



A WEDDING WITH YOUR HEAD IN THE CLOUDS

Airport Hotel Okęcie

2024

ALL YOU NEED IS HERE

Dear Lovers,

You have made an important decision about your journey through life together.

Congratulations, and we already wish you that it will be simply beautiful.

The time of preparation for that special day when you say "I do" to each other is full of all sorts of emotions.

We want you and your nearest and dearest to be accompanied by sheer enjoyment, a sense of security and peace.

That's why we will put not only our experience but also our hearts' into preparing your special day for you, give you our full support and share creative ideas so that your dreams of this day come true.

A team of dedicated professionals.

Airport Hotel Okecie





UNIQUE BANQUETING SPACES

GALAXY HALLS

500 m2-from 150 to 360 people with a large foyer and relaxation zone.

DACOTA AND CARAVELLE HALLS

300 m2, ideal for up to 150 people, with an additional dance floor and professional bar, as well as the possibility to access the garden.

CONCORDE AND ZEPPELIN HALLS

On the 7th floor of the hotel, with access to a professional bar and terrace

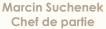
with a panoramic view of Warsaw-up to 120 people.

AVIATOR BAR & LOUNGE

Modern club, located on the 10th floor-up to 100 people.

CUISINE OF THE MASTERS







Kamil Mamerski Sous-chef de cuisine

Tradition and modernity are the domains that have guided the dishes composed by our **Master Chefs** for years.

When creating their innovative dishes, our Masters always use the best, tried and tested products, without compromising on quality or ingredient choice.

Original and delightful in form and taste, desserts by

Master Confectioner Alan Pasierb



A special wedding cake from Master Chocolatier Alan Pasierb with a special 20% discount for the newlyweds!



WE ENSURE

- Exclusive Suite for the Happy Couple
- Welcome drink in the form of champagne-type wine
- Traditional welcome with bread and salt
- Dance floor, multimedia projector
- A variety of wedding menus
- Depending on the menu option chosen, a complimentary tasting of 3 main dishes
- Alcoholic drinks packages
- Professional waiter service

- Free parking for all reception guests.
- For the newlyweds, free access to the Wellness Centre-4 saunas, jacuzzi, relaxation zone with salt wall
- Basic table decoration
- For weddings for more than
 150 guests-2 double rooms free of charge!
- Preferential prices for wedding guests for overnight stays with breakfast
- Free Wi-Fi access
- Complimentary access to the Fitness
 Centre for the newlyweds and guests
 staying at the hotel



AND MORE... TO CODDLE YOU UP...

Romantic dinner in *Restauracja Polska*, famous for its exceptional taste in a unique setting, on the first wedding anniversary for the Happy Couple and

special conditions for the organisation of the hen/bachelor party and afters in the Aviator Bar & Lounge.

AN INDIVIDUALISTIC PLACE that will leave you with unforgettable memories!



3 banquet halls



Professional consultant



View of Warsaw



263 rooms



Modern confectionery



Parking for 220 cars

EVERYTHING TO YOU



APERITIF AND WELCOME TO THE HAPPY COUPLE WITH BREAD AND SALT

SERVED DISHES

Goose pâté with smoked goose breast served on buttered toast with roasted cashew nuts and green asparagus, whortleberries

Beef consommé with vegetable julienne, herb pancakes

Pork tenderloin medallions with baked potatoes, vegetables, parsley purée and green pepper flavoured gravy

COLD APPETISERS

Chicken breast slices in tuna sauce with capers and rocket

Choice of Polish cooked meats, pâtés and sausages

Tortilla with salami, cottage cheese and sun-dried tomatoes

Grilled vegetables with feta cheese and hazelnuts

Herring duo: Kashubian and country style

Salad with chicken, cranberries, root vegetables, beetroots and fresh herbs

Marinated gravlax salmon served

in a horseradish sauce

Salad with egg, mushrooms and chives

Bavarian potato salad with roasted bacon and gherkins

Choice of seasonal lettuces and dressings

Marinades, sauces, and dips
Choice of freshly baked breads
and rolls served with homemade butter

HOT BUFFET

Cream of celeriac with truffle oil and roasted bacon

Chicken thigh in thyme sauce with mushrooms

Beef cutlets in red wine

Filet of burbot sautéed in flour and egg with herb butter

Potato dumplings in cheese sauce

Mashed potatoes with braised leek

Glazed carrots with parsnip

Broccoli in flaked roasted almonds

SWEETMEAT BUFFET

Chocolate comber, custard with maple syrup crumble topping, chocolate mousse with orange emulsion, apple pie, Cracow style cheesecake, freshly cut fruit

