

★ ★ ★ ★  
**REZYDENCJA**  
LUXURY HOTEL



WEDDING OFFER

REZYDENCJAHOTEL.PL

★ ★ ★ ★  
**REZYDENCJA**  
LUXURY HOTEL

**WEDDING OFFER**



**Pearl Package**



**Crystal Package**



**Diamant Package**



**Brilliant Package**



PEARL PACKAGE

**Ceremonial welcome with bread and salt**

◆  
**Aperitif: Sparkling wine**

◆  
**Wedding dinner served in portions**

◆  
**Buffet with 10 cold snacks**

◆  
**Celebratory dinner served under silver cloches**

◆  
**Hot dinner in the buffet**

◆  
**Package of non-alcoholic beverages served without any limitation**

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**319 PLN / PERSON**

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## CEREMONIAL WELCOME OF THE BRIDAL COUPLE WITH BREAD, WATER AND SALT

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Aperitif: Sparkling wine

### SERVED MENU

#### SOUP

*One to choose from:*

- Rich broth made from four types of meat with noodles, carrots and fresh parsley
- Velvety tomato cream soup with croutons
- Roasted potato cream soup
- Green pea cream soup

#### MAIN COURSE SERVED IN PORTIONS

*One to choose from:*

- Roasted chicken breast, potato tart, demi-glace, red cabbage coleslaw
- Pork loin stuffed with mushrooms, spinach dumplings, herb sauce, Chinese cabbage and vegetable salad
- Pork cheeks, mashed potatoes with browned butter, glazed Parisian carrots, wine sauce

#### DESSERT:

*One to choose from:*

- Yoghurt cheesecake
- Apple pie with vanilla sauce
- Ice cream with fruit

#### COLD SNACK BUFFET

- Platter of roasted meats with dips
- Platter of selected cold cuts from the Rezydencja
- Wild game pâté with cranberries
- Mild chicken terrine
- Herring in oil with onion
- Salad with tuna in its own sauce and apple
- Salad with chicken and crispy pork belly
- Cheese board with grapes and nuts
- Selection of bread baked on site;
- Hot rolls, herb butter

## CELEBRATORY DINNER SERVED IN PORTIONS UNDER CLOCHES

*One to choose from:*

- Juicy rib with mustard and cheese purée, and a salad with green beans and pears
- Turkey fillet served with creamy carbonara sauce with green peas and delicate groats tart, red vegetable ragout

#### HOT BUFFET SERVED IN A CAULDRON

*One to choose from:*

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

#### UNLIMITED PACKAGE OF NON-ALCOHOLIC BEVERAGES

- Coffee, selection of teas
- Fruit juices, mineral water

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#### PACKAGE OF CARBONATED BEVERAGES – 35 PLN / person

- Pepsi, Mirinda, 7 Up

#### PACKAGE OF ALCOHOLIC BEVERAGES – 94 PLN / person

- Wyborowa vodka
- White or red table wine
- Draught beer

**We also offer an extra dinner in the form of a Chef's show:**

- Pork leg with fried cabbage, groats and horseradish sauce – **65 PLN / person**
- Piglet stuffed with groats and cabbage – **65 PLN / person**
- Wild boar with groats and cabbage with mushrooms – **75 PLN / person**
- Roe deer – **80 PLN / person**
- Ostrich – **85 PLN / person** (for a minimum of 80 people; orders must be placed in advance)



# CRYSTAL PACKAGE

**Ceremonial welcome with bread and salt**

◆  
**Aperitif: sparkling wine**

◆  
**3-course wedding dinner**

◆  
**Buffet with 13 cold snacks**

◆  
**Celebratory dinner served under silver cloches**

◆  
**Hot dinner in the buffet**

◆  
**Package of non-alcoholic beverages served  
without any limitation**

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**397 PLN / PERSON**

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## CEREMONIAL WELCOME OF THE BRIDAL COUPLE WITH BREAD, WATER AND SALT

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Aperitif: Sparkling wine

### SERVED MENU

#### SOUP

*One to choose from:*

- Rich broth made from four types of meat with noodles, carrots and fresh parsley
- Velvety tomato cream soup with with mozzarella and basil

#### MAIN COURSE SERVED ON PLATTERS

- Silesian beef and pork roulade with roast gravy
- Roasted duck leg in a delicate apple sauce
- Chicken with Camembert cheese and cranberries
- Pork with aromatic mushroom and pepper stuffing

#### SIDE DISHES

- Traditional Silesian dumplings
- Boiled potatoes with butter and dill
- Red cabbage
- Young cabbage with dill or sauerkraut fried with pork belly
- Grated beetroot salad

#### DESSERT:

- Ice cream sundae with exotic fruits and chocolate sauce

#### BUFFET WITH COLD SNACKS

- Platter of roasted meats with dips
- Platter of selected cold cuts from the Rezydencja
- Wild game pâté with cranberries
- Mild chicken terrine
- Pork tongues with plum jelly and horseradish foam
- Cod in vinegar marinade with red onion
- Herring in oil with onion
- Salad with tuna in its own sauce and apple
- Salad with chicken and crispy pork belly
- Caprese salad with balsamic dressing and fresh basil
- Cheese board with grapes and nuts
- Selection of bread baked on site; Hot rolls, herb butter

## CELEBRATORY DINNER SERVED IN PORTIONS UNDER CLOCHES

*One to choose from:*

- Juicy rib with mustard and cheese purée, and a salad with green beans and pears
- Turkey fillet served with creamy carbonara sauce with green peas and delicate groats tart, red vegetable ragout

#### HOT BUFFET SERVED IN A CAULDRON

*One to choose from:*

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

#### UNLIMITED PACKAGE OF NON-ALCOHOLIC BEVERAGES

- Coffee, selection of teas
- Fruit juices, mineral water

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#### PACKAGE OF CARBONATED BEVERAGES – 35 PLN / person

- Pepsi, Mirinda, 7 Up

#### PACKAGE OF ALCOHOLIC BEVERAGES – 94 PLN / person

- Wyborowa vodka
- White or red table wine
- Draught beer

**We also offer an extra dinner in the form of a Chef's show:**

- Pork leg with fried cabbage, groats and horseradish sauce – **65 PLN / person**
- Piglet stuffed with groats and cabbage – **65 PLN / person**
- Wild boar with groats and cabbage with mushrooms – **75 PLN / person**
- Roe deer – **80 PLN / person**
- Ostrich – **85 PLN / person** (for a minimum of 80 people; orders must be placed in advance)





