

VIENNA HOUSE

ANDEL'S  
LODZ

WEDDING



*Perfectly tailored wedding at  
Vienna House Andel's Lodz*

When a hotel becomes your house

 [viennahouse.com](http://viennahouse.com)



### *Wedding at Vienna House Andel's Lodz!*

Both wedding day and party create the moments that will remain in the memory of newlyweds and their family and friends for a lifetime. This is a beginning of a new road which creates wonderful stories day by day. It is worth to start this way in an exceptional and unique place such as Vienna House Andel's Lodz in order to create the most beautiful memories.

Vienna House Andel's Lodz is an unparalleled place that charms with its sophisticated interiors. Modern design harmonizes with the historic building in an original way creating a remarkable ambience. Each wedding party is individually taken care of by a professional coordinator who will assist you through the whole event with advice and support from the first meeting until this special day.

Anna Olszyńska, General Manager



### *Bon Appetit!*

The choice of menu is one of the most important decisions taken when preparing for the wedding. To meet your expectations, I have prepared several exquisite menu offers that satisfy the most sophisticated tastes. The unique fusion cuisine is perfect for both wedding dinner and a gala party.

We do our best to make all the dishes a culinary masterpiece.

**Mirosław Jabłoński, Chef de Cuisine**



### *The guarantee of a successful wedding banquet!*

Wedding preparations can be challenging for the bride and groom. At Vienna House Andel's Lodz we help to organize a wedding banquet taking care of all the details. Our team guarantees professional service, perfect preparation of the wedding party and its comprehensive coordination.

We have a big experience in this field and co-operate with trusted partners – all we leave you is enjoyment on your special day.

**Hubert Terela, Convention Sales Manager**

## WEDDING DINNER

The wedding dinner price includes:

- Consultations and professional support
- Separate restaurant room
- Traditional Polish welcome of newlyweds with bread and salt
- Welcome drink
- Waiting staff
- Table set-up with menus and seating plan
- Degustation of the wedding dinner for newlyweds (free of charge with signed contract)
- A 3-course dinner for newlyweds on the first wedding anniversary
- Access to hotel interiors for a wedding photo shooting
- Car park for the newlyweds
- Special room rates for wedding guests

Restaurant rooms available for a wedding dinner:

- [delight 1](#)  
up to 30 people
- [delight 2](#)  
up to 60 people
- [delight 5](#)  
up to 30 people





## WEDDING DINNER I

4 – 5 hours  
246 PLN per person

### SERVED MENU

#### Soup (please select)

White vegetables cream soup  
with truffle olive oil  
Chicken broth with noodles  
and vegetables  
Traditional Polish sour rye soup  
with parsley pesto

#### Main course (please select)

Roasted duck with potatoes, caramelized  
apples and rosemary sauce  
Grilled turkey baked with mozzarella,  
served with gnocchi and caper sauce  
Pork escalope braised in brandy,  
served with celery & potato purée  
and thyme sauce

#### Dessert (please select)

Chocolate cake with braised cherries  
Apple pie with vanilla ice cream  
Pistachio cake with dark chocolate

#### HORS D'OEUVRE (served on the table)

Grilled salmon with lettuce leaves  
Roasted veal with tuna & caper sauce  
Mozzarella with tomatoes and pesto  
Grilled chicken salad with Caesar sauce

#### Beverages v(open bar up to 5 hours)

Still and sparkling mineral water  
Soft drinks  
Fruit juice selection  
Coffee & tea  
White & red wine  
Beer  
Vodka

## WEDDING DINNER II

4 - 5 hours

269 PLN per person

### SERVED MENU

#### Soup (please select)

Potato cream soup with artichokes and smoked goose

Pheasant broth with oyster mushrooms and vegetable noodles

Traditional Polish sour rye with smoked bacon and parsley pesto

#### Main course (please select)

Pork tenderloin with bacon flakes, Provencal style cabbage, celery purée and chanterelle sauce

