



Grand Hotel
Kempinski

HIGH TATRAS SLOVAKIA

Conference

&

Banquet

Information

Kupelna 6
059 85 Strba – Strbské Pleso
Slovakia
www.kempinski.com/hightatras

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Kempinski
HOTELIERS SINCE 1897

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GRAND HOTEL KEMPINSKI HIGH TATRAS

Fact Sheet:

Postal address Grand Hotel Kempinski High Tatras
Kupelna 6
059 85 Strba - Strbske Pleso
Slovakia

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Management General Manager: Gerd Ruge
Director of Sales and Marketing: Miriam Lackovičová

Location Occupying a prime location on an alpine lake, 1.351 meters above sea level, in the spectacular High Tatras Mountains, the Grand Hotel Kempinski High Tatras is an exclusive resort affording discerning guests the very best in year-round sports, entertainment and relaxation.

Distances From:

Poprad-Tatry Airport	28 km
Krakow Airport	170 km
Košice Airport	150 km
Train station Strbske Pleso	0.5 km
Train station in Stary Smokovec	18 km
Train station in Poprad-Tatry	32 km

Prices: Local currency is EUR.

All the above mentioned prices include the 19% VAT.

HOTEL ROOMS

Description of the Rooms

- Spacious rooms (*in-room winter garden / walk-in wardrobe*)
- King or twin sized beds
- Mountain, lake or Valley View
- Interactive flat build-in TV screens
- Separate shower, bath tub and toilet
- Heated marble floor in the bathroom
- Bathrobe and slippers
- High-speed WiFi Internet
- Regular phone
- Mobile phone for in-house use
- Local and international newspapers and magazines
- Safe
- Minibar
- View Tower

Type of Rooms

- 78 Deluxe Rooms (35 – 45 m²)
- 2 Handicapped Rooms (35 – 45 m²)
- 12 Junior Suite (52 m²)
- 4 Deluxe Suites (68 m²) (*consists of 2 rooms*)
- 1 Honeymoon Suite (82 m²) (*with private top-roof Jacuzzi and a fire place*)
- 1 Presidential Suite (186 m²) (*consists of 2 bedrooms with 2 bathrooms, 2 living rooms , meeting/ dining room, 2 private inside Jacuzzi, kitchen*)

Services

- 24-hour Room Service
- Concierge Service
- Shuttle Service
- Car Rental
- Shoe Shine Service
- Internet / Business Center
- Money exchange
- Doctor (*on request*)
- Wheelchair
- Laundry
- Kids Club
- Babysitter (*on request*)
- Bike / Ski Rental
- DVD rental

FAMILY AND KIDS

Kempinski welcome guest at all age!

- Complimentary breakfast for children under 5 years
- Children between 6 and 12 years benefit from a 50% discount on the breakfast charge
- Children up to 12 may share their parent's room at no extra charge
- Special step at check-in and in the bathroom

Specials amenities and services for the kids:

- Welcome gift for children up to 12 years
- Child-sized robes and slipper
- Complimentary bedtime milk
- No tear shampoo and special children toiletries
- Children's menu (breakfast set up as well)
- Kids Club
- Kids Library
- Kids Activities
- Toys
- Walkie-talkie
- Bottle heaters
- Babysitting on request

KEMPINSKI THE SPA

KempinskiThe Spa is based on the healing elements of nature. Restoration and healing principles are inspired by seasonal cycles and the use of pure organic herbs. Our philosophy lies into restoring the powerful effect of nature, by either adapting to the outside environment or by fulfilling the inner balance.

On the area of 1 300 m²

- Indoor pool 16 m x 7 m with hydro massages, 30°C
- Indoor relaxing pool, 4 m x 4 m, 36°C
- Finish sauna
- Salt steam sauna
- Steam aromatherapy sauna
- Cooling Pool
- Kneipp's way
- Themed showers
- Massages
- Hot stones
- Special body and face treatments
- Relax area with magnificent view on skyline of High Tatras
- Fitness centre
- Vitamin Pool Bar

BEST AVAILABLE RATES 2010

	Sezóna 1		Sezóna 2		Sezóna 3	
Typ izby	Single	Double	Single	Double	Single	Double
Deluxe izba	From EUR 299,00	From EUR 299,00	From EUR 229,00	From EUR 229,00	From EUR 199,00	From EUR 199,00
Junior apartmán	EUR 500,00	EUR 500,00	From EUR 329,00	From EUR 329,00	From EUR 299,00	From EUR 299,00
Deluxe apartmán	EUR 850,00	EUR 850,00	EUR 850,00	EUR 850,00	EUR 850,00	EUR 850,00
Mladomanželský apartmán	EUR 1 250,00	EUR 1 250,00	EUR 1 250,00	EUR 1 250,00	EUR 1 250,00	EUR 1 250,00
Prezidentský apartmán	EUR 6 750,00	EUR 6 750,00	EUR 6 750,00	EUR 6 750,00	EUR 6 750,00	EUR 6 750,00

- *The above mentioned rates include the Grand Buffet Breakfast which is at EUR 25,00 per person.*
- *The above mentioned rates include the entrance to the Kempinski The Spa and Fitness Centre.*
- *The above mentioned rates do not include the spa tax, which is at EUR 0,85 per day and person.*
- *The above mentioned rates are valid Monday through Sunday.*
- *Porterage is at EUR 4,00 per person in / out (optional).*
- *Gift / Welcome Package distribution is at EUR 2,00 per room (optional).*

Season 1:

27.12.2010 – 31.12.2010

01.01.2010 – 15.01.2010

01.02.2011 – 31.03.2011

01.09.2010 – 30.09.2010

Season 2:

01.05.2010 – 31.08.2010

01.10.2010 – 15.10.2010

Season 3:

01.04.2010 – 30.04.2010

16.10.2010 – 26.12.2010

16.01.2011 – 31.01.2011

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MEETING AND BAQUET ROOM CAPACITIES

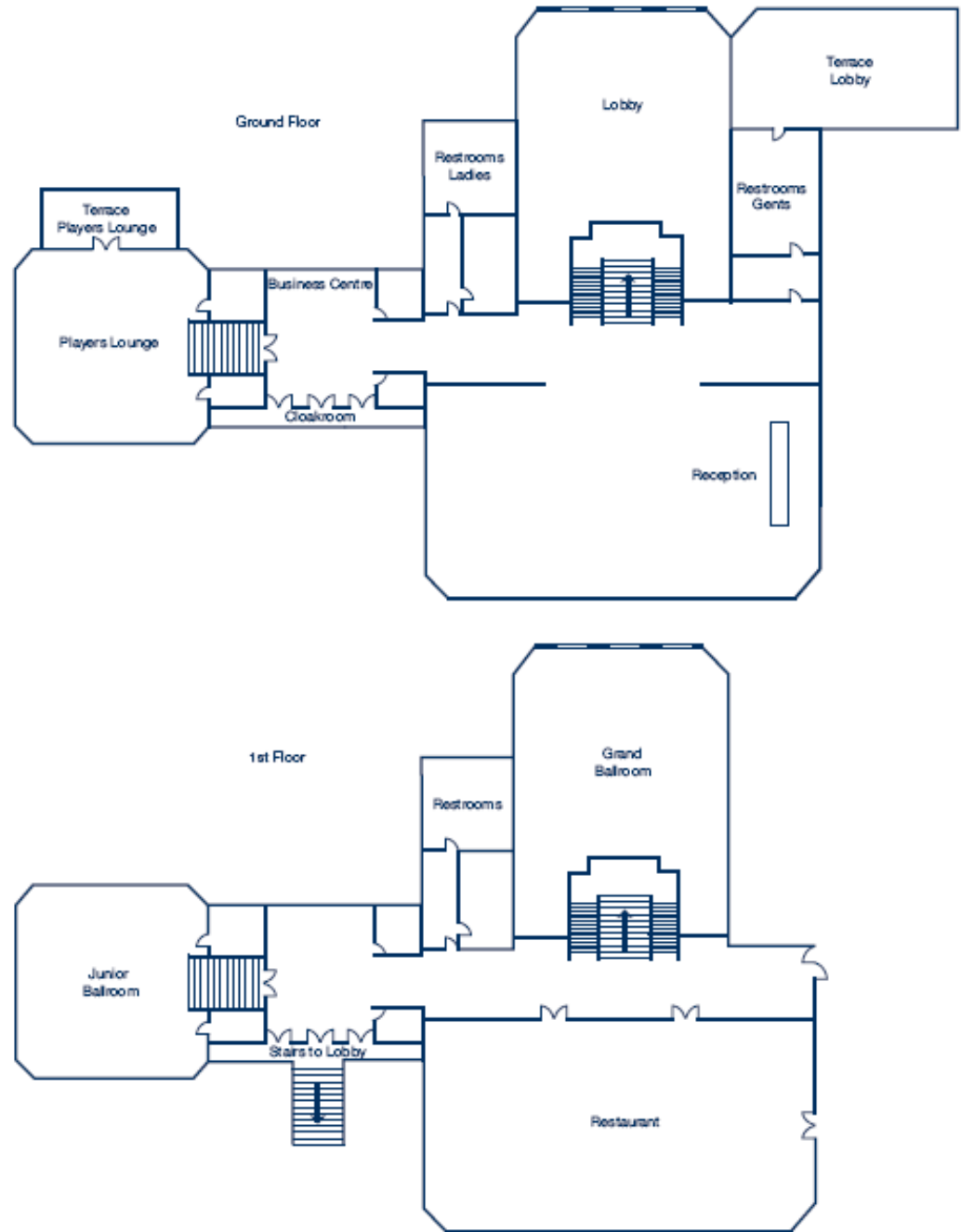
Meeting Room	Sqm	Boardroom	Theatre	Classroom	Cabaret	U-shape	Banquet	Cocktail
Reception	222	—	—	—	—	—	—	150
Lobby Bar	181	—	—	—	—	—	—	150
Players' Lounge	97	—	—	—	—	—	—	—
Grand Ball Room Gerlach	126	30	140	64	40	40	65	150
Junior Ball Room Kriváň	102	30	60	44	30	30	40	80
Grand Restaurant	225	—	—	—	—	—	120	150
Presidential Suite	TBA	12	—	—	—	—	—	—
Deluxe Room	35	12	—	—	—	—	—	—

