
AROMI

RISTORANTE & BISTRÒ

SKUPINOVÁ NABÍDKA





COFFEE BREAK

Fresh croissants

Home made fruit cake

Fresh fruit salad

Mixed green salad

Home made chicken liver paté, cocoa beans and cherries

5 minutes egg with herb butter and bread croutons

Selection of coffee and tea

Mineral, still water and homemade lemonades

Extras — 50 Kč per piece

Selection of Italian ham and cheese

Sandwich with prosciutto and rocket

Salty croissant with salmon and mascarpone

Tramezzini sandwich with tuna

495 Kč per person VAT included

COLD BUFFET

Selection of Italian cheese and ham, olives, pickled vegetables

Duck salad with cucumber, spring onion, papaya, peanuts

Mozzarella, grapefruit, coriander seeds and chervil oil

Marinated mackerel, bell peppers, fennel and squid crumble

Smoked aubergine salad, pomegranate, pecorino and basil

Deep fried artichokes, balsamico reduction

Mixed salad, red chard, spinach and chicory

Extras — 50 Kč per piece

Calamari salad, tomatoes, lime and seaweeds

Octopus salad

Tuna and tabbouleh

Beef tartar, egg yolk emulsion, salsify chips

3 choices 780 Kč

4 choices 880 Kč

5 choices 980 Kč

per person VAT included



HOT BUFFET

Ox-tail consommé, maltagliati, root vegetables, spring onions

Pancotto toscano, marjoram

Cannellini beans soup, squid

Chickpea soup, crispy pancetta, pecorino

Smoked potato ravioli, shrimp sauce, tomatoes

Duck tortelli, chanterells, beet root and sauce

Spinach ravioli filled with robiola cheese, tomato sauce, fresh basil

Atlantic cod, cannellini sauté, squid crumble, chervil oil

Aubergine parmigiana, taleggio fondue, basil, balsamico

Veal Milanese

Roasted aubergine, yoghurt, pomegranate, thyme

Beef cheeks, topinambur purée, crispy prosciutto, red wine sauce

Duck confit, red cabbage, grilled polenta, apple purée

Leg of lamb, artichokes and pancetta

For more information, please contact the event manager.

95 Kč per each item.



BUFFET SIDE DISHES

Roasted baby potatoes

Mashed potatoes

Grilled vegetables

Mixed salad

BUFFET DESERTS

Chocolate profiteroles

Pistacchio creme brulée

Coconut panna cotta, mango

Nougat tiramisú

Poached pear, lime ricotta, crushed nuts

Baked pineapple, vanilla

3 choices 780 Kč

4 choices 880 Kč

5 choices 980 Kč

per person VAT included



STARTERS

Vitello tonnato, parmesan ice cream, crispy capers, anchovy brioche

Gambero rosso, celeriac purée, deep fried aubergine, lettuce sauce

Grilled calamari, baby spinach, monk fish mayonnaise, black quinoa

White pomodoro soup, basil oil, confit tomato

Mixed salad, marinated fennel, daterino tomatoes, honey dressing

Deep fried beef brisket, little gem salad, lime mayonnaise, pickled root vegetables

