



RESIDENCE HOTEL & CLUB
DONOVALY ****

CATERING

BEVERAGES

0,25 l	SAN BENEDETTO	2,00 €
0,33 l	RAJEC	2,10 €
0,20 l	COCA – COLA	2,60 €
0,20 l	COCA – COLA LIGHT	2,60 €
0,20 l	SPRITE	2,60 €
0,20 l	FANTA	2,60 €
0,25 l	KINLEY TONIC	2,60 €
0,25 l	VINEA	2,60 €
0,20 l	CAPPY JUICE	2,80 €
0,20 l	FUZE TEA	2,60 €

ESPRESSO
7 g coffee, sugar 2,40 €

TEEKANNE TEA
packaged (50 g) 1,60 €

HONEY 20 g 0,70 €

MARESSI 2 cl 0,60 €

Drinks will be invoiced according your actual consumption.

SNACKS

Package Nr.1

50 g crackling scone, 50 g sweet bubble cake with fruit

5,00 €

Package Nr.2

50 g salty snail cake with tomato base and cheese,

50 g bundt cake

3,60 €

Package Nr.3

50 g homemade plum cake with semolina,

50 g sesame sticks

4,70 €

Package Nr.4

100 g canape, 50 g homemade Moravian cake,

100 g sliced fruit

10,30 €

Package Nr.5

50 g crackling scone, 50 g homemade apple pie, 100 g sliced fruit,

100 g stuffed pastry with Mozzarella and tomato

13,80 €

Package Nr.6

50 g mix strudel, 35 g canape with cheese, ham, sausage,

22 g butter croissant, 120 g bread with greaves spread, 100 g sliced fruit

14,20 €

Package Nr.7 - fitness

1 dcl fresh vegetable juice, 50 g bubble cake with buckwheat flour,

100 g sliced fruit, 120 g sandwich with tuna and salad

12,30 €

CHOOSE YOUR OWN SNACKS

COFFEE - BREAK

3 kg	Fruit bowl seasonal fruits, about 10 people	45 € / 3 kg
40 g	Butter croissant ^{1,3,7}	2,50 € / 1 ks
60 g	Strudel ^{1,3,7} poppy, apple, sweet cheese – homemade	3,00 € / 1 ks
100 g	Strudel ^{1,3,7} poppy, apple, sweet cheese – homemade	5,00 € / 1 ks
80 g	Homemade apple pie ^{1,3,7}	3,00 € / 1 ks
80 g	Homemade Moravian cake ^{1,3,7,8}	2,90 € / 1 ks
80 g	Buckwheat bubble cake with fruit ^{3,7}	2,90 € / 1 ks
50 g	Bundt cake ^{1,3,7}	1,80 € / 1 ks
50 g	Crackling scone ^{1,3,7} Ø 4 cm, greaves, homemade	2,50 € / 1 ks
100 g	Crackling scone ^{1,3,7} Ø 6 cm, greaves, homemade	4,50 € / 1 ks
100 g	Sandwich ^{1,3,7} ham, cream spread, salad according to the season	2,90 € / 1 ks
100 g	Pastry with Mozzarella and tomato ^{1,3,7}	4,50 € / 1 ks
100 g	Bread with greaves spread, pickled cucumber and pepper ^{1,3,4,7}	2,90 € / 1 ks

