

CONFERENCE
DIRECTORY

“An ideal place for you to make successful business deals”

CELEBRATE WITH US



Weddings & Celebrations

Personal Celebrations:
- Weddings
- Anniversaries
- Birthday parties
- Graduation parties ...

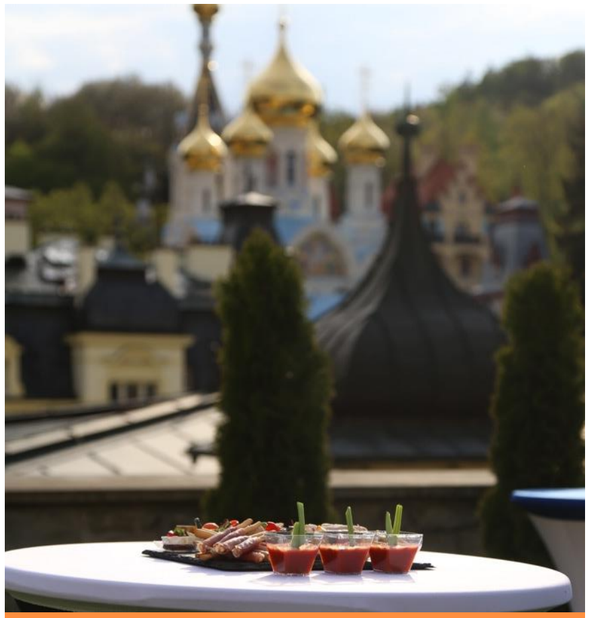
Social & Formal Events
- Gala dinners
- Fashion shows or art exhibitions ...

Corporate & Business Events:
- Corporate anniversaries
- Team-building celebrations
- VIP dinners ...



Indoor Conferences

Conference Rooms:
- Savoy Royal Lounge I - Max. 28 seats
- Savoy Royal Lounge II - Max. 24 seats
- Savoy Royal Lounge III - Max. 26 seats
- Savoy Royal Lounge I-III - Max. 78 seats
- Savoy Restaurant - Max. 220 seats



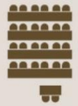
Outdoor Events

Outdoor Spaces:
- Restaurant Terrace - Max. 60 seats
- Savoy Garden Square - Max. 500 seats
- Summer Terrace - Max. 130 seats

SAVOY ROYAL LOUNGE I

SAVOY ROYAL LOUNGE I:

- 35 m2
- Maximum seating capacity: 28 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

THEATRE	SCHOOL	RESTAU-RANT	"U"	"T"	"O"	"I"	COC-TAIL
MAX. SEATS 28	MAX. SEATS 26	MAX. SEATS 16	MAX. SEATS 14	MAX. SEATS 14	MAX. SEATS 16	MAX. SEATS 12	MAX. SEATS 20
							

The rental price is available upon request.





SAVOY ROYAL LOUNGE II





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

THEATRE	SCHOOL	RESTAU-RANT	"U"	"T"	"O"	"I"	COC-TAIL
MAX. SEATS 24	MAX. SEATS 16	MAX. SEATS 16	MAX. SEATS 12	MAX. SEATS 14	MAX. SEATS 12	MAX. SEATS 10	MAX. SEATS 16
							

The rental price is available upon request.

