



Zámek
Křtiny



Experience our traditional hospitality...

HOTEL, RESTAURANT, CONGRESS HALL, SOCIAL HALL, MEETING ROOMS,
SUMMER TERRACE with a view of the picturesque Křtiny landscape.

CONFERENCE OFFER

Coffee Break Menu

1 coffee break ECONOMY

140 CZK/person

Freshly ground coffee with milk or a selection of Sonnentor teas with lemon

1 l fresh table water with lemon and herbs

A variety of sweet and savory pastries
(2 pieces/person)

2 coffee break STANDARD

160 CZK/person

Freshly ground coffee with milk or a selection of Sonnentor teas with lemon

1l fresh table water with lemon and herbs

1× sandwich from the Chateau

1× crispy homemade apple strudel made from puff pastry

3 coffee break RETRO

180 CZK/person

Freshly ground coffee with milk or a selection of Sonnentor teas with lemon

1l fresh table water with lemon and herbs

150 g delicious home-made retro salad
(Wallachian, cheese) + country bread

150 g home-made poppy seed braid

4 coffee break BUSINESS

190 CZK/person

Freshly ground coffee with milk or a selection of Sonnentor teas with lemon

1l fresh table water with lemon and herbs

1× delicatessen baguette as from the first republic Paukert

1× puff pastry filled with nougat or nuts

100 g variation of fresh seasonal fruit

5 coffee break APPETITE FOR FOOD LOVERS

220 CZK/person

Freshly ground coffee with milk or a selection of Sonnentor teas with lemon

1× mineral water (sparkling/non-sparkling) or fruit juice

200 g warm platter with woodcutter's variation:
vienna sausage, English bacon, fried egg +
pastry

Sweet bar according to Magdalena Dobromila
Rettigová: 1× crispy homemade apple strudel
from puff pastry + 1× homemade bundt cake

100 g variation of fresh seasonal fruit

6 coffee break LADIES MENU

220 CZK/person

Coffee caffeinated/decaf, soy milk, Sonnentor
herbal tea

500 ml fruit/vegetable multivitamin fresh
nectar/smoothie

1 l fresh table water with lemon and herbs

100 g variations of fresh seasonal fruit

1 pcs white yoghurt with nuts and honey, goji

2 pcs buckwheat pancakes with maple syrup

7 coffee break BRAIN FOOD

250 CZK/person

Coffee caffeinated/decaffeinated, soy milk,
Sonnentor herbal tea

500 ml fruit/vegetable multivitamin fresh
nectar/smoothie

1× mineral water (sparkling/non-sparkling)

1× homemade hummus with carrot and
cucumber chips

1× gluten-free baguette with tuna/salmon

1× chia pudding with coconut milk

100 g fresh seasonal fruit variation

The dishes contain allergens. Specific information is available upon request.

CONFERENCE OFFER

Beverage packs

We have a solution for every occasion – hydration should never be underestimated.

Consumption within the packs is unlimited. Beverage packs for coffee breaks do not apply to drinks served during lunch and dinner.

Non-alcoholic beverage table

Selection from the beverage menu

Charged according to actual need

Half-day beverage package

135 Kč/ person (max. 4 hours)

Freshly ground coffee with milk

Selection of Sonnentor teas

Carafe of Křtiny still water with lemon and herbs

Full-day beverage package

205 Kč/ person

Freshly ground coffee with milk

Selection of Sonnentor teas

Carafe of Křtiny still water with lemon and herbs

Full-day beverage package Vital

245 Kč/ person

Freshly ground coffee with milk

Selection of Sonnentor teas

Fresh fruit juice Nektar Natura – high-quality drinks full of flavor made from premium fruits

Carafe of Křtiny still water with lemon and herbs

REFRESHMENT FOR REPLENISHMENT

Canapé with homemade spread, cheese, and lamb's lettuce – 65 Kč/ 2 pieces

Canapé with spreadable butter, Parma ham, cherry tomato and lamb's lettuce – 75 Kč/ 2 pieces

Smoked salmon on toast – 90 Kč/ piece

Open sandwich made with dark bread, ham, Emmental cheese and leafy lettuce – 65 Kč/ piece

Fresh fruit – 60Kč/ 100g

Honey yogurt with nuts – 70Kč/ 100g

Puff pastry pocket filled with nougat – 55Kč/ piece

Homemade marble cake – 55Kč/ 2 pieces

Dishes contain allergens. Specific information available upon request.

