

Wedding reception

In Copernicus Toruń Hotel



Menu at the cost of 240.00 PLN per person

STARTER (choice of one)

Pork pâté served on crispy pastry with selection of salads sprinkled with raspberry-balmy dressing,
Salmon tartare with Philadelphia cream cheese with slices of pickled courgette with horseradish emulsion,
Ravioli with boletus in scallion sauce in white wine covered with beetroot chips

SOUP (choice of one)

Cream of white vegetables sprinkled with truffle olive oil,
Cream of broccoli with cappuccino foam,
Beef-chicken consommé with veal meatballs and celery sticks

MAIN DISH (choice of one)

Roulade of pork fillet stuffed with mushrooms, smoked bacon and spinach on sauce with subtle aroma of juniper,
served with French potato gratin and beetroot puree with forest fruits,
Salmon fillet served with green vegetables and saffron risotto with thyme,
Duck breast baked with apples served with red cabbage, sweet potatoes puree and asparagus

DESSERT (choice of one)

White chocolate mousse with strawberries and fresh mint leaves,
Meringue cake with seasoned fruits and raspberry sauce,
Chocolate soufflé with scoop of ice cream

WARM DISHES (served after midnight, choice of one)

Hungarian Goulash soup with poured noodles,
Beetroot soup with croquette

COLD BUFFET (4 servings per person)

Slices of salmon and code pickled in white wine and green pepper seeds
Herrings served on two ways in chanterelles and traditionally
Smoked fish (butterfish/salmon/trout), cured meats from in-house smokery
Traditional charcuterie, selection of sausages
Platters with terrine pâté and aspics
Vegetable mousses
Variety of cheeses, selection of three types
Traditional polish salad of cooked vegetables
Greek salad with vegetables, feta cheese and citrus fruit dressing
Grilled chicken Ceasar salad with bacon in caper sauce
Potato salad with bacon, red onion and bean
Sauces – tartar sauce, gherkin sauce with mushrooms, fluffy horseradish with cranberry, garlic sauce with cottage cheese, cocktail sauce
Bread, butter

BEVERAGE SERVICE

Still mineral water with lemon and mint – 1,0l per person
Fruit juice – 1,0l per person
Coffee, tea – without limits

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Menu at the cost of 265,00 PLN per person

SOUP (choice of one)

Broth with homemade noodles,
Broccoli cream with almond flakes,
Creamy tomato basil soup,
Traditional polish sour soup

WARM DISHES (on the platters—3 servings per person, choice of five)

Sauté pork chops with mushrooms,
Chicken cordon blue filled with cheese and pepper,
Beef roulades rolled around pickle, mustard, onion and bacon,
Pork neck roast with gravy stuffed with prune and herbs,
Chicken cutlets rolled around butter, covered with crumbs and fried,
Chicken roulade filled with spinach and feta cheese,
Chicken fillet with cheese sauce with thyme,
Stuffed chicken thighs,
Roasted duck with apple (thighs)

ADDITIONS (choice of two-three)

Boiled potatoes with butter and dill, white rice, roasted potatoes, potato dumplings with bacon grease,
potato chips

SALAD BOUQUETS (choice of three)

Beets, coleslaw leek salad, celeriac salad carrot salad, Chinese cabbage salad

WARM VEGETABLE SALADS (choice of two-three)

Peas with carrots,
Fried cabbage with dried mushrooms,
Green beans with breadcrumbs,
Red cabbage with raisins in red wine,
Broccoli, cauliflower, young carrots with garlic herb butter

DESSERT (choice of one)

Panna cotta with raspberry sauce, crème brûlée with strawberries,
Chocolate soufflé with scoop of vanilla ice cream,
Selection of ice cream with seasonal fruit and whipped cream

SUPPER (4 servings per person, choice of nine, served in platters)

Chicken galantine,
Roasted loin of pork with apricot and prune,
Roasted pork neck served with tartare sauce,
Pork fillet roulade filled with creamy spinach,
Chicken jelly,
Beef steak tartare,
Greek-style baked fish with tomatoes and onions,
Prawn cocktail

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Ham cornets stuffed with polish traditional vegetable salad,
Herrings in olive-oil with onion and pickled cucumber,
Polish traditional vegetable salad,
Hawaiian salad with rice/pasta with smoked chicken, raisins and pineapple
Mediterranean salad with roasted pepper, artichoke and dried tomatoes,
Grilled chicken Caesar salad with anchovy dressing,
Bread, butter, cold sauces

