

PRIVATE JET

Catering ✈



MAKE A WISH ...

WE MAKE COME TRUE!



ABOUT US

We can prepare a genuinely exceptional menu to serve on board your private jet. As purveyors of the widest range of gastronomic delights for many years, we are very well aware of our clients' demands for exclusive restaurant services.

Our kitchen's culinary background and facilities allow us to offer a unique range of high-quality, tasty meals, small gourmet appetisers, breakfast specialities, delicious desserts, fresh fruit juices, select wines and champagne, which are all intended to make the time you spend travelling much more pleasant.

After consulting with you, we **carefully select suitable meals** and print a special on-board menu. We deliver everything on time before the actual flight. This will be done in a **professional manner** in accordance with your expectations. Your business discussions or private conversations can then be accompanied by some fine, top-class food.

We **only use ingredients of the highest quality** while preparing our dishes. We keep all your meals at a stable temperature to ensure maximum freshness. We **thoroughly pack them** in containers that are suitable for your aircraft and we deliver them to the required destination. We can also offer special diet menus or children's meals.

Our chefs are at your disposal **24 hours a day, 365 days a year**. We deliver our meals to the airport in Prague. We would be happy to prepare a price quote for you based on your budget and the range of dishes you require.

Put your trust in a team of professionals and don't hesitate to try out our services.

HOW TO ORDER

BY EMAIL:

ORDERS@PRIVATEJETCATERING.CZ

ON OUR WEBSITE:

WWW.PRIVATEJETCATERING.CZ

PHONE:

NUMBER FOR COMMUNICATION IN CZECH
AVAILABILITY: H24/7, +420 601 342 944

NUMBER FOR COMMUNICATION IN ENGLISH
AVAILABILITY: H24/7, +420 601 342 942



BREAKFAST

Breakfast set

Freshly squeezed fruit juice
Assorted cereals with milk
Assorted bread rolls and French pastries
Fine butter, traditional jams, honey
Selection of cheeses and cold sliced meat
Yoghurt, fresh sliced fruits

Hot breakfast set

Freshly squeezed fruit juice
Assorted cereals with milk
Assorted bread rolls and French pastries
Fine butter, traditional jams, honey
Scrambled eggs or omelette
Sausage or charcuterie
Fresh sliced fruits

BREADS

- ✕ Assorted bread rolls (4 pcs included)
- French baguette – white bread
- Brown French baguette – wholemeal bread
- Czech sliced bread
- Bread – woodcutter's bread
- Ciabatta with olives
- Grissini – large pack
- Crackers
- Salted nuts

VIENNOISERIE, CROISSANTS SWEET BREAKFAST

- Buttery croissant
- Breakfast pastry – pain au chocolate
- Breakfast pastry – pain aux raisins
- ✕ Chocolate muffin, Blueberry muffin
- Homemade breakfast cake
- Pancakes, Apple strudel, Plum crumble
- Fruit homemade porridge
- jam, butter, honey, nuts, coconut or chocolate

HOT BREAKFAST

- Omelette
- with ham
- with mushrooms
- with fresh spinach
- with smoked salmon

Ham & eggs
Bacon & eggs
Scrambled eggs
Breakfast bacon
Viennese sausage, mustard, ketchup
Grilled tomatoes
Grilled mushrooms

COLD BREAKFAST PLATTERS

Prague ham platter
Emmental, Prague ham, Brie cheese platter
Brie cheese, gorgonzola dolce,
bouche chevre platter

- ✕ Prague ham, prosciutto San Daniel, Tuscan salami,
French pâté platter

Smoked salmon platter

OTHER ITEMS

- Cereals – small or large box
- ✕ Fresh whipped butter with Greek yoghurt
- Butter portions
- Jam portions
- Honey portions
- Actimel yoghurt drink
- Yoghurt – low fat, natural organic white yoghurt,
flavoured organic yoghurt
- Cream cheese

✕ BREAKFAST BEVERAGES

Fresh juice

Orange juice
Pineapple juice
Grapefruit juice
Apple juice
Carrot juice
Mandarin juice
Grape juice
Fresh fruit milk cocktail with red berries

