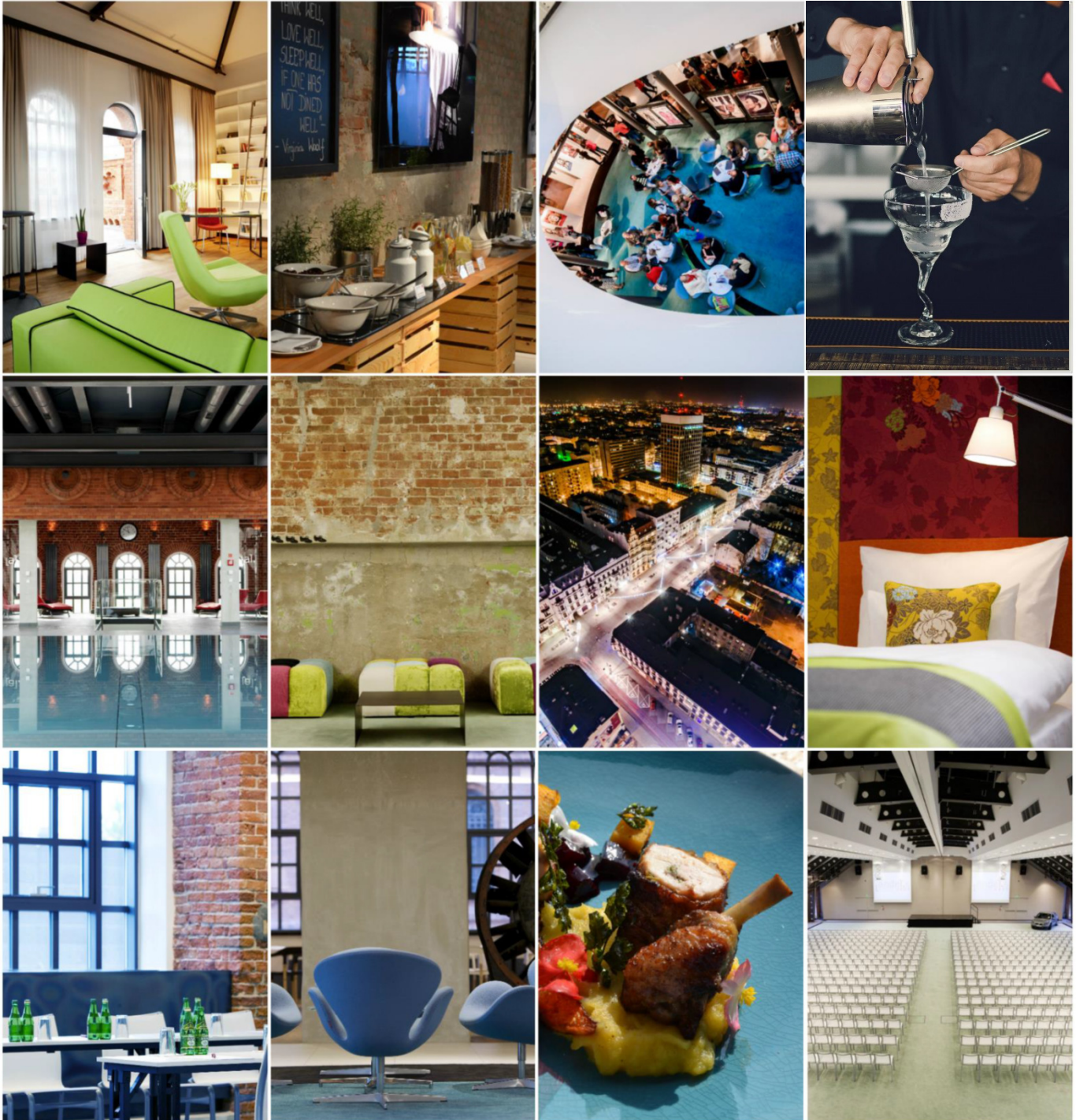


VIENNA HOUSE

ANDEL'S
LODZ



Conferences without limits 2018

When a hotel becomes your house



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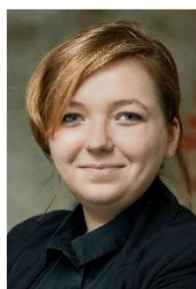
Let us introduce ourselves



