

# HOTEL <sup>★★★★</sup> *Grand*

## CONFERENCE OFFER






**Iveta Chovanová**  
General manager  
of the GRAND\*\*\*\* JASNÁ hotel

**Dear client,**

We appreciate your interest in our GRAND\*\*\*\* JASNÁ hotel in the Low Tatras. Every successful conference or meeting must be well organised and arranged. Let us help you and provide everything you need.

GRAND\*\*\*\* JASNÁ Hotel

Hotel GRAND\*\*\*\* Jasná | [www.tmrhotels.com/en/meetings-and-events](http://www.tmrhotels.com/en/meetings-and-events)  
Demänovská Dolina 71 | 031 01 Liptovský Mikuláš | Slovakia  
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A photograph of a hotel room interior, showing a bed with a grey blanket, a desk, and a window with curtains.

HOTEL ROOM  
AND SUITE  
DETAILS

A photograph of a hotel amenity, showing a wooden building with a hot tub and a person standing nearby in a snowy environment.

HOTEL  
AMENITIES

A photograph of a conference room, showing a large room with many green chairs and long tables.

CONFERENCE  
ROOMS

A photograph of a conference room, showing a large room with many tables and chairs, and a person standing at the front.

CONFERENCE  
ROOM PRICES

A photograph of a technical equipment, showing a microphone and a hand holding a small object.

← TECHNICAL  
EQUIPMENT

A photograph of a hotel building, showing a large, multi-story building with a snowy roof and mountains in the background.

HOTEL  
INFORMATION

A photograph of a coffee break, showing a white cup of coffee on a saucer, held by a hand.

COFFEE  
BREAKS →

A photograph of a buffet menu, showing a plate of food with various items, including a large piece of meat and vegetables.

BUFFET  
MENUS

A photograph of a served menu, showing a plate of food with various items, including a large piece of meat and vegetables.

SERVED  
MENUS

A photograph of a wellness centre, showing a person lying down on a massage table, with a hand holding a small object.

WELLNESS  
CENTRE PRICES

A photograph of suggested activities, showing a group of people on a ski lift, with a person standing at the front.

SUGGESTED  
ACTIVITIES



**HOTEL DESCRIPTION:**

the end of Demänovská Dolina (valley), embraced by beautiful nature, there is the modern GRAND\*\*\*\* JASNÁ hotel. It is just a stone's throw away from various winter and summer activities below Mt Chopok, the most popular peak of the Low Tatras. This ski-in & ski-out hotel can welcome 425 guests to renewed mountain-style rooms. The total capacity is 305 regular beds + 120 extra beds. The nearby Happy End club guarantees great entertainment. The hotel features a new modern and multi-purpose centre for 300 people which can be divided in 3 sections if needed.

**CATEGORY:**

4\* hotel

**LOCATION:**

The location at the end of Demänovská Dolina inspires event participants to mix business with pleasure. Besides gathering knowledge and new information, they can enjoy unforgettable moments in nature.

The GRAND\*\*\*\* Jasná hotel is 10 km from the D1 motorway and the town of Liptovský Mikuláš, 60 km from the nearest airport in Poprad and 300 km from the airport in the capital city - Bratislava away.

**ALTITUDE:** 1,110 m a.s.l.

**NUMBER OF CONFERENCE ROOMS:** 6

**NUMBER OF ROOMS:** 152

28 Standard rooms, 119 Deluxe rooms, 2 Standard suites, 2 Deluxe suites, 1 Maisonette Deluxe suite

**CAR PARK CAPACITY:** Hotel car park - 110 spaces

**CHECK-IN:** 2:00pm

**CHECK-OUT:** 10:00 am

**LATE CHECK-OUT:**

until 12:00 noon - 20€ surcharge incl. VAT/room

until 2:00 pm - 40€ surcharge incl. VAT/room

until 4:00 pm - 60€ surcharge incl. VAT/room





## STANDARD ROOM

Each standard double room features a bathroom and a toilette, a satellite TV, a mini bar, a direct dial phone and a radio.

**Number of rooms:** 28



## DELUXE ROOM

Wood, stone and metal create a beautiful mountain atmosphere. Some rooms can be interconnected via a door.

**Number of rooms:** 119







## STANDARD SUITE

Spacious original-style suites consist of a bedroom and a living room. Two extra beds can be added. Every suite offers enough room, which is ideal for demanding clients who prefer a lot of space.