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FLOOR PLAN



ROOM RENTAL

Meeting Room	Half Day Rental	Full Day Rental
Grand Ball Room Gerlach	EUR 1 160,00	EUR 1 500,00
Junior Ball Room Krivan	EUR 995,00	EUR 1 330,00
Grand Restaurant	EUR 1 250,00	--
Presidential Suite	EUR 100,00 / hour	EUR 665,00
Deluxe room	EUR 250,00 - less than 2 hours EUR 300,00 - less than 4 hours	EUR 450,00

DESCRIPTION OF THE MEETING AND BANQUET ROOMS

Lobby Lounge Bar

- Including a summer terrace
- Relaxing, warm, cosy atmosphere
- Professional service
- Awesome views on the panorama of mountain range and the Lake beautiful
- Extended beverage list with amazing cocktails, cognac, whiskeys and wine
- Creative food menu
- 181 m²
- 86 inside and 30 outside seats



Gerlach Ballroom

- Classic style
- Day light
- Possibility of various set up
- Latest technical equipment
- Nice and visible signage
- Safety and security procedures for the clients
- Fully equipped business centre
- Flexible service – “we can do everything“ attitude
- Fire place
- View at the lake and mountains
- 126 m²
- Up to 150 people



Krivan Ballroom

- Classic style
- Day light
- Possibility of various set up
- Latest technical equipment
- Nice and visible signage
- Safety and security procedures for the clients
- Fully equiped business centre
- Flexible service – “we can do everthing“ attitude
- Terrace
- View at the lake, mountains and the valley
- 102 m²
- Up to 80 people

**Grand Restaurant**

- All day fine dining restaurant
- Cosy, warm, luxury atmosphere
- Fire place
- Professional service
- Beautiful valley view
- Mediterranean cuisine
- Exclusives wine cellar
- 225 m²
- 116 seats

**Deluxe room**

- Classic style
- Boardroom style se-up
- Day light
- Possibility of projection via LCD TV
- Latest technical equipment
- Nice and visible signage
- Safety and security procedures for the clients
- Fully equiped business centre
- Flexible service – “we can do everthing“ attitude
- View at the lake
- 35m²
- Up to 12 people



TECHNICAL EQUIPMENT

	Half Day (up to 4 hours)	Full Day
Flipchart	Complimentary	Complimentary
Screen	Complimentary	Complimentary
Whiteboard	Complimentary	Complimentary
Beamer (1 pcs complimentary)	EUR 150,00	EUR 250,00
Laser Pointer	EUR 10,00	EUR 18,00
Notebook	EUR 100,00	EUR 180,00
OHP	EUR 14,00	EUR 20,00
Sound System*	EUR 230,00	EUR 300,00
Wireless Microphone	EUR 55,00	EUR 55,00
Cable Microphone	EUR 30,00	EUR 30,00
Lapel Microphone	EUR 60,00	EUR 60,00
DVD player	EUR 90,00	EUR 130,00
CD player	EUR 50,00	EUR 80,00
Fax machine	EUR 80,00	EUR 120,00
Internet connection (cable)	EUR 15,00	EUR 20,00
WiFi	Complimentary	Complimentary
LCD TV	EUR 150,00	EUR 200,00
Translation Booth	EUR 450,00	EUR 600,00
Stations	EUR 4,00	EUR 7,00
Interpreter	EUR 550,00	EUR 950,00
Recording on the tape	EUR 120,00	EUR 120,00
Pinboard	Complimentary	Complimentary
Printer	EUR 120,00	EUR 120,00
Stage, 1 pcs	EUR 60,00	EUR 60,00
Dance Floor	EUR 450,00	EUR 450,00

*Basic sound system is included in the room rental.

BANQUET MENUS

Breakfast Menus

Continental Breakfast

Basket with freshly baked morning pastries
(including: French baguette, bread rolls, Danish pastries, croissants, muffins)
Coffee or tea with cold or hot milk
Orange and grapefruit juice
Marmalade, honey, butter and margarine

Price per person: EUR 20,00

International Breakfast

Basket with freshly baked morning pastries
(including: French baguette, bread rolls, Danish pastries, croissants, muffins)
Scrambled eggs, bacon, ham and sausages
Assorted cold cuts and international cheese
Cereals – Cornflakes, Smacks, Frosties or Choco Pops with milk or yoghurt
Coffee or tea with cold or hot milk
Selection of fruit juices
Marmalade, honey, butter and margarine

Price per person: EUR 30,00

Deluxe Breakfast

Basket with freshly baked morning pastries
(including: French baguette, bread rolls, Danish pastries, croissants, muffins)
Scrambled eggs, bacon, ham and sausages
Egg station, eggs prepared freshly to your requirements, with bacon, ham and sausages
Assorted cold cuts and international cheese
Smoked Scottish salmon
Cereals – Cornflakes, Smacks, Frosties or Choco Pops with milk or yoghurt
Coffee or tea with cold or hot milk
Selection of fruit juices
Marmalade, honey, butter and margarine

Price per person: EUR 38,00

Kempinski special Breakfast

Breakfast in a glass

Roasted muesli with dried and fresh fruit, honey and yoghurt

Price per person: EUR 5,50

Yoghurt with fruit of your choice

Price per person: EUR 4,50

Salad from selected fresh fruits

Price per person: EUR 5,50

SMOOTHIES

Sublime colada

Pineapple, coconut & banana puree blended with fresh lime

Berry blend

Raspberry, strawberry, blackberry and blueberry puree blended with fresh banana

Berry banana

Strawberry puree blended with fresh banana

Kiwi berry

Strawberry puree combined with four berries blend, fresh kiwi

Orange berry

Strawberry puree blended with fresh orange juice and fresh strawberries

Tropical delight

Mango, pineapple and banana puree blended with fresh orange juice

Mango sunrise

Mango, pineapple and banana puree blended with fresh Strawberries

Price per person: EUR 6,50

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Picnic Packs

*Presented in individual picnic baskets or boxes with napkins, disposable cutlery, plates and cups.
Minimum order is 12 people.*

Simple Pack

1 sandwich per person – choice from sandwich section
Muffin
Whole piece of fruit – apple or banana

Price per person: EUR 8,50

Outing Pack

1 sandwich per person – choice from sandwich section
Chocolate bar
Whole piece of fruit – apple or banana
Juice or mineral water

Price per person: EUR 10,50

Lunch Pack

1 sandwich per person – choice from sandwich section
Tomato and cucumber salad with onion, feta cheese and olives
Chocolate brownie
Fruit yoghurt 125g
Soft drink or juice or mineral water

Price per person: EUR 14,50

Gourmet Pack

1 sandwich per person – choice from sandwich section
Quiche Lorraine
Iceberg salad with grilled chicken fillets, croutons and French dressing
Muffin and chocolate bar
Fruit yoghurt 125g
Mixed nuts 25g
Soft drink or juice or mineral water

Price per person: EUR 16,50

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SANDWICHES*Your choice of bread:*

Baguette white, whole wheat, rye bread, ciabatta, focaccia, pita

Ham and cheese with lettuce and tomato	EUR 5,00
Italian salami and sun dried tomato	EUR 6,00
Serrano ham with rucola	EUR 6,00
Bresaola and herb ricotta	EUR 6,00
Roasted beef sirloin	EUR 6,00
Grilled chicken breast and gherkins	EUR 5,00
Smoked turkey breast with egg and capers	EUR 5,00
Tuna and olives	EUR 6,00
Smoked salmon with horseradish	EUR 6,50
Tomato, buffalo mozzarella and basil pesto	EUR 6,00
Grilled zucchini, eggplants and peppers	EUR 5,00

Prices are per person.

