

★★★★  
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 04 | [konferencje@grandascot.pl](mailto:konferencje@grandascot.pl)



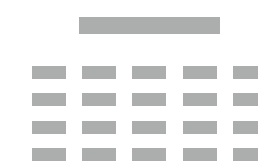


# Copernicus

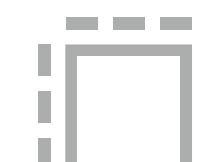
*up to 4h - 1200 zł / above 4h - 1500 zł*

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:***



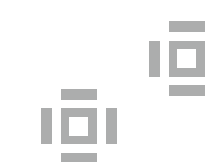
Theater  
*100 people*



U-shape  
*28 - 50 people*



Classroom  
*42 people*



Banquet  
*56 people*



Boardroom  
*24 - 34 people*

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

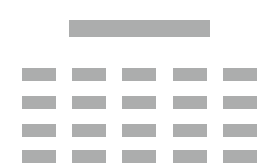
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# Einstein

*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.

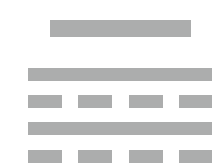
## ***Possible layouts:***



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*

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

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# 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, 16m2*

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## *Coffee breaks I*

### *Classic*

*49 zł/ person*

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

### *Fruit*

*59 zł/ person*

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

### *Krakowska*

*79 zł/ person*

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*

79 zł/ person

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*

84 zł/ person

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*

104 zł/ person

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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# Coffee breaks extensions

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

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

## *Small sweets:*

- Mini croissants + jam set - 2,50zł/1pc.
- Cheesecake - 6zł/1pc.
- Brownie - 6zł/1pc.
- Tart with seasonal fruit - 14zł/1pc.
- Fruit mini cakes - 6zł/1pc.
- Eclair - 14zł/1pc.
- Homemade lemonade - 5zł/1per.

## *Savory extensions:*

- Shrimp in potato dough with fennel and pepper salsa - 8zł/1pc.
- Salmon sevice, coriander, pepperoni - 8zł/1pc.
- Baked eggplant rolls with goat's cottage cheese and honey - 6zł/1pc.
- Pumpernickel with salmon - 6zł/1pc.
- Mini ciabatta with duck and baked pear - 6zł/1pc.
- Bacon stuffed with figs - 5zł/1pc.
- Asparagus in cake with black cumin - 6zł/1pc.
- Pumpernickel, tofu, vegetables - 5zł/1pc.
- Crostini, olive tapenade, dried tomato - 5zł/1pc.
- Seasonal deli meats and cold cuts with fig dip - 40zł/1set
- A set of seasonal cheese with jam - 40zł/1set

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# Lunch menu (served)

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

- Roasted chicken broth with dumplings stuffed with beef
- Salad with salmon marinated in beetroot, citrus fruits, cherry tomato, vinaigrette (vegan option available)
- Bruschetta set: with olives and ricotta; dried tomatoes and parmesan; Parma ham and anchovies
- Creamy white vegetables soup with goat cheese and pumpkin seeds

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

- Grilled salmon with vegetables, Bernese sauce and arancini
- Duck leg with millet croquette, cherry sauce, warm red cabbage
- Chicken breast stuffed with spinach and ricotta, wrapped in Parma ham, butter sauce, mashed potatoes, baked carrots
- Pork cheek in gravy sauce, pumpkin puree, baked beetroot salad
- Gnocchi with chanterelles, spinach and walnuts (vegan option available)

## *Dessert* (1 of your choice)

- Chocolate tart with caramel, cherry gel, vanilla ice cream
- Peach nougat with crushed caramel, milk chocolate
- Chocolate fondant with yoghurt ice cream and raspberries
- A set of fruit sorbets with fresh seasonal fruits (vegan)

## *Drinks*

- 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 served when organizing an event for a minimum of 12 people.



# *Dinner menu (served)*

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

- Baked goat cheese with a beetroot and rocket salad (vegan option available)
- Bruschetta set: with chickpeas and dried tomato; with ricotta and spinach; with tuna and mozzarella
- Creamy white asparagus soup with pesto and walnuts
- Salmon carpaccio with capers, citrus and rocket
- Boletus broth with dumplings and vegetables

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

- Beef cheek with dark sauce, potato cake, spinach with garlic
- Grilled chicken breast, wine sauce, mashed potatoes, steamed vegetables
- Grilled salmon fillet with wild rice and steamed vegetables
- Eggplant lasagna with sun-dried tomatoes, tomato sauce, parmesan and rocket salad
- Arancini with spinach in chanterelle sauce, fresh herb salad and green peas (vegan option available)

## *Dessert* (1 of your choice)

- Cheesecake with white chocolate and pistachios, raspberry sorbet
- Pumpkin cake in milk chocolate with pistachio cream and raspberries
- Coconut nougat with raspberry sorbet and white chocolate crunch
- A set of fruit sorbets with fresh seasonal fruits (vegan)

## *Beverages*

- Coffee
- Tea
- Mineral water

## *Possibility of serving:*

1 dish with beverages – 69zł/person

2 courses with beverages – 84zł/person

3 courses with beverages – 99zł/person

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Weight and allergen card available from the restaurant manager.

Buffet menu served when organizing an event for a minimum of 12 people.



