



SAVOY WESTEND HOTEL



LUXURY SPA RESORT
KARLOVY VARY

CONFERENCE DIRECTORY











"Ideální místo pro pořádání nezapomenutelných akcí."

CONTENT

<u>SAVOY ROYAL LOUNGE I</u>	<u>WELCOME DRINKS</u>
<u>SAVOY ROYAL LOUNGE II</u>	<u>COFFEE BREAK SELECTIONS</u>
<u>SAVOY ROYAL LOUNGE III</u>	<u>FINGER FOODS</u>
<u>SAVOY ROYAL LOUNGE I -III</u>	<u>BUFFETS</u>
<u>SAVOY RESTAURANT</u>	<u>GALA BUFFET</u>
<u>SAVOY GARDEN SQUARE</u>	<u>SAVOY BRUNCH</u>
<u>POOL TERRACE</u>	<u>SERVED MENU</u>
<u>EQUIPMENT RENT</u>	<u>OPEN BAR</u>



SAVOY ROYAL LOUNGE I

THEATRE	SCHOOL	RESTAU- RANT	"U" I.	'T'	"O"	'I'	COC- TAIL	PRICE PER DAY	
								(EUR)	(CZK)
MAX. SEATS 28	MAX. SEATS 20	MAX. SEATS 20	MAX. SEATS 14	MAX. SEATS 14	MAX. SEATS 16	MAX. SEATS 12	MAX. SEATS 30	500	13 000
									



SAVOY ROYAL LOUNGE I:









- 35 m2
- Maximum seating capacity: 30 persons
- Luxury rooms with fancy stucco and crystal chandeliers
- Modern conference equipment
- Wi-Fi, LAN Internet connection
- All rooms dispose of daylight with a possibility of blackout
- Turnkey workshops
- Closed saloons for minor conferences



All prices are per day, incl. vAt. the prices in **CZK**, incl.vAt, are binding.

If necessary they will be converted according to a valid daily exchange rate (the prices in eur are informative only).

SAVOY ROYAL LOUNGE II

THEATRE	SCHOOL	RESTAU- RANT	"U" I.	"T"	"O"	"I"	COC- TAIL	PRICE PER DAY	
								(EUR)	(CZK)
MAX. SEATS 24	MAX. SEATS 16	MAX. SEATS 16	MAX. SEATS 12	MAX. SEATS 14	MAX. SEATS 12	MAX. SEATS 10	MAX. SEATS 24	400	10 000
									



SAVOY ROYAL LOUNGE II:









- 28 m2
- Maximum seating capacity: 24 persons
- Luxury rooms with fancy stucco and crystal chandeliers
- Modern conference equipment
- Wi-Fi, LAN Internet connection
- All rooms dispose of daylight with a possibility of blackout
- Turnkey workshops
- Closed saloons for minor conferences



All prices are per day, incl. vAt. the prices in **CZK**, incl.vAt, are binding.

If necessary they will be converted according to a valid daily exchange rate (the prices in eur are informative only).

SAVOY ROYAL LOUNGE III

THEATRE	SCHOOL	RESTAURANT	"U" I.	"T"	"O"	"I"	COC-TAIL	PRICE PER DAY	
								(EUR)	(CZK)
MAX. SEATS 20	MAX. SEATS 16	MAX. SEATS 16	MAX. SEATS 14	MAX. SEATS 14	MAX. SEATS 14	MAX. SEATS 12	MAX. SEATS 26	400	10 000
									



SAVOY ROYAL LOUNGE III:









- 25 m2
- Maximum seating capacity: 26 persons
- Luxury rooms with fancy stucco and crystal chandeliers
- Modern conference equipment
- Wi-Fi, LAN Internet connection
- All rooms dispose of daylight with a possibility of blackout
- Turnkey workshops
- Closed saloons for minor conferences

