



THE MEETINGS & INCENTIVES BROCHURE



LOCATION



CONFERENCES



GASTRONOMY



ROOMS



CONTACT

AUTHENTIC ART NOUVEAU JEWEL IN THE HISTORICAL CENTRE OF PRAGUE

INTRODUCTION

This unique 4-star hotel boasts exceptional architecture. It is one of the oldest Art Nouveau buildings in Prague, with a rich and varied history. Let it captivate you with its elegance and unmistakable atmosphere.

K+K Hotel Central is located in the heart of Prague's Old Town, just a few steps from the Powder Tower and Republic Square. It is an ideal starting point for exploring the sights and the magical atmosphere of Prague.

It is an ideal destination not only for business travellers, but also companies, PR agencies, networking event organisers and those who appreciate unique conference facilities. Combining historic Art Nouveau architecture with modern amenities, the spaces are unique.

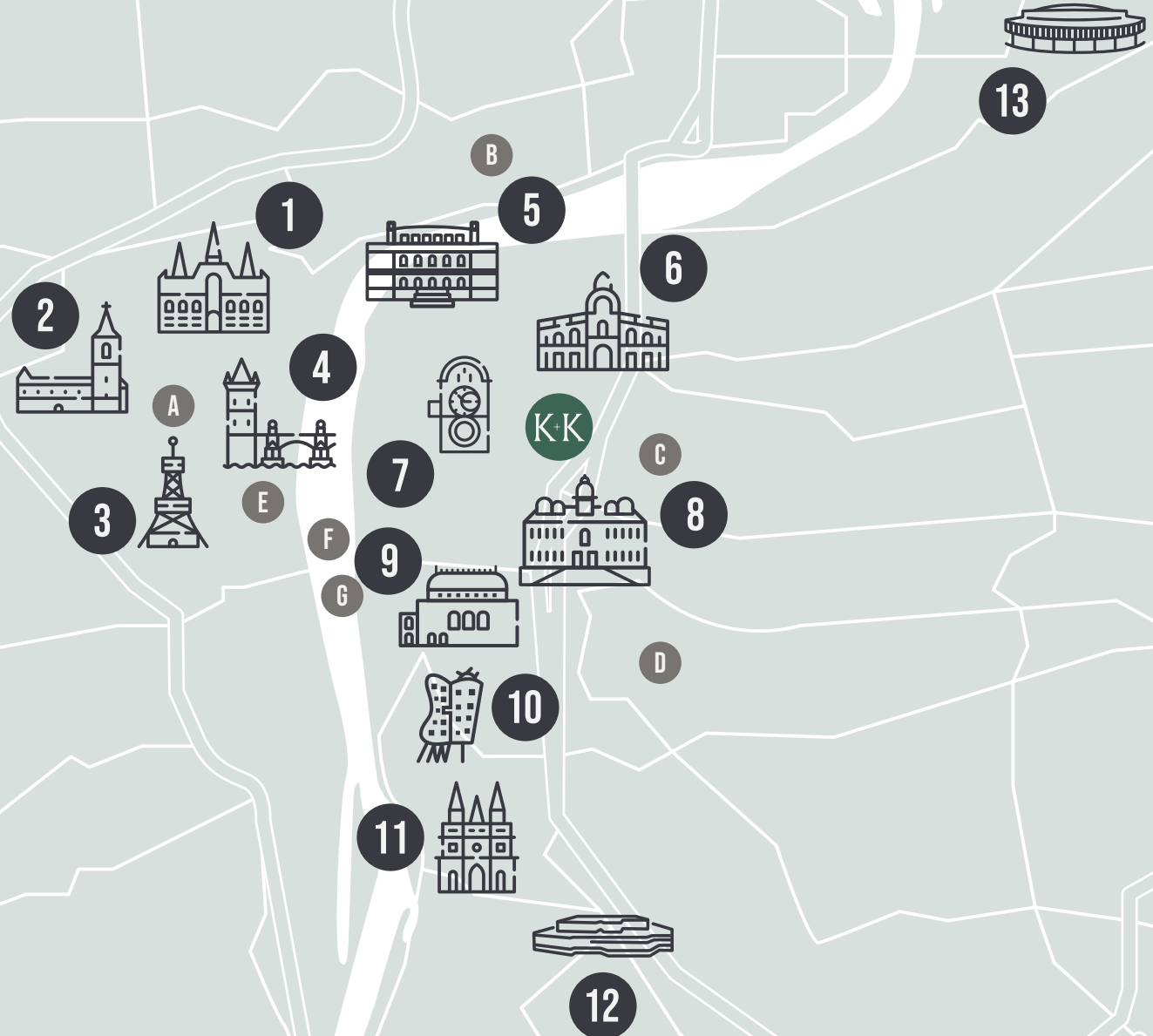


MONUMENTS & MUSEUMS

- 1 PRAGUE CASTLE
- 2 STRAHOV MONASTERY
- 3 PETŘÍN
- 4 CHARLES BRIDGE
- 5 RUDOLFINUM
- 6 MUNICIPAL HOUSE
- 7 ASTRONOMICAL CLOCK
- 8 WENCESLAS SQUARE
- 9 NATIONAL THEATRE
- 10 DANCING HOUSE
- 11 VYŠEHRAD
- 12 PRAGUE CONGRESS CENTRE
- 13 O2 ARENA

PARKS & GREEN SPACES

- A PETŘÍNSKÉ SADY
Large hillside park with beautiful city views
- B LETENSKÉ SADY
Famous viewpoint over the Vltava and Prague bridges
- C RIEGROVY SADY
Popular park with sunset views of Prague Castle
- D HAVLÍČKOVY SADY (GRÉBOVKA)
Romantic park with vineyards
- E KAMPA
Charming riverside park island near Charles Bridge
- F STŘELECKÝ OSTROV
A peaceful island ideal for relaxing by the water
- G SLOVANSKÝ OSTROV (ŽOFÍN)
A park island near the National Theatre





HOTEL



LOCATION



CONFERENCES



