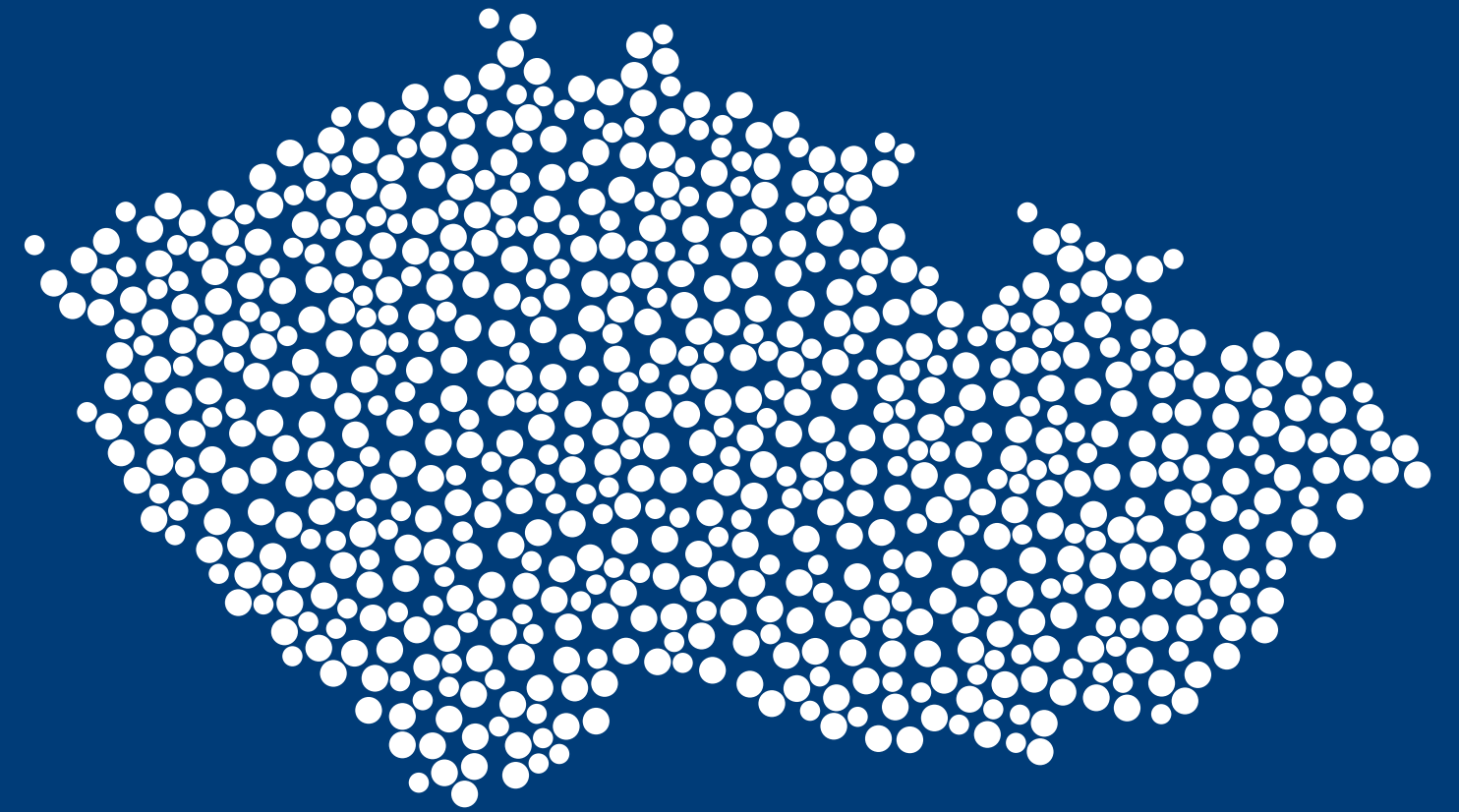


Inspirational Monthly Magazine of the Czech Convention Bureau

Local Ingredients and Zero-Waste
Approaches in Event Catering



Local Ingredients and Zero-Waste Approaches in Event Catering

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Capital City of Prague

Local Ingredients and Zero-Waste
Approaches in Event Catering



Zátiší Catering

The term “sustainable” should now be used only for projects that can substantiate their sustainability through an internationally recognised certification. Zátiší Group, which includes the renowned Prague-based Zátiší Catering, holds one of the best-known certifications for social and environmental responsibility: B Corp certification.

At Zátiší, sustainability is embedded across all processes and business areas. This includes fair treatment of employees and suppliers, support for disadvantaged communities, the use of local and seasonal ingredients, smaller meat portions supplemented or replaced with plant-based proteins, reduced resource consumption and carbon emissions, and a concept that avoids plastic tableware and cutlery.



Zátiší Group has long worked with organisations such as Save the Food and Nesnězeno, whose mission is to reduce food waste. It is also an associate member of the Association of Social Responsibility. A particularly significant share of the company’s profit – up to 50% – is donated to charitable and philanthropic projects, including People in Need, UNICEF and Transparency International.



1000+



Czech, English



Novotného lávka 5, Prague 1



<https://www.zatisicatering.cz/en/>

More info: [Prague Convention Bureau](#)

IN CATERING

Prague-based IN CATERING provides event refreshments and service with sustainability principles taken into account.

In its efforts to operate responsibly towards the environment and society, IN CATERING focuses on local and seasonal ingredients through its NADIVOKO concept, recyclable packaging, reducing food-service waste and the proportion of meat on menus, and cooperation with the Food Bank.



The company is also a member of the Association of Social Responsibility and supports non-profit organisations through charitable projects, including Health Clown and Rytmus.



1000+



Czech, English



Libocká 10/64, Prague 6



<https://www.incatering.cz/en>

More info: [Prague Convention Bureau](#)

Dark Kitchen

Dark Kitchen, a catering company within the Spojujeme group, considers environmental responsibility an important part of its everyday operations.

Its sustainability measures include vegan catering options, a preference for local suppliers, reduced packaging, the elimination of disposable tableware, the exclusive use of second-hand office furniture, energy conservation and strict limits on printed materials in office and commercial activities.



To combat food waste and support people in need, the company also actively cooperates with the Food Bank and the Save the Food initiative.



500+



English, Czech



Řipská 1054/12, Prague 3



<https://www.dark-kitchen.cz/en/>

More info: [Prague Convention Bureau](#)

Catering Zdravě

Catering Zdravě combines professional catering with a strong focus on sustainability and environmental responsibility.

In preparing and delivering its services, the company strictly follows sustainability principles. It uses exclusively washable and reusable equipment and ensures that beverage packages contain no plastic bottles or other single-use packaging.

It systematically reduces the share of dishes containing animal products and gradually replaces them with plant-based alternatives. The company works with local growers and livestock farmers and donates any remaining meals to people in need.



Catering Zdravě also cooperates with the Association of Social Responsibility and the Save the Food organisation.



500+



Czech, English



Flemingovo náměstí 542/2, Prague 6



<https://www.cateringzdrave.cz/en/>

More info: [Prague Convention Bureau](#)

Jídlo Baví

Jídlo Baví provides catering services with a focus on sustainability and zero-waste principles. Its culinary approach is responsible towards both the environment and society.

The catering concept is based on the careful selection of ingredients from local suppliers, a preference for vegan dishes, waste minimisation and an active commitment to zero waste. It uses compostable packaging, limits disposable plastics and directs food leftovers towards further use or donation.



The company also works to raise awareness of plant-based eating as a way to support health and vitality rather than deplete them, for example through cooking courses and lectures.



200+



Czech, English



Velichovská 17, Prague 13



<https://www.jidlobavi.cz/en>

More info: [Prague Convention Bureau](#)

South Bohemian Region

Local Ingredients and Zero-Waste
Approaches in Event Catering



Klika Kitchen České Budějovice

Are you looking for catering for a corporate event that not only tastes excellent but is also environmentally responsible? Klika Kitchen provides catering based on sustainability and zero-waste principles, with a strong emphasis on seasonal ingredients sourced from local producers in South Bohemia.

The restaurant is also part of the Jíme Jih initiative, which connects high-quality gastronomy with support for regional farmers and suppliers. Treat your guests to an authentic culinary experience that showcases South Bohemia at its very best.