CHOOSE YOUR OWN SNACKS

COFFEE - BREAK

100 g	Sandwich with goat cheese and salad ^{1,3,7}	5,50 € / 1 ks
100 g	Butter croissant stuffed with smoked salmon, american dressing, salad and fresh cucumber ^{1,3,4,7}	9,80 € / 1 ks
80 g	Wrap pancake stuffed with vegetable and tofu cheese ^{1,3,6,7}	3,50 € / 1 ks
50 g	Sticks with sesame or caraway seeds	1,50 € / 1 ks
50 g	Salty snail cake with tomato base and cheese ^{1,3,7} Ø 3 cm, size 0,5 cm	1,80 € / 1 ks
50 g	Salty snail cake with tomato base and cheese and ham ^{1,3,7} Ø 3 cm, size 0,5 cm	2,50 € / 1 ks
50 g	Salty snail cake with tomato base and cheese and prosciutto ^{1,3,7} Ø 3 cm, size 0,5 cm	4,50 € / 1 ks
50 g	Canape with smoked salmon, dressing ^{1,3,4,7}	4,50 € / 1 ks
50 g	Canape with prosciutto and spread ^{1,3,7}	4,50 € / 1 ks
50 g	Canape with cheese and sun-dried tomato ^{1,3,7} 8 cm	4,00 € / 1 ks
50 g	Cheese canape with ham and olives or sausage ^{1,3,4,7}	2,50 € / 1 ks

At your request, we can also prepare and price a gluten-free snacks variant.

BUFFETS

BUFFET 1 25 € / PER PERSON

Poultry broth, vegetables, herb gnocchi ^{1,3,9}
Creamy tomato soup with mascarpone with basil pesto ⁷

Fried chicken roulade with ham and mushrooms ^{1,3}
Stewed turkey leg with sweet potatoes, beans and black rice
Confit pork neck, braised red cabbage

Baked zucchini with leeks, carrot, Mozzarella
and quinoa, tomato sauce ⁷
Spaghetti CARBONARA ^{1,3,7}
Steamed vegetables ⁷

Boiled potatoes ⁷
Rice
Yeast dumplings ^{1,3,7}

Tomato salad
Lettuce with olives and feta cheese ⁷
Beetroot salad with fennel
Tartar sauce ^{3,7}

Desserts ^{1,3,7,8}

BUFFET 2

25 € / PER PERSON

Poultry broth, vegetables, herb gnocchi ^{1,3,9}
Creamy red lentils soup with baby spinach

Chicken roulade with roasted pumpkin and mushrooms
Pork tenderloin, spicy grits with chickpeas and tomatoes ¹
Chicken Butter Masala ⁷

Rice noodles with teriyaki sauce, broccoli, chard and sesame ^{3,6,11}
Baked sweet potatoes with red peppers,
olives, bulgur and Mozzarella ⁷
Steamed vegetables ⁷

Potatoes
Indian rice
Mashed potatoes ⁷

Cucumber salad with yoghurt ⁷
Lettuce salad with tomatoes
Mixed salad with lime

Desserts ^{1,3,7,8}

BUFFET 3

26 € / PER PERSON

Rooster chicken broth with noodles and vegetables ^{1,3,9}
Sweet-sour potato creamy soup with mushrooms and thyme oil

Chicken roulade, broccoli with ginger
Confit pork neck, baked shallot, carrot
Beef cheeks with horseradish sauce ⁷

Fried cauliflower ^{1,3}
Spinach kari with tofu cheese ⁷
Trofie /pasta/ with mushrooms and baby spinach ^{1,3,7}

Rice
Yeasts dumplings ^{1,3,7}
Bulgur with vegetables and dates

Cucumber salad
Lettuce salad with tomatoes and chickpeas
Mixed salad with olives

Desserts ^{1,3,7,8}

BUFFET 4

26 € / PER PERSON

Beef stock with noodles and vegetables ^{1,3,9}
Bean soup with vegetables and smoked meat

Chicken thighs roasted with chickpeas and sweet potatoes
Fried pork steak ^{1,3,7}
Spicy beef with sedano celery and carrots ^{6,9,10}

Sweet-sour tofu with vegetable, magold and peanuts ^{5,6,9,11}
Baked pasta with vegetable and Mozzarella ^{1,3,7}
Steamed vegetables ⁷

Mashed potatoes ⁷
Baked potatoes
Beetroot egg barley ^{1,3}

Tomatoes salad with corn
Lettuce salad with nuts and blue cheese ⁷
Carrot salad with fruit

