

Radisson **BLU**
HOTEL, KRAKOW

A DAY
THAT'S

TRUE
TO YOU

FEEL THE DIFFERENCE

CHEF

Without a doubt, the secret of any successful wedding is delicious food. It is my pleasure to present to you our meticulously crafted menu, thoughtfully designed to tantalize your taste buds and ignite your senses.

Each dish has been lovingly prepared with the finest ingredients, sourced locally and globally, to ensure a culinary experience that is both unforgettable and deeply satisfying.

On behalf of our entire culinary team, thank you for choosing us today. We are honored to have you as our guests and look forward to exceeding your expectations with every dish we serve.

*Michał Podobiński
Executive Chef
Radisson Blu Hotel, Kraków*

RECOMMENDS





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MENU

LOVE
—

OPTION 1 - 340 PLN/PERSON

Served dishes - 1 option to choose

STARTERS

Marinated chicken in balsamic vinegar served with fresh herbs, crisp lettuce, tomato con case and grissini

Herring tartare with cucumber, French mustard, shallots, pickled apple and herb toast

Burrata with strawberries, pistachios, rocket, herb-infused olive oil and focaccia

SOUPS

Roasted beetroot cream with mascarpone, orange olive oil and roasted sesame seeds

Brodo di Pollo with home-made noodles, jerk chicken, carrots, parsley and confit tomato

Cream of corn with chorizo, crème fraîche and salted popcorn

HOT DISH

SERVED AROUND 10:00 PM

Beef Stroganoff with bread selection

Bone-in chicken fillet served with braised Italian cabbage and roasted potatoes

Chicken satay served with pearl couscous, cucumber and mint relish and peanut sauce with added coconut milk

MAIN

Pork tenderloin sous vide served with gratin, green pepper sauce, green bean rolls with rosemary and bacon

Turkey involtini with a filling of spinach, dried tomatoes and artichokes, served with gnocchi in a creamy cheese sauce, baby courgettes and pancetta

Grilled salmon served with saffron risotto, cherry tomatoes, Romanesco and herb-infused olive oil

DESSERT

Pear cake with raspberries and English sauce

White chocolate mousse with mango sauce

Chocolate brownie with nuts and strawberry coulis

HOT DISH

SERVED AROUND 1:30 AM

Red borscht served with mushroom croquette

OPTION 1

Buffet dishes

STARTERS

Melon with Parma ham and chilli olive oil

Bruschetta with tomatoes, basil and garlic

Crostini with ricotta and figs

Jelly with jerk chicken, carrots and peas

Slow-roasted pork loin with plum and horseradish

Puff pastry fingers with sea salt

Grissini

SALADS

Mixed lettuce with feta, olives, cucumber, tomato and onion

Caprese with mozzarella, tomato, basil pesto and rocket

Caesar salad with chicken, bacon, Grana Padano and romaine lettuce

Grilled vegetables: courgette, aubergine, fennel, tomato, red onion, caper

DESSERTS

Chocolate mousse with cherry sauce

Cheesecake with dried fruit

Tiramisu

Mango cake with passion fruit

OPTION 2 – 385 PLN/PERSON

Served dishes - 1 option to choose

STARTER

Beef tartare with truffle mayonnaise, shallots, cucumber, egg yolk gel, radish and toast

Slices of smoked salmon with grilled courgette, baby spinach, mascarpone, wasabi mayonnaise and pomegranate

Goat's cheese with toast, pear, caramelised beetroot, walnut, honey, fresh chilli and mixed lettuce

SOUP

Boletus cream with ricotta, sourdough bread, rosemary olive oil on a bed on fried leek

Duck broth with chives, white radish, carrots and home-made noodles

Roasted garlic cream with fried courgette and chilli olive oil

Tomato consommé with tortellini with spinach and basil oil

HOT DISH

SERVED AROUND 10:00 PM

Chilli con carne with beef, red beans, corn, tomatoes, chilli, cheese nachos and sour cream

Piccata di pollo with chicken, lemon-caper sauce, gratin and insalata mista

Ravioli with ricotta and spinach filling, served with creamy sauce and nuts

Slow-roasted pork loin served with demi-glace sauce with green pepper, glazed beetroot and potato crisps

MAIN

Chops with Parma ham and sage, served with white wine sauce, cherry tomatoes, baked mashed potatoes and grilled courgettes

Cod fillet served with gnocchi, thyme, bacon crisp, Brussels sprouts, cauliflower, broccoli and radish

