



INTERCONTINENTAL®  
WARSZAWA



WEDDINGS

InterContinental Warszawa is a place  
where your dream of a perfect wedding reception  
becomes a reality.

The great experience, commitment and flexibility  
of our team allows us to meet the expectations  
of even the most demanding of our customers.

We proudly present you the wedding reception offer.

Sincerely,

A handwritten signature in black ink, appearing to read 'Malinka', written in a cursive style.

Aleksandra Malinka

Social Events Planner & Business Support

## WEDDING PACKAGES

We have three wedding party packages for you on offer. You will find a detailed menu for each package further in this brochure. Each package covers:

- 3 types of menus to choose from
- a welcome refreshment served while guests await the arrival of the bride and groom
- a course menu
- buffet refilled for 5 hours
- chocolate fountain with fruit and spongecake
- a traditional rustic buffet table
- soup served as part of the buffet after midnight
- wedding cake, with shape and flavour chosen by the bride and groom
- a dessert buffet



## WEDDING PACKAGES



Each package also includes:

- course menu tasting
- free menu for children up to the age of 6, and a 50% discount for children between 7 and 12 years of age
- a 50% discount for the menu for wedding entertainers
- unlimited non-alcoholic beverages for 8 hours
- a glass of sparkling wine
- a traditional bread and salt greeting

## WEDDING AT THE INTERCONTINENTAL WARSAW

### ACCOMMODATION

If you choose to organise your wedding party at InterContinental Warszawa, you can avail yourselves of all the convenience of a five-star hotel.

Without any additional charge, we offer:

- a night in an InterContinental apartment for the bride and groom, with access to Club InterContinental with early check-in and late check-out options
- a welcome treat in the bride and groom's apartment
- a room service breakfast with champagne or a Sunday brunch for the bride and groom
- a late breakfast exclusively for guests accommodated in the hotel (min. 20 persons) the day after the reception
- preferential rates for accommodation of wedding guests

### ADDITIONAL SERVICES

For all newlyweds, we provide:

- table flower arrangements
- a red carpet
- place cards, personalised menu cards, seating charts
- candles
- white chair covers
- a dancefloor and a stage
- cloakroom service
- free parking spaces (for all guests)
- an opportunity for a wedding photoshoot inside the hotel



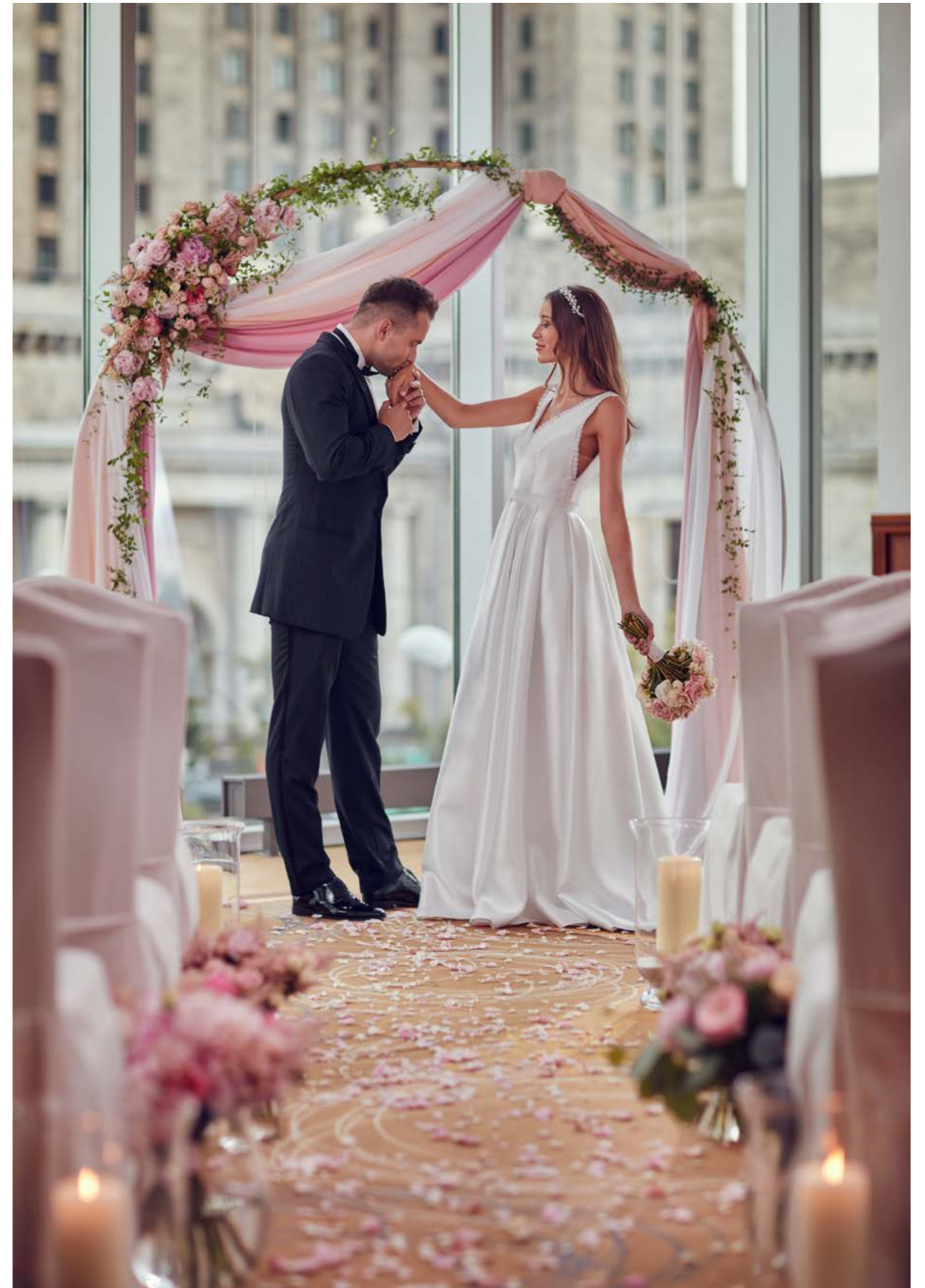
## WEDDING AT THE INTERCONTINENTAL WARSAW