**DIAMENT PACKAGE**

**Ceremonial welcome with bread and salt**

**Aperitif: sparkling wine**

**3-course wedding dinner**

**Buffet with 16 cold snacks**

**Celebratory dinner served under silver cloches**

**Hot dinner in the buffet**

**Package of non-alcoholic beverages served  
without any limitation**

**Cake by the Master Confectioner**

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**568 PLN / PERSON**

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## CEREMONIAL WELCOME OF THE BRIDAL COUPLE WITH BREAD, WATER AND SALT

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Aperitif: Sparkling wine

### SERVED MENU

#### SOUP

*One to choose from:*

- Rich broth made from four types of meat with noodles, carrots and fresh parsley
- Velvety tomato cream soup with with mozzarella and basil
- Boletus cream with nuts

#### MAIN COURSE SERVED ON PLATTERS

- Silesian beef and pork roulade with roast gravy
- Roasted duck leg in a delicate apple sauce
- Chicken with Camembert cheese and cranberries
- Pork with aromatic mushroom and pepper stuffing

#### SIDE DISHES

- Traditional Silesian dumplings
- Boiled potatoes with butter and dill
- Vegetarian risotto
- Red cabbage
- Young cabbage with dill or sauerkraut fried with pork belly
- Composition of crispy salads with vinaigrette dressing
- Grated beetroot salad

#### DESSERT:

*One to choose from:*

- Ice cream sundae with exotic fruits and chocolate sauce
- Crème brûlée with caramel and fruit

#### BUFFET WITH COLD SNACKS

- Platter of roasted meats with dips
- Platter of selected cold cuts from the Rezydencja
- Wild game pâté with cranberries
- Platter of dried Polish cold cuts
- Mild chicken terrine
- Pork tongues with plum jelly and horseradish foam
- Cod in vinegar marinade with red onion
- Herring in oil with onion
- Herring in mustard and apple sauce
- Herring salad
- Salad with tuna in its own sauce and apple

- Salad with chicken and crispy pork belly
- Caprese salad with balsamic dressing and fresh basil
- Cheese board with grapes and nuts
- Selection of bread baked on site; Hot rolls, herb butter

#### CELEBRATORY DINNER SERVED IN PORTIONS UNDER CLOCHES

*One to choose from:*

- Juicy rib with mustard and cheese purée, and a salad with green beans and pears
- Turkey fillet served with creamy carbonara sauce with green peas and delicate groats tart, red vegetable ragout
- Pork tenderloin in a delicate mushroom sauce with roasted potatoes and feta cheese salad

#### HOT BUFFET SERVED IN A CAULDRON

- Sour rye soup cooked in buttermilk with white sausage

*And a choice of:*

- Aromatic pork soup with onion and leek
- Beef stroganoff with fried beef tenderloin and mushrooms

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#### UNLIMITED PACKAGE OF NON-ALCOHOLIC BEVERAGES

- Coffee, selection of teas
- Fruit juices, fizzy drinks, mineral water

#### The offer also includes a wedding cake from the Master Confectioner

*One to choose from:*

- Cream cake with fruit
- Black Forest cake

#### PACKAGE OF ALCOHOLIC BEVERAGES – 94 PLN / person

- Wyborowa vodka
- White or red table wine
- Draught beer

#### We also offer an extra dinner in the form of a Chef's show:

- Pork leg with fried cabbage, groats and horseradish sauce – **65 PLN / person**
- Piglet stuffed with groats and cabbage – **65 PLN / person**
- Wild boar with groats and cabbage with mushrooms – **75 PLN / person**
- Roe deer – **80 PLN / person**
- Ostrich – **85 PLN / person** (for a minimum of 80 people; orders must be placed in advance)





## BRILLIANT PACKAGE

**Ceremonial welcome with bread and salt**

◆  
**Aperitif: Sparkling wine**

◆  
**3-course wedding dinner**

◆  
**Buffet with 20 cold snacks**

◆  
**Celebratory dinner served under silver cloches**

◆  
**Additional dinner: Chef's show**

◆  
**Hot dinner in the buffet**

◆  
**Package of non-alcoholic beverages served without any limitation**

◆  
**Peacock Cake by the Master Confectioner**

◆  
**Package of alcoholic beverages**

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**718 PLN / PERSON**

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## CEREMONIAL WELCOME OF THE BRIDAL COUPLE WITH BREAD, WATER AND SALT

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Aperitif: Sparkling wine

### SERVED MENU

#### SOUP

*One to choose from:*

- Rich broth made from four types of meat with noodles, carrots and fresh parsley
- Velvety tomato cream soup with with mozzarella and basil
- Boletus cream with nuts

#### MAIN COURSE SERVED ON PLATTERS

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

#### SIDE DISHES

- Traditional Silesian dumplings and grated dumplings
- Boiled potatoes with butter and dill
- Vegetarian risotto
- Red cabbage
- Young cabbage with dill or sauerkraut fried with pork belly
- Composition of crispy salads with vinaigrette dressing
- Grated beetroot salad
- Bouquet of seasonal vegetables

#### DESSERT:

*One to choose from:*

- Ice cream sundae with exotic fruits and chocolate sauce
- Crème brûlée with caramel and fruit
- Chocolate panna cotta with fruit mousse

#### BUFFET WITH COLD SNACKS

- Platter of roasted meats with dips
- Platter of selected cold cuts by Rezydencja
- Platter of matured cold cuts by Rezydencja
- Wild game pâté with cranberries
- Mild chicken terrine
- Pork knuckle jelly with pickled red onion
- Cod in vinegar marinade with red onion
- Fish balls
- Tuna tartare with avocado and citrus fruits
- Torpedo prawns with mango salsa

- Mini cream puffs with pulled pork
  - Cucumbers stuffed with ricotta
  - Duck breast with orange sauce
  - Original herring in oil with onion
  - Herring in mustard and apple sauce
  - Salad with tuna, anchovies and apple
  - Salad with rice, pickles and chicken
  - Feta cheese in courgette with raspberries
  - Caprese with balsamic sauce and fresh basil
  - Cheese board with grapes and nuts
  - Selection of bread baked on site; Hot rolls, herb butter
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#### CELEBRATORY DINNER SERVED IN PORTIONS UNDER CLOCHES

