



**CROWNE PLAZA**<sup>®</sup>  
HOTELS & RESORTS



**CROWNE  
PLAZA**

**CROWNE PLAZA BRATISLAVA  
BANQUET FOLDER 2025**

# CROWNE PLAZA BRATISLAVA

Crowne Plaza Bratislava – the biggest conference hotel in the city. Combines the 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 & 2022

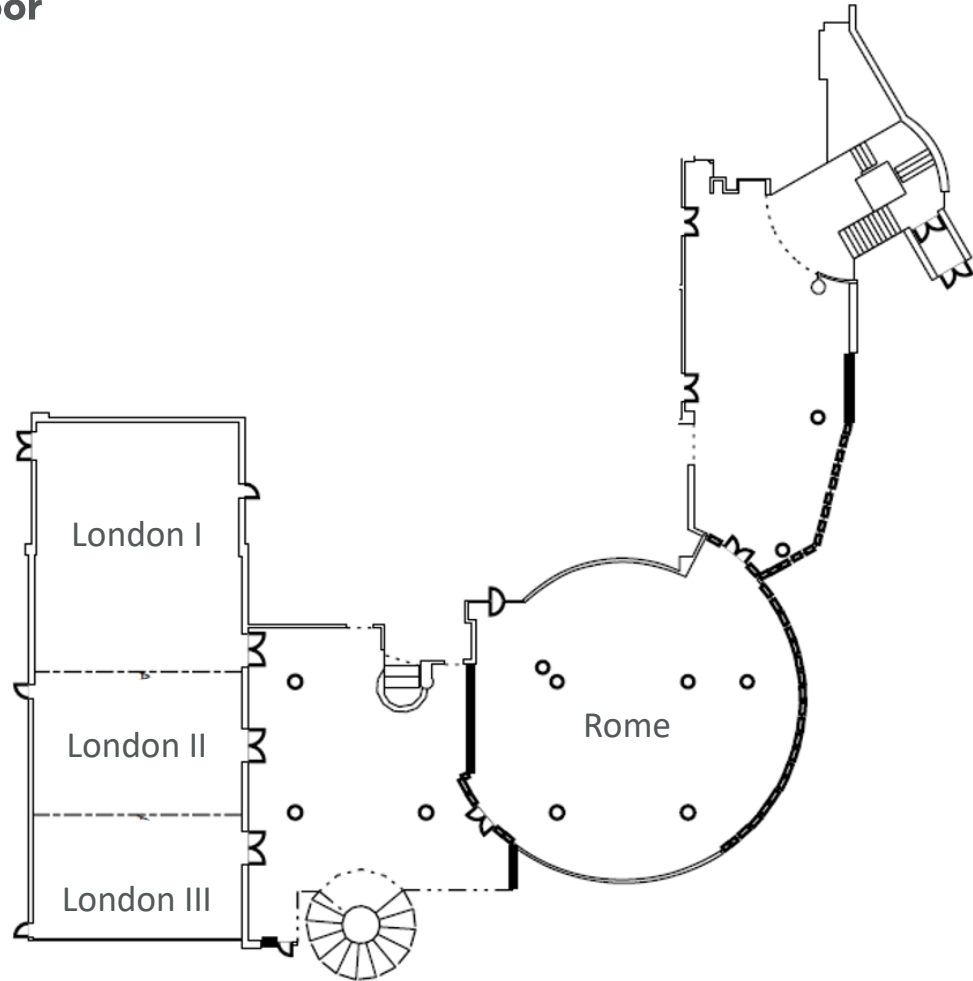
# MEETING ROOMS CAPACITY

Meeting room	Class	Theatre	Banquet	U-shape	Boardroom	Reception	Cabaret	Dimension	Height	Full day rental	Half day rental
London	200	350	180	84	80	350	147	329 m <sup>2</sup>	2,90	€ 1 800.00	€ 1 300.00
London I	80	100	60	38	32	120	63	159 m <sup>2</sup>	2,90	€ 1 100.00	€ 800.00
London II	50	80	40	30	24	70	42	90 m <sup>2</sup>	2,90	€ 950.00	€ 600.00
London III	50	80	40	30	24	70	42	80 m <sup>2</sup>	2,90	€ 950.00	€ 600.00
London I+II	140	200	120	66	52	190	105	249 m <sup>2</sup>	2,90	€ 1300.00	€ 1000.00
London II+III	100	160	80	46	38	140	84	170 m <sup>2</sup>	2,90	€ 1 100.00	€ 850.00
