

— THE BRIDGE —
WROCLAW



—THE BRIDGE TO WEDDINGS—

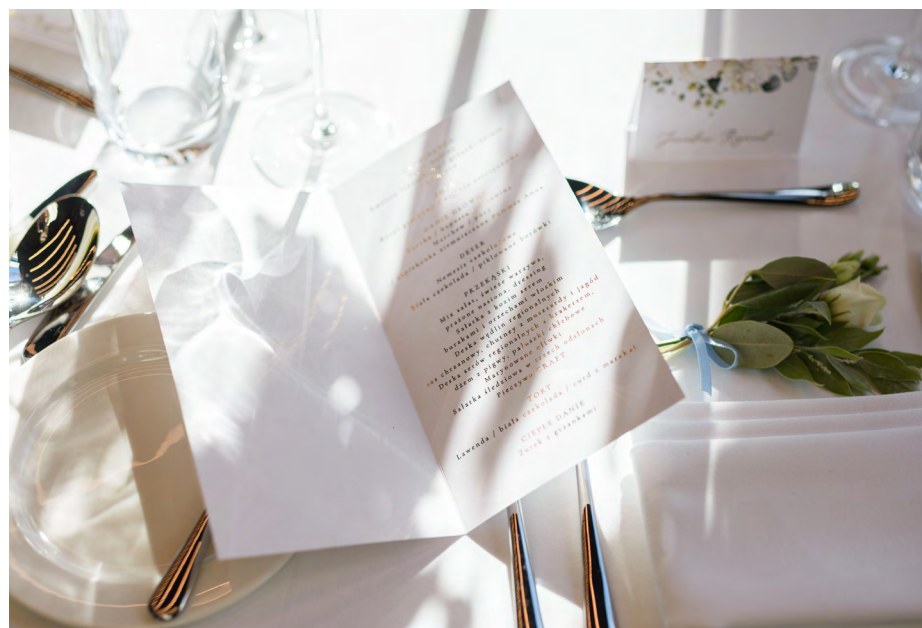
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iscover a world of unique possibilities and celebrate the beginning of a lifetime together with The Bridge Wrocław

MGallery. Fabulous scenery, dedicated spaces and careful service will ensure every detail of your special occasion is a memorable one.

Ostrów Tumski is a peaceful oasis in the heart of Wrocław, with its unique atmosphere and inimitable charm. This is where our 5-star The Bridge Wrocław MGallery Hotel is located, this is where the history unites with the present, this is where legends are born. Everyday after dark, the city lamplighter lights here gas street lamps, the warm light of which emphasises the magic of this place. This is where people in love lock their feelings with a padlock on Tumski Bridge.

Can you imagine more spectacular scenery for your wedding?



T

hrough meticulous attention to detail and the highest levels of creativity, our talented team of wedding specialists will work closely alongside Bride & Groom;

we create the course of the ceremony together and we provide support & advice of wedding industry professionals. We have prepared a number of proposals which we realise for you at The Bridge Hotel.

We pride ourselves to organise the wedding parties in dedicated hotel space and we offer the wedding ceremony in the hotel garden or on the terrace.

For all wedding Guests, there await extraordinary hotel rooms at special rates, while for the Newlyweds, we have a Junior Suite offering a view of the Cathedral without any additional fees. In the room, there is a Gothic accent in the form of a baldachin and wax candles, which emphasise its romantic atmosphere. The suite is a marvellous space for a photo session.

We will welcome the Wedding Couple at the Bridge Hotel with a glass of sparkling wine to all wedding Guests.

Concretum ballroom (490 m2) at The Bridge Wroclaw MGallery Hotel will accommodate up to 230 wedding Guests. The room is equipped with a dance floor, latest-generation equipment (projection screens, laser projectors, Dolby Surround sound systems) and LED lighting with light intensity regulation, thanks to which we may arrange presentations and music playing or light scenes steering during the party in any way.



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he banquet room has direct access to the hotel garden and patio; it is an additional, open and full of greenery space for the wedding Guests. The garden and the roof

terrace create also gorgeous atmosphere for photo sessions. In other banquet rooms, we organise smaller wedding parties. Platinum room offers a beautiful view of Ostrów Tumski while Speculo room has access to the hotel patio with summer furniture. We offer the banquet rooms at a special price in case of organisation of wedding ceremonies and parties.

The repertoire of the wedding dishes is a special creation of our Chef, and the personalised service will complement the culinary experience. Our proposals will satisfy the most sophisticated taste and will let you choose the options. The wedding menu consists of a four-course served dinner and buffet menu together with a package of cold and hot drinks. The dishes are the same for all Guests, with exclusion of persons with special diets. The Chef prepares separate sets of dishes upon prior notification.