Milk (3.5% fat)
Milk low fat
Soya drink – milk
Cream for coffee



SNACKS

ASSORTED COLD CANAPE'S

- ✕ Grilled tiger prawns with avocado crème
- Smoked salmon with quail's egg
- Veal roast beef
- Grilled vegetables with red pesto
- Prague ham with Russian salad
- Goat's cheese with olives
- San Danielle parma ham with pesto mayonnaise
- Capresse tomatoes, mozzarella, basil
- Foie gras with fresh berries

TRAMEZZINI BREAD ROLLS

There is a minimum order of five of one kind.
Flat, soft tramezzini bread.

- ✕ Prawn cocktail with avocado and mayonnaise
- Fresh cheese, tomatoes and basil
- Parma ham, scrambled eggs, rocket salad
- Steamed ham, mustard mayonnaise, lettuce, pickle
- ✕ Smoked salmon, eggs, fresh cheese and chives
- Spicy Italian salami with olive tapenade

HOT FINGER FOODS ON A BAMBOO SKEWER

Chicken wings

Fried chicken wings

- ✕ Tempura-fried tiger prawns with pineapple
- Tuna in a sesame-seed crust
- with shii-take mushrooms
- ✕ Grilled scallops

HOT FINGER FOODS

Assortment of mini pizzas

Margherita, Prosciutto crudo, Prosciutto cotto,
Quattro formaggi, Con spinacie pollo,
Al salame piccante

Blins

Blins with sour cream and smoked salmon

- ✕ Blins with sour cream and keta caviar

Offer of caviar

30 g, 50 g, 125 g – on request, additional items
for your caviar – onions, capers, chopped herbs,
egg, blins



PLATTERS

OUR TRAY BOXES

✕ Lunch or dinner box

One canapé
One appetizer
One main course with garnish
One piece of cheese
One dessert
One petit four
Assorted bread rolls

Cold snack box

One appetizer
Three assorted sandwiches
One dessert

Hot snack box

One appetizer
One salad
One quiche
Bread roll
One dessert

AFTERNOON BREAK

Afternoon salted

Two open sandwiches
Two canapes

Afternoon sweets

Two Danish
Two mini desserts





TRAYS

OUR TRAYS with dips and condiments

Cold fish tray

✂ Shellfish with lobster

Shellfish without lobster

Assortment of smoked fish

✂ Tiger prawn cocktail with avocado, soy sauce and mayonnaise

Tray of cold cuts

✂ Cold sliced meat – duck breast, veal roastbeef, chicken, pork medallions

Cold cut meat platter – Prague ham, San Danielle parma ham, Bresaola, Spicy Italian salami

Beef carpaccio with parmesan, rucola, Taggiach olives, pesto

✂ “Vitello Tonnato” – thin slices of veal with tuna and caper sauce

Parma ham San Daniele with honeydew melon and fresh rocket

Tray of fruits

Tray of sliced seasonal fruits with berries

Tray of vegetables with two different dips

Carrots, fennel, radish, red and green pepper, cucumbers, cherry tomato, cabbage, onion

Dips

Guacamole, Parmesan cream – Caesar dip, Olive tapenade, Tomato salsa with basil and olive oil, Buttermilk dip with herbs

SALADS

✂ Prawn Caesar salad

lettuce, croutons, grilled prawns, hard boiled eggs, Parmesan dressing

Tuna Caesar salad

lettuce, croutons, grilled tuna, hard boiled eggs, Parmesan dressing

Chicken Caesar salad

lettuce, croutons, grilled chicken breast, hard boiled eggs, Parmesan dressing

✂ Salad Nicoise

grilled tuna, potatoes, lettuce, tomatoes, cucumber, onion, green beans, artichokes, eggs, black olives, anchovies