DRINKS:

Mineral water

Mineral water with mint leaves and lemon

Fruit juices:

Fruit juices: orange, apple

Carbonated drinks: Coca-Cola, Fanta, Sprite, Tonic

Coffee: espresso, cappuccino, americano

Choice of aromatic teas

GIFTS FOR THE CHOSEN MENU

WEDDING CAKE FROM THE CHOCOLATE CAFÉ
OFFER
with a 20% discount

prepared by Master Chocolatier Alan Pasierb **SUITE** for the Happy Couple

APERITIF AND WELCOME TO THE HAPPY COUPLE WITH BREAD AND SALT

SERVED DISHES

Salmon from our smoking chamber, vegetable and garden salad roulade, horseradish mousse, chive oil, lemon-orange jam.

Cream of Jerusalem artichoke and parsnip with roasted sunflower seeds and lemon oil

Supreme Roast Chicken Breast served on caramelised vegetables, creamy potatoes, thyme sauce

Choice of freshly baked bread Herbal butter

Granary sourdough sour rye soup with boiled egg and traditional sausage (served at midnight)

COLD APPETISERS

Assortment of homemade goods:
slow cooked roast beef, pork loin stuffed with
smoked plum and apricot, roast pâté with goose,
smoked bacon, homemade "chimney" sausage,
smoked ham, Old Polish salceson, kishka, lard
with onions and apples, pickled cucumbers,
marinated forest mushrooms, grated
horseradish,
beetroot salad with horseradish. mustard

Stuffed pikeperch served

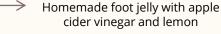
with tartare sauce and dried fruit and nuts

Kashubian-Style Herrings marinated in marjoram

Smoked salmon roulades served with courgettes and herb marinade

Traditional vegetable salad

Devilled eggs served with mushrooms and chives



Polish-style crispy lettuces with cucumber, tomato, egg and herb and cream sauce

Roasted beetroot salad with figs and chèvre Roast pork loin salad with pickled cucumber and celery

HOT BUFFET

Roasted cod fillet in apple and leek sauce

Pork tenderloin escalopes in chanterelle sauce

Roast turkey with herbs and dried fruit

Braised beef with root vegetables

Polish-style fried potatoes with bacon and braised onions

Fried beets with apple juice

Steamed vegetables

Pot barley with mushrooms and vegetables

SWEETMEAT BUFFET

Cracow style cheesecake, apple pie with cinnamon crumble topping, fruitcake with nuts, choice of "sandy" cupcakes with fruit, homemade poppy seed cake, W-Z chocolate cake,

mini puffs and éclairs, sliced fruit.

DRINKS:

Mineral water

Mineral water with mint leaves and lemon

Fruit juices: orange, apple

Coca-Cola,

Fanta, Sprite, Tonic

Coffee: espresso, cappuccino, americano

Choice of aromatic teas

GIFTS FOR THE CHOSEN MENU

MENU TASTINGThree main dishes

WEDDING CAKE FROM THE CHOCOLATE CAFÉ
OFFER

SUITE for the Happy Couple

with a 20% discount

prepared by Alan Pasierb

APERITIF AND WELCOME TO THE HAPPY COUPLE WITH BREAD AND SALT

SERVED DISHES

Grilled vegetable "small cake" with chèvre and basil pesto

Guinea fowl broth, egg noodles with root vegetables

Roast duck, caramelised Grójec apples, baked potatoes, lingonberries

Granary sourdough sour rye soup served with boiled egg and traditional sausage

or

Borscht with home-made patty (served at midnight)

COLD APPETISERS

Assortment of homemade goods:

slow cooked roast beef, pork loin stuffed with smoked plum and apricot, roast pâté with goose, smoked bacon, homemade "chimney" sausage, smoked ham, Old Polish salceson, kishka, lard with onions and apples, pickled cucumbers, marinated forest mushrooms, grated horseradish, beetroot salad with horseradish, mustard

Choice of smoked fish: salmon, halibut, trout, herring with horseradish cream and a slice of lemon

