

FIRST CLASS CONGRESS HOTEL IN BRNO

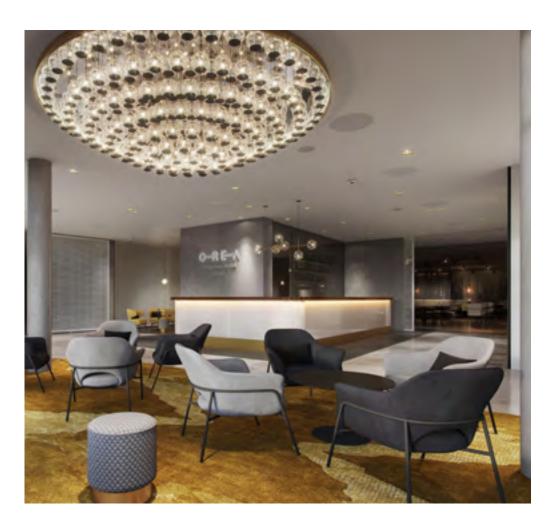




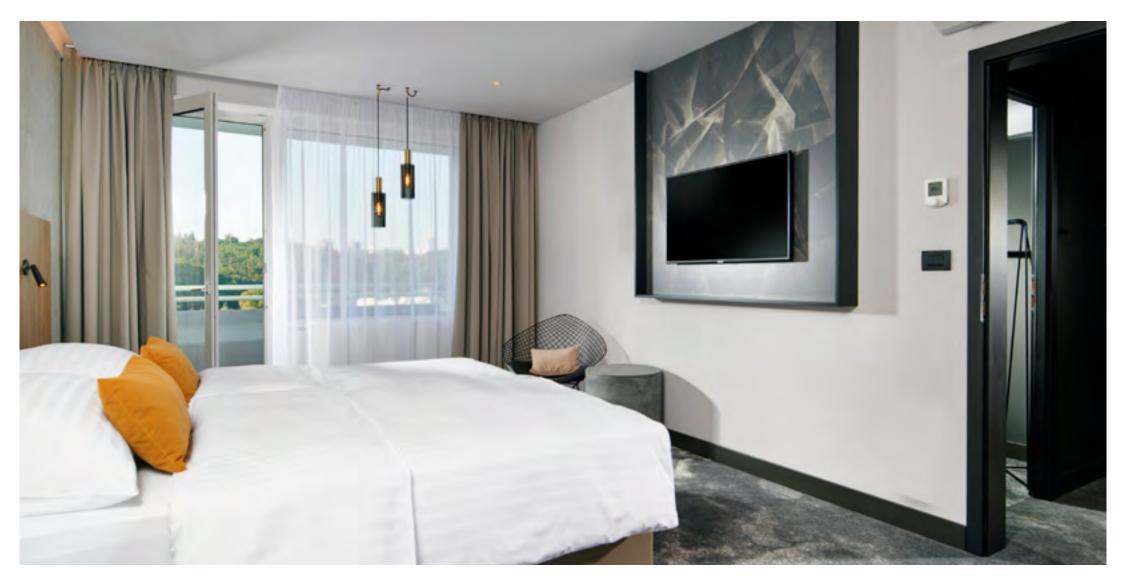


Hotel

- OREA Congress Hotel Brno offers the largest and most modern congress center in the region. In 2020, it underwent extensive reconstruction, providing its guests with stylish social spaces, comfortable rooms, and an excellent gastronomic experience.
- The hotel is located just 5 km from the exit of the D1 highway and is in close proximity to the Brno Exhibition Center. Public transportation from the historical city center to the hotel takes only 10 minutes.
- 370 rooms in categories of Classic, Deluxe and Executive, 4 suites.
- 8 conference rooms with a total capacity of up to 1000 people, spaces with natural daylight, and modern audiovisual equipment.
- Multifunctional foyer for exhibitions and social events
- High-speed free Wi-Fi internet connection
- Spacious Atrium restaurant for groups
- Luxury Fairside à la carte restaurant and bar
- Fitness
- Parking for up to 70 cars in a dedicated paid parking area at OREA Congress Hotel Brno.







CONFERENCES CONFERENCE ROOMS CONFERENCE PACKAGES AV EQUIPMENT

Conferences

- All conference spaces of the hotel underwent renovation in 2020, featuring a timeless and modern design.
- 8 fully air-conditioned halls with high variability.
- The Congress Hall is connected to a multifunctional foyer, ideal for exhibitions, serving as a social space, for coffee breaks, or cocktail receptions. The variable entrance allows for the placement of cars or other large objects.
- Lounges on the first floor, with natural light and a business foyer, are suitable for smaller seminars, meetings, or as breakout rooms.
- Atrium restaurant comfortably caters lunches and dinners for groups and also serves hotel breakfasts with a capacity of up to 180 seats.
- Wheelchair access



