

WEDDING OFFER 2021

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Regatta Hotel Restauracja Spa ****, located above the picturesque the landscape of Lake Kierskie is an amazing place that combines family passion with the highest standards of service. The interiors of our hotel and the Blue restaurant The marinas are decorated with taste and world-class architecture, they create they are a beautiful backdrop for family gatherings and unforgettable moments there is a wedding. We will do our best to make this wonderful and unique for everyone day, was an unforgettable moment....

OUR OFFER INCLUDES:

- apartment with breakfast for the Bride and Groom free of charge
 - greeting with bread and salt
 - no corkage fee for own alcohol
 - white tablecloths, candlesticks, napkins
 - one-time fee for round tables - PLN 400.00
 - plate fee in the case of own cake - PLN 15.00 / person
- menu for service (DJ, band, photographer, cameraman) - 50% of the price
 - children up to 3 years old - free of charge
 - children over 3-10 years old - 50% of the price
 - hotel parking - free
- it is possible to buy drinks in packets (2l of juices, 0.5l of coca cola) - PLN 35.00 / set, charged according to consumption
 - delivery of own juices and carbonated drinks 10 PLN / person
 - chocolate fountain with fruit: PLN 800.00
 - fireworks show: PLN 1,000.00
 - country table: PLN 35.00 / person - 100g / serving
- haunch served by a cook with buckwheat and horseradish sauce and sauerkraut: PLN 35.00 / serving
- fresh fruit filleted: PLN 10 / person - 100g / serving
- bartending service PLN 1000



WEDDING MENU PLN 240 / person

Soup (one to choose from)

Homemade broth with noodles

Pesto cream soup

Hot dishes (two portions per person)

Gypsy pork roulade

Cordon bleu breaded in panko

Cutlet de volaille with butter and parsley

Cod fried in butter, served with cherry tomatoes

Side dishes (two portions per person)

Potatoes boiled with dill

Potatoes baked in herbs and garlic

Dumplings

Carrot, celery, and white cabbage salad

Red cabbage fried with apple

Steamed vegetables with garlic butter

Dessert (one dessert to choose from)

Ice cream dessert with fruit

Panna cotta with pear and raspberry coulis

Coffee buffet (one portion per person)

Homemade dough mix

Coffee, tea, water

Cold appetizers (2.5 servings per person)

Poultry galantine with vegetables

Pork loin with dried apricot, sous vide cooked

Cheese board

A board of cold cuts

Vegetable wraps

Beef tartare with egg and garlic oil powder

Herring tartare on pumpernickel bread

Bread, butter

Salads (one serving per person)

Caprese with basil

Caesar with chicken

Warm dinner (one portion per person)

Old Polish sour rye soup Ribs baked with herbs, honey and beer

Fried sauerkraut with smoked meat

SERVED WEDDING MENU 260 PLN / person

Appetizer:

- pate baked on toast with cranberries

Soup: (to choose from)

- home-made broth with noodles
- baked beetroot cream, arugula pesto
- cream of white vegetables, truffle oil

Main course: (to choose from)

- chicken fillet, black lentils, caramelized Brussels sprouts, thyme sauce
 - Or
 - zander fillet, potato puree with wasabi and lime, spinach with fennel
- Optionally, a dish for vegetarians or vegans

Dessert: (1 portion / person)

- mini daquas, mascarpone, dried fruit and nuts
- coffee, tea, water

Cold appetizers: (2.5 portions / person)

- beef tartare with egg
- pork tenderloin marinated in wild garlic
- English roast beef marinated in herbs
- chicken roulade, sun-dried tomatoes, green asparagus
- beetroot carpaccio, goat cheese, nut vinaigrette
- flavored butter, bread

Salads: (1 portion / person)

- salad mix, baked vegetables, vinaigrette
- arugula, pear, and Parmesan

Buffet with warm dinner: (1 portion / person)

- Old Polish soup
- ribs baked in honey on sauerkraut

WEDDING MENU 280 PLN / person

Soup: (1 type to choose from)

- home-made broth with noodles
 - potato and leek cream
 - baked beetroot cream, feta cheese, arugula pesto

Main course: (3 servings / person)

- chicken fillet with sun-dried tomato sauce
 - pork tenderloin in herb sauce
- kotlet de volaille with butter and parsley
- beef roulade in a natural roast sauce
- fish from the oven in caper sauce

Extras: (2.5 servings / person)

- potatoes boiled with dill
- Silesian noodles
- chips
- a set of salads
- red cabbage fried with apple
- vegetables cooked with garlic butter

Dessert: (1 type to choose from)

- halva ice cream with cinnamon sauce and apple and pear jam
- chocolate mousse with cherry sauce

Cake from own studio: (2 portions / person)

- home cheesecake
 - traditional crumble with fruit
 - chocolate brownies
- Coffee, tea, water

Cold appetizers: (2.5 portions / person)

- pork tenderloin in herbs, cooked using the sous vide method
 - pate baked with cranberries
 - chicken galantin with vegetables
 - melon in prosciutto ham and arugula
 - a board of cheeses
 - a board of cold cuts
 - beef tartare with garlic oil powder
- Flavored butter, bread

Salads: (1 portion / person)

- caprese with basil
- young spinach with goat cheese, pumpkin seeds and honey-mustard vinaigrette
- Greek salad

Buffet with hot dinner: (1 portion / person)

- Goulash soup
- roasted chicken thighs in herbs, baked potatoes