



Q
HOTEL
PLUS WROCŁAW BIELANY

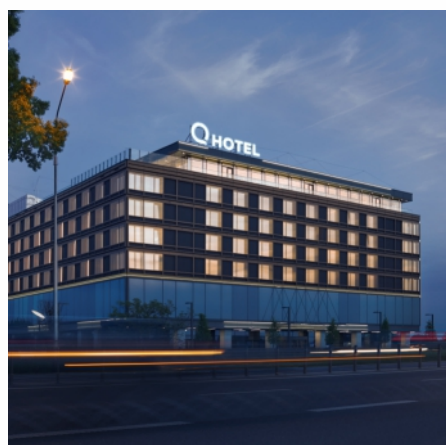
Your special day

Wedding reception offer

Q HOTEL PLUS WROCŁAW BIELANY

ul. Szwedzka 7 | 55-040 Bielany Wrocławskie
wroclawbielanyplus@qhotels.pl

qhotel.pl



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Your special day

Wedding reception offer

Why here?

VENUE

Q Hotel Plus Wrocław Bielany is a brand new, four-star hotel located in Bielany Wrocławskie. It is the largest venue in the Q Hotel chain with spacious, professional restaurant and catering facilities, as well as a beautiful ballroom and other spaces ideal for hosting both large and intimate meetings. The comfort of parties we organise is also enhanced by the extensive accommodation base allowing for the accommodation of Guests, as well as a large car park.

OUR ROOMS

We invite you to take a look at our offer.

At the Q Hotel Plus Wrocław Bielany you can organise:

- a festive wedding dinner in the Restaurant,
- wedding reception in the Ballroom,
- wedding reception in the exclusive Tarasova Restaurant with a terrace and a view of the Wrocław panorama.

Our chef will take care of the most demanding palates of the newlyweds and wedding guests, and our qualified and friendly staff will ensure your comfort.

On your request we will also prepare an offer for accommodation for your guests at Q Hotel Plus Wrocław Bielany and we will take care of other, additional, not included in the offer attractions or decorations.

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the offer:

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Your special day

Wedding reception offer

Celebratory Wedding dinner



Intimate wedding gatherings have their own special charm and individual character. We invite you to organise such a celebratory dinner in our restaurant. The restaurant also has a terrace, which can be made available to your guests during the reception.

By choosing our offer you receive:

- welcome of the newlyweds with bread and salt,
- welcome of the newlyweds and their guests with a glass of sparkling wine,
- elegant arrangement of the Restaurant: white tablecloths, napkins and candles,
- free menu for children under 5 years and 50% discount for children under 12 years,
- 10% discount on the organisation of your next family event at Q Hotel Plus Wrocław Bielany or Q Hotel Plus Wrocław (discount valid for 24 months from the Wedding date),
- 50% discount on selected menu tasting for 2 persons,
- Restaurant rental up to 4 hours (maximum until 10 p.m.),
- the benefits of belonging to the Q Hotel Club loyalty programme.

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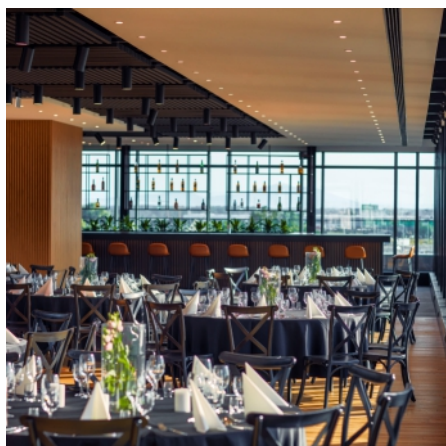
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Your special day

Wedding reception offer

Celebratory Wedding dinner menu choices



Menu I – 219,00 PLN / person*

Cold appetiser

Salmon tartare with French mustard and sour cream

Soup

Homemade farmhouse chicken broth with noodles

Main course

Pork tenderloin with Bordelaise sauce with roasted beetroot puree with au gratin potatoes

Dessert

Mini meringue with mascarpone cream and fruit

Drinks (up to 4 hours)

- coffee and tea
- still water
- fruit juices
- carbonated drinks
- house wine, beer and vodka

