



**Say I do**  
*in Białka Tatrzańska*

**WEDDING MENU**

# Offer

## INCLUDED IN THE MENU PRICE

- Suite for the Newlyweds
- Welcome with bread and salt
- Toast with sparkling wine
- Professional waiter service
- Children under 3 years – free (share parents' plate)
- Children aged 3-10 years – 50% of the price
- Take-Away-Packaging
- Tasting for the Bride and Groom
- Assigned parking spaces for the Guests

## INCLUDED IN THE VENUE PRICE

- Wedding hall arrangement according to preferences – round tables, rectangular tables
- White tablecloths, linen napkins, chair decorations
- Tableware
- Service staff
- Children's play area
- Children's cinema area
- Security
- Venue available until 3:00 AM at Hotel Bania, 4:00 AM at Karcma Bania
- Assistance of a professional Wedding Consultant

## AT EXTRA COST:

- Corkage fee for own alcohol - 20% of the total cost invoice
- Service fee for your own sweet buffet - 30% of the total cost invoice
- Open Bar - individually customized
- Special alcohol prices
- Themed buffets
- Animators
- Floral decorations
- Tasting for guests other than the bride and groom
- Place cards – designing and printing
- Menu on the tables – designing and printing
- Guest list – designing and printing



## BOXES FOR THE GUESTS

Cakes (four types)  
Cookies

CAKES (two types)  
Cookies  
Single-portion desserts  
(two types)

## THANK YOU GIFTS FOR THE GUESTS

Macarons (box)  
Pralines (box)

You can request individual pricing for your wedding guest packages.  
Orders of 80 or more packages receive a 10% discount.  
Wedding cakes are priced individually, price starting at PLN 130 per kg.

# Menu

## SELECTED ITEMS FOR SELF-COMPOSITION

### COLD STARTERS

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Duo of the Chef:

Corn chicken fillet with red onion jam

Stuffed tomato (goat cheese, ricotta), basil pesto, black olives

Duck fillet, roasted beetroot, cowberry-rowanberry jam, toast

Beef carpaccio, aubergine mousse, grana padano, olive oil

Trout tartare, asparagus, quail egg

Grilled mountain cheese, pancetta, cranberry-blackcurrant jam

### SOUPS

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Broth with lamb or duck dumplings (12 pices)

Barberry soup (sauerkraut soup), potatoes, smoked rib

Sour rye soup, white sausage, egg, potatoes

Porcini mushroom soup, dumplings

Beetroot soup with croquette (meat or vegetarian – choose one option)

Beetroot soup with ravioli (sauerkraut-mushrooms or meat – choose one option)

Creamy courgette soup (bicoloured), choux pastry balls, micro herbs

Creamy tomato soup, herb croûtons, ricotta

Creamy porcini mushroom soup, butter croûtons

Potage Parmentier (leek-potato soup), choux pastry balls

### MAIN DISH

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Roasted guinea fowl (1/2), brown sauce, red cabbage, spelt gnocchi

Roasted baby chicken, potato rösti, peperonata

Chicken Kiev, potato chips, coleslaw

Roasted chicken fillet (tomato, mozzarella, egg, red onion, chives), potato chips, red cabbage slaw

Duck fillet (sous vide), quinoa, braised vegetables, calvados sauce, kumquat

Roasted duck (1/2), silesian dumplings, gravy, baked apple and cranberries

Pork tenderloin, porcini mushroom sauce, stuffed potato, asparagus

Pork chop, potatoes, fried cabbage or cucumber salad (choose one option)

Roasted pork ribs, braised cabbage, mashed potatoes

Pork cheeks, horseradish potato purée, roasted leek, broccolini, dark sauce

Braised pork knuckle, bigos (hunter's stew), horseradish, mustard, bread

Slow-roasted beef rib, basil purée, stuffed pepper

Beef roll, sauce, pearl barley, beets (beetroot relish)

Roasted trout, sautéed spinach with broad beans, breaded oyster mushroom

Salmon strudel, mustard sauce, tomato concassée

Trout Fillet (eggplant, mushrooms, onion, garlic), moskole (potato pancakes), bryndza sauce

