

Inspirational Czech Convention Bureau Monthly

Incentive gastronomic activities








Incentive gastronomic activities

South Moravia

There are bars in Brno and they are worth visiting!

Brno comes alive at night and invites you to visit its legendary bars. Super Panda Circus, Bar, který neexistuje, 4 pokoje, Na stojáka, Champagne Garden Bar....you must have heard of them, but have you actually experienced the unique ambiance in any of them?

Plan an evening out with your colleagues from work (and possibly the next day off) and enjoy the night life! You will experience bars boasting prestigious Czech Bar Awards and also spots whose unique atmosphere overflows the elaborately furnished interiors onto the pavements of Brno in the warm summer evenings. As everyone far and wide knows: the bar scene in Brno is unrivalled!

-  all year
-  Brno city centre
-  2 hours—unlimited
-  ideally groups of up to 10 people
-  Czech, English

More info: [Brno Convention Bureau](#)



A feast among the vineyard rows


Very few will be able to resist the combination of excellent food and wine. And if you add beautiful views and an unforgettable ambiance, you have the perfect motivational programme for your employees.

The head chef will take you in hand in the idyllic scenery of the vineyards below Pálava. He will explain everything and teach you how to cook an amazing meal over a fire. He may even share his secret recipe. All the ingredients are from local farmers and there will be wine to drink at your leisure while you work. This vineyard cooking course will delight all your senses.

 spring – autumn, in good weather

 the vineyards of South Moravia

 approx. 3 to 4 hours

 max. 30 people

 Czech, English

More info: [Brno Convention Bureau](#)



A gourmet experience: food and wine pairing

Wine and food go together like love and life. Wine emphasises and enhances the experience of food if the combination of flavours and aromas is right. And this is exactly what you will experience here.

The food and wine are combined in the recipes themselves or the food is enhanced by the wine and other products made from grapes, from vinegar and jelly, to raisins and brandy. Have your taste-buds pampered by the winner of the Gourmet South Moravia 2022 competition in the Restaurant category.

And it doesn't just have to be about the food. The Šilová Winery can organise a corporate event, a wine programme or evening gathering for you in the wine cellar. You are in South Moravia. So enjoy yourself.



all year



Šilová Winery, Mikulov



as requested



max. 30 people



Czech, English



www.vinosilova.cz

More info: [Brno Convention Bureau](#)


When the joy in the motto becomes reality

Are you interested in finding out how things work for the leaders in sustainable business? Then you are in the right place at Sonnentor in Čejkovice.

Come and experience a tour or a team-building event in this aromatic kingdom, where you will be acquainted with the successful history of this company. This is where ecological farming is not just a pretty phrase on paper, it is how people live here.

And what is more, the new multifunctional building will open its sun gate in April 2023. A new tour route will be added and there will also be facilities to hire.



-  all year
-  Sonnentor - herb paradise, Čejkovice
-  as requested
-  max. 45 people
-  Czech, English, German
-  www.sonnentor.com

More info: [Brno Convention Bureau](#)

Essens - tasting menu for discerning clients

A tasting menu from the gourmet realm of dreams is served at the Château de Frontiere in the Lednice-Valtice Complex.

Head Chef Otto Vašák and exclusively regional ingredients, some of which are grown at the complex itself. The mission is: to satisfy guests to the highest possible level and awaken sleeping taste-buds! In a picturesque landscape, in the scenery of the château, with an enormous selection of wines. If the Michelin chefs ever left Prague, Hlohovec would most certainly be awarded a star.

 depending on the opening hours or by arrangement

 Château de Frontiere Complex, Hlohovec

 by arrangement

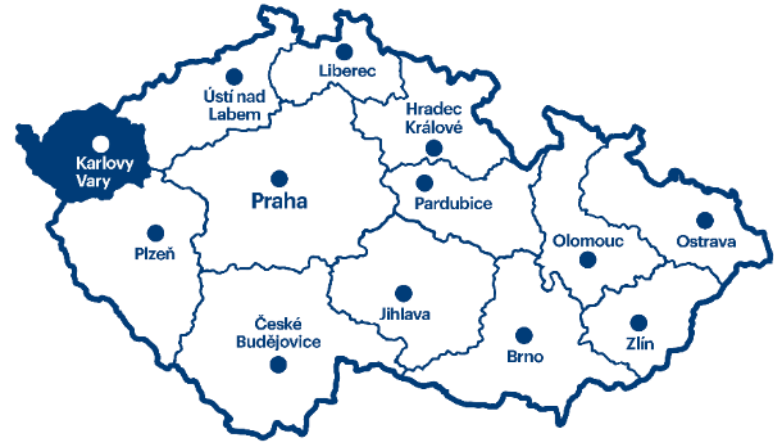
 depending on the capacity of individual restaurants

 Czech, English

 www.hranicizamecek.cz

More info: [Brno Convention Bureau](#)





Incentive gastronomic activities

Karlovy Vary Region

Suckling pig roasted in a unique Slavic pit oven

Come and taste this delicacy. We abide by the motto: “Eat all you can!”

You can take part in the opening of the Slavic pit oven on the terrace of the Emperor Ferdinand Hotel. You won't find anything else like it in the Czech Republic. It is heated by burning mostly birch and beech wood. The fire bricks absorb the heat and the suckling pig, which is marinated and basted with home-made beer, is then lowered onto the grill over the hot coals. The entire oven is covered and the suckling pig is roasted for six to seven hours. You can order a suckling pig any time.



all year



Loket



2 to 3 hours



ideally groups of up to 50 people



Czech, German, Russian, potentially English



www.hotel-loket.cz

Vice info: [Carlsbad Convention Bureau](#)



Gastronomic experiences at Grandhotel Pupp

Saint Martin's feast at the Pupp Grand Restaurant.

A goose feast and young wine are essential elements of Saint Martin's Day. Every year, the Head Chef at Grandhotel Pupp prepares new recipes featuring a juicy and aromatic roast goose, which are served at the luxurious Pupp Grand Restaurant. The best of Czech cuisine is served at all Grandhotel Pupp restaurants.

The history of Grandhotel Pupp dates back to 1701. Over three centuries of famous history, exceptional guests, first-class services and a unique pastry tradition. The Pupp Café is renowned for its classic Czech desserts from its own pastry kitchen and the unique Mr Pupp cake, according to the original recipe dating from the end of the 18th century, is a true masterpiece.



 restaurants, café - all year (the Goose Feast is held throughout November)

 Karlovy Vary

 2 to 3 hours

 from small groups to up to 200 guests

 Czech, English, German, Russian

 www.pupp.cz

Vice info: [Carlsbad Convention Bureau](#)

Karlovy Vary Dumpling Fest

This is a combination of live music and traditional specialities from Karlovy Vary served on the streets of the town. Karlovy Vary Dumplings, Karlovy Vary Charles IV beer and Becherovka liqueur from Karlovy Vary.

The gourmet Karlovy Vary Dumpling Fest is held on the first Saturday of the month of October in Karlovy Vary. The entire event is open to all visitors to the town. The main music performances take place in front of the Becherplatz building and visitors can taste dumpling specialities and drink Charles IV beer from the stands there.

-  first Saturday in October
-  Karlovy Vary - Becherplatz
-  as requested
-  event free to the public
-  Czech, German, English
-  www.becherplatz.cz

Vice info: [Carlsbad Convention Bureau](#)



Game Feast at U Tetřeva Kladská

Selected game specialities are prepared at this very unusual hunting lodge-style restaurant. The menu includes excellent traditional Czech cuisine.

The Kladská Educational Trail starts at the restaurant. The Kladská Educational Trail is very popular and this location is a paradise for people who love nature and hiking. The surrounding area has been transformed into a park with foreign trees. Supplementary activities include hunting - Kladská is a popular game district. You can also try fishing in Kladská Lake and a cross-country ski trail is created here in winter as a bonus.



all year



Kladská Settlement



2 to 3 hours



ideally groups of up to 50 people



Czech, German, Russian



www.utetreva.cz

Vice info: [Carlsbad Convention Bureau](#)

Beer tasting at the Červený Vlk Brewery

The Červený Vlk Brewery is located in the heart of the Krušné Mountains in the town of Boží Dar. It offers 5 house beers, both on tap and bottled, and one speciality beer every month.

Červený Vlk has an extensive beer menu. It is based on 5 beers - Božídarský jelen (classic 12° light lager), Červený Vlk, Bílý Hranostaj, Nachmelený Jezevec and Lehký Střízlík. The brewery includes a restaurant offering cold and hot dishes and there are also outdoor terraces to sit on. Visitors can find out more about beer brewing, with practical demonstration of preparation of all the brewery's brands, from the boiling house, to the bottling line, during the "Day with the brewmaster at Červený Vlk" programme.



all year



Boží Dar



2 to 3 hours



ideally groups of up to 80 people, participants will be divided into smaller groups



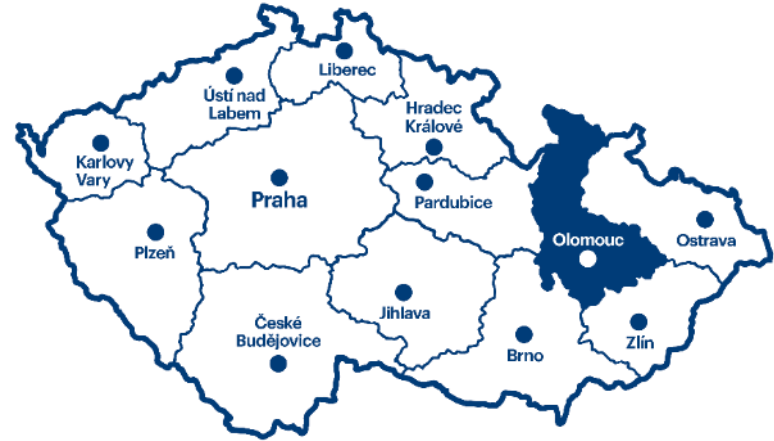
Czech, German, Russian



www.cervenylvk.cz

Vice info: [Carlsbad Convention Bureau](#)





Incentive gastronomic activities

Olomouc Region

Entrée Restaurant

A unique menu for unique guests. That is the motto of the Entrée Restaurant. Enjoy this unique concept inspired by nature, which will lead you into the world of theatre, plants and minerals. In combination with an original interior and professional services, each guest will be able to enjoy this unforgettable gastronomic experience to the fullest.