COFFEE BREAKS

Coffee Break I

Filter coffee, Assortment of teas
Mineral water

Price per person: EUR 7,00

Coffee Break II

Filter coffee, Assortment of teas
Mineral water
Selection of cookies and cakes, Butter croissants

Price per person: EUR 12,00

Coffee Break III

Filter coffee, Espresso coffee, Assortment of teas
Mineral water, Fruit juices
Cakes, Fruit tartlets, Assortment of finger sandwiches

Price per person: EUR 16,00

Coffee Break IV

Filter coffee, Espresso coffee, Assortment of teas
Mineral water, Fruit juices, Soft drinks
Quiche Loraine, Vegetable spring rolls, Assortment of finger sandwiches
Fruit tartlets, Mini mille-feuille, Seasonal fruits

Price per person: EUR 24,00

Coffee Break Healthy option

Assortment of fruit and green teas
Mineral water, Fresh fruit juices, Gazpacho Andalucía, Vegetable crudités with dips,
Tempura from peppers and zucchini
Seasonal fruits, Selection of yoghurts

Price per person: EUR 22,00

ADDITIONAL OPTIONS

Sandwich station

Roasted beef
Herb crusted pork leg
Assorted cheese
Assorted bread (chapatti, baguette, olive bread, dark bread)
Pickles, tomato, cucumber, peppers, cole slaw salad
Mustard, ketchup, hot sauce

Price per person: EUR 18,00

LIVE STATIONS

Station Fruit meets Yoghurt

Citrus Juices and Cuts (Orange, Grapefruit, pink Grapefruit, Lime)
Yoghurt with cereals and fruit, Yoghurt drinks

Price per person: EUR 8,00

Station Red meets Chocolate

Cherries, chilled chocolate milk
Strawberries and strawberry shakes

Price per person: EUR 14,00

Station Southern Europe

Melon soup and melon cuts with Parma ham
Gazpacho

Price per person: EUR 12,00

STANDING BUFFETS

Buffets, Staccato or Flying Buffet *(can be served as finger food as well)*

Starters

Millefeuilles of smoked salmon, spinach and red pepper coulis
 “Russian egg” half egg with keta caviar
 Graved salmon with dill and capers
 Brie cheese on rye bread with walnut and grapes
 Grissini with Parma ham
 Crème brûlée from goose liver with calvados confit
 Mozzarella with cherry tomato in shot glass with white balsamic
 Smoked duck breast with prunes
 Hummus with khoubiz
 Tartar from beef fillet coated in lardo di Toscana
 Bresaola rolls with herb ricotta
 Escabeche from atlantic fish with coriander pesto
 Vitello tomato
 Cubes of selected cold cuts and local cheese

Main Dishes

Chicken teriyaki sticks
 Homemade kofta with coriander
 Meat balls in chili salsa
 Tiger prawn with pesto and lemon
 Yellow fin tuna in curry crust
 Warm smoked lamb fillet on ratatouille
 Small beef entrecote on mashed potato
 Truffle-ricotta ravioli with sage butter
 Fatajer - small bread pockets stuffed with haloumi cheese and spinach
 Beef goulash with red and green peppers

Desserts

Orange panna cotta in shot glasse with forest berries
 Mini crème brulee served in shot glass with strawberry
 Tiramisu with chocolate foam
 Assorted fruit tartlets
 Mini éclairs with vanilla cream
 Mini cheesecake with strawberries
 Apple strudel with vanilla sauce

Prices are per person:

Choice of 3 starters, 3 main courses and 3 desserts: EUR 32,00

Choice of 4 starters, 4 main courses and 3 desserts: EUR 38,00

Choice of 5 starters, 5 main courses and 4 desserts: EUR 46,00

Oysters with Chester bread and shallot vinaigrette

EUR 4,50 (SKK 135,57) / pcs

ADDITIONAL:

Carving and live station – minimum 30 pax

Oven baked Prague ham	EUR 5,50
Medallions of salmon with rucola risotto	EUR 4,50
Wok stir fried shrimps with Asian vegetables, glass-noodles and prawn cracker	EUR 4,50
Stir fried beef with soya sprouts and sambal olek served with Mi noodles	EUR 5,50
Herb crusted roast beef with thyme gravy and roasted potatoes	EUR 6,50
Assorted pasta with a choice of sauces (Bolognese, Napoli or mushroom cream)	EUR 3,50
Pork knuckle with mustard crust and wine cabbage	EUR 3,50
Oven baked whole fish Mediterranean style with roasted vegetables and rosemary	EUR 6,50
Oven baked suckling pig with beer-honey sauce	EUR 5,50
Grilled small steaks from Argentinian beef with red wine gravy and truffle risotto	EUR 5,50

Prices are per person.

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BUFFETS

(Minimum number of participants: 25)

Sit-down Buffet I

Starter

Selection of pickles
Grilled Mediterranean vegetables with tomato pesto and balsamic
Marinated red and green cabbage, sour cabbage with garlic
Assorted local cold cuts
Platter with local and international cheese, grapes and walnuts
Basket of fresh mixed garden salads and vegetables
Croutons, crispy bacon, olives, Italian dressing, French dressing

Assorted bread and butter

Hot

Lasagna al Forno
Grilled chicken breast with tomato and olives
Pork medallions with sautéed mushrooms
Fillet of Victoria bass with herb crust and white wine fumet
Risotto from pearl barley with tomato
Lyonnais potatoes with red onion
Seasonal steamed vegetables with butter

Dessert

Assorted seasonal fruits
Brownies
Assorted fruit cakes and tarts
Cream caramel
Tiramisu

Price per person: EUR 45,00

Sit-down Buffet II

Starter

Tomato and mozzarella with white balsamic
Marinated red and green cabbage, sour cabbage with garlic
Terrine from chicken with pistachio and prunes
Cucumber salad with dill
Tabouleh (tomato, parsley, cous cous, lemon and olive oil
Seafood with lemon olive vinaigrette
Assorted local cold cuts
Platter with local and international cheese, grapes and walnuts
Basket of fresh mixed garden salads and vegetables
Croutons, crispy bacon, olives, Italian dressing, French dressing

Assorted bread and butter

Soup

Tomato soup with pesto and grissini

Hot

Chicken piccata Milanese with mushrooms, ham and tomato sauce
Lamb korma with raita (spicy oriental dish)
Chicken drum sticks with chili and lemon
Pan fried fillet of pike perch on fennel ragout and olives
Mediterranean seafood with zucchini and lobster butter
Steamed basmati rice
New potatoes with olives and rosemary
Grilled peppers, zucchini and eggplant

Carving and live station

Herb crusted roast beef with thyme gravy

Dessert

Assorted seasonal fruits
Yoghurt with fresh berries
Apple strudel with vanilla sauce
Panna cotta
Fruit mouse served in glass

Price per person: EUR 55,00

Sit-down Buffet III

Starter

Nicoise salad with tuna, potato, cucumber, tomato, beans, egg and olives
Rocket leaves with buffalo mozzarella and tomato
Potato salad with bacon and cornichons
Pasta salad with sun dried tomato, olives and basil
Assorted Mediterranean cold cuts (Serrano ham, chorizo, salsichon and salami)
Smoked and graved salmon with capers and horse radish
Escabeche from assorted sea fish with coriander
Platter with local and international cheese, grapes and walnuts
Basket of fresh mixed garden salads and vegetables
Croutons, crispy bacon, olives, Italian dressing, French dressing

