



**CATERING
OFFER**

X[®] x-bionic[®] sphere
the universe of sports, leisure and innovation

APANI

The APANI® restaurant offers dishes from different parts of Asia in the form of varied buffets and plated dinners. At the same time, you can indulge in traditional Japanese Sushi from our sushi masters, prepared with fresh ingredients. The restaurant also offers the possibility of organizing a sushi school.

The buffet is served in the APANI® restaurant or in the congress area for a maximum of 3 hours.

SUSHI BAR

Maki – avocado, tuna, salmon	6 pcs.
Futomaki – salmon with avocado	3 pcs.
Uramaki – kimchi tuna	3 pcs.

TOTAL: €29.00 / PERSON

JAPANESE BUFFET BUSINESS

SUSHI

Maki Cucumber	
Maki Salmon	
Maki Radish	
Maki Shrimp	
Wasabi	50 g
Pickled ginger	60 g

SOUP

Chicken consommé, root vegetables, vermicelli (pasta)	300 ml
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MAIN DISHES

Chicken karaage thighs, BBQ sauce	150 g
Chicken supreme in butter, rosemary - butter sauce	150 g
Pork tenderloin on the grill, brown sauce with thyme	100 g
Salmon roll with pieces of cod, creamy lemon sauce	50 g
Tofu with curry sauce, mung bean sprouts, leek, coriander	70 g

SIDE DISHES

Jasmine rice	130 g
Chinese noodles with grilled vegetables	150 g
Mango salad with lime	50 g

DESSERTS

Tapioca pudding, orange gel	60 g
Pistachio ganache tartlet	60 g

TOTAL: €48.00 / PERSON

JAPANESE BUFFET PREMIUM

SUSHI

Nigiri Salmon	
Nigiri Eringi	
Maki Avocado	
Maki Shrimp	
Wasabi	50 g
Pickled ginger	60 g

SOUP

Chicken ramen, carrots, sugar peas, coriander, red onion, vermicelli (pasta)	300 ml
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MAIN DISHES

Crispy Asian duck, spices of 5 fragrances, Nuoc chum sauce	150 g
Grilled chicken breast with honey, sesame, soy sauce, spring onion, coriander, garlic	150 g
Lime Pork Moo Manao (pork tenderloin, spring onion, chive, Chinese cabbage, coriander, mint, garlic, fish sauce, lime juice)	100 g
Pad Thai Vegetarian	150 g
Sweet chilli shrimps with pineapple, sweet potatoes, coriander, spring onion, leek	110 g

SIDE DISHES

Jasmine rice	130 g
Boiled potatoes, butter of 5 fragrances	150 g
Goma salad (beetroot, white radish, dried wakame, edamame, carrots, tomatoes, spring onion, sesame, sesame dressing)	40 g

DESSERT

Tapioca pudding, orange gel	60 g
Pistachio ganache tartlet	60 g

TOTAL: €52.00 / PERSON

THREE-COURSE DINNER

SOUP

Tom Kha chicken chicken broth with coconut milk, vermicelli noodle, shiitake	300 ml
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MAIN DISH

Grilled sea bass lime teriyaki, teppaniyaki vegetables, roasted sweet potato purée	400 g
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DESSERT

Chocolate cake oatmeal and cashew nut shell, chocolate ginger cream, fresh passion fruit	150 g
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€37.00 PER PERSON

The maximum number of persons is 25.

FOUR-COURSE DINNER

APPETIZER

Salmon tartare slightly spicy mayonnaise, chives, coriander, homemade rice chips	80 g
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SOUP

Miso soup dashi, wakame, edamame, spring onion	250 ml
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MAIN DISH

Beef steak with nippon dashi demi-glace chuck flap, onion purée, royal oyster mushroom	400 g
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DESSERT

Tapioca pudding with mango cream coconut shavings, raspberries	150 g
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€57.00 / PERSON

The maximum number of persons is 25.

SCHOOL FOR COOKING SUSHI



Do you love to laugh, have fun and eat in style?
A team building activity during which we will learn the process of preparing Japanese Sushi.

SUSHI ROLLS, NIGIRI

An interactive sushi school, where you can learn how to eat the dish properly and from which ingredients it is most often made. Our chef and sushi master will prepare you to perfectly make your own sushi and eat it.

