



Catering Jana

EVENT CATERING AND COORDINATING

Canapé

Canapé with Smoked Prague ham

Canapé with Chorizo

Canapé with Duck Liver

Canapé with Gorgonzola and grape wine

Canapé with Smoked Salmon

Canapé with Roast Beef and Thyme Mayonnaise

Canapé with Beetroot Spread, Goat Cheese and Sprouts

Canapé with Pea Spread and Carrot

Confit Duck Breast with baby Pea Sprouts

Tartlet with Butter Mousse with Herring Eye and Caviar

English Roast Beef with young Pea Sprouts

Smoked Salmon with Herb Creme Fraiche and Sprouts on toast

Venison Pate with Cranberry Jelly

Stuffed Eggs





Catering Jana

EVENT CATERING AND COORDINATING

Packeage **KLASIK**

calculation for 50 people

Item	price	pcs	total
Canapés	29,-	100	2900,-
Toast	70,-	50	3500,-
Menu - two-course	495,-	50	24750,-
Grilling - pork leg	490,-	12	5880,- ^{by weight}
Raut - standard	790,-	50	39500,-
Nonalcoholic drinks	5000,-	1	5000,-*
Alcoholic drinks	5000,-	1	5000,-*
Beer	65,-	50	3250,-*
Coffee Rioba	65,-	50	3250,-*
Wine	3000,-	1	3000,-*
Space preparation	5500,-	1	5500,-
Service 1	280,-	12	3360,-**
Service 2	280,-	12	3360,-**
Service 3	280,-	8	2240,-**
Service 4	280,-	6	1680,-**
Cook	350,-	12	4200,-
Auxiliary forces	250,-	10	2500,-

