



WEDDING CELEBRATION

Travel in time to the one-of-a-kind Palace of Zdunowo. For the night, become hosts of one of the most beautiful, award-winning estates in Masovia, surrounded by a century-old park. Tailor your experience with unique cuisine, repeatedly named the Best Palace Cuisine in Poland. It will be a night to remember, with a bespoke highlight of the evening, fitted to your likings by our specialists. We will offer our expertise, watch after very detail and ensure that your celebration is like no other. We invite you to visit the Palace.

Offer includes:

- The entire venue and surrounding estate exclusively for you for duration of wedding
- Traditional Polish welcome with bread and salt
- 3-course celebratory dinner - selection of dishes polish and French cuisine
- Hors d'oeuvres in buffet, cakes and pastries, 2 hot main courses in buffet 1h, soup in buffet - a total of 5 hot dishes
- Non-alcoholic beverages served without limit during 9h: mineral water with and without gas, fruit juices Cappy, sodas: Coca-Cola, Fanta, Sprite, selection of teas and freshly brewed coffee
- Complimentary Luxe Suite with a balcony for the newlyweds
- Flower in a vase and candles on each table, floral service on request
- Duration of the party (starting from cocktail hour) included in the offer is 9h, extending party time: 1000 pln for every started hour includes extending 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 and for 150 guests in two spaces, or for 200 in the park during the summer



PRICING

Weddings on Saturdays April thru October - 100 guest min: 269 pln/person

Weddings on days other than Saturdays April thru October 229 pln/person

In case of events with less guests, price increase per person (pp) is as follows:

75 guests or less +15 pln pp, 60 or less +35 pln pp, 50 or less +55 pln pp

Winter weddings November thru March excluding 25.12 - 02.01 199 pln/person

60 or less +25 pln pp, 50 or less +35 pln pp

Children age of 1 or less without meal free of charge; age of 12 or less – 50% off

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

WEDDING PARTY IN THE GARDEN

In August 2020 we encourage you to organize a wedding reception in the gardens. An elegant wedding tent among our century old trees will be an exceptional addition to your special day.

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 includes crystal chandeliers.

Pricing chart for outside parties in Aug 2020:

Wedding reception on Friday 130 guests minimum 265 pln/person

Wedding reception on Saturday 170 guests minimum 285 pln/person

Wedding on every other day 110 guests minimum 225 pln/person

W przypadku organizacji przyjęcia w stylu ogrodowym w innym miesiącu istnieje możliwość indywidualnego wynajmu hali namiotowej

Wedding parties up to 90 guests elegant wedding tent 180 sq. m.: 9.500 pln

Wedding parties up to 150 guests elegant wedding tent 300 sq. m.: 14.500 pln

Wedding parties up to 200 guests elegant wedding tent 420 sq. m.: 19.500 pln



CIVIL WEDDING CEREMONY

Exchanging your vows in a heritage-listed, abundantly green park is an event like no other. We also offer the option of setting up a wedding ceremony in the beautiful interiors of the Palace.

Ceremony 900 pln

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

Cocktail & Ceremony 3.900 pln

- a table for an official
- Polish emblem
- elegant chairs for Newlywed Couple
- 30 guest chairs
- a decorative pergola
- 5 cocktail tables
- musical arrangement - string duo
- cocktail snacks - menu finger food
- sparkling wine with no limit during the cocktail ceremony (up to 1h)

