





Plan the Perfect Meeting

LET US MAKE YOUR MEETING OR EVENT MEMORABLE

From private cocktail at rooftop terrace to conference, the Sheraton Prague Charles Square is an ideal place for you. With more than 4000 square feet, tasteful menus and in-house coordinator, we provide seamlessly executed events. Additionally, Starwood PReferred Guests earn SPG Pro points for future stays.

All rates include VAT



WELCOME COFFEE & TEA

Filter coffee, selection of black, green and fruit tea

120 czk

MORNING COFFEE BREAK I

Selection of Danish pastry (Selection of croissant, pain au chocolate, pain au raisins, poppy twister, apple cinnamon roll etc.)

Mineral water Aquila (still) and Mattoni (sparkling) Selection of soft drinks (Pepsi, Pepsi Max, Mirinda, 7 Up) Coffee and decaf coffee Selection of black, green and fruit tea

290 CZK per person

WELCOME COFFEE & COOKIES

Filter coffee, selection of black, green and fruit tea Chocolate & Vanilla cookies

150 czk

MORNING COFFEE BREAK II

Freshly sliced honeydew, Cantaloupe and Piel de Sape melon Poppy seed cake with curd cheese Caramel-apple muffin

Mineral water Aquila (still) and Mattoni (sparkling) Selection of soft drinks (Pepsi, Pepsi Max, Mirinda, 7 Up) Coffee and decaf coffee Selection of black, green and fruit tea

350 CZK per person

All coffee breaks are served with unlimited consumption for a maximum of 30 minutes. Should you wish to extend the service of coffee breaks, please ask for an updated offer.

All rates include VAT



MORNING COFFEE BREAK III

Fresh fruit salad Cupcakes Double chocolate cake

Mineral water Aquila (still) and Mattoni (sparkling) Selection of soft drinks (Pepsi, Pepsi Max, Mirinda, 7 Up) Coffee and decaf coffee Selection of black, green and fruit tea

350 CZK per person

MORNING COFFEE BREAK V

Fresh fruit salad with mint Vanilla pudding with peaches Chocolate Valrhona cake Strawberry smoothie

Mineral water Aquila (still) and Mattoni (sparkling) Selection of soft drinks (Pepsi, Pepsi Max, Mirinda, 7 Up) Coffee and decaf coffee Selection of black, green and fruit tea

350 CZK per person

All rates include VAT

MORNING COFFEE BREAK IV

Sliced fresh pineapple Homemade yogurt with fresh fruit Chocolate-coconut cake Moravian cakes with cheese filling

Mineral water Aquila (still) and Mattoni (sparkling) Selection of soft drinks (Pepsi, Pepsi Max, Mirinda, 7 Up) Coffee and decaf coffee Selection of black, green and fruit tea

350 CZK per person

MORNING ORGANIC COFFEE BREAK

Selection of seasonal organic fruit Homemade granola bar with dried fruit Gluten-free chocolate cheesecake Yogurt with honey and chia seeds

Mineral water Aquila (still) and Mattoni (sparkling) Selection of soft drinks (Pepsi, Pepsi Max, Mirinda, 7 Up) Coffee and decaf coffee Selection of black, green and fruit tea

420 CZK per person (or 170 CZK supplement to DDR package)



AFTERNOON COFFEE BREAK I

Wholegrain croissant with cream cheese, leaf salad and Soppresa Veneta Open sandwich with brie cheese and blue grapes Almond muffins Sliced freshly nuts

Mineral water Aquila (still) and Mattoni (sparkling) Selection of soft drinks (Pepsi, Pepsi Max, Mirinda, 7 Up) Coffee and decaf coffee Selection of black, green and fruit tea

350 CZK per person

AFTERNOON COFFEE BREAK II

Farmer bread with turkey ham, leaf salad and pickles Wheat tortilla, curry mayonnaise and grilled vegetables Marble cake Seasonal whole fruit

