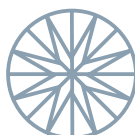


★ ★ ★ ★
REZYDENCJA
LUXURY HOTEL

WEDDING OFFER



Crystal Package



Diamond Package



Brillant Package

REZYDENCJAHOTEL.PL



CRYSTAL PACKAGE

Welcome with bread and salt



Aperitif: champagne-type wine



3-course wedding dinner



Buffet with 13 cold snacks



Glamorous supper served under the silver covers



Hot supper served in buffet



Soft drink package is served without limits

320 PLN PER PERSON

THE CEREMONIAL WELCOME OF BRIDE AND GROOM WITH BREAD AND SALT

Aperitif: champagne-type wine

SERVED MENU

SOUP

To choose from:

- Robust broth from four types of meat with vermicelli noodles, carrot and fresh parsley
- Velvety cream of tomato soup with mozzarella cheese and basil

MAIN COURSES SERVED ON PLATTERS

- Silesian beef and pork roulade with gravy
- Roasted duck leg in a delicate apple sauce
- Chicken with camembert cheese and cranberry
- Pork with aromatic mushroom filling with pepper

SIDE DISHES

- Traditional Silesian dumplings
- Boiled potatoes with butter and dill
- Red cabbage
- Young cabbage with dill or sour cabbage fried with bacon
- Grated beetroots salad

DESSERT

- A cup of “craft ice cream” with exotic fruits and chocolate topping

COLD SNACK BUFFET

- A platter of roasted meat with dips
- A platter of selected Residence’s meat
- Game pâté with cranberry
- Delicate chicken terrine
- Pork tongues with prune jelly and horseradish foam
- Cod in vinegar with red onions
- Original herring in oil with onion
- Salad with tuna in its own sauce and an apple
- Salad with chicken and crispy bacon
- Caprese with balsamico sauce and fresh basil
- Cheese board with grapes and nuts
- Selection of breadstuff baked here in place:
hot rolls, herb butter

GLAMOROUS PORTION-SERVED SUPPER UNDER THE SILVER COVERS

To choose from:

- Succulent rib served with puree with mustard and cheese and salad with green beans and pears
- Turkey fillet served with creamy carbonara sauce with green peas and delicate tart made from groats, ragout made of red vegetables

HOT BUFFET SERVED IN KETTLE

To choose from:

- Traditional sour rye soup
- Aromatic soup from pork with onion and leek

SOFT DRINK PACKAGE WITHOUT LIMITS

- Brewed coffee (Mauro 100% Arabica), selection of teas
- Fruit juices, carbonated beverages, mineral water

We would like to also offer an extra supper in the way of Chef’s show:

- Pork leg with fried cabbage, kasha and horseradish sauce – **50 PLN per person**
- Stuffed piglet with groats and cabbage – **50 PLN per person**
- Wild boar with groats and sauerkraut with mushrooms – **60 PLN per person**
- Roe deer – **65 PLN per person**
- Ostrich – **70 PLN per person** (for minimum 80 people; an order should be made in advance)



DIAMOND PACKAGE

Welcome with bread and salt



Aperitif: champagne-type wine



3-course wedding dinner



Buffet with 16 cold snacks



Ceremonial supper served under the silver covers



Hot supper served in buffet after midnight



Soft drink package is served without limits



Pastry Chef's wedding cake

380 PLN PER PERSON

THE CEREMONIAL WELCOME OF BRIDE AND GROOM WITH BREAD AND SALT

Aperitif: champagne-type wine

SERVED MENU

SOUP

To choose from:

- Robust broth from four types of meat with vermicelli noodles, carrot and fresh parsley
- Velvety cream of tomato soup with mozzarella cheese and basil
- Cream of boletus soup with nuts

MAIN COURSES SERVED ON PLATTERS

- Silesian beef and pork roulade with gravy
- Roasted duck leg in a delicate apple sauce
- Chicken with camembert cheese and cranberry
- Pork with aromatic mushroom filling with pepper

SIDE DISHES

- Traditional Silesian dumplings
- Boiled potatoes with butter and dill
- Vegetarian risotto
- Red cabbage
- Young cabbage with dill or sour cabbage fried with bacon
- Composition of crispy salads with vinaigrette sauce
- grated beetroots salad

DESSERT

To choose from:

