

WEDDING RECEPTION

For the night become hosts of one of the most breathtaking, award-winning estates in Masovia. Feel the hundred years of heritage as you gather with your loved ones in our beautiful listed park. The subtle, authentic interiors, the abundant settings and arrangements, and the unparalleled expertise and attention to detail of our team make every wedding reception an absolutely unforgettable experience. Our Chef will meet every demand, transforming your ideas into the award-winning cuisine that repeatedly has earned us the title of Best Palace Restaurant in Poland and numerous Gault&Millau mentions.

The offer includes:

- The entire venue, surrounding estate, and our talented team exclusively yours for duration of event
- Traditional Polish welcome with bread and salt
- A 3-course celebratory dinner with exquisite selection from Polish and French cuisine
- Hors d'oeuvres in buffet, cakes and pastries, 2 hot main courses in buffet for 1h, soup in buffet - a total of 5 hot dishes
- Non-alcoholic open bar for 9h: still & sparkling water, Cappy fruit juices, sodas: Coca-Cola, Fanta, Sprite, selection of teas and a coffee machine
- Complimentary Luxe Suite with a balcony for the newlyweds
- Standard decor at each table: a flower and candles - floral arrangements on request
- The duration of the party (starting from cocktail hour) included in the offer is 9h with every additional hour started at an additional charge of 1000 pln. Includes waiter service, open bar for non-alcoholic beverages, hors d'oeuvres in buffet, cakes and pastries
- Weddings for up to 120 guests in a single space, for 150 guests in two spaces with a hardwood-floored park tent for dancing, or for 200 in the park during the summer



PRICING

Weddings on Saturdays, Apr through Oct, 100 guest minimum	299 pln/person
Weddings on Fridays, Apr through Oct, 80 guest minimum	259 pln/person
Weddings on other days, Apr through Oct, 60 guest minimum	229 pln/person
Winter weddings Nov through Mar, 60 guest minimum	199 pln/person

Children under age 1 – meal free of charge

Children under age 12 – 50% off

Technical staff (music band, photographer) – 50% off

WEDDING PARTY IN THE GARDEN

Every August we host wedding receptions exclusively in the Gardens. An elegant wedding tent located amongst our century-old trees will provide exquisite scenery for your celebration. On request, transform the tent with bespoke arrangements.

A wedding tent of 420 sq. m. (4520 sq. ft.) is offered for wedding parties of up to 200 guests. The tent hosts a dancing area, 12-person round tables and elegant chairs. Clear walls allow the guests to be surrounded by beautiful greenery and feel very much in the park. The tent is well-lit with crystal chandeliers.

Pricing chart for outside parties in August includes tent hire

Wedding reception on Friday, 130 guests minimum	299 pln/person
Wedding reception on Saturday, 170 guests minimum	319 pln/person
Wedding on any other day, 110 guests minimum	259 pln/person

Pricing chart for wedding tent hire charge in any month other than August

Elegant wedding tent for up to 90 guests, 180 sq. m. (1940 sq. ft.)	9.500 pln
Elegant wedding tent for up to 150 guests, 300 sq. m. (3230 sq. ft.)	14.500 pln
Elegant wedding tent for up to 200 guests, 420 sq. m. (4520 sq. ft.)	19.500 pln



CIVIL WEDDING CEREMONY

Exchanging your vows in a heritage-listed, lusciously green park is an event like no other. We also offer wedding ceremonies in the beautiful interiors of the Palace.

