



Four Seasons Hotel Prague

CATERING MENU



MEETINGS & EVENTS

Four Seasons is where events become lifelong memories. Trust our hands-on team to take care of every detail, whether you're hosting a meeting, conference, an intimate family gathering or throwing the party of the year.

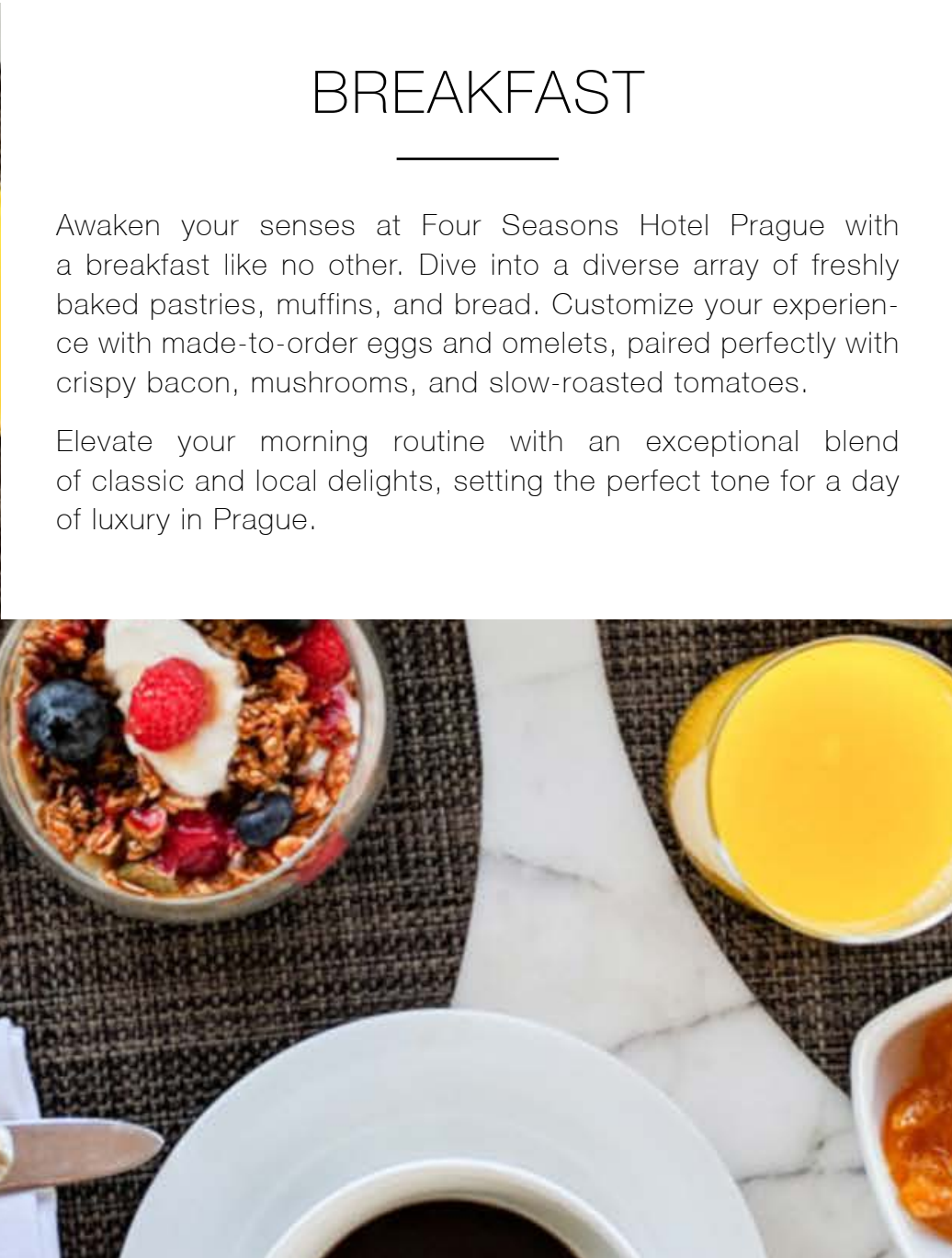
BUFFET
BREAKFAST

LIVE COOKING
STATIONS

BREAKFAST

Awaken your senses at Four Seasons Hotel Prague with a breakfast like no other. Dive into a diverse array of freshly baked pastries, muffins, and bread. Customize your experience with made-to-order eggs and omelets, paired perfectly with crispy bacon, mushrooms, and slow-roasted tomatoes.

Elevate your morning routine with an exceptional blend of classic and local delights, setting the perfect tone for a day of luxury in Prague.



BUFFET BREAKFAST

MIN. OF 20 PAX

HOT SELECTION

Scrambled eggs or frittata
Traditional roasted Czech wieners
Pork bacon
Grilled tomatoes
Roasted potatoes
Sauteed mushrooms
Beans in tomato sauce

COLD SECTION

Cold cuts corner:

- Beef ham
- Turkey ham
- Prague ham
- Prosciutto

Fresh cheese corner:

- Gouda cheese
- Korbáče
- Niva cheese
- Camembert
- Ricotta
- Cream cheese

Smoked salmon

VEGETABLES

Tomatoes
Cucumber
Green leaves
Olives

CEREALS AND FRUITS

Homemade granola
Selection of dry fruits and nuts
Vegan and coconut tapioca with seasonal fruit sauce
Selection of whole and cut fruit
Yoghurt

BAKERY CORNER

Plain croissant
Pain au chocolat
Pastel de nata
Danish
Pain au raisin
Selection of bread and toasts
Czech bread and selection of Koláče

HOT & COLD BEVERAGES

Selection of coffee and tea
Hot chocolate
Skimmed or regular milk, Cream
Still water

1,400 CZK per person

The price is inclusive of VAT and exclusive
of 10% service charge



ADD MORE

IN ADDITION TO BUFFET
FOR 20 - 80 PAX

OMELETTE AND EGG STATION

Fried eggs, scrambled eggs, omelets
with your choice of:

- ham
- mushroom
- spinach
- chive
- tomato
- sweet pepper
- cheese

400 CZK per person

The price is inclusive of VAT and exclusive
of 10% service charge

PANCAKE STATION

with berries, banana, maple syrup, nutella, mascarpone

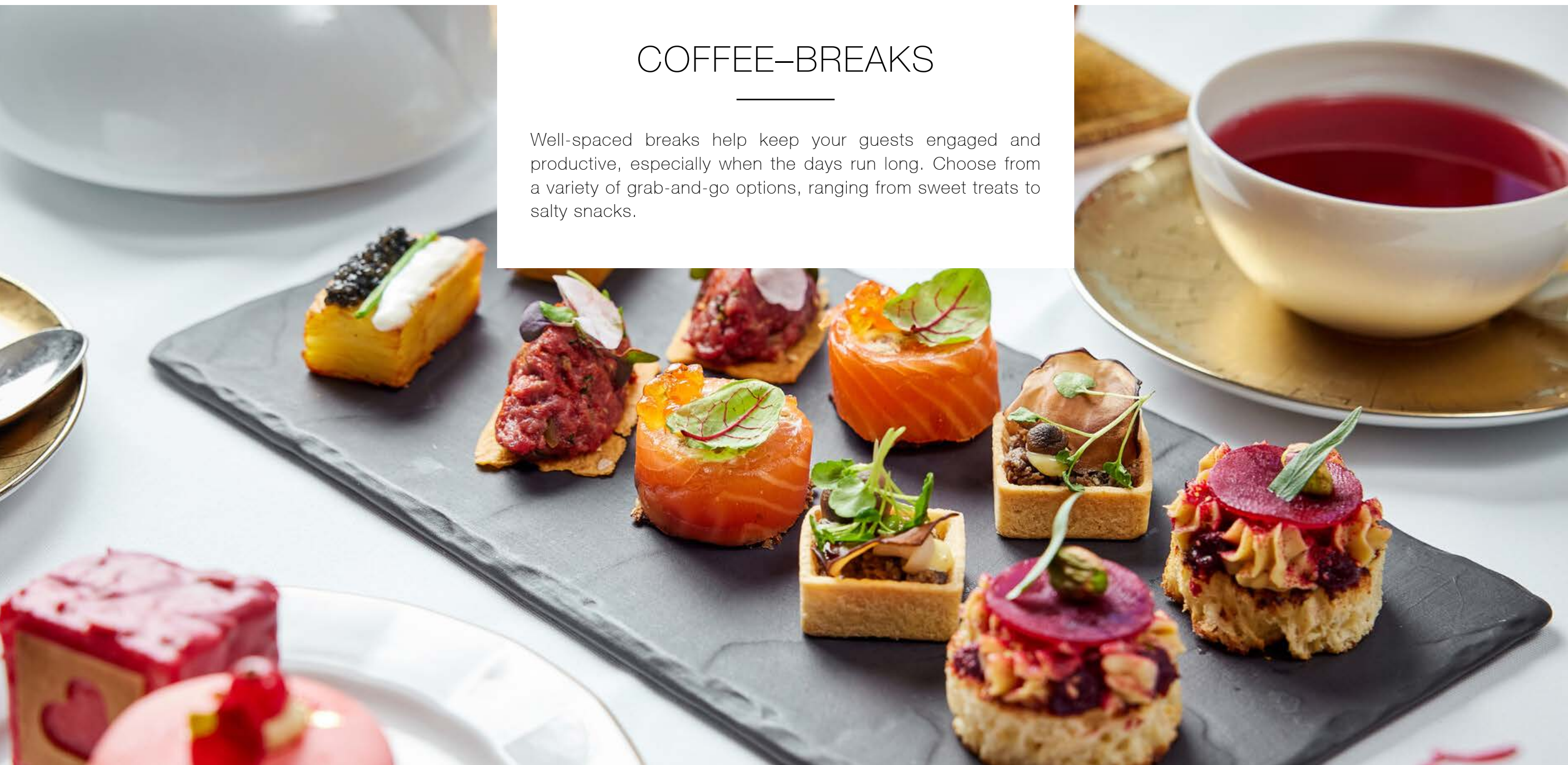
400 CZK per person

The price is inclusive of VAT and exclusive
of 10% service charge



COFFEE-BREAKS

Well-spaced breaks help keep your guests engaged and productive, especially when the days run long. Choose from a variety of grab-and-go options, ranging from sweet treats to salty snacks.



MORNING
COFFEE-BREAKS

MIN. OF 15 PAX

#1

Mini croissant with scrambled eggs and smoked salmon
Mini ciabatta with tomato, mozzarella and arugula pesto
Quiche Lorraine
Croissant
Pain au chocolate
Selection of seasonal sliced fruits
Infused and Mineral Water
Selection of coffee and tea

#2

Whole wheat bread sandwich with Prague ham, horseradish and butter
English muffin with fried egg, cheddar cheese, mayonnaise and spring onion
Gratin bruschetta with tomato, olives, mozzarella
Danish
Pain au raisin
Selection of seasonal sliced fruits
Infused and Mineral Water
Selection of coffee and tea

#3

Sourdough bread sandwich with pepper beef ham, caramelized onion and green leaves
Mini buns with traditional camembert spread and fresh tomato
Savoury puff pastry with goat cheese and raisins and spinach
Selection of Czech Koláče
Gluten free brownies
Selection of seasonal sliced fruits
Infused and Mineral Water
Selection of coffee and tea

800 CZK per person

The price is inclusive of VAT and exclusive of 10% service charge



COFFEE-BREAKS FOR
A HEALTHIER YOU

MIN. OF 15 PAX

#4

- Rye bread sandwich with quark, radish and green leaves
- Whole wheat bun with cottage, cucumber and smoked trout
- Lokse wrap with turkey ham, cream cheese, spring onion and green leaves
- Vegan energy balls, selection of dry fruits
- Small granola bar
- Infused and Mineral Water
- Kombucha
- Selection of coffee and tea

#5

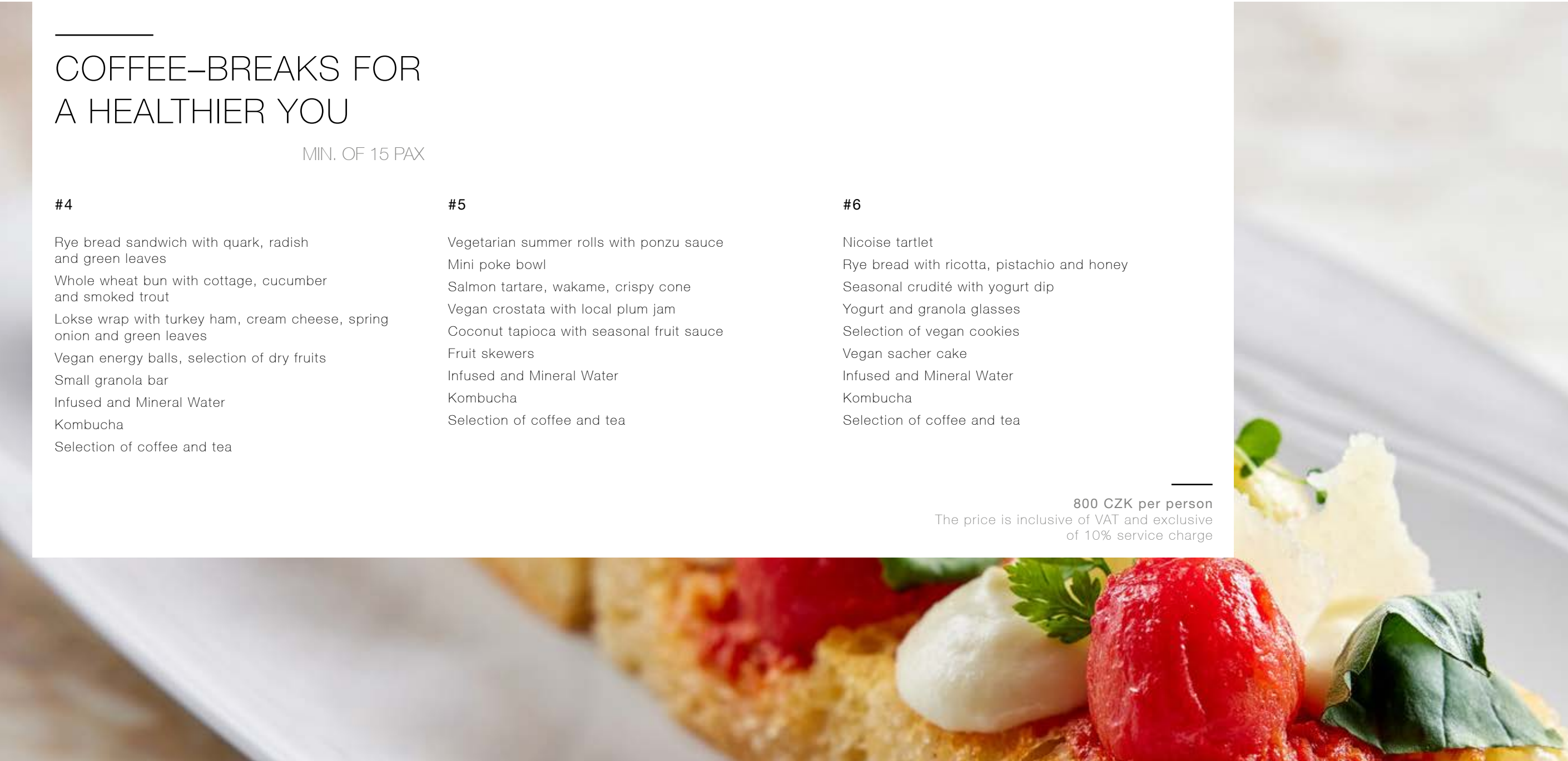
- Vegetarian summer rolls with ponzu sauce
- Mini poke bowl
- Salmon tartare, wakame, crispy cone
- Vegan crostata with local plum jam
- Coconut tapioca with seasonal fruit sauce
- Fruit skewers
- Infused and Mineral Water
- Kombucha
- Selection of coffee and tea