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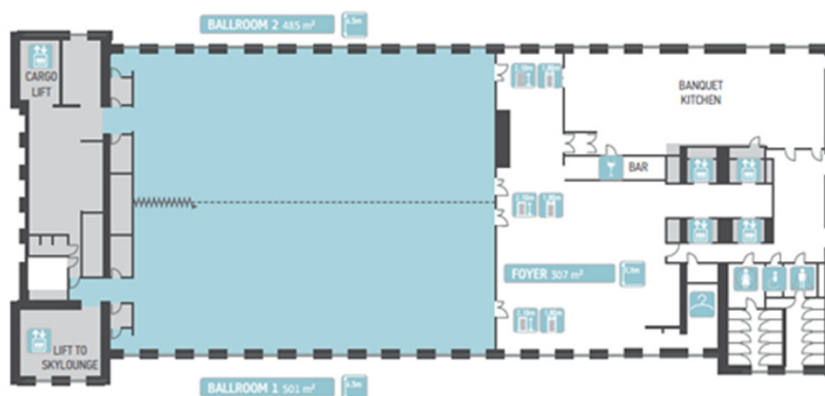
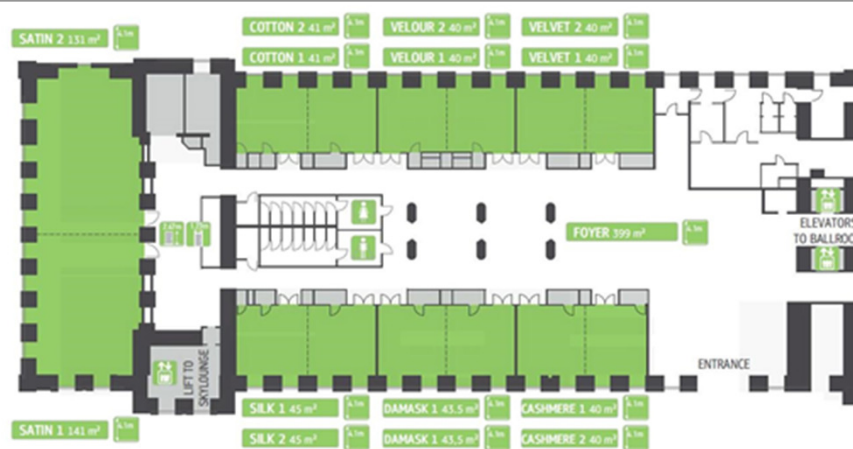
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PRICES PRESENTED IN THE OFFER ARE NET PRICES



SPECIFICATIONS AND PRICE LIST OF CONFERENCE ROOMS

	The number of people in the setting					PLN net price	
	teather	class	cocktail	semicircle	banquet	Whole day	Half day
Satin	260	180	200	110	140	7 000	4 900
Satin 1 / Satin 2	130	90	90	60	70	4 000	2 800
Cashmere / Cotton / Damask / Silk / Velour / Velvet	65	45	60	35	40	1 800	1 250
Conference Foyer						3 500	3 500
Ballroom	800	730	800	420	550	22 000	11 000
Ballroom 1 / Ballroom 2	400	320	400	210	270	11 000	



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COFFEE BREAKS

One-time coffee breaks are served for 30 minutes

...CHOOSE YOUR THEME

CLASSIC – 19 PLN / PERSON

Freshly brewed coffee
Selection of teas
Water with herbs / fruit
2 types of fruit juices
A selection of homemade shortbreads

MORNING – 30 PLN / PERSON

Freshly brewed coffee
Selection of teas
Water with herbs / fruit
2 types of fruit juices
Freshly baked Danish pastries and croissants
Selection of sandwiches on a baguette
(3 pieces per person)
Fruit salad (portion per person)
Fruit yoghurt (portion per person)

HEALTHY – 30 PLN / PERSON

Freshly brewed coffee
Selection of teas
Water with herbs / fruit
2 types of filleted seasonal fruits
2 types of seasonal fruit (whole fruit served)
2 fruit smoothies (2 pieces per person)
Vegetable crudités with pastes and dips

