



*Do you wish to have a stylish wedding organized in a historical venue with an amazing antique scenery?  
**Folwark Stara Winiarnia** is the best place for the ceremony.*

*This is your big day and it should be completely unique, this is why we will plan the **wedding of your dreams**, the day you will never forget.*

*Organizing a wedding requires a number of preparations which can be stressful and time-consuming. Our goal is to meet all your expectations and help you with all the details of your wedding preparations - we will **organize the wedding day** from the very beginning, making sure everything runs smoothly and according to the plan.*

*Every couple has its own **Wedding Manager**, who will be able to help you at any time.  
We will take care of every detail to make sure that your wedding day is an unforgettable experience.*

#### **WE OFFER:**

- *Unique historic interiors - **air-conditioning at the venue***
- *An excellent menu prepared by our Chef - **from PLN 288***
  - *Floral decoration at the venue included*
  - *Honeymoon suite as a gift*
  - *Promotional room prices for wedding guests*
- *Discounts on children's menu: up to 3 years: 30% of the menu price,  
from 4-7 years: 70% of the menu price*
- *Free **car parking** at the venue and monitored parking in front of the venue*
  - *Assistance in arranging all the details of the wedding reception*
  - *Possibility of organizing a **photo session** in our 16th-century venue*
  - *Possibility of organizing a **Civil Marriage** or a **Humanist Wedding** in one of our historic wedding halls or in the courtyard*

*Please note that the majority of our Clients are Couples who live abroad.  
Organizing your wedding from distance is not a problem for us !  
**We speak English.***





## „THE NOBLE PACKAGE“

### WELCOME OF THE BRIDE AND THE GROOM

GLASS OF CHAMPAGNE  
SPECIAL WEDDING BREAD

### CEREMONIAL DINNER

#### SOUPS (selection of one)

TRADITIONAL POLISH BROTH WITH NOODLES, CARROT AND LOVAGE  
WHITE VEGETABLE CREAM SOUP SERVED WITH GARLIC CROUTONS  
AROMATIC TOMATO AND PEPPER CREAM SOUP SERVED WITH POLISH NOODLES

#### MAIN DISH - MEAT (selection of four types of meat - 2 portions per person)

TRADITIONAL POLISH PORK CHOP IN BREADCRUMBS  
PORC ROULADE STUFFED WITH CHEESE AND SMOKED HAM  
PORC SHASHLIK WITH BACON  
CHICKEN CHOP STUFFED WITH BUTTER AND FRESH PARSLEY  
CHICKEN LEG ROASTED IN HONEY WITH CHILLI PEPPER AND GARLIC  
TURKEY ROULADE STUFFED WITH CHEESE AND PEPPER WITH CHEESE SAUCE  
FISH IN LEMON SAUCE

#### EXTRAS

BOILED POTATOES WITH DILL OR PUREE (DEPENDING ON THE SEASON)  
CHOICE OF THREE SALADS (DEPENDING ON THE SEASON)

#### DESSERTS (selection of one)

ICE-CREAM WITH WHIPPED CREAM AND FRUIT  
PANNA COTTA WITH STRAWBERRY SAUCE AND CARAMEL  
VANILLA CREAM WITH MERINGUE AND FRESH SEASONAL FRUIT

### TRADITIONAL BUFFET TABLE

DRY SAUSAGE  
POLISH KABANOS  
HEAD CHEESE

#### HOMEMADE COLD CUTS:

BAKED PATE  
ROASTED PORK NECK  
ROASTED BACON  
ROASTED PORK LOIN

SELECTION OF TRADITIONAL POLISH CHEESE WITH CRANBERRY DRESSING

#### SALADS (selection of two):

TRADITIONAL POLISH VEGETABLE SALAD  
CELERY MARINATED WITH CHICKEN AND PINEAPPLE  
LEEK AND HAM SALAD  
PASTA SALAD  
BROCCOLI SALAD  
CHICKEN WITH CROUTONS AND MUSTARD DRESSING  
GREEK STYLE SPRING SALAD

#### EXTRAS

PICKLED CUCUMBERS  
PICKLED FOREST MUSHROOMS  
FARM LARD  
TRADITIONAL POLISH FARM BREAD

#### DRESSINGS (selection of two)

CUMBERLAND



TATAR  
 HORSERADISH  
 COCKTAIL  
 GARLIC  
 BREAD (UNLIMITED)