Mineral water Aquila (still) and Mattoni (sparkling) Selection of soft drinks (Pepsi, Pepsi Max, Mirinda, 7 Up) Coffee and decaf coffee Selection of black, green and fruit tea

350 CZK per person

AFTERNOON COFFEE BREAK III

Selection of baked puff pastry with turkey ham, vegetarian and cheese Vanilla cream pudding with cinnamon Selection of fresh fruit

Mineral water Aquila (still) and Mattoni (sparkling) Selection of soft drinks (Pepsi, Pepsi Max, Mirinda, 7 Up) Coffee and decaf coffee Selection of black, green and fruit tea

350 CZK per person

All rates include VAT



AFTERNOON COFFEE BREAK IV

Tuna wrap with tomatoes, leaf salad, mayonnaise and coriander Rustic sandwich with Prague ham, pickles and horseradish Caramel cake with pears Seasonal whole fruit

Mineral water Aquila (still) and Mattoni (sparkling) Selection of soft drinks (Pepsi, Pepsi Max, Mirinda, 7 Up) Coffee and decaf coffee Selection of black, green and fruit tea

350 CZK per person

AFTERNOON COFFEE BREAK V

Focaccia with fresh cheese, black olives and grilled red peppers Chicken sandwich with mayonnaise and sliced tomato Cocoa-coconut bread Seasonal whole fruit

Mineral water Aquila (still) and Mattoni (sparkling) Selection of soft drinks (Pepsi, Pepsi Max, Mirinda, 7 Up) Coffee and decaf coffee Selection of black, green and fruit tea

350 CZK per person

ORGANIC AFTERNOON COFFEE BREAK

Organic sandwich with mozzarella and tomatoes Crudité of organic vegetable served with yoghurt herb dip Selection of seasonal organic fruit

Mineral water Aquila (still) and Mattoni (sparkling) Selection of soft drinks (Pepsi, Pepsi Max, Mirinda, 7 Up) Coffee and decaf coffee Selection of black, green and fruit tea

480 CZK per person (or 130 CZK supplement to DDR package)

All rates include VAT



ALL-MORNING COFFEE BREAK

(unlimited coffee break served whole morning until 11.30)

Supplement 250 CZK

ALL-AFTERNOON COFFEE BREAK

(unlimited coffee break served whole afternoon until 17.00)

Supplement 300 CZK

ALL-DAY COFFEE & TEA

(unlimited consumption, served until 17.00 latest)
Filter coffee, selection of black, green and fruit tea

Supplement 390 CZK

ALL-DAY BEVERAGE STATION

(unlimited consumption, served until 17.00 latest)
Mineral water Aquila (still) and Mattoni (sparkling)
Selection of soft drinks
(Pepsi, Pepsi Max, Mirinda, 7 Up)
Coffee and decaf coffee
Selection of black, green and fruit tea

Supplement 550 CZK

All rates include VAT



ITALIAN

STARTERS

Cherry mozzarella with red peppers, tomatoes and fresh basil Italian antipasti with black olives and pecorino Leaf salad with tuna anchovies and capers Radicchio salad with onions and black mussels

SOUP

Tomato soup with basil pesto and extra virgin olive oil

MAIN COURSES

Roast leg of lamb with vegetables, tomatoes and herbs Chicken cacciatore with mushrooms, onion, garlic, red peppers Lasagna Bolognese with parmesan

Lasagna Bolognese with parmesar Penne all' amatriciana

SIDE DISHES

Gratinated zucchini with cream and parmesan Polenta with spinach and thyme Baked potatoes with garlic

DESSERTS

Tiramisú
Vanilla panna cotta with seasonal fruit
Chocolate tart
Fresh sliced fruit
Coffee and tea

750 CZK per person

CZECH

STARTERS & SALADS

Prague ham off the bone, celery salad, nuts and gherkins Roast beef with Iceberg lettuce and mayonnaise with red onion

Celery-apple salad with smoked trout
Mixed salad with corn, cucumber and red bell pepper
Lettuce salad with sour cream and red onion

