

OGRODY  WISŁA



✦ EVENT OFFER ✦

Discover the SECRET GARDEN
of Warsaw

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Ogrody Wisła is a unique place on the map of Warsaw. We are an event and dining concept based on restaurant, cocktail bar, club and events. We have almost 900 m2 of event space of which 466 1112 contains a beautiful outdoor garden overlooking the Vistula River and the National Stadium.





DISCOVER THE SECRETS OF OUR GARDEN

◆
With a garden of almost half a thousand square meters,
as well as a shaded area of the same size,
it is a year-round concept.

◆
Ogrody Wisła provides an ideal space for the individual guest,
as well as group and event bookings.

◆
We operate seven days a week from lunch hours until the last guest
as a restaurant and meeting place.

◆
On weekends, the nights are enhanced by live DJ sets.



✦
245 M²
WINTER GARDEN

—
Dinner served for up to 70 people
Cocktail party for up to 80 people
Conference for up to 50 people

✦
245 M²
SUMMER GARDEN

—
Dinner served to 220 people
Cocktail party up to 350 people

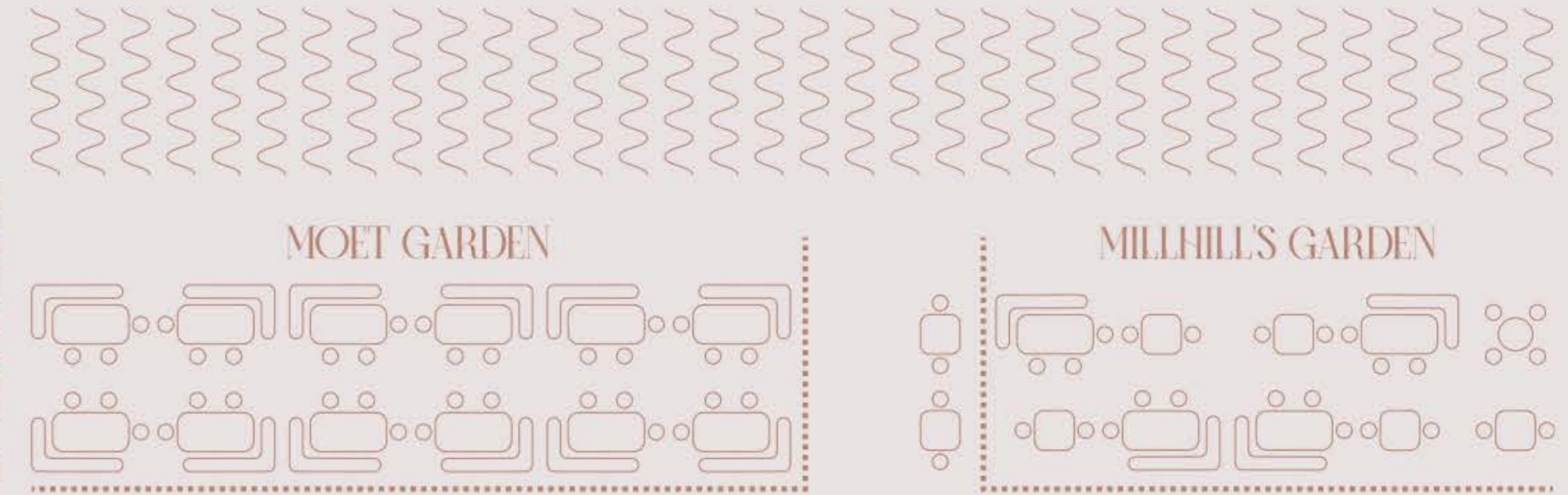
✦
245 M²
VIP ZONE

—
Dinner for up to 55 people
Cocktail party for up to 80 people
Conference for up to 30 people

