



THE MONKEY BAR

by Falkensteiner Hotel Prague 

COMPANY EVENTS

HIGHLIGHTS

- Total capacity up to 200 people
- Bar with a premium boutique hotel
- 108 hotel rooms with access to SPA & Fitness
- Terrace with portable roof and open until late night
- Audio system in every room and DJ desk with microphone
- LIVE MUSIC
- Minimum consumption set instead of rental fee

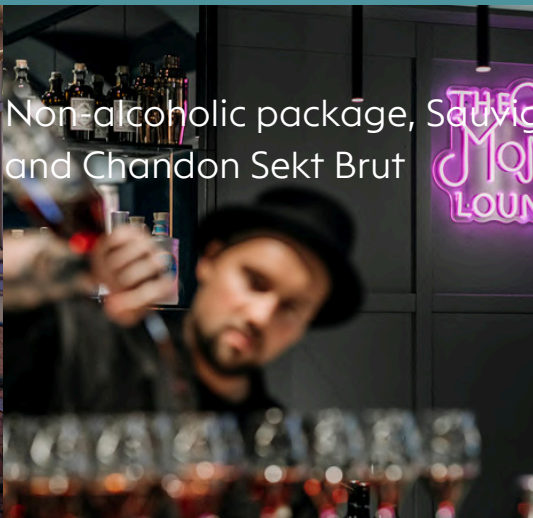
[Virtual tour here](#)

CREATIVE FOOD BUFFET

- CZK 800 / person (1 salad, 2 starters, 2 main courses, 2 desserts)
- CZK 1 000 / person (2 salads, 2 starters, 3 main course, 2 desserts)
- CZK 1 500 / person (2 salads, 3 starters, 4 main courses, 2 desserts)
- CZK 2 000 / person (2 salads, 3 starters, 5 main course, 3 desserts)
- Canapés CZK 80 / pc (up to 6 choices)

COCKTAILS & BEVERAGES

- Unlimited beverage packages
- Signature Cocktails
- Signature Non-alcoholic Cocktails
- [Explore cocktail menu](#)



Non-alcoholic package, Sauvignon Blanc and Chandon Sekt Brut

@monkeybar_prague

SUN-MON till 23:00

TUE- THU till 0:00

FRI - SAT till 1:00



DRINK PACKAGES

UNLIMITED 6 HOURS OF CONSUMPTION

1. Non-alcoholic package – CZK 500 / person

water, tea, coffee and juices

2. Beer and wine package – CZK 1500 / person

Non-alcoholic package, Sauvignon (CZ), Merlot (CZ), Budvar 33 and Chandon Sekt Brut

3. Cocktail package – CZK 2500 / person

Non-alcoholic package, Sauvignon (CZ), Merlot (CZ), Chandon Sekt Brut and Budvar 33. Gin Tonic, Pink Gin Tonic, Guava Paloma, Mandarin Mule and Yuzu Spritz (available in non alcoholic option)

4. Premium package - CZK 3,000 / person

Non-alcoholic package, Riesling (DE), Tempranillo (ES), Chandon Sekt Brut and Budvar 33. Signature cocktails Mango & Pandan, Oak & Cocoa, Geranium & Penja Pepper, Elderflower & Olive and Raspberry & Thyme (available in non alcoholic option)

Cocktail tailored to company colors and tastes, including logo.