SOUP

Traditional potato soup with forest mushrooms and leek

MAIN DISHES

Old Bohemian roasted duck with red cabbage with apples Sous vide pork saddle with herbs and onion sauce Grilled pike perch with almonds chips

SIDE DISHES

Carlsbad dumplings with pumpkin seeds Baked potatoes with thyme Steamed vegetables with butter Brussels sprout with bacon and garlic

DESSERTS

Selection of superior Czech cheeses with fresh fruits and nuts (Soft brie, Blue cheese, Semi-hard cheese, Soft bitter-almond Golden cheese)
Poppy seed cake with cream cheese
Coconut cake with chocolate
Stuffed pastry made from dough
Coffee and tea

All rates include VAT

750 CZK per person



FRENCH

STARTERS

Salmon tartare with dill on white toast
Niçoise salad with tuna, eggs and black olives
Caesar salad with grilled chicken, bacon, parmesan and
garlic croutons

Season vegetable salads and selection of dressing Vegetable quiche with black olives

SOUP

French onion soup with cheddar and toast

MAIN COURSES

Coq au vin in red wine sauce with champignons Roasted pork loin with celery, carrots and sage Baked salmon with parsley, tomatoes and lemon Cassoulet with red peppers, tomatoes and celery

SIDE DISHES

Potato purée with chive Vegetable ratatouille with thyme Saffron rice

DESSERTS

Selection of tartlets chocolate, strawberry, apple Pear caramel cake Vanilla eclair with chocolate Chocolate crème brûlée Seasonal whole fruit Coffee and tea

750 CZK per person

All rates include VAT

AMERICAN

STARTERS

Marinated turkey breast with BBQ sauce Roasted pork ham with coarse mustard and Little Gem lettuce Cucumber with fresh cheese and shrimp Coleslaw salad Cobb salad with egg, cucumber, tomatoes and cheese Salad of red, white and black beans with tomato and spring onion

SOUP

Pumpkin soup

MAIN COURSES

Mini beef burger with sliced tomato, pickles and cheddar cheese Marinated pork ribs with honey Spicy chicken wings

SIDE DISHES

Grilled potatoes wedges Potatoes purée with chive Buttered green beans with corn and bacon

DESSERTS

Cheesecake with chocolate

Mousse of peanut butter with honey caramel

Fruit jelly with sour cream

Whole fruit

Coffee and tea

750 CZK per person



INTERNATIONAL

STARTERS

Selection of nigiri sushi and maki sushi with pickled ginger, wasabi and Kikkoman soy sauce Mozzarella with sliced tomatoes and chopped basil Homemade marinated salmon with sour cream and chives Marinated Mediterranean vegetables with stuffed peppers, aceto balsamico, chili and frisée salad

SALADS

Mesclun salad with sun-dried tomatoes and white balsamic vinaigrette

Traditional Greek salad with red onion, black olives and Feta cheese

Penne rigate salad with tuna, arugula, cherry tomatoes, pines and basil pesto

Spinach salad with red lentils, spring onion and chilli soya dressing

SOUP

Broccoli velouté with cream and truffle oil

MAIN COURSES

Braised beef foreshank with root vegetable and red wine sauce

Flounder with coriander and lemon grass Fried chicken breast with julienne root vegetable, thyme and fennel

SIDE DISHES

Roasted Grenaille potatoes with rosemary Jasmine rice with butter and onion Fava beans with cream and thyme

DESSERTS

Cheesecake with lemon
Chocolate cake
Apple cake with plums
Sacher cake with whipped cream
Cherry mousse with chocolate
Seasonal whole fruit
Coffee and tea

900 CZK per person (or 200 CZK supplement to DDR package)

All rates include VAT



Lunch Buffet | Buffet is served for a minimum of 20 people

VEGETARIAN

STARTERS

Chickpeas with peeled tomatoes and coriander Roasted beetroot with feta cheese Mixed vegetable salad with black olives Cucumber salad with Greek yoghurt, garlic and mint