SAVOY ROYAL LOUNGE III

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

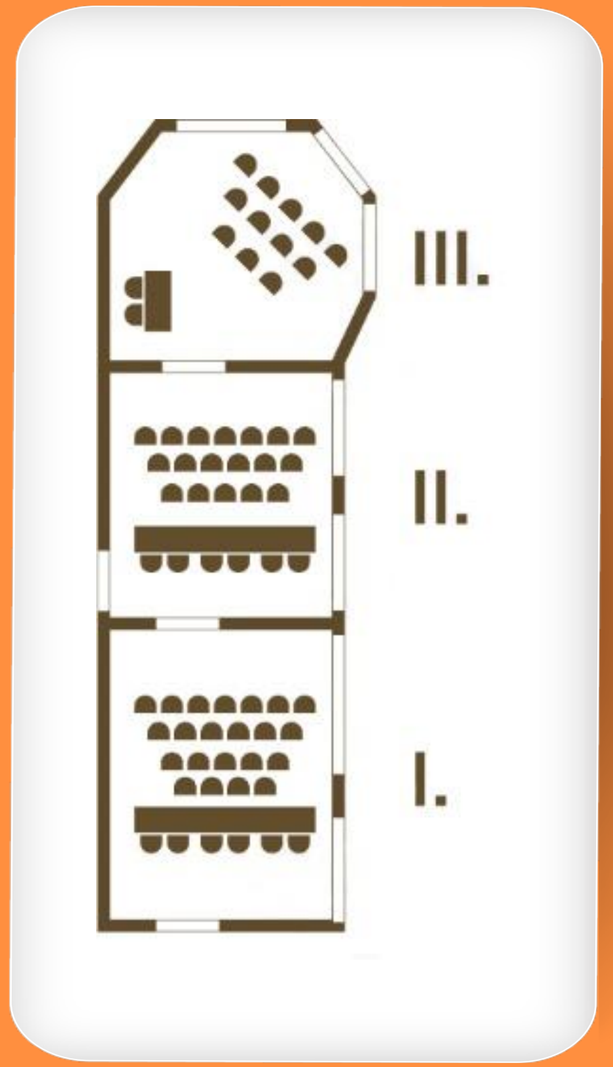
THEATRE	SCHOOL	RESTAU-RANT	"U"	"T"	"O"	"I"	COC-TAIL
MAX. SEATS 14	MAX. SEATS 16	MAX. SEATS 16	MAX. SEATS 14	MAX. SEATS 14	MAX. SEATS 14	MAX. SEATS 12	MAX. SEATS 26
							

The rental price is available upon request.



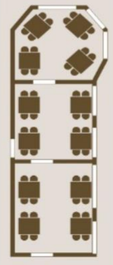
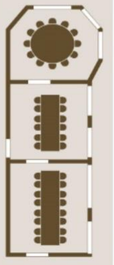
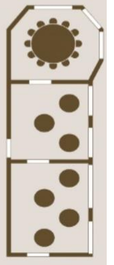


SAVOY ROYAL LOUNGE I-II-III



SAVOY ROYAL LOUNGES:

- 35 m2 / 28 m2 / 25 m2
- 3 individually separable conference rooms with the total capacity of 78 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

THEATRE	SCHOOL	RESTAU-RANT	"U"	"T"	"O"	"I"	COC-TAIL
MAX. SEATS 78	MAX. SEATS 52	MAX. SEATS 60	MAX. SEATS 40	MAX. SEATS 40	MAX. SEATS 42	MAX. SEATS 34	MAX. SEATS 60
							

The rental price is available upon request.

SAVOY RESTAURANT



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



THEATRE	SCHOOL	RESTAU-RANT	"U"	"T"	"O"	"I"	COC-TAIL
MAX. SEATS 150	MAX. SEATS 150	MAX. SEATS 150	MAX. SEATS 40	MAX. SEATS 42	MAX. SEATS 16	MAX. SEATS 36	MAX. SEATS 220
							

The rental price is available upon request.

RESTAURANT TERRACE





RESTAURANT TERRACE:

50 m2

Maximum seating capacity:

60 persons

Additional services:

Bistro tables
Sounding system rental for speeches, etc.

THEATRE	SCHOOL	RESTAU-RANT Terrace furniture	RESTAU-RANT Conference tables	COC-TAIL
MAX. SEATS 60	MAX. SEATS 60	MAX. SEATS 25	MAX. SEATS 60	MAX. SEATS 60
				

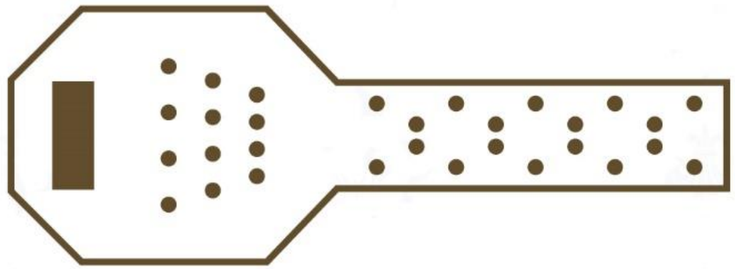
The rental and additional services a prices are available upon request.

