



AS A GIFT YOU WILL RECEIVE FROM US:

welcome toast with sparkling wine for all guests
decorative bread to welcome the Bride and Groom
wedding cake for receptions over 80 guests
free menu for children up to 4 years old

10% DISCOUNT FOR WEDDING PARTIES ON FRIDAYS FROM JANUARY TO APRIL

MENU I / 185 PLN PER PERSON

STARTER / one to choose /

- Turkey marinated in herbs on lettuce with sun-dried tomatoes, grilled zucchini and olives with vinaigrette sauce
- Cocktail roll

OR

- Mozzarella with cocktail tomatoes on lettuce with grilled zucchini and olives with vinaigrette sauce
- Cocktail roll

SERVED SOUP / one to choose from /

- Chicken broth with vegetables with noodles

OR

- Tomato cream with noodles

SERVED MAIN COURSE / one to choose from /

- Chicken breast with tomatoes baked with mozzarella and basil pesto served with roasted potatoes sprinkled with herbs and steamed vegetables with almond flakes

OR

- Pork tenderloin marinated in herbs with mushroom sauce served with potatoes roasted with sprinkled herbs and green beans with sesame seeds

SERVED DESSERT

- Ice cream dessert with fresh fruit and chocolate sauce

SAVORY SNACKS / 3.5 portions per person

- Roasted pork tenderloin wrapped in crispy bacon
- Poultry timbale with green peas on lemon slices
- Pork loin in malaga with plum and apricot
- Kashubian herring with onion, pickled cucumber and apple
- A review of stuffed eggs on a bouquet of lettuces with edible flowers
- Bread selection

SALADS / 100 g per person

- Greek salad with feta, tomatoes, olives and lettuce with vinaigrette sauce
- Broccoli salad with egg, yoghurt sauce and almond flakes

DESSERTS / 2 portions per person

- Cheesecake with foam and chocolate
- Gooseberry on a sponge cake with whipped cream, meringue and almond flakes
- Cupcakes with whipped cream and fruit

SEASONAL AND EXOTIC FRUIT / 100 g per person

HOT SNACK / one to choose from /

- Traditional polish stew with meat, colorful peppers and aromatic herbs

OR

- Żurek - Polish sour rye soup with white sausage



MENU II / 215 PLN PER PERSON

STARTER / one to choose /

- Trout fillet with vegetables brushed with wine jelly decorated with fresh dill and lemon
- Cocktail roll

OR

- Flakes of beef tenderloin on a bouquet of lettuces with grilled zucchini, sun-dried tomatoes and olives with citrus dressing
- Cocktail roll

SOUP / one to choose from /

- Tomato cream with basil pesto and noodles

OR

- Cream of roasted white vegetables with almond flakes

MAIN COURSE SERVED ON PLATES / 2 portions per person

- Chicken breast wrapped in ripening ham and grilled zucchini in basil sauce
- Pork ham medallions with aromatic mushroom sauce
- Cod fillet served with creamy dill sauce

EXTRAS / 150 g per person

- Roasted potatoes sprinkled with herbs
- Rice with green peas
- Silesian dumplings with onion
- Blanched vegetables with almond flakes

SALADS / 100 g per person

- Salad bouquet with carrot tagliatelle and fresh cucumber with vinaigrette sauce
- Cabbage salad with fresh dill and lemon dressing
- Cucumber salad with fresh dill

DESSERT

- Ice cream dessert decorated with fruit, fresh mint and chocolate sauce

SAVORY SNACKS / 3.5 servings per person

- Platter of roasted meats and homemade cold cuts with vegetable fondue and dips
- Salmon carpaccio with dill crème fraiche and olives
- Smoked goose with apricot chutney on a baguette
- Poultry timbale with vegetables and green peas on lemon slices
- Pork loin in malaga with apricot and plum
- A review of stuffed eggs on a bouquet of lettuces with edible flowers
- Surimi mousse with fresh dill on a baguette
- Platter of blue and ripened cheeses with grapes and nuts
- Bread selection

SALADS / 100 g per person

- Caprese with tomatoes, mozzarella and basil dressing
- Grilled turkey with herb croutons on iceberg lettuce with green cucumber, pepper and tomatoes
- Herring under a quilt of vegetables and eggs with a fluffy yogurt sauce

CAKES AND DESSERTS / 2.5 servings per person

- Sponge cake with mascarpone cream and strawberries / forest fruit brushed with jelly
- Gooseberry on a sponge cake with whipped cream, meringue and roasted almond flakes
- Cheesecake baked with foam and chocolate
- Chocolate mousse with cherries
- Cocktail cupcakes with whipped cream and fruit

