



**CATERING
OFFER**

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

APANI®



APANI® Restaurant offers dishes from various parts of Asia in the form of colorful buffets or served dinners. At the same time, you can enjoy traditional Japanese sushi prepared by our sushi masters using fresh ingredients. The restaurant also offers the possibility of organizing a sushi workshop.

The buffet is served at APANI® Restaurant or in the congress facilities for a maximum duration of 3 hours.

APANI® BUFET PREMIUM

STARTERS

Beef tartare, fresh horseradish, dried egg yolk (50 g) ④
Chicken bao, fried chicken, wasabi mayonnaise, cabbage, coriander (70 g)
Edamame beans, sea salt, yuzu (50 g) ④

STARTERS

Cucumber maki (3 pcs) ④
Salmon maki (3 pcs) ④
Apani roll – shrimp (5 pcs) ④

MAIN COURSES

Roast beef sirloin, soy-caramel sauce, shiitake mushrooms (80 g) ④ ⑤
Chicken schnitzel, kimchi mayonnaise, roasted padrón peppers (80 g)
Salmon, miso paste, fried shallots, chives (80 g) ④
Chicken roulade, Asian-style meatball, butter sauce (80 g) ④
Pad Thai, tofu, vegetables, egg (80 g) ④

SIDE DISHES

Jasmine rice with egg (80 g) ④ ⑤
Steamed bao buns (80 g)
Roasted potatoes / Korean chili (80 g) ④ ⑤ ⑥
Kimchi coleslaw (80 g) ④ ⑤

DESSERTS

Mango pudding, milk caramel, masago (70 g) ④
Japanese cheesecake (70 g) ④

TOTAL: €44.00 / PERSON

APANI® BUFET CLASSIC

Ⓐ

STARTERS

Vegetable gyoza, teriyaki sauce, fried onion, coriander (50 g) ④ ⑤
Vitello tonnato, tuna dressing, sage, tenkasu, wasabi furikake (50 g) ④ ⑤
Wasabi shrimp, mayonnaise, mint, sesame (50 g) ④

STARTERS

Maki uhorka (3 ks) ④
Maki losos (3 ks) ④
Apani roll – kreveta (5 ks) ④

MAIN COURSES

Roasted duck leg, rich sauce, caramelized vegetables (80 g) ④ ⑤
Veal schnitzel, lemon (80 g)
Kimchi “Szeged-style” stew, pork belly, kimchi, coriander, Korean chili (80 g) ④
Mini cheeseburger (80 g)
Lasagne, tomato, zucchini, Parmesan (80 g)

SIDE DISHES

Jasmine rice (80 g) ④ ⑤
Sautéed potato dumplings (80 g)
Steamed bao buns (80 g)
Roasted potatoes / Korean chili (80 g) ④ ⑤
Kimchi salad ④ ⑤

DESSERTS

Apple gratin, mascarpone cream (70 g)
Pistachio tartlets (50 g)
Coconut pudding, passion fruit (50 g) ④ ⑤

TOTAL: €41.00 / PERSON

SUSHI COOKING CLASS



Do you love to laugh, have fun, and enjoy a stylish dining experience at the same time?
A team-building activity during which we will learn the process of preparing the Japanese dish sushi.

SUSHI ROLLS

An interactive sushi workshop where we will explain how the dish is properly consumed and which ingredients are most commonly used in its preparation. Our head chef and sushi master will thoroughly prepare you to make your own sushi — and then enjoy it.

50,00 € / PERSON

Maximum number of participants: 12.

OLYM-PICK

Self-service ALL YOU CAN EAT restaurant Olym-Pick, where you can choose according to your own taste. It is very important to us that our dishes are not only healthy, but also delicious. Our guests can enjoy flavorful and nutritionally balanced meals without the slightest guilt.