Assorted bread and butter

Soup

Minestrone with basil
Sour cabbage soup

Hot

Chicken breast braised in coco nut milk and mango
Medallions of beef fillet with truffle sauce
Veal osso buco with gremolata
Red snapper with lemon, thyme and olive oil
Basmati rice with seafood
Potato gratin
Grilled peppers, zucchini and eggplant

Carving and live station

Assorted pasta with a choice of sauces:
Bolognese, Napoli, mushroom cream and carbonara oven baked whole fish Mediterranean style
with roasted vegetables and rosemary

Dessert

Assorted seasonal fruits
Black forest cake
Baked banana with mango sago
Cheese cake with orange
Baklava
Plum dumplings with melted butter

Price per person: EUR 65,00

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THEMED BUFFETS:
(Minimum number of participants: 25)

Italian Buffet

Starters & Soups

Bread Station with French baguette, selection of rolls and bread
Margarine, butter and Slovakian cheese spreads
Croutons, crispy bacon, olives, chopped onions, Slovakian cheese spreads

Assortment of grilled Mediterranean vegetables with tomato pesto and reduced balsamico
Salad caprese, tomato – mozzarella with basil
Pasta salad with black olives and sun dried tomatoes
Bacon pie
Assorted Italian ham and salamis
Selected garden lettuce and fitness salads
Italian dressing, French dressing, cocktail dressing
(Tapas style/small dishes)
Beef Carpaccio with truffle oil and grand padano
Happy spoons with bresaola and ricotta
Vitello tonato – veal meat with tuna sauce, capers and anchovies

Soup

Minestrone
Bean soup with sausage

Main Dishes

Pork medallions with lemon sauce
Lasagna al forno
Piccata of turkey with tomato sauce and mushrooms
Pike perch with fennel, dry tomato and basil
Oven roasted potatoes with fennel
Riso nero with octopus
Veal cubes on skewer with tomato sauce
Italian roasted vegetables
Mixed rice

Carving and live station

Assorted pasta with a choice of sauces:
Bolognese, Napoli or mushroom cream
Roasted leg of beef with thyme and gravy

Desserts

Fruit display

Tiramisù

Panna cotta

Ricotta cheese cake

Ice cream station with assorted condiments
(whipped cream, fruit sauces, nuts, chocolate sauce)

Price per person: EUR 52,00

Asian Buffet

Starters & Soups

Bread Station with French baguette, selection of rolls and bread
Margarine, butter and Slovakian cheese spreads
Croutons, crispy bacon, olives, chopped onions, Slovakian cheese spreads

Glass noodles salad with marinated duck breast
Mussels and vegetables with sesame oil
Gerlach spicy salad with smoked meat
Selected garden lettuce and fitness salads
Italian dressing, French dressing, cocktail dressing
(Tapas style/small dishes)
Assorted sushi with wasabi and ginger
Curry lentils with tandori shrimps
Tartar from tuna fish with wasabi

Soup

Miso soup with tofu and wakame
Bryndza cream soup

Main Dishes

Pork fillet sweet and sour, fried rice with eggs
Curry coated pangasius fillet
Chicken fillet with teriyaki sauce
Vegetable spring rolls and samosas with sweet and spicy sauce
Jasmine rice
Stir fried seasonal vegetables

Carving and live station

Wok stir fried shrimps with Asian vegetables and prawn cracker
Stir fried beef with soya sprouts and sambal oleg served with mi noodles

Desserts

Asian fruit salad
Fruit display
Selection of Asian specialties
Baked banana

Price per person: EUR 52,00

Slovak Buffet

Starters & Soups

Bread Station with sour dough bread, selection of rolls and other breads
 Margarine, butter and Slovakian cheese spreads
 Croutons, crispy bacon, olives, chopped onions, Slovakian cheese spreads

Gelatin from pork meat with leek salad and fresh onions flavored with balsamico vinegar
 Goose liver foam on white toast

Marinated sheep's cheese in herbs on tomato slices and lettuce with garlic chips
 Terrine of soft curd cheese with chives and bacon chips
 Marinated sour cabbage, hot peppers and pickles
 Tatra's style potato salad
 Selection of Slovakian cheeses and cold cuts
 Tomato salad with vinaigrette and spring onion
 Selected garden lettuce and fitness salads
 Italian dressing, French dressing, cocktail dressing

Soup

Home-made cabbage soup with mushrooms and smoked meat
 Sweet and sour lentils soup

Main Dishes

Roasted pork neck on caramel flavored sour cabbage with bread dumplings
 Potato "Halusky" with bryndza cheese and chives
 Potato "Strapacky" with sour cabbage and crispy bacon
 Slow roasted honey glazed duck, red cabbage and home-made "lokse"
 Steamed seasonal vegetables with melted butter
 Mashed potatoes with roasted pumpkin

Carving and live station

Deer mini steaks with cranberry sauce
 Shashlik a la Kempinski – mixed meat skewer with bacon, baked potatoes

Desserts

Seasonal fruit platter
 Home-made strudel with cottage cheese or with cherries and poppy seeds
 Apple tart with raisins and cinnamon flavors
 Chocolate biscuit roulade with marinated cherries
 Prune dumplings with ground poppy seeds and melted butter

Price per person: EUR 42,00

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 HOTELIERS SINCE 1897

Mediterranean Buffet

Starters & Soups

Bread Station with French baguette, selection of rolls and bread
Margarine, butter and Slovakian cheese spreads
Croutons, crispy bacon, olives, chopped onions, Slovakian cheese spreads

Wine leaves stuffed with rice and raisins, red pepper coulis
Roasted courgettes with cream cheese
Spanish and Italian ham and salamis
Greek salad
Selected garden lettuce and fitness salads
Italian dressing, French dressing, cocktail dressing
(Tapas style/small dishes)
Marinated fish and seafood (lentil salad, bruschettas, mousse)
Chick pea salad with grilled chorizo
Grilled and marinated mushrooms with balsamico

Soup

Seafood bisque
Gazpacho

Main dishes

Veal ragout with orange and peppers, tomato polenta
Red mullet fillet with fennel ragout
Char grilled chicken breasts in olives and herbs sauce
Cataplana (Portuguese seafood stew with mussels, fish, shrimp and vegetables)
Pork chops filled with peas and egg, mashed potatoes flavored with smoked cheese
Roasted eggplants and zucchini

Carving and live station

Oven baked whole Fish Mediterranean style
Medallions of salmon with rucola risotto

Desserts

Chocolate cake
Fruit display
Cream of white nougat
Cherrie jubilee
Lemon tart
Baklava

Price per person: EUR 52,00

Kempinski
HOTELIERS SINCE 1897

Seafood Buffet

Starters & Soups

Bread Station with French baguette, selection of rolls and bread
Margarine, butter and Slovakian cheese spreads
Croutons, crispy bacon, olives, chopped onions, Slovakian cheese spreads

Salad frutti di mare with basil and lemon
Assorted smoked fish platter with horse radish and capers
Escabeche of red snapper with coriander oil
Tatar from yellow fin tuna with capers and achovie
International cheeses and cold cuts
Selected garden lettuce and fitness salads
Italian dressing, French dressing, cocktail dressing

Soup

Pot au feu from Atlantic fish with tomato
Muscat pumpkin soup with roasted seeds and oil

Main Dishes

Steamed pangasius and salmon fillet on fennel ragout and saffron sauce
Baby octopus and squid with lemon-olive butter
Grilled perch fillet on sautéed zucchini
Riso nero with cherry tomatoes
Baked fillet of carp with parsley and melted butter
Veal ragout with orange and peppers
Seasonal steamed vegetables
Lyonnais potatoes

Carving and live station

Pan-fried medallion from monk fish with olive polenta and white wine foam
Shrimps, red mullet and Mediterranean vegetables with saffron rice

Desserts

Orange panna cota with berries
Fruit display
Chocolate tartlets
Crème caramel
Black forest cake
Warm bread pudding with vanilla sauce

Price per person: EUR 52,00

Russian table

Salads

Beetroot herring salad
 Stolichny salad
 Mixed Russian pickles
 Marinated mushrooms
 Selected garden lettuce and fitness salads
 Italian dressing, French dressing, cocktail dressing
 Shrimp salad

