

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

APPETIZER:

- Herring tartare with fresh pepper, pickled gherkin, and small red onion
- Roll of chicken marinated in balsamic vinegar, herbs and colorful pepper, on rucola with yogurt sauce and parmesan flakes
- Smoked salmon with wasabi mousse on the blue cheese mirror decorated with a beet chip

SOUP (1 at choice):

- Guinea fowl broth with home-made noodles, carrot and parsley
- Cream from tomatoes and roasted pepper with goat cheese mousse and freshly chopped dill
- Broccoli cream served with puff pastry croutons and almond flakes

MAIN COURSE (1 at choice):

- Steaks from pork marinated in herbs and arranged on the sauce from Italian gorgonzola and cottage cream
- Duck breast marinated in thyme and spiced wine bake in the oven and served on a sauce from forest cranberry with a baked apple
- Fillet from Polish pikeperch seasoned in lime juice on spinach with sauce from colorful pepper

ADDITIONS (1 starchy and 1 vegetable):

- Purée potatoes, roasted potatoes with herbs, saffron rice
- Green salads with vinaigrette, ice berg salad with mayonnaise sauce, a bouquet of raw salads (3 at choice)

DESSERT (1 at choice):

- Raspberry mousse with short meringue, whipped cream and fruits
- Baked pear in Grand Marnier with cherries
- Marshmallows poured with vanilla-coconut sauce



COLD BUFFET (a whole)

- A board of charcuteries and roasted meats
- Blue and hard cheeses served on granite
- Chicken and pork jellies
- Chicken galantine
- Herring in three ways (in cream, in oil, and Kashubian-style)
- Fish Greek-style
- Plum roasted in bacon
- Tomato stuffed with tuna fish
- Stuffed eggs
- Pickles (small mushrooms, pepper, cucumber, olives, mini corn-cobs)
- Seasonal fruits
- Bread and butter

SALADS (2 at choice);

- Salad with smoked chicken and rice
- Vegetable salad
- Greek salad
- Gyros salad
- Mexican salad
- Champignon salad
- Broccoli salad

SAUCES (2 at choice):

- Garlic sauce
- Cumberland sauce
- Tartare sauce
- Andalusian sauce

I HOT DISH (1 at choice):

- Grilled chicken breast with chanterelle sauce, purée potatoes and Chinese cabbage raw salad
- Neck roast in caraway sauce with potato (Silesian) dumplings and salad from beet cubes seasoned with horseradish
- Grilled turkey rump steaks with caramelized red onion, potato dumplings (kopytka), herbal-cream sauce and raw salad from celery with raisins

II HOT DISH (1 at choice):

- Pork neck roast in onion-caraway sauce with the addition of colorful pepper, potato (Silesian) dumplings and grated cold beetroot with horseradish
- Chicken thigh stuffed with mushroom in curry sauce, colorful rice, coleslaw salad
- Pork loin wrapped in bacon on plum-honey sauce with the addition of chili, potato meringue, caramelized beet and vinegrette salad



III HOT DISH (1 at choice):

- Hungarian goulash soup with small dumplings
- Red borsch with a patty
- Sour rye soup on home-made sourdough with white sausage and egg

DESSERTS:

- Cheesecake Vienna style
- Snickers
- Short-crust Easter tart (Mazurek)
- Chocolate cake with cherries
- Poppy-seed cake

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