### AFTER THE RECEPTION

If you wish to organise a wedding after-party, we will gladly prepare a special offer for you.

We have also prepared unique discounts for you on other family events. We encourage you to avail yourselves of the discounts on baptism parties, First Communion parties, birthday parties and other events within 18 months from your wedding reception.

We also invite the bride and groom to an exquisite dinner at Platter by Karol Okrasa and a night in an InterContinental Warszawa apartment for the wedding anniversary.



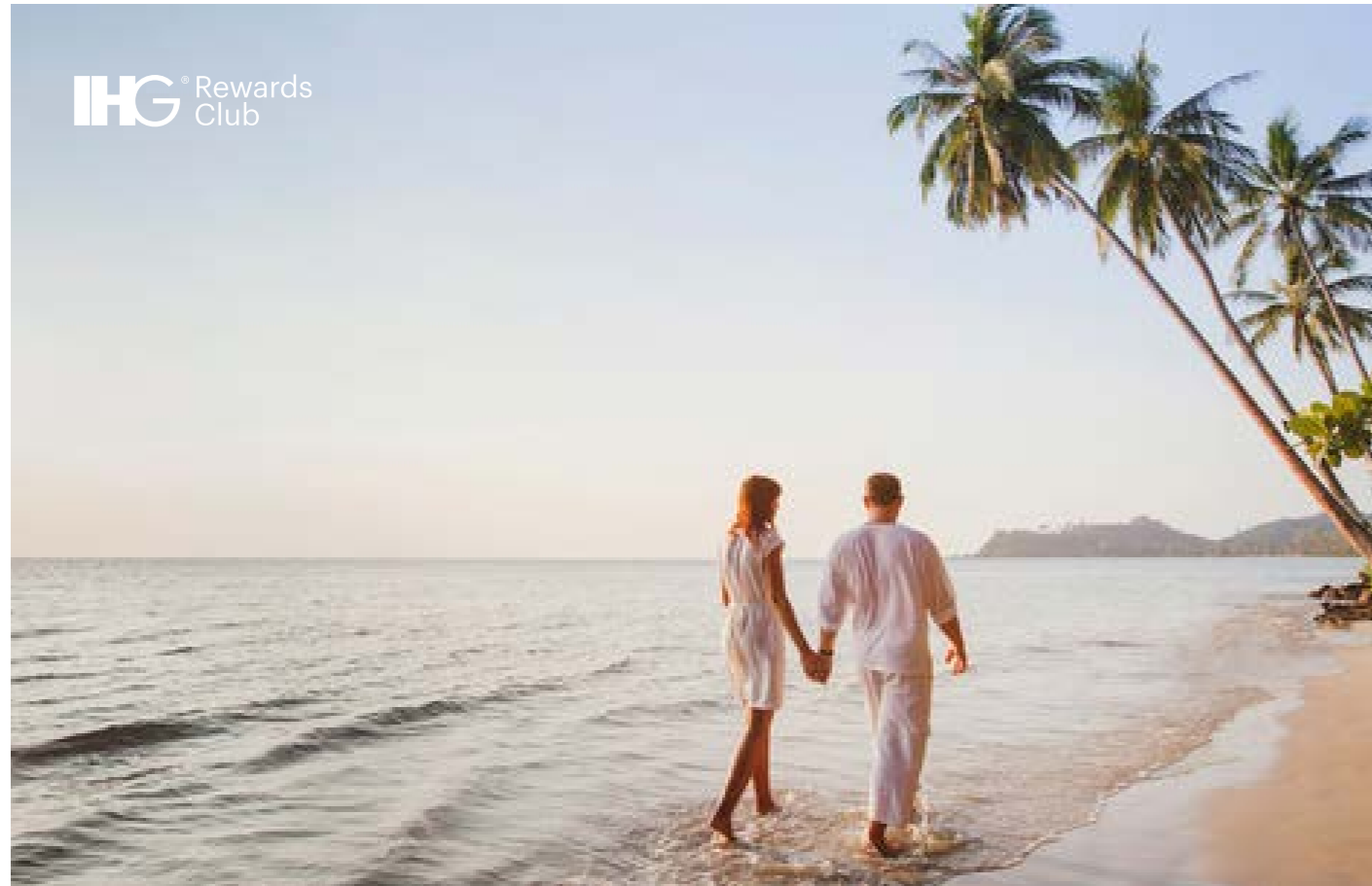
## HONEYMOON

If you want your wedding adventure with InterContinental to last longer, we invite you to spend your honeymoon in selected InterContinental hotels.

This is possible with IHG® Business Rewards, a loyalty program with free membership.

We award points for choosing us to host your wedding reception.

The bride and groom receive triple the regular amount of points.



IHG Rewards Club



## NUTRITIONAL PREFERENCES

We always do our utmost to meet the individual nutritional requirements of our guests. We have a wide range of special meals on offer, tailored precisely to your preferences.

## CATERING

If you choose to organise your wedding party outside InterContinental, we will gladly prepare a catering offer for you, covering everything from the menu to the service, regardless of where the reception takes place.

Our consultant will gladly present you with the details.

## MENU PACKAGES

### CRYSTAL PACKAGE

300 PLN / PERSON

The Crystal Package is the basic wedding party package offered by InterContinental. The menu, chosen by the bridal couple, consists of a soup and a main course.