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Your special day

Wedding reception offer

Celebratory Wedding dinner menu choices

Menu II – 269,00 PLN / person*

Cold appetiser

Pink roast beef with Mexican salsa

Soup

Cream of cauliflower soup with truffle oil and croutons

Main course

Duck leg confit with marjoram sauce, red cabbage, fruit and potatoes boulangère

Dessert

Green tea crème brûlée

Cold plate

- smoked cold meats with pickles
- cheese board with nuts and cranberries
- matjas herring in oil with onion
- poultry aspic with green peas
- vegetable salad
- fresh-baked bread and butter

Drinks (up to 4 hours)

- coffee and tea
- still water
- fruit juices
- carbonated drinks
- house wine, beer and vodka

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Your special day

Wedding reception offer

Celebratory Wedding dinner menu choices



Menu III - 319,00 PLN / person*

Cold appetiser (choice)

- ceviche of cod fillet with mustard
- lamb tartare with pickled onions and oregano

Soup (choice)

- cream of roast beetroot with gorgonzola cheese
- bouillon of roast duck with crêpe noodles with herbs

Main course (served on a platter)

- breaded bone-in loin
- chicken roulades stuffed with feta and sun-dried tomatoes
- beef roulades
- herb baked cod fillet,
- young potatoes with butter and dill
- Silesian dumplings
- roasted potatoes with rosemary
- roasted vegetables with herbs and butter
- beetroot salad
- fried cabbage
- salad mix with vegetables and vinaigrette
- sauce
- cream and thyme sauce

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Your special day

Wedding reception offer

Celebratory Wedding dinner menu choices



Menu III - 319,00 PLN / person* / C.D.

Dessert (served buffet style)

- chocolate brownie
- cheesecake on a shortcrust base with raspberries
- apple pie with whipped cream
- seasonal fruit

Cold plate

- smoked cold meats with pickles cheese
- board with nuts and cranberries
- matjas herring in tartar sauce and oil with onions and herbs
- poultry aspic with green peas
- vegetable salad
- fresh-baked bread, butter

Drinks (up to 4 hours)

- coffee and tea
- still water
- fruit juices
- carbonated drinks
- house wine, beer and vodka

* /Prices are valid when booking
for a minimum of 15 adults.

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TARASOVA
— RESTAURACJA —

Your special day

Wedding reception offer

Wedding receptions

Ballroom and Tarasova Restaurant

You can organise your wedding reception at our hotel in the Ballroom or in the Tarasova Restaurant, which has a unique terrace that will make your celebration more attractive, allow your guests to be outside in the fresh air and enjoy the view of the panorama of Wrocław.

By choosing our offer you receive:

- welcome of newlyweds with bread and salt,
- welcome of newlyweds and their guests with a glass of sparkling wine,
- elegant room decoration: white tablecloths, napkins, and candles,
- a room of a higher standard for the newlyweds, with breakfast,
- free menu for children under 5 years and 50% discount for children under 12 years,
- 10% discount on the organisation of your next family event at Q Hotel Plus Wrocław Bielany or Q Hotel Plus Wrocław (valid for 24 months from the date of the wedding reception),
- rental of the Ballroom or Tarasova Restaurant for up to 12 hours (maximum until 4:00 a.m.),
- tasting of selected menu for 2 persons,
- the benefits of belonging to the Q Hotel Club loyalty programme.

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Wedding receptions

Ballroom

menu choices



Menu I – 399,00 PLN / person**

Cold appetiser

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

Soup (choice)

- cream of roasted white vegetables with basil oil
- farmhouse chicken broth with noodles

Main course (choice)

- pork tenderloin with Bordelaise sauce, roasted beetroot purée and potatoes au gratin
- sous-vide chicken supreme with couscous, vegetables and orange sauce

Dessert

Apple cake with ice cream and whipped cream

Cold plate

- smoked cold meats with pickles cheese
- board with nuts and cranberries
- matjas herring in tartar sauce
- poultry aspic with green peas
- vegetable salad
- salad Niçoise
- marinades
- fresh-baked bread, butter

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Your special day

Wedding reception offer

Wedding receptions

Ballroom

menu choices

Menu I – 399,00 PLN / person**/ C.D.