50



Czech, English, German



Klika Kitchen, České Budějovice



www.hotelklika.cz

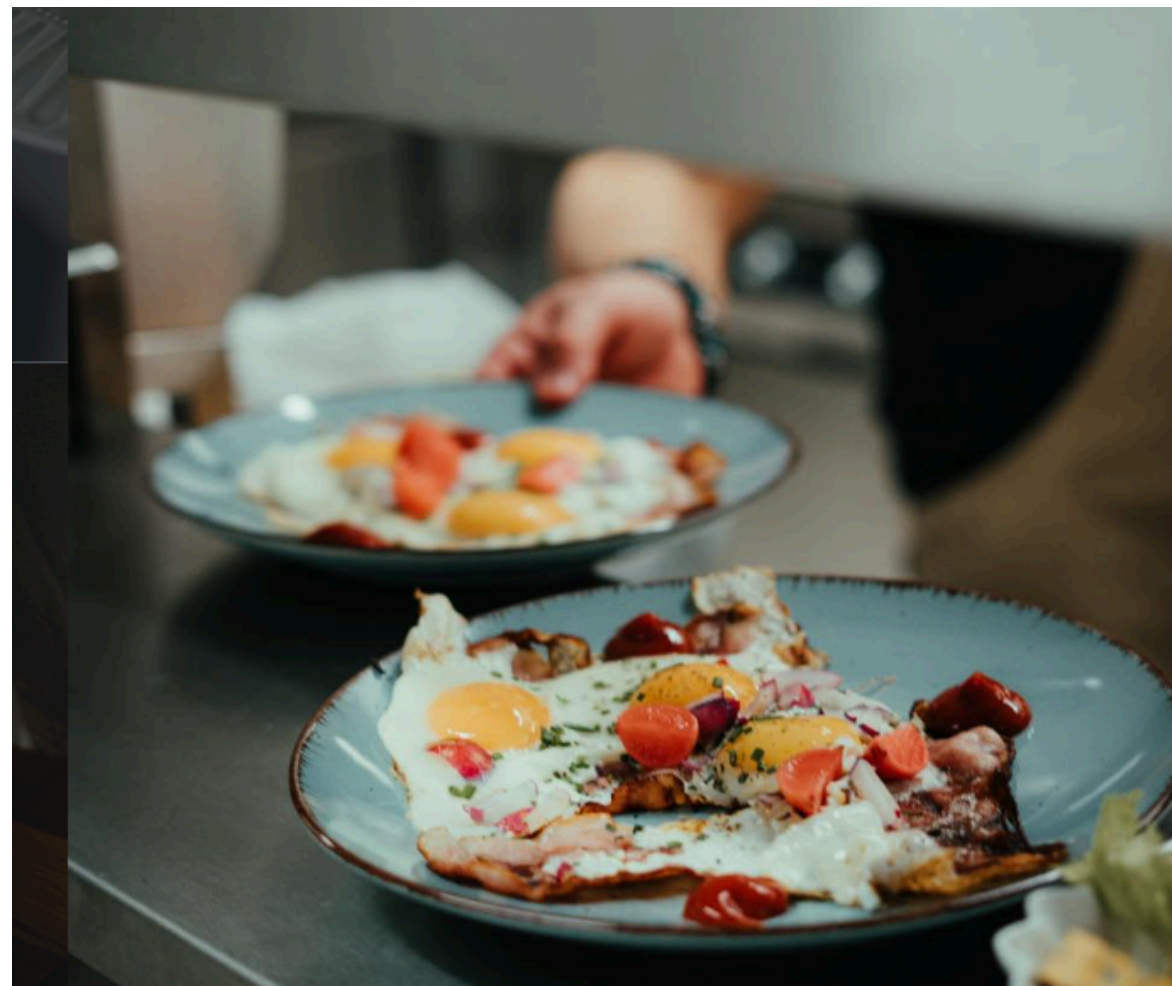
More info: [South Bohemia Convention Bureau](#)

Kvilda NADIVOKO

The NADIVOKO restaurant in Kvilda builds its cuisine around local ingredients from the Šumava region, seasonality and honest craftsmanship.

Its philosophy is based on respect for regional producers, minimising food waste and using high-quality local ingredients.

This approach makes NADIVOKO a suitable partner for sustainably designed events and catering services.



80



Czech, English



Kvilda 31, 384 93 Kvilda



<https://www.kvilda-nadivoko.cz/#hero>

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

Hotel Resort Relax Lipno

Hotel Resort Relax provides comprehensive catering services for conferences, corporate events, social gatherings and private celebrations.

Its cuisine is based on fresh, high-quality ingredients, with an emphasis on seasonal menus and an individual approach to every client.

The services available include coffee breaks, lunch buffets, receptions, gala dinners and off-site catering outside the resort. By combining gastronomy, conference facilities and accommodation, the resort offers an ideal setting for sustainable corporate events in the Lipno region.



250



Czech, English



Hotel Resort Relax



<https://www.hotelresortrelax.cz>

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

The Catering

Would you like your congress or conference to run smoothly and without unnecessary complications? The atmosphere and overall experience of your event are essential to us.

We make sure your guests have plenty of energy throughout the event by providing excellent, high-quality food. Our work is guided by three principles: simplicity, freshness and speed.

We use locally sourced ingredients and can also organise zero-waste events. From finger food to main courses, everything is prepared with a focus on quality and the satisfaction of your guests.

Everything tastes better with us.



150



Czech, English



Výletní restaurace Rudolfov, Jindřichův Hradec



www.chutnavic.cz

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

South Moravian Region

Local Ingredients and Zero-Waste
Approaches in Event Catering



Rebio Brno

Rebio is one of the pioneers of sustainable gastronomy in South Moravia.

In addition to its network of certified organic restaurants in Brno, it provides catering for corporate events, congresses, festivals and social occasions for up to thousands of guests. Its approach is based on seasonal organic ingredients from Moravian organic farms, cooperation with environmentally responsible producers and support for local suppliers.



Its sustainability practices include biodegradable disposable tableware made from natural materials and thorough waste separation. By combining high-quality gastronomy with circular-economy principles, Rebio is an inspiring partner for event organisers seeking to reduce the environmental footprint of their events.



10-500



Czech, English



Mečová 2, Brno



<https://rebio.cz/>

More info: [Brno Convention Bureau](#)

Tři ocásci

Brno-based Tři ocásci is best known as a vegan café, bakery and bistro with a strong ethical and sustainable approach to gastronomy.

Its catering services follow the same philosophy: plant-based menus prepared from high-quality seasonal ingredients, support for local suppliers and an effort to minimise the environmental impact of operations.



The concept naturally follows zero-waste gastronomy principles, maximising the use of ingredients and limiting unnecessary waste. Its original vegan cuisine and strong emphasis on responsible consumption make it an attractive choice for organisers wishing to combine modern gastronomy with sustainability values.



10-500



Czech, English



třída Kpt. Jaroše 18, Brno



<https://triocasci.cz/>

More info: [Brno Convention Bureau](#)

Statek Samsara Blansko

Located in the heart of the Moravian Karst, Statek Samsara offers an inspiring combination of an event venue, gastronomy and respect for the surrounding natural environment.

For corporate events, retreats, weddings and smaller conferences, it provides bespoke catering and menus with an emphasis on high-quality local and seasonal ingredients.



The venue's philosophy is rooted in its connection with the landscape and favours a slower, more authentic form of hospitality over mass production. Its intimate environment, in-house gastronomy and individual approach make Statek Samsara suitable for organisers seeking a more sustainable alternative to large event complexes and an authentic South Moravian experience for their guests.



10-100



Czech, English



Klepačov, Blansko



<https://www.brnoconvention.cz/prostory/statek-samsara/>

More info: [Brno Convention Bureau](#)

Bratrs bistro

Bratrs Bistro brings a contemporary perspective to event catering, built on creativity, craftsmanship and respect for ingredients.

The family business focuses on modern cuisine inspired by brunch culture, with its own production of desserts, fermented products and homemade lemonades. Its offer is based on high-quality local and seasonal ingredients processed with an emphasis on maximum utilisation and reduced food waste.



Catering can be adapted to the specific event and guests' dietary requirements, including vegetarian, vegan, gluten-free and lactose-free options. By combining contemporary culinary trends with a responsible approach to ingredients, Bratrs Bistro is an inspiring example of sustainable catering for corporate and social events in South Moravia.



10-50



Czech, English



Kamechy-Bystrc, Brno



<https://bratrs.cz/>

More info: [Brno Convention Bureau](#)

Mlaskavec – Znojmo

Mlaskavec is a Znojmo-based plant-focused culinary concept demonstrating that smaller-scale catering can also operate in line with sustainability and zero-waste principles.

It offers a fully vegan menu, three-course lunches, refreshments for smaller events and bespoke production of raw and vegan cakes.

All dishes are prepared from fresh ingredients without ready-made products, preservatives or artificial colourings. Environmentally considerate packaging and logistics are also central to the operation: deliveries in and around Znojmo use the company's own transport, recyclable phthalate-free boxes are used, wooden cutlery is provided on request and cardboard packaging is reused.



Its focus on plant-based food, waste minimisation and local distribution makes Mlaskavec an inspiring option for smaller corporate and social events in South Moravia.



10-50



Czech, English



Znojmo



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

More info: [Brno Convention Bureau](#)

Karlovy Vary Region

Local Ingredients and Zero-Waste
Approaches in Event Catering



Bistrotéka LZ

Bistrotéka LZ is a place where honest food, high-quality ingredients and a welcoming atmosphere come together.

Its emphasis on fresh, local and seasonal ingredients helps reduce unnecessary food transport, supports local suppliers and enables better use of the region's current produce. By making its own meals, desserts, open sandwiches and baked goods, the business has greater control over portion quantities and the efficient use of ingredients.



