



Q
HOTEL
PLUS WROCLAW

The most important day

Wedding offer

Q HOTEL PLUS WROCLAW

ul. Zaolziańska 2 | 53-334 Wrocław
wroclawplus@qhotels.pl | tel.: +48 71 749 17 00

qhotel.pl



Wedding offer Q Hotel Plus Wrocław

We offer organisation of a wedding reception in the elegant interiors of the Q Hotel Plus Wrocław. Our Chef will take care of the most demanding palates of the newlyweds and wedding guests, and the qualified and friendly staff will ensure your comfort.

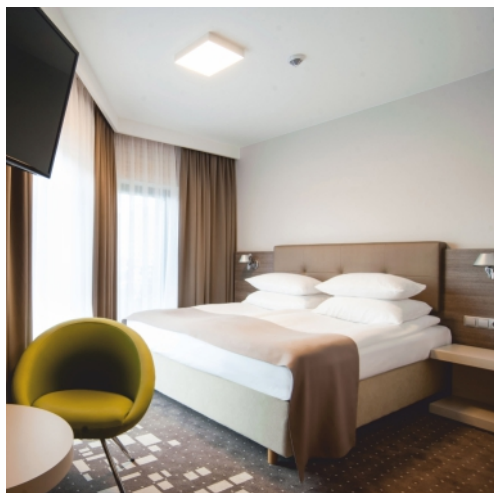
- menu starting at 250 PLN / person
- 3 banquet halls with the possibility of merging into one for 150 people total
- organisation of weddings in Questa Restaurant up to 110 people

When you organise a wedding reception with us, you will receive:

- a room with breakfast for the bride and groom for free
- rooms without breakfast for wedding guests (1-2 persons) at 220 PLN per person
- breakfasts at a special price of 45 PLN per person
- for weddings for more than 50 people, a voucher for a stay in one of our hotels, and for weddings for more than 30 people, an invitation to dinner on your first wedding anniversary (vouchers cannot be combined)
- the possibility of organising a day-after reception from 75 PLN per person

You can count on our help in the organisation:

- on request, we will provide artistic attractions
- we will help you organise floral and musical setting
- we will adjust the menu to individual needs and requirements





Wedding offer Q Hotel Plus Wrocław

MENU PROPOSALS menu at 250 PLN / person

Welcoming the newlyweds with bread and salt over a glass of sparkling Prosecco.

Appetiser

Roasted beetroot carpaccio with raspberry vinaigrette sauce with goat's cheese, pear and rocket.

Soup

Mushroom broth with herbal noodles.
For children, we offer a change to chicken broth or tomato soup.

Main course

Pork tenderloin roulade stuffed with sundried tomatoes and mozzarella served with butter sauce, crushed cauliflower and green beans.



Cold snacks

Salmon mousse on slices of cucumber with olives and fresh dill.
Trout in jelly with a piece of lemon.
Cocktail shrimp with thin strips of lettuce and Marie Rose sauce.
Poultry chaud-froid.
Aged ham and honeydew melon rolls.
Slices of roast sirloin wrapped in bacon served with horseradish mousse.
Old Polish pâté with mushrooms served with cranberries.
Platter of home-style cold cuts (pork loin, neck, ham).
Mixed salads with grilled chicken and honey-mustard dressing.
Salade niçoise with tuna.
Waldorf salad.
Crispy bread and butter.

Hot dishes

Borscht with croquette.

Desserts

Panna cotta with delicate raspberry mousse.
Delicate chocolate and vanilla mousse with almond flakes.
Parfait with biscuits and amaretto.





Wedding offer Q Hotel Plus Wrocław

MENU PROPOSALS

menu at 290 PLN / person

Welcoming the newlyweds with bread and salt over a glass of sparkling Prosecco.

Appetiser

Prosciutto layered with sundried tomatoes, goat's cheese and rocket, decorated with green olives.

Soup

Rabbit broth with chicken stomachs.
For children, we offer a change to chicken broth or tomato soup.

