



Ladies and Gentlemen !

The day of the wedding is definitely one of the most important events for the young couple, their families and friends. We invite you to crown this special and unique event with a lavish, yet prepared in detail, reception in the Stary Tartak Restaurant. If you organize the wedding in our restaurant you can be certain that the young couple, as well as their guests, will remember it as a wonderful event.

The stylish architecture, superb cuisine and impeccable service we can provide, will cause your wedding reception to remain an eternal and heart-warming memory. Stary Tartak restaurant's building has two spacious halls at the disposal of its guests. The first one is called the "Pine Hall" - it offers space for up to 130 revelers. The second is named the "Larch Hall" and it can accommodate up to 40 wedding guests. When the wedding atmosphere becomes too hot, there is nothing better than enjoying a moment of relaxation with a glass of wine on the restaurant's terrace which offers a beautiful view on the Small Jeziorak lake.

We are pleased to present you with our wedding offer, which contains all the elements needed to prepare an exuberant reception. You can find the details of our wedding offer and menu suggestions below. In wedding offer we have also included bonus services :

- traditional country bread on arrival - FREE OF CHARGE
- room for the young couple in our hotel or glass of sparkling wine - FREE OF CHARGE
- we also offer a special, hotel room discount for wedding guests at our Stary Tartak hotel^{****}

Wedding offer

In winter months the luck comes to newlyweds. Young couple who decides to hold a wedding reception at the Stary Tartak Restaurant: we offer a vodka FREE OF CHARGE

We will gladly assist you with any additional information required

Phone number : 726 222 555, restauracja@starytartak.cpm

ul. Biskupska 5, 14-200 Iława
Telefon: 726 222 555
e.mail: restauracja@starytartak.com.pl

PROPOSITION 195 pln/per person

Welcome with bread and salt, and a glass of sparkling wine

- **LUNCH** is served on platters on tables
 - Chicken broth with homemade noodles
 - Roast pork neck in sawmill sauce
 - Crust covered pork cutlet with fried cabbage
 - Spicy baked ribs in apricot sauce
 - Chicken sticks marinated in honey and chili pepper
 - Boiled potatoes
 - Salad bouquet
- **COLD STARTERS** served on platters
 - Traditional herring with pickles, onions and olive oil
 - Poultry timbales
 - Pork pate with horseradish mousse
 - Pork loin with plum
 - Bacon stuffed with pickles
 - Pork meatballs in vinegar
 - Vegetable salad
 - Greek Salad
 - Bread
- **HOT SNACKS** served on platters
 - Browned cabbage Rolls stuffed with groats poured with mushroom sauce
 - Mushroom stuffed with pork meat
 - Croquet with sauerkraut and mushrooms
 - Aromatic red borsch with Marjoram
 - Sauerkraut stew
 - Coffee / tea without limits

PROPOSITION 245 pln/per person

Welcome with bread and salt, and a glass of sparkling wine

- **LUNCH** is served on platters on tables
 - Chicken broth with homemade noodles
 - Grilled pork sirloins bathed in green pepper sauce
 - Pork roulade stuffed with smoked bacon served with a dark sauce
 - Chicken breast stuffed with broccoli and feta cheese in dill sauce
 - Chicken escalope
 - Chicken fillet with mozzarella, tomato and basil sauce
 - Boiled potatoe
 - Roasted potatoes with garlic
 - Salad bouquet
- **COLD STARTERS** served on platters
 - Pork loin with plum
 - Chicken roulade with vegetables and with cranberry sauce
 - Roulade of bacon in French mustard souce
 - Pork Pate served with cucumber and horseradish sauce
 - Pork meatballs in vinegar
 - Fish on Greek stuffing
 - Traditional herring with pickles, onions and olive oil
 - Caprese
 - Salad with rice and smoked fish
 - Herring salad with eggs, cucumber and potato
 - Bread
- **HOT SNACKS** served on platters
 - Chicken leg marinated in honey and pepper
 - Button mushrooms stuffed with pork meat
 - Pork loin baked with cheese and mushrooms
 - Fried potato slices
 - Dumplings Mix
 - Aromatic red borsch with Marjoram
 - Coffee / tea without limits