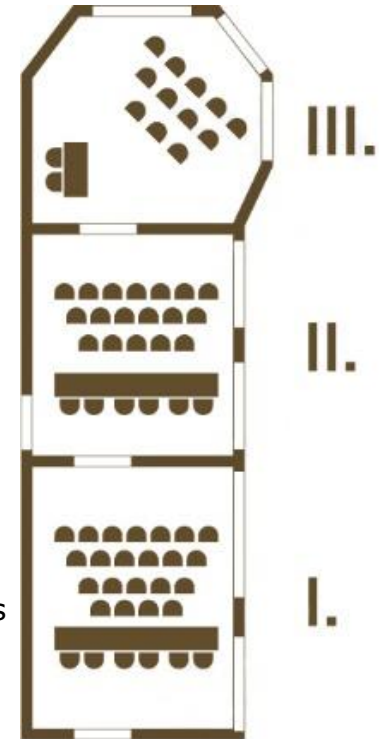


All prices are per day, incl. vAt. the prices in **CZK**, incl.vAt, are binding.

If necessary they will be converted according to a valid daily exchange rate (the prices in eur are informative only).

SAVOY ROYAL LOUNGE I -III

THEATRE	SCHOOL	RESTAU- RANT	"U" I.	"T"	"O"	"I"	COC- TAIL	PRICE PER DAY	
								(EUR)	(CZK)
MAX. SEATS 72	MAX. SEATS 52	MAX. SEATS 52	MAX. SEATS 40	MAX. SEATS 40	MAX. SEATS 42	MAX. SEATS 34	MAX. SEATS 80	900	22 000
									











SAVOY ROYAL LOUNGES:

- 35 m2 / 28 m2 / 25 m2
- 3 individually separable conference rooms with the total capacity of 41 persons
- Luxury rooms with fancy stucco and crystal chandeliers
- Modern conference equipment
- Wi-Fi, LAN Internet connection
- All rooms dispose of daylight with a possibility of blackout
- Turnkey workshops
- Closed saloons for minor conferences

All prices are per day, incl. vAt. the prices in **CZK**, incl.vAt, are binding.

If necessary they will be converted according to a valid daily exchange rate (the prices in eur are informative only).

SAVOY RESTAURANT

THEATRE	SCHOOL	RESTAU- RANT	"U" I.	"T"	"O"	"I"	COC- TAIL	PRICE PER DAY	
								(EUR)	(CZK)
MAX. SEATS 150	MAX. SEATS 150	MAX. SEATS 160	MAX. SEATS 40	MAX. SEATS 42	MAX. SEATS 16	MAX. SEATS 36	MAX. SEATS 220	1 700	44 200
									



SAVOY RESTAURANT

- Maximum seating capacity: 220 persons
- Luxury rooms with fancy stucco and crystal chandeliers
- Modern conference equipment
- Wi-Fi, LAN Internet connection
- All rooms dispose of daylight with a possibility of blackout
- Turnkey workshops
- Closed saloons for minor conferences

All prices are per day, incl. vAt. the prices in **CZK**, incl.vAt, are binding.

If necessary they will be converted according to a valid daily exchange rate (the prices in eur are informative only).

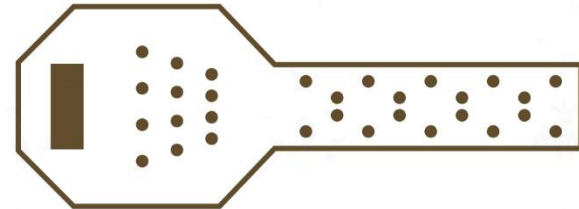
SAVOY GARDEN SQUARE

Dimension:

20 × 15.5 m
54 × 9 m
Total area 800 m²

Maximum seating capacity :

Max 500



Savoy Garden Square

Rent

EUR

2 400,-

CZK

60 000,-

Additional services

Rent

EUR

600,-

CZK

15 000,-

Stage (maximum size up to 6.3 m × 2.7 m)

Bistro tables

20,-

500,-

Sounding system rental for speeches, etc.

400,-

10 000,-

All prices are per day, incl. vAt. the prices in **CZK**, incl.vAt, are binding.

