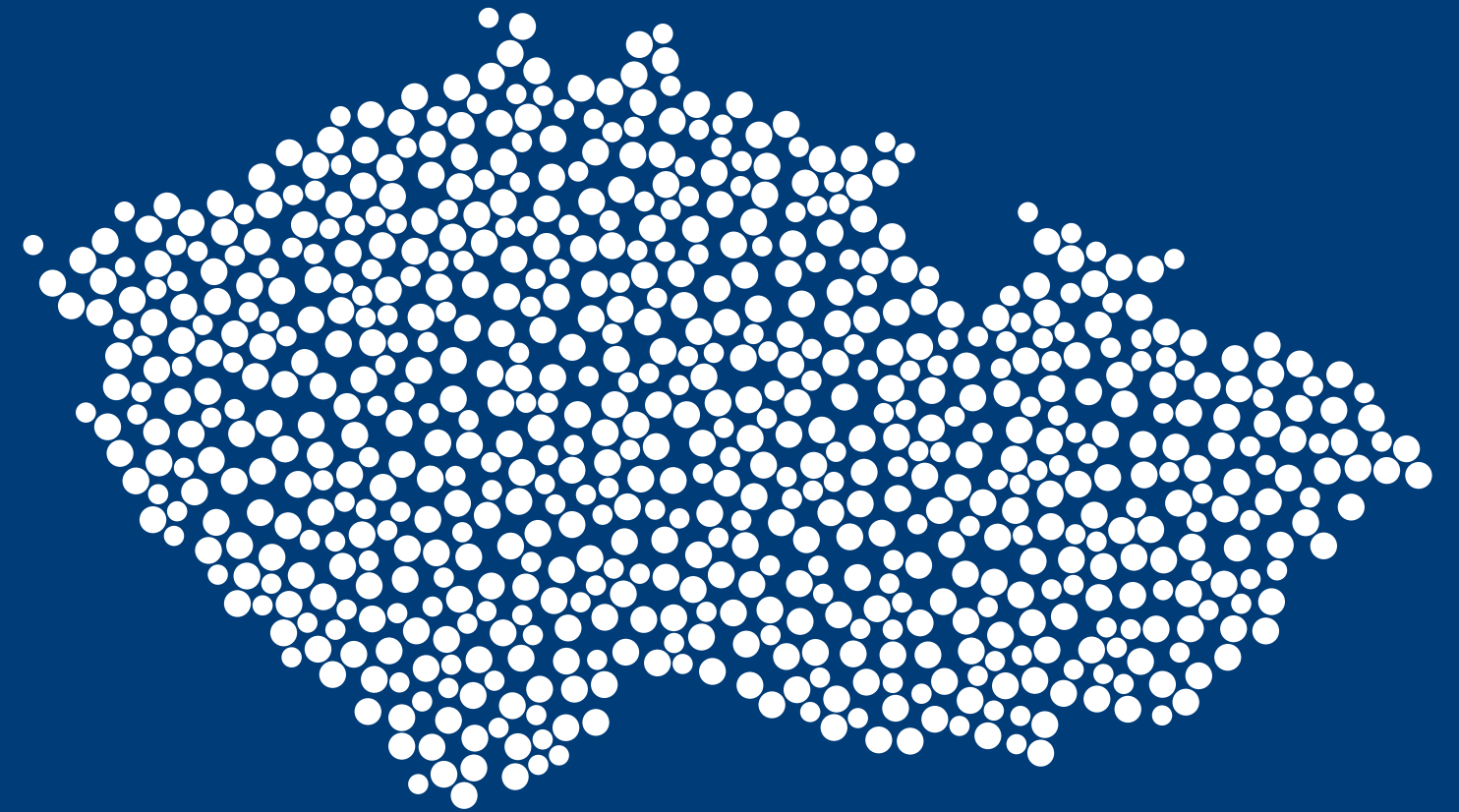


# Inspirational Monthly Magazine of the Czech Convention Bureau

## Gastronomic Incentive Activities

... the Best from Each Region for 2026



# Gastronomic Incentive Activities

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# Capital City of Prague

Gastronomic Incentive Activities



# School of Beer Tapping at Červený Jelen

The restaurant Červený Jelen in Prague offers companies or larger groups a special beer tapping school.

The tailor-made package prepared for clients includes a tapping course and beer consumption during the training. Under the guidance of a master tapster, participants learn to understand the characteristics of beer, what to watch out for when tapping to ensure the very best quality, and how to tap it correctly in various styles. They also become familiar with how the entire beer system at Červený Jelen operates.



The activity also includes competitions and quizzes. After completing the course, participants receive a certificate and a “tapster” badge.



1.5- 3 hours



10 - 20 persons



Czech, English



Praha 1, Hybernská 5



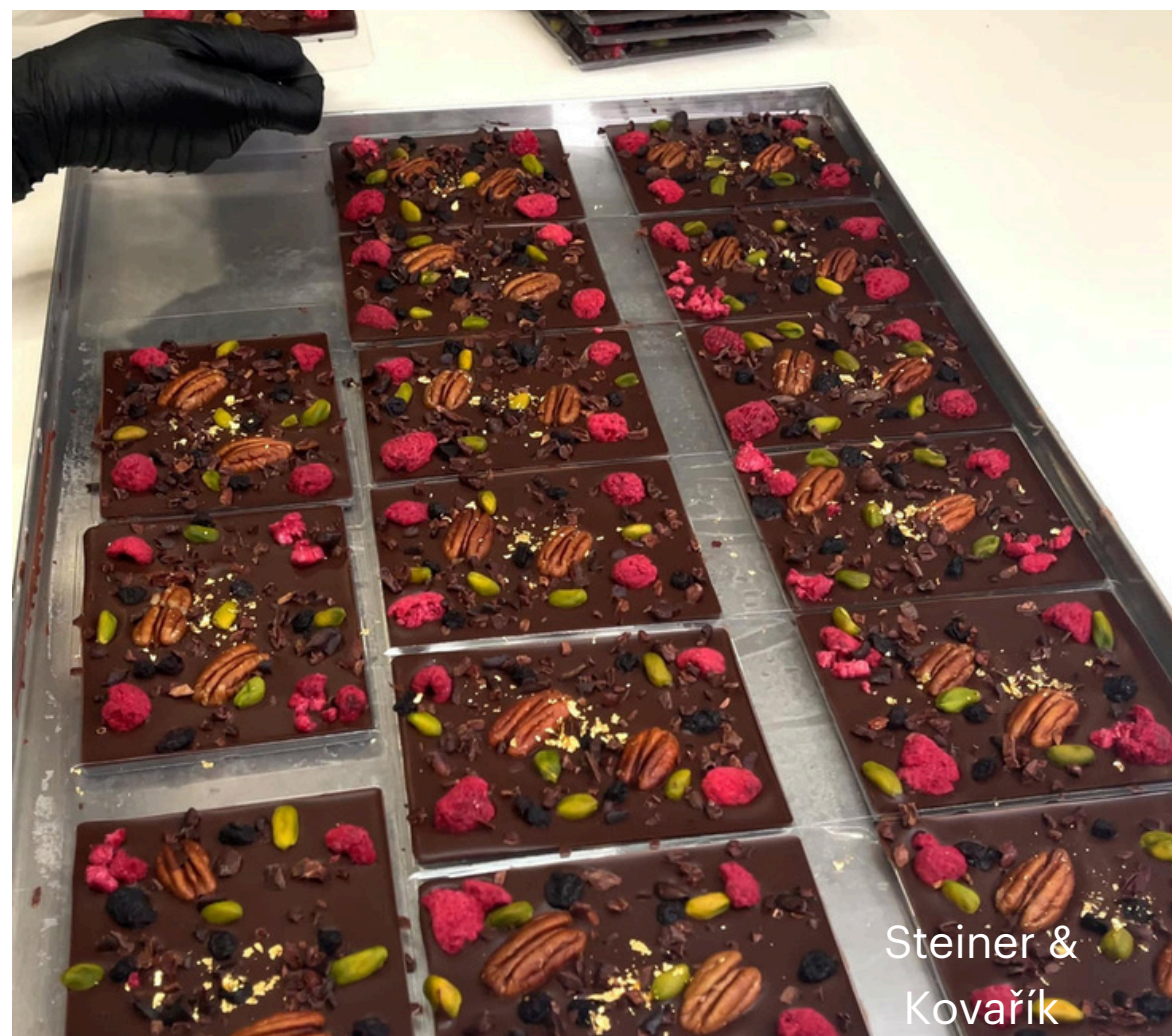
[www.cervenyjelen.cz/skola-cepovani](http://www.cervenyjelen.cz/skola-cepovani)

[More info: Prague Convention Bureau](#)

# Prague Chocolate Workshop

Participants in the workshop at the Prague Chocolate Steiner & Kovařík factory can enjoy a day straight out of a childhood dream. They will taste the chocolate, discover the secrets of its origin and processing, and decorate their own chocolate creation.

The programme at the Prague factory begins with an introduction to the cultivation of cocoa beans and the history of chocolate production in the Czech Republic. It then continues with demonstrations of the production processes for chocolate mass, chocolate bars, pralines and dragees. An anticipated and welcome part of the tour is a tasting of products made by Prague Chocolate. At the end, participants decorate their own chocolate bar and wrap it in their own personalised packaging.



The basic programme for groups includes, in addition to a guided tour of the production facilities, an experiential workshop and chocolate tasting, light refreshments in the form of coffee. If requested, more substantial refreshments, a hot buffet, wine and other beverages can also be arranged for visitors.