PROPOSITION 295 pln/per person

Welcome with bread and salt, and a glass of sparkling wine

- **LUNCH** served

Starter

Beef sirloin Carpaccio with capares

Soup

Velvet tomato cream with parmesan cheese

Main course

Stuffed pork roulade smoked in plum sauce served with roasted and steam potatoes

- **COLD STARTERS** served on platters

Smoked chicken breast with cardamom syrup

Platter of traditional roast meat

Pork pate served with cucumber and horseradish sauce

Spinach roulade with smoked salmon and cottage cheese

Smoked trout with orange carpaccio

Galantine of cod with vegetables

Caprese

Chicken salad with almond flakes in cocktail sauce

Salad with roasted meat

Greek salad with feta cheese and olives

Pickle

Bread

- **HOT SNACKS** served on platters

Trout fried in lemon pepper served on the pappardelle vegetables

Chicken leg stuffed with spinach and topped with cheese sauce

Chicken shashliks with bacon and vegetables

Fried rice with curry

Boeuf strogonoff in onion bread

Coffee / tea without limits

MENU OFFER

● SOUP

Chicken broth with homemade noodles

Broccoli cream soup and peas

French onion soup

Polish sour rye soup with white sausage

Tripe soup

Aromatic red borsch with Marjoram

MAIN COURSE

● Traditional pork chop

Pork roulade stuffed with smoked bacon served plum sauce

Pork neck steak in the gravy

Chamberlain's pork loin backed with cheese

Soft pork ham roasted in pickles with mushroom sauce

Grilled pork tenderloin in green pepper sauce

Pork tenderloin from the oven, served with rosemary sauce

Traditional Polish Knuckle of pork with fried cabbage

Ribs in apricot sauce

De volaille with cheese and butter

Traditional baked chicken leg

Chicken leg marinated in honey and pepper

Chicken escalope

Chicken fillet with mozzarella and sun-dried tomato pesto

Chicken fillet in a creamy sauce

Chicken breasts stuffed with spinach and feta cheese in dill sauce

Chicken breast in a sauce with gorgonzola cheese and fresh chives

Chicken shashliks

Beaten beef cutlets in mushroom sauce

Beef in the form of a dish served in a homemade sauce

Beef Stroganoff
Beef ragout with vegetables

● **FISH**

Zander saute
Zander saute served in leek sauce
Zander from Jeziorak Lake braisek in white wine
Trout saute with onions
Trout marinated in rosemary served on green spinach
Cod saute served on vegetable spaghetti
Salmon with spinach in puff pastry
Salmon from the oven with herb
Sola baked witpotatoes and parsley sauce

● **HOT SNACKS**

Spicy chicken balls
Mushroom stuffed with pork meat
Ham of pork meat with cucumber dip
Browned cabbage Rolls stuffed with meat and poured with tomato sauce
Browned cabbage Rolls stuffed with groats poured with mushroom sauce
Dumplings sateed with meat
Bowl of dumplings
Old Polish Bigos (Polish dish of sauerkraut)
Smoked ham served hot

● **COLD SNACKS**

Traditional herring with pickles, onions and olive oil
Traditional herring with cream-dill sauce
Herring with dried tomatoes, onions and olive oil

Pork loin with plum
Pork loin with horseradish mousse
Pork neck stuffed with garlic
Shank terrine served with mustard sauce
Bacon stuffed with marinades
Platter of roast meat
Chicken roulade with vegetables served with cranberry sauce
Smoked chicken breast with cardamon syrup
Pork pie served with cucumber and horseradish sauce
Pork meatballs in vinegar
Chicken or pork in aspic with vegetables
Cod in aspic with vegetables
Smoked trout served on orange carpaccio
Spinach roulade wrapped with salmon and cream cheese
Bruschetta with tomatoes and basil
Crosthini with goat cheese and roasted peppers
Mini French envelopes

SALADS

- Chicken salad with almonds and cocktail sauce
- Greek salad with feta cheese and olives
- Farfalle salad and salami
- Ham and mozzarella salad
- Caesar salad
- Nicoise salad
- Mexican salad
- Vegetable salad
- Arugula with tomato and parmesan
- Caprese



● EXTRAS

Boiled potatoes with dill
Roasted potatoes with garlic
Diamond-shaped potato dumplings
Silesian dumplings
French fries, fried potato slices
Rice with vegetables
Buckwheat with onion
Salad bouquet
Bouquet vegetables served hot
Cucumber salad
Beetroots
Pickled cucumber
Fried cabbage
Spinach with cream

ADDITIONAL SERVICES

Stary Tartak Restaurant cooperates with many companies that provide the musical setting, prepare the decorations and bouquets, take photos or film for this special day.

Your wedding reception can be enhanced with additional attractions such as:

- Burning pig cut by the Chef
- Country table
- Grill
- Flow for the young couple with rowing boat or motorboat to the wedding hall
- Vaporetto ride
- Dance show
- Chocolate Fountain
- Soup bubbles
- Hall decoration
- Alcohol, beverages, cake