



---

# WEDDING RECEPTION

---



**CROWNE PLAZA**<sup>®</sup>

AN IHG<sup>®</sup> HOTEL

WARSAW - The HUB



## EXPERIENCE THIS WONDERFUL DAY AT THE CROWNE PLAZA® WARSAW - THE HUB

We are aware that wedding ceremony and wedding reception are one of the most special events in every couple's life. While organizing a wedding reception in our Hotel, you can be certain that both Bride and Groom, as well as parents and guests will remember this day as a delightful experience.

Modern interiors, exquisite menu and experienced team are the showpieces of our Hotel. Individual approach and meticulous attention to detail will make you feel special at every stage of planning the ceremony.

To find out more about our tailormade offer, please email [convention.warsawhub@ihg.com](mailto:convention.warsawhub@ihg.com)

---

*\*The offer is valid for a minimum of 50 persons*

*We will prepare an offer for smaller groups individually according to your needs*





## WEDDING PACKAGES

We have prepared three wedding packages for you. You will find a detailed menu for each package further in this brochure. Each package includes:

- traditional bread and salt greeting
- welcome refreshment with sparkling wine served while guests await the arrival of the Bride and Groom
- 3 types of menus to choose from
- buffet refilled for 5 hours
- traditional rustic buffet table
- soup served as part of the buffet after midnight
- wedding cake
- non-alcoholic beverage package with unlimited consumption up to 8 hours



### Each package also includes:

- set menu tasting for the Bride and Groom
- complimentary menu for children up to the age of 6, and a 50% discount for children between 7 and 12 years of age
- 50% discount for the menu for wedding staff (DJ, photographer)
- dancefloor and stage
- red carpet
- cloakroom service
- wedding photo session inside the Hotel



## ACCOMMODATION

Without any additional charge, we offer:

- night in our suite for the Bride and Groom with access to the Studio Lounge, early check-in and check-out options
- welcome treat in the wedding couple suite (a bottle of Prosecco and sweets)
- breakfast in Nova Wola Restaurant or a Room Service breakfast
- late breakfast exclusively for guests accommodated at the Hotel the day after the reception
- preferential rates for accommodation of wedding guests



## ADDITIONALLY...

- we also invite the Bride and Groom to an exquisite dinner at Nova Wola Restaurant and a one night stay in one of our unique rooms on the first wedding anniversary
- we have also prepared unique discounts for you on other family events (christening party, communions, birthdays and other family celebrations) within 24 months of wedding





## MENU I

**PASS AROUND COCKTAIL MENU** - three options to choose from

Grilled tuna with fruit caviar

Beef tenderloin carpaccio, mustard sauce

Tandoori chicken with yoghurt raita

Italian ham with marinated artichoke

Vol-au-vent, guinea fowl mousse, cranberry

Crostini with marinated bull trout and vegetable tapenade

Smoked duck breast with fig and kiwi mustard

Mozzarella and tomato tart with basil mousse

Goat cheese tart with sun-dried tomatoes

Marinated tofu with vegetable salsa

Brie cheese with spicy apple sauce

**COURSE MENU** - one option to choose from

### OPTION I

Umami roast beef, garden salad, "koryciński" cheese

Roasted vegetable soup with curry cauliflower

Grilled salmon, potato and pumpkin purée, warm spinach and tomato salad

### OPTION II

Octopus salad, arugula with Goji berries, roast parsley mousse

Fresh tomato soup, sour cream with basil, herb croutons

Slow cooked guinea fowl breast, potato casserole with mushrooms, steamed seasonal vegetables

*\*Our Chef can prepare vegetarian menu for a special request*



## COLD BUFFET

### COLD CUTS

Smoked ham, Kindziuk, Polish dried sausages „kabanosy”, pork fuet, meat pâté

Pork sous vide with Mediterranean herbs and marinated artichokes

Beef tartar with side dishes

Marinated salmon with buttermilk sauce with curry and capers

Poultry "tymbaliki" with root vegetables

Fried cod fillet with tomato marinated vegetables „Greek style”

