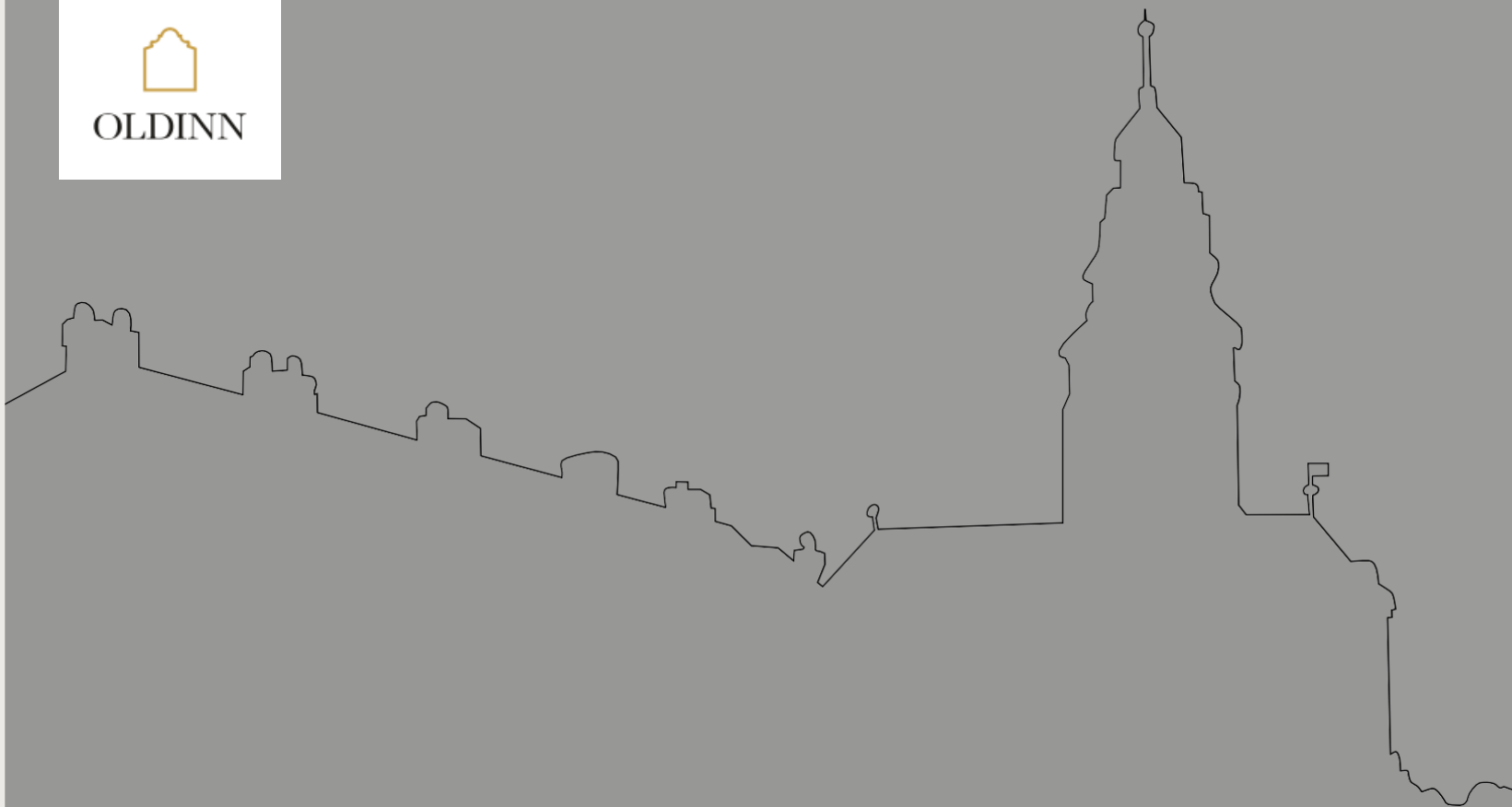




Hotel Růže



OLDINN



Food & Beverages





Hotel Růže



OLDINN

COFFEE BREAKS

BUFFET MENU

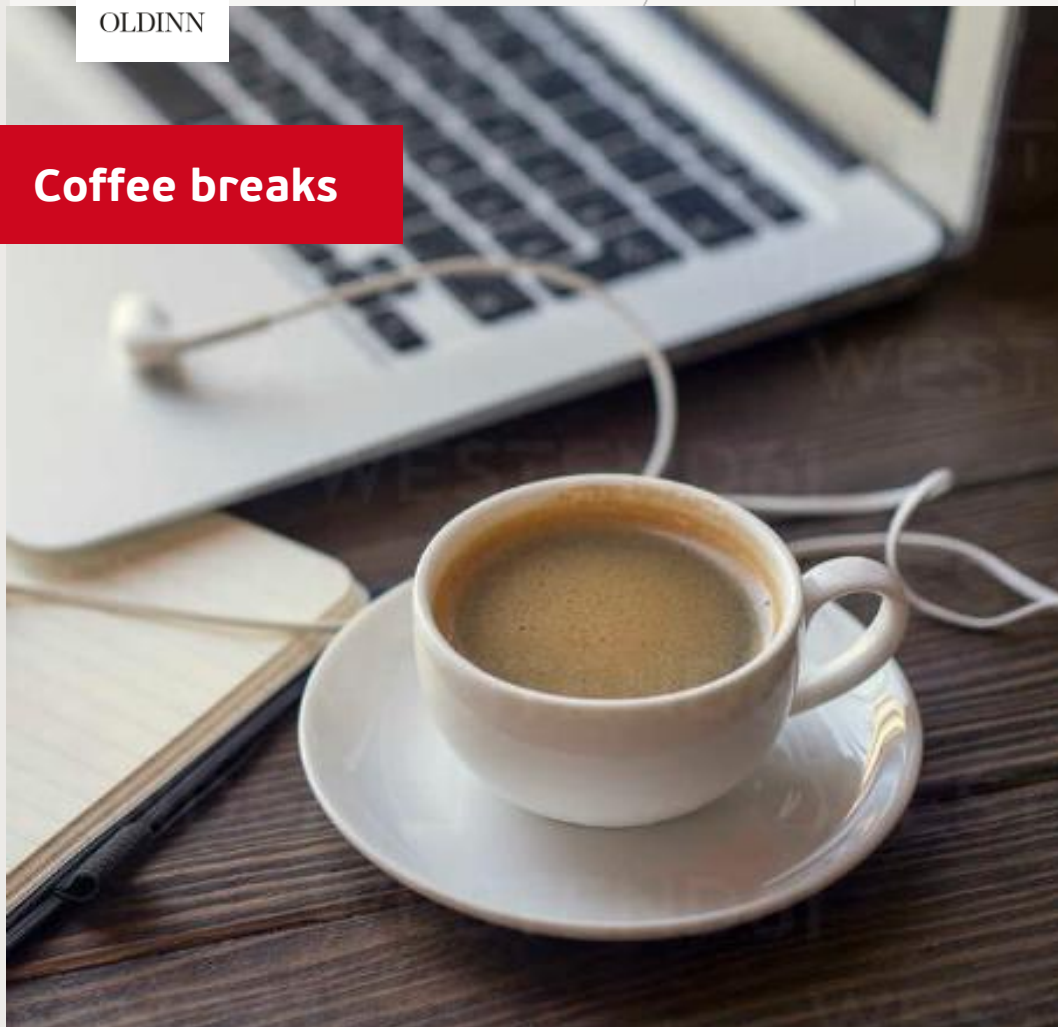
SERVED MENU

CANAPES

BEVERAGES



Coffee breaks



NO TIME TO STOP

- » Unlimited consumption of freshly brewed coffee and a selection of teas
- » Fruit juices and mineral waters