2-4 hours



10 - 70 persons



Czech, English, German



Plzeňská 344, Praha 17



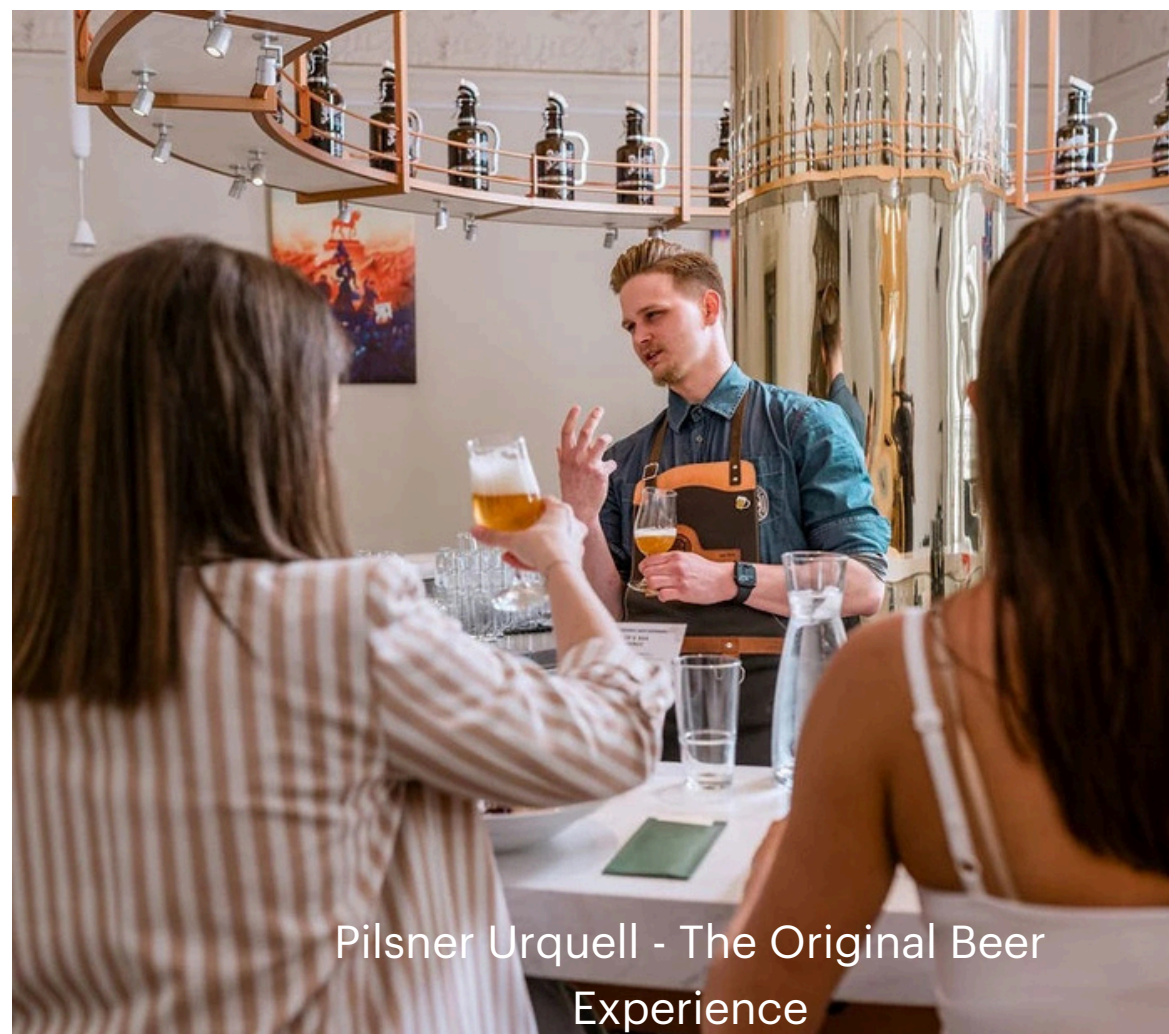
[www.steinerkovarik.com](http://www.steinerkovarik.com)

[More info: Prague Convention Bureau](#)

## Lunches and Dinners with a Beer Sommelier


A five-course tasting menu inspired by Czech cuisine combined with an expedition into various corners of the world of beer – this is what lunches or dinners with a beer sommelier at Pilsner Urquell: The Original Beer Experience.


At the visitor centre, awarded the title of the world's best beer visitor experience at the World Travel Awards, guests can look forward to an exceptional experience in the form of lunch or dinner, with each of the five courses precisely paired with a specific Czech or European beer so that its character, flavour and aroma stand out and the entire tasting becomes a harmonious celebration of flavours.




Pilsner Urquell - The Original Beer Experience

Under the guidance of an experienced beer sommelier, participants savour perfectly balanced courses and a range of beers with all their senses, while discovering surprising facts about beer and its characteristics. In addition, in the premium Golden Bar where the tasting experience takes place, they can admire views of historic Wenceslas Square.

 1- 3 hours

 12 persons

 Czech, English, German, Italian

 28. října 13, Praha 1

 [www.pilsnerexperience.com/cs/zazitky](http://www.pilsnerexperience.com/cs/zazitky)

[More info: Prague Convention Bureau](#)

# Cooking Courses in a Museum

Cooking courses at the National Agricultural Museum Prague are designed for all those who would like to expand their culinary skills in an unusual setting.


During the cooking courses organised by the Prague museum in its professionally equipped gastro studio, participants cook in pairs or small groups under the guidance of an experienced instructor, a member of the Association of Cooks and Confectioners of the Czech Republic, often directly a member of the National Team. The thematic focus of the courses covers a wide range: from regional and national cuisines (Asia, Europe...), seasonal specialities (Christmas, Easter...), and specific ingredients (fish, vegetables...) to particular food preparation techniques (grilling, fermentation...).




National Museum of Agriculture  
Prague

Recipes and a certificate of completion are prepared for each participant. Participants can thematically combine the cooking course with a subsequent visit to the museum exhibition "Gastronomy".

 4 hours

 10 persons

 Czech

 Kostelní 44. Praha 7

 [www.nzm.cz/aktualne-v-muzeu/akce](http://www.nzm.cz/aktualne-v-muzeu/akce)

[More info: Prague Convention Bureau](#)

# Workshops for Food Rescuers


Participants in this workshop learn how to handle specific seasonal ingredients so that they are able to make the very most of the current supply of local produce.

Group workshops focused on zero-waste cooking rescue food, inspire participants and are anything but dull. They are tailor-made according to the current season, ensuring that any seasonal surplus of particular foods is put to good use: in winter, leftover Christmas biscuits; in spring, green parts of plants; in summer, an excess harvest of courgettes; and in autumn, beetroot.



In addition to leaving with a full stomach, everyone takes home their own creation and the realisation that it pays to be creative in the kitchen. They gain not only culinary inspiration, but also motivation for a more sustainable way of life, together with advice and tips on how to prevent food waste in their own household.

 60 - 180 minutes

 5 - 15 persons

 Czech, English

 Jankovcova 49, Praha 7

 [www.zachranjidlo.cz](http://www.zachranjidlo.cz)

[More info: Prague Convention Bureau](#)

# South Bohemian Region

Gastronomic Incentive Activities



# Sustainable Cooking at the South Bohemian Restaurant Sůl a řepa

Truly sustainable food is made from ingredients you can find around your own home.

Chef Pavel Drdel will teach you how to cook using herbs and vegetables you have grown yourself at the restaurant Sůl a řepa in Strakonice.



Cook in a way that doesn't harm nature and allows herbs and vegetables to keep on growing. At the Sůl a řepa restaurant in Strakonice, you'll learn in a cooking course not only how to cook with local ingredients, but also how to grow your own vegetables and herbs.

You'll discover how to prepare a vitamin bomb, how to cook with meadow herbs, how to tap birch sap, and why fermented foods are worth eating... This fun and educational cooking course is an original teambuilding experience for everyone.



2 hours



On request



Czech, English



Strakonice



[www.sularepa.cz](http://www.sularepa.cz)

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

# Confectionery Courses on the Shore of Lake Lipno

Discover the charm of a modern pâtisserie on the shores of Lipno at Cafe du Lac – a place where French elegance meets the tranquillity of the Lipno reservoir.

We will guide you into a world where every dessert pays tribute to masterful pastry craftsmanship and every cup of coffee is an invitation to pause, unwind and savour the present moment.



Here, desserts are created that combine the very best of traditional French pastry-making with a modern touch and Czech ingredients. Taste light mousses, fruity macarons, delicate handmade pralines or desserts that delight all the senses. Each piece is a small expression of passion, attention to detail and joy. Sweet pleasure you can take away with you

 4 hours

 5-9 persons

 Czech, English

 Lipno nad Vltavou

 [www.cafedulac.cz](http://www.cafedulac.cz)

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

# Cooking School in České Budějovice

Would you like to experience a unique teambuilding event that is guaranteed to bring you closer together? Try an unconventional party in the form of a cooking course. Where better for barriers to fall and the ice to melt than in a kitchen over good food?

Founded in 2016, Fine Food Academy has gradually become the most sought-after cooking school in South Bohemia and even one of the largest outside Prague, as evidenced by more than three thousand satisfied visitors and dozens of companies. The offer includes not only events held in the indoor premises of our school, but also outdoor grilling in our extensive garden or at your company's premises. Would you like to master steaks on the grill and become champions of the barbecue season? Or perhaps watch the carving and preparation of a thirty-kilogram tuna? At Fine Food Academy, your colleagues, employees or business partners will be looked after by experienced chefs and instructors who are among the very best in their field.



At Fine Food Academy, you can also make use of a spacious meeting room for your presentation and then devote yourselves to entertainment tailored precisely to your needs. We will prepare your event in an engaging format, including competitions, alcoholic and non-alcoholic beverages, and of course excellent food. We approach every enquiry individually and design each event entirely according to your requirements.



4 hours



12 persons



Czech



Lesní kolonie, Včelna u Č. Budějovic



[www.ffacademy.cz](http://www.ffacademy.cz)

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

# Sweet Experiences at the Chocolate Museum in Tábor

Right in the historic centre of Tábor, you will leave the rugged Hussites behind for a while and immerse yourself in the sweet world of chocolate at the Chocolate and Marzipan Museum. You will watch, you will taste.

During the tastings, you will tour the museum, learn a wealth of fascinating facts about the production and processing of chocolate, and sample top-quality pralines from our own production.

For groups, we can offer several types of tastings, whether focused solely on chocolate or combined with coffee, wine or rum. Tastings are available as informal or guided experiences. Both types of tasting are prepared individually to suit your requirements. An unlimited number of samples can be tasted; everything depends on agreement and budget.



At the museum, you will also encounter chocolate models of the town of Tábor, a chocolate train, and even a statue of ice hockey player Jaromír Jágr.

If you would like to enrich your programme with other interesting gastronomic venues in Tábor or historical and other activities, we will be pleased to plan an afternoon, a full day or even several days tailored to your possibilities.

 Individual

 12 - 50 persons

 Czech

 Kotnovská 13. Tábor

 [www.cokomuzeum.cz](http://www.cokomuzeum.cz)

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

# South Moravian Region

Gastronomic Incentive Activities



# Cooking with a Glass of Wine

Few can resist the combination of excellent food and wine – and when you add beautiful views and an unforgettable atmosphere, you have a perfectly tailored motivational programme for employees.

Against the idyllic backdrop of the Pálava vineyards, a chef will take you under his wing, explain everything and teach you how to prepare superb dishes using nothing but fire. He may even share a secret family recipe and add a few tips that you will be able to use at home. All ingredients come from local farmers, and wine for relaxed sipping while you cook is, of course, part of the experience. This experiential cooking course directly in the vineyard delights all the senses and transforms an ordinary gathering into a true feast among the rows of vines.



Similar experiential cooking courses with renowned chefs are also organised at Vinařství SPIELBERG. Whichever venue you choose, you can look forward to a unique day full of flavours, aromas and inspiration in the stunning surroundings of South Moravia.

 2 hours

 2- 15

 CZ/EN



 [www.brnoconvention.cz/varime-ve-vinici-2](http://www.brnoconvention.cz/varime-ve-vinici-2)

[More info: Brno Convention Bureau](#)

# A South Moravian Experience in the Open Air

An open-air experience in South Moravia can take many forms – from a romantic picnic to a generous feast in the vineyard.

Imagine finishing an adventurous team game and arriving at the final coordinates to find a prepared setting waiting for you: blankets, fairy lights, picnic baskets filled with delicacies and an atmosphere straight out of a film. This kind of surprise and relaxed end to the day can be arranged by Posezení pod hvězdami practically anywhere in South Moravia and always tailored to your wishes.



If you would like to elevate the experience even further, opt for the Dinner in the Vineyard option – a vineyard bathed in sunshine, a glass of premium wine in hand and a table laden with fragrant dishes straight from the grill. WeWine can provide top-class gastronomy, unlimited wine consumption, stylish décor and complete service including glassware and furniture, even for larger groups. The result is an unforgettable open-air teambuilding event where comfort, Moravian flavours and the magic of a summer evening among the vineyards come together.

 2-4 hours

 2- 100

 CZ/EN



 [wewine.cz/vecere-ve-vinici-2](https://www.wewine.cz/vecere-ve-vinici-2)

[More info: Brno Convention Bureau](#)

# Bar Tour

If you are looking for an evening programme with pace, atmosphere and style, try combining a Bar Tour with a Barman Class into one original experience.

