



*Your dream wedding
at the*

BOOKING HOTEL®
Crown Piast & SPA ★★★★★

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

Appetizer

Eggplant cones with pepper mousse on arugula

Cucumber terrine with horseradish foam

Soup

Beef broth with vegetable julienne

Carrot cream with a hint of orange

Main course

Chicken rolls with spinach and Parma ham with gnocchi in béchamel sauce

Pork tenderloin in rosemary sauce with roasted potatoes and broccoli

Dessert

Apple pie with meringue and raspberry sauce

Chocolate cake with cherries and cream mousse

Menu II

PLN 190 / person

Appetizer

Ham flakes with delicate cheese horseradish emulsion served on lettuce leaves

Marinated beetroot carpaccio

Soup

Broccoli cream

Beef broth with vegetable julienne

Main course

Pork tenderloin in Dijon sauce served with yellow rice and caramelized carrots

Turkey in honey mustard sauce with green beans with sesame and carrot puree

Dessert

Vanilla semifreddo with raspberry mousse

Apple strudel with vanilla sauce

Menu III

PLN 230 / person

Appetizer

Tomato tartare with basil jelly

Blinis with smoked salmon served on green lettuce

Soup

Consomme with dumplings

Creamy horseradish soup with bacon chips

Main course

Shortly roasted beef with wild rice and vegetable salsa

Slices of duck baked with apples in marjoram with gnocchi and red cabbage

Dessert

Peanut semifreddo with raspberry sauce

Meringue with mascarpone and fruit



Dry buffet proposal

Please choose one of the buffets

Standard menu PLN 125 / person

Aromatic pork loin in cumin
Juicy pork neck with herbs
Roasted bacon
Chicken roulade with spinach
Delicate chicken roulade
Traditional Vegetable Salad
Crispy lettuce with tuna
Lettuce with crunchy vegetables
Herring tartare and onions on toast
Mini mozzarella with tomatoes
A selection of muffins with savory fillings
Poultry terrine with vegetables
Selection of fresh bread

Deluxe menu PLN 165 / person

Aromatic pork loin in cumin
Juicy pork neck with herbs
Roasted bacon
Chicken roulade with spinach
Delicate chicken roulade with sun-dried tomatoes
Traditional vegetable salad with a velvety sauce
Crispy lettuce with tuna
Lettuce with crunchy vegetables
Herring tartare and onions on toast
Mini mozzarella with tomatoes
A selection of muffins with savory fillings
Poultry terrine with vegetables
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

Beef Burgundy in red wine

Traditional Stroganoff

Chicken leg baked with vegetables

Hot dish II PLN 39 / person

Beef goulash soup with crispy carrots

Colorful Lecho with peppers, zucchini and squash

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

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

Deluxe menu PLN 175 / person

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 20 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 00:00
- 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

Menu I

Zucchini stuffed with goat cheese and chanterelles with rosemary pesto

Menu II

Dumplings with buckwheat, sheep cheese and sour cream

Menu III

Pumpkin steak with fennel, green lentils and pomegranate juice

Children's menu

Menu I

Chicken nuggets in cornflakes fries and grated carrot salad

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