GASTRONOMY



ROOMS



CONTACT

CONFERENCES

CONFERENCE ROOMS

CONFERENCE PACKAGES

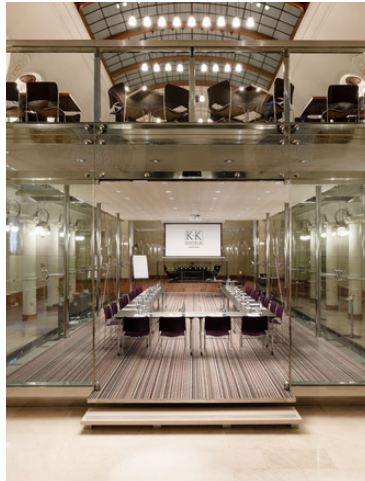
ELEVATE YOUR MEETINGS

K+K Hotel Central is the ideal place for your corporate events in the historical centre of Prague. Whether you're planning meetings, conferences or other events, our hotel facilities offer the perfect combination of a great location, modern design and top-notch service. Our professional team is always ready to help you organise your event to ensure everything runs smoothly.

Make your event unforgettable at K+K Hotel Central, where history meets modern comfort.

- NATURAL DAYLIGHT
- FULLY AIR-CONDITIONED
- MODERN AUDIOVISUAL TECHNOLOGY
- SECRETARIAL SERVICES ON REQUEST
- FREE HIGH-SPEED WI-FI
- ADDITIONAL TECHNICAL EQUIPMENT FOR CONFERENCES
- DELICIOUS FOOD & BEVERAGE OFFERING

ROOM	AREA M ²	U-SHAPE	BOARD	SCHOOL	THEATRE	RECEPTION	CABARET	BANQUET
OHMANN	70	30	36	60	80	90	48	64
BELSKY	41	16	20	24	30	40	24	32
ATELIER 1901	25	10	12	16	26	30	-	-
DRYAK	21	-	12	-	-	-	-	-



OHMANN

Discover a completely unique conference space located in the most interesting part of the hotel - the former theatre. This space will enchant you with its glass walls that let in natural light and give the room an unmistakable atmosphere.

- Equipment: data projector, sound system, microphone, flip chart

AREA	U-SHAPE	BOARD	SCHOOL	THEATRE	RECEPTION	CABARET CAPACITY	BANQUET CAPACITY	CONCERT HALL
70m ²	30	36	42	80	90	48	64	-



BELSKY

The Bělský conference space is the ideal choice for smaller events of up to 30 guests that require a comfortable and inspiring environment. With large windows that let in natural daylight, you can enjoy a spectacular view of the enchanting garden.