ALL YOU CAN EAT

Lunch 23,00 € / PERSON
Dinner 23,00 € / PERSON

LEGENDS' BAR

The perfect place to enjoy a drink with friends and relax after work. You can play billiards or bowling and let new ideas flow during the game. Legends' Bar offers a private space where you can celebrate undisturbed until the late night hours.

Rental of the private back section of Legends' Bar:

0 – 6 hours 450,00 €
6 + hours 850,00 €

The price includes the use of billiards and bowling.

Individual Rental:

Bowling 18,00 € / LANE / HOUR
Billiard 8,00 € / TABLE / HOUR

X-BAR

An elegant and welcoming bar located in the center of the x-bionic® sphere, attracting you with the aroma of fine coffee and the taste of homemade cakes. We also recommend trying the delicious and fresh snacks.

GOLDEN GARDEN



The exclusive Golden Garden restaurant, with a capacity of 36 guests, is a unique venue by design, offering fantastic culinary experiences and satisfying even the most demanding clients.

The space also provides an exceptional opportunity for clients who wish to rent it for special tasting presentations combined with fine Slovak wine tastings, experiential gastronomy, themed cooking classes as an unconventional form of teambuilding, as well as for professional audiences.

COFFEE BREAKS



COFFEE BREAK 1

MORNING – TOTAL: 14,00 €

Buckwheat mini baguette, chive mousse, roasted pepper	30 g
Mini sandwich: roast beef sirloin, pastrami mayonnaise, fermented vegetables	50 g
Mini donuts with apricot filling	50 g
Fresh seasonal fruit	40 g

AFTERNOON – TOTAL: 14,00 €

Mix of mini savory croissants	35 g
Tapas with Ibérico pâté, roasted pepper	30 g
Ginger cookies	40 g
Blueberry bread with chia seeds, lemon glaze 🌱 🌱 🌱	35 g

COFFEE BREAK 2

MORNING – TOTAL: 14,00 €

Wrap: hummus, beetroot, vegetables 🌱	50 g
Tartlet: beef salad, pumpkin, cucumber	40 g
Homemade strawberry cake	40 g
Fresh seasonal fruit	100 g

AFTERNOON – TOTAL: 14,00 €

Tapas: duck, onion jam, sweet potato 🌱	40 g
Tabbouleh salad, pomegranate, mint 🌱	40 g
Mini nougat balls, toasted crumbs	35 g
Fresh seasonal fruit	100 g

COFFEE BREAK 3

MORNING – TOTAL: 14,00 €

Multigrain mini roll: chicken cottage, parsley, sun-dried tomato	50 g
Tapas: curry hummus, vegetable brunoise, black sesame 🌱	40 g
Gingerbread, star anise, plum	40 g
Coconut ball	35 g

AFTERNOON – TOTAL: 14,00 €

Quiche: lardo, rosemary, sun-dried tomato	40 g
Vegetable strudel 🌱	40 g
Carrot cake with lime	35 g
Fresh seasonal fruit	100 g

COFFEE BREAK 4

MORNING – TOTAL: 14,00 €

Polpetta, tomato salsa with mango, cheese	50 g
Tapas with olive tapenade, feta cheese	30 g
Mini croissant	40 g
Lemon cake	35 g

AFTERNOON – TOTAL: 14,00 €

Wrap: ham, cheese, horseradish spread with pickles	40 g
Tapas: onion chutney, Camembert 🌱	30 g
Cupcake with coconut and raspberry cream	35 g
Fresh seasonal fruit	100 g

COFFEE BREAK 5

MORNING – TOTAL: 14,00 €

Buckwheat mini baguette Caprese 🌱	50 g
Pork rillettes, tartlet, chives, pickled pearl onion	30 g
Brownies	40 g
Apple muffin, salted caramel	30 g

AFTERNOON – TOTAL: 14,00 €

Tramezzini: tuna spread, lettuce, pickled red onion	50 g
Spring roll, sweet chili sauce 🌱	30 g
Mix of mini Moravian pastries	35 g
Fresh seasonal fruit	100 g