If necessary they will be converted according to a valid daily exchange rate (the prices in eur are informative only).



POOL TERRACE

The Savoy Westend Hotel has a beautiful summer terrace, located above the medical and spa centre. This terrace is not only ideal for relaxing and sunbathing, but is also the perfect place for social events. Thanks to its location, your event will have a charming view of the Church of St. Peter and Paul, the spa forest and the city of Karlovy Vary. The location of the terrace also ensures privacy for the participants of the social event and guarantees a unique experience of the whole evening. This summer terrace is an excellent and unforgettable place for your event.

Dimension:

Total area 715 m²

Maximum seating capacity:

Max 130

Pool Terrace

Rent

EUR
2 400,-

CZK
60 000,-

Additional services

Rent

EUR
600,-
20,-
400,-

CZK
15 000,-
500,-
10 000,-

Stage (maximum size up to 6.3 m × 2.7 m)

Bistro tables

Sounding system rental for speeches, etc.

All prices are per day, incl. vAt. the prices in **CZK**, incl.vAt, are binding.

If necessary they will be converted according to a valid daily exchange rate (the prices in eur are informative only).



EQUIPMENT RENT

TECHNICKÉ VYBAVENÍ PRONÁJEM

	EUR	CZK
• Flip chart	10,-	250,-
• Wireless remote controller and pointer	10,-	250,-
• Wireless microphone AKG WMS 40 PRO MINI 2	15,-	375,-
• Projecting screen 213 × 213 cm	20,-	500,-
• Projector HP	30,-	750,-
• Portable notebook HP	30,-	750,-
• Speakers SKYTEC 170.311	20,-	500,-
• LED TV LG® with diagonal 150 cm	40,-	1.000,-
• Teleconference equipment*	120,-	3.000,-



All prices are per day, incl. vAt. the prices in **CZK**, incl.vAt, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in eur are informative only).

*The price of teleconference call will be charged according to the real length of the call for a price 0,10 € / 2 cZK per 1 impulse.

WELCOME DRINKS

Welcome Drink "Classic"

Bohemia Sekt Brut or Demi Sec 0,20l w./ strawberry
Juice 0,20l (orange, apple, pineapple) or Mineral Water 0,33 l
5,00 € / 110 CZK

Welcome Drink "Czech"

Frankovka, Late Harvest, František Mádl Winery, 0,20 l
Juice 0,20l (orange, apple, pineapple) or Mineral Water 0,33 l
or
Tramín červený, Late Harvest, František Mádl Winery, 0,20 l
Juice 0,20l (orange, apple, pineapple) or Mineral Water 0,33 l
8,00 € / 210 CZK

Welcome Drink "Karlovy Vary"

Becherovka 4 cl
Juice 0,20 l (orange, apple, pineapple) or Mineral Water 0,33 l
7,00 € / 170 CZK

Welcome Drink "Exclusive"

Moët & Chandon Brut, Champagne 0,20 l
Juice 0,20 l (orange, apple, pineapple) or Mineral Water 0,33 l
26,00 € / 650 CZK

Welcome Drink "Long"

Beton (Becherovka, tonic, Lemon)
8,00 € / 210 CZK

Welcome Drink "French"

Kir royal (crème de cassis, sekt)
14,00 € / 350 CZK

Welcome Drink "Squeezer"

Freshly squeezed juice (Orange, Grapefruit, Apple, Carrot)
9,00 € / 220 CZK

Each welcome drink is meant for 1 person.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).

We will tailor the welcome drink offer according to your wishes.