SWEET – 25 PLN / PERSON

Freshly brewed coffee
Selection of teas
Water with herbs / fruit
2 types of fruit juices
3 types of cakes (3 pieces per person)
2 types of seasonal fruit (whole fruit served)

ENERGETIC – 30 PLN / PERSON

Freshly brewed coffee
Selection of teas
Water with herbs / fruit
2 types of fruit juices
Caramelized nuts
Chocolate cake
Oatmeal, yoghurt mousse
Bananas in chocolate
Chocolate muffins
2 types of seasonal fruit (whole fruit served)



COFFEE BREAKS

Coffee breaks snacks:

SANDWICHES

With toasted bread: 6 PLN / piece

On wheat or wholegrain baguette: 7 PLN / piece

SELECTION OF SPARKLING BEVERAGES: 10 PLN / person

SELECTION OF JUICES (3 types): 10 PLN / person

FRESHLY SQUEEZED JUICES AND FRUIT & VEGETABLE COCKTAILS

Freshly squeezed juices: orange / grapefruit / carrot /

cucumber-apple-ginger - 200 ml / person – 6PLN / each

SWEET MUFFINS – 6 PLN / piece



CONFERENCE PACKAGES

OFFER FOR GROUPS FROM 10 TO 25 PEOPLE

Conference package 180 PLN / person includes:

- Conference room fee
- 2 themed coffee breaks (30min)
- Lunch of the day
- Flipchart
- Screen, LCD projector
- Sound system
- Vienna House notebooks and pens
- Mineral water

Conference package PLN 191 / person includes:

- Conference room fee
- 3 themed coffee breaks (30min)
- Lunch of the day
- Flipchart
- Screen, LCD projector
- Sound system
- Vienna House notebooks and pens
- Mineral water

OFFER FOR GROUPS FROM 26 TO 60 PEOPLE

Conference package 161 PLN / person includes:

- Conference room fee
- 2 themed coffee breaks (30min)
- Lunch of the day
- Flipchart
- Screen, LCD projector
- Sound system
- Vienna House notebooks and pens
- Mineral water

Conference package 181 PLN / person includes:

- Conference room fee
- 3 themed coffee breaks (30min)
- Lunch of the day
- Flipchart
- Screen, LCD projector
- Sound system
- Vienna House notebooks and pens
- Mineral water



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MENU OF THE DAY

„ Entrusting the selection of the meeting menu to professionals is an opportunity to get acquainted not only with the entire range of seasonally available products, but also a unique journey to, perhaps previously unknown, flavours of the local cuisine. The menu of the day is the best idea for an unusual lunch.”

Mirosław Jabłoński, Chef of *Delight* Restaurant

Chef's buffet menu 71 PLN / PERSON

The buffet menu is valid for groups of more than 25 people

Cold snacks buffet

Assortment of fish, meat and vegetarian appetizers (6 types)

Salad buffet for own composition

4 types of salads

3 types of dressings, flavoured olives, balsamic

Main courses

Fish dish

Meat dish

Pasta dish

Starchy addition
(types)