Contents:

- 1x avocado maki (6 pcs.)
- 1x tuna maki (6 pcs.)
- 1x salmon, avocado and futomaki (10 pcs.)
- 1x nigiri shrimp (1 pc.)

€50.00 PER PERSON

The maximum number of persons is 20.

OLYM-PICK

Self-service **ALL YOU CAN EAT** The Olym-Pick restaurant, where you can choose according to your taste. For us it is very important that our meals are not only healthy, but also tasty. Our guests can indulge in a delicious and nutritiously balanced meal without the slightest remorse.

ALL YOU CAN EAT

Lunch €22.00 / PERSON

Dinner €22.00 / PERSON

LEGENDS' BAR

The perfect place to enjoy a drink with friends and relax after work. You can play pool or bowl and perhaps come up with some new ideas while you play. Legend's Bar provides you with a private space in which you can revel undisturbed until late at night.

Rental of the rear lockable area of Legend's Bar:

0 – 6 hours €450.00

6 – more hours €850.00

The price includes a fee for the use of the pool table and bowling alley.

Lease:

Bowling €18.00 / LANE / HOUR

Billiards €8.00 / TABLE / HOUR

X-BAR

The elegant and pleasant bar, set in the centre of x-bionic® sphere, will attract you with the smell of good coffee and the taste of homemade cakes. We recommend the tasty and fresh snacks.

GOLDEN GARDEN



Due to its design, the exclusive Golden Garden restaurant with a capacity for 36 people is a unique place for fantastic culinary experiences and will satisfy even the most demanding of clients.

The space also provides an exceptional opportunity for clients who would like to rent space for special tasting presentations, associated with tastings of quality Slovak wine and experiential gastronomy – thematic cooking schools, as a non-traditional form of teambuilding, as well as the professional public.

COFFEE BREAKS



COFFEE BREAK 1

BEFORE NOON – TOTAL: €13.50

Buckwheat mini baguette with ham, white radish, salad, tomato ① ②	50 g
Tapas with prosciutto, yellow melon ① ②	30 g
Blueberry cheesecake	35 g
Banana bread ① ②	40 g

AFTERNOON – TOTAL: €13.50

Mini tomato croissant, mozzarella	35 g
Tapas with pâté, cranberry ① ②	30 g
Almond cookies	40 g
Sacher cube	35 g

COFFEE BREAK 2

BEFORE NOON – TOTAL: €13.50

Mini roll with cheese, tomato ① ②	50 g
Tramenzzini with roast beef, horseradish spread, sour cucumber, iceberg lettuce, pickled red onion ①	40 g
Marble cake	40 g
Fresh seasonal fruit	100 g

AFTERNOON – TOTAL: €13.50

Homemade stuffed pogacha	40 g
Tramenzzini with smoked salmon, herb spread, lemon, salad ①	30 g
Vanilla cupcake, Parisian whipped cream, dried orange	35 g
Fresh seasonal fruit	100 g

COFFEE BREAK 3

BEFORE NOON – TOTAL: €13.50

Multi grain mini roll, chicken breast, salad, honey-mustard spread ① ②	50 g
Tapas, brie cheese, apricot-ginger chutney ① ②	40 g
Quark sponge cake	40 g
Coconut ball	35 g

AFTERNOON – TOTAL: €13.50

Wrap with pulled pork, coleslaw salad	40 g
Tapas, beet hummus, brunoise vegetables, black sesame ① ②	40 g
Cupcake chocolate-peanut cream	40 g
Fresh seasonal fruit	100 g

COFFEE BREAK 4

BEFORE NOON – TOTAL: €13.50

Tramenzzini, Tokaj sausage, roasted pepper spread, salad, white radish ①	50 g
Tapas with olive tapenade, feta cheese ②	30 g
Mini croissant	40 g
Lemon cake	35 g

AFTERNOON – TOTAL: €13.50

Wrap with ham, cheese, chive spread	40 g
Tapas, onion chutney, camembert ① ②	30 g
Cupcake, coconut-raspberry cream	35 g
Fresh seasonal fruit	100 g

COFFEE BREAK 5

BEFORE NOON – TOTAL: €13.50

Buckwheat mini baguette - caprese	50 g
Tapas with smoked duck breast, apple tartare ① ②	30 g
Brownies	40 g
Apple muffin, salted caramel	30 g

