

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 275 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 – 220 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 – 250 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 – 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 – 140 PLN / bottle
Red wine – 140 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 – 20 PLN / bottle 0,33 l
Regional Beer (Browar Stu Mostów) – 30 PLN / bottle 0,5 l
Non-Alcoholic Beer – 25 PLN / bottle 0,5 l

ALCOHOL



COCKTAILS (3 to choose) price 50 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

HOTEL MONOPOL

ul. H. Modrzejewskiej 2, 50-071 Wrocław,
tel: +48 71 77 23 777
monopol.wroclaw@hotel.com.pl,
www.monopolwroclaw.hotel.com.pl
www.likusrestauracje.pl
BOOK ONLINE: www.hotel.com.pl

To get more information please contact with us:

Małgorzata Gryczyńska – Conference Manager
event@hotel.com.pl
+48 71 77 23 772

Michał Jagoda – F&B Manager
email: ristorante.wroclaw@hotel.com.pl
+48 71 77 23 780
+48 600 909 566