Grilled chicken supreme served with carrot puree, cauliflower Romanesco and mustard sauce

Pork tenderloin sous vide with chanterelle sauce, served with truffle potato puree and roasted tomato

DESSERT

Meringue with mascarpone, vanilla, fresh fruit and raspberry coulis

Chocolate tart with orange mousse and cherries

Paris-Brest with croquant and caramel sauce

HOT DISH

SERVED AROUND 1:30 AM

Sour soup with ribs, potatoes and forest mushrooms

Bao buns with a filling of jerked pork, mushrooms, onions and sour cream

OPTION 2

Buffet dishes

Mini beef tartare with truffle mayonnaise, topped with gherkins and shallots

Mini salmon tartare with yuzu and pickled apple

Herring in three flavours: with honey and mustard; with cream, apple and onion; with bell pepper and tomato

Vol-au-vent with smoked trout mousse and red peppercorns

Tart with chicken, leek and cherry tomato

Skewers with cherry tomatoes, mini mozzarella and pesto sauce

Jelly with jerk beef, drizzled with pumpkin seed olive oil and sprinkled with chives

Tacos with guacamole, red onion and smoked tofu

Antipasti

Traditional Polish cold cuts and roast meats with your choice of tartar sauce, cranberry sauce or horseradish sauce

Beetroot hummus with pita bread

SALADS

Mixed salad with toppings

Cobb salad with chicken, blue cheese, bacon and egg

Salade nicoise with tuna, egg, vegetables

Thai salad with beef, cashews, mint and vermicelli noodles

Salad with new spinach leaves, beetroot, goat cheese and pear

DESSERTS

Tartelettes with fruits

Dark chocolate mousse with cherries and meringue

Tart with salted caramel, vanilla ice cream and fruit

Tiramisu

Cheesecake with dried fruits

Brownie with caramel and nuts

Fruits

IN ADDITION TO THE COLD BUFFET - 30 PLN

Italian long-matured ham on a rack

Herb Focaccia

Flavoured olive oils

Cheese selection

Grissini

Plum chutney

Bread selection



SELECTION OF CAKES:

Chocolate

Creamy

Fruit

35 pln/person

A close-up photograph of a person in a white shirt opening a bottle of champagne. The cork is popping out, and the bottle is tilted. In the foreground, several champagne flutes are held by other people, some containing champagne. The background is slightly blurred, showing more people in white shirts. A blue square frame is overlaid on the image, containing the text 'MENU' and 'BEVERAGES'.

MENU

BEVERAGES

BEVERAGE PACKAGES

Option 1

Still and sparkling mineral water

Soft drinks

Selection of juices

Coffee, tea

Up to 2 hours - 59 PLN per person

Up to 4 hours - 89 PLN per person

Additional hour - 15 PLN per person

Option 3

Still and sparkling mineral water

Soft drinks

Selection of juices

Coffee, tea

House white and red wine

Draught beer

Vodka, gin, whisky

Up to 4 hours - 189 PLN per person

Up to 6 hours - 255 PLN per person

Additional hour - 45 PLN per person

Option 2

Still and sparkling mineral water

Soft drinks

Selection of juices

Coffee, tea

House white and red wine

Draught beer

Up to 4 hours - 139 PLN per person

Up to 6 hours - 189 PLN per person

Additional hour - 35 PLN per person

Option 4

Still and sparkling mineral water

Soft drinks

Selection of juices

Coffee, tea

House white and red wine

Draught beer

Vodka, gin, whisky

Gin, Whisky, Prosecco, Aperol

Drinks based on the below spirits:
Aperol Spritz, Gin & Tonic, Whisky & Coke

Open bar with soft and alcoholic drinks (professional bartender service included)

Up to 4 hours - 229 PLN per person

Up to 6 hours - 309 PLN per person

Additional hour - 55 PLN per person

OFFER INCLUDES

Served dinner

Buffet menu

Two additional hot dishes served during the reception

Professional waiter service

Tasting of the wedding menu (up to six people)

Traditional welcome with bread and salt

Simple floral features on tables, chair covers

Honeymoon suite with late check-out and breakfast served in the room

Four free parking spaces and a special price for Guest parking spaces

Special discounts on rooms for wedding Guests

Special prices for personalised menus, tableau and card printing

Voucher for a dinner with a bottle of wine to celebrate the newlyweds' wedding anniversary (to be used within the maximum of 18 months from the date of the wedding reception)



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