



STAGES  HOTEL

BANQUET MENU

INTRODUCTION

In creating this banquet menu, we focused on utilizing the culinary skills of our professional chefs. We use popular recipes from international cuisines, which we have prepared in a modern and creative way. The menu is designed to be completely variable and suitable for any kind of event.

All dishes are prepared with high quality ingredients, which we always order from our approved vendors.

We believe that you will find a suitable option for your event from our interesting menu. Should you have any questions or requirements, please feel free to contact us. Our chefs will create a menu for you according to your specific requirements.

BACKSTAGE BAR  **RESTAURANT**

TASTE THE BEAT

backstagerestaurant.cz



STAND UP – BREAKFAST BUFFET

Cold breakfast buffet

Sliced ham (poultry, pork)

Cucumber corni shon

Onions

Sliced cold cuts (Hercules, paprikash, tourist)

Sliced cheeses (eidam, maasdamer, smoked eidam) ⁽⁷⁾

Sliced fresh vegetables (tomatoes, cucumbers, coloured peppers)

Green salad leaves

Butter (portioned) ⁽⁷⁾

Margarine (portioned)

Variations of mini banquet pastries ^(1,3,7)

French baguettes and ciabattas ^(1,3,7)

Condiments

Olive oil, croutons, light/dark balsamic

White yoghurt/Fruit yoghurt ⁽⁷⁾

Cereals

Cereal variations (cornflakes, granola, cinnamon, chocolate) ⁽¹⁾

Bircher muesli ⁽⁷⁾

Variations of jams, honey

Low-fat, full-fat, lactose-free, soya milk ^(6,7)

Hot breakfast buffet

Variations of sausages (grilled – white/cooked – red) full fat mustard , ketchup ⁽¹⁰⁾

Scrambled eggs / Poached eggs ^(3,7)

Porridge ⁽⁷⁾

English bacon

Desserts

Danish pastry / croissant ^(1,3,7)

Sliced fruit salad

490,-



COFFEE BREAK



ROCK – COFFEE BREAK

3 pcs salty and 2 pcs sweet per person, 80 g fruit salad

Multigrain mini croissant with Spanish ham, serrano, lollo biondo salad, fresh tomato, black olive tapenade ^(1,3,5,6,7,8)

VEG mini ciabatta with ricotta, avocado tartar, polenta ^(1,3,7)

Mini bun stuffed with salami, “hercules”, seasoned butter, pickles, biondo salad ^(1,3,7)

VEG our mini cake according to seasonal offer ^(1,3,7)

VEG freshly cut fruit

290,-

BLUES – COFFEE BREAK

3 pcs salty and 2 pcs sweet per person, 80 g fruit salad

Mini double toast of Italian tramezzini, ham, cheese, seasoned butter, cherry tomato ^(1,3,7)

Mini pumpkin bread with turkey breast, roasted pepper spread, lettuce leaves ^(1,3,7)

VEG mini spinach tortilla, grilled halloumi cheese, fresh vegetables, herb crème fraîche, iceberg lettuce ^(1,3,7)

VEG our seasonal cake ^(1,3,7)

VEG freshly cut fruit

290,-

COUNTRY – COFFEE BREAK

3 pcs salty and 2 pcs sweet per person, 80 g fruit salad

Sourdough bread, pork ham, roasted celery puree,
pickled onions, capers ^(1,3,7,9)

Tomato tortilla, shredded chicken, fresh vegetables,
seasoned mayonnaise ^(1,3,7)

VEG Buckwheat baguette, goat cheese, avocado spread, red chicory ^(1,3,5,6,7)

VEG Our seasonal cake ^(1,3,7)

VEG Chia pudding with mango ⁽⁷⁾

VEG Freshly sliced fruit

290,-

POP – COFFEE BREAK

3 pcs salty and 2 pcs sweet per person, 80 g fruit salad

Whole wheat mini baguette, sous-vide turkey breast, fresh whipped cheese, baby
spinach, roasted peppers ^(1,3,5,6,7,8)