Lamb goulash, spaetzle, crème fraîche

Fried dumplings with beef cheek-stuffing, arugula, chili sauce

Beef stroganoff

Goulash soup

Traditional tripe soup

### COLD PLATE

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Cold cuts, baked pâtés

Regional and blue cheese

Whole smoked ham

Pork and poultry aspic

Creamy herring, smoked herring

Tortilla with chicken, with salmon

Salads – two variations

Home-made lard, pickled cucumbers, potato-flour pancakes

Pickles, baked goods, butter, cold sauces

Additional options

Two types of tartares (beef, matjes herring), beef carpaccio, whole smoked salmon



# Menu

## VEGETARIAN

### COLD STARTERS

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Lentil salad, tomato, cucumber, pepper, onion, radish, guacamole  
Fresh vegetable salad, feta cheese, herb-garlic vinaigrette, olives  
Spinach pancakes, cheese sauce  
Fried asparagus, hollandaise sauce

### SOUPS

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Minestrone  
Zucchini cream soup  
White asparagus cream soup  
Porcini mushroom soup  
Broccoli cream soup

### MAIN DISH

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Vegetable lasagna, tomato sauce  
Saffron milk cap dumplings, fried onions  
Stuffed aubergine, feta, olives  
Vegetable cannelloni, tomato sauce  
Spaghetti aglio e olio, peperoncino, olives, onion, grana padano  
Rice noodles with vegetables and pak choi  
Millet cutlets, avocado sauce, roasted beetroot  
Stuffed bell pepper (buckwheat, vegetables)  
Risotto with saffron milk caps and beetroot crisps  
Spaghetti with spinach and sun-dried tomatoes

# Menu

## FOR CHILDREN

### SOUP

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Tomato soup with grandine noodles  
Chicken broth with noodles  
Dill soup with drop dumplings  
Vegetable soup with spaetzle

### MAIN DISH

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Breaded chicken fillet (panko), potato chips, carrot  
Chicken kiev, fries, cucumber salad  
Tenderloin escalopes (pork or veal), mashed potatoes, steamed vegetables  
Breaded halibut fillet, mashed potatoes, cucumber salad  
Veal meatballs, dill-vegetable sauce, mashed potatoes, or silesian dumplings  
Penne with tomato sauce  
Penne alla bolognese  
Strawberry dumplings, cream with sugar, strawberry sauce

### DESSERT

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Pancakes, sweet cottage cheese, whipped cream, fruit  
Gnocchi with Nutella, cream with sugar

# Menu

## OPTION I (ONE DAY)

### DINNER

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Chicken broth with noodles or sauerkraut soup with potatoes and smoked rib  
Pork tenderloin, porcini mushroom sauce, stuffed potatoes, asparagus  
Coconut-chocolate single portion, caramelized popcorn

### HOT COURSE NO. 2

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Roasted chicken fillet (tomato, mozzarella, egg, red onion, chives), potato chips, red cabbage slaw

### HOT COURSE NO. 3

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Beef goulash (vegetables, bell pepper, cucumber), potato pancakes, crème fraîche

### HOT COURSE NO. 4

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Fried trout, sautéed spinach with broad beans, breaded oyster mushroom

### HOT COURSE NO. 5

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Beetroot soup with croquette (meat or vegetarian – choose one option)

### COLD PLATE

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Cold cuts, pâtés  
Regional cheeses  
Chicken and Pork Aspic  
Two types of herring (in cream, in oil)  
One type of salad  
Lard, pickled cucumber, bread  
Fresh vegetables, pickles  
Dips (three types)

### CAKES (Four types to choose from)

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Raspberry cloud  
Spinach cake  
Napoleonka (Napoleon cake)  
Cheesecake  
Dulce de Leche cake with chocolate  
Pistachio cake  
Apple pie with redcurrants

Fruit (three varieties)

### BEVERAGES

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Coffee, tea  
Fruit juices  
Soft drinks – Pepsi, Pepsi Max, 7 Up, Mirinda  
Mineral water

VEGAN DESSERT OPTIONS AVAILABLE ON SPECIAL ORDER



# Menu

## OPTION II (ONE DAY)

### DINNER

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Grilled mountain cheese, pancetta, cranberry-blackcurrant jam  
Chicken broth with dumplings (lamb or duck, 12 pieces) or parmentier cream soup with buttery croutons  
Beef cheeks, mashed potatoes, sauce (braised leek, wine, pickled pepper, cream)  
Pistachio praline, fruit marshmallows, candied cherry, chocolate

### HOT COURSE NO. 2

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Roasted baby chicken, potato rösti, peperonata