#6

- Nicoise tartlet
- Rye bread with ricotta, pistachio and honey
- Seasonal crudité with yogurt dip
- Yogurt and granola glasses
- Selection of vegan cookies
- Vegan sacher cake
- Infused and Mineral Water
- Kombucha
- Selection of coffee and tea

800 CZK per person

The price is inclusive of VAT and exclusive of 10% service charge



AFTERNOON
COFFEE-BREAKS

MIN. OF 15 PAX

#7

- Prawn tempura with citrus mayonnaise
- Vitello tonnato tartelette
- Cheese arancini
- Chicken drumette with sweet/sour sauce
- Muffins
- Selection of pralines
- Fruit skewers
- Infused and Mineral Water
- Selection of coffee and tea

#8

- Mini beef cheeseburgers
- Eggplant involtini with ricotta, parmesan, basil and marinara sauce
- Deep fried calamari with sauce remoulade
- Shrimp cocktail
- Selection of krapfen (vanilla, caramel, jam)
- Caramel and coffee choux
- Fruit skewers
- Infused and Mineral Water
- Selection of coffee and tea

#9

- “BLT” Sandwich
- Chicken teriyaki skewer with spring onion
- Mini poke bowl
- Chicken gyoza with Asian style coleslaw with seaweed
- Small chocolate tartlets
- Selection of cookies
- Fruit skewers
- Infused and Mineral Water
- Selection of coffee and tea

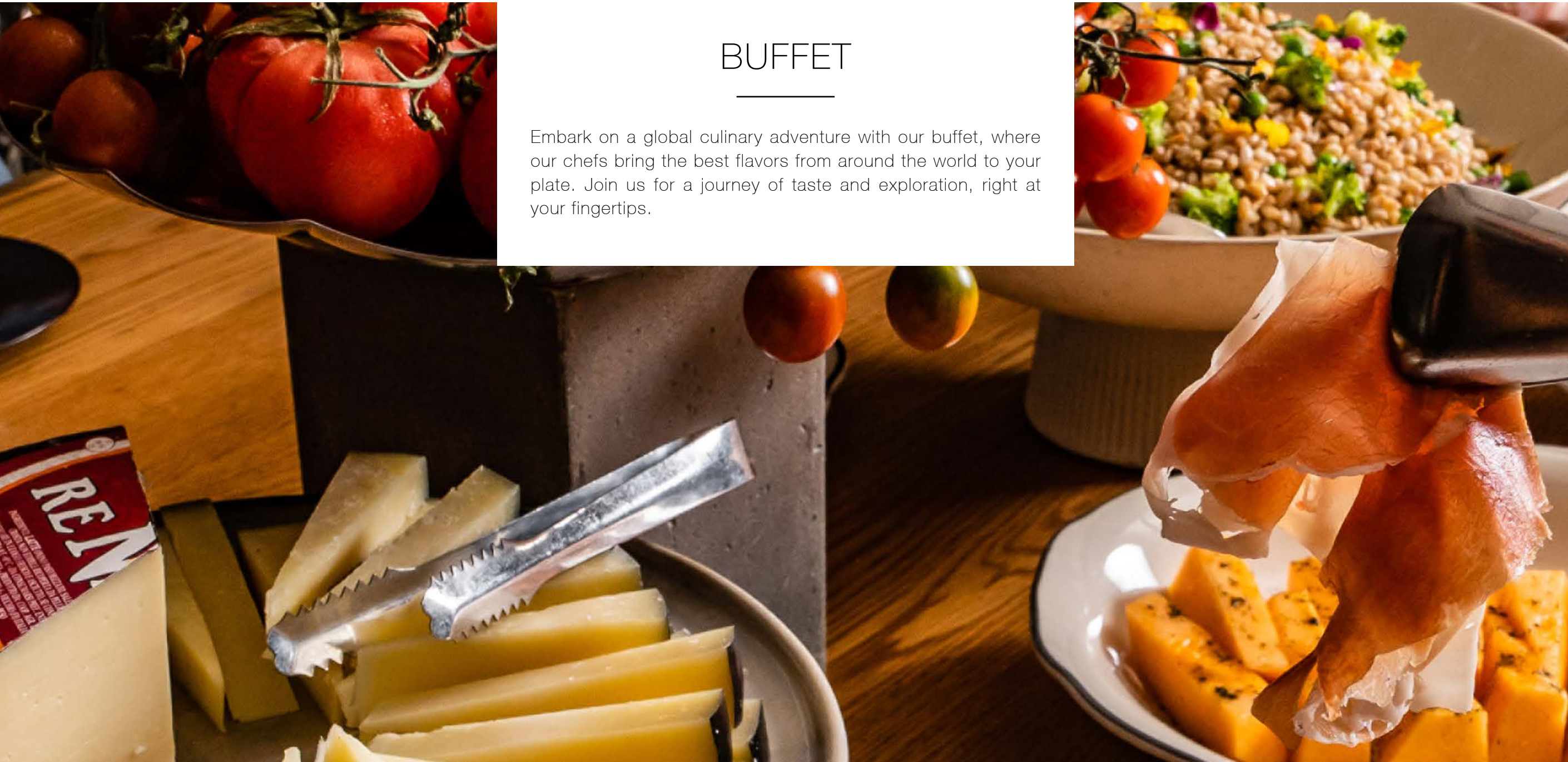
800 CZK per person

The price is inclusive of VAT and exclusive of 10% service charge



BUFFET

Embark on a global culinary adventure with our buffet, where our chefs bring the best flavors from around the world to your plate. Join us for a journey of taste and exploration, right at your fingertips.



BUFFET MENU

OPTIONS

CZECH

BUFFET

LIVE COOKING

STATIONS

CAKES

ICE-CREAM

CART

INTERNATIONAL

BUFFET

#1

- Cucumber salad with yogurt and dill
- Nicoise salad
- Beef carpaccio with arugula and parmesan shaves
- Fresh vegetable corner – tomato, cucumber, salad leaves, carrot
- Charcuterie and Cheese corner
- Mushroom creamy soup and parmesan croutons
- Gratined mac’n’ and cheese
- Salmon with teriyaki sauce and spring onion
- Roasted chicken legs with tomatoes
- Beef meatballs in cherry tomato ragout
- Mashed potatoes with spinach leaves
- Basmati rice with toasted sesame seeds and lemon zest
- Sauteed vegetables
- Selection of 4 desserts from our Pastry Chef

#2

- Greek salad with feta and olives
- Ceasar salad, aged Parmesan, croutons
- Vitello tonnato, crispy caper flowers
- Fresh vegetable corner – tomato, cucumber, salad leaves, carrot
- Charcuterie and cheese corner
- Minestrone soup, Parmesan, parsley
- Chilli beans ragout
- Rigatoni beef ragout, rosemary
- Grilled market seafood
- Mezze Maniche
- Roasted olive chicken supreme
- Roasted sweet and sour piglet belly
- Potato puree
- Grilled seasonal vegetables
- Selection of 4 desserts from our Pastry Chef