FRUIT / 100 g per person

- Plates of seasonal and exotic fruit

HOT DINNER

- Roasted pork ham served on boletus sauce with Silesian dumplings and fried sauerkraut

HOT NIGHT SNACK / one to choose from /

- Borsch with a pastry with cabbage and wild mushrooms

OR

- Żurek - Polish sour rye soup with white sausage



III MENU / 245 PLN PER PERSON

STARTER / one to choose /

- Beef tenderloin carpaccio served with parmesan flakes, arugula and truffle oil accompanied by salmon with crayfish neck with dill sauce
- Cocktail roll

OR

- King prawns served on aromatic salsa accompanied by carpaccio of salmon marinated in dill and sea salt with capers
- Cocktail roll

SOUP / one to choose from /

- Cream of asparagus with pieces of vegetables and herb croutons

OR

- Cream of porcini mushrooms with parsley served with noodles

MAIN COURSE / one to choose from /

- Duck breast on red cabbage with raisins accompanied by apple with blueberries and parissien potatoes sprinkled with herbs
- Salad bouquet with cocktail tomatoes, parmesan flakes and vinaigrette

OR

- Turkey roulade stuffed with blanched leeks served on a cream sauce with parissien potatoes sprinkled with herbs and blanched vegetables with asparagus and almond flakes
- Salad bouquet with cocktail tomatoes, parmesan flakes and vinaigrette

OR

- Zander fillet on crayfish sauce served with parissien potatoes sprinkled with herbs and blanched vegetables with asparagus and almond flakes

- Salad bouquet with cocktail tomatoes, parmesan flakes and vinaigrette

SERVED DESSERT / one to choose from /

- Praline cake with belgian chocolate mousse

OR

- Mango cake with raspberry mousse and white chocolate

SAVORY SNACKS / 4.5 portions per person

- Beef tartare with pickled cucumber, onion and marinated mushrooms
- Platter of smoked fish with lemon wedges and dill sauce
- Pork tenderloin with bacon chips on red onion chutney
- Italian antipasti meats with dried tomatoes and olives marinated in herbs and grissini sticks
- Slices of marinated turkey with mango salsa and a hint of chilli
- Poultry timbale with vegetables and green peas on lemon slices
- Smoked goose with apricot chutney on a baguette
- Polish pate with of goose livers on slices of grilled apple
- A review of blue and ripened cheeses with grapes and nuts
- Bread selection

HOT TAPAS / 2 portions per person

- Dried plum wrapped in crispy bacon with spicy chilli sauce
- Crostini with mozzarella, tomato and basil pesto
- Turkey with sun-dried tomatoes and grilled Lucchini

SALADS / 150 g per person

- Bouquet of lettuces with blue cheese and currants with herb dressing
- Insalata caprese: tomatoes, mozzarella and fresh basil with olive oil
- Crab salad with fresh dill, rice noodles, cucumber and yoghurt sauce

CAKES AND DESSERTS / 3 portions per person

- Meringue with mascarpone cream, figs and walnuts
- Sponge cake with mascarpone cream and strawberries / forest fruit brushed with jelly
- Gooseberry on a sponge cake with whipped cream, meringue and roasted almond flakes
- Cheesecake with foam and chocolate
- Chocolate mousse with cherries
- Jellies with seasonal and exotic fruit and whipped cream

FRUIT / 100 g per person

- Platters of exotic and seasonal fruit

HOT DINNER

- Roasted turkey served with potato gratin and cumberland sauce

HOT SNACK

- Stroganov with beef and mushrooms



CHILDREN'S MENU UP TO 12 YEARS OLD / 85 PLN PER PERSON

STARTER

- Smily face made of exotic and seasonal fruits

SOUP

- Chicken soup with vegetables and noodles

MAIN COURSE

- Crispy chicken breast with french fries and ketchup served with carrot and apple salad

DESSERT

- Ice cream dessert with seasonal fruit and chocolate sauce

HOT DINNER

- Hot baguette with mushroom stuffing and cheese

HOT BEVERAGES / UNLIMITED / INCLUDED IN THE PRICE OF THE MENU

- Freshly brewed coffee
- Leaf teas / black, fruit, green /
- White and brown sugar
- Milk in jugs

NON-ALCOHOLIC COLD DRINKS / UNLIMITED / 25 PLN PER PERSON

- Mineral water with citrus and mint in glass carafes
- Fruit juices 100% CAPPY / orange, apple / in glass carafes
- Carbonated drinks / Coca Cola, Sprite, Tonic / in 0.85 l bottles



ALCOHOL

OPTION I / OPEN BAR / 45 PLN PER PERSON

- Canepa Sauvignon Blanc Chilean white wine
- Canepa Carmenere Chilean red wine
- Wódka Wyborowa
- Żywiec Beer

