

CATERING SERVICES
CATALOGUE 2021

catering
GOLEM
EST. 1991





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DE LUXE OPEN BAR

CATERING INVENTORY

The menu has been created
and the quality is guaranteed by:

JIŘÍ POSPÍŠIL & MILAN SEDLÁK

Executive Chefs

catering
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WELCOME DRINK

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SEKT WELCOME DRINK I.

230 CZK

Bohemia prestige, brut
Orange juice and mineral water Rajec with a slice of lime
Home - made lemonade

SEKT WELCOME DRINK II.

280 CZK

Sekt Znovín Classic, brut Znovín Znojmo
Italian refreshing Aperol Spritz with a slice of orange
Orange juice and mineral water Rajec with a slice of lime

PROSECCO WELCOME DRINK

370 CZK

Prosecco di Valdobbiadene, DOCG
Kir Royal a Buck's fizz
Orange juice and mineral water Rajec with a slice of lime

CHAMPAGNE WELCOME DRINK

490 CZK

Champagne Moët & Chandon brut
&
Champagne Moët & Chandon rosé
Fresh juice and mineral water Rajec with a slice of lime
Home - made lemonade
Fresh strawberries

WELCOME DRINK SALTY SNACKS

(INCLUDED IN THE PRICE OF WD)

Marinated black and green olives
Cashew nuts, salted roasted almonds
Nachos with tomato salsa and guacamole dip
Baked spicy chickpeas
Home-made salty sticks with parmesan cheese and herbs



CANAPÉS

COLD CANAPÉS

1. Crispy cup with salmon tartar and lime dressing
2. Crispy bread with beef tartar served with smoked mayonaise and parmesan cheese
3. Blini with smoked salmon, horseradish cream and fresh dill
4. Vitello tonnato with tuna mayonnaise and capers
5. Terrine of duck Foie Gras with fig chutney
6. Gazpacho jelly with basil oil
7. Blini with shrimps, cocktail sauce and fresh dill
8. Tortilla rolls with roastbeef, arugula and dried tomato aioli
9. Baby mozzarella with cherry tomatoes and basil
10. Duck breast rice paper rolls with vegetable and hoisin sauce
11. Cups with lobster, quail egg and light lime mayonnaise
12. Foie gras in almond crisp decorated with golden slices
13. Pecorino cheese with dried tomato

WARM CANAPÉS

(SERVED WITH SELECTION OF COLD SAUCES)

1. Fried tiger prawns with Panko breadcrumbs with chilli-basil sauce
2. Grilled octopus with dried tomato aioli
3. Crispy chicken skewers with BBQ sauce
4. Chicken skewers with sataydip
5. Sesame Teriyaki beef skewers
6. Pork mini schnitzels Milanese with parmesan cheese and cherry tomatoes
7. Green and blue cheese quiche
8. Potato croquettes with goat cheese and dried tomatoes
9. Lamb kebab with chilli sauce
10. Crispy duck rolls with hoisinsauce
11. Ravioli with roasted pumpkin, pine and ricotta
12. St. Jacob's scallops with mint-pear purée and chilli jam
13. Dried plum with almond and bacon

COLD CANAPÉS 3 pcs	165 CZK
WARM CANAPÉS 3 pcs	185 CZK
COLD AND WARM CANAPÉS 3 + 3 pcs	285 CZK



3-COURSE MENU

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MENU I.

2 090 CZK

APPETIZER: Light green salad with tiger prawns, mango, papaya, avocado, cashewnuts and lime dressing
MAIN COURSE: Beef Tournedos Rossini with foie gras, potato fondant, baked carrot, stem broccoli and demi glace sauce
DESSERT: Chocolate brownies with pistachios and grilled fruit + **COFFEE AND PRALINE**

MENU II.

1 810 CZK

APPETIZER: Buffalo mozzarella with green salad with dressing from pomegranates and balsamico, peach coulis
MAIN COURSE: Duck breast baked with lavender honey, celery purée, baked figs, asparagus / wild broccoli and orange sauce
DESSERT: Popsicle with chocolate soil - Mascarpone with honey, oranges and raspberries + **COFFEE AND PRALINE**

MENU III.