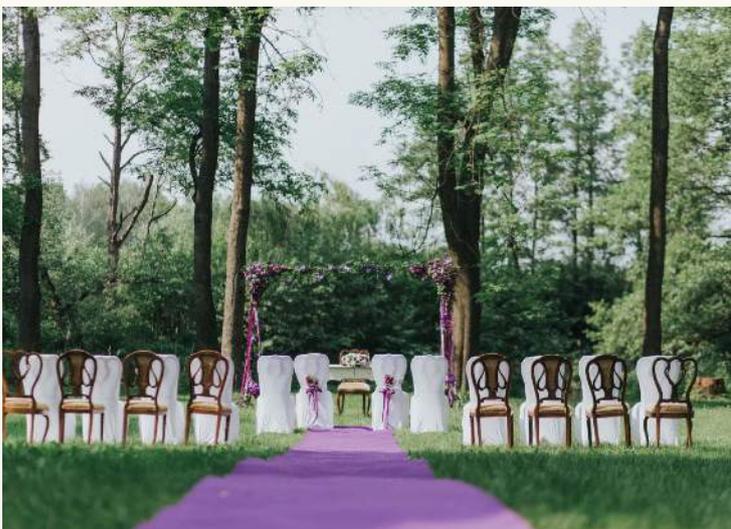
CHURCH WEDDING - GREETINGS COCKTAIL

String duo musical ensemble for duration of civil wedding ceremony **1600 pln**

Cava - spanish sparkling wine served without limit during cocktail, glasses refilled by the waiters, additionally water served on tray **11 pln/person**

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

- Mini pound cake stuffed with herbal-cheese mousse
- Vol-au-vent's with shrimps and dill
- Cocktail stick with cheese and grapes



CELEBRATORY SERVED DINNER

offer includes 3-course dinner, please choose 1 dish from 3 category

4-course dinner, please choose 1 dish from each category **+12 pln/person**

Appetizers

Roasted rostbef, horseradish
mousse, spinach, butter croutons

o

Smoked salmon tartare with fresh
cucumber and sprouts

o

Roasted beetroot carpaccio with
ricotta cheese and oranges

o

Aubergine rolls with truffle cheese
and fig sauce

Soup

White asparagus cream soup,
peas puff

o

Mushroom cream soup with white
wine, thyme croutons

o

Veal consommé served with meat
dumplings and fresh parsley

o

Pepper-tomato cold soup, herb
salsa, fresh cucumber

Main dishes

Roasted confit duck with potato
gratin, cranberry, baked apple and
marjoram

o

Pork loin, wholebread sauce,
„śląskie” nuddles and red cabbage

o

Roasted salmon, cherry tomatoes
sauce, spinach cuddles

o

Pearl barley with oscypek cheese,
dill sauce, spinach

Desert

Ice-cream desert with raspberries
and chantilly cream

o

Creme brulee

o

Champagne jelly, lovage and
strawberries

o

Chocolate pie, creme
de cassis, currant jam



BUFET PRYZYTAWEK, SŁODKOŚCI I DAŃ GORĄCYCH

Cold appetizers:

- Goose carpaccio with fig chutney and green pepper
- Warsaw-style pork chops with raddish puree and chive
- Baked salmon, sour cream parfait, dill
- Herring tartare, sun-dried tomato and lemon
- Vol-au-vent with shrimp mousse and dill dressings
- Polish-style pate baked with prunes
- Range of roasted pork delicacies - chops with marjoram, chine with dijon mustard, thick-cut bacon with pepper
- Crispy vegetable samosas with yogurt-mint dip

Salads:

- Tomatoes and salted cottage cheese with parsley olive oil
- Baby potatoes with goat's cheese cottage cheese and herbs
- Zucchini and green asparagus tagliatelle with cherry tomatoes and thyme pesto
- Grilled root vegetables (sweet potato, parsley root, carrot) with feta cheese, pomegranate and pesto

In addition:

- Freshly baked bread, creamy butter
- Marinades: marinated mushrooms, peppers, pickles, green and black olives
- Sauces: cranberry, tartar, garlic, horse-radish

Sweet buffet

- Apple pie with confectioner sugar
- Eton mess - crispy merengue, mascarpone cream and fruit mousse
- Creamy cheesecake
- Baby pound-cakes with fruits
- Crispy mascarpone tart and fruits
- Fresh fruits

Hot dishes served in buffet

(please select 2 dishes and 4 sides)

- Roasted chicken, smoked plum sauce
- Turkey legs Provence-style
- Roasted pork ham with grape sauce
- Pork escalope in coconut, lemongrass and coriander sauce
- Roasted cod, rosemary sauce
- Baked salmon with creamy saffron sauce
- Cauliflower cutlets with basil pesto
- Aubergine baked with vegetables, tomato sauce

Hot sides served in buffet

(please select 4 sides)

