

# Wedding offer





Luxurious and stylish The Monopol Hotel is a dream place for a wide variety of wedding ceremonies: from romantic and intimate to grand and lavish receptions. Our professional and dedicated staff aims to ensure that your every wish and requirements are met. From the moment you decide to spend your special day with us, our Special Events co-ordinator is on hand to bring every wish you might have to perfection and to make you feel a distinctive character of this day also during its preparation.

We offer exclusive Monopol Restaurant.

The timeless elegance of our hotel, an exceptional menu carefully prepared for your celebration and our dedicated staff will make your special day utterly memorable.

## FUNCTION ROOMS

The MONOPOL RESTAURANT

up to 100 people (round tables)

The CLUB ROOM

up to 60 people (round tables)



#### MENU

The wedding menu will be individually prepared for you by the Head Chef and his professional team.

Wedding Menu composed of 4-course menu and buffet.

#### ACCOMMODATION

For the bride and groom the Monopol Hotel has prepared one of our sumptuous Suites.\*

Wellness & SPA Centre available free of charge to all hotel guests.

There are preferred rates for all the wedding guests available.

#### ADDITIONAL SERVICES

We are delighted to offer our assistance in all kind of activities you wish to arrange for your special day. Please do not hesitate to contact us! We will help you create this unique atmosphere you deserve on your wedding day.

\* Offer applies to weddings min. 60 people.

# MENU



## SERVED MENU DINNER – 4 COURSES

Price menu 330 PLN gross per person

### Starter (one course to choose)

Monopol style Caprese

Burrata cheese with heirloom tomatoes and basil oil

Salad with heirloom beetroots, goat cheese and pistachios

Salmon marinated in coriander served with sour cream and blinis

Beef Carpaccio with rocket salad and parmesan cheese

Chicken liver and foie gras parfait with apricot chutney

Grilled asparagus with parma ham and hollandaise sauce (available – May/ June)

Veal with tuna sauce and capers

Salmon tartare with cucumber and radish

Beef tartare with marinated chanterelle

Deer tartare, pickled beetroots, perilla, onion (available – autumn / winter)

### First Course ( one course to choose)

Duck consommés with homemade pasta

Guinea fowl soup with homemade pasta

Guinea fowl soup with dumplings with beef

Gaspacho with basil oil

Beetroot cream soup with beet leaves

Mushroom cream soup with truffle oil and parmesan cheese (available – autumn / winter)

Pumpkin cream soup with seed oil (available – autumn / winter)

Roasted tomatoes cream soup with basil

Green pea cream soup with ricotta cheese and Parma ham

Potato-leek cream soup with smoked halibut

Ravioli with pumpkin and sage butter (available – autumn / winter)

Ravioli with pear, gorgonzola and spinach

# MENU



## SERVED MENU DINNER – 4 COURSES

### Main Course (one course to choose)

Guinea fowl with sage, roasted potatoes and zucchini  
Salmon in puff pastry with spinach and hollandaise sauce  
Atlantic cod with lemon risotto, parmesan cheese and fennel salad  
Sea bass with green vegetables gorgonelli pasta and pistou sauce  
Fried zander, white asparagus, southern sauce, black lentils  
Veal chop with mashed potato, spinach and caramelized pearl onions \*  
Pork loin with pepper sauce, mashed potatoes and caramelized carrots  
Beef cheek with potato purée and caramelized carrots  
Duck leg confit with silesian dumplings and red cabbage  
Chateaubriand steak with potato fondant, foie gras and truffle herloom \*  
Lamb shank with saffron risotto  
Risotto with green asparagus and truffle (available – May/ June)

### Dessert (one course to choose)

Panna Cotta with raspberry sauce  
Tart with vanilla cream and seasonal fruits  
Lemon tart with singed meringue  
Cheesecake with white chocolate and forest fruits coulis  
Chocolate gateau with cherry jelly and dried fruits  
Pavlova with vanilla cream and seasonal fruits  
Paris Brest with praline cream and black currant  
Wedding cake – flavor to choose

\* menu price increases by 40 pln gross per person



# BUFET

OPTION 1 – 240 PLN per person  
cold dishes – 6 courses + bread, butter,  
salads – 4 courses  
hot dishes – 3 courses  
warm sides – 2 course  
desserts – 3 courses