2,400 CZK per person

The price is inclusive of VAT and exclusive of 10% service charge



ITALIAN BUFFET

#3

- Mozzarella corner (Scamorza, mozzarella, baby mozzarella)
- Italian charcuterie plate
- Panzanella salad
- Bell pepper salad with salsa verde
- Fresh vegetable corner – tomato, cucumber, salad leaves, carrot
- Mushroom salad with toasted hazelnuts and red wine vinegar dressing
- Beef carpaccio with misticanza and tomato mayonnaise
- Gnocchi with duck ragout
- Ricotta spinach ravioli with sage butter
- Veal Saltimbocca with prosciutto and sage
- Ombrina with tomatoes, olives, capers
- Eggplant caponata
- Cauliflower gratin
- Fregola pasta with broccolini
- Selection of 4 desserts from our Pastry Chef

2,800 CZK per person

The price is inclusive of VAT and exclusive of 10% service charge



LOCAL VIBES

#4

- Creamy mushroom and dill soup
- Sweet and sour cabbage salad
- Marinated beetroot with horseradish
- Thinly sliced beef flank with gherkin and shallot relish
- Fresh vegetable corner – tomato, cucumber, salad leaves, carrot
- Mini toasties with pork pate and pickled green pepper
- Local cheeses and charcuterie with condiments
- Confit duck legs, apple, honey and fennel seed gravy
- Slowly roasted pork neck with dark beer sauce
- Pork fillet schnitzels
- Potato puree
- Pan roasted potato dumplings
- Braised rice with cloves spice and onion
- Selection of dessert from our Pastry Chef

#5

- Beef broth with egg noodles, vegetables and meat
- Marinated herrings in oil and spices
- Pork Pate, pickled vegetables
- White beans, cucumber, apple and honey salad
- Local cheeses and charcuterie with condiments
- Fresh vegetable corner – tomato, cucumber, salad leaves, carrot
- Pretzel rolls with butter, Prague ham and gherkin
- Pan roasted pike perch fillet on butter
- Chicken roulade filled with spiced forcemeat
- Grilled pork chops on the bone
- Roasted potatoes
- Braised sweet and sour carrot
- Celeriac puree
- Selection of dessert from our Pastry Chef

2,550 CZK per person
The price is inclusive of VAT and exclusive
of 10% service charge



ADD MORE

LIVE CARVING STATION

TRADITIONAL PRAGUE HAM

- horseradish
- variation of mustard
- pickled condiments
- local bakery

550 CZK per person

The price is inclusive of VAT and exclusive of 10% service charge

ROASTED OLIVE CHICKEN WITH HERB BUTTER

- gravy
- parsley potatoes
- local pastry

520 CZK per person

The price is inclusive of VAT and exclusive of 10% service charge

LOCAL FARM ROAST BEEF IN RED WINE MARINADE

- remoulade
- potato puree
- local pastry

600 CZK per person

The price is inclusive of VAT and exclusive of 10% service charge



CAKES

MIN. 10 PERSONS

TRADITIONAL MILLEFEUILLE WITH RASPBERRIES

- puff pastry
- vanilla chantilly cream
- fresh raspberries

270 CZK per 1 portion

The price is inclusive of VAT and exclusive of 10% service charge



CHOCOLATE CAKE

- chocolate gluten free sponge
- chocolate mousse
- dark cocoa glaze

270 CZK per 1 portion

The price is inclusive of VAT and exclusive of 10% service charge



ITALIAN CROSTATA WITH FRESH FRUIT

- vanilla sweet pastry
- almond creme, vanilla custard creme
- strawberries jam
- fresh fruit

270 CZK per 1 portion

The price is inclusive of VAT and exclusive of 10% service charge



HOME-MADE
GELATO

ICE CREAM CART WITH MIN.
ORDER OF 3 KG (3 flavours)

ICE CREAM

- Vanilla
- Chocolate
- Salted Caramel
- Pistachio

SORBETS

- Lemon
- Mango
- Passionfruit
- Raspberry
- Strawberry

2,500 CZK per 1 kg (approx. 20 portions)
The price is inclusive of VAT and exclusive
of 10% service charge



PLATED LUNCH AND DINNER

Experience a symphony of flavors that transcends the ordinary – where every plate is a celebration of culinary excellence. Our chefs expertly curate each dish, from Mediterranean delights to personalized Czech classics, ensuring every bite is a moment of pure delight.



INTERNATIONAL 3-COURSE MENUS

MENU #1

I.

Smoked marinated salmon, sour cream,
salmon caviar and compressed cucumber

II.

Beef fillet, sauce choron, potato fondant
and sauteed spinach

III.

Poppy seed sponge cake, yogurt cream
and plum ice cream

1,900 CZK per person

The price is inclusive of VAT and exclusive
of 10% service charge

MENU #2

I.

Marinated celeriac open ravioli, prawns tartare,
parsley crumble

II.

Grilled local pork neck, potato terrine, black garlic,
date demi glace

III.

Dark chocolate bar with orange and cinnamon sorbet

1,800 CZK per person

The price is inclusive of VAT and exclusive
of 10% service charge



3-COURSE MENU OPTIONS

CZECH MENU #3

- I.
Czech beef tartare, sourdough bread chips,
mustard seeds
- II.
Duck leg confit, red cabbage puree, potato dumpling
with onion
- III.
Czech caramel *Věneček* with hazelnut ice cream

1,800 CZK per person
The price is inclusive of VAT and exclusive
of 10% service charge

ITALIAN MENU #4

- I.
Burrata, tomatoes, tomato water, alici and basil seeds
- II.
Beef cheeks with red wine sauce, polenta, parsley
and carrot chips, olive oil
- III.
Italian tiramisu with white coffee ice cream

1,800 CZK per person
The price is inclusive of VAT and exclusive
of 10% service charge

VEGETARIAN MENU #5

- I.
Burrata, tomato water, tomatoes
- II.
Beetroot salad, goat cheese, walnuts
- III.
Cheesecake with crunchy vanilla crumble
and blueberry sorbet

1,450 CZK per person
The price is inclusive of VAT and exclusive
of 10% service charge

GALA DINNER

5-COURSE DEGUSTATION MENU

I.

Marinated celeriac open ravioli, prawns tartare, parsley crumble

II.

Slightly smoked marinated salmon, sour cream, salmon caviar and compressed cucumber

III.

Pan seared foie gras, demi glace with red wine vinegar, caramelized apple puree, brioche croutons

IV.

Beef fillet, sauce choron, potato fondant and sauteed spinach

V.

