



INTERCONTINENTAL®
WARSZAWA

Weddings

Welcome to InterContinental Warsaw

InterContinental Warsaw 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,
Convention Sales Team



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
- 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
- preferential rates for accommodation of wedding guests

Additional Services

For all newlyweds, we provide:

- a red carpet
- place cards, personalised menu cards, seating charts
- white chair covers
- a dancefloor and a stage
- cloakroom service
- preferential rates for parking spaces (for all guests)

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.



Menu Packages

- **Crystal Package** - 495 zł / person
- **Platinum Package** - 545 zł / person
- **Diamond Package** - 600 zł / person

EACH PACKAGE CONTAINS

- WELCOME WITH BREAD AND SALT
- WELCOME REFRESHMENT SERVED WHILE GUESTS AWAIT THE ARRIVAL OF THE BRIDE AND GROOM (PLEASE CHOOSE THREE ITEMS FROM THE LIST)
 - SALMON COOKED IN LOW TEMPERATURE / ORIENTAL MARINATED BACON MICRO HERBS
 - SLOWLY COOKED MASURIAN BEEF / BUCKWHEAT SALAD PICKLED CUCUMBER
 - SMOKED GOOSE BREAST/ GREEN APPLE AND BISON GRASS MOUSSE ROASTED SUNFLOWER SEEDS
 - TUNA TATAKI / CHIVES MAYO / KING GREG SAUCE / CRISPY RADISH
 - BEEF TARTAR / POTATO CRISP / SMOKED HAY MAYO / BABY CAPERS
 - GRILLED GREEN ASPARAGUS / CURED HAM SLICES / SAFFRON FOAM (ONLY IN SEASON)
 - POTATO AND PARMESAN TIFTELE / SRIRACHA AIOLI (HOT DISH)
- A BUFFET TABLE WITH REGIONAL COLD CUTS, SAUSAGES, LARDO WITH APPLE AND ONION, PICKLED CUCUMBERS, RYE BREAD. OLD POLISH STYLE SMOKED HAM
- CHOCOLATE FOUNTAIN, FRESH FRUITS, COLORFUL TOPPINGS

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.

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**
- **WEDDING CAKE** - 35 ZŁ / PERSON
- **A NIGHT BUFFET** - 130 ZŁ / PERSON

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

Alcoholic Drinks

OUR OFFER ALSO INCLUDES THE FOLLOWING PACKAGES OF ALCOHOLIC DRINKS, SERVED FOR 8 HOURS:

- **BASIC PACKAGE** - 125 ZŁ / PERSON
- **SILVER PACKAGE** - 170 ZŁ / PERSON
- **GOLDEN PACKAGE** - 220 ZŁ / PERSON

Corkage

IF YOU WISH TO BRING YOUR OWN ALCOHOL, THE CORKAGE WE CHARGE IS 60 ZŁ PER PERSON OR 80 ZŁ PER BOTTLE OF ALCOHOL (MAX. 1 LITRE).

Live Cooking Stations (served for 2-3h)

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.

- **ROASTED SCOTCH BEEF ROASTBEEF, FRENCH STYLE POTATOES, BIMBI, PEPPERCORN SAUCEU**
95 PLN / PERSON
- **WHOLE ROASTED SUCKLING PIG STUFFED WITH GROATS WITH OFFAL GRAVY OR MUSHROOM SAUCE, POTATOES GRATIN**
120 PLN / PERSON
- **MARINATED JURASSIC SALMON GRAVLAX IN THREE FLAVORS, BASIL MAYO, FENNEL SALAD, HERB OIL, BRUSSEL LEAVES**
90 PLN / PERSON
- **SLOWLY COOKED LAMB SHOULDER, STEAMED BUN, HOMEMADE AJVAR WITH SHERRY VINEGAR, RASPBERRY TOMATO, CORIANDER, SOUR CREAM**
95 PLN / PERSON
- **ICE CREAM GRYCAN SELECTION, SERVED IN OUR TROLEY „CARRETTO GELATO” WITH TOPPINGS**
55 PLN / PERSON

Beverage Packages (served for 8h)