OPTION II / CUSTOMER ALCOHOL SERVICE / PLN 25 PER PERSON

- Cooling down the alcohol
- Ice
- Glass in a certain range
- Waiter service

RENTAL OF A SEPARATE PART OF THE TERRACE INTENDED ONLY FOR WEDDING GUESTS / 1000 PLN

- A planned zone with an arrangement of tables, chairs and sofas
- Roofing in case of inclement weather
- Waiter service
- Terrace security

RECEPTION ORGANIZATION / PLN 20 PER PERSON

- Renting the RIWIERA banquet hall
- Professional waiter and cooking service
- Buffet arrangement with subtle lighting
- The choice of the type of tables by the customer / option of rectangular and round tables /
- Chair covers
- Ongoing supervision over the cleanliness and order in the wedding hall and in toilets during the reception
- Cloakroom with staff
- Security inside and outside the premises
- DISINFECTION / PLN 5 PER PERSON
- Adaptation of catering to COVID-19 sanitary procedures



ADDITIONAL ATTRACTIONS

LIVE COOKING GRILL STATION / 1.5 PERSON / 35 PLN PER PERSON
 MINIMUM ORDER FOR A GROUP OF 50 PEOPLE

- Pork neck marinated in herbs
- Chicken breast seasoned with paprika and garlic
- Smoked bacon with hammered pepper
- White sausages seasoned with garlic and marjoram
- Grilled vegetables - zucchini, eggplant, peppers with aromatic herbs

- Cold sauces: garlic / barbecue / cocktail
- Coleslaw salad

LIVE COOKING STATION MEDITERRANEAN CUISINE / 2 SERVINGS PER PERSON /
 45 PLN PER PERSON

MINIMUM ORDER FOR A GROUP OF 40 PEOPLE

- Grilled black tiger prawns with mexican salsa
- Fried calamari with chilli sauce
- Baked Camembert cheese with Parma ham
- Tagliatelle with olive oil and garlic / served also with seafood /
- Baguettes
- Flavored oils / with garlic, thyme, chilli /

KASHUBIAN TABLE / 300 G PER PERSON / 30 PLN PER PERSON

MINIMUM ORDER FOR A GROUP OF 40 PEOPLE

- Platters of home-made cold cuts and sausages with horseradish and marinades from our pantry
- Kashubian herring with raisins in tomato sauce
- Smoked goose breast with cranberry on a baguette
- Homemade lard with cracklings
- Chopped roast pork spread with chives
- Dumplings with cabbage and wild mushrooms / served warm /
- Pancakes with cherry jam / served warm /
- Rustic bread

WEDDING COCKTAIL BAR / FROM PLN 20 PER PERSON

- Drink card for individual arrangements

SWEET TABLE WITH ATTRACTIONS FOR CHILDREN / 300 PLN FOR A GROUP OF 5 CHILDREN *

* PLN 40 FOR EACH ADDITIONAL CHILD

- Cupcakes with sweets, coloring pages and team games.

A great way to integrate and fill your kids' time at a party.



WEDDING GOODIES / DURATION UP TO 4 H

OPTON I / 70 PLN PER PERSON

MAIN COURSE

- Chicken leg / boneless / marinated in aromatic spices served with herb sauce and potatoes roasted with sesame
- Salad with tomatoes and cucumbers on iceberg lettuce with vinaigrette sauce

COLD AND HOT DRINKS UP TO 4 H

- Freshly brewed coffee
- Leaf teas / black, fruit, green /
- White and brown sugar
- Milk in jugs

- Mineral water with citrus and mint in glass carafes
- Fruit juices 100% CAPPY / orange, apple / in glass carafes

ORGANIZATION OF POPULATION

- Renting the RIWIERA banquet hall
- Professional waiter and cooking service
- Aesthetic arrangement of buffets and tables for guests
- Serving up the dishes and cakes left over from the wedding party
- Ongoing supervision of the cleanliness and order in the room and in toilets during the reception
- Cloakroom with staff
- Party security

OPTION II / 76 PLN PER PERSON

SOUP

- Żurek - Polish sour rye soup with white sausage served with rustic bread

MAIN COURSE

- Pork neck steak marinated in herbs served with cocktail sauce and potatoes roasted with sesame
- Coleslaw salad

COLD AND HOT DRINKS UP TO 4 H

- Freshly brewed coffee
- Leaf teas / black, fruit, green /
- White and brown sugar
- Milk in jugs

- Mineral water with citrus and mint in glass carafes
- Fruit juices 100% CAPPY / orange, apple / in glass carafes