There is absolutely no doubt that Přemek Forejt will delight even the most discerning gourmets. His extensive experience is based on his work in the L'Autre Pied Restaurant in London, which boasts a Michelin star, and his collaboration at the Koishi Restaurant in Brno, which specialises in sushi and fish and won 1st place in 2013 in Mauer's Grand Restaurant selection.

This restaurant provides catering services to max. 300 guests. You will find hot and cold dishes, desserts and a beverage service on the menu.



all year



Olomouc



2 to 3 hours



2 salons, the capacity of the bigger salon is 70 guests



Czech, English



www.resort-hodolany.cz

Vice info: [Central Moravia & Jeseniky Convention Bureau](#)



Bistro Paulus

Everything as simply and perfectly as possible. On one hand, a tray and the menu on a board, on the other hand, first-class quality and an excellent experience in unusual and relaxed surroundings. Welcome to a canteen for the 21st century.

Bistro Paulus is a new project by Michelin head chef Roman Paulus, who decided to establish an unusual concept of the modern bistro in the heart of Olomouc. This concept combines high-quality classic Czech cuisine with ideas that he draws from his professional life from around the world - from Austria, Italy and France, his experience on ocean liners, to south and east Asia.



all year



Olomouc



2 to 3 hours



2 salons, the capacity of the bigger salon is 60 guests



Czech, English



www.bistro-paulus.cz

Vice info: [Central Moravia & Jeseniky Convention Bureau](#)

Bělecký Mill

This complex is situated on the boundary between Haná and Dražanská vrchovina, amidst untouched nature and historically interesting surroundings. In addition to accommodation and catering services, visitors are also able to choose from a wide range of outdoor activities.

The complex includes a restaurant, a large garden salon with separate bar and sanitary facilities. There is also a summer garden, a children's playground and zoo corner. The courtyard contains an outdoor bar and grill with the option of roasting suckling pigs and game, which allows team-building events to be held in the outdoor area accompanied by the aroma of roasting meat. Companies like to use the adjoining park for these team-building activities.

We use local ingredients at the restaurant: Aberdeen Angus beef, pork from the Přeštice black-spotted pig, Suffolk and Romney Marsh lamb, wild boar, fallow deer and Dybowski's sika deer.



all year



Zdětín



2 to 3 hours



2 salons, the capacity of the bigger salon is 80 guests



Czech



www.beleckymlyn.cz

Vice info: [Central Moravia & Jeseniky Convention Bureau](#)



TVARG - craft brewery and craft Tvargl cheese production


You can taste several types of speciality beers at the brewery, as well as craft cheese - the only original cheese of Czech origin, which is now produced in only two places in the Czech Republic.


The protected cellars were brought to life once again in 2020, to the sound of the craft of brewing. As well as brewing beer under the TVARG brand, craft production of the "aromatic" Tvargl cheese was also launched. You can taste all these products at the brewery restaurant or take them home with you. Guests are offered a peek at the secrets of brewing beer and producing Tvargl cheese during tours and guided tastings. In the case of a tour of the brewery, guests can take part in a beer tasting and a beer drawing course. During the cheese production tour, guests will view the stone cellars, the cheese making exhibition and naturally also taste some Tvargl cheese.

The Tvarg Brewery also organises the now traditional event under the name of "Tvargl Fest", which takes place in September. Come and taste some regional Tvarg beer and craft Tvargl cheese made from real Czech quark.

 all year (closed Mondays)

 Velká Bystřice

 brewery tour 75 minutes, cheese production tour 45 minutes

 brewery max. 25 people, cheese production max. 15 people

 Czech, English

 www.tvarg.cz

Vice info: [Central Moravia & Jeseniky Convention Bureau](#)



The century-old tradition of beer in Litovel

Visitors to the Litovel Brewery can learn about the traditional method of brewing beer, taste the brewery's products and view a unique exhibition of the history of beer brewing.

You can go on a tour of the Litovel Brewery during which you will discover the secrets of brewing beer. Find out what the tasks of the brewmaster at Litovel are, how classic Czech beer is brewed or what a boiling room, fermentation room and lager cellars look like. After the tour, guests are offered the option of a 60 or 120 minute tasting of various beers.

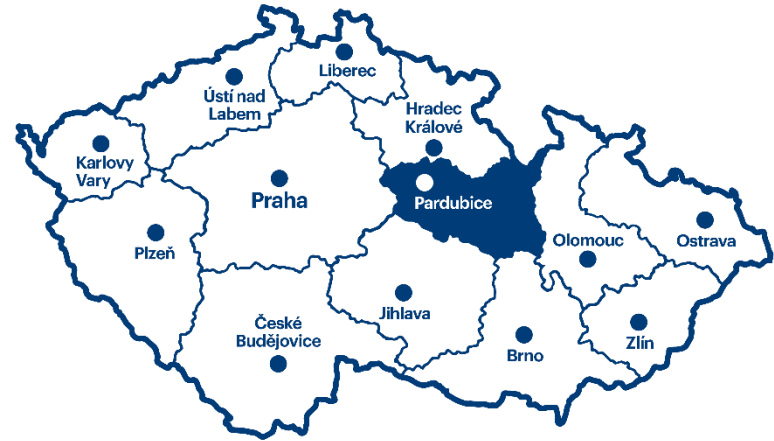
Visitors can taste Litovel beer at the visitors' centre of the Litovel Brewery in cosy surroundings under historic vaulted ceilings, which remember the varied history of the brewery, admire the awards from prestigious competitions and shows that Litovel beer boasts, and view an exhibition about the past and present of the brewery. Guests can also taste several varieties of Litovel beer, which can be drawn from seven taps here.

You can also visit the museum of brewing or brew your own beer at the Litovel mini-brewery.

-  all year, Monday–Friday
-  Litovel
-  tour 60 minutes, tasting 60 or 120 minutes
-  min. 15 people
-  Czech (an interpreter can be arranged)
-  www.litovel.cz

Vice info: [Central Moravia & Jeseniky Convention Bureau](#)





Incentive gastronomic activities

Pardubice Region

Wine tasting in the château cellars

Enjoy a gastronomic experience combined with the historic and artistic ambiance of the cellars at the château in Litomyšl.

The château cellars are an amazing space with an unforgettable ambiance. You can view statues by Olbram Zoubek, taste various wines or order a wine tasting programme with a guide, who will provide an expert description of the wines and art exhibits. In the cellars, you can taste a special range of bottled Château Litomyšl wines, which cannot be purchased anywhere else, only in the town of the Smetana Festival - Litomyšl. The vinotheque offers a wide range of wines from several wineries.

The premises can also be hired for corporate or social events. Two main salons are available for hire, one salon containing the Václav Havel Wax Heart memorial and four smaller adjoining rooms, and a vinotheque consisting of three rooms. The tables with refreshments or seating can be arranged individually in all the salons. The Château Cellars will also arrange a catering company and sommelier if required.



April–October



Château Cellars Litomyšl



depending on the activity - tasting 1 to 1.5 hours



tasting 15 to 20 people, hire by agreement with the operator



Czech, English



www.zameckesklepeni.cz

Vice info: [East Bohemia Convention Bureau](#)



Tour, tasting and beer drawing course

You will be taught how beer is drawn, brewed and tasted in Hlinsko. The beer brewing tradition here dates back to 1913. You can taste several types of beer here, including seasonal specialities.

During the tour, you will view how beer is brewed and also taste some. The tour ends in a mini-pub, where you can draw your own beer. The tour includes the screening of a film about the brewery's history and the procedure for brewing beer, a tour of brewery exhibits linked to the history of the Rychtář Brewery, such as labels, coasters, various awards that the brewery received in the recent and more distant past, and, last but not least, also some of the ingredients we use to make our beer.

The restaurant can also be hired for corporate or social events. Hire includes a tour, a guided tasting and drawing course. The operator also arranges refreshments if required.



 from April, every business day from 8 a.m. to 2 p.m. or at any time by arrangement

 Rychtář Brewery Hlinsko

 tour including tasting 90 minutes, the restaurant can be hired for a maximum of 5 hours

 restaurant 35 people, tour 5 to 20 people

 Czech

 www.pivo-rychtar.cz

Vice info: [East Bohemia Convention Bureau](#)

Do you know how cheese, dried fruits and jam are made? And will you taste some?

Květná Zahrada Farm offers tours and tastings of its own products. You can taste dairy specialities, products made from fruit, or honey here.

There is something for everyone in the wide range of farmer's specialities. The farm prepares lunches made from local ingredients (cheeses, milk, butter, quark, eggs, poultry, smoked meat). You can taste a wide range of dairy products - fresh, smoked, steamed and ripened cheeses, yoghurt and kefir made from goat's or cow's milk. There is also an extensive range of sweet specialities made from locally grown fruit. During the tour, you will learn how cheese is made, how fruit is dried and how jam is made.

The farm also offers space for hire for groups and companies. Training courses, community gatherings, lectures, social events, etc. can all be held here. Catering and accommodation can always be arranged in advance.



all year



Květná Zahrada Farm, Květná u Poličky



depending on the chosen activity



max. 30 to 40 people



Czech, English



www.kvetnazahrada.cz

Více info: [East Bohemia Convention Bureau](#)



Tours, beer, brandy and regional specialities

Do you enjoy beer and good food? Come and taste grilled and roasted specialities and learn what is new in the field of brewing beer and distilling fruit brandy.

The brewery in Žlebské Chvalovice offers tours of its distilling plant and brewery, including tastings. You can view how fruit brandy is made from locally grown fruit or learn about beer brewing. Several types of beer are brewed here, including sour cherry, apple, ginger or gingerbread flavoured beers. And because you need good food to go with good drink, the brewery also prepares specialities cooked on a grill or in a wood-fired oven, regional smoked meat and cheese. The tour can also be combined with lunch or a corporate event. The brewery also offers interior and exterior spaces for hire.



during the summer season from May



Distilling Plant and Brewery Žlebské Chvalovice



2 to 3 hours



interior tasting room 10 to 25 people, outdoor area up to 80 people, tour of the distillery and brewery in smaller groups



Czech



www.kutlikovapalirna.cz

Vice info: [East Bohemia Convention Bureau](#)





Incentive gastronomic activities

Zlín Region

Slovácko in flavours and aromas

Slovácko is a well of rural culture and folklore. This fact is very intensively reflected in the work by the Slovácko Region - association for development of tourism. This association is the organiser of the popular one-day Slovácko Festival of Flavours and Aromas.