Veal saltimbocca with Parma ham, green asparagus, gnocchi and sage sauce

Grilled salmon with spinach risotto, grilled asparagus and thyme sauce

#### Dessert buffet

Strawberry cheesecake

Apple pie with vanilla sauce

Fruit salad

Chocolate cake with cherries

#### HORS D'OEUVRE (served on the table)

Smoked salmon with arugula and olives, artichokes and lime vinaigrette

Roast beef with tartar sauce

Parma ham with melon and salad leaves

Feta cheese, watermelon and spinach salad with balsamic vinaigrette

#### BEVERAGES (open bar up to 5 hours)

Still and sparkling mineral water

Soft drinks

Fruit juice selection

Coffee & tea

White & red wine

Beer

Vodka





## WEDDING PARTY

### Wedding party price includes:

- Consultations and professional support with organization
- Separate banquet room
- Traditional welcome of the newlyweds with bread and salt
- Welcome drink
- Full waiting service
- Stage and dance floor
- Table set-up with menus and seating plan
- Chair covers
- A 3-course dinner for the newlyweds on the 1st wedding anniversary
- Access to hotel interiors for a wedding photo shooting
- Degustation of the wedding menu for newlyweds (free of charge with signed contract)
- Car park for the newlyweds
- An apartment for the Newlyweds with a breakfast served to the room
- Late check-out for the newlyweds
- Special room rates for wedding guests

### Banquet rooms available for a wedding party:

- [Satin room](#)  
up to 100 people
- [Ballroom](#)  
up to 400 people

## CASHMERE WEDDING

305 PLN per person

### SERVED MENU

#### Soup (please select)

Veal broth with homemade noodles  
Veal cream soup with vegetables  
Broccoli cream soup with smoked salmon and almonds

#### Main course (please select)

Roasted turkey leg with braised in white wine vegetables, roasted potatoes and thyme sauce  
Roasted duck with rose sauce, gnocchi, caramelized apples and baby lettuce  
Pork loin roasted with herbs, polish style cabbage, potato & celery purée and rosemary sauce

#### Dessert (please select)

Coffee flavored cake with cinnamon sauce  
Chocolate cake with halvah and prunes  
Cheesecake with peaches and vanilla sauce

#### HORS D'OEUVRE (served on the table after the dinner)

Salmon and trout pescaccio  
Roasted with wine pork loin  
Honey and cloves glazed ham  
Chicken salad with Caesar sauce and croutons  
Arugula, tomatoes, olives and artichokes salad with mini mozzarella and pesto

### BUFFET MENU

#### Hot Buffet

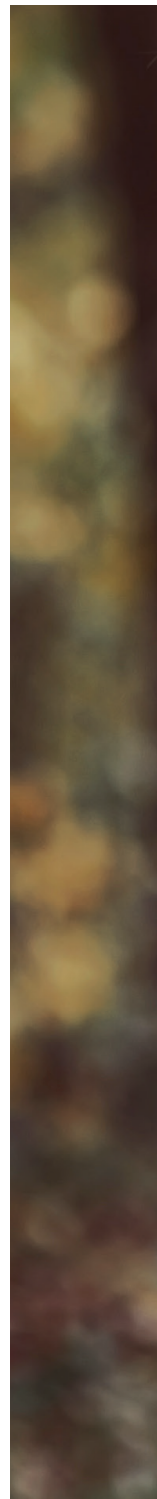
Traditional Polish sour rye soup with smoked bacon and hardboiled egg  
Roasted zander with cucumber sauce  
Grilled chicken with sautéed spinach, grapes and cheese sauce  
Grilled pork loin with vegetable ragout and bison grass vodka sauce  
Beef Stroganoff  
Roasted potatoes with rosemary and garlic  
Carrot Parisian style with orange and almonds

#### Dessert buffet

Ricotta cheesecake  
Raspberry panna cotta  
Chocolate cake  
Honey cake with nuts and caramel  
Green apple pie  
Fruits fillets

