

VIENNA HOUSE

ANDEL'S
CRACOW

Banquet offer



ENDLESS EXPLORATION • viennahouse.com



When a hotel becomes your house



Served menu

THREE-COURSE SERVED MENU 28 EUR/PERSON

Menu I

- Duck broth with beef kalduny
- Roasted zander on a saffron sauce with sweet potatoes mousse, wild broccoli and roasted Chioggia beetroot
- Chocolate tart with pistachio sauce
- Selection of bread, butter

Menu II

- Dried porcini mushrooms soup with buckwheat groats
- Confit duck leg, potato purée with mustard seeds, roasted apples with marjoram, Brussels sprouts
- New York cheesecake, strawberry and melon salsa with mint
- Selection of bread, butter



Menu III

- Onion soup with lamb meatballs and Emmental cheese
- Salmon steak with Hollandaise sauce and potato and spinach gratin, edamame beans with cherry tomatoes
- Chocolate cake with almond sauce
- Selection of bread, butter

Menu IV

- Beef carpaccio with capers, Parmesan cheese, and truffle oil
- Corn chicken stuffed with porcini mushrooms, carrot purée, potato gnocchi, Romanesco cauliflower
- Eton mess with mango and passion fruit
- Selection of bread, butter

Menu V

- Goat's cheese mousse on pickled beets with caramelised nuts and fig
- Ox cheeks roasted in red wine, potato and truffle purée, roasted vegetables, green peas
- Tiramisu with strawberry sauce
- Selection of bread, butter

Vegetarian/vegan menu

- Creamy velvety white vegetable soup with herbal toast
- Courgette stuffed with chickpeas and okra, gratinated with vegan Parmesan cheese
- Pear cooked in white wine with nut crumble and raspberry sorbet
- Selection of bread, butter

Vegetarian/vegan menu

- Crispy lettuce with vegetable spring rolls, pomegranate and miso dressing
- Aubergine with smoked tofu
- Coconut panna cotta with passion fruit purée and strawberries
- Selection of bread, butter



The prices given are gross prices.

Served menu

FOUR-COURSE SERVED MENU 33 EUR/PERSON

Menu I

- Meat jelly with cornichon sauce and marinated porcini mushrooms
- Creamy green pea soup with smoked salmon and asparagus
- Roasted duck leg, red cabbage purée, potato rosti, broccoli, asparagus
- Seasonal fruits with coffee crumble and vanilla ice-cream
- Selection of bread, butter

Menu II

- Salad with smoked goose breast, pickled vegetables and pistachios
- Beef broth with dumplings filled with mushrooms
- Cod tenderloin on a tomato sauce with olives and anchovies, spinach lasagne
- Chocolate tart with whiskey and cherries
- Selection of bread, butter



Menu III

- Beef carpaccio with capers, Parmesan cheese and truffle oil
- Creamy roasted potatoes soup with smoked bacon and bundz cheese
- Zander on a mussel sauce, potato purée, green beans, Parisian carrot
- Pistachio crème brûlée
- Selection of bread, butter

Menu IV

- Salmon tartare with avocado and pickled radish
- Creamy pickled cucumber soup with duck croquette
- Bacon-wrapped pork tenderloin with celery root purée, roasted garlic sauce, Brussels sprouts
- New York cheesecake with salted caramel and raspberries

Menu V

- Vitello tonnato with tuna and caper sauce on a rocket and Parmesan cheese salad
- White mushroom soup with smoked trout
- Chicken supreme in thyme with chanterelle sauce, potato and truffle purée, sugar peas
- Tartlet with strawberries
- Selection of bread, butter

Vegetarian/vegan menu

- Roasted beetroot carpaccio with pearl barley and balsamic vinegar cream
- Coconut soup with leek and edamame beans, vermicelli pasta
- Tofu baked in seaweeds on a green pea purée, carrot stewed on olive oil with garlic
- Coconut panna cotta with passion fruit purée and strawberries
- Selection of bread, butter

Vegetarian/vegan menu

- Roasted sweet potato salad with pomegranate, avocado and miso dressing
- Creamy pumpkin soup with parsley oil
- Curry with roasted cauliflower, chickpeas, and aromatic jasmine rice
- Mango sorbet with citrus and mint crumble
- Selection of bread, butter



The prices given are gross prices.