COFFEE BREAK SELECTION

Morning Break

- Selection of freshly squeezed juices
- Fruit salad
- Croissants and Danish pastries
- Actimel
- Coffee, tea and Water

10,40 € / 260 CZK per person

Apple Break

- Apple relish with nut's and honey
- Apple pie with whipped cream
- Basket of apples
- Apple juice
- Coffee, tea and Water

10,40 € / 260 CZK per person

Short Straight Break

- Basket of fresh fruit
- Homemade pastries
- Selection of filled puff-pastries
- Butter croissant and Danish pastries
- Coffee, tea and Water

12,40 € / 310 CZK per person

Afternoon Break

- Selection of finger sandwiches, smoked salmon, tuna, egg salad, cucumber and cream cheese
- Strawberry and vanilla shortbread biscuits
- Homemade mini pies with sour cream and jam
- Coffee, tea and Water

13,60 € / 340 CZK per person

We will tailor the menu according to your wishes.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).



COFFEE BREAK SELECTION

Vienna Break

- Fresh homemade pear strudel with whipped cream
- Peach pie with vanilla crumble
- Fruit salad in mint-lemon sauce
- Coffee, Tea and Water

13,50 € / 365 CZK per person

Karlovy Vary Break

- Selection of "Obladen"
- Laskonky, vetrniky, Makovec (traditional biscuits and pastries)
- "Canapés" selection: whole grain bread with smoked trout, liver and plum pâté, butter cheese
- Coffee, Tea and Water

14,00 € / 380 CZK per person

Vitamin Break

- Selection of freshly squeezed juices
- Selection of sliced fruits
- Fruit smoothies
- Lime-yogurt with nuts and honey
- Vegetable "crudités" with low fat cream cheese and fresh herbs
- Coffee, Tea and Water

16,00 € / 435 CZK per person

We will tailor the menu according to your wishes.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).



FINGER FOODS

Cold cocktail fingerfood

Category 1

- Dense Spanish cheese in fig-walnut coating
- Italian salami on olive "Crostoni"
- Tandoori chicken with black sesame
- Virgin bloody Mary
- Goats cheese wrapped in pumpernickel bread with fruit chutney
- Salad of corn-fed chicken with mushrooms
- Puff pastry filled with blue cheese crème
- Rosemary ham with asparagus
- Marinated vegetable skewer with yogurt-basil pesto
- Chickpea crème with celery sticks

2,80 € / 75 CZK per piece

Category 2

- Smoked Sander with mustard cream
- Organic local beef "tatare" on rye bread
- Pickled salmon with caviar and horseradish
- Prawn cocktail with asparagus and chervil
- Tuna square with spicy peanut
- "Tête de Moine" goat cheese with red currants
- Cold cucumber soup with herring skewer
- Smoked cheese with lingonberry relish
- Duck breast with apple-honey salad
- Forest mushroom in old balsamic with crispy Parma ham layer

3,50 € / 95 CZK per piece

We will tailor the menu according to your wishes. Minimum number of guests = 15.
All of the finger food items can be prepared in the form of buffet or served as pass around food.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).



FINGER FOODS

Hot cocktail fingerfood

Category 1

- Sweet pepper soup with roasted Serrano
- Cabbage soup with bacon and egg
- Samosa with sweet-chili sauce and coriander
- Mini "Schnitzel" with warm potato salad
- Chicken Saté skewer with black chili sauce
- Quiche with sour cream and smoked salmon
- Gnocchi in creamy chive sauce
- Bread dumpling with mushroom stew

4,00 € / 110 CZK per piece

Category 2

- Chanterelle-leek soup
- Ox tail consommé with cep ravioli
- Truffle Camembert and apricot jam
- Fried beef tatare with orange whisky sauce
- Prawn tempura with soy radish sauce
- Seared Sander filet with celery, smoked pine nut and tomato sauce
- Small veal meatballs and potato rocket salad
- Lamb chop on stewed tomato oregano

5,50 € / 150 CZK per piece

We will tailor the menu according to your wishes. Minimum number of guests = 15.

All of the finger food items can be prepared in the form of buffet or served as pass around food.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).



