

Welcome to the Hotel

BOOKQUET

Banquet offer [↗](#)

CHAPTER ONE:

Discover an extraordinary way to
experience Prague

The esprit of Prague

INTRODUCTION



A city for every chapter you write
in Prague– cultural, literary, artistic...

INTRODUCTION



Let yourself be inspired by the creative ambiance of the BOOKQUET hotel. Situated in the heart of Prague and just a few steps from all tourists attractions, we offer a luxury, cozy and elegant environment for your events.



About the hotel

- » Elegant boutique hotel
- » Historic buildings with its specific charm
- » Unique location near to the Charles Bridge
- » Walking distance from all interesting places in Prague
- » Friendly staff, personalized approach, welcoming atmosphere
- » Picturesque Patio with Renaissance fountain
- » Excellent and varied buffet-style breakfast
- » Exclusive fine dining restaurant Parzival, led by Michelin-starred Chef Gal Ben Moshe

CHAPTER TWO:

A boutique hotel with a unique soul of books

Inspiration in every detail

OVERVIEW



Rooms

- » 82 luxurious rooms and suites
- » Exclusive and unique design with an emphasis on comfort
- » The highest category of rooms, offering a sauna or fireplace in the room
- » Suites with a private terrace
- » Air conditioning, fully stocked minibar, room service, tea and coffee amenities in all rooms

OVERVIEW



Conference rooms

- » Newly renovated conference facilities
- » Custom-tailored events with a personal approach
- » Meda, Karolina and Martina conference rooms, all with daylight and necessary equipment
- » Charming Patio with garden suitable for coffee breaks, receptions, celebrations and other festive occasions
- » Free Wifi connection

CHAPTER THREE :

Inspiring conference spaces crafted for your event

Variability & Flexibility

PLANS



Conference room	m ²	Daylight	Theater	School	U-shape arrangement	I-shape arrangement	Reception	U-shaped arrangement on both sides
Meda	40	Yes	40	24	24	22	35	30
Karolina	35	Yes	35	24	20	20	35	26
Meda + Karolina	75	Yes	-	-	-	-	70	-
Martina	35	Yes	30	18	12	14	20	-
Courtyard	120	Yes						

* The rental includes an LCD TV with laptop connection, a flipchart and markers.

CHAPTER FOUR:

Delightful refreshments tailored to every occasion

Catering services

BRIEF INTRODUCTION :

Every great story begins with its author; meet the visionary whose signature defines every chapter of the BOOKQUET culinary experience.

Meet the author

GAL BEN MOSHE



- » Michelin-starred chef renowned for its innovative take on modern Levantine cuisine
- » Each of his course represents a chapter of his life story and his travels
- » He developed his talent in the world's most prestigious restaurants, such as Maze in London, The Berkeley, Hibiscus or Alinea in Chicago
- » In 2020, his restaurant Prism in Berlin received a Michelin star and retained it for the next five years
- » He was ranked as one of the top 100 chefs in Germany
- » He is currently the head chef at the Parzival restaurant in Prague

COFFEE BREAKS:

Let our coffee breaks be your poetic interludes,
where every detail is a carefully chosen word.

Write your own story

COFFEE BREAKS

Vegetarian Levantine Poem	English Novel	French Romance	Japanese Haiku	Pan-Asian Story
<p>Coffee break Easy</p> <ul style="list-style-type: none"> » Crostini with grilled halloumi, caramelized fig & za'atar » Watermelon, melon & feta skewers with fresh mint » Orange blossom sponge cake with crème fraîche & pomegranate <p>Coffee break Comfort</p> <ul style="list-style-type: none"> » Mini sabich pita (eggplant, egg, tahini) » Tapenade crostini with mozzarella & colorful cherry tomatoes, balsamic touch » Coconut malabi with passion fruit & rose syrup 	<p>Coffee break Easy</p> <ul style="list-style-type: none"> » Cucumber and mint sandwiches » Sausage rolls with mustard » Sponge cake, mint chocolates, shortbreads <p>Coffee break Comfort</p> <ul style="list-style-type: none"> » Cheddar and chutney sando » Coronation chicken wrap » Scones with clotted cream and strawberry jam 	<p>Coffee break Easy</p> <ul style="list-style-type: none"> » Croissant with Comté cheese » Mini croque madame » Choux croquelin with coffee mousseline <p>Coffee break Comfort</p> <ul style="list-style-type: none"> » Mini quiche Lorraine » Liver parfait, pickled onion, figs mustard and toasted brioche » Strawberry crème caramel 	<p>Coffee break Easy</p> <ul style="list-style-type: none"> » Mini Yakitori skewers » Onigiri with miso salmon » Mochi selection <p>Coffee break Comfort</p> <ul style="list-style-type: none"> » Tamago sando » Sushi Maki rolls, wasabi, ginger » Cheesecake with Yuzu marmalade 	<p>Coffee break Easy</p> <ul style="list-style-type: none"> » Marinated tofu summer rolls » Steamed Bao bun with pulled pork and five spice » Pandan rice pudding with lychee and dragon fruit <p>Coffee break Comfort</p> <ul style="list-style-type: none"> » Vegetable satay skewers with spicy peanut sauce » Bulgogi beef lettuce wraps with samjang » Hong Kong egg tart

