

WESTIN®

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# DREAM WEDDING

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IN THE WESTIN WARSAW



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# Dream wedding in The Westin Warsaw

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The Westin Warsaw is one of the most modern hotels in Warsaw. 20-storey hotel is ideally located in the heart of the central business district of Warsaw, on one of the prime routes, Jana Pawła II street. Highly trained staff of 5\* Hotel The Westin Warsaw will make your event an unforgettable experience.

Fancy cuisine, experienced staff and a unique style of the hotel provide event at the highest level.



Joanna Grafa, Group & Event Planning Supervisor will be more than happy to help you organize your Wedding Reception at The Westin Warsaw.

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## Dream wedding – Package

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When planning a wedding at The Westin Warsaw you can choose from different options.

Choose the one that is most suitable for you and leave the organization to us.

Each of the packages offered include:

- Decorated apartment for Bride and Groom
- Early check-in and late check-out

- Breakfast served in the room and surprise from hotel staff
- Room rental and service
- Setting the stage and dance floor
- Flower decorations on the tables
- Chair covers
- Guest cloakroom

**Caring for our guests.** We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.

Please inform your order taker of any allergy or special dietary requirements, that we should be aware of, when preparing your menu request.

DREAM  
MENU

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# Tradition wedding gale – Menu

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**PLN 210 for person** (price include 8% tax)

- Price for min. 100 people, at min. 50 people price + 15%
- Welcome wedding bread

## Set menu

### Soup (please choose one dish)

- White vegetable soup with truffle oil
- Cream of green peas with smoked salmon
- Cream of artichokes, cauliflower and ginger with garlic olive oil

### Main course (Please choose one dish):

- Pork tenderloin in a delicate herb mousse, truffle sauce and tart with spinach, artichokes and sundried tomatoes

- Chicken breast stuffed with wild mushrooms, served with roasted potatoes, grilled zucchini and herb sauce
- Salmon steak marinated in teriyaki served with jasmine rice, green beans with ginger butter and sprout salad



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# Tradition wedding gale – Menu

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## Night buffet

- Buffet provided for 6 hours after plated menu

## Cold buffet appetizers:

- Roast turkey with cranberry jam
- Roast pork with horseradish mousse “po Warszawsku”
- Beef tartar with traditional condiments
- Selection of smoked fish (salmon, trout, mackerel) with mustard-dill sauce and horseradish
- Duck terrine with walnuts
- Chicken roulade
- Mozzarella cheese with tomatoes and fresh basil
- Marinated New Zealand mussels and squid in Italian style
- Spicy black and green olives

- Traditional Polish sausages and roast meats with a choice of sauces
- Mushrooms and pickled vegetables

## Soup:

- Polish style Żurek soup



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# Tradition wedding gale – Menu

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## **Main course:**

- The choice of dumplings: with cabbage, with mushrooms, Russian (potatoes and cheese)
- Pork stew "hunting"
- Silesian dumplings
- Tortiglioni pasta with mushrooms and parmesan cheese
- Chicken with roasted vegetables and red curry sauce
- Jasmine rice
- Vegetables from the wok

## **Desserts:**

- Fresh fruit salad
- Fried waffles with a choice of homemade jams and traditional condiments
- Tiramisu with dark chocolate flakes
- Pudding with cherries and white chocolate flakes
- Soft chocolate cake with cherry vodka

- Panna cotta - cream dessert with strawberry sauce
- Cheesecake with chocolate crust and a hint of anise
- Selection of cakes in the style of Fusion
- Mini Fruit tartlets
- Wedding cake with decoration (agreed with the pastry chef)



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# Tradition wedding gale – Menu

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## Enhancements (price per person):

- Strawberry Cocktail 15 PLN
- Strawberries served on trays:
  - Strawberries in white chocolate,
  - Strawberries in dark chocolate,
  - Strawberries and green pepper
- Welcome Cocktail Buffet 20 PLN
- Chocolate fountain station 10 PLN
- Station with a choice of ice cream and sorbet fusion 12 PLN
- Station with a choice of sushi and maki 10 PLN
- Roast beef “carving” station 10 PLN





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# Dream wedding gale – Menu

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**PLN 235 for person** (price include tax)

- Price for min. 100 people at min. 50 people price + 15%
- Welcome Wedding Bread

**Strawberries for champagne:**

- Strawberries in white chocolate
- Strawberries in dark chocolate
- Strawberries with green pepper

