



VILLA FOKSAL

Restaurant & Catering

GARDEN WEDDING PARTY

# Culinary agenda



## COCTAIL

Finger food snacks and cocktails served by waiters before the bride and groom arrive in the Orangery and Gardens .



## DINNER

Gala dinner, consisting of two or three dishes, served by waiters.



## BUFETS

After lunch, there are buffets with cold snacks and desserts. After midnight, we open a buffet with hot dishes.



## LIVE COOKING

Live cooking stations that allow you to follow the work of the chefs and fulfil individual Guest orders.



## TORT

Our confectioners will fulfil even the greatest sweet fantasy.

# Orangery

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ORGANIZE YOUR WEDDING IN THE BEAUTIFUL, GREEN GARDEN IN THE CENTER OF THE CITY.

OUR ORANGERY WILL CHARM YOUR GUESTS WITH ITS BEAUTIFUL ARRANGEMENT OF SPACE AND DIRECT ACCESS TO A LARGE, CLIMATICALLY ILLUMINATED GARDEN.

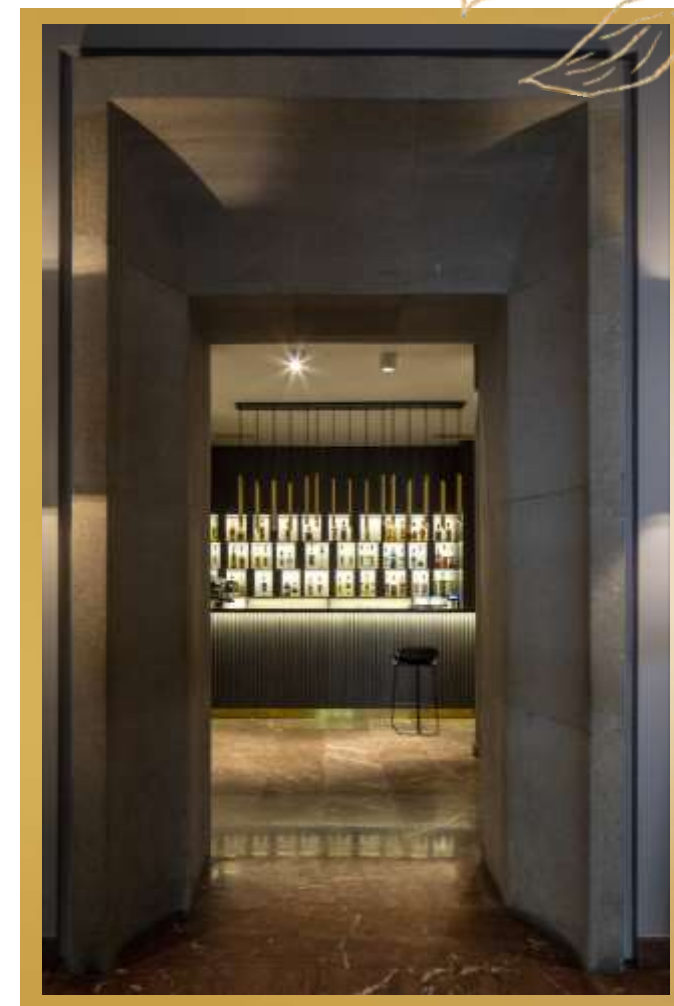




## ...or warm interiors

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AN ALTERNATIVE TO THE BRIGHT, ROMANTIC STYLING OF THE WEDDING RECEPTION IN THE ORANGERY BE INTERIORS KEPT IN NATURAL COLORS OF BEIGE AND BROWN COMBINED WITH GOLDEN DETAILS.



# The wedding ceremony

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VILLA FOKSAL IS A UNIQUE PLACE, WHERE IN THE MAGIC GARDEN YOU CAN ORGANIZE A BEAUTIFUL WEDDING CEREMONY.