- A cup of “craft ice cream” with exotic fruits and chocolate topping
- Crème brûlée with caramel and fruit

COLD SNACK BUFFET

- A platter of roasted meat with dips
- A platter of selected Residence’s meat
- Game pâté with cranberry
- Platter of dried Polish cold meat
- Delicate chicken terrine
- Pork tongues with prune jelly and horseradish foam
- Cod in vinegar with red onions
- Original herring in oil with onion
- Herring in mustard-apple sauce

- Herring salad
- Salad with tuna in its own sauce and an apple
- Salad with chicken and crispy bacon
- Caprese with balsamico sauce and fresh basil
- Cheese board with grapes and nuts
- selection of breadstuff baked here in place:
hot rolls, herb butter

GLAMOROUS PORTION-SERVED SUPPER UNDER THE SILVER COVERS

To choose from:

- Succulent rib served with puree with mustard and cheese and salad with green beans and pears
- Turkey fillet served with creamy carbonara sauce with green peas and delicate tart made from groats, ragout made of red vegetables
- Pork tenderloins in delicate mushroom sauce served with roasted potatoes and salad with feta cheese

HOT BUFFET SERVED IN KETTLE

To choose from:

- Buttermilk sour rye soup with white sausage
- Aromatic soup from pork with onion and leek
- Stroganow with fried beef tenderloin and mushrooms

SOFT DRINK PACKAGE WITHOUT LIMITS

- Brewed coffee (Mauro 100% Arabica), selection of teas
- Fruit juices, carbonated beverages, mineral water

We would like to also offer an extra supper in the way of Chef’s show:

- Pork leg with fried cabbage, kasha and horseradish sauce – **50 PLN per person**
- Stuffed piglet with groats and cabbage – **50 PLN per person**
- Wild boar with groats and sauerkraut with mushrooms – **60 PLN per person**
- Roe deer – **65 PLN per person**
- Ostrich – **70 PLN per person** (for minimum 80 people; an order should be made in advance)

The offer contains Pastry Chef’s wedding cake:

Jeden do wyboru:

- Creamy with fruits
- Black Forest gâteau





BRILLANT PACKAGE

Welcome with bread and salt



Aperitif: champagne-type wine



3-course wedding dinner



Buffet with 20 cold snacks



Ceremonial supper served under the silver covers



Extra supper: Chef's show



Hot supper served in buffet



Soft drink package is served without limits



Pastry Chef's wedding cake

470 PLN PER PERSON

THE CEREMONIAL WELCOME OF BRIDE AND GROOM WITH BREAD AND SALT

Aperitif: champagne-type wine

SERVED MENU

SOUP

To choose from:

- Robust broth from four types of meat with vermicelli noodles, carrot and fresh parsley
- Velvety cream of tomato soup with mozzarella cheese and basil
- Cream of boletus soup with nuts

MAIN COURSES SERVED ON PLATTERS

- Silesian beef and pork roulade with gravy
- Duck in oranges
- Pork with aromatic mushroom filling with pepper
- Roasted turkey with spinach and mozzarella cheese

SIDE DISHES

- Traditional Silesian dumplings
- Boiled potatoes with butter and dill
- Vegetarian risotto
- Red cabbage
- Young cabbage with dill or sour cabbage fried with bacon
- Composition of crispy salads with vinaigrette sauce
- Grated beetroots salad
- Bouquet of seasonal vegetables

DESSERT

To choose from:

- A cup of "craft ice cream" with exotic fruits and chocolate topping
- Crème brûlée with caramel and fruit
- Chocolate panna cotta with fruit mousse

COLD SNACK BUFFET

- A platter of roasted meat with dips
- A platter of selected Residence's meat
- A platter of dried Polish cold meat
- Game *pâté* with cranberry
- Delicate chicken terrine
- Duck liver terrine with apple jelly
- Pork tongues with prune jelly and horseradish foam
- Cod in vinegar with red onions
- Fish balls
- A platter of smoked fish

- Tuna tatar with avocado, avocado and citrus
- Original herring in oil with onion
- Herring in mustard-apple sauce
- Salad with tuna, anchovy and apple
- Salad with chicken, crispy bacon, boletus and radicchio
- Salad with seafood
- Caprese with balsamico sauce and fresh basil
- Cheese board with grapes and nuts
- Selection of breadstuff baked here in place: hot rolls, herb butter