Served diner

Royal sour rye soup with smoked ham

Drinks (up to 12 hours)

- coffee and tea
- still water
- fruit juices
- carbonated drinks
- house wine, beer and vodka

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Your special day

Wedding reception offer

Wedding receptions

Ballroom

menu choices

Menu II – 429,00 PLN / person**

Cold appetiser

Pink roast beef with Mexican salsa

Soup (choice)

- cream of cauliflower with truffle oil
- beef bouillon with noodles

Main course

- guinea fowl leg with juniper sauce
- cod tenderloin on vegetable goulash with tomatoes
- duck fillet in honey marinade
- beef bourguignon
- potatoes au gratin
- celery and parsnip purée with vanilla
- herb dumplings
- puréed red cabbage and prunes
- roasted vegetables with herbs
- salad mix with vegetables and vinaigrette

Dessert

Chocolate brownie with ice cream

Cold plate

- selection of roast meats
- cheese board with nuts and cranberries
- matjas herring with pickled vegetable salad

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Your special day

Wedding reception offer

Wedding receptions

Ballroom

menu choices

Menu II – 429,00 PLN / person**/ C.D.

Cold plate

- pork knuckle chaud-froid with horseradish
- salad niçoise with grilled tuna
- tartelettes with spinach and gorgonzola
- chicken liver mousse with brandy and jelly
- shrimp cocktail with cocktail sauce
- pickles
- fresh-baked bread and butter

Served diner

Beef Stroganoff

Served diner

Beef Stroganoff

Drinks (up to 12 hours)

- coffee and tea
- still water
- fruit juices
- carbonated drinks
- house wine, beer and vodka

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Your special day

Wedding reception offer

Wedding receptions

Tarasova Restaurant

menu choices

Menu I – 529,00 PLN / person**

Cold appetiser (choice)

- vitello tonnato or veal in tuna sauce with capers
- beef tenderloin marinated in teriyaki sauce with sesame

Soup (choice)

- wild mushroom soup with thyme
- bouillon of roast duck with pancake noodles with herbs

Main course (served on a platter)

- veal schnitzel
- deboned duck in orange sauce
- roast neck of boar in juniper sauce
- pike-perch fillet with braised leeks in green pepper
- new potatoes with butter and dill
- spelt groats with vegetables
- baked potatoes with rosemary
- blanched vegetables in butter sauce
- beetroot salad
- fried cabbage
- salad mix with vegetables and vinaigrette

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Your special day

Wedding reception offer

Wedding receptions

Tarasova Restaurant

menu choices

Menu I – 529,00 PLN / person** / cont'd

Dessert

Italian tiramisu with mascarpone cream

Cold plate

- smoked cold meats with pickles
- cheese board with nuts and cranberries
- matjas herring in tartar sauce
- salad with seafood and parsley and garlic dressing
- Caesar salad with parmesan and croutons
- sea fish chaud-froid
- chicken liver mousse with brandy and jelly
- shrimp cocktail with cocktail sauce
- trout tartare with sour cream
- pork loin with tuna and caper sauce
- marinades
- fresh-baked bread and butter

Served diner

Bogrács

Served diner

Wild game dumplings

Served diner

Red borscht with pasties

Drinks (up to 12 hours)

- coffee and tea
- still water
- fruit juices
- carbonated beverages
- wine, beer and vodka

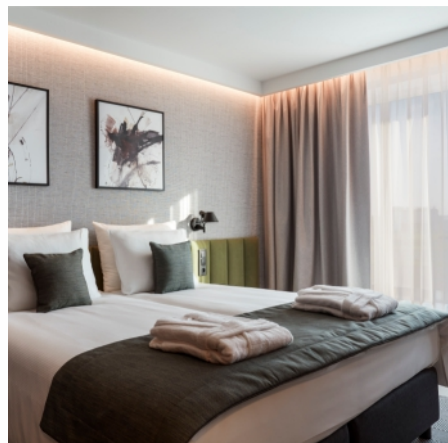
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Your special day

Wedding reception offer

Wedding receptions

Tarasova Restaurant

menu choices

Menu II – 599,00 PLN / person**

Cold appetiser (choice)

- salmon gravlax with sour cream and smoked trout roe
- duck liver pâté with toast and red onion chutney

Soup (choice)

- lobster soup with roasted tomatoes
- guinea fowl consommé with basil noodles

Main course (served on platters)

