



Your Fairytale Wedding

*at the
Alchemist Grand Hotel and Spa*



Welcome to the Alchemist

We are pleased that you are considering the Alchemist Grand Hotel and Spa as host for your most special day.

There are not many cities in the world which can provide a better setting for your wedding than Prague. This city, full of inexpressible charm and splendour, is a place suitable for the magical characteristics of such an event. It is your time to feel like royalty and treat yourself and your loved ones to something which will be truly special and unforgettable: A romantic wedding at our luxury, boutique hotel in downtown Prague.

Our establishment provides you with all you could wish for on such a day: Picturesque surroundings, fairytale accommodations, top-quality wellness spa facilities and the best dining Prague has to offer.

Enjoy your special wedding day in the charming atmosphere of the Alchemist Grand Hotel and Spa, located only few steps from the Charles Bridge in the heart of Prague, at Malá Strana.



The Alchemist Grand Hotel and Spa is an ideal place for your wedding reception, whether you plan a celebration with your closest friends or a spectacular wedding celebration.

We will take care of your wedding reception to the last detail so this day is the most special day for you. We will take care of everything, including the transport by the historic Rolls Royce limousine, the flowers, the table decorations, the name tags printing and the wedding menus according to your choice.

The Alchemist Grand Hotel and Spa offers two private rooms or the Aquarius Restaurant as unique places for your memorable wedding day.



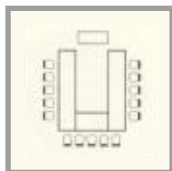


Mirror Gallery

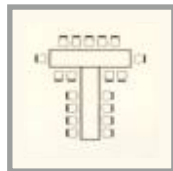
We are proud to offer one of our historical and impressive gothic halls as a unique venue for your private wedding lunch or dinner. This is a very intimate space decorated in rich colours with wonderful paintings and original Venetian Murano mirrors from the private collection of the hotel's Italian owner. The Mirror Gallery is also the ideal place to hold your wedding ceremony.



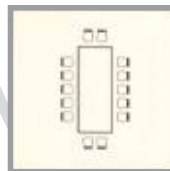
Wedding Ceremony
40



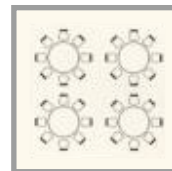
U-Shape
22



T-Shape
34



Royal Table
30



Banquet Rounds
32



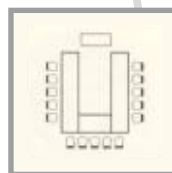


Crystal Ballroom

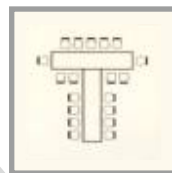
The Crystal Ballroom is located on the first floor and it has a capacity of up to 100 people. The room is flooded with daylight and has a summer terrace attached. The space is multi-functional and enables a number of seating options. The state-of-art technology will satisfy even your most demanding need.



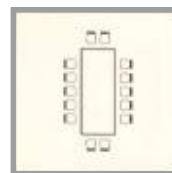
Cocktail
100 (250 with garden)



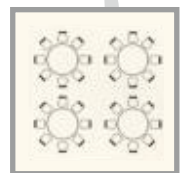
U-Shape
34



T-Shape
34



Royal Table
38



Banquet Rounds
56



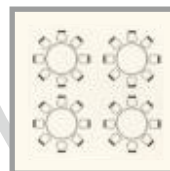


Crystal Ballroom Garden

Relaxation and a fine menu sets the tone for the hotel's elegant Crystal Ballroom Garden. Comfortable and spacious, situated in the heart of old Prague, yet offering the peace and tranquillity of the countryside. Providing the perfect setting for a wedding lunch or dinner for its romantic feel and beauty. This truly is a venue that should not be missed.



Cocktail
150



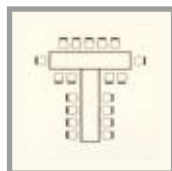
Banquet Rounds
80



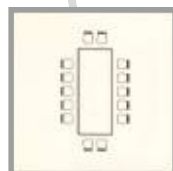


Squarius Restaurant

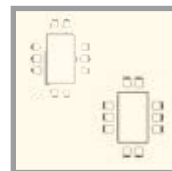
With beautiful views of the Fountain Courtyard, this comfortable and elegant restaurant features an eclectic array of French, Italian and Mediterranean dishes, which includes a wide selection of home-made pasta, fresh fishes and seafood. The Executive Chef Tomáš Sysel prides himself upon selecting fresh ingredients and serving dishes of the highest quality.



