



CROWNE PLAZA®
HOTELS & RESORTS



CROWNE PLAZA BRATISLAVA
BANQUET FOLDER 2023

CROWNE PLAZA BRATISLAVA

The Crowne Plaza Bratislava, a first class hotel, combines the best central location with comfortable accommodation, modern conference facilities and a superb cuisine.



224 ROOMS
INCLUDING 15 SUITES

12 MEETING ROOMS

SLOVAKIA'S BEST MICE HOTEL 2021

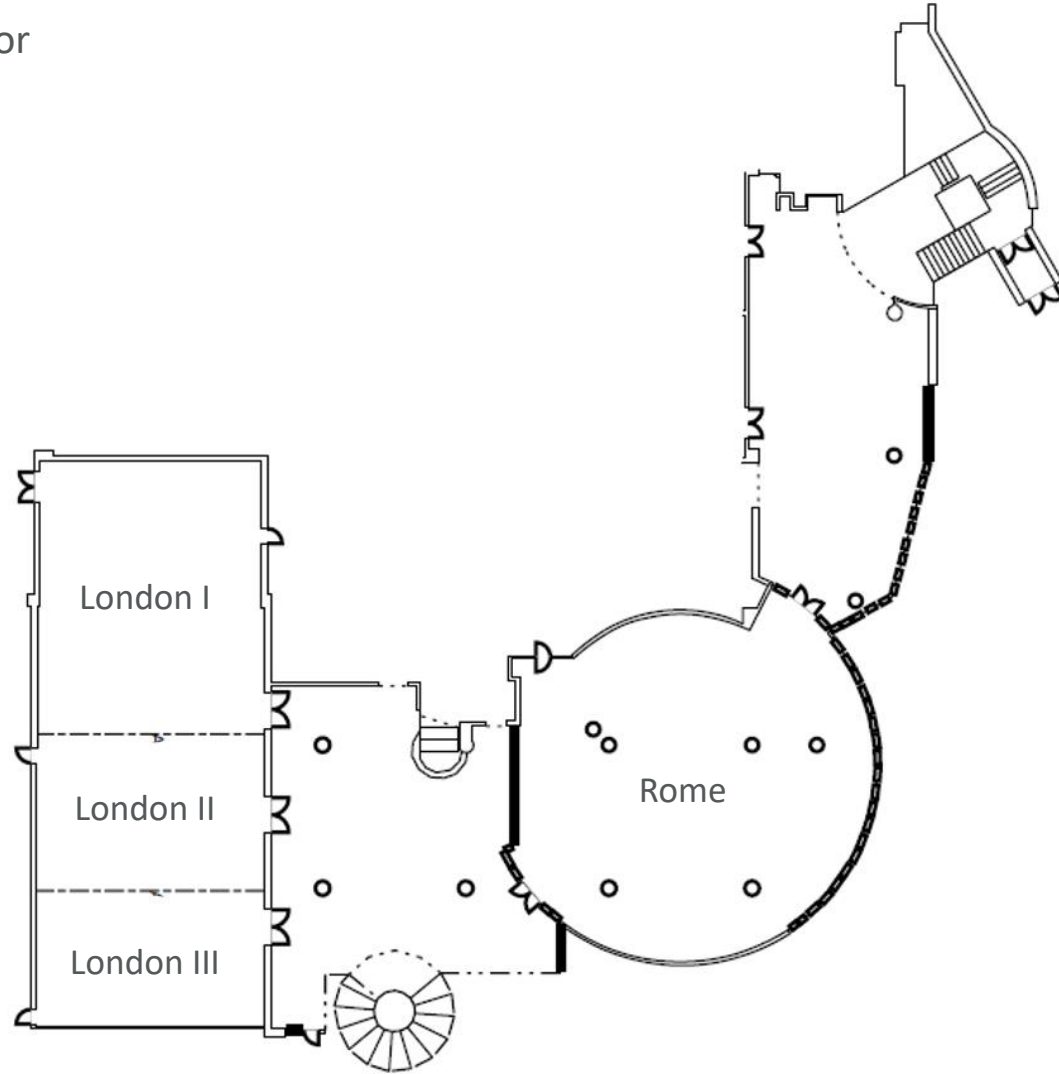
MEETING ROOMS CAPACITY

Meeting room	Class	Theatre	Banquet	U-shape	Boardroom	Reception	Cabaret	Dimension	Height
London	200	350	180	84	80	350	147	329 m ²	2,90
London I	80	100	60	38	32	120	63	159 m ²	2,90
London II	50	80	40	30	24	70	42	90 m ²	2,90
London III	50	80	40	30	24	70	42	80 m ²	2,90
