



— AVE ——— BAR LIRYCZNY  
**pegaz**

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"Pegaz" takes guests under its wings, both in everyday moments and during the special occasions that life brings so often.

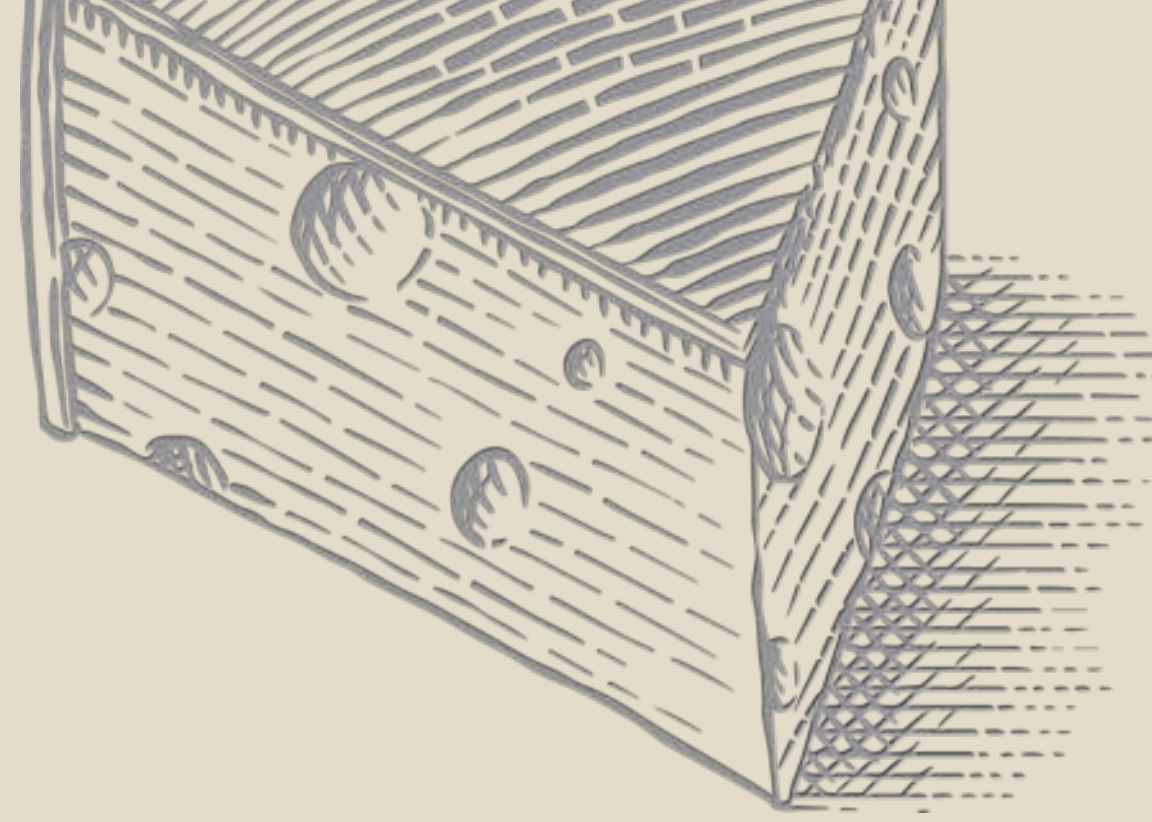
Our original and unforgettable interior, composed of several atmospheric spaces, provides the perfect setting for gatherings, whether in full integration or more intimate settings. We also offer a "lyrical lounge" for small groups looking to spend an evening discreetly and comfortably.

In addition to exquisite beverages and snacks, we provide professional-level artistic services. Your event can be enhanced with a high-class pianist, bands, duos, emcees, moderators, or cabaret performances, including programs tailored to the specific wishes of our guests.

We also have the technical capacity to host small conferences and training sessions in an exceptional, exclusive ambiance.



# MENU I



229 zł netto / person



## COLD DISHES

Beef Tartare – made from Polish beef

Caesar Salad with chicken

Tomato Tartare

Board of Seasoned Polish Cured Meats  
(Paprika-Cured Lard, Kindziuk, Kumpiak, Podlasie Salami)

Board of Polish Farmhouse Cheeses  
(From Wańczykówna in Podkarpacie – Goat Matured "Kozłak," Beer-Aged  
Cow Cheese (6 months), Mister Wańczyk – Camembert-style)



## HOT DISHES

Beef Stroganoff – with buckwheat groats and pickles

Pierogi – to be agreed with the chef

Potato Dumplings (Kopytka) with truffle sauce

## DESSERTS

Platter of homemade cakes



# MENU II

249 zł netto / person.