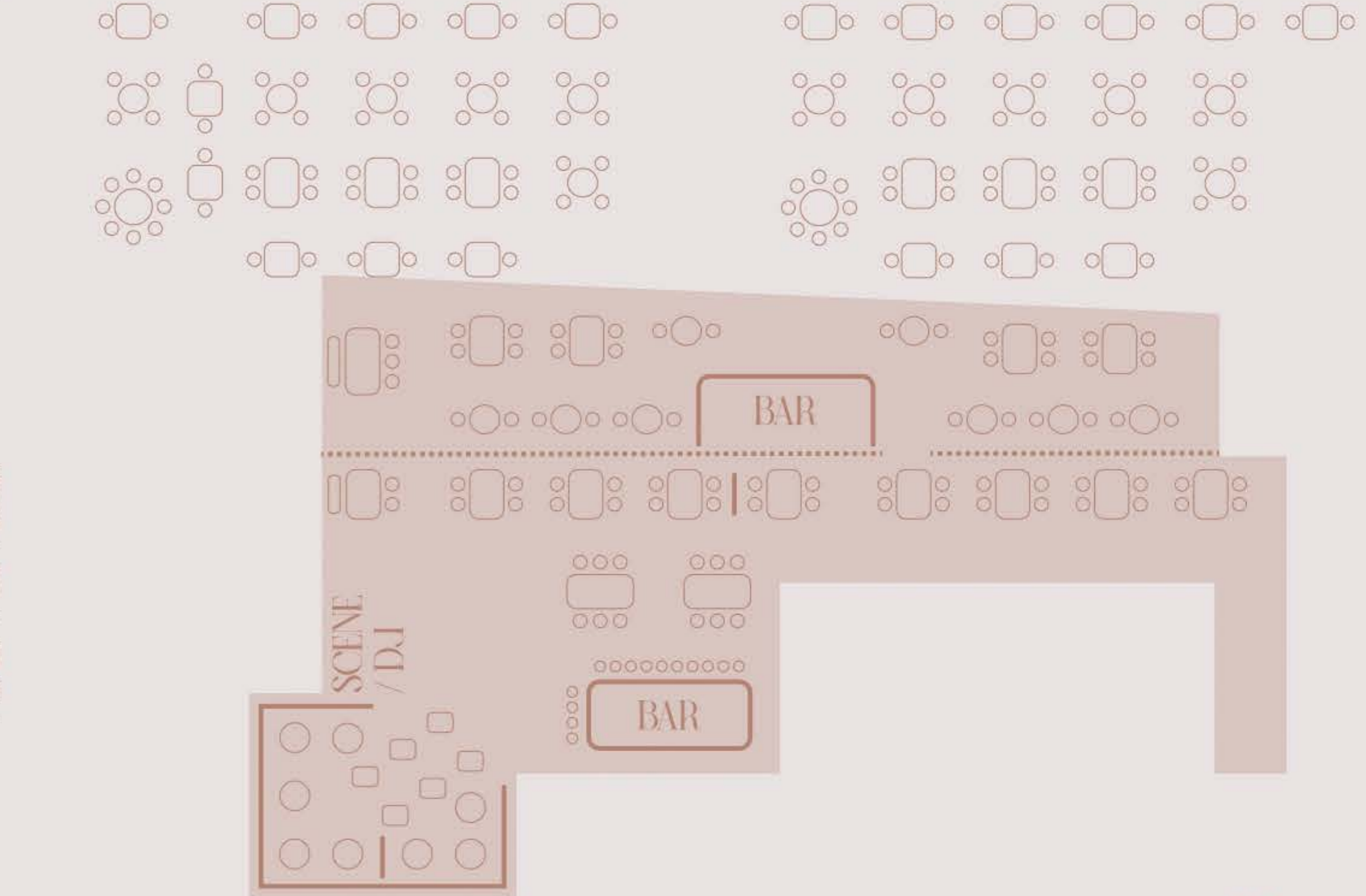
✦
245 M²
MAIN ROOM

—
Dinner served to 120 people
Cocktail party up to 180 people
Conference for up to 80 people

INDOOR SPACE



MAIN SPACE



◆ OFFER ◆

TERMS

*

Please select the offer that best meets your needs.