*One to choose from:*

- Old Polish St. Hubert's roast venison, sweet potato tart with green beans
- Beef cheeks with velvety roasted celery purée and mixed salad
- Turkey fillet served with creamy carbonara sauce with green peas and delicate groats tart, red vegetable ragout
- Pork tenderloin in a delicate mushroom sauce with roasted potatoes and feta cheese salad
- Trout served from the oven with grilled vegetable and potato gratin

#### EXTRA DINNER – Chef's show

*One to choose from:*

- Pork leg with fried cabbage, groats and horseradish sauce
- Piglet stuffed with groats and cabbage
- Wild boar with groats and cabbage with mushrooms
- Roe deer or Ostrich – surcharge of PLN 20 / person

#### HOT BUFFET SERVED IN A CAULDRON

- Sour rye soup cooked in buttermilk with white sausage

*And a choice of:*

- Aromatic pork soup with onion and leek
- Beef Bourguignon

#### UNLIMITED PACKAGE OF NON-ALCOHOLIC BEVERAGES

- Coffee, selection of teas
- Fruit juices, fizzy drinks, mineral water

#### PACKAGE OF ALCOHOLIC BEVERAGES

- Wyborowa vodka
  - White or red table wine
  - Draught beer
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**The offer also includes a wedding cake from the Master Confectioner**

*One to choose from:*

- Cream / Black Forest / Cottage cheese / Pistachio / Royal



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LUXURY HOTEL

**WEDDINGS DURING THE WEEK**



**Pearl Package**  
319 PLN / person



**Crystal Package**  
366 PLN / person



**Diamant Package**  
482 PLN / person



**Brilliant Package**  
580 PLN / person



## PEARL PACKAGE

PRICE OF THE PACKAGE:  
319 PLN / PERSON

Ceremonial welcome  
with bread and salt



Aperitif: Sparkling wine



Wedding dinner served in portions



Buffet with 10 cold snacks



Celebratory dinner served under  
silver cloches



Hot dinner in the buffet



Package of non-alcoholic beverages  
served without any limitation

## CRISTAL PACKAGE

PRICE OF THE PACKAGE:  
366 PLN / PERSON

Ceremonial welcome  
with bread and salt



Aperitif: Sparkling wine



3-course wedding dinner



Buffet with 13 cold snacks



Celebratory dinner served under  
silver cloches



Hot dinner in the buffet



Package of non-alcoholic beverages  
served without any limitation

## DIAMENT PACKAGE

PRICE OF THE PACKAGE:  
482 PLN / PERSON

Ceremonial welcome  
with bread and salt



Aperitif: Sparkling wine



3-course wedding dinner



Buffet with 16 cold snacks



Celebratory dinner served under  
silver cloches



Hot dinner in the buffet



Package of non-alcoholic beverages  
served without any limitation



Cake by the Master Confectioner

## BRILLIANT PACKAGE

PRICE OF THE PACKAGE:  
580 PLN / PERSON

Ceremonial welcome  
with bread and salt



Aperitif: Sparkling wine



3-course wedding dinner



Buffet with 20 cold snacks



Extra dinner: Chef's show



Hot dinner in the buffet



Package of non-alcoholic beverages  
served without any limitation



Package of alcoholic beverages



Cake by the Master Confectioner



# THEMATIC BUFFETS

## PORTOFINO BUFFET

PRICE OF THE BUFFET: 118 PLN / PERSON  
(Minimum of 50 people required)

- Cod fillet ceviche
- Marinated tuna
- Prawns fried in wine sauce
- French and Italian cheeses
- Italian and French hams
- Octopus carpaccio
- Oysters with piri piri sauce and lime
- Marinated pork tenderloin salad
- New Zealand mussels
- Antipasti
- Smoked goose breast
- Vitello tonato (veal dish with tuna side dish)
- Pescaccio
- Shrimp cocktail
- Mini courgettes stuffed with pearl couscous

## MEDITERRANEAN BUFFET

PRICE OF THE BUFFET: 108 PLN / PERSON  
(Minimum of 50 people required)

- Redfish with coriander mousse
- Sea bass with asparagus
- Mussels with pesto and sechi tomatoes
- Prawns with passion fruit sauce
- Seafood terrine
- Sardines in sesame batter
- Gravalax salmon with mascarpone mousse
- Oyster mushroom salad
- Frog legs with dips
- Mediterranean cheeses and cold cuts
- Smoked fish
- Feta cheese in grape leaves
- Torpedo prawns in panko with dips
- Smoked prawns
- Razor clams in wine sauce
- Tortellini salad

## CASTELLAN'S BUFFET

PRICE OF THE BUFFET: 98 PLN / PERSON  
(Minimum of 50 people required)

- Three types of pâtés
- Tuste with pork belly and mushrooms
- Homemade pickles
- Platter of blood sausage (krupniok), Upper-Silesian type of blood sausage (żymlok), homemade cold cuts
- Pork tongue in mustard
- Stuffed wild boar roast
- Pork loin with spinach and pork loin with peppers
- Potatoes stuffed with cottage cheese
- Platter of dried sausage
- Salad with belly pork and herring
- Pasta salad with chicken
- Horseradish jelly with pork knuckle
- Goat cheese
- Old Polish herring
- Herring with leeks



# SWEET BUFFETS



## CLASSIC SWEET BUFFET

PRICE OF THE BUFFET: 59 PLN / PERSON (Minimum of 50 people required)

- Cake assortment by Rezydencja • Sweet desserts • Shortbread biscuits
- Colourful meringues • Filled cupcakes • Coconut macaroons / Rocher cakes



## PEARL SWEET BUFFET

PRICE OF THE BUFFET: 73 PLN / PERSON (Minimum of 50 people required)

- Handmade pralines and truffles • Rocher cakes • Sweet desserts
- Filled cupcakes • Macaroons • Crème brûlée • Pistachio cheesecake
- Chocolate with nuts and dried fruit



## STYLISTED SWEET BUFFET

PRICE OF THE BUFFET: 78 PLN / PERSON (Minimum of 40 people required)

- Cake assortment by Rezydencja • Sweet desserts • Shortbread biscuits
- Colourful meringues • Filled cupcakes • Coconut macaroons / Rocher cakes
- Filleted fruit • Éclairs