Greek salad

cucumber, tomatoes, onion, feta cheese, olives, capers

Tabboule salad

semoule, green and red pepper, tomatoes, olives, onion, lemon, mint and parsley

Mixed salad

Mesclun, rucola, endives, cucumber, red onion with dressing

Melon Prosciutto di Parma

San Daniele ham with melon and rucola

Goat's cheese salad

lettuce leaves, rucola, sundried tomatoes, “buche de chevre” goat's cheese and pickled aubergine

✂ Mamma mia salad

Eight lettuces and eight herbs with avocado, crispy pancetta bacon, red onion, boiled egg, Taggiach olives, sun-dried tomatoes, buttermilk dressing and baked croutons

SANDWICHES

CLUB SANDWICHES

Toasted, served with garnish

White or brown toasted bread



Smoked salmon, fresh cream cheese, chives, pine nuts, small mixed leaf salad

Grilled chicken or turkey breast with mayonnaise made from mustard, cucumbers, tomatoes, rocket, small mixed leaf salad

- ✂ Prosciutto ham, scrambled eggs, butter, rocket salad, small mixed leaf salad

Steamed Prague ham and Emmental cheese, Prague ham and Emmental cheese with butter, small mixed leaf salad

Bresaola, olive tapenade, dried tomatoes, rocket, small mixed leaf salad

Veal roastbeef, whole grain mustard, cucumbers, tomatoes, rocket, small mixed leaf salad

Mozzarella and tomatoes, lettuce, pesto mayonnaise, small mixed leaf salad

TRIANGLE SANDWICHES

White or brown bread



- ✂ Smoked salmon, fresh cream cheese, chives, pine nuts

Grilled chicken or turkey breast with mayonnaise made from mustard, cucumbers, tomatoes, rocket

Prosciutto ham, scrambled eggs, butter, rocket salad

Steamed Prague ham and Emmental cheese with butter

- ✂ Bresaola, olive tapenade, dried tomatoes, rocket

Veal roastbeef, whole grain mustard, cucumbers, tomatoes, rocket

Mozzarella with tomatoes, lettuce, pesto mayonnaise

FILLED FRESH BAGUETTES

*Completely fresh, filled white or brown breadrolls
French baguette, whole grain baguette, ciabatta*

Smoked salmon, fresh cream cheese, chives, pine nuts

Grilled chicken or turkey breast with mayonnaise made from mustard, cucumbers, tomatoes, rocket

Prosciutto ham, scrambled eggs, butter, rocket salad

Steamed Prague ham and Emmental cheese with butter

Bresaola, olive tapenade, dried tomatoes, rocket

- ✂ Veal roastbeef, whole grain mustard, cucumbers, tomatoes, rocket

Mozzarella and tomatoes, lettuce, pesto mayonnaise





STARTERS

VEGETARIAN

- ✂ Buffalo mozzarella with tomatoes, Ligurian olives, basil oil and a drop of balsamic vinegar

Tabboule salad
semoule, green and red pepper, tomatoes, olives, onion, lemon, mint and parsley

Goat's cheese salad
lettuce leaves, rucola, sundried tomatoes, "buche de chevre" goat's cheese and pickled aubergine

Humus with olive oil

FISH AND SEAFOOD

Smoked salmon with chive crème fraîche

Carpaccio of salmon
Thin slices of salmon with lemon vinaigrette, grated egg and sour cream flavoured with chives

- ✂ Sautéed prawns with garlic, fresh parsley, pine nuts and chillies in olive oil, served with rosemary toast

Scallop rosette with tartare of salmon and avocado guacamole

Prawn cocktail with avocado

Salad Nicoise
grilled tuna, potatoes, lettuce, tomatoes, cucumber, onion, green beans, artichokes, eggs, black olives, anchovies

Tartare of tuna with soy sauce dressing and sesame seed, avocado guacamole

Offer of caviar
30 g, 50 g, 125 g – on request, additional items for your caviar – onions, capers, chopped herbs, egg, blins

MEAT AND POULTRY STARTERS

- ✂ Terrine of foie gras duck livers with a salad of fresh berries and ginger cream

Carpaccio of marinated slices of sirloin with olives, capers, fresh rocket, lemon and shavings of Parmesan

