



*Convivia*  
RESTAURACJA

OCCASIONAL  
PARTIES  
2023



TURÓWKA HOTEL & SPA  
WIELICZKA

# MENU SUGGESTIONS

## FOR OCCASIONAL PARTIES

### PACKAGE I

PLN 225 / PERSON

PLN 155 / PERSON (PRICE WITHOUT BUFFET)

#### SNACK

Amuse bouche:

black olive tapenade / hummus / dried tomato mousse / bread / butter

#### APPETIZER

Beet carpaccio with goat cheese / orange / sunflower seeds and rucola with balsamic dressing

#### SOUP

Traditional broth with noodles / julienne vegetables / fresh parsley

#### MAIN COURSE

Pork tenderloin with sage in tarragon sauce / butter mashed potatoes / coleslaw salad

#### DESSERT

Warm apple pie / English sauce

#### DRINKS

Water / coffee / tea / fruit juices

#### SNACKS SERVED IN BUFFET

Caprese salad with mozzarella and basil pesto

French cookies with mushroom filling

Platter of cheese and blue cheese with crackers and cranberries

A platter of regional cold cuts and sausages with Andalusian sauce

Herring salad with mushrooms and chilli

Turówka salad with smoked mountain cheese and bacon

Chicken jellies with egg

Selection of bread / butter / olive oil / balsamic vinegar

## PACKAGE II

PLN 235 / PERSON

PLN 165 / PERSON (PRICE WITHOUT BUFFET)

### SNACK

Amuse bouche:  
black olive tapenade / hummus / dried tomato mousse / bread / butter

### APPETIZER

Caramelized goat cheese roulade / arugula / marinated beets

### SOUP

Italian Minestrone soup / pelati tomatoes

### MAIN COURSE

Cod fillet with mint aroma / pearl barley groats with vegetables / white wine sauce / sauerkraut salad with apple

### DESSERT

Coffee Creme Brulee / burnt cane sugar

### DRINKS

Water / coffee / tea / fruit juices

### SNACKS SERVED IN BUFFET

Caprese salad with mozzarella and basil pesto

French cookies with mushroom filling

Platter of cheese and blue cheese with crackers and cranberries

A platter of regional cold cuts and sausages with Andalusian sauce

Herring salad with mushrooms and chilli

Turówka salad with smoked mountain cheese and bacon

Chicken jellies with egg

Selection of bread / butter / olive oil / balsamic vinegar

## **PACKAGE III**

### **PLN 245 / PERSON**

#### **SNACK**

amuse bouche:  
black olive tapenade / hummus / dried tomato mousse / bread / butter

#### **APPETIZER**

Confit duck in phyllo dough / carrot / red cabbage / triyak sauce

#### **SOUP**

Cream of roasted beetroot / goat cheese

#### **MAIN COURSE**

Sous-vide turkey breast / chanterelle sauce / baked potatoes with herbs and garlic /  
vegetables cooked with butter