## CARTIER SWEET BUFFET

PRICE OF THE BUFFET: 91 PLN / PERSON (Minimum of 40 people required)

- Handmade pralines and truffles • Pearls in Rocher cakes • Turquoise, garnets, malachite and opals in sweet desserts • Filled cupcakes • Macaroons
- Amber in crème brûlée • Cartier in cakes • Aromatic plums in chocolate
- Chocolate with nuts and dried sheep • Fruit from the four corners of the world



## PRIMABALLERINA PAVLOVA'S BUFFET

PRICE OF THE BUFFET: 99 PLN / PERSON (Minimum of 50 people required)

- Legendary Pavlova meringue – a speciality of the Master Confectioner
- Two types of fruit tarts • Stylised sweet desserts • Crème brûlée
- Filled cupcakes • Macaroons • Rocher cakes • Handmade pralines and truffles
- Chocolate-covered plums • Chocolate with nuts and dried fruit
- Brownies • Rum cake



## GREAT GATSBY'S BUFFET

112 PLN / PERSON

The 1920s, a time of lavish Art Deco celebrations, accompanied by the rarest and most refined alcoholic beverages. The Great Gatsby's Buffet was created out of a love for aesthetics and a fascination with sweets filled with exclusive liquors. Savour the hand-styled pralines of the Master Confectioner, soaked in selected spirits. In addition, your special celebration will be sweetened by a buffet with decorated fruit sprinkled with gold.

### The buffet includes:

Handmade pralines and truffles filled with spirits



Selected, exclusive spirits:

Chivas Regal Whisky, Hennessy Cognac, Pravda Espresso Vodka,  
Ron Zacapa Centenario Rum

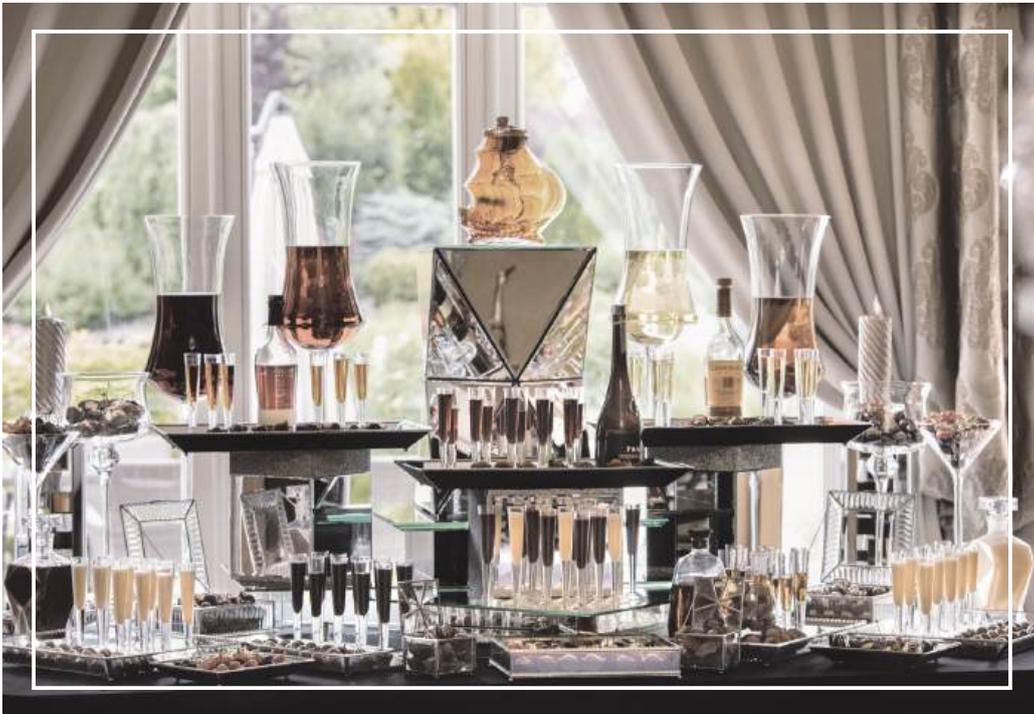


Homemade eggnog: classic and chocolate



Additional fruit buffet:

Decorated chocolate-covered fruit



# CAKES BY THE MASTER CONFECTIONER



Shiny Rocher cakes and pralines, original desserts, heavenly light meringues and fabulous cakes that captivate with their selection of flavours and aesthetic presentation. We present the works of art by the Master Confectioner, Ryszard Broła. Our Master's cakes are true confectionery virtuosity. All ingredients are selected with due care and attention to every detail. The baked goods are made from natural, top-quality ingredients based on proven recipes. We offer you flavoured cakes:

- **Cream cake**  
Price per person: 24 PLN
- **Chocolate cake**  
Price per person 26 PLN
- **Halva cake**  
Price per person: 27 PLN
- **Black Forest cake**  
Price per person: 24 PLN
- **Pistachio cake**  
Price per person: 31 PLN
- **Royal Cake**  
Price per person: 39 PLN

## SERVING THE CAKE IN THE GARDEN OF REZYDENCJA

- With musical setting – 450 PLN
- With music and sparklers – 600 PLN



## ROYAL PEACOCK CAKE BY THE MASTER CONFECTIONER

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The blue peacock – considered a sacred bird in India – captivates with its beautiful colours and dignified character. The peacock is also a symbol of Rezydencja, which is why it inspired the Master Confectioner to create a unique confectionery work of art. The cake is made from natural ingredients, with a side dish of cream, and each layer is topped with Belgian golden chocolate. The composition is complemented by decorations in the form of a golden bird silhouette and a colourful peacock tail. A unique taste and a true rarity in the field of confectionery art.



## ALCOHOLIC FOUNTAIN

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**33 PLN / person  
with a minimum of 25 people (5 litres)**

An impressive fountain with a silver finish, perfectly emphasising the prestige and status of the event at which it will be featured. The fountain can contain alcoholic beverages, or we can fill it with any non-alcoholic beverage of your choice, such as lemonade. The shiny silver structure not only adds splendour to the entire celebration, but also naturally creates the perfect place for guests to socialise or take a unique, commemorative photograph.



## CHOCOLATE FOUNTAIN

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We also offer the possibility of renting a liquid chocolate fountain. There are plenty of snacks waiting for you that go perfectly with the taste of chocolate. Everything is served on decorated platters and trays chosen to match the colour scheme of your Reception.