A visit at The Bridge SPA will also make the stay at the Hotel pleasant. Our original procedures and rituals based on the aromas of herbs and flowers will stimulate your senses. You will experience closeness of the plants placed in the vertical gardens here.

The Bridge Wrocław MGallery Hotel is a unique hotel, where the modern vibration permeates with the Gothic history. Build your history with us. Discover the world of possibilities with The Bridge Wrocław MGallery.



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MENU PROPOSALS_____

_____ WEDDING MENU - MODERN _____

STARTER (1 to be selected)_____

- _____ Duck rilletes, boiled plum, mixed herbs, roasted bread
- _____ Smoked trout, burnt artichokes, water-cress puree, cottage cheese mousse, radish
- _____ Baked leeks, salad of egg with hazelnuts, dried egg yolk

SOUP (1 to be selected)_____

- _____ Broth with home-made noodles
- _____ Seasonal cream soup

MAIN COURSE (1 to be selected)_____

- _____ Chicken stuffed with mushroom duxelles, mushroom crisp, duchess potatoes, mushroom sauce
- _____ Boeuf bourguignon, brunoise vegetables, mashed potatoes with horseradish
- _____ Fried perch with lemon and thyme, mashed potatoes with olive oil, butter sauce
- _____ Baked cauliflower in burnt butter, cauliflower puree, lemon butter juice, hazelnuts, apples, Turkish-style cous

DESSERT (1 to be selected)_____

- _____ Lava cake with toffee, vanilla ice-cream, lemon sorbet
- _____ Forrest fruit tart, vanilla cream, lemon sorbet

COLD BUFFET_____

- _____ Mixed lettuces, selection of fresh vegetables, roasted seeds, dressing
- _____ Ham plate, horseradish sauce, mustard and blackberry chutney
- _____ Cheese plate with a cracker, quince jam, bread sticks
- _____ Chef's salad served with bread
- _____ + 6 to be selected
- _____ Marinated herring
- _____ Boiled veal with wild garlic mayonnaise, Parmigiano Reggiano
- _____ Roasted bacon with marjoram and dill
- _____ Sweet potato pancakes with cream cheese
- _____ Pork jelly
- _____ Portobello mushrooms with spinach and blue cheese
- _____ Rillettes with salmon
- _____ Nicoise salad with quail egg

SWEET BUFFET_____

- _____ Three seasonal proposals
- _____ Fruit basket

HOT DISH BUFFET_____

- _____ Pike perch with courgette, cherry tomatoes
- _____ Pork neck with onion, pork sausage, stewed cabbage
- _____ Lamb chops in honey and mustard, green beans in creamy sauce
- _____ Baked potatoes with rosemary and garlic
- _____ Mixed dumplings

HOT DISHES AFTER 12:00 MIDNIGHT (1 to be selected)_____

- _____ Polish sour soup with croutons
- _____ Red beetroot soup with croquette
- _____ Goulash soup

_____ Price: PLN 405.00 / person

THE MENU INCLUDES_____

- _____ Package of drinks: coffee, tea selection, water, juice, carbonated soft drinks
- _____ Welcoming of the Guests with sparkling wine
- _____ Welcoming of the Wedding Couple with bread and salt



WEDDING MENU

– ROYAL

STARTER (1 to be selected)

- Beef roulade, soya sauce, kimchi and mixed lettuces
- Long-boiled pork bacon, apple chutney, rocket, fresh bread
- Mackerel, tomato salsa, lovage and parley pesto
- Baked broccoli, broccoli puree, lemon emulsion, sourdough pearls

SOUP (1 to be selected)

- Asian sweet potato cream soup with sesame toast
- Broth with fresh noodles
- Seasonal cream soup

MAIN COURSE (1 to be selected)

- Sicilian roulade, putanesca sauce, duchess potatoes
- Pork chop with basil, pecorino and pine nuts, pasta, strozzapreti with dried tomatoes
- Tuna steak with coriander and lime, Turkish-style cous, quail egg, lime emulsion
- Duck with forest fruit sauce, mashed potatoes with horseradish
- Baked cauliflower in burnt butter, cauliflower puree, lemon butter juice, hazelnuts, apples, Turkish-style cous

DESSERT (1 to be selected)

- Chocolate pudding with coffee and cherries, ricotta ice-cream
- Green tea crème brûlée
- Pavlova with seasonal fruit

COLD BUFFET

- Mixed lettuces, selection of fresh vegetables, roasted seeds, dressing
- Ham plate, horseradish sauce, mustard and blackberry chutney
- Cheese plate with a cracker, quince jam, bread sticks
- Chef's salad served with bread