Brno is quite literally a bar mecca – a city where, within just a few streets, you will find top cocktail venues, a legendary atmosphere and bartenders who treat their craft as an art. Begin in style with a guided tour of the most interesting bars, where you will taste signature drinks and absorb the vibe of the local cocktail scene. Along the way, you will hear stories about the venues, receive tips on the best flavour combinations and enjoy entertaining stops that turn an ordinary “night out” into a programme with a clear concept. Once you have settled in, the second part begins – a bartending school where you try everything for yourselves.



Under the guidance of professionals, you will learn the basic mixing techniques, how to work with ingredients and a few small tricks that make a big impression. Working in teams, you will mix your own cocktails and discover that even a simple drink can have a wow effect when both flavour and presentation are handled properly. The entire evening seamlessly combines discovering new places with interactive fun that draws everyone in. The result is the ideal teambuilding mix – part tasting tour, part competition, plenty of laughter and excellent drinks.

 2-4 hours

 2- 10

 CZ

 Brno

 [www.brnoconvention.cz/aktivita/bar-tour](http://www.brnoconvention.cz/aktivita/bar-tour)

[More info: Brno Convention Bureau](#)

# Winemaker for a Day

You set out into the vineyard in the cool of the early morning. From the first picked grape to crates filled and ready for pressing, you are guaranteed to work up an appetite.


Lunch will be waiting for you right in the vineyard, accompanied by the winemaker's engaging commentary as he introduces you to the secrets of his craft. You will taste freshly pressed grape juice, delicious burčák and, at the end, the well-earned liquid treasure matured under the Moravian sun.

Anyone who experiences what a day in the life of a winemaker truly means will find that their evening glass of wine tastes better than ever before.

The programme takes place throughout the year, just like the work in the vineyard.



The best time to join in and watch the winemakers closely at work is during the autumn grape harvest. Arrange it with your favourite winemaker or turn to one of these trusted producers: [Vinařství Skalák](#), [Vinařství Skoupil](#), [WeWine](#), [Vinařství Červinka](#). Give us a call and we have plenty more tips up our sleeve!

 6-8 hours

 2-10

 CZ

 Address

 [www.brnoconvention.cz/aktivita](http://www.brnoconvention.cz/aktivita)

[More info: Brno Convention Bureau](#)

# A Moravian Evening with Cimbalom Music

The most straightforward way to give your event a distinctive Moravian touch is to enjoy a glass of wine accompanied by traditional cimbalom music.

This is an undemanding programme suitable for any group. You can look forward to tasting fine wines, sampling Moravian specialities and listening to a cimbalom band that will have even the most devoted non-dancers up on their feet.



We will recommend the perfect wine cellar according to your wishes and requirements and place you in the hands of a trusted winemaker. Get your colleagues dancing to the rhythms of Moravian folk songs. Invite them to a traditional Moravian evening in a wine cellar.

We have plenty of tips to share. Get in touch and we will select the ideal combination precisely according to your expectations.



2- 4



2- 100



CZ/EN



[www.brnoconvention.cz/aktivita/degustace-s-cimbalkou](http://www.brnoconvention.cz/aktivita/degustace-s-cimbalkou)

[More info: Brno Convention Bureau](#)

# Karlovy Vary Region

Gastronomic Incentive Activities



# An Experience from Loket: Pig from an Old Bohemian Underground Oven and Lard Beer

A gastronomic evening set against the backdrop of the medieval town beneath Locket Castle. At U Bílého koně and in the Hotel St. Ferdinand, visitors can look forward to an honest Old Bohemian feast, the main attraction of which is pig from an old Bohemian oven – slowly roasted to a golden finish, with crisp crackling and succulent meat.



The gastronomic experience can also be ordered in a variant with a programme – accompanied by live music or even a dance performance. For visitors who wish to combine flavour with discovery, there is also the option of pairing the feast with a tour of historic Locket Castle and the picturesque town, or with a tasting of local beer from a family brewery.

Those who enjoy something stronger to warm them up can also add a tour of the extensive cellars, home to the distillery at U Bílého koně – naturally including a tasting.

 2-4 hours

 150 persons

 German, Russian, English

 Loket - Hotels Loket

 [hotel-loket.cz](http://hotel-loket.cz)

[More info: Carlsbad Convention Bureau](#)

# U Opata Restaurant






U Opata Restaurant offers a unique gastronomic experience in historic premises located directly by the spa colonnade in Mariánské Lázně.

U Opata Restaurant is housed in a building with a rich history dating back to the nineteenth century. It was here that the office of Kašpar Prokop Reitenberger, the founder of the town, was once located.



The restaurant **आकर्ष**ates guests with a seasonal menu based on local ingredients, First Republic elegance and original signature cocktails in the heart of Mariánské Lázně. Guests can look forward to dishes inspired mainly by Czech cuisine, homemade desserts and coffee of the highest quality.



-  Depending on the menu
-  max. 50 persons
-  German, English
-  Mariánské Lázně, Ibsenova 92
-  [uopata.cz](http://uopata.cz)

[More info: Carlsbad Convention Bureau](#)

# Le Marché in Karlovy Vary


The experiential restaurant Le Marché offers a refined dining experience seven days a week.

The composition of the menu follows the seasons and the current availability of fresh ingredients supplied by producers of meat, fish, vegetables and fruit.



The outstanding quality of every dish served is guaranteed by renowned Czech chef Jan Krajč, who draws on his culinary experience gained in leading Czech and international hotels and restaurants. He is also the author of the cookbook “Snadná jídla v barvě, chuti a konzistenci”.



-  according to the menu
-  20 persons
-  Russian, German, English
-  Karlovy Vary, Mariánskolázeňská 4
-  [le-marche.cz](http://le-marche.cz)

[More info: Carlsbad Convention Bureau](#)





# Medieval Feast at the Château in Lužec

The medieval tavern Pub of Jan Žižka in the neo-Gothic Lužec chateau is located at the foot of the Krušné Mountains, hidden in deep forests.

By crossing the threshold of Žižka's tavern, visitors are instantly transported to the fifteenth century and can taste historic fare prepared according to period recipes in ovens known as Tandoor. Guests can also sample homemade dairy products such as butter, curd cheese, cheeses and cured meats produced using traditional methods.



At the Pub of Jan Žižka, guests can enjoy a pleasant sit-down tasting of the local beer – the speciality Lužecký rytíř 12°, available in both light and dark variants. In fine weather, a spacious terrace is also available, where a cultural programme can be organised.

-  depends on the programme
-  60 persons
-  Russian, German, English
-  Lužec, 362025 Nejdek
-  [zamek-luzec.cz](http://zamek-luzec.cz)

[More info: Carlsbad Convention Bureau](#)

# Tradition Since 1701

The tradition of the Grandhotel Pupp in Karlovy Vary dates back to 1701. More than three centuries of distinguished history, exceptional guests and first-class services make the Grandhotel Pupp unique on a global scale.



The Grandrestaurant Pupp and the Malá dvorana in neo-classical style offer Czech specialities, regularly complemented by seasonal menus. The menu is based on a modern interpretation of traditional cuisine and perfectly mastered culinary craftsmanship. The gourmet experience is further enhanced by the unique interior with magnificent artistic décor and a rich history.

-  depends on the menu
-  58 persons
-  German, English, Russian
-  Mírové náměstí 1. Karlovy Vary
-  [pupp.cz](http://pupp.cz)

[More info: Carlsbad Convention Bureau](#)

# Vysočina Region

Gastronomic Incentive Activities



# Farma Mitrov

Forget traditional corporate dinners. At Farma Mitrov, food becomes a shared story that begins in the pasture and ends around one table.

The farm-to-table concept in the authentic setting of the Vysočina Region offers an ideal incentive for companies wishing to reward clients or employees with a meaningful and memorable experience.

Farma Mitrov is set in the peaceful landscape of the Vysočina Region, and it is precisely this authenticity that provides an exceptional backdrop. The programme begins with an introduction to the farm and livestock breeding – where the meat comes from, how it is handled and why the quality of the ingredient truly matters.



The main part of the experience is devoted to a steak masterclass. Participants go through the entire preparation process, from the selection and ageing of the meat, through portioning and seasoning, to the correct cooking technique and resting of the steaks.

Everything takes place under the guidance of an experienced host, in the form of shared cooking that naturally encourages cooperation and informal communication.

 4 hours

 30 persons

 Czech, English

 Mitrov

 [www.mitrovsky.com](http://www.mitrovsky.com)

[More info: Vysočina Region Convention Bureau](#)

# Chateau Herálec

Five-star quality, a diverse offer, distinctive design and excellent accessibility – all this is Chateau Herálec and its château restaurant Honoria.

Impress your partners and clients with the unique “Degustační menu Pánů Trčků z Lípy” in breathtaking surroundings.

Afterwards, move to the château wine cellar of Bishop Jan, an intimate space you will not wish to leave.

Whether you are an expert or a novice, the wine collection here will delight you.

Would you care for a digestif and a cigar? Then head to the stylish gentlemen’s lounge of Oldřich of Říčany, home to an impressive humidor. This elegant space is also the only smoking room within the château interiors and offers the perfect conclusion to the evening.



In favourable weather, the extensive château park invites you to explore, an experience in itself. A picnic beneath the mature trees adds yet another dimension – the château kitchen will prepare a perfectly arranged basket full of flavours.

Gastronomy is not the only highlight in Herálec. The unique local wellness services and magnificent interiors rank among the very best that château hotels in Czechia have to offer.

-  4 hours – several days
-  50 persons
-  Czech, English
-  Herálec (near Humpolec)
-  [www.chateauheralec.cz](http://www.chateauheralec.cz)

[More info: Vysočina Region Convention Bureau](#)

# Farma Kalhov

Kalhov is a farm that has long been committed to sustainability, livestock breeding and local ingredients. For companies, it offers a setting where a gastronomic experience can be combined with values that resonate across industries today.

Farma Kalhov has long specialised in goose breeding and working with goose meat, which forms the foundation of the local gastronomy. This specialisation naturally gives rise to traditional goose feasts based on its own ingredients and an honest approach to craftsmanship.

The venue provides an environment suited to smaller corporate groups seeking authentic gastronomy and tranquillity away from hotel surroundings. The goose feast here functions as a strong shared moment – simple, clear and memorable.



The farm includes stylish accommodation and meeting facilities for smaller groups, equipped with modern technology and suitable for combining work with an informal programme.

 4 hours

 50 persons

 Czech

 Kalhov

 [www.farmakalhov.cz](http://www.farmakalhov.cz)

[More info: Vysočina Region Convention Bureau](#)

# Svatá Kateřina Resort

Svatá Kateřina Resort is one of those places where you find yourself thinking: this is something I truly would not have expected in the Vysočina Region. In the midst of the forest, you will discover a kitchen that takes a completely different direction from the classic hotel standard – and that is precisely its strength.


The foundation is Mediterranean cuisine complemented by a fully fledged Ayurvedic gastronomy prepared by chefs from India and Sri Lanka using ingredients imported directly from growers. Traditional methods and authentic flavours will surprise even those encountering Ayurveda for the first time.

Those who prefer to stay outdoors can opt for barbecuing in nature – simple, informal and free from hotel formalities. Fire, forest and a shared table give food an entirely different dimension.



The clear vision and high standard of gastronomy at Svatá Kateřina are confirmed by the resort's recent inclusion in the Gault&Millau guide. It is a place that surprises with unexpected cuisine in the heart of the Vysočina forests – and that is exactly why guests remember it.

