REGENT
WARSAW HOTEL

WEDDING PROPOSAL
Wedding of your dreams

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Wedding Proposal TURQUOISE

for minimum 50 people

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Wedding Proposal TURQUOISE
(for min. 50 people)

PLN 340 per person

Inclusive of:

- Room Rental with access to daylight
- Three course set menu
- Buffet menu with hot and cold snacks, desserts and soup served at midnight
- Beverage package containing red and white wine, Polish vodka, beer, fruit juices, still and sparkling water, coffee and tea
- Floral arrangements for wedding tables
- Elegant covers for chairs
- Printed menu, cards for wedding guests and table plan
- Red carpet in front of the hotel
- Dedicated sales wedding assistant in the hotel

As a gift from the REGENT WARSAW HOTEL
we offer additional services:

- Glass of sparkling wine or juice for each guest as a welcome drink
- Mini snacks during the welcome cocktail
- A traditional Polish welcome with bread and salt
- Luxury suite for the newlyweds inclusive of breakfast
- Fruits, chocolates and a bottle of champagne as a special welcome gift in the apartment

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Special Price Offer

- Discounted accommodation rates for wedding guests
- Free of charge menu for children up to 6 years, from 7 to 12 years 50% discount
- Wide selection of wedding cakes
- Children's corner with professional care
- Special package for “Poprawiny” after party at 165 PLN per person with a package of drinks (white and red wine, beer, juices, mineral water, coffee and tea)
- Special offer for future family events like christening, birthday, communions and anniversaries

Other

We are pleased to offer a discount for a Wedding couple of 20% on salon services Hair-a-Porter, facials and body treatments at Holmes Place Premium Club, service and floral services at Green Elephant – hotel flower shop.

REGENT WARSAW HOTEL can recommend a DJ or live music band.

Offer price valid until 31.12.2017
The hotel reserves the right to change prices in response to changes the amount of VAT rates

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Menu I

Welcome cocktail
As per Chef

SET MENU

Appetizer
Smoked salmon on zucchini tart with marinated fennel
and beetroot essence

Main Course
Beef tenderloin and pecorino potato cake with
forest mushroom sauce

Dessert
Chocolate tear filled with passion fruit mousse, berries
and ginger ice cream

BUFFET

Appetizers
Tomato mozzarella with basil pesto dressing
Calamari, broccoli and carrot salad
Smoked halibut with guacamole mousse
Roasted turkey breast and tuna sauce with capers
Fresh vegetable salad with herb marinated feta cheese
Assorted roasted cold meats with pickled vegetables

Main courses
Pork escalope with sun dried tomato crust
Grilled chicken breast, smoked barbeque sauce
Roasted cod filet with lime and saffron sauce
Homemade dumplings with cabbage and mushrooms
Mashed potatoes
Selection of seasonal vegetables

Dessert
Selection of fruit tartlets
Polish poppy seed roulade
Cheesecake with marinated raisins
Seasonal fruit salad aromatized with mint
Black and white chocolate mousse

Midnight Soup
Traditional Polish tripe soup

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Menu II

Welcome cocktail
As per Chef

SET MENU

Appetizer
Homemade dry tomato, buffallo mozzarella, eggplant caviar and fresh basil pesto

Main Course
Char-grilled lamb chops with rosemary sauce and marinated potato wedges

Dessert
Strawberry mousse served with vanilla-cider sauce

BUFFET

Appetizers
Smoked salmon with creamy potato and Japanese radish salad
Pasta salad with crabmeat, corn and fresh herbs
Pepper crusted beef with mushrooms, mustard sauce
Smoked duck breast and orange glazed endive
Wild mushrooms salad with feta cheese
Selection of grilled vegetable with virgin olive oil

Main Course
Beef roulade filled with vegetables and bacon
Roasted pork ribs Louisiana style
Pan-fried dorada fillet with lemon, thyme and onion compote
Homemade spinach and ricotta cannelloni
Roasted herb potato
Vegetable ratatouille

Dessert
Apple strudel with vanilla sauce
Tiramisu
Light coffee and chocolate mousse in glass
Bread milk pudding with raisins
Selection of freshly cut fruit

Midnight Soup
Żurek soup served with white sausage and mushrooms

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Menu III

Welcome cocktail
As per Chef

SET MENU

Appetizer
Beef carpaccio, rucola salad and mustard sauce with shaved Parmesan cheese

Main Course
Dorada fillet, risotto milanese, stir fried spinach, squid ink foam

Dessert
Hazelnut and chocolate cake with passion fruit sauce

BUFFET

Appetizers
Assorted Polish cold cuts with vegetables pickled
Marinated Baltic herrings
Smoked salmon carpaccio with ‘crudaiola sauce’ and fennel
Grilled calamari salad with white beans and fresh basil
Oven-roasted seasonal vegetables with marinated olives
Wild mushroom salad with parsley dressing

Main Course
Roasted duck legs with apples and cranberry sauce
Pork loin braised in beer
Traditional Polish sour cabbage and meat stew
Spicy potato wedges
Poached salmon on spinach leaves
Gratinated cheese broccoli

Dessert
Crème Brûlée
Baked mini cheesecake with dry fruit
Strawberry tart with Marsala cream
Passion fruit and chocolate cake
Fresh and marinated fruit salad

Midnight Soup
Red borsch with ears raviolini

REGENT WARSAW HOTEL
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