



HOTEL**HORIZONT**

BANQUET MAP

COFFEE BREAKS

MENU

BUFFETS

BANQUETS

OFFER VALID FROM 1 SEPTEMBER 2025
Prices are quoted per person, including VAT



gluten-free



for vegetarians



for vegans and vegetarians

COFFEE BREAK OFFER

BEVERAGE COFFEE BREAK

110 CZK

Coffee with milk, tea with honey and lemon, two kinds of juice, spring water with lemon and mint
Unlimited consumption for 3 hours

CLASSIC COFFEE BREAK

140 CZK


A selection of 1 sweet and 1 savory pastry, 100 g of fruit or vegetables

PREMIUM COFFEE BREAK

160 CZK

A selection of 1 sweet and 1 savory pastry, 100 g of fruit or vegetables
Fresh fruit or vegetable juice or smoothie

SELECTION INCLUDES

Mini rolls with Moravian smoked meat and pickled pearl onions / with tuna spread and apples / with egg spread and radish / with hummus with sun-dried tomatoes, pickled baby carrots and red onion 

Mini croissant with Parma ham and cantaloupe melon / with marinated salmon and capers / with ham and traditional "Vlašský" salad / with basil pesto and mozzarella with cherry tomatoes 

Apple strudel / filled croissant with raspberries, apricots or chocolate / fruit crumble cake / traditional Czech "koláčky" pastries with poppy seed, plum jam, walnut or quark filling

MENU OFFER

These menus can be ordered starting from 1 person.

MENU A

345 CZK

Daily soup


Beef sirloin in creamy sauce with bread dumplings, served with cranberries and fresh whipped cream

Dessert of the day

MENU B

345 CZK

Daily soup

Chicken supreme with spinach and parmesan in a cream sauce, roasted grenaille potatoes 

Dessert of the day

MENU C

345 CZK

Daily soup



Breaded pork schnitzel served with mashed potatoes

Dessert of the day

MENU D

345 CZK

Daily soup

Cauliflower curry with red lentils, served with basmati rice  

Dessert of the day



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MENU OFFER

These menus can be ordered for groups of 10 or more, at least 1 week in advance.

MENU E

445 CZK

Cream of pea soup with sour cream

Duck breast cooked sous vide, seared, served with potato purée, roasted vegetables, demi-glace sauce 

Chocolate gingerbread with walnuts, chocolate and cranberries, cherry sauce and fresh whipped cream

MENU F

445 CZK

Cream of pea soup with sour cream

Salmon fillet served with a warm beluga lentil salad 

Chocolate gingerbread with walnuts, chocolate and cranberries, cherry sauce and fresh whipped cream

MENU G

445 CZK

Cream of pea soup with sour cream



Pork tenderloin sous vide with leek potato gratin, wild mushroom sauce

Chocolate gingerbread with walnuts, chocolate and cranberries, cherry sauce and fresh whipped cream

MENU H

445 CZK

Cream of pea soup with sour cream

Roasted herb-marinated pumpkin served with bean purée, topped with walnuts  

Chocolate gingerbread with walnuts, chocolate and cranberries, cherry sauce and fresh whipped cream

GALA MENU I

780 CZK

This menu can be ordered for groups of 10 or more, at least 1 week in advance.

The menu may be paired with selected wines.

Slices of marinated and smoked salmon on leaf salad, complemented by orange espuma, served with toasted baguette

Cream of leaf spinach soup with sun-dried tomato and caper tartare with herbs, finished with sour cream

Pan-seared scallops on clarified butter with a white wine cream sauce, topped with a slice of truffle

Saddle of venison with rosehip sauce, served with roasted grenaille potatoes

Strawberries flambéed with pepper and honey, walnuts



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BUFFETS

Prepared for groups of 25 or more guests.

The buffet is served for approximately 2.5 hours.

LUNCH BUFFET CLASSIC 1

420 CZK

Krkonoše-style sour soup

Roast chicken thigh with vegetables, served with mashed potatoes



Pork strips sautéed with onions, chili, and cream, served with rice

Krkonoše-style beef goulash with mushrooms, served with bread dumplings

Maccheroni with zucchini and tomatoes



Greek salad with olives

Mixed leafy salad with radishes

Coleslaw salad

Assorted mini desserts

LUNCH BUFFET CLASSIC 2

420 CZK

Potato soup

Sirloin roast in creamy sauce, served with bread dumplings and cranberries

Breaded ground meat schnitzel with cheese, served with mashed potatoes

Chicken ragout with vegetables, served with basmati rice



Pumpkin with leek and chickpeas in curry, with coconut milk



Tomato salad with onions

Caesar salad with croutons and Parmesan

Mixed vegetable salad with olives

Assorted mini desserts

LUNCH BUFFET PREMIUM

590 CZK

Chicken broth with meat and noodles

Creamy dill soup (Kulajda)

Mini pork and chicken schnitzels served with potato salad

Spicy roasted chicken wings served with sautéed vegetables in olive oil



Beef roll served with basmati rice

Cod served on zucchini spaghetti, accompanied by roasted rosemary potatoes



Spaghetti aglio olio peperoncino topped with Parmesan



Mixed leafy salads with mozzarella and cherry tomatoes, basil pesto

Fresh vegetable mix with olives, feta cheese, served with herb and French dressings

Cucumber salad, cabbage salad with horseradishslepíčí vývar s masem a nudlemi

Assorted mini desserts



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Standard buffet dinner served with other guests

