


Grandhotel ★★★★★
Starý Smokovec

**CONFERENCE
OFFER**



A handwritten signature in blue ink, reading "Matej Fujka".

Matej Fujka

General manager
of Grandhotel**** Starý Smokovec

Dear client,

we appreciate your interest in Grandhotel**** Starý Smokovec, which was built in 1904 and has been there to meet all your needs and provide the best comfort ever since. Tell us what you wish and we will do everything to make your dreams come true. Close your eyes and imagine style and comfort that allow you to relax and do anything you have ever dreamt of. We are talking about the relaxation zone of our Grand Wellness & Spa and the icing on the cake - the culinary art of the Lefèvre restaurant chef. Meeting your expectations, even the most ambitious ones, is the biggest challenge for him.

Grandhotel**** Starý Smokovec

Grandhotel**** | www.tmrhotels.com/en/meetings-and-events
Starý Smokovec 38 | 062 01 Vysoké Tatry | Slovakia
+421 910 535 871 | event@tmr.sk

A photograph of a hotel room interior, showing a bed, a desk, and a chair.

HOTEL ROOM
AND SUITE
DETAILS

A photograph of a hotel amenities area, featuring a swimming pool and a lounge area.

HOTEL
AMENITIES

A photograph of a large conference room with many tables and chairs.

CONFERENCE
ROOMS

A photograph of a conference room with a long table and chairs.

CONFERENCE
ROOM PRICES

A photograph of a hand holding a microphone.

← TECHNICAL
EQUIPMENT

A photograph of a large hotel building at night, with mountains in the background.

HOTEL
INFORMATION

A photograph of a hand holding a white coffee cup on a saucer.

COFFEE
BREAKS →

A photograph of a chef preparing food on a buffet table.

BUFFET
MENUS

A photograph of a hotel lobby with a fireplace and a window.

SERVED
MENUS

A photograph of a wellness centre with a hot tub and a massage table.

WELLNESS
CENTRE PRICES

A photograph of a ski lift carrying several people.

SUGGESTED
ACTIVITIES

**HOTEL DESCRIPTION:**

Grandhotel****, the 4-star jewel in the High Tatras was built in 1904. The Art Nouveau masterpiece in Starý Smokovec has offered top-class services to clients from all around the world including various well-known personalities for more than 110 years and is still known as a symbol of flawless services, luxurious accommodation with beautiful views, delicious culinary specialities and spoiling relaxation of the Grand Spa. Grandhotel**** offers spacious and representative conference rooms which are ideal for big events, training purposes, presentations as well as small meetings, family celebrations and weddings that can be truly unforgettable there.

CATEGORY: 4***HISTORY:**

Grandhotel**** was opened in 1904 as the first big hotel in the Tatras mainly thanks to Gustav Hoepfner Sr., the then director of the Spiš credit and industrial bank, which invested in this Art Nouveau beauty.

LOCATION:

Grandhotel**** is located in the centre of Starý Smokovec, about 200 metres away from the railway station and bus station. There is a lower station of a funicular that runs to Hrebienok only a few metres away from the hotel. Grandhotel is only a 20 minute-drive from Poprad airport, a 2.5 hour-drive from Krakow airport, a 1.5 hour-drive from Košice airport and a 4 hour-drive from the airport in the capital city, Bratislava.

ALTITUDE: 1,025 m a.s.l.**NUMBER OF ROOMS:** 84 (161 beds)**NUMBER OF CONFERENCE ROOMS:** 5**NUMBER OF RESTAURANTS:** 1**WELLNESS CENTRE AREA:** 500 m²**HOTEL CAR PARK CAPACITY:** 60 spaces**CHECK-IN:** from 2:00 pm**CHECK-OUT:** 10:00 am**EARLY CHECK-IN:** 20,00 € / hour/ room***LATE CHECK-OUT:** 20,00 € / hour/ room*

*approval by the operation in advance





Enjoy beautiful views from one of our 70 rooms and 14 suites and let this ideal winter and summer destination enchant you. Timeless elegance and ultimate individuality are typical for the rooms that reflect the main mission of our hotel – keeping a high standard and unique historical atmosphere at the same time. Our rooms feature a bathroom, a satellite flat-screen TV, a phone, a mini bar, a safe, WiFi Internet, a built-in hairdryer, a coffee and tea set, bathrobes and slippers.