Our mini ham and cheese quiche ^(1,3,7)

VEG Multigrain mini croissant stuffed with mozzarella,
arugula, fresh tomato, basil pesto ^(1,3,5,6,7,8)

VEG Our seasonal pie ^(1,3,7)

VEG Variations of mini donuts/nugget/fruit ^(1,3,5,7,8)

VEG Freshly sliced fruit

290,-





JAZZ – COFFEE BREAK

3 pcs salty and 2 pcs sweet per person, 80 g fruit salad

Mini Bagel with smoked salmon, marinated cucumber, dill mayonnaise, lamb's lettuce ^(1,3,4,7)

Mini Tomato Tortilla, shredded chicken, fresh vegetables, cheddar mayonnaise, iceberg lettuce ^(1,3,7)

VEG Mini Pumpkin bread with cheese variation, cherry tomato ^(1,3,7)

VEG Vegetable crudité, cheddar dip ⁽⁷⁾

VEG Our seasonal cake ^(1,3,7)

VEG Tapioca pearls with coconut milk, marinated pineapple

VEG Freshly sliced fruit

350,-

FOLK – COFFEE BREAK

3 pcs salty and 2 pcs sweet per person, 80 g fruit salad

Roasted Brioche with beef roast, pickled beetroot, horseradish crème fraîche, frisee ^(1,3,6,7,10)

Chili tortilla, shredded duck meat, fresh vegetables, hoi sin sauce, sesame, iceberg lettuce ^(1,3,6,11)

VEG Tuscan baguette stuffed with buffalo mozzarella, lollo roso salad, basil butter ^(1,3,5,7,8)

VEG Grissini with herb crème fraîche ^(1,3,7)

VEG Our seasonal cake ^(1,3,7)

VEG Marinated berries with mascarpone cream ⁽⁷⁾

VEG Freshly sliced fruit

350,-

CHEF'S CHOICE BUFFET

Exclusive selection of meals according to the recommendations of our chef

Detailed menu specification is sent 48 hours before the event

Setting up a buffet is possible from 20 persons

Served daily menu up to 30 persons

STANDARD – CHEF'S CHOICE BUFFET

Detailed menu specification is sent 48 hours before the event

Cold buffet

190 g per person

1x starter

1x mixed salad

1x variation of sliced vegetables with olive oil and dressing

Hot buffet

380 g per person

1x soup

1x meat with side dish

1x fish with side dish

1x vegetarian meal with side dish

Desserts

2 pcs per person

2 types of mini dessert

850,-

+ 100 CZK Carving





PREMIUM – CHEF'S CHOICE BUFFET

Detailed menu specification is sent 48 hours before the event

Cold buffet

190 g per person

2x starter

1x mixed salad

1x variation of sliced vegetables with olive oil and dressing

Hot buffet

380 g per person

1x soup

2x meat with side dish

1x fish with side dish

1x vegetarian meal side dish

Desserts

3 pcs per person

3 types of mini dessert

950,-

+ 100 CZK Carving

TRANCE – DAILY SERVED 3 COURSE MENU

Detailed menu specification is sent 48 hours before the event

- 1x starter or soup
- 1x main course (meat, vegetarian, fish) with side dish
- 1x dessert + coffee

550,-

HIP HOP – CHEF'S CHOICE SERVED 4 COURSE MENU

Detailed menu specification is sent 48 hours before the event

- 1x starter
- 1x soup
- 1x main course (meat, vegetarian, fish) with side dish
- 1x dessert + coffee

650-



BUFFET

Buffet set-up is possible from 20 persons and more



DANCE – BUFFET

Cold buffet

190 g per person

- VEG** Raheb (salad of roasted eggplant and peppers, flavoured with lemon fresh)
Slow roasted turkey breast, creme fraiche with chives ⁽⁷⁾
Grilled vegetable antipasti, baby mozzarella, arugula, basil pesto ⁽⁷⁾