FINGER FOODS

Sweet cocktail fingerfood

Category 1

- Panna Cotta with blueberry relish
- Poppy seed cake with chocolate icing
- Forest berry compote with whipped cream
- Mini apple tart with sour crème
- Seasonal fruit salad with lemon liquor

2,80 € / 75 CZK per piece

Category 2

- Cheese cake lollipop with cherries and vanilla
- Coffee Crème brûlée with prunes cognac
- Yoghurt-passion fruit smoothie with mint
- Spanish almond cake scented with clover field-honey
- Woodruff mousse with raspberry relish

3,50 € / 95 CZK per piece

We will tailor the menu according to your wishes. Minimum number of guests = 15.

All of the finger food items can be prepared in the form of buffet or served as pass around food.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).



BUFETS

Spring

- Spring salad and vegetables selection with crispy sunflower seeds and a variety of dressings, oil and vinegar
- Salmon with sorrel cream and lemon
- Asparagus watercress salad
- Smoked chicken with mango-chilly relish
- Forest mushroom salad with pretzel croutons
- Goat cheese praline with chive and pumpernickel
- Large selection of bread and bread rolls with salted butter and curd cheese with herbs
- White tomato soup scented with gin and thyme
- Steamed codfish fillet with young beans and saffron-potato puree
- Stewed veal in horse radish and leek fondue with Risini noodles
- Chicken stew with Chanterelle mushrooms and crayfish with chive rice
- Potato gnocchi's in sheep milk cheese and garlic sauce with pine nut's and spinach leaves
- Yoghurt-raspberry mousse meringue
- Apricot cake glazed with honey and green pepper
- White chocolate pie with cherries
- R hubarb compote with sparkling wine
- Elder blossom cream with strawberry salad

42,00 € / 1 135 CZK per person

We will tailor the menu according to your wishes.

Minimum number of guests = 20.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).



BUFETS

Summer

- Summer salad and vegetables selection with crispy sunflower seeds and a variety of dressings, oil and vinegar
- Buffalo mozzarella with Bresaola ham and olive crostini
- Tomato-pineapple salad with corn fed chicken and Thai basil
- Grilled Sea food with grape seed oil and chorizo
- Potato-wild garlic salad in mascarpone cream and fried bacon
- Honey melon with sheep milk cheese, Parma ham and rucola
- Large selection of bread and bread rolls with salted butter, and curd cheese with herbs
- Celery-kefir soup with smoked sturgeon
- Filet of brill under a herb crust with braised tomatoes and parsley root puree
- Rump of Irish lamb in whisky sauce with barley-bean stew
- Virginia ham with summer vegetables à la cream and baked new potatoes
- Garganelli pasta in tomato olive sauce and pecorino sardo
- Vanilla semolina pudding with cherry compote
- Peach-mint salad with planters punch
- Wedel chocolate mousse with almond brittle
- Passion fruit Panna Cotta with blackberry sauce
- Woodruff-curd cheese mousse with ginger

42,00 € / 1 135 CZK na osobu

We will tailor the menu according to your wishes.

Minimum number of guests = 20.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).



BUFETS

Autumn

- Autumn salad and vegetables selection with crispy pumpkin seed and a variety of dressings, oil and vinegar
- Baltic sea salmon pickled in horseradish and orange
- Crayfish salad with pears in cream sauce
- Stewed duck with celery salad and hazelnut's
- Beet root salad with plums and thistle oil
- Smoked cheese with lingonberry relish and dark bread layers
- Large selection of bread and bread rolls with salted butter, schmalz, and curd cheese with herbs
- Pumpkin soup with its own seed-oil and butter croutons
- Fried filet of sander with cabbage, potato-dill puree and champagne sauce
- Rosé braised rump of beef with sauce Béarnaise, Brussels sprouts and potato gratin
- Deer goulash relish with apple, hazelnut dumplings and red cabbage
- Lumaconi pasta in truffle cream with pine nuts and fresh parmesan
- Cinnamon cheese cake with sour cherries
- Apple strudel with vanilla sauce
- White chocolate cake with prunes in cognac
- Poppy seed vanilla mousse with raisin
- Espresso Crème brûlée

42,00 € / 1 135 CZK per person

We will tailor the menu according to your wishes.

Minimum number of guests = 20.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).