The Slovácko Festival of Flavours and Aromas is the only gastro-festival focusing on the traditional cuisine of the Slovácko Region. It is held in the stylish space of the Slovácko Rochus Open-air Museum (open-air museum in Uherské Hradiště - Mařatice). A day full of good food made by local producers, local beer and wine, folklore accompanying programme.

The Slovácko Festival of Flavours and Aromas is held in the middle of a wine-growing region. Visiting this region can also mean visiting the local wine cellars or modern wineries. Nearby Uherské Hradiště also offers a number of cultural opportunities. The Festival of Wine and Open Monuments in Uherské Hradiště is a similar event but focuses chiefly on wine and folklore. This year, the festival takes place from 9 to 10 September 2023.

 every year in the second half of September (this year on 23 September 2023)

 Open-air Museum, Rochus park, Uherské Hradiště

 as requested

 event free to the public

 Czech

 www.slovacko.cz

Vice info: [East Moravia Convention Bureau](#)



Courses for cooking Moravian folk and other worldwide cuisine

Bistrotéka Valachy is a first-class restaurant offering an accompanying gastro programme, including cultural and especially musical events, along with excellent every-day meals according to traditional recipes made from local ingredients.

The initial course this year, which is one of many, is the Wallachian Cuisine Course. Participants will learn to cook Wallachian kyselice soup, halušky dumplings with brynza cheese and blueberry dumplings, over the course of an afternoon. These are classic Wallachian dishes.

Bistrotéka Valachy is linked to Valachy Resort in Velké Karlovice (in the east of the Zlín Region), which is a very high-quality gastronomic region. Special courses are also held in Velké Karlovice, for instance baking the renowned Wallachian tarts or frgále as they are known. These tarts usually have a diameter of around 30cm, they are made from leavened dough and sprinkled with sweet crumble topping. Traditional fillings are plum jam, pear jam, apricot, quark, blueberry, etc. The Wallachian style is that the toppings are never combined on one frgál.



17 January 2023 – Wallachian cuisine cooking course, additional courses throughout the year



Bistrotéka Valachy, Zlín Shopping Centre, Valachy Velké Karlovice Resort



approx. 5 hours



ideally groups of 10 people



Czech



www.bistrovalachy.cz

Vice info: [East Moravia Convention Bureau](#)



Fruit brandy tasting at Jelínek in Vizovice

The production of fruit brandies in Vizovice is absolutely unique and world-renowned. The business and life story of R. Jelínek and his family is linked to Vizovice and the entire Zlín Region. Increasingly popular tasting events at the visitors' centre, with the added option of additional gastronomic experiences of local provenance.

Production of fruit brandy has a very long history in East Moravia, and especially in Wallachia. The best-known, but certainly not the only company of international renown, is Rudolf Jelínek. The visitors' centre does not just provide an ordinary tour with a tasting, but an excellent tasting experience with a story, similar to a visit to a wine cellar or winery.

It is normal to combine the tasting with a party where local Wallachian specialities are served, particularly for celebrations or corporate events. The tables are filled to overflowing with bowls of crackling, Wallachian brawn, white pudding, smoked sausage, Moravian smoked meat and roast meat, as well as various cheeses including sheep's and goat's cheese. The food greatly enhances the experience of the fruit brandies.



all year



Vizovice



1 to 3 hours



seating capacity - 130 guests, the facility has a capacity of 250 guests, tour ideally for groups of 20 people



Czech, German, English



www.rudolfjelinek.com

Vice info: [East Moravia Convention Bureau](#)



Visit Luhačovice to experience the First Republic

The Radun Hotel in Luhačovice offers an absolutely unique experience. The combination of a gastronomic experience from the period of the First Republic, the amazing architecture of the hotel - a Functionalist villa - and the Art Nouveau spirit of Luhačovice is unusually powerful. The lunch and dinner gourmet menus are a unique interpretation of the First Republic school of cooking, and chiefly use local products. Which is why guests can expect a boldly modern and “global” First Republic menu, as well as the tried and tested quality of East Moravian farm ingredients.

Luhačovice is one of the most beautiful and most romantic spas. The town is linked particularly to the lives of architect Dušan Jurkovič and composer Leoš Janáček. Luhačovice Spa experienced its greatest boom after the First World War and the establishment of Czechoslovakia.

The Republika Restaurant offers a gourmet lunch and dinner menu based on the traditions of the period of the Czechoslovak Republic of 1918 to 1938. The so-called First Republic was not, as is widely known, just a modern and dynamically developing country, but also a period during which classic and conservative values and etiquette were still valued. For example, you can still experience accommodating service at the Radun boutique hotel.



all year



Luhačovice



1 to 2 hours



ideally groups of up to 20 people



Czech, German, English



www.hotelradun.cz

Vice info: [East Moravia Convention Bureau](#)



Cheese tasting combined with a cheese-making workshop

Zerlina Goat Farm is located at the edge of Rožnov pod Radhoštěm and offers a unique opportunity to learn how to make cheese.

Even just visiting the goat farm is an experience. Visitors can see what the ideal small family farm, specialising in producing a narrow range of products, which is an example of ecological farming, should look like.

During the workshop, which includes a tour and naturally also a tasting of the products normally made at Zerlina Farm, visitors process goat's and cow's milk. While doing so, they learn about the history of cheese-making in the Wallachia Region and the process of making cheese. They learn the basic cheese-making rules and everyone makes fresh cheese and korbaček cheese, which they take home with them.



all year



Rožnov pod Radhoštěm



3 hours



max. 12 people



Czech, English



www.zerlina.cz

Vice info: [East Moravia Convention Bureau](#)



Incentive gastronomic activities

Hradec Králové Region

Wine tasting in the Benedictine cellars

The attractive space of the labyrinthine cellars beneath the building of the former monastery school houses a wine gallery and vinotheque. The vinotheque creates an excellent supplementary programme to the range of tourist services in the form of group tastings. Distribution and sale of wine for the Bromouv Region is also assured in cooperation with the Czech Wine Archive.

Wine has been linked to the Benedictine Order since time immemorial and we can credit the order with many discoveries linked to growing and producing wine. And also to the mysterious unit of volume called the Hemina. According to monastic rules, this is the amount of wine monks were permitted to drink a day, but we can only guess the volume of the unit today.

A group tasting can take place at any time by arrangement. We can also arrange wine as a gift with the logo or name of your company at your request.



group tastings by arrangement throughout the entire year



Broumov



2 to 3 hours, depending on the size of the group



tasting in the cellars 7 to 15 people, tasting in Broumov Monastery up to 50 people



Czech (we can arrange an interpreter to attend the tasting)



www.klasterbroumov.cz

Vice info: [Hradec Králové Region Convention Bureau](#)



Beer tasting with the flavour of Africa

The Safari Brewery is a unique project, which has combined beer brewing with the operation of a zoo park. The only other zoo with its own brewery in Europe is the Belgian Pairi Daiza Zoo. As the zoo intends to obtain funds for a crucial breeding programme at the Dvůr Králové Safari Park, i.e., global protection of rhinoceros, each beer sold means that CZK 1 goes towards this programme.

Visitors can taste five types of beer at the Safari Park in Dvůr Králové, two of which are named after African rhinoceros - White Rhino Beer and Black Rhino Beer. These beers are complemented by Safari Beer, Kili Beer and African Queen Beer.

Each of these beers is unique, the special ingredients of some of them are hops imported all the way from the Republic of South Africa or Fair-Trade coffee grown in Kenya.



all year



Dvůr Králové nad Labem



tour of the brewery 30 minutes, guided tasting 30 minutes



around 60 visitors divided into smaller groups



Czech, English, Polish and German



www.safarigastro.cz

Vice info: [Hradec Králové Region Convention Bureau](#)



30km, 5 breweries, can you manage it?

The prettiest regions of the Krkonoše Mountains with excellent beer to go with them. These are the attractions of the tallest mountains in the Czechia. Five local breweries have joined forces and created the Krkonoše Beer Trail, which is an excellent team-building programme, not just for work colleagues.

The entire trail is around 30 km long, which means it is a good idea to divide it into two days so you have enough time to enjoy tasting the beer in each brewery. If you manage to taste at least one sample of beer from each brewery, you will receive a stamp in the collector's leaflet. When you reach the end of the trail, you will receive a small gift if you have all 5 stamps.

The participating breweries include the Friesovy Boudy Alpine Hotel, Trautenberk Brewery, Pecký Brewery, Hendrych Vrchlabí Brewery and Pivovarská Bašta Vrchlabí. As well as tasting the beer, we also recommend trying other Krkonoše Mountain specialities, such as Krkonoše Kyselo soup.



June to October



Krkonoše Mountains



ideally 2 days



ideally smaller groups of up to max. 20 people



the accompanying programme is not affected by the language of the participants, the servers are used to foreign visitors



www.krkonoskapivnistezka.cz

Vice info: [Hradec Králové Region Convention Bureau](#)



Can you bake bread?

Krňovice Open-air Museum in the Orlické Mountain foothills contains 20 buildings, which were built or transported here and repaired by the Záruba Family. This open-air museum started to be established in 2002 and was opened to the public in 2006. This is the only similar museum in the Hradec Králové Region.

One of the transported and rebuilt buildings is the old school from Věstary, which dates back to 1750. This is the third original building in the entire museum. The building is part of the tour route and houses an exhibition of rural life in the 19th century and an exhibition of weaving. The historic loom was restored in 2012 and became another functional exhibit. It is also used to demonstrate the craft of weaving.

Demonstrations of baking bread in the wood-fired oven are also held here regularly. Because the traditional procedure is followed, this is labour-intensive work, but very fragrant. In order to finish the loaves in the afternoon, the oven has to be fired up, and the dough has to be prepared and left to rise early in the morning. The actual baking takes roughly half an hour. Fresh, home-made bread can be purchased and taken home with you.



all year



Krňovice Open-air Museum in the Orlické Mountain foothills



by arrangement (the bread can be baked or just pre-baked, a tour of the open-air museum is possible, etc.)



ideally 25 people (max. 50 people)



Czech, English



www.krnovice.cz

Vice info: [Hradec Králové Region Convention Bureau](#)



Experience and taste the Middle Ages

Take just one step through the door of the tavern and you will be transported back to the Middle Ages. You will hold your breath as you feel the energy that radiates from the vaulted ceilings and old stone walls. Every sentence uttered by the noisy servers and the tones of mediaeval songs will get under your skin. Sit on the ordinary benches at the stone tables. Forget about your everyday cares and become part of the Middle Ages.