### HOT COURSE NO. 3

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Aged pork loin steak, fries with moskole (potato cakes), greek salad

### HOT COURSE NO. 4

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Stuffed trout fillet with aubergine, bryndza cheese sauce, spaetzle (cherry tomatoes, sambal, coriander, chanterelles)

### HOT COURSE NO. 5

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Sour rye soup, white sausage, egg, potatoes

### COLD PLATE

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Cold cuts, pâtés  
Regional cheeses, blue cheeses  
Chicken and Pork Aspic  
Two types of herring (in cream, in oil)  
Herring salad  
Smoked trout  
Salad – two types  
Lard, pickled cucumbers, bread  
Fresh Vegetables, Pickles  
Dips (three types)

### CAKES (Four types to choose from)

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Raspberry cloud  
Cream cake  
Napoleon cake  
Spinach cake  
Cheesecake  
Dulce de Leche cake with chocolate  
Pistachio cake  
Apple pie with redcurrants

### BEVERAGES

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Coffee, tea  
Fruit juices  
Soft drinks – Pepsi, Pepsi Max, 7 Up, Mirinda  
Mineral water

### INDIVIDUAL PORTIONS (Three types to choose from)

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White chocolate, blackcurrants  
Sour cherries, crisp, bitter chocolate  
Raspberries, red fruits, crisp  
Pistachios, ganache, sesame  
Vanilla, lemon curd  
Bilberries, mint  
  
Fruit fillets

VEGAN DESSERT OPTIONS AVAILABLE ON SPECIAL ORDER



# Menu

## OPTION III (ONE DAY)

### DINNER

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Duo of the Chef:

Corn chicken fillet, red onion jam

Stuffed tomato (goat cheese, ricotta), basil pesto, black olives

Bicoloured creamy courgette soup, truffles, choux pastry balls or Creamy porcini mushroom soup, buttery croutons, pumpkin seed oil

Duck fillet (sous vide), quinoa, braised vegetables, calvados sauce, kumquat

Chocolate individual portion, red fruit jelly, caramelized sesame, nut financier, basil macaron

### HOT COURSE NO. 2

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White halibut steak, sunchoke and parsley mousse, sugar snap peas, radish

### HOT COURSE NO. 3

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Pork cheeks, potato-horseradish pureé, roast leek, broccolini, brown sauce

### HOT COURSE NO. 4

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Live cooking:

Roast pig

Roast pig leg

Lamb burgers

Mixed dumplings

Potato Pancakes (Moskole)

Roast potatoes

Fried cabbage

Two types of raw salads

Potato salad

Pickles, marinated mushrooms

Raw vegetables

Mustard, horseradish, three types of dips, bread

### HOT COURSE NO. 5

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Beef stroganoff or hunter's stew with venison

### COLD PLATE

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Cold cuts, pâtés

Regional cheeses, blue cheeses

Chicken and Pork Aspic

Three types of herring (in cream, in oil, salad)

Smoked fish

Beef carpaccio (arugula, parmesan, cherry tomatoes)

Gravlax (salmon) in tartare form, guacamole

Two types of salad

Lard, pickled cucumbers, bread

Fresh vegetables, pickles

Dips (three types)



## **CAKES** (Four types to choose from)

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Raspberry cloud  
Cream cake  
Napoleonka (Napoleon cake)  
Spinach cake  
Cheesecake  
Dulce de Leche cake with chocolate  
Pistachio cake  
Apple pie with redcurrants  
W-Z Cake  
Coconut-chocolate cake

## **INDIVIDUAL PORTIONS** (Four types to choose from)

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White chocolate, blackcurrants  
Sour cherries, crisp, bitter chocolate  
Raspberry, red fruits, crisp  
Pistachios, ganache, sesame  
Vanilla, lemon curd  
Blueberry, mint  
Yogurt and basil  
Caramel-banana

## **CUPCAKES** (Three types to choose from)

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Raspberry jelly, red fruits  
Lemon curd, Italian meringue  
Banana  
Pistachio, cherries  
Blackcurrant, chocolate cream  
Orange, namelaka

Chocolate fountain  
Fruit fillets

## **BEVERAGES**

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Coffee, tea  
Fruit juices  
Soft drinks – Pepsi, Pepsi Max, 7 Up, Mirinda  
Mineral water

**VEGAN DESSERT OPTIONS AVAILABLE ON SPECIAL ORDER**





# Our latest projects





# Our latest projects





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