OUTDOOR BREAK

AVAILABLE FOR OUTDOOR AREAS ONLY

Kaiser roll with salami	100g
Muffin – chocolate/vanilla	102g
Fresh fruit – banana, apple	150g
Horalka wafer bar	50 g
Selection of bottled non-alcoholic beverages	0,5 l

15,00 € / PERSON

VEGÁNSKA OFFER [Ⓐ]

Rice bread, vegan brie, grapes, fig jam	40 g	3,20 €
Rice bread, hummus, vegan cheese, cherry tomatoes	40 g	3,20 €
Rice bread, pumpkin spread, grilled vegetables	40 g	3,20 €
Tabbouleh salad, pomegranate, mint	40 g	3,20 €
Fresh seasonal fruit	100 g	1,70 €
Chia pudding, mango purée	50 g	2,60 €
Almond panna cotta, raspberry topping	50 g	2,60 €
Canapé with pumpkin spread and grilled vegetables	30 g	3,20 €

EXTRA OFFER [Ⓐ]

Canapé: brie, grapes, fig jam [Ⓥ]	30 g	3,20 €
Rustic baguette: hummus, feta cheese, cherry tomatoes [Ⓥ]	30 g	3,20 €
Canapé: pumpkin spread, grilled vegetables [Ⓥ]	30 g	3,20 €
Canapé: chorizo, sun-dried tomato, olive	50 g	3,20 €
Spinach pancake with smoked salmon dill-orange spread, sakura	50 g	4,20 €
Canapé with shrimp, melon, mango salsa	50 g	4,20 €
Canapé with roast beef, caper filling, chives	50 g	4,20 €
Mix of fresh seasonal fruit	100 g	1,70 €
Mini popcorn	1,7 l	3,00 €
Nachos	190 g	6,00 €
Filtered coffee	8 l	50,00 €
Nespresso coffee capsule	7 g	2,30 €
Coffee beans	7 g	2,30 €
Selection of TEEKANNE teas		1,90 €
Cake	1000 g	38,00 €

Must be ordered at least 48 hours in advance.

APANI ROLLY & SUSHI [Ⓐ]

Apani roll Salmon: [Ⓛ]	10 pcs 300 g	12,90 €
Salmon, avocado, cucumber, oshinko, tempura enoki, tamago		
Apani roll Kimchi: [Ⓛ] [Ⓥ]	10 pcs 300 g	10,90 €
Kimchi, avocado, cucumber, oshinko, tempura enoki, tamago		
Uramaki Guacamole: [Ⓛ] [Ⓥ]	8 pcs 200 g	10,90 €
Tempura enoki, cucumber, asparagus, wasabi furikake, Korean chili		
Uramaki Tuna Tartare: [Ⓛ]	8 pcs 200 g	10,90 €
Tuna tartare, tempura shrimp, avocado		
Fried shrimp in panko	150 g	7,50 €

SELECTION OF SAVORY PASTRIES [Ⓐ]

Baguette with a selection of three cheeses [Ⓥ]	280 g	4,50 €
Dark country-style focaccia with bacon	250 g	4,50 €
Brioche bun with ham and cheese [Ⓛ]	180 g	4,90 €
Focaccia with prosciutto	200 g	5,50 €
Bagel with mozzarella, pesto, and tomatoes [Ⓥ]	180 g	4,20 €

SELECTION OF SAVORY AND SWEET PASTRIES [Ⓐ]

Mix of mini savory croissants	3 pcs 100 g	3,50 €
Mini pagáče (cheese or crackling)	3 pcs 75 g	1,90 €
Double Chocolate Muffin	100 g	3,30 €
Vanilla Muffin	100 g	3,30 €
Brownies	100 g	3,50 €
Croissant with nougat filling	100 g	3,30 €

Gluten-free pastries are also available.
We recommend combining the baguette
and savory pastry assortment with a one-time beverage package.