Basic Package

125 ZŁ / PERSON

- RED AND WHITE WINE
- TYSKIE BEER
- OSTOYA VODKA

Silver Package

170 ZŁ / 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

220 ZŁ / 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 Packages

495 ZŁ / PERSON (THE OFFER IS VALID FOR MIN. 50 PERSONS)

Set Menu

(select 1 dish from each course)

SOUP

- BEEF BROTH / HERB PANCAKE / JULIENNE VEGETABLES
- RASPBERRY TOMATO AND PEPPER CREAM / SMOKED SOUR CREAM / BASIL POWDER

MAIN COURSE

- TURKEY PICCATA / NAPOLITANA SAUCE/ GRILLED VEGETABLES / HERB POTATOES
- COD LOIN / BUTTERY POTATOES WITH MUSTARD SEEDS / GREEN VEGETABLES
DILL SAUCE

Crystal Package I

SALAD BUFFET

- COLORFUL SALAD LEAVES
- PEPPER / CUCUMBER / CHERRY TOMATOES / CARROT
- CROUTONS/ ROASTED BACON / CHICKEN BREAST / OLIVES / CAPERS
- CAESAR SAUCE / VINAIGRETTE / BALSAMICO

COLD BUFFET

- THAI STYLE CHICKEN SALAD
- ROASTED BEETROOT SALAD WITH BURNT ORANGE
- TRADITIONAL POLISH VEGETABLE SALAD
- POTATO SALAD / SALMON / DILL / GREEN PEA
- THREE TYPES OF HERRINGS
- TROUT RILETTE / CELERY
- WARSAW STYLE PORK LOIN / CHIVES MAYO
- ROASTED PORK LEG / PICALLILI VEGETABLES
- HOMEMADE PATE / PICKLES / CRANBERRY
- GRILLED VEGETABLES SELECTION: ZUCCHINI / EGGPLANT / PEPPERS / ARTICHOKEs
- A BUFFET TABLE WITH REGIONAL COLD CUTS, SAUSAGES, LARDO WITH APPLE AND ONION, PICKLED CUCUMBERS, RYE BREAD
- OLD POLISH STYLE SMOKED HAM
- POLISH CHEESE PLATTER, WITH GRAPES AND NUTS
- SELECTION OF BREAD AND BUTTER

SOUP

- FRENCH ONION SOUP WITH CROUTONS AND GRUYERE CHEESE

HOT DISHES

- GRILLED PORK NECK / JACK DANIELS SAUCE
- COD MARINATED IN CIDER / CREAMY LEEKS
- TURKEY BREAST MEDALIONS / CRANBERRY SAUCE / GREEN APPLES
- SELECTION OF PIEROGI WITH LARD CRACKLINGS
- YOUNG POTATOES WITH DILL
- YOUNG CABBAGE WITH DILL / RASPBERRY TOMATOES

DESSERTS

- POLISH APPLE CAKE
- WHITE CHOCOLATE CHEESECAKE
- STRAWBERRY MOUSSE
- LEMON TART
- CREME CARAMEL
- FRESH FRUIT SALAD
- SEASONAL FRUIT BASKET

SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

- POLISH ŹUREK SOUP SERVED WITH WHITE SAUSAGE AND BOILED EGG

Crystal Package II

SALAD BUFFET

- COLORFUL SALAD LEAVES
- PEPPER / CUCUMBER/ CHERRY TOMATOES / CARROT
- CROUTONS/ ROASTED BACON / CHICKEN BREAST / OLIVES / CAPERS
- CAESAR SAUCE / VINAIGRETTE / BALSAMICO

COLD BUFFET

- NICOISE SALAD WITH TUNA / GREEN BEANS / EGG
- SALAD WITH SMOKED CHICKEN, PINEAPPLE, AND SALAD LEAVES
- THREE TYPES OF HERRINGS
- WARSAW STYLE PORK LOIN / CHIVES MAYO
- VITELLO TONNATO WITH TRADITIONAL SAUCE
- SLICES OF DELICATE VEAL / TUNA SAUCE / ROCKET SALAD
- GRILLED VEGETABLES SELECTION: ZUCCHINI/ EGGPLANT/ PEPPERS/ ARTICHOKE
- A BUFFET TABLE WITH REGIONAL COLD CUTS, SAUSAGES, LARDO WITH APPLE AND ONION, PICKLED CUCUMBERS, RYE BREAD.
- OLD POLISH STYLE SMOKED HAM
- POLISH CHEESE PLATTER, WITH GRAPES AND NUTS
- SELECTION OF BREAD AND BUTTER