**Set menu**

**Soup (Please choose one dish):**

- White asparagus soup with truffle oil
- Oriental soup with chicken and coconut milk
- Cream of mushroom with noodles
- French buns



**Main course (please choose one dish):**

- Guinea fowl breast served on the friction with artichoke and fennel, ratatouille and warm tomato salsa with lime and green pepper
- Duck marinated in tamarind served with vegetables and mandarin chilli sauce, jasmine rice
- Salmon steak marinated in teriyaki served with wasabi mashed potatoes, green beans with ginger butter

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## Dream wedding gale – Menu

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- Mahi-mahi fillet flavoured with basil and lemon, baked sliced potatoes, rocket salad with cherry tomatoes
- Pork tenderloin in a delicate herb mousse, buckwheat, chanterelles and spinach tart, green beans and barbecue sauce flavoured with truffles

### Evening buffet:

- Buffet provided for 6 hours after set menu

### Cold buffet appetizers:

- Roast turkey with cherries and pickled ginger
- Roast veal served with tuna sauce

- Carpaccio of marinated in oriental spices beef tenderloin with olive oil and rocket
- Selection of smoked fish (salmon, trout, mackerel) with mustard-dill sauce and horseradish
- Duck terrine with walnuts
- Mozzarella cheese with tomatoes and fresh basil



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# Dream wedding gale – Menu

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- Marinated New Zealand mussels and squid in Italian style
- Spicy black and green olives
- Traditional Polish sausages and roast meats with a choice of sauces
- Mushrooms and pickled vegetables

## **Hot buffet:**

- Polish style Żurek soup
- The choice of dumplings: with cabbage, with mushrooms, Russian (potatoes and cheese)
- Pork stew "hunting"
- Silesia dumplings
- Garganelli pasta with seafood and spinach
- Chicken with eggplant, peppers, mushrooms and green curry
- Jasmine rice
- Vegetables from the wok

## **Dessert buffet:**

- Fresh fruit salad
- Fried waffles with a choice of homemade jams and other traditional condiments
- Tiramisu with dark chocolate flakes
- Baked cream with cherries and white chocolate flakes



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## Dream wedding gale – Menu

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- Soft chocolate - spicy saddle with cherry vodka
- Panna cotta-cream dessert with strawberry sauce
- Cheesecake with chocolate crust and a hint of anise
- Fruit tart with chocolate cream
- Mint chocolate terrine
- Delicate strawberry mousse
- Creamy passion fruit tart
- Wedding cake with decoration (agreed with the pastry chef)

### **Enhancements (price per person)**

- Strawberry Cocktail 15 PLN
- Strawberries served on trays:
  - Strawberries in white chocolate,
  - Strawberries in dark chocolate,
  - Strawberries and green pepper

- Welcome Cocktail Buffet 20 PLN
- Chocolate fountain station 10 PLN
- Station with a choice of ice cream and sorbet fusion 12 PLN
- Station with a choice of sushi and maki 10 PLN
- Roast beef “carving” station 10 PLN



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# Gale wedding – Taste of world menu

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**PLN 255 for person** (price include 8% tax)

- price for min. 100 people, at min. 50 people price + 15%
- Welcome Wedding Bread

## Set menu

### Appetizer: (set on the tables)

- Parma ham, marinated dried figs and fresh strawberry
- Parma ham, marinated dried figs and fresh strawberry
- Smoked turkey breast served on friction with spinach and goat cheese

### Soup (Please choose one dish)

- Oriental soup with coconut milk, chicken and coriander
- Cream of green peas with an accent of green curry and blue cheese
- Cream of leek soup and crayfish

### Served main courses (Please choose one dish):

- Marinated in tamarind duck served with vegetables and chili

mandarin sauce, jasmine rice

- Marinated in teriyaki salmon steak served wasabi mashed potatoes, green beans with ginger butter
- Pork tenderloin in a delicate herb mousse, served with slices of baked potatoes, salad of rocket, grilled zucchini and herb sauce



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# Gale wedding – Taste of world menu

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## Evening buffet

- Buffet provided for 6 hours after plated menu

## Cold buffet:

- Cake with Smoked Mozzarella with tomatoes and eggplant and coriander with ginger
  - Spicy black and green olives
  - Two types of lettuce, cucumber, tomatoes and peppers
  - Herring in three flavors:
    - in spices
    - with mushrooms
    - with tomatoes
  - Selection of smoked fish with mustard - dill and horseradish (smoked salmon, trout, mackerel)
  - Roasted pork loin with prunes California
  - Roasted turkey breast with pineapple jam and basil
  - Chicken Roulade
- Old Polish sausages and roast with a choice of sauce