AS ONE OF THE FEW PLACES ON THE MAP OF WARSAW, WE HAVE THE RECOMMENDATION OF THE REGISTRY OFFICE FOR THE ORGANIZATION OF WEDDING CEREMONIES.



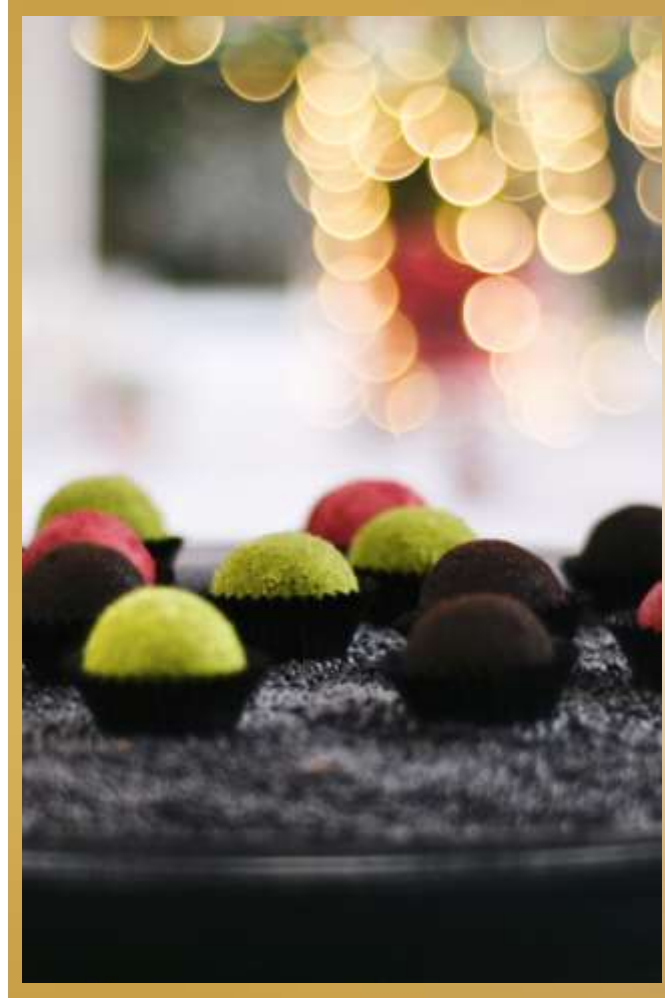


# Menu Head Chef Marcin Wojtczak

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WE PRIDE OURSELVES ON BEING THE ONLY COMPANY IN THE INDUSTRY THAT TAKES AN INDIVIDUAL APPROACH TO OUR GUESTS' NEEDS.

EACH CREATION IS AN OPPORTUNITY FOR US TO DEMONSTRATE OUR CULINARY EXPERIENCE AND SURPRISE OUR GUESTS.



# Package 1

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WEDDING RECEPTION - GARDEN PARTY.

FOOD SERVED IN THE BUFFETS AND LIVE COOKING STATIONS.

SEATING FOR ALL GUESTS AT ROUND TABLES IN THE ORANGERY.

DURATION: 10 HOURS



# Package 1

## CULINARY AGENDA

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### WELCOME COCKTAIL

**Served for guests waiting for  
Wedding Couple at the terrace  
and in the garden**

Finger food

Lardo,  
rosemary, truffle essence

Waffles, crab, grapefruit, and avocado

Goat cheese, almonds, pepper, white  
chocolate, cornflowers

Tartare, bresaola, spring onions, creme  
fraiche

●  

### LIVE COOKING STATION

Peking duck

In addition, we serve alcoholic  
cocktails and soft drinks during the  
cocktail party

●  
**Welcome Ceremony  
of the Wedding Couple  
with bread and salt  
(on request)**