**Number of suites: 2**



## DELUXE SUITE

← A cosy interior with natural colours and materials that everybody will fall for. Each suite features a bedroom, a bathroom with a toilette and a living room that can serve as a small meeting room. →

**Number of suites: 2**



## MAISONETTE DELUXE SUITE

The 2-bedroom maisonette suite promises maximum comfort and a cottage-like style to emphasise unforgettable moments at the foot of Mt Chopok. And if you open the window, you'll have the best Slovak ski pistes literally on the doorstep.

**Number of suites: 1**





## RESTAURANT

Let the chef of the Grand hotel and his team spoil you with exclusive specialities of the traditional Slovak cuisine or ingenious creations of modern gastronomy.

### CAPACITY:

100 people + other rooms available

### OPENING TIMES:

7:00 am – 10:00 am, 12:00 noon – 3:00 pm,  
5:00 pm – 9:00 pm



## LOBBY BAR

Have a cup of delicious coffee or tea in the morning or the best wine recommended for lunch. Our Lobby bar is at your disposal all day long, with a wide choice of alcoholic, soft and mixed drinks.

### CAPACITY:

80 people (summer terrace: 32 people)

### OPENING TIMES:

10:00 am – 11:00 pm







## WELLNESS & SPA CENTRE

Find absolute harmony in our wellness centre. Spoil your senses with quality massages, fragrant saunas, a pool, whirlpools, a mountain beach and innovative treatments and find your inner harmony.

### SPA CAPACITY:

110 people

### OPENING TIMES:

3:00 pm – 9:00 pm

\* The spa can be rented for groups at a surcharge outside the opening times.



## OTHER SERVICES

- board game rental
- kid's corner
- WiFi (entrance hall, lobby bar, all conference rooms, all hotel rooms)
- billiards ( 6€ incl. VAT/hour)
- parking at the hotel
- laundry service – washing and ironing
- daily newspapers and magazines – on workdays







# CONFERENCE ROOMS

Unique and festive occasions deserve unique places to emphasise the significance of the event. Choose the GRAND\*\*\*\* JASNÁ hotel to organise your congress, conference, meeting, teambuilding and make your guests feel as unique as they deserve to.



	Size (m)	Area (m <sup>2</sup> )	Theatre seating	Classroom seating	U-seating
NEW conference centre I + II + III (max. capacity 380 people)	25,2 x 12,5	315	300	200	72
Conference room I	12 x 7	84	75	40	26
Conference room II	12 x 6,8	84	75	40	26
Conference room III	atypical	141	104	80	40
Small conference room	12,2 x 6,8	83	80	46	30
Conference lounge, 3 <sup>rd</sup> floor	5,7 x 5,3	30	25	20	16
Slovak room	7 x 5	35	20	14	12



SEATING ARRANGEMENTS IN CONFERENCE ROOMS

Small conference room



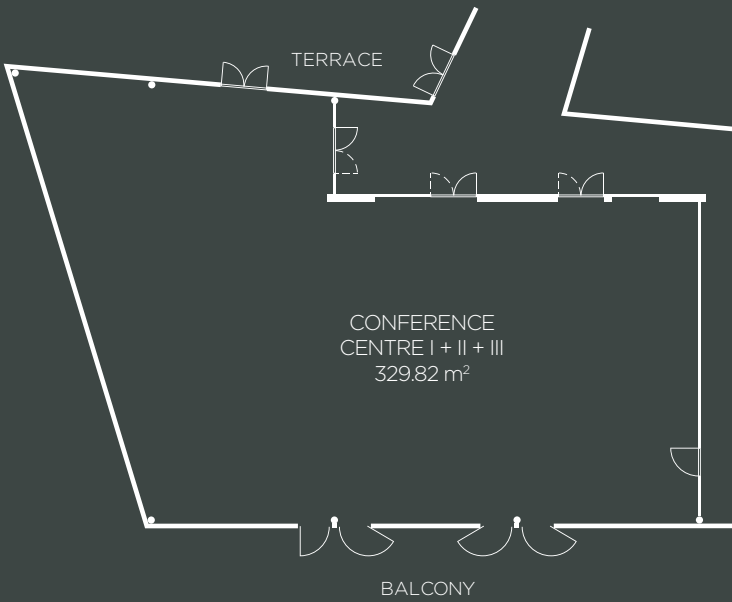
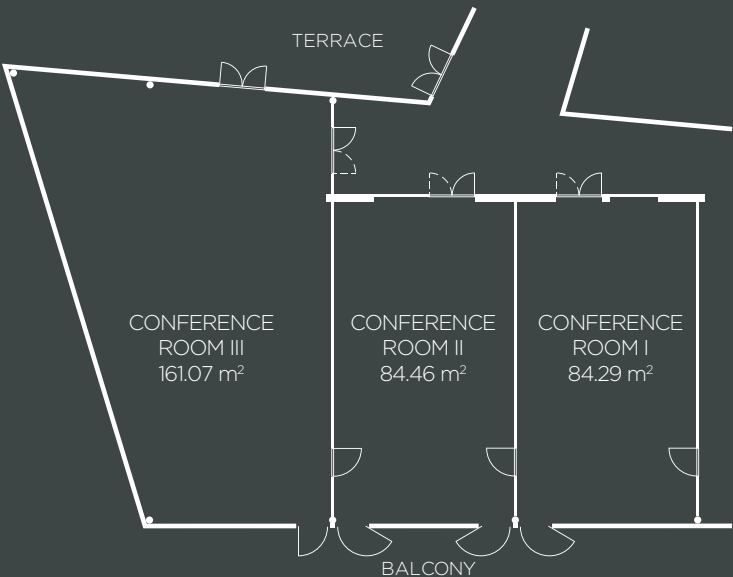
Conference lounge, 3<sup>rd</sup> floor