OPTION 2 – 270 PLN per person  
cold dishes – 7 courses + bread, butter  
salads – 4 courses  
hot dishes – 4 courses  
warm sides – 2 course  
desserts – 4 courses

## COLD DISHES

Roasted pork with rosemary  
Roasted pork with plum  
Baked bacon with smoked plums  
Pork Jelly  
Pork pate  
Pork and duck pate with pistachios  
Roasted beef with french mustard  
Beef tongue with celery remoulade and lamb's lettuce  
Ham baked in honey  
Beef with ricotta cheese and nuts  
Veal with tuna sauce  
Herring in sour cream  
Herring in linseed oil  
Smoked salmon with sour cream  
Cheese tart with spinach  
Tart with leek and bacon  
Selection of Polish meats  
Pickled vegetables



# BUFET

## SALADS

- Mix salad with tomato and cucumber
- Mix salad with cherry tomatoes, chicken and balsamic vinegar
- Mix salad with salmon and capers
- Mix salad with cherry tomatoes, cucumber and sheep cheese
- Caesar salad with shrimps, parmesan cheese and croutons
- Caesar salad with bacon, croutons, parmesan cheese and chives
- Salad with couscous, octopus and mint
- Greek salad with feta cheese, tomatoes, peppers, olives and basil
- Caprese salad (tomato, mozzarella, basil, olive oil)
- Salad with celery, lamb's lettuce and hazelnuts
- Salad with smoked salmon, lamb's lettuce, capers and olives

## MAIN DISHES

- Red borsch with croquette with cabbage and mushrooms
- White borsch with white sausage
- Goulash soup with smoked paprika
- Chicken shashlik marinated in coconut milk (2 pieces / person)
- Pork knuckle glazed in dark beer
- Beef Stroganow
- Ribs with cabbage and bacon
- Baked pork ham with cranberry
- Lamb knuckle with rosemary
- Baked salmon with shallots
- Cod with herb sauce
- Turkey in pesto sauce
- Duck thighs with apples and marjoram
- Shrimps in curry
- Pork dumplings
- Dumplings with potatoes and white cheese
- Meat-stuffed cabbage
- Chicken curry



# BUFET

## WARM SIDES

Silesian noodles  
Baked Potatoes  
Potato gnocchi  
Potatoes with butter and dill  
Buckwheat with thyme  
Rice with vegetables  
Red Cabbage with blackberries  
Fried cabbage  
Boiled vegetables  
Grilled vegetables  
Seasonal vegetables with clarified butter  
Glazed carrots with tarragon

## DESSERTS

Apple pie with chantilly cream  
Classic cheesecake  
Honey cheesecake  
Brownie with nuts  
Banana chocolate cake  
Lemon tart  
Chocolate-caramel tart  
Panna cotta with raspberry sauce  
Tiramisu  
Seasonal fruit  
Pears in syrup  
Chocolate trio  
Carrot cake with nuts and mascarpone

# WEDDING CAKES

250 PLN per kg - 1 kg for 8 people

## **CHOCOLATE / COFFEE / WHISKEY**

sponge chocolate / chocolate crisp  
chocolate-whiskey mousse / coffee mousse

## **CHOCOLATE / CHERRY**

sponge chocolate / chocolate crisp / cherry jelly  
chocolate cream / cream mousse

## **CHOCOLATE TRIO**

sponge chocolate / ganduja mousse / dark chocolate mousse  
milk chocolate mousse / dark chocolate crunch

## **COFFEE DELICACY**

sponge hazelnut / praline crisp / coffee jelly  
vanilla cream / coffee mousse

## **STRAWBERRY/ VANILLA / WHITE CHOCOLATE**

sponge vanilla / strawberry mousse / strawberry jelly  
white chocolate crisp / white chocolate mousse

## **RASPBERRY / VANILLA / WHITE CHOCOLATE**

sponge vanilla / raspberry mousse / raspberry jelly  
white chocolate crisp / white chocolate mousse

## **PISTACHIOS / RASPBERRY / VANILLA**

sponge pistachio / pistachio cream / raspberry jelly  
pistachio crisp / vanilla mousse