Desserts ^{1,3,7,8}

BUFFET 5

29 € / PER PERSON

Beef broth, semolina dumplings, vegetables ^{1,3,7,9}
Creamy mushroom soup with truffle oil
Fried turkey breast stuffed with bacon and brussels sprout ^{1,3}
Pork cheeks confit in beer, grilled carrot with fennel seeds
Veal stroganoff ⁷

Roasted gnocchi with aubergine,
spinach a parmesanom, tomato sauce ^{1,3,7}
Baked sweet potatoes with couscous,
chilli and goat cheese ⁷
Stemed vegetables ⁷

Sweet dumplings with vanilla sauce ^{1,3,7}

Mashed potatoes ⁷
Stewed rice with herbs
Butter dumplings ^{1,3,7}

Tomato salad
Cucumber salad with black lentils
Mangold with avocado, tomato and dill
Chicory with lettuce and orange

Homemade cakes ^{1,3,7,8}

BUFFET 6

27 € / PER PERSON

Beef broth, dumplings, vegetables ^{1,3,9}
Creamy potato soup with mushrooms and barley groats ¹

Baked chicken legs with leek and herbs in wine
Pork with herbs, roasted cherry tomato with mangold,
zucchini and maple sirup
Beef cheeks, creamy root vegetable sauce ^{7,9,10}

Cauliflower Manchurian ^{3,6,9}
Pan-fried cod fish with crispy sesame ^{1,3,4,11}
Stemed vegetables ⁷
Sweet dumplings with sprinkle ^{1,3,7,8}

Boiled potatoes ⁷
Basmati rice with cashew nuts ⁵
Yeast dumplings ^{1,3,7}

Tomato salad with olives and baby spinach
Lettuce with couscous and marinated catfish ^{1,4}
Cucumber salad
Mixed salad

Homemade cakes ^{1,3,7,8}

BUFFET 7

28 € / PER PERSON

Beef broth, liver dumplings, vegetable ^{1,3,7,9}
Sweet-sour creamy beans soup with sausage ⁷

Fried chicken breast ^{1,3}
Pork rib with spice sumach, eschalot,
pumpkin and Peorino cheese ⁷
Braised venison in red wine with carrot and olives

Baked cauliflower with buckwheat, chilli and goat cheese ^{1,3,7}
Roasted cod fish with sweet-spicy pepper and sweet potatoes ⁴
Stemed vegetables ⁷

Sweet potato dumplings with sprinkle and butter ^{1,3,7,8}

Roasted potatoes
Mashed potatoes ⁷
Basmati rice with vegetable

Tomato salad with basil
Lettuce with feta cheese ⁷
Spicy cucumber salad with dill and red beans
Mixed salad

Homemade cakes ^{1,3,7,8}

BUFFET 8

31 € / PER PERSON

Brown veal stock with noodles and vegetable ^{1,3,9}

Creamy duck soup with truffle dumplings ^{1,3,7}

Confit duck

Fried pork chops marinated in herbs and mustard

Roasted veal leg with wine and vegetable

Potato dumplings with sauerkraut ^{1,3}

Roasted potatoes with late oyster, chickpeaks,
dill, goat cheese and chili pepper ⁷

Fried catfish, sweet potato ragout with tomatoes ⁴

Doughnuts with homemade blueberry jam ^{1,3,7}

Braised red cabbage

Yeast dumplings ^{1,3,7}

Stewed rice with herbs

Mashed potatoes ⁷

Homemade pickles

Lettuce with brocoli and pickled ginger

Tomato salad

Homemade cakes ^{1,3,7,8}

BUFFET 9

33 € / PER PERSON

Duck stock, liver dumplings, vegetable ^{1,3,7,9}
Red lentil creamy soup with tomatoes

Turkey roulade, sauce with chickpeas, beans and tomatoes
Stew venison with bacon, wine, carrot, pepper and sage
Roast beef sirloin with garlic and herbs, wholegrain mustard,
Green beans and late oyster ⁹