+ 8 to be selected

- Rainbow trout, cauliflower, cucumber
- Chicken jelly
- Marinated cod with dill mayonnaise
- Mackerel pate, sourdough crackers
- Marmalade-glazed ham
- Croquettes with chorizo and Manchego
- Duck stuffed with chestnuts and orange
- Hummus with cracker
- Tartlets with goat cheese and caramelised onion
- Terrina of pork and apple
- Salad with melon and crab sticks
- Nicoise salad with quail egg

SWEET BUFFET

- Five seasonal proposals
- Fruit basket

HOT DISH BUFFET

- Beef flank steak with rocket and bernais sauce
- Duck legs with vegetables in Asian style
- Roasted salmon with honey and butter sauce
- Tandoori chicken shashliks
- Baked potatoes with rosemary and garlic
- Mixed dumplings

HOT DISHES AFTER 12:00 MIDNIGHT (1 to be selected)

- Polish sour soup with croutons
- Red beetroot soup with croquette
- Goulash soup

SECOND HOT DISH

- Royal bigos (sauerkraut stew with meat)

Price: PLN 530.00 / person

THE MENU INCLUDES

- Package of drinks: coffee, tea selection, water, juice, carbonated soft drinks
- Welcoming of the Guests with sparkling wine
- Welcoming of the Wedding Couple with bread and salt



KIDS' MENU

- _____ Children up to 3 years of age – free of charge;
use the buffet
- _____ Children between 3 and 12 years of age – 50% of the price
- _____ Broth with home-made noodles + chicken coated with
breadcrumbs with baked potatoes and salad
- _____ Tomato cream soup + Ruthenian dumplings with cream
and salad
+
- _____ Ice-cream dessert with seasonal fruit and chocolate sauce

SEASONAL SOUPS

JANUARY – APRIL

- _____ White vegetable cream soup with nutmeg

MAY – AUGUST

- _____ Green pea cream soup with mint olive oil

SEPTEMBER – DECEMBER

- _____ Caramelised onion cream soup with garlic toast



SWEET BUFFET

SUMMER SEASON

- _____ New York cheesecake with seasonal fruit
- _____ Mini-tart / butter pastry base / praline / raspberry mousse /
seasonal fruit
- _____ French macaroons
- _____ French-style mini-puff with rose cream and cherries
- _____ Jar dessert with forest fruit and passion fruit curd
- _____ Mini-meringue with vanilla cream and fruit
- _____ Butter cookies with white chocolate and raspberries

WINTER SEASON

- _____ Cheesecake with burnt butter and caramel
- _____ Jar dessert with chocolate mousse with orange jam
- _____ French macaroons
- _____ Mini-tart / toffee / butter pastry base / chocolate ganache
/ caramel mousse
- _____ Mini-puff with nut cream and raspberries
- _____ Mini-meringue with caramel cream with walnuts and dates
- _____ Butter cookies with pistachio



WE OFFER SEVERAL SOLUTIONS RELATING
TO ORDERING OF ALCOHOLIC DRINKS
TO OUR GUESTS:

OPEN BAR

Selected assortment served without any limits from the moment of commencement of the wedding dinner for 10 hours (applicable to Guests of full age).

MODERN OPEN BAR

_____ White wine, red wine, sparkling wine, Ostoya vodka, Żywiec bottled beer, mobile bar with bartender service.

The bartender will prepare cocktails from the specified ingredients based on seasonal fruit and home-made syrups.

Price: PLN 165.00 / person

ROYAL OPEN BAR

_____ White wine, red wine, sparkling wine, Ostoya vodka, Żubrówka vodka, Żywiec bottled beer, Aperol, Lillet, Martini Bianco, Havana Club 3, Beefeater Gin, Ballantine's, mobile bar with bartender service.

The bartender will prepare cocktails from the specified ingredients based on seasonal fruit and home-made syrups.

Price: PLN 220.00 / person

Alcohol settlement according to consumption: fee for every opened bottle:

White wine Lascar, Sauvignon Blanc, 2018, Chile _____ **PLN 90.00**

Red wine Lascar, Carmenere, 2018, Chile _____ **PLN 90.00**

Sparkling wine Neirano Perlato, Italy _____ **PLN 90.00**

White wine Campagnola, Pinot Grigio, 2018, Italy _____ **PLN 150.00**

White wine Campagnola, Bardolino, 2017, Italy _____ **PLN 150.00**

Beefeater Gin 0.7 l _____ **PLN 150.00**

Havana Club Rum (3YO) 0.7 l _____ **PLN 150.00**

Aperol 0.7 l _____ **PLN 120.00**

Prosecco _____ **PLN 100.00**

Ballantine's 0.7 l _____ **PLN 130.00**

Martini Bianco 0.7 l _____ **PLN 90.00**

Lillet 0.7 l _____ **PLN 100.00**

Żywiec beer 0.5 l _____ **PLN 12.00**

Browar Stumostów beer 0.5 l _____ **PLN 19.00**

Juice and carbonated drinks 1 l _____ **PLN 18.00**

Juice and carbonated drinks 0.2 l _____ **PLN 6.00**

Possibility to bring own alcohol - **PLN 35.00** fee for every person of full age. While selecting this option, you may rent a mobile bar with bartender service for the amount of **PLN 1,500.00**.