AFTERNOON – TOTAL: €13.50

Tramenzzini, tuna spread, salad, pickled red onion ①	50 g
Spring roll, sweet chilli sauce	30 g
Chocolate cookies	35 g
Fresh seasonal fruit	100 g

EXTRA OFFER

			①
Canapé, cheese foam, grapes, nuts	30 g	€3.20	€2.80
Rustic baguette with beet spread, feta cheese	30 g	€3.20	€2.80
Canapé, pumpkin spread, grilled vegetables	30 g	€3.20	€2.80
Canapé, chorizo, dried tomato, olives	50 g	€4.20	€3.30
Spinach pancake with smoked, salmon, sakura, dill-orange spread	50 g	€4.20	€3.30
Canapé with shrimps, melon, mango salsa	50 g	€4.20	€3.30
Canapé with roast beef, caper filling, chives	50 g	€4.20	€3.30

① Conditional ordering: full number of CBs per number of participants
* minimum number per order 30 pcs/type

Lacto FREE ①
Gluten FREE ②
Lacto & Gluten FREE ① ②

* For each CB we serve:
Mixed bottled soft drink
Filtered coffee with milk and sugar
Althaus tea with honey and lemon

HEALTHY SNACK

MENU

Tabbouleh (bulgur, lemon, chilli, tomato, parsley, mint, coriander)	35 g
Vegetable sushi (avocado, cucumber, carrot)	25 g
Corn baguette with mousse with dried tomatoes spring onions, cherry tomatoes and Parmesan shavings	35 g
Greek yoghurt with granola and fruit	0.2 l
Filtered coffee with milk and sugar	0.2 l
Althaus tea with honey and lemon	1 pc
Water with lemon	0.2 l

€13.50 PER PERSON

WELCOME BREAK

EXTENDED OFFER

Canapé with cheese, grapes and nuts	30 g
Canapé with prosciutto and honey melon	30 g
Raisined bun	25 g
Filtered coffee with milk and sugar	0.2 l
Althaus tea with honey and lemon	1 pc
Water with lemon	0.2 l

€12.50 PER PERSON

OUTDOOR BREAK

EXTENDED OFFER

Kaiser bun with salami	100 g
Chocolate/vanilla muffin	102 g
Fresh fruit/banana, apple	150 g
Horalka waffles	50 g
Selection of bottled non-alcoholic drinks	0.5 l

€15.00 PER PERSON

ASSORTMENT OF BAGUETTES AND SALTY PASTRIES

French baguette with chicken cutlet	220 g	€5.50
French baguette with ham	220 g	€4.60
French baguette with prosciutto	220 g	€5.20
Corn baguette with salami and cheese	220 g	€5.20
Corn baguette Debrecen ham	220 g	€5.20
Corn baguette with mozzarella and tomatoes	220 g	€4.20
Kaiser roll with salami	120 g	€4.20
Kaiser roll with Encian cheese and cranberries	120 g	€4.20
Kaiser grained roll with cottage cheese and vegetables	120 g	€3.50
Cracklings/cheese pogacha	100 g	€1.90

ASSORTMENT OF SWEET PASTRIES

Brownies	100 g	€3.50
Nougat croissant	100 g	€3.20
Chocolate/strawberry doughnut	58 g	€2.20
Chocolate/vanilla muffin	100 g	€3.30

Gluten-free pastries are also available.

We recommend combining the assortment of baguettes and savoury pastries with a single drink package.

VEGAN OFFER

EXTRA - COFFEE BREAK (SAVOURY)

Zucchini canapé	25 g	€3.20
Pumpkin canapé	25 g	€3.20
Canapé with onion chutney and vegan Camembert cheese	25 g	€3.20

EXTRA - COFFEE BREAK (SWEET)

Chia pudding with coconut milk	50 g	€2.50	① €4.30
Caramel-almond panacota	50 g	€2.50	€4.30
Banana bread	50 g	€2.20	€3.90

① The price is valid only when ordering the assortment for the coffee break

Minimum of 10 servings of one type.
All served on allergen-free rice bread.