Careful menu planning, reduced waste, maximum utilisation of ingredients and the search for ways to minimise packaging and unused leftovers define the Bistrotéka approach. It combines a high-quality culinary experience with responsible operations and demonstrates that sustainability need not be a compromise, but can add value to the food, service and brand.



Catering for up to 400 guests



Czech, English, German, Russian



Karlovy Vary Region



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

More info: [Carlsbad Convention Bureau](#)

Cookery catering

Cookery Catering specialises in major city events and shows that refreshments can be delicious, elegant and more responsible at the same time.

Led by Tomáš Pfeffer, the concept has an established place in Karlovy Vary and at the city's major social events. Its experience with large public occasions enables it to combine professional catering, attractive food presentation and sensitivity to the setting. At larger events in particular, sustainable planning is crucial, as accurate portions, efficient use of ingredients and reduced waste can significantly affect the event's overall environmental footprint.

Cookery Catering demonstrates how high-quality gastronomy can move towards more responsible operations. The approach covers the entire preparation system, from menu design and ingredient use to service, distribution and the handling of leftovers.



Where events emphasise fewer single-use plastics, washable or returnable tableware, waste separation and more accurate food-volume planning, Cookery offers a modern catering model that combines a representative culinary experience with respect for the environment.



Up to 500



English, German



Karlovy Vary, Foerstrova 21, 36001



<https://www.facebook.com/culinary.kvary/>

More info: [Carlsbad Convention Bureau](#)

Grand Restaurant PUPP

Grand Restaurant Pupp demonstrates that true luxury today is not only about flawless service, but also about a conscious approach to ingredients, tradition and the environment in which gastronomy is created.

The restaurant at Grandhotel Pupp is a premium example of gastronomy naturally aligned with zero-waste principles. Its concept is based on fresh, honest ingredients, local suppliers and traditional Czech cuisine interpreted in a modern way. The focus on quality, seasonality and local origin provides a strong foundation for responsible gastronomy that treats food and ingredients with respect.



From a zero-waste perspective, the approach goes beyond limiting waste. It also includes carefully planned operations, precise menu design and efficient use of premium ingredients. In a prestigious establishment such as Grand Restaurant Pupp, sustainability can become part of the overall luxury experience, showing that elegance, tradition, local produce and environmental consideration can complement one another.



500



Czech, English, German, Russian



Karlovy Vary



<https://www.pupp.cz>

More info: [Carlsbad Convention Bureau](#)

Swissôtel Mariánské Lázně

The new Swissôtel Mariánské Lázně represents a modern hotel concept combining premium gastronomy, a spa atmosphere and a more responsible approach to contemporary travel.

Its modern restaurant, seasonally inspired cuisine and focus on a high-quality culinary experience allow the hotel to plan carefully and manage ingredients more efficiently, minimising waste while maintaining a high standard of service.

Portion planning, local and seasonal ingredients, reduced unnecessary packaging and efficient organisation all play an important role. In this environment, sustainability is not a limitation but part of modern luxury.



With a restaurant, bar, wellness facilities and spaces for social and corporate events, the hotel can naturally apply zero-waste principles to daily operations and event catering. Swissôtel Mariánské Lázně shows that premium gastronomy can be elegant and experiential while remaining considerate of ingredients, guests and the environment.



Hotel guests only



Czech, English, German, Russian



Mariánské Lázně



<https://www.swissotel.com/>

More info: [Carlsbad Convention Bureau](#)

SOKOREST

SOKOREST is an experienced catering partner for social, corporate and larger public events in the Karlovy Vary Region.

Its extensive facilities, ability to provide complete service and experience across many events make it a suitable example of a business where zero-waste principles can be applied in practice.

The company plans catering precisely according to the type of event, number of guests and specific client requirements. Good organisation, carefully calculated portions and efficient work with ingredients significantly reduce food waste. At larger events, even small changes in planning, service or food distribution can lower waste volumes while maintaining a high standard of service.



Through its comprehensive service, SOKOREST offers clients a convenient and professional solution as well as a modern form of catering that considers practicality, quality and a more responsible approach to the environment.



Not limited



Czech



Karlovy Vary Region



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

More info: [Carlsbad Convention Bureau](#)

Vysočina Region

Local Ingredients and Zero-Waste
Approaches in Event Catering



Flower Farm in the Maple Avenue

A family farm with an environmentally responsible approach and a broad range of herbal teas and blends, edible and ornamental flowers, and experiential workshops for corporate teams.

The farm offers original products that combine the beauty of nature with the flavour and fragrance of herbs and flowers. Everything is handmade from plants grown ecologically and without chemicals. Products such as flower sugar with lemon verbena, salt with organic herbs or colourful edible-flower blends can brighten any dish or festive table and also serve as small gifts with a natural story.



For companies, the farm provides original nature-based solutions for team building, corporate gifts and bespoke cooperation. It organises experiential workshops and pick-your-own flower sessions, produces handmade teas and herbs with branding options, including custom labels, and offers gift vouchers for employees and clients.



According to the client's request



Czech, English



Javorová 2262, Pelhřimov 39301



<https://www.kvetinovafarma.com/>

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

Mitrovsky Angus

A regenerative farm with an Aberdeen Angus herd, bistro restaurant, farm shop and accommodation overlooking the pastures: a place where there is no need to rush.

What the animals provide goes directly to the bistro and the farm shops in Mitrov and Brno. The offer includes matured beef, homemade sausages, game and seasonal vegetables from neighbouring growers. Each week, the farm bistro prepares a simple menu based on what is currently available. Everything served from the farm kitchen can be seen growing outside the window.



Accommodation is available in four double rooms overlooking the pastures, in a tent or caravan in the middle of the farm, or in a tree house approximately one kilometre from Mitrov in the Bobrůvka river valley.



According to the client's request



Czech, English



Mitrov 9, 592 53 Strážek



<https://mitrovsky.com/>

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

KONZOOM

KONZOOM was created by chef Jenda Kotrba, who selects the very best foods for clients based on taste, quality, fairness and origin.

The concept combines high-quality food, unconventional recipes and interesting flavour combinations. KONZOOM provides bespoke catering for corporate and private events, designed so that only empty plates remain at the end.

Visitors can purchase selected foods of all kinds, including products from local farms, and also enjoy an excellent lunch. Bespoke catering is available for private and corporate events, barbecues, weddings, brunches and conferences.



According to the client's request



Czech, English



Na Závodí 533, 396 01 Humpolec



<https://konzoom.cz/>

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

Milovy Gingerbread

Milovy gingerbread makes an excellent and highly distinctive gift. It is handmade in the heart of the Vysočina Region according to a traditional recipe dating back to the fourteenth century, decorated with genuine marzipan and coloured in reference to the region's renowned glassmaking tradition.

Gift gingerbread can be individually wrapped or carefully arranged in a box with a transparent lid. Hearts, horses, birds and flowers combine nostalgic shapes with delicate coloured marzipan or sugar decoration.

Traditional patterns inspired by local lace make them an original corporate gift for clients, colleagues, employees or guests. The range also includes a unique gingerbread praline.



With great respect and humility, the producers continue the tradition of fine women's crafts and the work of small rural manufacturers and artists from the Vysočina Region, many of whom achieved recognition across Europe and the world.



According to the client's request



Czech, English



České Milovy 31, 592 02 Křižánky



<https://www.milovske-pernicky.cz/>

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

Mahlerovka and Black Wall Bar

Mahlerovka is a time-tested traditional Czech liqueur with a light linden-blossom aroma, herbal undertones and a long honey finish. Its tradition spans more than 160 years, and it is produced according to the original recipe of Bernard Mahler, father of the world-famous composer Gustav Mahler.

Black Wall Bar is a stylish venue in central Jihlava specialising in progressive and experiential mixology. Since June 2021 it has also been included in Lukáš Hejlík's Gastromap. Respected Jihlava bartender Petr Švanda from Black Wall participates in the production of Mahlerovka and can prepare original drinks that cannot be tasted elsewhere.



Thanks to its delicate honey-and-linden flavour and direct connection with Gustav Mahler's family, the liqueur is an original local gift made in Jihlava and suitable for business partners and clients.



According to the client's request



Czech, English



Chlumova 5429/1a, 586 01 Jihlava (Mahlerovka)
Škrétova 2, Jihlava



<https://www.mahlerovka.cz/>
<http://www.blackwall.cz/>

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

Hradec Králové Region

Local Ingredients and Zero-Waste
Approaches in Event Catering



100catering

One hundred people, one
hundred tastes.
One 100letá.

At the 100letá restaurant in Hradec Králové,
gastronomy is understood as more than good
food and drink. It creates a setting for
experiences and sharing while reflecting quality
of life.

With professional care, an emphasis on quality
and respect for each client's wishes, the team
also provides bespoke catering. It can
recommend suitable refreshments for an event
and supply all necessary equipment together
with friendly staff to turn the occasion into an
exceptional experience.