### PLATINUM PACKAGE

330 PLN / PERSON

The Platinum Package gives the bride and groom a two-course menu with multiple hors d'oeuvres and main courses to choose from. The rich buffet features both Polish and international cuisine.

### DIAMOND PACKAGE

370 PLN / PERSON

The last package on offer includes a three-course menu, and the finest of dishes in the buffet. With the best products, the quality of our dishes is deserving of even the most luxurious dining in the world.

## NON-ALCOHOLIC BEVERAGES

Each of the above packages includes the following non-alcoholic beverages served for 8 hours:

- mineral water
- a variety of fruit juices
- fizzy drinks
- a selection of freshly ground coffees:
- espresso, caffè latte, caffè crema and cappuccino
- hot chocolate
- teas from all around the world

## ADDITIONAL PACKAGES

### ALCOHOLIC DRINKS

Our offer also includes the following packages of alcoholic drinks, served for 8 hours.

- basic package  
80 pln / person
- silver package  
120 pln / person
- golden package  
165 pln / person

### CORKAGE

If you wish to bring your own alcohol, the corkage we charge is 40 zł per person or 25 zł per bottle of alcohol (max. 1 litre).

### ADDITIONAL PACKAGES

We also encourage you to avail yourselves of additional culinary options, which will surely make your celebrations all the more pleasurable. Our offer includes:

### LIVE COOKING STATIONS

AND

### A NIGHT BUFFET

80 PLN / PERSON

All prices include VAT. This offer is valid for min. 50 persons. If your wedding party involves less guests than that, we will gladly prepare a different offer tailored to your needs.