SUPPER (choice of one)

Flaming ham with fried cabbage
Beef Stroganoff
Texas style BBQ pork ribs
Roasted or braised pig's trotters
Chicken shashlik

WARM DISH (choice of one)

Flaming ham with fried cabbage
Beef Stroganoff
Texas style BBQ pork ribs
Roasted or braised pig's trotters
Chicken shashlik

Served about at 2 a.m. (choice of one)

Pure beetroot soup with croquette
Old Polish sour soup
Goulash soup,

BEVERAGE SERVICE

Still mineral water with lemon and mint –1,0l per person.
Fruit juice –1,0l per person.
Coffee, tea – without limits

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Menu at the cost of 300,00 PLN per person, AS A MINI CARD

All guests receive the same appetizer and dessert.

Guests choose soup and main dish after arrival in the wedding hall

APPETIZER

Selection of salads with herbs with seasoned beef served with crispy toast, strawberries and asparagus

SOUP (choice of one)*

Beef-chicken consommé with filled dumplings (half the number of the servings),
Roasted tomato cream topped with Crème fraîche with crispy toast (half the number of the servings)

MAIN DISH (choice of one)*

Pork sirloin coated in herbs with black pepper gravy (third the number of the servings)
Salmon Sous Vide in brown butter with black currant foam (third the number of the servings),
Chicken roulades stuffed with mushrooms and dried tomatoes in golden coating (third the number of the servings)

Additions to main dishes

Royal mix of steamed vegetables with béchamel sauce, Potato puree with parsley pesto

DESSERT

Ice cream with fruit salad with orange liqueur „Cointreau“

WARM DISHES

Served about at 10 p.m.: Chicken pork shashlik with vegetables with rice pilaf and salad "Adamo"

Served about at 2 a.m.: Beetroot soup with meat pie

COLD BUFFET

Herring with chanterelle and sour apples Selection of terrines (chicken/duck/vegetable terrine) Smoked fish (butterfish/salmon/trout), varieties of cheeses, three types

Traditional polish vegetable salad,
Grilled chicken Caesar salad with bacon in caper sauce

FINGER FOOD

Salmon tartare with caper and lemon foam
Beef tartare with classic additions and mustard emulsion
Egg with tartar sauce and cucumber
Sauces - tartare sauce, gherkin mushroom sauce, cocktail sauce,
Additions - bread, butter

BEVERAGE SERVICE

Still mineral water with lemon and mint –1,0l per person.
Fruit juice –1,0l per person.
Coffee, tea – without limits

*) — Number of servings of soup and main dish provides for a reserve of 13-15% of servings in the relation to the number of guests.
Client determines the final proportions of soups and main dishes no later than one month before wedding reception.

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EXTRA PAID

WELCOMEDRINK — 12,00 PLN per person.

POLISH COUNTRY TABLE — 12,00 PLN per person

(homemade lard with freshly ground, traditional country meats, smoked ham, pâtés with horseradish and cranberry.

Pickled cucumbers, fresh tomatoes with onion, country bread)

SMOKED FISH BUFFET — 14,00 PLN per person

(butterfish, salmon, mackerel, trout, sturgeon)

FLAMING PORK HAM (ca. 10-12kg) — 800,00 PLN per item

(served with roasted potatoes and cranberry sauce)

DESSERT BUFFET — 12,00 PLN per person

(tiramisu, panna cotta, crème brûlée, cream cupcake variety with fruits, desserts served in chocolate cups with mousses and creams, cake variety)

PLATTERS WITH FRUITS — 40,00 PLN/platter (ca. 2,5 kg) (peeled and sectioned oranges and grapefruits, pineapple, grape wine, season fruits)

CHEESE BOARD — 70,00 PLN / per board

(hard cheeses, blue cheeses, smoked cheeses)

Prices include VAT, the cost of full waiting staff and decoration of Young Couple's table with fresh flowers.

Price does not include fizzy drinks and alcoholic beverages.

The newlywed couple receives from the Hotel Copernicus a suite for the wedding night FOR FREE.

Parking for Young Couple — FOR FREE

Dance floor 60 m² — FOR FREE

Children under 3 years — FOR FREE

Children aged 3-10 — 50% of price

Wedding service organized by client (wedding band, cameraman, photographer) — 50% of price

Wedding chair covers—10,00 PLN for item

Corkage — 15,00 PLN for bottle (0,5l)

Wedding after party — 45,00 PLN per person