Pistachio ingot with raspberry sorbet

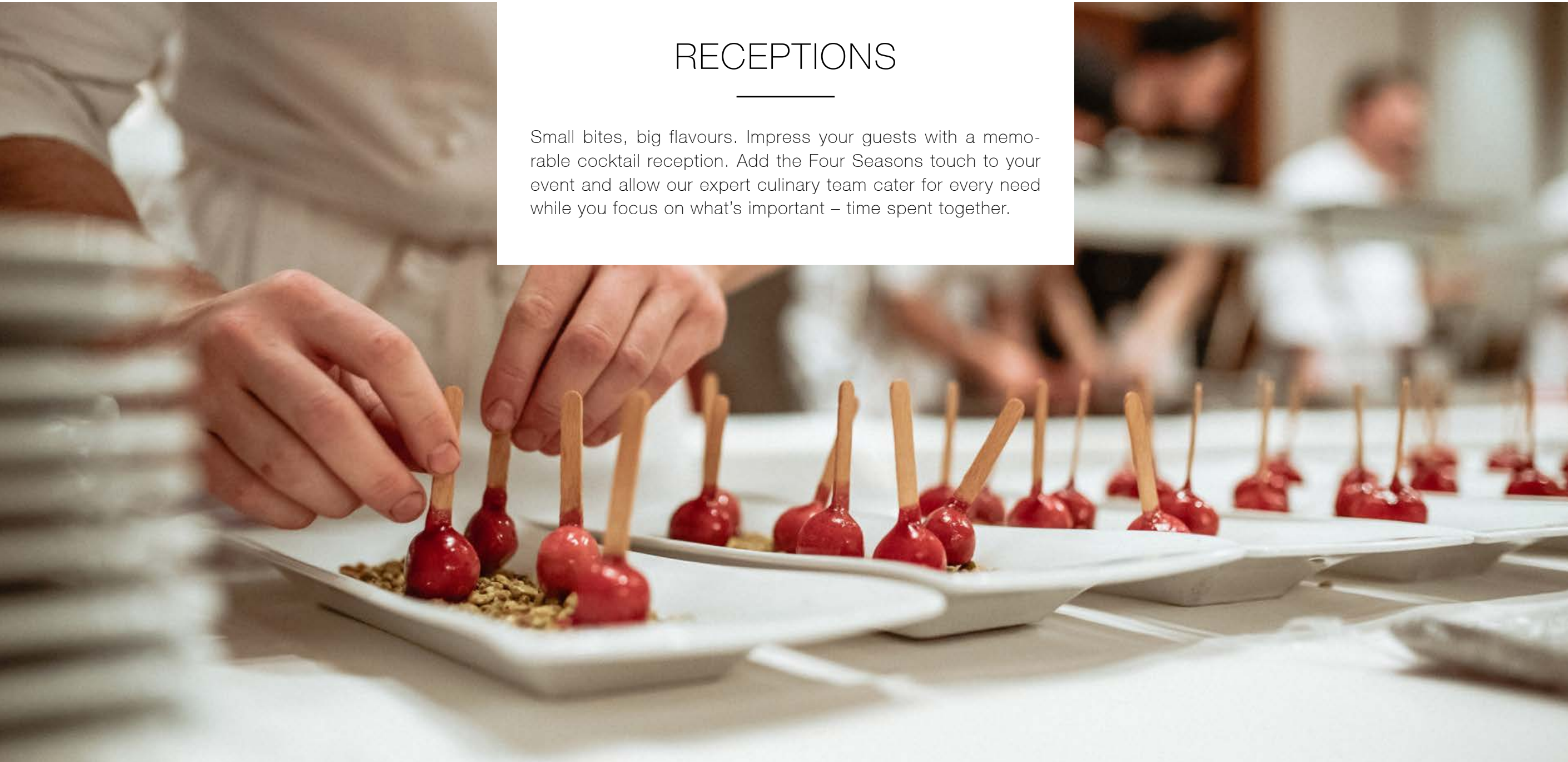
3,000 CZK per person

The price is inclusive of VAT and exclusive of 10% service charge



RECEPTIONS

Small bites, big flavours. Impress your guests with a memorable cocktail reception. Add the Four Seasons touch to your event and allow our expert culinary team cater for every need while you focus on what's important – time spent together.



COLD CANAPES**HOT & SWEET
CANAPES**

CANAPES

COLD CANAPES

- Blinis with smoked salmon, cream cheese and salmon caviar
- Tartalette with prawn crudo and soy mayonnaise
- Flatbread cracker with parmesan fondue
- Crispy cannelloni „vitello tonnato"
- Potato pavé with beef tartare
- Tomato bruschetta with basil pesto
- Marinated melon with prosciutto crudo
- Tartalette with robiola cream and blackberry
- Foie gras bonbon with caramelised apple puree
- Choux bun filled with herb sour cream and radish
- Rosemary sablé with salmon tartare and cucumber
- Tuna tataki with carrot, leek and daikon
- Canape with pork paté, raisin and pickled green peppercorns

220 CZK per 1 PC, offer from 3 pieces

The price is inclusive of VAT and exclusive
of 10% service charge



CANAPES

HOT CANAPES

- Deep fried prawn in tempura with citrus mayonnaise
- Eggplant involtini with ricotta, parmesan and marinara sauce
- Pecorino flan with guanciale
- Pulled pork terrine with caramelized onion and potato hay
- Salmon teriyaki skewer with spring onion
- Cheese arancini with garlic aioli
- Short rib cube, red wine, grape puree
- Potato rosti, smoked trout honey

SWEET CANAPES

- Fruit tartlets
- Chocolate and caramel choux
- Sicilian cannoli with ricotta cheese
- Vegan sacher cake
- Hazelnut and oranges rocher
- Rhum baba
- Strawberry cheesecake
- Lemon and meringue tartlet