CONFERENCE OFFER

Served menu

à la gourmet for yourself

CREATE A MENU ACCORDING TO YOUR TASTE

Create any 2-course, 3-course or 4-course menu according to your taste from our offer in the price range of 250–350 CZK.

Variants of the served menu:

- a) Soup/appetizer, main course **250 CZK/person**
- b) Soup/appetizer, main course, dessert **300 CZK/person**
- c) Appetizer, soup, main course, dessert **350 CZK/person**

APPETIZERS:

- 70 g Moravian smoked meat with horseradish and mustard, pastry
- 70 g Venison pate with cranberries, pastry
- 70 g Mozzarella with tomatoes and basil, bread

SOUPS:

- 0,25 l Broth with liver dumplings and noodles
- 0,25 l Moravian onion soup
- 0,25 l Garlic soup with toasted bread croutons and cheese
- 0,25 l Mushroom cream soup with dill
- 0,25 l Venison borsch
- 0,25 l Goulash soup
- 0,25 l Soup according to seasonal offer

VEGETARIAN SOUPS:

- 0,25 l Vegetable soup
- 0,25 l Pea cream with croutons
- 0,25 l Potato soup with mushrooms
- 0,25 l Czech mushroom and dill soup

MAIN COURSES:

- 150 g Beef tenderloin, with cream and vegetable sauce, dumplings
- 150 g Slow roasted beef neck, mashed potatoes
- 150 g Moravian sparrow, stewed sauerkraut, potato dumpling

- 150 g Old Bohemian roast neck of pork, potato puree
- 150 g Fried pork schnitzel, parsley potatoes
- 150 g Chicken steak, bean pods, mashed potatoes
- 150 g Fried chicken schnitzel, potato salad
- 150 g Chicken sauté, wild rice
- 240 g Chicken leg ala pheasant, vegetable rice
- 350 g Roast duck, braised red cabbage, potato dumplings
- 200 g Trout with caraway, parsley potatoes
- 150 g Venison tenderloin, Karlsbad dumplings
- 150 g Venison goulash, potato pancakes

VEGETARIAN DISHES:

- 300 g Mushroom risotto, parmesan cheese
- 300 g Vegetable skewer, roasted grenaille
- 150 g Fried cauliflower, boiled potatoes with butter, tartar sauce
- 100 g Fried cheese, potato fries, tartar sauce
- 300 g Penne pomodoro, parmesan cheese

DESSERTS:

- 1 pc Fruit panna cotta
- 1 pc Tiramisu
- 1 pc Chia pudding
- 1 pc Apple strudel

This menu is **used to create a single menu** with pre-announced portion numbers, but at least **a minimum of 8 portions from one dish** (not applicable to dishes for people with allergies and intolerances) by announcing at least 5 working days before the event. Price is approximate (limited offer up to 14 days after ordering services). Price may increase according to the price of raw material inputs.

The dishes contain allergens. Specific information is available upon request.

CONFERENCE OFFER

Buffet a la chef

We offer you a self-service buffet with unlimited consumption of meals, the price is **400 CZK/person**. The limitation is only within the time set by the hotel in agreement with the client and a minimum of thirty people. Drinks will be charged according to actual consumption.

Buffet SPRING

Appetizers:

Venison pate with cranberries
Stuffed tomato with chive cream

Soups:

Chicken with meat and noodles
Spring vegetable
Pea cream with croutons

Main courses:

Beef goulash
Roast chicken on herbs
Meatballs in tomato sauce
Blacksmith's cutlet

Vegetarian dish:

Chickpeas with lentils and turmeric

Side dishes:

Pasta
Parsley potatoes
Dumplings
Fresh vegetables
Pastries

Desserts:

Crepes with marmalade
Fruit panna cotta

Buffet SUMMER

Appetizers:

Salmon tartare with dill
Caprese – tomatoes with mozzarella

Soups:

Beef with liver dumpling
Leek with egg
Broccoli cream

Main courses:

Spanish birdie
Moravian sparrow
Trout in butter
Turkey steak

Vegetarian dish:

Poached eggs, stewed spinach leaves

Side dishes:

Steamed rice
Parsley potatoes
Stewed spinach
Fresh vegetables
Pastries

Desserts:

Puff pastry triangles with nougat
Cottage cheese dessert

Buffet AUTUMN

Appetizers:

Moravian smoked meat with horseradish and mustard
Beetroot carpaccio with rucola and cottage cheese

Soups:

Goulash
Moravian onion
Potato with mushrooms

Main courses:

Venison tenderloin, Karlsbad dumplings
Beef spicy ragout
Roast duck
Minced meat schnitzel