*

The final price of the group menu, is the price of the selected offer x the number of people.

*

The prices listed are net prices.

*

Service of 10% is added to the final bill.

*

The menu must be confirmed no later than 72h before the reservation by email. In case of finger food and served dinner. 7 days in the case of buffet. If you wish to use the offer of the kitchen, it is possible to choose items only from the abbreviated version of the individual menu.

*

Reservation has a status of guaranteed after payment of a deposit determined individually.

*

We reserve the right to modify offers resulting from the availability of products and oblige ourselves to inform in advance by e-mail.





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WE SERVE DINNERS
FOR GROUPS OF UP
TO 39 PEOPLE



BUFFETS FOR GROUPS
OF 40 OR MORE



FINGER FOOD



OPEN BAR



✦ DINNER ✦

WE SERVE DINNERS FOR GROUPS OF UP TO 39 PEOPLE

179 PLN net/person

APPETIZERS

BEEF TENDERLOIN TARTARE

panna cotta of forest mushrooms / herb texture / goat cheese with herb butter /
sourdough bread

GARDEN SALAD WITH CHICKEN

lettuce mix / seasonal fruit / tomato concasse / honey mustard dressing

KUMATO TOMATO CARPACCIO

cilantro pesto / feta cheese / herb oil

MAIN COURSES

CALAMARI STEAK

corn polenta / green vegetables / anchovy mousse / herb oil /
nori powder / beurre blanc sauce

DUCK LEG

celery puree / confit shallots / apple mousse / ginger demi glace / beet powder

FENNEL SOUS VIDE

celery puree / harissa / saffron / pistachios / herb oil

DESSERTS

CHOCOLATE FONDANT WITH ICE CREAM

ICE CREAM WITH FRUIT

209 PLN net/person

APPETIZERS

BEEF TENDERLOIN TARTARE

panna cotta of forest mushrooms / herb texture / goat cheese with herb butter /
sourdough bread

FJORD TROUT TARTARE

kabayaki sauce / sesame / wasabi mousse / lime

KUMATO TOMATO CARPACCIO

cilantro pesto / feta cheese / herb oil

MAIN COURSES

TENDERLOIN OF ATLANTIC COD

mashed potatoes / green vegetables / red caviar / chives / beurre blanc sauce

BEEF TENDERLOIN STEAK

potato gratin / black truffle / demi glace sauce

FETTUCCHINE CACIO E PEPE WITH ORANGE ZEST

parmesan cheese / pecorino romano / freshly ground black pepper /
orange zest / mint / parsley

DESSERTS

CHOCOLATE FONDANT WITH ICE CREAM

ICE CREAM WITH FRUIT



◆ BUFET ◆

BUFFETS FOR GROUPS OF 40 OR MORE

189 PLN net/person

APPETIZERS

- * Salad mix / pear / nuts / goat cheese.
- * Mixed salads / watermelon / feta cheese / cherry tomatoes / honey mustard vinaigrette dressing
- * Carpaccio of roasted beets with nuts and goat cheese
- * Beefsteak tartar with marinated mushrooms and chive mayonnaise
- * Board of cold cuts and cheeses

SOUPS

- * Soup of the day
- * Poultry and beef broth with Filni pasta and herbal oil

MAIN COURSES AND SIDE DISHES

- * Slow roasted pork ribs with BBQ sauce
- * Cod tenderloin with mulls in beurre blanc sauce
- * Tagliatelle in mushroom sauce with truffle oil and arugula
- * French potato baked with herbs and garlic
- * Bouquet of vegetables