The local speciality is meat roasted over an open fire and other dishes that won't be able to taste elsewhere. You will suddenly be surrounded by a group of beautiful dancers or swordsmen, who will keep you entertained and distracted. The beggar will beg for the bones on your plate, the music will lure you to dance, you won't know what to watch first. This is the Middle Ages.

And if the mediaeval tension has left you feeling hungry, or you start to feel thirsty, simply shout at the innkeeper to fill another tankard of beer of love and bring some tasty morsels to your table.

Your stay in the Mediaeval tavern can also be combined with a tour of the local brewery and a subsequent tasting.



all year



Dětenice



depending on the size of the group and their programme



max. 800 people



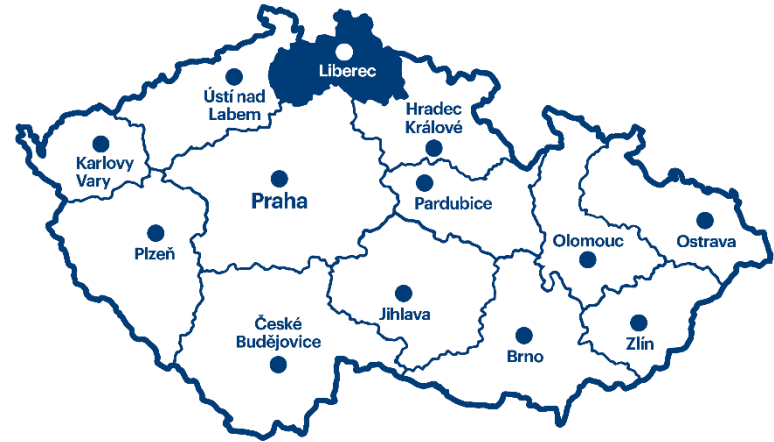
Czech, English, German



www.krcmadetenice.cz

Vice info: [Hradec Králové Region Convention Bureau](#)





Incentive gastronomic activities

Liberec Region

Learn about the work glassworkers do from very close-up

The Glassworkers Pub will transport you into the world of glassworkers, where traditional craft meets art. And that is also the case with the local cuisine.

The Ajeto glassworks, which is part of the world-renowned Lasvit Company, has its headquarters in the Lužice Mountains in Lindava u Cvikova. Custom glass products or valuable works of art, such as trophies for the famous Tour de France or the Czech Thalia Awards, are made at Lindava. The glassworks are open to the public, which means you can view the glassworks with your own eyes. You will be afforded the unique opportunity to observe how the molten glass is transformed into delicate beauty under the hands of the master glassworkers, with a commentary by an expert guide.

You can then “reflect” over your experience over some pleasant refreshments in the stylish Glassworkers Pub, which is located in the glassworks. You can enjoy traditional Czech dishes made with skill and high-quality local ingredients. You can then try your own skill blowing glass with “your own breath”. You will learn how difficult the work of glassworkers is and will also take home your own glass souvenir.



all year, tour and glass blowing during working hours or by previous arrangement



Lindava



min. 2 hours



restaurant 100 guests, terrace 70 guests, glass-blowing in smaller groups of max. 10 people

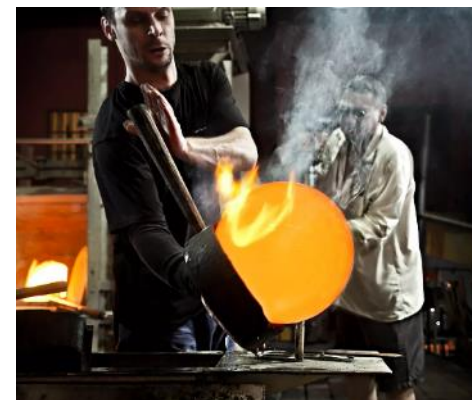


Czech



www.ajetoglass.com

Vice info: [Liberec Region](#)



A brewery, restaurant, hotel and bakery in one place

The Sladovna Restaurant, with its meticulously designed interior, is located in the former brewery malthouse, where malt was made from barley and used to brew Cvikov beer. A wide range of dishes, according to tried and tested Czech recipes, are prepared in the modernly equipped kitchen, using high-quality and fresh ingredients. You can choose from snacks to go with beer, traditional Czech dishes or vegetarian dishes and meals. The menu naturally changes depending on the season.

The brewery can be visited during a guided tour, which includes a tasting of the local lagers. Visitors will learn about what happens before this traditional beverage is bottled or visit the heart of the brewery itself - the copper mash tun, which is housed in a room with monumental industrial windows, or the vaulted cellars with lager tanks and fermentation room.

The brewery is gradually expanding the range of spaces and services it offers. It offers the newly renovated brewery Barn for example, which is ideal for smaller corporate events or celebrations, the brewery shop, the Kleis Hotel, with its wide range of accommodation services and the new craft bakery with its famous sourdough bread.



all year, brewery visits and tastings only during working hours



Cvikov



min. 2 hours



restaurant 85 seats, salon 50 seats, barn 40 seats, tours in smaller groups



Czech, English, German



www.pivovarcvikov.cz

Vice info: [Liberec Region](#)



Nordbeans select coffee roasting house and DOK coffee shop

DOK in Liberec houses a roasting house, bistro, coffee shop with its own bakery and modern training areas, all under one roof.

It was the Kozel brothers' idea to create DOK when they started to feel that their original premises would not be large enough for their rapidly expanding Nordbeans select coffee roasting house. The abandoned and destroyed DOK station, just a few minutes from the centre of the city, was shown to be a good solution. The complicated renovation work, during which only the original perimeter walls of the building were left standing, resulted in a unique inner building, including interiors, and DOK was awarded the prestigious Karel Hubáček architectural award. The Kozel brothers still import coffee from the most interesting corners of the world and regularly visit coffee growing countries and coffee farms.

You can enjoy delicacies from the local bakery, the daily menu and a wide range of farmer's products at DOK. You can also observe coffee being roasted or take part in coffee courses for coffee fans and future baristas. You can choose from classes where you will learn to make espresso like a real barista, about alternative preparation of coffee or learn about drawing on coffee and the latte art technique. Fans of this delicious beverage will appreciate the three-hour tasting, where they will taste coffee made in several ways.



all year depending on opening hours



Liberec



min. 2 hours



the coffee shop area for 50 guests, 2 salons for smaller groups

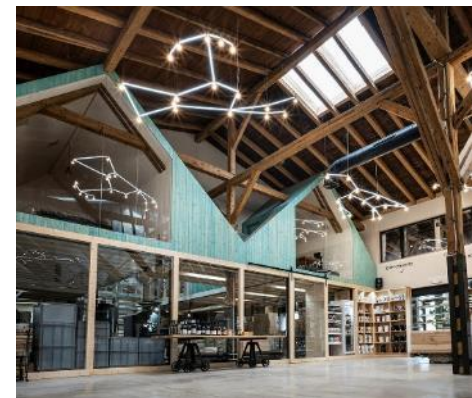


Czech, English



www.dokliberec.cz

Vice info: [Liberec Region](#)



The U Čápa complex

The mountain village of Příchovice is located on the boundary between the Jizera and Krkonoš mountains, in the hills in the middle of a beautiful landscape. The U Čápa complex extends over a significant part of the village and a life-size statue of a stork (čáp) looks out over the entire complex and the surrounding area.

The oldest cottage, No. 1, which has undergone meticulous restoration, now houses a guest-house with 58 beds and a stylish restaurant with a view of the mountain ridges. At the restaurant, guests can taste the head chef's specialities, dairy products from the local farm, trout from the restaurant's own trout farm, home-grown vegetables, herbs or Světoběžník lager - from the mini-brewery.

Visitors to the complex can also visit the first museum of Czech genius Jára Cimrman for some entertainment and information. They can also see an extensive part of his estate and many authentic items. The Maják observation tower was raised right next to the museum in memory of the master's unobstructed outlook and undying fame. There are 5 ski runs, 2 ski tows and cross-country skiing trails near the U Čápa complex for skiing fans in winter.



 all year depending on opening hours

 U Čápa complex, Příchovice

 min. 2 hours

 restaurant 120 seats

 Czech

 www.ucapa.eu

Více info: [Liberec Region](#)

An oasis of good food and drink hidden in the cellars of the town hall in Liberec

The neo-Renaissance town hall on Dr. Edvarda Beneše square in Liberec was built according to the town hall in Vienna on the basis of a project by architect F. Neumann in 1893 and remains the most valuable monument in the city to this day.

Before the office areas were put into operation on the upper floors of the town hall, the Radniční sklípek Restaurant was opened in the cellar. The cellar areas were also used as wine or beer cellars and additionally to store coal. The restaurant operated without interruption for 100 years, after which it was closed due to an accident in the sewers during which the entire space was flooded with water. Following expensive renovation work and several changes to the use of the space (exhibition hall, gallery, social hall), Radniční sklípek was opened again in 2014.

Guests to Radniční sklípek can enjoy traditional Czech dishes, try Svijany tank beer and also admire the glass lamps by the Lasvit Company, the old-style interiors and the stained-glass windows.

We recommend you climb the 61-metre-tall town hall tower to view not just the centre of Liberec, but also Ještěd Mountain and the ridges of the Jizera Mountains or examine the town hall clock mechanism to work up an appetite for your meal at Radniční sklípek.



all year depending on opening hours



Liberec



min. 2.5 hours



restaurant with seating for 250 guests, tours of the town hall and tower in smaller groups



Czech, English, German



www.sklipekliberec.cz

Vice info: [Liberec Region](#)





Incentive gastronomic activities

Moravian-Silesian Region

Heřmanice Brewery - tour and tasting of young beers

Do you like beer? A unique and original beer, made the traditional way, honestly, without any marketing tricks, signed-off on by the brewmaster, who is flesh and bone and stakes his reputation on his work and also his life before the god of beer. Are you interested in how this beer is brewed? Take the guided tour of the Heřmanice mini-brewery in Ostrava and observe the hands of the experts as they work.