CONFERENCES

CONFERENCES CONFERENCE ROOMS CONFERENCE PACKAGES AV EQUIPMENT

1 2

CONFERENCE ROOMS AND THEIR MAXIMUM CAPACITY

MEETING ROOM	m²	m ţ	SCHOOL	THEATRE	BLOCK	U-SHAPE	COCKTAIL	BANQUET :::	DAYLIGHT
GROUND FLOOR									
CONGRESS HALL A	198	4,14	120	200	64	56	120	120	X
CONGRESS HALL B	163	4,14	80	150	60	54	80	80	Χ
CONGRESS HALL C	302	4,14	200	350	76	62	200	200	X
CONGRESS HALL D	240	3,1	100	120	58	50	120	120	X
CONGRESS HALL A+B+C+D	905	3,1	_	-	-	-	600	600	X
CONGRESS HALL A+B+C	665	4,14	430	700	136	122	480	480	X
CONGRESS HALL A+B	360	4,14	220	350	76	62	200	200	X
CONGRESS HALL B+C	465	4,14	300	500	106	92	280	280	X
1ST FLOOR									
SALON BRNO	83	3,24	36	60	40	36	48	48	yes
SALON MIKULOV	81	3,24	36	60	40	36	48	48	yes
SALON VALTICE	80	3,24	36	60	40	36	48	48	yes
SALON ZNOJMO	82	3,24	36	60	40	36	48	48	yes





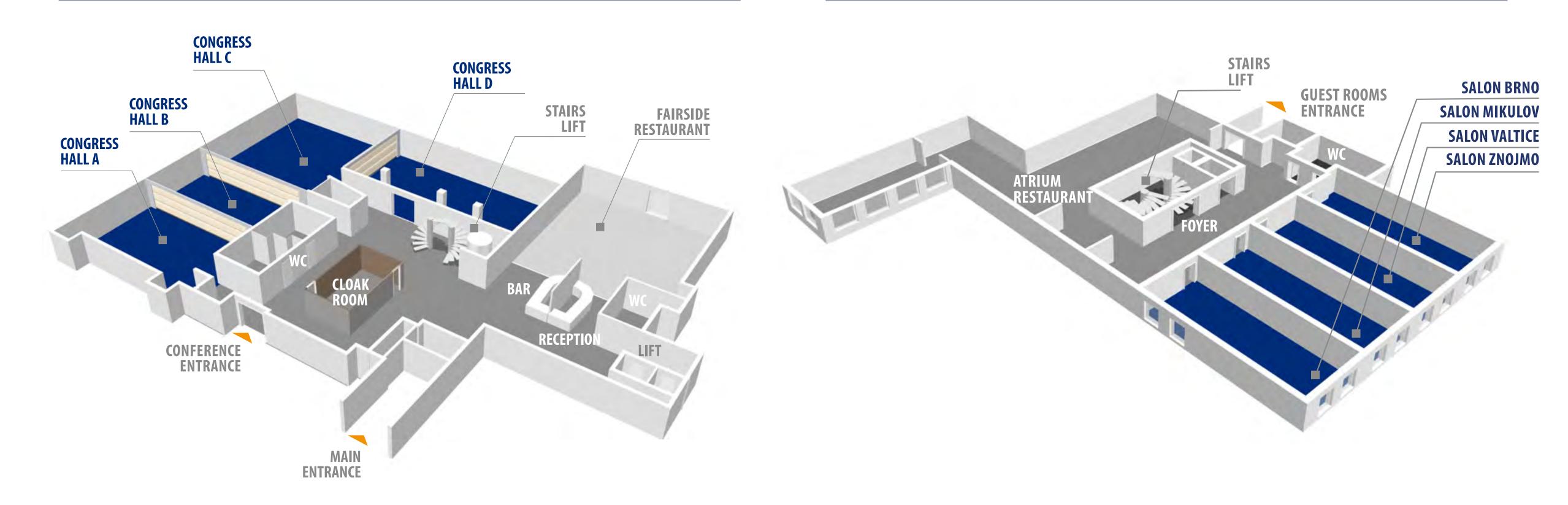
CONFERENCES

CONFERENCES CONFERENCE PACKAGES AV EQUIPMENT CONFERENCE ROOMS





GROUND FLOOR 1ST FLOOR



CONFERENCES CONFERENCE ROOMS CONFERENCE PACKAGES AV EQUIPMENT

Conference packages

Full Day Conference Package

1850 CZK/person/day *

- Conference room rental
- Coffee, tea, water (unlimited throughout the day)
- Morning coffee break (1 pc of pastry or pie, 1 pc of sandwich, fruit)
- Chef's choice lunch buffet/served menu, one soft drink, coffee/tea (buffet for minimum of 20 pax)
- Afternoon coffee break (1 pc of pastry or pie, 1 pc of sandwich, fruit)
- Basic AV equipment (data-projector, screen, 1 flipchart, notepads, pens, Wi-Fi internet connection)

Half Day Conference Package

1650 CZK/person/day *

- Includes all items of Full Day Conference Packages, excluding one coffee break
- * The minimum number of persons for Conference packages is 25, but this requirement can be adjusted based on the meeting space request.