Zakuski

Eggs stuffed with red caviar
 Melon with Parma ham
 Vodka-marinated salmon
 Assorted cold cuts
 Ox tongue with walnut dressing
 Roast beef with horseradish
 Marinated herring with onion, apple and potatoes
 Assorted pirozhki

Soups (served on request)

Borsch a la Chef
 Traditional Russian Schi
Cabbage and vegetables julienne, simmered in chicken broth served with cream

Price per person: EUR 45,00

Caviar (on request and extra charge)

Red caviar
 Sevruga or oisetra caviar
 served in traditional manner with grated egg, sour cream, chives and butter,
 accomplished with blinis and toast

Main Dishes

Chicken Kiev served with cranberry sauce, buttered vegetables and Duchesse potatoes	EUR 24,00
Beef à la Stroganoff with mushrooms and potato purée	EUR 32,00
Pot-au-Feu à la Saint Petersburg: salmon, pike perch, king crab, prawns and scallops simmered in white wine sauce with saffron, basmati rice	EUR 45,00

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Pan fried perch fillet with red caviar and sauce tartar,
savoy cabbage and dill potatoes

EUR 28,00

Desserts (*choice of one*)

EUR 6,00

Kisel - wine jelly with forest berries

Napoleon

Apple pie with cranberries

Blini with condensate sweet milk or sour cream

American BBQ

Starters & Soups

Bread Station with French baguette, selection of rolls and bread

Margarine, butter and Slovakian cheese spreads

Croutons, crispy bacon, olives, chopped onions, Slovakian cheese spreads

Roasted ham of pork with sweet corn and mushrooms in spicy tomato sauce

Potato salad with bacon and gherkins

Cole slow salad

Assortment of local and international cold cuts and cheeses

Selected garden lettuce and fitness salads

Italian dressing, French dressing, cocktail dressing

(Tapas style/small dishes)

Spicy marinated Louisiana shrimps with avocado

Puff pastry filled with garlic flavored foam cheese

Soup

Muscat pumpkin-orange soup with roasted seeds

Garlic broth with carrots and bacon

Main Dishes

BBQ spare ribs and chicken wings

Grilled pork chops with rosemary

Grilled fillet of "High Tatras" trout with traditional Slovak potato purée

Prawns and baby octopus with ginger and red chili

Glazed corn with chili, grilled tomatoes and pumpkins

Baked potatoes with sour cream

Spicy potato wedges

Carving and live station

Grilled small steaks from US beef with red wine gravy

Grilled pork knuckle with honey-mustard sauce

Desserts

Fruit display

A choice of muffins, donuts, brownies and American cakes

Apple pie

Cheese cake

Chocolate mousse

Price per person: EUR 52,00

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Create a buffet on your own – be a Chef!*Minimum order is for 30 people.***Salads – minimum choice of 4**

Marinated red and green cabbage, sour cabbage with garlic	EUR 1,50
Shopska salad with white cheese and chili	EUR 2,50
Tomato and mozzarella with white balsamic	EUR 3,50
Cucumber salad with dill	EUR 1,50
Tabouleh (tomato, parsley, cous cous, lemon and olive oil)	EUR 2,00
Nicoise salad with tuna, potato, cucumber, tomato, beans, egg and olives	EUR 3,50
Rocket leaves with buffalo mozzarella and tomato	EUR 4,50
Potato salad with bacon and cornichons	EUR 2,00
Pasta salad with sun dried tomato, olives and basil	EUR 2,00

Starters – minimum choice of 3

Prosciutto and bresaola with galia melon	EUR 4,50
Smoked duck breast with orange fillets	EUR 4,50
Terrine from chicken with pistachio and prunes	EUR 2,50
Assorted Mediterranean cold cuts (Serrano ham, chorizo, salsichon and salami)	EUR 3,50
Smoked and graved salmon with capers and horse radish	EUR 5,50
Seafood with lemon olive vinaigrette	EUR 4,50
Grilled octopus with garlic and chili	EUR 5,50
Escabeche from assorted sea fish with coriander	EUR 4,50

Soups – minimum choice of 1

Chicken soup with spaghetti	EUR 2,00
Tomato soup with pesto and grissini	EUR 2,00
Mushroom cream soup with roasted garlic	EUR 2,00
Sour cabbage soup	EUR 2,00
Seafood bisque with crème fraiche	EUR 4,50
Minestrone with basil	EUR 2,00

Main course Meat – minimum choice of 3

Grilled chicken breast with tomato and olives	EUR 3,50
Chicken drum sticks with chili and lemon	EUR 3,50
Chicken breast braised in coco nut milk and mango	EUR 4,50
Chicken piccata Milanese with mushrooms, ham and tomato sauce	EUR 6,50
Pork medallions with sautéed mushrooms	EUR 5,50
BBQ spare ribs	EUR 3,50
Beef ragout with bell peppers and thyme	EUR 5,50
“Tafelspitz”, veal shank in broth served with horse radish	EUR 5,50
Veal medallions with truffle sauce	EUR 12,00
Veal osso buco with gremolata	EUR 6,50
Lamb korma with raita (spicy oriental dish)	EUR 6,50

Main course Fish – minimum choice of 2

Pan fried fillet of pike perch on fennel ragout and olives	EUR 4,50
Fillet of Victoria bass with herb crust	EUR 4,50
Steamed salmon with saffron fumet	EUR 4,50
Pangasius fillet on vegetable julienne	EUR 4,50
Red snapper with lemon, thyme and olive oil	EUR 6,50
Mediterranean seafood with zucchini and lobster butter	EUR 5,50
Grilled king prawns with lemon, herbs and olive oil	EUR 12,00
Other fish and seafood on request and daily price	

Side Dishes – minimum choice of 3

Potato gratin	EUR 2,50
Baked potatoes with sour cream	EUR 2,00
New potatoes with olives and rosemary	EUR 2,00
Penne with pesto and dried tomato	EUR 2,00
Steamed rice with green peas	EUR 2,00
Basmati rice with seafood	EUR 3,50
Risotto from pearl barley with tomato	EUR 2,00
Grilled peppers, zucchini and eggplant	EUR 2,50
Steamed seasonal vegetables with melted butter	EUR 2,50

Carving and live station – minimum 30 pax

Oven baked Prague ham	EUR 5,50
Medallions of salmon with rucola risotto	EUR 4,50
Wok stir fried shrimps with Asian vegetables, glass-noodles and prawn cracker	EUR 4,00
Stir fried beef with soya sprouts and sambal oleg served with Mi noodles	EUR 5,50
Herb crusted roast beef with thyme gravy and roasted potatoes	EUR 6,50
Assorted pasta with a choice of sauces (Bolognese, Napoli or mushroom cream)	EUR 3,50
Pork knuckle with mustard crust and wine cabbage	EUR 3,50
Oven baked whole fish Mediterranean style with roasted vegetables and rosemary	EUR 6,50
Oven baked suckling pig with beer-honey sauce	EUR 5,50
Grilled small steaks from Argentinian beef with red wine gravy and truffle risotto	EUR 5,50

Dessert – minimum choice of 4

Brownies	EUR 1,50
Assorted fruit cakes and tarts	EUR 3,50
Crème caramel	EUR 1,50
Tiramisu	EUR 3,50
Assorted seasonal fruits	EUR 2,50
Yogurt with fresh berries	EUR 2,50
Apple strudel with vanilla sauce	EUR 2,00

Panna cotta	EUR 2,00
Fruit mouse served in glass	EUR 2,00
Black forest cake	EUR 3,50
Baked banana with mango sago	EUR 2,50
Cheese cake with orange	EUR 2,50
Baklava	EUR 2,00
Plum dumplings with melted butter	EUR 2,00

Prices are per dish.

