

ALL INCLUSIVE PACKAGE 12-HOUR WEDDING PLN 349 PER PERSON

The package price includes:

Solemn wedding dinner menu with cold snacks
Open bar with alcoholic and non-alcoholic beverages for up to 12 hours
Wedding cake and sweet pastries by our Confectioners
Welcoming the Newly-Weds and the Wedding Guests with a glass of sparkling wine, bread and salt
Free menu for children up to 2 years of age
Professional and experienced staff

Stylish arrangement with:

White chair covers for the Newly-Weds, candles, tablecloths, napkins, one bunch of flowers

When choosing this offer, the Newly-Weds are given special GIFTS!!!

Room with breakfast for the wedding night
Wedding tasting for 2 people
Parking space on the banquet day
60" monitor for displaying family photos
10% discount on special events organised at the Art Hotel
(baby showers, anniversaries, christening receptions, First Communion parties)

The package is intended for at least 40 full-price Guests.

Renting the hall until 4:00 pm FREE OF CHARGE

Special room rates on the banquet day for the family and friends:

Single room with breakfast PLN 270/hotel day
Double room with breakfast PLN 310/hotel day

Parking space – PLN 55/hotel day (make a booking under your name)

Art Wedding Package
ALL INCLUSIVE PACKAGE
SZTUKA W KAŻDYM DETALU

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Welcome

Traditional welcoming with bread and salt

A glass of sparkling wine

Seasonal starter by the Chef de Cuisine

Soup

(choose one)

Homemade noodle soup with lovage

Tomato soup with drop dumplings

Creamy broccoli soup with almond flakes

Main dishes – served on platters (choose three meats and one fish)

Traditional beef roulades

À la pheasant chicken drumsticks

Chicken Kiev

Braised pork neck in its own gravy

Traditional pork chop fried in lard

Cornflake-crust Hoki

Steamed cod fillet in lemon sauce

Almond-crust limanda fillet

Side dishes

(choose two)

Boiled potatoes with dill

Potato purée

Silesian dumplings

Seasonal salads

Wedding cake

Classic cream cake decorated with seasonal fruits

Mousse to choose from: strawberry, raspberry, chocolate with cherries, forest fruits

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Sweet buffet

Cheesecake, bottom crust apple pie, tartlets with mousse and seasonal fruits, filled meringue cupcakes

Cold snacks

Traditional Polish pâté with cranberries

Roast bacon

Chicken roulade with broccoli

Stuffed pork neck

Roast beef with bell pepper mousse

Chicken aspic

Traditional herring in oil

Beetroot carpaccio with feta and pumpkin seed oil

Vegan pâtés (roast carrot with ginger, white beans with mushrooms)

Deviled eggs

Vegetable salad with mayonnaise

Herring salad with potatoes

Pickled cucumber salad with bacon

Mixed pickles (pickled mushrooms, gherkins, pickled peppers, pickled cymbings)

Baked goods

Warm buffet

Pancakes with spinach and mushrooms, served with béchamel sauce

Slightly spicy goulash soup

Beetroot soup with vegetable croquette

Open Beverage Bar for up to 12 hours

Coffee and tea

Still water with lemon

Fruit juices (apple and orange)

Fizzy drinks (Coca Cola, Fanta, Sprite)

White/red (dry) wine in decanters

Wyborowa Vodka

Introducing changes to the package menu is possible, but individual pricing may be necessary.

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