- Equipment: TV screen, flip chart

AREA	U-SHAPE	BOARD	SCHOOL	THEATRE	RECEPTION	CABARET CAPACITY	BANQUET CAPACITY
41m ²	16	20	20	30	40	24	32

CONFERENCES

CONFERENCE ROOMS

CONFERENCE PACKAGES



ATELIER 1901

Atelier 1901 is a cosy space, ideal for smaller meetings. It creates a pleasant and fresh environment that stimulates creativity and concentration.

- Equipment: TV screen, flip chart

AREA	U-SHAPE	BOARD	SCHOOL	THEATRE	RECEPTION
25m ²	10	12	12	36	30



DRYAK

The Dryák conference room is perfect for meetings. The room is dominated by an impressive table made of quality wood, which offers enough space for up to 12 participants.

- Equipment: data projector, flip chart

AREA	U-SHAPE	BOARD	SCHOOL	THEATRE	RECEPTION
21m ²	-	12	-	-	-



HOTEL



LOCATION



CONFERENCES



GASTRONOMY



ROOMS



CONTACT

CONFERENCES

CONFERENCE
ROOMS

CONFERENCE
PACKAGES

CONFERENCE PACKAGES

HALF DAY PACKAGE

Room rental + coffee break premium (including coffee, tea, water, juice, variation of Coca-Cola drinks)

34 EUR / 850 CZK / PAX

HALF DAY PACKAGE

Room rental + coffee break premium (including coffee, tea, water, juice, variation of Coca-Cola drinks) + buffet / 3course served lunch (including coffee, water, tea, juices)

66 EUR / 1650 CZK / PAX

FULL DAY PACKAGE

Room rental + 2x coffee break premium + buffet / 3course served lunch.

86 EUR / 2150 CZK / PAX

Conference packages are available from a minimum number of participants depending on the selected meeting room.



BEVERAGE
PACKAGES

COFFEE
BREAKS

FINGER FOOD
MENU

BUFFET MENUS

SERVED MENU

BUFFET
BREAKFAST MENU

LIST OF
ALLERGENS

BEVERAGE PACKAGES



WELCOME DRINK

4 EUR / 100 CZK / PERSON

Glass of Prosecco (100ml)
Glass of Juice (200ml)
Water with Citrus Infusion



OPEN BAR

HALF DAY - 8 EUR /
200 CZK / PERSON
4 hours

(Coffee, Tea, Water with Citrus
Infusion, Juice, Coca-Cola, Fanta,
Sprite)

ALL DAY - 15 EUR /
385 CZK / PERSON
8 hours

Coffee, Tea, Water with Citrus
Infusion, Juice, Coca-Cola,
Fanta, Sprite)



BAR SELECTION

BASIC - 3 DRINKS / PAX - 6,5 EUR
/ 160 CZK

Choice of Juice (200ml), Coca-Cola /
Fanta / Sprite (330ml)

PREMIUM - 7,5 EUR / 185 CZK

1x Soft Drink
Glass of Beer (400ml) OR
Glass of House Wine (150ml)

EXCLUSIVE - 9,5 EUR / 235 CZK

1x Soft Drink
2x Glass of Beer (400ml) OR
2x Glass of House Wine (150ml)
Water, with citrus infusion included

BEVERAGE
PACKAGES

COFFEE
BREAKS

FINGER FOOD
MENU

BUFFET MENUS

SERVED MENU

BUFFET
BREAKFAST MENU

LIST OF
ALLERGENS

COFFEE BREAKS

COFFEE BREAK BASIC

PRICE 17 EUR / 425 CZK

Coffee, tea, water with citrus, juice, & variety of Coca-Cola drinks

Mini baguette with ham, cheese & vegetables ^{1,3,7}

Danish pastries ^{1,3,7}

Homemade cake ^{1,3,7}

Yogurt with granola ⁷

Candies & nuts - various types ⁸

PREMIUM COFFEE BREAK

PRICE 20 EUR / 500 CZK

Coffee, tea, water with citrus, juice and variety of Coca-Cola drinks

Three optional items (3pcs per person)

