



EUROPEJSKI



BOUTIQUE HOTEL

Wedding - Platinum 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: 8 appetisers and 2 salads
- Two kinds of bread
- Buffet with cakes
- Buffet with fruits
- Drinks without of limits: coffee, tea, water and still drinks
- Sparkling drinks without limits (glass bottles 330 ml)
- Professional waiter service
- No cork
- Apartment for Newlyweds for wedding night
- Special price on accommodation for wedding Guests
- 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 275 pln/person (the price is valid for 80 persons minimum)

Extra paid:

- Animation for children
- Wedding cake
- Alcohol in special price
- 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
- Fowls on dried boletus
- Mushroom soup with noodles
- Cream soup from white vegetables with croutons

Main dish (one for choice)

- Cranberry confit duck leg stewed in red wine and fried potatoes slices in herbs
- Grilled chicken breast with puree from potatoes, mizeria from cucumbers and radishes
- Pork tenderloin in mushroom sauce, potato gratin and blanched spinach

Dessert (one for choice)

- Chocolate "cloud" cake with whipped cream and yellow sauce
- Rafaello with mango mousse and chia seed
- Chocolate mousse with blackcurrant sauce

Hot second dish (one for choice)

- Turkey roulade with fried potatoes, stewed spinach and green pepper sauce
- Pollack fillet, risotto with courgette and lemon sauce

Hot third dish (one for choice)

- Beef stroganoff z kluskami kładzionymi i natką pietruszki
- Veal dumplings with sage butter
- Lasagne bolognese with spicy tomato sauce

Hot fourth dish

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

Salads (two for choice)

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

Vegetarian 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
- Tatar steak
- 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
- Tatar steak with additions
- Chicken breast strips in carpentry tempura

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