 1-2 days

 100 persons

 Czech, English

 Počátky

 [www.katerinaresort.cz](http://www.katerinaresort.cz)

[More info: Vysočina Region Convention Bureau](#)

## The Humpolec “Triangle”

Humpolec is easily accessible from the D1 motorway and perhaps for that very reason often serves merely as a place to pass through. Those who stop here, however, discover that within a small area the town offers several distinctive gastronomic venues that deserve attention in their own right – and that one would rarely think to associate together.

One of them is the Rodinný pivovar Bernard brewery – a Vysočina love brand with a strong story. Beyond the beer itself, an important part of the experience is the Pivnice Na Štokách, awarded by the Gault&Millau guide. A beer-pouring school is always an engaging addition to the programme, a popular accompanying activity that never fails to impress.

Another prominent address is Hotel Fabrika. Its restaurant, which has long held a Gault&Millau award, is a reliable choice for business lunches and dinners.



A major advantage of Fabrika lies in its flexible meeting spaces and modern hotel rooms, allowing gastronomy to be naturally combined with a working programme in one location.

The third tip is 8smička – a contemporary art gallery housed in a former textile factory. Alongside its cultural programme, the renowned café is also worth mentioning, making 8smička a pleasant stop for the informal part of the day, for coffee or a sweet interlude between meetings.



1-2 days



100 persons (8smička – 30 persons)



Czech, English



Humpolec



[www.navstivtebernard.cz](http://www.navstivtebernard.cz)

[www.fabrikahotel.cz](http://www.fabrikahotel.cz)

[www.8smicka.com](http://www.8smicka.com)

[More info: Vysočina Region Convention Bureau](#)

# Hradec Králové Region

Gastronomic Incentive Activities



# Bread Baking in a Traditional Oven

## Šrámek Farmstead in Piletice in Hradec Králové

The heritage-protected Šrámek Farmstead in Piletice in Hradec Králové has owned a unique bread oven since 2025, combining traditional craftsmanship with a modern approach. It can accommodate up to forty loaves of bread in a single baking. The new oven offers the opportunity to truly experience the bread-baking process. It represents a practical way to bring the craft closer to the public and to revitalise the farmstead premises. In the future, the farmstead would also like to organise experiential baking sessions, during which visitors will be able to immerse themselves in the atmosphere and the era in which our ancestors lived.



3 hours



Up to 100



Czech



Piletická 6, 500 03 Hradec Králové - Piletice



[www.sramkuvstatek.cz/cs/chlebova-pec](http://www.sramkuvstatek.cz/cs/chlebova-pec)

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

# Wine Tasting in the Benedictine Cellars

## Broumov Monastery

Come and try fine wines from the Benedictine cellars. A guided wine tasting, selected by sommelier Evžen Müller and focused on wines from Bohemia and Moravia, takes place in the attractive, vaulted cellars beneath the building of the former monastic grammar school. During the tasting, you will sample eight wines, including light refreshments. In the summer months, tastings are held regularly every Thursday from 6.00 pm. Advance booking is required for tastings. Group tastings can, however, be arranged at any time by prior agreement.



3 hours



Up to 20



Czech



Klášterní 1, 550 01 Broumov



[www.klasterbroumov.cz/akce/degustace-vin-v-benediktinskyh-sklepich](http://www.klasterbroumov.cz/akce/degustace-vin-v-benediktinskyh-sklepich)

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

# Experience the Middle Ages First-Hand

## Château Resort Dětenice

With a single step across the tavern threshold, you are transported from the twenty-first century straight into the Middle Ages. You will feel, almost breathlessly, the energy radiating from the vaulted ceilings and ancient stone walls. Every word from the boisterous staff and the tones of medieval songs will get under your skin. In an instant, you are surrounded by graceful dancers, swordsmen or fakirs who provide entertainment and diversion. The medieval programme is perfectly complemented by the local gastronomic specialities: meat roasted over an open fire and other dishes you will rarely taste elsewhere. A visit to the Medieval Tavern can also be combined with a tour of the local brewery and subsequent tasting or with a tour of the château. The programme in the tavern "Středověk na vlastní kůži" takes place every day from 7.00 pm to 10.00 pm, or the tavern can be reserved for private events.



3 hours



Up to 300



Czech



Dětenice 1, 507 24 Dětenice



<https://www.krcmadetenice.cz/stredoveka-krcma/>

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

# Set Out on a Journey into the World of Coffee

## LamCafé Hradec Králové

The family-run roastery LamCafé from Hradec Králové attracts visitors not only with a wide range of freshly roasted coffee, from Arabica and Robusta to speciality blends, but also with guided tours of the roastery and coffee tastings. During the tour, you will learn everything about the journey of coffee from the grower to Europe. You will gain insight into the history and the processes of cultivation, harvesting and processing. You will have the opportunity to witness the entire coffee roasting process accompanied by an engaging commentary from the owner of LamCafé. You will also learn how to purchase coffee properly and how to store it at home. The tour includes a perfectly prepared espresso and an iced coffee based on an original 1970 recipe with ice cream and homemade whipped cream, and at the end each participant receives three 150 g packs of coffee.



90 minutes



max. 16 persons



Czech



Tomkova 188/1, Hradec králové, 500 03



<https://www.krcmadetenice.cz/stredoveka-krcma/>

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

# Enjoy an Exceptional Tasting Evening

## Luční Penzion in Česká Skalice

Luční Penzion is a family-run guesthouse with a restaurant on the edge of the town of Česká Skalice, not far from Babiččino údolí. The venue is ideal for weddings, corporate events, congresses and family celebrations. In addition to stylishly furnished rooms and a relaxing setting with a large garden, exceptional tasting evenings are organised here, where top gastronomy meets a friendly atmosphere. From the restaurant, there is a view into the stylish kitchen, giving you a unique opportunity to watch professional chefs preparing your dishes. Renowned names from the Czech culinary scene regularly cook in Česká Skalice – past guests have included Radek David, Chili Ta Thuy, Ondřej Hutník and Jakub Horák.



3 hours



Up to 100



Czech



Zájezd 82, Česká Skalice



<https://www.lucnipenzion.cz/cs/m-226-unikatni-degustacni-vecery>

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

# Northern Bohemia Region

Gastronomic Incentive Activities



# Discover the Work of Glassmakers at Close Quarters

The Glassmakers' Tavern truly transports you into the world of glassmakers, where traditional craftsmanship meets art. The local gastronomy reflects the same spirit.

In the Lužické Mountains, in Lindava near Cvikov, you will find the Ajeto glassworks, part of the world-renowned company Lasvit. It is here in Lindava that bespoke glass products and valuable works of art are created, such as trophies for the famous cycling race Tour de France or the Czech Thálie Awards. The glassworks is open to the public, allowing you to explore the glass furnace up close. You will have a unique opportunity, accompanied by expert commentary, to observe how molten glass transforms in the hands of master glassmakers into fragile beauty.



You can then “absorb” your experiences over pleasant refreshments in the stylish Glassmakers' Tavern located directly within the glassworks complex. You will savour traditional Czech dishes prepared with skill and from high-quality local ingredients. Finally, you can try your own hand at glassblowing, known as “with your own breath”. You will discover how demanding the work of glassmakers is, while also taking home your own glass souvenir.

 3 hours

 100 persons

 Czech, English

 Lindava 167, 471 58 Lindava

 [www.ajetoglass.com](http://www.ajetoglass.com)

[More info: Northern Bohemia Convention Bureau](#)

# Brewery, Restaurant, Hotel and Bakery in One

The Sladovna Restaurant, with its sensitively designed interior, is located in the premises of the former malt house of the brewery, in the very place where barley was once turned into malt used to brew Cvikov beer.

The brewery can be visited as part of a guided tour including a tasting of local lagers. Visitors will learn about the processes preceding the bottling of this traditional beverage and can explore the very heart of the brewery – the copper brewhouse in a hall with monumental industrial windows, as well as the vaulted cellars with lagering tanks and the fermentation room.



The brewery is gradually expanding its range of spaces and services, for example with the renovated Brewery Barn, ideal for smaller corporate events or celebrations, a brewery shop, Hotel Kleis with a diverse range of accommodation services, and newly also a patisserie and an artisan bakery renowned for its sourdough bread.



2 hours



Min 10



Czech, English, German



Pivovarská 405, 471 54 Cvikov



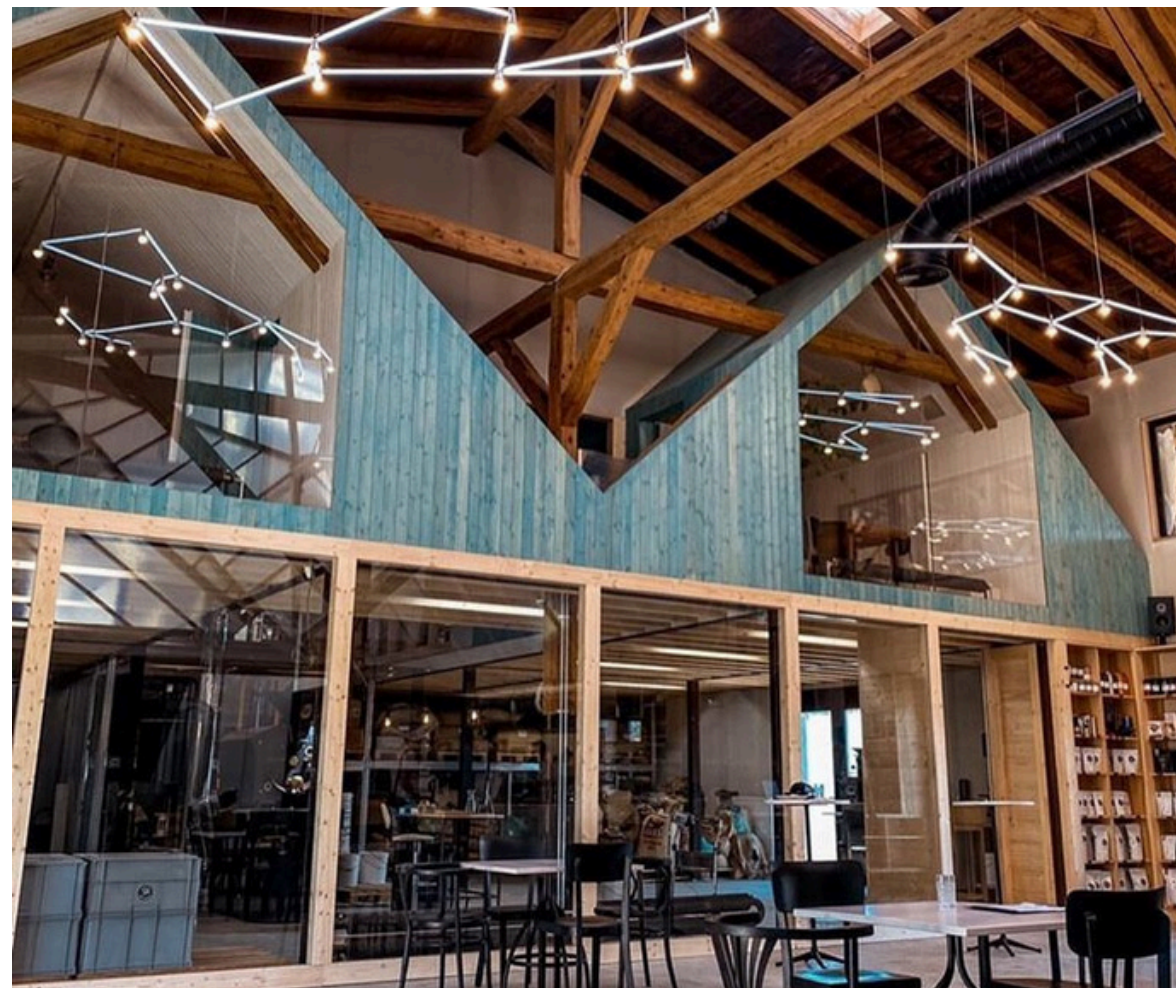
[pivovarcvikov.cz](http://pivovarcvikov.cz)

[More info: Northern Bohemia Convention Bureau](#)

# Nordbeans Speciality Coffee Roastery

The DOK in Liberec brings together under one roof a roastery, a bistro, a café with its own bakery and modern training facilities.