T-Shape
32



Royal Table
32



Restaurant
60 (+ 32 on terrace)



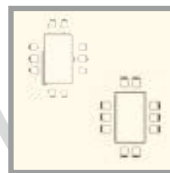


Fountain Courtyard

The Fountain Courtyard provides a wonderfully intimate setting for all day dining or welcome cocktail receptions. It is also the ideal place to hold your wedding ceremony.



Cocktail
50



Restaurant
32





Lobby Bar

The Lobby Bar is ideal place for pre-dinner drinks, welcome receptions or a digestive after a delicious wedding lunch or dinner. A wide range of cocktails and alcoholic and non-alcoholic beverages is available and it is worth trying our extensive collection of famous cognacs, whiskies or brandies accompanied by a chef's selection of finger foods and canapés.



Cocktail
40

Wedding Menu Creations

The Alchemist Grand Hotel and Spa is proud of its culinary art and offers a wide range of preselected menus and buffet receptions. Yet we are also happy to create a special tailor-made offer for you and recommend quality wines and beverages.



Canapés

Mini mozzarella with cherry Pachino tomatoes marinated in basil pesto

...

Grissini with Parma ham

...

Chicken mini brochette with sweet and sour chilli sauce

...

Smoked salmon with chives cream

...

Prague ham & cheese

...

Camembert cheese with grapes

...

Parmesan cheese frittata with sun dried tomatoes

...

Meatballs in piquant tomato sauce

...

Cold gazpacho soup

...

Belgian chocolate dipped strawberries

3 Items CZK 150 per person

5 Items CZK 200 per person

7 Items CZK 250 per person

Deluxe Canapés

Tempura tiger prawns

...

Vol-au-vent with goat cheese

...

Fresh oyster

...

Scottish salmon maki

...

Mini baked potatoes with sour cream and bacon

...

Salmon roe caviar blinis

...

Duck foie gras on a crostini

...

Roast beef roll with horseradish

3 Items CZK 250 per person

5 Items CZK 350 per person

7 Items CZK 450 per person



Welcome Reception

A glass of Alchemist Sekt Brut served with fresh strawberry

...

Orange and apple juice, still and sparkling mineral water

...

1 pc Chicken mini brochette with sweet and sour chilli sauce

...

2 pc Smoked salmon with chives cream

...

2pc Canapé with Prague ham & cheese

CZK 300 per person (minimum of 5 guests)

Champagne Reception

A glass of Forget-Brimont 1er Cru Brut Champagne with fresh strawberry

...

Orange and apple juice, still and sparkling mineral water

...

2 pc Vol-au-vent with goat cheese

...

1 pc Fresh oysters

...

1 pc Spiced Scottish salmon and vegetable skewer

...

2 pc Salmon roe caviar blinis

...

1 pc Foie gras on a crostini

CZK 650 per person (minimum of 5 guests)



Traditional Czech Wedding Menu

Amuse Bouche

...

Fillet of smoked trout with green salad and asparagus

...

Strong beef consommé with home made liver balls and vegetable julienne

...

Traditional „Svíčková“ roast beef meat from South Bohemia with the vegetable cream sauce, marinated cranberries and Carlsbad dumplings

...

Plate of assorted Czech cheeses with walnuts and grape garnish

...

Freshly brewed coffee or tea served with traditional Czech wedding buns

CZK 1450 per person (minimum of 5 guests)



Czech Wedding Menu „2“

Amuse Bouche

...

Home made goose liver pâté with cranberries

...

Crispy baked leg from Vodňany's duck with apple cabbage and gentle herb dumplings

...

Warm cinnamon pancakes with fresh blueberries and home made whipped cream

...

Plate of assorted Czech cheeses with organic meadow honey

...