## LIVE COOKING STATIONS

To make your celebrations all the more pleasurable, you can choose various live cooking stations which will provide additional entertainment for your reception.

The price of each station is added to the price of selected package.

Roast Scottish sirloin of beef with French-style potatoes, vegetables and Madagascar peppercorn sauce

55 pln/person

Suckling pig roast stuffed with groats and offal, with buckwheat groats, vegetables, gravy and mushroom sauce

65 pln/person

Sushi station: a selection of maki and nigiri

60 pln/person

Marinated three-flavour Jurassic and Gravlox salmon with croutons, capers, lemon wedge and horseradish mousse

55 pln/person

Roast lamb with rosemary beer sauce and Jerusalem artichoke

55 pln/person

A selection of Grycan ice cream served from a Carretto Gelati cart with toppings

35 pln/person



Welcome refreshment served while guests await the arrival of the bride and groom  
(Please choose three items from the list)

Crostinis with salmon, capers and red onion jam

Roast beef with wasabi aioli

Smoked Pólgęsek goose breast with red onion jam

Maki with ginger and wasabi

Sesame tuna tataki

Beef tartare served on pumpernickel bread

Smoked salmon roulade with Philadelphia cream cheese and caper berries

Cured ham roulade with rocket and blue cheese



BEVERAGE PACKAGES

BASIC PACKAGE

80 PLN / PERSON

Red and white wine  
Tyskie Beer  
Ostoya Vodka

SILVER PACKAGE

120 PLN / PERSON

Red and white wine  
Tyskie Beer  
Żubrówka Vodka  
Ostoya Vodka  
Bacardi Rum light  
Seagram's Gin  
Johnnie Walker Red Label  
Ballantine's  
Campari  
Martini Bianco, Martini Rosso

GOLDEN PACKAGE

165 PLN / PERSON

Sparkling Wine or Prosecco  
Red and white wine  
Tyskie Beer  
Pilsner Urquell  
Żubrówka Vodka  
Ostoya Vodka  
Absolut Kurant, Absolut Citron  
Bacardi Rum light,  
Captain Morgan Spiced  
Seagram's Gin, Beefeater Gin  
Sierra Tequila Silver  
Johnnie Walker Red Label  
Ballantine's  
Jack Daniel's  
Hennessey V.S.O.P.  
Martini Bianco, Rosso, Ex-dry  
Campari  
Blue Curacao  
Baileys, Kahlua  
Sambuca

CRYSTAL PACKAGE  
300 PLN / PERSON

SET MENU

(select 1 dish from each course)

SOUP

Red borscht with uszka dumplings

Roasted red pepper and tomato soup  
with soured cream and basil powder

Creamy cauliflower soup with truffle oil

MAIN COURSE

Turkey piccata with tomato sauce,  
grilled vegetables and herb potatoes

Sautéed cod loin with Chardonnay dill sauce,  
mustard purée and green vegetables

Pork chop stuffed with prunes and apricots, with gravy,  
roast potatoes and herbed seasonal vegetables

CRYSTAL PACKAGE I

COLD BUFFET

Salads:

Lollo rosso, lollo bianco, Romaine lettuce, iceberg lettuce

Red bell peppers, cucumbers, tomatoes, shredded carrots

Toast, roast bacon, chicken breast, hard-boiled eggs

Caesar dressing, cocktail sauce, vinaigrette dressing

Red cabbage and apple salad

Polish vegetable salad

Potato salad with bacon and pickles

Salmon tartare with dill and capers

Herring with apple in soured cream

Traditional herring with onion in oil

Kashubian herring in tomato sauce

Smoked mackerel with horseradish sauce and a sprinkle of black pepper

Polish baked pâté served with pickles

A rustic buffet table with traditional charcuterie,  
lard spread with apple and onion, pickles and wholemeal bread

Whole old-fashioned Polish cured ham

served right in front of the guests

A Polish cheese board with grapes and crackers

A selection of bread and butter

SOUP

French onion soup with cheese and croutons

HOT DISHES

Grilled pork neck with Jack Daniel's sauce

Cod served on a bed of creamy leeks

Turkey medallions with cranberry sauce

A selection of pierogi with lard cracklings

New potatoes with dill

Cabbage stewed with bacon and mushrooms (in winter) | Young cabbage with dill (in summer)

SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

Old-fashioned Polish żurek rye soup with white sausage and hard-boiled egg

## CRYSTAL PACKAGE II

### COLD BUFFET

#### Salads:

Lollo rosso, lollo bianco, Romaine lettuce, iceberg lettuce  
Red bell peppers, cucumbers, tomatoes, shredded carrots  
Toast, roast bacon, chicken breast, hard-boiled eggs  
Caesar dressing, cocktail sauce, vinaigrette dressing

Roasted beetroot and orange salad  
Potato salad with dill and salmon  
Spiced herring  
Traditional herring with onion in oil  
Kashubian herring in tomato sauce  
Trout Rilletes  
Pork hock with piccalilli vegetables

A rustic buffet table with traditional charcuterie, lard spread with apple and onion,  
pickles and wholemeal bread  
Whole old-fashioned Polish cured ham  
served right in front of the guests

A Polish cheese board with grapes and crackers

A selection of bread and butter

### SOUP

Mushroom & orzo soup

### HOT DISHES

Polish-style chicken with mushroom sauce  
Salmon fillet with spinach and roasted garlic sauce  
Stewed lamb with sage sauce  
A selection of Polish pierogi  
Roast potatoes with leeks and herbs  
Vegetables stewed in tomato sauce

### SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

Old-fashioned Polish zurek rye soup with white sausage and hard-boiled egg

## CRYSTAL PACKAGE III

### COLD BUFFET

#### Salads:

Lollo rosso, lollo bianco, Romaine lettuce, iceberg lettuce  
Red bell peppers, cucumbers, tomatoes, shredded carrots  
Toast, roast bacon, chicken breast, hard-boiled eggs  
Caesar dressing, cocktail sauce, vinaigrette dressing

Pesto pasta salad with roasted vegetables  
Tuna niçoise salad  
Smoked chicken and pineapple salad  
Japanese-style herring  
Curry herring  
Kashubian herring in tomato sauce  
Prawn cocktail with Marie Rose sauce  
Cock-a-leekie terrine  
Vitello Tonnato

Tender veal cutlets with tuna sauce and rocket salad

A selection of grilled vegetables: courgette, aubergine, bell pepper and balsamic mushrooms

A rustic buffet table with traditional charcuterie, lard spread with apple and onion,  
pickles and wholemeal bread  
Whole old-fashioned Polish cured ham  
served right in front of the guests

A Polish cheese board with grapes and crackers

A selection of bread and butter

### SOUP

Courgette soup with mint

### HOT DISHES

Chicken fricassée with peas, mushrooms and asparagus  
Lemon-marinated hake with bok choy sauce, chili pepper and ginger  
Venison ragoût with spiced vegetables  
A selection of pierogi  
Parmentier potatoes  
Cheesy bake with grilled vegetables

### SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

Old-fashioned Polish zurek rye soup with white sausage and hard-boiled egg

PLATINUM PACKAGE  
330 PLN / PERSON

SET MENU

(select 1 dish from each course)

HORS D'OEUVRE

Citrus-marinated salmon with Tobiko caviar emulsion,  
caper berries and parsley mousse

Smoked duck breast with apple and pear chutney,  
and green lettuce salad

Smoked cottage cheese on a bed of lettuce with herb croutons,  
strawberries and raspberry emulsion

MAIN COURSE

Old-fashioned Polish roasted groats with apples, potatoes,  
red cabbage and raisin sauce

Roasted Jurassic salmon fillet with fennel sauce  
and green pea risotto

Roasted pork loin marinated in mead with juniper,  
Pommes Anna, and spiced roasted vegetables

PLATINUM PACKAGE I

COLD BUFFET

Salads:

Lollo rosso, lollo bianco, Romaine lettuce, iceberg lettuce  
Red bell peppers, cucumbers, tomatoes, shredded carrots  
Toast, roast bacon, chicken breast, hard-boiled eggs  
Caesar dressing, cocktail sauce, vinaigrette dressing

Fish terrine with seafood and vegetables

served with a selection of sauces: horseradish sauce, yoghurt and chives, and Pico de Gallo