Salad bar

- VEG** Tomatoes, cucumbers, peppers, green salad leaves
Emulsion of 12-year-old aceto balsamico
Basil pesto ⁽⁷⁾

Hot buffet

380 g per person

- Chicken broth with meat, noodles, mashed root vegetables ^(1,3,7,9)
Roasted trout fillet, caramelised lemon,
grilled vegetables flavoured with basil pesto ⁽⁴⁾
Sous-vide chicken supreme, roasted potatoes, herb sauce ⁽⁹⁾
Penne with bolognese ragout, parmesan ^(1,3,7,9)

- VEG** Roasted peppers stuffed with couscous and sun-dried tomatoes,
topped with parmesan cheese, roasted tomato sauce ^(1,3,7)

Desserts

2 pcs per person

- “Míša” cheesecake with chocolate ^(1,3,7)
Tiramisu ^(1,3,7)

990,-

SWING – BUFFET

Cold buffet

190 g per person

VEG “Chevre” goat cheese with beetroot carpaccio, maple syrup, sunflower seeds ⁽⁷⁾

VEG Chickpea salad with cherry tomatoes and parmesan cheese, flavoured with lemon juice ⁽⁷⁾

Caesar salad with flammkuchen croutons, parmesan ^(4,7)

Salad bar

VEG Tomatoes, cucumbers, peppers, green salad leaves

Emulsion of 12-year-old aceto balsamico

Basil pesto ⁽⁷⁾

Hot buffet

380 g per person

VEG Potato and leek cream ⁽⁷⁾

Beef meat cooked sous-vide, roasted potato, pepper sauce ^(7,9)

VEG Chilli Con Carne with tofu, steamed basmati rice ⁽⁶⁾

Tandoori chicken steak, butter couscous, tandoori sauce ^(1,7)

Grilled tuna medallions, grilled vegetables with pak choi ⁽⁴⁾

Desserts

2 pcs per person

Strawberry cake ^(1,3,7)

Cheesecake ^(1,3,7)

1250,-





HEAVY METAL ASIA – BUFFET

COLD BUFFET

(sushi 5pcs per person, salad 60 g per person, sashimi 20g per person, mini spring roll 1pc per person)

Sushi variations (salmon, shrimp, avocado, takuan radish, omelette, cucumber and caviar, carrot) ^(2,3,4,14)

Wasabi, soy sauce, pickled ginger ⁽⁶⁾

Wakame salad ^(6,11)

Tuna sashimi ⁽⁴⁾

Rice noodle salad, mango, cucumber, cabbage, wasabi sesame dressing ⁽¹¹⁾

Spring vegetable rolls with peanut sauce ⁽¹¹⁾

HOT BUFFET

380 g per person

Slider stuffed with duck meat, vegetables, hoisin sauce ^(1,3,6,7,11)

Slow roasted flank, galanda, chilli, garlic and lime leaves sauce, jasmine rice

Fried vegetable rolls with shitake mushrooms, sweet chilli sauce

Tonkatsu chicken steak, fermented vegetables, Japanese BBQ, jasmine rice ^(1,2,3,6,7)

DESSERTS

2 pcs per person

Tapioca pudding with coconut milk, pickled mango

Coconut pancakes ^(1,3,7)

Pineapple carpaccio marinated in star anise and lime leaves

1690,-

FLYING MENU

Single serving portions

Serving style :

Menu completely set-up on the buffet station

Menu partly served by our staff and partly set-up on the buffet station

Menu completely served by our staff (fee 50 CZK per person)

METAL – FLYING MENU

Starters

Marinated salmon with lemon, mustard and dill, pickled fennel, quinoa salad, mustard emulsion ^(4,10)

Prague ham, horseradish mousse, sprouts, fried bread ^(1,3,7)

Veal tartare with mustard emulsion, corni shon pickles, capers, bread chips ^(1,3,7,10)

VEG herbed fresh cheese, garlic confit, roasted peppers, green salad, sourdough bread ^(1,3,7)

Main courses

VEG mushroom cappuccino, cumin foam ^(1,3,7)

