




MARENA
WELLNESS & SPA

*A one-of-a-kind place,
a one-of-a-kind day*

A WEDDING IS ONE OF THE MOST IMPORTANT EVENTS IN OUR LIVES

When planning this celebration, we want every detail to be truly exceptional. Marena Wellness & Spa will make that possible.

Our unique location surrounded by a pine forest, close to romantic beaches, together with the elegant interiors of our venue, will delight your wedding guests.

Our team's many years of experience will give you peace of mind on this special day, along with service of the highest standard. We make every effort to ensure that your wedding day becomes one of your most beautiful memories.

THE OFFER INCLUDES

- welcoming the Bride and Groom with bread and salt*
- welcoming Guests with a glass of sparkling wine; non-alcoholic sparkling wine for children*
- rental of the wedding hall
- red carpet in front of the hall entrance*
- luxury apartment for the Newlyweds on the day of the reception [for weddings of min. 60 people with guest accommodation]
- "Newlyweds' Breakfast" served to the room*
- voucher for a romantic dinner with a bottle of wine for your 1st wedding anniversary
- 10% discount on family events for the New Marriage – christenings and occasional events for min. 20 people [discount valid for one year from the wedding reception date]
- parking for all wedding Guests
- served menu
- hot and cold dishes served as a buffet
- soft drinks: sparkling and still
- cake buffet
- hot drinks in the buffet: coffee and a selection of teas
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* upon request

If the wedding is organized without guest accommodation, additional hall fees apply.

ADDITIONAL OPTIONS

- Organization of the ceremony in the garden gazebo
- Assistance in organizing a beach wedding
- Rental of a rustic or Baltic-style table; our kitchen team can arrange your own products [products supplied by you]
- Open Bar – rental of a stand for external companies
- Rental of a room for the Bride's preparations
- Rental of an English taxi for the wedding



VERSION I

PRICE: PLN 579 per person

First Married Meal Menu

SOUPS

one option to choose
[served individually to each Guest]

1. Traditional chicken broth with noodles
2. Mushroom borscht soup with łazanki pasta and parsley
3. Classic tomato cream soup with basil pesto
4. White vegetable cream soup with blue cheese and sunflower seeds
5. Mushroom soup with sour cream and dill

HOT DISHES

three options to choose
[served to the table on platters]

1. Pork neck roasted with vegetables, warming spices, apple and honey
2. Chicken fillet in creamy sauce with sun-dried tomatoes
3. Pork loin escalopes stewed with onion and thyme in wine and clarified butter
4. Roasted pork loin in creamy porcini mushroom sauce
5. Pork tenderloin roasted with butter and fresh herbs in BBQ sauce
6. Cod loin in roasted pepper sauce with Parmesan
7. Bell pepper stuffed with bulgur wheat and vegetables in tomato sauce (vegan)

SIDE DISHES FOR HOT DISHES

three options to choose
[served to the table on platters]

1. Mashed potatoes with butter and chopped dill
2. Roasted potatoes with garlic and rosemary
3. Bulgur wheat with parsley leaves
4. Silesian dumplings
5. Potato dumplings with pumpkin seeds
6. Pearl barley risotto with mushrooms
7. Buckwheat groats with onion

SALADS AND VEGETABLES

three options to choose
[served to the table on platters]

1. Red cabbage salad
2. Mixed vegetable salad
3. Parisian carrots with butter and almonds
4. Beetroot salad
5. Cucumber salad with dill
6. Coleslaw
7. Sauerkraut salad
8. Leek salad

Full Reception Menu

served as a buffet after the
First Married Meal service

COLD STARTERS IN THE BUFFET

1. Assortment of marinated roasted meats
 - Roasted pork loin
 - Pork neck studded with garlic
 - Pâtés in several flavours
2. Assortment of smoked cold cuts and sausages
3. Selection of cheeses in various forms, cranberries, nuts, grapes
4. Salmon, cream cheese and spinach rolls
5. Chicken aspic
6. Tortilla with vegetables
7. Greek-style fish
8. Herring trio [in cream, oil and tomato sauce]
9. Vegetable salad
10. Gyros salad
11. Caprese with basil olive oil

HOT DISHES

three options to choose
[served in chafing dishes]

1. Boeuf Bourguignon, buckwheat groats
2. Turkey escalopes in Parmesan sauce, Silesian dumplings
3. BBQ ribs, garlic potatoes
4. French-style pork with vegetables and cider, potato dumplings with parsley butter
5. Goulash soup served with a slice of rustic bread
6. Old Polish sour rye soup with smoked meat
7. Red borscht with cabbage and mushroom croquette

