



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? +48 789 397 311 | konferencje@grandascot.pl



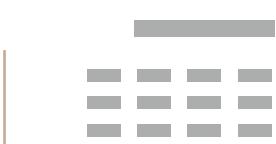


Copernicus

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, 120m²

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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:



Room for 20 people, 25m²

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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, 16m²

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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

55 zł/ person

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

Fruit

64 zł/ person

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

Krakowska

84 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

84 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

94 zł/ person

Freshly brewed coffee
A selection of teas
Mineral water
Juice (orange, apple)
Selection of biscuits
Tartles with seasonal fruits
Cheesecake
Brownie

Exclusive

110 zł/ person

Freshly brewed coffee
A selection of teas
Mineral water
Juice (orange, apple)
Tartles with seasonal fruits
Cheesecake
Brownie
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 - 3zł/1pc.
- Cheesecake - 6zł/1pc.
- Brownie - 6zł/1pc.
- Tart with seasonal fruit - 18zł/1pc.
- Fruit mini cakes - 6zł/1pc.
- Eclair - 18zł/1pc.
- Homemade lemonade - 5zł/1per.

Savory extensions:

- Shrimp in potato dough with fennel and pepper salsa - 10zł/1pc.
- Salmon seviche, coriander, pepperoni - 10zł/1pc.
- Baked eggplant rolls with goat's cottage cheese and honey - 6zł/1pc.
- Pumpernickel with salmon - 7zł/1pc.
- Mini ciabatta with duck and baked pear - 7zł/1pc.
- Bacon stuffed with figs - 6zł/1pc.
- Asparagus in cake with black cumin - 7zł/1pc.
- Pumpernickel, tofu, vegetables - 5zł/1pc.
- Crostini, olive tapenade, dried tomato - 6zł/1pc.
- Seasonal deli meats and cold cuts with fig dip - 45zł/1set
- A set of seasonal cheese with jam - 45zł/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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Buffet menu served when organizing an event for a minimum of 12 people.

Buffet menu

Menu I

149 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

169 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

189 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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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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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.

Lunch and dinner are served at the Four Restaurant

- A shared table - up to 36 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 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.

+48 789 397 311

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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

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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