CONFERENCES

CONFERENCES CONFERENCE ROOMS CONFERENCE PACKAGES AV EQUIPMENT





AV EQUIPMENT PRICE LIST/1

AV EQUIPMENT	PARAMETERS	Technical Assistance Required	1-4 hrs.	CZK/per day
Conference package				
Big set (data-projector, screen, sound system, wireless microphone).		YES		7 900 CZK
Small set (data-projector, screen).		YES		3 000 CZK
Sound system				
Instaled sound system - Congress hall section A		YES		1 500 CZK
Instaled sound system - Congress hall section A,B		YES		2 000 CZK
Instaled sound system - Congress hall section - Congress hall section A, B, C or Congress Hall		YES		2 500 CZK
Mobile sound system - other salons and other space without sound system	2x 200 W	YES		1 000 CZK
Mobile sound system	2x 1000 W	YES		3 500 CZK
Sound system in Hallway		YES		500 CZK
Wireless microphone		YES		800 CZK
Lavalier microphone - Congress Hall only - section A, B, C		YES		800 CZK
Conference set (1-5 microphones on table)		YES	900 CZK	1 500 CZK
CD player		YES		500 CZK
Audio recording		YES		1 000 CZK

AV EQUIPMENT	PARAMETERS	Technical Assistance Required	1-4 hrs.	CZK/per day
Projection				
Data-projection - Congress Hall A	Panasonic, 7000 Ansi	YES	6 000 CZK	8 000 CZK
Data-projection - Congress Hall C	Panasonic, 7000 Ansi	YES	6 000 CZK	8 000 CZK
Additional screening in the other half of Congress Hall for sections B, C	2x VPD + 2 screen	YES		7 000 CZK
Data-projector - Conference hall	Infocus 850, 4 500 Ansi	YES	2 500 CZK	4 000 CZK
Data-projector - salons	XGA, 2500 Ansi	YES	2 000 CZK	3 000 CZK
Screen - Congress Hall section A	3 x 4 m	YES	700 CZK	1 000 CZK
Screen - Congress Hall section A	5 x 3 m (16:9)	YES	900 CZK	1 500 CZK
Screen - Congress Hall section A	3 x 4 m	YES	700 CZK	1 000 CZK
Screen - Congress Hall	2,5 x 2 m	YES	700 CZK	1 000 CZK
Screen - Salons	1,2 x 1 m ; 1,5 x 1,5 m	YES		500 CZK
RGB editing room Kramer - switching PC, video, 2x RGB output	mobile	YES		2 000 CZK
SONY EX1 camcorder incl. service		YES	3 000 CZK	4 200 CZK
Video recording - Congress Hall section A,C or Congress Hall	ceiling camera	YES		2 000 CZK
Video transfer - Congress hall from section A to the screen in section C/Gala evenings without a Conference Hall		YES		8 000 CZK

CONFERENCES

CONFERENCES CONFERENCE ROOMS CONFERENCE PACKAGES AV EQUIPMENT





AV EQUIPMENT PRICE LIST/2

AV EQUIPMENT	PARAMETERS	Technical Assistance Required	1-4 hrs.	CZK/per day
Video transfer - Congress hall from section A on screen in section C, Conference Hall		YES		10 000 CZK
Video transfer - Congress hall from section A on screen in section C and Conference Hall + 3 rd place		YES		12 000 CZK
LCD monitor		YES		1 000 CZK
Plasma - preview "42"	diagonal 105	YES		2 000 CZK
Plasma - large "65" with stand	diagonal 165	YES		3 000 CZK
PC - notebook		YES		1 500 CZK
Lighting				
Lighting - Moving heads ROBE 2x - connection to DMX customer, unattended		YES		500 CZK
Lighting - Moving heads ROBE 2x - hotel connection incl. programming and control assistence		YES		3 000 CZK
Dance floor ligthing - 2x effect lights		YES		1 000 CZK
Lighting (spotlights, steam), power strips, light control		YES		500 CZK
Translation services				
5 channel simultaneous infrared interpreting + interpreting booth	1 channel	YES		1 500 CZK
Headphones - basic rate	1 ks	YES		50 CZK

AV EQUIPMENT	PARAMETERS	Technical Assistance Required	1-4 hrs.	CZK/per day
Other AV Equipment		110 4 111 0 11		
Video conferencing equipment (LAN)	Tandberg TTC7-08,	YES	4 500 CZK	7 000 CZK
Flipchart, paper, markers		NO		600 CZK
Presentation set (presentation control, laser pointer)		NO		300 CZK
Internet. connection (access point) LAN - UTP		YES		400 CZK
Cover screen/curtain	2 x 1 m	NO		100 CZK
Lectern	max. 3 pcs	NO		400 CZK
Dance floor	max. 8 x 7 m	YES		8 000 CZK
Stage - 1 part (Congress hall max. 8 x 4 m, Conference hall max. 6 x 2 m)	1 x 2 m	YES		150 CZK
Technical Assistance				
Technician	Monday - Friday		480 CZK/h	400 CZK/h
Technician	Saturday - Sunday		550 CZK/h	500 CZK/h

Reservation of Congress Hall A,B,C or D requires technical assistance in minimum of 4 hours. If the event takes longer time, technical assistance is required all the time.

COFFEE BREAKS

DRINK PACKAGES AND FRESH LEMONADES

BUFFETS

SERVED MENUS

OPEN BAR

Gastronomy

- OREA Congress Hotel Brno offers a wide selection, not only from the à la carte menu featuring Czech and international specialties in the new Fairside restaurant and bar, but you can also enjoy a rich breakfast in the restaurant Atrium, which is also used for group lunches or dinners.
- The capacity of the Fairside à la carte restaurant with a bar is up to 140 seats. These spaces can be used for informal meetings, coffee gatherings, enjoying one of the many cocktails, or traditional Czech beer. In addition to Czech dishes, the à la carte restaurant specializes in Mediterranean cuisine with modern trends.
- The capacity of the group restaurant Atrium (breakfasts, lunches, dinners for groups) is up to 180 seats.
- The banquet offer includes coffee breaks, a selection of buffets, and served menus. You can choose from many options tailored to the character of your event or meeting.