- ✂ Vitello Tonnato Veal slices with tuna sauce, lettuce leaves, and crispy toast

Smoked duck breast with a salad of oranges and rocket with nut-and-balsamic dressing

HOT TART - QUICHE

Quiche Lorraine
Chicken, vegetables and custard with cheese

- ✂ Salmon quiche
Fresh smoked salmon with herbs and custard

Vegetable quiche
Peppers, tomatoes, courgette and aubergine, herbs

Starters

SUSHI

SUSHI SETS

Sushi set
10 pcs nigiri sushi

- ✂ Sushi set special
8 pcs nigiri sushi, 6 pcs hoso maki

Sushi set deluxe
12 pcs nigiri sushi, 12 pcs hoso maki

Sashimi set
12 pcs sashimi

- ✂ Sashimi sushi set
6 pcs sashimi, 6 pcs nigiri sushi, 6 pcs hoso maki

Sashimi sushi set special
9 pcs sashimi, 9 pcs nigiri sushi, 12 pcs hoso maki

Vegetarian sushi set
12 pcs hoso maki, 4 pcs nigiri sushi

Salmon lover's set
3 pcs sake sashimi, 4 pcs sake nigiri, 6 pcs sake maki

FUSION ROLLS

- ✂ FRENCH KISS ROLL
Fried prawn in batter, salmon, tuna, Philadelphia cheese, flying fish roe, avocado, cucumber and snow crab with teriyaki and snow sauce

SURF AND TURF ROLL
Marinated beef (bulgogi), snow crab, cucumber, japanese omelette and black sesame seed

RUBY ROLL
Tuna, butterfish, avocado, cucumber, snow crab and spring onion



SOUPS

Tomato soup

Potato soup with boletus traditional Czech vegetable soup

- ✂ Pot-au-feu
a cube of tender beef in a hearty broth with root vegetables and noodles

- ✂ Chicken soup
with meat, vegetables and noodles

Lentil soup

Cream of wild mushroom soup

- ✂ Lobster bisque with half a lobster

Dubarry cream
Cauliflower, potato, cream



FISH DISHES

CHEF'S OFFER

With garnish and sauce

- ✕ Turbot fillet with "caponata siciliana" vegetables

Salmon steak with creamed spinach, baked potato and a gravy

Salmon steak with grilled lemon potato purée and Barolo sauce

- ✕ Fillet of sea bass baked in butter with herbs, potato-and-brown-butter purée, served with pisto sauce

We are happy to offer you our fresh fish every day

FILLETS OF FRESH FISH

Poached, pan-seared or grilled
Without garnish, with sauce

Dorado fillet
Salmon fillet
Sea bass fillet
Turbot fillet
Red tuna fillet
Halibut fillet
John Dory fillet

Fish and seafood kebabs
– prawns, tuna, salmon, vegetables

SEAFOOD

Poached, pan-seared or grilled
Without garnish, with sauce

Canadian chix lobster
Black tiger prawns – tail
Scallops

SAUCES FOR FISH

Herb sauce with butter
Roasted red pepper crème
Spinach crème
Wine butter sauce – Buerre blanc
Pisto sauce – made from peeled tomatoes,
balsamic vinegar, basil and garlic
Red wine Barolo sauce



PASTA, RISOTTO, GNOCCHI

RISOTTO

Risotto with truffles

- Risotto ai funghi con olio di tartufo
- Risotto alla zafferano – with Champagne, dried cep mushrooms and a hearty veal broth

Vegetarian risotto – courgette, peppers, aubergine, tomato

Seafood risotto

VEGETARIAN PASTA

Please choose: **home made** spaghetti, fusilli, trofiette, penne, potato gnocchi

Aglio e olio with chilli peppers sautéed in olive oil, garlic and chives

Sautéed cep mushrooms onion, Parmesan

- Grilled aubergine sun-dried tomatoes, truffle paste, spinach leaves and truffle oil