GLAMOROUS PORTION-SERVED SUPPER UNDER THE SILVER COVERS

To choose from:

- Old Polish - style saint Hubertus' roast venison with sweet potato tart and green beans
- Beef cheeks served with velvet roasted celery puree and a composition of lettuces
- Turkey fillet served with creamy carbonara sauce with green peas and delicate tart made from groats, ragout made of red vegetables
- Pork tenderloins in delicate mushroom sauce served with roasted potatoes and salad with feta cheese
- Trout served from the oven with the addition of grilled vegetables and gratin potatoes

HOT BUFFET SERVED IN KETTLE

To choose from:

- Buttermilk sour rye soup with white sausage
- Aromatic soup from pork with onion and leek
- *Boeuf Bourguignon* Burgundy-Style Beef Stew

HOT BUFFET – CHEF'S SHOW

To choose from:

- Pork leg with fried cabbage, kasha and horseradish sauce
- Stuffed piglet with groats and cabbage
- Wild boar with groats and sauerkraut with mushrooms
- Roe deer or ostrich – extra payment: **20 PLN per person**

SOFT DRINK PACKAGE WITHOUT LIMITS

- Brewed coffee (Mauro 100% Arabica), selection of teas
- Fruit juices, carbonated beverages, mineral water

The offer contains Pastry Chef's wedding cake:

To choose from:

- Creamy with fruits
- Black Forest gâteau



MASTER OF CONFECTIONERY CAKES



Glistening rochers and pralines, original desserts, heavenly light meringues and fabulous cakes that captivate with the selection of flavors and aesthetics. We present the masterpieces of our Pastry Chef, Ryszard Brol. Our Pastry Chef's cakes are a real confectioner's virtuosity. All ingredients are selected with due diligence and attention to every detail. Baked goods are made of natural, highest quality ingredients based on proven recipes. We offer flavored wedding cakes:

- | | |
|---|---|
| • Creamy
PRICE PER PERSON: 18 PLN | • Chocolate
PRICE PER PERSON: 19 PLN |
| • Halvah
PRICE PER PERSON: 20 PLN | • Black Forest gateau
PRICE PER PERSON: 21 PLN |
| • Pistachio
PRICE PER PERSON: 24 PLN | • Naked cake
PRICE PER PERSON: 20 PLN |



THEMATIC BUFFETS

PORTOFINO BUFFET

**BUFFET PRICE: 65 PLN PER
PERSON, MINIMUM 50 PEOPLE**

- Oysters with chili pepper and coriander
- Beef carpaccio "Black Angus" with Iberian olives
- Tuna tartar with avocado
- Parma ham
- Bresaola – an Italian dish of raw beef cured by salting and air-drying
- Italian salami
- French salami
- Roasted sardine in tempura
- Chicory with pears and goat cheese
- Asparagus with truffle honey, cranberry and bacon
- goat cheese, farmstead
- real Italian and Swiss cheese



MEDITERRANEAN BUFFET

**BUFFET PRICE: 55 PLN PER
PERSON, MINIMUM 50 PEOPLE**

- Parma ham with melon
- Grilled eggplants with mozzarella cheese and capers and dried potatoes
- Pepperoni stuffed with feta cheese
- Three types of prawns with dips
- Fried prawns with dips
- Salad with shrimps and pasta
- Platter of smoked fish
- Composition of lettuces
- Dips, dressings
- Well-seasoned tomatoes with mozzarella cheese
- Flavored breadstuff, hot buns, focaccia



RURAL BUFFET

**BUFFET PRICE: 35 PLN PER
PERSON, MINIMUM 50 PEOPLE**

- Local products: salceson, black pudding, bun black pudding,
- Sausages
- Silesian jelly
- Silesian vegetable salad
- Gherkins
- Tomatoes with red onion
- "Peasant" gherkins with honey, garlic and parsley
- Farmhouse loaf



SWEET BUFFETS



CLASSICAL SWEET BUFFET

BUFFET PRICE: 30 PLN PER PERSON / MINIMUM 40 PEOPLE REQUIRED

Composition of Residence's cakes • sweet desserts • cookies on the basis of butter
• Coconut pyramids • Fruit fillets