GASTRONOMY

COFFEE BREAKS

DRINK PACKAGES AND FRESH LEMONADES

BUFFETS

SERVED MENUS

OPEN BAR





Coffee breaks 1

COFFEE BREAK No. 1

265 CZK/pers.

Wide selection of DP Coffee No. 7 and Camellia teas Cake variation from our patisserie Prague ham in a wholemeal mini baguette with arugula and cream cheese Seasonal fruit Spring water, lemon, mint

COFFEE BREAK No. 2

265 CZK/pers.

Wide selection of DP Coffee No. 7 and Camellia teas Tomato ciabatta with chorizo and smoked cheese Mix of chocolate and fruit doughnut Seasonal fruit Spring water, lemon, mint

COFFEE BREAK No. 3

265 CZK/pers.

Wide selection of DP Coffee No. 7 and Camellia teas Bagel with smoked matjes on fennel and roasted pepper salad Cake variation from our patisserie Seasonal fruit Spring water, lemon, mint

COFFEE BREAK No. 4

265 CZK/pers.

Wide selection of DP Coffee No. 7 and Camellia teas Mini French baguette with a selection of regional cheeses and basil pesto Apple strudel with nuts Seasonal fruit Spring water, lemon, mint

COFFEE BREAK No. 5

285 CZK/pers.

Wide selection of DP Coffee No. 7 and Camellia teas Whole-grain croissant with Parma ham, arugula, and grated Gran Biraghi cheese Cake variation from our patisserie Seasonal fruit Spring water, lemon, mint

The offer is valid for groups of 15 or more people. The duration of the coffee break is a maximum of 30 minutes.

GASTRONOMY

COFFEE BREAKS

DRINK PACKAGES AND FRESH LEMONADES

BUFFETS

SERVED MENUS

OPEN BAR





Coffee breaks 2

COFFEE BREAK No. 6

370 CZK/pers.

Wide selection of DP Coffee No. 7 and Camellia teas

Variations of mini desserts from our patisserie

Tomato ciabatta with Spanish torrero salad, Grana Padano cheese and arugula

Tortilla with fried chicken strips and fresh vegetables, served with Maria Rosa sauce

Gluten-free chocolate brownies with star anise

Seasonal fruit

Spring water, lemon, mint

Fruit juice

The offer is valid for groups of 15 or more people. The duration of the coffee break is a maximum of 30 minutes.









Coffee breaks 3

COFFEE BREAK No. 7

370 CZK/pers.

Wide selection of DP Coffee No.7 and Camellia teas Focaccia with pulled pork, pickled vegetables, and garlic sprouts

Mini bagel with smoked salmon, Japanese mayonnaise, and fennel salad

Caesar salad with chicken and roasted bacon Tiramisu cream with Amaretto and cocoa beans Sour cream with strawberries, Madagascar vanilla, and Acetto

Balsamico reduction

Seasonal fruit

Spring water, lemon, mint

Blueberry lemonade with ginger and mint

The offer is valid for groups of 15 or more people. The duration of the coffee break is a maximum of 30 minutes.

COFFEE BREAK No. 8 – LIGHT

Spring water, lemon, mint

295 CZK/pers.

Wide selection of DP Coffee No.7 and Camellia teas Fitness baguette with red lentil and celery salad, pea sprouts Hummus made from Arab chickpeas, with sesame oil and smoked tofu

Quinoa Bircher muesli with apples and Greek yogurt Vegetable smoothie with baby gem lettuce, cucumber, chilli, and spinach Seasonal fruit

COFFEE BREAKS

HALF-DAY BEVERAGE PACKAGE (4 hours) 110 CZK/pers. Wide selection of DP Coffee No. 7 and Camellia teas Spring water, lemon, mint

FULL-DAY BEVERAGE PACKAGE (8 hours) 150 CZK/pers. Wide selection of DP Coffee No. 7 and Camellia teas Spring water, lemon, mint

Fresh lemonades

MINT FRESH ICE TEA

Mint, lemon juice, orange juice, honey

GINGER LEMONADE

Ginger, lime juice, mango, cane sugar, soda

BLUEBERRY LEMONADE

Blueberry puree, lemon juice, soda

110 CZK/0,5 L

110 CZK/0,5 L

The offer of Fresh lemonades is valid for a maximum of 50 people.