SOUP

- CREAMY ZUCCHINI SOUP / MINT / LIME

HOT DISHES

- GRILLED CHICKEN / CREAMY BOLETUS / GREEN PEA / ASPARAGUS
- SALMON MARINATED WITH LEMON / TERIYAKI / PAK CHOY / CHILLI / GINGER
- BOAR RAGOUT / PEARL ONION / CARAMELISED CARROTS
- SELECTION OF PIEROGI/ MEAT / CABBAGE WITH MUSHROOMS/ POTATOES WITH QUARK
- PARMENTIERE POTATOES
- GRILLED VEGETABLES WITH FETA CHEESE

DESSERTS

- CREAMY CHEESECAKE WITH RASPBERRIES
- TIRAMISU
- PASSION FRUIT MOUSSE
- CHOCOLATE CAKE WITH CHERRIES
- PANNA COTTA WITH RHUBARB
- SEASONAL FRUIT BASKET

SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

- POLISH ŻUREK SOUP SERVED WITH WHITE SAUSAGE AND BOILED

Platinum Package

545 ZŁ / PERSON (THE OFFER IS VALID FOR MIN. 50 PERSONS)

Set Menu

(select 1 dish from each course)

SOUP

- SALMON MARINATED WITH CITRUS / BUTTERMILK WITH CHIVES OIL
RED ROE OF FLYING FISH / CAPERS/ PARSLEY MOUSSE
- BAKED CAULIFLOWER CREAM /CUCUMBER SALSA / SUNFLOWER SEEDS

MAIN COURSE

- ROASTED DUCK POLISH STYLE / RED CABBAGE WITH RED CURRANT
DRY GRAPES SAUCE / POTATO DUMPLINGS WITH BURNT BUTTER
- SLOWLY COOKED PORK LOIN/ TRUFFLE POTATO GRATIN / THYME JUS / BIMBI

Platinum Package I

SALAD BUFFET

- COLORFUL SALAD LEAVES
- PEPPER / CUCUMBER/ CHERRY TOMATOES/ CARROT
- CROUTONS/ ROASTED BACON / CHICKEN BREAST / OLIVES / CAPERS
- CAESAR SAUCE / VINAIGRETTE / BALSAMICO

COLD BUFFET

- FISH TERRINE WITH SEAFOOD AND VEGETABLES / SAFFRON MAYO / CRISPY CAPERS
- SHRIMP COCKTAIL / CELERIAC / BASIL MAYO / DRY TOMATOES
- CAESAR SALAD WITH BEEF / GARLIC CROUTONS / PARMESAN
- CHICKPEA SALAD WITH SWEET TOMATOES, CUCUMBER AND CORIANDER DRESSING
- DUTCH MARINATED HERRING / APPLE SALAD / GINGER / CORIANDER
- MARINATED HERRING WITH DILL AND DIJON MUSTARD
- RICE STUFFED GRAPE LEAVES „DOLMADOS“ / BURNT LEMON / BALSAMICO
- ORIENTAL STYLE CHICKEN SALAD / SOY SPROUTS / GRILLED PINEAPPLE / PEANUTS
- DUCK PATE / PISTACHIOS / PLUM COULIS / CRISPY BACON
- A BUFFET TABLE WITH REGIONAL COLD CUTS, SAUSAGES, LARDO WITH APPLE AND ONION, PICKLED CUCUMBERS, RYE BREAD.
- OLD POLISH STYLE SMOKED HAM
- POLISH CHEESE PLATTER, WITH GRAPES AND NUTS
- SELECTION OF BREAD AND BUTTER

SOUP

- GREEN PEA SOUP / MASCARPONE / LEMON ZEST

HOT DISHES

- SALTIMBOCCA STYLE TURKEY / SAGE SAUCE
- COD FILLET / FENNEL SALAD
- LAMB LEG, BELUGA LENTILS / TOMATO ROASTED WITH CORIANDER / OWN SAUCE
- SPINACH GNOCCHI NEAPOLITANO
- GRILLED VEGETABLES / OREGANO
- FRENCH STYLE POTATOES / HERB BUTTER