MEET & GREET

- » Unlimited consumption of freshly brewed coffee and a selection of teas
- » Fruit juices and mineral waters
- » Selection of freshly baked Danish style pastries

READY TO ROLL

- » Unlimited consumption of freshly brewed coffee and a selection of teas
- » Fruit juices and mineral waters
- » Selection of mini sandwiches
- » Selection of freshly baked Danish style pastries
- » Mini panna cotta shots

THE ENERGIZER

- » Unlimited consumption of freshly brewed coffee and a selection of teas
- » Fruit juices and mineral waters
- » Freshly filled baguette with ham and cheese or with mozzarella and tomatoes
- » Homemade cakes
- » Sliced fruit

General conditions:

The duration of coffee break is 60 min. The composition of coffee break can be adjusted to special dietary requirements.



Hotel Růže



OLDINN

COFFEE BREAKS

BUFFET MENU

SERVED MENU

CANAPES

BEVERAGES



Buffet lunch menu

BUFET À LA CHEF

- » Selection of freshly cut vegetables, oils, vinegar and dressings
- » Two types of mixed salads
- » One appetizer
- » Soup
- » Two meat based main courses
- » Vegetarian main course
- » Two side dishes
- » Selection of assorted desserts
- » Fresh sliced fruit
- » Bread and butter

15 €/person
15 €/person

Buffets are served for groups from 25 persons. The menu must be uniform for all participants. Dietary and other special requirements are available upon request.



Hotel Růžka

COFFEE BREAKS

BUFFET MENU

SERVED MENU

CANAPES

BEVERAGES



Buffet menus

THE CLASSIC BANQUET BUFFET

Cold cuisine

- » Selection of freshly cut vegetables, oil, vinegar, dressings
- » Leaf salads with fresh dressing and cherry tomatoes
- » Sweet and sour Beluga lentil salad with vegetables and nuts
- » Beetroot carpaccio with goat cheese, arugula and balsamic
- » Slow-roasted English roast beef with mustard mayonnaise
- » Mix of sausages and Czech cheeses with pickled vegetables
- » Sliced fresh fruit
- » Selection of desserts and sweet pastries
- » Fresh bread and butter

Warm cuisine

- » Chicken Consommé with shredded meat, vegetables and noodles
- » Baked chicken drumsticks with spicy sweet and sour sauce and sesame
- » South Bohemian beef goulash with horseradish and onion, bun dumpling
- » Grilled fish of the day with butter, herbs and citrus
- » Butter pasta with sun-dried tomatoes, basil and parmesan shavings
- » Mashed potatoes with clarified butter
- » Grilled vegetables with salty cheese

THE JESUIT BUFFET

Cold cuisine

- » Selection of freshly cut vegetables, oil, vinegar, dressings
- » Leaf salads with fresh dressing and cherry tomatoes
- » Vegetable salad with goat cheese and figs, wine reduction
- » Tomato slices with mozzarella, balsamic and basil
- » Mini schnitzels, traditional potato salad with mayonnaise
- » Slow-roasted English roast beef with mustard mayonnaise
- » Cutting board of cold meats and sausages with cold sauces
- » Selection of Czech cheeses with candied fruit and nuts
- » Sliced fresh fruit
- » Selection of desserts and sweet pastries
- » Fresh bread and butter

Warm cuisine

- » South Bohemian typical soup „kulajda“ with egg and mushrooms
- » Sautéed chicken with mushrooms and cream
- » Beef cheeks in port wine and root vegetables
- » Slow-roasted pork ribs in BBQ marinade
- » Grilled sea pike on butter, herbs and citrus
- » Couscous with roasted vegetables, dried tomatoes and Balkan cheese
- » Mashed potatoes with clarified butter
- » Grilled vegetables with balsamic
- » Baked jasmine rice