ADDITIONAL SERVICES

ANIMATIONS FOR CHILDREN

In cooperation with Wrocław animators, we will ensure care and great fun also for the youngest Guests. Under the eye of professionals, children will be engaged in games and plays, so that their parents may fully enjoy the atmosphere of the wedding meetings. In case of ordering of this service, individual pricing applies.

WEDDING CEREMONY

Piękna i malownicza sceneria hotelowych przestrzeni idealnie sprawdzi się również jako miejsce ceremonii zaślubin.

The beautiful and picturesque scenery of the hotel spaces will be also ideal as the place of the wedding ceremony. We offer you tailor-made possibilities of the outdoor wedding ceremony. One of the options is the roof terrace offering a view of the panorama of Wrocław (max. 49 persons together with the service personnel). For a bigger number of Guests, we will arrange our hotel garden – it will be available solely for the Wedding Couple and their Guests (while the patio will be available for all hotel guests). The costs of rental of the given space is PLN 1,500.00. The price includes arrangement of the wedding ceremony in the space decorated with floral elements, a dedicated place for the official, for the Wedding Couple and for their Guests. We will prepare the setting of the place where the marriage vow is made in such a way that it will be fantastic and romantic crowning of this solemn moment. The formalities connected with the civil marriage stay at the side of the Wedding Couple.

MUSIC DURING THE WEDDING CEREMONY

Do you dream about live music during the ceremony? We cooperate with a Wrocław harper who will take care about proper background music. The pricing of this service is individual.

REFRESHMENTS DURING THE WEDDING CEREMONY

Before commencement of the party, we propose to welcome the Guests with refreshments in the form of cocktail snacks. The minimum order quantity is 50% of the wedding Guests. Please select 4 items and we will serve 1 piece of each type per person.

Price: PLN 40.00 / person

MENU

- _____ Crostini with mackerel paste and dried tomatoes
- _____ Duck terrina, plum chutney, peas
- _____ Tataki beef, mayonnaise with caramelised shallot, wasabi crisps
- _____ Portobello, spinach, blue cheese mousse
- _____ Liver parfait, cranberry gel, herb crostini, parsley
- _____ Croquetas with ham, mustard mayonnaise, green pea puree
- _____ Salmon gravlax, pickled radish, Granny Smith apple, dill mayonnaise
- _____ Rainbow trout ceviche, coriander
- _____ Pickled celery hummus, flatbread with cumin, parsley



WEDDING CAKE

Our recommended confectionary studio will prepare the wedding cake especially for you.

Price: PLN 25.00 / portion.

CHOCOLATE CAKE WITH RASPBERRY TINT

Chocolate cake with chocolate cream with original Belgian chocolate and raspberries. The hazelnut praline is a surprising ingredient of the cake.

CARROT CAKE

Cake with sweet carrot and juicy orange with Philadelphia cheese cream, with caramel and nuts

MANGO – PASSION FRUIT CAKE

Vanilla sponge cake with distinct tart passion fruit and sweet mango cream with raspberry jam (in the season – with fresh raspberries).

LAVENDER CAKE

Lavender sponge cake with white chocolate cream, passion fruit curd, raspberry gel and fresh blueberries.

GLUTEN-FREE CAKE

Almond sponge cake with velvety orange cream, fresh orange and dark chocolate layer.

PISTACHIO CAKE WITH STRAWBERRIES

Delicate pistachio sponge with cream custard with whole pistachios and strawberry jam (in the season – also with fresh strawberries).



MERINGUE CAKE – DACQUOISE

Crispy from the outside, delicate in the middle meringue discs with velvety cream made on the basis of home-made dulce de leche, walnuts and dates, finished with caramel icing.

MERINGUE CAKE WITH FRUIT TINT

Crispy from the outside, delicate in the middle meringue discs with velvety cream with mango and passion fruit, finished with fruit (also different fruit tints are possible).

It is possible to bring own wedding cake: it is necessary to deliver an invoice and a HACAP document. In such case, a fee is collected in the amount of **PLN 5.00 / person.**

PROSECCO VAN

You cannot imagine your most important day without bubbles? Thanks to our cooperation with the local Prosecco connoisseurs, we provide you with the possibility to place a lifestyle van on our patio. Thanks to it, the Guests will be able to get some fresh air in our garden, drinking the chilled beverage. Individual pricing applies.