#### **DESSERT**

Halva Parfait with mango jelly and passion fruit / blackcurrant sauce

#### **DRINKS**

Water / coffee / tea / fruit juices

#### **SNACKS SERVED IN BUFFET**

Caprese salad with mozzarella and basil pesto

French cookies with mushroom filling

Platter of cheese and blue cheese with crackers and cranberries

A platter of regional cold cuts and sausages with Andalusian sauce

Herring salad with mushrooms and chilli

Turówka salad with smoked mountain cheese and bacon

Chicken jellies with egg

Selection of bread / butter / olive oil / balsamic vinegar

#### **ADDITIONAL DISH SERVED**

Beef Stroganoff with bread

#### **DESSERTS**

Cupcakes with pudding and seasonal fruit

Mini Pavlova meringue with mascarpone cream and fruit

## CHILDREN'S MENU

### PLN 65 / PERSON

Homemade broth with noodles

Breaded chicken strips

Fries

Carrot and apple salad with orange

Fruit ice cream cup

**Or**

Tomato soup with pasta

Spaghetti pasta with bolognese sauce and cheese

Apple pie with fruit sauce and vanilla ice cream

**Or**

Minestrone soup

Pancakes with nutella and whipped cream with fruit

Apple pie with fruit sauce and vanilla ice cream

## SWEET BUFFET

### Option I

**PLN 38 / person**

Muffins with fruit - 3 pcs/person

Meringues with mascarpone cream and seasonal fruit - 2 pcs/person

Panna cotta with strawberry mousse - 2 pcs/person

Apple pie - 0.15 kg/person

Carrot cake with cream and almond flakes - 0.15 kg/person

### Option II

**PLN 48 / person**

Muffins with fruit - 3 pcs/person

Tiramisu - 3 pcs/person

Chocolate brownie with nuts - 0.15 kg/person

Krakow cheesecake - 0.15 kg/person

White chocolate mousse - 2 pcs/person



## OCCASIONAL CAKES

PLN 24 / PERSON

Flavors to choose from:

Nougat, nut, oreo, chocolate, fruit, halva, fruit mousse, strawberry, raspberry



## ADDITIONAL HOT DISHES

Roulade of pork tenderloin stuffed with mushrooms and parmesan cheese with baked potatoes and red cabbage salad - PLN 39 / person

Beef Strogonow with bread - PLN 28 / person

Chicken fillet stuffed with spinach and feta cheese with cream sauce and potato gnocchi - PLN 28 / person

## SUGGESTIONS OF VEGETARIAN / VEGAN DISHES

### Snack

1. Amuse-bouche: Black olive tapenade / Hummus / dried tomato mousse / bread / butter

### Appetizer

1. Filo pastry / carrot / red cabbage / triyaky sauce
2. Caramelized goat cheese roulade / arugula / marinated beets
3. Beetroot carpaccio/ arugula/ roasted sunflower seeds/ balsamic dressing

### Soup

1. Roasted beetroot cream / roasted pumpkin seeds
2. Italian Minestrone soup / pelati tomatoes

### Main course

1. Chickpea falafel served on vegetable ratatouille with pickled red cabbage
2. Vegetable Parmigiana baked with mozzarella and pelati tomato sauce with basil
3. Mushroom risotto with mascarpone and Parmesan cheese with arugula

### Dessert

1. Sorbets with fruit / fresh mint
2. Hot apple pie / English sauce

## TERMS OF RESERVATION

- Reservation of the date is guaranteed at the moment of signing the contract and making an advance payment in the amount determined by the contractor.
- The selected menu should be confirmed up to 14 days before the date of the party celebration.
- The number of guests taking part in the party, divided into adults and children and infants must be confirmed up to 14 days before the date of the party / celebration.
- Children up to 3 years old are served free of charge.
- Children aged 3 to 10 - 50% of the rate (does not apply to the children's menu PLN 65 / person).
- All prices quoted in the offer are subject to change by the inflation factor.
- Decorations: the price includes a standard decoration (seasonal cut flowers).
- Rooms additionally payable:
  1. Rose Room - the fee for renting the room exclusively for the duration of the party is PLN 500.
  2. Drink Bar Room - the fee for renting the room exclusively for the duration of the party is PLN 600.
  3. Fireplace Room - the fee for renting the room exclusively for the duration of the party is PLN 1,000.
- Service fee for delivering your own cake (PLN 15/person).
- Party in the garden - an additional fee for organizing a party in the garden is PLN 500.
- During Christmas, New Year's Eve, New Year's Eve and long weekends, there is a special price list for exclusive room rental.
- The Convivia Restaurant at Turówka Hotel & SPA\*\*\*\* is available as standard from 12:00 to 20:00.
- If the party starts earlier or ends later, there is an additional fee for each commenced hour (determined individually).
- Starting the party earlier or ending the party later than stipulated in the contract requires prior approval by the Hotel.
- The hotel does not guarantee the availability of the Playroom on the day of the party.

## RESERVATION CANCELLATION

- Free cancellation of the reservation is possible up to 180 days before the planned date of the party / celebration.
- In the event of a later cancellation, the Hotel retains the advance payment.
- Cancellation of the reservation less than 100 days before the planned party / ceremony results in the necessity to pay additional funds by the person booking the date of the party / ceremony in the amount of 80% of the planned party costs.

WE INVITE  
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