

MAXISERVICE

PRESENTATION 2012





The Company Maxiservice owned by Miroslav Šimek has celebrated its tenth anniversary of the existence on gastronomic market this year. It has realized over 1450 events and caterings contracts in Czech republic but also in other countries of European Union during these years.

We emphasize the complexity of services offered, the original approach to gastronomy and the unusual choreography of the events. We value each client as a partner and we know, how important his presentation is.

We always offer several concepts of the events depending on the selected places. All our events are custom made, depending on the wishes of the client, in cooperation with top partners from technical, decorations and entertainment areas. We will make the evening for your clients unforgettable. We own catering equipment for 2000 persons and more than forty decoration colors to make all events thematical. We offer our private areas as well as other places troughout the Czech republic. We also offer the modern party tents with all the equipment, including an air condition and a heating. Maxiservice is a guarantee of a high gastronomy, with a touch of aesthetic and original feelings. We are looking forward to see you also in the year 2012.

www.maxiservice.cz



TERASY HYBERNIA

Fine dining restaurant organizes modern gastronomic evenings for the second year.

You can enjoy an unusual place with a complete range of gastronomic and social skills of the highest quality.



Maxiservice offers its VIP area for your presentation or social event.

Invite your friends to the original restaurant, that is reserved only for you. You'll enjoy your favorite drink on the most beautiful terrace in Prague and take unforgettable photo of the city center.



Racecourse Velká Chuchle - Derby Club

Maxiservice company provides gastronomic and social events at racecourse Velka Chuchle for the third year. We support uniqueness of horseracing and important meetings of the managers from successful companies with the seasonal cuisine and atmosphere in VIP Club Derby. We offer place for weddings, private parties and corporate events. We can prepare an outdoor grill and a modern party tent on our private terrace, where you can relax and enjoy the fresh air. Experience an unique horse racing Sunday including exciting betting and pleasant atmosphere with your friends.





Banquet starter

Mango salad with vanilla dressing, chicories and chili pepper.



Banquet cheese

Royal Brie with marinated rowan berries in crushed pistachios with edible flowers.



Banquet dessert

Crème brulee with banana chips and beetroot-honey sauce.



Banquet starter

Assembled Argentine beef in a dark sauce with the crushed seeds and frisee.



Banquet main course

Cuttlefish homemade pasta with Scottish salmon in parmesan basket with capers.



Banquet main course

Italian risotto with grilled wild halibut with saffron beurre blanc.



Banquet main course

Veal chop marinated in coconut with patata pure and lime espuma.



Banquet main course

French duck with nettles on walnuts, mashed potatoes with tomato chips and truffles.



Banquet main course

New Zealand lamb chops with smoky salt and thyme and caramel-blackcurrant sauce.

The main motto of Miroslav Šimek-Maxiservice company is:

“Top quality cuisine and professional service.”

The full commitment of our team, that has been carefully selected and our unique and original decorations will make your event unforgettable.

We also perform molecular gastronomy as a new trend of cuisine.

We are honored to be part of your image and social presentation.

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