220 CZK per 1 PC, min. of 3 PCs

The price is inclusive of VAT and exclusive of 10% service charge

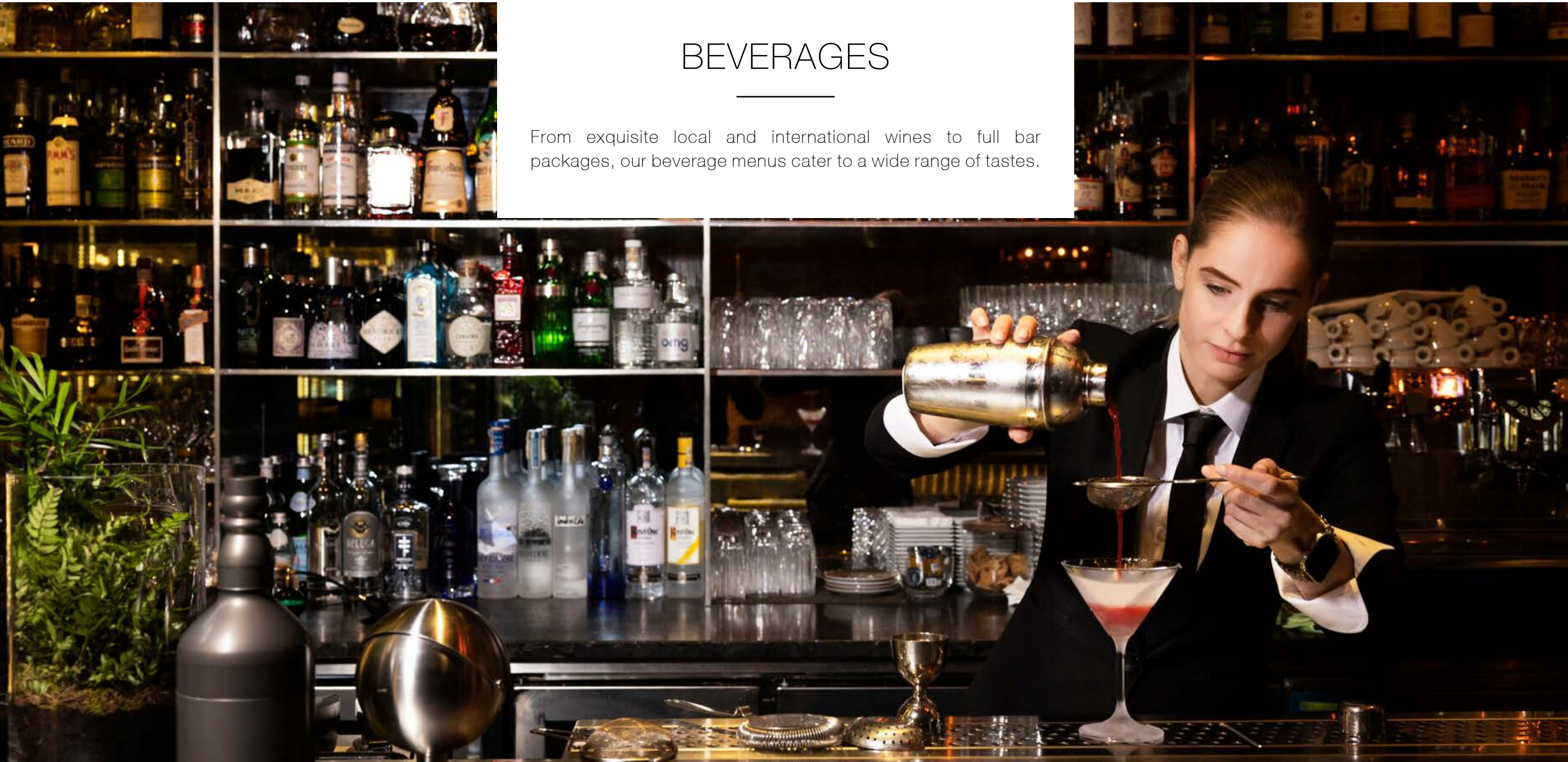
COLD CANAPES

HOT & SWEET CANAPES



BEVERAGES

From exquisite local and international wines to full bar packages, our beverage menus cater to a wide range of tastes.



WINE LIST

CHAMPAGNE

LOUIS ROEDERER 4150 CZK
Brut Collection 244, Champagne, France

SPARKLING

GALA ROSE 2250 CZK
Pinot a Pinot, Moravia, Czech Republic

WHITE

PINOT GRIGIO 1600 CZK
Colterenzio, Trentino Alto Adige, Italy

SAUVIGNON BLANC 1650 CZK
Gala, Moravia, Czech Republic

GAVI DI GAVI 1900 CZK
Villa Sparina, Piemonte, Italy

CHABLIS 2750 CZK
Billaud Simon, Bourgogne, France

ROSÉ

REISTEN CLASSIC ROSE 1350 CZK
Mikulov, Czech Republic

CHATEAU MINUTY ROSE 1750 CZK
Provence, France

RED

FRANKOVKA 1350 CZK
Springer, Moravia, Czech Republic

PINOT NOIR 1725 CZK
Milan Sůkal, Moravia, Czech Republic

CABERNET SAUVIGNON 1950 CZK
Donne Fittipaldi, Bolgheri, Italy

SANGIOVESE 2100 CZK
Chianti Classico, San Giusto a Rentennano, Tuscany Italy

CHATEAU LA CROIX 2300 CZK
Grand cru, Saint Emilion, Bordeaux, France



BEVERAGE SELECTION

LOCAL BEERS

BUDVAR LIGHT, barrel 20 liters (draft)	6250 CZK
BUDVAR DARK, barrel 20 liters (draft)	6250 CZK
PILSNER URQUELL 0.33 l (bottled)	150 CZK

IMPORTED BEERS

CORONA EXTRA 0.33 l (bottled)	150 CZK
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NON-ALCOHOLIC BEERS

RADEGAST BIRELL 0.33 l (bottled)	130 CZK
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SOFT DRINKS

ASSORTED SODAS 0.2 l	135 CZK
BOTTLED JUICES 0.2 l	130 CZK
RED BULL 0.2 l	180 CZK

STILL WATER

AQUILA AQUALINEA 0.33 l	125 CZK
AQUILA AQUALINEA 0.75 l	195 CZK
AQUA PANNA 0.25 l	140 CZK
AQUA PANNA 0.75 l	210 CZK

SPARKLING WATER

MATTONI 0.33 l	125 CZK
MATTONI 0.75 l	195 CZK
SAN PELLEGRINO 0.25 l	140 CZK
SAN PELLEGRINO 0.75 l	210 CZK

HOT BEVERAGES

REGULAR & DECAFFEINATED COFFEE	130 CZK
ESPRESSO	95 CZK
CAPPUCCINO, CAFFE LATTE, ESPRESSO MACCHIATO	140 CZK
DOUBLE ESPRESSO	150 CZK
BLACK TEAS (English Breakfast, Earl Grey)	135 CZK
GREEN TEA	135 CZK
FRUIT INFUSIONS	130 CZK
HOT CHOCOLATE	130 CZK

SPIRITS - bottle service

VODKA

GREY GOOSE	1l	6100 CZK
STOLICHNAYA	1l	2650 CZK
KETEL ONE	1l	5900 CZK

GIN

TANQUERAY DRY GIN	1l	4950 CZK
BOMBAY SAPPHIRE	0,7l	3600 CZK
HENDRICK'S	0,7l	4600 CZK

RUM

HAVANA CLUB 3 Y.O.	1l	2300 CZK
RON DIPLOMATICO RESERVE EXCLUSIVA	0,7l	4900 CZK

TEQUILA

PATRON ANEJO	1l	9000 CZK
PATRON SILVER	1l	7900 CZK
DON JULIO ANEJO	0,7l	8550 CZK

COGNAC

REMY MARTIN V.S.O.P.	0,7l	6000 CZK
MARTELL X.O.	0,7l	12500 CZK
HENNESSY X.O.	0,7l	13500 CZK

WHISKEY & BOURBON

GLENFIDDICH 15 Y.O.	0,7l	6500 CZK
CHIVAS 12 Y.O.	0,7l	4000 CZK
CHIVAS REGAL 18 Y.O.	0,7l	6200 CZK
JOHNNIE WALKER BLACK LABEL	1l	5250 CZK
MAKER'S MARK BOURBON	0,7l	3900 CZK
JACK DANIEL'S NO 7	0,7l	3450 CZK

DIGESTIVES

SLIVOVICE PLUM BRANDY	0,7l	2800 CZK
LIMONCELLO	0,7l	2400 CZK
BAILEYS	0,7l	2500 CZK
BECHEROVKA	0,7l	2800 CZK

CORKAGE FEE – per bottle

WINE & CHAMPAGNE	1500 CZK
& SPARKLING WINE LIQUORS	2200 CZK



BEVERAGE PACKAGES

RECEPTION

MINERAL WATER

Aquila Aqualinea, Mattoni

ASSORTED SODAS

Coca-Cola, Coca-Cola Zero, Sprite
Fanta, Tonic, Canada Dry

SELECTION OF FRUIT JUICES

Orange, Apple, Cranberry, Multivitamin

LOCAL WHITE AND RED WINE

Sauvignon Blanc, Gala, Moravia
Frankovka Springer, Moravia

DOMESTIC BEER

Pilsner Urquell 0.33L (bottled)
Radegast Birell (non-alcoholic)

PRICE PER PERSON

1/2 HOUR	1000 CZK	+ 650 CZK
ONE HOUR	1300 CZK	+ 1000 CZK
TWO HOURS	1900 CZK	+ 1500 CZK
THREE HOURS	2100 CZK	+ 2000 CZK

WITH CHAMPAGNE

The price is inclusive of VAT and exclusive
of 10% service charge



BEVERAGE PACKAGES

OPEN BAR

SPIRIT SELECTION

Bombay Gin
Stolichnaya, Vodka
Johnnie Walker Black Label
Tullamore Dew Irish Whiskey Jack Daniel's no 7
Makers Mark Bourbon
Havana Club 3 years, Rum
Patron Silver
Slivovice, Eau De Vie
Becherovka, Liqueur
Baileys, Liqueur
Limoncello, Liqueur

DOMESTIC BEER

Pilsner Urquell 0.33l (bottled)
Radegast Birell (non-alcoholic)

