



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 Okęcie**





## UNIQUE BANQUETING SPACES

### **GALAXY HALLS**

500 m<sup>2</sup>—from 150 to 360 people with a large foyer and relaxation zone.

### **DACOTA AND CARAVELLE HALLS**

300 m<sup>2</sup>, 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



**Marcin Suchenek**  
Chef de partie



**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!

WHEN ORGANISING A WEDDING WITH YOUR HEAD IN THE CLOUDS,  
WE PLACE OURSELVES AT YOUR DISPOSAL





## 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

WHEN ORGANISING A WEDDING WITH YOUR HEAD IN THE CLOUDS,  
WE PLACE OURSELVES AT YOUR DISPOSAL



## 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

WHEN ORGANISING A WEDDING WITH YOUR HEAD IN THE CLOUDS,  
WE PLACE OURSELVES AT YOUR DISPOSAL

## **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:  
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



→ Homemade foot jelly with apple cider vinegar and lemon

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 TASTING

Three main dishes

### WEDDING CAKE FROM THE CHOCOLATE CAFÉ OFFER

with a 20% discount

prepared by Alan Pasierb

### SUITE

for the Happy Couple



## 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, lemon

Barrel potatoes with Pecorino cheese

Steamed vegetable bouquet drizzled with butter

### 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 CHOCOLATE CAFÉ

Retro styled Candy Bar with a chocolate assortment: 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

WHEN ORGANISING A WEDDING WITH YOUR HEAD IN THE CLOUDS,  
WE PLACE OURSELVES AT YOUR DISPOSAL

## 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

Polish

**PLN 55/** Person

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

Prices include VAT.

**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	II	III	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	159	129	109	65
Up to 8 hours				

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 Okęcie**  
**Sales Department**

Phone number: +48 22 456 04 00  
konferencje@airporthotel.pl

**Airport Hotel Okęcie**

ul. Komitetu Obrony Robotników 24 (formerly 17 Stycznia)  
02-148 Warsaw