DESSERTS

- ORANGE AND CARAMEL CHEESECAKE
- CHOCOLATE AND PISTACHIO MARQUISE
- ALMOND TART WITH PEAR AND MASCARPONE
- PROFITEROLS WITH WHITE CHOCOLATE MOUSSE
- MANGO AND LEMONGRASS MOUSSE
- BAKED CAKE WITH RHUBARB AND LIME
- FRUIT SALAD

SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

- BEEF TRIPLE SOUP / CARROT / CLOVES / CHILLI

Platinum Package II

SALAD BUFFET

- COLORFUL SALAD LEAVES
- PEPPER / CUCUMBER/ CHERRY TOMATOES/ CARROT
- CROUTONS/ ROASTED BACON / CHICKEN BREAST / OLIVES / CAPERS
- CAESAR SAUCE / VINAIGRETTE / BALSAMICO

COLD BUFFET

- COMPRESSED FISH/ TARTAR SAUCE
- PEARL COUS COUS SALAD / CRISPY VEGETABLES / SALMON
- GREEK SALAD /FETA CHEESE / KALAMATA OLIVES
- TRADITIONAL ITALIAN PANZANELLA SALAD
- ORIENTAL SHRIMP SALAD / PAK CHOY / CARROT/ SESAME SAUCE
- RED ONION AND GOAT CHEESE QUICHE
- DUCK COMPRESSED WITH FIGS, RED ONION CHUTNEY
- BROCCOLI AND DRY TOMATOES SALAD/ ROASTED SUNFLOWER SEEDS
- FARFALLE AND TUNA SALAD/ PEPPER/ ITALIAN DRESSING
- ARTICHOKE SERVED WITH PAN FRIED CHORIZO
- COOKED OCTOPUS, SERVED WITH PEPPER AND OLIVE OIL
- PLATTER OF ITALIAN AND SPANISH COLD CUTS SERVED WITH GARLIC CROUTONS AND MARINATED VEGETABLES
- A BUFFET TABLE WITH REGIONAL COLD CUTS, SAUSAGES, LARDO WITH APPLE AND ONION, PICKLED CUCUMBERS, RYE BREAD.
- OLD POLISH STYLE SMOKED HAM
- POLISH CHEESE PLATTER, WITH GRAPES AND NUTS
- SELECTION OF BREAD AND BUTTER

SOUP

- THAI SOUP / CHICKEN / COCONUT MILK / KAFFIR LEAVES

HOT DISHES

- ROASTED DUCK / ANISE JUS / GRILLED PEACH
- SLOWLY COOKED MOWI SALMON/ LEMON SAUCE / BLANCHED GREEN PEA
- ROASTED PORK NECK / RED WINE SAUCE / CHIMICHURRI
- RAVIOLI WITH SPINACH AND RICOTTA WITH CHEESE SAUCE
- SEASONAL VEGETABLES WITH HERB BUTTER
- ROASTED COLORFUL POTATOES / ROSEMARY

DESSERTS

- CREME BRULEE – STRAWBERRY TRIFLE
- CHOCOLATE COFFEE CAKE WITH CHERRY LIQUOR
- COCONUT TAPIOCA PUDDING WITH PASSIONFRUIT CAVIAR
- LEMON PANNA COTTA WITH HONEY AND BLUEBERRIES
- MINI PAVLOVA WITH CHANTILLY CREAM AND RASPBERRIES
- FRUIT SALAD

SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

- BEEF TRIPLE SOUP / CARROT / CLOVES / CHILLI

Diamond Package

600 ZŁ / PERSON (THE OFFER IS VALID FOR MIN. 50 PERSONS)

Set Menu

(select 1 dish from each course)

APPETIZERS

- BEEF CARPACCIO / PARMESAN FLAKES / HONEY AND MUSTARD DRESSING
CHIVES MAYO / MICRO HERBS
- LOW TEMPERATURE COOKED MOWI SALMON / CELERY PUREE / FENNEL SALAD
HERB OIL