Rice noodles with duck breast, carrot, leek, ginger and sesamy
Baked zucchini with barley groats and Mozzarella ^{1,3,7}
Roast salmon, black lentil with fennel and asparagus ⁴
Potato dumplings with sheep´s-milk cheese ^{1,3,7}
Sweet potato dumplings with sprinkle and butter ^{1,3,7,8}

Boiled potatoes ⁷
Stewed rice
Bulgur with vegetable and date ¹

Tomato salad with onion
Salad with couscous, grilled chicory, pepper
and thai-style sauce ^{2,4,1,10}
Lettuce with sun-dried tomatoes
Cucumber salad

BUFFET 10

39 € / PER PERSON

„Kapustnica“- typical slovak soup made from sauerkraut
and sausage with mushrooms

Beef broth with noodles and vegetable ^{1,3,9}

Whole roast suckling pig with black beer

Venison ragout with cranberries and wine

Grilled marinated flank steak, stewed mushrooms

Grilled toothpick with baked stuffed tomatoes
and Cheddar cheese, beetroot and quinoa ⁴

Baked potatoes with late oyster, chickpeas, dill,
goat cheese and chilli pepper ⁷

Steamed vegetable ⁷

Sweet potatoes dumplings with sprinkle and butter ^{1,3,7,8}

Peasant potatoes ⁷

Stewed rice

Butter dumplings ^{1,3,7}

Tomato salad

Homemade pickles with whole grain mustard

Spicy beans salad with grilled pepper

Lettuce with citrus fruits

Cakes ^{1,3,7,8}

SLOVAK BUFFET

31 € / PER PERSON

Creamy sheep cheese soup with potatoes ⁷
Broth from Organic ribs, noodles, vegetable ^{1,3,9}

Roasted turkey legs with garlic and thyme
Confit pork cheeks with beer and rosemary,
glazed carrots with pink pepper
Grilled marinated beef ribs ^{2,6,9,10}
Potatoes stuffed with duck liver and smoked sheep cheese ⁷
Roasted trout fillet, steamed brussel sprouts,
marjoram and chestnuts ⁴

Sweet potatoes dumplings with sprinkle and butter ^{1,3,7}
Homemade cheese-filled dumplings ^{1,3,7}
Potato dumplings with sauerkraut ³ / glutenfree /
Potato dumplings with sheep ´s-milk cheese ^{3,7} / glutenfree /

Mashed potatoes with onion
Stewed rice

Pickles
Cucumber salad
Cabbage salad

Homemade cakes ^{1,3,7}

DUCK BUFFET

41 € / PER PERSON

Duck stock with semolina dumplings and vegetable ^{1,3}
Creamy duck soup with peas

Confit duck legs
Honey duck breast, Cherry sauce
Fried duck liver ³

Crupotto with foie gras and marjoram ¹
Baked mashed potatoes with duck liver
Potatoes dumplings / topped with poppy seeds or nuts/^{1,3,7,8}

Braised red cabbage
Braised sauerkraut
Yeast dumplings ^{1,3,7}
Potatoes pancakes ^{1,3}

Pickles
Lettuce with smoked duck breast
Beetroot salad

Homemade cakes ^{1,3,7}
Doughnuts with curd and homemade jam ^{1,3,7}

INDIAN BUFFET

36 € / PER PERSON

Creamy red lentil soup with tomatoes and coconut milk

Chicken Tikka, tomatoe chutney

Chicken legs Butter Masala ⁷

Pork Malabari ^{6,9}

Veal Rogen Josh ^{5,9}

Cauliflower Manchurian ^{5,6,9,10}

Cod fish with coconut Moullie ^{3,5,6}

Potatoe curry with chickpeas

Indian pancakes ^{1,3}

Pancakes with potatoes ^{1,3,7}

Basmati rice with cashewnuts ⁵

Biryani rice

Creamy coconut noodles ¹

Mixed salad with lime and mango

Lettuce with pineapple

Fruit salad

If you would like to diversify our buffet, we offer a wide selection of our homemade appetizers.