Slovak room



NEW CONFERENCE ROOMS







CONFERENCE ROOM PRICES

	1-hour rental incl. VAT	1-day rental (more than 4 hours) incl. VAT
NEW conference centre I + II + III (max. capacity 380 people)	150.00€	1200.00€
Conference room I	58.00€	420.00€
Conference room II	58.00€	420.00€
Conference room III	58.00€	420.00€
Small conference room	25.00€	200.00€
Conference lounge, 3 <sup>rd</sup> floor	20.00€	180.00€
Slovak room	18.00€	150.00€
Wellness centre	275.00€	
Night bar (night)	Rental up to 5 hours: 350.00€ + 150.00€ cleaning waiter *	
	Every extra commenced hour: 100.00€ rental+ 40.00€ cleaning waiter	
	* Drinks have to be ordered in advance.	

\* the price includes a sound system and a projection screen

Conference centre rental	The whole room incl. VAT	1/3 of the room incl. VAT	2/3 of the room incl. VAT
1 day	1,200.00€	420.00€	840.00€
1 hour	150.00€	58.00€	116.00 €



TECHNICAL EQUIPMENT PRICES

Equipment type	1-hour rental incl. VAT	1-day rental incl. VAT
Projection screen (1 pc. for free)	included in the rental price	
Projection screen (each extra piece)	from 30.00€	from 50.00€
Flipchart (1 pc. for free)	included in the rental price	
Flipchart (each extra piece)	from 15.00€	from 25.00€
Data projector (1 pc. for free)	included in the rental price	
Data projector (each extra piece)	from 100.00€	from 130.00€
Presenter	included in the rental price	
Wireless microphone	included in the rental price	
Podium	from 300.00€	
Dance floor	from 300.00€	
Exterior gas heater rental	13.00€/hour	
Music production (DJ)	6 hours / 500.00€	
Music production - each extra commenced hour	from 75.00€	
Service - 1 person after 10:00 pm **	20.00€	

\*\* 1 person staff = cca. 25 people





Let us introduce our coffee break offer to help you handle difficult meetings successfully. Individual breaks are composed in accordance with our long-time experience so we do hope it will satisfy each of your event participants. The minimum number of people for each coffee break is 30. Good luck for your business meeting!

COFFEE BREAK 1

Price 4.50€/person incl. VAT

0.2 l Hot drink (coffee with milk, tea with lemon),  
water in jugs

COFFEE BREAK 2

Price 6.50€/person incl. VAT

0.2 l Hot drink (coffee with milk, tea with lemon), water in jugs  
35 g 2 kinds of canapés (Camembert-type cheese, ham)  
25 g Butter croissant

COFFEE BREAK 3

Price 7.00€/person incl. VAT

0.2 l Hot drink (coffee with milk, tea with lemon), water in jugs  
40 g Selection of French scones (basil, pizza, cheese)  
30 g Mini chocolate roll

COFFEE BREAK 4

Price 7.00€/person incl. VAT

0.2 l Hot drink (coffee with milk, tea with lemon), water in jugs  
60g Bun ´n´ Roll filled with crushed tomatoes, mozzarella  
and arugula  
40g Selection of filled croissants