Candies and nuts - various types ⁸

Fresh sliced fruit



Vegetarian Vegan

SAVOURY

PRICE 17 EUR / 425 CZK

Mini club sandwich with egg spread, chicken, ham, tomatoes, bacon, & lettuce ^{1,3,7}

Mini croissant with cream cheese, smoked salmon, & dill ^{1,3,4,7}

Tortilla wrap with mozzarella, tomatoes, lettuce, & basil pesto ^{1,3,7}

Homemade cheese puff pastry sticks with Parma ham, & Parmesan cheese ^{1,3,7}

Crostini with cherry tomatoes, sea salt, basil, & olive oil ^{1,3}

Canapé with pastrami, crème fraîche, & mini pickled corn ^{1,3,7}

Savoury quiche with spinach, Parmesan & Brie cheese ^{1,3,7}

Stuffed Tomato with Niva blue cheese foam ⁷

Vegetable skewer a lá Greek salad (olive, tomato, pepper, cucumber, Feta cheese) ⁷

Vegetable crudités - carrots, peppers, celery, cucumber, & chickpea hummus ¹¹

SWEET

Mini doughnut (nougat/fruit filling) ^{1,3,7}

Lemon bars ^{1,3,7}

Curd cheese bars ^{1,3,7}

Homemade marble cake ^{1,3,7}

Poppy seed cake with butter crumble ^{1,3,7}

Apple strudel with cinnamon, raisins and walnuts ^{1,3,7,8}

Mix of mini butter croissants with jam and chocolate

HEALTHY OPTION

Fruit smoothie - mix of fruit and herbs

Fresh fruit juice - seasonal fruit

BEVERAGE
PACKAGES

COFFEE
BREAKS

FINGER FOOD
MENU

BUFFET MENUS

SERVED MENU

BUFFET
BREAKFAST MENU

LIST OF
ALLERGENS

FINGER FOOD MENU

SAVOURY

PRICE: 2,6 EUR / 65 CZK

- Vegetable crudités**, hummus with sun-dried tomatoes ¹¹
- Crostini** with cherry tomatoes, sea salt, basil, and olive oil ^{1,3}
- Puff pastry roll** stuffed with ham, cheese, and tomatoes ^{1,3,7}
- Canapé** with horseradish crème fraîche, roast beef, and radishes ⁷
- Crispy duck roll** with BBQ sauce ¹
- Cheese roll** with mushrooms, ham, and capers ⁷
- Mini sesame chicken schnitzel** with ginger and sesame oil ¹¹
- Stuffed tomato** with Niva blue cheese foam ⁷
- Stuffed cucumber wedge** with pulled duck meat, hoisin dip, and sesame seeds ¹¹
- Mini beef burger** with spicy sauce, lettuce, tomato, and cheddar cheese ^{1,3,7}
- Baked potatoes** stuffed with bacon, spring onions, crème, fraîche and cheddar cheese ⁷

SWEET

PRICE 20 EUR / 500 CZK

- Apple strudel** with cinnamon, raisins, and walnuts ^{1,3,7}
- Panna Cotta** with berries or caramel ⁷
- Chocolate brownies** with mascarpone ^{1,3,7}
- Cream puff** wreath with cream ^{1,3,7}
- Pavlova** with berries and cream ^{3,7}
- Chocolate cuts** ^{1,3,7}
- Cheesecake** ^{1,3,7}
- Chocolate muffin** ^{1,3,7}
- Cupcake** with Parisian cream ^{1,3,7}
- Mini doughnut** filled with nougat or fruit jam

Vegan Vegetarian

CANAPES

MINIMUM QUANTITY: 5PCS/ITEM;

PRICE: 2,2 EUR / 55 CZK

- Mozzarella skewer** with cherry tomatoes, fresh basil and balsamic ⁷
- Canapé** with smoked salmon, cheese spread and dill ^{1,3,7}
- Duck pâté, cranberries, arugula, orange fillet** ^{1,3,7}
- Spring vegetable roll** with sweet and spicy dip ¹
- Honeydew melon** with arugula wrapped in Parma ham
- Salmon tartare**, capers, lime, tortilla chips ¹
- Cheese and potato croquettes** fried in panko crumbs and tartar sauce ^{1,3,7}
- Tortilla wrap** with chicken strips, fresh vegetables and herb dressing ^{1,3,7}
- Tortilla wrap** with Parma ham, mozzarella and pesto ^{1,3,7}
- Savoury quiche with spinach ^{1,3,7}