 10 - 300

 Czech

 Bratří Štefanů 49/31, 500 03 Hradec Králové -
Slezské Předměstí

 <https://www.100leta.cz/>

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

Miletínské modlitbičky

The foothill town of Miletín earned its place on the culinary map thanks to its famous Miletínské modlitbičky pastries.

Visitors can buy this celebrated delicacy either from Erbenovy Miletínské Modlitbičky or from its traditional competitor, Laušman confectionery. Their shape was inspired by the small prayer books once carried by Catholic believers. In 1864, this object inspired gingerbread maker Josef Erben to create the original product.

The complete production process and ingredient composition remain a company secret. It is known, however, that the base is gingerbread dough matured for six weeks. Rectangles are cut from the dough and, after baking, filled with roasted walnuts and hazelnuts. The finished pastry is covered with sugar icing and decorated with half an almond symbolising the cross on the cover of a prayer book.



-



Czech



Nám. K.J. Erbena 11, 507 71 Miletín



<https://www.cukrarna-erben.cz/>

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

Hořice Wafers

Hořice wafers are a confectionery product named after the town of Hořice in the Giant Mountains foothills and protected by a European Union geographical indication.

Hořice wafers are a confectionery product named after the town of Hořice in the Giant Mountains foothills and protected by a European Union geographical indication.

According to legend, the recipe was given to Mrs Líčková by a wounded cook from Emperor Napoleon's army as he returned through the Czech lands after the defeat in Russia in 1812, in gratitude for her care.



Visitors can also take tours of selected production facilities, observe the handmade process, look behind the scenes and even roll a wafer themselves.



By individual arrangement



Czech



Lhotova 328, 507 71 Miletín



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

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

Bazalka

Bazalka is based in Hradec Králové, where it operates an organic shop and a self-service vegetarian restaurant.

Healthy eating is the foundation of the company. Bazalka sees it not only as a matter of recipes, but also as a question of ingredient quality, processing methods and people's overall approach to food. Its goal is to make healthy food accessible to everyone, including at events through healthy yet flavourful catering.

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Bazalka also organises lectures, tastings and demonstration cooking sessions.



By individual arrangement



Czech



Gočárova třída 516/18, Hradec Králové 2, 500 02



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

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

Naše hospodářství

A small family farm with a tradition dating back to 1846, focused on animal health and welfare and, as a result, exceptional food quality.

Ecology, sustainability and soil regeneration are among the farm’s key themes. It manages 28 hectares of meadows and 81 hectares of arable land sustainably, focusing on cattle breeding, crop production and agricultural services.

Most of its crop production is used to feed its own animals, ensuring that the feed is of full quality and free from unsuitable treatments. The farm also uses loose straw housing and pasture-based rearing. Naše hospodářství has twice received the Hradec Králové Region’s Regional Food Award.



Customers who prefer personal contact, or families wishing to see the animals, can visit the farm shop in Osice, which sells products from the owners as well as from partner farmers.

-  Not specified
-  Czech
-  Osice 43, 503 26 Osice
-  <https://nasehospodarstvi.cz/>

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

Northern Bohemia Region

Local Ingredients and Zero-Waste
Approaches in Event Catering



Terra Matter, s. r. o.

At Mariánská stráž near Frýdlant, tradition meets sustainability. Traditional crafts are revived, bread is baked in a wood-fired oven, herbs are cultivated and harvests are processed with respect for nature and the local landscape.

In a traditional timber-framed house, savoury and sweet baked goods are prepared in a wood-fired masonry oven using ingredients from local growers and producers.

The range includes several types of sourdough bread, braided rolls, cakes, Christmas breads, Easter loaves, bundt cakes, biscuits and other specialities. Rye bread is baked in ceramic vessels produced in the company's own small pottery workshop.

Baskets of fragrant baked goods are available to individuals and as catering for family celebrations, weddings and other group events.



Tours and workshops allow visitors to see or try the handmade production of ornamental baking ceramics, artisan sourdough bread, herb collection and drying, tea making or grain threshing.



1 - 30



Czech, English



Dolní Oldřiš č. ev. 3, 464 01 Bulovka



<https://terramater.cz/>

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

Kitl – Health in a Bottle

When the power of nature, traditional recipes and an emphasis on quality come together, products with a distinctive story are created.

The family company Kitl operates in the Jizera Mountains and continues the tradition of producing high-quality herbal and fruit syrups, mead and mineral waters. Alongside its popular drinks, it offers food supplements inspired by natural ingredients.

The company carefully selects ingredients and uses gentle processing methods. Natural and organic ingredients are used, and elderberries are grown in the company's own orchards. Although modern technologies are employed, many stages remain in the hands of employees, giving the products an individual character inspired by the legacy of the legendary Doctor Kittel.



Its responsible approach is also reflected in returnable glass bottles for mineral water, reducing waste and offering a more sustainable alternative to disposable packaging.



10 - 50



Czech, English



U Kyselky 1862, 463 11, Liberec - Vratislavice n/N



<https://www.kitl.cz/en//>

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

Fofrkafe

Good coffee, quality refreshments and a pleasant atmosphere: a recipe for moments worth enjoying.

The cafés in Liberec and Prague are places where guests can slow down for a while and relax with a cup of coffee.

Alongside BeanSmith's speciality coffee, the drinks menu includes tea, homemade lemonade, matcha, quality wines, prosecco and the company's own mulled wine. The food offer includes gluten-free and vegan treats without lactose or eggs from its own confectionery, as well as quiches, sandwiches, open sandwiches and bagels made from local ingredients.



All dishes are available not only in the café but also for corporate and social events through a wide range of catering services.



10 - 100



Czech, English



Nám. Dr. E. Beneše 13/16, 460 01 Liberec



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

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

Bistro Tulipan

Quality food can be quick, accessible and responsibly prepared. Tulipan is built on high-quality ingredients, respect for the region and a sustainable approach.

At both the bistro and the nearby praline shop, the organisation creates employment opportunities for people with disabilities, demonstrating that good food can have a positive impact not only on guests but also on the surrounding community.

The company provides catering for corporate meetings, celebrations and wedding receptions. It uses fresh ingredients, regional food products and herbs grown in its community garden.



Tulipan also offers venue hire in the distinctive setting of the Vesec sports complex or directly in central Liberec, with an above-standard children's area and terrace.



10 - 40



Czech, English



28. října 59/42, 460 07 Liberec VII



<https://bistrotulipan.cz/>

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

Moravian-Silesian Region

Local Ingredients and Zero-Waste
Approaches in Event Catering



Maková kachna

Maková kachna focuses on plant-based catering that is gluten-free and free from common allergens.

It is not intended to replace existing catering suppliers, but to complement them meaningfully with high-quality, fully flavoured options for guests requiring special diets, including gluten-free, vegan and other intolerance-friendly choices.

The founder's work and experience build on many years in sustainability, now naturally connected with gastronomy from ingredient selection and waste minimisation to the overall approach to operations and events.



For corporate events, Maková kachna offers fully gluten-free savoury and sweet menus, plant-based options suitable for additional intolerances, a sustainable low-waste approach, finger food, buffet items, desserts and brunch, together with tailored solutions.

The project's credo is that good food brings people together regardless of what is on their plate.

 10-20

 Czech, English

 Na hradbách 7, Moravská Ostrava a Přívoz

 <https://www.facebook.com/makovakachna/>

More info: [Ostrava Convention Bureau](#)

Farm Bezdínek - A Tomato Paradise in Czechia

Farm Bezdínek offers companies not only deliveries of fresh vegetables, but also guided visits directly at the production site.

The farm specialises in year-round tomato and cucumber production in highly controlled greenhouses. The controlled environment enables a stable supply of consistently high-quality ingredients for gastronomy and event caterers.

For companies, the key added value is the possibility of guided tours explaining the entire growing process, from seedlings and bumblebee pollination to harvesting and dispatch. Tours can form part of team-building programmes, ESG initiatives or employee education days.



Visitors learn about modern agricultural technologies, including controlled climate systems, drip irrigation and biological plant protection. The farm is also a stable regional supplier to gastronomy, linking experiential programmes with ingredients that can be used at events.



By arrangement, minimum 10 guests



Czech, English, German, Polish, Hungarian, Slovak



K Bezdínku 1515, 735 53 Dolní Lutyně



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

More info: [Ostrava Convention Bureau](#)

Zažij and POJEZ

POJEZ is a gastronomic project connecting local restaurants, bistros, cafés and producers.

It operates as a regional platform mapping gastronomic businesses in the Moravian-Silesian Region and supporting the local food scene. Its website and project activities allow users to search participating restaurants, bistros, cafés and producers by location or type of cuisine.

For events and corporate functions, POJEZ can serve as a practical tool for selecting local catering suppliers or individual components of refreshments.

It provides an overview of businesses committed to working with quality regional ingredients.



The project also connects gastronomy with tourism and supports the regional economy.

Companies can therefore assemble catering or accompanying programmes from verified businesses without a complicated search process.