Freshly brewed coffee or tea served with traditional Czech wedding buns

CZK 1450 per person (minimum of 5 guests)



Wedding Menu „1”

Amuse bouche

...

Gently creamy spinach with tempura prawns, horseradish foam and pickled ginger

...

Melon and Prosecco sorbet

...

Grilled Czech farm organic chicken breast with forest mushrooms, potato pancake and Port wine sauce

...

Chocolate mousse with fresh raspberries and mint foam

...

Freshly brewed coffee or tea with home made chocolate praline

CZK 1.250 per person (minimum of 5 guests)

Wedding Menu „2”

Amuse Bouche

...

Home made duck liver pâté with cranberries, green salad and herb toast

...

Strog oxtail consommé with vegetable julienne and beef meat

...

Light pomegranate sorbet with drop of vodka

...

Baked sea bass fillet with green asparagus, ratte potatoes, tarragon foam and salmon roe caviar

...

Tender snow cake with fresh strawberries

...

Freshly brewed coffee or tea with home made chocolate praline

CZK 1.650 per person (minimum of 5 guests)



Wedding Menu „3”

Amuse bouche

...

Beet carpaccio with organic goat cheese, rocket salad, extra virgin olive oil and 5 years aged balsamic vinegar

...

Fried black tiger prawn, calamari and courgette with home made lemon mayonnaise

...

Cream of forest mushrooms with chicken meat gnocchetti and fresh herbs

...

Blood orange sorbet with Campari

...

Grilled lamb sirloin and Mediterranean vegetable skewer with light garlic spinach, rosemary jus and potato cake

...

Creamy Belgian white chocolate and almond cake with fresh raspberries

...

Freshly brewed coffee or tea with home made chocolate praline

CZK 1.950 per person (minimum of 5 guests)

Wedding Menu „4”

Amuse Bouche

...

Smoked Scottish salmon, trout and mackerel in a crispy basket with light lemon salad

...

Slowly baked duck breast with parsley purée and potato chips

...

Creamy shrimps risotto with fresh asparagus and water cress

...

Grilled sword fish with black Ligurian olives, cherry Pachino tomatoes and grilled courgette

...

Fresh mango and Champagne sorbet

...

Steak of veal saddle with slice of pan fried duck foie gras, mushroom potatoes and truffle sauce

...

Walnut crusted tepid organic goat cheese with acacia honey

...

Pistachio crème brûlée

...

Freshly brewed coffee or tea with home made chocolate praline

CZK 2.450 per person (minimum of 5 guests)



Wedding Menu „5“

Amuse bouche

...

Home made pâté of duck foie gras with fig jelly, lightly toasted pistachio brioche and 12 years aged balsamic vinegar

...

Tuna tatare with eight fresh herbs, cappers, potato pancake and rocket salad

...

Milanese creamy saffron risotto with baked parmesan croquant

...

Half of the poached lobster with tepid garden vegetables, light egg yolk sauce and caviar

...

Fresh strawberry and vodka sorbet

...

Grilled Black Angus beef steak with light pepper sauce, Harmony potato purée, snap peas and shi-take

...

Montasio D.O.P. 18 months aged cheese served with truffle honey

...

Assorted plate with four kinds of Belgian chocolates

...

Freshly brewed coffee or tea with home made chocolate praline

CZK 2.950 per person (minimum of 5 guests)



Sharing Platter Meals

Cold cuts platter

Baked pork, roast beef, tender chicken, assorted salami, horseradish and mustard

CZK 1,500 per kilogram

Cheese platter

Assorted Italian, French and Czech cheeses with grapes, nuts and honey

CZK 1,500 per kilogram

Fish platter

Smoked salmon, halibut and butter fish fillets, marinated shrimps with assorted dressings

CZK 2,000 per kilogram

Caprese

Traditional Buffalo Mozzarella with tomatoes and home made pesto

CZK 1,250 per kilogram

Mixed meat grill

Beef entrecote, chicken breasts and legs, spicy pork fillets with baked potatoes

CZK 2,150 per kilogram

Mixed fish grill

Grilled salmon, swordfish, halibut and young squids with lemon-butter sauce

CZK 2,150 per kilogram

Vegetables

Assorted tomatoes, cucumbers, radishes, bell peppers, celery, with herbs and dressings