HOTEL



LOCATION



CONFERENCES



GASTRONOMY



ROOMS



CONTACT

BEVERAGE PACKAGES

COFFEE BREAKS

FINGER FOOD MENU

BUFFET MENUS

SERVED MENU

BUFFET BREAKFAST MENU

LIST OF ALLERGENS

BUFFET MENU 1

MIN. SIZE: 15PAX; PRICE: 38 EUR / 950 CZK

Salad bar

Fresh sliced vegetables, salad variations, pickled vegetables, corn, olives, jalapeño peppers, beetroot, Balkan cheese, croutons, dressings, olive oil, balsamic vinegar

Soup

Rich poultry broth with meat, vegetables and noodles ^{1,3,9}

Main dishes

Chicken roulade in Parma ham, stuffed with sage and sun-dried tomatoes

Tender pork in BBQ sauce, chilli peppers, coriander

Fish & chips with lime mayonnaise ^{1,3,4}

Vegetarian

Eggplant baked with vegetables and thyme, Pomodoro sauce, Parmesan cheese ⁷

Side dishes

Green beans cooked in butter with bacon ⁷

Confit potatoes with garlic and rosemary

Dessert

Lemon-lime pie ^{1,3,7} 

Fresh seasonal fruit 

BUFFET MENU 2

MIN. SIZE: 15PAX; PRICE: 38 EUR / 950 CZK

Salad bar

Fresh sliced vegetables, salad variations, pickled vegetables, corn, olives, jalapeño peppers, beetroot, Feta cheese, croutons, dressings, olive oil, balsamic vinegar

Soup

Czech "Kulajda" with dill, cream, potatoes and mushrooms ^{1,3,7}

Main dishes

Asian-style confit pork belly with sesame seeds and spring onions

Fried chicken schnitzel marinated in sour cream ^{1,7}


Pike-perch fillet with steamed spinach ⁴

Vegetarian


Vegetable lasagna with zucchini, pepper, eggplant, red onion, crushed tomatoes and mozzarella ^{1,3,7}

Side dishes

Mashed potatoes with fried bacon and onions ⁷

Roasted root vegetables 

Dessert

Tiramisu ^{1,3,7} 

Fresh seasonal fruit 



HOTEL



LOCATION



CONFERENCES



GASTRONOMY



ROOMS



CONTACT

BEVERAGE PACKAGES

COFFEE BREAKS

FINGER FOOD MENU

BUFFET MENUS

SERVED MENU

BUFFET BREAKFAST MENU

LIST OF ALLERGENS

BUFFET MENU 3

MIN. SIZE: 15PAX; PRICE: 38 EUR / 950 CZK

Salad bar

Fresh sliced vegetables, salad variations, pickled vegetables, corn, olives, jalapeño peppers, beetroot, Feta cheese, croutons, dressings, olive oil, balsamic vinegar

Soup

Tomato cream soup with Parmesan cheese ⁷ 

Main dishes

Roast turkey roulade with herb stuffing, apples, cranberries ^{1,3,7}

Pork cheeks in red wine with roasted carrots and mushrooms ¹


Baked salmon fillet with Hoisin sauce and beetroot ⁴

Vegetarian


Fettuccine with cherry tomatoes, garlic, basil pesto and Parmesan cheese ^{1,3,7} 


Side Dishes

Mashed potatoes softened with butter ⁷ 

Jasmine rice 

Desserts

Strawberry whipped cream slices ^{1,3,7} 

Fresh seasonal fruit 

BUFFET MENU 4

MIN. SIZE: 15PAX; PRICE: 38 EUR / 950 CZK

Salad bar

Fresh sliced vegetables, salad variations, pickled vegetables, corn, olives, jalapeño peppers, beetroot, Feta cheese, croutons, dressings, olive oil, balsamic vinegar