STYLIZED SWEET BUFFET

BUFFET PRICE: 40 PLN PER PERSON / MINIMUM 40 PEOPLE REQUIRED

Composition of Residence's cakes • Sweet desserts • Cookies made with butter •
Colorful meringues • Cupcakes with exquisite filling • Coconut pyramids • Rochers
– spherical chocolate sweet • Fruit 'fillets'



JEWELLER'S KING SWEET BUFFET – CARTIER'S

BUFFET PRICE: 65 PLN PER PERSON / MINIMUM 40 PEOPLE REQUIRED

Handmade pralines and truffles • Pearls in spherical chocolate sweet • Turquoises,
garnets, malachites, opals in sweet desserts • Cupcakes with exquisite stuffing •
French macarons • Ambers in *crème brûlée* • Cartier among cakes • Aromatic plums
in chocolate • Chocolate with nuts and dried fruit • Fruits from around the world



PRIMABALERINA PAVLOVA'S BUFFET

BUFFET PRICE: 55 PLN PER PERSON / MINIMUM 40 PEOPLE REQUIRED

Legendary Pavlova, pastry chef's specialty • Two types of fruit tarts • Stylized
sweet desserts • *Crème brûlée* • Cupcakes with exquisite filling • French macaroons
• Rochers – spherical chocolate sweet • Handmade pralines and truffles • Plums in
chocolate • Chocolate with nuts and dried fruits



GIFTS FOR EACH WEDDING PACKAGES

BEFORE WEDDING

Tasting standar wedding dinner*



Additional wedding consultation



Hotel rooms for wedding guests at special prices



Free tasting of all them buffets, wedding cakes and proposed wines
during the meeting organized
for all couples of given wedding season*

AT THE DAY OF WEDDING RECEPTION

Wedding hall



Welcome with bread and salt



Aperitif in greeting



Round tables with decoration i.e. white tableclothes,
linnen serviettes, crystal candelabrams



Buffets decoration



Accommodation in one of 6 apartments

AFTER THE WEDDING RECEPTION

10% discount on organization an occasinal reception



Dinner on the first wedding aniversary

*For wedding couples with signed agreement wedding tasting is a gift from the hotel; for other people 150 pln/per person.

ADDITIONAL OFFER

NUPTIALS IN THE GARDEN OR CEREMONY IN THE HOTEL

5.500 PLN

Depending on future spouses' vision, the civil register will join you in marriage in the hotel or among the beautiful greens. We may guarantee the privacy, most often missing from the registry office, where the ceremony usually lasts around a quarter, whereas other people wait for the next one. Taking care of every detail, we will prepare an unusual wedding place and provide the necessary equipment and decorations:

- Tent
- Chairs and tables
- Carpets
- Sounding
- Insignia
- Floral decoration

On your request, the waiting time for the ceremony will be honored with fancy appetizers as well as champagne. All this can guarantee an unforgettable impression on you and your wedding guests.

MENU FINGER FOOD

75 PLN per person

We also offer a package of small finger food snacks:

Served warm:

- Crunchy spicy chicken wings
- Prune wrapped in bacon

Served cold:

- Cupcakes with mousses
- Omelette with salmon and aromatic herbs
- Tartar from herring with sweet potato chip
- Pate with delicate apple jelly
- Mini mozzarella with balsamic emulsion and fresh basil
- Strudel with spinach, feta cheese and nuts

WEDDING ATTRACTIONS

FIRE SHOW DISPLAY

Professional Fire show displays are almost inseparable element of every spectacular wedding reception at these days. The show includes fire-pyrotechnic effects that, combined with dynamic music, give a unique and peculiar character to the attractions that you have planned. You can be sure that these kinds of shows will definitely make a lasting impression on your guests.

FIREWORKS

Pyrotechnic shows are carried out in our beautiful garden, just before 10:00 pm. The perfect solution is to combine two of our attractions, that is, serving a cake in our garden with a musical frame and fireworks display in the background. We guarantee that this spectacular commixture will be long remembered by your guests.

SAND PAINTING

Sand painting is a unique spectacle that moves, delights and gives the opportunity to express any emotions. With the help of sand animations, you can basically tell every story - preferably the history of your first meeting. The art of sand painting is used by artists who phenomenally use this technique to create dynamic sand paintings. Make-up encourage the youngest to take part in all games that will be organized.