LUNCH AND DINNER SET MENUS

3 Course Menu I

Mixed garden lettuce with crispy bacon and herb dressing

Grilled chicken breast stuffed with sun dried tomato and mozzarella,
Potato tart and seasonal vegetables

Cream caramel

Price per person: EUR 35,00

3 Course Menu II

Seasonal lettuce with tiger prawns, mango and balsamic dressing

Saltimbocca from milk veal with masala gravy and gnocchi a la romaine

White and dark chocolate mousse pyramid
with warm cherries in cinnamon

Price per person: EUR 42,00

3 Course Menu III

Loin of rabbit on port wine jelly with a small mushroom salad

Roasted fillet of John Dory in a curry sauce with tomato and artichokes
on barley risotto

Warm apple strudel with calvados crème

Price per person: EUR 48,00

4 Course Menu I

Variation of salmon with lemon crème fraiche and asparagus

Beef consommé with goose liver ravioli and port wine

Roasted rack of lamb with a Provencal herb crust,
ratatouille and gnocchi with basil

Tiramisu with amaretto sabayon and vanilla ice cream

Price per person: EUR 65,00

4 Course Menu II

Mixed antipasti - grilled vegetables,
Serrano ham, chorizo and salsichon

Fillet of turbot with saffron fumet and black noodles

“Surf & Turf” from milk veal and king prawns on cauliflower mousse

Cold Grand Marnier soufflé with an almond tuile

Price per person: EUR 75,00

4 Course Menu III

Duck breast marinated with ginger, honey and lemongrass on red lentil salad

Miso soup with tofu and wakame

Tiger prawns in teriyaki sauce with Asian vegetables and glass noodles

Baked banana with litchee

Price per person: EUR 85,00

5 Course Menu I

Tart of goose liver and sweetbread with crisp lettuce and hazelnut vinaigrette

White soup from vongole clams with Riesling and seafood spring roll

Homemade spinach and ricotta ravioli
served with sauté mushrooms and tomato coullis

Pan fried cutlet of monk fish with potato-wasabi salad, green asparagus and patisons

Forest berry “Kaltschale” and scotch sorbet

Price per person: EUR 85,00

5 Course Menu II

Seasonal market salad served in a crispy filo basket
with grilled quail breast

Light cream soup of borlotti beans with quail egg and Parma ham chips

Sauteed fillet of sole finished with white wine, lemon and mashed potatoes

Medallion of veal with shallots, tomato, green pepper and olives,
served with potato gratin and vegetable bouquet

Cappuccino from strawberries with basil sorbet

Price per person: EUR 95,00

Healthy and Vegetarian Set menus

Vegetarian menu I

Roasted paprika filled with tofu and tomato relish, basil oil

Polenta with sautéed mushrooms and cherry tomatoes

Seasonal fruits

Price per person: EUR 32,00

Vegetarian menu II

Seasonal lettuce salad with cherry tomatoes
and raspberry vinaigrette

Vegetable curry with raita and basmati rice

Dessert choice from buffet

Price per person: EUR 32,00

Vegetarian menu III

Minestrone with basil and thyme grissini

Risotto with three types of tomato and basil

Dessert choice from buffet

Price per person: EUR 32,00

Cocktails

Cocktail Menu I

Cold Items

Assorted finger sandwiches
Homemade grissini with Serrano ham
Puff pastry sticks with parmesan

Hot Items

Quiche Lorraine
Chicken teriyaki sticks with sesame sauce
Mushrooms filled with ham and cheese

Desserts

Mini vanilla choux pastries
Mini fruit tartlets
Chocolate mille feuille

Price per person: EUR 28,00

Cocktail Menu II – American

Cold Items

Sandwiches with variety of spreads
Mozzarella and cherry tomatoes with basil
Serrano ham and melon

Hot Items

Chicken drum sticks with BBQ sauce
Saltimbocca on the stick
Onions rings
Spicy meat balls in tomato sauce

Desserts

Strawberry mini tartlets
Mini cheese cakes
Mini chocolate mousse cups

Price per person: EUR 32,00

Cocktail Menu III

Cold Items

Roast beef with remoulade sauce
Thinly sliced Parma ham wrapped on grissini
Crostinis with tomato salsa

Sushi made a la minute at live station

Hot Items

Grilled chicken sate
Spring rolls and samosas with sweet and sour sauce
Seafood quiche Thai style
Crispy beef stripes with sesame crust
Baby octopus marinated with coconut and mango

Desserts

Mini orange cream brûlées
Mini vanilla choux pastries with Chantilly cream
Mini brownies with chocolate sauce
Lemon meringue tartlets

Price per person: EUR 38,00

Create a Cocktail Reception on your own – be a Chef!

Minimum order is 30 people.

Canapés – pass around or flying or walking stations

Cold

Mille Feuille of smoked salmon, spinach and red pepper coullis	EUR 3,00
“Russian egg”, half egg with keta caviar	EUR 3,50
“Russian deluxe”, buckwheat blinis osetra caviar	EUR 15,00
Graved salmon with dill and capers	EUR 3,50
Brie cheese on rye bread with walnut and grapes	EUR 3,00
Grissini with Parma ham or bresaola	EUR 2,00
Potato tart with “Matjes” and apples	EUR 3,00
Mozzarella with cherry tomato in shot with white balsamic	EUR 2,50
Smoked duck breast with prunes	EUR 3,50
Hummus with crackers	EUR 2,00
Warm	
Chicken teriyaki sticks	EUR 3,00
Crispy tartar of salmon with mustard seeds sauce	EUR 3,00
Oyster “Florentine” with spinach and cheese sauce	EUR 4,50
Homemade kofta with coriander	EUR 3,00
Meat balls in chili salsa	EUR 3,00
Tiger prawn with pesto and lemon	

Warm Vegetarian

Vegetable spring rolls with hot & sour sauce EUR 2,50

Vegetable tempura with wasabi dip EUR 2,50

Prices are per dish.

DRINKS**Aperitives**

Campari	4 cl	EUR 6.00
Cynar	4 cl	EUR 6.00
Dubonnet	4 cl	EUR 6.00
Martini extra dry	8 cl	EUR 5.50
Martini bianco	8 cl	EUR 5.50
Martini rosso	8 cl	EUR 5.50
Noilly Prat	8 cl	EUR 6.00
Pernod	4 cl	EUR 5.50
Ricard Pastis	4 cl	EUR 5.50

Long Drinks

Campari Orange	25 cl	EUR 12.00
Campari Soda	25 cl	EUR 9.50
Cubata	25 cl	EUR 11.50
Cuba Libre	25 cl	EUR 9.50
Gin Tonic	25 cl	EUR 9.50
Screwdriver	25 cl	EUR 12.00
Vodka Red Bull	25 cl	EUR 12.20
Vodka Lemon	25 cl	EUR 9.50

Port Wine, Sherry

Dry White, Ruby, Tawny	8 cl	EUR 8.00
Royal Oporto		
Porto Quinta das Carvalhas	8 cl	EUR 15.00
Companhia Geral Vila Nova		
Royal Oporto 10 years	8 cl	EUR 15.00
Royal Oporto		
Royal Oporto 20 years	8 cl	EUR 24.00
Royal Oporto		
Sherry Dry Seco	8 cl	EUR 7.00
Sandeman		
Sherry Medium Dry	8 cl	EUR 7.00
Sandeman		
Sherry Rich Golden	8 cl	EUR 7.00
Sandeman		

Liqueurs

Amaretto Disaronno	4 cl	EUR 6.00
Baileys Irish Cream	4 cl	EUR 6.00
Bols	4 cl	EUR 6.00
Chambord	4 cl	EUR 12.00
Cointreau	4 cl	EUR 6.00
Drambuie	4 cl	EUR 8.00
Frangelico	4 cl	EUR 6.00
Galliano	4 cl	EUR 6.00
Grand Marnier Red	4 cl	EUR 9.00
Jägermeister	4 cl	EUR 5.50
Kahlúa	4 cl	EUR 6.00
Limoncello Madruzzo	4 cl	EUR 4.50
Malibu	4 cl	EUR 6.00
Maraschino Luxardo	4 cl	EUR 6.00
Medovina Trnavská	4 cl	EUR 4.50
Pimm's No. 1	4 cl	EUR 7.00
Sambuca Ramazzotti	4 cl	EUR 5.00
Sambuca Black	4 cl	EUR 7.00
Tia Maria	4 cl	EUR 6.00

Spirits

Absinth Hills	4 cl	EUR 6.00
Becherovka	4 cl	EUR 4.50
Becherovka Lemond	4 cl	EUR 4.50
Borovička Slovácka	4 cl	EUR 4.50
Bošácka Slivovica - <i>Plum</i>	4 cl	EUR 4.50
Bošácka Jablkovica - <i>Apple</i>	4 cl	EUR 4.50
Calvados Pere Magloire VSOP	4 cl	EUR 9.00
Calvados Pere Magloire XO	4 cl	EUR 20.00
Cordial by Jan Becher	4 cl	EUR 5.00
Demänovka	4 cl	EUR 4.50
Eau de Vie Cherry - Čerešňa	4 cl	EUR 11.00
Eau de Vie Raspberry - Malina	4 cl	EUR 11.00
Eau de Vie William – Hruška	4 cl	EUR 11.00
Fernet Stock, Citrus	4 cl	EUR 4.50
Fernet Branca	4 cl	EUR 6.00
Goralský Čaj	4 cl	EUR 4.50
Grappa Barolo	4 cl	EUR 10.00
Grappa Nonino Chardonnay	4 cl	EUR 11.00
Grappa Riserva Sherry	4 cl	EUR 11.00
Grappa di Moscato	4 cl	EUR 8.00
Ouzo 12	4 cl	EUR 5.00
Ouzo by Metaxa	4 cl	EUR 5.00