* by consumption

** 1 hour ago, 1/2 hour after

Price per person: 2377,-





Catering Jana

EVENT CATERING AND COORDINATING

Lunch menu for the Classic package

495,-/person, 270,-/child

Variant 1

Thick Beef Consommé, Liver Dumplings, Julienne Vegetables

Sirloin in cream Sauce, Bread Dumpling, Cranberries

Variant 2

Asparagus Cream with Almonds and Croutons

Roasted Duck Breast, Carrot Puree, Ponzu Sauce, fried onion and coriander

Variant 3

Thick Beef Consommé, Liver Dumplings, Julienne Vegetables

Pork Tenderloin Baked until pink with Demi-glace, Buttery Mashed Potatoes

Variant 4 - vegetarian version

Cream of Sweet Peas with Herbal Oil

Aubergine Gratin with Gorgonzola, Vegetable Sauce, Tarragon

Variant 5 - children's version

Chicken Broth with Meat, Vegetables and Noodles

Chicken Schnitzel with Buttery Mashed Potatoes

Two-course menu



Catering Jana

EVENT CATERING AND COORDINATING

660g per person/ 790,-

Cold Dishes

Mini Pulled Burger, Cheddar Sauce, BBQ, Sauce, Marinated Cucumber 1pc/50g

Beef Tartar, Toast, Garlic 30g

A sandwich with avocado and an egg 50g

Selection of Fried Pork and Chicken Mini **Steaks** 100g

Roast Beef with Horseradish Mayonnaise 50g

Italian Smoked Meat Platter 30g

French Cheese Platter 20g

VEGE Beetroot Salad with Red Onions in Honey, Balkan Cheese, Arugula, Nuts 30g

Warm Buffet

Beef Goulash 100g

Salmon with honey sauce 100g

Side Dishes

Měnický bread 1loaf = 3kg

Banquet pastry with poppy seed and sesame seed, chateau bread

Grenaille Potatoes with Rosemary 150g

Vegetable Salads and Fruits

Shopski Salad 50g

Salad Coleslaw 50g

Red melon 50g

Extras and condiments

Marinated gherkins,
fresh mustard,
ketchup, smoky BBQ
Sauce



Evening buffet LAGIT



Package PREMIUM calculation for 50 people

Item	price	pcs	total
Canapés	29,-	100	2900,-
Toast	70,-	50	3500,-
Menu - three-course	650,-	50	32500,-
Grilling - pork leg	490,-	12	5880,- ^{by weight}
Raut - standard	790,-	50	39500,-
Nonalcoholic drinks	10000,-	1	10000,-*
Alcoholic drinks	5000,-	1	5000,-*
Beer	65,-	50	3250,-*
Coffee Rioba	65,-	50	3250,-*
Wine	3000,-	1	3000,-*
Space preparation	5500,-	1	5500,-
Service 1	280,-	12	3360,-**
Service 2	280,-	12	3360,-**
Service 3	280,-	8	2240,-**
Service 4	280,-	6	1680,-**
Cook	350,-	12	4200,-
Auxiliary forces	250,-	10	2500,-

* by consumption

** 1 hour ago, 1/2 hour after

Price per person: 2632,-





Catering Jana

EVENT CATERING AND COORDINATING

Lunch menu for Premium and Exclusive packages
650,-/person, 270,-/child

Variant 1

Ham off the Bone, Horseradish with Apples, Marinated Shallot, Mustard seed, Brioche

Thick Beef Consommé, Liver Dumplings, Julienne Vegetables

Sirloin in cream Sauce, Bread Dumpling, Cranberries

Variant 2

Beef Tartare, Pencorino Romano Cheese cream, Black Truffle, Bread chips

Asparagus Cream with Almonds and Croutons

Roasted Duck Breast, Carrot Puree, Ponzu Sauce, fried onion and coriander

Variant 3

Tomato Caprese

Thick Beef Consommé, Liver Dumplings, Julienne Vegetables

Pork Tenderloin Baked until pink with Demi-glace, Buttery Mashed Potatoes

Variant 4 - vegetarian version

Tomato Caprese

Cream of Sweet Peas with Herbal Oil

Aubergine Gratin with Gorgonzola, Vegetable Sauce, Tarragon

Variant 5 - children's version

Tomato Caprese

Chicken Broth with Meat, Vegetables and Noodles

Chicken Schnitzel with Buttery Mashed Potatoes

three-course menu



Catering Jana

EVENT CATERING AND COORDINATING

660g per person/ 790,-

Cold Dishes

Mini Pulled Burger, Cheddar Sauce, BBQ, Sauce, Marinated Cucumber 1pc/50g

Beef Tartar, Toast, Garlic 30g

A sandwich with avocado and an egg 50g

Selection of Fried Pork and Chicken Mini **Steaks** 100g

Roast Beef with Horseradish Mayonnaise 50g

Italian Smoked Meat Platter 30g

French Cheese Platter 20g

VEGE Beetroot Salad with Red Onions in Honey, Balkan Cheese, Arugula, Nuts 30g

Warm Buffet

Beef Goulash 100g

Salmon with honey sauce 100g

Side Dishes

Měnický bread 1loaf = 3kg

Banquet pastry with poppy seed and sesame seed, chateau bread

Grenaille Potatoes with Rosemary 150g

Vegetable Salads and Fruits

Shopski Salad 50g

Salad Coleslaw 50g

Red melon 50g

Extras and condiments

Marinated gherkins,
fresh mustard,
ketchup, smoky BBQ
Sauce



Evening buffet LAGIR



Catering Jana

EVENT CATERING AND COORDINATING

Package **EXKLUSIVE** calculation for 50 people

Item	price	pcs	total
Extra package	3350,-	50	167500,-
Welcome drink	---	50	---*
Festive refreshments	---	50	---*
Ceremonial toast	---	50	---*
Menu - three-course	---	50	---*
Grilling of choice	---	50	---*
Raut Prestige	---	50	---*
Icecream	---	50	---* 2kg
Mixed drinks	---	50	---**
Homemade lemonades	---	50	---**
Wine	---	50	---**
Nonalcoholic drinks	---	50	---**
3 kinds of hard alcohol	---	50	---**
Coffee Rioba	---	50	---**
Beer	---	50	---**
Space preparation	5500,-	1	5500,-
Service 1	280,-	12	3360,-
Service 2	280,-	12	3360,-
Service 3	280,-	8	2240,-
Service 4	280,-	6	1680,-
Cook	350,-	12	4200,-
Auxiliary forces	250,-	10	2500,-