EXTRA OFFER

Mixture of fresh seasonal fruits	100 g	€1.70
Popcorn mini	1.7 l	€2.50
Nachos	190 g	€5.50
Filtered coffee	8 l	€50.00
Nespresso coffee capsule	7 g	€2.30
Espresso Lungo		€2.50
Selection of Althaus teas (honey and lemon)		€1.90

CAKE

Cake	1000 g	€38.00
Must be booked at least 48 hours in advance		

BUFFETS



Choose from a wide range of buffets, which are arranged in such a way that everyone will find something to their liking. Buffets are served in the conference premises for a maximum of 3 hours. The minimum number of people for the buffet to be served is 25.

BUFFET BASIC

APPETIZER

Shrimp cocktail, tomato sauce, lime, coriander	30 g
Homemade pâté, bacon	25 g
Quiche with pumpkin, baby spinach	50 g
Pastry, bread	50 g

SALADS

Lettuce, mozzarella, dried tomatoes	50 g
Cabbage salad with carrots, red onion, paprika	50 g
Selection of fresh vegetables	50 g
Seasoning (olive oil, balsamic vinegar)	

MAIN DISHES

Fried chicken, pork chops, potato salad	150 g
Venison ragout, forest mushrooms, potato dumplings, dried cranberries	150 g
Chicken supreme, brunoise vegetables, saffron rice	150 g
Paprika stuffed with mushroom risotto, paprika sauce, Parmesan cheese	80 g

DESSERTS

Chocolate mousse, fruits	30 g
Sacher cube, whipped cream	30 g
Pistachio tartlet	30 g

€36.00 / PERSON

STANDARD BUFFET

APPETIZER

Selection of Italian sausages	30 g
Homemade antipasti, olives, dried tomatoes	50 g
Fried squid, saffron - garlic aglio	50 g
Pastry, bread	50 g

SALADS

Italian salad, romaine lettuce, tomatoes, cucumber	50 g
Caesar salad, chicken, Parmesan cheese, bacon chips, croutons	50 g
Selection of fresh vegetables	50 g
Seasoning (olive oil, balsamic vinegar)	

MAIN DISHES

Tuscan veal cheeks, parsley risotto	150 g
Roasted salmon, herb gremolata, boiled potatoes with parsley	150 g
Roasted chicken supreme, mushroom sauce, gratinated potatoes	150 g
Homemade butter gnocchi, cherry tomatoes, baby spinach, black olives, cashew nuts	80 g

DESSERTS

Brownies, caramel topping	30 g
Carrot cake, lemon glaze	30 g
Tartlet with mascarpone, coconut, raspberries	30 g

€39.00 / PERSON

PREMIUM BUFFET

APPETIZER

Quiche with pumpkin, baby spinach	50 g
Beef roastbeef with beetroot, marinated onions, truffle mayonnaise	50 g
Antipasti - grilled vegetables, pesto, rucola	50 g
Pastry, bread	50 g

SALADS

Lettuce, cherry tomatoes, basil pesto, mini mozzarella	50 g
Beluga lentil salad, baked beetroot	50 g
Selection of fresh vegetables	50 g

MAIN DISHES

Pork tenderloin medallions, foie gras sauce, baked baby potatoes with rosemary	150 g
Prague ham glazed with honey, selection of pickled vegetables, mustard-honey dip	150 g
Chicken supreme orange sauce, saffron rice	150 g
Beef roast, root vegetable ragout, beans, bacon, gratinated potatoes	150 g
Red lentil dhal, grilled vegetables, tofu cheese, jasmine rice	80 g

DESSERTS

Mini cream puff mix (pistachio, chocolate, chestnut, caramel)	30 g
Apple cake	30 g
Chocolate biscuit, chocolate-mousse with oranges	30 g

€46.00 / PERSON

SLOVAK BUFFET

APPETIZER

Bryndza cheese, cracklings spread	30 g
Pickled Hermelín cheese	30 g
Selection of local cold meats (mustard, horseradish, pearl onions)	30 g
Pastry, bread	30 g

SALADS

Lettuce, radish, cucumber, tomatoes, cream dressing	50 g
Selection of fresh vegetables	50 g
Mixed lettuce, carrots, cherry tomatoes	25 g
Seasoning (olive oil, balsamic vinegar)	

MAIN COURSES

Roast duck thighs, red cabbage, bun dumplings, potato loksha pancakes	220 g
Fried chicken, pork chops, potato salad	150 g
Grilled tenderloin, spruce sauce, baby potatoes, rosemary, garlic	220 g
Homemade mohnnudeln, forest mushrooms, quark	80 g