Buffet menu from 25 people

Menu I

Serving time:

- Up to 4 hours – 36 EUR/PERSON
- Up to 6 hours – 42 EUR/PERSON
- Extra charge for more than 6 hours – 7,5 EUR/PERSON for every next hour

Cold plate:

- Pickled artichokes salad with olives and mozzarella
- Rice salad with smoked turkey and pineapple
- Spicy couscous with prawns and coriander
- Herrings pickled with porcini mushrooms and rosemary
- Cod pickled in red onion and cloves
- Pork loin stuffed with mushrooms with Remoulade sauce
- Chicken galantine stuffed with apricots and pistachios
- Arancini with green peas and mozzarella
- Selection of bread, butter

Soup:

- Onion soup with thyme aroma with garlic toasts

Main courses:

- Cod stewed in wine and leek sauce with capers and roasted carrot
- Chicken supreme in dried tomato and roasted pumpkin with broccoli sauce
- Pork loin stewed in cabbage with honey and wheat beer
- Dumplings with potato and cottage cheese stuffing with stewed oyster mushrooms and onion
- Krakow style baked potatoes
- Brussels sprouts stewed on butter with thyme and white wine

Desserts:

- Cheesecake with orange zest
- Apple pie with cinnamon and raisins
- Panna cotta with passion fruit
- Mini vanilla cream puffs

Menu II

Serving time:

- Up to 4 hours – 40 EUR/PERSON
- Up to 6 hours – 47 EUR/PERSON
- Extra charge for more than 6 hours – 7,5 EUR/PERSON for every next hour

Cold plate:

- Grilled pepper with anchovies and capers
- Salad with Italian salami, asparagus, and pomegranate
- Potato salad with pickled chanterelles and smoked salmon
- Salmon gravlax marinated in dill with caper mayonnaise
- Pork tenderloin roasted in plum fondant
- Smoked goose breast with cherry and horseradish confiture
- Roasted pâté with marinated porcini mushrooms salsa
- Selection of Polish and Italian cheeses with apricot confiture
- Selection of bread, butter

Soup:

- Creamy roasted potato soup with roasted bacon

Main courses:

- Salmon marinated in teriyaki with mushroom and bamboo
- Ox cheeks roasted in red wine with roasted vegetables
- Turkey breast marinated in herbs with cheese sauce and broccoli
- Pearl barley kashotto with porcini mushrooms and green peas
- Potato dumplings with brown butter and pine nuts
- Roasted sweet and sour beets

Desserts:

- Ricotta cheesecake
- Strawberry mousse on a sponge cake with mint jelly
- Chocolate cake with cheese and cherries
- Mini cream pie

Menu III

Serving time:

- Up to 4 hours – 49 EUR/PERSON
- Up to 6 hours – 55 EUR/PERSON
- Extra charge for more than 6 hours – 7,5 EUR/PERSON for every next hour

Cold plate:

- Salad with pearl barley, fried lentils and honey-ginger dressing
- Salad with roast beef pieces, asparagus, and pickled pineapple
- Salad with Białczyński cheese, smoked trout, and raspberry dressing
- Smoked salmon rolls with cucumber and wasabi cheese
- Tuna tartare with wakame salad and black sesame
- Beef carpaccio with Parmesan cheese, capers and rocket
- A selection of Polish and Italian cooked meats with fig confiture and pistachios
- Antipasti (pickled onions, pepperonata, pickled eggplant, baked artichokes)
- Selection of bread, butter

Soup:

- Creamy pea soup with black seeds

Main courses:

- Zander baked on a clam sauce with julienned vegetables
- Roast duck stuffed with mushrooms on white buckwheat
- Tenderloin baked in porto sauce with plums
- Ravioli with asparagus, chili, and Parmesan cheese
- Potatoes au gratin
- Baked cauliflower with parsley pesto and sunflower seeds

Desserts:

- Cheesecake with chocolate crumble
- Chocolate mousse with raspberry jelly
- Nut cake
- Cake with strawberries and cream

 The prices given are gross prices.