Extras — 95 Kč per piece

Red mullet, dried tomatoes purée, apricots, olives, rocket, squid crumble

Tuna carpaccio, seared watermelon, lemon gelée and scampi

Baccalá mantecato, bell peppers, salsa verde

Beef tartar, slow cooked egg yolk, edible egg shell and truffles



PASTA

Squid risotto, pea purée, calamari

Saffron risotto, sweetbread, squid chips, chervil mayonnaise

Garganelli cacio e pepe, black lentils, mizuna leaves

Ricotta gnocchi, tresca baccalá, pecorino

Liquid parmesan ravioli, beef tartar, veal sauce

Linguine, datterino, mozzarella, basil oil

Agnolotti al plin, porcini, burrata

Extras — 65 Kč per piece

Paccheri, oysters and seaweeds

Gnocchi mari e monti - clams, porcini

Smoked potato ravioli, foie gras sauce, black truffle



MAIN COURSES

Beef Rossini, potato fondant, foie gras, black truffle

Octopus, fregola, yellow beet purée, roasted chicken stock

Veal fillet, salsify purée, artichokes, mustard chips

Seabass fillet, lime mashed potatoes, tomato confit, squid crumble

Guinea fowl, black cabbage, celeriac purée, juniper and grappa sauce

Extras — 105 Kč per piece

Grilled scampi, fennel sauté and calamari

Beef ribs sous-vide, smoked mashed potatoes, brown butter, charred onions

Two textures of tuna, parsley purée, fregola

Monkfish porchetta, potatoes and sapa



DESSERTS

Semolina mousse, apricot, pistacchios

Pear poached in Porto wine, lime ricotta,
coconut ice cream, nuts

Babá napoletana, yogurt ice cream

Nougat tiramisú, marinated cherries

Baked pineapple, vanilla ice cream

Millefoglie, vanilla cream, white chocolate pebbles

Melted chocolate soufflé, vanilla cream

3 courses meat 950 Kč

3 courses fish 1 050 Kč

4 courses meat 1 050 Kč

4 courses fish 1 150 Kč

per person VAT included





CANAPÉS

Chicken porchetta, green peas, miso dressing

Pork belly, buttermilk, chives oil, onion ash, apple purée

Crispy duck, tempered egg yolk, pickled daikon

Foie gras, pistacchios, apricot

Beef tartar, salsify chips, yoghurt meringue

Yellow beet purée, creme fraiche, keta caviar

Bell peppers, goat cheese, olives and caramelised walnuts

Octopus, chickpeas, tomato gelée

Salmon gawlax, potato chips, sea weed purée, lime

Prawns, avocado, tomato ceviche

Celeriac purée, spiced cauliflower, quail egg

Cantaloupe, olive taggiasca, feta cheese

Vitello tonnato, fresh tuna, fried capers

Chicken liver paté, cranberries

Pumpkin hummus, roasted nuts, date labneh, yogurt

35 Kč per piece VAT included



DRINKS

Welcome drink:

Prosecco — 95 Kč

Crodino (nealko) — 95 Kč

Franciacorta — 155 Kč

Aperol Spritz — 125 Kč

Gin & Tonic — 125 Kč

Champagne — 295 Kč

1) Basic — 195 Kč

2 glasses of wine / beer

Water, coffee for free

2) Unlimited — 475 Kč

Wine, beer, coffee, water

2 hours open bar

Additional hour cost 155,-

3) Unlimited exclusive — 595 Kč

Good wine, beer, coffee, tea, water

2 hours open bar

Additional hour cost 195,-

4) Open BAR — 695 Kč

Whiskey, rum, gin, vodka, vermut

Soft drinks included

2 hours open bar

5) Open COCKTAILS — 695 Kč

Whiskey sour

Rum & coke

Gin & tonic

Vodka & juice

2 hours open bar

Packages per person VAT included

TERMS AND CONDITIONS

1) The final offer will contain a detailed description of the services and items to be provided.

2) Payment terms: A downpayment of 50% of the total amount must be transferred to the account of Catering Aromi not later than 7 days before the function date. The remainder is due within 14 days after the invoice date unless agreed otherwise. A penalty of 0.1% will be levied for each day of delay.

3) Cancellation terms: A cancellation fee of 25% of the total amount will be charged should the function be cancelled 7-5 days before the function date, 50% for cancellations 4-3 days before the function date. Cancellation within 48 hours or less will result in the cancellation fee of 100% of the total amount. Cancellations are accepted only in writing and must be sent to an email account stated on the order form. The cancellation fee will be deducted from the downpayment and any outstanding balance will be either returned to the customer or due to Catering Aromi by the customer.

4) The customer is responsible for the number of participants as per the order. A proportional additional charge will be applied in case of a higher number of participants than agreed in the order.

5) The final number of participants will be confirmed by the customer in writing 4 days in advance.

6) The final offer including the agreed number of participants and the list of meals, drinks or other services (where applicable) will be sent to the customer for final approval.

7) The customer is responsible for any damage of the property and the parts thereof – any damage of the property or the inventory by the participants will be charged to the customer. Such claim will include all relevant evidence.

8) All payments are deemed paid only when they are credited to the Aromi bank account.

9) All prices are in Czech crowns and include VAT. The prices do not include special decorations or any special requirements above the agreed scope of delivery.

10) All prices are calculated considering the use of existing furniture and other facilities included under standard renting of the space in Aromi. In case of special requirements above the standard offering an additional supplementary offer will be prepared and delivered to the customer for approval.

11) We would like to inform you, that We will charge your group for 12,5% service charge of total spending.

CANCELATION POLICY FOR GROUPS OF 8 OR MORE PEOPLE

Groups of 8 to 15 people are requested to complete the credit card form (CC).

Cancellation of a reservation more than 24 hours before the event is free. Cancellation within 24 hours will result in a fee of CZK 500 per person.

Groups of 15 to 25 are requested to complete the credit card form (CC), or to provide a deposit of 50% of the invoice total.

Cancellation within 48 hours will result in a fee of CZK 500 per person, or forfeiture of the deposit.

Groups of 25 or more must provide a deposit of 50% of the invoice total.

Cancellation of a reservation more than 7 days before the event is free. Cancellation within 7 days will result in forfeiture of the deposit.