Crab stick salad with celery and aioli

Coronation chicken salad

Chickpea salad with sweet tomatoes and a coriander cucumber dressing

Marinated Norwegian herring with ginger and coriander

Marinated Norwegian herring with cranberries and red onion

Marinated Norwegian herring with dill and Dijon mustard

Rice-stuffed grape leaf dolmas served with lemon wedges

Oriental chicken salad with bean sprouts, grilled pineapple and peanuts

Duck liver parfait with a golden raisin sauce

A rustic buffet table with traditional charcuterie, lard spread with apple and onion,  
pickles and wholemeal bread

Whole old-fashioned Polish cured ham  
served right in front of the guests

A Polish cheese board with grapes and crackers

A selection of bread and butter

SOUP

Pea and asparagus soup with garlic croutons

HOT DISHES

Turkey saltimbocca with sage sauce

Lemon sole filet with champagne sauce and fennel

Lamb leg with puy lentils, roast tomato and gravy

Spinach gnocchi napoletani

Grilled vegetables

Dauphinoise potatoes

SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

Minestrone with garlic croutons

PLATINUM PACKAGE II

COLD BUFFET

Salads:

Lollo rosso, lollo bianco, Romaine lettuce, iceberg lettuce  
Red bell peppers, cucumbers, tomatoes, shredded carrots  
Toast, roast bacon, chicken breast, hard-boiled eggs  
Caesar dressing, cocktail sauce, vinaigrette dressing

Sautéed vinegar-marinated zander fillet with curry and green onion

Compressed fish with tartar sauce

Penne pasta salad with salami, bell pepper and herb dressing

Greek salad with feta cheese and black olives

Traditional Italian panzanella

Oriental prawn salad with nappa cabbage, carrot and sesame sauce

Goat's cheese and red onion quiche

Salmon rillettes with wholemeal bread and caper salsa

Compressed duck with fig, and red onion chutney

Broccoli salad with sun-dried tomato and toasted sunflower seeds

A rustic buffet table with traditional charcuterie, lard spread with apple and onion,  
pickles and wholemeal bread

Whole old-fashioned Polish cured ham  
served right in front of the guests

A Polish cheese board with grapes and crackers

A selection of bread and butter

SOUP

Roasted pumpkin and chili soup

HOT DISHES

Roast duck in mandarin orange sauce

Mahi-mahi fillet with a tomato and grapefruit salsa

Bœuf bourguignon

Spinach and ricotta ravioli with cheese sauce

Seasonal vegetables with herb butter

Sweet potato dauphinoise

SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

Creamy tomato soup with a hint of basil

PLATINUM PACKAGE III

COLD BUFFET

Salads:

Lollo rosso, lollo bianco, Romaine lettuce, iceberg lettuce  
Red bell peppers, cucumbers, tomatoes, shredded carrots  
Toast, roast bacon, chicken breast, hard-boiled eggs  
Caesar dressing, cocktail sauce, vinaigrette dressing

Smoked salmon and gravlax with horseradish mousse, onion rings and honey mustard dressing  
served with a selection of sauces: horseradish sauce, yoghurt and chives, and Pico de Gallo

Farfalle pasta salad with tuna, bell pepper and Italian sauce

Prawn cocktail with Marie Rose sauce

Couscous with chicken, raisins and nuts

Artichokes served with fried chorizo

Octopus with bell pepper and olive oil

Slow-roasted beef with pickles and barbecue sauce

A platter of Spanish and Italian charcuterie served with garlic croutons  
and marinated vegetables

Pearl barley salad with smoked cottage cheese and pomegranate emulsion

A rustic buffet table with traditional charcuterie, lard spread with apple and onion,  
pickles and wholemeal bread

Whole old-fashioned Polish cured ham  
served right in front of the guests

A Polish cheese board with grapes and crackers

A selection of bread and butter

SOUP

Thai soup with coconut milk

HOT DISHES

Noisette guinea fowl with honey and soy sauce

Trout fillet with a creamy lobster sauce

Lamb ragoût with potatoes and vegetables

Seasonal vegetables with herbs

Beetroot gnocchi with blue cheese and toasted almonds

Potatoes paysanne with cream and herbs

SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

Creamy tomato soup with roasted bell pepper and basil-flavoured cream

DIAMOND PACKAGE  
370 PLN / PERSON

SET MENU

(select 1 dish from each course)

HORS D'OEUVRE

White fish ceviche with avocado mousse, tricolor pepper,  
and orange-infused oil with lemongrass