Ravioli filled with tomato and mozzarella in basil emulsion with Parmesan

Arrabiata sauce

Truffle sauce

PASTA WITH FISH AND SEAFOOD

Please choose: home made spaghetti, fusilli, trofiette, penne

- Seafood mix, tomato tartare, olive oil, garlic, chives, and Parmesan

Fresh and smoked salmon, spinach leaves, crème fraîche

- Black tiger prawns, garlic cherry tomatoes, courgette and fresh basil

PASTA WITH MEAT

Please choose: home made spaghetti, fusilli, trofiette, penne, gnocchi

- Prosciutto crudo ham sun-dried tomatoes, cream, fresh basil and Parmesan

Chicken breast with spinach cream

Pork tenderloin with rosemary and cep mushrooms

Bolognese sauce with Parmesan





Confit leg of duck, steamed red cabbage with apple, Czech dumplings

Roasted knuckle of pork, Czech bread “Šumava”, mustard, radish

POULTRY

Grilled, pan-seared
Without garnish, with sauce

- ✂ Farmer’s chicken breast on the bone supreme

Farmer’s baby chicken

Chicken kebab – cubes of farmer’s chicken breast marinated and wrapped in bacon on a skewer

Duck breast

- ✂ Confit duck leg

LAMB

Grilled, pan-seared
Without garnish, with sauce

Rack of lamb grilled, pan seared

Lamb chops grilled, pan seared

Lamb shank cooked slowly with vegetables and wine

VEAL

Grilled, pan-seared
Without garnish, with sauce

- ✂ Veal rib-eye steak

- ✂ Veal fillet mignon medallions

Veal escalope

BEEF

Grilled, pan-seared
Without garnish, with sauce

Beef tournedos – Argentine Black Angus, bacon-wrapped medallions

Beef fillet steak – Argentine Black Angus,

Beef fillet Stroganoff

A dish of beef sautéed with onions, mushrooms, pickle, cooked in creamy sour sauce

SAUCES FOR MEAT

- ✂ Natural veal juice
- Red wine Barolo sauce
- Truffle sauce
- ✂ Green pepper sauce
- Cep sauce

MEAT AND POULTRY

CHEFS OFFER

With garnish and sauce

Corn-fed chicken breast “supreme”, warm salad of mountain lentils and winter vegetable, gravy

Fried corn-fed chicken breast escalopes with potato purée, lemon

- ✂ Steamed knuckle of lamb with roasted grenaille potatoes, steamed spinach leaves and sweet garlic

Veal filet mignon with mushroom sauce and roasted grenaille potatoes

Fried veal cutlet with potato purée, lemon

Fried pork tenderloin schnitzel with potato purée, lemon

- ✂ Shoulder of beef braised all day using the sous-vide method with brown onion purée, cipolline onions in red wine and slices of prosciutto crudo

CZECH SPECIALS

With garnish, with sauce

- ✂ Slowly roasted neck of pork with refined fresh-spinach cream and homemade potato gnocchi

- ✂ Steamed beef with cream sauce “Svíčková”, Czech dumplings

Beef goulash, Czech dumplings

SIDE DISHES

Boiled ratte potatoes with butter and chives

✂ Mashed ratte potatoes with sautéed onion

Basmati – Himalayan rice

Fresh, steamed seasonal vegetables

Creamy polenta with Parmesan

✂ Grilled Provencal ratatouille vegetables
(tomatoes, courgette, aubergine,
peppers, mushrooms)

Pasta of your choice
(spaghetti, fusilli, trofiette, penne, gnocchi)