## COLD DISHES

Beef Tartare – made from Polish beef

Caesar Salad with chicken

Tomato Tartare

Board of Seasoned Polish Cured Meats  
(Paprika-Cured Lard, Kindziuk, Kumpiak, Podlasie Salami)

Pikeperch Paprikash

Classic Hummus – served with vegetables

Board of Polish Farmhouse Cheeses  
(From Wańczykówna in Podkarpacie – Goat Matured "Kozłak," Beer-Aged  
Cow Cheese (6 months), Mister Wańczyk – Camembert-style)

Herring – on a celery and apple salad

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Please select 7 items

## HOT DISHES

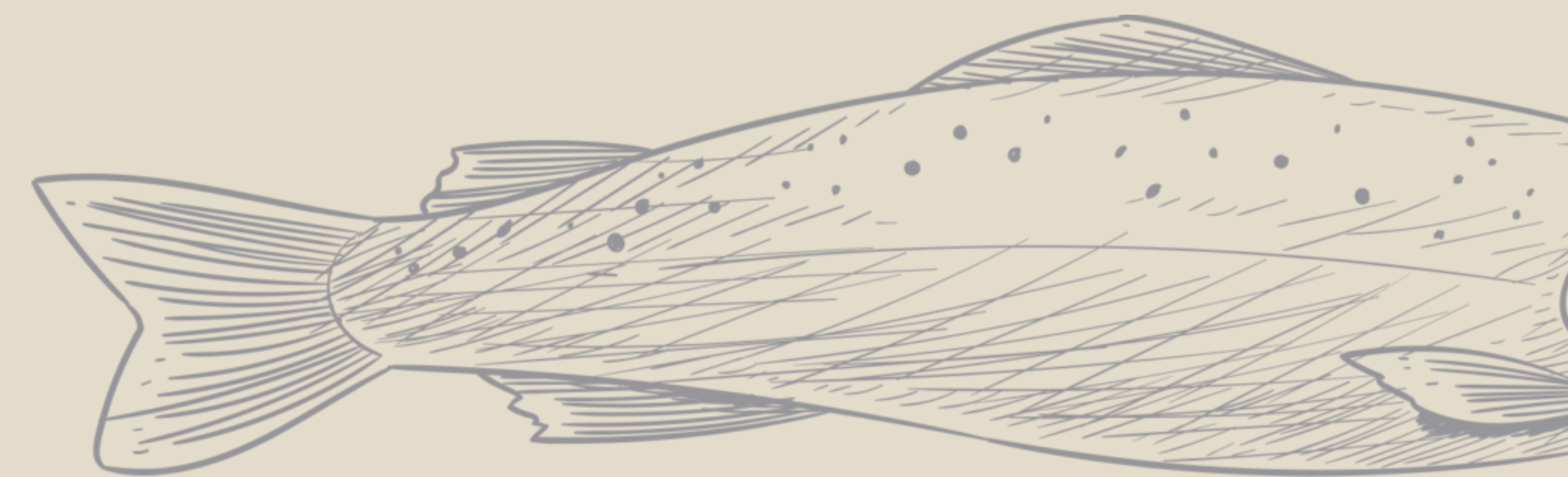
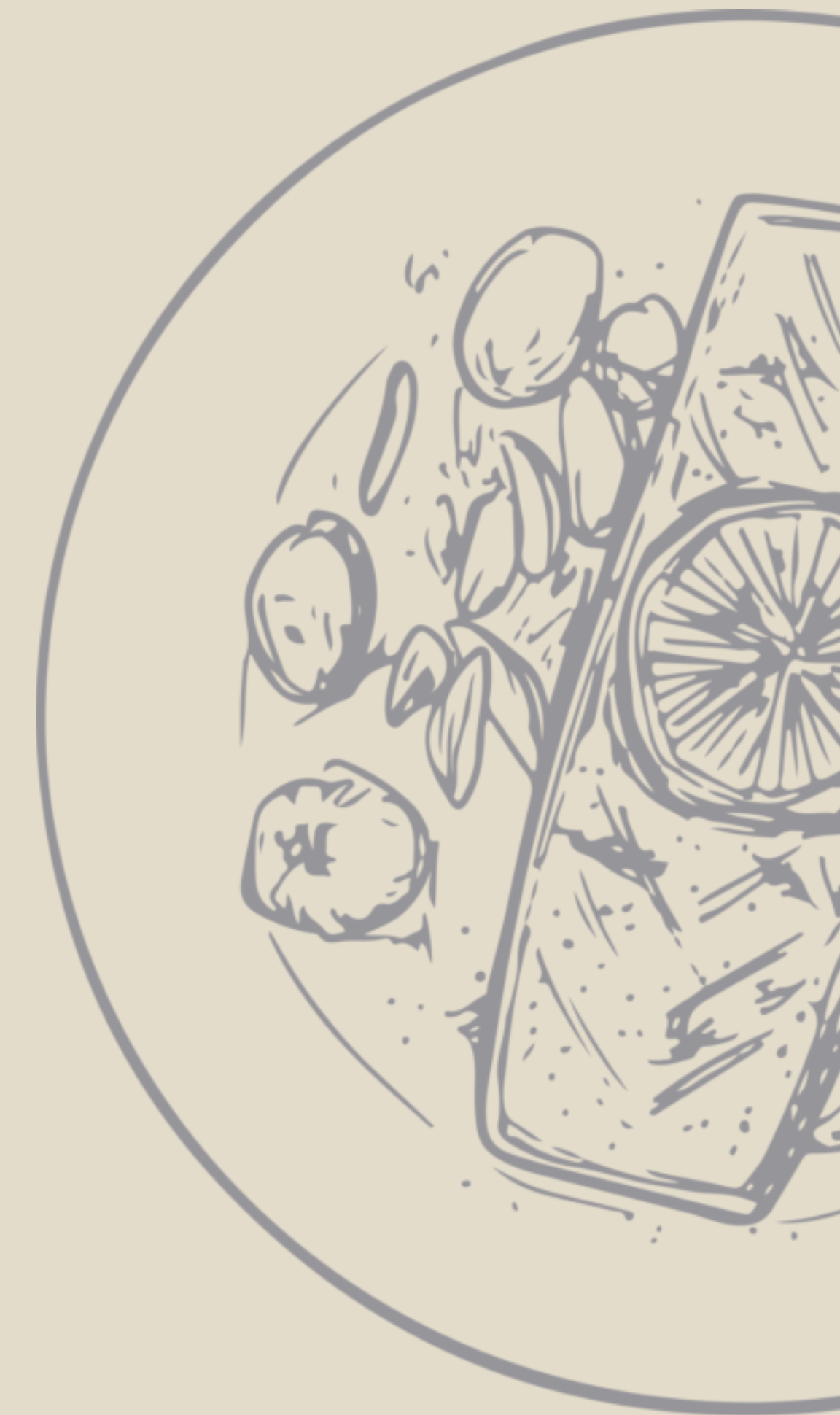
Warsaw-style tripe soup