SINGLE ROOMS

Single rooms are ideal for single travellers. Their design combines modern elegance with a historic atmosphere. The comfort is emphasised by stylish furniture and quality textiles.

Single rooms are as big as 8m² or more, and they don't have balconies.

Number of rooms: 7



STANDARD ROOMS

New spacious Standard rooms with a beautiful harmony of colours combine modern elegance with a historic atmosphere that is emphasised by bed head beam constructions. These dominate every room to remind of the original hotel facade and to remember the past in a symbolic way. Each of the spacious rooms has a different disposition with a unique historical atmosphere and ground plan. Double rooms feature double beds that can be separated as two twin beds if wished. Some of the rooms have a possibility of one extra bed and there is one wheelchair-friendly room available.

Standard rooms are as big as 25m² or more, and they don't offer balcony views.

Number of rooms: 34





DELUXE ROOMS

New deluxe rooms full of light and breathtaking balcony views of nature offer a new dimension of comfort in the heart of the High Tatras. Their unique charm emphasised by bed head beam constructions symbolises generous space and flawless harmony of colours. One extra bed can be added if needed, even two beds in some rooms.

Deluxe rooms are as big as 25 m² and each of them features a balcony.

Number of rooms: 29



JUNIOR SUITES

New Junior suites are comfortable, spacious, renewed and ideal for demanding clients. They are dominated by crystal chandeliers and massive wooden bed heads which remind of the original hotel facade. Each suite consists of a bedroom and a living room. The couch in the living room can be used as an extra bed.

Junior suites don't offer balcony views.

Number of rooms: 4





SUITE

New suites offer comfort and a lot of space, which makes them ideal for demanding clients. They are renewed and dominated by original crystal chandeliers and massive wooden bed heads which remind of the original hotel facade. Each suite consists of a bedroom, a living room and a balcony. The couch in the living room can be used as an extra bed.

Number of rooms: 9



ROYAL SUITE

The Royal suite, the only of its kind in the Tatras, is tailored for guests who wish to enjoy spacious and stylish accommodation. The high-standard style and large space combine history with Art Nouveau luxury. The spectacular comfort of the Royal suite is emphasised by beautiful views of Podtatranská kotlina (basin) and the Low Tatras from two balconies. The Royal suite offers a bedroom, a living room and a meeting room for 8 people which is ideal for intimate meetings and discussions.

The suite area is 68 m².

Number of rooms: 1





RESTAURANT

Take a seat under crystal chandeliers in our stylish restaurant and enjoy the old tradition of dining. Every gourmet will be enchanted by the Lefèvre restaurant and its menu which was created by focusing on maximum quality and respect to the traditional cuisine. Everything is made of fresh ingredients from local suppliers and seasoned with herbs grown in the hotel garden.

Restaurant capacity: 100 people

Opening times: 7:00 am – 10:00 am, 5:30 pm – 9:30 pm



WILSON CAFÉ & BAR

Discover a perfect place to spend pleasant moments with your loved ones – the Wilson Café & Bar, which remembers monarchs, famous Hollywood stars and eminent personalities that formed the world’s history and visited our hotel. The bar can be connected to the Frederick Augustus lounge, which has a capacity of 40 seats (theatre seating arrangement). If needed, the bar offers an outdoor terrace with 40 seats.

Bar capacity: 60 people + 40 people (terrace)