**COFFEE BREAK 5**

Price 7.00€/person incl. VAT

0.2 l Hot drink (coffee with milk, tea with lemon), water in jugs  
70 g Ciabatta filled with ham and cheese  
50 g Selection of fruit and chocolate muffins  
with whipped cream

**COFFEE BREAK 6**

Price 7.50€/person incl. VAT

0.2 l Hot drink (coffee with milk, tea with lemon), water in jugs  
50 g Cereal croissant filled with chickpea mousse  
60 g Bruschetta with pickled tofu and herbs  
65 g Coconut cream with raspberries

**COFFEE BREAK 7**

Price 7.50€/person incl. VAT

0.2 l Hot drink (coffee with milk, tea with lemon), water in jugs  
65 g Ham-cheese sandwich  
65 g Panna cotta with fruit  
20 g Mini sugar doughnut

**COFFEE BREAK 8**

Price 8.00€/person incl. VAT

0.2 l Hot drink (coffee with milk, tea with lemon), water in jugs  
60 g Bun 'n' Roll filled with crushed tomatoes,  
mozzarella and arugula  
50 g Apple strudel







### COFFEE BREAK 9

Price 8.50€/person incl. VAT

0.2 l Hot drink (coffee with milk, tea with lemon), water in jugs  
65 g Bruschetta with mushroom butter and pork tenderloin  
60 g Bruschetta with avocado spread (guacamole)  
25 g Selection of doughnuts with fruit and nougat filling

### COFFEE BREAK 10 (gluten-free, lactose free, wellness)

Price 9.00€/person incl. VAT

0.2 l Hot drink (coffee with milk, tea with lemon), water in jugs  
40 g Selection of 3 kinds of nuts (almonds, cashew, hazelnut)  
40 g Vegetable sticks and chickpea dip  
40 g Fresh sliced fruit