VEG smoked aubergine with garlic, tomatoes, Kashmiri chilli ⁽⁷⁾

Roasted trout fillet, white bean puree, garlic chips ⁽⁴⁾

Roasted smoked pork tenderloin, carrot puree, young leeks, thyme jus ⁽⁷⁾

Beef flank steak, potato gratin with le gruyère cheese, pepper sauce ^(7,9)

Desserts

Mascarpone mousse, strawberry tartar with mint ⁽⁷⁾

Brownies, vanilla sauce ^(1,3,7)

1250,-





PUNK – FLYING MENU

Starters

Pork rillettes, cucumber corni shon, brioche ^(1,3,7,10)

VEG Burrata, beetroot puree, pickled radishes,
rucola salad and tarragon vinaigrette ⁽⁷⁾

Marinated chicken, cucumber relish and ponzu sauce ⁽⁷⁾

Cod ceviche, marinated in orange, white radish,
cucumber and carrot salad ⁽⁴⁾

Hot dishes

VEG Pumpkin cream with milk foam ⁽⁷⁾

VEG Cannelloni with mushroom ragout, parmesan and pine nuts ^(1,3,7)

Smoked pork tongue, pea puree, fried onion, young pea sprouts ^(1,7)

Supreme of young chicken, corn puree and salsa Escabeche ⁽⁷⁾

Beef cheek in wine, grilled corn polenta,
roasted cherry tomatoes, flat parsley ^(9,12)

Desserts

Apple strudel, vanilla sauce ^(1,3,7)

Chocolate mousse, fresh forest fruits ⁽⁷⁾

1390,-

AFTERPARTY

Special offer for evening VIP celebrations and high profile events

Buffets can be set up from 20 people

HOUSE – AFTER PARTY FINGER FOOD MENU

1 pc of each type

- VEG** Goat cheese mousse, vegetable ratatouille ^(1,3,7)
- Salmon gravlax marinated in French mustard and dill, frissé ^(4,10)
- Beef tartare, pickled garlic, fried toast ^(1,3,6,7,10)
- VEG** Chickpea mousse with avocado ^(1,3,7,11)
- Grissini with Spanish ham “Serrano” ^(1,3,7)

900,-

+ 50 CZK selection of schnitzel
50 g per person

Variation of mini schnitzel (pork, chicken) with potato salad, lemon ^(1,3,7)

+ 60 CZK beef goulash
80 g per person

Beef goulash with red onion, beer sauce and our sourdough bread ^(1,3,7)





R&B – AFTER PARTY SNACK MENU

SNACK

100 g per person

Variations of corn nachos, Pico de Gallo

Roasted peanuts ⁽⁵⁾

Marinated black and green olives

Variations of our breadsticks (cheese, sun-dried tomato, cumin)

290,-

+ 50 CZK selection of schnitzel

50 g per person

Variation of mini schnitzel (pork, chicken) with potato salad, lemon ^(1,3,7)

+ 60 CZK beef goulash

80 g per person

Beef goulash with red onion, beer sauce and our sourdough bread ^(1,3,7)

DISCO – AFTER PARTY BUFFET

Cold buffet

190 g per person

VEG Mixed vegetable salad with sun-dried tomatoes and fresh rucola

VEG Meat tomatoes with baby mozzarella, basil pesto ⁽⁷⁾

Slow roasted turkey breast, herb crème fraiche ⁽⁷⁾

Roasted pork belly spread, pickled silver onions, corni shon pickles ⁽¹⁰⁾

Variations of our bread

Hot buffet

380 g per person

VEG Cauliflower Kung pao ^(1,2,4,6,8,11,14)

Variations of mini schnitzel (chicken and pork)

Confit beef cheeks, roasted garden vegetables, wine sauce ^(9,12)

Pork roast from Preštice, Dijon mustard sauce ⁽¹⁰⁾

Side dish

“Tarhoňa” with vegetable ratatouille ^(1,3,7)

