

Wedding menu served PLN 240 / person.

APPETIZER

Foie gras liver on toast, cranberry

or

Beet carpaccio, goat cheese, nut vinaigrette

SOUP

Chicken broth, pasta

or

Cream of white vegetables, pesto

or

Tomato cream with basil and mozzarella

MAIN COURSE

Supreme chicken, vegetable root puree, string bean, potato chips

or

Pikeperch, pancakes with semolina, glazed carrots, marinated gooseberries

DESSERT

Selection of sorbets with fruits

or

Chocolate mousse with meringue and kajmak ice cream

Coffee Tea

COLD BUFFET (2 servings per person)

Herring tartare, red onion jam

Beef tatar, egg

Pork tenderloin marinated in pepper

Roast beef in English marinated in herbs

Chicken roulade, sun-dried tomatoes, green asparagus

Tapas: maturing ham, peppers stuffed with cream cheese, king olives, blue cheese

SALADS (1 serving per person)

Fresh arugula leaves, chicken, feta cheese, cherry tomatoes, balsamic emulsion

Mix of lettuces, seasonal vegetables, vinaigrette

Sauces: Cumberland, green curry

Bread, flavored butter

BREAKFAST

soup

Pure borscht, patty

or

Rye soup on white sausage

DAY HEAT

Ribs baked in honey and beer on cabbage

or

The leg is boned with vegetables

Bread, butter

The price also includes:

Greeting Young Couple with bread and salt

No fee for vodka and wine

White tablecloths and napkins, candlesticks

Honeymoon Suite with breakfast

Free hotel parking

Accommodation during Weddings:

We offer you 23 comfortably furnished rooms at a special price.

The price of the hotel day includes free access to the Wellness & Spa area:

swimming pool with counter-current, Finnish and Turkish sauna, jacuzzi, fitness room.

Additional attractions:

A chocolate fountain with fruits: PLN 700

Fireworks display: PLN 1000

Country table: PLN 25 / person

Flower decoration tables: 15 PLN / person

Thigh served by the cook

with buckwheat, horseradish sauce and sauerkraut: PLN 25 / person

Fresh fruit filleted: 10 PLN / person

Bartending service - PLN 1000

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