



ARCHE HOTEL
KLASZTOR WROCŁAW

Please feel free to contact us—we'd be happy to prepare



At Arche Klasztor Wrocław, we believe that every event deserves a unique setting.

That is why, in addition to comprehensive event planning, we also offer a range of additional services that allow us to tailor our offerings to the individual needs and nature of your event. We are also happy to assist in organizing activities for participants — from team-building workshops and themed evenings to guided tours of Wrocław and relaxing activities at the hotel.

Our team is here to support you at every stage of the preparations, offering complete flexibility and a personalized approach. We tailor every detail—from the room decor to the event schedule—to create an atmosphere that fosters productive work and leaves participants with a positive impression.



Tel. +48 570 620 844

Tel. +48 531 460 980

sales@archeklasztorwroclaw.pl

SALES & MARKETING MANAGER





SERVED MENU

FISH MENU

Appetizer

Herring trio (in onion oil, Kashubian-style, served in cream with apple)

Soup

Red borscht made with sourdough, served with mushroom-stuffed dumplings

Main Course

Butter-fried zander, cabbage with mushrooms, potatoes with dill

Dessert

Traditional Polish
Poppy Seed Cake

210 PLN/pp

MEAT MENU

Appetizer

Traditional Polish Pâté with
Cranberries

Soup

Mushroom Soup with
Noodles

Main Course

Roast duck with apples, Silesian dumplings, red cabbage

Dessert

Strudel with apples and dried
fruit

250 PLN/pp

ADDITIONALS

Greek-Style Fish
Vegetable Salad
Herring
Dumplings with Cabbage
and Mushrooms
Dried Fruit Compote
Gingerbread

45 PLN/pp



The price includes bread with butter and beverages: coffee, tea, and water



BUFFET MENU

up to 20 people

Soup (choose 1)

Red borscht with homemade dumplings
Soup made with dried fall mushrooms / homemade
noodles
Seafood bouillabaisse

Main Course (Choose 3)

Confit duck leg in a golden brown sauce / sliced oranges
Sea bass with egg in a parsley sauce
Ragu baked in a sauce made from summer tomatoes harvested in Strzegom /
freshly chopped herbs
Pork roulade with dried fruits and nuts in an fall mushroom sauce
Dumplings with cabbage and mushrooms

Side Dishes (Choose 2)

Hasselback Roasted Potatoes
Pilaf with Vegetables and Fresh Herbs
Vegetable Gratin with Cognac Mustard Sauce
Silesian Dumplings with Clarified Butter and Sage

Vegetable Sides (Choose 2)

Blanched root vegetables with honey and thyme
Fresh romaine lettuce with Caesar dressing
Chickpeas with goat cheese and mint, drizzled with parsley oil and orange juice
Classic red cabbage

Dessert

Apple strudel
Old Polish poppy seed cake

290 PLN/pp





COLD BUFFET



SET I

A selection of regional cold cuts and roasted meats with jam
Hard and blue cheeses with honey and nuts
Lamb pâté with homemade jam
Marinated sea bass with tartar sauce
Austrian-style potato salad
Niçoise salad with tuna, egg, and olives

90 PLN/PP

SET II

A selection of regional cold cuts and roasted meats served
with jam
Hard and blue cheeses with honey and nuts
Roast beef baked in pickled mustard seeds
Mini croquettes made with Baltic cod in a nut crust
Turkey marinated in herbs
Salmon trout in a herb marinade with citrus and
freshly grated cinnamon
Jewish salad
Salad with roasted beets and goat cheese

120 PLN/PP





OPEN BAR



SET I

- juices
- sodas
- beer
- wine

Up to 4hrs – 54,00 PLN/pp
Up to 6hrs – 84,00 PLN/pp

SET II

- juices
- sodas
- beer
- wine
- vodka

Up to 4hrs – 86,00 PLN/pp
Up to 6hrs – 126,00 PLN/pp

SET III

- juices
- sodas
- beer
- wine
- vodka
- gin
- rum
- martini
- whiskey

Up to 4hrs – 129,00 PLN/pp
Up to 6hrs – 189,00 PLN/pp

ALCOHOL SOLD BY THE BOTTLE:

Craft Beer	0,5l – 20,00 PLN	
White and Red Wine		0,75l – 70,00 PLN
Prosecco		0,75l – 70,00 PLN
Wyborowa Vodka	0,5l – 100,00 PLN	0,7l – 120,00 PLN
Absolut Vodka	0,5l – 110,00 PLN	0,7l – 140,00 PLN
Ballantines Whiskey	0,5l – 150,00 PLN	0,7l – 190,00 PLN
Jack Daniels Whiskey	0,5l – 200,00 PLN	0,7l – 260,00 PLN
Jameson Whiskey	0,5l – 180,00 PLN	0,7l – 220,00 PLN
Bacardi Rum	0,5l – 150,00 PLN	0,7l – 180,00 PLN
Captain Morgan Rum	0,5l – 160,00 PLN	0,7l – 200,00 PLN
Gordons Gin		0,7l – 210,00 PLN

Welcome drink – Prosecco – 15,00 PLN/pp





ARCHE HOTEL

KLASZTOR WROCŁAW