



Le MERIDIEN

WEDDING PACKAGES 2011
LE MERIDIEN VILNIUS

N 54°49' E 25°08'



WE WILL ORGANISE YOUR DREAM WEDDING

Le Méridien Vilnius is proud to offer the romantic ambiance for your official marriage registration! We can help you plan your wedding ceremony according to your preference, whether it be an indoor, outdoor or both options combined event.

Dream and relax while we will make your wedding day wishes come true...

Le Meridien Vilnius
Team

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GOLDEN PACKAGE

Package includes:

- Festive menu
- 1/2 bottle of wine / person
- Banqueting hall
- Dance floor
- Photohoot on Bridgewater golf course on the wedding day (balls and clubs are included)
- 01 night for newlyweds in "Executive" category room with lake view
- Romantic breakfast in the room with sparkling wine
- Health Club + SPA "Oasis" usage (swimming pool, saunas, steam rooms, Whirlpool, gym)
- Late check-out (18:00)

Price per person 220 LT (inc. VAT)

Package is valid until 31 / 12 / 2011

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DIAMOND PACKAGE

Package includes:

- Festive menu
- 1/2 bottle of wine / person
- Wedding cake (120 g / person)
- Banqueting hall
- Dance floor
- Chair covers
- Photohoot on Bridgewater golf course on the wedding day with the buggy (balls and clubs are included)
- 02 nights for newlyweds in "Suite" category room with lake view
- Romantic breakfast in the room with sparkling wine
- Relaxing massages for newlyweds on the second wedding day
- Health Club + SPA "Oasis" usage (swimming pool, saunas, steam rooms, Whirlpool, gym)
- Romantic dinner with the bottle of "Wines of the World by the Glass" collection's wine for newlyweds
- Late check-out (18:00)

Price per person 260 Lt (inc. VAT)

Package is valid until 31 / 12 / 2011

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FESTIVE MENU

COLD STARTER (Please choose one option)

- Ballotine of chicken with foie gras served on cauliflower base with marinated mushroom and Porto vinaigrette
- Waldorf salad with prawns
- Light smoked trout fillet with spicy aubergine salsa, served with crispy brioche toast, cherry tomatoes and anchovy-dressed leaves
- Smoked turkey, mango and romaino lettuce salad with cedar nuts and avocado oil dressing
- Beef tongue salad with „Gremolata” dressing, cucumber shave and Parmesan cheese



HOT STARTER (Please choose one option)

- Risotto with fennel, mascarpone cheese and sea scallop
- Polenta cake with tomato confit, duck, mushroom garnish and mascarpone cheese
- Rich seafood soup with crispy croutons

MANDARIN OR EXOTIC FRUITS SORBET

MAIN COURSE (Please choose one option)

- Roast beef fillet medallion filled with green asparagus, Wasabi mashed potatoes and red wine sauce
- Roast chicken fillet stuffed with spinach mousse, served with roast carrot, potato slices, white wine sauce and basil oil
- Oven baked cod fillet with herbs crust served with chanterelle risotto, zucchini spaghetti and lemongrass sauce
- Roast veal chops with crumbled potatoes, rucola salad and hazelnuts garnish, red wine sauce and asparagus
- Slowly baked salmon fillet with tarragon mustard crust served with tomato ravioli, jasmine rice and crayfish sauce Nantua
- Roast turkey „Saltimbocca „ with sage, Parma ham served with honey polenta, green beans and gravy sauce

DESSERT (Please choose one option)

- Vanilla mousse cake with citrus filling, served with thinly sliced pineapple, Bacardi rum syrup and coconut sauce
- Caramel mousse with strawberry filling on a crispy nut biscuit, served with dark chocolate „tagliatelli” and strawberry sauce
- Two layers chocolate mousse on a caramelized almond cracker with berry compote and Bailey’s liqueur sauce

NIGHT SNACKS (Please choose two options)

- Lamb samosa
- Vegetable samosa
- Chicken skewer with nuts sauce
- Spicy beef soup with vegetable

COFFEE / TEA / ICED WATER

+ GIFTS FROM CHEF: GLASS OF SPARKLING WINE AND CANAPÉ



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