## **LIME / PASION FRUIT**

sponge white / lime mousse with white chocolate  
passion fruit cream



# ALKOHOL

## OPTION 1:

Open Bar (to 12 hours) – 190 PLN per person

White wine  
Red wine  
Regional Beer  
Vodka Ostoya

## OPTION 2:

Open Bar (to 12 hours) – 235 PLN per person

White wine  
Red wine  
Regional Beer  
Vodka Ostoya  
Gin Beefeater

## OPTION 3:

Open Bar (to 12 hours) – 265 PLN per person

White wine  
Red wine  
Regional Beer  
Vodka Ostoya  
Gin Beefeater  
Whisky Chivas 12YO

# ALKOHOL



## OPTION 4:

Settlement in accordance with the consumption for each open bottle of alcohol  
Sample Prices:

### WINE

Sparkling wine Prosecco – 160 PLN / bottle  
Champagne Billecart Salmon, Brut Réserve – 300 PLN / bottle  
Champagne G.H. Mumm, Cordon Rouge, Brut – 320 PLN / bottle  
Champagne, Perrier-Jouët, Grand Brut – 400 PLN / bottle  
White wine – 160 PLN / bottle  
Red wine – 160 PLN / bottle

### VODKA

Ostoya – 190 PLN / bottle 0,7 l  
Wyborowa Exquisite – 280 PLN / bottle 0,7 l  
Belvedere – 300 PLN / bottle 0,7 l

### GIN

Beefeater London Dry Gin – 190 PLN / bottle 0,7 l  
Bombay Sapphire – 220 PLN / bottle 0,7 l  
Hendrick's – 320 PLN / bottle 0,7 l

### RUM

Havana Club 3 Años – 190 PLN / bottle 0,7 l  
Havana Club 7 Años – 240 PLN / bottle 0,7 l  
Dictador 12 YO – 390 PLN / bottle 0,7 l

### TEQUILA

Olmecca Altos Plata – 320 PLN / bottle 0,7 l

### WHISKY

Jameson – 220 PLN / bottle 0,7 l  
Jack Daniel's – 240 PLN / bottle 0,7 l  
Chivas Regal 12YO – 260 PLN / bottle 0,7 l  
Four Roses – 340 PLN / bottle 0,7 l  
Glenlivet 15YO – 400 PLN / bottle 0,7 l  
Ardbeg 10YO – 450 PLN / bottle 0,7 l

### COGNAC

Martell VS – 330 PLN / bottle 0,7 l  
Martell VSOP – 490 PLN / bottle 0,7 l  
Martell XO – 1100 PLN / bottle 0,7 l

### BEER

Regional Beer (Browar Stu Mostów) – 30 PLN / bottle 0,5 l  
Regional Non-Alcoholic Beer (Browar Stu Mostów) – 25 PLN / bottle 0,5 l

# ALCOHOL



**COCKTAILS** (3 to choose)      price 55 PLN / cocktail – payment according to consumption

WHISKY SOUR – Chivas 12YO, lemon juice, sugar, egg white, optionally

MOJITO – Havana Club 3 Años, Mint, sugar, lime, soda water

TOM COLLINS – Beefeater, lemon, sugar, soda water

APEROL SPRITZ – Aperol, Prosecco, Orange, soda water

HONEYMOON – Olmeca Blanco, Cointreau, honey, lemon, rose water

PALOMA – Olmeca Altos Reposado, grapefruit, lime, sugar, sparkling water

BRAMBLE – Beefeater, blackcurrant liqueur, lemon, sugar

MANHATTAN – Whisky, Sweet vermouth, bitters

NEGRONI – Beefeater, sweet vermouth, campari

ESPRESSO MARTINI ROYALE – Martel VS, Cointreau, Kahlua, espresso

MOSCOW MULE – Wodka, lemon, ginger beer

KENTUCKY MULE – Burbon, lemon, ginger beer

KIR ROYALE – Blackcurrant liqueur, Prosecco

The organizer is allowed to bring his own alcohol in bottles no larger than 0,75 l.  
60 PLN service charge will be added to the bill for each open bottle.



# DRINKS

OPTION 1 – 50 PLN per person  
coffee, tea, mineral water, juices

OPTION 2 – 60 PLN per person  
coffee, tea, mineral water, juices,  
Coca-Cola, Sprite, Kinley Tonic

## HOTEL MONOPOL

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