### RETRO COFFEE BREAK 11

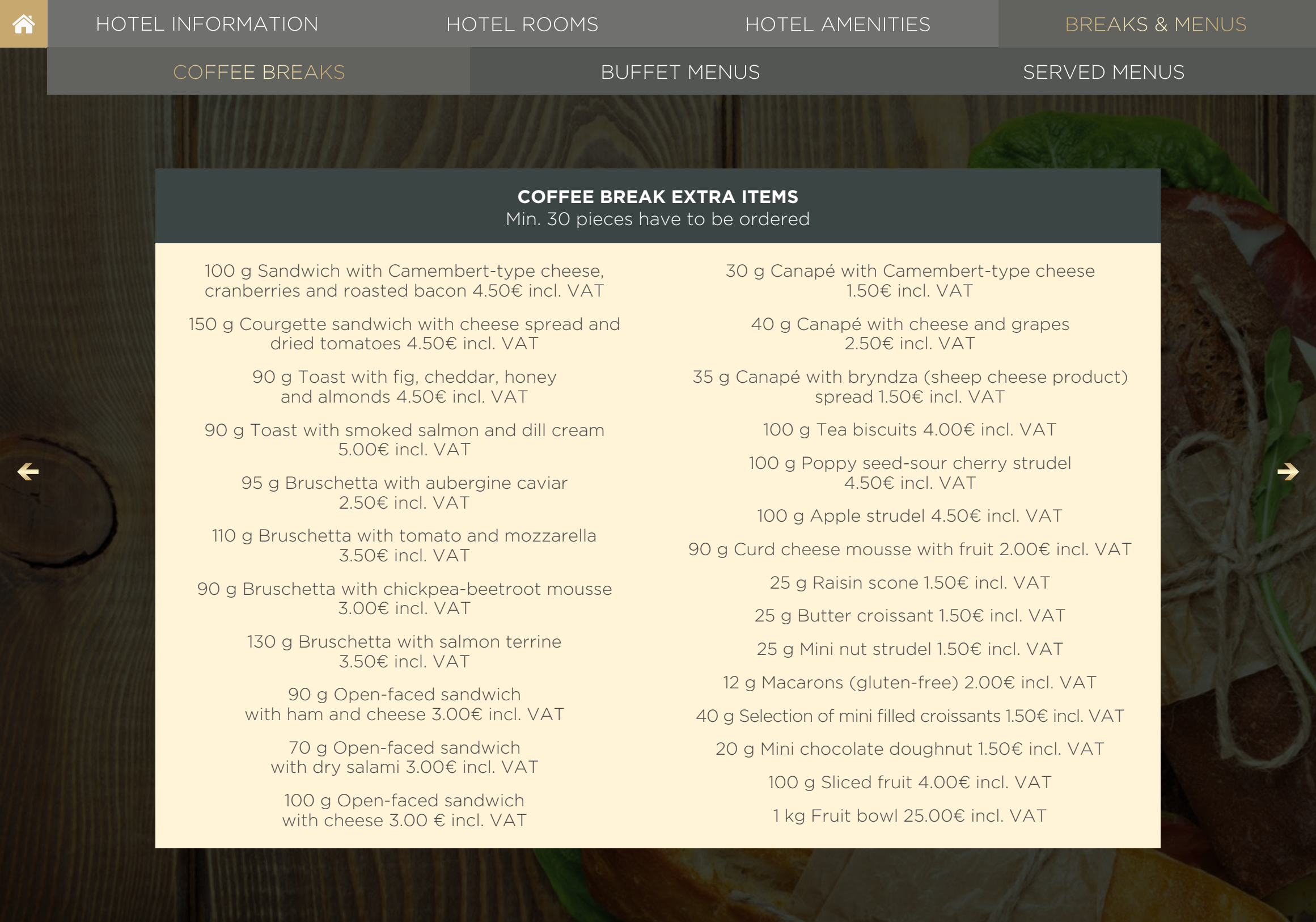
Price 9.50€/person incl. VAT

0.2 l Hot drink (coffee with milk, tea with lemon), water in jugs  
65 g Bruschetta with mushroom butter and pork tenderloin  
60 g Bruschetta with avocado spread (guacamole)  
25 g Selection of doughnuts with fruit and nougat filling

### COFFEE BREAK 12

Price 10.00€/person incl. VAT

0.2 l Hot drink (coffee with milk, tea with lemon), water in jugs  
100 g Toast with potato-carrot salad and chicken cutlet  
70 g Home-made bilberry cake with streusel



**COFFEE BREAK EXTRA ITEMS**

Min. 30 pieces have to be ordered

100 g Sandwich with Camembert-type cheese,  
cranberries and roasted bacon 4.50€ incl. VAT

150 g Courgette sandwich with cheese spread and  
dried tomatoes 4.50€ incl. VAT

90 g Toast with fig, cheddar, honey  
and almonds 4.50€ incl. VAT

90 g Toast with smoked salmon and dill cream  
5.00€ incl. VAT

95 g Bruschetta with aubergine caviar  
2.50€ incl. VAT

110 g Bruschetta with tomato and mozzarella  
3.50€ incl. VAT

90 g Bruschetta with chickpea-beetroot mousse  
3.00€ incl. VAT

130 g Bruschetta with salmon terrine  
3.50€ incl. VAT

90 g Open-faced sandwich  
with ham and cheese 3.00€ incl. VAT

70 g Open-faced sandwich  
with dry salami 3.00€ incl. VAT

100 g Open-faced sandwich  
with cheese 3.00 € incl. VAT

30 g Canapé with Camembert-type cheese  
1.50€ incl. VAT

40 g Canapé with cheese and grapes  
2.50€ incl. VAT

35 g Canapé with bryndza (sheep cheese product)  
spread 1.50€ incl. VAT

100 g Tea biscuits 4.00€ incl. VAT

100 g Poppy seed-sour cherry strudel  
4.50€ incl. VAT

100 g Apple strudel 4.50€ incl. VAT

90 g Curd cheese mousse with fruit 2.00€ incl. VAT

25 g Raisin scone 1.50€ incl. VAT

25 g Butter croissant 1.50€ incl. VAT

25 g Mini nut strudel 1.50€ incl. VAT

12 g Macarons (gluten-free) 2.00€ incl. VAT

40 g Selection of mini filled croissants 1.50€ incl. VAT

20 g Mini chocolate doughnut 1.50€ incl. VAT

100 g Sliced fruit 4.00€ incl. VAT

1 kg Fruit bowl 25.00€ incl. VAT





The chef at the Grand hotel has created the buffet menus below with maximum attention. All of them contain a selection of cold starters, warm poultry, pork and beef dishes, fish dishes and vegetarian dishes, various salads and desserts. We can guarantee the complete selection of each buffet for 1.5 hour from the moment it is served. Should our offer not correspond to your individual wishes, we will be happy to tailor-make a menu for you and your event.