Main course

Polish-style pork loin wrapped in bacon.
Pork schnitzel baked with mushrooms and cheese.
Old Polish-style roulades wrapped with mushrooms and bacon.
Chicken escalope baked with tomato and mozzarella.

Sides

A bouquet of boiled vegetables. A bouquet of salads.
Silesian dumplings.
Roasted potatoes and young potatoes with dill.

Cold snacks

Salmon roulades with chive and garlic mousse.
Cod in sweet and sour sauce.
Trout in jelly with a piece of lemon.
Colcannon stuffed with gorgonzola, olives and fresh herbs.
Herring rolls served with spicy tomato salsa.
Herring in a fluff of cream with apple and lemon juice.
Crêpes with fluffy cottage cheese and aged ham.
Poultry chaud-froid.
Bacon stuffed with meat and pistachios.
Fresh lettuce leaves served with roasted grains.
Iceberg lettuce with cheese and quail eggs.
Crispy bread and butter.

Hot dishes

Borscht with croquette.
Pork leg flambé with grilled vegetables and sauces (garlic, mushroom and green peppercorn).

Desserts

Tiramisu.
Tartelettes with fruit in syrup.
Mini cheesecake with vanilla sauce.



Wedding offer Q Hotel Plus Wrocław

MENU PROPOSALS menu at 320 PLN / person

Welcoming the newlyweds with bread and salt over a glass of sparkling Prosecco.

Appetiser

Chicken liver pâté served on crispy toast with apple jelly and redcurrant sauce.

Soup

Cream of sweet tomato served with a splash of cream and basil. For children, we offer a change to chicken broth or tomato soup.

Main course

Pork tenderloin in chanterelle sauce.
Pork cutlets braised in pan sauce.
Old Polish-style roulades wrapped with pickled vegetables and bacon.
Poultry escalope with mushrooms and asparagus baked with cheese.

Sides

Grilled vegetables with rosemary and balsamic vinegar.
A bouquet of salads.
Golden potato dumplings.
Roasted potatoes and young potatoes with dill.

Cold snacks

Roast pork loin stuffed with horseradish mousse and egg.
Roast beef slices served with a delicate green peppercorn mousse.
Ham rolls with asparagus and creamy cottage cheese.
Platter of home-style cold cuts (pork neck, loin, ham).
Colcannon with gorgonzola, dried tomatoes and olives.
Matjes herring in oil with vinegar-pickled cucumber and dill.
Matjes in yoghurt with apples.
Crêpes with smoked salmon and chive mousse.
Poultry chaud-froid with green peas.
Mediterranean chicken salad.
Traditional salad with celery, cheese and corn.
Couscous salad with roasted vegetables and chickpeas.
Crispy bread and butter.
Beef tartare prepared in front of the guests.

Hot dishes

Borscht with croquette.
Pork leg flambé with grilled vegetables and sauces.

Desserts

Tiramisu, dulce de leche cake, delicate chocolate and vanilla mousse, cream and raspberry parfait.





Wedding offer Q Hotel Plus Wrocław

MENU PROPOSALS additional options

For each price level of the menu, we offer beverages and alcohol at the following special prices:

Fruit juices, sparkling water, carbonated beverages, hot drinks
at 65 PLN / person – unlimited:

- juices: orange and apple
- sparkling and still water
- carbonated beverages: Pepsi, Fanta, Sprite and Kinley Tonic
- hot drinks: coffee, tea

Banquet wine

at 69 PLN for a bottle of white
or red wine

Żubrówka Biała vodka

at 89 PLN / 0.7 L

Żubrówka / Bols / Sopllica vodka

at 98 PLN / 0.7 L

Wedding cake

Valued individually in each case
– depending on the design.

Live cooking with the Chef

(menu and price to be determined)



Make an appointment with us for a non-binding meeting!
We will gladly discuss the details of our offer, present the interiors
of our hotel and adjust our offer to your individual needs.



Wedding offer Q Hotel Plus Wrocław

BOOKING CONDITIONS additional information

Booking and payment conditions

/After receiving confirmation of booking the date and signing the contract, a prepayment of 40% of the estimated value of the services must be made within 7 days.