Ceremony 900 pln

- a table for a state official
- Polish emblem
- elegant chairs for the Newlywed Couple
- 30 guest chairs
- a decorative pergola

Cocktail & Ceremony 3.900 pln

- a table for a state official
- Polish emblem
- elegant chairs for the Newlywed Couple
- 50 guest chairs
- a decorative pergola
- 5 cocktail tables
- musical arrangement - string duo
- cocktail snacks - menu finger food
- sparkling wine open bar during the ceremony (1h)

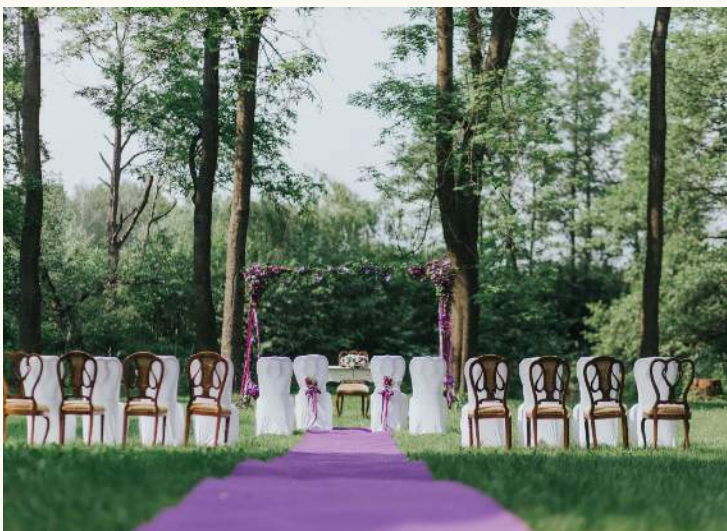
CHURCH WEDDING - A COCKTAIL WELCOME

String duo musical ensemble for duration of the cocktail welcome **1600 pln**

Cava - spanish sparkling wine served open bar during cocktail, glasses refilled by the waiters, additionally water served on tray **11 pln/person**

Bar snack - menu finger food set of 3 pieces: 12 pln

- Mini herb & cheese cakes
- Shrimp & dill vol-au-vent's
- Cheese cubes & grapes



CELEBRATORY DINNER

The offer includes a 3-course dinner, with 1 dish of any 3 of the 4 courses.

A 4-course dinner with 1 dish from each of 4 courses **+12 pln/person**

Appetizers

Roast beef, cream cheese,
horseradish mousse

○

Duck breast carpaccio, strawberry,
parmesan, olive oil

○

Gravlax salmon, cream, beetroot
mousse

○

Rainbow beets, goat's cottage
cheese, olive oil

Soup

White tomato soup

○

Beef & chicken broth with noodles

○

Cream of Jerusalem artichoke with
arugula

○

Cream of roasted garlic

Main dishes

Roasted confit duck, cranberry,
potato muffin, apple

○

Pork loin, demi-glace, smashed
celeriac, greens

○

Bœuf bourguignon, potato mash,
carrot

○

Salmon sous-vide, buckwheat
pancake, cream, green salad

Dessert

Lemon mousse, crispy caramel

○

Panna cotta, cardamom

○

Almond semifreddo, strawberry
mousse

○

Tart, strawberry salsa



APPETIZERS, MAINS & SWEETS BUFFET

Cold appetizers:

- Pork chop in jelly Warsaw style, horseradish mousse, scallions
- Roasted meats selection: roast pork chop, pork neck, bacon
- Roasted Old Polish pâté
- Baked salmon parfait, sour cream, dill
- Herring with cream, herring with onion, herring with sun-dried tomato
- Rainbow beets, goat's cheese, olive oil

Salad:

- Cesar salad, chicken, anchois, parmesan
- Salad, smoked trout, home-made pickles, honey mustard
- Potato, pickles, dill
- Salad, beets, lemon dressing

Sides:

- Freshly baked bread, creamy butter
- Sauces: cranberry, horseradish

Sweet buffet:

- Crispy tart with seasonal fruit
- Apple pie with powder sugar
- Creamy cheesecake
- Eton mess - crispy meringue, mascarpone whip, fruit mousse
- Crispy cream-filled pastry
- Fresh fruit

Hot mains served in buffet

(available for 1h, please select 2 mains)

- Pork shoulder, gravy
- Pork loin, rowanberry liquor, mead
- Roast bacon, prune sauce
- Ribs, gravy
- Steak chop
- Ham hock
- Cod, herbed butter
- Salmon sous-vide