Price per person: 3807,-

* included in
the package
price

** without
limitation





Catering Jana

EVENT CATERING AND COORDINATING

Lunch menu for Premium and Exclusive packages
650,-/person, 270,-/child

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Thick Beef Consommé, Liver Dumplings, Julienne Vegetables

Sirloin in cream Sauce, Bread Dumpling, Cranberries

Variant 2

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Asparagus Cream with Almonds and Croutons

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Variant 3

Tomato Caprese

Thick Beef Consommé, Liver Dumplings, Julienne Vegetables

Pork Tenderloin Baked until pink with Demi-glace, Buttery Mashed Potatoes

Variant 4 - vegetarian version

Tomato Caprese

Cream of Sweet Peas with Herbal Oil

Aubergine Gratin with Gorgonzola, Vegetable Sauce, Tarragon

Variant 5 - children's version

Tomato Caprese

Chicken Broth with Meat, Vegetables and Noodles

Chicken Schnitzel with Buttery Mashed Potatoes

three-course menu



Catering Jana

EVENT CATERING AND COORDINATING

860g / person / 1150,-

Finger foods

Beef Sirloin Carpaccio with Mayonnaise	50g
Smoked Salmon with Dill Creme Fraiche, Caviar	50g
veal Pate in Tartlet with Cranberries	50g
Marinated Shrimp , Asian salad	50g
Capresse Skewers	50g
Poke Bowl with Pulled Chicken , Beans, Carrot, Mango, Pomegranate, Wakame Seaweed, Black Sesame	50g
Spring Rolls	50g
Caesar Salad with Chicken Breast	50g
VEGE Beetroot Salad with Red Onion in Honey, Balkan Cheese, Arugula, Nuts	50g
VEGE Avocado Tartar , Nachos, Mint Oil	50g

Cold Platters

Pulled Meat Mini Burger , Cheddar, Sauce, BBQ Sauce, Marinated Cucumber	1pc/50g
VEGE Mini Portobello Mushroom Burger , Pak Choi Salad, Ponzu Sauce, Fried Onion	1pc/50g
English Roast Beef	30g
Fried Pork and Chicken Mini Steaks	80g
Traditional Italian Smoked Meat Platter	20g
Cheese Platter with Premium French Cheese	20g
Beef Tartar with Crispy Bread	50g

Extras

Pickles, Mustard,
Ketchup, BBQ sauce





Evening banquet PRESTIGE



Catering Jana

EVENT CATERING AND COORDINATING

860g / person / 1150,-

Warm Buffet

Slow Roasted Pork Cheeks in wine 50g

Roast Corn Fed Chicken

Supreme on Grilled Vegetables 50g

Grilled Salmon with Herbs, Dill Sauce 50g

Side Dishes

Měnický Bread 1 loaf=3kg

Grenaille Potatoes 100g

Baked Potatoes 100g

Banquet pastry with poppy seed and sesame seed.

Salad and Fruit Bar

Capresse salad with Basil Pesto 30g

Šhopski Salad with Balkan Cheese 30g

Mixed Vegetables

(cucumber, bell pepper, tomato, lettuce) 30g

Red/yellow melon (depending on the season) 100g





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EVENT CATERING AND COORDINATING