Spinach leaves with garlic

SAUCES

SAUCES FOR MEAT

✂ Natural veal jus

Red wine Barolo sauce

Truffle sauce

✂ Green pepper sauce

Cep sauce

SAUCES FOR FISH

✂ Herb sauce with butter

Roasted red pepper crème

Spinach crème

✂ Wine butter sauce – Buerre blanc

Pisto sauce – made from peeled tomatoes,
balsamic vinegar, basil and garlic

Red wine Barolo sauce



DRESSINGS

Balsamic vinegar & olive oil

Eight-year old balsamic vinegar

Nicoise dressing

✂ Parmesan Caesar dressing

✂ Buttermilk dressing with fresh herbs

Olive tapenade

Pesto Genovese

Red pesto

Coarse-grain mustard dressing

Pickles

✂ Marinated Taggiach olives

Mayonnaise, tartare sauce





CHEESE

Tray of sliced assorted European cheeses 6 types: 500g or 250g

Gorgonzola – Italian blue cheese from cow's milk

Bouche chevre – goat's cheese with white mould on the surface

Emmental – hard Swiss cheese from cow's milk

Taleggio – mature Italian cheese from cow's milk

Parmigiano-Reggiano – hard Italian cheese from cow's milk

Tray of sliced assorted French cheeses 500g or 250g

Mimolette alt

Camembert Tradition

Petit Sapin

Comté

Préfééré de nos Montagnes

Cantal AOP

Fourme d'Ambert

Roquefort AOP

Ossau Iraty AOP

Roulé ail et fines herbes

Cabrette

Buchette coque

Plate of breakfast cheese, 200g

Brie cheese, gorgonzola dolce,
bouche chevre, emmental

Plate of sliced cheese 2 goats & 2 cow's, 200g

Plate of sliced Brie cheese, 200g

BREAD

✂ Assorted bread rolls (4 pcs included)

French baguette – white bread

Brown French baguette – wholemeal bread

Czech sliced bread

Bread – woodcutter's bread

Ciabatta with olives

Grissini – large pack

Crackers

Salted nuts

FRUITS

Plate of sliced seasonal fruits

- ✕ Plate of sliced seasonal fruits with berries

Plate of sliced exotic fruits

- ✕ Fresh berries

Strawberries, raspberries, blackberries, blueberries, red currant

Strawberries dipped in fine chocolate

- ✕ Fruit kebabs with chocolate

melon, grapes, strawberries, pineapple, physalis

Basket of whole seasonal and exotic fruits

Fresh fruit salad with berries

Plate of mix dried fruits



DESSERTS

MINI DESSERTS

Panna cotta made from Greek yoghurt with strawberries or raspberries

- ✕ Tiramisu

Mousse made from white chocolate with strawberries or raspberries

- ✕ Mini seasonal-fruit tartlet with blueberries or raspberries or blackberries or strawberries

Extraordinary Chocolate Tartlet

- ✕ Assortment of mini desserts

Assortment of French macaroons

PETIT FOURS – SELECTION

Selection of French petit fours – eight types

BIRTHDAY CAKE

Dark chocolate cake – regular or small

Vanilla cream cake with berries – regular or small

ICE CREAM SELECTION

on request

DESSERTS

Pineapple carpaccio with mint dip

- ✕ Tiramisu

- ✕ Vanilla crème brûlée with macadamia nuts

Extraordinary chocolate cake

Panna cotta with berries

Apple pie

- ✕ Apple strudel

Plum crumble

Homemade vanilla pudding with fresh strawberries

We are happy to offer you our fresh desserts of the day every day

VIENNOISERIE, CROISSANTS SWEET BREAKFAST

Buttery croissant

Breakfast pastry – pain au chocolate

Breakfast pastry – pain aux raisins

Chocolate muffin, Blueberry muffin

- ✕ Homemade breakfast cake

- ✕ Pancakes, Apple strudel, Plum crumble

Homemade fruit porridge – jam, butter, honey, nuts, coconut or chocolate

CHOCOLATE BARS

Mars, Bounty, Kit Kat, etc.

Halter bonbons - sweets





CREW MENU

BREAKFAST

Freshly squeezed orange juice,
bread rolls and mini-French pastries

Butter, jam, yoghurt and honey

HOT BREAKFAST

Freshly squeezed orange juice,
bread rolls and mini-French pastries

Butter, jam, yoghurt and honey

Omelette or scrambled eggs, sausages
or charcuterie ...

✂ DAILY LUNCH OR DINNER MENU

One appetizer,

One main course with garnish,

Two assorted bread rolls,

One dessert

CREW SANDWICH LUNCHES

Boxed assortment of three sandwiches

One salad,

One dessert

FLOWERS

Our florist will be pleased to accommodate any special request and will supply custom-made creations to suit the size and colour of your cabin. Fresh flower arrangements can also be created for your own vases.