THE ROYAL BUFFET

Cold cuisine

- » Selection of freshly cut vegetables, oil, vinegar, dressings
- » Red cabbage salad with apples and carrots
- » Mini schnitzels, traditional potato salad with mayonnaise
- » Cutting board of cold meats and sausages with cold sauces
- » Variation of pâté with cranberries
- » Brawn board with vinegar and onion
- » Crackling spread with pickled cucumber
- » Selection of Czech cheeses with candied fruit and nuts
- » Sliced fresh fruit
- » Selection of traditional desserts and sweet cakes
- » Fresh bread and butter

Warm cuisine

- » Traditional potato soup with mushrooms
- » Smoked pork leg cut in front of the guest, pickled vegetables, mustard, horseradish
- » South Bohemian beef goulash with red onion, bacon dumpling
- » Duck confit with honey, red cabbage with apples, potato wedges
- » Roasted pork knuckle in dark beer
- » Mushroom barely risotto with shallots and thyme
- » Roasted spätzle with smoked meat, sauerkraut and fried onion

Buffets are served for groups from 25 persons. The menu must be uniform for all participants. Dietary and other special requirements are available upon request.

Buffet menus

THE IMPERIAL BUFFET

Cold cuisine

- » Selection of freshly cut vegetables, oil, vinegar, dressings
- » Leaf salads with fresh dressing and cherry tomatoes
- » Vegetable salad with feta cheese, olives and red onion
- » Beetroot carpaccio with goat cheese and arugula
- » Mini schnitzels, traditional potato salad with mayonnaise
- » Slow-roasted English roast beef with mustard mayonnaise
- » Smoked salmon, capers and citrus
- » Cutting board of cold meats and sausages with cold sauces
- » Selection of Czech cheeses with candied fruit and nuts
- » Sliced fresh fruit
- » Selection of desserts and sweet pastries
- » Fresh bread and butter

Warm cuisine

- » Smoked pork leg cut in front of the guest, pickled vegetables, mustard, horseradish
- » Beef mini burgers with vegetables, cheddar and mustard mayonnaise
- » Filleted chicken breast with grilled vegetables, chicken jus
- » Burgundy style beef with vegetables and red wine, mashed potatoes
- » Duck confit with honey, red cabbage with apples, potato wedges
- » Roasted pasta with sun-dried tomatoes, basil and salty cheese
- » Creamy risotto with wine, herbs and beetroot

HOTEL RŮŽE GRAND BUFFET

Cold cuisine

- » Selection of freshly cut vegetables, oil, vinegar, dressings
- » Vegetable salad with feta cheese, olives and red onion
- » Beetroot carpaccio with goat cheese and arugula
- » Mini schnitzels, traditional potato salad with mayonnaise
- » Slow-roasted English roast beef with mustard mayonnaise
- » Smoked salmon, capers and citrus
- » Cutting board of cold meats and sausages with cold sauces
- » Selection of cheeses with candied fruit and nuts
- » Sliced fresh fruit
- » Selection of desserts and sweet pastries
- » Fresh bread and butter

Warm cuisine

- » Smoked pork leg cut in front of the guest, pickled vegetables, mustard, horseradish
- » South Bohemian beef goulash with red onion, bacon dumpling
- » Duck confit with honey, red cabbage with apples, potato wedges with roasted onions
- » Roasted pork knuckle in dark beer with pickled vegetables
- » Tarhonya pasta with dried tomatoes, baby spinach and salmon
- » Vegetable lasagne with cream and parmesan

Barbecue

- » Beef mini burgers with vegetables, cheddar and mustard mayonnaise
- » Marinated spicy shrimps
- » Pork BBQ ribs with pickled vegetables
- » Chicken steaks with grilled vegetables
- » Halloumi fried Greek cheese
- » Variations of sausages



Hotel Růže

COFFEE BREAKS

BUFFET MENU

SERVED MENU

CANAPES

BEVERAGES



Served menu

MENU 1

- » South Bohemian soup „kulajda“ with poached egg
- » Roasted pork neck, spätzle with mushrooms and fried onion
- » Pancake with ice cream and forest fruit