2 190 CZK

APPETIZER: Tuna tartar with marinated cucumber, chilli aioli and dill oil
MAIN COURSE: Fallow deer saddle with fallow deer confit croquette, salsify purée with mushroom ragout and juniper sauce with gin
DESSERT: Coffee cake with liquor cream and macaron + **COFFEE AND PRALINE**

3-COURSE MENU

MENU IV.

1 890 CZK

APPETIZER: Scottish salmon with avocado purée, fennel and keta caviar
MAIN COURSE: Beef flap steak with celery-potato fondant, red and gold beets, sugar snap peas and salsa verde
DESSERT: Chocolate trio (chocolate fondant, chocolate parfait, white chocolate mousse) + COFFEE AND PRALINE

MENU V.

1 590 CZK

APPETIZER: Pikeperch ceviche with orange and dill oil
MAIN COURSE: Guinea-fowl with seasonal vegetables with baked kohlrabi and sea buckthorn sauce
DESSERT: Apple cheesecake with caramel and vanilla ice-cream + COFFEE AND PRALINE

MENU VI.

2 000 CZK

APPETIZER: Smoked veal tartar with truffle mayonnaise, black truffle and crutons
MAIN COURSE: Beef sirloin with seabass with parsnip purée, pak choi and cognac sauce
DESSERT: Black forest cake with sour cherry sauce + COFFEE AND PRALINE

MENU VII.

1 650 CZK

APPETIZER: Goat cheese with ginger bread and baked yellow and red beets
MAIN COURSE: Roe deer leg sous vide with bolete dumpling and rosehip sauce with ginger bread
DESSERT: Coconut Pavlova cake with tropical fruits and kiwi sorbet + COFFEE AND PRALINE

3-COURSE MENU

MENU VIII.

1 730 CZK

- APPETIZER: Foie Gras Torchon with salad with fig chutney and brioche
MAIN COURSE: Halibut with potato purée with vanilla, asparagus and lime mousse
DESSERT: Raspberry tartalette with passion fruit sorbet + COFFEE AND PRALINE
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MENU IX.

2 220 CZK

- APPETIZER: Salad with bryndza cheese with candied hibiscus flowers and bread chips
MAIN COURSE: Rack of lamb with parsley crust, jerusalem artichoke purée with fava beans, jerusalem artichoke chips and lamb jus with chilli
DESSERT: Lime pie with forrest fruits + COFFEE AND PRALINE
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MENU X.

2 130 CZK

- APPETIZER: Salad with grilled figs and cashew nuts and smoked honey dressing
MAIN COURSE: Beef tournedos with truffles, halibut fillet with glazed swiss chard and mushroom caponata, mangetout and cream sweet potatoes
DESSERT: Popsicle with chocolate soil - Mascarpone with honey, oranges and raspberries + COFFEE AND PRALINE



TRADITIONAL
CZECH COUSINE

TRADITIONAL CZECH COUSINE

MENU I.

1 560 CZK

APPETIZER: Baked beetroot with smoked duck breast, goat cheese foam and raspberry dressing
MAIN COURSE: Slowly baked veal cheeks with spelt risotto, brown mushrooms, baby spinach and marjoram sauce
DESSERT: Butter pancakes with soured cream, nut crumble and cherry sorbet + COFFEE, CAKE

MENU II.

1 470 CZK

APPETIZER: Smoked Prague ham in parsley aspic with horseradish foam and marinated cucumber
MAIN COURSE: Confit duck leg with red cabbage, potato terrine, topinambour purée and thyme sauce
DESSERT: Pear cake with white chocolate and vanilla cream + COFFEE, CAKE

MENU III.

1 610 CZK

APPETIZER: Traditional beef tartar with cheese, watercress, lovage oil and crispy bread chips
MAIN COURSE: Baked pike-perch with beluga lentils, spring onions, potato croquettes and butter sauce with chives
DESSERT: Cottage cheese Panna Cotta from black current with ginger bread and pistachio ice-cream + COFFEE, CAKE

MENU IV.