Rome	74	122	120	42	38	180	42	250 m <sup>2</sup>	2,90	€ 1 200.00	€ 750.00
Vienna	40	60	50	30	28	50	35	87 m <sup>2</sup>	2,90	€ 850.00	€ 550.00
Prague	16	26	10	16	16	30	7	39 m <sup>2</sup>	2,90	€ 450.00	€ 300.00
Budapest	16	26	10	16	16	30	7	39 m <sup>2</sup>	2,90	€ 450.00	€ 300.00
Bratislava	42	52	50	32	30	50	35	89 m <sup>2</sup>	2,90	€ 850.00	€ 550.00
Kiev	20	26	20	16	12	30	14	45 m <sup>2</sup>	2,90	€ 500.00	€ 400.00
Warsaw	42	52	50	32	30	50	35	89 m <sup>2</sup>	2,90	€ 850.00	€ 550.00
Lisbon	n/a	n/a	n/a	n/a	8	n/a	n/a	16 m <sup>2</sup>	2,90	€ 66.00 / h	-
Madrid	n/a	n/a	n/a	n/a	6	n/a	n/a	9 m <sup>2</sup>	2,90	€ 66.00 / h	-

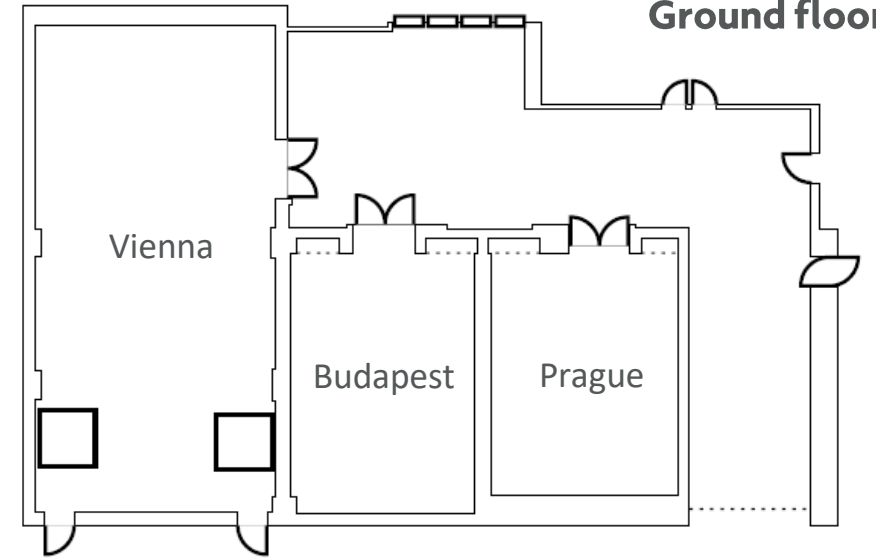


# MEETING ROOMS FLOORPLAN

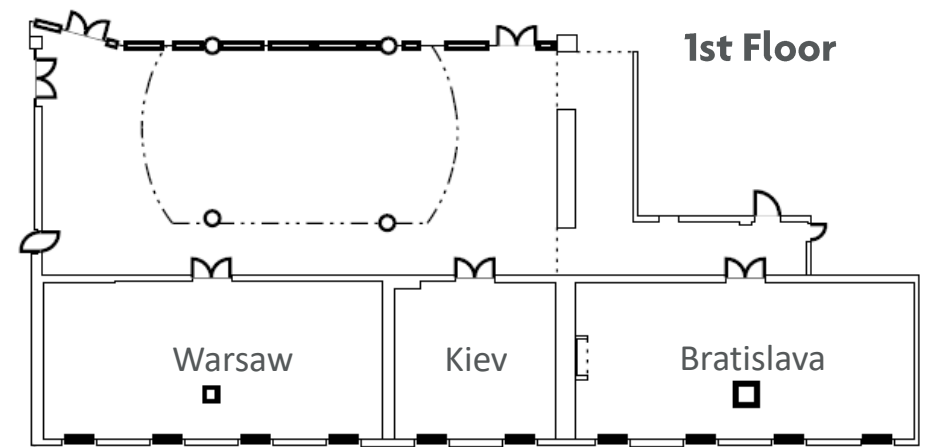
**-1st Floor**



**Ground floor**



**1st Floor**



# SWEET COFFEE BREAK

Espresso coffee machine, tea, natural and flavored water are included in each coffee break.  
Coffee breaks are available for min. 15 persons.