BUFETS

Winter

- Winter salad and vegetables selection with crispy pumpkin seed and variety of dressings, oil and vinegar
- Sea trout with beetroot salad in mustard vinaigrette
- Matjes-herring pickled in sherry-wine and red onion
- Rutabaga salad with honey and bacon
- Smoked pork loin with yellow lentil salad
- Rabbit confit with truffle turnip cabbage
- Large selection of bread and bread rolls with salted butter, schmalz and curd cheese with herbs
- Consommé of venison and juniper with semolina-bacon dumpling's
- Fried fillet of trout in fennel sauce, carrots and dill pearl barley
- Roasted shoulder of pork with mustard cabbage, potato gratin and beer sauce
- Braised leg of duck in pear sauce with Brussels sprouts and potato dumplings
- Traditional Czech bread dumplings with mushrooms "à la crème" and fried bacon
- Nougat tiramisu with mandarin
- Poppy seed cinnamon "mille-feuille"
- Orange-curd cheese & anise
- Mousse of drunken plums with hazelnut crisps
- Caramel apple cream pie

42,00 € / 1 135 CZK per person

We will tailor the menu according to your wishes.

Minimum number of guests = 20.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).





GALA BUFET

Canapés passed around when coming

- Tatar of salmon with caviar and horseradish
- Tandoori chicken with black sesame
- Prawn cocktail with asparagus and chervil
- Dense Spanish cheese in fig-walnut coating

Starters

- Slow baked salmon glazed with chilli and honey
- Tuna with black spice sauce
- Butter lettuce hearts with lemon dressing
- Barbequed asparagus wrapped in prosciutto
- Halibut with pink grapefruit and pickled ginger dressing
- Chicken pastrami with creamy Sauerkraut dressing
- Smoked beef with olive tapenade and homemade salt grissini
- Shrimp flavoured with 5 spices served with Mie noodles and coriander essence
- Ostrich Carpaccio with marinated figs
- Game meat Pâté
- Selection of pickled herrings

Salad bar

- Selection of green salad leaves Endives, Romaine Lettuce, Ice Berg Lettuce, Lolo Rosso
- Cucumber, bell pepper, tomatoes, carrots
- Caesar dressing, herb dressing, French dressing

Soup

- Creamy boletus soup with thyme croutons

Main course

- Veal loin stuffed with fig and onion mousse
- Baked lamb with yoghurt, coriander and lemon
- Grilled Sea Bass with white asparagus "veloute"
- Oven backed duck with red cabbage and bread dumplings
- Teriyaki glazed beef on wok vegetables
- Orecchiette with a selection of excellent seafood and saffron sauce
- Jasmine rice
- Creamy polenta topped with fire roasted vegetables
- Seasonal vegetables
- Grenaille potato

Desserts

- Profiteroles with Bourbon vanilla mousse
- Bittersweet Belgium chocolate cake
- Crusted milk tart
- Apple and walnut "Tarte Tatin"
- Apricot frangipane with ginger cream
- Lemongrass and chilly infused Crème Brûlée

68,00 € / 1 840 CZK per person

Minimum number of guests = 35.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).

SAVOY BRUNCH

- Selection of fruit juices orange, grapefruit and apple
- Fresh from our bakery:
Selection of Danish pastries and croissants
- Selection of preserves and honey
- Selection of sliced fruits
- Yoghurt and muesli bar:
Apple muesli, Birchermuesli, berry muesli
Greek yoghurt with honey and hazelnuts
- Assortment of fish:
Smoked salmon, smoked trout, smoked mackerel,
graved salmon, herring in beetroot, crayfish dill salad
- Assortment of cold cuts:
Salami Milano, Parma ham, beef pastrami, Mortadela,
smoked ham, turkey ham, liver sausage
- Selection of international cheeses
- Scrambled eggs and herbs, Nürnberger sausage, baked
beans, grilled tomato, bacon
- Salad leaf selection and vegetables with crispy sunflower seeds
and a variety of dressings, oil and vinegar
- Buffalo mozzarella with Bresaola ham and olive crostini
- Tandoori chicken salad with celery
- Tomato pineapple salad and Thai basil
- Grilled seafood with lime and chorizo
- Potato wild garlic salad in mascarpone cream and fried bacon
- Honey melon with sheep milk cheese, Parma ham and rucola
- French onion soup
- Mushroom crème soup
- Filet of codfish under a herb crust with braised tomatoes and
parsley root puree
- Rump of Irish lamb in whisky sauce with barley-bean stew
- Prague style ham with summer vegetables "à la cream" and
baked new potatoes
- Garganelli pasta in tomato olive sauce and pecorino sardo
- Vanilla semolina pudding with cherry compote
- Peach-mint salad with planters punch
- Passion fruit Panna Cotta with blackberry sauce
- Chocolate-almond cake
- Vanilla cheese cake