DESSERTS

Homemade apple strudel	30 g
Poppy seed cake with cherries	30 g
Chocolate - gingerbread cake	30 g

€37.00 / PERSON

STEP BY STEP

EXTRA MENU OF MEALS. ADD TO YOUR BUFFET:

Blue cheese spread, vegetable crudité, homemade sourdough bread	130 g	€5.10
Cracklings spread, vegetable crudité, homemade sourdough bread	130 g	€5.10
Bryndza cheese spread, vegetable crudité, homemade sourdough bread	130 g	€5.10
Lentil spread, vegetable crudité, homemade sourdough bread	130 g	€5.10
Pickled Hermelín cheese, sourdough bread	160 g	€6.10
Bavarian smoked knee 1.7 kg + seasoning (mustard, horseradish, pickles, hot peppers)	1.70 kg	€45.00
Fried chicken, pork chops, potato salad	150 g	€4.90
Confit duck thighs, steamed red cabbage, potato dumplings	220 g	€9.50
Fillet mignon, demi glace, grilled vegetables, baby potatoes baked with rosemary	180 g	€10.80
Roasted lamb with rosemary and garlic, roasted baby potatoes with rosemary	150 g	€8.50
Grilled salmon glazed with soy-lemon sauce, roasted vegetables, jasmine rice	150 g	€9.90
Dhal made of black and red lentils, chickpeas, vegetables, tofu cheese, jasmine rice	150 g	€4.50

MIDNIGHT BUFFET

HORS D'OEUVRES

Smoked meat platter - selection of regional smoked meats decorated with fresh vegetables (1.2 kg) €55.00

Cheese platter - selection of Slovak cheeses garnished with grapes and walnuts (1.2 kg) €55.00

Cheese-smoked meat platter - selection of regional smoked goods and Slovak cheeses garnished with fresh vegetables €55.00

MIDNIGHT BUFFET 1

Cabbage soup 0.25 l

Mini pork and chicken cutlets, potato salad 150 g

Pogacha mix (cracklings, bryndza cheese, potatoes) 80 g

Apple strudel, quark 80 g

TOTAL: €19.00 / PERSON

MIDNIGHT BUFFET 2

Cauldron goulash 0.25 l

Honey-glazed smoked thigh ham, seasoning, bread 150 g

Pogacha mix (cracklings, bryndza cheese, potatoes) 80 g

Apple strudel, quark 80 g

TOTAL: €21.00 / PERSON

MIDNIGHT BUFFET 3

Party pig, seasoning, bread 11 kg

TOTAL: €720.00/ RECOMMENDED FOR 25 PEOPLE

EXTRA OFFER

Cabbage soup, bread (0.25 l) €7.50

Traditional bean soup, bread (0.25 l) €7.50

Cauldron goulash, bread (0.25 l) €7.50

BUFFET OUTDOOR 1

Selection of fresh vegetables and salads 40 g

Coleslaw salad 40 g

Grilled chicken skewer with bacon, onions and peppers 50 g

Grilled boneless chicken thigh 50 g

Grilled pork neck 50 g

Grilled sausage 50 g

Grilled Halloumi cheese 50 g

Baked skin-on potatoes with cream dip 100 g

Seasoning (sweet chilli sauce, horseradish, pickled cucumbers, hot peppers, BBQ sauce) 50 g

Pastry 90 g

Homemade apricot sponge cake 50 g

Fruit salad 50 g

TOTAL: €40.00 / PERSON

EXTRA Order for outdoor buffets:

Homemade mini beef burger (cheese, onion, tomato, sour cucumber) (80g) €5.00

Grilled Encián cheese (120 g) €5.00

Grilled Encián cheese Vegan (110 g) €5.20

BUFFET OUTDOOR 2

Selection of fresh vegetables and salads 40 g

Quinoa salad with lemon and tomatoes and fresh herbs 40 g

Grilled salmon 50 g

Grilled boneless chicken thigh Piri Piri 50 g

Grilled pork tenderloin 50 g

Grilled Halloumi cheese 50 g

Grilled corn 50 g

Baked skin-on potatoes with yogurt dip 100 g

Grilled vegetables 80 g

Seasoning (sweet chilli sauce, horseradish, pickled cucumbers, hot peppers, BBQ sauce) 50 g

Pastry 90 g

Banana and cocoa flatbread 50 g

Fresh fruit 50 g

TOTAL: €45.00 / PERSON

DRINKS



On the following pages, we'll introduce you to all the things that will quench your thirst. Our unlimited party package is definitely worth a look, you won't go wrong and you'll enjoy the evening to the fullest.