APPETIZER MENU

5 € / PC

50 g Slovak cheese with nuts and dried fruit ⁷

50 g Italian slices with olives and sun-dried tomatoes

30 g Goat's cheese terrine, beetroot, tomato dust ⁷

30 g Goat cheese mousse, nuts, honey sesame chips ^{7,11}

30 g Vegetable spring rolls with spicy sauce ^{1,3}

30 g Baguette with smoked egg yolk, caviar, dill ^{1,3,7}

50 g Salted wreath cake with sheep cheese mousse and chives ^{1,3,7}

50 g The Gazpacho

30 g Broccoli salad with river crayfish ^{2,7}

30 g Foie gras with cherry sauce and poppy seed chips ⁷

30 g Pork pate, cranberries, marinated pumpkin ⁷

50 g Pork meat with vegetables in the jelly aspic

30 g Duck liver pate, walnuts, apple chutney ^{7,8}

30 g Venison pate, with pistachios on waldorf salad ^{5,7,9}

30 g Smoked trout terrine, herb curd ^{4,7}

50 g Duck rillettes with fruit caviar

50 g Marinated roll with tuna, salmon in seaweed, avocado puree ^{2,4,6}

30 g Pheasant breast with truffle butter ⁷

CONGRESS MENU

FOWL

MENU 1

0,22 l Beef broth with noodles, vegetables and meat ^{1,3,9}
200/130 g Fried chicken breast stuffed with bacon, mashed potatoes ^{1,3,7}
80 g Pineapple cake ^{1,3,7}
16,50 € / per person

MENU 2

0,22 l Tomato Mascarpone soup with basil pesto ⁷
150/90 g Roasted chicken breast, steamed peas with sweet chilli, boiled potato
80 g Mascarpone cake with chocolate ^{1,3,7}
16,50 € / per person

MENU 3

0,22 l Creamy red lentil soup with baby spinach
230/150 g Chicken thigh Butter Massala, Basmati rice
with cashew nuts and raisins ^{5,7}
100 g Pineapple cake ^{1,3,7}
18,50 € / per person

MENU 4

0,22 l Cream broccoli soup with truffle gnocchi ⁷
200/130 g Turkey leg braised with thyme, roasted sweet potatoes,
black rice and bean sauce
100 g Chestnut cheesecake ^{1,3,7}
20,50 € / per person

MENU 5

0,22 l Chicken broth with roast gnocchi and vegetable ^{3,9} / gluten-free /
450/300 g Roasted duck, braised red cabbage, yeast dumplings ^{1,3}
100 g Strudel with poppy seeds and sour cherries ^{1,3,7}

24 € / per person

MENU 6

0,22 l Sheep cheese soup with potatoes and chive oil ⁷
150/90 g Confit duck breast, sweet potato puree,
baked parsley and potatoes ⁷
100 g Lime cheesecake ^{1,3,7}

27 € / per person

PORK MEAT

MENU 7

0,22 l Sweet-sour potato with mushrooms and thyme oil
200/130 g Sous vide pork curry with whole grain mustard and basil,
steamed beans, gratin potatoes, honey mustard sauce ^{7,10}
100 g Walnut cake ^{1,3,7,8}

18,50 € / per person

MENU 8

0,22 l Creamy broccoli soup with white asparagus peaces
200/130 g Confit pork, steamed cabbage, homemade dumplings ^{1,3,7}
120 g Cremes ^{1,3,7}

18,50 € / per person

MENU 9

0,22 l Sheep cheese soup with potatoes and chive oil ⁷
150/90 g Pork tenderloin roll stuffed with smoked pepper,
parsley puree, roasted pumpkin
100 g Pineapple cake ^{1,3,7}
20,50 € / per person