Soup

Rich beef broth with meat, vegetables and noodles ^{1,3,9}

Main dishes

Beef meatballs in tomato curry sauce with fresh coriander ³

Roasted chicken drumsticks with honey, garlic and chili


Fried carp in panko breadcrumbs ^{1,3,4,7}

Vegetarian

Pappardelle with creamy mushroom ragout ^{1,3,7}

Side Dishes

Boiled potatoes with butter and fresh chives ⁷ 

Grilled vegetables with rosemary and thyme 

Desserts

Apple strudel with cinnamon, raisins and nuts ^{1,3,7} 

Fresh seasonal fruit 

BEVERAGE
PACKAGES

COFFEE
BREAKS

FINGER FOOD
MENU

BUFFET MENUS

SERVED MENU

BUFFET
BREAKFAST MENU

LIST OF
ALLERGENS

BUFFET MENU 5

MIN. SIZE: 15PAX; PRICE: 58 EUR / 1450 CZK
(ITEMS CANNOT BE COMBINED WITH ITEMS FROM BUFFET NOS. 1-4)

Salad bar

Fresh sliced vegetables, salad variations, pickled vegetables, corn, olives, jalapeño peppers, beetroot, Balkan cheese, croutons, dressings, olive oil, balsamic vinegar

Soup

Pumpkin soup with ginger, chilli oil and Parmesan

Main dishes

Confit duck leg with plum sauce

Roast beef with roasted root vegetables, soy dressing with ginger

Veal Saltimbocca with sage, wrapped in Parma ham, cider sauce ⁷

Clementin & Vodka - baked salmon with beetroot and crème fraîche dip, fresh dill and caramelised onions

Vegetarian

Vegetarian Wellington - baked puff pastry filled with goat cheese, butternut squash, baby spinach and mushrooms ^{1,3,7}

Side dishes

Mashed potatoes with bacon and spring onions ⁷

Roasted baby carrots in butter ⁷

Grilled vegetables with rosemary and thyme

Dessert

Lavender Crème brûlée with raspberry pieces ^{3,7}

Cherry cheesecake ^{1,3,7}

Fresh seasonal fruit

Vegan Vegetarian





HOTEL



LOCATION



CONFERENCES



GASTRONOMY



ROOMS



CONTACT

BEVERAGE
PACKAGES

COFFEE
BREAKS

FINGER FOOD
MENU

BUFFET MENUS

SERVED MENU

BUFFET
BREAKFAST MENU

LIST OF
ALLERGENS

SERVED MENU

STARTERS / SOUPS

- Pea cream soup** with baby spinach, basil oil & a dollop of delicious mascarpone⁷
- Cold cucumber soup** with dill, sour cream & balsamic reduction⁷
- Pumpkin soup** with ginger, chili oil & parmesan⁷
- Rich chicken broth with root vegetables, meat & noodles^{1,3}
- “Držkovka”** - soup made with oyster mushrooms¹
- “Bramboračka”** - potato soup with mushrooms & root vegetables^{1,9}
- Bruschetta** with vegetables & curry, baked with mozzarella cheese & basil^{1,3,7}
- Duck liver pâté** with cranberries, arugula & baguette^{1,3,7}
- Scotch egg** made of chickpeas & tomatoes with mixed leaf salad with honey mustard dip^{1,3,7}
- Eggplant cannelloni** filled with ricotta, served cold with tomato & basil sauce⁷

MAIN COURSES

- Marinated baked salmon** on tarhonya pasta salad, grilled fennel & zucchini, sundried tomatoes & lime^{1,3}
- Tomahawk pork chop** grilled with caramelised apples & onions, potato cake & honey-mustard sauce¹⁰
- Chicken milanese** fried in herb panko breadcrumbs, served with arugula, capers, cherry tomatoes, parmesan cheese & lemon-honey sauce^{1,3,7}
- Salad niçoise** with fresh tuna, baby potatoes, olives, eggs, green beans, tomatoes, mustard-mayo sauce^{1,3,4,7}
- Confit duck leg** with mashed potatoes & mushroom sauce⁷
- Pork cheeks** braised in wine with mashed potatoes, roasted carrots & mushrooms¹
- Chicken supreme** baked with tomato salad, basil pesto, mozzarella, arugula⁷
- Veal saltimbocca** with cider sauce & mashed potatoes⁷
- Baked eggplant** with vegetables, thyme, vegan cheese, pomodoro sauce
- Potato gnocchi** with roasted pumpkin, baby spinach, ricotta & parmesan^{1,3,7}

