

A WEDDING PARTY RECEPTION IN THE HOTEL KLIMEK ** SPA**

DINNER:

SOUP (1 at choice):

- Guinea fowl broth with home-made noodles, carrot and parsley
- Velvety mushroom cream with puff pastry croutons and a tear of sour cream
- Delicate spinach cream with burnt almonds

MAIN COURSE (1 at choice):

- Pork loin stuffed with dried tomatoes on honey-mustard sauce
- Pork roll stuffed with chicken meat on the sauce from forest mushrooms
- Roasted turkey fillet marinated in lemon grass served on almond sauce mirror
- Stewed pork in herbal seasoning served on lazur blue cheese sauce

ADDITIONS (1 starchy and 1 vegetable at choice):

- Purée potatoes, roasted potatoes, colorful rice, potato gratin
- A bouquet of raw salads or a mix of green salads with vinegrette sauce

DESSERT (1 at choice)

- An ice cup with fruits and whipped cream
- Semifreddo (at choice with chocolate, raspberries or almonds)

COLD PLATE (a whole):

- A board of charcuterie and roasted meats
- Exquisite hard and blue cheeses served on granite
- Chicken and pork jellies
- Chicken galantine
- Herring in three ways (in cream, in oil and Kashubian style)
- Two types of salads (with grilled chicken or with champignons)
- Spring platter
- Pickles (mushrooms, pepper, cucumber, mini corn-cobs)
- Bread and butter

I HOT DISH (1 at choice):

- Knightly roast in Hungarian sauce served with potato rosti
- Grilled thigh stuffed with meat and vegetables served with duffins and mushroom sauce



II HOT DISH (1 at choice):

- Hussar beef roast with the addition of vegetables and potato (Silesian) dumplings and grated cold beetroot with horseradish
- Pork cutlet sauté stuffed with bacon, cucumber and onion served with baked potato and red cabbage

III HOT DISH (1 at choice):

- Red borsch with a patty
- Sour rye soup on home-made sourdough with dried mushrooms, egg and white sausage

BEVERAGES:

- Coffee, tea, fruit juices – with no limits, to be consumed in the premises
- Carbonated beverages (Coca-Cola, Fanta, Sprite) – with no limits, to be consumed in the premises
- Carbonated and non-carbonated mineral water – with no limits, to be consumed in the premises

Bread by way of greeting the Bridal Couple and Champaign for all Guests.

A decorative bouquet for the Bridal Couple's table and the room for the Bridal Couple.

Additional wedding services to be priced at the moment of making a decision to organize a wedding party reception in the Hotel Klimek **** SPA.

Alcohol, cakes, a layer cake, a chocolate fountain, ham roasted in whole, or stuffed piglet served at the Guests in the room.

THE FARMER'S TABLE:

We would like to propose to you the Farmer's Table, which is a perfect addition to the culinary feasts accompanying the events organized in the Hotel Klimek **** SPA.

Carefully selected regional charcuterie, sausages, and lard made by a traditional method will please the tastes of the most demanding gourmets. The products which we offer are not available in the stores and their taste will stay in your memory for a long time.



The Table is composed of:

- Roasted turkey in whole
- Roasted ducks (2-3 pieces)
- Roasted salmon in whole
- Roasted trout
- Herring shashliks
- Salads other than those on the tables (1-2)
- Roasted meats: neck, pork, bacon, blade
- Cottage charcuterie
- Liver sausage
- Cottage brawn
- Thin sausage (kabanosy)
- Smoked pork knuckle
- Lard
- Cottage cheese
- Soured cucumbers
- Cottage bread
- Sheep's cheese (oscypek)

Children of up to 3 years of age free of charge without provision and only with a place to seat. Children of up to 10 years of age for half of the price.

Hotel Klimek ** SPA**

33-370 Muszyna, Złockie 107

Tel.: + 48 18 477 82 22

Fax: + 48 18 477 71 82

repcja@hotel-klimek.pl

marketing@hotel-klimek.pl

www.hotelklimek.pl