GASTRONOMY

COFFEE BREAKS

DRINK PACKAGES AND FRESH LEMONADES

BUFFETS

SERVED MENUS

OPEN BAR











Lunch Buffet 1

650 CZK/pers.

COLD APPETIZERS

Prague ham off the bone, horseradish cream with almonds Black lentils with roasted peppers and coriander Caesar salad with toasted croutons and Grana Padano cheese

SALADS

Selection of fresh vegetables, salads, and dressings

SOUP

Beef broth with meat, dumplings, and root vegetables

MAIN COURSES

Beef neck in black beer, root vegetables, Basmati rice with peas Roasted pork neck, creamy spinach, potato dumplings, fried onions Grilled chicken breasts, mashed potatoes with parsley

VEGETARIAN MEAL

Vegetable curry with coconut milk

BAKERY

Selection of fresh savory pastries

DESSERTS

Raspberry slice

Chocolate cake

Fresh seasonal fruit

GASTRONOMY

COFFEE BREAKS

DRINK PACKAGES AND FRESH LEMONADES

BUFFETS

SERVED MENUS

OPEN BAR











Lunch Buffet 2

685 CZK/pers.

COLD APPETIZERS

Chicken ham with Waldorf salad Selection of fish terrines with dill dip Tramezzino, Italian milk bread layered with a mixture of blue cheese and sun-dried tomatoes

SALADS

Selection of fresh vegetables, salads, and dressings Caesar salad with crispy bacon, croutons, and Grana Padano cheese

SOUP

Potato cream soup with leek

MAIN COURSES

Beef sirloin in cream sauce with cranberries, bread dumplings Sous vide pork back steak, vegetable rice Fried chicken schnitzel, mashed potatoes with onion

VEGETARIAN MEAL

Sautéed potato gnocchi with garlic pesto

BAKERY

Selection of fresh savory pastries

DESSERTS

White chocolate mousse Honey cake with cinnamon Fresh seasonal fruit

GASTRONOMY COFFEE BREAKS DRINK PACKAGES AND FRESH LEMONADES BUFFETS SERVED MENUS OPEN BAR

1 2 3 4 5 6 7

Buffet 3

760 CZK/pers.

COLD APPETIZERS

Braised Prague ham with creamy horseradish and almonds
Pickled Camembert with pearl onions and fermented vegetables
Matjes à la salmon with romaine lettuce and cherry tomatoes
Game pâté with cranberry chutney
Selection of regional smoked meats with seasonal and pickled
vegetables

SALADS

Selection of fresh vegetables, salads, and dressings

SOUP

Pumpkin cream with coconut cream and pumpkin seeds

MAIN COURSES

Burgundy beef shoulder, Swabian noodles Medallions of pork tenderloin with coarse-grain mustard sauce, lime tarhonya Seasonal fish fillet with yellow bell pepper sauce, Parisienne potatoes Roasted duck with caraway, red wine cabbage, bacon dumpling Fried chicken schnitzel with sugar peas, mashed potatoes

VEGETARIAN MEAL

Risotto with sun-dried tomatoes and Gran Moravia cheese

BAKERY

Selection of fresh savory pastries

DESSERTS

Chocolate cake
Panna cotta with forest fruits
Fresh seasonal fruit

CHEESES

Selection of regional cheeses with grapes, walnuts and homemade apricot chutney

The offer is valid for groups of 30 or more people.

GASTRONOMY COFFEE BREAKS DRINK PACKAGES AND FRESH LEMONADES

BUFFETS

SERVED MENUS OPEN BAR

1 2 3 4 5 6 7

Buffet 4

830 CZK/pers.

COLD APPETIZERS

English roast beef with a spicy blend and coarse-grain mustard sauce Beluga lentils with roasted peppers and coriander Smoked salmon and a selection of fish terrines with fermented vegetables and dill dip

Prosciutto di Parma with sugar melon, arugula, grissini

SALADS

Selection of fresh vegetables, salads, and dressings Greek salad with Feta cheese and Kalamata olives

SOUP

Corn soup with saffron and popcorn

MAIN COURSES

Svratka-style sautéed beef sirloin, potato pancakes
Pork cheeks braised in white wine, creamy mashed potatoes
Norwegian salmon fillet, caper cream sauce, couscous with grilled vegetables

Turkey curry with braised chickpeas, Basmati rice

VEGETARIAN MEAL

Fried cauliflower, buttered potatoes with parsley, tartar sauce

BAKERY

Selection of fresh savory pastries

DESSERTS

Raspberry slice

100% lotus

Cupcake

Fresh seasonal fruit

CHEESES

Selection of regional cheeses with grapes, walnuts and homemade apricot chutney

The offer is valid for groups of 30 or more people.

GASTRONOMY COFFEE BREAKS DRINK PACKAGES AND FRESH LEMONADES BUFFETS SERVED MENUS OPEN BAR

1 2 3 4 5 6 7

Buffet 5

945 CZK/pers.

COLD APPETIZERS

Roasted ox hump with horseradish mayonnaise and coarse-grain Dijon mustard

Mozzarella di Buffala with tomatoes, balsamic vinegar

Scandinavian smoked salmon and marinated tuna with fresh fennel, capers with lemon mayonnaise

Beef squirrel rillettes with mushrooms, pickled cabbage, toasted Turan-style bread

Bresaola, chickpea salad, sun-dried tomatoes

SALADS

Selection of fresh vegetables, salads, and dressings Marinated eggplant salad with goat cheese and arugula Vegetable crudité with yogurt dip

MAIN COURSES

Beef teriyaki with snap peas and cashews
Veal knee prepared in the style of pheasant, jasmine rice
Grilled Norwegian salmon, lemon sauce, Parisienne potatoes
Roasted lamb leg with honey and rosemary, bulgur with dried fruit
Fried chicken and pork schnitzel, light potato salad

LIVE COOKING STATION

Grilled beef maminha, colorful pepper sauce with Dijon mustard, rosemary potatoes

VEGETARIAN MEAL

Quesadilla with Mexican vegetables, cheddar, steak potatoes, guacamole

BAKERY

Selection of fresh savory pastries

DESSERTS

Selection of mini desserts

Cupcake

Belgian chocolate fountain with fresh fruit

White chocolate mousse

Fresh seasonal fruit

CHEESES

Selection of regional and Italian cheeses with grapes, walnuts and homemade apricot chutney

The offer is valid for groups of 50 or more people.