– Cranberry

– Tartar

Home pickles

Fresh bread & butter

## Station with sushi and maki:

- Selection of sushi and maki of vegetables and fresh fish served with the condiments

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# Gale wedding – Taste of world menu

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## Salads:

- Salad with grilled chicken, crunchy lettuce and mayonnaise sauce with anchovies
- Pasta salad with salami, roasted peppers and sundried tomatoes
- Salad with marinated crab fingers, sweet peppers, mango and coriander
- with fresh herb dressing
- Salad with mini mozzarella, cherry tomatoes and marinated olives

## Hot buffet:

- Roast pork gyros with slices of fresh vegetables and pita bread
- Fillet of salmon with lemon-saffron sauce
- Chicken with eggplant, peppers, mushrooms and green curry
- Slices of beef in oriental style with mushrooms, bamboo, crushed pepper sauce

- Selection of appetizers Asian style with sweet chili sauce
- Selection of dumplings: with cabbage, mushrooms and Russian
- Jasmine rice
- Steamed vegetables with butter
- Roasted potato with fresh herbs



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# Gale wedding – Taste of world menu

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## Dessert buffet:

- Baked ricotta cheesecake with chocolate crust
- Selection of cakes in the style of Fusion
- Tiramisu with chocolate flakes
- Apple pie with nuts and cinnamon
- Vanilla panna cotta with strawberry sauce
- Fruit tart with chocolate cream
- Chocolate saddle with spicy cherry vodka
- Pudding with cherries and white chocolate flakes
- Cake with milk chocolate cream with mango
- Fresh fruit plate
- Wedding cake with decoration
- (agreed with the pastry chef)

## Soup served to the table at midnight:

- Beetroot soup with pie

## Enhancements (price per person)

- The strawberries in white chocolate 10 PLN
- Welcome Cocktail buffet 20 PLN
- Roast beef “carving” station 10 PLN
- Chocolate fountain station 10 PLN
- Station with a choice of ice cream and sorbet fusion style with additions 12 PLN





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# Gale wedding – The Westin menu

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## **PLN 310 for person** (price include tax)

- Price for min. 80 people at min. 50 people price + 15%
- Welcome Wedding Bread

### **Strawberries for champagne:**

- Strawberries in white chocolate
- Strawberries in dark chocolate
- Strawberries with green pepper

### **Set menu**

#### **Cold appetizer:**

- Parma ham with melon balls

#### **Something to clean flavor:**

- Lemon Sorbet

#### **Main course (Please choose one dish):**

- Slices of beef tenderloin marinated in bison grass with

roasted slices of potatoes and gravy sauce with crushed black pepper

- Swordfish fillet with basil and lemon-flavored, baked sliced potatoes, rocket salad with cherry tomatoes
- Marinated in tamarind duck served with vegetables and mandarin chili sauce, jasmine rice



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# Gale wedding – The Westin menu

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## Dessert:

- Panna cotta - chocolate sponge cake with raspberry sauce, chocolate flakes

## Evening buffet:

- Buffet provided for 6 hours after plated menu

## Buffet cold appetizers:

- Maki and Sushi with additives (cabinet)
- Terrine of goose on pumpernickel with “Żubrówka” jelly
- Smoked turkey breast on spinach and goat cheese tart
- Mozzarella cheese with tomatoes
- Smoked salmon
- Old Polish sausages and roast pork with a choice of sauces
- Cheeseboard

## Salads:

- Grilled vegetables salad

- Salad Nicosia
- Greek salad

## Enhancements:

- Fresh bread & flavored butter
- Olives, pickled vegetables

## Soup:

- Oriental duck soup with won ton dumplings



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# Gale wedding – The Westin menu

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## Hot buffet:

- The choice of dumplings: with cabbage and mushrooms, cheese
- Escalopes of pork in mushroom sauce
- Roasted duck with apples and cranberry sauce
- Pasta "Garganelli" with seafood and vegetables
- Roasted salmon with lemon-saffron sauce
- Vegetables from the wok
- Jasmine rice
- Roasted potatoes with herbs
- Silesia dumplings

