START 2027 WITH US!

NEW YEAR'S EVE GALA PARTY

THURSDAY 31 DECEMBER 2026
19:00 – 03:00

1890 RESTAURANT

A party like no other — a festive buffet full of delicacies by Executive Chef Josef Votoček, a wonderful swing band, a dance floor and a charming micromagician. Premium wines, beer and soft drinks, unlimited through the evening. After the midnight toast, the celebration continues with a DJ and dancers in the historic lobby until dawn!

CZK 7 750 / PERSON

CHILDREN 6–12: CZK 2 875 · UNDER 6: FREE

VAULT LOUNGE

An exclusive evening in the privacy of our former bank vault. Alongside the festive buffet and unlimited drinks, enjoy a private DJ, oyster bar, passed canapés and a bottle of champagne for two. All just steps from the historic lobby, which turns into a dance-floor disco after midnight.

CZK 10 250 / PERSON

LIMITED CAPACITY · 18+ ONLY

NH Collection Prague Carlo IV
Senovážné náměstí 13/991, Praha 1

Rezervace
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1890restaurantprague.com

New Year's Eve Gala Buffet

TARTARS	Tuna, pickled ginger, lime soy sauce, sesame seeds · Dry-aged beef with pickled mustard seeds, marinated egg yolk and gherkins · Carrot tartar with roasted almonds and calvados
SALADS AND APPETISERS	Salad bar · Caesar salad with Parmesan cheese and bread croutons · Greek salad with black olives · Potato salad with mustard vinaigrette · Foie gras profiteroles with apple jam · Shrimp with avocado guacamole · Goat cheese, beetroot, dill oil · Smoked salmon, marinated vegetables, crème fraîche · Selection of bread, bread rolls, butter, and dressings
SEAFOOD	Lobster bisque with Cognac · Oysters Fin de Claire · Tiger prawns, mussels, clams and scallops
CHEESE	Fromage de chèvre, Comté, Roquefort, Gruyère, fresh farm cheese, mountain cheese, Bastion and others · Bread biscuits, homemade jams and nuts
MAIN COURSES	Aged rib eye (70 days), Beef tenderloin and Flank steak, Smoked Prague ham, Grilled Atlantic salmon · Sauces: peppercorn and rum, mustard seed, Riesling with basil oil · Roasted duck, red cabbage, potato gnocchi · Rosemary lamb chops with root vegetables · Steamed rice with roasted almonds · Sous-vide turkey supreme with cranberry sauce · Fresh pasta with truffle sauce · Baked pumpkin with caramelised walnuts · Mashed potatoes with spring onion · Seasonal grilled vegetables
DESSERTS	Ice cream made with liquid nitrogen – Aperol, Mojito, vanilla · Tonka bean crème brûlée · Chocolate pralines and truffles · Lemon cheesecake · Pistachio financier with fresh berries · Chocolate fountain with berries · Selection of sliced and whole fruit
AFTER MIDNIGHT SNACK	Selection of after midnight canapes by our Executive Chef Josef Votoček

The price of CZK 7 750 per person includes VAT and covers the gala buffet, welcome toast, unlimited wine, beer and soft drinks, midnight snack and evening programme.

The price of CZK 10 250 per person includes VAT and covers premium seating, a private DJ, the gala buffet, welcome toast, a bottle of champagne for two, passed canapés, a dedicated oyster bar, unlimited wine, beer and soft drinks, midnight snack and evening programme. Programme subject to change.