London I+II	140	200	120	66	52	190	105	249 m ²	2,90
London II+III	100	160	80	46	38	140	84	170 m ²	2,90
Rome	74	122	120	42	38	180	42	250 m ²	2,90
Vienna	40	60	50	30	28	50	35	87 m ²	2,90
Prague	16	26	10	16	16	30	7	39 m ²	2,90
Budapest	16	26	10	16	16	30	7	39 m ²	2,90
Bratislava	42	52	50	32	30	50	35	89 m ²	2,90
Kiev	20	26	20	16	12	30	14	45 m ²	2,90
Warsaw	42	52	50	32	30	50	35	89 m ²	2,90
Lisbon	n/a	n/a	n/a	n/a	8	n/a	n/a	16 m ²	2,90
Madrid	n/a	n/a	n/a	n/a	6	n/a	n/a	9 m ²	2,90

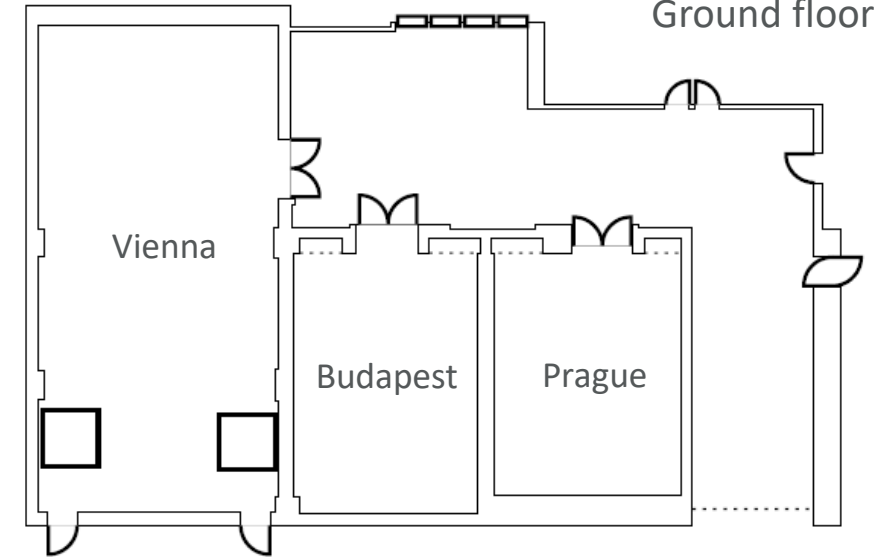


MEETING ROOMS FLOORPLAN

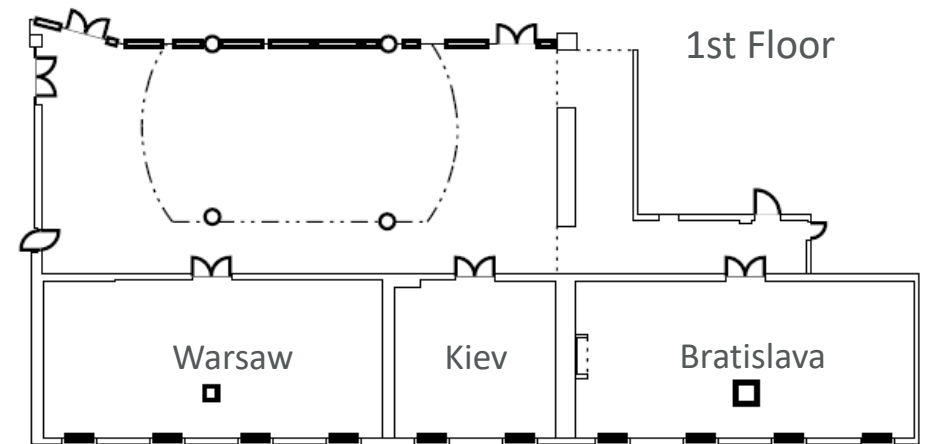
-1st Floor



Ground floor



1st Floor



MORNING COFFEE BREAK

Coffee, tea, natural and flavored water are included in each coffee break.