SOAP BUBBLE SHOW

The show lasts 30 minutes and is run by one of the finalists of the "Got Talent" program. This mini spectacle begins with the smallest bubbles, and then the artist creates bubbles in various shapes and sizes. The soapy show blushes when the bubbles start to fill with smoke, fire and steam, and finally they grow to huge sizes, so that they can hold a human. The bubbles show can also take place in ultraviolet light.

CHILDREN'S ENTERTAINER

If you are worried that your wedding guests will be involved in taking care of their youngest – we have perfect solution for you – relieved animations. Our children's entertainers, thanks to their experience and knowledge and original approach to the youngest, can keep their attention, listen to them and give them lots of fun. Children's entertainers are the best solution on weddings, in which a larger part of the invited guests are children under 12 years. Our children's entertainers' appearance, outfit and make-up encourage the youngest to take part in all games that will be organized.

ICE FOOD TRUCK

What about the excellent, traditional ice cream at an outdoor wedding, which can be a refreshing attraction for your guests? N'ice Cream is a small, sweet truck that will fit in the central part of our garden. Its unique design and offered variety of ice cream flavors will surely captivate you. The ice food truck is the undisputed **must have** of the 2018 season.

ALCOHOL PACKAGE

Alcohol Package at price 50 PLN per person includes

Wyborowa Vodka / 0.5 l
Table wine – white or red / 200 ml
Draught beer / 0.5 l

DRINKING FOUNTAIN

10 PLN per prson for min. 25 people (5 litres)



CHOCOLATE FOUNTAIN

We would like to also offer the possibility of renting a fountain with liquid chocolate. Plenty of snacks, that perfectly blend with the taste of chocolate, are waiting for you. Everything served on decorated epergnes and trays, colorfully selected according to the decor of your reception.

Rental price:

Up to 50 people – 1500 PLN

From 50 to 100 people – 2000 PLN

More than 100 people – 20 PLN per person



WEDDING CAKE IN THE GARDEN

With music

300 PLN

With music and sparkles

400 PLN

BANQUET WINES

SPAIN



Pleno Blanco

Gently dry / D.O. Navarra, Spain

Made from Airenc strain. Very fresh wine, light, perfect for hot days. Recommended for lean fish, seafood, salads with vinaigrette, salty snacks and as an aperitif.

75 cI

30 PLN



Pleno Tempranillo

Gently dry / D.O. Navarra, Spain

Typical Spanish grapes Tempranillo from hot Nawarry (wine region conterminous with Rioja). Intensive aromas of berries, blackberries, cherries, fairly dry however round with a note of spices. Universal wine in composing dishes, although it goes best with red and white meat, pate, mature cheeses

75 cI

30 PLN

ITALY



Villa Ducali Trebbiano

Semi-dry / I.G.T. Puglia / Rubicone, Italy

Made in hot Apulii from typically Italian strain Trebbiano. Light, fragrant of pears, green apples and white currants.

Very delicate, refreshing. Universal wine in composing dishes, especially recommended for salads, poultry, fish, fresh vegetables and snacks.

Perfect as an aperitif.

75 cI

45 PLN

AUSTRALIA



Monty's Hill Chardonnay

Gently dry / Southern Australia

Chardonnay – Aromatic, exotic. Noticeable intense notes of citrus fruits, pears, plums, a bit of flower honey and vanilla. Ideally suited for to a wide range of fish, white meat, fresh vegetarian dishes and grilled vegetables.

75 cI

45 PLN



Monty's Hill Shiraz / Cabernet

Gently dry / Southern Australia

Blend Caberneta z Shirazem – slightly spicy, pitchy, fruity. Characteristic nuances of pepper seasonings, complemented with blackcurrant, blueberries and vanilla, despite the character of aromas, the wine is quite smooth and non-aggressive. Recommended for steak tartar, roasts and grilled meat, as well as for dishes with mushrooms.

75 cI

45 PLN

CHILE



Icalma Cabernet Sauvignon

Gently dry / Aconcagua Valley, Chile

Mild wine with a decidedly fruity character, the taste is dominated by cherries, raspberries and currants. Recommended for Mediterranean dishes, pasta, white meat as well as grilled fish, especially salmon.

A good partner for burgers.

75 cI

45 PLN



REZYDENCJA LUXURY HOTEL