### DINNER

Buffet served by chefs and waiters

●  

### COLD BUFETS

Bryndza,  
cumin, lemon, freeze-dried beetroot

Smoked fish  
(halibut, trout, seriola),  
potato, creamy horseradish, caviar

Seabass, vinegar,  
lemon thyme, spicy cucumber, mint

Carpaccio, beef tenderloin,  
lemon olive oil,  
Manchego cheese





# Package 1

## CULINARY AGENDA

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Terrines, goose liver,  
passion fruit, endive, walnut dressing

Confit, bacon, thyme, aniseed, pickled  
sweet plum

Roasted oyster mushroom,  
arugula, Thai basil, cilantro,  
sesame dressing

Caesar Salad,  
parma ham, parmesan cheese

Roasted Tomato,  
pear, burrata, basil,  
fermented strawberry dressing

Choice of bread  
Pickles & Marinates  
Olive oil with herbs

HOT BUFFET  
served for three hours

Pike-perch,  
green olive Veloute sauce,  
chervil, fennel

Duck, roasted thigh,  
beet, orange, demi glace

Beef cheek,  
red wine sauce

Potato, roasted butter, mint, dill

Gnocchi, butter, parmesan cheese

Carrot, honey, herbs

Waldorf salad

### BUFFET WITH DESSERTS

A selection of mini meringues

Cannolli, lemon cream

Brownie

Yoghurt cake

Chocolate Pralines

Seasonal tropical fruits



# Package 1

## CULINARY AGENDA

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### SECOND HOT MEAL

live cooking station  
Served for 2 hours

Whole parmesan cheese,  
linguine, cognac

Roasted whole ham,  
red wine sauce

### WEDDING CAKE

our flavors

Chocolate mousse, cherry

White chocolate, raspberry \*bestseller

Cream, fruit

Tiramisu

Cappuccino

Walnut

### THIRD HOT MEAL

Barbecue in the garden,  
served for 3 hours

Chicken, teriyaki marinade

Pork loin, herbs

Sausages, bacon, black pudding

Trout, butter, dill

Vegetables, herbs

Traditional polish soup „Żurek” with  
white sausage and egg

Salad, potato, crispy bacon

Bread

Horseradish, mustard, BBQ sauce,  
ketchup

Cucumbers, olives, sun-dried tomatoes

### Soft drinks

Fruit juices

Mineral water

Sodas - Pepsico brand

Coffee Mauro

Tea selection by Althaus

Sugar, sweetener, milk, lemon



## Package 2

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WEDDING RECEPTION - GARDEN PARTY

FOOD SERVED AS A SERVED DINNER, BUFFETS  
AND LIVE COOKING STATIONS.

SEATING FOR ALL GUESTS AT ROUND TABLES IN THE WINTER  
GARDEN.

DURATION: UP TO 10 HOURS





# Package 2

## CULINARY AGENDA



**WELCOME COCKTAIL**  
**Served for guests waiting for  
Wedding Couple at the terrace  
and in the garden**

Cold snacks  
served by waiters

Tapenade, anchovies, quail egg,  
truffle olive oil

Goat cheese,  
almond, pepper, white chocolate,  
cornflower

Carpaccio, duck,  
compressed melon, aniseed, martini

Spicy tuna,  
compressed watermelon, nori

**STATION SERVED BY CHEF**

Pecking duck

In addition, alcoholic cocktails and soft  
drinks are served during the cocktail  
reception.



Welcoming Wedding Couple  
with bread and salt  
(on request)



### GALA DINNER SERVICE

Starters  
Appetizer plate:

Terrina, goat cheese,  
roasted beetroot, currant jelly

Rielette, goose,  
orange, thyme

Eel, green apple, horseradish puree,  
dill

### Soup

Cream, green peas,  
mascarpone, mint, pancetta

### Main course

Duck leg confit,  
beetroot, kumquat, balsamico, orange  
chutney

Boulangere' casserole  
Muscovado sauce

### For vegetarians

Seasonal risotto  
(asparagus, chanterelles, boletus)