SAVOY GARDEN SQUARE

Dimension:
20 × 15.5 m
54 × 9 m
Total area 1 200 m2

Maximum seating capacity :
Max 500

Additional services
Stage (maximum size up to 6.3 m × 2.7 m)
Bistro tables
Sounding system rental for speeches, etc.



The rental and additional services a prices are available upon request.











SUMMER 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

Additional services
Stage (maximum size up to 6.3 m × 2.7 m)
Bistro tables
Sounding system rental for speeches, etc.

The rental and additional services a prices are available upon request.

EQUIPMENT RENT



TECHNICAL EQUIPMENT

- Flip chart
- Wireless remote controller and pointer
- Wireless microphone AKG WMS 40 PRO MINI 2
- Projecting screen 213 × 213 cm
- Projector HP
- Portable notebook HP
- Speakers SKYTEC 170.311
- LED TV LG® with diagonal 150 cm
- Teleconference equipment*

The equipment rent prices are available upon request.

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

Welcome Drink “Czech”
Chardonnay, late harvest, František Zapletal Winery, 0,20 l
Juice 0,20l (orange, apple, pineapple) or Mineral Water 0,33 l
or
Merlot, late harvest, barrique, František Mádl Winery, 0,20 l
Juice 0,20l (orange, apple, pineapple)or Mineral Water 0,33 l

Welcome Drink “Karlovy Vary”
Becherovka 4 cl
Juice 0,20 l (orange, apple, pineapple) or Mineral Water 0,33 l

Welcome Drink “Exclusive”
Moët & Chandon Brut, Champagne 0,20 l
Juice 0,20 l (orange, apple, pineapple) or Mineral Water 0,33 l

Welcome Drink “Long”
Beton (Becherovka, tonic, Lemon)

Welcome Drink “French”
Kir royal (crème de cassis, sekt)

Welcome Drink “Squeezer”
Freshly squeezed juice (Orange, Grapefruit, Apple, Carrot)



Each welcome drink is designed for one person.
We can create a separate offer of drinks according to your wishes.

The price is available upon request.

COFFEE BREAK SELECTION

STANDARD

Short Straight Break

- Fresh fruit
- Selection of filled mini rolls
- Homemade butter croissants
- Coffee and tea
- Mineral water, juice

COMFORT

High Tea Break

- Fresh fruit
- Assorted bite-sized sandwiches
- Homemade cakes
- Coffee and tea
- Mineral water, juice

MORNING BREAK

- Fruit salad
- Selection of croissants and puff pastry
- Assorted bite-sized sandwiches
- Homemade cakes
- Coffee and tea
- Mineral water, juice

We can create a separate menu according to your wishes.
Each coffee break option is deisgned for one person.

The price is available upon request.



FINGER FOODS

Cold cocktail finger foods



Category 1

- Dense Spanish cheese in fig-walnut coating
- Italian salami on olive “Crostini”
- 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

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

We can create a separate menu according to your wishes. Minimum number of people = 15.
All of the above canapé options can be prepared as a buffet or served as a "pass around".

The price is available upon request.

FINGER FOODS

Hot cocktail finger foods



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

Category 2

- Chanterelle-leek soup
- Ox tail consommé with cep ravioli
- Truffle Camembert and apricot jam
- Fried beef tatar 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

We can create a separate menu according to your wishes. Minimum number of people = 15.
All of the above canapé options can be prepared as a buffet or served as a "pass around".

The price is available upon request.