The duration of the coffee break is 60 minutes. The composition of the coffee break can be adjusted based on special dietary requirements.

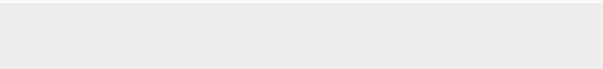




BEVERAGE BREAKS

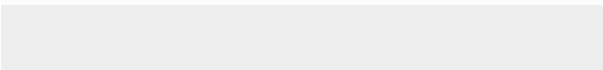
Reader's Ritual

- » Coffee
- » Tea
- » Still water



Oasis of Refreshment

- » Coffee
- » Tea
- » Still and sparkling water
- » Juices
- » Soft drinks



Cup of Inspiration

- » Coffee
- » Tea
- » Still and sparkling water
- » Juices
- » Soft drinks
- » Beer
- » Wine
- » Prosecco



SERVED MENUS:

Let your tastes guide you as you choose your three course menu saga.

Which menu would it be?

3-COURSE MENUS

MENU „A“

- » Kohlrabi salad, hazelnuts, herbs, Tomme de Chèvre, mustard vinaigrette
- » Duck breast, triple cooked fries, Bearnaise sauce
- » Lemon tart in glass

MENU „B“

- » Half iceberg lettuce, brown butter vinaigrette, avocado puree, pickled shallots, panko crumble
- » Glazed pork rib, vanilla velouté, chive oil, cabbage, brown butter rice
- » Crack pie and sour cream ice cream

MENU „C“

- » Corn soup, crème fraîche, hazelnuts and celery
- » Rigatoni, pistachio, stracciatella, tomatoes
- » Nemesis, crème fraîche

MENU „D“

- » Pumpkin, stracciatella, pumpkin seeds, fermented honey
- » Trout, wild broccoli, mushrooms
- » Soft-serve ice cream, honey, olive oil, sea salt

MENU „E“

- » Carrot soup, carrots chips, coconut chutney
- » Guinea fowl, fennel, blood oranges, black olives
- » Coffee flan and grilled stone fruit

MENU „F“

- » Shrimps cocktail
- » Beef Wellington and red wine sauce
- » Crepe Suzette and orange blossom water

BUFFET MENUS:

Become the author of your event and let the exquisite flavors drift through the hall.

Culinary grace in every step

FLYING BUFFETS

FLYING BUFFET „A“

SNACKS

- » Caesar salad in a cup
- » Summer rolls with marinated tofu
- » Shrimp toast with sesame and mustard emulsion
- » Beef tartare, French toast
- » Onion Vichysoisse with Gruyere Gougeres

MAIN EVENT

- » Lamb and Ratatouille skewers
- » Polenta with grilled sea bass, pine nuts and parmesan
- » Vegetables tempura with Ponzu sauce

SWEET ENDINGS

- » Fruit tartlets
- » Mini Creme Brulee
- » Chocolate Nemesis bites

FLYING BUFFET „B“

SNACKS

- » Devilled eggs
- » Shrimps cocktail
- » Oysters Rockefeller
- » Tuna-avocado Maki rolls
- » Hash Browns with crème fraîche and smoked salmon

MAIN EVENT

- » Lobster roll in mini brioche with celery and remoulade
- » Mini beef Wellington
- » Green peas risotto, straciatella and pistachios pesto

SWEET ENDINGS

- » Chocolate mousse with olive oil
- » Lemon tart in a glass
- » Mini Paris-brest Eclairs

MOTTO

If you can dream it, you can do it.

If you can dream it, you can do it.

Walt Disney

BOOKQUET

the spirit of Prague

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