CZK 1,250 per kilogram

Fruits

Selection of whole and sliced tropical and local fruits, strawberries, pineapple decorated on a banana leaves

CZK 1,250 for 1 tray or CZK 3,500 for three tier serving silver stand



Starters

Veal saddle tartar with crushed cocoa beans, home made potato focaccia and chips from Südtiroler Speck

CZK 445

Light cod 'baccalà mantecato' with tepid potato & leek purée, anchovy dressing and fresh chives

CZK 395

Aged dried beef ham Bresaola della Valtellina with fresh organic goat cheese, Pecorino Romano cheese, rocket salad and fresh herbs

CZK 395

Sea food trio with octopus carpaccio, tuna sashimi and slightly spicy prawn with coriander and garlic

CZK 445

Cold vegetable soup with Taggiasca black olives and Feta cheese

CZK 245

Hand picked green leaves salad with lemon dressing

CZK 295

Rocket salad with red and white chicory, cherry Pachino tomatoes, parmesan Reggiano cheese, extra virgin olive oil and 8 years aged balsamic vinegar

CZK 345

Grilled eggplant, traditional Buffalo Mozzarella and beef tomatoes tower with fresh basil leaves and Casa Rinaldi extra virgin olive oil

CZK 345

Original Beluga Malosol caviar 50 gr. served on a crushed ice with toasts, hard boiled eggs, creme fraiche, home made butter with sea salt and lemon

CZK 5,490

Soups

Italian vegetable soup Minestrone with freshly grated parmesan cheese

CZK 245

Traditional French gratinated onion soup

CZK 245

„Kulajda“ – cream soup with dill, forest mushrooms and poached egg

CZK 245



Risotto & Pasta

Traditional Milanese saffron risotto with baked Parmesan croquant

CZK 445

Risotto with shrimps and fresh asparagus

CZK 345

Strozzapretti 'cacio e pepe' with cheese, prawns, cherry Pachino tomatoes and calamari

CZK 395

Potato gnocchetti with Sicilian tomatoes, baked peppers, fresh spinach, Buffalo Mozzarella and home made basil pesto

CZK 395

Slightly spicy bavette with garlic, extra virgin olive oil and fresh anchovies

CZK 345

Home made ravioli stuffed with spinach and ricotta cheese served with gentle pesto sauce

CZK 345

Spaghetti with home made Sicilian tomato sauce and fresh basil

CZK 345

Paccheri with swordfish, mussels, San Marzano cherry tomatoes, black olives and cappers

CZK 445

Fish & Seafood

Poached fillet of turbot with parsley potatoes, baby carrot and light mushroom foam

CZK 595

Baked St. Jacques scallops with peas purée, red beetroot and olive tapenade

CZK 645

Grilled tuna 'tonno rosso' with tepid salad from Venere Nero black rice, tomatoes and baked peppers

CZK 595

Half of the poached lobster with tepid garden vegetables, light egg yolk sauce and caviar

CZK 895

Whole sea bass for two persons baked in foil with prawns, mussels, seasonal vegetables and fresh herbs

CZK 1,450



Meat

Grilled Czech farm organic chicken breast with forest mushrooms, potato pancake and Port wine sauce

CZK 495

Crispy baked leg from Vodňany's duck with apple cabbage and Carlsbad herb dumplings

CZK 495

Grilled medallions of veal saddle with truffle butter, sugar snaps, light Harmony potato purée and Villa Zarri cherry brandy sauce

CZK 645

Grilled lamb sirloin and Mediterranean vegetable skewer with light garlic spinach, rosemary jus and potato cake

CZK 695

Grilled Black Angus beef steak with light pepper sauce, Harmony potato purée, snap peas and shi-take

CZK 695

Argentinian beef tournedos with potato-mushroom terrine, pan fried asparagus and pickled cipollata onions

CZK 695

„Svíčková“ – roast beef meat with the vegetable cream sauce, Carlsbad herb dumplings and cranberries

CZK 495

Slowly roasted rabbit roll with pan fried duck foie gras, baked polenta, five years aged balsamic vinegar jelly and fig purée