[Ⓐ] Conditional order: full Coffee Break required according to the number of participants.
Minimum order: 10 pieces per item.

Lacto FREE [Ⓛ] Gluten FREE [Ⓛ] VEGAN [Ⓥ] Vegetarian [Ⓥ]

BUFETY

Choose from a wide range of buffets designed so that everyone can find something to enjoy. The buffets are served in the congress facilities for a maximum of 3 hours. The minimum number of guests required for buffet service is 25.

BUFET BASIC

STARTERS

Selection of cheeses, apricot-ginger chutney, crackers	30 g
Homemade pâté, bacon, pearl onions	25 g
Tabbouleh, beetroot falafel, hummus ☉	50 g
Pastries and bread	50 g

SALADS

Leaf salad, parsley pesto, tomatoes, feta	50 g
Cabbage salad with carrot, red onion, and pepper	50 g
Selection of fresh vegetables	50 g
Condiments: olive oil, balsamic vinegar	40 g

MAIN COURSES

Fried chicken and pork schnitzels, potato salad	150 g
Pork tenderloin, caper sauce, ☉ wholegrain mustard, gratinated potatoes	150 g
Chicken supreme, paprika sauce, ☉ vegetable brunoise, jasmine rice, roasted pepper	150 g
Strozzapreti with pomegranate, walnuts, cherry tomatoes, honey, butter, and halloumi cheese	80 g

DESSERTS

Yogurt cup with roasted almonds, mint, and honey	30 g
Sacher cube, whipped cream	30 g
Gluten-free sponge cake with fruit	30 g

37,50 € / PERSON

BUFET STANDARD

STARTERS

Tomato tartare, Parmesan chip, basil, baguette crisp	30 g
Vegetable spring roll, sweet chili mayonnaise, mildly spicy peanut dip	50 g
Beef roast beef, remoulade, capers, pickles	50 g
Selection of pastries and bread	50 g

SALADS

Mixed leaf salad, cherry tomatoes, arugula, julienned peppers	50 g
Caesar salad, chicken, Parmesan, bacon chip, croutons	50 g
Selection of fresh vegetables	50 g
Condiments: olive oil, balsamic vinegar	40 g

MAIN COURSES

Beef rib, portobello mushroom, ☉ ☉ roasted baby potatoes with rosemary and garlic	150 g
Roasted salmon, beurre blanc sauce, ☉ caviar, chives, grilled vegetables	150 g
Roasted chicken supreme, hoisin sauce, ☉ orange rice	150 g
Vegetable schnitzel with peas, potato-celery purée	80 g

DESSERTS

Brownies with caramel topping	30 g
Coconut chia pudding, mango, pineapple ☉ ☉	30 g
Tartlet with red chocolate	30 g

39,00 € / PERSON

BUFET PRÉMIUM

STARTERS

Quiche Lorraine with smoked duck and Brussels sprouts	50 g
Beef tartlet, smoked horseradish mayonnaise, capers	50 g
Antipasti – grilled vegetables with pesto and arugula ☉	50 g
Pastries and bread	50 g

SALADS

Caprese salad (mozzarella, tomatoes, pesto), leaf salad with arugula	50 g
Couscous salad with vegetables, curry dressing ☉	50 g
Selection of fresh vegetables	50 g
Seasoned oils, vinegars, and balsamic	40 g

MAIN COURSES

Beef tenderloin saltimbocca, sage jus, prosciutto, ☉ risotto bianco, grilled cherry tomatoes	150 g
Sous-vide duck breast, orange glaze, sautéed potato dumplings with red cabbage pieces	150 g
Chicken supreme, parsley purée, zucchini, wine jus, baby potatoes with thyme ☉	150 g
Shrimp ravioli, tomato, fennel, bisque sauce	150 g
Lentils with beetroot, vegetables, and herbs, ☉ with the option of aged cheese	80 g

