



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 VIEW 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. We organize weddings in the viewing hall for 80 guests or more on Fridays and Saturdays, and for 60 or more on Mondays through Thursdays. 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

415 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

Wegetables Quish

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: Pork neck in souce

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 464 / 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

Caesar 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 503 / 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 553 / 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 130/person
vodka, wine, soft drinks – PLN 175/person
vodka, wine, whisky, soft drinks – PLN 240/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/1l

Coffee, tea– without limits.

BASIC PACKAGE

2900 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

3400 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

3100 PLN

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

