



*focus*hotel
PREMIUM

CONFERENCE OFFER

FOCUS HOTEL PREMIUM WROCŁAW
50-077 WROCŁAW, UL KAZIMIERZA WIELKIEGO 23
WROCLAW.PREMIUM@FOCUSHOTELS.PL

Smacznego

focushotels.pl

SERVED MENU

MENU I

PLN 75 / PERSON

A CHOICE OF ONE DISH

SOUPS

- Chicken consomme / homemade pasta / carrots / parsley
- Baked potato cream / grilled bacon / chive oil
- French onion soup / white wine / thyme / croutons / parsley
- Celery cream / roasted sunflower seeds / herbal emulsion
- Italian vegetable soup Minestrone / green beans / tomatoes

MAIN COURSE

- Chicken fricassee / Italian vegetables / mushrooms / creamy puree / cauliflower
- Slow-roasted pork shoulder / BBQ sauce / young potatoes / coleslaw
- Cod baked in lemon and dill / creamy risotto / green vegetables
- Orzo pasta / sous vide turkey / sun-dried tomatoes / grilled zucchini / matured cheese flakes
- Bulgur pilaf / fennel / tofu / citrus / coriander

DESSERTS PLN 17 / PC

- Apple pie / vanilla sauce / cardamom
- Chocolate brownie / rose syrup / cherry jam
- Panna cotta / coconut / pineapple
- Eton mess / strawberries / whipped cream
- Tapioca pudding / orange

Podane ceny są cenami brutto.



SERVED MENU

MENU II

PLN 83 / PERSON

A CHOICE OF ONE DISH

SOUPS

- Chicken consomme / homemade pasta / carrots / parsley
- Baked potato cream / grilled bacon / chive oil
- French onion soup / white wine / thyme / croutons / parsley
- Celery cream / roasted sunflower seeds / herbal emulsion
- Italian vegetable soup Minestrone / green beans / tomatoes

MAIN COURSE

- Beef slaw / creamy caper sauce / sweet potato puree / kale bigos
- Pork cheeks / red wine sauce / potato casserole / broccoli / roasted almonds
- Roasted pike-perch / colorful vegetables / white wine emulsion / thyme
- Duck leg confit / spaetzle with spring onion / caramelized beetroot / balsamic sauce
- Cauliflower risotto / yellow curry / grilled zucchini / chickpea falafel

DESSERTS PLN 17 / PC

- Apple pie / vanilla sauce / cardamom
- Chocolate brownie / rose syrup / cherry jam
- Panna cotta / coconut / pineapple
- Eton mess / strawberries / whipped cream
- Tapioca pudding / orange

Podane ceny są cenami brutto.



SERVED MENU

MENU PREMIUM I

PLN 109 / PERSON

STARTER

- Salmon pescaccio / goma wakame salad / compressed cucumber / ponzu dressing

SOUP

- Cream of black salsify / crayfish necks / fennel

MAIN COURSE

- Beef cheeks / red wine / horseradish puree / roasted cauliflower

DESSERT

- Crema catalana / orange / cardamom

JUICE AND WATER FREE WITH EACH SET

MENU PREMIUM II

PLN 113 / PERSON

STARTER

- Sous vide beef tenderloin / horseradish-apple mousse / pickled onion / toast / rocket

SOUP

- Cream of wild mushrooms / French dumplings / truffle foam

MAIN COURSE

- Salmon fillet / creamy risotto / saffron / chorizo / grilled zucchini

DESSERT

- Chocolate tart / cherry sauce / whipped cream

JUICE AND WATER FREE WITH EACH SET

Podane ceny są cenami brutto.



BUFFET MENU

MENU I

PLN 99 / PERSON

SALAD BUFFET

- Cherry tomatoes / fresh cucumber / red onion / olives
- Grilled chicken / tuna / boiled egg
- Flakes of mature cheese / feta cheese / croutons
- Sauces / vinaigrette / caesar
- Mixed salad
- Selection of bread
- Olive oil / butter / margarine

SOUPS A CHOICE OF ONE DISH

- Chicken consomme / homemade pasta / carrot / parsley
- Celery cream / roasted sunflower seeds / herbal emulsion

MAIN COURSE

- Chicken piccata / creamy caper sauce / grana padano
- Fried cod fillet / stewed spinach / dill
- Penne pasta / arrabbiata sauce / olive oil
- New potatoes / butter
- Roasted cauliflower / crispy topping

MENU II

111 zł / OSOBA

SALAD BUFFET

- Cherry tomatoes / fresh cucumber / red onion / olives
- Grilled chicken / tuna / boiled egg
- Flakes of mature cheese / feta cheese / croutons
- Sauces / vinaigrette / caesar
- Mixed salad
- Selection of bread
- Olive oil / butter / margarine

SOUPS A CHOICE OF ONE DISH

- Cream of tomato / paprika salsa / basil pesto
- Roasted duck broth / rice noodles / ginger / coriander

MAIN COURSE

- Fried chicken fillet / tonkatsu sauce / stir fry vegetables
- Baked cod / lemon sauce / dill
- Gnocchi / burnt butter / grilled zucchini / peppers
- Baked potatoes / rosemary oil
- Broccoli / roasted almonds

DESSERTS

- Rice pudding / white chocolate
- Cheesecake / cocoa

Podane ceny są cenami brutto.