**Rental of the fountain:**

<b>up to 50 persons</b>	<b>1800 PLN</b>
<b>between 50-100 persons</b>	<b>2500 PLN</b>
<b>more than 100 persons</b>	<b>25 PLN / person</b>



# OUTDOOR WEDDING

We offer our future bridal couples the opportunity to organise their wedding ceremony in the picturesque and soothing scenery of the garden of Rezydencja or a winter outdoor wedding in the beautiful interiors of the hotel. Depending on the vision of the Future Spouses, a Registrar or Master of Ceremonies will perform your marriage ceremony at the hotel or in the charming surroundings of nature. We ensure privacy, which is often lacking in registry offices, where the ceremony usually lasts a quarter of an hour and others are waiting for the next one to begin. At your request, the wait for the ceremony can be enhanced with elegant appetisers and champagne. All this guarantees an unforgettable experience for both You and your Guests.

## PACKAGE I

4 400 PLN

- Gazebo
- White carpet
- Chairs with white covers
- Silver chairs for the bride and bridegroom
- Sound system
- Official insignia
- Jewel case for wedding rings
- Decoration of the table of the official / master of ceremonies

## PACKAGE II

5 700 PLN

- Gazebo
- White carpet
- Chairs with white covers
- Silver chairs for the bride and groom
- Sound system
- Official insignia
- Jewel case for wedding rings
- Floral decorations (min. 4 floral arrangements)
- Decoration of the table of the registrar / master of ceremonies

## PACKAGE III

9 100 PLN

- Gazebo with floral decorations or veil
- Crystal chandelier
- White carpet
- Chairs with white covers
- Silver chairs for the bride and groom
- Sound system
- Official insignia
- Jewel case for wedding rings
- Box for envelopes
- Floral decorations (8 floral arrangements)
- Decoration of the table of the registrar / master of ceremonies





## OPTION I

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**78 PLN / person**

- Vegetables with dips
- Spinach omelette
- Canapés with cheese spreads
- Chicken coated in panko and sesame seeds
- Courgette stuffed with feta cheese in raspberry sauce

## OPTION II

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**95 PLN / person**

- Vegetables with dips
- Omelette with smoked salmon
- Canapés with cheese spreads
- Chicken coated in panko and sesame seeds
- Zucchini stuffed with feta cheese in raspberry sauce
- Halloumi cheese salad
- Mini caprese
- Meatball in a muffin with remoulade sauce

## OPTION III

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**115 PLN / person**

- Vegetables with dips
- Spinach omelette
- Tartines with cheese spreads
- Chicken coated in panko and sesame seeds
- Halloumi cheese salad
- Mini Caprese
- Meatball in a muffin with remoulade sauce
- Creamy puffs with pulled pork
- Salmon tartare
- Duck breast in orange jelly
- New Zealand mussels in tomatoes
- Chia seeds with salsa verde

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REZYDENCJA LUXURY HOTEL

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## TASTE OF SUMMER IN A GOLDEN FRAME

PRICE: 2500 PLN / PACKAGE 24L

Experience our new, stylish attraction – the Aperol Van, a golden Volkswagen serving as a mobile bar offering this iconic Italian drink.

### AS PART OF THE PACKAGE, YOU WILL RECEIVE:

- 24 litres of refreshing Aperol
- fresh oranges

The Golden Van attracts attention with its elegant form – it is not only a serving point, but also a **beautiful decoration** and a **photogenic background** for guests. It can be placed both in the garden and inside the hall, creating a unique relaxation zone.

**The Aperol Van is a fresh, trendy accent that will enrich any party.** Guests can catch their breath, refresh themselves and return to the dance floor with new energy. This is taste, style and southern flair – served with class.



# GIFTS FOR EVERYONE FROM THE WEDDING PACKAGES

## **BEFORE THE WEDDING**

Special hotel room rates for wedding guests



Free tasting of all themed buffets, cakes and suggested wines during a meeting organised for all couples of a given wedding season\*

## **ON THE DAY OF THE RECEPTION**

Wedding room Ceremonial welcome with bread and salt



Welcome aperitif



Round tables with decorations, i.e. white tablecloths, linen napkins, crystal candelabras



Buffet decorations



Accommodation in one of 6 suites

## **AFTER THE WEDDING**

**10% discount on the organisation of a special celebration**



Dinner on the first wedding anniversary of a value of PLN 200

*\* Wedding tasting for couples with a signed contract as a gift from the hotel, for other guests PLN 190 per person.*

# WEDDING ATTRACTIONS

## SABRAGE – THE TECHNIQUE OF OPENING CHAMPAGNE

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*Sabrage* is an exceptionally impressive technique for opening champagne (and other sparkling wines), which has been known for centuries. It involves skilfully cutting the neck of the bottle with a ceremonial sword/saber in such a way that the collar of the bottle and the cork fly into the air. The angle of inclination, knowledge of champagne varieties, the pressure under the cork and, of course, the place where the bottle is cut are all important. Our trained waiters use a classic sabre to open and serve French Mumm champagne, full of fine bubbles. If you appreciate fine details and like to surprise your guests with unusual attractions, this will be the perfect solution for your party – crown your big day with a unique toast..

## LOVE SIGN

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*All you need is... LOVE!* The illuminated LOVE sign is the perfect decorative element for weddings and can also be an excellent addition to the wedding scenery as an unusual accessory for photos. A set of three-dimensional letters made of high-quality plastic gives off a warm white light – for all those who appreciate original decorations and modern design. This unique accent will certainly complement the romantic atmosphere of your celebration. The illuminated sign can be placed in the Room or in our Garden.

## SOAP BUBBLE SHOW

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The show lasts 30 minutes and is conducted by one of the finalists of the ‘Mam Talent’ show. This mini-performance begins with the smallest bubbles, and then the artist creates bubbles in various shapes and sizes. The soap show comes to life when the bubbles begin to fill with smoke, fire and steam, eventually growing to enormous sizes, large enough to hold a person. The bubble show can also be held under ultraviolet light.

## **ANIMATOR FOR THE YOUNGEST**

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If you are concerned that Your wedding guests will be overwhelmed with looking after their youngest children, we have the perfect solution for You – a variety of entertainment activities. Thanks to their experience, knowledge and original approach to children, our entertainers are able to keep their attention, listen to them and provide them with lots of fun. Animators are the perfect solution for weddings where a large proportion of the guests are children under the age of 12. The appearance, costumes and characterisation of our animators make the youngest guests very eager to take part in all the fun activities they organise.