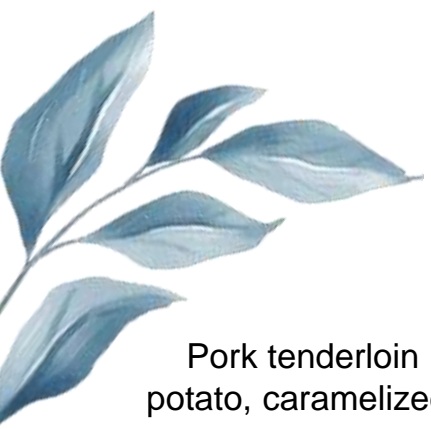
### Alternative proposals soups and main courses

Cream, leek, banana, powdered,  
chorizo

Cream, roasted carrot,  
smoked orange, cardamom

Broth, veal, vegetables

Cream, forest mushrooms



# Package 2

## CULINARY AGENDA

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Pork tenderloin "sous vide" confit  
potato, caramelized plum, pesto, cider  
sauce

Beef cheeks,  
horseradish, parsnip puree,  
Bordelaise sauce

Farm chicken, spinach, butter, nutmeg,  
pickled pearl onions, puree, sweet  
potato, Soubise sauce

Roasted wild trout, caramelised chicory,  
apple, puree, warm dressing, red wine

Atlantic cod Roasted Kumato tomato,  
asparagus, parsley essence, potato,  
butter

**BUFFET WITH DESSERTS**  
served after dinner  
until the end of the party

A selection of mini meringues

Brownie, freeze-dried raspberry

Tiramisu

Cheesecake, white chocolate

Yoghurt cake

Pralines

Fruit, seasonal, tropical

**COLD BUFFET**  
served one hour after dinner  
until the end of the party

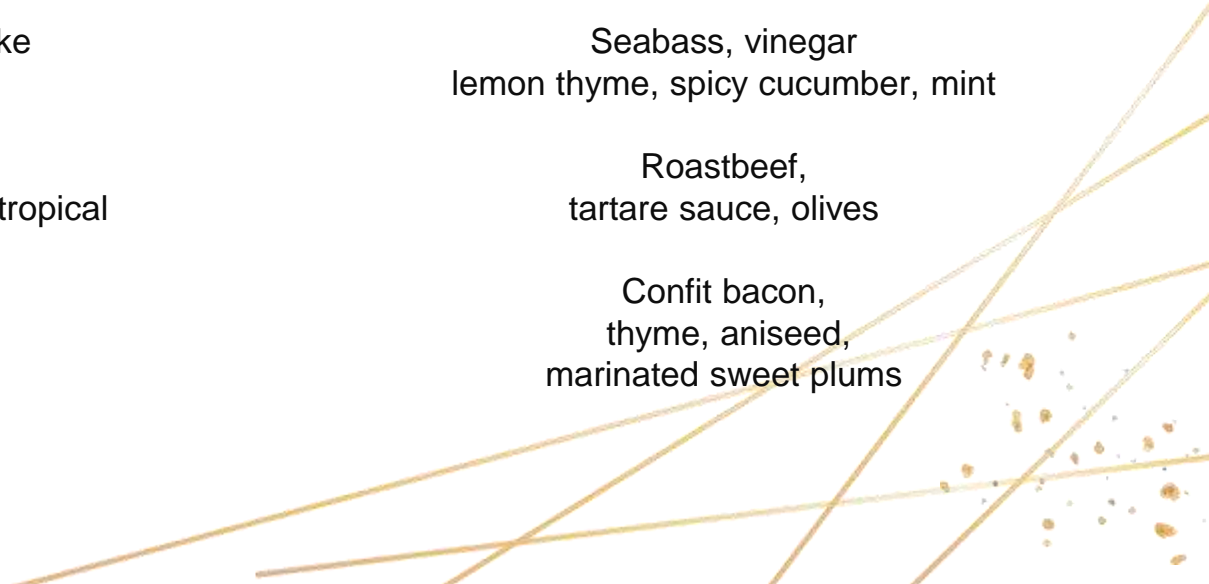
Bryndza,  
cumin, lemon, freeze-dried beetroot

