

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

APPETIZER (1at choice):

- Salmon stuffed with tartare sauce with capers
- Marinated chicken flakes on crispy salads with the addition of Grana Padano cheese and green pesto
- Grilled zucchini with goat cheese with balsamic mustard-honey sauce, carrot purée and sugar peas

SOUP (1 at choice):

- Guinea fowl and duck broth with home-made noodles, carrot and parsley
- Cream from forest mushrooms with small drop dumplings
- Tomato cream with a tear of cream and herbal toasts

MAIN COURSE (1 at choice):

- Pork loin stuffed with suska sechłońska (slightly dried and smoked plum) in the sauce from Bison Brand Vodka with the addition of lemon grass
- Breast from confit duck served with roasted apples and oranges in the aroma of spices
- Baked salmon in lemon-saffron sauce

ADDITIONS (1 starchy and 1 vegetable at choice):

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

DESERTS (1 at choice):

- Chocolate mousse with marshmallow from Polish fruits
- Home-made apple pie on delicate vanilla pudding
- Coconut marshmallow with pineapple and burnt meringue

I HOT DISH (1 at choice):

- Caramelized pork medallions in herbal sauce, potato meringue and red cabbage raw salad
- Chicken breast stuffed with dried tomatoes on curry sauce, potato rosti
- Hunter's style neck with vegetables, potato (Silesian) dumplings, grated cold beetroot with horseradish



II HOT DISH (1 at choice):

Grill

- Neck marinated in herbs with chili
- Chicken wings in pepper
- Ribs in vine and honey
- Grilled sausage
- Chicken-pork shashliks with vegetables
- Potatoes from foil
- Vegetable ratatouille

III HOT DISH (1 at choice):

- Red borsch with a croquet or a patty
- Sour rye soup on home-made sourdough with sausage
- A kind of goulash (bogracz) with small dumplings

COLD BUFFET:

- Charcuteries
- Selection of roasted court meats
 - Pork stuffed with plum and apricot
 - Neck roasted in herbs
 - Stuffed bacon
 - Chicken galantines
 - Turkey rolls
 - Platters with exquisite charcuteries and sausages
 - Court terrine with cranberries
- Herring from the four sides of the world
 - Herring in cream
 - Herring Mexican-style
 - Herring in oil with onion
 - Herring in Jewish salad
 - Chauxfroids (tymbaliki) with chicken and lemon

A BOARD OF CHEESES WITH GRAPES AND NUTS

- Hard cheeses
- Highlanders' cheeses (such as oscypek)
- Blue cheeses



SALADS (3 at choices):

- Traditional vegetable salad
- Greek salad
- Tricolore salad with smoked chicken
- Broccoli salad with mozzarella balls and tomatoes
- Mexican salad
- Leek salad with yellow cheese, ham, and sweetcorn
- Peasant's salad with potatoes, gherkin, and bacon
- Venezuelan salad with camembert, nuts and dried tomatoes

SAUCES (2 at choice):

- Horseradish
- Cumberland
- Barbeque
- Tartare
- Garlic
- Tzatziki
- Andalusian

SWEET BUFFET:

- Fresh seasonal fruits
- Three types of cakes at choice:
 - Shortcrust apple pie
 - Cheesecake Vienna style
 - Snickers
 - Royal fairy cakes with patisier cream and fruits

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.

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