

CLOUD
SKY BAR & LOUNGE

Events by Cloud 9 Sky Bar & Lounge


Hilton
PRAGUE

Dear Valued Guest,

It is our goal to exceed your expectations and to make every event a unique occasion. In this menu you will find a variety of choices for each meal period to match that of your needs. We follow a firm policy to use only fair priced, sustainable and the freshest ingredients combined with modern technology and cooking methods to provide you with an unforgettable dining experience.

We are proud to announce that over the years, our team has been awarded with multiple international awards in culinary arts, pastry and mixology. Our Culinary team boasts a wealth of experience and we have had the honor to prepare meals for presidents, dignitaries and celebrities alike. We will be honoured to serve you.

We look forward to hosting your event in the near future and to personally take care of you and your guests in our hotel.

Franco Luise

Executive Chef & Hilton Prague Culinary Team

Good to know:

- All prices are per person and including VAT.
- All prices are subject to 10% service charge.
- All offers are valid for events of minimum 40 delegates if not stated differently.



OUR Offer



RECEPTIONS

COCKTAILS

FORK BUFFETS

DRINKS

CLOUD 9 BBQ

WINES

OPEN BAR

ADD-ONS



Cloud 9 Reception

Cloud 9 Receptions

Silver RECEPTION

990
CZK

COLD

Mozzarella Skewer with Grilled Vegetables,
Roasted Tomato with Cappers

Beetroot and Pear, Creamy Goat Cheese

Roasted Eggplant with Sorrel, Yoghurt
Vinaigrette and Tahini

Barley Salad, Grilled Zucchini, Lemon and
Roasted Red Onions

San Daniele Ham with Melon and Mint

HOT

Fish Skewer in a Tomato Cream with Basil Pesto

Braised Endives, Goat Cheese Croquette and Orange
Reduction

Kataifi Vegetarian Strudel

Lamb Kebab, Tzatziki Sauce

SWEET

Tiramisu with Amarena Cherries

Pistachio Crème Brûlée

Mini Czech Pastries

Pear Tatin

Watermelon Carpaccio

Standard serving time - 1 hour. These receptions are served as pass-around with monoportions.

Cloud 9 Receptions

Gold
RECEPTION

1250
CZK

COLD

Grilled Octopus Pinchos

Tomato Gazpacho with Basil Jelly

Cheese, Nuts and Dried Fruit Lollipops

Green Asparagus Salad with Quail Egg

Prime Beef Tartare with Red Onion, Gherkins and Dijon Mustard

Marinated Prawns in Muhammara Sauce

Roast Beef Rolls with Green Beans and Black Truffle Vinaigrette

HOT

Mini Calzone Filled with Ricotta, Anchovies, Capers and Olives

Quiche with Kale

Goat Cheese Croquette with Raspberry Dressing

Chicken Saltimbocca, Marsala Wine Sauce

Lamb Skewer with Mint and Chili Yoghurt

Halibut Fillet in Lemon and Caper Sauce, Sautéed Swiss Chard

SWEET

Pineapple Skewers with Sabayon

Mini Profiteroles

Mini Apple Tatin

Panna Cotta with Raspberries

Tropical Crème Brûlée

Rice Pudding with Sultanas and Nuts

Red Velvet Cake

Standard serving time - 1 hour. These receptions are served as pass-around with monoportions.