Vegetarian dish:

Lasagne with spinach, parmesan

Side dishes:

Karlsbad dumplings
Boiled potatoes
Potato dumplings
Stewed cabbage
Pastries

Desserts:

Mix of Moravian cakes
Vanilla pudding with cinnamon

Buffet WINTER

Appetizers:

Venison pate with cranberries
Pickled mould cheese

Soups:

Beef soup with meat and noodles
Venison borsch
Cabbage with sausage

Main courses:

Boar goulash
Fried pork schnitzel
Fried chicken schnitzel
Pork sparrow
Beef in wine

Vegetarian dish:

Asian vegetable risoto

Side dishes:

Dumplings
Potato salad
Stewed cabbage
Potato pancakes
Asian vegetable risotto

Desserts:

Apple strudel
Home-made bundt cake

The dishes contain allergens. Specific information is available upon request.

CONFERENCE OFFER

Banquet menu

RELAX IN KŘTINY

Price **580 CZK/person**

The banquet is designed for 30 people.

COLD APPETIZERS:

50 g Venison paté with cranberries and nuts 15 portions

MAIN COURSES:

75 g Grilled pork steak 30 portions
75 g Chicken breast stuffed with mozzarella and spinach 20 portions
100 g Tartar steak, toast with garlic 5 portions
75 g Fried pork schnitzel 20 portions
75 g Fried chicken schnitzel 20 portions
75 g Venison goulash with onion 15 portions
100 g Delicious homemade baked potatoes 20 portions

VEGETARIAN DISH:

100 g Mould cheese roasted in olive oil, cranberries 20 portions
100 g Ratatouille 10 portions

SALADS:

100g Mixed leaf salad with honey-mustard dressing 18 portions

DESSERTS:

1 pc Apple strudel from puff pastry 30 portions
1 pc Homemade cheesecake 30 portions

PASTRY:

1 pc Pastry mix 15 portions

FRUIT:

50 g According to seasonal offer 30 portions

Drinks will be charged according to actual consumption

LADIE'S NIGHT

Price **680 CZK/person**

The banquet is designed for 50 people.

COLD APPETIZERS:

50 g Cheese rolls 40 portions
50 g Tomato filled by a ham mousse 20 portions
50 g Smoked salmon on toast 20 portions
50 g Cheese board with grapes and nuts 20 portions

MAIN COURSES:

75 g Pork tenderloin with Dijon sauce 40 portions
50 g Grilled tomatoes, gratin potatoes with cream, lettuce and parmesan cheese 25 portions
100 g Bean pods with English bacon 20 portions
100 g Marinated chicken mallots 20 portions
75 g Turkey steak 20 portions
75 g Trout baked in butter 20 portions
100 g Grilled vegetabels 15 portions
100 g Roasted potatoes 5 portions
100 g Wild rice 10 portions

VEGETARIAN DISH:

75 g Lasagne with spinach, cream and parmesan cheese 15 portions
75 g Steamed broccoli with cheese sauce, boiled potatoes 15 portions

SALADS:

100 g Cabbage salad with horseradish and carrot 20 portions
100 g Mixed leaf salad with vinaigrette 20 portions

DESSERTS:

1 pc Pancakes with forest fruits 50 portions
1 pc Pana cotta/Tiramisu/ according to seasonal offer 50 portions

PASTRY:

2 pcs Pastry 50 portions

FRUIT:

50 g According to seasonal offer 25 portions

Drinks will be charged according to actual consumption

The dishes contain allergens. Specific information is available upon request.

CONFERENCE OFFER

Banquet menu

CHATEAU

Price **800 CZK**/person

The banquet is designed for 30 people.

COLD APPETIZERS:

100 g	Venison pate	5 portions
50 g	Salmon tartare with dill on toast	5 portions
50 g	Cold pork roast with horseradish	5 portions
1 pc	Canapé with mozzarella and cherry tomatoes	15 portions

MAIN COURSES:

75 g	Pork tenderloin in herbs	20 portions
75 g	Roe deer goulash	20 portions
75 g	Grilled chicken breast	15 portions
75 g	Trout fillet, dill dip	15 portions
75 g	Roast beef in vegetables	20 portions
75 g	Homemade potato pancakes	15 portions
100 g	Delicious potatoes	15 portions

VEGETARIAN DISH:

100 g	Vegetable risotto with pumpkin and parmesan	13 portions
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COLD SMOKED AND CHEESE VARIATIONS:

100 g	(English roast beef, pork ham, smoked pork flank, Debrecen roast, selection of Czech, Italian and French cheeses)	30 portions
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SALADS:

50 g	Mixed salad with Balkan cheese	25 portions
50 g	Cabbage salad with carrots and olive oil	5 portions

DESSERTS:

1 pc	Tart with cottage cheese, poppy seeds and plum jam	30 portions
1 pc	Apple strudel from puff pastry	30 portions
1 pc	Chocolate-fruit fondue	50 pieces

PASTRY:

2 pcs	Pastry	30 portions
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FRUIT:

50 g	According to seasonal offer	30 portions
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Drinks will be charged according to actual consumption.