Potato-leek puree ⁽⁷⁾

Grilled vegetables with basil pesto ⁽⁷⁾

Variations of our bread ^(1,3,7)

Dessert

1,5pc of each per person

Variations of our mini desserts (hazelnut, strawberry cake and profiterol) ^(1,3,7)

1050,-



BARBEQUE

Barbeque in the hotel atrium is available from April to October
every day from 3 PM – 9:30 PM

We are able to heat the grill for groups of 20 persons and more



STANDARD – BBQ CHEF'S CHOICE BUFFET

Detailed menu specification is sent 48 hours before the event

Cold buffet

190 g per person

3x starter

1x mixed salad

1x variation of sliced vegetables with olive oil and dressing

Hot buffet

380 g per person

2x meat with side dish

1x fish with side dish

1x vegetarian meal with side dish

Desserts

2 pcs per person

2 types of mini dessert

1190,-



PREMIUM – BBQ CHEF'S CHOICE BUFFET

Detailed menu specification is sent 48 hours before the event

Cold buffet

190 g per person

3x starter

1x mixed salad

1x variation of sliced vegetables with olive oil and dressing

Hot buffet

380 g per person

2x meat with side dish

1x fish with side dish

1x vegetarian meal with side dish

Desserts

3 pcs per person

3 types of mini dessert

1390,-



STAGES  HOTEL

BEVERAGE MENU



LUNCH BEVERAGE PACKAGE

3 Beverages per person – selection – coffee, tea, non-alcoholic drinks
Beverage selection: Coca-Cola, Coca-Cola Zero, Fanta orange, Sprite,
Cappy orange, Cappy apple,
Purezza sparkling, Purezza still, Backstage Coffee, čaj Ronnefeldt Tea

275 CZK

HALF-DAY BEVERAGE PACKAGE

Backstage Coffee, Ronnefeldt Tea, Purezza sparkling, Purezza still

290 CZK

FULL-DAY BEVERAGE PACKAGE

Backstage Coffee, Ronnefeldt Tea, Purezza sparkling, Purezza still

390 CZK

PUREZZA WATER 1l

85 CZK



OPEN BAR BEVERAGES

Duration of 3 hours

Guitar

Backstage Coffee, Ronnefeldt Tea, Coca-Cola, Coca-Cola Zero,
Cappy orange, Cappy apple,
Stella Artois non-alcoholic, Staropramen ležák,
Müller Thurgau Maděříč, Czech Republic, Frankovka, Maděříč, Czech Republic

850 CZK

Each additional hour 120 CZK

Bass

Backstage Coffee, Ronnefeldt Tea, Coca-Cola, Coca-Cola Zero,
Cappy orange, Cappy apple,
Stella Artois non-alcoholic, Staropramen ležák,
Müller Thurgau Maděříč, Czech Republic, Frankovka, Maděříč, Czech Republic
Grand Vallon blanc vin de France, Brotte, France
and Grand Vallon rouge vin de Francie, Brotte, France

950 CZK

Each additional hour 200 CZK

Piano

Backstage Coffee, Ronnefeldt Tea, Coca-Cola, Coca-Cola Zero,
Cappy orange, Cappy apple,
Stella Artois non-alcoholic, Staropramen ležák,
Müller Thurgau Maděříč, Czech Republic, Frankovka, Maděříč, Czech Republic
Grand Vallon blanc vin de France, Brotte, France
and Grand Vallon rouge vin de Francie, Brotte, France
Freschello Frizzante, Veneto, Itálie
Vodka Russian Standard, Havana 3 y, Beefeater Gin

1490 CZK

Each additional hour 250 CZK

BACKSTAGE BAR RESTAURANT

GROUP AND EVENTS RESERVATIONS

Telephone: +420 221 000 778

Email: events@stageshotel.com
stageshotel.com

We will be delighted to provide you with an allergen menu on request. All prices are inclusive of vat.
Discretionary 10% service charge will be added to your bill for food and beverage for an Event of 10 pax and above.