



WEDDING OFFER 2024

Dear Bride and Groom,

May we congratulate you on your upcoming wedding!

We are privileged that you are thinking of including the Polonia Palace Hotel in your wedding day. Great care has been taken in preparing this wedding offer, which leaves you free to enjoy the best day of your life.

The Ludwikowska Ballroom – designed in Louis XVI style – is an unforgettable backdrop for a wedding and is the most picturesque venue in Poland. A dedicated member of our sales team will assist and guide you with your choice of menus, wines as well as organizing the seating plan, the music and the decorations. Should you have any questions or comments, our MICE Sales Department is at your disposal.

GENERAL INFORMATION

The wedding is prepared in Ludwikowska Ballroom
at round tables for maximum 120 people

THE WEDDING PACKAGE INCLUDES:

- welcome with bread and salt
- welcome drink with glass of sparkling wine
- non-alcoholic beverage package
- dance floor
- white or gold chair covers
- complimentary rental of the Ludwikowska Ballroom (minimum 80 guests)
- invitation to a dinner to celebrate your 1st wedding anniversary
- cloak room for Guests
- menus at the tables
- complimentary night in a hotel suite for the newlyweds
- complimentary 'test' dinner consisting of the meals (up to 4 guests) to be served based on a chosen menu

ADDITIONALLY WE OFFER SPECIAL PRICE FOR:

- artistic arrangements – DJ
- limousines
- flower decoration
- hairdresser
- wedding bar

All prices include VAT. 10% service charge will be added to your bill.

Contact: MICE Sales Office

tel.: 48 22 31 82 811 | sales.poloniapalace@syrena.com.pl | PoloniaPalace.com

BOOKING TERMS AND CONDITIONS:

- preliminary booking, without obligation, is held for 14 days
- to confirm the wedding booking we require a payment of 5000 PLN of a nonreturnable deposit

NON ALCOHOLIC BEVERAGE PACKAGE

unlimited consumption beverage offer included in all our wedding packages

Glass of sparkling wine
Mineral water
Fruit juices
Soft drinks
Freshly-brewed natural coffee
Selection of teas

ALCOHOLIC PACKAGE

unlimited consumption for up to 8 hours
145 PLN per person

Polish vodka
House wine from France
White wine: Nos Racines Sauvignon Blanc
Red wine: Nos Racines Merlot
Żywiec Beer

CORKAGE FEE

Should you decide to supply alcoholic beverages on your own,
the service charge for each opened bottle is 40 PLN or 55 PLN per person

Every next hour beyond the package will be charged for:

- room rental - 3000 PLN
- beverage package (non-alcoholic, white & red wine, vodka) – 40 PLN per person (minimum 50 person)

All prices include VAT. 10% service chargé will be added to your bill.

Contact: MICE Sales Office

tel.: 48 22 31 82 811 | sales.poloniapalace@syrena.com.pl | PoloniaPalace.com

GOLDEN PACKAGE
370 PLN per person (up to 6 hours)

MINI COCKTAIL

A glass of sparkling wine
Choice of 3 mini cocktail sandwiches

MENU SERVED TO THE TABLE

Please choose one of the items (soup, main course)
14 days before the party

SOUP

Tripe of oyster mushrooms, ginger, beluga lentils

Cream of white asparagus, lovage emulsion (seasonal)
Guinea fowl consommé, lovage, pancake with herbs

MAIN COURSE

Beef cheeks, Madeira, purée with white truffle aroma, green asparagus (seasonal)
Turkey piccata, Parma ham, eggplant mousse, gnocchi, zucchini with mint
Halibut, sea buckthorn and young leek sauce, black rice, salsify purée, kale

COLD BUFFET

Turkey, pistachios, pumpkin and mango mousse, dried pineapple flakes
Slow-roasted pork loin in tuna and capers sauce, red onion confiture
Beef tartare, boletus, pickled cucumber caviar, whole meal crisp
Homemade marinades: mushrooms, beetroot, patison, gherkins
Selection of homemade pates, plum, pumpkin
Mozzarella, tomatoes, compressed cucumber, basil
Selection of international cheeses with compressed apple and rhubarb
Matias tartare, patison, beetroot, pomegranate, coriander, sour cream
Vegan bean lard, roasted black cumin, vegetable chips
Antipasto with grilled vegetables, hummus, black sesame

All prices include VAT. 10% service chargé will be added to your bill.

Contact: MICE Sales Office

tel.: 48 22 31 82 811 | sales.poloniapalace@syrena.com.pl | PoloniaPalace.com

SALAD BAR

Selection of salads, tomatoes, cucumbers, carrots,
peppers, green and black olives, croutons,
extra virgin olive oil, balsamic vinegar, vinaigrette dressing

SALADS

Surimi salad with crab, celery, egg and horseradish
Caesar salad, chicken, cherry tomato, parmesan, croutons
Salad with arugula, avocado, pepper, oyster mushrooms
Selection of freshly baked rolls, butter, flavored oils

DESSERTS

Creamy cheesecake with cherries
Dark chocolate tart with almonds
Apple pie with crumble
Tiramisu
Panna cotta with salty caramel, mango and passion fruit
A plate of sliced fruits

DISH SERVED TO THE TABLE OR AVAILABLE AT THE BUFFET

Rye sour rye soup with baked ham and quail egg

ADDITIONAL HOT DISH SERVED BY THE WAITERS

Duck leg, Sicilian orange sauce, compressed pineapple with turmeric,
homemade gnocchi, salsify, zucchini
69 PLN

Pork tenderloins, Madeira, boletus, apple and horseradish, Silesian dumplings, broccoli
59 PLN

Sea bass, saffron emulsion, beluga lentils, Jerusalem artichoke mousse, green asparagus (in season)

88 PLN

All prices include VAT. 10% service chargé will be added to your bill.