Coffee breaks are available for min 15 persons.

Coffee break A la Chef

Sweet pastry A la Chef

Whole seasonal fruit

Assortment of dried fruits, seeds and nuts

We will be happy to clarify the specific composition before your event.

Chocolate & Strawberry

Homemade Brownie from dark Belgium chocolate and nuts

Strawberry and pineapple ragout with Creme Fraiche and a drop of balsamic glaze

Whole seasonal fruit

Assortment of dried fruits, seeds and nuts

Strudels & Herbs

Choice of strudels with lukewarm lavender-vanilla sauce

Honey-cinnamon Cottage cheese with caramelized pumpkin seeds

Whole seasonal fruit

Assortment of dried fruits, seeds and nuts

Early morning

Natural and flavored water

Coffee and tea



AFTERNOON COFFEE BREAKS

Coffee, tea, natural and flavored water are included in each coffee break.

Coffee breaks are available for min 15 persons.

Coffee break A la Chef

Sweet and salty snack A la Chef

Whole seasonal fruit

Assortment of dried fruits, seeds and nuts

We will be happy to clarify the specific composition before your event.

Oriental & Cucumber

Seasoned tartare from fresh cucumber with horseradish mousse and red pepper flakes

Bagel sandwich with chicken curry salad and grape

Rice – coconut pudding with Goji

Sliced seasonal fruit

Assortment of dried fruits, seeds and nuts

Mediterranean & Basil

Ciabatta with Mortadella, rocket and sun dried tomato pesto

Caprese „Bambini“ salad with fresh basil

Black & White tartlets with double color Ricotta mousse

Whole seasonal fruit

Assortment of dried fruits, seeds and nuts

Nordic & Lingonberry

Smørrebrød with roasted beef slices, capers mayonnaise and red onion

Smoked salmon with black currant, scrambled eggs, honey mustard and dill

Homemade raspberry sponge cake

Whole seasonal fruit

Assortment of dried fruits, seeds and nuts

Tex-Mex & Ginger

Tortilla wrap with poultry ham, Coleslaw salad, lettuce and tomatoes

Homemade ginger and cinnamon mini muffins

White Quinoa with tomato, corn, green bell pepper and ground cumin

Choice of chunky cubes from seasonal melons with brown sugar

Assortment of dried fruits, seeds and nuts



NORDIC & LINGONBERRY COFFEE BREAK

BANQUET MENU

Served menu is available for min 10 persons.

3 -COURSE MENU

Starter /Soup

Main course

Dessert

4-COURSE MENU

Starter

Soup

Main course

Dessert

We will be happy to send you the current offer upon request.



BUFFET MENU

Buffet menus are available for min 15 persons.

Buffet "A' LA CHEF" I.

Standardly balanced buffet based on seasonal products.

Buffet includes:

Selection of fresh seasonal vegetable

Seasonal mesclun salad

Condiments and dressings

Bread rolls and butter

2 x starter

Soup

1 x meat dish

1 x fish dish

1 x vegetarian or pasta dish

2 x side dishes

1 x vegetable dish

2 kinds of desserts

Whole seasonal fruit

Buffet „A LA CHEF“ II.

Standardly balanced buffet based on seasonal products.

Buffet includes:

Selection of fresh seasonal vegetable

Seasonal mesclun salad

Condiments and dressings

Bread rolls and butter

2 starters

Soup

2 x meat dishes

1 x fish dish

1 x vegetarian dish

1 x pasta dish

2 x side dishes

1 x vegetable dish

2 kinds of desserts

Sliced seasonal fruit

We will be happy to clarify the specific composition for you before the event.



TOMATO & MOZZARELLA ON CAPRESE STYLE WITH OLIVE OIL AND BASIL

OUR POINTS OF DIFFERENCE

CITY CENTRE LOCATION

BIGGEST CONFERENCE
HOTEL IN BTRATISLAVA

MEETING ROOMS
VARIABILITY

MEET WITH CONFIDENCE
PROGRAM





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