The idea to create DOK came to the Kozel brothers when they realised that the original premises would no longer suffice for the rapidly growing Nordbeans speciality coffee roastery. An abandoned and dilapidated railway DOK building just a few minutes from the city centre proved to be an ideal solution. After an extensive reconstruction, during which only the original outlines remained, a unique interior structure was created and DOK received the prestigious Karel Hubáček Architectural Award. To this day, the Kozel brothers import coffee from some of the most interesting corners of the world and regularly visit producing countries and coffee farms. At DOK, you can enjoy treats from the local bakery, a daily menu and a wide range of farm products.



You can watch the coffee roasting live or take part in coffee courses for enthusiasts and aspiring baristas. You can choose from lessons where you learn to prepare espresso like a true barista, explore alternative brewing methods or become acquainted with coffee art and master the technique of latte art. Lovers of this delicious beverage will appreciate the three-hour tasting session, where coffee is sampled in several different ways.



2 hours



4 persons per team



Czech, English



Nákladní 431, 460 07 Liberec



[www.nordbeans.cz](http://www.nordbeans.cz)

[More info: Northern Bohemia Convention Bureau](#)

# Authentic Beer Spa


Czech beer is an inseparable daily delight for many of us. But why only drink beer when you can bathe in it as well?

The Svijany Beer Spa forms part of a complex comprising Svijany Château, Hotel & Château Svijany, Svijany Brewery and the Svijany Brewery Restaurant. The complex offers a wide range of opportunities for leisure activities as well as private and corporate events. It is located on the edge of the Bohemian Paradise, less than an hour's drive from Prague.



The Svijany Beer Spa satisfies even the most demanding clientele. The premium quality and freshness of the brewing ingredients from Svijany Brewery, the stylish private setting and professional care ensure an unforgettable experience that will draw you back time and again.

 2 hours

 4 persons per spa

 Czech, English

 Svijany No.. 26, 463 46 Svijany

 [www.pivnilaznesvijany.cz](http://www.pivnilaznesvijany.cz)

[More info: Northern Bohemia Convention Bureau](#)

# The Krkonoše Beer Trail Connects

Let us invite you to enjoy a unique sporting and gastronomic experience. The most beautiful parts of the Krkonoše Mountains combined with excellent beer – these are the attractions of our highest mountains, where the Krkonoše Beer Trail once again opens.

An ideal multi-day programme for colleagues. Everything is prepared and planned for you – all you need to do is set off and enjoy yourselves. As you make your way along the trail, you will have the opportunity to taste unique beers from small local breweries. Each with its own mark of originality and its own story. Perhaps the brewmaster himself will tell you the tale, as most of the breweries can be visited as part of a guided tour, allowing you to observe the brewing process first-hand.



The Krkonoše Beer Trail opens on 30 May and closes on 29 September 2025. Print out or collect a leaflet for the Krkonoše Beer Trail at one of the information centres in the Krkonoše Mountains and set off along one of the recommended routes. Visit all the participating microbreweries in turn. For each beer you drink, whether small or large, you will receive a stamp in your leaflet from the staff. For five beers, one from each microbrewery, you will receive a bandana, a functional neck scarf, bearing the Beer Trail logo.

-  2 days and more
-  Not specified
-  Czech
-  Krkonoše Mountains
-  [www.krkonose.eu](http://www.krkonose.eu)

[More info: Northern Bohemia Convention Bureau](#)

# Moravian-Silesian Region

Gastronomic Incentive Activities



## Ears as a Sweet Tradition :-)

An authentic presentation of the production of Štramberské uši is an ideal addition to corporate events, teambuilding activities and social outings.

The presentation of the traditional production of Štramberské uši draws participants directly into the process and reveals how much honest craftsmanship lies behind every piece of this protected gingerbread delicacy.

Visitors to the U Hezounů Confectionery in Štramberk gain insight into the secrets of dough preparation, discover why precision and experience are so essential, and observe the entire process from rolling to final shaping. A tasting is naturally included, delighting all the senses.



The programme is ideal for groups of up to 40 persons, or participants can be divided into two smaller groups. While one group takes part in the tour, the other can enjoy pleasant seating and refreshments in the local confectionery.

The entire experience lasts 30–40 minutes and fits perfectly into a corporate programme seeking to be informal, regional and authentic.



30 - 40 minutes



up to 40 persons



Czech



Cukrárna U Hezounů, Zálučnická 557, 742 66  
Štramberk



[www.usiodhezounu.cz](http://www.usiodhezounu.cz)

[More info: Ostrava Convention Bureau](#)

# When Teambuilding Smells of Sugar

Baking courses at Resort Cattaleya offer your team a creative experience where not only desserts are created, but also a wonderful atmosphere.

The baking courses take place directly in the patisserie of Resort Cattaleya and are led by experienced professionals headed by pastry chef Natálka.

During 2–3 hours, participants immerse themselves in the world of honest craftsmanship, learn proper baking techniques and understand why selecting high-quality ingredients is the key to a perfect result.

The course is conducted in a friendly and accessible manner, with an emphasis on the joy of creation, so even complete beginners will feel at ease.



Tips on modern decorating techniques and inspiration for preparing impressive desserts are naturally included. The activity is ideal as an original teambuilding event or as a highlight of a corporate stay at the resort. All ingredients are included in the price, and both hotel guests and external companies are welcome to take part.

The result is a shared experience that lingers pleasantly long after returning to the office.

An ideal choice for smaller groups of up to 20 persons.

 2-3 hours

 up to 20 persons

 Czech, English

 Resort Cattaleya, [Čeladná 510, 739 12 Čeladná](#)

 [www.cattaleya.cz](http://www.cattaleya.cz)

[More info: Ostrava Convention Bureau](#)

# A Powerful Story That Inspires

A tour of the world of MARLENKA® is an ideal programme for corporate groups seeking inspiration, a compelling story and an enjoyable shared experience.

The MARLENKA® tour offers approximately 70 minutes of engaging storytelling about a brand that grew from a family recipe into an international success.

You will learn how the first cakes were created as early as 2003 and how the product portfolio gradually expanded into the range now known around the world.

The tour includes a tasting of sweet products, and a tasting of Armenian brandy can also be arranged.



It is an excellent addition to corporate retreats, teambuilding events and motivational programmes.

It demonstrates that behind every strong brand stand courage, perseverance and honest hard work.

MARLENKA® is therefore not only about flavour, but also about the inspiration participants take back to their own companies.

Guests may also purchase sweets from the company shop at special prices.



60 - 70 minutes



45-55 persons – by prior arrangement



Czech, English



Marlenka, Marlenka 434, 738 01 Lískovec



[www.marlenka.cz/cs](http://www.marlenka.cz/cs)

[More info: Ostrava Convention Bureau](#)

# POJEZ FEST 2026

The Energy of Ostrava and the Tranquillity of the Beskydy Mountains in a Single Bite. POJEZ Fests Ostrava and Ostravice 2026 bring an original gastronomic experience.

POJEZ Fests in Ostrava and in Ostravice offer a lively festival format full of street food, local flavours and a friendly atmosphere. They are an ideal choice for companies wishing to reward their employees or partners with a relaxed programme free from ties and presentations.

A diverse gastronomic offer, an outdoor setting and a natural buzz create space for meeting, networking and unwinding.








The festival easily becomes a place where entire teams across the company can enjoy themselves together. Ostrava provides the energy of the city, while Ostravice offers calm and closeness to nature.

POJEZ Fests 2026 will bring together flavours, live music performances and a generous dose of easy-going atmosphere.

POJEZ FEST OSTRAVA 9. 5. 2026, Dolní Vítkovice

POJEZ FEST OSTRAVICE 12. 9. 2026, Ostravice

-  Full-day event
-  Unlimited
-  Czech, English, Polish
-  Dolní Vítkovice, Pila Ostravice premises
-  [www.pojez.cz](http://www.pojez.cz)

[More info: Ostrava Convention Bureau](#)

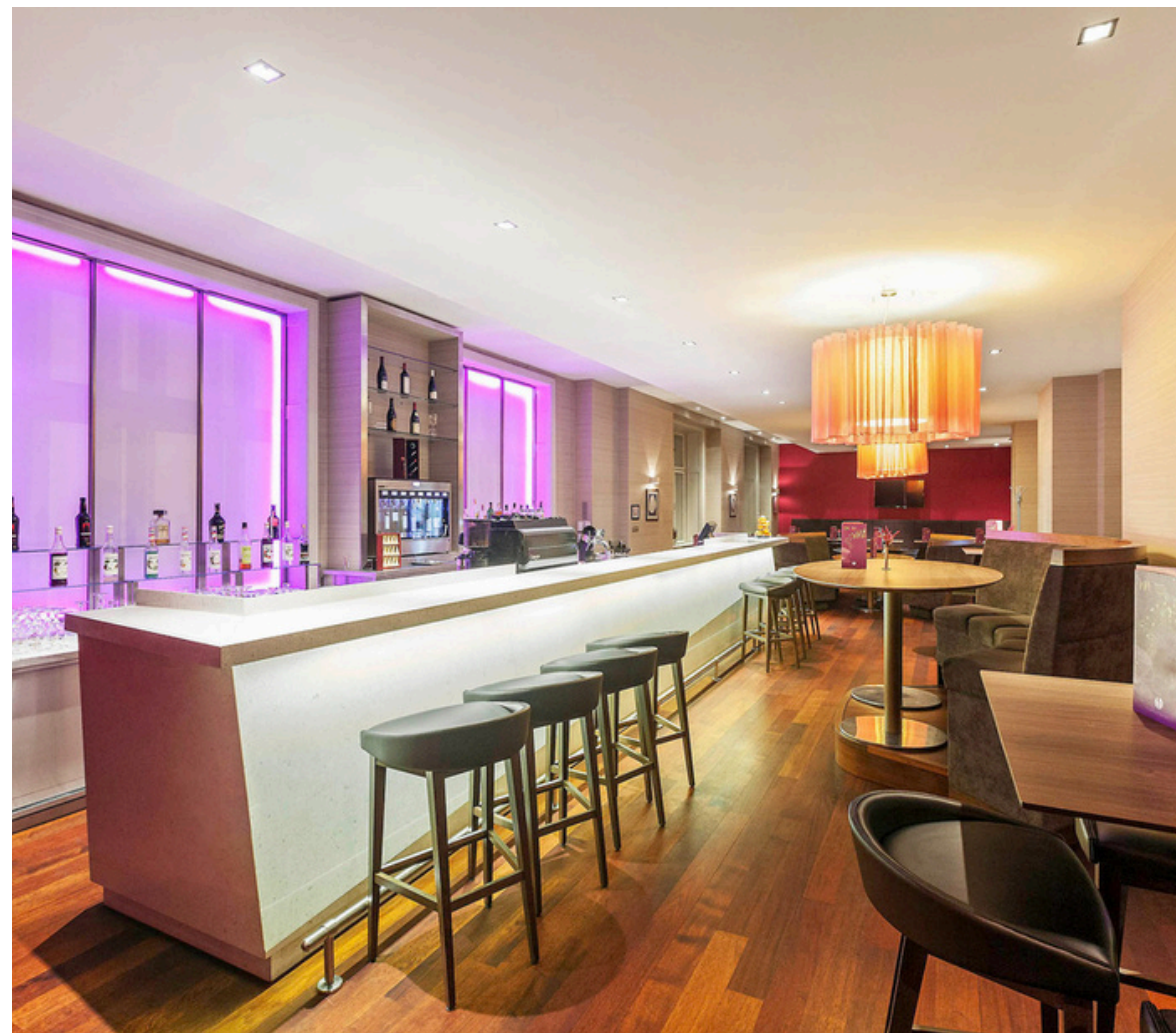
# Stylish Tasting Menu Dinner

Dinner at the Winestone restaurant in the Mercure Ostrava hotel is an ideal choice for corporate meetings that wish to focus on quality, calm and atmosphere.