Contact: MICE Sales Office

tel.: 48 22 31 82 811 | sales.poloniapalace@syrena.com.pl | PoloniaPalace.com

LUDWIKOWSKI PACKAGE
480 PLN per person (up to 6 hours)

MINI COCKTAIL

A glass of sparkling wine
Choice of 3 mini cocktail sandwiches

MENU SERVED TO THE TABLE

Please choose one of the items (starter, soup, main course)
14 days before the party

APPETIZER

Three tartares on a plate: beef, pickles, boletus, cucumber caviar
Salmon, lime, coriander, caper apples
Beetroot, compressed cucumber, pomegranate
Beef carpaccio, oyster mushrooms, nigella crisp, arugula sauce
Salad with smoked salmon, vegetables, strawberries with balsamic vinegar,
emulsion with saffron and mustard

SOUP

Consommé Celestine with herb pancake
Tom Yum Kung - Thai spicy soup with shrimps
Cream of white asparagus, lovage emulsion (in season)

MAIN COURSE

Pork tenderloins, Madeira, Jerusalem artichoke with white chocolate and coffee, gnocchi, salsify
Slow roasted duck, cranberry, apple and rhubarb, homemade dumplings, purple carrots
Salmon, basil pesto, black rice, roasted celery mousse, zucchini with thyme

ADDITIONAL OFFER:

Surf and turf*

Beef tenderloin, jumbo shrimps, Hollandaise sauce, rosemary sauce,
potatoes au gratin, green asparagus (seasonal) or grilled vegetables

***Surcharge 98 PLN**

COLD BUFFET

Pork, Antonówka and horseradish purée, pickled onion, pickled tomatoes
Roast beef, arugula, asparagus, chimichurri, grana padano
Turkey carpaccio with tuna and capers sauce
Pickles and marinates: mushrooms, beetroot, patison, gherkins, radishes, cucumbers
Cherry tomato, burrata, olives, basil emulsion
Selection of international cheeses, grapes, strawberries

All prices include VAT. 10% service chargé will be added to your bill.

Contact: MICE Sales Office

tel.: 48 22 31 82 811 | sales.poloniapalace@syrena.com.pl | PoloniaPalace.com

Matias tartare, patison, beetroot, pomegranate, coriander, sour cream
Selection of smoked fish - trout, mackerel, salmon, redfish
Vegan bean lard, roasted nigella seeds, vegetable crisp
Antipasto with grilled vegetables, hummus, black sesame seeds

Salad bar:

Selection of salads, tomatoes, cucumbers, carrots, peppers,
green and black olives, croutons,
extra virgin olive oil, balsamic vinegar, vinaigrette dressing

Salads:

Salad of celery, pineapple and raisins
Oriental salad with shrimps, roasted sesame seeds
Arugula, avocado, roasted pepper, and rosemary
Selection of freshly baked rolls, butter, flavored oils

HOT BUFFET

Chicken with four cheeses, spinach, dried tomatoes, saffron emulsion with young leeks
Pork loin in hoisin sauce, caramelized plums, pineapple with turmeric and coriander
Cod, sauce with white grapes and Grappa vodka
New potatoes, dill, mint (seasonal)
Vegan curry of seasonal vegetables with chickpeas
Broccoli with butter and roasted almonds

Cooking station up to 2 hours

Paella with seafood and saffron

DESSERTS

Cheesecake
Meringue, Cointreau mascarpone mousse, strawberries
Chocolate tart with salty caramel
Mini eclairs
Crème brûlée
Panna cotta with salty caramel, raspberries
Plate of sliced fruits

DISH SERVED TO THE TABLE OR AVAILABLE AT THE BUFFET

Rye sour rye soup with baked ham and quail egg

All prices include VAT. 10% service chargé will be added to your bill.

Contact: MICE Sales Office

tel.: 48 22 31 82 811 | sales.poloniapalace@syrena.com.pl | PoloniaPalace.com

**WE ADDITIONALLY OFFER
(PRICE PER PERSON)**

COUNTRY TABLE

Sausages: hunters', country, smoked with rosemary 48 PLN
Roast: pork loin, pork neck, ham, pickled lard, bacon
Lard, pâté, pickled cucumbers, country bread

COOKING STATIONS

Available to guests before 2 hours

Pasta: penne, spaghetti, linguine, 56 PLN
Seafood: shrimps, calamari, mussels, sauces: pesto, arrabiata, gorgonzola
- prepared upon guest's request

Mexican station with quesadillas: chicken, vegetables, guacamole, 48 PLN
homemade salsa, sour cream
- prepared upon guest's request

Japanese station with udon: noodles, chicken, shrimps, calamari, 56 PLN
tofu, oriental vegetables, sesame seeds, sprouts, teriyaki sauce,
ginger, chili, green onions
- prepared upon guest's request

Polish station with dumplings: cabbage with porcini mushrooms, duck, 46 PLN
cheese and spinach
- prepared upon guest's request

Chocolate fountain with fruits and sweets 1200 PLN

All prices include VAT. 10% service chargé will be added to your bill.

Contact: MICE Sales Office
tel.: 48 22 31 82 811 | sales.poloniapalace@syrena.com.pl | PoloniaPalace.com