Take a tour of Heřmanice Brewery and learn about the secrets of brewing the local golden brew. You can expect a 60-minute tour of the brewery with a detailed commentary and a tasting of young beers. During the tour, you will taste light, dark and half-and-half beer and will also receive a few bottles to take with you.



all year, even during poor weather



Ostrava, Heřmanice



the tour takes 60 minutes



unlimited capacity, visitors will be divided into smaller groups of 10



Czech, English



www.hermanicky-pivovar.cz

Vice info: [Ostrava Convention Bureau](#)



Cooking courses at Foodatelier - discover the world of gastronomy with David Valíček

Learn how to cook selected specialities step-by-step. Nothing can unite a group of people like excellent food and drink, so invite your business partners or colleagues to a real culinary show.

Under the guidance of Head Chef David Valíček, you will learn modern techniques for cooking food, the basic principles for serving it and, most importantly, will enjoy a pleasant time with good food and an entertaining show. Up to 16 people can cook at once and another group can take part in a tasting or barbecue. This means there is plenty to entertain everyone.

Cooking courses, which will delight all your senses, are ideal not just as team-building events, but also for meeting with business partners, or for any group of “trainee chefs”. And as a bonus, you can then cook everything you learn in your kitchen and feed your guests, family or friends and share a little of the gastronomic experience with them.



all year



Ostrava, Frýdek - Místek



individual, depending on the chosen topic



in winter up to 38 people, in summer 55 to 60 people, the course room has a capacity of 40 people, 8 to 16 people can cook at once



Czech, English



www.foodatelier.cz

Vice info: [Ostrava Convention Bureau](#)



Štramberk gossip - the treasures of chefs, brewmasters and confectioners

Discover the secret of the sweet pastry ears from Štramberk and bake your own ear!

You will find out about the gold of Štramberk during a special tour! You will view the quarry and botanical gardens in the lime quarry from above. You will even try baking your own Štramberk ear in the U Hezounů bakery, using the old-fashioned rolled-dough method.

You will discover the secret of baking these ears, when recipes are often unique family secrets and are only very occasionally passed on to others. Štramberk ears are the first Czech food product, which the European Union awarded protection of designated origin. The legend of the creation of “Štramberk ears” refers to the thirteenth century, when the savage Tartar armies came to the town in 1241.

The “Štramberké uši od Hezounů” family enterprise has won the competition for the best Štramberk ear several times and therefore also guarantees that your baked Štramberk ear will be a success... So don't hesitate to visit us!



all year, ideally during good weather



Štramberk (Beskydy)



1.5 hours



min. 10 and max. 20 people



Czech, the written materials about the product and a description of how to bake it are also written in English



www.stramberskepikanterie.cz

Vice info: [Ostrava Convention Bureau](#)



Coffee making course - espresso and cappuccino, perfect coffee even at home with Laura Coffee

A fantastic experience in the form of a coffee workshop for coffee fans.

During the coffee workshop, you will try your hand at making coffee behind the coffee machine, foaming milk, learn about the basics of “drawing” with milk, so-called latte art, and also making coffee using alternative methods, such as the V60 for instance. The workshop includes a theoretical part during which you will learn essential information about coffee (varieties, growing and processing coffee, etc.) and the basics of making coffee.

-  all year
-  Ostrava
-  approx. 3 to 4 hours
-  ideally groups of 10 people
-  Czech, English
-  www.lauracoffee.cz

Vice info: [Ostrava Convention Bureau](#)



FLERET - brandies from Beskydy

Discover the secret of traditional fruit brandy production in the foothills of the Beskydy Mountains.

Visit the Fleret exhibition of fruit brandy samples and walk the tour route, where you will taste the best that the Fleret Distillery has to offer under the guidance of an experienced taster.

Find out how the world-renowned spirits, whose recipes the company has carefully guarded for 170 years, are made. The Fleret Distillery takes pride in its extensive history and adherence to the original production processes.



all year



Frenštát pod Radhoštěm



75 minutes



min. 6 persons, max. 12 persons, larger groups by arrangement



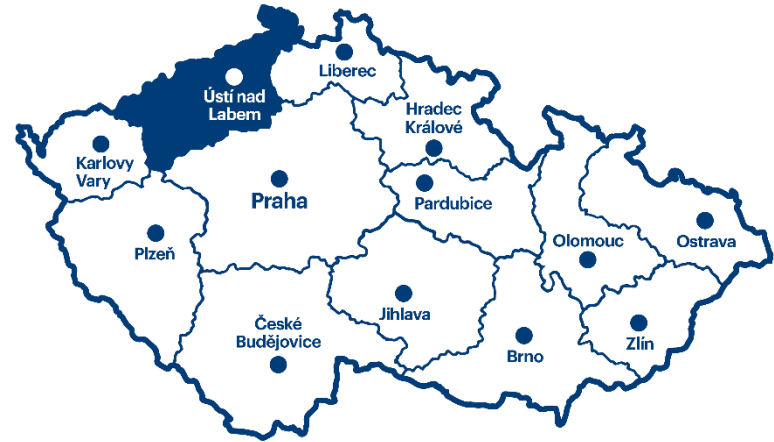
Czech, English



www.fleret.cz

Vice info: [Ostrava Convention Bureau](#)





Incentive gastronomic activities

Ústí nad Labem Region

An expedition to the Porta Bohemica to visit the wine makers

You will taste purely bohemian wine, tour historic cellars, peek into the modern wine-making facility and walk through the vineyards themselves in family wineries in the heart of the Central Bohemian Uplands. All the wineries are located in the area surrounding the Elbe River in the magical region called Porta Bohemica - the gate to Bohemia.

During your visit you will taste the local wines, including those awarded the Central Bohemian Uplands Regional Product award, such as the Tergus liqueur wine. The tastings take place in the wine cellars themselves or in tasting rooms. In good weather, you will accompany the wine-maker on a tour of the vineyard, where you can enjoy beautiful views of the Elbe River and the surrounding peaks of the Central Bohemian Uplands.

During the wine tasting, you will also have the opportunity to taste the local food - home-made bread with crackling spread, home-made pâté or potato cakes, home-made schnitzels and a range of regional smoked meats, dried hams and cheeses.



all year



[Žernosek Winery](#), [Winery under Radobýl](#), [Mikulenkoví Family Winery](#), [St. Thomas Winery](#)



2 to 3 hours



10 to 40 guests, larger groups will be divided into groups of 10 to 20



Czech, German, English

Vice info: [Ústí Region Convention Bureau](#)



A taste of the Central Bohemian Uplands for all your senses at the Dvůr Perlová voda historic estate

The renovated Dvůr Perlová voda estate can be found near the Budyně nad Ohří moated castle, a few kilometres from the king of the Central Bohemian uplands - the ruins of Hazmburk Castle. All activities at the estate take place in compliance with sustainability and with respect towards nature. Food is cooked using local ingredients, without waste, water is drawn from their own bore and beer from their Lanýž Brewery is served with meals.

Exclusive Czech cuisine is served here in the form of a tasting menu, interactive dinner or special show. The dishes are made using farm and regional ingredients. You will receive a gift of home-made jams, pâté, the estate's own beer or local honey when you leave.

The gastronomic afternoon can also include a tour of the mini-brewery and a beer tasting, relaxation in the garden, bathing in the biotope lake, use of the wellness facilities or a sports game on the multi-purpose sports ground.

A visit to the estate should be combined with a visit to the nearby Hazmburk Castle or a visit to the Baroque Libochovice Château.



all year, Libochovice Château is only open from April to October



Dvůr Perlová voda (15 km from Roudnice nad Labem)



2 to 4 hours



10 to 50 people



Czech, English, German



www.dvurperlovavoda.cz

Více info: [Ústí Region Convention Bureau](#)



A day in the style of the First Republic at the Monopol Brewery

The Monopol Brewery and Wellness Hotel can be found in centre of the spa town of Teplice. The unique space of the entire complex will take you back in time to the gracious period of the First Republic. The meticulously restored building, formerly known as Varieté u Labutě and subsequently a department store selling delicacies, now houses a brewery restaurant serving its own excellent beers, a coffee shop, a four-star hotel and beer spa.

During a tour of the brewery you will view the whole complex, find out how real lager type beer is brewed using Czech technologies and finally enjoy the entire beer tasting menu.

You will find traditional Czech dishes on the menu, such as ribs, pork knee or beef cheeks. The famous home-made “Větrník” dessert will be the sweet culmination of your meal. The Garden Restaurant in the other section of the Monopol building serves modern cuisine.

You can also enjoy beer at Monopol in a unique way - in a beer bath. There is a tap located right by each bath, which supplies 12° lager. The bath's main ingredient is, naturally, hops.



all year



Teplice



2 to 4 hours



10 to 40 people, tour of the brewery in smaller groups, the capacity of the beer spa is 6 to 8 people



Czech, English, German



www.pivovarmonopol.cz

Vice info: [Ústí Region Convention Bureau](#)



Coffee with steam

A combination of love of coffee and of the railway meant a dream come true and Kafe s párou (coffee with steam) was born. This First Republic café is located in what was originally the Litoměřice město train station. Visitors will enjoy the ambiance of a time when only steam trains passed through here.

When touring the royal town, this café is the ideal place to enjoy the final home-made dessert. Enjoy the view of the Litoměřice Zwingers (the area between the fortification walls), the Litoměřice Bishopric or Radobýl Peak. Mácha's parlour is just a short distance away.

There is something for fans of layered whipped cream cakes, fruit and light desserts or even vegan, gluten-free or raw delicacies. Best-sellers include cheesecake and brownies.

The displayed small steam engine (Krauss München) dating from 1897 is located right in front of the building.



all year



Litoměřice



2 hours



10 to 30 visitors, including a tour of Mácha's Parlour or the Kalich lookout tower ideally groups of 10



Czech, English, German



www.kavasparou.cz

Více info: [Ústí Region Convention Bureau](#)



Arrigo - a gastronomic experience on the banks of the Elbe

Děčín is great and can offer great gastronomy. Arrigo was built some time ago on the banks of the Elbe River. In 2023 the restaurant was awarded two gold lions from the Toplife Czech publishing house as best restaurant of the year. The menu here is a true masterpiece. The Chef Ambassador is Mirek Kalina and the Head Chef is Marek Šterner.

Arrigo is a place where trends meet tradition, healthy food meets unique food and the food itself is transformed into an experience. It tastes excellent, smells and look beautiful and is always served flawlessly.

At Arrigo you won't just find a restaurant, but also a shop with a wide range of home-made products, health and farmer's products, including bread baked fresh every day.

