

★★★★★  
GRAND ASCOT  
HOTEL

*Events and conferences  
at Grand Ascot Hotel*

*grandascot.pl*

# *Professional conferences in the heart of Krakow*

Grand Ascot Hotel offers a professionally equipped conference space, organisation of conferences, meetings and family events, as well as full catering for such occasions. Our modern, elegant, air conditioned rooms are perfect for large events and private business meetings. We offer professional facilities with proper lighting, high-quality multimedia equipment, and fast (wired and wireless) Internet access. We will provide beverages, delicious meals and the menu prepared by a recognised chef will be tailored to the needs of the event.

See you there!

*Izabela Milewska - Kaszuba*

Izabela Milewska-Kaszuba  
Sales and Marketing Specialist

Do you have any questions? +48 12 446 76 01 | [konferencje@grandascot.pl](mailto:konferencje@grandascot.pl)





# Copernicus

*up to 4h - 1000 zł / above 4h - 1300 zł*

This conference room is perfect for large family parties, conferences and training. It includes all devices necessary for presentations: a multimedia projector, screen, control panel for equipment and lighting, sound system and a flipchart. The elegant, air conditioned interior and high-quality equipment will impress your guests and the cutting edge devices, as well as fast Internet connection will help maintain uninterrupted meetings.

## ***Possible layouts:***



Theater  
*100 people*



U-shape  
*28 - 50 people*



Classroom  
*42 people*



Banquet  
*56 people*



Boardroom  
*24 - 34 people*

*Room for 100 people, 120m<sup>2</sup>*

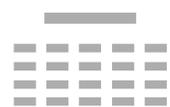
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# Einstein

*up to 4h - 500 zł / above 4h - 800 zł*

An elegant, private room perfect for small training sessions and larger business panels. The spacious, air conditioned interior will ensure the comfort of your guests even during longer meetings and the high quality audiovisual equipment and fast Internet access will add panache to any event.

## **Possible layouts:**



Theater  
*20 people*



U-shape  
*10 - 12 people*



Classroom  
*10 people*



Boardroom  
*10 people*

*Room for 20 people, 25m<sup>2</sup>*

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## *Newton*

*up to 4h - 400 zł / above 4h - 600 zł*

A modern, stylish room perfect for small groups. With a conference table, comfortable seats and a LCD television set, this room is a perfect space for business panels.

### ***Possible layouts:***



Boardroom  
*6 people*

*Room for 6 people, 16m<sup>2</sup>*

# Edison

*up to 4h - 400 zł / above 4h - 600 zł*

Relax in a stylish interior equipped with a LCD television set, designer sofa and comfortable armchairs. It is a perfect room for private, casual meetings in a smaller group.

## ***Possible layouts:***



Boardroom  
*4 people*

*Room for 4 people, 16m<sup>2</sup>*

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# Coffee breaks I

## Classic

24 zł/ person / one time break  
49 zł/ person / whole day

Freshly brewed coffee  
A selection of teas  
Mineral water  
Fruit juices (orange, apple)  
Selection of biscuits

## Fruit

29 zł/ person / one time break  
59 zł/ person / whole day

Freshly brewed coffee  
A selection of teas  
Mineral water Juice (orange, apple)  
Selection of biscuits  
Filleted fruit

## Krakowska

39 zł/ person / one time break  
79 zł/ person / whole day

Freshly brewed coffee  
A selection of teas  
Mineral water Juice (orange, apple)  
Selection of biscuits  
Filleted fruit  
Bagels with additions

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Weight and allergen card available from the restaurant manager.

# Coffee breaks II

## Fit

39 zł/ person / one time break  
79 zł/ person / whole day

Freshly brewed coffee  
A selection of teas  
Mineral water  
Juice (orange, apple)  
Vegetable and fruit cocktail  
Oatmeal cookies  
Vegetables with yogurt and lemon dip  
Mini muesli with natural yoghurt

## Cocktail

44 zł/ person / one time break  
84 zł/ person / whole day

Freshly brewed coffee  
A selection of teas  
Mineral water  
Juice (orange, apple)  
Selection of biscuits  
Mini fruit tarts:

- Apple
- Cherry with dark chocolate
- Lemon

## Exclusive

64 zł/ person / one time break  
104 zł/ person / whole day

Freshly brewed coffee  
A selection of teas  
Mineral water  
Juice (orange, apple)  
Mini fruit tarts:

- Apple
- Cherry with dark chocolate
- Lemon

Puff with crumble topping and nut cream  
Savory muffin:

- Pâté with liver and pear
- Salami with arugula
- Vegetables with tofu

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Gramatura dań oraz karta alergenów dostępne u managera lokalu.