### **BUFFET 1**

Price 26.00€/person incl. VAT

#### **COLD STARTERS**

Pork confit croquette with raisin chutney

#### **SOUPS**

Slovak minestrone with groats

Sour potato-bean soup with dill

#### **MAIN COURSES**

Stewed beef with pea variations

Roasted chicken with herbs

Porchetta with confit cabbage

Baked aubergine with tomatoes, lentils and béchamel

Poached trout with courgette salad and salsa verde Baked cauliflower with parsley salad

#### **SIDE DISHES**

Potato puree

Roasted potatoes with caramelised onions Steamed rice

#### **SALADS**

Cabbage-beetroot Coleslaw; Vegetable couscous; Mixed greens

#### **DESSERTS**

Selection of 3 desserts





### **BUFFET 2**

Price 26.00€/person incl. VAT

#### **COLD STARTERS**

Chicken liver pâté, profiteroles, onion jam

#### **SOUPS**

Chicken consommé with meat and fried pancake noodles  
Pumpkin cream soup with baked apples

#### **MAIN COURSES**

Pork cheeks with root vegetables and red wine  
Low-slow cooked beef with bacon, pickled cucumbers and parsley  
Fried chicken with herb butter  
Steamed salmon trout with spring vegetables  
Potato gnocchi with peas and herb pesto  
Home-made bread and butter pudding

#### **SIDE DISHES**

Cream potatoes with dill  
Stewed egg barley  
Carrot-potato puree

#### **SALADS**

Potato salad with Feta cheese  
Lentil salad with vegetables  
Iceberg lettuce

#### **DESSERTS**

Selection of 3 desserts





### **BUFFET 3**

Price 26.00€/person incl. VAT

#### **COLD STARTERS**

Beetroot with bryndza (sheep cheese product), balsamic vinegar and horseradish

#### **SOUPS**

Vegetable soup with lentils

Potato cream soup with mushrooms and eggs

#### **MAIN COURSES**

Stewed beef with Savoy cabbage variations Slow-cooked pork neck with pumpkin puree

Chicken breast with cream spinach Fried “Hoki” (fish) fillets

Gratineed potatoes with onions and cauliflower Roasted Provencal vegetables

#### **SIDE DISHES**

Vegetable “Orzo” (egg barley) Roasted potatoes with caraway

Chickpeas with vegetables and basil pesto

#### **SALADS**

Coleslaw salad with raisins

Green beans with candied nuts and arugula

Shredded lettuce salad with peas and Camembert-type cheese

#### **DESSERTS**

Selection of 3 desserts





### **BUFFET 4**

Price 30.00€/person incl. VAT

#### **COLD STARTERS**

Mini chicken and pork cutlets Hummus and falafel with herbs

#### **SOUPS**

Moravian potato soup with mushrooms  
Oxtail consommé with vegetables

#### **MAIN COURSES**

Venison leg with red wine and Savoy cabbage  
Chicken “supreme” with bread stuffing

Steamed salmon with asparagus and lamb’s lettuce Gnocchi with sour cream and crispy onions  
Lentils with roasted vegetables and herbs

#### **SIDE DISHES**

Buttered vegetables  
Mashed potatoes with onions  
Steamed rice

#### **LIVE COOKING**

Porchetta; Condiments

#### **SALADS**

Greek salad  
Chickpea salad with roasted aubergine and peppers  
Lettuce salad with bacon and green salsa

#### **DESSERTS**

Selection of 3 desserts







### **BUFFET 5**

Price 35.00€/person incl. VAT

#### **COLD STARTERS**

Salmon tartare with avocado and wasabi Spinach pancake with cottage cheese and herbs

#### **SOUPS**

French onion soup with cheese croutons  
Broccoli cream soup with blue cheese

#### **MAIN COURSES**

Venison leg with rosehip sauce  
Pork tenderloin with mushroom-parsley ragout Roasted duck with beetroot  
cabbage and currants  
Steamed codfish with wine sauce and spinach  
Chilli sin carne with sour cream and coriander  
Roasted carrots with sunflower seeds and honey

#### **SIDE DISHES**

Bread dumplings; Lokša potato pancakes; Gratineed potatoes

#### **SALADS**

Leaf salad with roasted sweet potatoes, pumpkin  
and curd cheese Courgette salad with arugula, balsamic vinegar and sunflower seeds  
Romaine lettuce with basil pesto and pomegranate