1 520 CZK

APPETIZER: Smoked trout with baby potatoes, lemon cream, salmon trout caviar and dill oil
MAIN COURSE: Roe deer leg with traditional cream sauce, root vegetables ragout, herb dumpling and cranberries compote
DESSERT: Crispy apple pies with vanilla sauce, pecans and rum ice-cream + COFFEE, CAKE

VEGETARIAN AND VEGAN MENU

VEGETARIAN MENU

1 210 CZK

APPETIZER: Baked goat cheese with honey, mixed salad, nuts and cranberries dressing

MAIN COURSE: Pumpkin ravioli with brown butter glaze, pine nuts, sage and goat cheese

DESSERT: Please select a dessert from the 3-course menu offer

VEGAN MENU

1 210 CZK

APPETIZER: Pumpkin salad with kenya beans and dried grapes dressing

MAIN COURSE: Vegetable tian from courgette and aubergine with smoked pepper sauce

DESSERT: Chia pudding with strawberries and strawberry sorbet

ADDITIONAL MENU ITEMS

WARM STARTERS

360 CZK

St. Jacob scallops with young spinach and lobster cream Bisque

Foie Gras on pepper brioche with pear purée and port wine reduction

Quail breast, mashed pea with marjoram jus

Pink duck breast with grilled oranges and ginger sauce, potato pancakes and onion confit

Cheese soufflé, tomato chutney with green asparagus pieces

SOUPS

180 CZK

Cream soup with mushrooms and veiled quail egg

Consommé of beef ribs, pulled meat and root vegetables

Pea cream with pancetta

Corn cream soup with chimichurri and cheddar

Wild mushroom soup with root vegetables



BEVERAGE PACKAGES

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BEVERAGE PACKAGE I.

390 CZK

Rulandské šedé, late harvest wine 2017, Michlovský, CZ

Merlot, late harvest wine 2017, Michlovský, CZ

Pilsner Urquell 12° draft beer, Radegast Birell - nonalcoholic beer

Mineral water Rajec, Orange juice, Apple juice, Royal Crown cola,
Royal Crown cola slim, Tonic

BEVERAGE PACKAGE III.

520 CZK

Sauvignon Blanc, 2016 - Silver Fern, Marlborough, New Zeland

Primitivo Di Manduria, 2017 Massaria Trajone, Italy

Pilsner Urquell 12° draft beer, Radegast Birell - nonalcoholic beer

Minerální voda Rajec, Orange juice, Apple juice, Royal Crown cola,
Royal Crown cola slim, Tonic

BEVERAGE PACKAGE II.

470 CZK

Chardonnay, late harvest wine 2017 - barrique, Moravíno Valtice, CZ

Cabernet Sauvignon/Merlot, STEEL red, 2018 Stellenrust, South Afrika

Pilsner Urquell 12° draft beer, Radegast Birell - nonalcoholic beer

Mineral water Rajec, Orange juice, Apple juice, Royal Crown cola,
Royal Crown cola slim, Tonic

BEVERAGE PACKAGE IV.

580 CZK

Chablis, 2015/17, Domaine Natahlie&Gilles Fèvre, Chablis AOC, France

Malbec, Mendoza 2015, Argentina

Pilsner Urquell 12° draft beer, Radegast Birell - nonalcoholic beer

Mineral water Rajec, Orange juice, Apple juice, Royal Crown cola,
Royal Crown cola slim, Tonic

PRICE PER PERSON INCLUDES:

UNLIMITED CONSUMPTION OF MENTIONED BEVERAGES DURING THE GALA DINNER UP TO 3 HOURS



WINE & BEVERAGES

BEVERAGES

APERITIVES

0,05 l Campari	115 CZK
0,05 l Martini dry	115 CZK
0,05 l Sherry Sandemann	115 CZK
0,05 l Porto wine	115 CZK