Beef Stroganoff

Potato Dumplings with truffle sauce

## DESSERTS

Platter of homemade cakes



# MENU FINGER FOOD

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**129 zł netto**

Beef Tartare on toast  
Hummus in a tartlet  
Tartlet with salmon  
Mushroom tartare on toast  
Lard on toast with chive  
mayonnaise



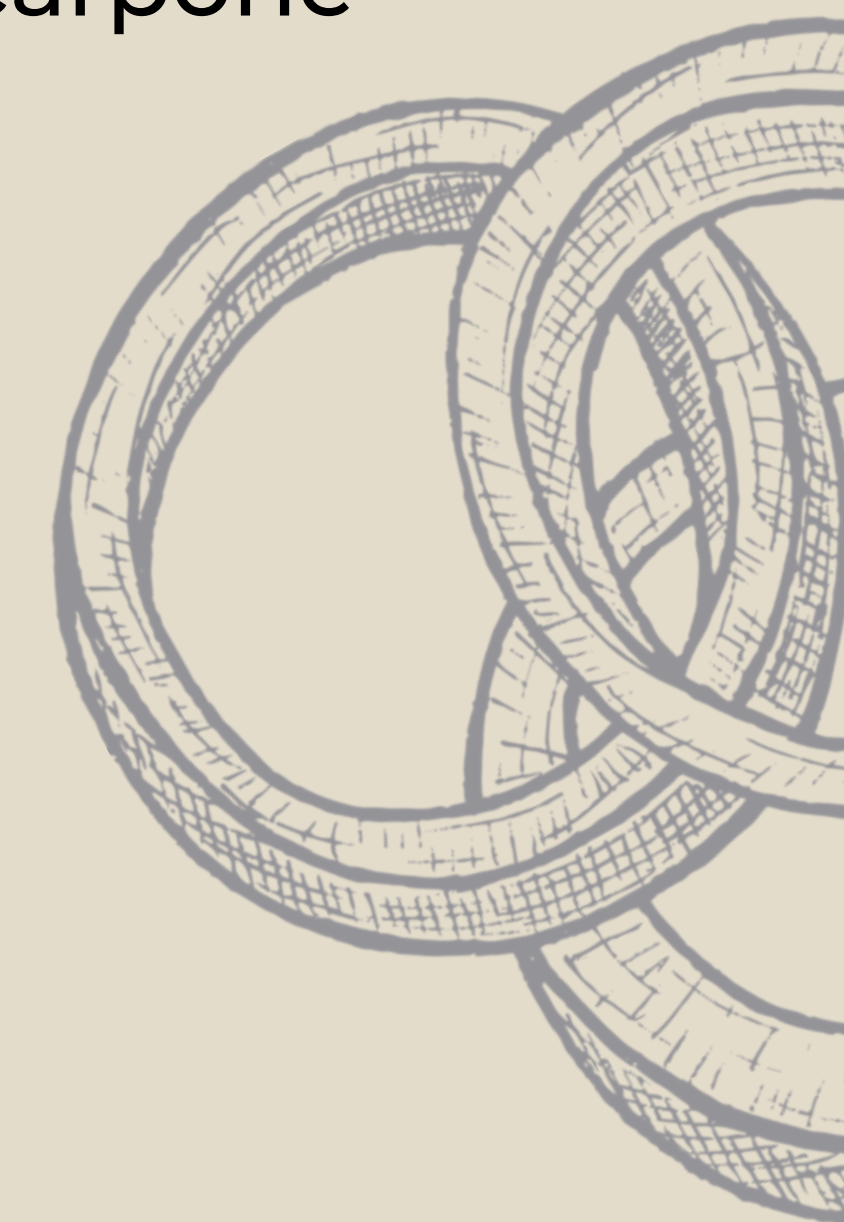
**159 zł netto**

Avocado with pistachio salsa on  
bread  
Beef tartare on toast  
Herring on pumpernickel with  
celery and apple salad  
Tomato tartare on toast  
Roast beef  
Salmon rilletes with herb  
mascarpone



**179 zł netto**

Large Antipasti Platter:  
Selection of Podlasie meats (4 types)  
Cheeses from Wańczykówna (3 types)  
Homemade pickles  
Beef tartare on toast  
Cold soba noodle salad  
Carpaccio with avocado and pistachio  
salsa  
Salmon rilletes with herb mascarpone



# OPEN BAR I

189 zł netto / person



## ALCOHOL

White Wine  
Red Wine  
Sparkling Wine – DOR Spumante Brut  
Vodka – Ostoya

## BEVERAGES

Soft drinks and juices  
Water



A service charge of 12.5% will be added to the final bill.