WEDDING BRUNCH

Brunch is an alternative to breakfast on the following day after the wedding. It is also the option which will be perfect at the wedding after-party.

COLD BUFFET

_____ Cheese & ham plate, lard with cracklings, pork pâté, tuna paste, smoked salmon, seasonal fruit, salad buffet, bread, butter, olive oil

+ 1 TO BE SELECTED

_____ Salad with beans, croutons, basil, tomatoes and balsamico
_____ Tomato and smoked cheese carpaccio with croutons
_____ Caesar salad
_____ Cucumber, orange and chilli salad
_____ Grilled vegetable salad with goat cheese

HOT BUFFET

_____ English-style beans (in tomato sauce), fried bacon, pork sausages, scrambled eggs, grilled vegetables and mushrooms

SOUP OF THE DAY + 1 SET TO BE SELECTED

_____ Chashu pork with vegetables
_____ Squids in massaman curry sauce
_____ Rice with green onion and sesame
_____ Rice pasta with mushrooms, tofu and sesame

_____ Boneless chicken leg in mushroom sauce
_____ Cod with grilled romaine lettuce and beurre blanc sauce
_____ Mashed potatoes
_____ Bulgur with vegetables and herb olive oil
_____ Boeuf bourguignon
_____ Sea bream with pepper goulash
_____ Mashed potatoes
_____ Moussaka with aubergine, courgette and tomato sauce
_____ Beef flat rib in BBQ sauce
_____ Salmon with creamy spinach
_____ Rice
_____ Cauliflower with caper butter
_____ Corn-fed chicken breast
_____ Cod in parsley pesto
_____ Beans with herb panko and butter
_____ Baked potatoes