LIQUERS

0,05 l Baileys	120 CZK
0,05 l Grand Marnier	160 CZK
0,05 l Cointreau	160 CZK
0,05 l Becherovka	120 CZK

BEER

0,33 l Pilsner Urquell 12° - bottled beer	70 CZK
0,30 l Pilsner Urquell 12° - draught beer	70 CZK
0,33 l Clausthaler - nonalcoholic beer	60 CZK
0,33 l Radegast - Birell - nonalcoholic beer	60 CZK

SPARKLING WINES

0,75 l Znovín classic sekt brut, Znovín Znojmo	640 CZK
0,75 l Znovín de Lux Brut, Znovín Znojmo	770 CZK
0,75 l Prestige brut, Bohemia sekt	690 CZK
0,75 l Prestige brut rosé, Bohemia sekt	680 CZK
0,75 l Les Jamelles Brut, Languedoc-Rousillon, Francie	840 CZK
0,75 l Chardonnay Brut, Les Jamelles, Languedoc-Rousillon, France	830 CZK
0,75 l Rustico Proseco di Valdobbiadene - DOCG, brut	870 CZK

CHAMPAGNE

0,75 l Champagne Möet & Chandon Brut Imperial	1 960 CZK
0,75 l Champagne Veuve Clicquot Ponsardin, Brut	1 960 CZK
0,75 l Champagne Brut Rosé, Gonet Sulcova, AOC	1 590 CZK
0,75 l Champagne Blanc de Blancs Brut, Gonet Sulcova, AOC	1 580 CZK

BEVERAGES

SPIRITS

0,05 lVodka Russian Standard	120 CZK
0,05 lVodka Gray Goose	200 CZK
0,05 lGin Bombay Sapphire	200 CZK
0,05 lGin Hendricks	200 CZK
0,05 lSlivovice Jelínek	200 CZK
0,05 lWhisky Johnnie Walker Red Label	200 CZK
0,05 lJameson	150 CZK
0,05 lJameson 12y.o.	200 CZK
0,05 lWhisky Johnnie Walker Black Label 12y.o.	200 CZK
0,05 lWhisky Chivas Regal 12y.o.	200 CZK
0,05 lJack Daniels - Single Barrel	200 CZK
0,05 lCognac Martell V.S.	200 CZK
0,05 lCognac Martell V.S.O.P.	300 CZK
0,05 lCognac Martell X.O.	580 CZK
0,05 lZacapa 23 y.o.	200 CZK
0,05 lDiplomatico	200 CZK
0,05 lDon Papa	200 CZK

HOT BEVERAGES

0,10 lNespresso	70 CZK
0,15 lEnglish Tea - selection of 8 flavours	50 CZK

NONALCOHOLIC BEVERAGES

1 l Mineral water EVIAN	160 CZK
0,7 l Mineral water Rajec	100 CZK
0,33 lMineral waterMattoni	50 CZK
0,33 lRajec sparkling, still	50 CZK
0,25 lRoyal Crown cola	55 CZK
0,25 lRoyal Crown cola slim	55 CZK
0,33 lTonic, Orangina	55 CZK
0,20 lJuice orange RAUCH	75 CZK
0,20 lJuice apple, grapefruit, grape RAUCH	75 CZK
0,20 lJuice multivitamin, pineapple RAUCH	75 CZK

WHITE WINE

CZECH REPUBLIC

QUALITY WINES

0,75 l Rulandské šedé, 2017/18, quality wine, ZD Sedlec	400 CZK
0,75 l Chardonnay, 2017/18, quality wine, ZD Sedlec	400 CZK

CABINET

0,75 l Veltlínské zelené, 2017/2018, cabinet, Michlovský	430 CZK
0,75 l Sauvignon, 2017/2018, cabinet, Michlovský	460 CZK