CZK 545



Cheese

Assorted plate of local farm cheeses with walnuts and preserve

CZK 295

Montasio D.O.P. 18 months aged cheese served with truffle honey

CZK 395

Desserts

Traditional Tiramisu with chocolate sauce

CZK 245

Vanilla Panna Cotta with passion fruits and raspberry coulis

CZK 245

Vanilla bourbon crème brûlée

CZK 245

Alchemist Special Fruit Sabayon

CZK 245

Warm apple Tart Tatin with vanilla ice cream

CZK 245

Hot chocolate moelleux with fresh fruits

CZK 245

Selection of fruit sorbets and ice creams

CZK 195

Selection of fruit sorbets with your choice of vodka, calvados, champagne

CZK 295

Three kinds of traditional home made Czech wedding cakes

CZK 225



Czech Wedding Buffet

Smoked trout with honey mustard dressing
Prague ham on the bone with horseradish cream
Traditional potato salad
Sausage salad with pickled peppers and onion
Cucumber salad

...

Traditional potato soup with forest mushrooms

...

Traditional roasted Czech duck with apple cabbage
Traditional Czech "Svíčková" - Roast beef meat in vegetable cream sauce
Prague butcher's beef goulash with Pilsner beer
Chicken breasts with forest mushrooms
Baked pikeperch with garlic and herbs

...

Variation of Czech dumplings
Potato pancakes
Chives potatoes
Sautéed vegetables
Fresh bakery products and home made bread

...

Choice of Czech cheeses with walnuts and honey
Home made apple strudel
Sweet strawberry dumplings with melted butter, cottage cheese and sour cream
Plum cake with poppy seeds and crumble topping
Traditional Czech wedding buns filled with curd cheese, poppy seeds and plum jam
Whole and sliced fresh fruits

...

Freshly brewed coffee or selection of teas

CZK 1,450 per person
(minimum of 10 guests)



Wedding Buffet „1“

Assorted salads with herb, balsamico and Italian dressings
Octopus carpaccio with potatoes, red scallions and black olives
Smoked salmon with crème fraiche
Home made chicken liver pâté with cranberries
Baked roast beef with Parmesan cheese and rocket salad

...

Chicken velouté cream with vegetables

...

Fried tuna sambousak
Beef meat balls in tomato sauce
Spaghetti alla gitara with mussels and cherry Pachino tomatoes

...

Grilled salmon with lemon mayonnaise
Baked chicken breasts with Verde sauce
Veal cutlets with rocket salad and tomatoes
Roasted pork tenderloin with sauce of porcini mushrooms

...

Light purée made of Harmony potatoes
Lukewarm garden vegetables
Rice pilaf with green peas
Fresh bakery products and home made bread

...

Choice of local farm cheeses with walnuts and preserves
Selection of mini desserts
Whole and sliced fresh fruits

...

Freshly brewed coffee or selection of teas

**CZK 1.650 per person
(minimum of 10 guests)**



Wedding Buffet „2“

Assorted salads with herb, balsamico and Italian dressings
Fresh vegetables ‚Pinzimonio‘ with piquant tomato dressing
Tomatoes with red onion, rocket salad and black olives
Bresaola della Valtellina with fresh goat cheese
Tonno Rosso – golden-brown baked tuna fish with olive oil and rocket salad
Ham and cheese platter with assorted pickled vegetables
Shrimp cocktail with home made lemon mayonaisse and fresh dill

...

Traditional vegetable Minestrone soup

...

Milanese saffron risotto
Tagliatelle with home made tomato sauce
Mini fried chicken escallops
Baked frog legs with fresh herbs marinade
Fried noodles with chicken and vegetables

...

Whole dorade royal baked in a salty crust
Honey crusted duck legs
Baked chicken legs in tarragon sauce
Baked rack of lamb with rosemary
Stewed Irish beef cheeks ragout in red wine

...

Baked rosemary potatoes
Marinated and grilled Mediterranean vegetables
Basmati rice
Cheese polenta
Fresh bakery products and home made bread

...

Choice of imported cheeses with walnuts and honey
Selection of mini desserts
Whole and sliced fresh fruits

...