SOUP

Green pea soup with garlic croutons

MAIN COURSES

Baked spinach pie with Swiss cheese and cream Tofu in tomato sauce and fresh basil Grilled Mediterranean vegetable with coriander

SIDE DISHES

Vegetable couscous Italian risotto, forest mushrooms Green beans with corn and red pepper

DESSERTS

Selection of mini desserts Seasonal whole fruit Coffee and tea

850 CZK per person (or 100 CZK supplement to DDR package)

CARVING STATION

Roastbeef

Veal rosato

Prague ham off the bone

Sous vide pork saddle with Provencale herbs

Grilled chicken breast

Salmon fillet and lemon juice

160 CZK per person (approx. 100g)

All rates include VAT



STARTERS

Couscous with parsley, tomatoes and extra virgin oil Tomato bruschetta with fresh basil and parmesan cheese Mixed salad with classic vinaigrette and feta cheese

GRILLED MEAT

Beef medallions marinated in Mediterranean seeds Pork loin with rosemary and garlic Corn fed chicken supreme with bell peppers Swordfish marinated in extra virgin olive oil and lime juice

SIDE DISHES

Grilled vegetable (bell peppers, zucchini, eggplant) Grenailles potatoes

DESSERTS

Selection of mini desserts Selection of ice cream Seasonal fruit Coffee and tea

950 CZK per person

All rates include VAT



Working Lunch Buffet | Buffet is served for a minimum of 20 people

WORKING LUNCH I

SALADS

Chickpea salad with red pepper, parsley and lemon juice lceberg salad with sour cream and mint Leaves salad with cherry tomatoes and goat cheese Greek salad with black olives, red onion and oregano

SOUP & PASTA

Soup of the day Penne pomodoro

SANDWICHES

Wheat open sandwich with Italian salami and pepper Wholemeal flaguette with turkey ham, cream cheese and tomatoes

Olive focaccia with marinated Mediterranean vegetable Mini club sandwich with chicken breast

DESSERTS

Nuts panna cotta Chia and berries dessert Opera cake with whippped cream Seasonal whole fruit

550 CZK per person

WORKING LUNCH II

SALADS

Caesar salad with roasted chicken breast and parmesan Salad with cherry tomatoes with avocado and garlic vinaigrette Baby leaf salad with Feta cheese and pine nuts

SOUP & PASTA

Soup of the day Vegetarian lasagne

SANDWICHES

Tramezzini with egg salad with sliced cucumber White bread sandwich with smoked salmon and red onion Wholegrain open sandwich with roast beef and caper mayonnaise

DESSERTS

Homemade eclairs
Cheesecake with lemon
Fruit pie with whipped cream
Chocolate marzipan cake
Seasonal whole fruit

550 CZK per person

All rates include VAT



WORKING LUNCH III

SANDWICHES

Sandwich with sliced tomatoes, mozzarella and basil Ciabatta with ricotta and camembert Tuna wrap with little gem salad and dill mayonnaise

DESSERTS

Black and white chocolate cake Coconut dessert Traditional crème brûlée

400 CZK per person

CHEF'S CHOICE

Selection of sandwiches Soup of the day Salads Mini desserts Seasonal whole fruit

