



The only day like this...

The only place like this...

## WEDDING OFFER

The Bonerowski Palace is a luxury place, perfect for a wedding reception, situated in the heart of Cracow. The Palace itself is located in 500-year old, historic building over the Market Square.

Elegant interior design, nice and professional staff, as well as an excellent selection of meals prepared by our Chef, create an unique atmosphere of the place. We wish to make one of the most beautiful days of your lives, an unforgettable and a memory-full day.

We have many years of experience in organising wedding receptions. We will take care of every detail of your party, even the smallest ones. We cooperate with professional decorators and florists who can transform a party hall into a piece of art.

We will also help you and your Guests with arranging transportation for your wedding day. We will prepare an opening ceremony as well as one of the most important features of this day – an exquisite menu. A dedicated event coordinator will make sure that the whole setting will be as planned.

We offer you two banquet halls at your disposal - **Royal and Ducal Hall**. Both are located on the first floor of the Palace. From there you can experience a great view to the Market Square and The Cloth Hall. Both Halls can comfortably host a party for up to 70 people sitting beside round tables. The exact arrangement of the halls will be prepared individually to your suggestions. There is also a possibility to host a larger party on two stories of The Bonerowski Palace: in banquet halls and in The Milano Restaurant.

The Bonerowski Palace\*\*\*\*\* can offer 16 unique and comfortable rooms and apartments, in which your Guests could really experience a special atmosphere of The Royal City. On your demand, we will prepare an individual accommodation offer for your Guests.

Our Sales and Marketing Manager will gladly answer to any of your questions.

All you need is to call us: + 48 12 374 13 08/09 or send us an inquiry – mail: [sales@palacbonerowski.pl](mailto:sales@palacbonerowski.pl)

We invite you to try our offer and get a taste of three types of menu prepared by our famous Chef – Grzegorz Fic.

On your demand we are open to each and every modification of our propositions.



## MENU NO. 1 240 PLN/person

### MENU I

Chicken rosette with olives and prosciutto di Parma on salad bouquet with balsamic sauce  
Chantarelle cream with a truffle aroma  
Stewed pork tenderloin in rosemary sauce with colour puree vegetables  
Hot pearl strudel with ice - cream and vanilla sauce

### MENU II

Salmon and spinach roulade with sauce of radish leaf served on flowers  
Asparagus cream soup with pieces of zander  
Beef delicacy stewed with red wine, served with cauliflower mousse and pickled beetroots  
Almond cake with lime and creamy mousse

### COLD BUFFET

Beef carpaccio with Grana Padano cheese  
Tuna tartare with limes  
Seasonal salad  
Herring tartare  
Turkey rosettes with goat cheese and parsley leaves  
Smoked trout pouches  
Spinach and goat cheese strudel  
Orange - marinated duck slices

### SWEET BUFFET

Fresh seasonal fruit  
Mini fruit tartelettes  
Crème brûlée with raspberries  
Viennese cheesecake  
Nuts cake with caramel sauce

### HOT DISHES

*Served as a hot buffet or during the wedding reception. Please choose one option.*

Chicken with porto sauce and nuts and grilled vegetables.  
Salmon strudel with white wine sauce and stewed tomatoes



## MENU NO. 2 290 PLN/person

**PLEASE CHOOSE ON OF THE TWO MENU OPTIONS:**

### MENU I

Salmon tartare with olives, served on a wheat toast with lemon mousse  
Crayfish cappuccino served with oil and crayfish tails  
Herb - marinated beef tenderloin with porto sauce and parsley mousse  
Iced plum soufflé

### MENU II

Saddle of rabbit marinated in herbs with raspberries and vinaigrette  
Creamy potato soup with garlic  
Stewed zander with crispy potato and steamed broccoli  
Orange baraois with basil leaves and creamy ice - cream

### COLD BUFFET

Beef carpaccio with Grana Padano cheese  
Tuna tartare with limes  
Fried trout with poppy and fennel  
Seasonal salad with feta cheese and olives  
Herring tartare  
Turkey rosettes with goat cheese and parsley leaves  
Smoked trout pouches  
Spinach and goat cheese strudel  
Orange - marinated duck petals  
Cherry tomato salad with arinated mozzarella and basil oil  
Roast beef with French mustard  
Chicken terrina with balsamic vinegar

### SWEET BUFFET

Fresh seasonal fruit  
Mini fruit tartelettes  
Crème brûlée with raspberries  
Viennese cheesecake  
Chocolate tarte

### HOT DISHES

*Served as a hot buffet or during the wedding reception. Please choose one option.*

Roasted salmon with fresh spinach and saffron sauce  
Delicate veal steaks with tarragon and potato casserole



## MENU NO. 3 340 PLN/person

Our Chef's snack

### MENU I

Grilled St. Jacob's mussels and pickled chicory with orange aroma  
Cream of artichokes with spek lard  
Saddle of lamb roasted in sesame seeds with stewed carrots and thyme sauce  
Sea perch fillet with roast aubergine and tomatoes  
Chocolate soufflé with ice - cream and raspberry sauce

### MENU II

Marinated tuna in balsamic vinegar with ginger served on fresh sprouts of cereals  
Two - colour courgette cream soup with mule mussels  
Roast guinea fowl in bacon with stewed leek sauce with port wine  
Fillet of gilthead with patty with spinach and stewed squid  
Chocolate - nut delicacy with caramel sauce