DESSERTS

- Chocolate cheesecake** with milk & dark chocolate^{1,3,7}
- Apple strudel** with raisins, cinnamon & walnuts^{1,3,7}
- Lemon-lime tart**^{1,3,7}
- No-bake cream cake** with strawberries & chocolate^{1,3,7}
- Eton mess** dessert with forest berries, whipped cream & sweet meringue^{3,7}
- Coconut panna cotta** with forest berries & chocolate⁷
- Sticky toffee pudding** muffin with dates, caramel & vanilla ice cream^{1,3,7}
- Tiramisu**^{1,3,7}
- Mini pancakes** with nuts, dried fruit & chocolate glaze^{1,3,7,8}
- Lavender crème brûlée** with raspberries⁷

This menu must be pre-ordered in advance.
A set menu selection is required for the whole group.
Minimum order: 5 portions, maximum: 30 portions.

Vegan Vegetarian

BEVERAGE
PACKAGES

COFFEE
BREAKS

FINGER FOOD
MENU

BUFFET MENUS

SERVED MENU

BUFFET
BREAKFAST MENU

LIST OF
ALLERGENS

BUFFET BREAKFAST

COLD DISHES

White and fruit yoghurt

Whole milk

Lactose-free milk

Plant based milk

Cereal with fruit or chocolate

Cornflakes, variety of nuts and dried fruits

Seasonal fruit

Pickled vegetables - cucumbers, corn, capers, onions, olives

Gouda cheese, Smoked Eidam cheese, Maasdam cheese, Feta cheese, Niva blue cheese, Blatacké zlato - semi-hard Czech cheese, Hermelín – Czech camembert-style cheese

Chicken ham, Prague ham, beer salami, mortadella with olives

Oatmeal / semolina porridge

Jam - strawberry, apricot, blueberry

Maple syrup, honey, hazelnut cream, peanut butter

Butter, margarine, olive oil, balsamic vinegar, wine vinegar

Ketchup, mustard, mayonnaise

HOT DISHES

Hash brown

Poultry sausages, Debrecen sausages, grilled white sausages

Scrambled eggs, fried egg, boiled eggs

Omelette with vegetables and ham

Grilled vegetables, beans in tomato sauce, roasted mushrooms

Vegan Vegetarian

PASTRIES & DESERTS

Variations of bread - bread, toasted bread, mini

banquettes & buns

Danish sweet pastry

Croissant multigrain, butter croissant

Our cake

Our marble cake

DRINKS

Juices: orange, apple, orange-apple, pineapple

Espresso, lungo, cappuccino, café latte

Filtered coffee



BEVERAGE
PACKAGES

COFFEE
BREAKS

FINGER FOOD
MENU

BUFFET MENUS

SERVED MENU

BUFFET
BREAKFAST MENU

LIST OF
ALLERGENS

LIST OF ALLERGENS

- 1 **CEREALS CONTAINING GLUTEN**
wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products made from them
- 2 **CRUSTACEANS**
and products made from them
- 3 **EGGS**
and products made from them
- 4 **FISH**
and products made from them
- 5 **PEANUTS**
and products made from them
- 6 **SOYBEANS (SOYA)**
and products made from them
- 7 **MILK**
and products made from them

Published in Directive 2000/89 EC from 13.12.2014, Directive 1169/2011 EU

- 8 **NUTS**
almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia or Queensland nuts, and products made from them
- 9 **CELERY**
and products made from it
- 10 **MUSTARD**
and products made from it
- 11 **SESAME SEEDS**
and products made from them
- 12 **SULPHUR DIOXIDE AND SULPHITES**
in concentrations above 10 mg/kg or 10 mg/l, expressed as SO₂
- 13 **LUPIN**
and products made from it
- 14 **MOLLUSCS**
and products made from them



HOTEL



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CONFERENCES



GASTRONOMY



ROOMS



CONTACT

OVERVIEW

CLASSIC ROOM

SUPERIOR ROOM

PREMIER ROOM

DELUXE LOFT

SUITE

OVERVIEW

K+K Hotel Central has **127 rooms** in five categories. Each room in our hotel offers a combination of elegance, comfort and clever details. We have prepared five categories of rooms to satisfy both travellers and discerning business guests or families.

