



# EUROPEJSKI



BOUTIQUE HOTEL

## Wedding - Gold set

- The traditional greeting for Couple with our homemade bread and salt
- Welcome toast with a glass of sparkling wine for wedding guests
- Two dishes dinner with a dessert
- Three «hot dishes» served by your choice in 22:00, 24:00, 02:00 (the hours for serving is an example)
- Cold appetisers for your choice: 5 appetisers and 2 salads
- Two kinds of bread
- Buffet with cakes
- Buffet with fruits
- Drinks without of limits: coffee, tea, water and still drinks
- Professional waiter service
- Apartment for Newlyweds for wedding night
- Place for music band
- Covers for chairs
- Free menu for children under 3 years old
- For children under 10 years old ½ price
- For the Guests comfort hotel patio available

The price 225 pln/person (the price is valid for 80 persons minimum)

Extra paid:

- Animation for children
- Wedding cake
- Sparkling drinks (in glass bottles 330 ml) 3 pln/item
- Alcohol in special price or cork 10 pln/person
- Rural table
- Fish table or sushi

## Menu

### Served menu ( 2 dishes + dessert)

#### Soup (one for choice)

- Broth with French dumplings, carrot and parsley
- Warsawian guts
- Cream soup from white vegetables with croutons

#### Main dish (one for choice)

- Pork cutlet fried with bone in lard, young potatoes and cabbage stewed in tomatoes
- Neck slices stuffed with onion, cucumber and bacon, mulled groats and own sauce
- Chicken schnitzel with potatoes and glazed carrot

#### Dessert (one for choice)

- Ice cream with fruit topping
- Chocolate muss with black currant sous

#### Hot second dish (one for choice)

- Roast pork loin in plum sauce, dumplings and cucumber salad
- Chicken devolay cutlet, potato slices, stewed carrot with butter and green peas

#### Hot third dish (one for choice)

- Beef stroganoff with layered dumplings and parsley
- Beef dumplings with crunchy onions

#### Hot fourth dish

- Red borscht on home-made sourdough with meat pasty
- Goulash soup with meat and vegetables

### Salads (two for choice)

- Cesar salad
- Capresse with tomatoes and mozzarella
- Spinach with grilled vegetables and groats couscous
- Oak salad with dried tomatoes and roasted pumpkin seeds
- Polish Vegetable Salad

### Wegetarian appetisers (one for choice)

- Eggs stuffed with chives
- Red beet carpaccio with rocket and sunflower seeds
- Pancakes with sour cream and red onions
- Grilled courgette with plesnian cheese

### Fish appetisers (one for choice)

- «Greek» fish
- «Kashubian» herring
- Rainbow trout in jelly
- Herring marinated in elderberry

### Meat appetisers (three for choice)

- Poultry skewer with garlic sauce
- Tortilla roulade stuffed with ground meat, rocket tomato sauce, rocket and Parmesan cheese
- Plate of sausages
- Roasted meat: form loin and neck parts, bacon
- Poultry liver pâté with raspberry mousse and croutons
- Wings in breadcrumbs and oriental sauce
- Chicken breast strips in carpentry tempura

On your request our Chef can modificative or make proposition of menu on individual preferences.