



Wedding receptions

Warsaw Plaza Hotel, together with Moments restaurant, is the perfect place for wedding receptions.

Delicious cuisine, comfortable and elegant interiors and above all, professional service and a pleasant atmosphere guarantee a successful wedding and a wonderful time for both small and large groups.

We offer a selection of diverse, multifunctional banquet halls, providing a wide range of layout options. You can host both an intimate, elegant gathering with your closest loved ones and a lavish wedding reception for dozens or even hundreds of guests.

Our 146 comfortable rooms perfectly complement our services, providing ideal accommodations for your guests if needed.

We are here to assist you at every stage of organizing your event and with our professional team managing your reception, you can be sure it will remain a cherished memory for all your guests.





SILVER MENU – 290 PLN/person

SERVED SOUP *(please choose one soup)*

- Traditional chicken broth with noodles
- Tomato creamy soup with herb croutons
 - Mushroom soup with polish noodles
- Creamy white vegetable soup with pumpkin seed oil

SERVED MAIN COURSE *(please choose one course)*

- Pork tenderloin marinated in pepper, served in cherry sauce with roasted potatoes and seasonal vegetables
- Beef roulades served with roasted French potatoes, green beans and red wine sauce
 - Cod in batter served with lemon mashed potatoes and roasted cherry tomatoes

SERVED DESSERT *(please choose one dessert)*

- Cheesecake with raspberry sauce
- Plum tart served with vanilla ice cream

COLD BUFFET APPETIZERS *(refilled for up to 4 hours)*

- Beetroot carpaccio served with goat cheese, toasted nuts and honey dressing
 - Mozzarella cheese with tomatoes, grilled zucchini and balsamic dressing
- Selection of cold cuts, roasted meats and pâtés, served with cranberry sauce and pickles
 - Caesar salad with chicken, croutons, cherry tomatoes and parmesan cheese
 - Panzanella salad
 - Stuffed eggs in tartar sauce
 - Herring in cream with apple and pickled cucumber
 - Selection of breads, flavoured butters

NIGHT BUFFET *(refilled for up to 4 hours)*

- Traditional Polish sour rye soup
 - Yellow vegetable curry
 - Meat dumplings
 - Chicken strips
- Stuffed cabbage rolls with lentils in a pepper sauce
 - Roasted potatoes
 - Selection of whole fruits
- Homemade cakes (3 varieties)



GOLD MENU – 360 PLN/person

SERVED SOUP *(please choose one soup)*

- Traditional chicken broth with noodles
- Creamy white vegetable soup with truffle oil
 - Fish broth with seafood
- Minestrone with pesto and parmesan cheese

SERVED MAIN COURSE *(please choose one course)*

- Duck breast with blackberry sauce, served with pumpkin gnocchi and roasted beetroot
- Beef cheek served with mustard mashed potatoes, baby vegetables and red wine sauce
 - Salmon served with blanched spinach, ginger rice and saffron sauce

SERVED DESSERT *(please choose one dessert)*

- Apple pie with vanilla ice cream
- Tiramisu

COLD BUFFET APPETIZERS *(refilled for up to 4 hours)*

- Grilled zucchini rolls with ricotta cheese, sun-dried tomatoes, arugula and yogurt-herb sauce
 - Beef tartare with pickled cucumber, shallots and mushrooms
 - Roasted turkey slices on a tuna-caper mousse
 - Rolls with horseradish mousse in aspic
 - Greek-style fish
- Selection of cold cuts, roasted meats and pâtés, served with cranberry sauce and pickles
 - Cobb salad with herb croutons and vinaigrette dressing
 - Vegetable salad
 - Herring prepared in three styles
 - Roasted bacon with Bavarian mousse
 - Homemade cakes (4 varieties)
 - Filleted fruits
 - Selection of breads, flavoured butters

NIGHT BUFFET *(refilled for up to 4 hours)*

- Beef Stroganoff
- Red borscht with a pastry roll
- Lasagna with Bolognese sauce
- Chicken pockets with teriyaki sauce
 - Apple dumplings in cream



PLATINUM MENU – 420 PLN/person

SERVED APPETIZER *(please choose one appetizer)*

- Beef carpaccio with arugula, marinated mushrooms and truffle oil
 - Beet carpaccio with arugula and goat cheese
- Salad with slow-roasted salmon and yogurt-mint dressing

SERVED SOUP *(please choose one soup)*

- Coconut soup served with chicken and mushrooms
 - Traditional Polish sour rye soup
 - Fish broth with seafood

MAIN COURSE *(please choose one course)*

- Veal with Silesian dumplings, roasted vegetables and thyme sauce
- Duck leg with blackberry sauce, pumpkin gnocchi and roasted beets
- Roasted redfish with shrimp sauce, served with lemon purée, broccoli and toasted almonds
- Perch roasted in citrus with a white wine-based sauce, served on pea purée with leeks in truffles

SERVED DESSERT *(please choose one dessert)*

- Artisanal ice cream with seasonal fruits
 - Brownie with nuts and caramel
 - Apple pie with vanilla ice cream

COLD BUFFET APPETIZERS *(refilled for up to 6 hours)*

- Parma ham with melon and balsamic cream
- Selection of Italian cured meats and cheeses
 - Vegetable salad
 - Warsaw-style pork loin
 - Herring in three styles
- Tortilla with chicken and vegetables
- Citrus-marinated carp with vegetables
- Smoked salmon rolls with dill and arugula
- Selection of breads, flavoured butters



NIGHT BUFFET *(refilled for up to 4 hours)*

- Red borscht with pastry
 - Beef Stroganoff
- Chicken de volaille with butter
 - Roasted potatoes
- Chicken wings in Buffalo sauce
- Asian-style rice with vegetables
 - Salmon dumplings
- Homemade cakes (4 varieties)
 - Sliced fruits

PACKAGE INCLUDES

- Welcome glass of sparkling wine*
- Wedding hall adapted to the number of guests*
 - White chair covers*
 - Dance floor*
- Small floral decorations on tables and buffet stations*
 - Outdoor parking*
- Access to projectors and screens – option to give presentations, show videos and display photos on screens during the reception*
 - Honeymoon suite**

*Offer valid for bookings of more than 50 guests

**Offer valid for bookings of more than 100 guests





ADDITIONAL PAID SERVICES

- Chocolate fountain
- Polish traditional board of cold meats
 - Beverage packages
- Musical entertainment

ADDITIONAL INFORMATION

- Children's menu (up to 10 years old) – **50% of the selected menu price**
 - Corkage fee – **40 PLN**
- Plate fee for serving your own wedding cake – **20 PLN**
 - All prices include VAT

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