DESSERTS

Choux pastry with coffee cream	30 g
Upside-down apple cake	30 g
Chocolate sponge with chocolate mousse and cinnamon	30 g
Macarons – decoration ☉	30 g

46,00 € / PERSON

BUFET SLOVAK

Ⓐ

STARTERS

Bryndza and crackling spread	30 g
Marinated Hermelín cheese	30 g
Selection of local smoked meats with condiments (mustard, horseradish, pearl onions)	30 g
Pastries and bread	30 g

SALADS

Leaf salad with radish, cucumber, and tomatoes, cream dressing	50 g
Selection of fresh vegetables	50 g
Mixed leaf salad with carrot and cherry tomatoes	50 g
Condiments: olive oil, balsamic vinegar	40 g

MAIN COURSES

Roast chicken, bread stuffing with liver, steamed rice	150 g
Fried chicken and pork schnitzels, potato salad	220 g
Grilled pork tenderloin, green pepper ⑩ sauce, rosemary and garlic baby potatoes	220 g
Homemade potato dumplings with wild mushrooms and curd cheese	80 g

DESSERTS

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

38,00 € / PERSON

OUTDOOR STEP BY STEP

Ⓐ

AVAILABLE FOR OUTDOOR AREAS ONLY

STARTERS

Selection of fresh vegetables and salads	40 g	1,40 €
Quinoa salad with lemon, tomatoes, and fresh herbs	40 g	1,40 €
Coleslaw salad ⑩ ⑪	40 g	1,40 €

CONDIMENTS:

Olive oil, balsamic vinegar, sweet chili sauce, horseradish, pickles, chili peppers, BBQ sauce	50 g	1,40 €
Pastries and bread	50 g	1,40 €

MAIN COURSES

Grilled chicken skewer with bacon, onion, and pepper ⑩ ⑪	100 g	5,80 €
Grilled boneless chicken thigh, yogurt dip ⑩	100 g	5,80 €
Boneless Tex-Mex (tortilla), vegetables, chickpeas ⑩	100 g	5,80 €
Grilled pork neck, honey-mustard dip ⑩ ⑪	100 g	5,80 €
Grilled pork tenderloin, ⑩ green pepper demi-glace	100 g	7,80 €
Grilled sausage, mustard, horseradish	100 g	3,50 €
Grilled salmon, asparagus, cherry tomatoes, herbs ⑩ ⑪	100 g	7,90 €
Grilled halloumi cheese, pomegranate ⑤ ⑩	100 g	4,80 €
Cheese chili nuggets	100 g	4,80 €
Roasted baby potatoes in skin, sour cream dip ⑩	100 g	2,80 €
Grilled vegetables ⑤	100 g	2,80 €
Grilled corn ⑤	100 g	2,50 €

DESSERTS

Banana cocoa loaf cake	50 g	2,50 €
Fresh fruit	100 g	2,50 €
Homemade curd and apple cake with chia seeds	50 g	2,50 €
Fruit salad	50 g	2,50 €

Lacto FREE ⑩ Gluten FREE ⑪
VEGAN ⑤ Vegetarian ⑤

EXTRA PONUKA

Blue cheese spread, vegetable crudités, homemade sourdough bread	130 g	4,60 €
Crackling spread, vegetable crudités, homemade sourdough bread	130 g	4,60 €
Bryndza spread, vegetable crudités, homemade sourdough bread	130 g	4,60 €
Lentil spread, vegetable crudités, ☺ homemade sourdough bread	130 g	4,60 €
Marinated Hermelín cheese, sourdough bread	160 g	5,50 €
Bavarian smoked pork knuckle (1,7 kg) + condiments (mustard, horseradish, pickled vegetable relish, pickles, chili peppers)	1,7 kg	45,00 €
Fried chicken and pork schnitzels, potato salad	150 g	4,90 €
Slow-roasted venison leg, honey-glazed onion, plum & star anise sauce, bread dumpling	150 g	8,90 €
Confit duck leg, braised red cabbage, potato dumpling	220 g	7,90 €
Filet mignon, demi-glace, grilled vegetables, rosemary-roasted baby potatoes 🍴 🍴	180 g	9,70 €
Roast lamb with rosemary and garlic, rosemary-roasted baby potatoes 🍴	150 g	7,90 €
Grilled salmon, parsley gremolata, grilled vegetables, jasmine rice 🍴 🍴	150 g	8,90 €
Black and red lentil dhal, chickpeas, vegetables, tofu, jasmine rice 🍴 🍴	150 g	4,00 €