LATE HARVEST

0,75 l Müller Thurgau, 2017, late harvest, Boleradice, winery Baloun	490 CZK
0,75 l Muškát moravský, 2017/2018, late harvest, ZD Sedlec	570 CZK
0,75 l Rulandské šedé, Harmony, 2017, late harvest, Michlovský	480 CZK
0,75 l Chardonnay, 2018, late harvest, barrique, Moravino Valtice	620 CZK
0,75 l Rulandské šedé, 2017/2018, late harvest, Moravino Valtice	590 CZK
0,75 l Sauvignon blanc Maidenburg, 2017/18, late harvest, Reisten Valtice	850 CZK
0,75 l Pinot Blanc Maidenburg, 2017/18, late harvest, Reisten Valtice	750 CZK
0,75 l Pinot Gris, 2017/2018, late harvest, Reisten Valtice	810 CZK
0,75 l Chardonnay, 2017, late harvest, Hustopeče, winery Baloun	490 CZK

GRAPE SELECTION

0,75 l Rulandské bílé, 2015, grape selection, Winery Peřina	790 CZK
0,75 l Chardonnay, 2000, grape selection, Mikrosvín Mikulov	990 CZK

0,75 l Pálava, 2010, grape selection, Sonberk	950 CZK
0,75 l Rulandské šedé, 2016, grape selection, Winery Bıza, Čejkovice	860 CZK

SWEET WINES - BOTRYTIS SELECTION WINE, ICE WINE, STRAW

0,35 l Rulandské bílé, 2014, selection of cibes, Winery Peřina	1 280 CZK
0,20 l Tramín červený, 2012, ice wine, ZD Sedlec	1 150 CZK
0,50 l Kerner, 2014, grape selection, Winery Peřina	1 030 CZK

FRANCE

ALSACE

0,75 l Riesling, 2016/2017, Domaines Schlumberger, Alsace AOC	1 170 CZK
0,75 l Pinot Blanc, 2016/2017, Domaines Schlumberger, Alsace AOC	980 CZK
0,75 l Gewürtztraminer, 2016/17, Domaines Schlumberger, Alsace AOC	1 180 CZK
0,75 l Pinot Gris, 2016/2017, Domaines Schlumberger, Alsace AOC	960 CZK

BORDEAUX

0,75 l Château la Graviere, 2017/2018, Bordeaux AOC	790 CZK
0,75 l Château du Mouret Blanc, 2016/2017, Graves AOC	960 CZK

BOURGOGNE

0,75 l Bourgogne Chardonnay, 2017/18, Joseph Drouhin, Bourgogne AOC	1 130 CZK
0,75 l Rully Blanc, 2017/2018, Joseph Drouhin, Bourgogne, Rully AOC	1 240 CZK
0,75 l Pouilly - Fuissé, 2008, P. Ferraud et. Fils, Beaujolais, AOC	1 210 CZK
0,75 l Chassagne Montrachet Blanc, 2015/2016, Vincent Latour, AOC	2 060 CZK
0,75 l Meursault, 2014, Domaine Vincent Latour, AOC	1 790 CZK

CHABLIS

0,75 l Chablis, 2017, Domaine Nathalie & Gilles Fèvre, Chablis AOC	1 050 CZK
0,75 l Chablis 1er Cru, 2017/2018, Joseph Drouhin, Bourgogne, Chablis AOC, 1er Cru Vaillons	1 440 CZK

LANGUEDOC-ROUSILLON

0,75 l Chardonnay, 2017/18, Les Jamelles, Languedoc-Rousillon, DOC	790 CZK
0,75 l Sauvignon Blanc, 2017/18, Belle Angéle, Languedoc-Rousillon, DOC	750 CZK

ITALY

0,75 l Pinot Grigio, 2018, Terre Siciliane, Maseria Trajone	590 CZK
0,75 l Pinot Grigio, 2017/2018, Villa Arfanta, Veneto IGT	790 CZK
0,75 l Chardonnay, 2017/2018, Villa Arfanta, Veneto IGT	790 CZK
0,75 l Gavi di Gavi, 2017, Villa Sparina - Piemonte	890 CZK
0,75 l Giumara Grecanico, Caruso Minini	790 CZK
0,75 l Soave Fontana, Tenuta Sant Antonio	790 CZK
0,75 l Gavi di Gavi, Il Poggio	930 CZK
0,75 l Falanghina, Corte Normanna	930 CZK
0,75 l Curtefranca Bianco Chardonnay della seta, Monzio Compagnoni	1 180 CZK
0,75 l Monte Ceriani Soave, 2017, Jenula Sant Antonio	1 270 CZK