## Sweet Coffee break A la Chef

Sweet pastry offered based on the season and Chef's choice

Whole seasonal fruit

Assortment of dried fruits, seeds and nuts

## Coffee break Regional

Sourdough plum cake with crumble

Whipped curd cheese with sour cream, chocolate

Whole seasonal fruits

Selection of dried fruits, seeds and nuts

## Coffee break Good morning

Warm semolina porridge with fruit puree, cinnamon sugar

Homemade oatmeal cookies with dried fruit

Fruit/vegetable smoothies

Selection of dried fruits, seeds and nuts

## Vegan A la chef

Sweet vegan snacks with an emphasis on naturally plant-based foods, selected by our chef

Whole seasonal fruits

Selection of dried fruits, seeds and nuts

## Early morning

Natural and flavored water

Filtered coffee and tea



# SWEET&SAVORY COFFEE BREAKS

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

Coffee breaks are available for min. 15 persons.

## Sweet&Savory Coffee break A la Chef

Sweet and salty snacks offered based on the season and

Chef`s choice

Whole seasonal fruit

Assortment of dried fruits, seeds and nuts

## Coffee break Regional

Covered sandwich with smoked loin, mayonnaise salad

Covered sandwich with sheep cheese mousse

Sourdough plum cake with crumble

Whole seasonal fruits

Selection of dried fruits, seeds and nuts

## Mediterranean & Basil

Ciabatta with Mortadella, rocket and sun dried tomato pesto

Caprese „Bambini“ salad with fresh basil

Fruit crostata

Whole seasonal fruit

Assortment of dried fruits, seeds and nuts

## Coffee break Vegan A la chef

Sweet and savory vegan snacks with an emphasis on naturally plant-based foods, chosen by our chef

Whole seasonal fruits

Selection 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

Brownies

Whole seasonal fruit

Assortment of dried fruits, seeds and nuts



# NOURISH & REVIVE COFFEE BREAK

Nespresso coffee machine – Origins & Creations Pods

Collection of organic teas J.Meinl

Homemade lemonade

Ginger - sea buckthorn shot

Sparkling/non-sparkling mineral water

Bruschetta with tomato corpus

Protein bread with avocado, quail egg and pink pepper

Sea buckthorn jelly

Mango lassi

**Coffee breaks are available for min. 15 persons.**



# SERVED MENU

Served menu is available for min. 10 persons.

## 3 -COURSE MENU

**Starter /Soup**  
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**Main course**  
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**Dessert**

## 4-COURSE MENU

**Starter**  
\*\*\*

**Soup**  
\*\*\*

**Main course**  
\*\*\*

**Dessert**

*We will be happy to send you the current menu 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 100g

1 x fish dish 70g

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 140g

1 x fish dish 90g

1 x vegetarian dish

1 x pasta dish

2 x side dishes

1 x vegetable dish

2 kinds of desserts

Sliced seasonal fruit

*The weight of the meat is given in the raw state*

*Buffets A la Chef consist of fresh and seasonal products carefully selected by our Executive Chef.*

*We will be happy to specify the buffet items one week before your event.*



# BUFET CROWNE PLAZA

*Buffet menus are available for min. 15 persons.*

**Caponata with roasted olives  
Belgian pâté with freeze-dried black currants**

**Selection of fresh sliced vegetables, leafy salads  
condiments and dressings**

**Lentil soup with thyme**

**Beef ragout in red wine 70 g  
Turkey breast with grilled sedano celery in cream sauce 70 g  
Spicy Spanish fish stew 90 g  
Cous-cous with vegetables flavored with sesame oil**

**Baked Brussels sprouts with maple syrup, pink pepper  
Baked Lyonnaise potatoes  
Steamed rice with turmeric**

**Mille feuilles  
Orange panna cotta with cardamom  
All seasonal fruits**

*The weight of the meat is given in the raw state*



# BUFFET EXCLUSIVE

**Buckwheat blinis with smoked salmon, sour cream, beet sprouts**

**Duck rillettes, red onion marmalade, bread chips**

**Goat cheese praline with roasted almonds, currant coulis**

**Greek salad with olives and feta cheese**

**Tomato salad with red onion and mint**

**Grilled vegetable salad**

**Mix of leafy salads and herbs**

**Mushroom cream with truffle oil**

**Slow-roasted veal shoulder with mushrooms, shallots, tarragon sauce 80g**

**Grilled chicken breast, with cognac sauce and green pepper 70g**

**Pork cheeks with root vegetables and red wine 70g**

**Baked cod with jullienne vegetables and butter sauce 70g**

**Pasta with tomatoes, olives, pesto, grilled halloumi cheese - LIVE**

**Grilled fennel with citrus segments, pink pepper**

**Gratin potatoes**

**Steamed rice**

**Lemon mousse with strawberries**

**Raspberry pinwheel**

**Sacher cube**

**Sliced fruit with fresh figs**

*The weight of the meat is given in the raw state*



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