SURPRISE „MORAVIAN KARST“

Price **850 CZK**/person

The banquet is designed for 50 people.

COLD APPETIZERS:

100 g	Pate with cranberries	20 portions
1 pc	Mixed canapés with blue cheese, sausage, and grapes	30 pieces

SOUP:

0,25 l	Moravian onion soup	20 portions
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MAIN COURSES:

75 g	Marinated pork tenderloin with thyme	30 portions
75 g	Roast duck leg	35 portions
50 g	Potato dumplings with smoked meat	30 portions
75 g	Natural chicken steak with rosemary	30 portions
75 g	Roast beef in wine	20 portions
75 g	Trout in miller's style, dill dip	25 portions
100 g	Mashed potato	30 portions
100 g	Braised white cabbage	25 portions
100 g	Potato dumplings	30 portions

VEGETARIAN DISHES:

75 g	Potato cones with poppy seeds topped with melted butter	25 portions
100 g	Mould cheese in potato pancake	15 portions

COLD SMOKED AND CHEESE VARIATIONS:

100g	(stewed ham, Moravian smoked meat, Moravian sausages, variety of cheeses decorated with grapes and nuts)	50 portions
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SALADS:

50 g	Cabbage with dill	10 portions
50 g	Fresh multi-species vegetables with olive oil and balsamic vinegar	30 portions
50 g	Balkan cheese with olives	10 portions

DESSERTS:

1 pc	Heaven in your mouth	25 portions
1 pc	Chateau apple strudel from puff pastry with nuts	25 portions

PASTRY:

2 pcs	Pastry	50 portions
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FRUIT:

50 g	According to seasonal offer	50 portions
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Drinks will be charged according to actual consumption.

CONFERENCE OFFER

Banquet menu

HUBERT'S LORD'S MEAL

Price **900 CZK**/person

The banquet is designed for 50 people

COLD APPETIZERS:

75 g	Venison pate with cranberries	10 portions
50 g	Deer tartar	10 portions
75 g	Mushroom spicy salad	10 portions
50 g	Pickled beetroot with goat's cheese	10 portions

SOUP:

0,25 l	Venison borsch	20 portions
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MAIN COURSES:

75 g	Roe deer medallions with wine sauce	30 portions
75 g	Boar goulash	40 portions
75 g	Roast boar neck	30 portions
75 g	Fallow deer with rosehip sauce	40 portions
100 g	Roast venison ribs	30 portions
100 g	Bread dumplings	15 portions
100 g	Roasted potato dumplings	15 portions
100 g	Roasted potatoes	20 portions
75 g	Homemade potato pancakes	20 portions

VEGETARIAN DISH:

100 g	Mushroom risotto with vegetables and parmesan	25 portions
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COLD SMOKED AND CHEESE VARIATIONS:

100 g	(venison fat with cracklings, selection of domestic and French cheeses)	50 portions
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SALADS:

50 g	Pickled ram's horns with cucumbers and onions	20 portions
50 g	Spicy salad with hot peppers	10 portions
100 g	Cabbage salad with dill	20 portions

DESSERTS:

1 pc	Homemade pie with blueberries	25 portions
1 pc	Chateau apple strudel from puff pastry	25 portions
1 pc	Pancakes with forest fruits	25 portions

PASTRY:

2 pcs	Pastry	50 portions
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FRUIT:

50 g	Mix of fruit according to seasonal offer	20 portions
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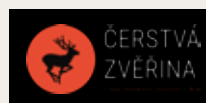
Drinks will be charged according to actual consumption.

The dishes contain allergens. Specific information is available upon request.



The banquet offer can be used either for social events or for corporate or private purposes. Our offer as well as the cuisine is connected with nature, which is generous all year round.

Our premium product is venison from the forests of Mendel University in Brno. The quality of venison hunted in the forests of the University Forest Enterprise dispose of FSC ecological certification.