Freshly brewed coffee or selection of teas

**CZK 1.950 per person
(minimum of 20 guests)**



Buffet & Menu Enhancement

Chocolate fountain

You can choose whether to use dark, milk or creamy white chocolate. Max Chocolate Capacity is 2.5 kg. The dipping delicacies can be tailor made to your choice but could include fruit – strawberries, raspberries, pineapple to name a few as well as marshmallows, profiteroles and salted biscuits.

add CZK 295 per person

Ice cream bar

Included four kinds of home made ice creams and sorbets

add CZK 195 per person

Live crepe station

Toppings include: whipped cream, chocolate syrup, strawberry syrup and crushed nuts

add CZK 295 per person

Live grill

Impress your guests with our selection of entrées grilled-to-order including sirloin skewers, chicken breast, salmon steaks, pork ribs and vegetables

add CZK 395 per person



Wedding Cake

A wedding cake is an inseparable part of every wedding reception and a dominant feature of the festive table.

Rely on us and we will create a unique wedding cake designed especially for you and according to your needs so that it matches the decorations of the hall and the table.

We are sure that your wedding cake will be the most beautiful decoration of your wedding reception and that your guests will talk about it long after. Our cakes are made only of first class ingredients and prepared by our experienced chef confectioner.



Wedding Cake Ideas



Fondant covered designed wedding cakes begin at
CZK 1,500 per kilogram



Beverage Package „1”

Half bottle of white wine Pinot Gris Alchemist Floriánek or red wine Zweigeltrebe Alchemist Floriánek or three glasses of Pilsner Urquell beer or three non-alcoholic beverages and unlimited consumption of mineral water

CZK 290 per person

Beverage Package „2”

A glass of Alchemist Brut Sekt for toast and half bottle of white wine Chardonnay Alchemist or red wine Cabernet Sauvignon Alchemist or three glasses of Pilsner Urquell beer or three non-alcoholic beverages and unlimited consumption of mineral water

CZK 490 per person

Beverage Package „3”

A glass of Forget-Brimont 1er Cru Brut Champagne for toast and half bottle of white wine Pinot Grigio Rulander or red wine Dolceto d’Alba Fiorenzo Nada DOC or three glasses of Pilsner Urquell beer or three non-alcoholic beverages and unlimited consumption of mineral water

CZK 690 per person



Special offer available only with any menu or buffet from this offer. Maximum 1 package per person. Not to be sold separately.



Open Bar Standard

Unlimited consumption during the below stated hours:

Coca Cola • Coca Cola light • Fanta Orange • Sprite • Kinley Tonic • Orange and apple juice • White wine Pinot Gris Alchymist Floriánek
Red wine Zweigeltrebe Alchymist Floriánek • Pilsner Urquell beer

CZK 350 per person (1 hour)

CZK 650 per person (3 hours)

CZK 990 per person (5 hours)

Open Bar Gold

Unlimited consumption during the below stated hours:

Coca Cola • Coca Cola light • Fanta Orange • Sprite • Kinley Tonic • Orange, apple and grapefruit juice • Alchymist Brut Sekt sparkling wine
White wine Pinot Gris Alchymist • Red wine Cabernet Sauvignon Alchymist • Pilsner Urquell beer
Johnnie Walker Red • Absolut Vodka Beefeater Dry Gin • Bacardi • Becherovka Liqueur • Rémy Martin V.S.O.P.

CZK 990 per person (1 hour)

CZK 1,990 per person (3 hours)

CZK 2,490 per person (5 hours)



Enhancements

Your wedding celebrations at the Alchemist Grand Hotel and Spa will be a unique and very special occasion. We are pleased to offer you the opportunity of enhancing your day with unique aspects which will make your day even more magical.

Champagne Glass Tower

Impress your guests with the welcome drink served in style

CZK 3,550
(excluding drinks)

White chair covers

Your wedding ceremony or dinner could become even more beautiful with our white chair covers

CZK 75 each

Engraved silver plated wedding cake servers

Cut your first slice of wedding cake as Mr. and Mrs. with the original Wedgwood silver plated wedding cake servers. Consider engraving your wedding cake server as a special keepsake that you can use on your anniversaries or other special occasions. Gift box to take away included.