#### **DESSERTS**

Sliced fruit  
Cream-curd cheese cake with fruit reduction Selection of 2 desserts



### **SLOVAK BUFFET 1**

Price 30.00€/person incl. VAT

#### **COLD STARTERS**

Liptov-style potato strudel with bryndza (sheep cheese product)

#### **SOUPS**

Legume soup with ham hock and vegetables Bryndza soup

#### **MAIN COURSES**

Roasted sirloin with cream sauce Pork cheeks with seasonal vegetables

Roasted chicken leg with sauerkraut

White pudding with caramelised red onions Bullhead with peppers

Liptov-style dumplings filled with bryndza, served with cream and dill

Gnocchi with poppy seeds and white chocolate

#### **SIDE DISHES**

Steamed rice

Steamed dumplings

Mashed potatoes

Spaetzle

#### **SALADS**

Slovak mayonnaise salad

Lamb's lettuce with boiled eggs, anchovy dressing, croutons Cucumber salad  
with cottage cheese and dill

#### **DESSERTS**

Selection of 3 desserts





### **SLOVAK BUFFET 2**

Price 40.00€/person incl. VAT

#### **COLD STARTERS**

Smoked duck breast with cucumber and horseradish  
Bryndza (sheep cheese product) croquettes with baked apples

#### **SOUPS**

Grand sauerkraut soup Roasted garlic cream soup

#### **MAIN COURSES**

Roasted duck with confit cabbage and baked pears  
Slow-cooked flank of pork with pearl onions  
Venison ragout with Slovak Blaufränkisch  
Steamed zander with mashed peas  
Crispy dumplings filled with bryndza (sheep cheese product), sour cream and dill  
Gnocchi with sauerkraut and bacon  
Baked milk-coated potato-bilberry dumplings

#### **SIDE DISHES**

Lokša potato pancakes; Pea puree; Gingerbread dumplings; Potato chips;  
Pickled cucumbers; Pickled hot peppers; Horseradish

#### **SALADS**

Spinach salad with apples, pears and honey-mustard dressing  
Savoy cabbage salad with chickpeas, broccoli, pasta and bryndza  
Mixed greens, croutons, dressing, olive oil

#### **DESSERTS**

Selection of 3 desserts







Let us introduce our served menu offer with various classical dishes or interesting combinations that represent gourmet skills of our young cooking team under the tutelage of our experienced chef. All dishes can be combined to prepare a complete menu based on your individual wishes. Shall you not be sure what to choose, let us recommend something or prepare a tailor-made menu for you. Served menus can be ordered for max. 30 people.

### MENU 1

Price 22.00€ / person incl. VAT

Cauliflower cream soup with baked Parmesan and chives  
Pork sous-vide tenderloin with green peppercorn, forest mushroom sauce and onion potatoes  
Chocolate-almond cake with fruit and vanilla cream

### MENU 2

Price 22.00€ / person incl. VAT

Chicken consommé with gnocchi, Julienne vegetables and egg yolk  
Grilled chicken breast with sweet potato puree, roasted carrots and demi-glace  
Vanilla-whipped cream cake with candied nuts

### MENU 3

Price 22.00€ / person incl. VAT

Pork tenderloin carpaccio with horseradish, Dijon dressing and spring onions  
Duck with roasted beetroot, red cabbage and a potato pancake  
Honey cream cake

### MENU 4 (VEGETARIAN)

Price 22.00€ / person incl. VAT

Vegetable cream soup with curcuma  
Gnocchi with basil pesto, snap peas, baby spinach and cottage cheese  
Dessert