# Buffet menu

## Menu I

139 zł/ person

Creamy zucchini and garlic soup with croutons  
Mushroom broth with dumplings  
Chicken fillet with broccoli and white wine sauce  
Pork cheeks in horseradish sauce  
Grilled salmon fillet with tomato salsa  
Dumplings stuffed with lentils and spinach  
Potato casserole  
Baked sweet potatoes with coriander  
Mix of lettuces with vinaigrette sauce  
Warm beetroots with sour cream  
Seasonal cake with fruit  
Meringue with white chocolate and raspberries  
Coffee, tea, mineral water

## Menu II

159 zł/ person

Creamy white vegetables soup with pumpkin seeds  
Sour soup (żurek) with mushrooms and egg  
Chicken fillet in Parma ham in sauce caper  
Beef cheek with delicate red wine sauce and green pepper  
Cod fillet marinated in curry  
Gnocchi with chanterelles and spinach  
Potato croquette  
Wild rice  
Zucchini and green bean rolls  
Greek salad  
Mozzarella with tomatoes and wild garlic pesto  
Plum tart  
Mini cupcakes with fruit and white chocolate cream  
Coffee, tea, mineral water

## Menu III

179 zł/ person

Creamy white vegetables soup with nuts  
Mushroom soup with noodles  
Duck leg with dark sauce  
Turkey breast in Parma ham with white wine sauce  
Baked trout fillet  
Potato croquettes with tartar sauce  
Dumplings stuffed with duck with mushroom sauce  
Eggplant lasagna with zucchini, dried tomato and capers  
Mix of lettuces with vinaigrette  
Zucchini and green bean rolls in Parma ham  
Mozzarella with tomatoes, arugula and wild garlic pesto  
Mini tart 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.

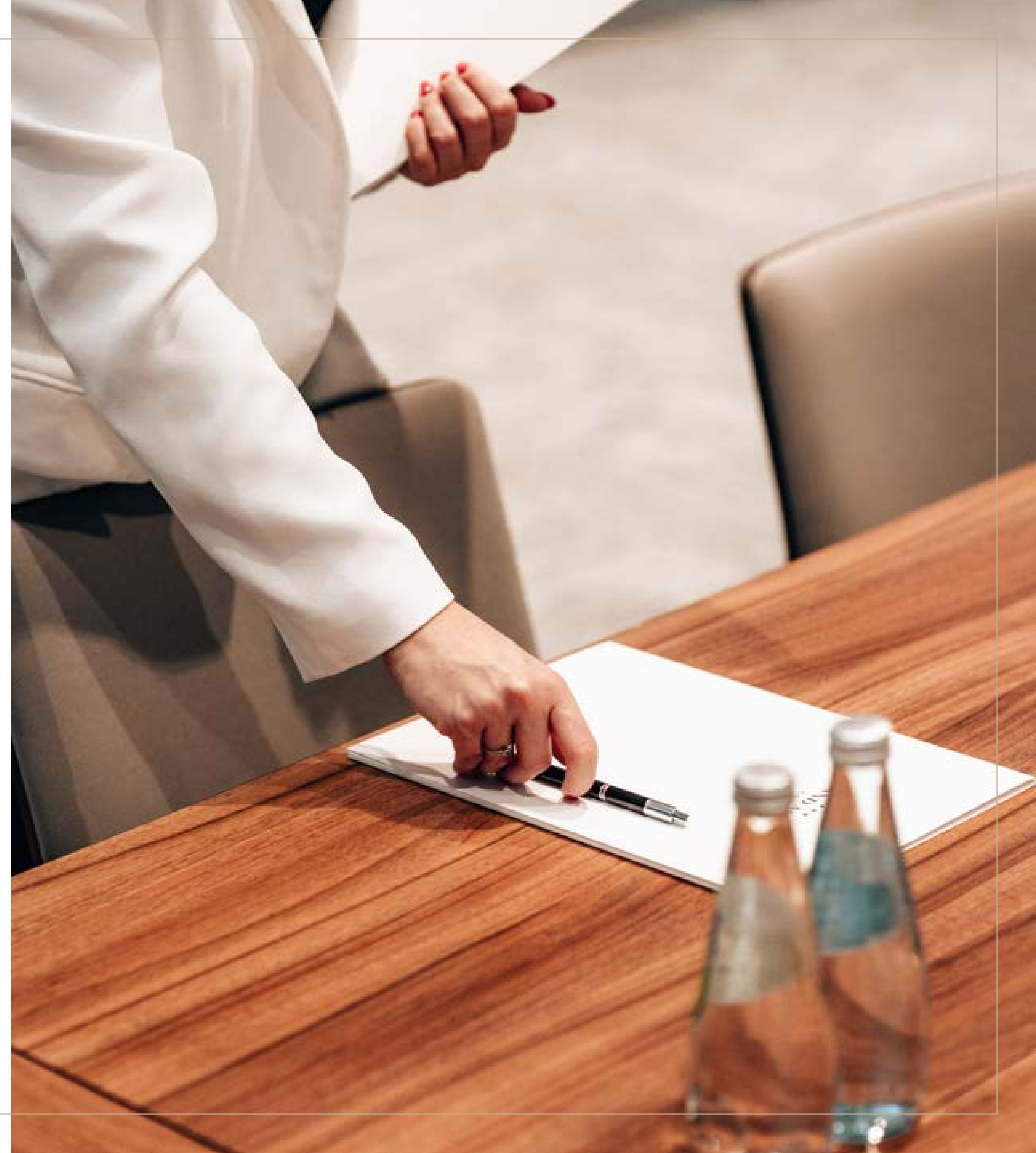
We are here to help.

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

- A shared table - up to 35 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 04  
*konferencje@grandascot.pl*

**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