Herring with onion, apple

Raspberry tomatoes with "koryciński" cheese and coriander mousse

Tart with broccoli and pumpkin

### SALADS

Soy pasta salad with panko chicken, steamed broccoli, sweet-chilli sauce

Greek - tomato, red onion, cucumber, feta cheese





## **HOT BUFFET**

Roast duck with apples, cranberry sauce

Pork tenderloin, chanterelle sauce

Sea bass with caper sauce

Grilled vegetables with herbs

Spinach "pierogi" with red onion ragout and balsamic vinegar

Roasted potatoes, garlic, marjoram

## **SWEET BUFFET**

Apple pie with roasted almonds

Cheese and poppy seed cake

Triple chocolate mousse

Tapioca pudding with mango

Pear tart

Fruit salad

Tiramisu

## **SOUP SERVED AS A PART OF THE BUFFET AFTER MIDNIGHT**

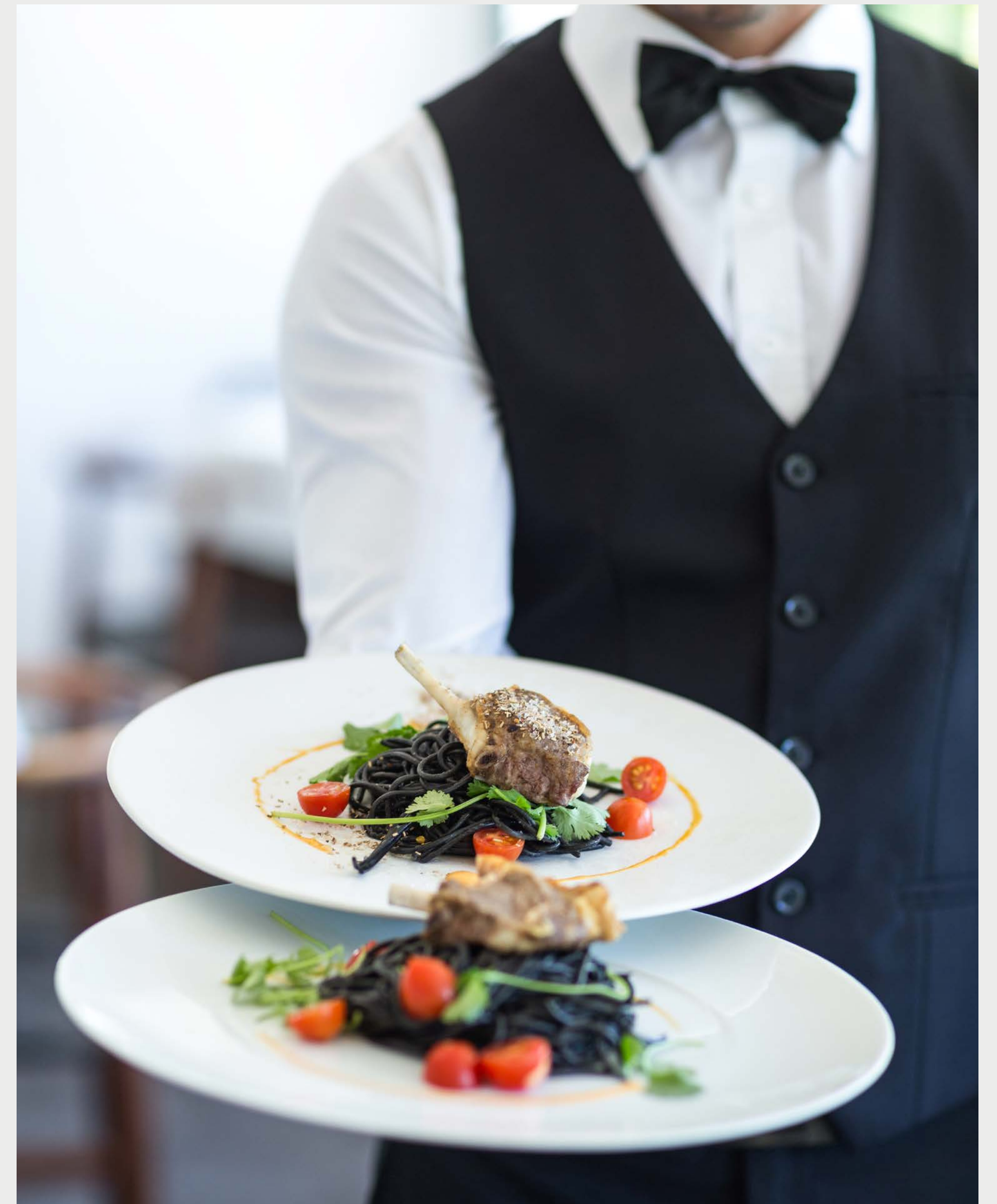
„Żurek” with hard-boiled egg and white sausage