Smoked fish  
(halibut, trout, seriola)  
potato, creamy horseradish,  
caviar

Seabass, vinegar  
lemon thyme, spicy cucumber, mint

Roastbeef,  
tartare sauce, olives

Confit bacon,  
thyme, aniseed,  
marinated sweet plums



# Package 2

## CULINARY AGENDA

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Asparagus,  
mayonnaise, avocado, nuts  
( seasonal dish )

Roasted oyster mushroom  
rocket, Thai basil, coriander,  
sesame dressing

Caesar salad,  
parma ham, parmesan cheese

Roasted tomato,  
pear, burrata, basil,  
Dressing, fermented strawberry

Choice of bread

Pickles and marinates

Olive oil with herbs

### SECOND HOT MEAL

Live cooking station  
running for 2 hours  
Please choose one:

Slowly roasted whole ham  
horseradish sauce

OR

Pastas  
prepared on request of the guest  
Penne, Linguinne, Garganelli  
sauces: aglio oglio, tomato  
with capers and anchovies, creamy  
with parmesan cheese and truffles

OR

Grill:  
Chicken,  
teriyaki marinade

Pork tenderloin, apple

Sausages, bacon, black pudding

Trout,  
Lime zest, lemon grass

Vegetables, herbs

Soup - Beef tripe,  
Mushrooms, double beef stock

Cucumbers, olives, sun-dried  
tomatoes

Potatoes

Salad, potato, crispy bacon

Four types of bread

Horseradish, mustard, BBQ sauce,  
ketchup





# Package 2

## CULINARY AGENDA

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### THIRD HOT MEAL

Buffet running for 2.5 hours  
after midnight

Cod,  
vierge sauce, fennel

Duck leg confit,  
beetroot, orange, demi glace

Beef cheeks,  
pak choy, thyme sauce

Potatos,  
roasted butter, mint, dill

Gnocchi,  
butter, parmesan

Carrot, honey, herbs

Waldorf salad

●

### WEDDING CAKE

Our flavours

Chocolate mousse, cherry

White chocolate, raspberry \*bestseller

Traditional, cream, seasonal fruits

Tiramisu

Cappuccino

Walnut

●

### Soft drinks

Fruit juices

Mineral water

Sodas - Pepsico brand

Mauro coffee

machine Select of Althaus teas

Sugar, sweetener, milk, lemon

●

# Package 3

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WEDDING RECEPTION - GARDEN PARTY.

FOOD SERVED AS DINNER, BUFFETS AND LIVE COOKING STATIONS SERVED BY CHEFS.

SEATING FOR ALL GUESTS AT ROUND TABLES IN THE ORANGERY.

DURATION: UP TO 10 HOURS



# Package 3

## CULINARY AGENDA

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### WELCOME COCKTAIL

Cold snacks  
served by waiters

Lardorosemary, truffle essence

Waffles, crab, grapefruit, avocado

Goat cheese, almonds, pepper, white  
chocolate, cornflower

Spicy tuna, compressed watermelon,  
nori

Tartare, bresaola, spring onion, creme  
fraiche

### STATION SERVED BY THE COOK

Smoked, beef tartare, pickles, rustic  
bread

In addition, we serve alcoholic cocktails  
and soft drinks during the cocktail party

Welcoming the Wedding Couple  
with bread and salt  
(on request)



### SERVED DINNER

Appetizer

Plate of appetizers:

Terrina, goat cheese,  
roasted beetroot, oregano, figs, honey,  
currant jelly

Trout, dill,  
roasted parsnip, ricotta, horseradish

Pate, duck,  
pistachio, essence, mandarin, thyme,  
honey onion



Soup

to be chosen by guests at the table

Bouillon, vegetables, herbal omelette

OR

Cream, roasted parsley, mushroom  
essence

Main course to be chosen by guests  
at the table

Cutfish, roasted leek, green olive veloute,  
potato puff, baby mesclun

OR

Beef tenderloin, herbs, shallots, pak-choy  
port sauce

For vegetarians

Seasonal risotto  
(asparagus, chanterelles, boletus)