CZK 2,950

Engraved Moser Crystal Champagne Flutes

Make your wedding toasts elegant with personalized flutes from the Moser glassworks . Toasting flutes from the collection 'Pope' are made from the only finest crystal glass, hand cut and hand polished to a high gloss for the perfect finishing touches. Gift box to take away included.

CZK 2,950



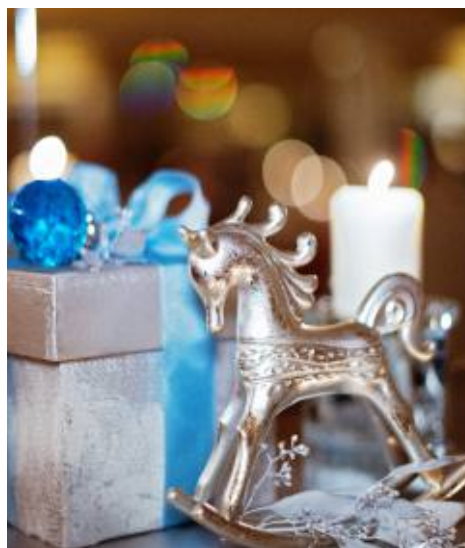
If we can help you with sourcing any extra enhancements for your wedding day please do not hesitate to contact us.





Wedding Flower & Decorations

Our professional skilled florists can prepare a beautiful bouquet for the bride but also flower decorations for the wedding table, ceremony place, vehicle decorations and other flower decorations and arrangements as you desire.



Low centerpiece
incl. of floral, candle arrangements, and theme decorations

from CZK 950 for 4 persons

Round table centerpiece
incl. of floral, candle arrangements, and theme decorations

from CZK 2,800

Ceremony table decoration

CZK 2,500

Bridal bouquet

from CZK 2,000



Complimentary Wedding Night

The wedding ceremony and reception are just the beginning. Imagine our gorgeous Alchemist Grand Hotel and Spa Wedding Suite the night of your wedding with breakfast the morning after served to your bed.

Complimentary wedding night is included in any wedding dinner or reception booked in our Crystal Ballroom.



Rolls Royce Limousine

The wedding limousine is one of the symbols of marriage, the leaving of old lives and the beginning of a life's journey together.

Recreate the classic elegance of the times when you pull up to the wedding in our historical unique Rolls Royce Shadow II wedding limousine. Seated with your new husband or wife, you will have time by yourselves to relax in comfort as you travel to your wedding reception in a magnificent limousine.



General Conditions

Bookings & Payments

- Bookings for the exclusive use of the Aquarius Restaurant require a minimum consumption of CZK 75,000. Available on peak dates only, upon request.
- Bookings for the Crystal Ballroom require a minimum consumption of CZK 60,000.
- Bookings for the Mirror Gallery require a minimum consumption of CZK 25,000.
- Service charge of 15% will be added to the total consumption.
- A non-refundable deposit of 50% of the estimated final amount and a written or e-mail order are required to confirm your booking. Full prepayment of the estimated charges must be received three days prior to the event.
- Final number of guests is required 48 hours in advance. This number will be considered a guarantee, is not subject to reduction, and charges will be made accordingly.
- Although the prices quoted in this offer will be held where possible, the hotel reserves the right to amend the prices shown where appropriate. All prices quoted include VAT.

Live music

- Live music or a disco can be held in the Crystal Ballroom only. Dancing and loud music can continue latest until 12 midnight.

Corkage

- Should you wish to provide your own wine and Champagne to be served during your wedding reception or event a corkage charge of CZK 250 per bottle will be made.

Outside Vendors

- Alchemist Grand Hotel and Spa reserves the right to approve all vendors. The Hotel has to be provided with a list of vendors involved in your event, including phone number and contact person.

Decorations

- Decorations may not be attached with nails, staples, tape or any other substance in order to prevent damage to the fixtures and furnishings. Items or displays brought into the Alchemist Grand Hotel and Spa must be approved by your Hotel Wedding Coordinator.



All you need is love, we'll provide the rest!



Contact us

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