ORGANIZATION OF THE PARTY

- Renting the RIWIERA banquet hall
- Professional waiter and cooking service
- Aesthetic arrangement of buffets and tables for guests
- Serving up the dishes and cakes left over from the wedding party
- Ongoing supervision of the cleanliness and order in the room and in toilets during the reception
- Cloakroom with staff
- Party security

ALCOHOL / SETTLEMENT ACCORDING TO CONSUMPTION

- Canepa Sauvignon Blanc Chilean white wine / 50 pln for an open bottle
- Canepa Carmenere red Chilean wine / 50 pln for an open bottle
- Wódka Wyborowa 0.5 l / 50 pln for an open bottle
- Żywiec beer / 30 liters / 500 PLN



CELEBRATION WEDDING DINNER / 175 PLN PER PERSON

DURATION UP TO 4 H

MENU

STARTER / one to choose /

- Salmon fillet with a crayfish neck brushed with wine jelly with lemon and dill sauce
- Cocktail roll

OR

- Flakes of beef tenderloin on a bouquet of lettuces with grilled zucchini, sun-dried tomatoes and olives with citrus dressing
- Cocktail roll

OR

- Salmon marinated in dill on a salad bouquet with cucumber tagliatelle and olives with citrus dressing
- Cocktail roll

SOUP / one to choose from /

- Chicken broth with vegetables and noodles

OR

- Tomato cream with noodles and basil pesto

OR

- Cream of roasted white vegetables with almond flakes

MAIN COURSE / one to choose from /

- Pork tenderloin medallions wrapped in bacon on cherry barbecue sauce served with roasted parissien potatoes sprinkled with herbs and green beans with sesame seeds
- Salad bouquet with cocktail tomatoes, parmesan flakes and vinaigrette

OR

- Turkey roulade stuffed with blanched leeks on a cream sauce served with roasted parissien potatoes sprinkled with herbs and steamed vegetables with almond flakes
- Salad bouquet with cocktail tomatoes, parmesan flakes and vinaigrette

OR

- Zander fillet on creamy crayfish sauce served with roasted parissien potatoes sprinkled with herbs and steamed vegetables with almond flakes
- Salad bouquet with cocktail tomatoes, parmesan flakes and vinaigrette

DESSERT

- Wedding cake finished with whipped cream and decoration

CAKES AND FRUIT / placed on the tables after the dinner service / 2 portions of cake + 100 g of fruit per person

- Gooseberry on a sponge cake with whipped cream, meringue and almond flakes
- Cheesecake with foam and chocolate
- Plates of seasonal and exotic fruit

COLD AND HOT DRINKS UP TO 4 H

- Freshly brewed coffee
- Leaf teas / black, fruit, green /
- White and brown sugar
- Milk in jugs

- Mineral water with citrus and mint in glass carafes
- Fruit juices 100% CAPPY / orange, apple / in glass carafes

ALCOHOL

OPTION I / OPEN BAR UP TO 4 H / 35 PLN PER PERSON

- Canepa Sauvignon Blanc Chilean white wine
- Canepa Carmenere Chilean red wine
- Wódka Wyborowa
- Żywiec beer

OPTION II / SETTLEMENT ACCORDING TO CONSUMPTION

- Canepa Sauvignon Blanc Chilean white wine / 50 pln for an open bottle
- Canepa Carmenere red Chilean wine / 50 pln for an open bottle
- Wódka Wyborowa 0.5 l / 50 pln for an open bottle
- Beer Żywiec 0.5 l / 9 PLN per open bottle

OPTION III / CUSTOMER ALCOHOL SERVICE / PLN 25 PER PERSON

- Cooling down the alcohol
- Ice
- Glass in a certain range
- Waiter service

ORGANIZATION OF THE PARTY

- Renting the RIWIERA banquet hall
- Professional waiter and cooking service
- Aesthetic arrangement of buffets and tables for guests
- Chair covers
- Ongoing supervision of the cleanliness and order in the room and in toilets during the reception
- Cloakroom with staff
- Party security

WE RECOMMEND

Graphics / photography and video / wedding decor

- ALEKSANDRA BOROWIAK / tel. 502 292 901

Music

- DJ JACEK WICEK / tel. 502 912 218

Florist

- GREEN GAJ MAŁGORZATA KOSNO / tel. 500 131 636

Photo booth

- MEDIABOX PAWEŁ ŁAŻYCKI / tel. 518 597 708

Accommodation

- TWO SAILS DORMITORIES (accommodation at a distance of 110 m from the RIWIERA banquet hall) / tel. 668 114 307 / tel. 58 55 86 821
- ROOMS FOR RENT ON KAMIENNA GÓRA / tel. 731 952 111