Fans of sweets and coffee can also enjoy a unique experience. Only home-made desserts are available at Arrigo. Their craft ice cream in classic and unusual flavours, including a vegan variety, is especially magnificent.



all year



Děčín



2 to 3 hours



10 to 50 people



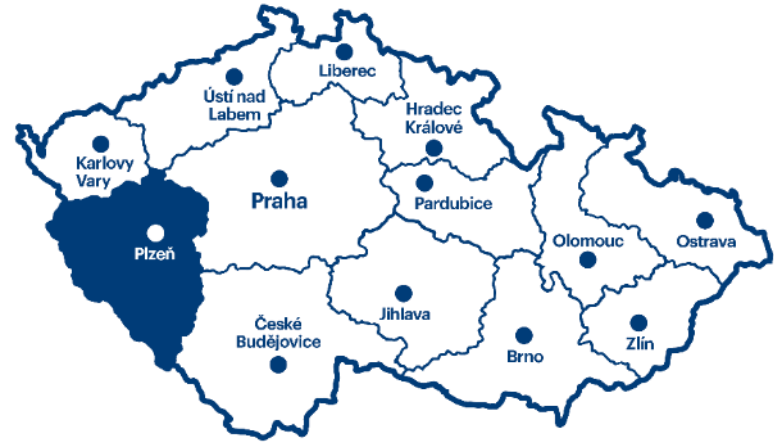
Czech, English, German



www.arrigo.cz

Vice info: [Ústí Region Convention Bureau](#)





Incentive gastronomic activities

Pilsen Region

Relaxing at “Salanda”

If you are a fan of gastronomic experiences, the brewery “salanda” (bunkhouse) should certainly be on the list of places you visit.

The unique experience, hidden within the labyrinth of tunnels of the lager cellars, has a very long history. You will experience a relaxing time with unfiltered unpasteurised Pilsner Urquell beer, brewed by Plzeňský Prazdroj using traditional methods in the historic brewery cellars. And because good entertainment must also include refreshments, you can expect a range of delicacies to go with your beer waiting for you on the tables - delicious cheeses and aromatic smoked meats.

Beer and food are the only things on the programme at “salanda”. But you can also enjoy other activities to enhance your time at “salanda”. For example, stacking or rolling beer casks, or the funny stories or underground tales told by the local cellar workers.



all year



Plzeň, Plzeňský Prazdroj brewery complex



3 hours



up to 50 people



Czech, English, German



www.prazdrojvisit.cz

Vice info: [Pilsen Region](#)



Bohemia sekt - a tour with “PRESTIGE” tasting

Discover the secrets of making the best-known Czech sparkling wine. During the 60-minute tour, you will find out what the difference between the classic and charmat method of production is, you will be shown how the bottles are riddled to remove the lees or how the sparkling wine is clarified.

Bohemia Sekt in Starý Plzenec is one of the biggest wine producing enterprises in the Czechia. The brand has a history dating back over seventy years and millions of bottles of sparkling wine are sold worldwide every year. Visit the factory in Starý Plzenec and you will be able to observe production during a guided tour of the facility and also enjoy a tasting of sparkling wines. You will be at the heart of everything and will be able to see with your own eyes how “Bohemia Sekt” is produced. You will also see the biggest cuveé tank, which holds an unbelievable 1,000,000 bottles of wine.

 all year (Sundays by arrangement)

 Starý Plzenec

 2.5 hours

 25 people

 Czech, English, German, Polish, Russian

 www.bohemiasekt.cz

Vice info: [Pilsen Region](#)



Real beer spa

Czech beer is an essential daily treat for many of us. But why just drink the beer, when you can also bathe in it! Enjoy some well-deserved relaxation in the surroundings of the historic, family-owned Chodovar brewery.

A beer spa is a wonderful way to combine drinking beer and relaxing in a spa environment. Not only are you able to relax thanks to the beer, but you also benefit your body. The beer spa is intended for all fans of beer and relaxation and always offers its guests first-class services.

There is a stylish restaurant with seating for 260 guests and a small brewery museum in the unique cliff labyrinth section of the eight-hundred-year-old brewery cellars.



all year



Chodovar Brewery, Chodová Planá



beer spa 60 minutes



beer spa 7 guests/hour



Czech, English, German



www.chodovar.cz

Vice info: [Pilsen Region](#)

Plzeňský Prazdroj beer drawing course

Every fan of beer simply must take the visitor's route at Plzeňský Prazdroj when visiting Plzeň. If you have already visited the brewery or are simply looking for a special experience, try one of the most popular ones.

In addition to the traditional tours, Plzeňský Prazdroj also offers a wide range of speciality programmes. One of the most popular programmes is the Beer Drawing Course, during which you will learn the correct way to draw beer from experienced barmen in a three-hour course. You can also take the Path of the Brewery Apprentice and try other brewery crafts. The brewery also offers the option to hire space at "salanda" (bunkhouse).



all year



Plzeň, Plzeňský Prazdroj brewery complex



3 hours



30 people



Czech, English, German



www.prazdrojvisit.cz

Vice info: [Pilsen Region](#)



Bake a traditional Chodský cake

Decorate and bake your own Chodsko tart.

Few regional specialities of the Plzeň Region are as famous as these flat tarts filled with quark, poppy seeds and plum jam. The differ regionally in the way they are decorated. In some areas the various fillings are arranged in stripes, in others, plum jam or poppy seed ornaments are added to a quark base.

Learn about the way of life, the culture and the distinctive dialect here. Chodsko is not just about Chodsko folk costume and pipes, but also about the brightly coloured pottery. If you purchase some here, it will be not just a beautiful decoration, but also a constant reminder of the Chodsko Region.



 all year (by arrangement)

 Chodsko

 2 to 3 hours

 ideally groups of up to 20 people

 Czech, English, German

 www.turisturaj.cz

Vice info: [Pilsen Region](#)



Incentive gastronomic activities

Prague

Beer drawing course at the Červený jelen Restaurant

You can take part in the special beer drawing course for companies or larger groups at the Červený jelen Restaurant. The activities include competitions and quizzes. After completing the course, participants receive a certificate and “junior barman” badge.

Packages specifically tailored to the customers include the actual beer drawing course and the beer consumed during the course. Under the guidance of a master barman, participants will learn how to understand the attributes of beer and draw it correctly using various drawing styles.



all year



Prague 1, Hybernská 5



1.5 to 3 hours



7 to 20 people



Czech, English



www.cervenyjelen.cz

Vice info: [Prague Convention Bureau](#)



Seasonal rescue workshops - cooking food without waste

During this workshop, you can expect to learn about the secrets of cooking food without waste. Try rescuing food in practice, objectively and creatively. Participants will learn to handle specific seasonal ingredients so that they are capable of extracting the most from the currently available range of local foods.

Group workshops for making food without waste rescue food and are certainly not boring. As well as a full stomach, every participant will take home their product and the conviction that it is worth being creative in the kitchen.

The workshops are designed depending on the season so that seasonal surpluses of a specific type of food are used primarily. For example, this means Christmas biscuits in winter, the green parts of plants in spring, the surplus of courgettes in summer and beetroot in autumn.



all year, range of topics corresponding to the current season



Prague; depending on the client's choice, the organiser can arrange facilities



60 to 90 minutes



5 to 15 people



Czech, English



www.zachranjidlo.cz

Vice info: [Prague Convention Bureau](#)



Tasting the royal beverage - mead

A mead tasting is a group activity for the taste-buds. Participants taste various samples of mead produced in this country and others, which you would not normally find elsewhere. They will learn how to correctly serve mead and what to pair it with.

During each guided tasting, participants will learn about the history and production of mead and try the flavours of many various samples of mead. They will also learn how to recognise high-quality and honest mead. The customised activities can also include a basic introduction to bee-keeping and honey production and a tasting of single-variety honey.



all year



Prague 2, Na Zderaze 14 - Museum of Mead; other locations chosen by the client



0.5 to 2 hours



4 to 15 people



Czech, English



www.medovinarna.cz

Vice info: [Prague Convention Bureau](#)



A tasting of the best chocolates from around the world

During this tasting, participants have the opportunity to learn about the specifics of leading brands of chocolate from around the world. The group of participants will be acquainted with various flavours: from cocoa nibs to the final products. They will learn how to recognise the differences between individual varieties and technological processes of manufacture.

The guided tasting includes 12 samples of the highest-quality and most renowned global brands of chocolate. It includes a presentation of the history and production of chocolate and interesting facts about chocolate. The tasting also includes unusual flavours, high-percentage milk chocolate, fair trade and organic chocolate.

In the case of a non-guided tasting, a table full of the best chocolate is made available with the presence of a certified taster, who will answer all the participants' questions about chocolate.



all year



Prague 6, Thákurova 3; other location chosen by the client



2 hours



14 to 16 people



Czech, English



www.cokolada.cz

Vice info: [Prague Convention Bureau](#)



A journey into the world of Prague gastronomy

This journey is a culinary outing into the picturesque streets of Prague's Old Town. It offers the opportunity to share an experience with fans of local cuisine. By tasting local dishes and beverages of the highest quality, the participants will be acquainted with Czech cuisine and its traditions.

A local guide will introduce visitors to Prague and Czech culture by taking them to his/her favourite places operated by local owners, where food and beverages are made and served with care and love. During their outing, groups will also visit renowned places with an authentic ambiance, as well as narrow streets and more distant places, off the tourist routes. As a bonus, they will receive a number of tips for interesting gourmet experiences, so that they can prolong their experience of Prague food even after the outing ends.



all year



Prague – Old Town



4 to 5 hours



4 to 10 people



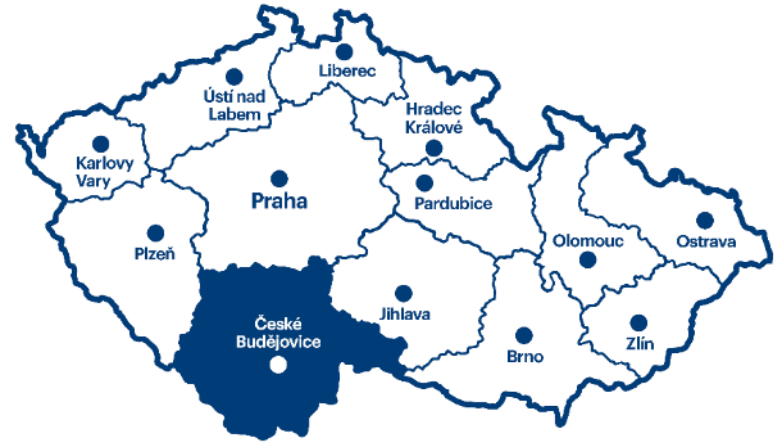
Czech, English, Spanish



www.praque-food-tour.com

Vice info: [Prague Convention Bureau](#)





Incentive gastronomic activities

South Bohemia

The Gastronomic Trail through the Šumava Region will delight your taste-buds

Excellent butchers, fragrant baked products, award-winning cheeses and other dairy products. Craft beer and the most aromatic coffees from local roasting houses. The Šumava foothills have much to offer!