By arrangement



Czech, English, Polish



Střelniční 78/16, 701 00 Ostrava



www.pojez.cz

More info: Ostrava Convention Bureau

Complete Catering Service - LP Catering & Events

LP Catering & Events operates in Ostrava and provides complete catering and event-production services for corporate and social occasions.

The company handles everything from smaller corporate breakfasts to large events for hundreds of guests. Alongside food, it covers the complete event infrastructure, including equipment, furniture and technical service, functioning in practice as a production partner rather than merely a food supplier.

A significant part of its operations is cooperation with local suppliers, particularly for fresh vegetables, baked goods and basic food-service commodities from the region.



Vegetarian and gluten-free specialities are a standard part of proposed menus.

LP Catering uses only first-class fresh ingredients selected directly from its suppliers, and all products are prepared in-house.



Unlimited



Czech, English



Martinovská 3168/48, 723 00 Ostrava - Martinov



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

More info: [Ostrava Convention Bureau](#)

IN FLOW ER

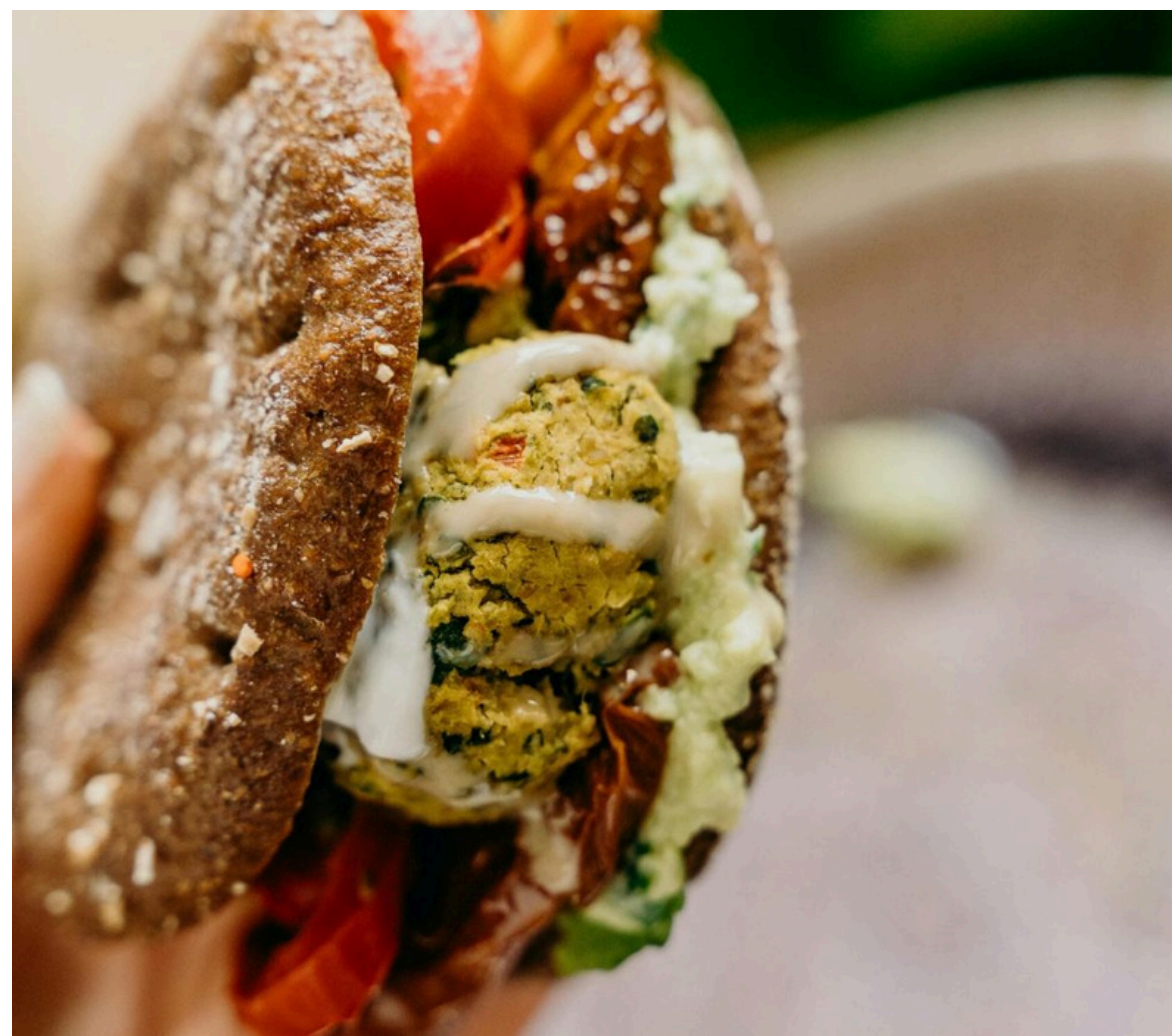
Colorful and Sustainable, Made with Love

IN FLOW ER prepares fully plant-based catering for corporate and other events, relying on high-quality ingredients and an individual approach.

This Ostrava-based family caterer specialises in fully plant-based gastronomy and provides refreshments for conferences, corporate events, team-building activities, networking events and private celebrations.

Each offer is adapted to the character of the event and the client's needs.

A plant-based menu naturally accommodates a broad range of dietary restrictions and therefore simplifies event organisation for diverse groups of guests.



The team draws on more than fifteen years of experience in gastronomy and also offers a mobile espresso bar with speciality coffee. For organisers seeking a local supplier combining sustainability, flexibility and professional service, IN FLOW ER is a strong candidate for future events.



By arrangement



Czech, English



Na Baranovci 1978/36, 710 00 Ostrava



<https://inflower.cz/>

More info: [Ostrava Convention Bureau](#)

Olomouc Region

Local Ingredients and Zero-Waste
Approaches in Event Catering



Paulus Catering

Paulus CATERING is a catering company with an outstanding culinary team and state-of-the-art technical facilities. The entire team has extensive domestic and international experience and provides catering in Olomouc and throughout Central Moravia for companies, public institutions and private occasions.

Each bespoke event is delivered as a complete turnkey solution designed to match and enhance its character.

At the core of excellent gastronomy is always the chef, who brings temperament, creativity and experience to every dish. The company's executive chef is Roman Paulus, one of the most respected figures in Czech gastronomy. His work has earned the highest culinary distinction, a Michelin star, on six occasions.



Clients can leave the details to the team and focus fully on their guests, with the assurance of a memorable culinary experience.



According to the customer's requirements



Czech, English



PAULUS Catering, tř. Kosmonautů, 779 00
Olomouc



<https://www.paulus-catering.cz/>

More info:

[Central Moravia & Jeseníky Convention Bureau](#)

Gril Pub Svoboda

“I am a passionate chef. I enjoy cooking with fresh, locally sourced ingredients, ideally over an open fire. I love travelling around the world, so it is no surprise that my dishes are also influenced by the flavours of international cuisines. I enjoy experimenting with flavours, spices and different cooking techniques,” the company’s owner says.

Grill Pub Svoboda offers several catering formats, from banquets, private tastings and delivered buffets to a modern food truck capable of reaching almost any venue. It is suitable for weddings, celebrations, corporate presentations, meetings and other occasions requiring professional catering in unconventional locations.



The truck is usually based at Grill Pub in Olomouc, but within a few hours it can arrive at a private garden or company premises. Guests can watch steaks being grilled, international specialities being prepared and renowned burgers being made, accompanied by commentary from chef Zdeněk Svoboda.

The food truck is fully self-sufficient and does not even require a water connection: it arrives, parks and starts cooking.



According to the customer’s requirements



Czech, English



GRILL PUB SVOBODA, Zolova 14, Olomouc



<https://www.grillpub-truck.cz/>

More info:

[Central Moravia & Jeseníky Convention Bureau](#)

Catering Avrat Olomouc

Catering Avrat has worked in professional gastronomy for 27 years, organising weddings, buffets and catering events for large and small companies as well as private clients. The company is built on quality, exclusivity and freshness and uses only premium fresh ingredients.

Its event catering includes hot and cold cuisine, Czech and international dishes, garden parties, service at the client's chosen venue, sweet buffets, dessert bars, grilling and smoked specialities, all tailored for family, sporting and corporate celebrations.



The mobile bar is staffed by professional bartenders and provides a complete service for weddings, business meetings, parties and other events. The team follows the latest trends and specialises in mixed drinks while also offering non-alcoholic beverages and juices. A professionally operated bar can become a distinctive feature of any event.



According to the customer's requirements



Czech, English



Stiborova 22, 77900, Olomouc



<https://catering-avrat.cz/>

More info:

[Central Moravia & Jeseníky Convention Bureau](#)

PHOčko

An Asian restaurant in the middle of a park. Whether guests dine at the restaurant or have specialities delivered, they receive attentive care.

PHOčko provides catering for celebrations, corporate events and family gatherings, offering a broad selection of authentic Vietnamese specialities. On request, the team can prepare other dishes according to the client's preferences.