---

*Price: 395 PLN gross per person*

*The price excludes 14,5% service charge | The offer is valid for a minimum of 50 persons*

*The menu includes non-alcoholic beverage package in unlimited consumption up to 8 hours*



## MENU II

**PASS AROUND COCKTAIL MENU** - three options to choose from

Grilled tuna with fruit caviar

Beef tenderloin carpaccio, mustard sauce

Tandoori chicken with yoghurt raita

Italian ham with marinated artichokes

Vol-au-vent, guinea fowl mousse, cranberry

Crostini with marinated bull trout

Smoked duck breast with tofu

Mozzarella and tomato tart, basil mousse

Goat cheese tart with sun-dried tomatoes

Marinated tofu with vegetable salsa

Brie cheese with spicy apple sauce

**COURSE MENU** - one option to choose from

### OPTION I

Tomatoes, burrata, grilled aubergine caviar, arugula, basil oil

Creamy mushroom soup, herb foam

Veal with sage, Parma ham, gnocchi, green vegetables, herb sauce

### OPTION II

Marinated bull trout, roast beetroot, yoghurt sauce

Duck consommé, noodles, vegetables, lovage

Pork tenderloin, herb roasted potatoes, stir fried vegetables

*\*Our Chef can prepare vegetarian menu for a special request*



## COLD BUFFET

### ROAST MEAT

Pork loin, bacon with marjoram and garlick, pork neck  
Cranberry, horseradish sauce