PRICE PER PERSON

ONE HOUR	1500 CZK
TWO HOURS	3000 CZK
EXTRA HOUR	1500 CZK

The price is inclusive of VAT and exclusive
of 10% service charge

MINERAL WATER

Aquila Aqualinea
Mattoni

ASSORTED SODAS

Coca-Cola, Coca-Cola Zero
Sprite, Fanta, Tonic, Canada Dry

SELECTION OF FRUIT JUICES

Orange, Apple, Cranberry, Multivitamin

LOCAL WHITE AND RED WINE

Sauvignon Blanc, Gala, Moravia
Frankovka Springer, Moravia

COCKTAIL LIST | SELECTION OF 4

Bellini
Americano
Aperol Spritz
Moscow Mule
Paloma
Negroni
Mojito
Passion Fruit Martini
Old Fashioned
Manhattan
Cosmopolitan
Gin Fizz
London Mule
Whiskey Sour
Amaretto Sour
Espresso Martini
Bloody Mary

DINNER BEVERAGE PACKAGE

LOCAL VIBES

MINERAL WATER

Aquila Aqualinea, Mattoni

LOCAL WHITE AND RED WINE

Sauvignon Blanc, Gala, Moravia

Frankovka Springer, Moravia

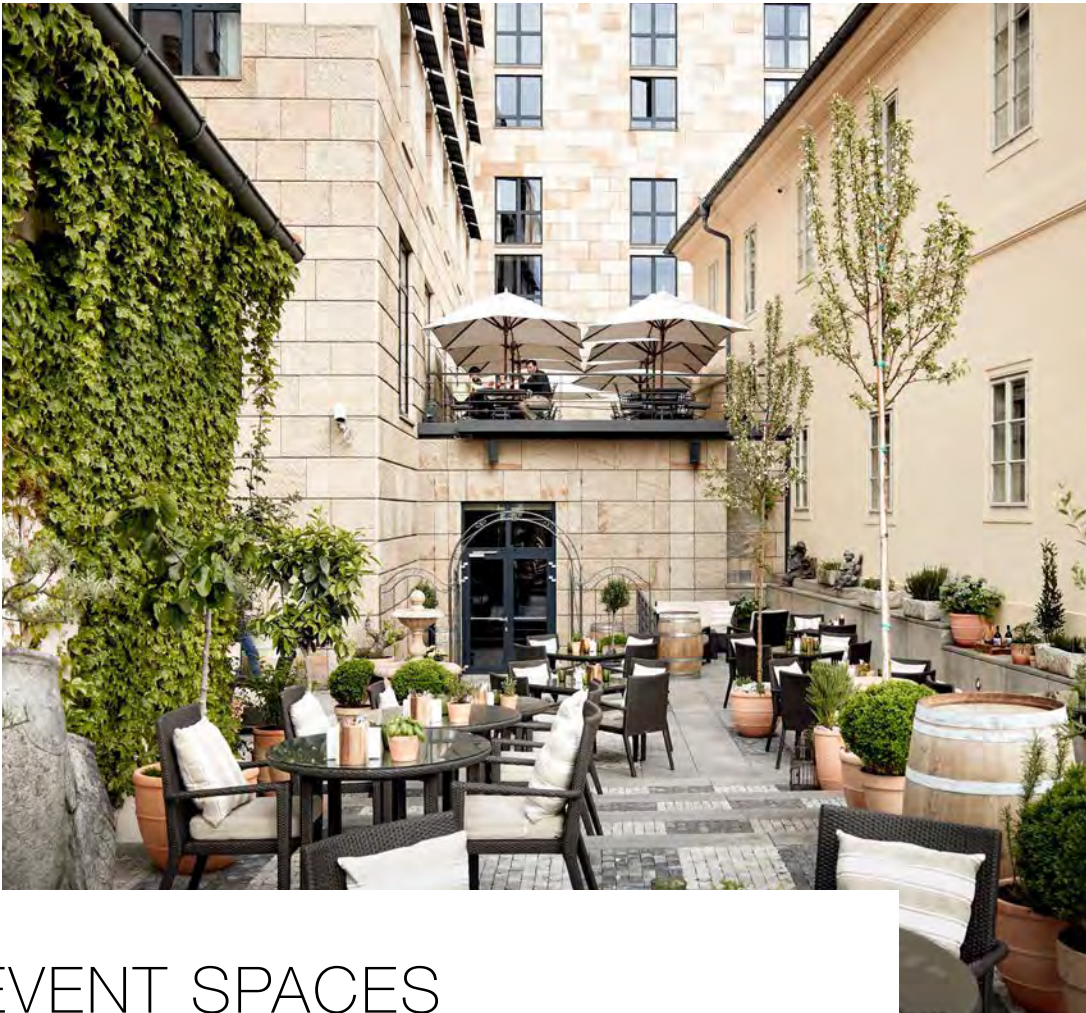
DOMESTIC BEER

Pilsner Urquell 0.33L (bottled)

Radegast Birell (non-alcoholic)

