



**Park Hotel**

BUSINESS & PLEASURE



# *WEDDING DINNER OFFER*





## OUR ROOMS

---

The hotel offers you two comfortable rooms for the exclusive wedding dinners. Depending on the number of invited guests, Your meeting may be organised in the Fireplace Room or the Banquet Room.

The Fireplace Room is an optimal choice for a wedding dinner for even the most demanding clients.  
twenty people, at one long, shared table.

The Banquet Hall, with a view of the park, is an ideal place for to organize wedding dinners for more guests.

Both rooms are air-conditioned to provide you and your guests with comfort even on hot days.

In addition, our guests can use without limitation from the "Under the Chestnut" patio.

Our qualified staff and stylish surroundings from the beginning of the 20th century will make this special day bring back wonderful memories.





# *SAMPLE MENU*

---

## *Version I*

### **Starter**

Tartar of tuna with French mustard

### **Soup**

Cream of roasted tomatoes and peppers with basil pesto

### **Main dish**

Pork tenderloin served on spinach with mushroom sauce  
and potatoes au gratain

### **Dessert**

Creme brulee

## *VersionII*

### **Starter**

Wild boar roulade with cranberries

### **Soup**

Beetroot cream with apple foam

### **Main dish**

Roasted salmon with lemon sauce  
served with tomato risotto and broccoli.

### **Dessert**

Miss Cotta with fruit sauce

# *SAMPLE MENU*

---

## *Version III*

### **Starter**

Pork tenderloin with tuna and caper sauce

### **Soup**

Poultry soup with dumplings

### **Main dish**

Chicken breast stuffed with dried tomatoes and olives  
Polana cheese sauce served on vegetable ratatouille  
with dauphinoise potatoes

### **Dessert**

Chocolate mousse with cherries





## *Choice of cold snacks*

*(8 positions to choose from)*

---

Pikeperch in jelly  
Jell-O trout  
Smoked salmon  
Smoked eel  
Herring in cream, oil or Hungarian  
Fish in Greek  
Fish jelly with shrimp  
Pork neck roasted with garlic  
Loins stuffed with plum or apricot  
Chicken roulade with pistachios  
Pork roulade with cabbage  
Roast beef roasted pink  
Duck roulade stuffed with apples and marjoram  
Pork jelly  
Eggs with salmon paste  
Eggs stuffed with mushrooms  
Selection of mould cheeses  
Tomatoes with mozzarella  
Tomatoes stuffed with vegetables  
Pickled vegetables

## *Salads*

*(2 to choose from)*

---

Salad with smoked turkey and pineapple  
Salad with chicken and grapes  
Tuna and bean salad  
Greek salad  
Shrimp and pineapple salad  
A bouquet of salads with tomatoes, olives and mozzarella

## *Additives*

---

Sauces: garlic, tartare, cumberland, horseradish, cumberland  
Bread, butter

## *Sweet buffet*

---

Cake trays (3 to choose from)

Cheesecake  
Apple pie  
Tiramisu  
Negro

Yoghurt cake with fruits  
Bajaderas  
Fruits

## *Wedding cake*

---

Price 80 zł/kg.

There is also a possibility to prepare a cake on special request according to your project after getting acquainted with the confectioner, individual valuation.

## *Price*

---

Selected menu without drinks: 180 zł/person.

## *Drinks*

---

Fruit juices, mineral water, Pepsi type carbonated drinks - 15 zł / l.

Coffee from the coffee maker - 8 zł

Served tea - 8 zł

Coffee in thermos in the form of buffet without restrictions - 5 zł per person.

Buffet tea without limits 5 zł/person.

White vodka 0.5 l - 70 zł

Dry white and red table wine 0,7 l - 70 zł

Drum beer 0.5 l - 10 zł

*By prior arrangement we prepare dishes for vegetarians.  
Presented menu is our proposal. We are open to your suggestions.*



## **Coordination of wedding dinners:**

Wojciech Kulik  
Kamila Młynarska  
tel. 091 434 00 50  
e-mail: [restauracja@parkhotel.szczecin.pl](mailto:restauracja@parkhotel.szczecin.pl)