Opening times: 9:00 am – 12:00 pm



RUDOLF JELÍNEK BAR

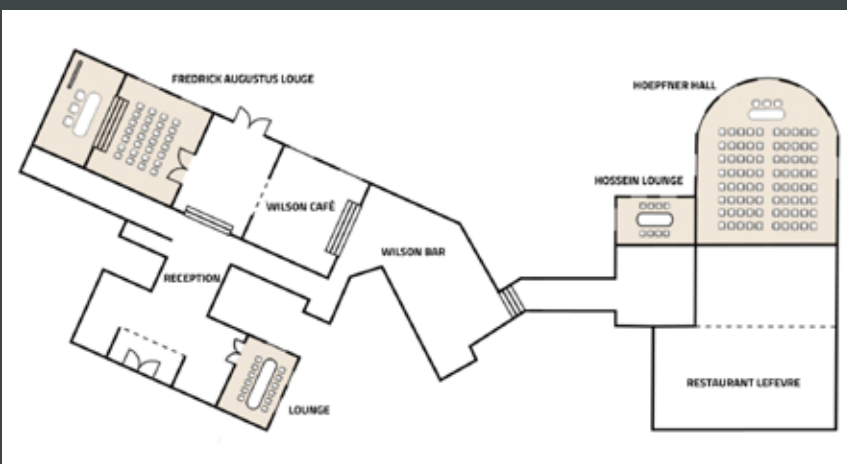
Visit the modern bar next to the hotel to taste a variety of traditional Rudolf Jelínek products. The specialised shop offers a wide range of top fruit distillates of the time and tested Slovak brand.

Bar capacity: 50 people





CONFERENCE ROOMS



← Hoepfner hall

Fredrick Augustus lounge →

	Size (m)	Area (m ²)	Theatre seating	Classroom seating	U-seating
Hoepfner hall	14.5 x 12.5	181	150	70	40
Hossein lounge	8 x 5	40	30	16	16
Fredrick Augustus lounge	10 x 7	70	40	20	20
Lounge	6.5 x 4.5	29	-	-	14 (board table)
Rudolf Jelínek lounge*	5 x 9	45	-	-	16 (board table)

* Located in an adjacent building.



CONFERENCE ROOM PRICES

Room	Capacity	Half-day rental (max 4 hrs) incl. VAT	1-day rental incl. VAT
Hoepfner hall	150	600€	1000€
Frederick Augustus lounge	40	350€	500€
Hossein lounge	30	200€	350€
Lounge	14	200€	350€
Rudolf Jelínek lounge	16	200€	350€

The conference room rental price includes a data projector, a projection screen, 1 flipchart, markers and extension cables.



Rudolf Jelínek lounge



Hossein lounge



Lounge

**TECHNICAL EQUIPMENT PRICES**

Equipment	Rental incl. VAT
Flipchart	from 15.00€
Projection screen	from 30.00€
Whiteboard	from 15.00€
Projector	from 100.00€
Laser pointer	from 10.00€
Sound system	from 100.00€
Wireless microphone	from 60.00€
Notebook	from 100.00€
DVD player	from 100.00€
WiFi (wireless internet)	included in the price
LCD monitor	from 150.00€
Interpreter	from 450.00€
Printer	from 120.00€
Stage	from 200.00€
Dance floor	from 300.00€
Banquet seating	from 2.50€ / person



WELLNESS CENTRE

The hotel sauna is ideal for having a rest after a walk, a hiking trip or skiing. If you are ready to dedicate more time to relaxation, use massages, a tepidarium, a pool or a wide range of treatments that can beautify your body from the outside as well as the inside with an exclusive combination of spa treatments and the wellness culture.

Wellness centre capacity: 50 people

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



BODY MASSAGES		Price incl. VAT
Classic Tatra massage	25'	30.00€
Classic Tatra massage	50'	60.00€
Hot stone massage	20'	25.00€
Hot stone massage	40'	50.00€
Sports massage	20'	25.00€
Tatra wood massage	25'	30.00€
Junior kid's massage	20'	25.00€
Anti-cellulite massage	20'	60.00€
BODY TREATMENTS		Price incl. VAT
Full-body peeling of one's choice	20'	18.00€
Peat wrap	20'	20.00€
FACIAL TREATMENTS		Price incl. VAT
Facial massage	25'	30.00€
Facial massage with peeling and mask	50'	45.00€





COFFEE BREAKS

BUFFET MENUS

SERVED MENUS

minimum number: 15 people

COFFEE BREAK BASIC

7.50€/ person incl. VAT

0.15 | Coffee / Tea
0.33 | Mineral water
0.20 | Crystal water

COFFEE BREAK SAVOURY/SWEET

9.00€/ person incl. VAT

0.15 | Coffee / Tea
0.33 | Mineral water
0.20 | Crystal water
3x 30 g Cheese puff pastry snack
or
1x 90 g Multi-cereal croissant filled
with forest fruit

