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,

Aleksandra Malinka
Social Events Planner & Business Support
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

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
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
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.

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.
**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, café latte, café 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**

**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.
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 Gravlax 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 Półgęsek 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
Pišner 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

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
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 Rillette
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 żurek rye soup with white sausage and hard-boiled egg

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

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 żurek 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

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
Beef 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

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
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:
Jellied trout
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
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

**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

**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
Salads:
Lollo ross, 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 żurek 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
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