Vegetable

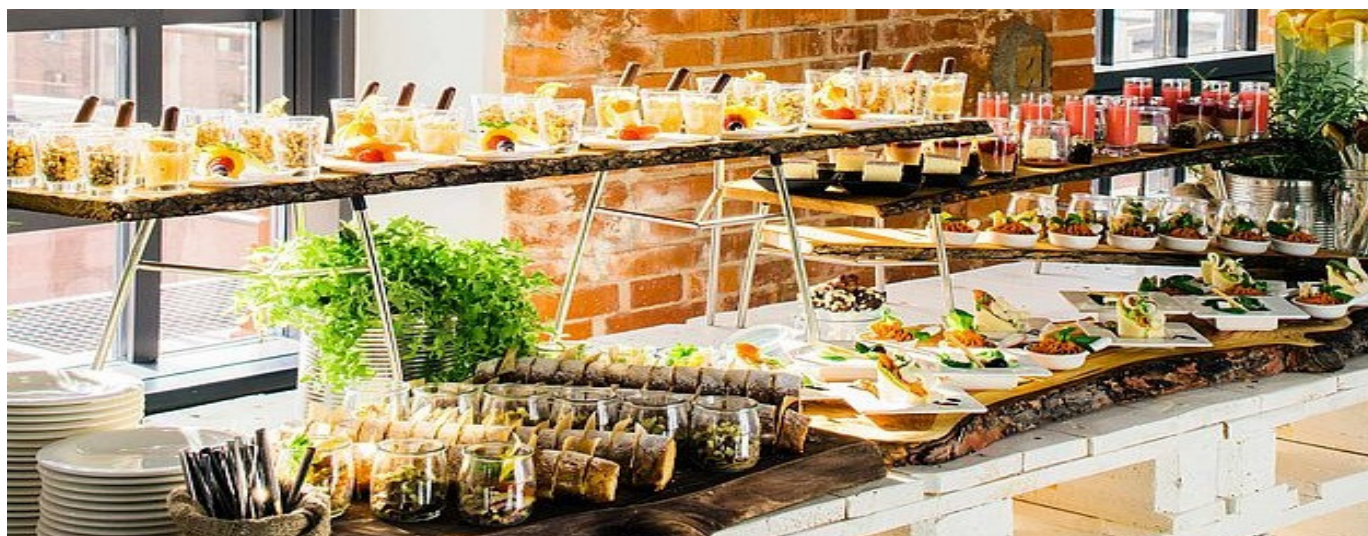
Soup

Soup of the day

Dessert buffet

Selection of cakes and desserts (3

Filleted fruit



Chef's served menu 71 PLN / person

Three-course menu: soup, main course and dessert of the day

SERVED MENU 79 PLN

MENU I

Baked potato cream with kindziuk

Pork steak with broiled mozzarella, marjoram sauce, grilled shallots and caramelized yellow carrot

Apple pie with amaretto sauce

MENU II

Smoked trout tatar with grilled zucchini and champagne sauce

Pork tenderloin with bacon powder, celery and potato purée, thyme sauce and Italian cabbage

Pear tart with spicy coulis

MENU III

Roast beef slices with salad, French sauce and crispy croutons

Salmon from the oven on candied carrot, leek sauce and spinach risotto

Cheesecake with raspberry mousse and spicy crumble

SERVED MENU 86 PLN

MENU I

Poznan soup with roasting and dried cabbage

Beef cheeks braised in red wine, red cabbage purée, roasted Jerusalem artichoke and baked vegetables

Blackcurrant mousse with chocolate granola and caramel cream

MENU II

Smoked goose with a compressed apple, salad and balsamic vinaigrette

Beef tails soup with vegetable noodles

Cod loin marinated in thyme and lemon, cauliflower purée, root vegetables stewed with mustard seeds and a honey-pepper sauce

MENU III

Sour cream soup with smoked meat, parsley pesto and dried mushrooms

Roasted duck with gnocchi, caramelized apple and cranberry sauce

Chocolate tart with roasted almonds and pistachio sauce



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SERVED MENU 105 PLN

MENU I

Marinated Roast beef in crushed pepper, celery and apple salad and hoisin sauce

Cauliflower cream with chorizo and shrimps

Duck thigh confit, truffle purée, sautéed porcini with parmesan cheese and cherry sauce with cardamom

Mandarin catalan cream with oatmeal and chocolate ice cream

MENU II

Roasted veal, grilled artichokes, cherry tomatoes confit and caper sauce

Spicy coconut soup with beef, prawns and shitake mushrooms

Pork tenderloin smoked with hay, eggplant and zucchini caponata, grilled red cabbage and roasted Jerusalem artichoke

Plum-almond tart, cinnamon purée and ice cream with salty caramel

MENU III

Marinated salmon Carpaccio in whiskey, grilled pear, tart with figs and red onions, lemon vinaigrette

Mushroom consommé with groats, meatballs and mushrooms

Grilled veal in thyme and lemon, zucchini, potato gnocchi and pepper sauce

Tiramisu with coffee seeds and a nut cake



COCKTAIL MENU *(pass around)*

„ Extraordinary visual qualities of the tasting cocktail menu are the best choice for those who want to emphasize the prestige of the organized meeting”

Mirosław Jabłoński, Chef

Salty 8 PLN / szt.

