

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 VEGAN
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 VEGAN

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 VEGAN

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 horseradish

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 VEGAN
Bulgur with vegetables VEGAN

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 VEGAN
Sautéed fresh vegetables in olive oil VEGAN

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 VEGAN

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

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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 VEGAN

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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