



# Hotel Otomin Wedding offer





Day of your wedding is one of the most important days of your life. The choice of appropriate location is crucial, that is why we offer You organization of your wedding reception in one of three banquet halls.

Main hall can accommodate a party up to 120 persons, guests have a large terrace at their disposal.

Lakeview banquet hall in modern design, suitable for parties up to 70 persons.

View hall gives the possibility to organize your reception at the lake shore. Our hall will accommodate an open-air wedding reception party of up to 200 guests!

The party can be organized at round or rectangular tables.

Special gifts for the Newlyweds:

- Apartment for the Couple
- Traditional welcoming with bread
- Sparkling wine for the Bridal Couple and all Guests at the Reception.

Additionally:

- You can provide your own cake, alcohol and fruit. We do not charge corkage.
- With various expectations of Young Couples in mind we prepared four menu proposals.

Still, if you picture that most important day differently, we are ready to satisfy even the most demanding requests.

- We can accommodate 100 persons. All rooms are rooms with bathrooms, TV sets and Wi-Fi connectivity.
- Accommodation for wedding guests on the day of wedding PLN 95/person in case of 3 and 4-person rooms (with bookings for over 50 guests – PLN 90/person) and in case of 1 and 2- person rooms – negotiable prices

The reception finishes at 4AM, no longer than 11 hours, every next started hour – PLN 1500

## RECEPTION IN THE VIEV HALL

If you dream of a picturesque open air reception – you hit the spot. We offer a view hall (hosting receptions of up to 200 guests) the hall is located on the shore of Otomin lake.

Receptions in View hall are organized for at least 80 guests.

We provide beautiful decorations, lighting and sound system in order for you to celebrate on that special date in a romantic and dream-like atmosphere.

### PRICE LIST

Surcharge to the selected Menu

PLN 39/p. for up to 100 persons

PLN 37/p. for up to 150 persons

PLN 35/p. for up to 200 persons



## BRIDE AND GROOM'S MENU

### 380 PLN / PERSON

#### Appetizers

Pate made of delicate meats with coloured salads and cranberries sous

#### Soup

Classic chicken soup with pasta

#### Main course (selectable)

Filleted duck on red cabbage with apples, golden mashed potato dumplings or oven baked potatoes with set of salads

Pork tenderloin steaks with dried tomatoes and mozzarella cheese with a forest fruit sauce and potatoes with dill and set of salads

Grilled salmon in leek sauce with mash potatoes and set of salads.

#### Colds

Roasted garlic-stuffed shoulder

Roasted pork loin stuffed with dried plum

Poultry roll stuffed with vegetables

Turkey fillet roasted with apricots

Smoked traditional cuts from our smokehouse

Poultry aspic

Vegetables Quish

Meat sauces

Cold pickled products

Fried trout with julienne vegetables

Kashubian herring

Cod in peaches

Gyros salad

Caesar salad

#### Hot dishes served during the reception

I course: Pork neck in sauce

II course: Red borsch with stuffed patty

#### Beverages

Coffee, tea, lemon water – without limitations, Juice (1l/4 persons).

Additional charge for fruit and cakes (alternatively your own).

Menu up to 50 persons



## WEDDING DELICACIES

PLN 418 / PERSON

### Appetizers

Smoked salmon on green salad with basil dressing

### Soup (selectable)

Pelatti tomatoes creamy soup with parmesan cheese and fresh basil

Classic chicken soup with pasta.

### Main courses served on platters – 3 servings of meat per person)

Traditional pork loin chops

Chicken Kiev

Poultry rolls with mushrooms and onions in mushroom sauce

Pork shoulder in gravy

### Additions

Dill-boiled potatoes/Roasted potatoes/Set of salads/Blanched vegetables/Warm beets

### Colds

Roasted garlic-stuffed shoulder

Roasted pork loin stuffed with dried plum

Poultry roll stuffed with vegetables

Turkey fillet roasted with apricots

Smoked traditional cuts from our smokehouse

Poultry aspic

Wegetables quish

Beetroot carpaccio

Meat sauces

Cold pickled products

Fried trout with julienne wegetables

Kashubian herring

Cod in peaches

Gyros salad

Caezar salad

### Hot dishes served during the reception

I course: Gulyás soup

II course : Poultry leg with potatoes

III course : Red borsch with stuffed patty

### Beverages

Coffee, tea, lemon water – without limitations, Juice (1l/4 persons).

Additional charge for fruit and cakes (alternatively your own).

# LAND OF LOVE AND PREMIUM TASTE

## PLN 445 / PERSON

### Appetizers

Pâté made of delicate meats with colorful lettuces and cranberry sauce

### Soup (selectable)

Pelatti tomatoes creamy soup with parmesan cheese and fresh basil  
Classic chicken soup with pasta/ Broccoli creamy soup with gorgonzola cheese.

### Main courses (served on platters – 3 servings of meat per person)

Traditional pork loin chops  
Chicken Kiev  
Cod fillet in lemon sauce  
Pork tenderloins in forest fruit sauce

### Additions

Dill-boiled potatoes/ Roasted potatoes/ Set of salads/ Blanched vegetables/ Hot served beets.