Smoked salmon in a tortilla with crispy arugula and raisin mustard
Marinated octopus in cherry vinegar, with herbs feta cheese and artichokes
Smoked tuna with a caramelized figure and asparagus
Grilled salmon on avocado mousse and rye bread decorated with olives and cippollini
Shrimp roasted in garlic with tomato jam, served on a crispy pastry
Slices of chicken from Bresse in tuna and caper mousse and sun-dried tomatoes on shortcrust pastry
Parma ham with juicy melon and green pepper
Smoked beef with rucola, parmesan cheese and mustard gherkin
Beef carpaccio in oriental style with sunflower seeds, mushroom mushrooms, bamboo shoots and parmesan cheese
Mini tart with mushrooms and cranberries
Mini mozzarella marinated in red basil, olives and pomelos
Cheese truffles in almond flakes or roasted sesame seeds
Carrot and iceberg lettuce rolls with focaccia

Crayfish and mango salad with green cucumber and ginger, in seaweed with the addition of calabash and wasabi
Tart with spinach and goat cheese
Feta cheese and watermelon salad in shortcrust pastry

Warm 9 PLN / szt.

Mini skewer with zander and zucchini
Chicken with pineapple and paprika
Lamb kofta with green curry
Penne in arrabiata sauce
Breaded chicken wings

Sweet 8 PLN / szt.

A selection of chocolate pralines
Fruit in chocolate and almond flakes
A selection of fruit mousses
Mini cheesecake with orange peel
Chocolate Cake with cherries
Fruit skewers
Selection of macaroons
Poppy seed cake on raspberry mousse
Mini Brownies



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BUFFET MENU

“If you are looking for an idea for a dinner that will surprise your guests with a fresh approach after a full day of effort, and will rejuvenate bodies and minds, the themed menu is the best option. Choose only the direction and let us take care of the rest”.

Mirosław Jabłoński, Chef

The buffet menu is valid for groups of more than 25 people.
If the number is below 25 people, 30% of the menu value is added.
The Chef's buffet menu is available from 12:00

STANDARD Menu

MENU I

Appetizers

Pikeperch with caramelized carrot and pickled cucumber
English style herring on baked potatoes
Baked beets with cereal grains and raspberry vinaigrette
Roasted turkey in tuna and caper sauce
Mozzarella with tomatoes, olives and grilled artichokes
Caesar salad with chicken and crispy bacon
Penne pasta salad with salami and roasted peppers
Salad with broccoli, eggs and garlic sauce
A selection of breads
Flavoured olives

Warm buffet

Traditional French onion soup with herb croutons
Roasted perch with vegetables and pesto sauce
Beef in Burgundy style with a pickled cucumber
Grilled chicken with sautéed spinach, feta cheese, oyster mushrooms and dried tomato sauce
Zucchini au gratin
Potatoes baked with rosemary
Pasta with mushrooms, tomatoes and blue cheese

Desserts

Selection of seasonal fruit
Yoghurt cake with fruit
Cheesecake with nuts and raisins
Apple pie



BUFFET MENU

MENU II

Appetizers

Smoked trout with celery and raspberry vinaigrette
Herring in tomatoes
Grilled balsamic onions with goat cheese and roasted peppers
Roast beef slices with parmesan and mustard seeds
Chicken with feta cheese and avocado
Home-made pâtés with marinated beetroot
Romaine lettuce leaves with roasted grains
Roasted carrot, salami and gherkin salad
A selection of breads
Flavoured olives

Warm buffet

Baked potatoes cream with roasted leek
Cod in oriental sauce with vegetables and mushroom
Beef in Russian style with baked potato and mushrooms
Marinated mini steak with pork neck sauce in red wine
Boletus gnocchi with spinach
Baked potatoes with pancetta and onions
Broccoli baked in tomato butter

Desserts

Chocolate mousse with pomegranate seeds
Apple pie with apples and pears
Vanilla cake with almonds
Selection of fruit

PRICE:

UP TO 2h – 85 / PERSON
UP TO 4h – 109 / PERSON
UP TO 6h – 125 / PERSON
OVER 6h – EXTRA 12 PLN/PERSON
FOR EACH ADDITIONAL HOUR