BUFFET MENU

MENU PREMIUM

PLN 121 / PERSON

SALAD BUFFET

- Cherry tomatoes / fresh cucumber / red onion / olives
- Grilled chicken / tuna / boiled egg
- Flakes of mature cheese / feta cheese / croutons
- Sauces / vinaigrette / caesar
- Mixed salad
- Selection of bread
- Olive oil / butter / margarine

SOUPS A CHOICE OF ONE DISH

- Hungarian goulash soup / roasted peppers / potatoes / cumin
- Onion soup / thyme / garlic croutons

MAIN COURSE

- Grilled turkey / creamy cheese sauce / leek
- Redfish fillet / puttanesca sauce
- Gnocchi / basil pesto / Grana Padano cheese
- New potatoes / herb emulsion
- Vegetable ragout / grilled zucchini / raspberry tomatoes

DESERV

- Tapioca pudding / coconut milk / mango mousse
- Chocolate cake / cherries / rose syrup

COLD STARTERS

2 STARTERS PLN 23 / PERSON

4 STARTERS PLN 39 / PERSON

6 STARTERS PLN 53 / PERSON

(EACH SUBSEQUENT STARTER PLN 13 / PERSON)

- Sous vide chicken / spinach / pickled onion
- Pork tenderloin / colored pepper / lingonberry sauce
- White fish terrine / tartar sauce / surimi
- Pork pate / cranberry jam / orange
- Slow-cooked pork loin / horseradish mousse / apple
- Turkey fillet / raisins / pickled apple
- Duck rillettes / toast / plum jam
- Herring salad / apple / pickled cucumber / potatoes
- Roasted beetroot / goat cheese mousse / rocket / roasted sunflower seeds
- Caesar salad / grilled chicken / croutons / Grana Padano flakes
- Greek salad / brine cheese / thyme-marinated olives

BEVERAGES

- Flavoured water in jugs / lemon / cucumber / oranges (added free of charge to each set)

Add a beverage to your set.

- | | |
|------------------------------------|----------------|
| • Coffee / tea | PLN 17 / piece |
| • 2 types of juices | PLN 17 / piece |
| • Coffee / tea / 2 types of juices | PLN 23 / piece |

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COFFEE BREAKS

COFFEE TIME I

1 SERVING- PLN 35 / PER
2 SERVING- PLN 45 / PER
3 SERVING- PLN 51 / PER

- coffee / tea selection / water with lemon
- cookies: (3 per person)
- 🇵🇹 - „Pasteis de nata” (flaga portugali)
- 🇺🇸 - „Granola bar” (USA flaga)
- 🇫🇷 - French pastries (French flag)
- 🇵🇱 - Apple pie (Flaga Polski)

COFFEE TIME II

1 SERVING- PLN 43 / PER
2 SERVING- PLN 53 / PER
3 SERVING- PLN 59 / PER

- coffee / tea selection / lemon water / fruit juices (2 types)
- cookies (3 per person)
- 🇵🇹 - „Pasteis de nata” (flaga portugali)
- 🇺🇸 - „Granola bar” (USA flaga)
- 🇫🇷 - French pastries (French flag)
- 🇵🇱 - Apple pie (Flaga Polski)
- chocolate mousse (80 g / 1 per person)

COFFEE TIME III

1 SERVING- PLN 47 / PER
2 SERVING- PLN 58 / PER
3 SERVING- PLN 63 / PER

- coffee / tea selection / lemon water / fruit juices (2 types)
- cookies (3 per person)
- 🇵🇹 - „Pasteis de nata” (flaga portugali)
- 🇺🇸 - „Granola bar” (USA flaga)
- 🇫🇷 - French pastries (French flag)
- 🇵🇱 - Apple pie (Flaga Polski)
- chocolate mousse (80 g / 1 per person)
- fruit salad (100 g per person)

Enrich your package:

FIT

1 PORTION / PERSON / PLN 9

- Fruit salad & mint 100 g
- Coconut yoghurt & fresh pineapple 150 g
- “Bircher muesli” apple & walnut 150 g

ENERGETIC

1 PORTION / PERSON / PLN 9

- Banana & almond milk shake 150 ml
- Banana & chocolate shake 150 ml

SANDWICHES

1 PORTION / PERSON / PLN 9

- Focaccia with mozzarella
- Bagel with country ham and pickled cucumber / ½
- Wrap with blue cheese and dried tomatoes

The prices given are gross prices.





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Contact us!

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