EXTRA OFFER ASIA

Salmon, miso paste, celery, roasted garlic, teriyaki 🍴	150 g	5,90 €
Salmon roasted after 24-hour marination in miso paste, served with celery purée, roasted garlic mayonnaise, butter teriyaki sauce, pickled daikon, chives, and crispy shallots.		
Pork belly, potatoes, meat jus, baby corn 🍴	150 g	4,90 €
Pork belly roasted for 12 hours, served with creamy mashed potatoes, rich pork jus, and sautéed baby corn.		
Thai curry, gyoza, broccoli, cashews, shiso leaf ☺	150 g	4,90 €
Aromatic Thai curry in a creamy coconut sauce with steamed vegetable gyoza, grilled baby broccoli and baby corn, roasted cashews, and fresh shiso leaves.		
Chessio cheese, potatoes, kimchi, curry mayonnaise	150 g	4,90 €
Fried cow's milk cheese served with creamy mashed potatoes, kimchi coleslaw, curry mayonnaise, and herb salad.		

Ⓐ Minimum order quantity: 10 pieces per item.

Lacto FREE 🍴 Gluten FREE 🍴 VEGAN 🍴 Vegetarian 🍴

MIDNIGHT BUFFET

COLD PLATTERS

Cold cuts platter – selection of regional smoked meats garnished with fresh vegetables, fresh bread (1,2 kg) 55,00 €

Cheese platter – selection of Slovak cheeses garnished with grapes and nuts (1,2 kg) 55,00 €

Cheese & cold cuts platter – selection of regional smoked meats and Slovak cheeses garnished with fresh vegetables 55,00 €

MIDNIGHT BUFFET 1

Sauerkraut soup, fresh bread 0,25 l

Mini pork and chicken schnitzels, potato salad 150 g

Pagáče mix (crackling, bryndza, potato) 80 g

Strudel – apple, curd cheese 80 g

TOTAL: 19,00 € / PERSON

MIDNIGHT BUFFET 2

Kettle goulash, fresh bread 0,25 l

Honey-glazed smoked ham, condiments, bread 150 g

Pagáče mix (crackling, bryndza, potato) 80 g

Strudel – apple, curd cheese 80 g

TOTAL: 21,00 € / PERSON

MIDNIGHT BUFFET 3

Party pig, condiments, bread 11 kg

TOTAL: 720,00 € / RECOMMENDED FOR 25 PEOPLE

EXTRA OFFER

Sauerkraut soup, bread (0,25 l) 7,50 €

Traditional bean soup, bread (0,25 l) 7,50 €

Kettle goulash, bread (0,25 l) 7,50 €

DRINKS

A warm, orange-toned photograph of hands holding appetizers and a cup of coffee at a social gathering. The image is overlaid with a semi-transparent orange filter. In the foreground, a hand holds a small, round, golden-brown appetizer topped with a slice of cheese and a sprig of rosemary. Another hand holds a similar appetizer. In the background, a white cup of coffee is visible, and a plate of more appetizers is being held. The overall atmosphere is cozy and social.

On the following pages, we will present everything that will quench your thirst. Our unlimited party package is definitely worth your attention — a safe choice to fully enjoy your evening.

This beverage menu is part of the banquet offer and is valid only outside the bar and restaurant premises.