CREATIVE BUFFET

SALAD BAR

Burrata | roasted grapes | pistachios | balsamic

Pumpkin | port wine | honey nuts | gorgonzola | sherry vinegar

Baby gem salad | anchovy | garlic croutons | parmigiano

Serrano ham | marinated pears in port wine | figs | gorgonzola

Panzanella salad | bread croutons

Padron peppers | sweet soy sauce | roasted sesame

Baby gem salad | shrimp tempura | chili mayo

COLD STARTERS

Tuna tartare | fried sushi rice | roasted sesame | gochujang

Vitello tonnato | marinated veal | fried capers | toasted focaccia

Mini fish ceviche | tiger milk | coriander | onion | sweet potatoes

Oysters on ice | salad with vinegar | lemon

Beef tartare | sesame mayo | cucumber kimchi

Chicken pâté with cognac | pear | wine reduction | brioche

Mushroom arancini | parmigiano | chive aioli

Roastbeef | mustard mayo | pepper mayo | pickled vegetables

Cod balls | yogurt dip | cucumber | garlic



CREATIVE BUFFET

MAIN COURSES

Pork or shrimp gyoza | sweet soy sauce

Monkey fried chicken | kimchi | butter | lemon mayo

Beef burger | kimchi | cucumber | salad | cheddar | ginger

Veal burger | chili mayo | pickled onion | guacamole

Portobello burger | cheddar | sriracha | yogurt dip | cucumber

Beef tacos | pico de gallo | guacamole | coriander

Shrimp tacos | pico de gallo | guacamole | coriander

Empanadas | beef stew | guacamole

Beef bourguignon | mushrooms | bacon | pearl onions

Fish stew a la bouillabaisse | root vegetables | tomato | cognac

Cauliflower tikka massala | cashew | yogurt | feta

Mushroom stroganoff | whisky | capers | crème fraîche

Fried cod | beer breadsticks | mashed peas | lemon mayo

Rice bowl | chickpeas | red curry | kimchi

CANAPÉS

Cantaloupe melon | Parma ham | mango | mint

Goat cheese mousse | beetroot | honeyed nuts

Salmon tartare | salmon caviar

Hummus | red onion pickles | sesame seeds | fried chickpeas

Sardine spread | anchovies | capers | lime mayo

Beef tartare | kimchi cucumber | sesame mayo





CREATIVE BUFFET

DESSERTS SELECTION

Tartlets with mango ganache

Tartlets with chocolate and caramel

Three types of chocolate mousse

Mini pavlova with fruit filling

Classic cheesecake with butter cookies and gelatin

Tiramisu with sponge cookies and mascarpone

PLEASE NOTIFY US OF ANY ALLERGIES, AS OUR DISHES MAY CONTAIN TRACES OF COMMON ALLERGENS

by *Falckensteiner Hotel Prague* 





The Monkey Bar

30 seats
50 standing



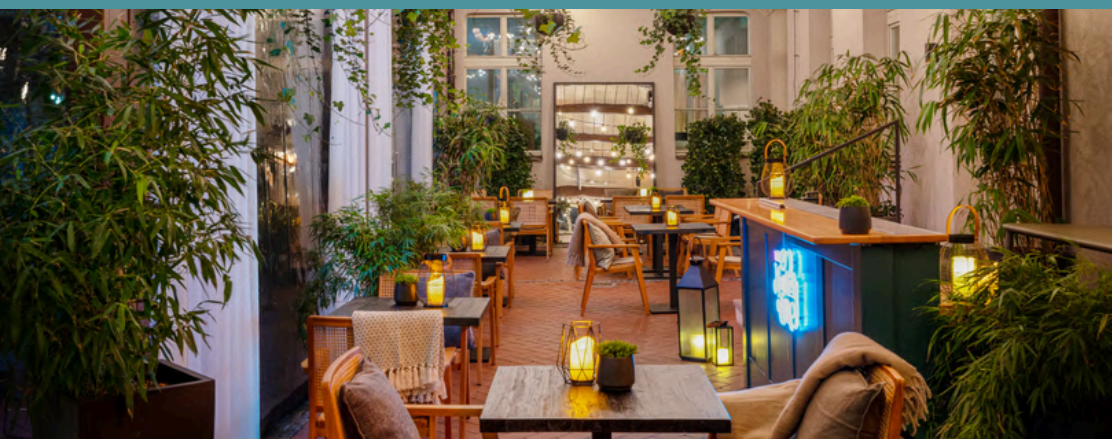
Monkey Lounge

30 seats



Summer Terrace

57 seats
80 standing
Portable roof and heating



Winter Garden

34 seats
50 standing



Dining Room 75m2

38 seats
Standing upon discussion



**IT WILL BE OUR PLEASURE TO HOST
YOUR TAILOR-MADE EVENT FOR YOU**

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