USA

0,75 l Chardonnay Arthur, 2017/2018, Joseph Drouhin - Oregon	1 790 CZK
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CHILE

0,75 l Chardonnay, 2017, Reserva, Terranoble	970 CZK
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NEW ZEALAND

0,75 l Sauvignon Blanc, 2017/18, Baron Edmond de Rothschild, Marlborough	1 170 CZK
0,75 l Sauvignon Blanc, 2016, Silver Fern, Marlborough	820 CZK

SOUTH AFRICA

0,75 l Chardonnay Baronne Nadine, 2014/2015, Rupert & Rothschild Vignerons, Franschhoek	1 340 CZK
0,75 l Glen Carlou Chardonnay, 2017	800 CZK
0,75 l Chenin blanc/ Sauvignon blanc - STELL, Stellenrust	590 CZK

ROSÉ WINE

0,75 l Frankovka rosé, 2017/2018, cabinet, Winery Mádl	620 CZK
0,75 l Svatovavřinecké rosé, 2018, cabinet, LAHOFER	490 CZK
0,75 l Pinot Noir rosé, 2015/2016, cabinet, Winery Trávníček a Kořínek	690 CZK
0,75 l Chenin blanc/ Sauvignon blanc - STELL rosé, Stellenrust	590 CZK

RED WINE

CZECH REPUBLIC

QUALITY WINES

0,75 l Svatovavřínecké, 2017/2018, quality wine, Patria Kobylí	440 CZK
0,75 l Frankovka, 2017/2018, quality wine, Patria Kobylí	440 CZK
0,75 l Svatovavřínecké, 2008, quality wine, barrique, The wine cellars of the Špalka family	770 CZK
0,75 l André, 2017, quality wine, LAHOFER	420 CZK

CABINET

0,75 l Frankovka, 2017/2018, cabinet, Michlovský	540 CZK
0,75 l Svatovavřínecké, 2017/2018, cabinet, Michlovský	540 CZK

LATE HARVEST

0,75 l André, 2016/2017, late harvest, ŠSVP	640 CZK
0,75 l Cabernet Sauvignon, 2016, late harvest, Winery Skalák	480 CZK
0,75 l Modrý Portugal, 2017, late harvest, Winery Bıza, Čejkovice	730 CZK
0,75 l Cabernet Sauvignon, 2017, late harvest, Moravíno Valtice	640 CZK
0,75 l Merlot, 2017/2018, late harvest, Winery Michlovský	650 CZK
0,75 l Svatovavřínecké, 16/17, late harvest, barrique, Moravíno Valtice	640 CZK
0,75 l Cabernet Sauvignon, 14/15, late harvest, barrique, Pavel Springer	960 CZK

BRAND WINE AND CUVÉE

0,75 l Grand cuvée červené, 2016/17, late harvest, Moravíno Valtice	740 CZK
0,75 l Grand Cuvée Bizé, 2012/13, grape selection, barrique, Winery Bıza	1 510 CZK

0,75 l Cuvée Caberner, 2015, grape selection, barrique, Winery Bıza	1 640 CZK
0,75 l Grand Cuvée André, 2015, late harvest, barrique, ŠSVP	1 100 CZK
0,75 l Cuvée Maharal, 2015, late harvest, barrique, Tanzberg	920 CZK
0,75 l Gryllus, 2015/17, quality wine, barrique, Špalka family wine cellars	960 CZK

GRAPE SELECTION

0,75 l Cabernet Sauvignon, 2015, grape selection, Winery Bıza, Čejkovice	960 CZK
0,75 l Pinot Noir, 2005, grape selection, Winery Michlovský	1 830 CZK
0,75 l Merlot, 2012, grape selection, Tanzberg Mikulov	890 CZK

