



HOTEL BRISTOL
WARSAW

THE
LUXURY
COLLECTION

WEDDING PACKAGES

Choose from three exceptional, expertly crafted wedding packages.
You may also decide on one of our additional offers.

HOTEL BRISTOL, A LUXURY COLLECTION HOTEL, WARSAW

Krakowskie Przedmieście 42/44, Warsaw
T+48 22 55 11 825, sales.bristol@luxurycollection.com



AMBER PACKAGE

399 pln per person (VAT included)

The rate includes the basic alcoholic beverage package with unlimited consumption up to 8 hours.

Wedding cake included in the package.

SERVED DISHES

STARTERS

Please choose one of the following

Serrano ham, marinated melon, chilli, coriander, olive oil

Glazed beetroot with feta cheese crumble, pumpkin seeds

Beef consommé, Port wine, chives crêpes

Polish potato soup, crispy bacon, parsley, olive oil

MAIN COURSES

Please choose one of the following

Pan roasted Atlantic cod, sautéed potatoes, French beans, shallots, saffron sauce

Turkey breast roulade, pistachios, spinach, creamy mashed potatoes, red wine sauce

Pork fillet, bacon, creamy mash potatoes, sauerkraut, red wine sauce

BUFFET

APPETIZERS

Smoked salmon, cream cheese, chives, capers berries, rye bread

Matjes herring, rollmops, smoked herring and trout dill and honey sauce, capers

Chives and sour cream

Pickled herring, apple, leek, sour cream

Pork neck and chicken breast, horseradish sauce, pickles

Country ham, pork loin, cured pork loin, roasted beef, gherkins, pickled mushrooms, horseradish cream

SALADS

Waldorf salad: celery, walnuts, apple, raisins, mayonnaise

Cous cous salad with pesto, grilled vegetables, olives, olive oil

Caprese salad, Buffalo mozzarella, plum tomatoes, tapenade, basil

Traditional Polish vegetable salad, mayonnaise

SALAD BAR

Mixed lettuce leaves, carrot, cucumber with dill, cherry tomatoes, radish

Vinaigrette, honey-mustard sauce, extra virgin olive oil, balsamic vinegar

BREAD

Selections of freshly baked bread rolls

SOUP

Seasonal beetroot soup (cold borsch or hot borsch with dumplings)

HOT BUFFET

Pan roasted salmon, creamy leeks, chives

Grilled corn fed chicken breast, spinach, mushroom sauce

Sliced beef roulades, mustard, cornichons, marjoram sauce

Rosemary roasted potatoes

Sautéed seasonal vegetables

Spinach and ricotta cannelloni, béchamel sauce

DESSERTS

Seasonal fruit platter

Fruit tartlets, vanilla cream

Classic tiramisu

Vanilla panna cotta, blueberry coulis

Classic crème brûlée

Dark chocolate truffle cake

Apple cake



EMERALD PACKAGE

449 pln per person (VAT included)

The rate includes the basic alcoholic beverage package with unlimited consumption up to 8 hours. Welcome cocktail and 2 cocktail canapes (Chef's choice).

Wedding cake included in the package.

SERVED DISHES

STARTERS

Please choose one of the following

Vitello tonnato, capers dressing, quail egg, balsamico

Fresh and smoked salmon tartar, sorrel emulsion, rye bread crostini

Grilled vegetables and goat cheese terrine, pine nuts, chives olive oil, cress

SOUP

Please choose one of the following

Green pea soup, soft poached egg, olive oil

Roasted plum tomato soup, croutons, oregano

Game consommé, dumplings, chives

MAIN COURSES

Please choose one of the following

Pan seared halibut, creamy potato dumplings, sautéed mushroom

Marinated duck breast, potato gratin, bacon, spinach, cranberry sauce

Veal loin wrapped with bacon, parmesan barley risotto, courgette, beef jus

BUFFET

APPETIZERS

Salmon gravlax, cream cheese with chives, lemon wraps, caper berries, crostini

Smoked mackerel, smoked halibut, rollmops, smoked herring and trout, lemon and apples, dill and honey sauce, capers, chives and sour cream

Pork filled with horseradish and egg mousse

Cured duck breast, orange

Dried pork sausages, marinated mushrooms, mustard

Roasted beef with beets and horseradish sauce

Grilled vegetable antipasti (courgette, aubergine, peppers, artichokes)

SALADS

Greek salad: cherry tomatoes, cucumber, feta cheese, fresh oregano

Salad with beetroot, baby spinach, feta cheese

Caprese salad, Buffalo mozzarella, pesto

Classic chicken Caesar salad

Traditional Polish vegetable salad, mayonnaise

Roasted red pepper, baby squid and shrimps salad

Artisan Polish cheese platter, quince compote, marinated mushrooms, crackers

BREAD

Selections of freshly baked bread rolls

SALAD BAR

Mixed lettuce leaves, carrot, cucumber with dill, cherry tomatoes, radish

Vinaigrette, honey-mustard sauce, extra virgin olive oil, balsamic vinegar

SOUP

Traditional Polish Żurek soup, hardboiled egg, ham hock

HOT BUFFET

Sea bass fillet, sautéed spinach, shallots, saffron and vanilla sauce

Pork fillet, Bryndza cheese, seasonal mushroom sauce

Slow roasted goose, caramelized green apple, cherry sauce

Beef stroganoff

Gnocchi with Jersey blue cheese sauce

Sautéed seasonal vegetables

Creamy mashed potatoes

DESSERTS

Seasonal fruit platter

Fruit tartlets, vanilla cream

Classic tiramisu

Raspberry bitter cake

White chocolate mousse with raspberries

Vanilla panna cotta

Classic crème brûlée

Black forest cake

Apple tart



DIAMOND PACKAGE

499 pln per person (VAT included)

The rate includes the basic alcoholic beverage package with unlimited consumption up to 8 hours. Welcome cocktail and 3 cocktail canapes (Chef's choice).