45,00 € / 1 215 CZK per person

Minimum number of guests = 20.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).

SERVED MENU

SEASONAL MENU

Spring menu 1

- Leek soup with croutons
- Grilled chicken breast on chive risotto and melted tomatoes
- Strawberry tart with lime sorbet

28,00 € / 755 CZK per person

Spring menu traditional Czech 2

- Tartare of organic ox meat on rye bread with herb salad and green asparagus
- Fried fillet of rainbow trout with braised cucumber and chervil potatoes
- Sweet curd cheese dumpling with rhubarb relish and pistachio crisp's

32,00 € / 865 CZK per person

Spring menu 3

- Soup of asparagus with crème fraiche and crayfish
- Sea Bass on stewed red sweet pepper parsley pistou and red skin potato
- Forest berry terrine with lemon balm jelly

36,00 € / 970 CZK per person

Spring menu 4

- Raw marinated salmon with pea sprout risotto and pepper froth
- Chanterelle mushroom cream soup with Parma ham dumplings
- Roasted spring lamb crusted with pine nuts and goat cheese with potato sorrel puree and zucchini
- Elder blossom-champagne pie with raspberry froth

55,00 € / 1 485 CZK per person

Minimum number of guests = 20.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).



SERVED MENU

SEASONAL MENU

Summer menu 1

- Cream soup of herbs and sour cream and herring crostini
- Roulade of corn fed chicken with wild garlic risotto and beetroot leaves
- White chocolate mousse with blackberry port wine sauce

28,00 € / 755 CZK per person

Summer menu traditional Czech 2

- Cappuccino of yellow peas with black pudding sausage crostini
- Braised rabbit leg with tomato-pearl barley and spring onion
- Cold cheese cake with vanilla and apricot-honey salad

32,00 € / 865 CZK per person

Summer menu 3

- Mandarin duck salad with green asparagus and passion fruit vinaigrette
- Fried pike perch with sorrel risotto and young crispy radish
- Spicy peach mousse cake with blood orange jelly

36,00 € / 970 CZK per person

Minimum number of guests = 20.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).

Summer menu 4

- Pickled salmon on marinade lentils and tarragon pesto
- Cream of leek soup with sun dried tomatoes
- Braised veal in cep crème sauce, polenta and turnip cabbage
- Lemon Panna Cotta with raspberries and woodruff

55,00 € / 1 485 CZK per person



SERVED MENU

SEASONAL MENU

Autumn menu 1

- Herb marinated veal rack with forest mushroom and cress salad
- Fillet of Mediterranean mullet fish with smoked capers, autumn vegetable stew and thyme potato
- Plum-relish with cognac and cheese cake praline in almond brittle

28,00 € / 755 CZK per person

Autumn menu traditional Czech 2

- Consommé of forest mushroom with poached quail egg
- Pork loin with sour cabbage and buttered potato puree and apple sauce
- Duo of almond and nougat with blackberry sorbet

32,00 € / 865 CZK per person

Autumn menu 3

- Sweet pepper soup with seafood salad
- Deer medallion with potato-celery puree, quince sauce and Savoy cabbage
- Chocolate hazel nut cake with vanilla ice cream and mocha sauce

36,00 € / 970 CZK per person

Minimum number of guests = 20.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).