#### SELECTION OF FRUIT (SERVED ON TABLES)

#### HOT COURSES

1<sup>ST</sup> HOT COURSE and 2<sup>ND</sup> HOT COURSE (selection of one for each course)  
 PORK NECK IN ITS SAUCE WITH DUMPLINGS AND COLESLAW SALAD  
 ROASTED PORK WITH LEEK SAUCE, BUCKWHEAT AND BEETROOT SALAD  
 HUNGARIAN STYLE GOULASH SOUP

3<sup>RD</sup> HOT COURSE and 4<sup>TH</sup> HOT COURSE (selection of one for each course)  
 BEETROOT SOUPE WITH MEAT CROQUETTE  
 BEETROOT SOUPE WITH PATTY MASHROOMS  
 SAUERKRAUT SOUP WITH SMOKED RIBS

#### COLD AND HOT DRINKS - UNLIMITED

Mineral water, Juice (SERVED IN JUGS ON GUESTS TABLES)  
 Pepsi, Mirinda, 7 UP (SERVED AT THE BUFFET)  
 Coffee, Tea (SERVED AT THE BUFFET)

**PRICE: PLN 320 / PER PERSON \***

#### PRICE INCLUDES:

1. Welcoming with bread and salt, glass of champagne for each guest.
2. Restaurant rental (with no time limits).
3. Floral decoration on the tables - FOR FREE.
4. BRIDE AND GROOM APARTMENT FOR FREE (and special hotel discount for wedding guests).

NUMBER of people	MENU PRICE per person
120 & more	PLN 320
110 - 119	PLN 330
100 - 109	PLN 340
90 - 99	PLN 350
80 - 89	PLN 360

The above prices are calculated for a minimum of 80 people.

In case of a smaller amount of guests - you will have to pay for 80 people (= PLN 28 800).

\* **Off season and during week days DISCOUNT -10% for the Noble Package**  
 (from November until end of March and from Monday to Thursday throughout the year, except public holidays)



## „THE ROYAL PACKAGE”

### WELCOME OF THE BRIDE AND THE GROOM

GLASS OF CHAMPAGNE  
SPECIAL WEDDING BREAD

### CEREMONIAL DINNER

#### SOUPS (selection of one)

TRADITIONAL POLISH BROTH WITH NOODLES, CARROT AND LOVAGE  
WHITE VEGETABLE CREAM SOUP WITH GARLIC CROUTONS  
AROMATIC TOMATO AND PEPPER CREAM SOUP WITH POLISH NOODLES  
ONION CREAM SOUP WITH WHITE WINE SERVED WITH THYM AND HERB CROUTONS

#### MAIN DISH - MEAT (selection of four types of meat - 2 portions per person)

BEEF ROULADE IN RED WINE SAUCE  
BEEF CUTLETS IN MUSHROOM SAUCE WITH ŻUBRÓWKA  
TRADITIONAL POLISH PORK CHOP IN BREADCRUMBS  
PORC ROULADE STUFFED WITH CHEESE AND SMOKED HAM  
PORC SHASLIK WITH BACON  
RIBS STEWED IN HONEY AND CHILLI PEPPER  
CHICKEN CHOP STUFFED WITH BUTTER AND FRESH PARSLEY  
CHICKEN FILLET WITH SUN-DRIED TOMATO SAUCE  
CHICKEN ROULADE STUFFED WITH SPINACH AND FETA CHEESE  
ROASTED CHICKEN LEG IN HONEY, CHILLI PEPPER AND GARLIC  
TURKEY ROULADE STUFFED WITH CHEESE AND PEPPER WITH CHEESE SAUCE  
FISH IN LEMON SAUCE  
SALMON FILLET IN CAPER SAUCE

#### EXTRAS

BOILED POTATOES WITH DILL OR PUREE (DEPENDING ON THE SEASON)  
CHOICE OF THREE SALADS (DEPENDING ON THE SEASON)