# Package 3

## Alternative proposals soups and main courses

Cream, seasonal vegetables,  
truffle oil

Cream, pumpkin, almonds ( seasonal )

Consome, mushrooms, ravioli, ricotta

Seabass sous vide  
cabbage, saffron mayonnaise,  
smoked potato, celery emulsion

Duck magret  
carrot puree, bryndza, red pepper,  
pear,  
demi glace sauce with foie gras

Leg of lamb, potato gratin, rosemary,  
aubergine, roasted tomato, toffee sauce

## CULINARY AGENDA

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### BUFFET WITH DESSERTS

Served After Dinner

Available until The End Of The Party

A Selection Of Mini Meringues

Brownie

Tiramisu

Cannoli, Lemon Cream

Cheesecake With White Chocolate

Opera Cake

Pralines

Fruit, Seasonal, Tropical

### BUFET

served after dinner  
until the end of the party

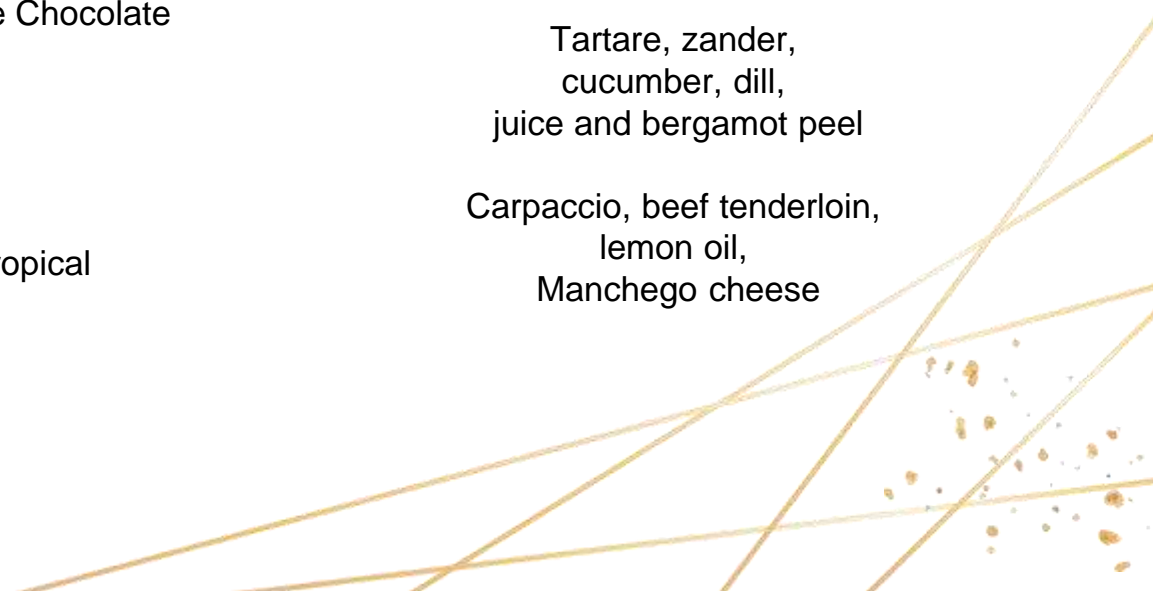
Cold snacks and salads

Bryndza  
cumin, lemon,  
freeze-dried beetroot

Smoked fish  
(halibut, trout, seriola), potato, creamy  
horseradish, caviar

Tartare, zander,  
cucumber, dill,  
juice and bergamot peel

Carpaccio, beef tenderloin,  
lemon oil,  
Manchego cheese



# Package 3

Roasted roastbeef,  
tartar sauce with olives

Vitello tonnato

Confit bacon  
thyme, aniseed,  
marinated sweet plum

Asparagus,  
mayonnaise, avocado, nuts

Roasted oyster mushroom, rocket, Thai  
basil, coriander, sesame dressing  
(seasonal dish)