Grilled sweet potatoes with roast turkey, artichokes and chimichurri sauce

Julicy veal flakes with Vitello Tonnato sauce

Smoked catfish with vegetable tapenade

Eggs stuffed with salmon mousse and red caviar

Pikeperch roulade with seafood and wakame algae salad

Smoked cod loin with chimichurri sauce

Selection of herring in three marinades

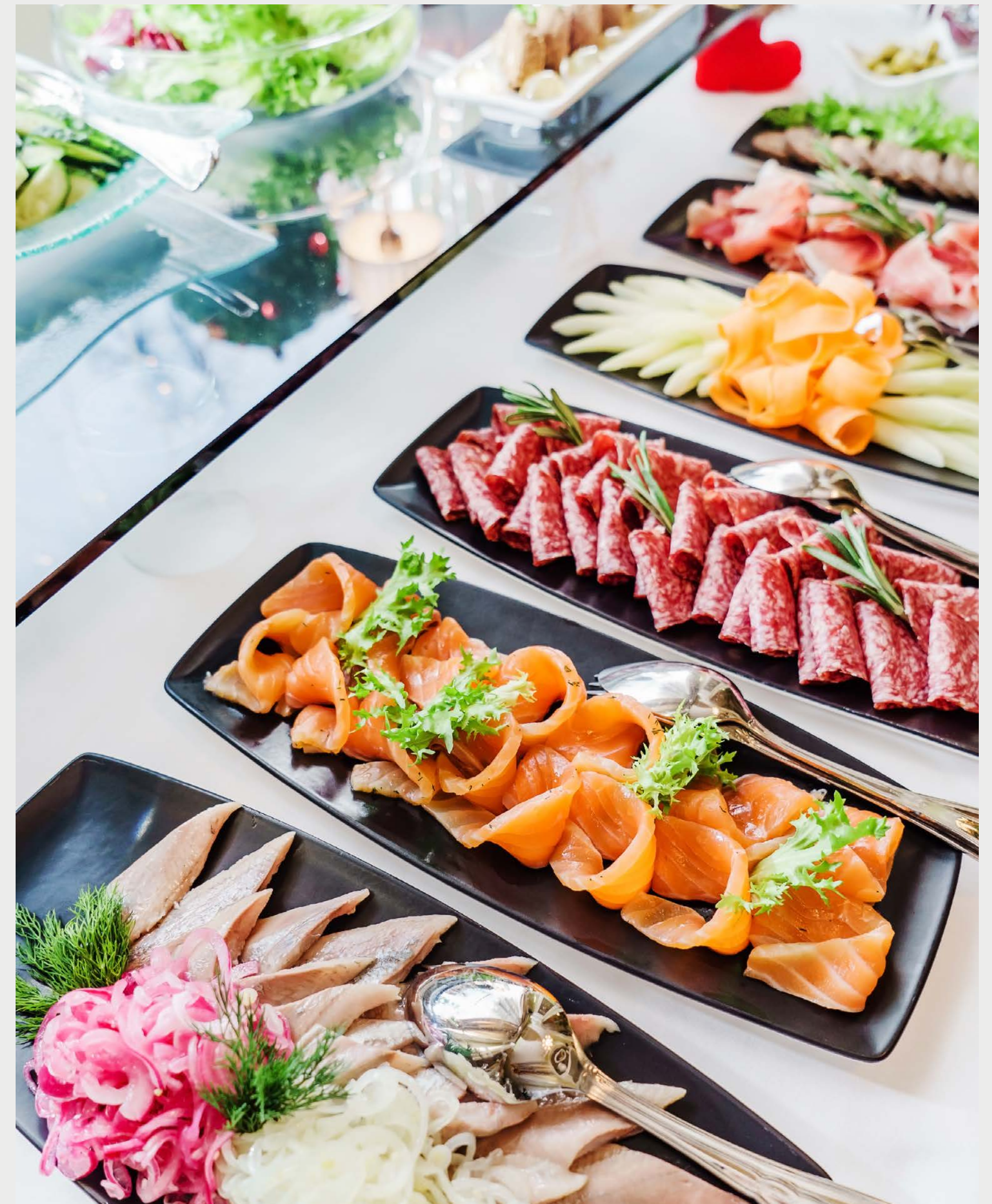
### SALADS

Caesar salad, grilled chicken

Spinach, gorgonzola, grapes, nuts, balsamic vinegar

Roast vegetable salad with olives and sun-dried tomatoes

Curry cauliflower salad with black lentil, roasted zucchini and Provence herbs





## **HOT BUFFET**

Pork medallion with herb marinade and chanterelle sauce

Braised beef with horseradish sauce

Pikeperch with hard-boiled egg and broccoli

Vegetable ratatouille

Spinach dumplings with roasted nuts

Rice pasta with stir fried wok vegetables

## **SWEET BUFFET**

Apple pie with roasted almonds

Cheese and poppy seed cake

Chocolate ganache

Tapioca pudding with mango

Pistachio brûlée

Cream puffs with mascarpone

Fruit salad

Tiramisu

## **SOUP SERVED AS A PART OF THE BUFFET AFTER MIDNIGHT**

Goulash soup

---

*Price: 425 PLN gross per person*

*The price excludes 14,5% service charge | The offer is valid for a minimum of 50 persons*

*The menu includes non-alcoholic beverage package in unlimited consumption up to 8 hours*





## MENU III

**PASS AROUND COCKTAIL MENU** - three options to choose from

Grilled tuna with fruit caviar

Beef tenderloin carpaccio, mustard sauce

Tandoori chicken with yoghurt raita

Italian ham with marinated artichokes

Vol-au-vent, guinea fowl mousse, cranberry

Crostini with marinated bull trout and vegetable tapenade

Smoked duck breast with tofu

Mozzarella and tomato tart, basil mousse

Goat cheese tart with sun-dried tomatoes

Marinated tofu with vegetable salsa

Brie cheese with spicy apple sauce

**COURSE MENU** - one option to choose from

### OPTION I

Smoked duck breast, green vegetable tart, caramelized fig, wild rose jam, brioche

Jerusalem artichoke soup, truffle oil, chervil

Beef tenderloin, truffled roasted potatoes, grilled asparagus, red wine sauce

### OPTION II

Shrimp salad with roasted sweet potato, sugar snap peas and mango

Pheasant consommé, mushroom ravioli

Lamb chops, sun-dried tomato polenta, vegetable ragout, Indian curry sauce

*\*Our Chef can prepare vegetarian menu for a special request*



## **COLD BUFFET**

### **COLD CUTS**

Smoked ham, Kindziuk, Polish dried sausages „kabanosy”, pork fuet, meat pâté

Toppings: cranberry, horseradish sauce

Slow cooked beef with olive and sun-dried salsa

Boiled octopus with sun-dried tomatoes and roast vegetables

Tuna tartar marinated in teriyaki sauce with mango and black sesame

White fish "tymbaliki" with tomato jelly

Steamed butternut squash, Balkan cheese, ajvar

Roasted aubergine with tomatoes, basil and Mimolette cheese

### **SALADS**

Seafood salad

Tuna salad with roasted vegetables, egg and olives

Greek - feta, tomato, cucumber

Grilled pork salad with roasted potatoes, pickled cucumber and rémoulade sauce

Baby spinach salad with orange, gorgonzola cheese and balsamic vinegar

Selection of Polish cheese: lazur, koryciński, brie z ziołami, ementaler, pear chutney, dried fruit, nuts