Welcome to an enchanting corner of South Bohemia, a place made for people who love the outdoors and mountain hiking. You will discover real relaxation in the forests and on the hillsides and plenty of places where happiness is great food. Welcome to the Šumava tourist region. And enjoy getting to know us...

Programme

- guided tour of the European bison, aurochs and American bison breeding programme in Křišťanov, linked to a tour of the slaughterhouse and a tasting of products from local farms at ZEFA Volary
- lunch in Prachatice - unique burgers made from locally produced meat
- guided tour of the Prachatice Brewery combined with a tasting

In addition to amazing culinary experiences, you will also find two conference halls in Prachatice - one in the historic cellars of the Old Town Hall, with a capacity of 40 seats, and the conference hall in the National Building, of a capacity of up to 250 seats, which can be used for conferences, parties and other events by prior arrangement.



all year



Volary, Prachatice, Šumava foothills



5 hours (the programme can optionally be extended to last the whole day)



30 people - tour of the brewery with tasting (divided into groups of 10)



Czech, possibly English, German

Vice info: [South Bohemia Convention Bureau](#)



Château flavours of South Bohemia

The tradition of brewing beer, just like the manufacture of various liqueurs, is deeply rooted in Czechia. You can experience and discover this tradition, repeatedly.

Visit the South Bohemian Čížová Château, where beer is brewed and which was actually saved because of the brewery there. The second part of the programme will take you to the unique Liquib château distillery in Blatná, where typical Czech liqueurs have been made under the patronage of the Hildbrant family for thirty years now. Green, vanilla, sour cherry.....What flavour would you like to try?

The tour can be purchased with a guide, who will accompany you through the area and explain the gastronomic context. A tasting of sourdough bread, which is baked in the 200-year-old oven, can also be added to the programme. The shorter alternative is to purchase just a tour of the facility itself. Every stop lasts for 60 to 90 minutes. It depends on the interests of the group and the tasting of the product.



all year



Čížová Château, château and surroundings in Blatná



2 to 4 hours depending on requirements



20 people



Czech, English, German

Vice info: [South Bohemia Convention Bureau](#)



A sweet experience in the Museum of Chocolate in Tábor

Abandon the harsh Hussites for a moment in the middle of the historic centre of Tábor and dive into the sweet world of chocolate in the Museum of Chocolate and Marzipan. You will observe and you will sample.

While sampling, you will walk through the museum, find out many interesting things about the manufacture and processing of chocolate and taste first-class chocolate pralines.

There are several types of tasting programmes available for groups, either exclusively with chocolate or in combination with coffee, wine, rum... There are two versions of the tasting programme, guided or unrestricted. Both types of tasting are made-to-measure. You can taste an unlimited number of samples by arrangement.

Visitors will also be able to see chocolate models of the town of Tábor, a chocolate train or a statue of hockey-player Jaromír Jágr in the museum.



all year



Tábor



1 to 3 hours



up to 50 people



Czech, English



www.cokomuzeum.cz

Vice info: [South Bohemia Convention Bureau](#)



Pilgrimage in search of Krumlov flavours and aromas

Dark lager, Krumlov caramel, renowned niva cheese from Madeta, fresh trout, chocolate pralines, grilled pork knee, Lipno carp, beer brandy, home-made poppy-seed cake, mulled wine or Czech kolache tarts....and hundreds of other flavours can be tasted in various places in the form of regional or modern gastronomy.

Pilgrimage in search of Krumlov flavours and aromas or Visit places where local specialities are produced or have them served at your table.

- Sweet Krumlov: a tasting of chocolate pralines or caramel - tour
- Sour Krumlov: local cheeses and complementary wines - guided tasting
- Bitter Krumlov: craft beer from the town and region - tour
- Savoury Krumlov: Krumlov ham and sourdough bread or an entire feast in the Old Bohemian style - social event

Coffee shops, restaurants and catering services can be tailored to suit your taste.



all year



Český Krumlov



all day



groups of 20 people



Czech, English, German

Vice info: [South Bohemia Convention Bureau](#)



Rural Baroque and baking traditional Holašovice kolache tarts

Rural Baroque and traditional delicacies are irrevocably linked together in the South Bohemian village of Holašovice, which is a registered UNESCO Cultural and Natural Heritage Site, you have the opportunity to taste not only traditional Bohemian cuisine, but also bake a traditional Holašovice kolache tart.

The village of Holašovice offers a unique environment for tasting traditional, home-made dishes in the stylish surroundings of the Holašovice pub. As well as providing an extraordinary culinary experience, the local pub also has a large period-style hall, which can be used to hold conferences, parties and other events by arrangement.

A demonstration of baking Holašovice kolache tarts and a tasting of the finished product takes place in the farm-house opposite. A walk through the village, where you will see decorative rural buildings, a forgery, Holašovice pottery, pumps or the pond on the village green, is an excellent finish to the programme. During your visit to Holašovice, it is also worth visiting the local Stonehenge or the Selský dvůr Museum.



all year



Holašovice



4 to 5 hours



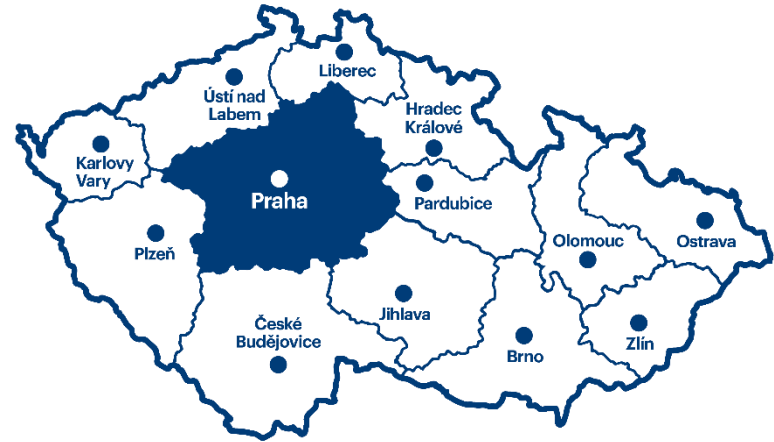
capacity of the pub 100 guests.; workshop up to 10 participants; demonstration of baking kolache tarts up to 30 participants (divided into groups of 10)



Czech

Vice info: [South Bohemia Convention Bureau](#)





Incentive gastronomic activities

Central Bohemia

Wine from the hillside below the Church of Saint Barbara

Come and taste biodynamic wine from the region of the Monastery of Saint Ursula in Kutná Hora. The wine is from the family winery established by Mr Stanislav Rudolfský in 2002, and whose work was continued by his son Lukáš. They joined forces to restore the faded fame of growing grapes in the Kutná Hora region, a tradition dating back to the 12th century.

The Pod Barborou (below Barbara) vineyard is considered the most beautiful vineyard and is where pinot noir grapes are mostly grown. A tasting stand, which allows visitors to taste biodynamically produced wine, is located in this vineyard, close to the Church of Saint Barbara.

Visitors can take a glass of wine or a picnic basket and sit in the vineyard, which has been in this place for centuries and was restored in 2009, and enjoy the beautiful view of the Vrchlice Valley, the Church of Saint Jacob and the park below Vlašský dvůr.

In the Monastery of Saint Ursula, which is a 10-minute walk from the centre of the town, visitors will find a shop and vinotheque, where they can taste all the wines produced by Vinné sklepy. Various versions of guided wine tastings are also held here for individuals and larger groups, complemented by refreshments in the form of tapas made from local products (home-made smoked sausages, local cheeses, breads).



tasting in the Monastery of Saint Ursula - all year, visit to the vineyards only from spring to autumn



Kutná Hora



1.5 to 2 hours



the capacity of the vineyard is up to 30 visitors, the Monastery of Saint Ursula has a capacity of 80 visitors



Czech, English



www.vinokutnahora.cz

Více info: [Central Bohemia Convention Bureau](#)

Central Bohemia Tourist Board
Hanka Krejchichová



Chocolate, you simply have to taste!

When walking around the centre of Kutná Hora, the small Museum of Chocolate and Chocolate Factory will lure you towards it with its delicious aroma. You should certainly visit it and definitely taste the famous Lidka chocolate, whose manufacture the owners of the chocolate factory revived using the original recipes created a century ago.

The small, private museum was established by a group of chocolate enthusiasts in the spring of 2016. In this museum you can see a unique exhibition devoted to the history of the chocolate factory in Kutná Hora, which was one of the best in the world before the Second World War!

The newest product made by the factory is Lidka chocolate! Their own chocolate. The owners make chocolate by hand and with love, from cocoa bean to bar. They use the same procedures that were used to make chocolate in Kutná Hora a century ago and the owners invent new procedures to please the most discerning of palates. The range of products is seasonal and first-class, fresh ingredients are always used to make the chocolate. You simply have to sample Lidka chocolate!



all year



Kutná Hora



large tasting approx. 1.5 hours



the capacity of the museum is 10 people; tastings can also be held outside the museum for larger groups and combined with a tour of the historic part of the town with the factory owner



Czech, English



www.chocomuseum.cz

Vice info: [Central Bohemia Convention Bureau](#)

Central Bohemia Tourist Board

↑ Kristýna Křenková

↓ Dagmar Malinová



Malešov and the delicious taste of the dishes of our forebears

The Tavern at the End of the World, which is part of the complex in Malešov, invites visitors to the tables from May to October. It offers a unique experience in beautiful and romantic surroundings, linked to food inspired by our history and made from the original ingredients, not only from local suppliers.

You will delight your taste-buds both at the bar of the friendly Malešov Brewery, where you can taste craft beer, and at the Tavern at the End of the World. Here, you can taste dishes inspired by local historic cuisine, but cooked using modern methods. High-quality ingredients from local suppliers, along with a combination of flavours, will pleasantly surprise and enrapture you with their flavour. You can then rest your tired body in the stone spa.