COFFEE BREAK MIX

11.00€/ person incl. VAT

0.15 | Coffee / Tea
0.33 | Mineral water
0.20 | Crystal water
90 g Puff pastry cakes
filled with pork ham, Edam cheese
and flavoured with oregano
3 x 40 g Mini croissant mix:
chocolate-nut, raspberry, apricot





COFFEE BREAKS

BUFFET MENUS

SERVED MENUS

minimum number: 15 people

COFFEE BREAK LUX

13.00€/person incl. VAT

- 0.15 l Coffee / Tea
- 0.33 l Mineral water
- 0.20 l Crystal water
- 0.20 l Lemon water

- 80 g Ciabatta filled with mozzarella, arugula, tomatoes and basil pesto
- 50 g Cornflake-cruste chicken strips with potato salad, mayonnaise and gently piquant pepper sauce
- 60 g Mini cream puffs with fondant icing made by our Mrs. confectioner

COFFEE BREAK ROYAL

16.00€/ person incl. VAT

- 0.15 l Coffee / Tea
- 0.33 l Mineral water
- 0.20 l Crystal water
- 0.20 l Lemon water

- 0.20 l Home-made herbal tea
- 80 g Butter croissant filled with ham, lettuce, herbal mayonnaise
- 40 g Potato rosti, cottage cheese, cucumber, dill
- 3x 30 g Cheese puff pastry snack
- 60 g Home-made apple strudel with raisins
- 45 g Chocolate cake with whipped cream and bilberries
- 50 g Sliced seasonal fruit

COFFEE BREAK HEALTHY

16.00€/ person incl. VAT

- 0.15 l Coffee / Tea
- 0.33 l Mineral water
- 0.20 l Crystal water
- 0.20 l Lemon water

- 0.20 l Home-made herbal tea
- 80 g Multi-cereal croissant filled with smoked salmon, lettuce
- 40 g Cherry tomatoes with baby mozzarella, basil pesto, balsamic vinegar
- 60 g Vegetable crudité, yoghurt
- 50 g Gluten-free brownies with raspberries
- 50 g Sliced seasonal fruit





minimum number – 15 people

EXTRA ITEM

each item 3.00€ incl. VAT, min. number – 15 pieces per item

- 80 g Ciabatta filled with mozzarella, arugula, tomatoes and basil pesto
- 50 g Cornflake-crusted chicken strips with potato salad, mayonnaise and gently piquant pepper sauce
- 3x 30 g Puff pastry cheese snack
- 90 g Puff pastry cakes filled with pork ham, Edam cheese and flavoured with oregano
- 80 g Butter croissant filled with ham, lettuce, herbal mayonnaise
- 40 g Potato rosti, cottage cheese, cucumber, dill
- 80 g Multi-cereal croissant filled with smoked salmon, lettuce
- 40 g Cherry tomatoes with baby mozzarella, basil pesto, balsamic vinegar
- 60 g Vegetable crudités, yoghurt
- 40 g Almond croquettes, pepper mayonnaise
- 60 g Pizza Margarita cuts
- 1x 90 g Multi-cereal croissant filled with forest fruit
- 60 g Mini cream puffs with fondant icing made by our Mrs. confectioner
- 60 g Home-made apple strudel with raisins
- 45 g Chocolate cake with whipped cream and bilberries
- 50 g Gluten-free brownies with raspberries
- 3x 40 g Mini croissant mix: chocolate-nut, raspberry, apricot 90 g Home-made cake to order
- 50 g Sliced seasonal fruit
- 50 g Fruit salad
- 100 g Fruit
- 40 g Dried fruit





minimum number – 30 people

BUFFET

Price from 30.00€/person incl. VAT

Selection of bread, rolls, salads and oil

Cold dishes

- Selection of Slovak meat products decorated with pickled vegetables
- Selection of Slovak cheese products decorated with grapes and nuts
- Bryndza (sheep cheese product) mousse with red onions
- Pork pâté with cranberry jam