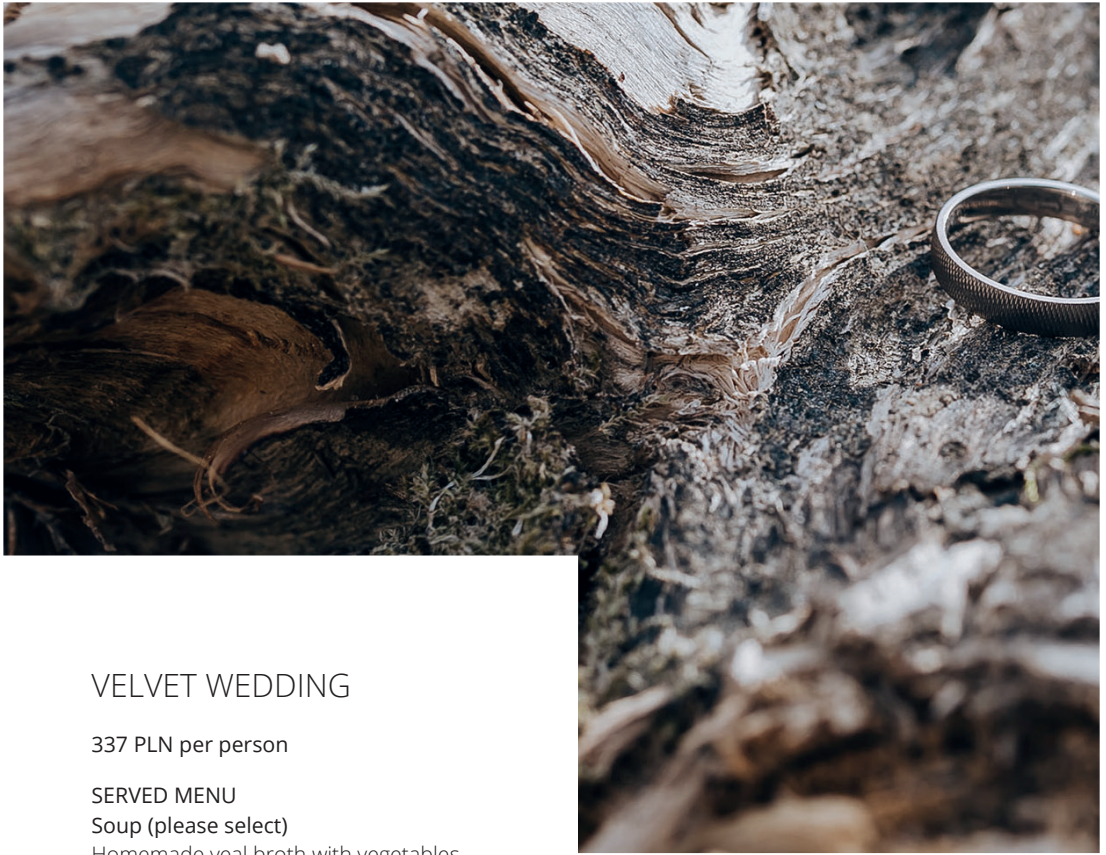
#### Beverages (open bar up to 8 hours)

Still and sparkling mineral water  
Soft drinks  
Fruit juice selection  
Coffee & tea  
White & red wine  
Beer  
Vodka









## VELVET WEDDING

337 PLN per person

### SERVED MENU

#### Soup (please select)

Homemade veal broth with vegetables  
Asparagus cream soup with paprika pesto  
Provencal soup with shrimps and basil

#### Main (please select)

Roasted duck with caramelized apples, gnocchi, baby beetroots braised with anise, bison grass vodka sauce  
Veal saltimbocca with Parma ham, served with asparagus, sweet potato purée and sage sauce  
Turkey with German seasoned ham, green vegetables, roasted with herbs potatoes and pepper sauce

#### Dessert (please select)

Shortbread with fruits and chocolate sauce  
Cheesecake with strawberries and cinnamon sauce  
Lemon tart with pistachio sauce

#### HORS D'OEUVRE (served on the table after dinner)

Smoked salmon with tartar sauce  
Roast beef with arugula, parmesan, dried tomatoes and balsamic and olive oil  
Pork tenderloin stuffed with dried prunes  
Honey and cloves glazed ham with exotic fruit chutney  
Mozzarella with tomatoes, Parma ham and pesto  
Roasted veal in tuna & capers sauce  
Smoked potatoes and bacon salad  
Vegetable salad with quail egg