The drinks menu is part of the banquet and is only valid outside the bar and restaurant areas.

CONFERENCE BEVERAGE PACKAGE

DISPOSABLE

Selection of non-alcoholic flavoured bottled beverages	0.25 l
Mineral water (carbonated, slightly carbonated, non-carbonated)	0.33 l
Selection of juices (various types)	0.20 l
Nespresso capsule coffee	7 g
Lemonade	Unlimited

€11.50 / PERSON

PARTY BEVERAGE PACKAGE

TIME LIMITED TO 4 HOURS

Wine from Slovak vineyards (Sauvignon, Merlot, Cabernet Sauvignon rose)	
Krušovice 10°	
Selection of non-alcoholic bottled beverages	0.25 l
Freshly filtered coffee	

€26.00 / PERSON

Package extension:

5th hour + €7.00 / person

6th hour + €4.00 / person

From the 7th hour onwards each additional hour

+ €3.50 / person

Beverage consumption is unlimited throughout the duration of the package.

Possibility to order a PARTY package:

Muscat Yellow, Devin	€1.00
Tapped beverages (Kofola, Radler)	€1.00
Capsule coffee	€1.50
Tapped prosecco	€1.50

ALCOHOLIC BEVERAGES

Absolut blue 50%	0.04 l	€4.30
Bacardi Carta Blanca 37.5%	0.04 l	€4.30
Captain Morgan 40%	0.04 l	€4.30
Gordon's Dry Gin 37.5%	0.04 l	€4.30
Jameson 40%	0.04 l	€4.90
Hennessy V.S. 40%	0.04 l	€8.90
Jose Cuervo Silver 38%	0.04 l	€4.90
Becherovka 38%	0.04 l	€4.30
Jägermeister 35%	0.04 l	€4.30
Plum brandy 40%	0.04 l	€6.00
Apricot brandy 40%	0.04 l	€6.00
Pear brandy 40%	0.04 l	€6.00
Spišská borovička 40%	0.04 l	€3.30

BEER / NON-ALCOHOLIC

Zlatý bažant '73	20 l	€140.00
Krušovice 10°	50 l	€330.00
Zlatý bažant lemon radler 0.00%	30 l	€210.00
Kofola	50 l	€270.00
Heineken	20 l	€160.00
Prosecco Frizzante	24 l	€340.00

WINE

Sauvignon Blanc (dry)	0.75 l	€21.00
Merlot (dry)	0.75 l	€21.00
Cabernet Sauvignon Rosé (dry)	0.75 l	€21.00
Devin (semi-sweet)	0.75 l	€22.00
Muscat Yellow (semi-dry)	0.75 l	€22.00

EXTRA OFFER

Prosecco Montelvini	€4.20
Cava Organic Brut	€4.90

TASTING



Are you looking for activities to make your evenings with us more enjoyable? Tastings will definitely help you to do that. We offer a wide range of tastings, which can be combined with a cooking school in the case of a larger group.

TASTING - RUM DE LUXE

	①	②
Zacapa XO Centenario 40%	0.4 l	0.7 l
A.H. Rise Family 42%	0.4 l	0.7 l
A.H. Rise Non Plus Ultra	0.4 l	0.7 l
Millonario XO Reserve 40%	0.4 l	0.7 l
Ryoma Rum 7 YO Old Oak Cask 40%	0.4 l	0.7 l
Bumbu XO 40%	0.4 l	0.7 l
Plantation Barbados XO 20YO 40%	0.4 l	0.7 l

- ① **€95 / PERSON** / MIN. 5 PERSONS – MAX. 8 PERSONS
 ② **€1100 / PERSON** / MIN. 9 PERSONS – MAX. 15 PERSONS

TASTING - RUM

	①	②
Don Papa Masskara 40%	0.4 l	0.7 l
Pusser's Brit. Navy 40%	0.4 l	0.7 l
Kraken Bl.Spiced 40%	0.4 l	0.7 l
Rum d Maderas 5+5 40%	0.4 l	0.7 l
Bumbu 40%	0.4 l	0.7 l
Plantation Original Dark 40%	0.4 l	0.7 l
La Hechicera Rum 40%	0.4 l	0.7 l

- €50 / PERSON** / MIN. 5 PERSONS – MAX. 8 PERSONS
€650 / PERSON / MIN. 9 PERSONS – MAX. 15 PERSONS

- ① Price for sommelier services €150.00 incl. VAT + items selected by the client.
 ② Price for sommelier services €360.00 incl. VAT + items selected by the client.