- Roasted potatoes with truffle aroma
- Potatoes boiled with dill
- Gnocchi
- Jasmine rice
- Boiled dumplings with butter
- Fried Silesian dumplings
- Spring beans with sesame
- Grilled vegetables (pepper, aubergine, zucchini, carrot)
- Ratatouille: vegetables stewed in tomato sauce and coriander
- Red cabbage with cranberry

Soup served in buffet

(please select 1 dish)

- Beetroot soup with mushroom patty
- Goulash soup with potato and bacon
- Traditional polish „Żurek” with egg and white sausage

ADDITIONAL HOT SERVED DISHES

1 additional served dish **25 pln/person**

- Traditional dumplings „ruskie” with cheese and potatoes, caramelized onion 5 pcs.
- Roasted salmon, leek with thyme, dill sauce, potato puree
- Roasted chicken breast with tomato sauce and spinach- potato puree
- Goulash with tarragon and grapes, roasted parsley root, pearl barley

BUFFETS

Recommended as an addition to cold buffet, single serving for about 30 person

Traditional buffet 800 pln

Traditional polish home-made : smoked ham with bacon, home-made brawn, cottage lard

Range of roasted meats: smoked pork with herbs, pink roasted rostbef arugula, cottage pate with dried apricot, roasted bacon roulade with herbal aroma,

Sausage selection: garlic, juniper, hunting, smoked pork sausage

Marinades: pickles, marinated in vinegar mushrooms and plums

Bread: freshly baked bread

Italian buffet 900 pln

Cured meat: Ham: Prosciutto parma/ Salami: milano dolce, pancetta arratolata

Cheese: Gorgonzola Lombardia, Taleggio

Antipasti: aubergine roulades with dried tomatoes, marinated artichoke, green and black olives, marinated capers

Mustard: mostarda di melone Cream: black truffles paste, basil pesto

Olive oil: olio di oliva extra vergine Balsamic vinegar: Aceto balsamico

Bread: focaccia, ciabatta, grissini

Spanish buffet 1000 pln

Meats: gammon cabezo de lemo, serrano ham, sausages: Galiciano Rosaroi, Chorizo Vela, Sarta Picante

Cheese: El Hidalgo, La Mancha, Manchego

Tapas: cheese-stuffed olives, shrimp and zucchini rolls, cheese-stuffed spicy peppers
grilled vegetables with basil olive oil

Creams: tuna pate Preserves: onion, fig

Olive oil: olio di oliva extra vergine Balsamic vinegars: raspberry, fig

Bread: pitufos breads, rosemary buns, olive and raisin buns

French buffet 1100 pln

Cured meats: Jambon de Vadee, Rosette de Lyon

Sausage: Saucisson Sec Auvergne

Cheese: Gruyere, Camembert, Crottin de chavignol

Antipasti: Grilled zucchini, grilled pepper, pickles

Mustard: Dijon mustard, Dijon mustard with charlock

Marmalades: Peach marmalade, strawberry marmalade with rose

Olive oil: Olive oil from plagniol Balsamic vinegar: Vinegar with tarragon

HOT DISHES

single serving, for about 30 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

Wok Station **30 pln/person**

Shrimps wok: Black Tiger shrimps, vegetables: sugar beet, fresh broccoli, spinach; sauces: pepper, teriyaki, garlic

Tartare Beef Station **35 pln/person**

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

Tartare Salmon Station **35 pln/person**

Salmon, olives, shallots, caviar, tomato, 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

Cake is prepared by an artistry bakery: 19 pln/person

- White sponge cake, elderflower, prosecco filling, rose petals, strawberries or cherries
- Almond sponge cake, cinnamon panna cotta, Bavarian cream, fruit
- Cocoa sponge cake, crispy nut, blackberry curd, fruit, passionfruit mango mousse
- Lavender sponge cake, passionfruit curd, raspberry jelly, white chocolate ganache

Classic cake: 12 pln/person:

- Chocolate mousse with solid chocolate layers
- Champagne and coffee mousse
- Dark sponge cake and cherries
- Tiramisu with mascarpone and amaretto