## Desserts:

- Fried waffles with a choice of homemade jams
- Sliced seasonal fruit
- Tiramisu with chocolate flakes
- Baked cheesecake
- Mini eclairs
- Light pistachio pudding with forest fruits and a dash of vodka
- Fruit tart with vanilla cream

- Mint chocolate terrine
- Ricotta mousse with cream gjanduaia
- Light peach cake
- Cherries with a hint of ginger mousse and white chocolate flakes
- American chocolate cake "Brownie,,
- Wedding cake with decoration (agreed with the pastry chef)



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# Gale wedding – The Westin menu

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## **Soup served to the table at midnight:**

- Polish style Żurek soup

## **Enhancements:**

- Cocktail Strawberry 15 PLN
- Strawberries served on trays:
  - Strawberries in white chocolate
  - Strawberries in dark chocolate
  - Strawberries and green pepper
- Welcome Cocktail Buffet 20 PLN
- Chocolate fountain station 10 PLN
- Station with a choice of ice cream and sorbet fusion style  
12 PLN
- Station with a choice of sushi and maki 10 PLN
- Station "carving" of roast beef 10 PLN

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# Gale wedding – Polish style menu

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## **PLN 355 for person** (price include tax)

- Price for min. 80 people at min. 50 people price + 15%
- Welcome Wedding Bread

## **Strawberries for champagne:**

- Strawberries in white chocolate
- Strawberries in dark chocolate
- Strawberries with green pepper

## **APPETIZER (set on the tables):**

- Selection of smoked fish and freshwater: salmon, mackerel, catfish, trout with horseradish sauce and mustard-dill sauce
- Marinated salmon in bison grass, served with honey sauce
- Herring in: olive oil with onion, rolled herrings, marinated in fruit
- Fish "in Greek" style
- Plater Polish traditional meat and meat products, served with cranberry sauce and pickles

- Soft goose pâté served with jelly Żubrowka and pumpernickel
- The choice of roast meats with tartar sauce and horseradish
- Pickled vegetables
- Butter and bread



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# Gale wedding – Polish style menu

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## Salads:

- Crayfish salad and vegetables with dill sauce
- Salad of roast pork loin with potatoes and mustard sauce
- Salad with spicy pear, blue cheese, lettuce mix avocado and olive and orange

## Set menu

### Soup:

- Cream of asparagus soup

### Main dishes (please choose one dish):

- Roast beef fillet with black pepper, baked potatoes, rocket salad with cherry tomatoes
- Halibut served with roasted potatoes and lemon-saffron sauce

### Evening buffet

- Buffet provided for 6 hours after plated menu

## Main dishes:

- Fillet of salmon with lemon-butter sauce with spinach
- Catfish fillet in “nelsoński” sauce
- Roasted duck with apples and cranberry sauce
- Slips of beef “zrazy” in mushroom sauce
- Silesian dumplings
- Roasted potatoes with marjoram
- Cooked vegetables



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# Gale wedding – Polish style menu

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## Dessert buffet:

- Selection of ice cream with traditional and sauces
- Fresh fruit salad
- Mini donuts and eclers
- Baked sand cake with fruit
- Tart with vanilla cream and fruit
- Mini peach cake
- Light cream with fruits strawberry yogurt
- Roast saddle of spicy cherry vodka soaked
- Wedding cake with decoration (agreed with the pastry chef)

## Midnight buffet:

- Buffet provided after midnight for 6 hour

## Soup:

- Beetroot soup with ravioli

## Hot dishes:

- Roast turkey breast stuffed with prunes and apricots in a delicate sauce
- Pork stew "hunting"
- "Mini stuffed cabbage" with veal in a sauce of roasted tomatoes
- Selection of Polish pierogi: with cabbage and mushrooms, cheese and roasted goose



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# Gale wedding – Polish style menu