The service covers everything from preparation to professional delivery and presentation, enabling organisers to create a tailored catering package with memorable flavours.



The culinary experience can be completed with desserts from the Cukrový sen confectionery and speciality coffee from the Olomouc-based Kikafe roastery.



According to the customer's requirements



Czech, English



Fialova 416/3, Šumperk, 787 01



<https://phocko.cz/catering/>

More info:

[Central Moravia & Jeseníky Convention Bureau](#)

Rauty s.r.o.

RAUTY s.r.o. is the Formula 1 of catering!

The company delivers turnkey events at any time and in any location. Clients can choose from a wide range of cold and hot dishes, traditional Czech cuisine and international specialities. Its chefs and pastry cooks create a complete culinary experience using high-quality ingredients, with a preference for local suppliers.

The offer includes welcome drinks, cocktails prepared by experienced bartenders, tastings of Czech, Spanish and Chilean wines, and rum tastings.

The company can also provide complete event equipment, including tents, furniture, technical equipment, decorations and flowers, and arrange DJs, bands, professional hosts, photographers, videographers, entertainment for children and adults, bartender shows and tastings.



According to the customer's requirements



Czech, English



Kyselovská 123, Olomouc-Slavonín, 779 00



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

More info:

[Central Moravia & Jeseníky Convention Bureau](#)

East Bohemia Region

Local Ingredients and Zero-Waste
Approaches in Event Catering



Restaurant & Guesthouse Na Čechách

Enjoy honest, home-style cooking. At Na Čechách, even an ordinary schnitzel or potato pancake becomes an exceptional experience.

Treat your team to an exclusive culinary experience built on pure local ingredients. The Na Čechách guesthouse in Lačnov near Polička, the only venue in the region awarded two chef's toques in the prestigious Gault&Millau guide, offers an ideal setting for corporate events with an emphasis on tradition and maximum privacy.

The kitchen follows a true farm-to-table philosophy. The restaurant uses meat from its own livestock, herbs from its garden and high-quality ingredients sourced from trusted regional suppliers.



MICE clients will find inspiring spaces for meetings, workshops and presentations in the separate Galerie building. Its intimate atmosphere is complemented by a lounge and outdoor seating in the garden on the banks of the Svatka River.

Breakfast with the aroma of homemade sourdough bread and a seasonal menu reflecting nature's rhythm will elevate every meeting into an unforgettable occasion. The surrounding countryside and complete seclusion from the bustle of the city provide ideal conditions for both focused work and relaxation.



By arrangement



Czech, English



Lačnov 3 u Poličky, 572 01 [Polička](#)



www.nacechach.cz

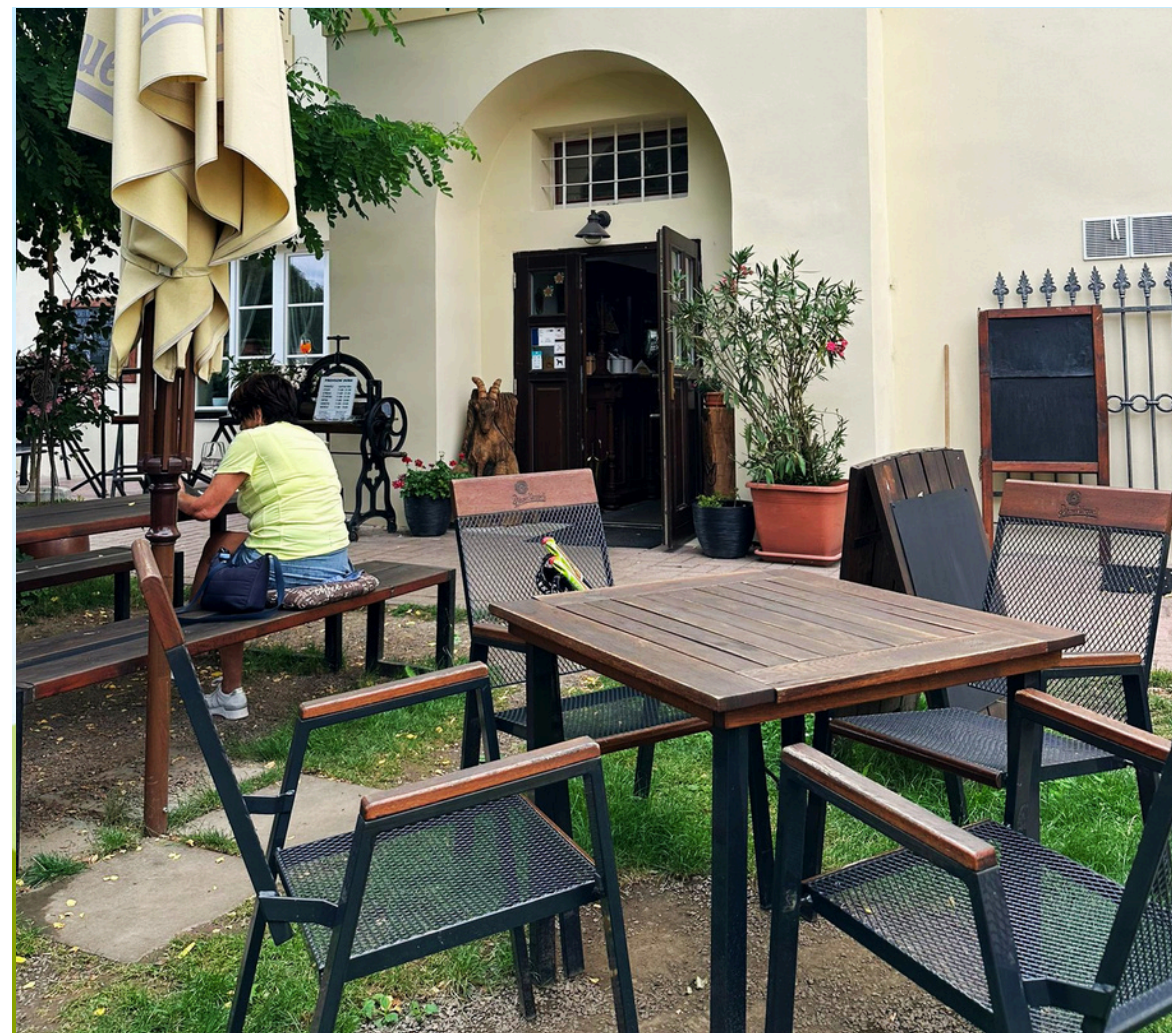
More info: [East Bohemia Convention Bureau](#)

Chateau Chrast Restaurant & 4 Pepře Catering

Treat your team to a relaxed corporate gathering filled with the aromas of honest regional cuisine.

The Chateau Chrast Restaurant and its 4 Pepře catering service bring MICE groups an original gastronomic experience in which trusted local suppliers play a key role.

The Chateau Chrast Restaurant is ideal for intimate corporate gatherings, informal lunches and smaller evening events. Guests can enjoy a lounge, a wine cellar and an outdoor terrace. Its culinary philosophy is based on the idea that food is created first and foremost by the quality of its ingredients. The menu is therefore built entirely around products from Czech family farms and regional producers.



For larger outdoor events, 4 Pepře arrives with its stylish food truck. It brings first-class catering and high-quality street food prepared from the same carefully selected ingredients directly to you. Step into an informal corporate event inspired by local gastronomy, where every bite is a reason to smile.



By arrangement



Czech



Náměstí 1, 538 51 Chrast



www.zameckachrast.cz

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

Kosatec Pardubice

The gastronomic services of the Kosatec Centre demonstrate how excellent catering can be combined with the concept of a socially responsible business. Support a good cause through a memorable gastronomic experience.

An experienced team of chefs, bakers and pastry chefs, including people with disabilities, takes care of the complete preparation of hot and cold buffets.

For your conference, training session or evening event, they provide a comprehensive service, ranging from coffee breaks and savoury buffets to homemade baked goods and desserts from their own bakery. Their staff can also provide full service directly at your event.



The real highlight is their unique gastro-printing service. This technology makes it possible to print desserts, chocolates, Linzer biscuits and even cheeses with edible ink, making it an ideal choice for an original presentation of your company.

By choosing catering from the Kosatec Centre, you will provide your guests with excellent food while also helping people who face greater challenges in the labour market.



By arrangement



Czech



Sladkovského 2824, 530 02 Pardubice I



www.centrumkosatec.cz

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

Cheeses from Heřmanice

Would you like to choose food for your event that is not only delicious and carefully made, but also healthy? Farm cheeses are becoming increasingly popular.

The Heřmanice Farm offers premium dairy products made from the pure natural resources of the Pardubice region. Its traditional cheeses and yoghurts are an ideal way to enrich your menu with an authentic regional product with a clear provenance.

The success of this family farm is based on a decades-long tradition of raising a small herd of Jersey cows. The animals enjoy free-range grazing on pastures surrounded by forests and meadows, far from industry and heavy traffic. This considerate approach results in fresh, full-fat A2 milk, which gives the cheeses an exceptional fullness of flavour and a smooth mouthfeel.