### COLD BUFFET

Beef carpaccio with Grana Padano cheese  
Tuna tartare with limes  
Terrine with goat cheese carpaccio of beetroot  
Seasonal salad with feta cheese and olives  
Herring tartare  
Turkey rosettes with goat cheese and parsley leaves  
Smoked trout pouches  
Spinach and goat cheese strudel  
Orange - marinated duck petals  
Salad consisted of cherry tomatoes, marinated mozzarella and basil oil  
Roast beef with French mustard  
Chicken terrina with balsamic vinegar  
Veal in tuna sauce  
Smoked eel tartar with dried tomatoes  
Salad with roast chicken and herbs de Provence

### SWEET BUFFET

Fresh seasonal fruit with yoghurt dressing  
Mini fruit tartelettes  
Crème brûlée with raspberries  
Walnut cake  
Viennese cheesecake  
Tiramisu with strawberries  
Puffs with vanilla mousse served with chocolate dressing  
Pistachio cake with fruits

### HOT DISHES

*Served as a hot buffet or during the wedding reception. Please choose one option.*

Duck fillet with grilled red cabbage and boiled potatoes  
Escalopes of cod fish in the vegetable broth with fresh ginger

THE BONEROWSKI PALACE\*\*\*\*\*

Market Square 42 / St Jana Street 1, 31-013 Kraków, tel.: +48 12 374-13-00, [www.palacbonerowski.pl](http://www.palacbonerowski.pl) , [sales@palacbonerowski.pl](mailto:sales@palacbonerowski.pl)



## EACH PRICE INCLUDE:

Hiring one of the halls for wedding reception day, official welcome with a glass of sparkling wine and traditional wedding bread, sophisticated four - course menu, cold buffet, sweet buffet, additional hot dish, beverages with no limits: tea, coffee, mineral water, waiting services, wedding menu printout

To each menu we can offer **baked piglet** served by our Chef by himself – it's 800 pln per 40 person. Instead of it we can also fishes (salmon, swordfish etc.)

## ALCOHOL SETS/ EXTRA PAID

Non - alcoholic and alcoholic beverages are served without limits for 10 hours.

It is also possible for you to bring your own alcoholic beverages (vodka and wines).

In that case, a service fee of 20 PLN/ bottle will be charged.

### SET I 35 PLN/ person

Fruit juices  
Sparkling beverages:  
Coca - Cola, Sprite, Fanta, Tonic

### SET II 90 PLN/ person

White wine  
Red wine  
Draught beer  
Fruit juices  
Sparkling beverages:  
Coca - Cola, Sprite, Fanta, Tonic

### SET III 120 PLN/ person

Wyborowa vodka  
White wine  
Red wine  
Draught beer  
Fruit juices  
Sparkling beverages:  
Coca - Cola, Sprite, Fanta, Tonic

### SET IV 150 PLN/ person

Finlandia vodka  
White wine  
Red wine  
Draught and bottled beer  
Fruit juices  
Sparkling beverages:  
Coca - Cola, Sprite, Fanta, Tonic

### SET V 190 PLN/ person

Żubrówka vodka, Ballantines, Jim Beam, Jameson, Stock, Metaxa, Tequila Silver, Gin Segrám's Bacardi Rum, Malibu, Advocat, Blue Curacao, Campari, Martini Bianco, Martini Rosso, vodka, white wine, red wine, draught and bottled beer.

Fruit juices  
Sparkling beverages:  
Coca-Cola, Sprite, Fanta, Tonic

### WEDDING CAKE

\* Price is set individually, depending on the chosen wedding cake  
Tasting (after signing the wedding reception agreement) - as a bonus

U LaLa Baileys  
Black Art  
Malibu Caprice  
Attractive Kazimierz  
Krakow Citizen  
Caramel - Pear Cake  
Greek Island with fruit



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## ADDITIONAL INFORMATION

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For children aged between 4 and 10, we can provide a special menu or grant a 50% discount of the regular prices.

Each of our menu can be modified at your suggestion - the prices will be recalculated accordingly.  
Wedding cake and menu tasting can be organised after the signing the wedding party agreement with The Bonerowski Palace\*\*\*\*\*.

Our Chef can prepare special dishes if any of your Guests suffer from a food allergy.  
Upon request, we will prepare boxes with the cake or wine for your wedding Guests.

### Accommodation:

If you want your Guests to stay at our Palace, we can offer attractive discounts.  
**For Newlyweds** : an apartment at the time of wedding party and breakfast served to the apartment.

### Payment:

You may confirm your booking by making an advance payment of 30% of an estimate total price.  
You will be required to pay 60% of the total price within 21 days prior to the wedding reception date - and the outstanding balance within 7 days before the reception.

### Additional services:

Upon request, we will also help you to choose musical band or DJ, florist, make - up artist, photographer and graphic design for your invitations.

Wedding receptions organised between Monday and Thursday are discounted 10%.  
All prices include VAT tax. All prices quoted herein might change depending on the inflation rate index.

We believe that our wedding offer will meet your expectations. Nevertheless, we look forward to any suggestions you might have.  
We can tailor our menu and organisation of your wedding reception due to your dreams about that special day.



THE  
BONEROWSKI  
PALACE A.D. 1514  
★ ★ ★ ★ ★