WINE TASTING

TUSCAN EVENING

Selection of 8 types of Tuscan wines - according to seasonality, white / red.
 Recollection of memories and the unique tastes of wine from holidays in Tuscany.

TOTAL PRICE: €650.00 / 15 PEOPLE

WINE TASTING

ON WAVES OF ROSÉ

Selection of 8 types of Rosé wines - rosé still wine, Prosecco and Champagne.
 Pink is as trendy as always, both in the world of fashion and in the world of wine. Tasting of multiple variants of rosé wine.

TOTAL PRICE: €650.00 / 15 PEOPLE

TASTING - WHISKY DE LUXE

	①	②
Cragganmore 2009 De 40%	0.4 l	0.7 l
Ardbeg An Oa 46.6% 0.7l Kr.	0.4 l	0.7 l
Balvenie Double Wood 12 YO 40%	0.4 l	0.7 l
Talisker 11 Sp.Rel. 55.1%	0.4 l	0.7 l
Nikka Yoichi Single Malt 43%	0.4 l	0.7 l
Isle Jura Prophec 46%	0.4 l	0.7 l
Macallan Quest High 40%	0.4 l	0.7 l

- ① **€110 / PERSON** / MIN. 5 PERSONS – MAX. 8 PERSONS
 ② **€1200 / PERSON** / MIN. 9 PERSONS – MAX. 15 PERSONS

TASTING - WHISKY

	①	②
Highland Park 12 YO	0.4 l	0.7 l
W. Talisker Clas. 10 YO 45.8%	0.4 l	0.7 l
Laphroaig 40%	0.4 l	0.7 l
J. Walk. Black Doub 40%	0.4 l	0.7 l
Bour. Bulleit Rye 45%	0.4 l	0.7 l
Bour. Wild Turkey 40,5%	0.4 l	0.7 l
Ledaig 10 YO	0.4 l	0.7 l

- €55 / PERSON** / MIN. 5 PERSONS – MAX. 8 PERSONS
€750 / PERSON / MIN. 9 PERSONS – MAX. 15 PERSONS

- ① Price for sommelier services €150.00 incl. VAT + items selected by the client.
 ② Price for sommelier services €360.00 incl. VAT + items selected by the client.

WINE TASTING

SLOVAKIA VS AUSTRIA

Selection of 4 types of Slovak + 4 types of Austrian wine.
 Comparison of the same varieties, pointing out the differences and the influence of soil and Terroir on the resulting wine.

TOTAL PRICE: €650.00 / 15 PEOPLE

The supplier reserves the right to change the year.
 The minimum number is 7 people. The maximum number is 30 people.
 The price for sommelier services is €280 incl. VAT.

EVENT ORGANISATION

OLYM-PICK

- For groups of more than 300 people, a fee of €13.50 / hour will be charged for every 30 extra people (min. 4 hours).
- When using the restaurant outside of opening hours, a charge of €100.00 per hour and €13.50 for each necessary staff member will be charged.

APANI

- For groups of more than 40 people, a fee of €13.50 / hour will be charged for every 30 extra people (min. 8 hours).
- When using the restaurant outside of opening hours, a charge of €100.00 per hour and €13.50 for each necessary staff member will be charged.

CATERING OUTSIDE RESTAURANT PREMISES

- For buffets served outside the restaurant premises, staffing will be charged at €13.50 / hour for every 30 people for the duration of the event (2 hours before the start for preparation, and 1 hour after the end for cleaning up of the area will be added to the duration of the event)

Rental of a water dispenser for 1 day / 1 pc.

€10.00 / pc

Water gallon including glasses (18.9 l)

€35.00

Chair cover

€5.50 / pc

Staff (On Sundays and public holidays, the staff surcharge is 100%)

€13.50 / person / hour

CONTACT OUR SALES DEPARTMENT:

✉ sales@x-bionicsphere.com
🌐 www.x-bionicsphere.com