## **PAINTING WITH SAND**

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Painting with sand is a unique spectacle that moves, delights and gives you the opportunity to express any emotion. With sand animations, you can tell virtually any story, preferably the story of how You met. The art of painting with sand is mastered by artists who use this technique in a phenomenal way to create dynamic sand images.

## **FIRE SHOW**

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Professional fire shows are now an almost indispensable part of any spectacular wedding reception. The show includes fire and pyrotechnic effects which, combined with dynamic music, give a unique, individual character to the attraction you have planned. You can be sure that this type of show will leave an unforgettable impression on Your Guests.

## **FIREWORKS**

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Pyrotechnic displays are held in our beautiful garden just before 10 p.m. The ideal solution is to combine two of our attractions, i.e. serving cake in the garden with musical accompaniment and a fireworks display in the background. We guarantee that this spectacular combination will remain in Your Guests' memories for a long time.

## PACKAGE

# LUXURY GLAMOUR WEDDING

Taking care of every detail of your most important day, we recommend using the invaluable help of a wedding planner. An experienced wedding consultant, Karolina Ostachowicz, will personally help you with every aspect of the preparations, and on your wedding day, she will take care of all organisational matters.

### BY FULFILLING YOUR WEDDING DREAMS, KAROLINA WILL MAKE IT HAPPEN:

1. Elaboration of an individual leitmotif.
2. Use of the leitmotif in all decorative elements.
3. Assistance in the design and ordering of wedding invitations and additional stationery for the wedding day (place cards, table plan, guest book, etc.).
4. Advice on the course of the ceremony – developing an individual scenario for the wedding day.
5. Assistance in completing pre-wedding and post-wedding formalities.
6. Assistance in organising a symbolic wedding ceremony.
7. Advice on the selection of musical setting for the wedding and reception.
8. Recommendation of proven and experienced contractors, such as photographers, filmmakers, make-up artists, hairdressers, entertainers, etc.
9. Advice on the selection of additional attractions: culinary, artistic and entertainment.
10. Care for wedding guests – assistance in organising transfers and accommodation.
11. Advice on the arrangement of the wedding venue and reception.
12. Provision of the PLANER system to assist in planning guest seating arrangements, accommodation and organised transport for guests.
13. Individual preparations such as: comprehensive budget for the wedding ceremony and reception, schedule for the bride and groom.
14. Advice on wedding etiquette.
15. A meeting to summarise the preparations, thanks to which you and your loved ones will feel comfortable on your wedding day and nothing will take you by surprise.
16. Coordination of the wedding day – the coordinator is present from the morning preparations until 1:00 a.m. Supervision of installations at the wedding and reception venues, acceptance and settlement of deliveries, supervision of contractors' work, cash settlements with subcontractors, care for the bride and groom and guests, resolution of crisis situations.
17. Follow-up meeting the day after the wedding.
18. Refunds, summary of settlements.
19. Upon request, assistance in:
  - a) selecting wedding attire for the Bride and the Bridegroom, as well as bridesmaids, groomsmen and relatives.
  - b) organising the stay of wedding guests in Poland

## PRICE OF THE PACKAGE

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Polish wedding from **13 000 PLN**

International wedding from **17 000 PLN**

The scope of services can be modified.

Learn more about Karolina and her projects — [www.glamourent.pl](http://www.glamourent.pl)

## SYMBOLIC WEDDING

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A symbolic (humanistic, stylised or universal) wedding ceremony allows you to fully personalise your celebration. The wedding will take place on the date you choose (even on a Sunday, public holiday or New Year's Day) and at the time you prefer (without restrictions, 24 hours a day). This wedding is very personal and customised, making it an unforgettable, extraordinary event. The ceremony is based on your vision, and a script is developed on this basis, which can take a more or less formal, more or less traditional form. The ceremony is conducted by an experienced Master of Ceremonies.

This wedding has no legal effects. It is a ceremony entirely for you and your relatives and loved ones, so that you can enjoy this special moment and experience it in the way you desire. There are no obstacles to divorcés or same-sex couples getting married. This type of ceremony can also complement a civil or concordat wedding, or be an idea for renewing vows and celebrating another anniversary.

The price of a symbolic wedding starts from **1 990 PLN**

There is the possibility of conducting various symbolic wedding rituals, such as for example the sand ritual, tree planting or letter writing. Check out more details at [www.slubsymboliczny.pl](http://www.slubsymboliczny.pl)

## KAROLINA OSTACHOWICZ

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Since 2009, she has been organising unique and fully personalised wedding ceremonies and receptions. Expert in international ceremonies and symbolic weddings. By 2019, she had already made the wedding dreams of 200 young couples come true.

The founder of several wedding agencies, an academy training future consultants and wedding coordinators, and a member of the elite Polish Association of Wedding Consultants. She has appeared many times as a wedding expert at the invitation of renowned media. She has been a guest on Dzień dobry TVN, TVP Katowice, Polskie Radio Kraków, and in Forbes Travel.

Thanks to our cooperation with the GLAMOUR EVENT wedding agency, next year we will be proud to hold the certificate of Honorary Partner of the Polish Association of Wedding Consultants.



PARTNER HONOROWY 2023  
POLSKIEGO STOWARZYSZENIA  
KONSULTANTÓW  
ŚLUBNYCH

## LIST OF FREQUENTLY ASKED QUESTIONS

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Brides-to-be usually have heads full of questions and doubts. Is that true for you as well? With you in mind, we have prepared a list of 31 questions and answers that most often give future spouses sleepless nights. We update and optimise it on an ongoing basis, so feel free to share your insights with us!

### ROOM

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It is not only a place where you will have a fantastic time. It is also the dance floor where you will soon dance your first dance, the first table where you will sit as husband and wife. It is also a space for your families and friends to come together. That is why it is so important that the theme of the Room holds no secrets for You!

#### 1. Can other events take place at the same time?

- Yes, we have 6 Rooms and our facility is adapted to host several independent events simultaneously. We have separate entrances, toilets and soundproof walls.
- As for weddings, we organise a maximum of two per day.
- If you want to be the only wedding reception on a given day, we can block the second room for an extra PLN 15 000.