Beverage list

	4 cl
<i>Four Roses</i>	45,-
<i>Jack Daniel´s honey</i>	45,-
<i>Jameson</i>	45,-
<i>Tullamore Dew</i>	45,-
 <i>Metaxa*****</i>	 45,-
 <i>Vodka Amundsen</i>	 45,-
<i>Tequila Gold</i>	45,-
<i>Slivovice - Plum Brandy</i>	45,-
<i>Gin Beefeater</i>	45,-
<i>White Havana Rum</i>	45,-
<i>Legendario Rum</i>	55,-
<i>Tuzemský Rum</i>	35,-
 <i>Becherovka</i>	 35,-
<i>Becherovka Lemond</i>	35,-
<i>Peppermint</i>	35,-
<i>Fernet Stock</i>	35,-
<i>Fernet Stock Citrus</i>	35,-
<i>Koskenkorva Peach Vodka</i>	35,-
<i>Malibu</i>	45,-
<i>Jägermeister</i>	45,-
<i>Captain Morgan Spiced</i>	45,-
<i>Baileys</i>	45,-
<i>Polar Strawberry</i>	35,-
<i>Amundsen Cranberry</i>	35,-
<i>Amundsen Melon</i>	35,-

Whiskey

Cognac

Spirits

Liqueurs



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Beverage list

Coca-Cola	0,2l / 45,-
Juice Orange, Apple, Grapefruit	0,2l / 45,-
Tonic	0,2l / 45,-
Still Water with Lemon	1,0l / 45,-
Sparkling Water with Lemon	1,0l / 45,-

Citrus	7,0l / 790,-
Elderberry	7,0l / 790,-
Lavender	7,0l / 790,-

type by arrangement	
Draught Pilsner Urquell	0,5l / 65,-
Draught Radegast 10°	0,5l 55,-
Non-alcoholic Beer	0,3l / 40,-

Espresso, milk	65,-
Affogato/Vanilla Ice-cream with Espresso	80,-
Cappuccino	70,-
Rioba Turkish Coffee	45,-
Tea	45,-
Milk / Soy Milk (must be ordered)	5,- / 10,-

Mojito (white rum, lime, mint)	95,-
Piña Colada (Malibu, pineapple juice, cream)	95,-
Tequila Sunrise (tequila, grenadina, orange juice)	95,-
Sex on the beach (vodka, grenadine, peach liqueur, orange juice)	95,-
Cuba Libre (white rum, Coca Cola, lime)	95,-
Gin & tonik	95,-
Aperol Spritz	95,-

*Non-alcoholic
Drinks*

*Home-made
Soft Drinks*

Beer

*Hot Drinks
Rioba*

*Cocktails
3dcl*



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Wine

Tramín červený - Chateau Valtice

0,7l / 280,-

A quality varietal wine. Floral aroma, tea roses. A rich, spicy and extravagant taste.

Rulandské šedé - Chateau Valtice

0,7l / 300,-

Late collection. Wine with a beautiful golden color. The aroma is pleasant, fruity, with a touch of flowers, white currants and hazelnuts. The taste is balanced, full, with subtle grapefruit notes in the finish.

Rulanské modré - Chateau Valtice

0,7l / 280,-

Quality wine. Floral aroma, reminiscent of the aroma of stone fruit kernels and a pleasant taste with a delicate acidity.

Merlot - Chateau Valtice

0,7l / 300,-

Selection of grapes. Wine of rich color. The aroma is noble, mature with the aroma of overripe raspberries, blackcurrants and blackberries. The taste is full, harmonious, with delicate fruit-chocolate notes.

Zweigeltrebe rose - Chateau Valtice

0,7l / 280,-

Quality wine. With a beautiful onion skin color. The aroma is pleasant, fruity, with subtle notes of pomelo. The taste is balanced, fresh, fruity with playful acidity.

White wine

Red wine

Rose wine



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EVENT CATERING AND COORDINATING

GRILLING

Bavette flank steak

180g / 272,-

The meat has a firmer structure and is grilled along the fibers.

Rumpsteak

200g / 347,-

A selection from the best parts of the back meat, lean, not as tender as sirloin.

Striploin steak

200g / 349,-

From a low root without fat cover.

Striploin with fat cover

200g / 399,-

A low-rib steak that stands out for its more mature flavor thanks to its fatty coating.

Entrecote steak from the high rib eye

200g / 418,-

A very tasty and juicy steak with noticeable marbling. It stands out for its intense and unmistakable meat flavor..

Fillet steak from sirloin

200g / 435,-

The most tender meat, the most popular in our offer.

Pork tenderloin steak

200g / 272,-

Prepared from pork tenderloin, whole.