The entire complex consists of a glamour camp, which operates as a hotel and you certainly don't have to bring your tent with you. There are 8 tents in the complex, with a total capacity of 32 beds. Each tent has its own toilet and shower, a double bed and up to 2 single beds. There is also a room for corporate events available, which can be used as a games room.

 Malešov Brewery - all year (closed on Monday); Tavern at the End of the World - May to October (by arrangement from November to March)

 Malešov (near Kutná Hora)

 30 to 45 minutes, depending on requirements

 tour of the brewery ideally for 15 people, more are divided into smaller groups

 Czech, possibly English, German

 www.malesov.cz

Vice info: [Central Bohemia Convention Bureau](#)

Central Bohemia Tourist Board
↑ Kemp Malešov
↓ Dagmar Malinová



Skála Restaurant

The historic space of the Skála brewery restaurant dates back to the middle of the 12th century according to some surviving sources, when the Cistercian Order chose this location to build their enormous monastery. In the 1990s, the Klášter Brewery opened a brewery restaurant in this attractive space, which has become the ideal destination for many visitors.

The Skála Restaurant offers a completely original space in the cliff (skála), where you can enjoy an excellent lunch, a pleasant dinner and also hold various events. Its originality and distinctive ambiance mean that the restaurant is suitable for holding all social events, such as festive lunches, dinners, parties, workshops, dances and large-format screening. The restaurant facilities allow 160 guests to be comfortably served (up to max. 200 guests) and there is also space for dancing.

A wine tasting can be organised in this space for example, or the wellness facilities can be used (beer spa, massages and swimming pool).



all year



Klášter Hradiště nad Jizerou



depending on the chosen programme 1 to 3 hours, beer spa 45 min., massages 25 to 50 min.



max. 160 guests, participants will be divided into smaller groups of 10



Czech, English, German



www.restauraceskala.cz

Více info: [Central Bohemia Convention Bureau](#)

Central Bohemia Tourist Board
Hotel Malý Pivovar Klášter s.r.o.



Lobeč Steam-Powered Brewery


Tour the technical monument of the Steam-Powered Brewery in Lobeč with architect Pavel Prouza - the brewery's owner. Learn the story of how the brewery was saved and the 500-year tradition of brewing beer in the Kokořín Region.

This is a steam-powered brewery with a history dating back 500 years. The brewery enjoyed its golden years at the beginning of the 20th century under the management of South Bohemian brewmaster Josef Tománek. During the Second World War, the brewery fell on harsh times, when beer stopped being brewed. The brewery lacked adequate care until 2007 and deteriorated over time. It was only in 2007 that the mission to restore the brewery began and it began to come alive again, this time as a tourist attraction in the Kokořín Region. In 2009, the Lobeč Brewery became a cultural monument and part of the European trails of industrial heritage. The celebratory opening of the craft brewery took place in May 2015.

The tour begins at the well in front of the brewery, from where visitors continue through the old boiling house and the interior of the brewmaster's office, to the attic, which houses a permanent exhibition of the history of the brewery and the golden years of Czech beer. The tour circuit continues down to the brewery's cellars and finally leads visitors to the new craft premises with the new boiling room, lager cellars, etc. A tasting of the brewery's beer in the lager cellars is a matter of course. After the tour, visitors can remain at the brewery bar or stay in the brewery itself for the night.

 all year for groups from 15 people

 Lobeč

 tour including tasting - 95 minutes

 by arrangement

 Czech, English

 www.lobec.cz

Vice info: [Central Bohemia Convention Bureau](#)

Central Bohemia Tourist Board
Pivovar Lobeč





Incentive gastronomic activities

Vysočina Region

Tour of the Bernard Brewery

Learn the secret of beer. Become acquainted with the smell and taste of the ingredients used to brew it. During the tour of the Bernard Brewery, you will taste malt and will learn how to distinguish between sweet wort and hopped wort. You will see the boiling room, the fermentation tanks, lager cellars and filling line. You will leave with a completely new feeling: that you have understood the spirit of beer.

Before the tour itself, you will see a short film, which will help you understand the history and background of the Bernard Brewery. The tour of the beer brewing plant begins by the four mash tuns, in which Bernard Beer is born. Your excursion will continue to the lager cellars, the fermentation tanks, the cask filling line, the bottling line and, at the end, you will naturally taste the result of the process you have just observed. If the tasting is not enough, you can continue drinking beer at the Na Štokách pub.

But your journey does not have to end there. As a small bonus, you can climb the brewery observation tower. You will enjoy a bird's eye view of the Bernard Brewery, the town of Humpolec and its beautiful surroundings in the heart of the Vysočina Region. You will climb 189 steps to reach the gallery around the functional brewery chimney. And you will be rewarded with a small beer in the pub for your efforts! Simply present the marked ticket to the chimney.



all year



Humpolec



120 min.



25 people



Czech, English



www.navstivtebernard.cz

Vice info: [Vysočina Convention Bureau](#)



The adventure of brewing beer with a brewmaster


At Želiv Monastery, you can try brewing your own beer, under the supervision of the local brewmaster and also learn interesting information about this golden brew.

An excellent adventure for real beer enthusiasts. Over the weekend, you will become acquainted with the brewery and the brewing technology and also learn something about the history of Želiv Monastery and the brewery. You will see a batch being brewed, a demonstration of filling casks and bottles with beer, washing and filling casks, sanitation of the fermentation tank and labelling of the bottles. The experience includes a tour of the magical monastery. A tasting competition including five samples of Czech premium light lagers will provide entertainment in the evening.

Full service by the brewery, accommodation at the Želiv Monastery, buffet breakfasts, lunches and dinners from the entire restaurant menu are a matter of course. You can also use the services of the wellness centre.

 all year, only at weekends

 Želiv Monastery

 Friday evening to Sunday morning

 15 people

 Czech, English

 www.hotelklasterzeliv.cz

Vice info: [Vysočina Convention Bureau](#)



Steak cooking course and farm tour

Do you love steak? Then it's time to learn how to cook the perfect steak at home.

At the farm in Mitrov, you will be taught how to cook steak without marinating or finishing in the oven, steaks with bone and boneless steaks - basically as they should be if you have a good slab of steak and a hot grill. The course includes a tour of the entire facility with organic slaughterhouse and butcher's in Mitrov and a tasting of smoked and dried products.

All the offered steaks come from Aberdeen Angus animals from our own farm. The animals are born and pastured outside all year-round and fed a mixture of our own grain, all under the ECO system for 10 years now. The meadows, pastures and fields are only treated mechanically, without chemicals, which means the meat does not contain harmful substances (for instance glyphosate used to kill weeds). After slaughter, the meat is aged at a temperature of around 1.5 °C for at least 2 weeks and is then butchered and vacuum packed. All in Mitrov.



all year



Mitrov Farm



approx. 5 hours



12 people



Czech (an interpreter can be arranged)



www.mitrovsky.com

Vice info: [Vysočina Convention Bureau](#)



Tour of Ratibořice Goat Farm

Would you like to learn more about life on a goat farm? Welcome to Ratibořice Goat Farm, where you can visit the stables with the animals, taste products made from goat's milk and find out interesting information about life on the farm.

Dvůr Ratibořice Goat Farm specialises in producing and selling goat products. Most of the products bear the Organic symbol. The agrocentre was opened to visitors in 2008 and was built with the support of the European Union. The tour includes a visit to the stables with the animals and a tasting of products made from goat's milk. You can learn interesting information about operation of the farm, breeding goats and organic foods.

The farm currently offers organisation of corporate events in the "Agrocentre" with a capacity of 45 people. The space is furnished to meet all the requirements for holding corporate training courses or seminars. Refreshments, tastings of goat products, assurance of catering services and tours of the goat farm by arrangement.



all year



Ratibořice



45 minutes tour, 30 minutes tasting



the capacity of the agrocentre is 35 guests and can be increased by 50 guests in case of good weather



Czech, potentially English, German and Russian



www.kozimleko.cz

Vice info: [Vysočina Convention Bureau](#)



Brewery Educational Trail

The Brewery Educational Trail combines the history of the royal town of Jihlava and the story of one of many historic crafts - malting and brewing with brewing rights. But these cannot be separated from the history of the town itself and its life. This is why the trail includes historic events and is interspersed with a taste of the story of the lives of normal citizens.

You will find out about the tradition of brewing beer in Jihlava on twelve information boards. The first stop is the sculptural Pieta group near the City Park shopping centre. From there, the trail leads to the historic building of the Jihlava brewery. The trail also includes important historic events such as the occupation of Jihlava by the Swedes.

If you want to walk along the Brewery Trail with a guide and finish your walk with a stylish beer tasting in one of the breweries in Jihlava, you are invited to take a guided walk along the Brewery Trail with tasting. You can also accept the offer of an excursion to the Ježek Brewery.



ideally in good weather



Jihlava



1.5 to 2 hours



approx. 20 people



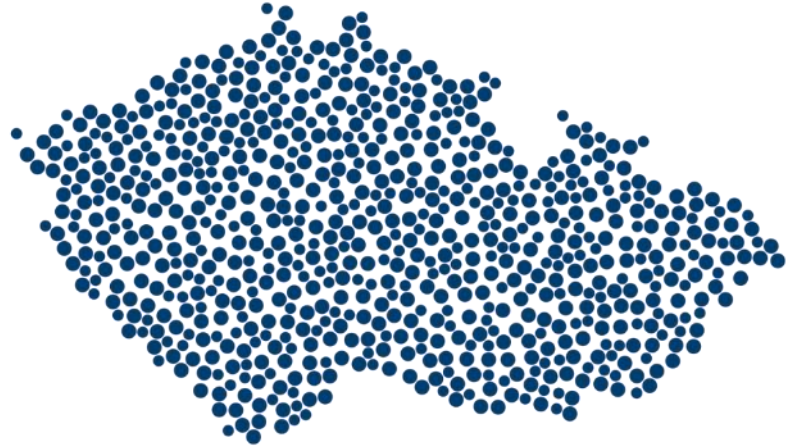
Czech (an interpreter can be arranged)



www.en.dojihlavy.cz

Vice info: [Vysočina Convention Bureau](#)





Next month, you can look forward to adrenaline and sport activities!

Czech Convention Bureau

www.czechconvention.com