- duck leg confit with cranberry sauce
- lamb rump with peppercorn sauce
- cornfed chicken supreme in mustard sauce
- salmon baked in puff pastry
- young potatoes with butter and dill
- gnocchi with pesto
- potato rosettes
- roasted vegetables with herbs and butter
- broccoli and Romanesco cauliflower with butter and almonds
- salad selection with vegetables and vinaigrette

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Your special day

Wedding reception offer

Wedding receptions

Tarasova Restaurant

menu choices

Menu II – 599,00 PLN / person** / cont'd

Dessert

Crème brûlée with white chocolate

Cold plate

- a board of Italian, Spanish and Polish cold meats with pickles
- cheese board with nuts and cranberries
- vol-au-vant with tuna mousse
- chicken liver mousse with brandy and jelly
- shrimp cocktail with cocktail sauce selection of
- smoked fish
- roast pork neck with cranberry
- pork knuckle chaud-froid with horseradish
- roast beef salad
- grilled vegetable salad in flavoured olive oil with parmesan cheese
- pickles
- fresh-baked bread and butter

Served diner

Cod fillet on a vegetable stew with tomatoes

Served diner

Beef Stroganoff

Served diner

Porcini mushroom soup with potatoes, quail egg and fresh parsley

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Your special day

Wedding reception offer

Wedding receptions

Tarasova Restaurant

menu choices



Menu II – 599,00 PLN / person** / cont'd

Live cooking (2 hours)

Stacja z tatarami (3 to choose):

- salmon
- beef
- roe
- cod
- herring

Drinks (up to 12 hours)

- coffee and tea
- still water
- fruit juices
- carbonated drinks
- wine, beer and vodka

**/Prices apply when booking
for a minimum of 70 adults.

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Your special day

Wedding reception offer

Wedding receptions

Ballroom and Tarasova Restaurant

additional offers

Sweet buffet – 59,00 PLN / person***

- macarons
- pralines and truffles
- panna cotta
- eclairs
- chocolate mousse with cherries
- mini choux-puffs
- mini meringues
- mini doughnuts

Country buffet – 79,00 PLN / person***

- aged sausage
- black pudding
- cabanossi
- smoked bacon
- smoked ham
- pork neck roasted with herbs
- headcheese
- pâté
- pickled or quick-pickled cucumbers
- lard
- herbed butter
- farmhouse cheeses
- smoked trout from the Barycz Valley
- sourdough bread
- horseradish and mustard
- folk vodka
(Śliwowica or Siwucha)

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Your special day

Wedding reception offer

Wedding receptions

Ballroom and Tarasova Restaurant

additional offers

Bar with bartender service – 99,00 PLN / person

- premium vodka
- white and red wine
- draught beer
- whisky
- gin
- Martini Bianco
- rum
- Prosecco
- cocktails: Aperol Spritz, Mojito, Whisky Sour, Caipiroska, Daiquiri, Cosmopolitan, Negroni, Tom Collins

Vegan buffet – 79,00 PLN / person***

- spinach and tofu dumplings
- moussaka of yams, courgettes, aubergines and tomatoes with soy sauce and capers
- vegan white bean and thyme lard-spread
- tartare of sun-dried tomatoes, grilled courgettes, rocket and nuts
- chickpea pâté with mushrooms
- roasted fresh figs with peanut sauce
- Caesar salad with fried tofu in sesame and lemon oil
- quinoa and tempeh salad with peppers, red cabbage and corn
- bread
- cashew nut butter
- bean brownie
- tapioca with coconut milk with mango mousse

***/Price for minimum order of 60% wedding guests.

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Your special day

Wedding reception offer

Wedding receptions

Booking conditions

Booking and payment conditions:

Upon receipt of confirmation of the booking of the date and signing of the contract, a prepayment must be made within 7 days – a deposit of 40% of the estimated value of services.

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 remaining amount due (30%) will be paid 14 days before admission.

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

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Confirmation of the final number of guests:

The final number of guests will be communicated within 14 days before the planned wedding reception in electronic or written form, whereby a no-cost cancellation is possible up to 5% of the number of persons confirmed in the contract. In the event that a reduction in the number of persons is requested after the deadline, 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 each time by the hotel.