## **BUFFET MENU**

### **Hot buffet**

Goulash soup with basil  
Roasted tilapia with dried tomatoes sauce  
Grilled turkey with grape salad and spinach sauce  
Roasted pork with grilled pears and mustard sauce  
Beef flakes braised with red wine and whole wheat bread, mushrooms and baby asparagus  
Grilled veal with thyme sauce  
Gnocchi with dried tomatoes and pancetta  
Roasted potatoes with basil pesto  
Vegetables roasted with parmesan

### **Dessert buffet**

Chocolate cake  
Cheesecake with raisins and cinnamon sauce  
Pistachio cake with nuts  
Fruit fillets  
Tiramisu cake with coffee beans  
Apple & pear pie

### **DRINKS (open bar up to 8 hours)**

Still and sparkling mineral water  
Soda  
Fruit juice selection  
Coffee & tea  
White & red wine  
Beer  
Vodka





## SATIN WEDDING

385 PLN per person

### SERVED MENU

#### Soup (please select)

Chicken broth with noodles

Zucchini cream soup with shrimps

Lemon soup with crab meat and coriander

#### Main course (please select)

Roasted guinea fowl with braised cabbage, roasted potatoes and rosemary sauce

Beef cheeks with baby carrots with mint sauce, grilled asparagus and potato & celery purée

Boar loin with German seasoned ham, roasted potatoes, braised mushrooms and wine & juniper sauce

#### Dessert (please select)

Chocolate cake with braised cherries

Pistachio cake with dark chocolate

Cheese cake with dried fruits and roasted peaches

HORS D'OEUVRE (served on the table after dinner)