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EVENT CATERING AND COORDINATING

GRILLING

Chicken breast steak	150g / 157,-
Chicken thigh steak	150g / 155,-
Pork neck steak from the overgrown neck	200g / 207,-
Pork chop from the lean part	150g / 169,-
Marinated chicken skewers interspersed with prunes and bacon or vegetables	100g / 61,-
Grilled smoked leg	100g / 79,-
Corn cobs smeared with flavored butter	100g / 59,-
Grilled vegetables Rattatouile	100g / 71,-
Baked potatoes in foil / baked carrot with bacon	100g / 70,-
Roasted ermines cheese bag - Grand Moravia	100g / 60,-
Salmon steak marinated in herbs	150g / 225,-
Grilled toast	100g / 96,-
Grilled pineapple	100g / 85,-
Grilled fruit skewers	100g / 84,-
Grilled zucchini	100g / 82,-
Roasted almonds	1 kg / 1120,-



Catering Jana

EVENT CATERING AND COORDINATING

Other fees

Preparation of premises 5 500,-

and rudimentary cleaning

Preparation of premises and 7 500,-

rudimentary cleaning for more than 60 persons

Start of the reception to 12 midnight FREE

Then every hour that starts

(after 2:00 AM the morning feast ends)

4 000,-

Waiter service

280,- / hour

Chef

350,- / hour

Auxiliary staff and moving

250,- /hour

Transportation (1 car)

18,- / km

Buffet tables

300,- / pc

Rental and sanitation FREE

ZDARMA

of quality crockery and cutlery

Supervision and organization of the event (2 meetings, Mon – Fri 7 a.m. – 3 p.m., online communication)

FREE

The entire laundry - tablecloths, covers and buffet skirting (in case of lunch, barbeque and buffet during your reception)

FREE

All prices contained in this offer are inclusive of VAT.

Important Information



Catering Jana

EVENT CATERING AND COORDINATING

Packages

Unlimited packages means from the start of the wedding reception until 12 midnight, after which we reserve the right to change the type of alcohol. E.g. Rum Diplomatico will be Legendario etc...

End of Catering

Catering at the wedding reception ends at 2 a.m.

Ofyr

If meat is grilled on an Ofyr grill at the event, we charge 5,000 CZK for grill rental.

Payment Terms and Conditions

The final menu must be confirmed 30 days before the date of the social event by signing the Framework Catering Agreement. The final number of people 10 days before the event. If you are interested in providing your banquet, an invoice will be issued for the first part of the payment (60% of the total amount), which must be paid 7 days before the event. The second part of the payment (40%) must be paid within 7 days after the end of the event.

Other

It is possible to bring your own sweet bar to the venue of your event.

If you bring your own wine, we charge a one-time corkage fee of 3,000 CZK

You will find all the information about the event prices in the attached calculation. After our first meeting, we will prepare a tailor-made offer according to your requirements and the number of people.

Jana
Antonínová

Jana Martincová
founder of the company Catering Jana



Catering Jana

EVENT CATERING AND COORDINATING

Wedding locations

Castle Křinec

web: <https://www.zamekkrinec.cz/>

Castle Dobřenice

web: <https://www.zamekdobrenice.cz/>

Castle Umonín

web: <https://www.loci.cz/>

Na Staré poště

web: <https://www.svatbynastareposte.cz/>

Modrý mlýn

web: <https://www.modrymlyn.cz/>

Mlýn na Dobré vodě

web: <http://www.mlynnadobrevode.cz/svatby/>

Bučický mlýn

web: <https://bucicky-mlyn.cz/>

Hotel Obora Kinský

web: <https://www.svatbykinsky.cz/>

Fara Činěves

web: <https://www.cineves.cz/volny-cas>

Polesí Luhy

web: <https://www.kinskydalborgo.cz/polesi-luhy/>

Pod Strážným Vrchem

web: <https://podstraznymvrchem.cz/>

Other beautiful wedding venues, divided by region,
can be found here:

web: <https://www.budemesvoji.cz/>



Catering Jana

EVENT CATERING AND COORDINATING

Recommendations
of proven
services

Sweet bars and wedding cakes

Pavlína Loučková - Cake artist

instagram: [pavlina.louckova_cakeartist](https://www.instagram.com/pavlina.louckova_cakeartist)