500 CZK

Standard buffet dinner served in a private area

650 CZK

DINNER BUFETT CLASSIC 1

Kulajda (Czech creamy dill soup) and soup of the day

Canapé with celery spread, beetroot carpaccio with halloumi cheese



Fish fillet baked with garlic and beer, served with boiled potatoes

Spicy chicken wings, basmati rice

Pork strips sautéed with onions, chili, and cream, served with potato pancakes



Mini pork schnitzels

Roast beef with bacon, served with bread dumplings

Grilled chicken and pork steak



Barley with sautéed onions and mushrooms



Bulgur with vegetables



Cabbage salad with horseradish, cucumber salad, carrot salad

Buckwheat with vegetables sautéed in olive oil

Fresh vegetables and mixed salads with a variety of dressings

Selection of sliced cheeses

Fresh pancakes with caramel and jam, ice cream

Assorted mini desserts from the hotel patisserie

Fresh fruit selection

DINNER BUFFET CLASSIC 2

Beef broth with meat and noodles, and soup of the day

Mozzarella with tomatoes, pickled herring rolls



Cod with tomatoes and olives, served with boiled potatoes



Chicken roulade in paprika sauce, served with steamed rice

Roast pork shoulder with bread dumplings and braised cabbage

Beef neck braised in wine, served with basmati rice

Bolognese-style pasta

Grilled turkey steak prepared using sous-vide method and grilled pork neck steak



Chickpeas with curry and vegetables



Sautéed fresh vegetables in olive oil

Chinese cabbage salad, mixed leafy salad with radish and vegetables

Mixed salad with radishes, buckwheat with vegetables

Fresh vegetables and mixed salads with a variety of dressings

Selection of sliced cheeses

Fresh pancakes with caramel and jam, ice cream

Assorted mini desserts from the hotel patisserie

Fresh fruit selection



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COLD DINNER

350 CZK

Served as a second dinner, complementing the evening buffet.

Marinated salmon slices with a touch of lime juice

Pickled spicy camembert cheese 

Our homemade pâté with onion chutney 

Beef tartare with crispy toast

Pickled sausages with onions and vinegar

Selection of local cured meats and cheeses, accompanied by nuts and dried fruit

Beetroot carpaccio with halloumi cheese 

Pickled cucumbers, pearl onions, hot peppers, olives

Fresh vegetables with a variety of dressings

Assorted fresh bread


Banquets

Prepared for groups of 40 or more guests.


The buffet is served for approximately 2.5 – 3 hours, with part of it presented later as a second dinner.

BANQUET CLASSIC

790 CZK



Mozzarella with cherry tomatoes and basil pesto 

Oven-baked salmon with butter, zucchini spaghetti, and roasted grenaille potatoes 

Roast chicken thighs with vegetables, served with steamed rice 

Assorted mini chicken and pork schnitzels with light potato salad

Pork tenderloin with wild mushroom sauce, served with bread dumplings

Pumpkin with leek and chickpeas in coconut milk  

Shopska salad with Balkan cheese, Beluga lentil salad with vegetables

Caesar salad with original dressing

Fresh assorted fruit

Finger foods, mini desserts, and assorted Moravian sweet pastries

Selection of local cured meats and cheeses, accompanied by nuts and dried fruit

Marinated salmon slices with a touch of lime juice

Beef tartare with crispy toast

Pickled cucumbers, pearl onions, hot peppers, and olives

Fresh vegetables and a mix of leafy salads with a variety of dressings

All complemented by a selection of fresh bread mozzarella s cherry rajčaty s bazalkovým pestem



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BANQUET PREMIUM

990 CZK

Chicken liver pâté with cranberries



Roast beef rolls with a spicy vegetable mix



Baked sturgeon with herb butter



Spicy roasted chicken wings with sautéed vegetables



Assorted mini chicken and pork schnitzels with light potato salad or mashed potatoes

Baked smoked pork ham with honey, apple horseradish, and coarse-grain honey mustard



Sous-vide beef with tomato vegetable sauce, mushrooms, and creamy potatoes



Tortellini stuffed with spinach and ricotta, served with sun-dried tomato pesto



Cauliflower curry with red lentils and coconut milk



Beetroot salad with feta cheese and walnuts

Mixed vegetable salad, leafy greens with grapefruit

Fresh fruit selection

Finger foods, mini desserts, and assorted Moravian sweet pastries

Selection of French cheeses with nuts and dried fruit

Variety of international cured meats (fuet, chorizo, Parma ham, pancetta)

Marinated salmon slices with a touch of lime juice

Beef tenderloin tartare with crispy toast

Pickled cucumbers, pearl onions, hot peppers, olives

All complemented by a selection of fresh bread

GRILL MENU

800 CZK

Prepared for groups of 20 to 80 guests.

The outdoor terrace is not covered from rain – in case of bad weather, food will be served in the restaurant.

Nile perch



Chicken thigh steak



Marinated pork neck



Sous-vide beef ribs

Grilled sausage

Grilled camembert cheese wrapped in foil

Grilled vegetables (zucchini, bell peppers, mushrooms, onions)

All served with cucumber raita (tzatziki), apple horseradish, and onion sauce

Accompanied by pickled cucumbers, pearl onions, and hot peppers

Cabbage salad with apples

Caesar salad with croutons and Parmesan

Fresh vegetables with dressings, olives, and Balkan cheese

Assorted Moravian sweet pastries



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