Autumn menu 4

- Veal pate with mesclun salad and cranberry sauce
- Consommé of rutabaga with beef marrow dumplings
- Roasted breast of duck glazed with cherry honey, cabbage stew and potato gratin
- Cheese cake with apricot mousse and pistachio cracker

55,00 € / 1 485 CZK per person



SERVED MENU

SEASONAL MENU

Winter menu 1

- Pumpkin-curry soup with its own seed's
- Stewed ox shoulder in Barolo sauce
- with polenta and salsify "à la cream"
- White wine poached pear with Grand Marnier sabayon and cinnamon-sticks

28,00 € / 755 CZK per person

Winter menu traditional Czech 2

- Goose pate with quince jelly and Brioche
- Fried river bass in dill sauce with butter carrots and roasted potatoes
- Mousse of vanilla and hazelnut with prunes-apple compote

32,00 € / 865 CZK per person

Winter menu 3

- Pescaccio of Sea Trout with grapefruitcelery salad
- Supreme of goose on fried dumplings, red cabbage with figs and mugwort sauce
- Marzipan pudding with eggnog sauce and cinnamon layer

36,00 € / 970 CZK per person

Winter menu 4

- Tranche of smoked "Arctic rose salmon" with apple salad and mustard "crème fraiche" sauce
 - Red cabbage consommé with pheasant
 - Beef fillet medallion on beetroot puree, leek in truffle cream and Madeira "jus"
 - Ginger bread mousse with almond ice cream and marinated grape fruit
- 55,00 € / 1 485 CZK per person**

Minimum number of guests = 20.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only).



OPEN BAR

Standard

- Martini, Campari
- Fernet bitter liqueur, Becherovka herbal liqueur, Vodka, Whiskey Jameson
- Red and white Moravian wines
- Pilsner Urquell beer
- Mattoni mineral water, Aquila mineral water, Coca Cola, Tonic water, Juice
- Coffee, Tea

22,00 € / 595 CZK per 1 person and 1 hour

Superior

- Martini, Campari, Sherry
- Moravian plum brandy (Slivovice), Becherovka herbal liqueur, Gin, Vodka, Bacardi Rum
- Whiskey Jameson, Ballantines
- Cognac Martell VS , Metaxa 5*
- Red and white Moravian wines
- Pilsner Urquell beer
- Mattoni mineral water, Aquila mineral water, Coca Cola, Tonic water, Juice
- Coffee, Tea
- **28,00 € / 755 CZK per 1 person and 1 hour**

De Luxe

- Martini, Campari, Sherry
- Moravian plum brandy (Slivovice), Tequila, Becherovka herbal liqueur, Baileys, Gin, Vodka, Bacardi Rum
- Chivas Regal 12 years old, Jack Daniel's
- Cognac Hennessy FINE , Remy Martin VSOP, Metaxa 7*
- Alcoholic long drinks, non-alcoholic cocktails
- Red and white Moravian wines
- Pilsner Urquell beer
- Mattoni mineral water, Aquila mineral water, Coca Cola, Tonic water, Juice
- Coffee, Tea
- **35,00 € / 945 CZK per 1 person and 1 hour**

The Open Bar offer is arranged for 1 person and 1 hour with possibility of unlimited selection and amount of drinks from above mentioned offer.

The prices may vary depending on the date of demand.

The prices in **CZK**, including VAT, are binding. If necessary they will be converted according to a valid daily exchange rate (the prices in EUR are informative only)





SAVOY WESTEND HOTEL

★★★★★
LUXURY SPA RESORT
KARLOVY VARY

Based on client's requirements we are able to prepare a "custome-made" alternate for any of above mentioned offers.

The information about food allergenic ingredients can be delivered on your request.

For further informations and bookings, please, contact us at
deputy.manager@savoywestend.cz

or on the telephone numbers: +420 359 018 802 or +420 359 018 827.