Soups

- Beef blade bone consommé with root vegetables and noodles
- Traditional sauerkraut soup with smoked sausage and dried mushrooms

Main courses

- Slow-cooked pork shoulder with caraway, caramelised braised red cabbage, “lokša” potato pancakes, potato dumplings with baked onions
- Honey-roasted chicken legs with garlic-flavoured Savoy cabbage
- Stewed rice with onion-cloves aroma
- Red wine-braised beef cheeks with root vegetables
- Mashed potatoes with onions and clarified butter
- Gnocchi with bryndza (sheep cheese product), sour cream and bacon

Desserts

- Honey cream cake
- Multicoloured cream cake with sour cherries
- Crumpets with bilberry sauce

LIVE STATION + 5.00€/person

- cutting roast beef
- baking fritters
- mini beef burger
- lox
- Spaghetti Aglio Olio





Served 3-course menu from from 24.00€ / person incl. VAT

MENU 1

STARTER

Vitello Tonnato with arugula and olive oil

SOUP

Tomato cream soup with basil pesto and Grana Padano cheese
(possibility of replacing it with beef broth with root vegetables and noodles)

MAIN COURSE

Chicken breast stuffed with spinach and served with carrot puree and almond croquettes

MENU 2

STARTER

Baked beetroot with goat cheese and cream balsamic, almond shavings

MAIN COURSE

Whole-roasted pork tenderloin with fresh thyme, cauliflower puree, gratineed potatoes and green asparagus

DESSERT

Chocolate Grand cake with raspberry coulis and whipped cream

MENU 3

SOUP

Broccoli cream soup with bread toast and olive oil
(possibility of replacing it with beef broth with root vegetables and noodles)

MAIN COURSE

Buckwheat risotto with green asparagus, fava beans and stir-fried champignons, Halloumi cheese

DESSERT

Chocolate sand and currant sorbet with hazelnuts

Meals can be combined / interchanged





Served 4-course menu from from 28.00€ / person incl. VAT

MENU 4

STARTER

Sous vide pork tenderloin slices decorated with mayonnaise, served with smoked pepper and sweet-and-sour marinated cucumbers, baby spinach

SOUP

Chickpea cream soup with roasted potatoes and pepper oil
(possibility of replacing it with beef broth with root vegetables and noodles)

MAIN COURSE

Supreme chicken breast with mashed potatoes mixed with smoked cheese, Savoy cabbage pieces

DESSERT

Apple pie with almond shavings

MENU 5

STARTER

Mozzarella and tomato slices, home-made basil pesto, arugula

HOT STARTER

Olive oil-roasted zander served with warm lentil salad and cauliflower

MAIN COURSE

Veal sirloin with cream spinach and stir-fried potatoes, apple with horseradish and bread mayonnaise

DESSERT

Warm apple strudel with vanilla cream

MENU 6

SOUP

Pumpkin-pepper cream soup, potato strudel
(possibility of replacing it with beef broth with root vegetables and noodles)

HOT STARTER

Fried potato dumpling filled with courgette and fresh tomato sauce with black olives

MAIN COURSE

Cream polenta with thyme and mushroom ragout with Feta cheese

DESSERT

Chocolate soufflé with vanilla ice cream

Festive 5-course menu served upon request.
Meals can be combined/interchanged.





SUGGESTED ACTIVITIES

MT LOMNICKÝ ŠTÍT

Treat yourself to a real bird’s eye view and admire all Slovakia from above the clouds. A unique trip to the second highest peak of Slovakia (2,632 m a.s.l.) guarantees unforgettable moments and relaxation in the stylish Dedo café.



ŠTRBSKÉ PLESO

Take a chairlift and enjoy breathtaking views of Tatra peaks and the basin below the Tatras in all comfort. And then, enjoy boating on the clean surface of Štrbské pleso (tarn).



SPIŠ CASTLE

The Spiš castle is one of the largest castle complexes in Europe. It is on the list of UNESCO World Heritage sites.



EVENTS AND ACTIVITIES

Look at your colleagues from a different perspective, have fun together, enjoy atypical 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 ski pistes (competitions – to order, promo events on ski pistes).



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HOTELS OPERATED BY