Winestone at Mercure Ostrava offers tasting dinners tailored to smaller groups who appreciate space for conversation as well as a shared experience.

Each course is thoughtfully paired with a wine tasting that enhances both the flavour and the overall impression of the evening.

The modern setting of the restaurant provides an elegant yet informal backdrop for business meetings, expressions of appreciation to key partners or a private team evening.




The experience is delivered with sensitivity and professionalism, without unnecessary ostentation. Attention to detail, service and the quality of ingredients make this dinner more than just shared dining.

An intimate experience for smaller groups, where top gastronomy meets carefully selected wines.

 Ad hoc

 20- 30

 Czech, English, German

 Českobratrská 18/1742 , 702 00 Ostrava

 [www.mercure-ostrava.cz/cs](http://www.mercure-ostrava.cz/cs)

[More info: Ostrava Convention Bureau](#)

# Olomouc Region

Gastronomic Incentive Activities



# Bistro Paulus

## Cooking School with Roman Paulus

In 2026, the experienced team led by owner Roman Paulus and head chef Petr Stoklásek is once again preparing tasting dinners, cooking schools and special events combining culinary art with memorable experiences. Welcome to the cooking school with Roman Paulus.

Want to uncover the secrets of the culinary arts and watch true professionals at work? This time, the cooking course will focus on the greatest hits from Bistro Paulus. You can look forward to a variety of themes combining theory with practice. Do you enjoy preparing meat? Or do you simply appreciate good food? Cooking courses are prepared especially for you, where a master of his craft will teach you, for example, how to prepare an excellent sauce or how to handle meat correctly.

Sign up together with friends or colleagues for these experiential cooking courses.



by arrangement



up to 18 persons



Czech, English



BISTRO PAULUS, [Envelopa Office Center](#), tř.  
Kosmonautů 1221/2a, 779 00 Olomouc



[Služby | Bistro Paulus](#)

More info:

[Central Moravia & Jeseníky Convention Bureau](#)

# Lobster

## Lobster Bistro

Lobster Cooking School, where under the guidance of chefs from Lobster Restaurant and Lobster Bistro you will discover the secrets of Czech and international gastronomy. It offers a wide range of themes. After completing the courses, you will be able to impress with the preparation of sushi, steaks, fish and seafood, take centre stage at any grill party, or surprise with Czech cuisine in a modern interpretation.

In each course, the school offers a touch of theory, hands-on practice at the stove and grill, and the full attention of the team. You will have high-quality fresh ingredients at your disposal, as well as plenty of water, coffee and wine. In addition to knowledge and experiences, you will take home a set of recipes and a signed certificate.

The capacity of the course is 10 persons, for Grill courses up to 20 persons.

We look forward to welcoming you to the Lobster Cooking School.



by arrangement



10 - 20 persons



Czech



Lobster Restaurant, Galerie Šantovka, Polská 1, Olomouc



[Lobster Škola vaření Olomouc | LOBSTER Family Restaurant](#)

[More info:](#)

[Central Moravia & Jeseníky Convention Bureau](#)

# Long Story Short

## Cooking Classes in Long Story Short

Long Story Short offers a range of cooking courses designed to teach you professional techniques and culinary secrets, such as Vietnamese cuisine, modern Asian dishes, cupcakes, sushi and cakes.

These courses are ideal for anyone who enjoys cooking and wishes to acquire new skills; you will certainly leave with enhanced abilities and dishes you can be proud of. You can choose a course according to your preferences and enjoy a truly memorable culinary experience.



## TAILOR-MADE COURSE

Would you like to experience something exceptional? The School of Flavours course can be prepared precisely according to your wishes. Whether you are planning a corporate teambuilding event, an entertaining element for a family celebration or another type of social occasion, we will be pleased to tailor the course to your needs. The School of Flavours can take place in our welcoming setting, or we can come to you – at home or at your company premises, according to your requirements. Simply tell us what you would like, and we will take care of the rest.



by arrangement



10 persons



Czech



Long Story Short, Koželužská 945/31, 779 00,



Olomouc  
<https://www.longstoryshort-delivery.cz/event-list>

More info:

Central Moravia & Jeseníky Convention Bureau

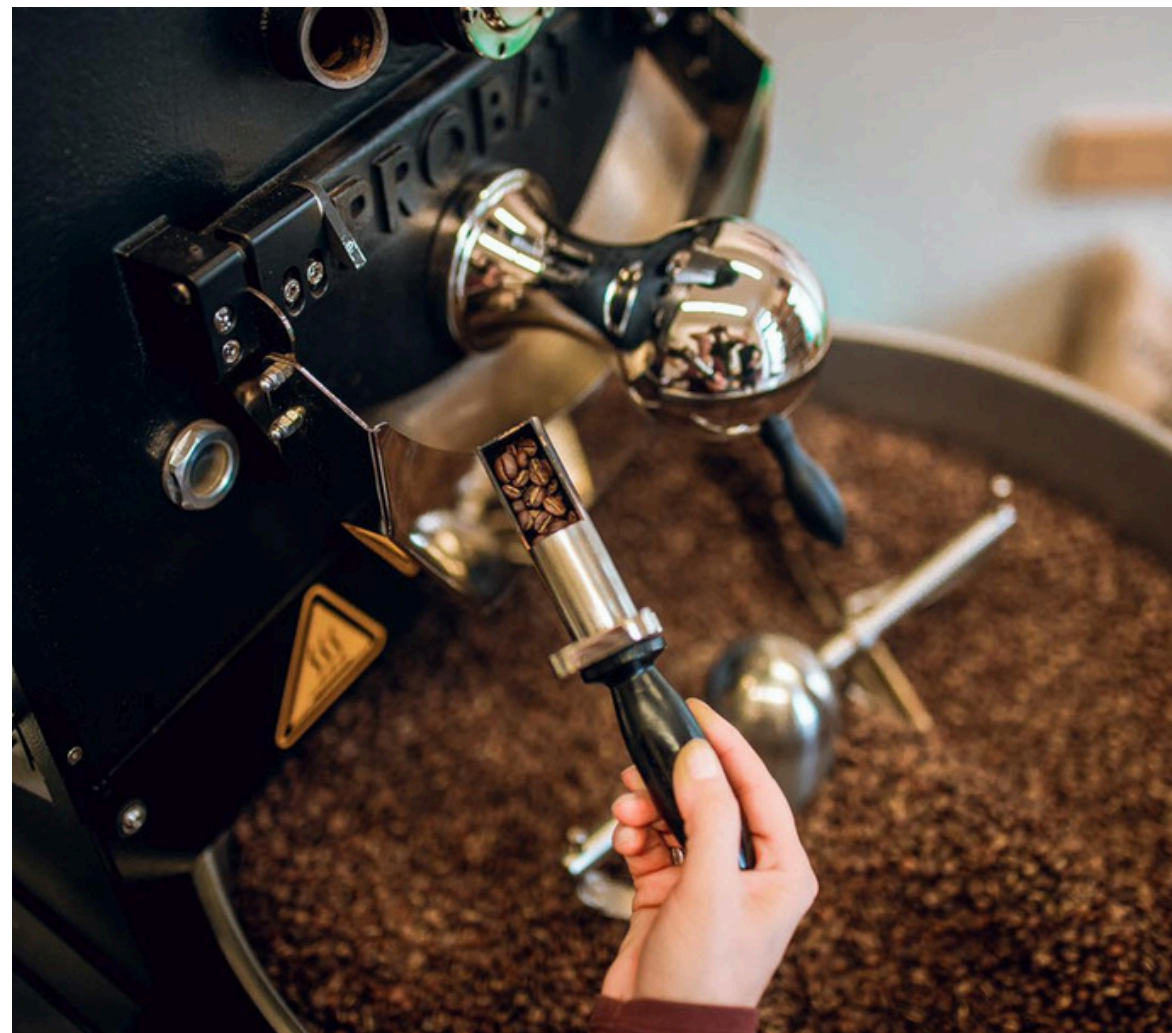
# Kikafe


## Barista Course


Would you like to learn how to prepare an excellent cup of coffee? Can you not imagine a day without a cup of coffee? Join a basic barista course and learn how to prepare one that brightens the morning and energises the afternoon.

Experienced baristas will guide you through the entire process, from selecting the beans, through adjusting the grind size to determining the correct extraction time. Step by step and hands-on, so that you acquire everything needed to prepare an espresso that brings a smile to your face.

The course takes place directly at the KIKAFE Coffee Roastery.



 by arrangement

 10 persons

 Czech, English

 Coffee Roastery KIKAFE s.r.o., Sokolská  
548/44, 779 00 Olomouc

 <https://shop.kikafe.cz/skoleni/zakladni-baristicky-kurz/>

More info:

Central Moravia & Jeseníky Convention Bureau

# Pardubice Region

Gastronomic Incentive Activities



# Cooking Classes

## Eat and Experience

Have you ever wondered who in your team is the best cook? They say that hunger is the best seasoning. But you certainly will not leave the place here hungry.

Eat & Experience cooking courses offer corporate groups an experience that naturally encourages cooperation, creativity and a good mood. Participants cook in fully equipped kitchen stations, where they have everything they need at their disposal and work with fresh ingredients under the guidance of an experienced head chef.


The programme is built around experience and the involvement of the entire team. After an initial welcome, the group prepares a three-course menu together, with dessert served as a sweet reward.



A popular part of the programme is team competitions – participants are divided into pairs or smaller teams and not only the flavour of the dishes is evaluated, but also preparation technique, presentation, cleanliness of the workstation and teamwork. The best teams are rewarded at the end.

The courses take place in a relaxed and friendly atmosphere, support communication across the team and provide an experience that will be remembered for a long time. For larger groups, a cooking programme can also be arranged outside the regular premises, directly at the corporate event venue.

 4 hours

 16 persons

 Czech

 Štefánikova 619, Pardubice

 [www.eaecatering.cz/kucharske-kurzy](http://www.eaecatering.cz/kucharske-kurzy)

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

# Amazing World


Are you looking for a way to add a distinctive flavour to your corporate meeting? Amazing World will bring a complete gastronomic experience directly to your event venue.


Amazing World creates tailor-made gastronomic events adapted to the specific venue, audience and objectives of the event. Guests move freely between the individual culinary stations, taste the dishes, watch live cooking and naturally engage in conversation. Wine complements the flavours of the dishes, enhances their character, yet always remains a partner to the gastronomy.