- MENDELU
- Školní lesní podnik
- Masarykův les
- Křtiny

CONFERENCE OFFER

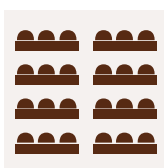
Conference and meeting rooms

room and floor	area	height	size	THEATRE	SCHOOL	COCTAIL	RESTAURANT	GENEVA	U FROM OUTSIDE	U OUTSIDE AND INSIDE	whole day rent	hourly rent
The Rector's Lounge 1st floor	27	arches	6,3×4	x	x	x	x	4	x	x	NA	NA
Professor Haša's Meeting Room 1st floor	28	arches	6,3×4,2	x	x	x	x	12	x	x	4 000	1 000
Chateau Restaurant 1st floor	119	arches		x	x	100	68	x	x	x	in case of an event with closed society the price is on agreement	
Winter Garden in the Restaurant 1st floor	44	4m	11,3×2,8	x	x	40	24	22	x	x	price on agreement	500
Red Lounge 1st floor	77	3,6m	9×7,9	30	32	50	40	20	22	34	5 000	1 000
Congress Hall 2nd floor	128	4m	16×8	89	x	x	x	x	x	x	12 000	1 500
Social Hall 2nd floor	135	4,5m	17,5×7,3	160	120	180	120	48	48	90	20 000	2 000
Foyer 2nd floor	114	4m	20×7/3,5	x	x	120	60	x	x	x	price on agreement	
Hunting Lounge 3rd floor	69	3,9m	9×7,3	60	36	60	48	24	26	42	6 500	1 500
Opletal's Lounge 3rd floor	65	3,9m	8,5×7,4	60	36	60	48	24	26	42	6 500	1 500
Foyer 3rd floor	114	3,5m	20×7/3,5	x	x	120	60	x	x	x	price on agreement	
Social Hall + Foyer 2nd floor	249	4,5m		x	x	300	180	x	x	x	25 000	price on agreement
Hunting + Opletal's Lounge 3rd floor	134	3,9m		120	72	120	96	x	x	x	15 000	1 500
Hunting + Opletal's Lounge + Foyer 3rd floor	248	3,9m		x	x	240	156	x	x	x	20 000	price on agreement
Wine Cellar	48	2,9m	11,5×4,2	x	x	36	x	x	x	x	10 000	price on agreement
Chateau courtyard (Summer Garden)	132	outside	6×22	x	x	x	60	x	x	x	price on agreement	
Chateau courtyard (parking)	396	outside	11×36	396	x	600	264	x	x	x	price on agreement	
Grassy area next to the parking lot	648	outside	18×36	648	x	972	432	x	x	x	price on agreement	
Complete garden party behind the castle	1044	outside	29×36	1044	x	1572	696	x	x	x	price on agreement	

indicative prices/prices on agreement



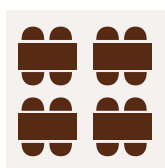
THEATRE



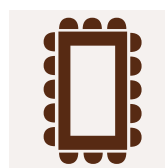
SCHOOL



COCTAIL



RESTAURANT



GENEVA



U FROM OUTSIDE



U OUTSIDE AND INSIDE

CONFERENCE OFFER

Audio-visual and technical equipment

<i>Technical equipment</i>	<i>Specification</i>	<i>Rental price in CZK</i>
Mobile data projector	EPSON, OPTOMA	2 500
Projection screen	Mobile 3×4 m	1 000
Projection screen	Mobile 2,21×1,25 m	500
Projection screen fixed one (a part of Congress Hall)	2,90×1,65 m	1 000
Plasma TV	LG 75'	500
Laptop	ACER TMP2410	500
Laser pointer	LOGITECH R400	100
Flip chart (paper, markers)		200
Lectern	Mobile	200
Wireless microphone	SENNHEISER, AKG	200
Headset microphone	SENNHEISER, SKYTEC	200
Dance floor	part of the rental in the Social Hall	x
Stage	h12×d300×w600 h24×d200×w400	4 000
Screen 5 pcs	180 cm×50 cm (h:w)	300
Cloakroom	mobile 4×2 m 100 hangers	400
Technician's work technical assistance		Mo–Fr CZK/hour 250 Sa–Su CZK/hour 350
Mobile tent	max. 10×20 m (one part 5×10 m)	25 000
Banquet tables	with skirting	150 CZK/p.p.

valid from 2023/03/01



Gift certificate





Křtiny 1, 679 05 Křtiny

RECEPTION

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SALES AND OPERATION DEPARTMENT

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www.zamek-krtiny.cz