#bestofzatisicatering

#zatisicatering

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Prague Congress Centre

Spectacular views of historic Prague, representative rooms for up to 10,000 people, plenty of salons with convenient access. Sustainable events.







Žofín Palace

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This Neo-Renaissance building in the Prague centre offers many attractive rooms for business meetings, encounters and chamber concerts.

Žofín Garden

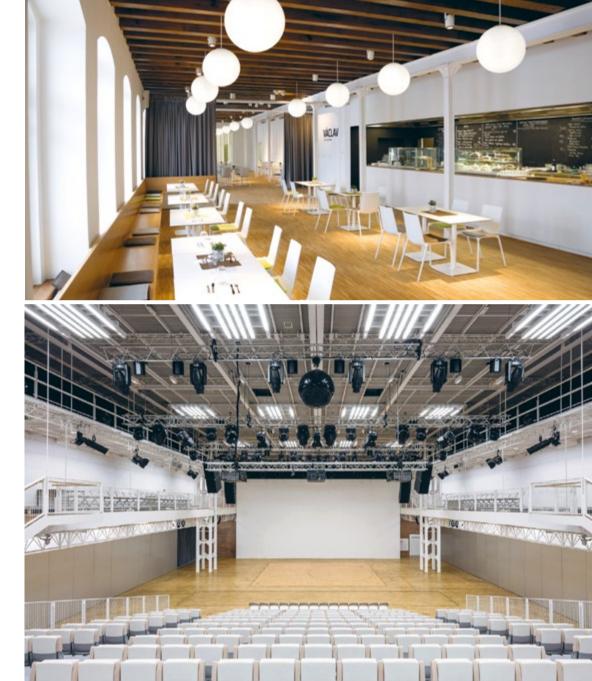
The summer garden is available for grill parties from mid-May until mid-September.





ŠKODA Museum Mladá Boleslav

The Café-Restaurant Vaclav in the ŠKODA Museum is an attractive background for business meetings or private celebrations. You can also visit the café in the house where F. Porsche was born, in Vratislavice.





the best of zátiší catering

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Z tailor-made C concepts

We do not impose borders on creativity. We're here to help you build your brand and make your event unique.









Z food truck C

Our black electric car works well anywhere as a welcome bar, food station or reception. We will prepare beef poutine, hot dogs, burgers, soups and more terrific street food. Book it in time!

















Let yourself be enchanted! When we turn out the lights, all the colours and shapes of our desserts will glow. All you need is darkness.







| classic | Z × C I ^{modern} |

Are you a fan of classical or do you prefer modern trends? Together, we can handle both.





Z live cooking C

To have your guests see the food created right in front of them, that is the experience we want to serve you. We won't hide in the kitchen.







Z gala on a plate C

Invite as many guests as you want — we will take special care of them. We have the right wines to accompany your festive menu. And we are always happy to prepare a menu with seasonal ingredients from local suppliers.





Z table mapping C

Enchant your guests through all their senses. Music, food and visual projections will take their breath away. We project on round and square tables. Come and see our showroom in PCC.









MISKA BY ZÁTIŠÍ

Z bowl by zátiší

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Czech fusion cuisine that respects the seasons and is served in bowls with a minimum of waste. Taste, sustainability and fun.

together sustainably

7

Enjoy an event that doesn't add unnecessary waste to the planet. Our unique ecological approach will make you feel even better while having fun. Try our "one bowl for the whole evening" concept.



С



Z chocoland C

Discover the fascinating world of chocolate and our handmade pralines of various flavors. A WOW experience for your eyes and palate!











Z event design C

Give your imagination free rein or just let yourself be surprised by entering a world of dreams. We can realize even the craziest ideas.





For each event we will offer you the right specialist to help you plan and create a tailor-made menu under chef Jan Bureš. No matter what ideas you bring to the table, you will never hear us say, "Sorry, it's impossible." We always say, "Yes, we can...".







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Jan Bureš Executive Chef



Linda Reitingerová Head of Congress Catering



Zátiší Group

The Zátiší Group has grown since its founding in 1991. There are now four restaurants in Prague, the Fresh & Tasty division providing nutritious daily meals and Zátiší Catering, available throughout Europe.





www.bellevuerestaurant.cz





www.mlynec.cz



www.zofingarden.cz





V Zátiší

www.vzatisi.cz





fresh®tasty

www.freshandtasty.cz





We have a taste for helping!

Whenever you use the services of the Zátiší Group, you can expect the highest standards and at the same time you help disadvantaged people around the world.

We greatly appreciate the support of our guests and clients, so we have committed ourselves to donating

up to 50%

of our profits to helping others.



We stopped using plastic bottles. I We replaced plastic straws with paper. I We prepare our own drinks. I We reduced waste by 20%. I We do not throw away uneaten food at our events — we launched the "Community Fridge" project in the PCC. I We behave sustainably at festivals as well. To increase the use of seasonal produce, we increased the number of local suppliers. I We optimize the amount of food at events. I Sustainable concepts are constantly in our offers — — "A bowl for the entire evening". I …and we created our photo with the leftovers

Together sustainably — for all of us. Thank you!

YES, we can

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