GASTRONOMY COFFEE BREAKS DRINK PACKAGES AND FRESH LEMONADES BUFFETS SERVED MENUS OPEN BAR

1 2 3 4 5 6 7

Buffet 6

1025 CZK/pers.

WELCOME RECEPTION

Two-year-aged Parmesan with balsamic reduction

COLD APPETIZERS

Prosciutto di Parma with Cantaloupe melon
Marinated red and yellow beets with mint, goat cheese, and walnuts
Thai beef salad with cilantro, chilli, peanuts, coconut milk dressing
Alexandria couscous with Harissa seasoning, cumin, and chicken
Salmon Gravlax, avocado guacamole
Bulgur with pickled vegetables and spicy dip

SALADS

Selection of fresh vegetables, salads, and dressings Caesar salad with chicken, croutons, and Grana Padano cheese

MAIN COURSES

Argentinian beef chilli con carne with Jalapeño peppers, gratinated nachos with cheddar

Wild boar ragu on Starobrněnské 12° beer, strozapretti pasta Hot dog with pulled pork, roasted pepper sauce, pickled radishes, steak potatoes

Quesadilla with chicken, vegetables, and cheddar cheese, french fries Poached cod fish in white wine with mussels, fennel, and basil

LIVE COOKING STATION

Wok, saffron potato gnocchi with tiger prawns, coriander, and sundried tomatoes

VEGETARIAN MEAL

Deep-fried halloumi cheese, grilled seasonal vegetables with basil pesto

BAKERY

Selection of fresh savory pastries

DESSERTS

100% Lotus

Panna cotta with forest fruits

Belgian chocolate fountain with fresh fruit

Selection of mini desserts

Macarons

CHEESES

Selection of regional and Italian cheeses with grapes, walnuts and homemade apricot chutney

The offer is valid for groups of 50 or more people.

GASTRONOMY COFFEE BREAKS DRINK PACKAGES AND FRESH LEMONADES BUFFETS SERVED MENUS OPEN BAR

1 2 3 4 5 6 7

Live cooking station

(COOKING IN FRONT OF GUESTS)

Option to expand the buffet selections

150 CZK/pers.
200 CKZ/pers.
280 CZK/pers.
250 CZK/pers.
200 CZK/pers.
240 CZK/pers.
240 CZK/pers.



GASTRONOMY COFFEE BREAKS DRINK PACKAGES AND FRESH LEMONADES BUFFETS SERVED MENUS OPEN BAR



Served menu 1

380 CZK/pers.

Additional charge for dessert chosen by the chef +70 CZK/pers.

MENU No. 1

- Broccoli cream with peas
- Grilled chicken breasts, Basmati rice

MENU No. 2

- Beef broth with meat, homemade noodles, and root vegetables
- Fried pork schnitzel from the roast, mashed potatoes, fermented cucumber

MENU No. 3

- Chicken broth with meat, noodles, and root vegetables
- Grilled fish fillet, tarhonya and baked potato, seasonal vegetables, lemon sauce

MENU No. 4

- Pumpkin soup with coconut cream and pumpkin seeds
- Vegetable curry with coconut milk

MENU No. 5

- Corn soup with saffron and popcorn
- Fried cauliflower, buttered potatoes with parsley, tartar sauce

MENU No. 6

- Chicken broth with meat, noodles, and root vegetables
- Caesar salad with crispy bacon, croutons, and Grana Padano cheese

The offer is valid for 15 to 150 people. For every additional 100 people, a service fee of 9,500 CZK will be charged.

GASTRONOMY COFFEE BREAKS DRINK PACKAGES AND FRESH LEMONADES BUFFETS SERVED MENUS OPEN BAR

2

Open Bar – 1

Unlimited beverage consumption for 4 hours

OPEN BAR 1

Each additional hour

Sparkling – still mineral water

Juice (orange, apple, multivitamin)

Pepsi, Mirinda, 7 UP

Birell – non-alcoholic beer

Coffee, milk

OPEN BAR 2

Each additional hour

Sparkling – still mineral water

Juice (orange, apple, multivitamin)

Pepsi, Mirinda, 7 UP

Radegast 10° - light beer

Birell – non-alcoholic beer

Coffee, milk

OPEN BAR 3

Each additional hour

Sparkling – still mineral water

Juice (orange, apple, multivitamin)

Pepsi, Mirinda, 7 UP

Radegast 10° - light beer

White wines:

Coffee, milk

Birell - non-alcoholic beer

RULANDSKÉ ŠEDÉ dry, Moravian Wine Cellars Velké Bílovice, HV selection TRAMÍN ČERVENÝ semi-sweet, Moravian Wine Cellars Velké Bílovice, HV selection Red wines:

CABERNET SAUVIGNON dry,
Moravian Wine Cellars Velké Bílovice,
HV selection
MERLOT semi-dry,
Moravian Wine Cellars Velké Bílovice,
HV selection

Rosé wine:

CUVEÉ ROSÉ semi-dry, Vinařství Mádl

Corkage fee:

Bottle of wine 200 CZK Liter of spirits 900 CZK (Includes glass rental, inventory, and cleaning) GASTRONOMY COFFEE BREAKS DRINK PACKAGES AND FRESH LEMONADES BUFFETS SERVED MENUS

Open Bar – 2

DRINKS PACKAGE PROSECCO

Unlimited consumption of drinks for 4 hours

Prosecco Tenuta DOC, Italy
Pinot Grigio Icastelli, Italy
Rioja Crianza, Spain
Pilsner Urquell 0,33 I
Pepsi, Pepsi Max,
Mirinda, 7Up, Tonic
Mineral water still or sparkling
Juice (two flavors)
Wide selection of Coffee Blenders coffee
Teas selection

1 h 290 CZK/person 2 h 450 CZK/person 3 h 590 CZK/person 4 h 690 CZK/person

GIN OPEN BAR

Unlimited consumption of drinks for 4 hours of distillates and cocktails made of them:

Beefeater London Dry Gin
Hendrick's Gin
Gin Mare
Master's Gin
RASPBERRY LAST WORLD
Beefeater, raspberry puree, prosecco
PERFECT GIN TONIC
Master's Gin, tonic, spices

1 h 330 CZK/person 2 h 560 CZK/person 3 h 790 CZK/person 4 h 990 CZK/person

RUM OPEN BAR

OPEN BAR

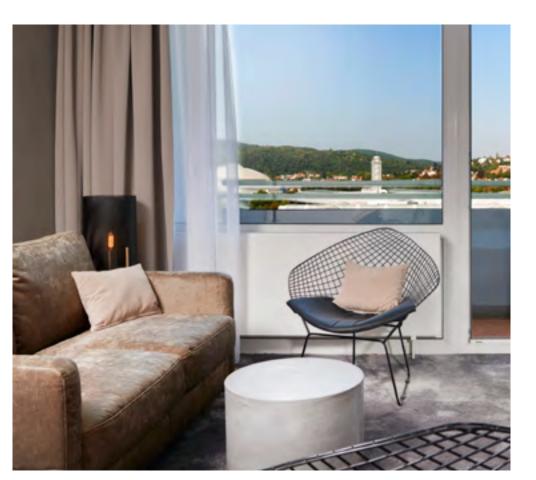
Unlimited consumption of drinks for 4 hours of distillates and cocktails made of them:

Havana Club Anejo 3yo
Espero Orange
Gosling's Black Sea
Bumbu
AMBER ESPERO
Gosling's Black Seal, Espero Orange
Orange juice, almond sirup
CUBA LIBRE
Havana Club Anejo 3yo, Pepsi, lime

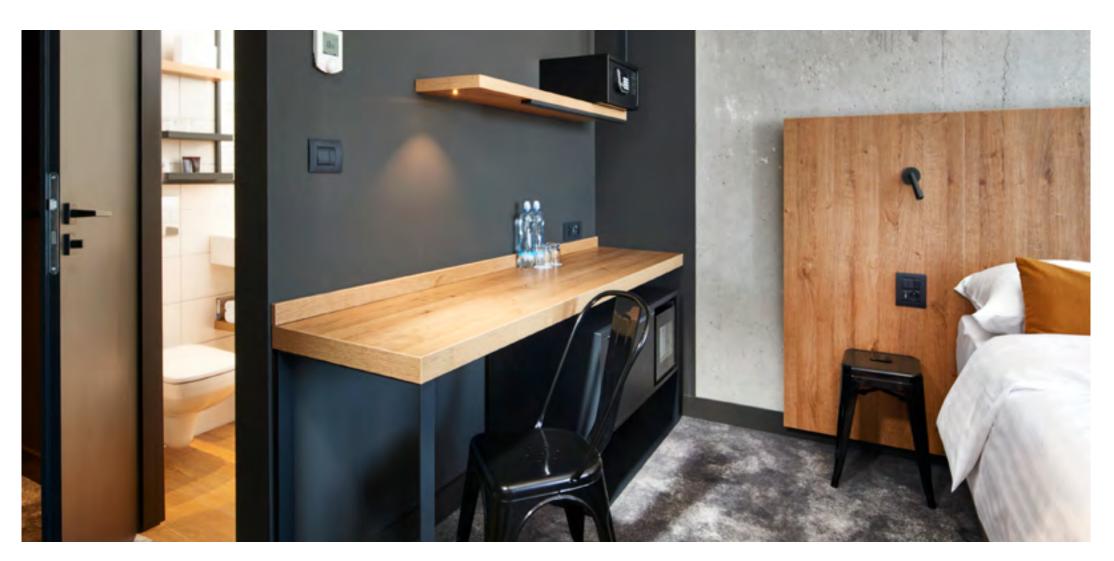
1 h 360 CZK/person 2 h 590 CZK/person 3 h 850 CZK/person 4 h 1040 CZK/person