Dortoff - Sweet-shop Nymburk

web: <https://dortoff.cz/>

Sweet-shop u Reinvaldů Poděbrady

instagram: [cukrarna_u_reinvaldu](https://www.instagram.com/cukrarna_u_reinvaldu)

Pavlína Váňová - Dortit

web: <https://dortit.cz/>

Decorations and wedding bouquets

Klára Semencová - Interiors, wedding bouquets,
moss painting

instagram: [floristika_klara_semencova](https://www.instagram.com/floristika_klara_semencova)

Eva Hliněná - Florist

web: <https://flowerseve.cz/>

Frezia Fluer

instagram: [freziafleur](https://www.instagram.com/freziafleur)

Boys and Roses - Flower studio

web: <https://www.boysandroses.com/>

Kristýna Popp - Custom floristry

web: <https://www.poppflowers.cz/>



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EVENT CATERING AND COORDINATING

Musical accompaniment

Martin Vaverka - Saxophonist

instagram: [martinvaverka](#)

Pavla Šťovíšková - playing the harp

instagram: [pavla_harpa](#)

Band Electrophonix - weddings, balls, parties

instagram: [electrophonix_band](#)

Live piano - musical accompaniment

web: <https://www.zivyklavir.cz/>

DJ

Ondra Mech Seidl - wedding DJ + implementation of a photo booth 3,2,1, sýr

instagram: https://www.instagram.com/dj_ondra_seidl/

Marek Šrajer - wedding DJ

instagram: https://www.instagram.com/dj_ondra_seidl/

Aleš Anděl - DJ

instagram: https://www.instagram.com/ales_dj_angel_andel/

Alan Gallo - DJ

web: <https://djalgo.cz/>

Pavel Ševčík - DJ Bodie Pavel

web: <https://www.djbodie.cz/>

Photographer

Nada Rehová - photographer, wedding gate rental

instagram: [nadarehovaphotography](#), web: <https://rosiebrany.cz/>

Michal Krusberský - photographer

instagram: [michalkrusbersky_photographer](#)

Dara Rakovcik - photographer

web: <https://www.dararakovcik.com/>

Vazhenina Elena - photographer

instagram: <https://www.instagram.com/fotografvazheninaelena/>

Zbyněk Lola - photographer, video maker

instagram: https://www.instagram.com/zbynek_lola/

Recommendations
of proven
services



Catering Jana

EVENT CATERING AND COORDINATING

Other accompanying services

360 ° WhiteBox - photo booth

instagram: <https://www.instagram.com/360whitebox/>

3,2,1 sýr - photo booth

web: <http://www.321syr.cz/>

Fotokaravan Fun - photo corner

web: <https://fotokaravan.fun/>

Foto krám - photo corner

web: <https://www.fotokram.eu/>

Svatební hlídačky - animators

web: <https://svatebnihlidacky.cz/>

Naše hlídárna - babysitting

web: <https://www.nasehlidarna.cz/>

Andělín - events for children

web: <https://www.andelin.eu/>

Bouncy castlesNymburk

web: <http://www.skakacihradynymburk.cz/>

Lincoln car - limousine rental

web: <https://www.lincolncar.cz/>

Prosecco van

web: <https://onebubble.cz/>

Bardotka Coffee

instagram: https://www.instagram.com/bardotka_coffee/

Alkonuky - popsicles for adults

instagram: <https://www.instagram.com/alkonuky/>

Barman catering - bartender show

web: <https://barmancatering.cz/>

Bar catering - molecular drinks

web: <https://barcatering.cz/>

Světýlkov - lantern rental

web: <https://svetylkov.cz/>

Borovka event

web: <https://www.borovka.cz/>

We will be happy to recommend other accompanying services to you at the meeting or send them upon request.