/The next prepayment – a deposit of 30% of the estimated value of the services will be made by the Client within 30 days from the date of the planned wedding reception. The balance due (30%) will be paid 14 days before the reception.

/Additional orders made during the wedding must be paid for after the wedding in cash or by credit card.



Confirmation of the final number of guests

/ The final number of persons will be provided by the Client in electronic form (e-mail) or in writing (registered letter) up to 14 days before the planned wedding reception, with a no-cost cancellation possible up to 10% of the number of persons confirmed in the contract. Should fewer guests be reported after the agreed date, the hotel will charge the client according to the number of persons indicated in the contract.

/ The possibility of increasing the number of people attending the party must be confirmed by the hotel each time.

Confirmation of the final number of accommodations

/The final number of hotel rooms together with a list of names of Guests will be provided by the client up to 14 days before the planned date of arrival in electronic form (e-mail) or in writing (registered letter).

/ No-cost cancellation is only possible up to 10% of the number of rooms confirmed in the contract. In the event of cancellation of rooms after the specified date, the hotel will charge the customer for no fewer rooms than specified in the contract.

/ Additional reservations made after the final payment of the order must be paid for at the time of check-in by cash or credit card.

/ The possibility of increasing the number of rooms or rescheduling after the scheduled date must be confirmed by the Hotel in each case.



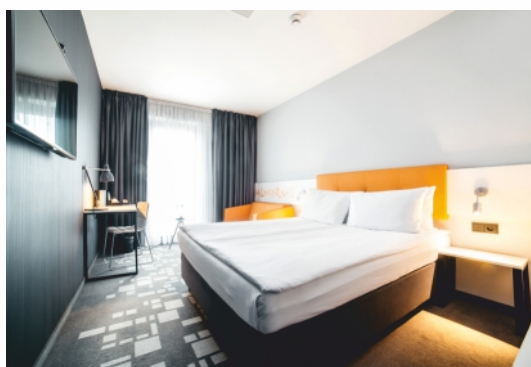
Wedding receptions and special occasion events in Q Hotel network venues

Explore our other venues located in Gdańsk, Krakow and Katowice.
Each of them is an excellent location to organise your family celebration,
wedding reception, conference or business meeting.



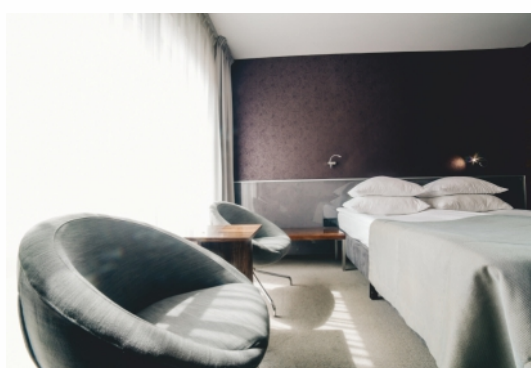
Q Hotel Plus Kraków

ul. Wygrana 6
30-311 Kraków
phone: +48 12 333 40 20



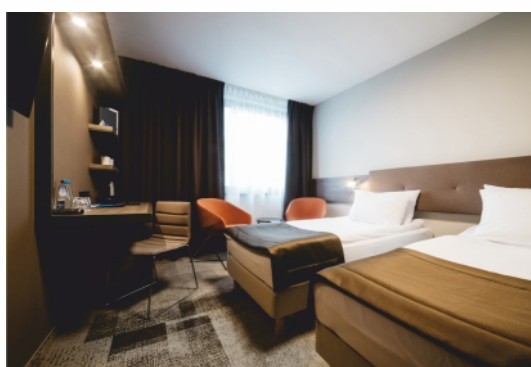
Q Hotel Kraków

ul. Radzikowskiego 142
31-342 Kraków
phone: +48 12 333 41 41



Q Hotel Grand Cru Gdańsk

ul. Rycerska 11-12
80-882 Gdańsk
phone: +48 58 772 73 00



Q Hotel Plus Katowice

ul. Wojewódzka 12
40-026 Katowice
phone: +48 32 740 99 40