpaccio of beef with shitake mushrooms, soya dressing and rocket salad
- New potatoes, Frankfurt sausage and grain mustard salad
- Roast salmon, bok choy and sweet and sour antiboise sauce
- Roast fillet of beef, caramelized endive and red onion
- Wild mushroom lasagne with taleggio fondue
- New potatoes with red onion
- Selection of tarts: Chocolate, Strawberry, Pear and Almond, Apple
- Apple strudel tart
- Cups of pannacotta and seasonal compote

➤ Selection 2

- Caesar salad, anchovy, egg, croutons and parmesan cheese
- Tossed green vegetable salad, chilli dressing
- Blackened chicken leg and baby gem salad with honey cashews
- Smoked Scottish salmon, endive and herb salad, soft water prawns
- Parma ham, wood roast vegetables, parmesan and balsamic
- Bresaola, wood roast vegetable salad and baby gem lettuce
- Roast fillet of monkfish, runner beans, tomato and chive butter sauce
- Supreme of chicken, new season peas, beans and red onions
- Cannelloni filled with ricotta and zucchini
- Garlic crushed potatoes with spring onion
- Crèmes brûllées
- Tiramisu
- Selection of mini gateaux

➤ Selection 3

- Marinated squid with lemon, coriander, chilli and soya, soba noodle salad
- Avocado, tomato, mozzarella, basil and olives
- Roquefort cheese, endive, potato and shallot salad
- Marinated scallops, garlic, shallots and coriander salad
- Confit of duck, mixed herbs and shallot, taleggio and endive salad
- Mixed Asian cress salad
- Tandoori chicken, naan bread, onion and coriander salad
- Grilled fillet of salmon, asparagus, fennel, new potatoes and Hollandaise sauce
- Tossed penne pasta, tomatoes, coriander and parmesan cheese
- Steamed jasmine rice
- Bread and butter pudding with crème anglaise
- Selection of mini gateaux
- Fruit salad with lime syrup and double cream



1.3.3. Working Lunch

➤ Working lunch 1

- Tossed Caesar salad with garlic dressing, croutons and parmesan cheese
- Smoked Scottish salmon, cream cheese croissants, romaine lettuce
- Sandwich wrap filled with tandoori chicken, prawns and roast vegetables
- Chicken in green curry
- Penne, fusilli or farfalle with 1 choice from the following sauces:
creamy bolognese, ham, peas and cream or tomato mozzarella
- Mango, pineapple and pawpaw salad with lime syrup and double cream
- Apple turnovers with clotted cream
- Selection of éclairs

➤ Working lunch 2

- Tossed Caesar salad, garlic dressing, croutons, parmesan cheese
- Mini pita breads filled with fried chicken, lettuce, goat cheese and tomato
- Selection of freshly made traditional sandwiches
- Stir fried beef with broccoli and oyster sauce
- Penne, fusilli or farfalle with 1 choice from the following sauces:
creamy bolognese, ham, peas and cream or tomato mozzarella
- Fresh fruit salad with Grand Marnier syrup
- Selection of tarts: Chocolate, Strawberry, Pear and Almond, Apple
- Apple strudel tart

➤ Working lunch 3

- Mixed garden salad, crouton, balsamic vinaigrette and parmesan cheese
- Selection of open sandwiches
- Peking duck spring rolls and hoi sin sauce, cucumber and spring onion
- Coq au vin, chicken in red wine sauce
- Stir fried egg noodles with beef
- Selection of mini gateaux
- Fruit salad with lime syrup and double cream

1.3.4. Coffee Break Options

- **Coffee break 1**
 - Chef's choice of assorted pastries
 - Selection of mini open sandwiches
 - Coffee/tea
 - Fresh juices

- **Coffee break 2**
 - Mini croissant and Danish pastries
 - Selection of mini open sandwiches
 - Coffee/tea
 - Fresh juices

- **Coffee break 3**
 - Fruit satays with dipping sauces
 - Selection of mini open sandwiches
 - Coffee/tea
 - Fresh juices

- **Coffee break 4**
 - Selection of cookies
 - Selection of mini open sandwiches
 - Coffee/tea
 - Fresh juices

- **Coffee break 5**
 - Selection of biscuits
 - Selection of mini open sandwiches
 - Coffee/tea
 - Fresh juices

- **Coffee break 6**
 - Madeleine's crème fraîche
 - Selection of mini open sandwiches
 - Coffee/tea
 - Fresh juices

- **Coffee break 7**
 - Chocolate brownies
 - Selection of mini open sandwiches
 - Coffee/tea
 - Fresh juices

- **Coffee break 8**
 - Mini cakes with clotted cream
 - Selection of mini open sandwiches
 - Coffee/tea
 - Fresh juices