Cloud 9 Receptions

Diamond
RECEPTION

1500
CZK

COLD

Prague Ham Rolls, Horseradish Cream

Melon Soup, Verveine Infusion and Dried Meat

Mini Nicoise Salad

Cold Cauliflower Soup with Caviar

Oyster and Beef Tartare, Shallot Dressing

Beef Carpaccio with Mushrooms, Rocket Salad
and Tarragon Mayonnaise

Gravlax with Honey Mustard Dressing

Pinzimonio Garden, Black Olive Soil

Tuna Tataki with Sesame and Turmeric Sauce

HOT

Katsu Curry Fried Chicken with Mushrooms

Fish Kebab, Mint and Yoghurt Vinaigrette

Mini Pizza

Basil Hummus with Haloumi Ragout, Pita Bread

Confit Duck on a Bed of Truffle Potato

Grilled Octopus, Sepia Risotto with Mussels and
Lobster Bisque

Sliders with Slowly Baked Achiote Pulled Pork

Beef and Prawn "Surf & Turf" Skewers

SWEET

Marinated Fruit in a Ginger Syrup

Zuppa Inglese

Baba Napoletano

Selection of Creamy Lollipops

Chocolate Frozen Nuggets

Roast Piña Colada Pineapple

Strawberry and Chocolate Pops

Plum Mini Tart

Mini Chocolate Bar

Standard serving time - 1 hour. These receptions are served as pass-around with monoportions.

A gourmet dish is presented on a white, textured ceramic plate. The dish consists of several rolled pieces of meat, possibly beef or pork, which are garnished with a yellow sauce, a small green pickle, and fresh green herbs. Three long, golden-brown breadsticks are skewered through the meat rolls. The plate is set against a dark, textured background.

Fork Buffets

Fork Buffets

Silver
FORK BUFFET

990
CZK

COLD

Basil Hummus with Haloumi Ragout, Pita Bread

Chicken Salad with Celery, Green Apple and Cheese

Green Bean Salad, Sun Dried Apricot,
Tarragon Vinaigrette

Beetroot Gravlax, Blinis, Sour Cream and Chives

Potato Salad with Herrings Fillets,
Mustard Vinaigrette

SOUP

Carrot, Curry and Coconut Soup

HOT

Green Asparagus with Pan Seared Prawns,
Sauce Bercy

Vegetable Tempura, Sweet and Sour Sauce

Chicken Yakitori with Chili Soy Sauce, Basmati
Rice with Stir Fried Vegetables

DESSERT

Fresh Fruit Salad

Pineapple Carpaccio in an Oriental Spice Syrup

Fruit Tart

Black Forest Cake

Mogador Cake

Standard serving time - 2 hours.

Fork Buffets

gold
FORK BUFFET

1250
CZK

COLD

Smoked Roast Beef with Tartar Sauce

Green Avocado Toast, Rocket Salad and Basil Pesto

Burrata and Thyme Flavored Tomatoes

Bellota Ham with Pear Compote

Tuna Carpaccio, Tomato Tapenade

Foie Gras Terrine, Brioche Bread and Fruit Compote

Selection of Sushi and California Rolls

SOUP

Ox Tail Soup with Vegetable Brunoise

HOT

Vegetarian Samosas, Curry Sauce

Prawn Dim Sum

Seabass Fillet on Celeriac Purée, Sautéed Seasonal Vegetables

Lamb Cutlets with Red Wine Sauce, Rosemary Grenaille Potatoes

Roasted Rib Eye in an Aromatic Herb Crust, Confit Garlic, Béarnaise Sauce, Dijon Mustard

DESSERT

Fresh Fruit Salad with Mint Syrup

Red Velvet Cake

Chocolate Frozen Nuggets

Selection of Sorbets and Ice Creams with Garnitures

Panna Cotta with Wild Berries

French Pastry Selection

Chocolate Mousse

Continues on next page

Standard serving time - 2 hours.

Fork Buffets

Diamond
FORK BUFFET

1500
CZK

COLD

Vitello Tonnato

Beef Carpaccio with Rocket Salad and Shaved Parmigiano, Olive Oil and Lemon

Three Textures of Beetroot and Goat Cheese

Barley Salad, Grilled Zucchini, Lemon and Roasted Red Onions

Salmon Tataki, Green Beans and Wasabi Vinaigrette

Chargrilled Eggplant Salad with Walnut Aioli

Vegetarian Couscous

Beef Tartare

Mediterranean Style Seafood Salad

SOUP

Chickpea Soup, Diced Dried Meat

HOT

Penne Tossed in Vegetarian Bolognese Sauce

Roasted Cod Fillet, Cherry Tomatoes, Olives and Capers

Salmon Steak in Citrus Fruit Sauce

Glazed Pork Knuckle with Beer and Honey

Greengrocer's Medley with Coriander Butter

Continues on next page

Standard serving time - 2 hours.