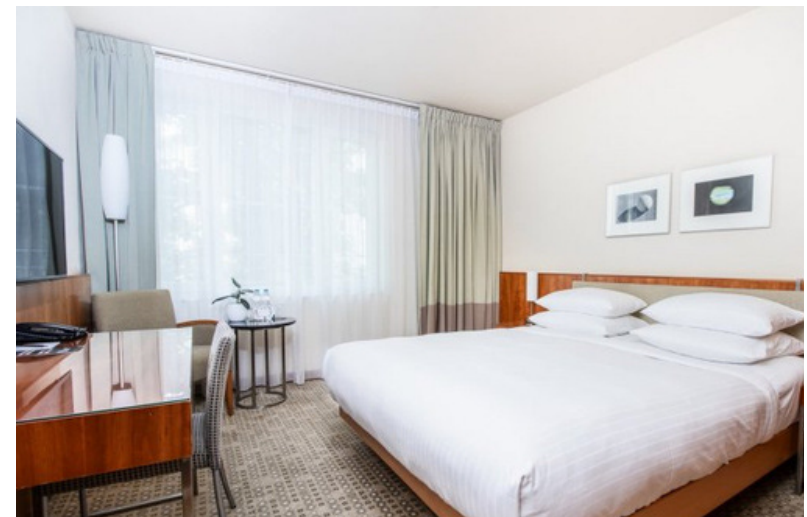


CLASSIC ROOM

- Individually adjustable air conditioning
- Satellite TV
- Minibar
- Safe deposit box
- Coffee and tea accessories
- Writing desk
- High-speed Wi-Fi
- Bathroom with bath, hairdryer, cosmetic mirror and underfloor heating
- Free daily refilled water bottle

Size: 18 m²

Tastefully furnished room ideal for short stays.



OVERVIEW

CLASSIC ROOM

SUPERIOR ROOM

PREMIER ROOM

DELUXE LOFT

SUITE

SUPERIOR ROOM

- All the amenities of a Classic room
- Bathrobe and slippers
- Espresso machine with daily refill
- Complimentary minibar
- Chocolate pralines on arrival

Size: 20 m²

Elegant room with more space and additional features for extra comfort.

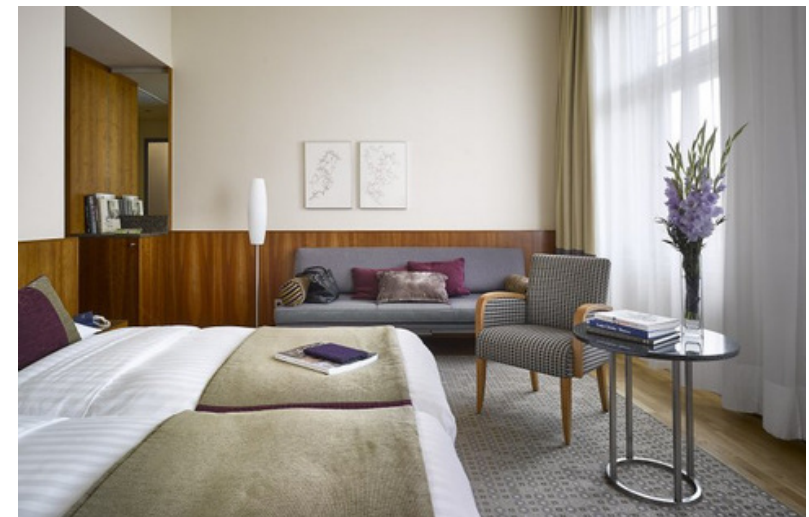


PREMIER ROOM

- All the amenities of a Superior room
- Sophisticated interior with an emphasis on comfort

Size: 28 m²

Spacious room suitable for a longer stay or stays for two or three people.



OVERVIEW

CLASSIC ROOM

SUPERIOR ROOM

PREMIER ROOM

DELUXE LOFT

SUITE

DELUXE LOFT

- All room amenities of a Premier
- Historical features with a modern twist

Size: 25 m²

A unique split-level room in the Art Nouveau part of the building - perfect for special moments.



SUITE

- All amenities of a Premier room
- More space to relax and work
- Ideal for longer stays or representative accommodation

Size: 50 m²

Separate bedroom and separate living area for maximum privacy and comfort.





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CONFERENCES



GASTRONOMY



ROOMS



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