MENU 2

- » Creamy pea soup with beetroot chips
- » Baked chicken leg with thyme, dried tomatoes and olives, mashed potatoes
- » Panna cotta with forest fruit and sugar mint

MENU 3

- » Traditional potato soup
- » Roasted duck leg with honey, red caramelized cabbage, variation of dumplings
- » Apple strudel with vanilla sauce

MENU 4

- » Chicken Consommé with minced meat, buttered vegetables and frittata noodles
- » Pork steak, blanched vegetables, baked potatoes, demi glace
- » Poppy seed cake with crumble and whipped cream

MENU 5

- » Tomato and mozzarella slices with basil pesto and balsamic, baguette
- » Vegetable soup with cream and croutons
- » Grilled shrimps on saffron risotto with beetroot and pea puree
- » Citrus sorbet with flower of sugar mint

For groups from 8 to 80 guests. Groups up to 8 guests will order on the spot À la carte menu.
The menu must be uniform for all participants. Dietary and other special requirements are available upon request.



Hotel Růže

COFFEE BREAKS

BUFFET MENU

SERVED MENU

CANAPES

BEVERAGES



Canapes

CANAPES 1

- » Cherry tomatoes with baby mozzarella, basil pesto and balsamic
- » Prunes baked in English bacon (2 pcs)
- » Prawns with chilli mango chutney and limes
- » Mini steaks in spicy sweet and sour sauce
- » Cantaloupe melon in dried ham

CANAPES 2

- » with roast beef, capers mayonnaise and mustard caviar
- » with goat cheese and beetroot tartare
- » with Balkan cheese foam, olive variations and spicy pepper

CANAPES 3

- » with smoked salmon, dill foam and citrus
- » with duck pate, pickled onions, bacon chips and cranberries
- » with horseradish cheese and Italian Chorizo salami
- » with shrimps in wine and avocado guacamole



Within your selection, the minimum number of items of one type is 10 pcs.



Hotel Růže



OLDINN

COFFEE BREAKS

BUFFET MENU

SERVED MENU

CHOICE MENU

BEVERAGES



Beverages

Beer

Budvar 33	0,4 l
Budvar 33	0,3 l
Budvar original (bottle)	0,3 l
Budvar non-alcoholic	0,33 l

Wine

House wine – White, Red, Rosé	0,15 l
House wine – White, Red, Rosé	0,75 l
Prosecco Frizante	0,1 l
Prosecco Frizante	0,75 l
Chandon Garden Spritz	0,15 l
Chandon Garden Spritz	0,75 l
Chandon Brut Sekt	0,75 l
Chandon Brut Imperial	0,75 l

Soft drinks

Jug of water	1 l
Mineral water still or sparkling	0,33 l
Mineral water still or sparkling	0,75 l
Pepsi, Pepsi max, Mirinda, 7UP	0,25 l
Toma juice (orange, apple)	0,25 l

Hot drinks

Espresso
Tea selection

Brandy

Baron Hildprandt according to offer 0,04 l

Vodka

Absolut 0,04 l
Grey goose 0,04 l

Gin

Bombay Sapphire England 0,04 l
Tanqueray 0,04 l

Rum

Havana Club 0,04 l
Diplomatico Reserva 0,04 l

Liquers

Becherovka 0,04 l
Fernet Stock 0,04 l

Whisky

Jameson 0,04 l
J.Walker Red Label 0,04 l
J.Walker Black Label 0,04 l
Glenfiddich 0,04 l

Beverage package

Unlimited consumption of soft drinks, coffee, tea and draft beer or wine

» for 1 hour

» for 2 hours

» every next hour

Corkage

Wine and champagne	0,75 l bottle
Liqueurs and spirits	0,75 l bottle
Soft drinks and beer	person or 1 pc

Events are calculated until 10 p.m. Every additional hour started is charged at 1500 CZK/waiting staff.



Hotel Růže



OLDINN

We are here for you!

Let us know your requirements about the event including any dietary restrictions, we will find the best possible solutions to fit your needs.



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