Charge for serving externally purchased cake: 5 pln/person



SWEETS

Chocolate fountain to choose: white, milk or dark

Sides: marshmallows, biscuits, crispy waffles, fresh fruit **800 pln**

Mini Candy Bar - selection of home-made sweets recommended for 60 guests **690 pln**

- Tangerine cupcakes with mascarpone cream cheese **20 pieces**
- Lime mousse with caramel and honey **20 pieces**
- White chocolate cream with strawberry curd and fruit **20 pieces**
- Lemon tartlets **30 pieces**
- Mini meringues with mascarpone and mango curd **30 pieces**
- Mini eclairs with crème chantilly **30 pieces**

ALCOHOL

Wedding alcohol packages served with no limit for 9 hours.

Package I 60 pln/person

- Wine: white and red (selection of housewines)
- Vodka Wyborowa (selection: Klasyczna, Ziemiak or Pszenica)

Package II 70 pln/person

- Barrel beer Żywiec
- Wine: white and red (selection of housewines)
- Vodka Wyborowa (selection: Klasyczna, Ziemiak or Pszenica)

Pakiet III 90 pln/person

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

Pakiet IV 110 pln/person

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



FIXED CHARGE

Charged for serving externally purchased alcohol: serving, glasses, ice, coolers.

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

BAR

Professional Bar: 2 professional bartenders, price includes: fresh fruit, citruses, straws, napkins. Drink menu - please select 4 drinks.: Mojito, Punch, Strawberry Daiquiri, Cuba Libre, Tequila Sunrise, Margarita, Pina Colada, Cosmopolitan. Price does not include alcohol and depends on guests amount:

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

Prosecco bar table arrangement, glass, coolers, straws, napkins, frames with recipes, juices, fruit mousse, fruits, price does not include alcohol **350 pln**

DANCE FLOOR AND MUSIC

We offer a range of dance floor arrangements

- Vestibule – hall 39 sq. m (420 sq. ft.) next to ball room, for up to 90 guests
- Elegant wedding tent with a hardwood flooring in the park with direct exit from the main hall area - choice of 3 sizes:

60 sq. m. - 4.200 pln, 90 sq. m. - 5.200 pln, 120 sq. m. - 6.200 pln

CHILDREN

We can prepare a special children's menu. A dedicated room can be prepared with play-corner cartoons, trampolines, coloring books **350 pln**

Professional baby sitting - Pietruszkowe Animacje Klaudia +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) **400 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 **650 pln**
- Dream Lanterns near the ponds and an avenue of candles **450 pln**
- A show of childhood photos on a big screen **150 pln**



ACCOMODATION

In 21 rooms we can host 55 guests (49 standard + 6 extra beds). A hotel day lasts 15:00–12:00. Earlier use of the rooms depends on their availability. Any changes to the check-in, check-out times must be agreed earlier. For parties organised on any day other than Saturday please check-out before 11:00. Parking and Wi-Fi are complimentary for your convenience. Special prices include buffet breakfast:

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 **105 pln/os.**

Grill:

- Three types of sausages
- Pork neck marinated in herbs
- Kaszanka sausage with shallots, brown butter and pepper
- Salmon steaks with rapeseed oil and lemon salt
- Roasted potatoes with garlic butter
- Grilled vegetables: aubergine, zucchini, pepper, mushrooms

Salad buffet

- Bulgur barley, tomato, parsley, cinnamon, olive
- Salad with tomatoes, red onion, rapeseed oil
- Selection of salads with oscypek cheese and dried fruits
- Bread: cottage bread, home-made lard
- Sauces: tomato salsa, cottage cheese with dill, moustard, ketchup

Sweet buffet:

- Home-made pie

Non-alcoholic beverages:

- Barrel beer Żywiec
- Hot drinks: tea selection, coffee
- Water, fruit juices Cappy, fizzy drinks 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, cinammon 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, cinammon, orange, cloves, fizzy drinks, water with orange and cloves aroma
- Apartment for Newlywed Couple
- The entire venue during 9h of wedding party exclusively for you
- For hotel guests - a morning, warming up steam room session

Winter weddings November thru March excluding 25.12 - 02.01

199 pln/person