# Coffee breaks extensions

*Possibility to extend coffee breaks with the following items:*

(minimum order 20 pcs / sets, one-time service at a selected time)

## *Sweet extensions:*

- Mini croissants + jam set – 2,50zł/1pc.
- Mini muffins with vanilla cream – 5zł/1pc.
- A set of home-made mini cakes – 6zł/pc.
  - » cheesecake
  - » brownie
  - » apple pie
- A set of mini dessert – 8zł/1pc.
  - » pana cotta with coffee jelly
  - » tiramisu
  - » mascarpone with raspberry and meringue
- Homemade lemonade – 5zł/person

## *Savory extensions:*

- Savory snacks: 8zł/1pc.
  - » Smoked salmon tartare, seaweed, sesame
  - » Mix tartines
    - \* with kabanos
    - \* blue cheese
    - \* vegetables
  - » Pie, spinach, gorgonzola, pine nuts
  - » Pumpernickel bread, ricotta, bresaola
  - » Pumpernickel bread, tofu, and vegetables
  - » Mini Caesar salad, chicken, Parmesan cheese
  - » Mini Greek salad, feta, olives, vegetables
  - » Vegetables marinated in soy sauce, rice paper
  - » Tuna seviche, black sesame, wakame salad
  - » Crostini, olive tapenade, dried tomato

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# Lunch menu (served)

## *Starter / Soup* (1 of your choice)

- White borscht with boletus and poached egg
- Roasted chicken broth with dumplings stuffed with beef
- Bruschett set with olives and ricotta, dried tomato and Parmesan cheese, Parma ham and anchovies
- Puff pastry stuffed with mushrooms with sheep cheese and butter sauce

## *Main course* (1 of your choice)

- Beef cheek with horseradish sauce with mashed potatoes and roasted vegetables
- Pork tenderloin breaded with parsley, mustard sauce and asparagus in bacon
- Chicken fillet marinated in sage with potato gratin and a bouquet of vegetables from a pair
- Grilled salmon with grilled vegetables, Berne sauce and arancini with spinach
- Gnocchi with chanterelles, spinach and walnuts
- Arancini with mushrooms, green peas and blue cheese sauce

## *Dessert* (1 of your choice)

- Plums baked with meringue and ice cream vanilla and crumble
- Carrot cake with sorbet raspberry and walnut crumble
- Lime crème brûlée tart with meringue and seasonal fruits

## *Drinks*

- Coffee
- Tea
- Mineral water

## *Possibility of serving:*

1 dish with beverages – 45zł/person

2 courses with beverages – 59zł/person

3 courses with beverages – 69zł/person



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# *Dinner menu (served)*

## *Starter / Soup* (1 of your choice)

- Creamy white vegetables soup with pesto and walnuts
- Sorrel and spinach soup with sour cream and gorgonzola
- Salad with chicken marinated in balsamic vinegar with mango and Parmesan cheese
- Colorful beetroot carpaccio with goat cheese, arugula and honey
- Roasted vegetables with Parma ham and mozzarella
- Bruschetta with black olives, walnuts, dried tomatoes and balsamic cream

## *Main course* (1 of your choice)

- Beef cheek with green pepper sauce, potato gratin and spinach
- Roasted turkey fillet with saffron sauce, arancini, roasted vegetables
- Confit duck leg with red wine sauce, pearl barley and red cabbage with honey and cranberries
- Zander fillet with carrot puree and boiled vegetables
- Fusilli pasta with porcini mushrooms in a cream sauce with arugula salad
- Gnocchi with gorgonzola sauce with nuts and spinach

