



WEDDING OFFER

MENU 195,00 zł per person

Formal dinner:

Starter to choose:

- *Pork pâté served on mix of salads with cranberry sauce*
- *Herring marinated in linseed oil with red onion chutney*
- *Marinated chicken breast in balsamic vinegar and herbs*

Soup to choose:

- *Traditional broth with noodles*
- *French onion soup*
- *Cream of leek with puff croutons*

Main Courses to choose:

- *Chicken Kiev with cheese, butter and parsley*
- *Pork stuffed with mushrooms, ham and cheese in caraway sauce*
- *Colorful chicken rolls in cheese sauce*

Side dishes to Main Courses to choose:

- *Boild potatoes or potatoe puree with dill*
- *Rice with vegetables*
- *Baked potatoes*

Salads (to main Course) to choose:

- *Set of salads (carrot salad, celery salad, white cabbage salad, red cabbage salad – 3 to choose)*
- *Cucumbers with cream*
- *Mix of salads with vinaigrette sauce*



Dessert to choose:

- *Vanilla mousse with cherry jam and chocolate sauce*
- *Cheesecake with raspberries*
- *Ice cream bowl with whipped cream and fruit*

Cold buffet:

- *Smoked ham*
- *Turkey ham*
- *Gammon*
- *Country sausage*
- *Pate with cranberry*
- *Poultry galantine*
- *Roasted pork neck with herbs*
- *Poultry jellies*
- *Vegetable salad, Mexican salad with ham and cheese*
- *Herring in cream*
- *Plate of Cheese (gouda, smoked cheese, camembert, brie)*
- *Mix salad with vinaigrette sauce*
- *Tomatoes, cucumbers*
- *Horseradish sauce, honey & mustard sauce*
- *Filleted fruits (4 types)*
- *Bread*

I Warm dish:

- *Roast pork ham with Silesian dumplings and red cabbage salad*
- *Poultry medallions with mushrooms in cream, potato puffs and a salad from Chinese cabbage*
- *Poultry escalopes with potato slices and a mix of salads with vinaigrette sauce*

II Warm dish:

- *Sour-rye soup with white sausage and potatoes*
- *Bigos (Polish style cabbage stew)*
- *Barszcz czerwony (Traditional Polish Beetroot soup with a French pastry)*



No-alcohol Open Bar

- *Coffee, tea*
- *Water*
- *Fruit juices (orange, apple, blackcurrant)*
- *Sodas (Pepsi Mirinda 7UP)*

MENU 230,00 zł per person

Formal dinner:

Starter to choose:

- *Beef roast pastrami with mustard dressing*
- *Pork stewed at low temperature with Andalusian sauce*
- *Smoked salmon tartare with caviar and lime dressing*

Soup to choose:

- *Traditional broth with noodles with vegetable tagliatelle and turkey pieces*
- *Cream of Cauliflower with chorizo chips and herb croutons*
- *Cream of forest mushrooms with puff pastry peas*

Main Courses to choose:

- *Pork tenderloin wrapped in bacon in amber sauce with chanterelles*
- *Turkey wrapped with apricots in butter and thyme sauce on white wine*
- *Pork chop Vidok wrapped with ham and smoked cheese served on Hunter's Sause*

Side dishes to Main Courses to choose:

- *Boild potatoes or potatoe puree with dill*
- *Rice with vegetables*
- *Baked potatoes*

Salads (to main Course) to choose:

- *Set of salads (carrot salad, celery salad, white cabbage salad, red cabbage salad – 3 to choose)*
- *Cucumbers with cream*
- *Mix of salads with vinaigrette sauce*



- *Broccoli with roasted almonds*

Dessert to choose:

- *Meringue with vanilla cream with fruit and whipped cream*
- *Chocolate cake with cherry jam and whipped cream*
- *Ice cream bowl with whipped cream and fruit*

Cold buffet:

- *Smoked ham*
- *Turkey fillet*
- *Gammon*
- *Poultry ham*
- *Polish sausage*
- *Country sausage*
- *Pate with cranberry*
- *Poultry galantine*
- *Roasted pork neck with herbs*
- *Roasted pork loin*
- *Poultry jellies*
- *Vegetable salad, Greek salad, salad with grilled chicken*
- *Herring in cream, Herring in onion*
- *Plate of cheese (gouda, smoked cheese, camembert, brie, blue cheese, cheese with herbs)*
- *Mix of salads with vinaigrette sauce*
- *Tomatoes, cucumbers*
- *Pickles (mushrooms, pickled peppers, pickled cucumbers)*
- *Tatar sauce, Andalusian sauce,*
- *Filleted fruits (4 types), grapes, nectarines*
- *Bread*

I Warm dish:

- *Pork loin stuffed with prunes and apricots in plum sauce with Porto (red wine) aroma with spinach gnocchi and beetroot with horseradish*
- *Cod fillet with mushroom risotto*
- *Chicken cutlet stuffed with vegetables on caper and tomato sauce with potato croquettes and coleslaw salad*

II Warm dish:

- *Sour-rye soup with white sausage and potatoes*



- *Stew from turkey*
- *Barszcz czerwony (Traditional Polish Beetroot soup with a French croquette)*

No-alcohol Open Bar

- *Coffee, tea*
- *Water*
- *Fruit juices (orange, apple, blackcurrant)*
- *Sodas (Pepsi Mirinda 7UP)*

MENU 265,00 zł per person

Formal dinner:

Starter to choose:

- *Caramelized goat cheese with bacon and mix of salads with fruit and cranberry dressing*
- *Smoked duck carpaccio served on mix of salads with rose dressing*
- *Smoked salmon wrapped in melon served on grapefruit carpaccio with honey and dill dressing*

Soup to choose:

- *Mushroom soup with noodles and green peas*
- *Cream of white asparagus with spinach tortellini and broccoli*
- *Veal consommé with poultry dumplings and vegetables*

Main Courses to choose:

- *Duck fillet on a carrot puree with forest fruit sauce*
- *Old Polish style Veal roulade served on mushrooms in cream*
- *Pork tenderloin with asparagus in truffle aroma*
- *Roasted pikeperch*

Side dishes to Main Courses to choose:

- *Boild potatoes or potatoe puree with dill*
- *Rice with vegetables*
- *Baked potatoes*



- *Potato gratin*
- *Gnocchi*

Salads (to main Course) to choose:

- *Set of salads (carrot salad, celery salad, white cabbage salad, red cabbage salad – 3 to choose)*
- *Cucumbers with cream*
- *Mix of salads with vinaigrette sauce*
- *Cucumber and tomatoes salad with onion*
- *Fried cabbage*
- *Boiled vegetables (cauliflower, broccoli, green beans)*

Dessert to choose:

- *Meringue with almond cream, ice cream and egg liqueur*
- *Tiramisu*
- *Semifreddo with strawberry mousse*

Cold buffet:

- *Ham traditionally smoked*
- *Turkey fillet ham*
- *Gammon*
- *Canned ham*
- *Polutry ham*
- *Polish sausage*
- *Country sausage*
- *Thin sausage*
- *Pate with cranberry*
- *Poultry roulade with gorgonzola cheese*
- *Roasted pork neck with herbs*
- *Roasted pork loin stuffed with plum and apricot*
- *Poultry jellies*
- *Pork knuckle in jelly*
- *Tartar with smoked salmon on toast*
- *Vegetable salad, Greek salad, salad with grilled chicken*
- *Herring in cream, Herring in onion*
- *Plate of cheese gouda, smoked cheese, camembert, bree, blue cheese, cheese with herbs)*
- *Mix salad with vinaigrette sauce*
- *Tomatoes, cucumbers, fresh pepper, red onion*



- *Pickles (marinated mushrooms, pickled peppers, pickled cucumbers, spring onions, olives)*
- *Tatar sauce, Andalusian sauce, Mexican sauce*
- *Filleted fruits (4 types), grapes, nectarines, pineapple, melon*
- *Bread*

I Warm dish:

- *Marinated veal cutlets with roasted potatoes stuffed with highlander white cheese, beans and thyme sauce with the addition of Porto wine*
- *Duck's leg with thyme puree and roasted beetroot salad*
- *Turkey roulade with spinach mousse on a bijou sauce with potato rosettes and mix of salads with vinaigrette sauce*

II Warm dish:

- *Poultry Medallions baked with spinach, tomato and mozzarella cheese with potato slices and a salad from Chinese cabbage*
- *Pork goulash with potato cake and red cabbage salad*
- *Chicken in thyme stewed in white wine with forest mushrooms with gnocchi and pickled cucumber salad*

III Warm dish:

- *Stew with bread*
- *Barszcz czerwony (Traditional Polish Beetroot soup with a croquette)*
- *Sour-rye soup with white sausage and egg*
- *Spicy beef goulash soup*

Open Bar

- *Coffee, tea*
- *Water*
- *Fruit juices (orange, apple, blackcurrant)*
- *Sodas (Pepsi Mirinda 7UP)*



Alcohols

Vodka Wyborowa 0,5l – 40 zł

Vodka Finlandia 0,5l – 50 zł

Beer Żywiec 0,5l – 6 zł

House white or red wine 1l – 55 zł

Whisky Ballantine's 0,7l – 90 zł

Whisky Jack Daniels 0,7l – 110 zł

Cocktails

Sex on the beach – vodka, cranberry vodka, orange juice, coconut syrup – 18 zł

Martini Royal - Martini Bianco, 7Up, mint, lime – 15 zł

Blue Lagoon – vodka, blue curacao, lemon juice, 7Up – 16 zł

Cosmopolitan – lemon vodka, triple sec, cranberry juice, lemon juice – 16 zł

Mojito – rum, lime, mint, brown sugar, sparkling water – 18 zł



Open alcohol bar:

Set I 60 zł per person

- *Vodka Wyborowa*
- *Beer Żywiec*
- *House white & red wine*

Set II 75 zł per person

- *VodkaWyborowa*
- *Beer Żywiec*
- *House white & red wine*
- *Whisky Ballantine's*

Cocktails:

- *Martini Royal*
- *Blue Lagoon*
- *Cosmopolitan*

Set III 95 zł per person

- *Vodka Finlandia*
- *Beer Żywiec*
- *House white & red wine*
- *Whisky Jack Daniel's*
- *Cherry vodka*
- *Lemon vodka*
- *Rum Havanna 3yo*
- *Gin Seagram's*

Cocktails:

- *Martini Royal*
- *Blue Lagoon*
- *Cosmopolitan*
- *Sex on the beach*
- *Mojito*
- *Gin & Tonic*
- *Kamikaze*



EXTRA OFFER:

Photo booth with gadgets: 1 500,00 zł (4 h)

Chocolate fountain with fruit and sweet snacks:

25 – 80 people - 1 500,00 zł

80 – 120 people - 1 800,00 zł

Over 120 people. - 2 000,00 zł