# OPEN BAR II

269 zł netto / person



## ALCOHOL

White Wine

Red Wine

Sparkling Wine – DOR Spumante Brut

Vodka – Ostoya

Whisky – Ballantine's

Domestic Beer

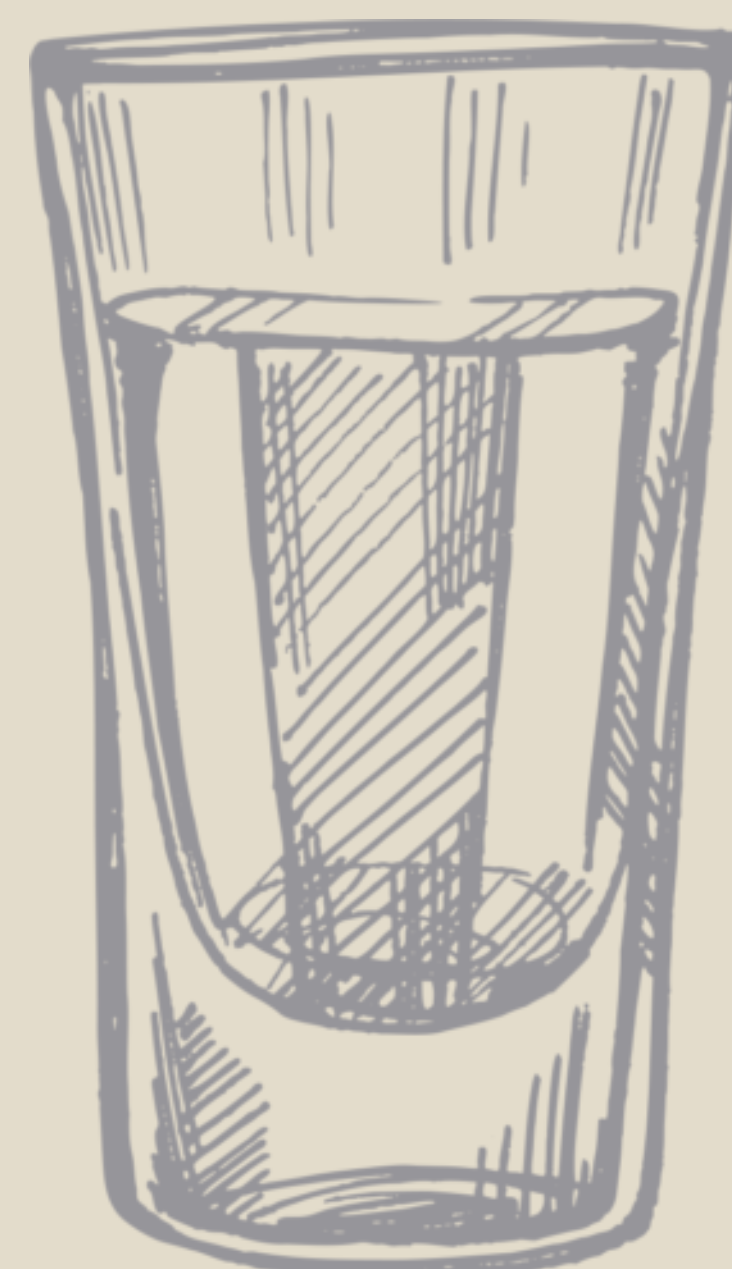
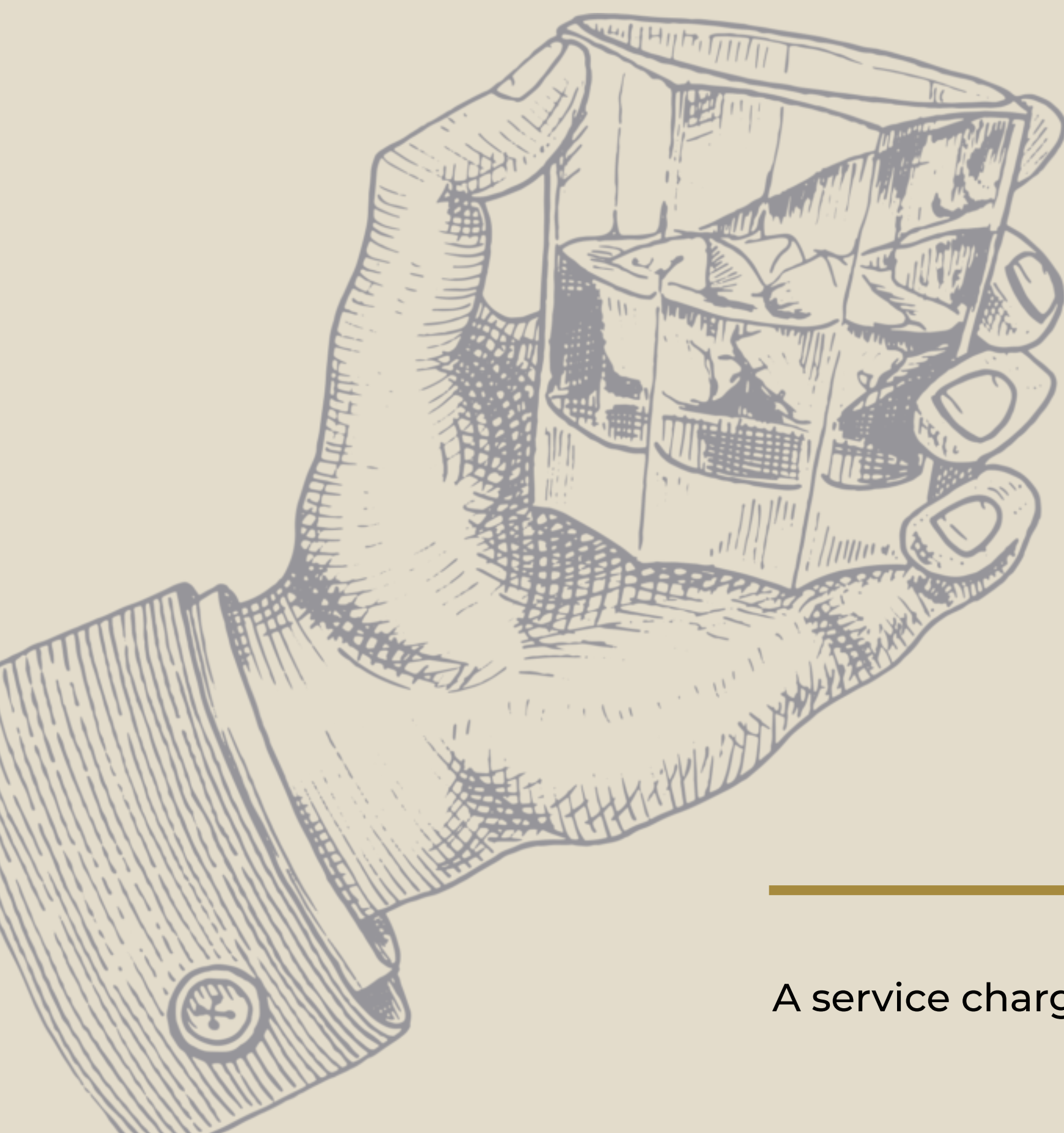
Mixers: Gin & Tonic, Whisky & Pepsi, Rum & Pepsi,