SALAD / VEGETABLE SECTION AND SIDES

1. Assortment of seasonal vegetables
2. Composition of fresh lettuces
3. Salad cheeses in marinade
4. Sauces, dips, flavoured olive oil
5. Roasted grains
6. Pickles and marinades
7. Pickled cucumbers
8. Bread, butter

DESSERTS AND FRUIT IN THE BUFFET

four options to choose

1. Cream cheesecake
2. Toffee cake
3. Apple pie
4. Chocolate mousse cake
5. Fruit cake
6. Seasonal fruit

COLD DRINKS ON THE TABLE

unlimited

1. Carbonated drinks
2. Orange / apple juice
3. Still mineral water with lemon

HOT DRINKS IN THE BUFFET

unlimited

1. Selection of teas
2. Coffee

VERSION II

PRICE: from PLN 669 per person

First Married Meal Menu

STARTER

one option to choose

|served individually to each Guest|

1. Salmon tartare, capers, dill and lemon zest
2. Beef tartare, pickled cucumber, marinated mushrooms, white onion, mustard
3. Duck pâté, sour apple chutney
4. Vegetable pâté, sour apple chutney
5. Tomato tartare
6. Beetroot carpaccio with goat cheese
7. Herring in cream with onion

SOUPS

one option to choose

|served individually to each Guest|

1. Traditional chicken broth with noodles
2. Mushroom borscht soup with łazanki pasta and parsley
3. Classic tomato cream soup with basil pesto
4. White vegetable cream soup with blue cheese and sunflower seeds
5. Mushroom soup with sour cream and dill

HOT DISHES

three options to choose

|served to the table on platters|

1. Pork neck roasted with vegetables, warming spices, apple and honey
2. Chicken fillet in creamy sauce with sun-dried tomatoes
3. Pork loin escalopes stewed with onion and thyme in wine and clarified butter
4. Roasted pork loin in creamy porcini mushroom sauce
5. Pork tenderloin roasted with butter and fresh herbs in BBQ sauce
6. Cod loin in roasted pepper sauce with Parmesan
7. Bell pepper stuffed with bulgur wheat and vegetables in tomato sauce (vegan)

SIDE DISHES FOR HOT DISHES

three options to choose

|served to the table on platters|

1. Mashed potatoes with butter and chopped dill
2. Roasted potatoes with garlic and rosemary
3. Bulgur wheat with parsley leaves
4. Silesian dumplings
5. Potato dumplings with pumpkin seeds
6. Pearl barley risotto with mushrooms
7. Buckwheat groats with onion

SALADS AND VEGETABLES

three options to choose

|served to the table on platters|

1. Red cabbage salad
2. Mixed vegetable salad
3. Parisian carrots with butter and almonds
4. Beetroot salad
5. Cucumber salad with dill
6. Coleslaw
7. Sauerkraut salad
8. Leek salad

Full Reception Menu

served as a buffet after the
First Married Meal service

WHITE VODKA [WYBOROWA] AND WHITE AND RED WINE unlimited

COLD STARTERS IN THE BUFFET

1. Assortment of marinated roasted meats
 - Roasted pork loin
 - Pork neck studded with garlic
 - Pâtés in several flavours
2. Assortment of smoked and cured cold cuts and sausages
3. Selection of cheeses in various forms, cranberries, nuts, grapes
4. Salmon, cream cheese and spinach rolls
5. Chicken aspic timbales
6. Tortilla with vegetables
7. Greek-style fish
8. Herring trio [in cream, oil and tomato sauce]
9. Vegetable salad
10. Gyros salad
11. Caprese with basil olive oil

HOT DISHES

three options to choose
[served in chafing dishes]

1. Boeuf Bourguignon, buckwheat groats
2. Turkey escalopes in Parmesan sauce, Silesian dumplings
3. BBQ ribs, garlic potatoes
4. French-style pork with vegetables and cider, potato dumplings with parsley butter
5. Goulash soup served with a slice of rustic bread
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SALAD / VEGETABLE SECTION AND SIDES

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5. Roasted grains
6. Pickles and marinades
7. Pickled cucumbers
8. Bread, butter

DESSERTS AND FRUIT IN THE BUFFET

four options to choose

1. Cream cheesecake
2. Toffee cake
3. Apple pie
4. Chocolate mousse cake
5. Fruit cake
6. Seasonal fruit

COLD DRINKS ON THE TABLE

unlimited

1. Carbonated drinks
2. Orange / apple juice
3. Still mineral water with lemon

HOT DRINKS IN THE BUFFET

unlimited

1. Selection of teas
2. Coffee



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