Salmon tartar with grilled apples

Salmon with wine and horseradish sauce

Roast beef with marinated chanterelles

Guinea fowl roulade with dried apricots

Veal loin in caper & tuna sauce

Hare pate with bacon flakes

Italian cold cuts with melon

Grilled turkey salad with blue cheese and grapes

Arugula with mini mozzarella, olives and balsamic vinaigrette

Roasted lamb salad with potato slices

### BUFFET MENU

#### Hot buffet

Veal tripe with oyster mushrooms

Roasted cod loin with sautéed pears with coriander and chilli

Pork tenderloin with mead sauce

Roasted lamb with bison grass vodka sauce

Grilled turkey with asparagus with dried tomatoes sauce

Beef Stroganoff with pak choy and wine sauce

Seafood risotto

Roasted aubergine and zucchini with cream & parmesan sauce

Potatoes roasted with cipollini onions and rosemary

#### Dessert buffet

Fruit mousse selection

Chocolate pralines selection

Grilled seasonal fruits with martini

Chocolate cake

Strawberry cheesecake

Honey cake with nuts

#### DRINKS (open bar up to 8 hours)

Still and sparkling mineral water

Soda

Fruit juice selection

Coffee & tea

White & red wine

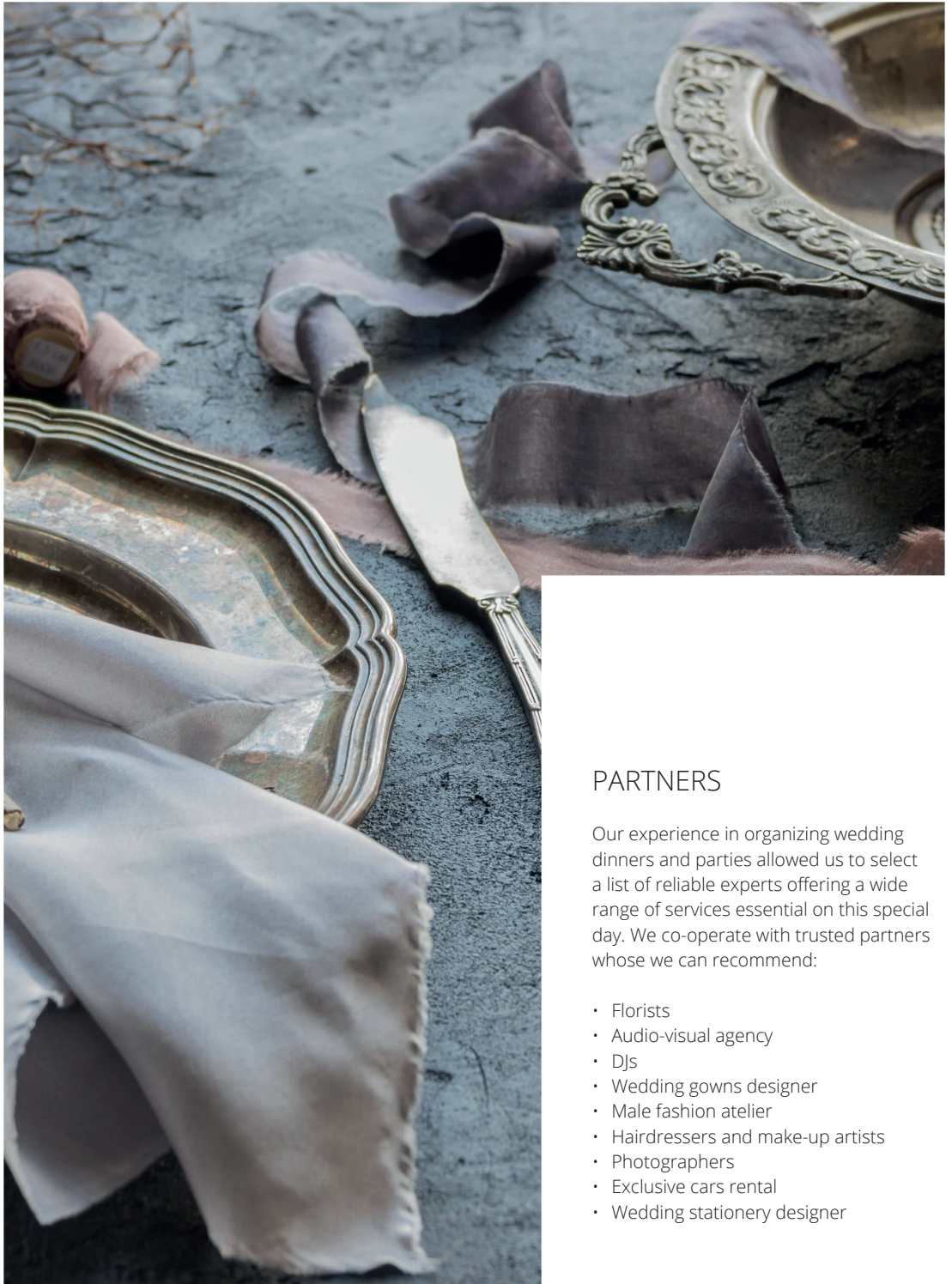
Beer

Vodka

## UPGRADE YOUR MENU

- **Traditional Polish REGIONAL TABLE**  
25 PLN per person (min. 50 people)  
Selection of traditional cold cuts, roasted meats, pâtés and lard, pickles, sauces and bread
- **ICE-CREAM STATION**  
16 PLN per person (min. 30 people)  
Ice cream desserts accompanied by seasonal fruits, fruits in syrup, dried fruits and assorted sauces
- **PASTA STATION**  
15 PLN per person (min. 30 people)  
Live cooking pasta station with assorted vegetables and sauces
- **SEAFOOD STATION**  
30 PLN per person (min. 30 people)  
Live cooking station with assorted seafood, vegetables and sauces
- **SUSHI STATION**  
25 PLN per person (min. 30 people)  
Selection of sushi, sashimi and maki with traditional sides of fish, seafood and vegetables
- **FRESH OYSTERS STATION**  
(3 pieces per person)  
20 PLN per person (min. 30 people)  
Live cooking station. Freshly opened oysters with sauces and additions





## PARTNERS

Our experience in organizing wedding dinners and parties allowed us to select a list of reliable experts offering a wide range of services essential on this special day. We co-operate with trusted partners whose we can recommend:

- Florists
- Audio-visual agency
- DJs
- Wedding gowns designer
- Male fashion atelier
- Hairdressers and make-up artists
- Photographers
- Exclusive cars rental
- Wedding stationery designer



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All prices are inclusive MwSt.  
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