## *Dessert* (1 of your choice)

- Plum tart with vanilla ice cream
- Chocolate fondant with cherry sauce and cognac ice cream
- Almond nougat with biscuits and strawberry mousse
- Vanilla and chocolate tart

## *Beverages*

- Coffee
- Tea
- Mineral water

## *Possibility of serving:*

- 1 dish with beverages – 59zł/person
- 2 courses with beverages – 74zł/person
- 3 courses with beverages – 89zł/person

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# Buffet menu

## Menu I

109 zł/ person

Creamy zucchini and garlic soup with croutons  
Mushroom broth with dumplings  
Turkey fillet stuffed with tomatoes dried with wine sauce  
Pork cheeks with horseradish sauce  
Grilled salmon fillet with tomato salsa  
Dumplings stuffed with lentils and spinach  
Potatoes with dill  
Stuffed cabbage rolls with pearl barley with tomato sauce  
Mix of lettuces with vinaigrette sauce  
Warm beetroots with sour cream  
Seasonal cake with fruit  
Mini almond nougat with a sponge cake  
Coffee, tea, mineral water

## Menu II

139 zł/ person

Creamy white vegetables soup with pumpkin seeds  
Sour soup (żurek) with mushrooms and egg  
Chicken fillet in Parma ham with caper sauce  
Beef cheek with a delicate sauce with red wine and green pepper  
Cod fillet marinated in curry  
Penne pasta with blue cheese sauce and spinach  
Potato gratin with Parmesan cheese  
Baked Sweet Potatoes  
Greek salad  
Stewed red cabbage with honey and cranberries  
Plum tart  
Mini cupcakes with fruit and white chocolate cream  
Coffee, tea, mineral water

## Menu III

159 zł/ person

Creamy zucchini soup with croutons  
Mushroom soup with noodles  
Duck leg with cherry sauce  
Turkey breast in Parma ham with white wine sauce  
Grilled sturgeon fillet with salsa tomato and garlic  
Potato croquettes with tartar sauce  
Black rice with green peas  
Eggplant lasagne with zucchini, dried tomatoes and capers  
Mix of lettuces with vinaigrette  
Warm red cabbage with cranberries  
Mini tarts with seasonal fruit  
Apple pie with meringue  
Granola with yogurt and raspberries  
Coffee, tea, mineral water

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Weight and allergen card available from the restaurant manager.

Buffet menu served when organizing an event for a minimum of 20 people.



# *Business breakfasts at the Copernicus Room*

*99 zł/ person*

## *Buffet:*

- Homemade cold meats with tartar and garlic sauce (4 types)
- Cheese board with nuts and dried fruit and jam (4 types)
- 3 types of pastes (cottage cheese, hummus, egg paste)
- Fresh seasonal vegetables
- Mix of lettuces with vinaigrette sauce
- Marinated vegetables and mushrooms (olives, mushrooms, chanterelles, gherkins)
- Stuffed eggs
- Selection of breads
- Croissants
- Homemade cake
- Jam (2 flavors), honey
- Fruit filleted
- Natural yoghurt with muesli

## *Coffee buffet:*

- Coffee
- Tea
- Mineral water
- Fruit juices (orange, apple)
- Fruit and vegetable cocktail

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Weight and allergen card available from the restaurant manager.

## *Additional information*

We kindly inform you that the above offer is only a preliminary proposal and we are here open to any suggestions. If you have any questions do not hesitate to contact us.