#### DESSERTS (selection of one)

ICE-CREAM WITH WHIPPED CREAM AND FRUIT  
PANNA COTTA WITH STRAWBERRY SAUCE AND CARAMEL  
VANILLA CREAM WITH MERINGUE AND FRESH SEASONAL FRUIT  
CHOCOLATE MOUSSE WITH WHIPPED CREAM AND NUT CRUMBLE

### TRADITIONAL BUFFET TABLE

DRY SAUSAGE  
POLISH KABANOS  
HEAD CHEESE  
**HOMEMADE COLD CUTS:**  
BAKED PATE  
ROASTED PORC NECK  
ROASTED BACON  
ROASTED PORK LOIN  
**ROYAL SNACKS (SELECTION OF FOUR)**  
TURKEY IN JELLY  
BAKED PLUMS WITH BACON  
MINI TORTILLAS  
DUCK BREAST CONFIT  
SMOKED TROUT  
ROASTED PORK TENDERLOIN



SMALL SAVORY MUFFINS STUFFED WITH CREAM CHEESE, SMOKED FISH / HAM  
SELECTION OF TRADITIONAL POLISH CHEESE WITH CRANBERRY DRESSING

**SALADS (selection of two)**

TRADITIONAL POLISH VEGETABLE SALAD  
CELERY MARINATED WITH CHICKEN AND PINEAPPLE  
LEEK AND HAM SALAD  
PASTA SALAD  
BROCCOLI SALAD  
CHICKEN WITH CROUTONS AND MUSTARD DRESSING  
GREEK STYLE SPRING SALAD

**EXTRAS**

PICKLED CUCUMBERS  
PICKLED FOREST MUSHROOMS  
FARM LARD  
TRADITIONAL POLISH FARM BREAD

**DRESSINGS (selection of two)**

CUMBERLAND  
TATAR  
HORSERADISH  
COCKTAIL  
GARLIC  
BREAD (UNLIMITED)

**SELECTION OF FRUIT (SERVED ON TABLES)**

**HOT COURSES**

**1<sup>ST</sup>.HOT COURSE and 2<sup>ND</sup> HOT COURSE (selection of one for each course)**

PORK NECK IN ITS SAUCE WITH DUMPLINGS AND COLESLAW SALAD  
ROASTED PORK WITH LEEK SAUCE, BUCKWHEAT AND BEETROOT SALAD  
PORC KNUCKLE WITH ROASTED POTATOES, CABBAGE AND HORSERADISH  
PORK AND CHICKEN "DUET" WITH MUSHROOM SAUCE, POTATO DUMPLINGS  
AND RED CABBAGE SALAD  
CHICKEN LEG WITH DRIED PRUNES SAUCE, FRIES AND CABBAGE SALAD  
HUNGARIAN STYLE GOULASH SOUP

WILD BOAR GOULASH WITH JUNIPER ALCOHOL

**3<sup>RD</sup>.HOT COURSE and 4<sup>TH</sup>.HOT COURSE (selection of one for each course)**

BEETROOT SOUP WITH MEAT CROQUETTE  
BEETROOT SOUP WITH PATTY MUSHROOMS  
SAUERKRAUT SOUP WITH SMOKED RIBS  
POLISH SOUR SOUP WITH SMOKED BACON, EGG AND SAUSAGE

**COLD AND HOT DRINKS - UNLIMITED**

Mineral water, Juice (SERVED IN JUGS ON GUESTS TABLES)  
Pepsi, Mirinda, 7 UP (SERVED AT THE BUFFET)  
Coffee, Tea (SERVED AT THE BUFFET)

**CAKE AND PASTRY**

SELECTION OF CAKES SERVED ON GUESTS TABLES  
WEDDING CAKE (ask manager for a list of flavors and decorations)

**PRICE: PLN 360 / PER PERSON \***

**PRICE INCLUDES:**

1. Welcoming with bread and salt, glass of champagne for each guest.
2. Restaurant rental (with no time limits).
3. Floral decoration on the tables - FOR FREE.
4. BRIDE AND GROOM APARTMENT FOR FREE (and special hotel discount for wedding guests).

The above prices are calculated for a minimum of 80 people.

In case of a smaller amount of guests - you will have to pay for 80 people (= PLN 32 000).