STANDARD PLUS Menu

MENU I

Appetizers

Herring carpaccio with gherkin and marinated boletus
Smoked cod with horseradish sauce and white turnip salad
Pork rillettes with apple jam
Quiche with chicken and roasted yellow pepper
Tomato carpaccio with capers, pickled red onion and parmesan cheese
Salad with chicken and soy noodles
Couscous with shrimps and coriander
Salad with spinach, baked bacon and garlic sauce
A selection of breads
Flavoured olives

Warm buffet

Baked tomatoes cream with basil and blue cheese
Nile perch in sauce with Chinese cabbage
Chicken in curry and mango sauce
Pork tenderloin in a green pepper sauce
Roast duck with caramelized apples and marjoram sauce
Gnocchi with four cheeses and spinach
Roasted potatoes with chili olive oil and garlic

Desserts

Chocolate mousse
Nut cake
Seasonal fruits with crumbled meringue
Cheesecake with raisins

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BUFFET MENU

MENU II

Appertizers

Frittata - baked omelette with vegetables and anchovies
Marinated anchovies with dill sauce, Roman lettuce
Selection of antipasti - marinated olives, marinated artichokes, cipolline in balsamic vinegar, marinated grilled eggplant, stuffed mushrooms, feta cheese marinated in herbs and flavoured olives
Jamón serrano ham with honey melon and grilled chicory
Tenderloin marinated in soy and sesame
Beef with capers, crushed pepper and grated parmesan cheese
Grilled radichcio with goat cheese and pine nuts
Roman lettuce with chicken, croutons and capers
Grilled zucchini with Greek yoghurt and celery
Salad with pasta penne, tuna and roasted peppers
A selection of breads
Flavoured olives

Warm buffet

Corn chowder with chive olive oil
Cod with paprika coulis and stewed fennel
Chicken breast in mushroom sauce with crushed gorgonzola
Hungarian goulash with smoked paprika
Italian cabbage with chilli and saturated mushrooms
Pappardelle pasta with duck in curry sauce
Potato and truffle purée with roasted shallots

Desserts

Cherry crème brûlée
Apple tart
Vanilla cake with almonds
Selection of fruit

PRICE:

UP TO 2h - 95 PLN / PERSON
UP TO 4h - 126 PLN / PERSON
UP TO 6h - 151 PLN / PERSON
OVER 6h - EXTRA 15 PLN/ PERSON
FOR EACH ADDITIONAL HOUR

PREMIUM Menu

MENU I

Appertizers

Grilled shrimps with salads and garlic sauce
Smoked salmon with mango and coriander salad
Marinated octopus with pepper vinaigrette
Mule in wine with parsley, garlic and croutons
Arugula with parmesan, olives and cherry tomatoes
Parma ham with baked aubergine
Slow-roasted pork loin with tatar sauce and marinated plums
Coleslaw salad with baked potatoes
Marinated vegetables salad and cheese
Beef carpaccio with mustard cream, marinated boletus and parmesan cheese
Slow roasted turkey fillet in tuna and caper sauce
Spinach with feta, pears, nuts and raspberry vinaigrette
A selection of breads
Flavoured olives

Warm buffet

Cauliflower cream with coconut milk and Kindziuk
Pikeperch from the oven with roasted potatoes, roasted leeks and parsley sauce
Duck thigh confit with celery purée
Pork with smoked spring onion and salsify
Oriental-style beef with cipollini
Cauliflower with saturated mushrooms and mini mozzarella
Gnocchi with Italian cabbage

Desserts

Almond cake with apple
Pistachio mousse with meringue
Nut cake with honey
Selection of fruit



BUFFET MENU

MENU II

Appetizers

Cold smoked salmon marinated in horseradish
Herring with apple and sun-dried tomatoes
Guinea fowl with carrot salad and blue cheese
Roast beef slices with grilled artichokes
Pasta penne salad with roasted pepper and salami
Chicken in caper sauce
Grilled eggplant with goat cheese
Radicchio caramelized with pears and nuts
Salad with tuna, red onion and pickled cucumber
Roasted beetroot salad, sunflower seeds and apples
Selection of lettuces with beef
Mini mozzarella with tomatoes.
Selection of breads.
Flavoured olives

Main courses

Oriental spicy soup with mushroom
Baked cod with cabbage and marjoram
Turkey leg in chanterelle sauce
Pasta rigatoni with duck
Pork tenderloin in wine and thyme
Potatoes baked with smoked curd and pancetta
bacon
Carrots in thyme with almonds