Snack Menu

Menu I

Serving time:

- Up to 4 hours – 22 EUR/PERSON
- Extra charge for more than 4 hours – 4 EUR/PERSON for every next hour
- Salad with goat cheese, beetroot and walnuts
- Celery salad with pineapple and smoked turkey
- Herrings in cream with gherkins
- Smoked trout on a spicy toast with lemon cottage cheese
- Buckwheat blini with creamy dill cheese and trout caviar
- Black pudding croquettes in panko with tomato confiture
- Meat jelly with horseradish sauce
- Roasted pork loin with mushrooms and ravigote sauce
- Chicken galantine stuffed with vegetables and cranberry sauce
- English roast beef marinated in mustard and honey
- A selection of bread, butter

Menu II

Serving time:

- Up to 4 hours – 27 EUR/PERSON
- Extra charge for more than 4 hours – 4 EUR/PERSON for every next hour
- Salad with grilled artichoke, pickled onions, and pecorino cheese
- Niçoise salad with baked tuna
- Salmon tartare with capers on foccacia with olives
- Herrings in porcini mushrooms with honey
- Quiche with confit duck and red onion confiture
- Arancini with lamb and green peas
- Roasted veal with tuna and caper sauce
- Crostini with mozzarella and caponata with pine nuts
- Potato frittata with chorizo and asparagus
- A selection of Italian cheeses and cooked meats with confitures
- A selection of bread, butter
- Ricotta cheesecake with lime jelly
- Tiramisu

Menu III

Serving time:

- Up to 4 hours – 32 EUR/PERSON
- Extra charge for more than 4 hours – 6 EUR/PERSON for every next hour
- Cobb salad with avocado and smoked tofu
- Salad with grandine pasta, fried mushrooms, grilled pepper and chorizo
- New Zealand Mussels marinated in ginger and paprika
- Prawns with marinated pineapple and black sesame
- Orientally marinated pork with shimeji mushrooms
- Beef tartare with chipotle mayonnaise
- Poultry roulade with pistachios and raspberry confiture
- Turkey baked in peanut butter with currant sauce
- Samosas with potatoes, green peas, and mint sauce
- A selection of bread, butter
- Cinnamon panna cotta with roasted apple
- Mini vanilla cream puffs
- Nut cake

Cocktail Menu

Cocktail Menu 3 EUR/PIECE

Savoury dishes:

- Beef tartare on a wholemeal bread toast
- English roast beef with horseradish mousse on toast
- Bacon shashlik with plum and turkey liver
- Pork tenderloin with plum chutney
- Liver pâté with red onion confiture on a toast
- Smoked duck with currant sauce and potato chip
- Tortilla with chicken and avocado
- Melon with Parma ham and mozzarella
- Panko coated prawn with mango-chili mousse
- Tuna tartare with black sesame and cucumber relish

- Mini cupcake with smoked salmon mousse with pink pepper
- Omelette with smoked salmon and rocket
- Mini tart with asparagus and sun-dried tomatoes
- Zucchini roulade with goat cheese and walnuts
- Bruschetta with baked eggplant and tomatoes
- Tomato wedges with creamy herb cottage cheese and radish
- Baked sweet potato with grilled halloumi and pomegranate

Sweet dishes:

- Macaroons with blackberry sauce and hazelnuts
- Baked apple with cranberry and vanilla sauce
- Chocolate mousse with cherry and roasted white chocolate
- Mini vanilla cream puff with caramel and pecans
- Fruit tartare with oatmeal crumble



The prices given are gross prices.



Unlimited Open Bar Package

		Package 1	Package 2	Package 3	Package 4	Package 5	Package 6
Coffee, tea, water		X					
Non-alcoholic beverages (soda, juices, coffee, tea, mineral water)			X	X	X	X	X
House wine				X	X	X	X
Draught beer				X	X	X	X
Vodka					X	X	X
Whisky						X	X
Rum, gin, tequila, vermouth							X
	PRICE						
	2H	3,5 EUR	9,5 EUR	22 EUR	30 EUR	35 EUR	41 EUR
	3H	4 EUR	11 EUR	26 EUR	35 EUR	40 EUR	48 EUR
	4H	4,5 EUR	13 EUR	30 EUR	40 EUR	45 EUR	55 EUR
	5H	5 EUR	15 EUR	34 EUR	45 EUR	50 EUR	62 EUR
	Next hour	1,5 EUR	3 EUR	6 EUR	7 EUR	10 EUR	13 EUR
Welcome drink/Prosecco 5 EUR/glass							

Additional services prices

Stage (seven 2m/1m modules available)	279 EUR/day
Dance floor (max 100 m ²)	9,5 EUR/m ²
DJ	individual pricing



i The prices given are gross prices.



Offer valid until 31.12.2022



Vienna House Andel's Cracow • ul. Pawia 3, 31-154 Cracow, Poland
E: convention.cracow@viennahouse.com • T: +48 12 660 00 00 • viennahouse.com