



HORIZONT**HOTEL**

DISCOVER YOUR HORIZON...

BANQUETS

APPROXIMATE RANGE

Banquets are prepared for groups of minimally 40 people.

The banquet is served for 2.5 to 3 hours.

A special proposal is made for every event.

The following range is approximate.

OFFER VALID FROM 1 DEC. 2021



SAMPLE BANQUET

Range: 2 appetisers, 5 main courses with side orders, 1 vegetarian dish, cheese and meat platter with minimally 8 types, 3 salads, minimally 4 types of fresh and pickled vegetables with dips, desserts and fruit

E.g. Marinated sliced salmon with lime juice
Tartare of beef fillet with fried bread
Home-made pate with cranberries

Butter-fried fillet of trout
Roasted chicken legs with sage and white wine
Turkey breast cooked sous vide and served with sun-dried tomato pesto
Smoked pork leg with apple horseradish
Pork fillet medallions with porcini mushroom sauce
Beef striploin steak cooked sous vide with onion chutney
Smoked beef tongue with horseradish sauce
Buckwheat risotto with porcini, maccheroni with courgette and tomatoes

Selection of Czech cheeses with dried fruit and nuts,
dried ham, salami, served with assorted fresh breads and rolls

Tossed salad with radishes, coleslaw with apples, Greek salad with cheese,
Caesar salad with original dressing

Assorted fresh fruits, finger food, mini desserts, tarts from the hotel pastry shop



BARBECUE

for 20 to 80 people

Beef rib cooked sous vide

Nile perch

Chicken leg steak

Marinated pork neck

Grilling sausage

Grilled camembert in tin foil

Grilled vegetables (courgette, peppers, mushrooms, onions)

All served with cucumber raita (tzatziki), apple horseradish and onion sauce, gherkins, pickled onions and chillies served with assorted fresh breads and rolls

Coleslaw with apples

Caesar salad with original dressing

Fresh vegetables with dips and Balkan cheese

Assorted tarts from the hotel pastry shop