Vodka & Fritz

## BEVERAGES

Soft drinks and juices

Water



A service charge of 12.5% will be added to the final bill.



# General Terms



# and Conditions

## RESERVATION

The condition for guaranteeing the event is the payment of a deposit of 50% of the total value of the ordered menu for the confirmed number of guests, as agreed via email. The remaining amount is to be paid by card or in cash on the event day.

The organizer is required to provide the final number of guests 7 days before the event, with the understanding that the final number may not vary by more than 10% compared to the previously agreed number.

If fewer guests attend than originally reported, the cost of organizing the event remains unchanged.

In case of cancellation by the organizer, the deposit paid will be retained by the service provider.

If the organizer cancels the event:

- Less than 14 days before the scheduled event date, the organizer must pay a fee of 50% of the value of the ordered menu for the confirmed number of guests.
- Less than 4 working days before the scheduled event date, the organizer must pay a fee of 100% of the value of the ordered menu for the confirmed number of guests.

*The above fees will be reduced by the previously paid deposit.*

The reservation is valid for 4 hours by default.

If the event exceeds the agreed 4 hours, a service charge of 40 PLN net per guest (based on the number of guests confirmed 7 days prior to the event) will apply.

## MENU AND BEVERAGES

The restaurant reserves the right to change certain products and prices in the menu proposal due to their seasonality or the availability of these products on the market.

All drinks and alcoholic beverages will be calculated according to the order (wines based on the number of ordered, opened bottles) and added to the final bill.

## SERVICE

We provide professional waiter service throughout the event. A 12.5% service charge on the order value will be added to the final bill.

## PAYMENT TERMS

The prices listed are net prices. The appropriate VAT tax will be added to the individual items: 8% for the menu, 23% for beverages and other services.

## DECLARATION:

Correspondence exchanged between the parties via the internet is treated as a document under the Civil Code. This does not apply to contracts made by the parties.

This document is an integral part of the attached offer.