BEVERAGE PACKAGE CONFERENCE

ONE-TIME

Mix of bottled soft drinks (sweetened beverages)	1 pc / person
Lemon lemonade / water in dispenser	1 pc / person
Selection of juices (various flavors)	1 pc / person
Mineral water (sparkling, lightly sparkling, still)	1 pc / person
Capsule coffee	1 pc / person

11,50 € / OSOBA

PARTY BEVERAGE PACKAGE

BANQUET

Mix of bottled soft drinks (water, sweetened beverages, juices)	unlimited
Lemon lemonade / water in dispenser	unlimited
Draft beer – Krušovice 10°	unlimited
Víno Sauvignon Blanc, Cabernet Sauvignon Rosé, Merlot (Via Magna)	unlimited
Filtered coffee	unlimited

26,50 € / PERSON / 4 HOURS

Package extension:

5 th hour	+ 7,00 € / person
6 th hour	+ 4,50 € / person
From the 7 th hour, each additional hour	+ 3,50 € / person

Beverage consumption is unlimited during the package duration.

Surcharge options:

Draft Prosecco	1,50 €
Wine – Yellow Muscat / Devín (Via Magna)	1,00 €
Capsule coffee	1,50 €
Draft beverages – Kofola / Radler	1,00 €

PARTY BEVERAGE PACKAGE

LEGENDS / APANI

Mix of bottled soft drinks (water, sweetened beverages, juices)	unlimited
Lemon lemonade / water in dispenser	unlimited
Beer According to the current offer of the venue (Zlatý Bažant 73 / Krušovice)	unlimited
Wine – Müller Tri ruže (Velkeer), Thurgau (Repa), Primitivo di Salento (IT)	unlimited
Capsule coffee	unlimited
Draft beverages Kofola / Radler	unlimited

31,00 € / PERSON / 4 HOURS

Package extension:

5 th hour	+ 7,00 € / per.
6 th hour	+ 4,50 € / per.
From the 7 th hour, each additional hour	+ 3,50 € / per.

Beverage consumption is unlimited during the package duration.

BEER / SOFT DRINKS | KEGS

Zlatý bažant '73	20 l	140,00 €
Krušovice 10°	50 l	330,00 €
Zlatý bažant radler citrón 0,00%	30 l	210,00 €
Kofola	50 l	270,00 €
Heineken	20 l	160,00 €
Prosecco Frizante	24 l	340,00 €

WINE

Sauvignon Blanc (dry)	0,75 l	22,00 €
Merlot (dry)	0,75 l	22,00 €
Cabernet Sauvignon Rose (dry)	0,75 l	22,00 €
Devín (semi-sweet)	0,75 l	23,00 €
Muškat žltý (semi-sweet)	0,75 l	23,00 €

EXTRA OFFER

Prosecco Montelvini	1 dcl	4,20 €
Cava Brut Nature Ecologic BIO	1 dcl	4,90 €

TASTING



Are you looking for activities to make your evenings more enjoyable during your stay with us? Our tastings will certainly help with that. We offer a wide range of tasting experiences, which can also be combined with a cooking class in the case of larger groups.

TASTING - RUM DE LUXE

	①	②
Zacapa XO Centenario 40%	0,4l	0,7l
A.H. Rise Family 42%	0,4l	0,7l
A.H. Riise Non Plus Ultra	0,4l	0,7l
Millionario XO Eeserve 40%	0,4l	0,7l
Ryoma Rum 7 YO Old Oak Cask 40%	0,4l	0,7l
Bumbu XO 40%	0,4l	0,7l
Plantation Barbados XO 20YO 40%	0,4l	0,7l

- ① **95 € / PERSON / MIN. 5 PEOPLE – MAX 8 PEOPLE**
 ② **110 € / PERSON / MIN 9 PEOPLE – MAX 15 PEOPLE**

TASTING - RUM

	①	②
Don Papa Masskara 40%	0,4l	0,7l
Pusser's Brit. Navy 40%	0,4l	0,7l
Kraken Bl.Spiced 40%	0,4l	0,7l
Rum d Maderas 5+5 40%	0,4l	0,7l
Bumbu 40%	0,4l	0,7l
Plantation Original Dark 40%	0,4l	0,7l
La Hechicera Rum 40%	0,4l	0,7l

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

- ① Sommelier service fee €150.00 incl. VAT + selected items chosen by the client.
 ② Sommelier service fee €360.00 incl. VAT + selected items chosen by the client.