- Floral decoration 35 cm in diameter for the cabin
- Floral decoration 20 cm in diameter for the cabin
- Floral decoration 10 cm in diameter for the toilet

NEWSPAPERS

On request



BEVERAGES

FRESH JUICE

- ✕ Carrot juice
- Grapefruit juice
- Pineapple juice
- Mandarin-orange juice
- Apple juice
- Orange juice
- Grape juice

SMOOTHIES

All flavours available on request

MILKSHAKES

All flavours available on request

CARBONATED BEVERAGES

Coca-Cola, Coca-Cola Light, Coca-Cola Zero, Sprite, Fanta

MINERAL WATER

Evian, Vittel, Perrier
0.33 / 0.5 / 1.5 litre

BEER

Pilsner Urquell
Stella Artois
Stella Artois non-alcoholic
Heineken
Corona

TEA BOX

1 pc(s) Dilmah – luxury leaf bags
20pcs tea bags

All flavours available on request

HOT DRINKS

Prestige coffee
Decaffeinated coffee
Hot chocolate
Hot milk 3.5% fat



OTHERS ITEMS

Sugar white and brown (pieces) 1 kg
Cream for coffee 10 pcs
Fresh ginger for tea 200g
Fresh mint for tea 50g
Lemon for drinks
Orange for drinks
Lime for drinks
Strawberries for drinks 250g
Portion of honey

MILK

Milk (3.5% fat)
Low fat milk
Soya drink – milk
Cream for coffee



FINE WINES, CHAMPAGNES

Contact us to find out about our large selection of wines and champagnes: Our team will be happy to help you pair fine wines with the food you order

WINE

WHITE WINES

Pinot Grigio, Zenato, IT

Chablis AOC, Louis Michel, FR

Chassagne Montrachet 1er Cru, Monopole Duc de Magenta, FR

Reserve Mouton Cadet, Graves

Pouilly Fumé, les moulin-é-vents, Loire, FR

RED WINES

Bourgogne Pinot Noir, Louis Jadot, FR

Cotes-Du-Rhone, E. Guigal, FR

Brunello di Montalcino, Castiglion del Bosco, IT

Ripassa Della Valpolicella, Zenato, IT

Chateau D'Armailhac GCC, Bordeaux, FR

Barollo Riserva, Michele Chiarlo, IT

Carmenere organic, Vina Cono Sur, CL

ROSÉ WINE

Chateau Riotor rosé, Chateau Mont-Redon, FR

Santa Digna rosé, Miguel Torres, CL

CHAMPAGNE

Comtes de Champagne Blanc de Blanc

Comtes de Champagne Rosé

Champagne Taittinger Rosé Prestige

Champagne Taittinger Brut Réserve

Dom Pérignon Blanc 75cl

Moët & Chandon Brut Impérial 75cl

Moët & Chandon Rosé 75cl

Moët & Chandon Brut Impérial 37,5cl

Veuve Clicquot Brut 75cl

HIGH-END

Opus One, Rothschild-Mondavi, USA

Corton Charlemagne, Louis Jadot, FR

Chateau Mouton-Rothschild, Bordeaux, FR

Chateau Margaux, Bordeaux, FR

0.375

Chateaneuf-du-Pape Mont-Redon, 0.375

Chablis 1er Cru, Louis Michel, 0.375

Sauternes Mouton-Cadet Réserve, 0.375

Champagne Taittinger Brut Réserve, 0.375

COMMERCIAL TERMS AND CONDITIONS

1. CATERING ORDERS

The complete consent of the client to our commercial terms and conditions is required for each individual order. No catering order will be considered to be binding until the registered client has received confirmation in writing from Private Jet Catering via email, an sms message, or by post.

2. PRICES

Our quoted prices do not include VAT. All other charges are included. VAT is charged in accordance with the Act on Value Added Tax.

