

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 250 PLN 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
Duck and pork pate with pistachios and herbs salad
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 – 200 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 – 230 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 Strogonow
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

As part of a dessert or as an additional paid option - 250 PLN / kg

Chocolate / coffee / whiskey
Chocolate sponge cake / chocolate-whiskey mousse / coffee mousse

Coconut / passion fruit / lime
White sponge cake / coconut-lime mousse / passion fruit cream

Strawberry / vanilla / cream
Sponge vanilla / strawberry mousse / cream and vanilla mousse

Banana / caramel / peanut
Walnut sponge cake / banana mousse / fudge with nuts

Raspberry / white chocolate / mint
Sponge white / raspberry mousse / white chocolate with mint mousse

Lime / passion fruit
Sponge white / lime mousse with white chocolate / passion fruit cream

Orange / chocolate / vanilla
Sponge chocolate / chocolate mousse with vanilla / orange mousse

Pistachio / pear / chocolate
Sponge pistachio / pistachio cream / pear mousse / chocolate mousse

Mango / mandarin
Sponge white / mango mousse / mandarin mousse

Milk chocolate / berry / cream
Sponge white / chocolate mousse / berry and sour cream mousse

Apple / caramel / hazelnut
Sponge chocolate / fudge with nuts / applesauce

Three chocolate mousses
Sponge chocolate / white chocolate mousse /
milk chocolate mousse / dessert chocolate mousse





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

ALCOHOL

OPTION 4:

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

WINE

Sparkling wine Prosecco – 120 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 – 120 PLN / bottle
Red wine – 120 PLN / bottle

VODKA

Ostoya – 160 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

Grolsch – 15 PLN / bottle 0,33 l
Regional Beer (Browar Stu Mostów) – 25 PLN / bottle 0,5 l
Non-Alcoholic Beer – 20 PLN / bottle 0,5 l

ALCOHOL



COCKTAILS (3 to choose) price 45 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,
Pepsi, 7up, Schweppes

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