Accommodation

- OREA Congress Hotel Brno offers accommodation in 370 comfortable hotel rooms and apartments, divided into several categories
- Categories range from basic Classic rooms, air-conditioned and newly renovated Deluxe rooms, family rooms, to newly reconstructed designer Executive rooms and Executive Apartments
- 147 rooms in the Classic category (non-air-conditioned), 75 rooms in the Deluxe category, 144 rooms in the Executive category, and 4 apartments
- A total of 208 twin rooms with separate beds
- 180 rooms with a balcony
- Non-smoking hotel
- Pets are welcome, with a fee of 400 CZK/night
- 24/7 Front Desk
- Rooms are equipped with bathrooms with a shower (Deluxe and Executive) or bathtub (Classic)
- Smart TV, complimentary Wi-Fi
- Mini-fridge and safe (safe only in Deluxe and Executive rooms)
- All guests can use the hotel fitness facility for free







Location

- OREA Congress Hotel Brno is located just 5 km from the D1 highway exit.
- The hotel is situated near the Brno Exhibition Center (BVV), with an ideal location for accommodation during fairs, exhibitions, and other social and sports events.
- You can reach us from the historical city center in just 10 minutes via tram. You couldn't wish for a better location for not only your business but also a peaceful family stay.
- The Brno metropolis offers a plethora of cultural events, and in its surroundings, you will find many significant landmarks worth visiting.

TOP 10 according to our recommendations:

- ŠPILBERK CASTLE
- PETROV (ST. PETER AND PAUL 8. LEDNICE CATHEDRAL)
- 3. VILLA TUGENDHAT
- VIDA! SCIENCE CENTRE
- RESERVOIR (PŘEHRADA)
- BRNO ZOO

- 7. MORAVIAN KARST
- 9. SUPER PANDA CIRCUS -COCKTAIL BAR
- 10. THE BAR THAT DOESN'T EXIST (BAR, KTERÝ NEEXISTUJE)







LOCATION

ACTIVITIES



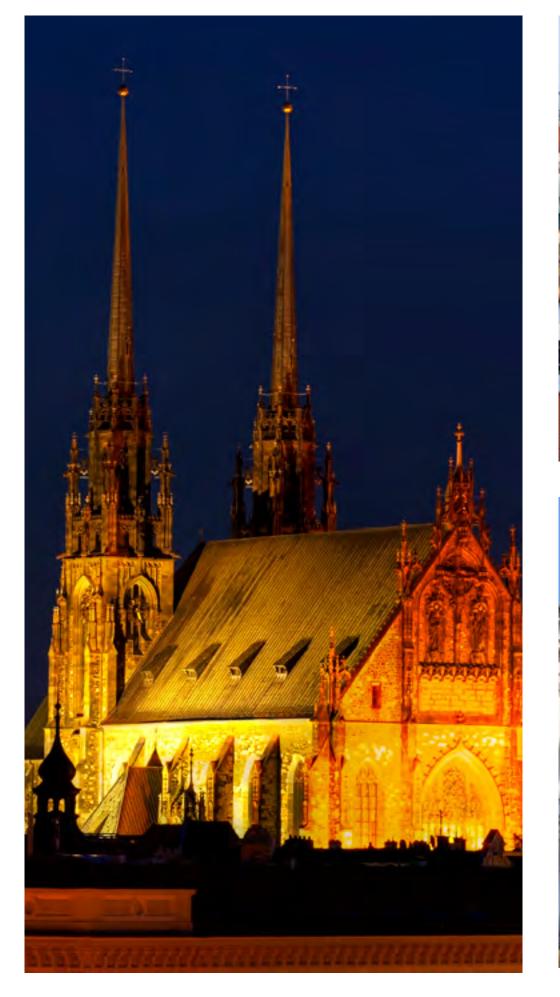


Activities

Exploring Brno as a tourist is something anyone can do, and it wouldn't take you long. However, try immersing yourself in its atmosphere and seeing it from a local's perspective, and you'll find that Brno is much more than it may seem. You might even discover love at first sight. Below are some tips for extraordinary experiences and visits to unconventional places in Brno and its surroundings.

Kamenná Kolonie (Stone Colony)

One of the once many working-class neighborhoods in Brno is Kamenná Kolonie (Stone Colony), simply called Kamenka. It is located on an old quarry, and from the windows of our hotel rooms facing the Svratka River, you can catch a glimpse of the roofs of small houses or take a pleasant walk there.







LOCATION

ACTIVITIES





Activities

Zelný Trh (Cabbage Market)

A square with a market, a fountain, a sculpture, and two theaters. Zelný Trh has been a place where Brno residents can buy fruits, vegetables, flowers, and more for a long time. In the lower part of the square, you can find the entrance and exit to the Labyrinth under Zelný Trh, a complex of unique medieval underground corridors and cellars.

Veveří Castle

Another frequent destination for day-trippers is Veveří Castle, perched on a rock near the Brno Reservoir. A bridge for pedestrians and cyclists was built over the dam to reach the castle. Veveří Castle is one of the largest and oldest castle complexes not only in Moravia but also in the entire Czech Republic. You can also reach the castle by excursion boat.







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