The product range is exceptionally diverse. It includes honest homemade yoghurt in glass jars, soft curd cheese and a wide selection of semi-hard cheeses in both natural and flavoured varieties. One of the advantages is the comprehensive logistics service. The farm sends ordered goods using refrigerated courier delivery, ensuring that the correct temperature is maintained throughout the journey and providing reliable delivery to almost any location in the Czech Republic.



-



Czech, English



Heřmanice 20, 561 69 Králíky



www.farma-hermanice.cz

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

Pardubice Gingerbread

The finest Pardubice gingerbread has been made by the Janoš family for more than 100 years.

Are you looking for traditional gifts for conference participants or business partners that will not end up in a waste bin like imported promotional items? Pardubice gingerbread by master gingerbread maker Pavel Janoš is the right choice. It is made in the Czech Republic using high-quality ingredients.

The family tradition of gingerbread making has continued here for more than a century. Pardubice gingerbread represents both the city and the country at the highest level. It has been presented as a gift to presidents, leading figures from the Czech cultural scene and even the winner of the famous Grand Pardubice Steeplechase. Its secret lies in the use of Czech ingredients, including genuine bee honey and a unique blend of spices, completely free from preservatives and stabilisers.



The gingerbread shop offers a comprehensive bespoke service. It can prepare gingerbread decorated in your company colours or featuring your logo. It can also create original gift sets for VIP guests, sweet treats for welcome packages or unconventional gingerbread name cards for conference tables. Give your guests an authentic and delicious example of Czech craftsmanship.



-



Czech, English



Jindřišská 2025, Pardubice



www.pernikjanos.cz

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

Pilsen Region

Local Ingredients and Zero-Waste
Approaches in Event Catering



BEZ UBRUSU

Modern catering combining local ingredients, creative gastronomy and a sustainable approach to every event.

Bez ubrusu is a Pilsen-based catering concept creating culinary experiences for conferences, corporate meetings, social events and private celebrations.

Its offer is based on seasonal ingredients, cooperation with regional producers, freshness and attractive presentation. Each menu is prepared individually according to the character of the event and the organiser's requirements, including vegetarian, vegan and gluten-free options.



In addition to traditional buffets, the company provides coffee breaks, served menus, brunches, finger food and outdoor grilling. Services include complete catering organisation, staff, equipment and the development of the culinary concept. Its flexibility and focus on regional ingredients make it a suitable partner for events that value contemporary gastronomy and responsible delivery.



Individual, according to the type of event



Czech, English



Zikmunda Wintra 1211/8, Pilsen 301 00



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

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

OBŽERSTVENÍ U KOSTELA

Authentic gastronomy and an informal atmosphere create a natural setting for people to meet.

Obžerstvení u kostela is a distinctive culinary venue built on high-quality ingredients, homemade preparation and a welcoming atmosphere. The offer changes with the seasons and is complemented by local beverages and artisan products. A sensitively designed interior reinforces the venue's relaxed and informal character.

In addition to its regular operation, the venue is suitable for smaller corporate meetings, business lunches, intimate celebrations and accompanying conference programmes.



Its individual approach allows refreshments to be adapted to organisers' requirements and creates a culinary programme aligned with the atmosphere of the venue. It is an interesting alternative to traditional restaurants and a way to discover Pilsen's contemporary food scene.



approx. 35–45 indoor, depending on the layout)



Czech, English



331 41 Kralovice - Hlince



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

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

TELE MELE BISTRO

A contemporary bistro connecting local ingredients, seasonal gastronomy and an informal environment for business and social meetings.

Tele Mele Bistro represents a modern culinary concept based on honest cooking, fresh seasonal ingredients and close cooperation with regional suppliers. Its menu changes naturally according to ingredient availability and is complemented by speciality coffee and homemade desserts. The intimate environment provides a pleasant setting for everyday encounters and business meetings.

The bistro also provides catering for smaller corporate events, business breakfasts, brunches and networking meetings.



Bespoke refreshments follow the same principles as the bistro itself: local and seasonal ingredients, reduced unnecessary waste and support for regional supply chains. For organisers, it offers a way to complement their programme with gastronomy reflecting current sustainable-dining principles.



approx. 40



Czech, English



Pražská 13, 301 00 Pilsen



<https://telemelebistro.cz/>

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

AZ CATERING

Professional catering combining experience, fresh ingredients, flexibility and a responsible approach to event delivery.

AZ Catering provides culinary services for conferences, corporate events, cultural programmes and social occasions of different sizes.

The offer includes buffets, served menus, coffee breaks and outdoor catering, always designed according to the event and the organiser's requirements.

Menus use fresh ingredients and, where possible, products from regional suppliers, supporting both menu diversity and the local economy.



The company also provides furniture, equipment, staff and complete event logistics. Its experience allows it to create efficient solutions for both small seminars and large social events. Flexible planning, fewer unnecessary disposable items and scalable services contribute to more sustainable events.



Individual, according to event size



Czech, English



Edvarda Beneše 70, 301 00 Pilsen



<https://www.azcatering.eu/cz/>

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

PLZEŇSKÝ CATERING

Regional catering built on seasonal ingredients, cooperation with local producers and carefully designed culinary service.

Plzeňský Catering has long provided gastronomy for conferences, social events and corporate meetings.

Its menus combine traditional recipes with contemporary culinary trends, while seasonal ingredients and cooperation with regional farmers and producers play an important role. This enables menus to reflect both the type of event and the time of year.



Alongside traditional catering, the offer includes coffee breaks, business lunches, formal banquets and outdoor culinary programmes. Bespoke menus, fresh ingredients and efficient organisation help create events combining high-quality food with responsible delivery. The company is an experienced partner for a broad range of social and professional occasions.



Individual, according to event size



Czech, English



Dvořákova 3, 301 00 Pilsen



<https://www.plzenskycatering.cz>

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

Central Bohemia Region

Local Ingredients and Zero-Waste
Approaches in Event Catering



Sustainability on the Road to a Greener Future – Chateau Mcely

Chateau Mcely has embraced environmental and social responsibility from the very beginning. In 2007, it became the first five-star green hotel in the Czech Republic and the second in Europe.

Sustainability is reflected throughout the hotel, including its gastronomy. The Piano Nobile restaurant, led by chef Honza Štěrbá, focuses on local ingredients. Herbs, edible flowers, berries and vegetables are grown in the château garden, while other products are sourced mainly from nearby farmers, organic producers and local bakeries.

The hotel reduces single-use packaging, carefully separates waste and applies the same principles to corporate events.



Heating and hot water are provided by an ecological woodchip boiler, while green electricity, solar panels and photovoltaic cells support partial energy self-sufficiency.

Leaves are composted, meadow hay is used as mulch and the surrounding park meadows support biodiversity. Guests can also plant a commemorative tree, relax in a natural swimming pond or use electric vehicle charging stations.



70



Czech, English, German, Korean



Chateau Mcely 61, Mcely



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

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

Lavender Valley

Lavender Valley brings together high-quality gastronomy, local ingredients and environmental responsibility for corporate events.

Catering is based on seasonal and regional produce, limits food waste and uses returnable or environmentally friendly serving materials. Menus include specialities made with lavender and other herbs grown directly on the premises.

With a carefully designed zero-waste concept, a focus on local suppliers and a distinctive atmosphere, Lavender Valley is an ideal venue for companies wishing to organise sustainable events without compromising quality or the guest experience.



By agreement



Czech, English



Chodouň 276, Chodouň - Zdice



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

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

Farm Bláto

Farm Bláto offers companies both honest local products and experiential tours, tastings and corporate events in the authentic setting of a family farm.

The farm specialises in artisan cheeses, dairy products and livestock farming, with an emphasis on quality, tradition and local origin. Visitors can see the entire production process, from animal care and milk processing to cheese maturation.

For corporate groups, Farma Bláto combines team building, gastronomy and education. Programmes may include guided farm tours, visits to the dairy, structured tastings and catering prepared from the farm's own ingredients or products from local suppliers.



The site provides distinctive spaces for corporate meetings, celebrations and informal networking, including the Maštal restaurant, the outdoor Forest Bar and the Sýpka cultural venue. Programmes can be tailored to the group and connected with corporate culture, ESG activities or support for local producers.



By agreement



Czech



Bláto 1 – Uhlířské Janovice



<https://www.farma-blato.cz/>

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

A Strawberry World of Flavours and Experiences – Hanč Farm Vraňany

Hanč Farm Vraňany offers companies a unique combination of agricultural production, experiential tours and informal corporate meetings in the inspiring environment of a modern family farm near Prague.

The farm is best known as the largest producer of strawberry plants in the Czech Republic and also grows a broad range of fruit and vegetables, including apricots, peaches, melons, tomatoes, peas and courgettes. Modern technologies, drip irrigation and considerate farming methods are used.