2500 CZK per person

The price is inclusive of VAT and exclusive of 10% service charge

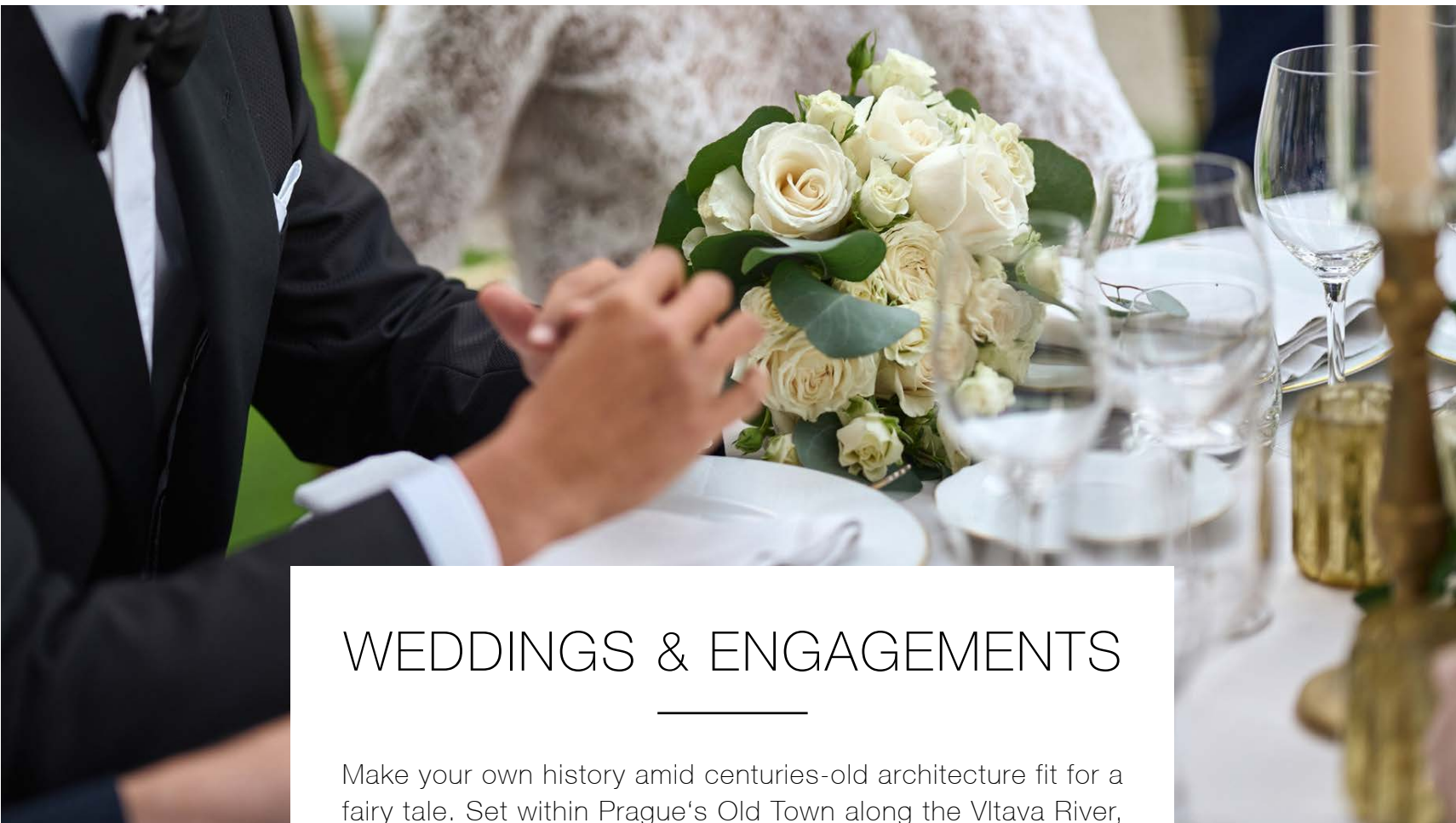


EVENT SPACES

Our event spaces range from intimate and welcoming to impressively expansive, offering amenities, technology and service. Let our intuitive team take your event to the next level with local colour and impeccable service, whether you're convening a high-level board meeting, hosting an effective conference or throwing a gala to remember.

ROOM CAPACITIES

ROOMS	SIZES		CAPACITIES						
	Dimensions (m)	Sq.m.	Theater	Classroom	U Shape	Boardroom	Round Tables	Reception	Crescent
MAIN BUILDING, LOWER LEVEL									
KAREL BALLROOM	18.4 x 9.6	177	180	108	57	48	140	200	77
KAREL A	9.1 x 9.6	87	80	48	18	18	50	80	18
KAREL B	9.1 x 9.6	90	80	48	18	18	50	80	28
KAREL FOYER	-	45	-	-	-	-	-	50	-
KAREL TERRACE	12 x 6	72	-	-	-	-	60	80	-
ELIŠKA	7.8 x 8	62	50	36	24	28	40	65	28
MARKÉTA	7.6 x 5	39	25	18	15	18	16	25	12
MARKÉTA FOYER	-	23	-	-	-	-	-	20	-
ANNA	7.6 x 5	37	25	18	15	18	20	25	12
GRAND STAIRS FOYER	-	60	-	-	-	-	-	75	-
MIRU	21 x 6.5	137	32	-	-	-	24	40	-
BAROQUE BUILDING, GROUND LEVEL									
VLTAVA	17.8 x 3.5	151	-	-	-	-	80	130	-
JUDITA	6.5 x 3	20	-	-	-	15	-	-	-
JUDITA FOYER	-	20	-	-	-	-	-	15	-



WEDDINGS & ENGAGEMENTS

Make your own history amid centuries-old architecture fit for a fairy tale. Set within Prague’s Old Town along the Vltava River, Four Seasons Hotel Prague offers a sublime historic retreat with elegant indoor ballrooms, outdoor terraces and stunning castle views.

Let our expert in-house teams set the scene for romance with bespoke menus, wedding planning and Four Seasons service – for a celebration your dreams are made of.

[DETAILS](#)

SUITE SOIRÉE

Elevate your event in one of our stylish suites, each offering a unique touch of luxury. Host an intimate gathering or a festive celebration in the elegant dining spaces, tailored to your needs. Enjoy the convenience of connected amenities like pantries and private bars, ensuring a seamless and unforgettable experience for you and your guests.



GENERAL INFORMATION

ADVERTISING AND PUBLICITY

Any advertising or publicity for functions at the Hotel require prior knowledge and consent of the management and must be of a standard reflecting the quality of the Hotel.

AUDIO-VISUAL

The Hotel is able to organize standard AV equipment. The rental of our LCD screens is at 3,750 CZK per day per screen inclusive of VAT.

BOXES, PACKAGES, FREIGHT STORAGE

The Hotel is pleased to receive and assist in the handling of boxes and packages. Please coordinate the pickup of items immediately following your event as the Hotel is not responsible for damage to, or loss of, any articles left on the premises during or following any event. All deliveries must be properly labeled. Include the name of the group, group contact, Hotel contact and date of function. Deliveries must be made to the receiving/loading dock of the Hotel. Should you require assistance with boxes, packages or freight, a service charge will be assessed at 750 CZK per staff member, per hour. The Hotel will not receive or sign for Cash on Delivery shipments. Arrangements should be made within the shipping company to have your shipment picked up from the Hotel on the last day of your meeting.

CATERING SERVICE

Presented menus include the time of service as per below:

- Coffee Break: 30 minutes
- Buffet: up to 3 hours
- A la carte: up to 1:30 hours

In case of exceeding these times, the hotel might charge a supplement.

COAT CHECK

The Hotel will arrange checkroom services free of charge.

DAMAGE

The Hotel is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guests located in the hotel prior to, during or subsequent to any function. The host is responsible for any damages incurred to the hotel, including those involving the use of any independent contractor arranged by the host or their representative.

DECORATION

Our catering department will be pleased to assist you with any floral requirements you may have. The theme parties suggested include buffet decoration of the function room and tables. Any and all decorations are at an additional cost.

TABLE CLOTHES

Other than hotel table clothes can be arranged in additional fee.

ENTERTAINMENT

For a dinner dance, cocktail party or any other event, we will be pleased to help you arrange entertainment.

FOOD AND BEVERAGE

The client will ensure that no food or beverage is brought into the Hotel by themselves or any of their guests, unless previously agreed in writing, with the catering manager and the liability forms being completed.

FUNCTION GUARANTEES

The Hotel requires an exact guest count ten days prior to the event. It is the responsibility of the client to advise the final guarantee to the hotel two working days prior to the event. If no guarantee is received, the original contracted number will be charged, or the actual number of guests served, whichever is greater.

The Hotel reserves the right to provide an alternate function room best suited for the group should the number of guests attending the function differ from the original number contracted. Some menus require a minimum of guest count. Depends on the exact menu etc.

LABOR SERVICE

After 00h and pre-agreed time, a fee of 750 CZK per hour will be charged corresponding to the nightly hours.

PARKING

There are limited parking spots. Please preagree and discuss with manager prior to the event. Conditions and prices are available on request. Valet parking is available on request.

PRICES

All prices quoted have taxes included and 10% service charge excluded. Prices may be adjusted if taxes change.

SECURITY

The Hotel must approve all security arrangements.

SIGNAGE

All signage may only be displayed directly outside the designated meeting room. The Hotel reserves the right to remove signage that is not prepared in a professional manner or is deemed unsightly and untidy. Share signage request 48 hours prior the event.

SMOKING IN FUNCTION ROOMS

As per Czech law, it is forbidden to smoke in any closed areas. Smoking is permitted in outdoor areas and terraces only.

WALLS AND CEILINGS

Nothing may be affixed to the walls, ceilings, floors or pillars by the use of nails, screws, drawing pins, tape or by any other means. All displays should be freestanding and away from the walls and light fittings.



FLORAL TOUCH

Infuse your event with the artistry of our skilled florist, Ivan Šablatura, and his team. Let them add a captivating floral touch, turning your occasion into a blooming masterpiece that leaves a lasting impression.

CONTACT US

Our event-planning team is here to take care of every detail, providing our signature level of service for events large and small. Whether you need help with a last-minute travel arrangement or a custom cocktail created for your party, we're here to deliver.

[REQUEST PROPOSAL](#)



Four Seasons Hotel Prague
Veleslavinova 1098/2A, Prague,
110 00, Czech Republic



KLÁRA HRUBÁ

Conference Services Manager
Mobile: +420 602 380 782
Klara.Hruba@fourseasons.com



TEREZA MACEDO

Conference Services Executive
Mobile: +420 724 157 112
Teresa.Macedo@fourseasons.com