Fork Buffets

Diamond
FORK BUFFET

LIVE COOKING

Beef Carpaccio Variations: Celery Julienne, Rocket Salad, Capers, Tarragon Sauce, Aioli, Marinated Cherry Tomatoes with Basil & Oregano, Shaved Parmigiano, Champignons in Lemon Olive Oil. Aged Balsamic Vinegar

Roasted Veal Rack in a Crust of Breadcrumbs with Black Olives

DESSERT

Fresh Fruit Salad with Ginger Citrus Syrup

Mini Tarts of Seasonal Fruit

Rice Pudding

Strawberry Pavlova

Caramel Cheesecake

Crème Brûlée

Chocolate Profiteroles

Tiramisu Lollipops with Different Toppings

Selection of International Cheeses

Standard serving time - 2 hours.

A gourmet BBQ dish is presented on a dark grey, textured slate plate. The main components include two lamb chops with a pink center, garnished with fresh thyme and coarse salt. Accompanying the meat are roasted vegetables: a whole bright red carrot, a green zucchini, and orange baby carrots. In the foreground, a thick, vibrant pink sauce is elegantly drizzled in a curved line, topped with small black seeds. The entire dish is set against a dark, moody background, and the image is framed by a bright blue border.

Cloud 9 BBQ

Cloud 9 BBQ



Cloud 9
BBQ

SALAD BAR

Roman Lettuce, Frisée, Lollo Biondo, Arugula, Radicchio, Baby Spinach, Cherry Tomatoes, Cucumber, Peppers, Red Radish

Vinaigrette, Lemon Dressing, Herb Vinaigrette, Stilton (Blue Cheese), Caesar Dressing, Yoghurt Dressing, Extra-Virgin Olive Oil, Walnut Oil, Balsamic Vinegar

Bacon, Parmesan Flakes, Marinated Green and Black Olives, Capers, Red Onions, Baby Onions in Balsamic Vinegar, Anchovies

SIDE DISHES & SAUCES

Baked Potatoes with Sour Cream and Crispy Bacon

Buttered Corn on the Cob

Grilled Tomatoes

Barbecue – Béarnaise and Mint Jelly, HP Signature Barbecue Sauce

720
CZK

FROM THE GRILL

Grilled Tiger Prawns with Slow-Roasted Tomato Sauce

Beef Burger in a Sesame Bun with Caramelized Shallots and Mayonnaise

Lamb Kebab with Harissa Sauce

Pork Skewer with Onion, Sweet Peppers and Tomatoes with Green Chili Salsa

Chicken Souvlaki with Tzatziki and Crispy Lettuce in Pita Bread

Chorizo Sausage with Apple Horseradish Cream and Old Mustard

Tabbouleh Burger with Lettuce, Tomato and Spicy Yoghurt

Offer valid during June 1 to August 31. Minimum 15 persons, maximum 50 persons.

Open Bar





Silver OPEN BAR

Gold OPEN BAR

Diamond OPEN BAR

Beverages

White and Red House Wine,
Beer and Soft Drinks

Campari, Martini, Sparkling Wine,
White and Red House Wine,
Beer, Soft Drinks and Selection
of Juices

Whisky, Gin, Vodka, Rum, Tequila,
Mixers, White and Red House
Wine, Beer, Soft Drinks and
Selection of Juices

1 hour

450 CZK

500 CZK

650 CZK

2 hours

800 CZK

900 CZK

1100 CZK

Every Additional Hour

250 CZK

300 CZK

400 CZK

Add Crisps, Pretzels , Nuts

75 CZK

75 CZK

75 CZK

Open Bar has to be booked in continuous hours.

Cocktails



Welcome DRINKS



Welcome DRINKS

GIN & TONIC

Gin, Tonic Water, Cucumber

BELLINI

Sparkling Wine, Peach Purée

PEACH WELL

Vodka, Peach Liqueur, White Wine, Lemonade

190 CZK

190 CZK

160 CZK

APEROL SPRITZ

Aperol, Prosecco, Soda

HIGHBALL

Cognac V.S., Cognac, Ginger Ale, Fresh Ginger

290 CZK

260 CZK

Stated prices are per cocktail.