Wedding cake included in the package.

SERVED DISHES

STARTERS

Please choose one of the following

Traditional Polish beef tartar, egg, mustard, pickles, sourdough bread

Crab and avocado salad, lemon mayonnaise, tomato, caviar, crostini

Baked beetroot carpaccio, smoked "Bryndza" cheese mousse, orange and grapefruit, hazelnuts

SOUP

Please choose one of the following

Green asparagus soup with truffle oil

Beef consommé, Madeira wine, crêpes, chives

Lobster bisque, croutons, parsley oil

MAIN COURSES

Please choose one of the following

Pan roasted zander fillet, green beans, tomato salsa, steamed potatoes, saffron sauce

Charcoal grilled beef fillet (6 oz), mashed potatoes, sautéed seasonal mushrooms, Port Wine sauce

Polish lamb, 4 bone rack, ratatouille, creamy mashed potatoes, red wine sauce

BUFFET

APPETIZERS

Venison pate, plum chutney

Salmon gravlax, cured beetroot salmon, cream cheese with chives, lemon wraps, caper berries, crostini

Matias herring, smoked halibut, rollmops, smoked herring and smoked trout, smoked eel, lemon and apples, dill and honey sauce, capers, chives and sour cream, leek and apples

Duck and pistachio terrine

Polish ham with horseradish mousse, roasted beef, mustard sauce, pork neck with marjoram and gherkin, Serrano ham, goose pate

SALADS

Chicken Caesar Salad

Prawn salad, roasted pepper, red onion, dill

Niçoise salad: seared yellowfin tuna, green beans, tomatoes, red onion, potatoes

Caprese salad, plum tomato, Buffalo mozzarella, pesto

Thai beef salad

Traditional Polish vegetable salad, mayonnaise

Artisan Polish cheese platter, quince compote, marinated mushrooms, crackers

BREAD

Selections of freshly baked bread rolls

SALAD BAR

Mixed leaves lettuce, carrot, cucumber with dill, cherry tomatoes, radish

Vinaigrette, honey-mustard sauce, extra virgin olive oil, balsamic vinegar

SOUP

Creamy Polish mushroom soup, chives

HOT BUFFET

Pan seared halibut, grilled artichokes and herb sauce

Duck legs confit with cranberry sauce

Pork fillet, bacon, stewed cabbage

Slow roasted veal loin with rosemary and mustard sauce

Creamy gnocchi gratinated with Oscypek cheese

Aubergine parmigiana

Seasonal sautéed vegetables

Creamy mashed potatoes

DESSERTS

Seasonal fruit platter

Fruit tartlets, vanilla cream

Classic tiramisu

White chocolate mousse, raspberries

Praline chocolate cake

Cassis coffee mousse cake

Apple tart

Polish cheesecake

Classic crème brûlée

Lemon meringue tart

Cherry cake

Black forest cake



BEVERAGE PACKAGES

BASIC PACKAGE

Beverages included in the price of wedding packages

The consumption is free of charge up to 8 hours. Additional hours of serving are charged 25 pln (VAT included) per person per each started hour.

Sparkling wine Prosecco D.O.C
Zonin Brut White Label
for an aperitif

House white wine

House red wine

Soplica vodka

Tyskie beer

Pepsi, Mirinda, 7 Up, Tonic

Fruit juices: orange, grapefruit,
apple, blackcurrant

Mineral water

Coffee and tea

ADDITIONAL BEVERAGES PACKAGE 1

45 pln per person (VAT included)

The consumption is free of charge up to 8 hours. Additional hours of serving are charged 35 pln (VAT included) per person per each started hour.

Whisky Johnnie Walker Red Label

Gin Gordon's

Campari

Rum Bacardi light

Likier Bailey's

ADDITIONAL BEVERAGES PACKAGE 2

95 pln per person (VAT included)

The consumption is free of charge up to 8 hours. Additional hours of serving are charged 45 pln (VAT included) per person per each started hour.

Gin Gordon's

Campari

Martini Rosso, Bianco & Extra Dry

Whisky Johnnie Walker Red Label

Bacardi Light

Likier Bailey's

Remy Martin V.O.S.P.



ADDITIONALLY EACH WEDDING PACKAGE INCLUDES:

The night in a suite for the newlyweds with butler service together with breakfast in Marconi restaurant or breakfast served to the room by the Room Service

A bottle of sparkling wine and fruit basket upon arrival in the suite

The rental of a banquet room with daylight (Chopin Ballroom, Moniuszko Salon depending on availability)

Traditional welcoming with the bread and the salt

Wedding cake prepared by Hotel Bristol pastry chef

Flower decorations for the tables (from hotel's catalogue)

Menu cards in Polish and English

Possibility of having a photo shoot in Paderewski Suite (depending on availability)

Two complimentary parking spaces in front of the hotel during the wedding day

3-course dinner in hotel restaurant with aperitif and house wine at the first wedding anniversary (please make a booking in advance)

10% discount on other family events for the newlyweds (christenings, communions, anniversaries, namedays and birthday)

Cloakroom for the wedding guests

Preferable room rates for wedding guests

Professional waiters' service

Late night option (depending on availability)