Venison parfait with ginger blackberries, toast with cranberries,  
and Pommery mustard essence

Goat's cheese terrine with roasted bell pepper, foccacia with black olive tapenade  
and a spicy gazpacho dressing

SOUP

Tomato consommé with sun-dried tomato  
and olive tapenade toast

Wild forest mushroom consommé with white Port wine

Saffron soup with a mix of seafood and Pernod liqueur

MAIN COURSE

Pistachio crusted rack of lamb with  
rosemary jelly, Duchess potatoes and rainbow carrots

Smoked beef tenderloin with Perigourdine sauce,  
roast potato slices, sweet peas and cherry tomatoes

Slow-roasted rack of deer with Wiśniówka cherry liqueur-flavoured gravy,  
Boulangère potatoes and marinated honey-glazed beetroot

DIAMOND PACKAGE I

COLD BUFFET

Salads:

Lollo rosso, lollo bianco, Romaine lettuce, iceberg lettuce

Red bell peppers, cucumbers, tomatoes, shredded carrots

Toast, roast bacon, chicken breast, hard-boiled eggs

Caesar dressing, cocktail sauce, vinaigrette dressing

Warsaw-style pork chop

Zander galantine with pistachios

Beef tenderloin tartare with traditional toppings

Herring trio

A selection of traditional salads:

Salad with cottage cheese and goat's cheese

Oriental tuna tataki with Ponzu sauce, Tobiko caviar and lime and mint essence

Quinoa salad with roasted pumpkin, toasted seeds and pomegranate dressing

Salmon puff pastry terrine with lemon cream and sauce gribiche

Marinated veal roasted in Worcestershire sauce with marinated vegetables and  
peach chutney

Greek rice-stuffed dolmas

Marinated lemon mussels with a chili sauce, coriander and lemon-infused oil

Parma ham vol-au-vents with roasted fig mousse and blue cheese

A rustic buffet table with traditional charcuterie, lard spread with apple and onion,  
pickles and wholemeal bread

Whole old-fashioned Polish cured ham

served right in front of the guests

A platter of hard and blue cheese with grapes and crackers

A selection of bread and butter

SOUP

Lobster soup with saffron aioli

HOT DISHES

Roast duck with apples and raisin sauce

John Dory fillet with chorizo and white beans

Beef medallions with roasted mushrooms and brandy sauce

A bouquet of vegetables served with almond butter

A medley of asparagus, leek and purple sprouting broccoli

Linguini with carrots, olives, red chicory and parsley pesto

SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

Beef tripe soup

DIAMOND PACKAGE II

COLD BUFFET

Salads:

Lollo rosso, lollo bianco, Romaine lettuce, iceberg lettuce  
Red bell peppers, cucumbers, tomatoes, shredded carrots  
Toast, roast bacon, chicken breast, hard-boiled eggs  
Caesar dressing, cocktail sauce, vinaigrette dressing

Jellied trout

Zander galantine with raisins

Smoked Gravadlax beef with sherry and shallot

Herring trio

A selection of traditional salads:

Tuna tartare with onion, cucumber and avocado

Truffle potato salad with rocket

Seafood salad with vinaigrette

Cured ham roulade with rocket and blue cheese

Cod crudo with lemon and olive oil, orange wedges and fresh chili pepper

Deviled quail eggs with bell pepper and chum salmon caviar

Rice chicken roulades with Chinese vegetables and wasabi soy dressing

Pink roast Scottish beef with rocket, roasted tomatoes and aioli mustard

A rustic buffet table with traditional charcuterie, lard spread with apple and onion,  
pickles and wholemeal bread

Whole old-fashioned Polish cured ham

served right in front of the guests

A platter of hard and blue cheese with grapes and crackers

A selection of bread and butter

SOUP

Roasted aubergine soup and black garlic soup

HOT DISHES

Corn-fed chicken provençal

Zander with creamy asparagus velouté sauce

Stewed lamb with wine sauce and baby onions

A bouquet of seasonal vegetables with herb butter

Seafood paella

Mashed potatoes with mustard seeds

Spinach and ricotta cannelloni

SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

Old-fashioned Polish żurek rye soup with white sausage and hard-boiled egg

DIAMOND PACKAGE III

COLD BUFFET

Salads:

Lollo rosso, lollo bianco, Romaine lettuce, iceberg lettuce  
Red bell peppers, cucumbers, tomatoes, shredded carrots  
Toast, roast bacon, chicken breast, hard-boiled eggs  
Caesar dressing, cocktail sauce, vinaigrette dressing

Fish terrine with seafood

Tuna tataki with pickled ginger and wasabi

Beef tenderloin tartare with traditional toppings

Herring trio

Prawn cocktail with mandarin oranges, grapes and coriander vinaigrette

Sous-vide salmon with pink peppercorn and pastis sauce

Oriental beef and rice noodle salad

Smoked pastrami with caramelised apple and Pommery mustard

Bruschetta with roasted fish, avocado mousse and smoked tomato

A rustic buffet table with traditional charcuterie, lard spread with apple and onion,  
pickles and wholemeal bread

Whole old-fashioned Polish cured ham  
served right in front of the guests

A platter of hard and blue cheese with grapes and crackers

A selection of bread and butter

SOUP

Venison consommé with vegetables brunoise and white truffle

HOT DISHES

Stewed lamb with rosemary and red wine

Roasted sea bass with mussels and a champagne reduction

Pork chop in pear cider sauce

A bouquet of seasonal vegetables with herb butter

Voisin potatoes with baked parmesan

Lemon and garlic orzo with Mediterranean vegetables

SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

Old-fashioned Polish żurek rye soup with white sausage and hard-boiled egg

DESSERT BUFFET

Anticipating the bride and groom's expectations, we are offering you a dessert buffet. Please choose six items from the package selected

CRYSTAL PACKAGE

Polish apple cake served warm with a vanilla sauce

Cheesecake with orange zest and raisins

Lemon tart

Nut tart

Cheese and poppy seed cake

Coffee mousse

Strawberry mousse

Passion fruit mousse

Panna cotta with raspberries

Tiramisu with amaretto

Chocolate cake with cherries

Crème caramel

Cheesecake with raspberries

French pudding with a vanilla sauce

A basket of seasonal fruits

Fresh fruit salad

PLATINUM PACKAGE

Orange and caramel cheesecake

Chocolate and pistachio marquise

Pear, almond tart, mascarpone

White chocolate profiteroles

Mango and lemongrass mousse

Lime and rhubarb pie

Cardamom panna cotta with a citrus sauce

Citrus panna cotta with honey and blueberries

Mini fruit tarts

Nut tart

Chocolate cake with cherries

Chocolate coffee cake with cherry liqueur

Tiramisu

Crème brûlée

Strawberry trifle

Coconut tapioca pudding with passion fruit caviar

Mini pavlova with crème chantilly and raspberries

Fruit salad with mint

DESSERT BUFFET

DIAMOND PACKAGE

Polish apple cake served warm with a vanilla sauce

Raspberry cake - "Raspberry Mirror"

Chocolate opera

Coffee-infused chocolate cake

Orange mousse with Cointreau liqueur

Cheese and poppy seed cake

Mini fruit tarts

Tiramisu with blueberries

Crème brûlée

Chocolate praline

Banoffee pie

Baklava cheesecake

Cherry jelly with tequila

A basket of seasonal fruits





NIGHT BUFFET

Salads:

Lollo rosso, lollo bianco, Romaine lettuce, iceberg lettuce  
Red bell peppers, cucumbers, tomatoes, shredded carrots  
Toast, roast bacon, chicken breast, hard-boiled eggs  
Caesar dressing, cocktail sauce, vinaigrette dressing

Potato salad with dill and salmon

Tuna niçoise salad

Oriental beef salad with coriander and soy noodles

Penne pasta salad with salami, sun-dried tomatoes and olives

SOUP

Traditional zurek rye soup with hard-boiled egg

or

Red borscht with a pasztecik pie

HOT DISHES

Beef Stroganoff

Seafood barigoule with provençal vegetables and tomato sauce

White and wild rice with herbs

Vegetable piperade with feta cheese and basil pesto

The Pastry Chef's selection of desserts



InterContinental Warszawa  
Emilii Plater 49, 00-125 Warszawa  
T: +48 22 328 88 20, +48 664 122 183  
E: [wrs.convention@ihg.com](mailto:wrs.convention@ihg.com)  
[aleksandra.malinka@ihg.com](mailto:aleksandra.malinka@ihg.com)  
W: [InterContinental.com/wrsha](https://www.intercontinental.com/wrsha)