Caesar,  
prawns, parmesan

Roasted, tomato,  
pear, burrata, basil,  
dressing, fermented strawberry

## CULINARY AGENDA

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### SECOND HOT MEAL

Live cooking station  
running for 2 hours

Please choose one:

Sea bass  
puff pastry ,beurre blanc sauce,  
tarragon

**OR**

Slowly roasted roastbeef ,pepper  
red wine sauce, shallots

**OR**

Grill

Marinated chicken breast, mustard,  
herbs

Chicken legs, teriyaki marinade

Pork tenderloin, apple

Ribs, coca cola

Sausages, bacon, black pudding

Salmon Lime zest, lemon grass

Vegetables, herbs

Beef tripe Mushrooms, double beef stock

Cucumbers, olives, sun-dried tomatoes

Salad, potato, crispy bacon

Four types of bread

Horseradish, mustard, BBQ sauce,  
ketchup



# Package 3

## THIRD HOT MEAL Buffet running for 2,5 hours after midnight

Roasted salmon,  
Salsa, green tomato, jalapeno,  
coriander, pomelo

Duck leg  
beetroot, orange, demi glace sauce

Boeuf bourguignon

Potato,  
roasted butter, mint, dill

Gnocchi, butter, parmesan cheese

Grilled vegetables

Waldorf salad

## CULINARY AGENDA

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### WEDDING CAKE Our flavours:

Chocolate mousse, cherry

White chocolate, raspberry \*bestseller

Cream, fruit

Tiramisu

Cappuccino

Walnut

Soft drinks package  
unlimited

Fruit juices  
Mineral water

Sodas - Pepsico brand

Mauro coffee

Selection of teas by Althaus  
Sugar, sweetener, milk, lemon

Waiter service included in package

Dinner tasting for 2 persons  
included in package

Duration of the party up to 10 hours

Additional services

Prelonging package over 10 hours  
(without open bar)

Price 2 000.00 zł  
for each additional hour,  
but up to a maximum of 5.00 a.m.

Using the restaurant space  
for the organisation of a wedding  
ceremony

Price 2 500.00 PLN  
plus the cost of the florist  
and scenography in this area

Corkage fee for serving alcohol  
delivered by Wedding Couple

Price 45.00 zł per person

Bartender service  
Bartenders, bar hire, glassware,  
syrups for drinks, fruit, herbs,  
ice cubes and crushed ice

Price 30.00 PLN per person

Open bar in the assortment  
Beer, Wine, Prosecco, Vodka  
served for 10 hours with no limit

Price 135.00 zł - 155.00 zł per person

Open bar in the assortment  
Beer, Wine, Prosecco,  
Vodka, Whisky, Rum, Tequila  
Gin, Aperol, Martini etc.  
served for 10 hours with no limit

Price 165.00 PLN - 245.00 PLN per  
person

Renting out the entire restaurant,  
orangery  
and garden for exclusive use requires  
a minimum guaranteed budget  
in the amount of 45 000.00 PLN  
(in the months of June / July /  
August / September)  
in the amount of 40,000.00 PLN  
(April / May / October)