FRANCE

BORDEAUX

0,75 l Château Clarke, 2011, Château Clarke Baron Edmond de Rothschild, Bordeaux, AOC	1 330 CZK
0,75 l Château Cap de Fer, 2017, Bordeaux Supérieur AOC	890 CZK
0,75 l Château Coutet, 2017, Saint Emilion AOC	1 430 CZK

BOURGOGNE

0,75 l Bourgogne Pinot Noir, 2015/16, Joseph Drouhin, Bourgogne, AOC	940 CZK
0,75 l Savigny les Beaune 1er Cru, 2010, Joseph Drouhin, Bourgogne, 1er Cru Classé, AOC	1 040 CZK
0,75 l Côte de Beaune Rouge, 2015/2016, Joseph Drouhin, Bourgogne, AOC	1 730 CZK
0,75 l Aloxe Corton, 2009, Gaston et Pierre Ravaut, Bourgogne AOC	1 470 CZK
0,75 l Beaujolais Villages, 2016/2017, P. Ferraud et. Fils, AOC	970 CZK
0,75 l Gevrey Chambertin, 2009, Domaine Dupont-Tisserrandot, AOC	1 570 CZK

RHÔNE

0,75 l Côtes du Rhône, 2016, Delas Frères, Côtes-du-Rhône, AOC	940 CZK
0,75 l Châteauneuf-du-Pape Rouge, 2011, Château Cabrières, Côtes-du-Rhône, AOC	1 520 CZK
0,75 l Ventoux, 2015/2016, Delas Frères, Côtes-du-Rhône, AOC	940 CZK
0,75 l Vacqueyras, 2016/2017, Delas Frères, Côtes-du-Rhône, AOC	1 210 CZK
0,75 l Gigondas Les Reinages, 2015, Delas Frères, Côtes-du-Rhône, AOC	1 480 CZK

PROVENCE

0,75 l Château Pampelonne Rouge, 2011, Les Maîtres Vignerons de la Presqu'île de Saint Tropez, AOC	1 170 CZK
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LANGUEDOC-ROUSILLON

0,75 l Malbec, 2017/2018, Les Jamelles, Languedoc-Rousillon, DOC	840 CZK
0,75 l Syrah, 2017/2018, Les Jamelles, Languedoc-Rousillon, DOC	840 CZK
0,75 l Cabernet Sauvignon/Merlot, 2017, Les Jamelles, Languedoc-Rousillon, DOC	990 CZK
0,75 l Merlot, 2017/2018, Belle Angéle, Languedoc-Rousillon, DOC	990 CZK

ITALY

TOSCANA

0,75 l Primitivo Di Manduria, 2017 Massaria Trajone	790 CZK
0,75 l Montej Rosso Barbera DOC, Villa Sparina - Piemonte	840 CZK
0,75 l Rosso di Montalcino, 2015, DOC Lisiny	1 310 CZK
0,75 l Brunello di Montalcino, 2015, DOCG Lisiny	2 470 CZK
0,75 l Chianti Leonardo, Cantine Leonardo, DOCG	890 CZK
0,75 l Rosso di Montalcino, Castiglione del Bosco	1 160 CZK

EMILIA-ROMAGNA

0,75 l Sangiovese Rubicone IGP, 2014 Arguto Montaña	690 CZK
0,75 l Sangiovese Superiore, Podere La Berta	910 CZK

SPAIN

MURCIA

0,75 l Pio Ecologico, 2017, Crianza, Pio del Rámo, Jumilla DOCa	930 CZK
0,75 l Pio Crianza, 2015, Crianza, Pio del Rámo, Jumilla DOCa	1 170 CZK

AUSTRIA

0,75 l Opus Eximium, 2015, Gesellmann	1 470 CZK
0,75 l Das Phantom, 2013, Kirnbauer	1 370 CZK

