

Offer for 2024 year





Wedding Ceremony

is one of the most important events in life. Therefore, it should take place in a unique place and leave an unforgettable impression. Booking Hotel Crown Piast & SPA, due to its location in a beautiful park, unique atmosphere and offer tailored to the needs of our guests, is an ideal place to organize this extraordinary ceremony.

Anturium Restaurant

and the surrounding park with a flowery garden, a summer gazebo, charming alleys in the shade of old birches and a roaring fountain are the perfect place to relax while having fun, as well as a perfect outdoor area for organizing wedding ceremonies, photo sessions or barbecues. We provide professional service that will ensure that all your wishes are fulfilled.

Dear Bride and Groom

we entrust you with composing your own wedding menu. Our extensive offer will allow you to arrange it so that it is unique and tailored to individual needs. We offer you the opportunity to choose, starting from a gala dinner, through a sweet and savory buffet, hot dishes, alcoholic drinks and many other attractions.

As a gift from the hotel

The newlyweds receive:

- Apartment with breakfast in bed
- A gourmet candlelight dinner with a glass of wine on your first wedding anniversary
- Special accommodation prices for wedding guests
- Possibility to organize photo sessions in the hotel park.

Our **wedding planning consultant** will be happy to answer all your questions

Please contact by phone.: +48 12 683 26 75 or e-mail: sales@hotelpiast.pl gastro@hotelpiast.pl







Dinner proposal

please choose one item from each dish

| Menu I PLN 165 / person | Menu II PLN 190 / person | Menu III PLN 230 / person | |
|---|--|---|--|
| Appelizer | Appelizer | Appelizer | |
| Eggplant cones with pepper mousse on arugula | Ham flakes with delicate cheese horseradish emulsion served on lettuce leaves | Tomato tartare with basil jelly | |
| Cucumber terrine with horseradish foam | Marinated beetroot carpaccio | Blinis with smoked salmon served on green lettuce | |
| Saup | Saup | Soup | |
| Beef broth with vegetable julienne | Broccoli cream | Consomme with dumplings | |
| Carrot cream with a hint of orange | Beef broth with vegetable julienne | Creamy horseradish soup with bacon chips | |
| Main course | Main course | Main course | |
| Chicken rolls with spinach and Parma ham with gnocchi in béchamel sauce | Pork tenderloin in Dijon sauce served with yellow rice and caramelized carrots | Shortly roasted beef with wild rice and vegetable salsa | |
| Pork tenderloin in rosemary sauce with roasted potatoes and broccoli | Turkey in honey mustard sauce with green beans with sesame and carrot puree | Slices of duck baked with apples in marjoram with gnocchi and red cabbage | |
| Dessert | Dessert | Dessert | |
| Apple pie with meringue and raspberry sauce | Vanilla semifreddo with raspberry mousse | Peanut semifreddo with raspberry sauce | |
| Chocolate cake with cherries and cream mousse | Apple strudel with vanilla sauce | Meringue with mascarpone and fruit | |







Dry buffet proposal

Please choose one of the buffets

| Standard | menu |
|-------------|--------|
| PLN 125 / 1 | person |

PLN 165 / person

Deluxe menu

Aromatic pork loin in cumin Aromatic pork loin in cumin

Juicy pork neck with herbs

Juicy pork neck with herbs

Roasted bacon Roasted bacon

Chicken roulade with spinach Chicken roulade with spinach

Delicate chicken roulade Delicate chicken roulade with sun-dried tomatoes

Traditional Vegetable Salad Traditional vegetable salad with a velvety sauce

Crispy lettuce with tuna

Crispy lettuce with tuna

Lettuce with crunchy vegetables

Lettuce with crunchy vegetables

Herring tartare and onions on toast

Herring tartare and onions on toast

Mini mozzarella with tomatoes Mini mozzarella with tomatoes

A selection of muffins with savory fillings

A selection of muffins with savory fillings

Poultry terrine with vegetables Poultry terrine with vegetables

Selection of fresh bread Selection of fresh bread

A platter of Polish cold meats with additions:

beetroot, tartar sauce, horseradish

A platter of Polish and Italian cheeses

Cucumber wedges with fluffy feta cheese

Freshly baked French snacks with savory fillings







Hot dish proposal

Please choose one of the proposals from the offer Hot dish I and Hot dish II

Hot dish I PLN 49 / person

Hot dish II PLN 39 / person

Beef Burgundy in red wine

Beef goulash soup with crispy carrots

Traditional Stroganoff

Colorful Lecho with peppers, zucchini and squash

Chicken leg baked with vegetables

Red borscht with croquette with cabbage and

mushrooms

Replace one hot dish for a garden barbecue or order it as an additional option

Grill menu

Standard menu PLN 130 / person

Deluxe menu PLN 175 / person

Pork neck marinated in herbs

Chicken kebab with peppers and bacon

Grilled sausages

Grilled oscypek cheese

Potatoes baked in foil

Pickled cucumbers

Mustard, ketchup, horseradish

Garlic sauce

Village bread

Grilled Trout

Pork neck marinated in herbs

Chicken kebab with peppers, onion, mushrooms

Grilled sausage

Grilled black pudding

Grilled oscypek cheese

Potatoes baked in foil

Grilled vegetables with olive oil and herbs

Pickled cucumbers

Mustard, ketchup, horseradish

Garlic sauce

Village bread

Grill menu

Roasted piglet stuffed with groats – PLN 3,000 Cauldron with sour soup – PLN 313 (25 portions)







Additionally, we encourage you to choose:

Sweet buffet proposal

Please choose one of the buffets

Menu I PLN 69 / person

A selection of shortcrust cupcakes: with delicate cream and fruit, with cheese, with nuts

A composition of mini cream desserts and fruit mousses

Galician apple pie made from Polish apples

Fruit tart

Chocolate cake with a spicy aroma

Selection of seasonal fruit

Cookies with delicate cream in two versions: vanilla and mocha

Menu II PLN 95 / person

A selection of shortcrust cupcakes: with delicate cream and fruit, with cheese, with nuts

A composition of mini cream desserts and fruit mousses

Galician apple pie made from Polish apples

Fruit tart

Chocolate cake with a spicy aroma

Selection of seasonal fruit

Cookies with delicate cream in two versions: vanilla and mocha

Tart with seasonal fruit

Lemon tart

Additional proposal

Chocolate fountain – PLN 3,000 Wedding cake – PLN 28 / person







Cold, hot and alcoholic drinks proposal

Please choose one of the proposals

| Soft package PLN 49 / person | Soft package + wine PLN 99 / person | Open bar I PLN 188 / person | Open bar II PLN 225 / person |
|--|---|---------------------------------------|--|
| Coffee or tea | Coffee or tea | Vodka | Vodka |
| Lemonade in jugs | Lemonade in jugs | Tap beer | Tap beer |
| Fruit juices 400 ml | Fruit juices 400 ml | White wine | White wine |
| Milk, lemon | Gas drinks. 250ml x2 | Red wine | Red wine |
| | Milk, lemon | | Johnnie Walker Ed |
| | White wine | | Gin Seagrams |
| | Red wine | | |

Important information

- Proposed wedding offer with menu for at least 80 people
- Menu for children under 2 years old free of charge, aged 2 7 years old 60% of the price of the dinner proposal
- Decorative beige chair covers for an additional fee of PLN 19/piece
- The maximum duration of the party is up to 4:00 am
- Extension of the party is subject to an additional fee of PLN 1250 for each commenced hour
- Waiter service is adapted to the needs of the party and is included in the menu price
- Technical service fee PLN 1875
- It is possible to deliver your own cake, in which case a service fee of PLN 15 / portion applies
- It is possible to provide your own alcohol,
- in this case, we add a service fee of PLN 44 / bottle
- Confirmation of the reservation is the signing of the contract and payment of a deposit of 30% of the value of the selected wedding package.
- One month before the date of admission, the remaining amount of 70% must be paid.







To meet your needs, we have created the possibility of replacing the main course from the dinner menu with a main course from the vegetarian or children's menu.

Vegetarian menu and children's menu

Vegetarian menu

Children's menu

Menu I

Zucchini stuffed with goat cheese and chanterelles with rosemary pesto

Menu I Chicken nuggets in cornflakes fries and grated carrot salad

Menu II

Dumplings with buckwheat, sheep cheese and sour cream

Menu III

Pumpkin steak with fennel, green lentils and pomegranate juice

An outdoor wedding is the dream of many future brides and grooms. We imagine it as a unique, romantic, almost fairy-tale celebration. Move the wedding ceremony from the office walls to our garden with walking paths, a Wedding Gazebo and a roaring fountain. We have many years of experience in preparing and organizing weddings in the hotel garden and each time we make every effort to make this solemn day special and remain in your memory forever.

Please contact the sales department

Mail: sales@hotelpiast.pl Phone: +48 12 683 26 75