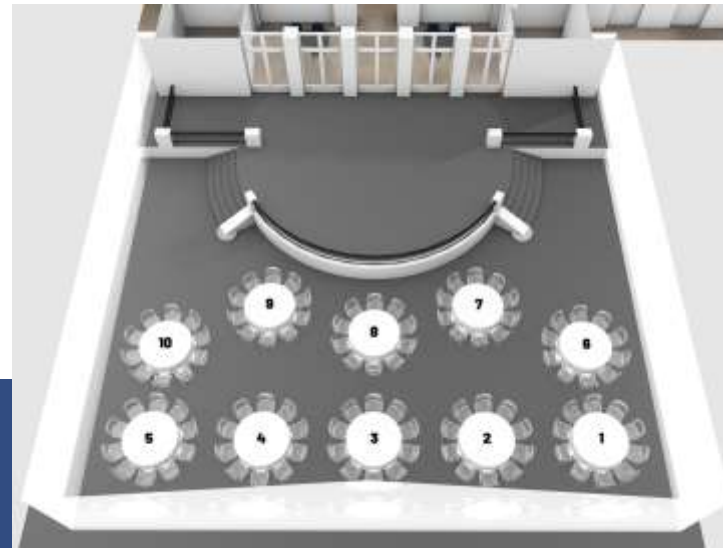
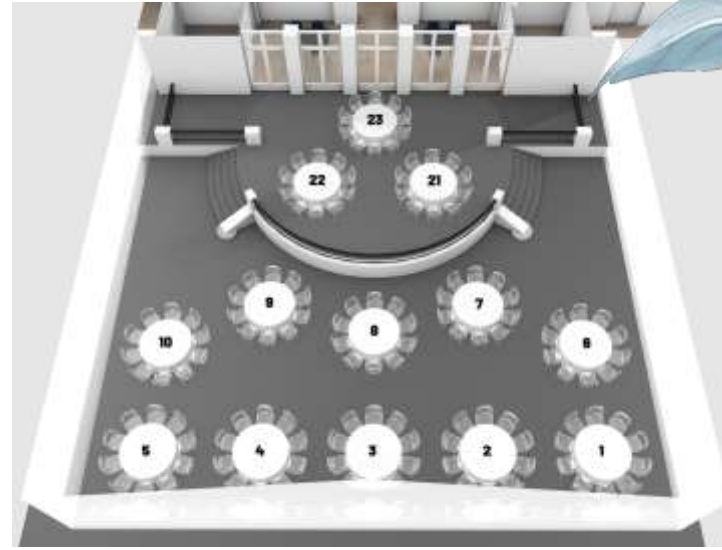
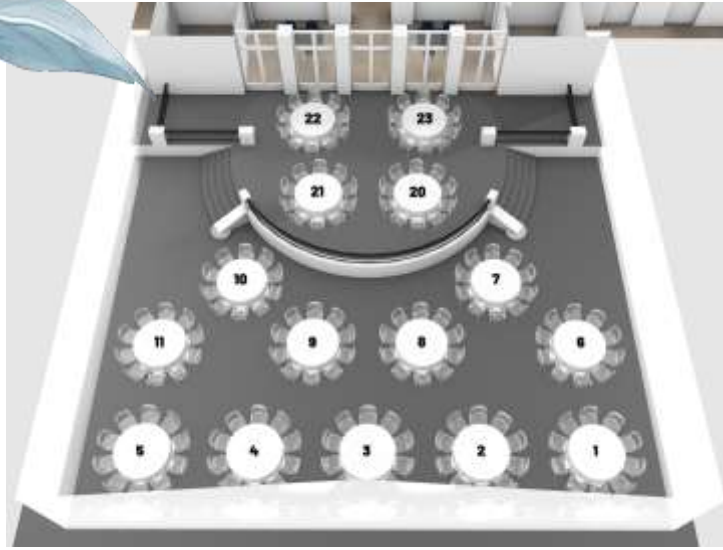
For parties organised  
on Fridays and Sundays  
we give a 10% discount on "food and  
non-alcoholic beverages" package,  
(except when these days  
are public holidays)

Special offer  
for days during long weekends, please  
contact the Manager

- Due to the market situation, we allow for the possibility of changing prices based on the table of monthly consumer price indices published by the Central Statistical Office, for each full calendar month in the period between the presentation of an offer and the day on which the service is to be provided.



# EXAMPLE TABLE ARRANGEMENT



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