

VIENNA HOUSE

ANDEL'S
LODZ

WEDDING



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

When a hotel becomes your house

 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

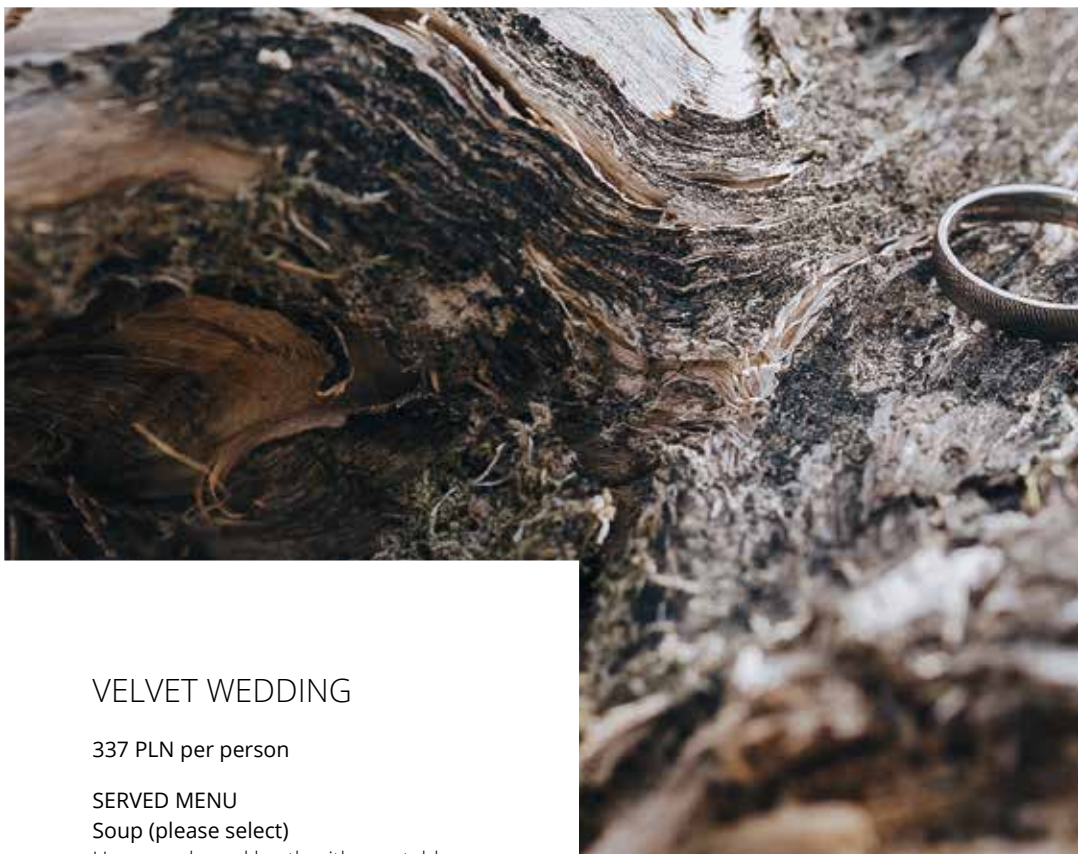
Ricotta cheesecake
Raspberry panna cotta
Chocolate cake
Honey cake with nuts and caramel
Green apple pie
Fruits fillets

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



Vienna House Andel's Lodz • Ulica Ogrodowa 17, 91065 Lodz, Poland
E: convention.andels-lodz@viennahouse.com • T: +48 42 279 10 00 • viennahouse.com

All prices are inclusive MwSt.
10/2017