- Polish pierogi with cottage cheese, fried onion

Hot sides served in buffet

(available for 1h, please select 4 sides)

- Potato rosti
- Home-made potato dumplings
- Silesian potato dumplings
- Cooked buckwheat
- Seasonal steamed vegetables
- Roasted carrot and parsnip, herbs
- Grilled vegetables
- Red cabbage

Soup served in buffet

(available for 1h, please select 1 soup)

- White stroganoff
- Red borsch, mushroom pastry
- Solyanka soup, bacon, pork, pickles
- Polish fermented cereal soup, eggs, white sausage

ADDITIONAL HOT SERVED DISHES

1 additional served dish

25 pln/person

- Duck and orange dumplings - 6 pcs.
- Cheese dumplings, fried onion - 6 pcs.
- Bacon roll, prune sauce, potato dumplings, carrot
- Pork loin, rowanberry liquor, mead, barley, apple
- Ribs, gravy, roast potatoes, cherry tomato

BUFFETS

Traditional buffet

17 pln/person

Traditional home-made Polish specialties : pork lard, smoked ham, head cheese, black sausage

Range of smoked meats: sausage, pork loin, dried kabanos, liverwurst, bacon

Marinades: pickled cucumber, horseradish, cranberry, beet-horseradish, mushroom

Bread: freshly baked sourdough

Assorted Polish cheese

17 pln/person

A range of 15 local artisan cheeses: cow's, goat's and sheep's

Cheeses: mature, smoked, blue, herbed, cottage, with ash, with wine

Fresh grapes, fruit preserve

Bread: crispy baguette, grissini

Italian buffet

19 pln/person

Cured meats: prosciutto ham, Spinata, Coppa Di Parma, Salami Soppressa Siciliana

Cheese: Gorgonzola erborinato, Pecorino, blue roulade, Parmigiano Regiano DOP

Antipasti: marinated olives, grilled artichoke, baby onions in vinegar, sun-dried tomato, tuna-stuffed pepper

Seafood: octopus salad, anchovies in oil, grilled calamari

Olive oils: extra virgin 100%, truffled, other flavored, balsamic vinegar emulsion

Spanish buffet

19 pln/person

Meats: serrano ham, chorizo iberico, fuet, lomo curado minescar

Cheese: Manchego, Mahones, vine leaf wrapped, San Vincente Cabria

Seafood: grilled seafood, shrimp salad

Vegetable: chipotle pepper, marinated capers, garlic-stuffed olives, almond-stuffed olives, sun-dried tomato, grilled artichoke

Oils: balsamic vinegar, olive oil, flavoured olive oils

Bread: grissini, rosemary buns, hot pepper buns

HOT DISHES

single serving, served live in front of guests

Whole turkey roasted with buckwheat and vegetables for 30 guests **800 pln**

Pork leg with sauce, roasted potatoes and vegetables for 30 guests **1.100 pln**

LIVE COOKING

Pasta Station **30 pln/person**

Selection of 3 pastas and sauces: carbonara, pesto, pomodoro, parmesan, arugula

Wok Station **30 pln/person**

Shrimp wok, selection of vegetables and asian sauces

Tartare Beef Station **35 pln/person**

Beef, mustard, marinated mushroom, pickles, shallots, capers

Tartare Salmon Station **35 pln/person**

Raw salmon, olives, shallots, caviar, tomato concasse, marinated ginger

Sushi Station for 50 guests (200 pcs.) **1.500 pln**

for 100 guests (400 pcs.) **2.500 pln**

for 150 guests (500 pcs.) **2.900 pln**

CAKE

Artistic artisan cake: **19 pln/person**

- Lavender, sponge cake, fruit curd, white chocolate ganache, fresh fruit
- Blackcurrant, sponge cake, cocoa-mascarpone ganache
- Orange chocolate, sponge cake, chocolate ganache, orange curd
- White chocolate, vanilla sponge cake, white chocolate ganache, raspberry curd
- Caramel, mascarpone ganache, crispy wafers, caramel cream