Cocktails



Classic COCKTAIL SELECTON

Mojito
Sex on the Beach
High Society
Cuba Libre
Caiprinha

220
CZK

Signature COCKTAIL SELECTON

Charisma
Extravaganza
Passion Caipi
Mystic
Piña Colada

260
CZK

Non-Alcoholic COCKTAIL SELECTON

Ginger Rain
Baby Zombie

190
CZK

Stated prices are per cocktail.

A photograph of two glasses of beer on a dark bar counter. In the foreground is a smaller glass filled with golden beer and a thick head of white foam; it has the word 'Staropramen' embossed on it. Behind it is a larger, ornate glass mug also filled with beer and foam. To the left, a copper beer tap is visible. The background is a blurred bar interior with warm lighting. The entire image is framed by a thick blue border.

Other Drinks

Drinks

Beer

Staropramen Extra Chmelená 12°
Granát 13°
Staropramen Non-Alcoholic

33CL
110 CZK
110 CZK
110 CZK

Mineral WATER

Mattoni
Aquila

33CL
85 CZK
85 CZK

Soft DRINKS

Coca-Cola
Coca-Cola Light
Fanta
Sprite
Tonic
Selection of Juices

33CL
95 CZK
95 CZK
95 CZK
95 CZK
95 CZK

A close-up photograph of two wine glasses filled with a light-colored wine, held by hands. The glasses are positioned in the foreground, with a third glass visible in the background. The scene is set in a blurred indoor environment, likely a restaurant or bar. The text "Wine List" is overlaid in a white, handwritten-style font in the center of the image.

Wine List



Wine LIST

Wine LIST

SPARKLING WINE & CHAMPAGNE

Bohemia Sekt Brut	160 CZK
Bohemia Sekt Non-Alcoholic	160 CZK
Bohemia Sekt Prestige, Brut/Rosé	210 CZK
Galanti Prosecco DOC	230 CZK
San Venanzio Fortunato Prosecco DOCG Brut	270 CZK
Pommery Brut Royal Champagne	400 CZK
Moët & Chandon Brut Impérial	680 CZK

WHITE WINE

Rulandské Šedé, Late Harvest, Znovín Znojmo, Czech Republic	130 CZK
Pinot Grigio “Prospetti” IGP, Province di Pavia, Italy	130 CZK
McGuigang “The Pick” Chardonnay, South-Eastern Australia	130 CZK

SIGNATURE WHITE WINE

Sauvignon Touraine, Guy Saget, France	210 CZK
Chardonnay, Arte Vini, Czech Republic	290 CZK
Pinot Grigio, St. Michael-Eppan, Italy	350 CZK



Wine LIST

Wine LIST

SIGNATURE ROSE WINE

Pink Rosé,
Holzapfel, Austria

240 CZK

RED WINE

André, Znovín Znojmo,
Late Harvest, Czech Republic
F. Jeantet, Cotes du Rhone,
The Rhone Valley, France
Montepulciano D'Abruzzo
"Vinuva", DOC, Italy

130 CZK

130 CZK

130 CZK

SIGNATURE RED WINE

Bordeaux Supérieur,
Chateau Rival-Bellevue, France
Cabernet Sauvignon,
Obelisk, Czech Republic
Malbec Reserva,
Bodega Piedra Negra, Argentina

210 CZK

290 CZK

350 CZK

A high-angle photograph of a DJ wearing a black t-shirt and a black baseball cap, performing at a four-deck Pioneer DJ mixer. The DJ's hands are positioned on the central crossfader and various knobs. The mixer is illuminated with vibrant blue and purple stage lights, and the background is filled with a hazy, colorful atmosphere. The text 'Add-ons' is written in a white, cursive font across the center of the image.

Add-ons



Add-ons

Customized Cake
Bartending Show
Cocktail Class
Blind Tasting of Spirits
Degustation Bar
Pop Up Bars

Ice Bar
Casino
Photo Corner
Magician (micro-magic)
DJ
DJ & Saxophonist

DJ & Violinist
Dance Show
Dance School
Live Music



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