Desserts

Cheesecake with raisins
Cake with cherries
Chocolate cake
Shortcrust pastry with vanilla cream and apple

PRICE:

UP TO 2h - 123 PLN / PERSON
UP TO 4h - 165 PLN / PERSON
UP TO 6h - 190 PLN / PERSON
OVER 6h - EXTRA 21 PLN/PERSON
FOR EACH ADDITIONAL HOUR



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OPEN BAR

Wittlin the Open Bar packages, drinks are served according to the following rules:

Water and juices are on the tables and available in the bar

Fizzy drinks, beer, wine, vodka served by waiters and available in the bar

Coloured alcohols available in the bar.

WELCOME DRINK

Classic	Sparkling wine	16 PLN / PERSON
Non-alcoholic	Apfelschorle	10 PLN / PERSON
Premium	Cava sparkling wine	18 PLN / PERSON

	OPEN BAR 1	OPEN BAR 2	OPEN BAR 3	OPEN BAR 4
Cold drinks fizzy, still	X	X	X	X
Warm beverages	X	X	X	X
Home wine		X	X	X
Beer		X	X	X
Vodka			X	X
Coloured alcohols rum, gin, whisky, campari, martini				X
PRICE				
Up to 1 h	17 PLN	-	-	-
Up to 3 h	25 PLN	61 PLN	68 PLN	105 PLN
Up to 5 h	32 PLN	81 PLN	90 PLN	138 PLN
Up to 7 h	39 PLN	94 PLN	104 PLN	162 PLN
Up to 10 h	49 PLN	104 PLN	115 PLN	178 PLN

* the price includes unlimited consumption of the above beverages for the specified period of time



EQUIPMENT AND SERVICES

TECHNICAL EQUIPMENT – VIDEO

Multimedia projector	200 PLN
Plasma TV 32"	300 PLN
Plasma TV 47"	350 PLN
Screen- Front projection 7,5x5,6m	600 PLN

TECHNICAL EQUIPMENT – AUDIO

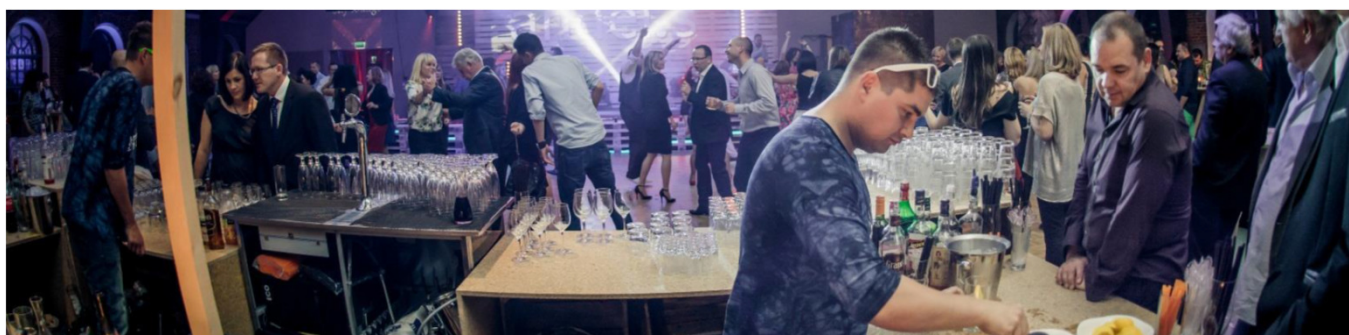
Wireless microphone	80 PLN
Clip/head microphone	80 PLN
Wired microphone	65 PLN
BOSE sound system	500 PLN

PRESENTATION TOOLS

Flipchart	45 PLN
Laser pointer	35 PLN
Remote control for multimedia projector	35 PLN
Lectern	95 PLN
Stage 32m2	25 PLN / m2
Parquet 148,91 m2 (each piece 0,95x0,95m)	25 PLN / m2
Notebook	300 PLN

INTERNET

High speed 100 Mb Internet is free of charge for all conference participants



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ADDITIONAL ATTRACTIONS

- Event snack - a multicultural game
- HollyŁódź - film production
- City game
- Trips
- Artistic setting of events