DESSERT

_____ Selection of 3 desserts

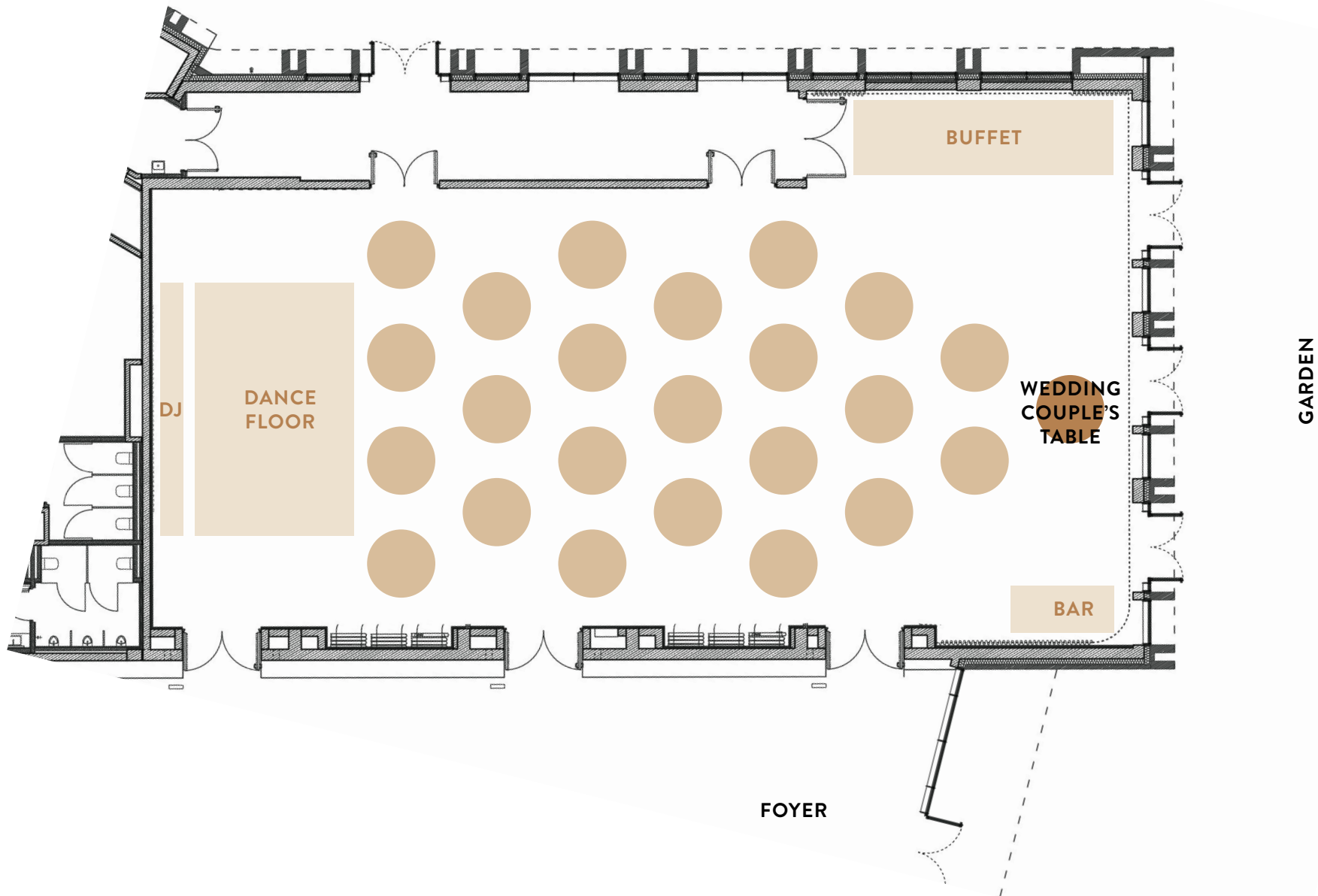
OPEN BAR DRINKS

_____ Sparkling and still mineral water
_____ Freshly squeezed fruit juice
_____ Carbonated drinks
_____ Tea selection
_____ Coffee

