



**Park Hotel**  
BUSINESS & PLEASURE



# CONFERENCE OFFER





## ROOM RENTAL

Room / rental time	Up to 5 hours	More than 5 hours
<b>Banquet room</b>	1000 zł	1600 zł
<b>Fireplace room</b>	600 zł	800 zł
<b>Hothouse</b>	400 zł	600 zł

Conference equipment is included in the room rental price:

- high-resolution multimedia projector
- widescreen
- flipchart
- remote control for changing slides
- notebook
- laser pointer
- videoconferencing equipment
- 2 wireless microphones including one headset
- wireless internet access

Room / Setting	Cinemas	"U" / one table	School
<b>Banquet room - 127 m2</b>	130	80 / 40	30
<b>Fireplace room</b>	40	0 / 20	0
<b>Hothouse</b>	20	0 / 20	0

## *BANQUET ROOM*

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Room suitable for conferences for up to one hundred and thirty people (cinema-type) or smaller, at a single table or set table in the letter U.

The ideal solution for training organisation is the school setting. - at two-person tables, for thirty people. From the windows of the Banquet Hall there is a beautiful view of the park.

The Banquet Hall is adjacent to the Round Hall, where the exit to the patio is located. Coffee breaks or lunches in the form of a buffet are also organized in the Round Hall.

## *FIREPLACE ROOM*

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It is an ideal place for smaller business meetings, e.g. training. Up to thirty-two people will sit at one long table, while in the cinema setting, it is possible to organize a meeting even in it for forty people. The room is air-conditioned, which will provide our guests with comfort also on hot days.

## *HOTHOUSE*

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Beautiful, all-glass room is the ideal background. small business meetings, both interviews and training. From the Orangery there is a beautiful view of the Pod Kasztanem patio, and from there - to the park. The chairs and tables in the Orangery can be set up in the following cinemas and at one long table - both for twenty people.



## COFFEE BREAKS

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### *Regular (21 z£/person)*

Coffee  
Tea  
Mineral water  
Cake of our baking

### *Fruit (26 z£/person)*

Coffee  
Tea  
Mineral water  
Fruit juices  
Fresh fruit

### *Sandwich (28 z£/person)*

Coffee  
Tea  
Mineral water  
Fruit juices  
Cocktail sandwiches (2 pcs/person)

### *Continuous (38 z£/person)*

Welcome to the entire assortment and twice completed

Coffee  
Tea  
Mineral water  
Fruit juices  
Cake of our baking

## *BREAKFAST (70 zł/person)*

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Meat and cold cuts platters

Cheese platter

Fish platter

Selection of curds

Seasonal salads

Fresh vegetables

Jams, honey

Breakfast cereals selection

Yoghurts

Fruit

Eggs, planted eggs, omelettes

(individual order)

Sausages, sausages

(individual orders)

Coffee, tea

Mineral water, fruit juices

## *LUNCH*

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### *Buffet Menu I (80 zł/person)*

*More than 20 persons*

#### **Warm buffet**

Cream of baked peppers and tomatoes with cuttings

Grilled chicken fillet with curry sauce

Mix of cooked vegetables

Mixed Basmati rice with wild rice

#### **Cold buffet**

Fish in Greek

Chicken roulade with spinach

Pork cooked sous vide with herbs

Tomatoes with mozzarella and basil pesto

Mix lettuce with marinated beet and goat's cheese, vinaigrette

Bread, butter

#### **Sweet buffet**

Mouffins with cream

Panna Cotta with fruit sauce

Fresh fruit

*Buffet Menu II (90 z£/person)*  
*More than 20 persons*

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**Warm buffet**

Soup cream of white vegetables with herbal toasts  
Ground chops with fried mushrooms and onions  
Pasta with dried tomatoes and spinach  
Baked root vegetables Potatoes from watery

**Cold buffet**

Salmon Tatar with French mustard and fresh cucumber  
Pate in French pastry with red onion jam  
Pork neck marinated in herbs  
Marinated vegetables  
Bouquet of salads with chicken and cocktail sauce  
Bread, butter

**Sweet buffet**

Creemee brulee  
Mouffins with cream  
Fresh fruits

*Buffet Menu III (120 z£/person)*  
*More than 20 persons*

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**Warm buffet**

Oriental soup with chicken and coconut milk  
Pork in green pepper sauce  
Fried cod fillet on spinach with caper sauce  
Pillar rice  
Roasted potatoes with herbs

### **Cold buffet**

Tartar of tuna with additives on pumpernickel

Smoked salmon roulade with herbal cheese

Poultry liver parfait with Brenda and jam

Rostbef roasted pink

Lettuce with marinated shrimps and vegetables with garlic sauce

Mix salad with Greek feta Bread, butter

### **Sweet buffet**

Tiramisu

Cheesecake with whipped cream and fruit

Chocolate mousse

Fresh fruit

## *Buffet Menu IV (140 z€/person)*

*More than 20 persons*

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### **Warm buffet**

Fish soup with seafood

Roasted salmon on spinach

Pork tenderloin with caper and garlic sauce with tomatoes

French, young baked potatoes with garlic and herbs

Sesame broccoli

### **Cold buffet**

Tartar trio (salmon, tuna, trout)  
Marinated shrimps and prawns  
Tortilla with salmon, mascarpone and chive  
Rostbef roasted pink  
Roasted wild boar neck in juniper  
Selection of Italian sausages (3 types)  
Selection of French cheeses  
Rucola leaves with gravy and dill sauce  
Lettuces with fried duck breast, candied cranberries and plum sauce  
Bread, butter

### **Sweet buffet**

Cupcakes with building and fruit  
Muffins with cream  
Chocolate mousse  
Cold cheesecake with jelly  
Fresh fruits

## *Served menu I (80 ₹/person)*

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### **Soup**

White vegetable cream with herbal toasts

### **Main dish**

Grilled chicken fillet on spinach with cream,  
sauce of dried tomatoes, potato casserole

### **Dessert**

Creme Brulee

## *Served menu II (90 zł/person)*

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### **Soup**

Cream of baked tomatoes and peppers with basil pesto

### **Main dish**

Pork tenderloin with celery puree mushroom sauce, cooked vegetables

### **Dessert**

Browns with a scoop of ice cream

## *Served menu III (120 zł/person)*

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### **Attachment**

Chopped tuna fillet with French mustard and truffle oil

### **Soup**

Shrimp with julienne vegetables

### **Main dish**

Scions of wild boar stuffed with plums and vegetables in own sauce served with French noodles and fried beets

### **Dessert**

Avocado mousse with grapefruit fillets and fresh mint





*Dear counterparts, we approach every meeting  
Individually, we are able to make each meeting to the indicated budget.*

*What makes us different is flexibility and full professionalism.*

*Park Hotel in Szczecin reserves the right to make changes.*

*Prices includes VAT.*

## Coordination of business meetings

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