FINGER FOODS

Sweet cocktail finger foods



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

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

We can create a separate menu according to your wishes. Minimum number of people = 15.
All of the above canapé options can be prepared as a buffet or served as a "pass around".

The price is available upon request.

BUFETS

Spring Menu

- 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

- 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 with thyme and a cheese crisp

- 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 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 nuts
- White chocolate cake with cherries
- Rhubarb compote with sparkling wine
- Elder blossom cream with strawberry salad



We can create a separate menu according to your wishes.
Minimum number of people = 20.
Buffet is designed for one person

The price is available upon request..

» BUFETS »

Summer Menu

- 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 seafood with roasted garlic, lemon dressing, and colourful pepper
- 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-kevir soup with smoked trout

- Salmon fillet under a herb crust with braised tomatoes and parsley purée
- Beef Rossini steak with wild broccoli and roasted herb and garlic grenaille potatoes
- Virginia ham with fresh horseradish cream with cream and a poached egg
- Papardelle pasta in tomato olive sauce and pecorino Sardo

- Vanilla semolina pudding with cherry compote
- Tropical fruit salad with white rum, caramelized orange juice, and vanilla
- Wedel chocolate mousse with almond brittle
- Passion fruit Panna Cotta with blackberry sauce
- Crêpes in orange sauce with vanilla ice cream and nut praline



We can create a separate menu according to your wishes.
Minimum number of people = 20.

The price is available upon request.

BUFETS

Autumn Menu

- Autumn salad and vegetables selection with crispy pumpkin seed and a variety of dressings, oil and vinegar

- Baltic sea salmon pickled in orange
- Crab salad with pears in cream sauce
- Baked duck with celery salad and hazelnut's
- Beet root salad with plums and poppy seed 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
- Venison goulash with apple sauce, dumplings with gingerbread and roasted nuts, and red cabbage
- Spaghetti with truffle cream, pine nuts, and fresh Parmesan

- Cinnamon cheese cake with sour cherries
- Apple strudel with vanilla sauce
- White chocolate cake with prunes in cognac
- Vanilla cream with poppy seeds, raisins, and caramelized apples
- Espresso crème brûlée with mascarpone whipped cream



We can create a separate menu according to your wishes.
Minimum number of people = 20.
Buffet is designed for one person

The price is available upon request.

BUFETS

Winter Menu

- 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
- Creamy pumpkin soup with roasted seeds and herb croutons

- Fried trout fillet in dill sauce with fregola sarda, herbs, and lemon zest
- Roast pork shoulder with homemade stewed cabbage with apples and raisins, potato dumpling, and beer sauce
- Braised leg of duck in pear sauce with Brussels sprouts and mashed potatoes
- 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



We can create a separate menu according to your wishes.
Minimum number of people = 20.
Buffet is designed for one person

The price is available upon request.

GALA BUFET

Canapés passed around when coming

- Salmon tartare with caviar and herb chips
- Tomato salad with pineapple and young chicken, seasoned with coriander and basil
- 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
- Grilled butter lettuce hearts with lemon dressing
- Backed 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
- Spiced shrimp with coriander
- Carpaccio with marinated figs and capers
- Game pâté with cranberry and brandy sauce
- Selection of pickled and smoked fish

Salad bar

- Selection of green salad leaves Endives, Romaine Lettuce, Ice Berg Lettuce, Lolo Rosso
- Cucumber, bell pepper, tomatoes, carrots
- Caesar salad with chicken or shrimp
- Herb and French dressing

Soup

- Creamy boletus soup with thyme croutons
- Beef consommé with homemade noodles

Main course

- Veal loin stuffed with fig and onion mousse
- Baked lamb, 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
- Selection of seafood and saffron sauce and jasmine rice
- Creamy polenta topped with fire roasted vegetables
- Seasonal vegetables
- Grenaille potato

Desserts

- Profiteroles with Bourbon vanilla mousse
- Bittersweet Belgian chocolate tart with candied orange
- Cake “Tres Leches”
- Caramelized apple cake with walnuts
- Pistachio cheesecake with white chocolate
- Crème brûlée with strawberries

We can create a separate menu according to your wishes.
Minimum number of people = 35.
Gala Buffet is designed for one person

The price is available upon request..