For corporate groups, the farm combines team building, education and gastronomy. Programmes may include guided tours of fields and polytunnels, seasonal pick-your-own activities, tastings of fresh produce and visits to the farm shop with local specialities.



The authentic setting and direct contact with production connect visitors with the origin of food and regional traditions. The complex also includes a modern farm shop, Café na Výsluní and outdoor facilities suitable for informal networking, corporate brunches or relaxation. The farm offers flexible options for corporate events, ESG programmes and employee experience days.



By agreement



Czech



Vraňany 240, 277 07 Vraňany



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

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

Ústí Region

Local Ingredients and Zero-Waste
Approaches in Event Catering



Na Stodolci Farmstead

A historic farmstead dating from 1881 and associated with actor Svatopluk Beneš since 1999. Quality, freshness and seasonality are the central pillars of its philosophy.

The Na Stodolci restaurant is a modern Czech country inn surrounded by pastures and meadows.

Most suppliers are located nearby, and as much as possible is prepared in-house, including fruit from local orchards. There is no permanent menu. Food is accompanied by the farmstead's own Lišák beer and wines from the Mělník region, Moravia, Austria and France.



Na Stodolci can host corporate events and team-building activities, or provide catering for weddings and other occasions. During the season, Kafé Tyjátr operates in the barn, serving homemade fruit cakes made from local ingredients.



40



Czech, English



Dolní Chříbská č.p. 40, 407 44 Chříbská



<https://www.nastodolci.cz/en/>

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

Kafé DOMA

The café was created according to Feng Shui principles and is intended as a special place for relaxation and inspiration.

It is a peaceful setting designed to make guests feel comfortable. The spaces use genuine natural materials, and both construction and furnishings respect individuality, a connection with nature and people's needs.

The relaxed atmosphere quickly helps visitors forget everyday concerns, work pressure and city noise. The smoke-free café offers excellent raw desserts and homemade cakes, light and healthy meals and high-quality speciality coffee.



40



Czech, English



Mírové nám. 157/30, 41201 Litoměřice 1



<https://kafedoma.cz/>

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

Fokus Catering – Piknik, Resslovka and Chaloupka

This Ústí nad Labem company has operated for several years. It has its own venues, a loyalty programme and an e-shop, and employs people living with mental illness.

Its strengths are handmade production, honest ingredients, an in-house bread bakery, environmentally friendly packaging and minimal waste. The company operates venues in both Ústí nad Labem and Děčín and provides catering for corporate events, weddings and parties.

One of its oldest venues is Chaloupka, an inn founded around 1920 and the place where Fokus Labe began 33 years ago. The venue has received a Gault & Millau chef's toque.



The company focuses on ingredient quality, local sourcing and handmade production, offers menu tastings, and provides vegetarian, vegan and gluten-free options.

Its venues include Piknik in Ústí nad Labem, Piknik in Děčín, Chaloupka in Ústí nad Labem and Resslovka in Ústí nad Labem.



20 - 100



Czech, English



Pražská 166/47, 400 01 Ústí nad Labem



<https://www.fokuscatering.com/>

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

REFUGIO Tisá

REFUGIO is located in the beautiful landscape of the Elbe Sandstone Mountains, directly beneath the rock formations in the village of Tisá.

This family restaurant, café and guesthouse welcomes visitors daily with fresh desserts, homemade soup and other dishes prepared from local ingredients. The owner's creative touch is visible throughout the complex. Homemade biscuits, jam and honey are available to take away, all prepared with care and proven recipes.

Drinks include beer from the Falkenštejn brewery in Krásná Lípa and coffee from the Caffé08 roastery in Děčín.



The restaurant has an outdoor garden and accommodation for approximately ten guests in three rooms.

An outdoor shop provides equipment for hiking, and REFUGIO hosts local events, Advent markets, talks and workshops.



40 indoors + 40 in the garden



Czech, English, German



Refugio s.r.o., Tisá 473, 403 36, Tisá



<https://refugio-cz.webnode.cz/>

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

Dvůr Perlová voda

The sustainable, zero-waste concept of the Perlová voda farmstead near Kostelec nad Ohří was recognised by Michelin with a Green Star in 2025.

Its gastronomy, serving both guests and the many events held at the property, is based on honest Czech home cooking and extensive use of regional suppliers, including Czech wines.

The concept includes growing herbs and vegetables in the adjacent garden. Water is drawn from the property's own well and used to brew its Lanýž beer. A constructed wetland wastewater-treatment system supports the ecological approach.

During winter, the chefs preserve local fruit and vegetables as jams, chutneys and pickles. Guests can even taste the farmstead's own beer spirit.



Dvůr Perlová voda includes a renowned restaurant, microbrewery, accommodation and wellness facilities, as well as several halls, an exhibition gallery, a multifunctional grass field, a natural swimming pond, a beautiful garden and numerous activities.



100 accommodation, 200 restaurant



Czech, English, German on request



Kostelec nad Ohří 13, 413 01 Budyně nad Ohří



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

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

Zlín region

Local Ingredients and Zero-Waste
Approaches in Event Catering



Hrušák and Valašský povidloň

Traditional Wallachian flavours presented through modern catering.

The original desserts Hrušák and Valašský povidloň demonstrate that regional recipes can form part of contemporary sustainable catering. They are made from typical Wallachian ingredients, including dried pears, poppy seeds, plum jam, curd cheese and yeast dough, and build on recipes passed down through generations.

Hrušák draws inspiration from the legendary Wallachian frgál cake, while Valašský povidloň resembles homemade yeast buns filled with plum jam.



The desserts are handmade in small batches from local ingredients, with an emphasis on minimising food waste. For corporate events, they offer an original way to introduce guests to authentic regional gastronomy while supporting responsible event organisation.



By arrangement



Czech



Huslenky 493, 756 02



www.visit-valassko.cz/prave-valasske/produkty/huscak,-valassky-povidlon

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

Bohuška's Frgály

Authentic Wallachian baking with a minimal environmental footprint.

Traditional Wallachian frgál cakes from Bohuška are made in a family bakery using high-quality local ingredients and no industrial substitutes. Handmade production in smaller batches makes it possible to plan output precisely, limit surpluses and preserve maximum freshness.

A short supply chain, regional ingredients and distribution mainly within the region contribute to a lower environmental footprint.



The cakes are popular at coffee breaks, conference intervals and in welcome packages for corporate-event participants. They provide an authentic culinary experience and are a natural example of sustainable regional catering.



By arrangement



Czech



Velké Karlovice 991, 756 06 Velké Karlovice



www.frgalydochalupy.cz

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

Janek Chocolate Factory

Artisan chocolate as an original component of corporate events.

Premium chocolate is produced in Hradčovice in the Slovácko region, combining traditional craft with a modern approach to high-quality ingredients. Janek Chocolate Factory handcrafts chocolate bars, pralines and bespoke corporate gifts that are increasingly used at conferences, incentive programmes and VIP catering.

Honest production, careful ingredient selection and limited batches help reduce waste and support responsible production.



The offer also includes tastings and guided tours, enabling organisers to enrich corporate programmes with an authentic experiential element connected with regional gastronomy.



By arrangement



Czech



Hradčovice 307, 687 33 Hradčovice



www.cokoladovnajanek.cz

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

Bistrotéka Valachy

Modern gastronomy, inspiring spaces and experiences under one roof.

Bistrotéka Valachy, located in Zlín's iconic department store, combines a restaurant, café, regional-food shop, in-house bakery and a centre for Moravian wines. Its offer is based on seasonal ingredients from local suppliers, fresh sourdough products made in-house and modern gastronomy built on quality regional produce.

For conference and corporate-event organisers, Bistrotéka provides a complete culinary concept. It supplies catering for Galerie Desítka, a modern multifunctional hall with panoramic views over Zlín suitable for conferences, gala dinners, training and corporate meetings.



The offer also includes a cooking school with original culinary workshops and team-building programmes. Local ingredients, quality catering, representative conference facilities and experiential gastronomy combine to create an inspiring sustainable MICE concept in East Moravia.



According to the type of event



Czech, English



nám. Práce 2523, 760 01 Zlín



www.bistrovalachy.cz

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

Panský Brewery

The historic Panský Brewery complex in Holešov combines representative facilities for corporate events with a modern approach to sustainability.

The hotel and restaurant occupy sensitively renovated premises of a seventeenth-century brewery near Holešov château and the town centre. The restaurant provides an impressive setting for corporate and social events. In addition to the restaurant, hall and RumBar, the venue offers catering prepared by its own kitchen.

The team focuses on meaningful use of food surpluses and gives preference to ingredients from local suppliers. Sustainability is an integral part of operations.



Catering is normally served on washable tableware and in glass bowls, significantly reducing disposable packaging. The venue is committed to minimising waste and introducing environmentally considerate principles in both gastronomy and event services.



Bespoke catering by arrangement



Czech, English



Masarykova 655/19 769 01 Holešov



www.pivovarholesov.cz

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

**Next month you can look forward
to regional startups with MICE potential!**