### Colds

Roasted garlic-stuffed shoulder  
Roasted pork loin stuffed with dried plum  
Poultry roll stuffed with vegetables  
Mini burgers  
Pork rolls with garlic dip  
Poultry aspic  
Savory vegetable tart with a cheese accent  
Beetroot carpaccio  
Stuffed mushrooms  
Meat sauces  
Cold pickled products  
Bruschetta with pesto  
Fried trout with julienne vegetables  
Cod in peaches  
Kashebian style herring.  
Gyros salad  
Caesar salad  
Crispy salads with fresh fruits and balsamic vinegar-base vinaigrette sauce

### Hot dishes served during the reception

I cour/ selectable/: Gulyás soup/ Sour soup  
II course /selectable/: Poultry leg with potatoes / Inn keeper's shoulder/Hungarian goulash  
III course /selectable/: Red borsch with stuffed patty / Tripe/Minestrone

### Beverages

Coffee, tea, lemon water – without limitations, Juice (1l/4 persons).  
Additional charge for fruit and cakes (alternatively your own).



# WEDDING SYMPHONY OF FLAVORS DE LUX

## PLN 487 / PERSON

### Appetizers

Parma ham on melon

### Soup (selectable)

Cream of forest mushrooms/ Cream of white vegetables/ Pheasant Consommé

### Main courses (3 servings per person)

Ham roll in gravy/ Grilled salmon on spinach leaves / Chicken Kiev/ Pork tenderloins in forest fruit sauce.

### Additions

Dill-boiled potatoes/ Roasted potatoes/ Set of salads/ Blanched vegetables/ Hot served beets.

### Colds

Roasted garlic-stuffed shoulder  
Baked pork chop stuffed with dried plum  
Poultry roulade stuffed with vegetables  
Pork loin roll with ceps  
Spinach roulade with smoked salmon  
Pork rolls with garlic dip  
Smoked traditional cuts from our smokehouse  
Mix of tartlets with pastes  
Tomatoes with mozzarella  
Tortillas in three flavors  
Pâté made of delicate meats  
Cold pickled products  
Meat sauces  
Vegetable tempura bites  
Fried trout with julienne vegetables  
Roasted herring in sweet-sour sauce  
Cod in apricot  
Shrimp on toast.  
Gyros salad  
Caesar salad  
Fruit salad

### Hot dishes served during the reception

I course: Beef Stroganoff

II course: Wild boar or pig with roasted potatoes and buckwheat served by the Chef.

III course /selectable/: Red borsch with stuffed patty / Tripe / Cep creamy soup

### Beverages

Coffee, tea, lemon water – without limitations, Juice (1l/4 persons).

Additional charge for fruit and cakes (alternatively your own).

## ADDITIONAL INFORMATION

The reception menu can be changed, but no courses from outside can be brought in.

Available extras:

**Roasted wild boar** with additives: buckwheat, roasted potatoes and cranberry sauce PLN 59/person  
**Roasted pig** with roasted potatoes (serves 80) – PLN 59/person

### Village table PLN 59/person.

Home-made lard spread, cold cuts from our smokehouse (ham, gammon, loin), carvery (shoulder, loin, beacon), dry smoked pork sausage, brawn, black pudding, Silesian pudding, 2 types of cold sauces, cold pickled products (pickles, gherkins, pickled peppers)

### Mediterranean table PLN 59/person.

Boards of Spanish cold cuts and sausages, cheeses, olives, vegetable pastes, peppers, crispy baguettes, nuts –



**Pizza festival:** 3 types of pizza  
no limit during 2 hours,  
Beginning price 1500 pln + 30 pln per  
person

### Cake PLN 140/tin

Our offer includes: apple pie, cheesecake, rosa cheesecake, apricot cheesecake, coconut cake, chocolate cake, "Negro's tits", Kuba's cake, Venus with puffy cheese filling, snickers, poppy-seed cake on crispy base, long cake, sunflower seed cake

### Open bar:

soft drinks – PLN 45/person  
vodka, wine – PLN 85/person  
vodka, wine, soft drinks – PLN 110/person  
vodka, wine, whisky, soft drinks – PLN 140/person









# AFTERPARTY

Rental of the **grill house** with service PLN 3800.

Rental of **banquet hall** with service PLN 4800.

Rental of **view hall** with service PLN 7800.

Apart from wedding reception dishes we offer You additional hot courses  
– menu and price list to be discussed.

We offer

hot sausage PLN 14.00/serving, shoulder PLN 15.00/serving, shishkebab PLN 16.00/serving,  
sour soup PLN 18.00/serving, black pudding PLN 13.00/serving, traditional potatoes PLN  
11.00/serving, coffee, tea, sauces, water and juices 15 zł/ll

Coffee, tea– without limits.

## BASIC PACKAGE

2700 PLN

Official table + chair  
Chairs for the Bride and Groom  
and Witnesses  
Sound system with microphone  
Bouquet on the table  
Background music

OUTDOOR  
WEDDING

## VIP PACKAGE 3200 PLN

Official table + chair  
Chairs for the Bride and Groom  
and Witnesses  
Sound system with microphone  
Bouquet on the table  
Background music  
White carpet  
Gate decoration

## EXTENDED PACKAGE

2900 PLN

Official table + chair  
Chairs for the Bride and Groom  
and Witnesses  
Sound system with microphone  
Bouquet on the table  
Background music  
White carpet