Slivovice Jelínek	4 cl	EUR 4.50
Tatranský Čaj Original	4 cl	EUR 4.50
Tatranský Vietor	4 cl	EUR 4.50
Underberg	5 cl	EUR 6.00

Rum

Bacardi	4 cl	EUR 6.00
Bacardi Añejo Reserve	4 cl	EUR 9.00
Bacardi Dark	4 cl	EUR 6.00
Captain Morgan Black	4 cl	EUR 6.00
Captain Morgan Spiced Gold	4 cl	EUR 6.00
Havana Club Añejo Blanco	4 cl	EUR 6.00
Havana Club Añejo Reserva	4 cl	EUR 7.00
Havana Club Reserva 7 y.	4 cl	EUR 8.00
Havana Club Gran Res. 15 y.	4 cl	EUR 45.00
Havana Club Máximo Extra	4 cl	EUR 190.00
Matusalem Gran Reserva	4 cl	EUR 12.00
Myers's	4 cl	EUR 6.00
Stroh 80%	4 cl	EUR 6.00
Cachaça Pitú	4 cl	EUR 6.00
Zacapa 23 years	4 cl	EUR 12.00

Gin

Beefeater	4 cl	EUR 6.00
Beefeater Crown Jewel	4 cl	EUR 8.00
Bombay Sapphire	4 cl	EUR 6.00
Tanqueray	4 cl	EUR 8.00

Tequila

José Cuervo Clasico	4 cl	EUR 7.00
José Cuervo Especial	4 cl	EUR 7.00
Mescal	4 cl	EUR 8.00
Patrón Añejo	4 cl	EUR 16.00
Patrón X.O. Cafe	4 cl	EUR 8.00
Tezón Añejo	4 cl	EUR 19.00
Tezón Blanco	4 cl	EUR 7.00
Tezón Reposado	4 cl	EUR 7.00

Vodka

Absolut Blue	4 cl	EUR 6.00
Absolut (Citron, Currant, Pear)	4 cl	EUR 6.00
Absolut (Peppar, Raspberri)	4 cl	EUR 6.00

Absolut Vanilia	4 cl	EUR 6.00
Absolut 100	4 cl	EUR 10.00
Belvedere	4 cl	EUR 10.00
Belvedere Orange	4 cl	EUR 10.00
Grey Goose	4 cl	EUR 10.00
Ketel One	4 cl	EUR 12.00
Level	4 cl	EUR 10.00
Russian Standard	4 cl	EUR 6.00
Russian Standard Platinum	4 cl	EUR 7.00
Russian Standard Imperial	4 cl	EUR 14.00
Skyy	4 cl	EUR 6.00
Skyy Citrus	4 cl	EUR 6.00
Smirnoff	4 cl	EUR 6.00
Smirnoff Blue	4 cl	EUR 7.00
Smirnoff Green Apple	4 cl	EUR 6.00
Stolichnaya	4 cl	EUR 6.00
Stolichnaya Special	4 cl	EUR 20.00
Wyborowa	4 cl	EUR 6.00

Whisky and Whiskey

Scotch Whisky

Ballantines	4 cl	EUR 6.00
Ballantines 12 years	4 cl	EUR 9.00
Ballantines 17 years	4 cl	EUR 15.00
Ballantines 21 years	4 cl	EUR 28.00
Chivas Regal 12 years	4 cl	EUR 10.00
Chivas Regal 18 years	4 cl	EUR 18.00
Chivas Regal Royal Salute 21y.	4 cl	EUR 47.00
Chivas Regal Ultra 25 years	4 cl	EUR 55.00
Cardhu 12 years	4 cl	EUR 15.00
Cutty Sark 18 years	4 cl	EUR 22.00
Dewar's 12 years	4 cl	EUR 8.00
Dimple 15 years	4 cl	EUR 10.00
Famous Grouse	4 cl	EUR 6.00
Grant's	4 cl	EUR 6.00
J & B	4 cl	EUR 6.00
Johnnie Walker Black	4 cl	EUR 10.00
Johnnie Walker Blue Label	4 cl	EUR 40.00
Johnnie Walker Gold	4 cl	EUR 17.00
Johnnie Walker Green	4 cl	EUR 12.00
Johnnie Walker Red Label	4 cl	EUR 6.00

Single Malt Whisky

Ardbeg	4 cl	EUR 12.00
Cragganmore 12 years	4 cl	EUR 15.00
Dalmore 12 years	4 cl	EUR 8.00
Dalwhinnie 15 years	4 cl	EUR 15.00
Glenfiddich 15 years	4 cl	EUR 12.00
Glenfiddich 18 years	4 cl	EUR 15.00
Glenlivet 12 years	4 cl	EUR 10.00
Glenkinchie 10 years	4 cl	EUR 10.00
Glenmorangie 18 years	4 cl	EUR 15.00
Highland Park 18 years	4 cl	EUR 22.00
Isle of Jura 10 years	4 cl	EUR 12.00
Lagavulin 16 years	4 cl	EUR 22.00
Laphroaig 10 years	4 cl	EUR 10.00
Macallan 18 years	4 cl	EUR 12.00

Whisky a Whiskey**Single Malt Whisky**

Macallan 25 years	4 cl	EUR 62.00
Oban 14 years	4 cl	EUR 19.00
Talisker 10 years	4 cl	EUR 16.00

Irish Whiskey

Bushmills 10 years	4 cl	EUR 9.00
Bushmills 16 years	4 cl	EUR 15.00
Jameson	4 cl	EUR 6.00
Jameson 12 years	4 cl	EUR 8.00
Jameson 18 years	4 cl	EUR 19.00
Tullamore Dew 12 year	4 cl	EUR 8.00

Bourbon

Baker's	4 cl	EUR 22.00
Booker's	4 cl	EUR 22.00
Four Roses	4 cl	EUR 6.00
Jack Daniels	4 cl	EUR 8.00
Jim Beam	4 cl	EUR 6.00
Knob Creek	4 cl	EUR 16.00
Southern Comfort	4 cl	EUR 8.00
Wild Turkey	4 cl	EUR 8.00

Canadian & Japanese Whisky

Canadian Club	4 cl	EUR 6.00
Suntori Yamazaki 12 years	4 cl	EUR 20.00

Brandy

Karpatské Brandy Špeciál	4 cl	EUR 7.00
Karpatské Brandy XO	4 cl	EUR 35.00
Metaxa 7*	4 cl	EUR 6.00
Metaxa 12 years	4 cl	EUR 11.00
Metaxa Privat Reserve 30 y.	4 cl	EUR 22.00

Armagnac

Armagnac Castarde VSOP	4 cl	EUR 12.00
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Cognac

Camus VSOP	4 cl	EUR 9.00
Camus XO	4 cl	EUR 18.00
Courvoisier VSOP	4 cl	EUR 12.00
Courvoisier XO	4 cl	EUR 32.00
Hennessy VSOP Fine	4 cl	EUR 12.00
Hennessy XO	4 cl	EUR 30.00
Hennessy Richard	4 cl	EUR 260.00
Hennessy Elipse	4 cl	EUR 695.00
Martell VSOP	4 cl	EUR 12.00
Martell Cordon Blue	4 cl	EUR 28.00
Martell Creation	4 cl	EUR 69.00
Rémy Martin XO	4 cl	EUR 30.00
Rémy Martin Louis XIII	4 cl	EUR 155.00

Mineral Water

Aquila Still	0,75 l	EUR 6.00
Evian	0,33 l	EUR 6.00
Evian	0,75 l	EUR 10.00
Mattoni Sparkling	0,33 l	EUR 3.70
Mattoni Sparkling	0,75 l	EUR 6.00
Perrier	0,33 l	EUR 6.00
Perrier	0,75 l	EUR 12.00
Rajec Still	0,33 l	EUR 3.70
Rajec Soft sp.	0,33 l	EUR 3.70
Rajec Sparkling	0,33 l	EUR 3.70
San Pellegrino	0,25 l	EUR 5.00