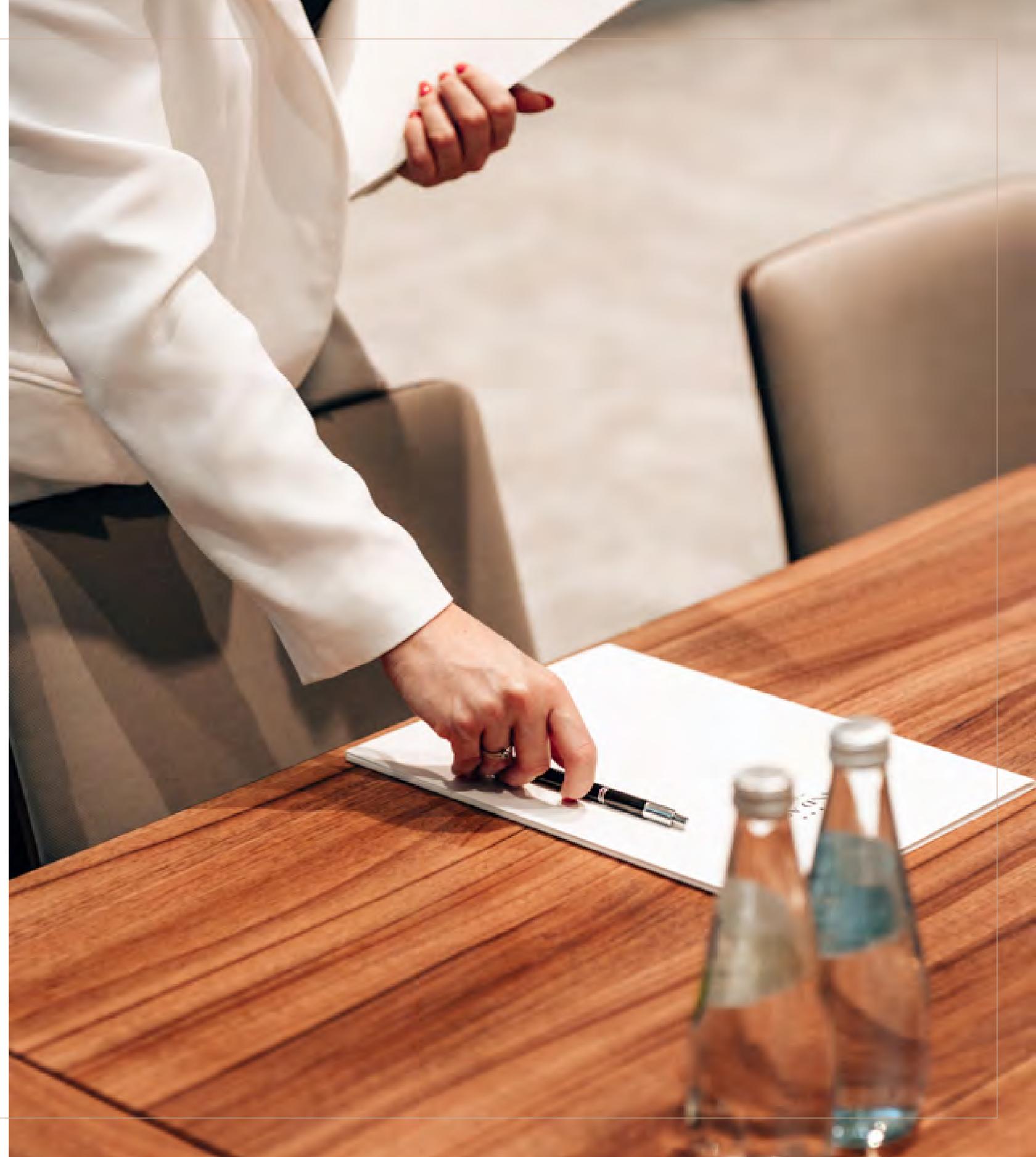
We are here to help.

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### *Lunch and dinner are served at the Four Restaurant*

- A shared table - up to 40 people
- A separate tables - up to 60 people

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## *Comfortable overnight stay in the heart of Krakow*

The Grand Ascot Hotel \*\*\*\* has 63 air-conditioned, modern and functional rooms and parking. We can offer discounted rates for your guests staying at our hotel.

# *Feel welcome*

To make reservations and organize a conference,  
please contact us by phone or e-mail.

+48 12 446 76 01  
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Hotel Grand Ascot  
ul. Józefa Szujskiego 4  
31-123 Kraków

Open daily  
Restauracja Four: 14:00–22:00  
Wine & Spirits Bar: 12:00–24:00

grandascot.pl



The presented price offer is for information purposes only, it is not a commercial offer in the  
context of Article 66 paragraph 1 of the Civil Code