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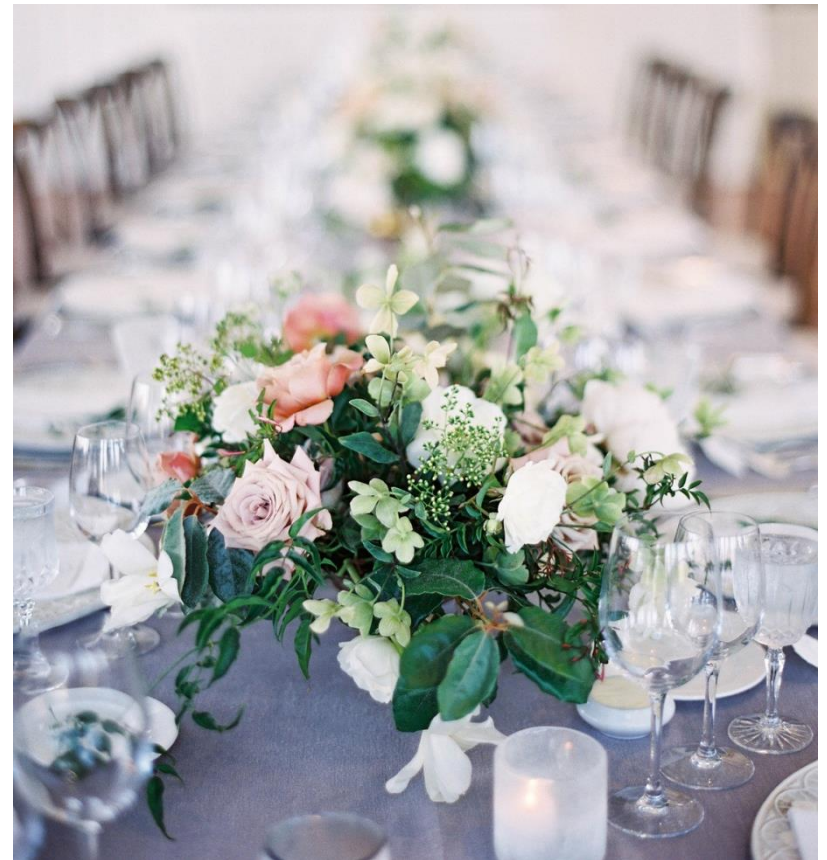
- Dumplings with bacon and onions
- Grilled vegetables with herbs

## **Dessert buffet:**

- Baked cheesecake with chocolate crust
- Traditional apple pie (schef & disch)
- Opium
- Baked pastry with fruit
- Apple roulade
- Cream cake with cherries

## **Enhancements PLN 10:**

- Station with a choice of sushi and maki
- Station "carving" of roast beef
- Chocolate fountain station
- Station with a choice of ice cream and sorbet fusion style with condiments





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## Choose your set menu – Menu served „Gala”

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### **Appetizers:**

- Carpaccio of beef, Parmesan cheese and lemon olive oil, served with rocket salad
- Smoked salmon tartare with cucumber sauce and red caviar
- Salad "Nicoise" served with smoked salmon and hard boiled quail egg
- and dressing with coriander and ginger
- Beef tartar with condiments: pickled mushrooms, onion and cucumber
- Roast mini dumplings with goose served with steamed crawfish in butter and garlic

### **MAIN COURSES (Please choose one dish):**

- Grilled slices of beef tenderloin marinated bison grass, a salad of rocket, roasted potato with butter and rosemary, balsamic gravy sauce **or**
- Swordfish fillet with basil and lemon-flavored, roasted sliced potatoes, a salad of rocket and cherry tomatoes 165 PLN



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## Choose your set menu – Menu served „Gala”

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- Marinated duck in tamarind served with vegetables and chili mandarin sauce, jasmine rice **or**
- Marinated in teriyaki salmon steak served with wasabi mashed potatoes, green beans with butter ginger 155 PLN
- Guinea fowl breast served on artichoke and fennel ratatouille and tomato sauce with lime and green pepper **or**
- Filet of halibut roasted in Provencal herbs served with artichokes tart, young green beans and lemon-saffron sauce 165 PLN
- Pork tenderloin in a delicate herb mousse, buckwheat and spinach terrine, green beans and gravy sauce flavored with truffles **or**
- Fillet of perch with lemon and buckwheat terrine, served with vegetable salad and a creamy crayfish sauce 150 PLN
- Roast duck in a Polish style served with red cabbage, apples and roasted potatoes **or**
- Pike perch fillet roasted in herb butter, potato slices, a young bean and lemon sauce with saffron 165 PLN



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## Choose your set menu – Menu served „Gala”

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### Desserts:

- Chocolate cake with spicy pear, wasabi-lime sorbet ,salty chocolate and toffee sauce
- Ricotta cheesecake with honey-caramel sauce, tomatoes and ginger
- Mascarpone mousse flavored with lemon and toffee - mint sauce
- Lemon terrine with dark chocolate, caviar with sour cherry and aromatic apple sauce
- The duo of chocolate and coconut with caramelized pineapple and red pepper salsa
- Strawberry mousse with chocolate biscuits, strawberry and Martini salsa, sweet balsamic vinegar sauce
- Tiramisu with chocolate sauce and cherries Amarena