SOUP

- BEEF CONSOME / ANIS / CORIANDER / SHIMEI / HERB OIL

MAIN COURSE

- ROASTED LAMB SADDLE / POTATO AND CELERY PUREE / COLORFUL YOUNG CARROTS
ROSEMARY JUS
- SLOWLY COOKED BEEF FILLET / POTATO GRATIN WITH PARMESAN
SPINACH WITH BOLETUS / TRUFFLE JUS
- GRILLED SEA BASS FILLET / PARSNIP MOUSSE / CONFIT CHERRY TOMATOES
FIRE BURNT POTATOES / LOBSTER AND PEPPER SAUCE

Diamond Package I

SALAD BUFFET

- COLORFUL SALAD LEAVES
- PEPPER / CUCUMBER/ CHERRY TOMATOES/ CARROT
- CROUTONS/ ROASTED BACON / CHICKEN BREAST / OLIVES / CAPERS
- CAESAR SAUCE / VINAIGRETTE / BALSAMICO

COLD BUFFET

- WARSAW STYLE PORK LOIN
- COLD STYLE PIKE PERCH WITH PISTACHIOS
- BEEF FILLET TARTAR/ TRADITIONAL ADDITIONS
- THREE TYPES OF HERRINGS
- SELECTION OF TRADITIONAL SALADS:
- CHICKPEA SALAD/ LIME / FETA CHEESE/ HEATHER HONEY / SUNFLOWER SEEDS
- MINI MOZARELLA / CHERRY TOMATOES/ BASIL PESTO
- ORIENTAL TUNA TATAKI WITH PONZU SAUCE AND TOBIKO CAVIAR/ ESSENCE OF LIME AND MINT
- QUINOA AND ROASTED PUMPKIN SALAD/ ROASTED SEEDS/ POMEGRANATE SEEDS
- SALMON KULEBIAK / GRIBICHE SAUCE/ MICRO HERBS SALAD
- MARINATED VEAL ROASTED WITH WORCESTERSHIRE SAUCE / MARINATED VEGETABLES / PEACH CHUTNEY
- MARINATED MUSSELS / CHILLI SAUCE / CORIANDER / LEMON ZEST
- SELECTION OF ROASED MEAT
- PORK NECK / TURKEY / ROASTBEEF
- BEETROOTS WITH HORSERADISH/ HORSERADISH / PICKLED MUSHROOMS
- A BUFFET TABLE WITH REGIONAL COLD CUTS, SAUSAGES, LARDO WITH APPLE AND ONION, PICKLED CUCUMBERS, RYE BREAD.
- OLD POLISH STYLE SMOKED HAM
- POLISH CHEESE PLATTER, WITH GRAPES AND NUTS
- SELECTION OF BREAD AND BUTTER

SOUP

- LOBSTER AND SAFFRON SOUP

HOT DISHES

- DUCK ROASTED WITH APPLES / CHERRY AND CINNAMON SAUCE
- GILTHEAD FISH FILLET / ORANGE SALSA
- BEEF MEDALIONS / BRANDY SAUCE / MUSHROOM POWDER
- SEASONAL VEGETABLES / ALMOND BUTTER
- GRILLED POTATO SLICES / SAGE BUTTER
- POTATO CHICCHE / SPINACH / ROASTED BEETROOT

DESSERTS

- POLISH APPLE CAKE (WARM) WITH VANILLA SAUCE
- RASPBERRY CAKE– „RASPBERRY MIRROR“
- FRUIT TARTS
- CHOCOLATE CAKE OPERA
- ORANGE MOUSSE WITH COINTREAU
- SEASONAL FRUIT BASKET

SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

- HOT GOULASH SOUP / POTATOES / SMOKED PEPPER

Diamond Package II

SALAD BUFFET

- COLORFUL SALAD LEAVES
- PEPPER / CUCUMBER/ CHERRY TOMATOES/ CARROT
- CROUTONS/ ROASTED BACON / CHICKEN BREAST / OLIVES / CAPERS
- CAESAR SAUCE / VINAIGRETTE / BALSAMICO