Classic cake: **12 pln/person:**

- Chocolate mousse with solid chocolate layers
- Strawberry-vanilla mousse in airy white chocolate cloud
- Dark sponge cake, cream, cherries
- Tiramisu with mascarpone & amaretto
- White or dark sponge cake, cream, fresh fruit, fruit ganache

Charge for service of own external cake: 5 pln/person



SWEETS

Chocolate fountain: white, milk or dark chocolate

Sides: marshmallows, sponge cakes, crispy wafers, fresh fruit **8 pln/person**

Mini Candy Bar - selection of home-made sweets **10 pln/person**

- macarons
- cake pops, white chocolate
- mini eclairs, chantilly cream
- chocolate mousse, English cream, bitter orange
- malabi - pudding, rose water
- panna cotta, salted caramel

ALCOHOL

Wedding alcohol packages served open bar for 9 hours.

Package I 60 pln/person

- Wine: white and red (selection of banquet wines)
- Vodka Wyborowa (selection: Classic, Potato or Wheat)

Package II 70 pln/person

- Draft beer - Żywiec
- Wine: white and red (selection of banquet wines)
- Vodka Wyborowa (selection: Classic, Potato or Wheat)

Package III 90 pln/person

- Draft beer - Żywiec
- Wine: white and red (selection of banquet wines)
- Vodka (selection: Finlandia, Stumbras)
- Jack Daniels, Ballantines, Jim Beam

Pakiet IV 110 pln/person

- Draft beer - Żywiec
- Wine: white and red (selection of banquet wines)
- Vodka (selection: Finlandia, Stumbras)
- Jack Daniels, Ballantines, Jim Beam
- Rum (Bacardi) & Gin (Beefeater)
- Liqueur (strawberry and chocolate)
- Campari i Martini (Bianco, Rosso, Dry)



CORKAGE

Fixed charge for service of own external liquor - waiting, glass, ice, cooling

- For parties up to 90 guests: **700 pln**
- For parties over 90 guests: **1000 pln**

BAR

A professional bar: 2 professional bartenders, juices, sodas, fresh fruit, straw, napkin
Drink menu - select any 4 drinks: Mojito, Punch, Strawberry Daiquiri, Cuba Libre, Tequila Sunrise, Margarita, Pina Colada, Cosmopolitan. Price excluding alcohol:

- up to 100 guests **2.400 pln**
- up to 150 guests **2.700 pln**
- up to 200 guests **2.900 pln**

Prosecco bar table arrangement, glass, coolers, straw, napkin, framed menu, juices, fruit mousse, fresh fruit, extras. Price excluding alcohol: **400 pln**

DANCE FLOOR AND MUSIC

We offer a range of dance floor arrangements:

- Vestibule – hall 39 sq. m (420 sq. ft.) with access to Ball Room, for up to 90 guests
- Elegant wedding tent with hardwood flooring set in the park with direct exit from the Ball Room - choice of 3 sizes: **60 sq. m. (645 sq. ft.) - 4.200 pln**; **90 sq. m. (970 sq. ft.) - 5.200 pln**; **120 sq. m. (1290 sq. ft.) - 6.200 pln**

CHILDREN

We prepare a dedicated children's menu. A separate lounge can be set up with cartoon screenings, trampolines, coloring books, board games **350 pln**

Professional baby sitting is offered in partnership with Pietruszkowe Animacje. Please call Klaudia to enquire at +48 500 138 230.

