

WEDDING OFFER 2022

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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 PLN 15.00 / 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 250 / person

Soup (one to choose from)

Homemade broth with noodles
Potato cream, carrot chips
Cream of baked beetroot, arugula pesto
Tomato cream soup, mozzarella

Hot dishes (two portions per person)

Gypsy pork roulade
Chicken escalopes in sun-dried tomato sauce
Cutlet de volaille with butter and parsley
Cod fried in butter, cherry tomatoes

Side dishes (two portions per person)

Potatoes boiled with dill
Potatoes baked in herbs
Dumplings
Carrot, celery, and white cabbage salad
Beets glazed with anise
Vegetables, cooked under the crumble

Dessert (one dessert to choose from)

Ice cream from my own studio, fruit coulis, meringue
Panna cotta vanilla, blackcurrant jam

Coffee buffet (one portion per person)

Homemade dough mix
Coffee, tea, water

Cold appetizers (2.5 servings per person)

Poultry terrine with vegetables
Pork loin with dried apricot, sous vide cooked
Vegetable tapas
Beef tartare with egg and garlic oil powder
Spinach and leek tart
Vegetable wraps
Bread, butter

Salads (one serving per person)

Caprese with basil
Salad with green beans, sun-dried tomatoes, and pumpkin seeds

Buffet with hot dinner (one portion per person)

Pure borscht with a patty
Poultry stroganof with French dumplings

SERVED WEDDING MENU 270 PLN / person

Starter (to choose from)

Pork neck carpacio on rocket salad with horseradish sauce, and cherry tomatoes
Semolina pancakes, creamy herb mousse

Soup (to choose from on site)

Homemade broth with noodles
Cream of baked beetroot, arugula pesto
Seasonal soup

Main course (to choose from on site)

Chicken fillet, seasonal additions
Or
Pike perch fillet, seasonal additions
Optionally, a dish for vegetarians or vegans

Dessert (to choose from)

Tartoletka, fruit mascarpone mousse, and white chocolate
Ice cream from my own studio, seasonal fruit, raspberry coulis, meringue

Coffee, tea, water

Cold appetizers (2.5 portions / person)

Beef tartare with egg
English roast beef marinated in herbs
Chicken roulade, sun-dried tomatoes, and green asparagus
Beet carpacio, feta cheese, and nut vinaigrette
Tart with dried tomato and cheese
Flavored butter, bread

Salads (one serving per person)

Caesar salad
Baby spinach, pear, parmesan balsamic vinaigrette

Buffet with hot dinner (one portion per person)

Old Polish soup
Pork and vegetable stew, buckwheat groats

WEDDING MENU 290 PLN / person

Soup (one to choose from)

Homemade broth with noodles
Potato cream, carrot chips
Cream of baked beetroot, arugula pesto
Tomato cream soup, mozzarella

Main course (three servings per person)

Cutlet de volaille with butter and parsley
Chicken escalopes in sun-dried tomato sauce
Pork tenderloin in herb sauce
Beef roulade in roast sauce
Salmon baked on spinach

Side dishes (2.5 portions / person)

Potatoes boiled with dill
Hasselback potatoes
hooves
Carrot, celery, and white cabbage salad
Deep-fried red cabbage with apple
Vegetables, cooked under the crumble

Dessert (one to choose from)

Mini daquoise with nuts and raisins
Chocolate panna cotta, and cherry sauce
Tartoletka, forest fruit mascarpone mousse, and white chocolate

Coffee buffet (two portions per person)

Homemade dough mix
Coffee, tea, water

Cold appetizers (2.5 portions / person)

Pork tenderloin in herbs
Chicken roulade with vegetables
Pate baked with cranberries
Grated flambee with spinach and sun-dried tomatoes
Cheese board with nuts and raisins
Beef tartare with garlic oil powder
Flavored butter, bread

Salads (one serving per person)

Salad with blue cheese, pear, and nuts
Young spinach, sun-dried tomatoes, pumpkin seeds, and vinaigrette sauce

Buffet with hot dinner (one portion per person)

Sour rye soup in old Polish style
Honey roasted ribs served on sauerkraut