#### 2. What is the minimum number of guests for which you can organise a wedding reception?

The minimum number of guests for the Ballroom is 100, and for the Crystal Room it is 50.

For fewer than 100 or 50 guests, we charge PLN 180 for each missing guest.

*\* THE SURCHARGE APPLIES ON FRIDAYS, SATURDAYS, DAYS PRECEDING HOLIDAYS AND HOLIDAYS.*

### MENU

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Every reception is distinct and unique. We have prepared numerous proposals for you, depending on your needs and expectations. Our priority is to satisfy every wedding guest. You are faced with choosing not only dishes for dinner, but also sweets, savoury snacks and hot meals that will give you the energy to party until dawn!

#### 3. Do prices vary depending on the season/day of the week?

Yes. We have two proposals for the menu. On Saturdays, prices range from PLN 397 to PLN 718.

On weekdays/in winter, prices range from PLN 366 to PLN 580.

Each menu offers three wedding packages: Crystal, Diamond and Brilliant one. These packages differ in terms of the dishes offered, the number of cold snacks, the cake and the selection of alcoholic beverages.

**4. Is the cost of renting the Wedding Room calculated separately?**

We do not charge an extra fee for renting the Wedding Room.

**5. What is the price per so-called 'plate', i.e. adult person for the menu?**

The price depends on the selected package, buffets and extra attractions that we propose.

**6. What is the price per so-called 'plate' for children, i.e. and what are the rates depending on age?**

We do not charge for children under 3 years of age. However, the price for meals for children aged 4 to 8 is 50% of the selected menu.

**7. What is the price per so-called 'plate' for wedding service providers, such as a band, photographer or videographer?**

We charge 100% of the menu price for wedding services (band, photographer, videographer).  
We treat them like any other Guests.

**8. Is there an additional charge for serving a cake or sweet buffet ordered from an external cake shop?**

In case of an order of a cake or sweet buffet from outside, a surcharge of PLN 25 per person attending the wedding reception will apply.

Furthermore, the external cake shop is required to:

- Provide samples of the cake and sweets
- Display the sweets on its own cake platters
- Label the buffet with its name/logo for informational purposes.

**9. Can the menu be modified?**

Yes. The Bridal Couple may modify the menu, but this must be done after prior consultation with the Head Chef and acceptance of the proposal by both parties.

**10. Is it possible to taste the menu and what is the cost?**

Once a year, we organise Wedding Tastings at our hotel, to which we invite all our Bridal Couples. On this day, you can try our sweet buffets, additional themed buffets and cakes.

**11. Does your kitchen offer dishes for people with special dietary requirements, e.g. meat-free, gluten-free, lactose-free?**

We prepare different versions of dishes for people with special dietary requirements; this is a served menu. During the final arrangements, the Bridal Couple provides information about the number of people with special dietary requirements and indicates the seats at each table on the Room plan.

**12. Can we provide our own products to the country table, e.g. cold cuts, liqueurs, etc.?**

In the case of alcohol, we only accept beverages with the Polish excise duty stamp. Any alcoholic beverages without the excise duty stamp will be returned to the Bridal Couple. We do not accept the Bridal Couple's own products for the country table, as we only use the services of reliable suppliers.

**13. Is a corkage fee applicable if we provide our own alcohol for the wedding?**

Yes, 35 PLN per person.

## CONTRACT

Bureaucracy can sometimes be intimidating, but not for us! We want the contract you sign to be clear and understandable for you as well. Its provisions are designed to protect both parties against unforeseen circumstances.

**14. Will we have to pay for any damage (e.g. a broken plate)?**

We do not charge for accidental damage. However, this does not include intentional damage caused by wedding guests and shortages in the equipment of the Wedding Room, toilets or other rooms available to the participants of the wedding reception. We will inform the Bridal Couple about the confirmed losses and the amount of the claimed indemnification within 3 days from the date of the end of the wedding reception.

**15. What is the cost of prolonging the wedding reception?**

The wedding reception is assumed to end at 5:00 a.m. In the event of prolongation, we charge an extra fee of PLN 2 500 for each hour commenced.

The start time of the wedding reception depends on the time of the Holy Mass or the Wedding Ceremony.

**16. What other extra costs might there be for the wedding?**

The extra costs of the wedding depend on the extra attractions chosen by the Bridal Couple, the number of rooms booked, and the arrangement of the Wedding Room.

We do not have any hidden costs related to the organisation of the wedding, such as disposal fees or fees for packaging in which we pack the remaining dishes after the wedding, etc.

**17. Can leftover food and drinks be taken away?**

Products and dishes prepared for the Wedding Reception and alcoholic beverages provided by the Bridal Couple that are not consumed during the reception will be handed over by 12:00 on the day following the wedding reception at the latest. However, we do not hand out drinks and products that are not suitable for consumption the next day, such as soups or dishes from snack buffets.

**18. When do we need to provide the final number of guests?**

The final number of Guests must be provided no later than 14 days before the wedding reception.

**19. Can the prices specified in the contract change, e.g. if the contract is concluded two years before the wedding and the owner of the restaurant raises their prices in the meantime?**

Restaurants protect themselves against price increases for products that affect the final result of our work. Our contract includes a provision allowing for a price increase of up to 15% from the date of signing the contract.

**20. What are the financial consequences of withdrawing from a signed contract?**

Should you withdraw from the contract, we will retain any earnest money paid, unless you find another Bridal Couple willing to organise their wedding in your place.

**21. Does the contract include a force majeure clause and situations in which it is impossible to perform the contract, e.g. due to an epidemic?**

Obviously, such clauses are standard in contracts. It should be remembered that the government act also protects the Bridal Couple in the event of an epidemic.

**WEDDING DAY**

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When the great day arrives, emotions will be running high and everything will start happening quickly... we want you to know how it will proceed in our facility.

**22. How many waiters will serve our guests?**

The number of waiters depends on several factors. First of all, it must be adjusted to the number of guests at the wedding and varies depending on the stage of the wedding. At the beginning of the reception, until the formal dinner, the waiter team is the largest. We anticipate one waiter per 10 Guests to efficiently serve lunch and dinner, but later in the evening, such a large number of personnel is no longer necessary and the number of personnel is reduced.

**23. Is there a person responsible for organising events in the facility, e.g. an event manager or wedding planner, who will assist us in organising the wedding?**

The department for the organisation of wedding receptions will assist you until the day of the wedding, making all the arrangements and providing advice and support. During the wedding reception itself, responsibility is transferred to the shift manager, who we will of course introduce to you on the day of the wedding so that you know who to contact with any requests.