## **HOT BUFFET**

Veal roulade with spinach, olives, smoked pepper ragout

Wild boar goulash flavored pine extract

Grilled salmon with shellfish sauce

Fried rice with shrimps and pak choi

Beef Stroganoff

Garden vegetables, herb butter

Aubergine with goat cheese and tomatoes

Potatoes with sour cream, grana padano cheese

Vegetable lasagne

Rice pilaw



## **SWEET BUFFET**

Meringue with mascarpone

Cheese and poppy seed cake

Lemon tart with meringue

Tapioca pudding with mango

Panna cotta with fruits

Passion fruit mousse

Fruit salad

Tiramisu

## **SOUP SERVED AS PART OF THE BUFFET AFTER MIDNIGHT**

„Żurek” with hard-boiled egg and white sausage

Creamy tomato soup with roasted vegetables



---

Price: 455 PLN gross per person

The price excludes 14,5% service charge | The offer is valid for a minimum of 50 persons

The menu includes non-alcoholic beverage package in unlimited consumption up to 8 hours



## LIVE COOKING STATION - one to choose from

Roast beef, gravy sauce, horseradish, roasted vegetables	90 PLN per person
Salmon Wellington, lemon-sage sauce, roast potatoes	75 PLN per person
„Podkomorzy” ham, gravy sauce, potato dumplings	75 PLN per person
„Bliny”, sour cream, smoked salmon, salmon caviar	65 PLN per person
Potato pancakes, chicken ragout or beef Stroganoff	55 PLN per person
Sauerkraut and meat stew, bread	50 PLN per person
Chocolate fountain with toppings	40 PLN per person
Ice cream with toppings	30 PLN per person
Crêpes with toppings	30 PLN per person

---

*Service time: up to 2 hours*

*The price excludes 14,5% service charge*

*Prices includes VAT*





## BEVERAGE PACKAGES

### NON-ALCOHOLIC BEVERAGE PACKAGE

Sparkling and still mineral water

Fruit juices: orange, apple, grapefruit

Soft drinks: Coca Cola, Fanta, Sprite, Tonic

Selection of freshly ground coffee: Espresso, Caffè Latte, Caffè Crema, Cappuccino

Selection of tea

---

Included in the price of each menu

Service time: up to 8 hours

### BEVERAGE PACKAGE I

White wine and red wine

Beer

Vodka Ostoya

---

Price: 130 PLN gross per person | The price excludes 14,5% service charge

Service time: up to 8 hours

### BEVERAGE PACKAGE II

White wine and red wine

Beer

Ostoya vodka

Rum: Bacardi, Captain Morgan

Gin Seagram's

Whisky, Bourbon: Ballantine's, Grant's, Jameson, Jim Beam

Aperol

Martini: Bianco, Extra Dry, Rosso, Rosato

---

Price: 180 PLN gross per person | The price excludes 14,5% service charge

Service time: up to 8 hours





### **BEVERAGE PACKAGE III**

Sparkling wine or Prosecco

White wine and red wine

Beer

Ostoya vodka

Rum (dark, light): Bacardi, Captain Morgan

Gin Beefeater

Tequila Olmeca

Whisky: Jack Daniel's, Ballantine's, Jameson, Chivas Regal

Hennessy V.S.

Martini: Bianco, Extra Dry, Rosso, Rosato

Kahlúa

Aperol

Jägermeister

Cachaça

---

Price: 255 PLN gross per person | The price excludes 14,5% service charge

Service time: up to 8 hours

### **CORKAGE**

If you wish to bring your own alcohol, the corkage fee we charge is 80 PLN per person or 55 PLN per bottle of alcohol (max. 1 litre).







Crowne Plaza® Warsaw The HUB  
Rondo Daszyńskiego 2, 00-843 Warszawa  
[convention.warsawhub@ihg.com](mailto:convention.warsawhub@ihg.com)