SOUTH AFRICA

0,75 l Cabernet sauvignon/Merlot, Charlie & Charlie 2006	980 CZK
0,75 l Classique, 2015/2016, Rupert & Rothschild Vignerons, cuvée Merlot a Cabernet Sauvignon, barrique	1 400 CZK
0,75 l Baron Edmond, 2014, Frankschoek, Rupert & Rothschild Vignerons	1 700 CZK
0,75 l Glen Carlou Syrah, 2017	910 CZK

ARGENTINA

0,75 l Malbec - Butchers Block, Mendoza - 2015	860 CZK
0,75 l Aquaribay Malbec, 2017/2018, Baron Edmond de Rothschild Compagnie Vinicole, barrique, Mendoza	1 090 CZK
0,75 l Gran Malbec, 2013, Baron Edmond de Rothschild, Compagnie Vinicole, barrique, Mendoza	1 192 CZK



DE LUXE OPEN BAR

DE LUXE OPEN BAR

OPEN BAR

DE LUXEBAR

Sekt Prestige Brut
Cognac Martell V.S.O.P.
Zacapa 23y.o.
Jameson 12 y.o.
Glenfiddich 12 y.o.
Hendrick´s Gin
Whisky Chivas Regal
Johnnie Walker Black label
Jack Daniel´s Single Barrel
Grey Goose Vodka
Vodka Russian Standard
Bacardi light
Baileys
Slivovice
Becherovka
Martini dry
Martini Bianco
Campari
Porto Sandemann

Pilsner Urquell 12° draft beer
Radegast Birell - nonalcoholic beer

Mineral water Rajec
Orange juice
Apple juice
Royal Crown cola
Royal Crown cola slim
Tonic
Red bull

Marinated olives
Cashew nuts
Salty roasted almonds

30 MINUTES 400CZK
60 MINUTES 580CZK
2 HOURS 690 CZK
3 HOURS 830 CZK
4 HOURS 940 CZK



CATERING INVENTORY

CATERING INVENTORY

TABLE CLOTHS

INCLUDED IN MENU PRICE

Modern satin / white, vanilla, champagne, red, light green, grey, chocolate /
“Jacquard” black, violet, champagne
Red with gold needlework
White with flower design
Black table cloth
Red with flower design
Green with flower design
Modern light blue
Golden with silver needlework
Raw linen

CHAIRS

INCLUDED IN MENU PRICE

Bordeaux with golden ring
Design chair QUEEN / transparent, black /
Golden chair
Tifani chair / transparent, white, gray, gold /

150 CZK/pcs

130 CZK/pcs

130 CZK/pcs

CHAIR COVERS AND RIBBONS

120 CZK/pcs

White with flower design
Modern stretch white, black, gold
Red with strips
Green with flower design
Dark blue with dots
Light blue with strips
Raw linen
Beige with strips
Golden with flower design

PORCELAIN

INCLUDED IN MENU PRICE

LAGENTHAL - modern white squared porcelain
BERNADOTTE - creamy white with golden ring
VIVENDI - simply white with art deco design
FIORAMO - white with green art deco ring
MELODY - simply white porcelain
DECOR - porcelain with different yellow and blue decoration
LABE - modern squared glass plates
COLORED PLATES - rounded glass plates in different colours
SPIRIT - rounded design white porcelain

GLASSES

INCLUDED IN MENU PRICE

DONNA - modern Bordeaux glasses
RIEDEL - modern glasses
CRYSTAL - two types of crystal glasses from Bohemia glass factory
WELLINGTON - cut glass with gold trim

120 CZK/set

60 CZK/set

350 CZK/set

CERAMIC CUPS

60 CZK/set

CUTLERY

INCLUDED IN MENU PRICE

INCLUDED IN MENU PRICE

SVING - inox cutlery
ALASKA - inox cutlery
RUSTICAL - with wooden handle
WMF - silver cutlery
WMF - gold cutlery

60 CZK/ks

180 CZK/ks

250 CZK/ks

catering
GOLEM
EST. 1991

GOLEM, SPOL. S R.O.

Nad Vršovskou horou 88/4, 101 00 Praha 10 / info@golem.cz

www.golem.cz