COLD BUFFET

- TROUT IN GELLY / PICKLED JULIENNE CARROT
- WARSAW STYLE PORK LOIN
- ROASTED ROASTBEEF / PEARL ONION / SMOKED HAY MAYO
- THREE TYPES OF HERRINGS
- HERRING ROLLS / DUTCH MATJAS / HERRING WITH SOUR CREAM
- SELECTION OF TRADITIONAL SALAD:
- VEGETABLE SALAD
- GREEK SALAD / BLACK OLIVES / FRESH VEGETABLES
- ORIENTAL BEEF SALAD WITH RICE NOODLES
- TUNA TARTAR WITH ONION, CUCUMBER AND AVOCADO
- TRUFFLE POTATO SALAD WITH ROCKET LEAVES
- CRAYFISH COCKTAIL / TOMATO SALSA / BABY CAPERS / LIME
- CURED HAM ROULADE WITH ROCKET SALAD AND BLUE CHEESE
- CRUDO WITH LEMON AND OLIVE OIL / BLOODY ORANGE/ FRESH CHILLI
- ROASTED TURKEY / PICKLED CUCUMBER REMULADE / MARINATED PAK CHOY
- BURRATA / CHERRIES / GREEN PEA / BUTTERMILK
- BEEF FILLET TARTAR/ TRADITIONAL ADDITIONS
- SALMON BAKED IN LOW TEMPERATURE/ PINK PEPPER / PASTIS SAUCE
- SELECTION OF ROASED MEAT
- PORK NECK / TURKEY / ROASTBEEF
- BEETROOTS WITH HORSERADISH/ HORSERADISH / PICKLED MUSHROOMS
- A BUFFET TABLE WITH REGIONAL COLD CUTS, SAUSAGES, LARDO WITH APPLE AND ONION, PICKLED CUCUMBERS, RYE BREAD.
- OLD POLISH STYLE SMOKED HAM
- POLISH CHEESE PLATTER, WITH GRAPES AND NUTS
- SELECTION OF BREAD AND BUTTER

SOUP

- ROASTED EGGPLANT VELOUTE / BLACK GARLIC / TAHINI / LIME

HOT DISHES

- TERIAKI CHICKEN/ PEANUTS / KIMCHI CARROT / CORIANDER
- PIKE PERCH WITH CREAMY ASPARAGUS VELOUTE SAUCE
- POACHED LAMB / DEMI GLACE / TERRAGON / OYSTER MUSHROOM
- GRILLED VEGETABLES / MOZARELLA
- POTATO PUREE / MUSTARD SEEDS
- CANNELLONI WITH SPINACH AND RICOTTA / BÉCHAMEL SAUCE

DESSERTS

- POLISH APPLE CAKE (WARM) WITH VANILLA SAUCE
- POPPYSEED CHEESECAKE
- FRUIT TARTLES
- TIRAMISU
- CHOCOLATE CAKE WITH COFFEE
- CREME BRULEE
- CUT FRESH FRUITS
- SEASONAL FRESH FRUITS

SOUP AS PART OF THE BUFFET AFTER MIDNIGHT

- HOT GOULASH SOUP / POTATO / SMOKED PEPPER

Night Buffet (served for 2h)

SALAD BUFFET

- COLORFUL SALAD LEAVES
- PEPPER / CUCUMBER / CHERRY TOMATOES / CARROT
- CROUTONS / ROASTED BACON / CHICKEN BREAST / OLIVES / CAPERS
- CAESAR SAUCE / VINAIGRETTE / BALSAMICO
- POTATO SALAD WITH SALMON / DILL / MUSTARD SEEDS
- NICOISE SALAD WITH TUNA / HARD BOILED EGGS
- ORIENTAL BEEF SALAD / SOY NOODLES / PEANUTS / CORIANDER
- PENNE SALAD / SALAMI / SMOKED CHICKEN / DRY TOMATOES / FRESH CUCUMBER
- MINI CAESAR SALAD / CROUTONS / PARMESAN
- HERB HUMMUS / FRESH CHICORY LEAVES / TOASTED SESAME

SOUP (JEDNA DO WYBORU)

- BEEF BOGRACZ / PEPPER / ROASTED POTATO / SOUR CREAM
OR
- RED BORSCHT / MARJORAM / CABBAGE BUN

HOT DISHES

- BEEF STROGANOFF / PICKLED CUCUMBER / MARJORAM
- SEAFOOD FRICASSEE / RASPBERRY TOMATOES WITH CORIANDER / SOY SPROUTS
- BASMATI RICE / FRESH HERBS
- VEGETABLE PIPERADA / FETA CHEESE / BASIL PESTO

DESSERTS

- CHEF'S SELECTION OF DESSERTS