Selection of 3 types per meal

550 CZK per person

All rates include VAT



MENUI

SOUP

Chicken broth, Julienne vegetables, noodles

MAIN COURSE

Grilled Scottish salmon, red quinoa, vegetables, cream sauce

DESSERT

Cheesecake, berries coulis, whipped cream

650 CZK per person

MENU III

STARTER

Veal carpaccio, arugula, honey-mustard vinaigrette, parmesan

MAIN COURSE

Beef knuckle, broccoli, mashed potatoes, spring onion, cherry tomatoes

DESSERT

Forest berries cake, brown sugar glacé and caramel

650 CZK per person

All rates include VAT

MENU II

SOUP

Broccoli velouté, poached egg, watercress

MAIN COURSE

Sous-vide chicken supreme, Grenailles potatoes, Mediterranean vegetables

DESSERT

Cinnamon crème brûlée, whipped cream

650 CZK per person

MENU IV

STARTER

Parfait of smoked trout, Welschriesling jelly, Swiss chard, herbs

MAIN COURSE

Confit of duck leg, red and white cabbage, potatoes dumplings

DESSERT

Fruit cake, vanilla ice cream, orange segment

650 CZK per person



MENU V

SOUP

Green lentils soup, Parma ham, chopped chervil

MAIN COURSE

Ox cheeks stew, red wine sauce, vegetables, mashed potatoes

DESSERT

Chocolate marzipan cake, fresh fruit, mint

650 CZK per person

MENU VI

SOUP

Old-Bohemian potato soup, forest mushrooms

MAIN COURSE

Roast beef, vegetable cream sauce, Carlsbad dumplings, cranberry compote

DESSERT

Cinnamon pancakes, forest fruit, sour cream

650 CZK per person

3-COURSE ORGANIC MENU

SOUP

Black salsify creamy soup, seared Atlantic salmon, truffle oil

MAIN COURSE

Corn-fed chicken supréme, baked potato, fresh cheese, chives, steamed vegetable

DESSERT

Catalan cream, orange fillets

800 CZK per person (or 250 CZK supplement to DDR package)

All rates include VAT



COCKTAIL I

COLD CANAPES

Tomato tartare with olive oil and basil Smoked salmon with citrus segment Marinated Mediterranean vegetables with crema di aceto balsamico Goat cheese with chives

HOT CANAPES

Marinated chicken wings with honey ginger chili sauce and coriander Fried pork schnitzel with pickles Sausages wrapped in puff pastry with mustard-honey sauce

450 CZK per person (4 cold and 3 warm canapés per person)

COCKTAIL II

COLD CANAPES

Baby mozzarella, cherry tomatoes and basil pesto Parma ham with Cantaloupe melon Salmon tartare with fresh dill Smoked trout with apple salad

HOT CANAPES

Grilled chicken breast with vegetable salsa Vegetable spring rolls with chilli sauce Beef tenderloin medallions with pepper sauce

SWEET CANAPES

Homemade fresh fruit salad Banana mousse Traditional apple strudel with whipped cream

550 CZK per person (4 cold, 3 warm and 3 sweet canapés per person)

All rates include VAT



COCKTAIL III

COLD CANAPÉS

Prague ham off the bone with pickled vegetable Octopus carpaccio with aceto balsamico reduction and sakura cress

Camembert cheese with blue grapes and nuts Seaweed salad with sesame seed and salmon caviar

HOT CANAPÉS

Pan-fried tiger prawns with mustard mayonnaise dip Mini cheeseburger with tomato salsa Grilled pork loin with cranberries Salmon medallions with herbs sauce

SWEET CANAPÉS

Vanilla crème brûlée Strawberry tartlets Banana mousse

650 CZK per person (4 cold, 3 warm and 3 sweet canapés per person)

COCKTAIL IV

COLD CANAPÉS

Cherry tomatoes with baby mozzarella skewer with basil pesto
Smoked salmon with Keta caviar
Yellow fin tartare with avocado in sour cream
Brown bread with whipped goat cheese
Grissini with Parma ham and arugula
Smoked turkey ham with cucumber

HOT CANAPÉS

Sausage baked in puff pastry with honey mustard sauce Potato pancake with forest mushrooms Fried turkey schnitzel Tiger prawns with garlic ginger and chilli Meat balls with coriander and soy sauce Chicken satay with red curry sauce

SWEET CANAPÉS

Chocolate mousse with pearls
Mini coconut cake
Mini cheesecake with raspberries
Carrot cake with caramel
Chocolate pudding

750 CZK per person (6 cold, 6 warm and 5 sweet canapés per person)

All rates include VAT



COLD CANAPÉS

Eggplant caviar with mozzarella and balsamic vinegar Cherry tomatoes with mozzarella and basil pesto Gazpacho with cherry tomato and parmesan Grissini Parma ham with arugula Yellow fin tuna tartar with coriander mayonnaise Selection of sushi