ADDITIONAL ARRANGEMENTS

- The red carpet contributes to the ceremony's royal, elegant ambiance **250 pln**
- Palace Photobooth: mint couch, a chest of drawers, photo gadgets **350 pln**
- A romantic, personalised garden swing (with names of newlyweds and the date) **250 pln**
- Wall of lights behind the newlywed table **400 pln**
- Bulb-lit "LOVE" sign in the park **450 pln**
- TERRACE LIGHT DECOR - light-festoon-adorned terrace roof **650 pln**
- GARDEN TENT LIGHT DECOR - light-festoon-adorned tent roof 90m² **1.200 pln**

ATTRACTIONS

- Fireworks show - duration of 5 min **2.500 pln**
- Andalusian horse - unique addition to the ceremony photoshoot up to 2h **1.000 pln**
- Traditional photobooth (up to 3h) **900 pln**
- Fire show, outside only **650 pln**
- Dream Lanterns near the ponds and an avenue of candles **450 pln**
- A show of photos on a big screen **150 pln**



ACCOMODATION

Our 21 rooms host 55 guests (49 standard + 6 extra beds). A hotel day lasts 3 pm–12 pm. Earlier access to the room depends on availability. Any changes to the check-in, check-out times must be agreed upon earlier. For parties organised on any day other than Saturday please check-out before 11 am. Parking and Wi-Fi are complimentary. Special room rates include a breakfast buffet:

Newlywed couple apartment	our gift to couple - free of charge
Twin room (12 rooms)	250 pln
Triple room (6 rooms)	350 pln
Apartment (1 room)	295 pln
Single room (1 room)	180 pln
Additional bed (up to 6 beds)	100 pln
Baby crib	50 pln

AFTERPARTY IN THE PARK

Buffet menu available for 4h. The availability of the afterparty following your wedding will be confirmed 3 months prior to event.

Grill menu 105 pln/person.

- Sausages
- Herbed pork neck
- Black sausage with onion
- Salmon, garlic butter
- Baked potatoes, tzatziki
- Grilled aubergine, zucchini, pepper

Salad buffet:

- Tabbouleh: bulgur wheat, parsley, cinnamon, olive oil
- Raspberry tomato, yoghurt, red onion, cilantro
- Salad, smoked sheep's cheese, dried fruit
- Bread: sliced rustic bread
- Sauces: tomato salsa, hearty cottage cheese with scallions, mustard, ketchup

Sweets: Home made cake

Drinks:

- Draft beer - Żywiec
- Tea selection, espresso machine

Grill menu 145 pln/person

- Halibut, garlic butter, thyme
- Chop steak, flaky salt, rosemary
- Pork chop, garlic, rosemary
- Chicken breast, sweet pepper, thyme, garlic
- Baked potatoes, tzatziki
- Grilled aubergine, zucchini, pepper

Salad buffet:

- Greek salad, feta cheese
- Cherry tomato, mini mozzarella, arugula, balsamic dressing
- Salad, blue cheese, orange, dried cranberry, walnut olive oil
- vegetables: tomatoes, cucumbers, peppers, pickles
- Bread: sliced rustic bread
- Sauces: tomato salsa, cottage cheese with scallions, mustard, ketchup

Sweets: Home made cake

- Water, Cappy juices
- Sodas: Coca-Cola, Fanta, Sprite

WINTER WEDDING PARTY

Let the warmth of the Palace interiors and the fire from authentic, tiled stoves create an ambiance unlike any other for your special day. The smell of mulled wine, cinnamon and cloves will make each and every guest feel right at home - while the winter outside contrasts starkly for an even more cozy feel. The chef will prepare a gift of fragrant, hot mulled wine and hot chocolate to begin the evening.

Offer includes:

- Welcome drink mulled wine for the adult guests and hot chocolate for the children
- Authentic tiled stoves will provide heat and the crackling sound of wood
- Celebratory 3-course served dinner, hors d'oeuvres and salads, hot buffet, sweet buffet
- Non-alcoholic beverages: fruit juices, tea selection, coffee, winter extras: honey, cinnamon, orange, cloves, sodas, water with orange and cloves aroma
- Apartment for the Newlywed Couple
- The entire venue during 9h of wedding party exclusively for you
- For hotel guests - a complimentary morning, warming steam room session

Winter weddings

Nov through Mar excluding 25.12 - 02.01, 60 guest minimum 199 pln/person

Parties between 25 Dec and 02 Jan 229 pln/person