### Enhancements PLN 15:

- Oriental soup with chicken and coconut milk
- Cream of green peas with an accent of green curry and blue cheese



- Cream of artichokes, cauliflower and ginger with garlic olive oil
- Tomato soup with mascarpone and basil
- Cream soup with white vegetables and truffle oil
- A traditional soup “Žurek” with ham and boiled egg

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# Cocktail wedding – Menu

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**PLN 25 for person** (price include tax)

**Appetizers:**

**4 pieces per person**

- Parma ham with spicy sauce of dried figs
- Mini Mozzarella with cocktail of tomato and basil pesto
- Smoked turkey breast with spinach and marinated cherry "amarena"
- Smoked salmon tartare with cucumber and dill
- Pate of goose with zubrowka jelly
- Mini tortilla with cucumber and cream cheese with dill
- **Enhancements PLN 7:**
- Holstein ham with pea sprouts and spicy cakes
- Tarte with spicy tiger prawn with chili and coriander

- Mini teriyaki with crab sticks and spinach served on French fries
- Mini roll of feta cheese, watermelon and radish sprouts wrapped in rice paper



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## Package of non – alcohol beverages

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**PLN 55 for person** (price include 23% tax)

- Non-limited consumption until 10 hours
- \*Additional hours will be charged pln 8 per person per each hour

- **Juices:**

- Orange
- Grapefruit
- Apple

- **Kinga pienińska** mineral water

- Sparkling water
- Still water



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# Packages with alcohol beverages

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## Basic

**PLN 105 for person** (price include 23% tax)

- Non-limited consumption until 10 hours
- \*Additional hours will be charged pln 10 per person per each hour

## Wines:

- Dominio Espinal Blanco, Castano, Macabeo Yecla, Spain
- Dominio Espinal Tinto, Castano, Monastrell & Syrah Yecla, Spain

## • Juices:

- Orange
- Grapefruit
- Apple

## • Sparkling drinks:

- Coca-cola
- Fanta
- Sprite
- Tonic

## • Kinga pienińska mineral water

- Sparkling water
- Still water

*If you choose any of our special alcohol beverages packages glass of sparkling wine Capetta Pinot Carte Castello Westin Selection served as a welcome aperitif will be a gift from the hotel.*

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# Packages with alcohol beverages

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## Conservative

**PLN 145 for person** (price include 23% tax)

- Non-limited consumption until 10 hours
- \*Additional hours will be charged pln 20 per person per each hour

## Wines:

- Dominio Espinal Blanco, Castano, Macabeo Yecla, Spain
- Dominio Espinal Tinto, Castano, Monastrell & Syrah Yecla, Spain

## Alcohol baverages:

- Bols or Wyborowa Vodka
- Żubrówka
- Tyskie Gronie Beer

## Juices:

- Orange
- Grapefruit
- Apple



## • Sparkling drinks:

- Coca-cola
- Fanta
- Sprite
- Tonic

## • Kinga pienińska mineral water

- Sparkling water
- Still water

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# Packages with alcohol beverages

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## **Luxurious**

**PLN 200 per person** (price include 23% tax)

- Non-limited consumption until 10 hours
- \*Additional hours will be charged pln 20 per person per each hour

## **Wines:**

- Dominio Espinal Blanco, Castano, Macabeo Yecla, Spain
- Dominio Espinal Tinto, Castano, Monastrell & Syrah Yecla, Spain

## **Alcohol beverages:**

- Bols or Wyborowa Vodka
- Żubrówka
- Gordon's Gin
- Campari Bitter
- Martini Extra Dry

- Grant's Whisky
- Bacardi Rum
- Tyskie Gronie Beer
- **Juices:**
  - Orange
  - Grapefruit
  - Apple
- **Sparkling drinks:**
  - Coca-cola
  - Fanta
  - Sprite
  - Tonic
- **Kinga pienińska** mineral water
  - Sparkling water
  - Still water



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## Fee for alcohol brought by the client

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- On your suggestion we can compound packages with any chosen non-alcohol and alcohol beverages.
- For some ones we can also charge you due to consumption.

**PLN 25 for person** (price include 23% tax)

- If non-alcohol beverages are served by hotel and alcohol beverages are brought by client

**PLN 45 for person** (price include 23% tax)

- If all beverages are brought by client



Thank you