3. DELIVERY CHARGES FOR DELIVERY TO PRAGUE AIRPORT

Our shipping and delivery rates vary, depending on the time the order is to be delivered. For orders worth up to CZK 30,000, a transport charge of CZK 980 is billed for deliveries between 10 pm and 7 am. For orders worth up to CZK 30,000, a transport charge of CZK 490 is billed for deliveries between 7 am and 10 pm. Delivery charges are itemised on the delivery invoice.

4. CANCELLATION POLICY

In the event of a partial or complete order cancellation for any reason (including cancelled flights due to the impossibility of refuelling), the following non-refundable charges will be billed:

- An order that is cancelled 12 hours before the required delivery deadline will not be charged
- An order that is cancelled 6-12 hours before the required delivery deadline will incur a payable charge amounting to 30 percent of the price of the order.
- An order that is cancelled 0-6 hours before the delivery deadline will be charged the full amount.

All cancellations must be announced in writing to Private Jet Catering. All purchases made due to the client's specific requirements will be subject to charging.

5. CHANGE OF ORDER

All changes to orders confirmed by us (requests for changes in quantity) must be announced at least four hours before the delivery deadline. If this is not performed, changes that lead to quantity reductions will still be invoiced in the original amount.

6. PAYMENT TERMS AND CONDITIONS

If you do not have a corporate contract with our company for regular deliveries, payment upon receipt of delivery will be applied as a standard rule.

7. ACCEPTED PAYMENT METHODS

Invoices can be paid in cash in CZK or in USD, EUR, GBP, and CHF in accordance with the daily exchange rate. Credit card payments are also accepted using the following cards: VISA, MASTER CARD, AMERICAN EXPRESS.

8. LATE DELIVERIES – COMPLAINTS

Private Jet Catering shall not bear any liability for delays caused for any other reason than an error by the company, e.g. official traffic restrictions, breakdowns, traffic jams, accidents, inclement weather, strikes, wars, etc. Complaints must be lodged within 24 hours of delivery of the order. All claims and complaints pertaining to an invoice must be made within eight days of issuance of the invoice.

9. FORCE MAJEURE

Private Jet Catering will not bear any liability for the non-performance or suspension of its activities which has been directly or indirectly caused by any strike, fire, flooding, inability to obtain raw materials, traffic jams, accidents, wars, insurrections, rioting, inclement weather, government statutes or other regulations or causes that prevent the company's activity and which are beyond Private Jet Catering's control. In the event that activity is terminated, all deposits paid for undelivered merchandise will be refunded.

10. PRICE TERMS AND CONDITIONS

Valid prices are contained in the current price-list, which is available at www.privatejetcatering.cz. These prices may be adjusted in accordance with current conditions. We would be happy to confirm prices together with confirmation of the order.

11. LICENCE HOLDER AND INVOICING

The Private Jet Catering brand is a trademark of the company GIQ.CZ s.r.o. (Ltd.), which has its registered office in Prague 6, Dejvice, Muchova 15/237, postcode: 160 00, ID No.: 267 68 518, Tax ID No.: CZ 267 68 518. This company is incorporated in the Commercial Register maintained by the Municipal Court in Prague, section C, file 92414.GIQ.CZ is the legal entity that issues all invoices and it holds the licence for deliveries of supplies during the clearance process for aircraft.



OPEN 7 DAYS A WEEK – 24/7

DELIVERY CHARGES

Delivery charges for delivery to Prague Airport

delivery 10 pm to 7 am – CZK 490

delivery 7 am to 10 pm – CZK 980



HOW TO ORDER

BY EMAIL:

ORDERS@PRIVATEJETCATERING.CZ

ON OUR WEBSITE:

WWW.PRIVATEJETCATERING.CZ

PHONE:

NUMBER FOR COMMUNICATION IN CZECH
AVAILABILITY: H24/7, +420 601 342 944

NUMBER FOR COMMUNICATION IN ENGLISH
AVAILABILITY: H24/7, +420 601 342 942

BEZPEČNÝ CATERING
- SYSTÉMY HACCP



SAFE CATERING
- HACCP SYSTEME