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, Nürberger 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
- Chicken salad with marinated green apple and celery
- Tomato salad and Thai basil
- Grilled seafood with lime
- 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
- Irish lamb rump steak with whisky sauce and braised beans
- Prague ham with horseradish cream and roasted baby potatoes
- Garganelli pasta in tomato olive sauce and pecorino Sardo

- Vanilla semolina pudding with cherry compote with brandy
- Peach-mint salad with planters punch
- Passion fruit Panna Cotta with blackberry sauce
- Chocolate-almond cake
- Vanilla cheese cake

We can create a separate menu according to your wishes.
Savoy Brunch is designed for one person
The price is available upon request.

À LA CARTE MENU

Spring Menu

Spring menu 1

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

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

Spring menu 3

- Soup of asparagus with crème fraiche
- Baked sea bass with cherry tomatoes and shallots, served with dill remoulade and parsley buttered grenaille potatoes
- Tartlet with forest fruit cream and mint foam

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 with potato sorrel puree and zucchini
- Curd cake with elderflower and raspberry foam



Minimum number of people = 20.
Each á la Carte menu option is designed for one person

The price is available upon request.

À LA CARTE MENU

Summer Menu

Summer menu 1

- White zucchini soup with herbs, served with 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

Summer menu traditional Czech 2

- Yellow pea soup with bacon chips and toasted ciabatta
- Veal medallion with tomato barley and spring onions
- Cheese cake with vanilla and apricot-honey salad

Summer menu 3

- Mandarin duck salad with green asparagus and passion fruit vinaigrette
- Fried zander with creamy risotto and fresh crispy radishes
- Peach crumble with vanilla ice cream

Summer menu 4

- Pickled salmon on marinade lentils and tarragon pesto
- Cream of leek soup with sun dried tomatoes
- Rossini steak with wild broccoli and herb potatoes
- Lemon Panna Cotta with raspberries and woodruff



Minimum number of people = 20.
Each á la Carte menu option is designed for one person

The price is available upon request.

À LA CARTE MENU

Autumn 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

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

Autumn menu 3

- Creamy roasted pepper and garlic soup with crème fraiche
- Venison medallion with potato-celeriac purée, quince sauce, and raisin cabbage
- Chocolate hazel nut cake with vanilla ice cream and mocha sauce

Autumn menu 4

- Veal pate with mesclun salad and cranberry sauce
- Oxtail broth with beef marrow dumplings
- Roasted breast of duck glazed with cherry honey, cabbage stew and potato gratin
- Cinnamon cheesecake with rum apricot purée and pistachio crackers



Minimum number of people = 20.
Each á la Carte menu option is designed for one person

The price is available upon request.

À LA CARTE MENU

Winter 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”
- Poached pear with Grand Marnier sabayon and caramel

Winter menu traditional Czech 2

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

Winter menu 3

- Pescaccio of Sea Trout with grapefruit-celery salad
- Backed goose on fried dumplings, red cabbage with figs
- Marzipan pudding with eggnog and cinnamon-caramel crumble

Winter menu 4

- Tranche of smoked "Arctic rose salmon“ with apple salad and mustard "crème fraiche" sauce
- Pheasant broth with dumplings and wild spices
- Beef tenderloin medallions with sautéed mushrooms and creamy risotto
- Gingerbread mousse with almond ice cream and glazed grapefruit



Minimum number of people = 20.
Each á la Carte menu option is designed for one person.

The price is available upon request.

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

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

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 price is available upon request.

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



Based on the client’s requirements, we can prepare a custom-made alternative to any of the above-mentioned offers.

Information on allergenic ingredients in food or beverages can be provided upon request.

For further information and bookings, please, contact us:

deputy.manager@savoywestend.cz

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www.savoywestend.cz