Themed gastronomic evenings are a truly unique experience. Orient Express & Color Sushi transports guests into the world of Asian cuisine – from precisely prepared sushi and Vietnamese pho to bold Thai curries created directly before the guests' eyes. Wine is selected to support the exotic ingredients and allow their flavours to stand out.

The Spanish evening is built around authentic cuisine designed for sharing: tapas, seafood-filled paella, refreshing gazpacho, empanadas and premium jamón ibérico. Amazing World transforms any corporate event into a place where gastronomy becomes both the central theme and a shared experience.

 by arrangement

 by arrangement

 Czech



 [www.amazingworld.cz](http://www.amazingworld.cz)

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

# Farma Heřmanice

Swap the meeting room for open pastures. Farma Heřmanice offers groups a unique experience combined with a tasting of homemade cheeses and an insight into life on a small farm.

Farma Heřmanice, located in the foothills of Králický Sněžník, invites corporate teams to experience an ordinary day on the farm first-hand. From early morning milking of cows and cleaning the barns, feeding the hens to evening milk processing.

The programme includes a tasting of homemade cheeses made from A2 milk sourced from cows raised in the calm environment of a small herd with free access to pastures in the midst of forests and meadows, far from industry and traffic. It is precisely the combination of gentle breeding, the genetic characteristics of the cows and unspoilt nature that is clearly reflected in the flavour and quality of the products.



Corporate groups will find space here to slow down, enjoy informal networking and strengthen team cooperation. The aim of the farm is to build a small, naturally functioning holding that supplies a circle of friends and guests with honest products – and you can become part of it for a day.



Duration: 2 hours - all day



Maximum number of participants: 10 persons



Language skills: Czech



Address: Heřmanice 20, 561 69 Králíky



[www.farma-hermanice.cz/ostani](http://www.farma-hermanice.cz/ostani)

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

# Litomyšl – A City of Gastronomy

Litomyšl is an ideal destination for corporate events wishing to combine a conference or incentive programme with high-quality gastronomy.

Litomyšl ranks among the most popular gastronomic destinations in the Pardubice Region and offers corporate groups numerous ways to build a programme around food. The town is home to the Bohém restaurant, awarded a Michelin Bib Gourmand, an ideal choice for a corporate dinner following a conference, training session or full day of meetings.

The programme can be enriched with a sweet element in cooperation with the Chocco Café praline workshop. Praline making can be organised as part of a corporate event directly in Litomyšl or within selected venues and offers an informal teambuilding activity that engages participants' creativity.



A major highlight is the Gastroslavnosti of Magdalena Dobromila Rettigová (23–24 May 2026) held on Smetana Square. Litomyšl, the final place of residence of this pioneer of Czech cuisine, annually brings together food enthusiasts, chefs and producers of quality food. Visit the festival as guests and simply taste your way through it, or take an active role.

You can compete, for example, for the best bundt cake or enjoy a shared lunch featuring traditional roast goose under the open sky.



2 hours - all day



according to the selected activity



Czech and English



Šantovo nám. 181, 570 01 Litomyšl



[www.litomysl.cz/turista](http://www.litomysl.cz/turista)

More info: East Bohemia Convention Bureau

# Hidden Gastronomic Gems in Chrudim

Chrudim is an ideal destination for a gastro tour, whether you are seeking Czech classics or a touch of Italy in East Bohemia.

Without exaggeration, Chrudim can be described as an undiscovered gastronomic gem of the region. For corporate groups, it offers the opportunity to create a programme built around good food, shared discovery and a relaxed atmosphere free from big-city bustle. Chrudim is also a town of three museums. The most renowned of them – the Puppet Museum of Cultures – presents Czech puppetry in an interactive way.

A prominent feature of the local gastronomy is the Tlustá Kachna restaurant, which has appeared in the prestigious Michelin Guide.






It offers a modern interpretation of Czech cuisine and is an ideal choice for a corporate lunch or dinner enjoyed at a relaxed pace.



Lovers of contemporary gastronomy will appreciate establishments recognised by the Gault&Millau guide. Bistro Filištýnská stands out for its emphasis on seasonality, simplicity and flavour, while Pizza Paluka transports guests to Italy through high-quality ingredients and authentic pizza.

Corporate groups can experience Chrudim through a gastro walk, a themed dinner or as a stop during a multi-day programme in the region.

Chrudim demonstrates that outstanding gastronomy is often found where you might least expect it.

-  Duration: according to the selected restaurant/activity
-  Maximum number of participants: 15 persons
-  Language options: Czech, English
-  Address: [Resselovo nám. 6, 537 01 Chrudim I](#)
-  [www.tluskachna.cz](http://www.tluskachna.cz)

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

# Pilsen Region

Gastronomic Incentive Activities



# BeCooking – A Modern Cooking School

A place where individual ingredients come together to create an unforgettable experience.

A meeting or teambuilding event at BeCooking is about cooperation, fun and good food. It offers the opportunity to provide something more than just a traditional party. Around one table and one stove, you can easily discover how shared cooking brings people together and improves the atmosphere within a company.

Under the guidance of experienced chefs, it is possible to prepare a menu from starter to dessert, taste new ingredients and then enjoy the results of your work together. The entire evening can be accompanied by a glass of good wine, a relaxed atmosphere and plenty of laughter.



2- 6 hours



up to 20 persons



CZ, EN



Koterovská 290/9; 301 00 Plzeň



[www.becooking.cz](http://www.becooking.cz)

[More info: Pilsen Region Convention Bureau](#)

# Plzeňský Prazdroj – Beer Pouring School

How can you become a master of your craft

There is a unique opportunity to enrich the programme of an experiential event with an authentic beer ritual that combines tradition, craftsmanship and an unforgettable atmosphere. The Beer Pouring School at Plzeňský Prazdroj offers participants an engaging journey into the world of the perfectly poured lager under the guidance of experienced masters, who share their know-how as well as stories connected with the legendary Czech beer culture. This interactive experience naturally strengthens team spirit, brings moments of enthusiasm and joy, and leaves a lasting impression that guests will remember for a long time.



1-2 hours



up to 50 persons



CZ, EN, D



U Prazdroje 64/7; 301 00 Plzeň



[www.prazdrojvisit.cz](http://www.prazdrojvisit.cz)

[More info: Pilsen Region Convention Bureau](#)

# Wine from the Pilsen Region – Bohemia Sekt Starý Plzenec

## How to make a splash with Bohemia Sekt, or the club of sparkling wine lovers

A glimpse into the world of sparkling wine production at Bohemia Sekt offers an engaging and elegant programme that enriches any experiential event with a unique dimension of tradition combined with modern winemaking artistry. Participants discover the differences between the traditional method and the Charmat method of production, explore both historical techniques and contemporary yeast-removal technologies, and are impressed by a cuvée tank with a capacity of more than one million bottles.




The tour naturally concludes with a glass of sparkling wine, the opportunity to taste selected samples and a unique chance to observe the process accompanied by a tasting of freshly disgorged sparkling wine in the Manufaktura, while shared photographs from a special photo corner preserve the memory of an exceptional moment.

 1-2 hours

 up to 50 persons

 CZ, EN, D

 Smetanova 220; 332 02 Starý Plzenec

 [www.bohemiasekt.cz](http://www.bohemiasekt.cz)

[More info: Pilsen Region Convention Bureau](#)






# Restaurant Štipec

## Eat – Share – Live.

A modern gastronomic experience in the heart of the historic centre of Plzeň is offered by this stylish restaurant with an open kitchen, where tradition naturally blends with a contemporary approach to culinary art. The dominant feature of the space is a stone oven fired with beech wood, in which fragrant sourdough bread is baked every morning and dishes based on seasonal, fresh ingredients are prepared daily, bringing to the plate what matters most – distinctive flavour, aroma, sustainability, joy and lightness. Inspiration from traditional recipes is transformed here into an exceptional gastronomic experience that naturally complements a business lunch, a relaxed afternoon gathering, a festive dinner or a special meeting with family, friends or colleagues.



The restaurant currently appears among establishments awarded in the Michelin Guide in the Bib Gourmand category 2025.

-  individually, minimum 2 hours
-  up to 30 persons
-  CZ, EN, D
-  Riegrova 5, 301 00 Plzeň centrum
-  [www.stipec.cz](http://www.stipec.cz)

[More info: Pilsen Region Convention Bureau](#)

# A Gourmet Experience at Angusfarm Soběsuky

## Modern Flavour in Its Finest Form

An exceptional gastronomic experience in a setting of rural elegance awaits visitors to the Angusfarm Soběsuky complex, where an emphasis on the quality of ingredients and honest craftsmanship is reflected in every course. The cuisine is based on its own Angus cattle breeding, the freshness of local ingredients and a sensitive fusion of traditional techniques with a modern culinary approach, resulting in dishes with full flavour, natural simplicity and distinctive character. The stylish surroundings of the farm further enhance the atmosphere of a calm gourmet interlude that easily transforms into an unforgettable moment of shared dining, whether for a festive occasion, a corporate meeting or an intimate gathering with loved ones.



individually, minimum 2 hours



up to 50 persons



CZ, EN



Soběsuky 9; 335 01 Soběsuky



[www.angusfarm.cz](http://www.angusfarm.cz)

[More info: Pilsen Region Convention Bureau](#)

# Central Bohemia Region

Gastronomic Incentive Activities



# Mlýn u Veselých

In a romantic watermill set in the valley of the Radotínský Stream in Choteč near Prague, participants experience an authentic return to the traditions of Czech baking.

Visit a functioning watermill equipped with complete milling technology from the first half of the twentieth century. Flour is produced here from wheat and rye.

In the intimate atmosphere of the historic site, under the guidance of the Veselý family, participants try their hand at preparing and baking bread from flour milled directly at the mill, using a traditional wood-fired oven. The unique genius loci is enhanced by the preserved milling technology, a family tradition spanning generations and the setting of the mill surrounded by nature.



The activity is ideal for small groups and offers an authentic, sensory-rich gastronomic experience suitable for incentive programmes.



approx. 4 hours



15 - 20 persons



Czech, English, German



Mlýn u Veselých, 252 26 Choteč 23



[www.mlyn-uveselych.cz](http://www.mlyn-uveselych.cz)

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

# Pulpamen - Cooking Classes

Pulpamen will take you into the world of new flavour experiences, whether in the form of more or less traditional catering or cooking courses.

[Pulpamen in Kosmonosy near Mladá Boleslav](#) offers experiential teambuilding events in the form of shared cooking for groups of 8–20 persons. The events last 2.5 to 3 hours and focus on Asian, Mexican, Italian or Indian cuisine, or on steaks, with pricing determined individually. It is an ideal venue for informal corporate meetings and strengthening team cohesion.



Approximately 3 hours plus subsequent dining.



max. 20 persons



Czech



Hradištská 184A, Kosmonosy



[www.pulpamen.cz](http://www.pulpamen.cz)

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

# Chefparade Sukorady

Statek Chefparade in Sukorady near Mladá Boleslav is a charming venue born out of a love for cooking, discovering new flavours and spending time together. This renovated rural farmhouse combines a rustic atmosphere with modern facilities and offers a unique setting for weddings, corporate events and experiential cooking courses.

Do you doubt that a wooden spoon can break the corporate ice? Come and try shared cooking, and the clouds within your team will dissolve like steam above a pot. Cooking, grilling or baking together in an outdoor oven is an excellent way to strengthen team spirit.