Kempinski
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San Pellegrino	0,75 l	EUR 8.00
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Soft Drinks

Coca Cola	0,20 l	EUR 3.70
Coca Cola Light	0,20 l	EUR 3.70
Coca Cola Zero	0,33 l	EUR 3.70
Fanta	0,20 l	EUR 3.70
Sprite	0,20 l	EUR 3.70
Ice Tea Black, Green, Mint, Fruit	0,20 l	EUR 3.70
Schweppes Bitter Lemon	0,25 l	EUR 3.70
Schweppes Ginger Ale	0,25 l	EUR 3.70
Schweppes Tonic Water	0,25 l	EUR 3.70
Sóda	0,25 l	EUR 3.70
Red Bull Energy Drink	0,25 l	EUR 6.50
Red Bull Sugar Free	0,25 l	EUR 6.50
Vinea biela, červená	0,20 l	EUR 3.70

Freshly Squeezed Juices

Pineapple	0,25 l	EUR 8.00
Grapefruit	0,25 l	EUR 6.00
Apple	0,25 l	EUR 5.00
Strawberry	0,25 l	EUR 16.00
Carrot	0,25 l	EUR 5.00
Carrot and Apple	0,25 l	EUR 5.00
Orange	0,25 l	EUR 6.00
Celery	0,25 l	EUR 10.00
Fruit mix	0,25 l	EUR 6.00

Juices

Banana	0,20 l	EUR 4.00
Peach	0,20 l	EUR 4.00
Cranberry	0,20 l	EUR 4.00
Black Currant	0,20 l	EUR 4.00
Pear	0,20 l	EUR 4.00
Apple	0,20 l	EUR 4.00
Strawberry	0,20 l	EUR 4.00
Apricot	0,20 l	EUR 4.00
Multivitamin	0,20 l	EUR 4.00
Tomatoe	0,20 l	EUR 4.00
Red Orange	0,20 l	EUR 4.00

Milkshakes and Smoothies

Avocado	0,25 l	EUR 6.00
Banana	0,25 l	EUR 6.00
Chocolate	0,25 l	EUR 6.00
Strawberry	0,25 l	EUR 6.00
Forest Fruit	0,25 l	EUR 7.00
Vanilla	0,25 l	EUR 6.00

Bear

Zlatý Bažant - draught	0,30 l	EUR 4.50
Budvar	0,33 l	EUR 4.50
Budvar - darl	0,33 l	EUR 4.50
Corona	0,33 l	EUR 9.00
Erdinger Weiss	0,33 l	EUR 6.00
Guinness - dark	0,33 l	EUR 7.00
Heineken	0,33 l	EUR 6.00
Pilsner Urquell	0,33 l	EUR 4.50
Zlatý Bažant	0,33 l	EUR 4.50
Zlatý Bažant - dark	0,33 l	EUR 4.50
Zlatý Bažant non-alcoholic	0,33 l	EUR 4.50

Teplé Nápoje**Káva**

Ristretto	7 g	EUR 3.50
Espresso	7 g	EUR 3.50
Espresso - Double	14 g	EUR 4.50
Lungo	7 g	EUR 3.50
Espresso Macchiato	7 g	EUR 4.00
Cappuccino	7 g	EUR 4.00
Café Latte	7 g	EUR 4.00
Latte Macchiato	7 g	EUR 4.00
Vienna	7 g	EUR 4.50

Hot Drinks

Irish (Jameson)	7 g	EUR 7.00
Algerian (Bols Advocaat)	7 g	EUR 7.00
Café Amore (Amaretto)	7 g	EUR 7.00
Espresso Coreto (Grappa)	7 g	EUR 7.00

All Coffees can be prepared as well as Decaffeinated.

Iced Coffees

Iced Coffee	7 g	EUR 6.00
Frappe Macchiato	7 g	EUR 4.50
Caramel Macchiato	7 g	EUR 5.00

Ronnefeldt Loose Tea

Assam	3 g	EUR 5.00
Chill out with herbs	3 g	EUR 5.00
Darjeeling	3 g	EUR 5.00
Earl Grey	3 g	EUR 5.00
English Breakfast	3 g	EUR 5.00
Green Leaf	3 g	EUR 5.00
Jasmine Gold	3 g	EUR 5.00
Life & Beauty	3 g	EUR 5.00
Magic Africa Bio	3 g	EUR 5.00
Morgentau	3 g	EUR 5.00
Nilgiri Mountains Bio	3 g	EUR 5.00
Pure Fruit Bio	3 g	EUR 5.00
Sport Cup	3 g	EUR 5.00
Vanilla Roibosh	3 g	EUR 5.00
Wellness Light & Fit	3 g	EUR 5.00

Hot Drinks**Tea Special Offer**

Fresh Mint	3 g	EUR 5.00
Fresh Ginger	3 g	EUR 5.00
Rosehip	3 g	EUR 5.00
Kempinski tea	3 g	EUR 5.00

Hot Chocolate

Hot Chocolate /bitter, almond, vanilla/	20 g	EUR 4.00
Hot Chocolate Baileys 4 cl	20 g	EUR 9.00
Hot Chocolate Lumumba Zacapa rum 2 cl	20 g	EUR 9.00

PACKAGES

CONFERENCE PACKAGE

- Meeting room rental for the main meeting room based on applicable participants
 - AM/PM coffee break served with hot & cold drinks, pastries (sweet & salty)
 - Two soft drinks or bottled water per delegate in the meeting room
 - Business Buffet Lunch inclusive of one soft drink, tea or coffee
 - Standard AV Equipment (1 Flipchart and Data projector with screen)
 - If requested, the main meeting room will contain a direct dial telephone, modem/internet connection and, if required, fax machine
 - Dedicated conference assistant
- 75 EUR / person // person / day)
 - Minimum number of participants: 15

INVOICING INFORMATION

<u>Name of the Company:</u>	KÚPELE ŠTRBSKÉ PLESO, a.s. Grand Hotel Kempinski High Tatras
<u>Address:</u>	Ul. Kúpeľná 6, 059 85 Štrba – Štrbské Pleso
<u>Business ID Number:</u>	31714455
<u>Tax Number:</u>	2020517213
<u>VAT Number:</u>	SK2020517213
<u>Bank:</u>	VÚB, a.s. Mlynske nivy, Bratislava, Slovakia
<u>SKK Account:</u>	2477836154/0200
<u>IBAN:</u>	SK53 0200 0000 0024 7783 6154
<u>SWIFT CODE:</u>	SUBASKBX
<u>EUR Account:</u>	2477 8323 56/0200
<u>IBAN:</u>	SK70 0200 0000 0024 7783 2356
<u>SWIFT CODE:</u>	SUBASKBX

DEPOSIT POLICY

1. Hotel requires an Invoice application to be filled by the client in order to have correct invoice and postal details.
2. Hotel requires a written order.
3. As soon as all the details are agreed and contract for the event (single event or event with rooms) is signed, hotel will issue 70% deposit payment in order to have it paid no less than 14 days prior to the event.
4. Last minute bookings must be paid in advanced by cash or by credit card.
5. When credit card payment is done, hotel must do the pre-authorization.
6. When reservation via Hotel booking form is done (individual bookings within the group reservation) – all credit card details must be taken from the clients and the Hotel booking form must be signed.
7. Final invoice must be paid within 14 day after receiving the invoice.

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Global Hotel Alliance

The Global Hotel Alliance is the first partnership between renowned hotel groups that provides the very highest standards for our guests worldwide. Whether travelling on business or for pleasure you can now enjoy first class service and facilities in around 50,000 rooms and suites, at 187 hotels, in 130 destinations, across 37 countries ensuring that every trip is unforgettable.

Choosing a **Global Hotel Alliance** hotel means travellers can be sure that they will have a unique, local experience in an excellent four- or five-star hotel, while receiving consistent levels of service and recognition, regardless of their choice of hotel or destination.

Eleven prominent hotel brands Anantara Hotels & Resorts, Cham Palaces & Hotels, Dusit International, Kempinski Hotels, Landis Hotels & Resorts, Marco Polo Hotels, Omni Hotels, Pan Pacific Hotels and Resorts, Parkroyal Hotels, The Doyle Collection and The Leela Palaces, Hotels and Resorts have created an Alliance with the promise to deliver great value and a memorable experience across the world.



We are happy to assist you with your bookings in the following hotels:



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