WINE TASTING

TUSCAN EVENING

Selection of 8 types of Tuscan wines white/red depending on seasonality.
 Relive the memories and unique flavors of wine from your holiday in Tuscany.

TOTAL PRICE: 650,00 € / 15PAX

WINE TASTING

ON THE PINK WAVE

Selection of 8 types of Rosé wines still rosé, Prosecco, and Champagne.
 Pink remains trendy, both in the world of fashion and in the world of wine.
 A tasting of various Rosé styles.

TOTAL PRICE: 650,00 € / 15PAX

TASTING - WHISKY DE LUXE

	①	②
Cragganmore 2009 De 40%	0,4l	0,7l
Ardbeg An Oa 46,6% 0,7l Kr.	0,4l	0,7l
Balvenie Double Wood 12 YO 40%	0,4l	0,7l
Talisker 11 Sp.Rel. 55,1%	0,4l	0,7l
Nikka Yoichi Single Malt 43%	0,4l	0,7l
Isle Jura Prophec 46%	0,4l	0,7l
Macallan Quest High 40%	0,4l	0,7l

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

TASTING - WHISKY

	①	②
Highland Park 12 YO	0,4l	0,7l
W. Talisker Clas. 10 YO 45,8%	0,4l	0,7l
Laphroaig 40%	0,4l	0,7l
J. Walk. Black Doub 40%	0,4l	0,7l
Bour. Bulleit Rye 45%	0,4l	0,7l
Bour. Wild Turkey 40,5%	0,4l	0,7l
Ledaig 10 YO	0,4l	0,7l

- 55 € / PERSON / MIN 9 PEOPLE – MAX 15 PEOPLE**
750 € / PERSON / MIN 9 PEOPLE – MAX 15 PEOPLE

- ① Sommelier service fee €150.00 incl. VAT + selected items chosen by the client.
 ② Sommelier service fee €360.00 incl. VAT + selected items chosen by the client.

WINE TASTING

SLOVAKIA VS AUSTRIA

Selection of 4 Slovak wines + 4 Austrian wines.
 Comparison of the same grape varieties, highlighting the differences and the influence of soil and terroir on the final wine.

TOTAL PRICE: 650,00 € / 15 PAX

The supplier reserves the right to change the vintage.
 Minimum number of participants: 7 people. Maximum number of participants: 30 people. Sommelier service fee: €280 incl. VAT.

EVENT ORGANIZATIONAL ARRANGEMENTS

OLYM-PICK

- For groups over 300 people, a fee of €14.00 / staff / hour will be charged
- When using the restaurant outside opening hours, a fee of €100.00 / hour plus €14.00 / staff / hour will be charged

APANI

- For groups over 40 people, a fee of €14.00 / staff / hour will be charged
- When using the restaurant outside opening hours, a fee of €100.00 / hour plus €14.00 for each required service staff member will be charged

CATERING OUTSIDE RESTAURANT PREMISES

- For buffets served outside restaurant premises, staffing will be charged at €14.00 / staff / hour for every 30 guests during the event duration (2 hours before the event for preparation and 1 hour after the event for clean-up will be added to the total event time)

Water dispenser rental for 1 day / 1 unit

10,00 € / pcs

Water gallon including cups (18.9 l) (outdoor only)

35,00 €

Chair cover

5,50 € / pcs

Staff (On Sundays and public holidays, a 100% surcharge applies to staffing)

14,00 € / person / hour



CONTACT OUR SALES DEPARTMENT:

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