MENU 10

0,22 l Creamy tomato soup with mascarpone and basil pesto ⁷
200/130 g Pork cheeks confit in beer, grilled carrots with fennel seeds,
mashed potatoes ⁷
100 g Caramel cheesecake ^{1,3,7}
23,50 € / per person

BEEF AND VEAL

MENU 11

0,22 l Chicken broth with roast dumplings and vegetables ^{3,9} / gluten-free /
200/130 g Confit beef cheeks, mushrooms with sour sauce,
baked pumpkin, boiled potatoes ⁷
100 g Pineapple cake ^{1,3,7}
24 € / per person

MENU 12

0,22 l Chicken broth with roast dumplings and vegetables ^{3,9} / gluten-free /
150/90 g Veal stroganoff with butter dumplings ^{1,3,7,10}
100 g Chocolate roll ^{1,3,7}
24 € / per person

MENU 13

0,22 l Creamy calamari soup with semolina dumplings and truffle gnocchi ⁷
200/130 g Roasted marinated flank steak, mashed potatoes,
sweet and spicy aubergine with carrot
120 g Cremes ^{1,3,7}
27 € / per person

MENU 14

0,22 l Fresh vegetable soup ⁹
150/90 g Slices of grilled pork with herbs, asparagus, parsley puree,
roasted tomato sauce, cherry tomatoes ⁷
100 g Punch cake ^{1,3,7}
30 € / per person

LAMB

MENU 15

0,22 l Sweet-sour potato soup with mushrooms and thyme oil
200/130 g Steamed lamb roll on red wine with carrot
and olives, bulgur with saffron ¹
100 g Punch cake ^{1,3,7}
26,50 € / per person

FISH

MENU 16

0,22 l Vegetable soup with herbs dumplings ^{3,7}
150/90 g Roasted cod with sweet-spicy paprika and sweet potatoes ^{2,4,10}
100 g Caramel pinwheel ^{1,3,7}
20,50 € / per person

MENU 17

0,22 l Creamy pumpkin soup with peas and bell pepper
150/90 g Grilled salmon, asparagus, mashed potatoes with spinach ^{4,7}
100 g Lime cheesecake ^{1,3,7}
27 € / per person

VEGETARIAN MENU

MENU 18

0,22 l Vegetable soup
300 g Quinoa risotto with mushrooms and roasted beetroot
100 g Chocolate roll ^{1,3,7}
22,50 € / per person

MENU 19

0,22 l Creamy celery soup with egg
300 g Lettuce salad with tomatoes, Mozzarella,
quinoa and fennel, vinaigrette
100 g Lime cheesecake ^{1,3,7}
22,50 € / per person

MENU 20

0,22 l Creamy cauliflower soup
300 g Zucchini and carrot spaghetti with pine nuts
and sun-dried tomato and basil dressing
100 g Punch cake ^{1,3,7}
22,50 € / per person

MENU 21

0,22 l Creamy tomato soup with coconut milk, ginger and quinoa
300 g Paneer cheese with spinach curry and potato curry
100 g Chocolate roll ^{1,3,7}
22,50 € / per person

MENU 22

0,22 l Creamy red lentil soup, coconut milk and baby spinach
300 g Baked sweet potatoes with couscous, chilli and goat's cheese ⁷
100 g Mascarpone cake with chocolate ^{1,3,7}
22,50 € / per person

ALLERGENS

1. *Cereals containing gluten*
2. *Crustaceans and product thereof*
3. *Eggs and product thereof*
4. *Fish and product thereof*
5. *Peanuts and product thereof*
6. *Soya and product thereof*
7. *Milk and product thereof*
8. *Nuts and product thereof*
9. *Celery and product thereof*
10. *Mustard and product thereof*
11. *Sesame seeds and product thereof*
12. *Sulphur dioxide and sulphites*
13. *Lupin and product thereof*
14. *Molluscs and product thereof*