Beef carpaccio with rocket, capers, and Grana Padano cheese flakes

Vitello tonnato style turkey with tomatoes and capers

Mozzarella with tomatoes and fresh basil

Beef steak tartare with classic accompaniments

> Choice of Polish cooked meats, Choice of European cheeses

Couscous salad with pomegranate and grilled halloumi cheese

Original Niçoise salad

Herring salad with beetroot and onion Salad with chicken, curry, and peaches Choice of seasonal lettuces and dressings

Marinades, sauces, and dips

Choice of freshly baked breads and rolls served with homemade butter

HOT BUFFET

Chanterelle soup with thyme croutons
Pikeperch fillet baked in white wine sauce
Salmon fillet served on creamy
spinach baked with cheese
Thinly sliced turkey leg
in a honey and rosemary sauce
Slow-cooked Bourguignon style beef
Ravioli with mushrooms and sage butter
Rice with vegetables, sun-dried tomatoes,

Barrel potatoes with Pecorino cheese Steamed vegetable bouquet drizzled with butter

lemon

SWEETMEAT BUFFET

Chocolate mousse with raspberries, meringue with pineapple and coconut cream, choice of fruit tarts, tiramisu, Cracow style cheesecake, chocolate fountain with fruit

DRINKS:

Mineral water

Mineral water with mint leaves and lemon

Fruit juices: orange, apple

Carbonated drinks: Coca-Cola, Fanta, Sprite, Tonic

Coffee: espresso, cappuccino, americano

Choice of aromatic teas

GIFTS FOR THE CHOSEN MENU

MENU TASTING three main dishes

WEDDING CAKE FROM THE CHOCOLATE CAFÉ OFFER with a 20% discount

prepared by Alan Pasierb **SUITE** for the Happy Couple



ENRICH THE MENU WITH A LIVE COOKING STATION

CANDY BAR Retro styled Candy Bar with a chocolate assortment:

CHOCOLATE CAFÉ pralines, mono portions, mousses, cakes. Chocolate fountain

with fruit, flavoured marshmallows and other toppings

SUSHI California roll, Maki sushi, golden roll with salmon and prawns

Ginger, wasabi, soy sauce

CARVING I Whole smoked pork ham

Confit potatoes, creamy savoy cabbage

Meat sauce, horseradish sauce

CARVING II Seasoned beef: beef brisket cooked at low temperature

with herbs and mustard

served with gravy and golden French potatoes

POLISH Roast suckling pig with buckwheat groats and

pickled cucumber and apple salad

ITALIAN Ravioli with mushrooms or vegetables in sage butter or truffle sauce



MENU PRICE LIST

Everything to You PLN 340/ Person

PS I love you PLN 380/ Person

Love Story PLN 410/ Person

Candy Bar Chocolate Café PLN 49/ Person

Live Cooking Stations (minimum 40 people) Sushi, Carving I, Carving II, Ceviche, Italian

PLN 49/ Person

PLN 55/ Person

Room hire and waiter service are included in the menu price.

Prices include VAT.

Polish

FULL TRANSPARENCY NO EXTRA CHARGES!



Enrich your menu with treats from the Chocolate Café offer!

CZEKOLADA CAFÉ

Handmade truffles and pralines

Odd man out flavour combinations encapsulated in truffles or pralines made from milk, bitter or white chocolate.

PLN 6/pc.



Personalised pralines

Choose your favourite flavours, and we'll wrap them in white chocolate, onto which we'll apply a design of your choice.

PLN 7/pc.



Mousses and desserts

The refined forms and surprising flavours of Chocolate Café's desserts are the perfect complement to the sweet offer of a wedding reception.

PLN 23/pc.



Wedding cake

WEDDING CAKE FROM THE CHOCOLATE CAFÉ OFFER with a 20% discount, prepared by Master Chocolatier Alan Pasierb





OPEN BAR				
SET	I	Ш	Ш	IV
White vodka (Stock Premium)	✓	✓	✓	
Rum	✓	✓		
Gin	✓	✓		
Tequila	✓			
Whisky	✓	✓		
Brandy	✓			
Martini	✓	✓		
Liqueurs	✓			
White wine and red wine	✓	✓	✓	✓
Beer	✓	✓	✓	
Professional barman with bar range	✓	✓		
PRICE PLN gross Up to 8 hours	159	129	109	65

Each additional hour, PLN 20/person.

When choosing any set from the Open Bar offer–additional, own alcohol without corkage fee. Total cancellation of Open Bar set offer–corkage fee for own alcohol, PLN 20/adult.

WELCOME TO CONTACT US Airport Hotel Okecie Sales Department

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Airport Hotel Okęcie

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