DESSERTS

- * Apple pie
- * Cheesecake
- * Fruit

209 PLN net/person

APPETIZERS

- * Salad mix / pear / nuts / goat cheese
- * Mixed salads / watermelon / feta cheese / cherry tomatoes / honey mustard vinaigrette dressing
- * Carpaccio of roasted beets with nuts and goat cheese
- * Beefsteak tartar with marinated mushrooms and chive mayonnaise
- * Board of cold cuts and cheeses
- * Goose paté
- * Artisan bread and herb butter

SOUPS

- * Soup of the day - cream.
- * Poultry and beef broth with Filni pasta and herb oil

MAIN DISHES AND SIDE DISHES

- *Pork tenderloin with porto sauce
- *Chicken medallions with sun-dried tomato sauce
- *Baked salmon with citrus and saffron beurre blanc sauce
- *Gnocchi in mushroom sauce with truffle oil
- *French potato baked with herbs and garlic
- *Bouquet of vegetables
- * Rice with vegetables
- * Grilled cauliflower / roasted corn / pomegranate

DESSERTS

- * Apple pie
- * Cheesecake
- * Fruit



✦ FINGER FOOD ✦

2 PCS. PER PERSON

99 PLN net/person

- * Mini spring rolls with sweet chilli sauce
- * Fried samosas with vegetables and sweet chilli sauce
- * Guacamole with tofu, orange and cilantro
- * Chicken skewers with garlic sauce
- * Steak tartare with marinated mushrooms and chive mayonnaise
- * Grilled octopus with rouille sauce
- * Artisan bread
- * Herb butter

119 PLN net/person

- * Mini spring rolls sweet chilli sauce
- * Samosas fried with vegetables and sweet chili sauce
- * Guacamole with tofu, orange and cilantro
- * Chicken skewers
- * Steak tartare with marinated mushrooms and chive mayonnaise
- * Grilled octopus with rouille sauce
- * Salmon gravlax on pumpernickel with Philadelphia cheese with caviar and dill
- * Mini mozzarella with cherry tomatoes and basil
- * Artisan bread
- * Herb butter



✦ OPEN BAR ✦

WE SERVE GROUPS FROM 50 PEOPLE, SMALLER GROUPS CAN USE THE REGULAR BAR TAB

OPEN BAR I

129 PLN net/person (6h)

WELCOME DRINK: sparkling wine
 Dry red / white **WINE**
 Lech Premium Beer / Lech Free **BEER**
SOFT DRINKS: Coca Cola / Fanta / Sprite / Tonic
JUICES: orange / apple
 Sparkling / still **WATER**
COFFEE / TEA

OPEN BAR II

179 PLN net/person (6h)

WELCOME DRINK: sparkling wine
 Dry red / white **WINE**
 Lech Premium Beer / Lech Free **BEER**
VODKA
WHISKEY Maker's Mark
 or **GIN** Millhill's London Dry
SOFT DRINKS: Coca Cola / Fanta / Sprite / Tonic
JUICES: orange / apple
 Sparkling / still **WATER**
COFFEE / TEA

OPEN BAR III

209 PLN net/person (6h)

WELCOME DRINK: sparkling wine
 Dry red / white **WINE**
 Lech Premium Beer / Lech Free **BEER**
VODKA Amundsen
WHISKEY Maker's Mark
GIN Millhill's London Dry
RUM Republica
SOFT DRINKS: Coca Cola / Fanta / Sprite / Tonic
JUICES: orange / grapefruit / apple / black currant
 Sparkling / still **WATER**
COFFEE / TEA

COCKTAILS:
COSMOPOLITAN
 Vodka Amundsen / lemon juice / cranberry juice / sugar syrup
DAIQUIRI
 Rum Republica / lemon juice / cranberry juice
WHISKY SOUR
 Maker's Mark / lemon juice / sugar syrup
POPCORN SOUR
 Vodka Amundsen / popcorn syrup / lemon juice





✦ EXAMPLES OF REALIZATIONS ✦





✦ CONTACTS

EVENTY & MARKETING

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www.ogrodywislal.pl

Ogrody Wisła (The Tides)

Wioslarska 8, Warsaw



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of Warsaw