**24. At what time on the wedding day can we enter the Room to begin preparations?**

The start time for preparations in the Wedding Room is determined closer to the date of the wedding itself, mainly based on information about the official start time. Usually, around 10:00 a.m., subcontractors can already arrive at the Room to do their work.

**25. What are the possible layouts for the tables?**

At Rezydencja, we organise weddings using round tables. We suggest that no more than 10 people sit at each table, for the comfort of all guests during the event. The exact table layout – the position of the table for the Bridal Couple, the number of tables in the Room, the locations where the buffets will be set up – is determined together with the Bridal Couple.

**26. Is there a safety vault available at the hotel?**

A safety vault is located in the hotel room of the Bridal Couple.

**27. Unpredictable weather conditions – what to do if it rains or snows on your wedding day and you are planning to have a wedding in the open air?**

Some things cannot be predicted, but you can prevent additional stress and protect yourself from weather surprises. That is why we always secure an additional room for such circumstances, where the ceremony can take place.

**28. Do you have an emergency power supply in case of a temporary power outage or breakdown?**

Since we have been operating, such a failure has never occurred, so we decided that paying for a power generator would be an unnecessary expense, which would ultimately be reflected in the final price of the wedding reception. However, please note that we can arrange for such a generator at your request.

## ADDITIONAL ISSUES

We can also help you with other aspects of your great day.  
We are happy to share our years of experience gained in the industry.

### **29. Do you cooperate with florists and other subcontractors who can take care of decorating the Room?**

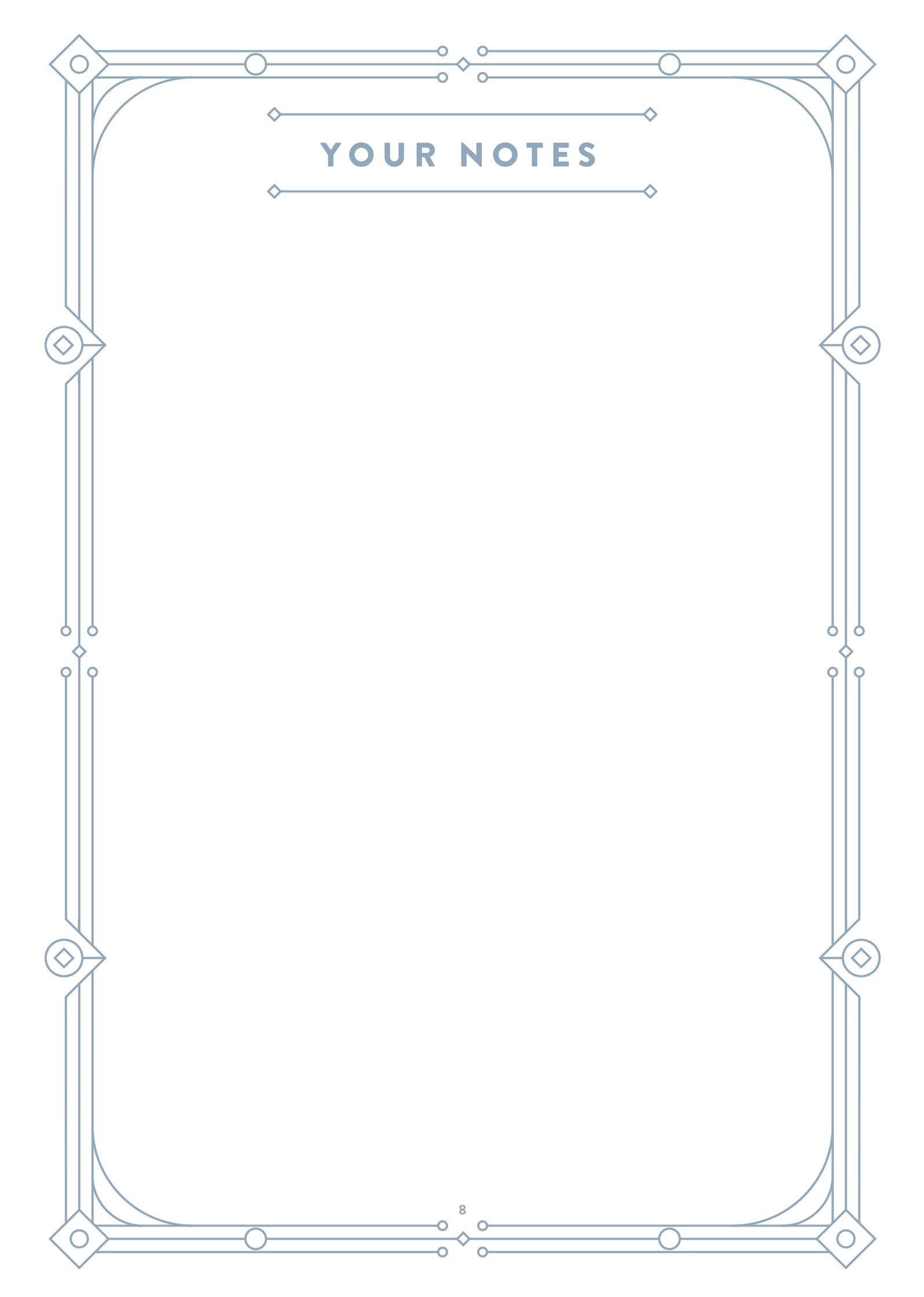
We maintain a list of subcontractors who, in our opinion, do an excellent job at weddings. We are happy to share their contact details.

### **30. Can you print menus and a guest list board?**

We are willing to help with this, but we suggest that the Bridal Couple take a comprehensive approach to stationery. It is worth printing everything in the same style – from guest invitations to place cards.

### **31. How does the organisation of a civil wedding look like?**

It is up to you to organise a Registrar from Piekary Śląskie or Bytom, depending on which part of our Garden you choose for your wedding. We are responsible for organising the entire setting, including flowers, music and a white carpet. We pay attention to every detail and do everything we can to make sure that a wedding held in our Garden is unforgettable in every way. We are also open to your questions, which you can direct to our wedding planning department. Our objective is to provide you with the highest level of service.



**YOUR NOTES**



REZYDENCJAHOTEL.PL