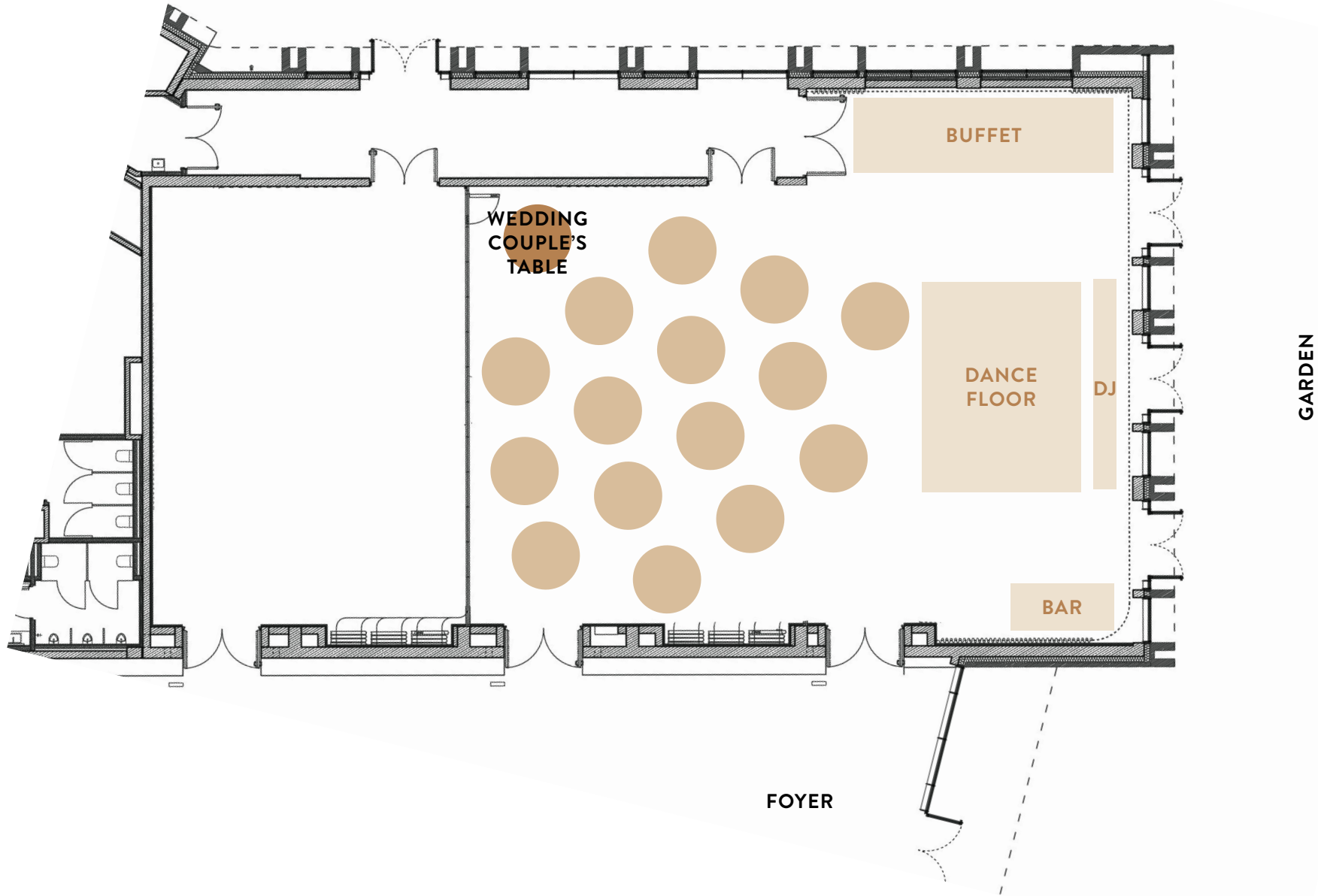
Price: PLN 160.00 / person



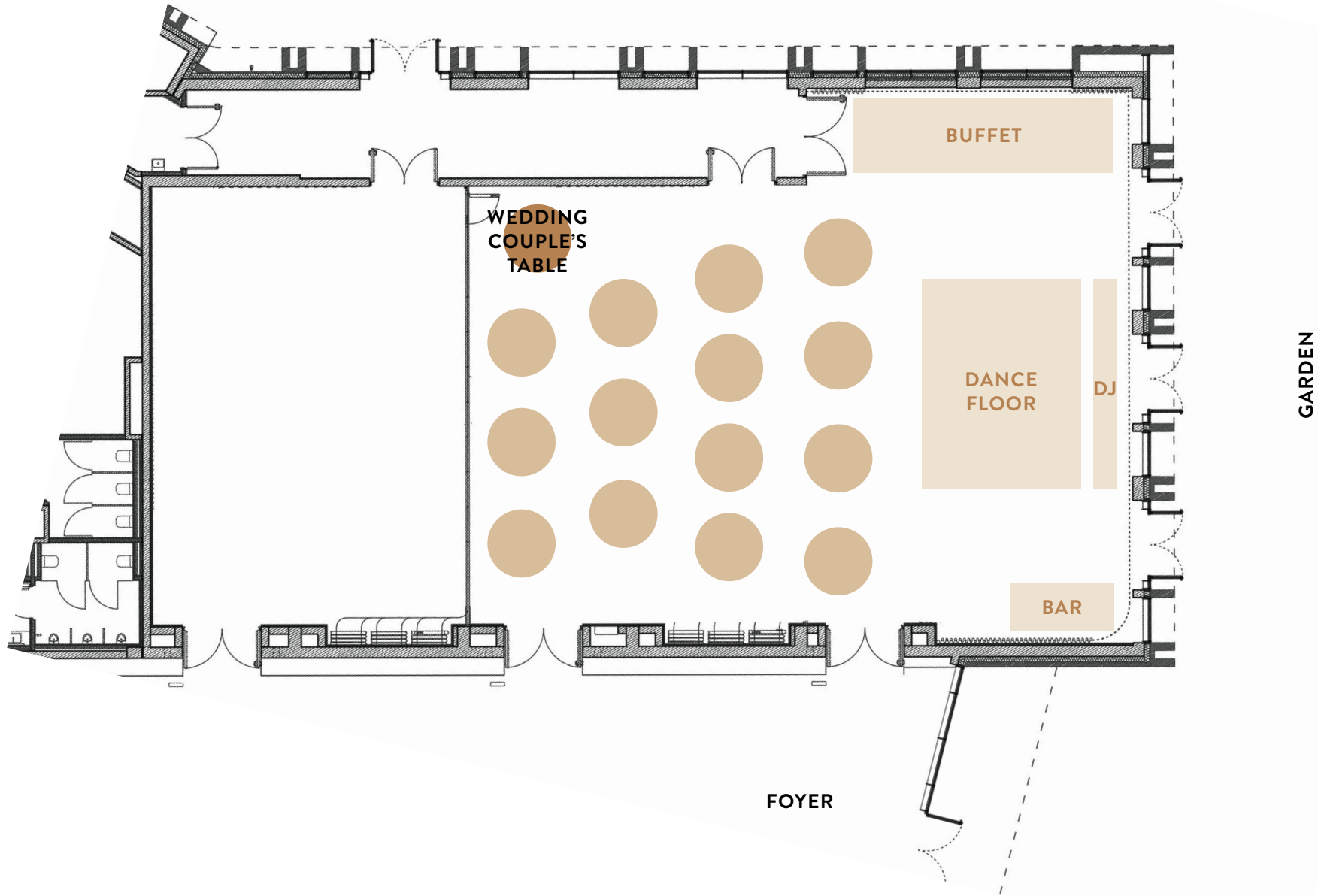
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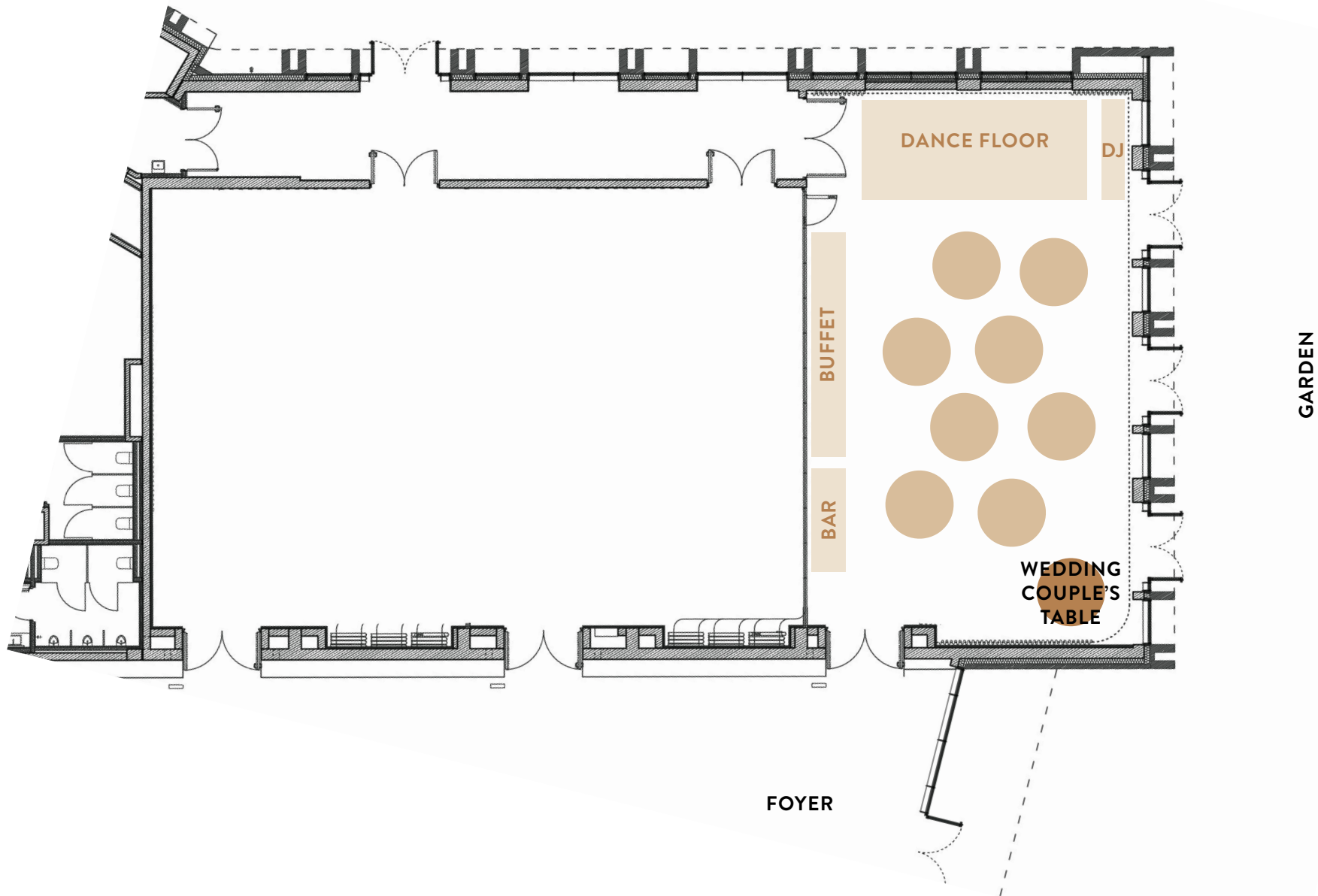
CONCERTUM
BALL ROOM BC



CONCERTUM
BALL ROOM BC



CONCERTUM
BALL ROOM c



BOOKING and PAYMENT TERMS & CONDITIONS

1.

In order for the booking to be guaranteed, an advance should be paid in the amount of 20% of the entire order, 7 days after contract signing.

2.

Then, the agreed compensation shall be paid by the Client in two tranches:

- 50% of the entire order (after 3 – 6 months)
- the remaining amount – 1 month before the wedding
- in case of any additional orders placed during the wedding, it shall be necessary to pay the bill on the same date by card or by cash.

3.

The final list of the Guests and the wedding menu have to be confirmed 30 days before the wedding. To that time, it is possible to decrease the order by 10% of the entire order. 7 days before the wedding, the Wedding Couple may decrease the order by 2 persons without any costs (force majeure).

4.

We offer tasting of the served menu dishes and of the cake for two persons after contract signing.





—SUMMARY—

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We would like to emphasise the fact that our offer is only a preliminary proposal. We treat each of our Guests individually and we are open to any suggestions. We try to select the offers in such a way that they meet your wishes in the best way possible. Our coordinators are open to your suggestions and may provide their professional assistance.





THE BRIDGE WROCLAW MGallery HOTEL COLLECTION

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