Tiger prawns with chilli mayonnaise and crispy bread Atlantic salmon tartar with cucumber sauce and dill Gently smoked duck breast with honey sauce and crushed pistachios Pâté and cranberry jelly crisp

SWEET CANAPÉS

French chocolate cake
Mini Sacher tart
Passion fruit and raspberry cake
Valrhona Manjari chocolate mousse
Vanilla crème brûlée
Vanilla panna cotta with seasonal fruit
Melon and pineapple salad

HOT CANAPÉS

Fried cheddar cheese with Parma ham and sesame seeds
Sausage baked in puff pastry with honey-mustard sauce
Mini club sandwich with turkey breast and bacon
Chicken wings with spicy Thai sauce
Marinated St. Jacobs scallops with chilli and truffle pearls
Grilled tiger prawns with pineapple and chilli pepper
Grilled salmon with asparagus
Beef tenderloin medallions with fresh cranberries
Grilled pork belly with Grenailles potato

75 CZK per piece

All rates include VAT



GALA DINNER I

Yellow fin tuna tartare and roasted tuna with sesame seeds, avocado, fennel salad and aged Port wine

Jerusalem artichokes velouté with ox cheeks confited in wine sauce

Roast duck breast with onion ragout and grilled polenta with spinach

Caramelized banana with mascarpone sorbet and peanut butter mousse

1350 CZK per person

GALA DINNER II

Octopus carpaccio, leafs lettuce with Champagne vinaigrette, basil pesto with pine nuts and parmesan

Strong oxtail broth with Julienne vegetable and liver dumplings

Grilled sea bass filet, ratatouille with thyme and lime risotto

Roasted veal with potato purée with black truffles and grilled king oyster mushrooms

Tarte tatin with homemade Granny Smith apple sorbet

1600 CZK per person

GALA DINNER III

Duck foie gras, sour cherry jelly and Granny Smith apple purée

Corn-fed chicken velouté with mushroom gnocchi and saffron

Irish lamb chops with parsnip purée, stewed spinach, garlic parfait and anise glacé

French farmer cheese, lavender honey, marinated pears in Port wine and fruit bread

Red orange crème brûlée with chestnuts and caramel

1600 CZK per person

All rates include VAT



LUNCH / DINNER BEVERAGE PACKAGE

Mineral water Aquila (still) and Mattoni (sparkling) Selection of soft drinks (Pepsi, Pepsi Max, Mirinda, 7 Up) Local beer House white & red wine Coffee and decaf coffee Selection of black, green and fruit tea

430 CZK per person

Unlimited consumption during lunch or dinner, maximum 2 hours

WELCOME RECEPTION

One soft drink or water
One glass of house red or white wine (0.15l) or local beer (0.33l)

180 CZK per person

Add a glass of:

Sparkling wine (0.151)

or

Local liquors or spirits (4cl)

(Hruškovice, Slivovice, Becherovka)

Salted peanuts, potato chips, marinated olives

155 CZK per person

125 CZK per person

70 CZK per person

All rates include VAT



Sheraton Open Bar | Unlimited consumption

SILVER RECEPTION

Prosecco, house white & red wines, local beer and soft drinks

1/2 hour350 CZK per person1 hour450 CZK per personEvery additional hour250 CZK per person

GOLD RECEPTION

Campari, Martini, Aperol, Prosecco, house white & red wines, local beer and soft drinks

1/2 hour 450 CZK per person
1 hour 620 CZK per person
Every additional hour 350 CZK per person

PLATINUM RECEPTION

Campari, Martini, Aperol, Johnnie Walker Red Label, Tullamore Dew, Jim Beam, Gordon's Gin, Stolichnaya Vodka, Havana Club 3yo, Prosecco, house white & red wines, local beer and soft drinks

1/2 hour 550 CZK per person
1 hour 750 CZK per person
Every additional hour 375 CZK per person

All rates include VAT