



Wedding **offer**





Dear Couple!

At DoubleTree by Hilton Lodz you can select your wedding reception menu from three delicious options composed by our chef. Treat your guests with Polish, Italian or French feasts.

Menu prices include:

- Ballroom for minimum of 80 people
- Dancefloor (up to 100 sq. m)
- Junior Suite for the Married Couple

If you are planning to invite more guests to your wedding reception, we can offer our exceptional spaces – the halls of the former Film Studio.*

We will gladly respond to all your requests.
Feel free to contact us!

* Individual pricing



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Polish style wedding menu

PLN 320 tax incl. / person

Welcoming

A glass of sparkling wine for everyone

Served menu

Duck broth with dumplings

Slow-roast pork tenderloin in rosemary sauce, creamy mashed potatoes with horseradish, wine-braised red cabbage with apple and raisins

Cold buffet available for 8 hours

Herring in linseed oil with shallots and herring in whole grain mustard sauce

A plate of traditional Polish cold cuts, meats and pates served with pickles, creamy horseradish and beetroot & horseradish relish

Polish farmhouse cheeses served with quince and pear chutney

Beef tartare with shallots, pickled mushrooms and capers

Leek salad with smoked goose, corn and homemade truffle mayonnaise

Baked baby potato salad with bacon, red onion and honey & mustard dressing

Traditional vegetable mayonnaise salad

Deviled eggs with salmon mousse

Deviled eggs in mayonnaise & yogurt dressing

Three types of aspic jelly: pork, poultry and vegetarian, served with apple cider vinegar



Hot buffet available for 2 hours

Veal-stuffed cabbage rolls in tomato and red pepper sauce with a dash of raspberry vinegar

Pike perch à la Radziwiłł in truffle sauce with crayfish

Dumplings with potato and cottage cheese stuffing with lard and pork scratchings caramelized onions and sour cream

Meat dumplings sprinkled with pork scratchings

Pearl barley with beets

Boiled potatoes sprinkled with dill

Seasonal vegetables with roasted almonds

Live cooking station (available with the hot buffet)

Traditional Polish roast goose

Sweet buffet available for 8 hours

Cheesecake with orange zest

Apple pie

Plum tart

Rhubarb and strawberry tart

Pink wine jellies with forest fruits and vanilla cream

Selection of mini profiteroles

Fruits

Hot meal served at night

Red borscht served with meat or mushroom croquettes

Beverages

Water, selection of fruit juices, lemonade, ice tea, sodas, selection of teas, selection of coffees, hot chocolate



Italian style wedding menu

PLN 350 tax incl. / person

Welcoming

A glass of Prosecco for everyone

Served menu

Clear minestrone with honey-roasted vegetables

Osso bucco with saffron arancini, zucchini, fennel and roasted bell pepper sauce

Cold buffet available for 8 hours

Antipasti: sun-dried tomatoes, artichokes, capers, grilled vegetables, onions marinated in balsamic vinegar, green beans marinated in mint and garlic, caponata, foccacia with rosemary

Vitello tonato (veal slices with tuna and caper sauce)

Mozarella Buffalo with tomatoes and pesto

Speck and Parma hams with Gorgonzola mousse and caramelized pears

Citrus-marinated salmon with fennel salad

Beef tenderloin carpaccio with parmesan flakes and rocket (arugula)

Italian cheeses

Sardine pasta salad with seafood

Verde salad with pecorino cheese

Goat cheese salad with roasted bell peppers, pickled red onions and roasted pine nuts

Contadina salad with smoked duck



Hot buffet available for 2 hours

Tuscan style soup with Italian sausage, tomatoes, peppers and potatoes, served with garlic crostini

Veal loin in sun-dried tomato sauce

Lamb spezzatino with new potatoes and green peas

Mini chicken breast milanese with tomato salsa

Halibut with lemon gremolata

Gnocchi stuffed with goat cheese and truffles

Baked potatoes with rosemary

Zucchini and eggplant slices baked with mushrooms, tomato sauce and ripe mozzarella

Live cooking station (available with the hot buffet)

Selection of pastas and additions

Dessert station available for 1 hour

Gelato – ice cream and sorbet station

Sweet buffet available for 8 hours

Tiramisu

Pistachio panna cotta with peach mousse

Latte macchiato cake

Frutti di bosco tart

Chocolate cannoli with mascarpone mousse and roasted cashews

Fruits

Hot meal served at night

Saffron risotto with mascarpone and green vegetables

Beverages

Water, selection of fruit juices, lemonade, ice tea, sodas, selection of teas, selection of coffees, hot chocolate



French style wedding menu

PLN 370 tax incl. / person

Welcoming

A glass of French wine for everyone

Served menu

White asparagus and leek vichyssoise with truffle olive oil

Confit duck leg, sweet potato puree, porcini mushrooms, leek, foie gras sauce

Cold buffet available for 8 hours

Beef tenderloin tartare with quail egg yolks, capers, shallots and honey mustard

French cheese plate

Goose liver and foie gras pâté with kumquat jam and brioche

Selection of quiches: salmon and spinach, lorraine, wild mushrooms and leek

Lightly roasted tuna on cucumber and mango salad

Seafood in citrus and tomato jelly, garlic croutons and rouille

Beef tenderloin with truffle mayonnaise and mushrooms

Duck leg rillettes with cherry confiture

Asparagus with confit tomatoes, Comté cheese and roasted pine nuts

Niçoise salad

Celeriac root remoulade with capers, gherkins and homemade mayonnaise

Perigord salad with smoked duck

Green bean and colourful tomato salad with French dressing



Hot buffet available for 2 hours

Beef consommé with root vegetables

Corn fed chicken in red wine with slow roast pork belly

Monkfish in beurre blanc sauce served with mussels

Rigatoni pasta in truffle-flavoured Roquefort cheese sauce with corn, peppers and zucchini

Dauphinoise potato casserole

Ratatouille

Boudin noir with roasted apples

Live cooking station (available with the hot buffet)

Lamb in truffle sauce

Sous vide duck breast in orange sauce

Dessert station available for 1 hour

Crêpes Suzette – flambéed right in front of your eyes

Sweet buffet available for 8 hours

Coffee crème brûlée

Eclairs, mini donuts and profiteroles

Chocolate tart

Selection of macarons

Tarte Tatin

Fruits

Chocolate fountain with dippers

Hot meal served at night

French onion soup

Veal blanquette with chanterelles

Beverages

Water, selection of fruit juices, lemonade, ice tea, sodas, selection of teas, selection of coffees, hot chocolate



Liquor packages*

* Available only together with your wedding menu.

Package I

Up to 6 hours PLN 85 tax incl. / person
Up to 8 hours PLN 118 tax incl. / person
Up to 10 hours PLN 125 tax incl. / person

Beer, house wine, straight vodka, Żubrówka Bison Grass Vodka, Gorzka Żołądkowa Vodka, selection of flavoured vodkas, selection of drinks and cocktails based on alcohol from the package

Package II

Up to 6 hours PLN 128 tax incl. / person
Up to 8 hours PLN 148 tax incl. / person
Up to 10 hours PLN 165 tax incl. / person

Beer, house wine, straight vodka, Żubrówka Bison Grass, Gorzka Żołądkowa, a selection of flavoured vodkas, gin, whisky, rum, Martini, sparkling wine, a selection of drinks and cocktails based on alcohol from the package