### **MENU 5 (VEGETARIAN)**

Price 22.00€ / person incl. VAT

Slovak minestrone with oyster mushrooms  
and parsley pesto

Italian Risi-Bisi risotto with mint-dill salad

Dessert

### **MENU 6**

Price 25.00€ / person incl. VAT

Roasted garlic cream soup with cheese croutons and parsley

Pork cheeks with red wine and  
bryndza (sheep cheese product) gnocchi

Poppy seed cake with forest fruit sauce

### **MENU 7**

Price 22.00€ / person incl. VAT

Chicken liver pâté, baked apple puree, hazelnuts

Mushroom consommé with vegetables and semolina gnocchi

Pork sous-vide tenderloin, buttermilk  
potatoes, Savoy cabbage and demi-glace

Caramel cake  
with a nut praline

### **MENU 8 (VEGETARIAN)**

Price 22.00€ / person incl. VAT

Dumplings with confit cabbage, roasted almonds  
and buttermilk

Moravian mushroom soup with potatoes

Aubergine cutlet, baby potatoes with fresh parsley, salad

Dessert





**MENU 9 (VEGETARIAN)**

Price 30.00€ / person incl. VAT

Kohlrabi carpaccio with Parmesan-type cheese and bulgur

Savoy cabbage-potato soup with smoked Tofu

Cauliflower "steak"  
with potato puree and fennel

Dessert

**MENU 10**

Price 35.00€ / person incl. VAT

Roasted sous-vide pork, smoked trout sauce, light salad

Celery-potato cream soup with bacon

Duck breast with potato-mustard puree  
and roasted onions

Apple pie with whipped cream

**MENU 11**

Price 40.00€ / person incl. VAT

Smoked salmon tartare with herb dressing  
and fresh vegetables

Pheasant consommé with liver dumplings and vegetables

Beef steak with potato strudel and cognac sauce

Chocolate parfait with sour cherries

**MENU 12**

Price 40.00€ / person incl. VAT

Juicy roast beef with crispy roasted onions

Forest mushroom cream soup with pasta and herbs

Venison backstrap with celery variations,  
a sweet chestnut and horseradish

Home-made tiramisu







## GRAND WELLNESS CENTRE

Enjoy flawless relaxation after a day of hiking or skiing and spoil yourself in our WELLNESS & SPA centre with a hydro-massage pool, saunas and various regeneration therapies, classical and non-traditional beautifying face and body treatments with the luxurious PAYOT cosmetics, certified natural Nobilis Tilia cosmetics, massages and professional consultancy.

### WELLNESS CENTRE AMENITIES:

- Relaxation pool
- Indoor Finnish sauna
- Indoor salt steam sauna
- Indoor aromatherapy steam sauna
- Relaxation room
- 2 outdoor whirlpools
  - 1<sup>st</sup> – capacity 4 – 5 people
  - 2<sup>nd</sup> – capacity 4 – 6 people
- 2 outdoor Finnish saunas
- Outdoor infra-red sauna
- Mountain beach
- Body treatments (massages, peels, wraps...) – to order
- Face treatments – to order

The overall capacity of the wellness centre is about 110 people.

Opening times: 3:00 pm - 9:00 pm

Free entry for guests staying at the hotel – 3 hours/day

### TIP: PRIVATE WELLNESS PARTIES

Make your event more exclusive and rent our wellness centre only for your group. We will be happy to send you a price quote if you wish.





## SUGGESTED ACTIVITIES

**JASNÁ MOUNTAIN AND SKI RESORT**, that's more than 50 km of ski pistes, 23 cable cars and ski lifts, 12 freeride zones but also 14 après ski bars and restaurants. There is a ski school, sports equipment rentals and sports shops. In summer, the resort offers clean fresh air and a lot of adventurous and sports activities. Don't miss the panoramic Rotunda restaurant with 3 suites and a huge roof terrace overlooking the regions of Horehronie and the Western Tatras.

**MUSIC CLUB HAPPY END** is the new centre of entertainment with a huge capacity of more than 1,000 people. It's a place of great music, the best DJs, live bands, revival bands and a top FUNCTION ONE sound system. Enjoy the great location, only 100 metres from the Grand\*\*\*\* Jasná hotel, where we can organise a tailor-made corporate event based on your wishes.



← **DEMĀNOVSKÁ JASKYŇA SLOBODY (CAVE OF FREEDOM)** is located on the right side of Demänovská dolina (valley), only a few kilometres from the famous ski resort of Jasná. There are sinters of various colours, the mysterious current of the Demänovka brook and beautiful lakes. →



**TATRALANDIA** offers water amusement on 28 water slides, in 14 pools and on a unique surf wave all year round. Fans of thermal water will love it there and sauna enthusiasts can enjoy a spacious sauna world.

**EVENTS and ACTIVITIES tailor-made for you**

Look at your colleagues from a different perspective, have fun together with non-traditional teambuilding and strengthen your team with us...

- teambuilding activities (fun and competitions, adventures, extreme adrenaline);
- mini events (programme for small groups to liven up your conference or training etc.);
- events on the slope (competitions – to order, promo events on the slope).



# HOTEL *Grand*

**Hotel Grand\*\*\*\* Jasná** | [www.tmrhotels.com/en/meetings-and-events](http://www.tmrhotels.com/en/meetings-and-events)

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HOTELS OPERATED BY