In addition to cooking, you can take advantage of other activities such as tastings, wine tastings or outdoor games. This modern barn provides ample space for conferences, training sessions and networking. Create unforgettable memories with your colleagues in an inspiring environment.



3- 4 hours



maximum 12 persons



Czech, English



Sukorady 31, 294 06 Sukorady



[www.chefparade.cz/statek](http://www.chefparade.cz/statek)

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






# Bohdaneč Minibrewery

The Bohdaneč Brewery offers its guests high-quality, flavourful beer made from the finest ingredients, served in the pleasant setting of the old Bohdaneč pub. The brewery is part of the Dobrý Kraj complex, which also includes a hotel, cider house, distillery, ham works, farm and brewery.

The brewery pub comfortably seats 20 persons, and in warm weather there is also outdoor seating available. Here you can taste not only the local beer but also enjoy prosciutto or other dried delicacies. At the Bohdaneč Brewery, guided tours are available for up to 30 persons, including tastings of four types of local draught beer, as well as a tour and tasting in the ham works.



The ham works is part of the Bohdaneč Brewery and is one of the few in the Czech Republic producing prosciutto and similar fermented dried specialities.

-  approx. 2 hours
-  30 persons (minimum 10 persons)
-  Czech, English
-  Bohdaneč 140, Bohdaneč
-  [www.dobrykraj.cz](http://www.dobrykraj.cz)

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

# Kutná Hora Wine Cellars

This is the second-largest winery in Bohemia, with vineyards located on the slopes of U Věech Svatých, Pod Barborou, Nad Kapličkou and U Borku.

The remaining land consists of pastures for sheep, orchards and fields, with the aim of creating a self-sufficient estate producing top-quality organic products.

Enjoy a wine tasting in the beautiful setting of the Convent of St. Ursula in Kutná Hora. Here you will find not only a wine shop but also two tasting rooms for hosting events for both smaller and larger groups.



The smaller tasting room is suitable for groups of up to 20 persons and, in addition to the tasting, you can grill steaks in the fireplace using fresh meat from local suppliers. The large tasting room, known as the refectory, can accommodate up to 60 wine enthusiasts. A pianist can be arranged to enhance the pleasant atmosphere during the tasting.



1.5- 2 hours



20- 60 persons



Language skills



Jiřího z Poděbrad 288, Kutná Hora



[www.vinokutnahora.cz](http://www.vinokutnahora.cz)

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

# Ústí nad Labem Region

Gastronomic Incentive Activities



# Wine Tasting in the Vineyard and in Château Cellars

Tasting Czech wine from the Mělník–Litoměřice subregion directly in the vineyard with a view of Mount Říp – who would not wish to experience that?

Vinařství Zámek Lobkovicz will arrange a tour of the picturesque Sovice vineyards, including a tasting directly on the vineyard site with one of the most beautiful views in Czechia. You will enjoy expert commentary, tastings of local varieties and refreshments.

You can then continue with a tour of the cellars of the Lobkovicz château in Roudnice and taste not only the red Fratava, awarded a regional label, but also so-called natural and organic wines to which the local winemaker is devoted.



2- 4 hours



up to 30



English



Roudnice nad Labem



[www.lobkovicz.cz/vinarstvi](http://www.lobkovicz.cz/vinarstvi)

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

# Culinary Experience at Větruše

Hotel Větruše ranks among the long-standing venues of quality and beautiful surroundings, where you can enjoy a multi-course menu.


The renowned and award-winning svíčková or a Wiener schnitzel served across the entire plate are among the gourmet highlights of every event that takes place, has taken place or will take place at Větruše.

The hotel and restaurant facilities offer space for approximately 50 persons, while events can also be held in a hall accommodating up to 100 persons.



 2 hours

 10 – 40

 English, German

 Hotel Větruše, Ústí nad Labem

 [hotel-vetruse.cz/cs/uvod](https://hotel-vetruse.cz/cs/uvod)

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

# Chocolate Praline Making at the boMbon Atelier

boMbon is a place where an indulgent lifestyle meets care for the mind and the taste buds.

The Litoměřice chocolate atelier offers up to 35 flavours of chocolate bonbons, workshops for your team or friends in the form of guided tastings with a demonstration of production or hands-on sessions, as well as courses in making chocolate pralines. You can also arrange a pairing of boMbons with wine or cocktails.



2- 4 hours



Up to 20 persons or by arrangement – also outside the atelier  
By arrangement



Litoměřice, Dlouhá 2



<https://www.cokoatelier.cz/>


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

# Tasting at the First Czech Prosciutteria Chovaneček

The first Czech prosciutteria, which ranks among the largest Czech producers of Czech prosciutto, also offers guided tastings and tours of the production facilities.

To taste a Czech product created in the heart of the České středohoří, in Litoměřice, together with a tasting of Kalich beer from Litoměřice, is a truly memorable experience. The prosciuttos produced by the Chovaneček family farm are genuine delicacies. You can sample pork, beef and even duck prosciutto. These are paired with local beer, ensuring a complete gourmet experience.



 2- 3 hours

 30

 Czech, English

 Litoměřice, Krajská 61/4

 [www.prsuterie.cz/kontakty](http://www.prsuterie.cz/kontakty)

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

## Brewmaster for a Day

Watching over the shoulder of the head brewer herself, who runs the Monopol brewery in Teplice, is a remarkable experience.

Do you have a gourmet and beer enthusiast in your circle?

Make them a brewmaster for a day at the Monopol brewery. Throughout the beer experience, the participant takes part in the brewing process alongside the experienced head brewer, holder of numerous awards, who introduces them to every stage of brewing. After 3 to 5 weeks, they will receive at home a gift package containing 15 litres of the golden brew in whose production they were involved.



Full day or half day – from 6 hours



2 persons



Czech, English



Teplice, Masarykova 42



[www.pivovarmonopol.cz/produkt/slادkem-na-zkousku](http://www.pivovarmonopol.cz/produkt/slادkem-na-zkousku)

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

# Zlín Region

Gastronomic Incentive Activities



# Bistrotéka Valachy – Cooking School

The cooking school at Bistrotéka Valachy in Zlín offers a unique concept for transforming a corporate meeting, teambuilding event or reward for business partners into an authentic and memorable experience.

Under the guidance of experienced chefs, participants take part in preparing a menu inspired by modern gastronomy and high-quality ingredients, while the cooking process itself encourages teamwork, communication and creativity.


The courses take place in a professional yet informal setting that enables all participants to get involved, regardless of their culinary experience. The programme can be tailored to the size of the group, time possibilities and focus of the event – from an informal teambuilding activity and a conference side programme to an exclusive corporate evening event.



Preparing dishes together naturally dissolves workplace roles and creates space for networking, a relaxed atmosphere and shared moments that last long after the event has ended.


The cooking school at Bistrotéka Valachy is therefore an ideal gastronomic incentive activity, combining a culinary experience with emotion, originality and a powerful sense of time spent together. The result is not only excellent food, but also strengthened team relationships and positive energy that participants take back into their working environment.

 4 hours

 14 persons

 Czech

 nám. Práce 2523, 760 01 Zlín

 [www.bistrovalachy.cz](http://www.bistrovalachy.cz)

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

# Château Litenčice Winery – Wine Tasting with Castle Tour

Château Litenčice Winery offers tastings of its local wines in a historic Renaissance cellar dating back to the 16th century. The renewed tradition of viticulture began here in 2021.

The aim is to cultivate interesting and modern interspecific grape varieties suitable for organic production, while pursuing a more environmentally considerate approach in harmony with the surrounding landscape. The Podstatzky-Thonsern family invites you to the grounds of Litenčice Castle, where you will learn about the history of the château and the story of the family that has resided here since 1778, and taste wines from five white and two red varieties.



For those interested in a guided tasting, the winery provides two experiential packages – a wine tasting and, in the extended version, a tasting combined with a tour of the château grounds and a lecture on its history. For more information, please contact [info@chateaulitencice.cz](mailto:info@chateaulitencice.cz).



1- 3 hours



30 persons



Czech, English, French



Zámek 1, 768 13 Litenčice



[www.zameklitencice.cz](http://www.zameklitencice.cz)

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

# Baking Workshops in Bystřice pod Hostýnem

Workshops focused on baking traditional frgály, koláče or even cakes, organised by Jitka Wowk and her team, have in recent years become a popular part of festivals, corporate events and family celebrations.

At a time when people commonly purchase ready-made products in shops, the opportunity to try traditional baking with your own hands offers a refreshing change and a return to honest home cooking.

Under the guidance of the organiser, participants prepare the dough, learn basic techniques, try working with fillings and finally complete their own frgál or cake.

The workshop is suitable both for complete beginners and for those who already bake at home and wish to expand their repertoire with authentic homemade recipes.



Jitka Wowk's team also offers additional workshop themes such as homemade burgers, savoury pastries (bread rolls, baguettes, English-style rolls), quiche or cupcakes. They are ready to welcome you to their studio in Bystřice pod Hostýnem or travel to any location of your choice, provided there is access to electricity and water.

-  3–4 hours depending on the specific course
-  8 participants for on-site workshops
-  Czech
-  Přerovská 52, 768 61 Bystřice pod Hostýnem
-  [www.jitkawowk.cz](http://www.jitkawowk.cz)

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

# Chocolate University

Chocolate University is a place where a corporate event turns into an exceptional gastronomic experience. It builds on family recipes for pralines and chocolate production, whose history dates back to the turn of the 19th and 20th centuries.


Honest craftsmanship, handmade production and top-quality ingredients free from artificial colourings or stabilisers form the foundation of a concept that appeals to every lover of fine gastronomy.

Under the guidance of experienced chocolatiers, participants try their hand at making their own pralines, chocolate bars and marzipan, taste chocolate during processing and discover the differences between cocoa from Ecuador and Indonesia. Every detail – from the selection of ingredients to decoration with nuts, freeze-dried fruit or herbs from the Valašsko region – underlines the authenticity and story of this unique place.




Chocolate University is an ideal choice for smaller corporate groups seeking a premium gastronomic incentive with added value, a personal atmosphere and genuine depth. An experience that brings teams together, entertains and leaves a sweet memory behind.

 4 hours

 10 persons

 Czech

 Pivovarská 6, Rožnov pod Radhoštěm

 [www.lazenskeslevy.cz](http://www.lazenskeslevy.cz)

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

# Freshwater Fish Menu Underwater

Let yourself be carried away by an extraordinary atmosphere and treat your team to a gastronomic experience they will never forget.


At the Živá voda Modrá complex, Hotel Skanzen prepares an exclusive experiential menu in a remarkable underwater setting, ideal as an unconventional incentive activity or a premium programme for VIP clients. Imagine a shared dinner at a festively laid table, above which majestic freshwater fish glide silently, while you enjoy a carefully curated six-course menu inspired by local ingredients and fish cuisine. Each course is harmoniously paired with selected wines from Château Bzenec Winery, enhancing the overall experience and giving the setting a festive, almost magical atmosphere.



This unique venue, with a capacity of up to 16 guests, creates the perfect setting for informal networking, thanking key partners or rewarding management. The combination of an exceptional location, top-level gastronomy and a powerful emotional experience makes this dinner one of the most unique gastronomic incentive activities in Eastern Moravia.

 3 hours

 16

 Czech

 Modrá 227, 687 06 Velehrad

 [www.hotelskanzen.cz](http://www.hotelskanzen.cz)

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

Next month, look forward to unexpected venues: churches, caves  
and more!