NUMBER of people	MENU PRICE per person
120 & more	PLN 360
110 - 119	PLN 370
100 - 109	PLN 380
90 - 99	PLN 390
80 - 89	PLN 400

**\* Off season and during week days DISCOUNT -10% for the Royal Package (from November until end of March and from Monday to Thursday throughout the year, except public holidays)**

## "COUNT KRASIŃSKI PACKAGE"

### WELCOME OF THE BRIDE AND THE GROOM

GLASS OF CHAMPAGNE  
SPECIAL WEDDING BREAD

### CEREMONIAL DINNER

#### APPETIZERS (selection of one)

WILD BOAR PATE ON TOAST SERVED WITH CRANBERRIES  
HERRING TARTARE  
SALMON TARTARE SERVED WITH TOAST

#### SOUPS (selection of one)

TRADITIONAL POLISH BROTH WITH NOODLES, CARROT AND LOVAGE  
BOLETUS MUSHROOM CREAM SOUP WITH SMALL SQUARE NOODLES

#### MAIN DISH (selection of one)

DUCK BREAST WITH APPLES GLAZED IN HONEY AND MARJORAM  
SERVED WITH SLICED POTATOES AND FRIED BEETROOT

BEEF TENDERLOIN FILLET WITH ASPARAGUS AND GARLIC BUTTER  
SERVED WITH ROASTED POTATOES, BACON AND CHEESE

PORK TENDERLOIN WRAPPED IN BACON WITH CHEESE SAUCE  
SERVED WITH MILLET AND MARINATED BEETROOT

### DESSERTS (selection of one)

ICE-CREAM WITH WHIPPED CREAM AND FRUIT  
PANNA COTTA WITH STRAWBERRY SAUCE AND CARAMEL  
VANILLA CREAM WITH MERINGUE AND FRESH SEASONAL FRUIT  
CHOCOLATE MOUSSE WITH WHIPPED CREAM AND NUT CRUMBLE

### TRADITIONAL BUFFET TABLE

**SELECTION OF COLD CUTS**

ROASTED PORK LOIN STUFFED WITH DRIED APRICOT

PATE BAKED WITH DRIED PRUNES

BACON BAKED WITH GARLIC

HAM ROLLS STUFFED WITH CREAM CHEESE

DRY SASUAGE AND POLISH KABANOS

**SNACKS (selection of four)**

DUCK BREAST CONFIT

ROASTED PORK TENDERLOIN

SMOKED TROUT

SALMON ROSES WITH QUAIL EGG AND CAVIAR

EGGS WITH STUFFING AND CAVIAR

SMALL SAVORY MUFFINS STUFFED WITH CREAM CHEESE, SMOKED FISH / HAM

MINI TORTILLAS

**SELECTION OF TRADITIONAL POLISH CHEESE WITH CRANBERRY DRESSING****VEGETABLE SIDES (selection of two)**

GRILLED VEGETABLES WITH WORCESTERSHIRE SAUCE

FARFALLE PASTA SALAD WITH SPINACH AND SUN-DRIED TOMATOES

CORNSALAD SERVED WITH WALNUTS AND MUSTARD-RASPBERRY SAUCE

**EXTRAS**

PICKLED CUCUMBERS

PICKLED MUSHROOMS

FARM LARD

TRADITIONAL POLISH FARM BREAD

**SWEET BUFFET**

FRESH CUT FRUIT

SWEET DESSERT SHOTS

TRADITIONAL HOMEMADE CAKES: CHEESECAKE, APPLE PIE

**WEDDING CAKE**

WEDDING CAKE (ask manager for available flavors and decorations)

**HOT COURSES****1<sup>st</sup> HOT COURSE (selection of one)**

TURKEY BREAST STUFFED WITH DRIED APRICOT IN ITS SAUCE, SERVED WITH DUMPLINGS, PEAS AND CARROT

ROASTED PORK WITH LEEK SAUCE, GARLIC POTATO PUREE, CARROT AND HORSERADISH SALAD

**2<sup>nd</sup> HOT COURSE (selection of one)**

PORC LOIN ROULADE STUFFED WITH MUSHROOMS AND BACON, SERVED WITH BUCKWHEAT AND CELERY SALAD

WILD BOAR GOULASH WITH JUNIPER ALCOHOL

**3<sup>rd</sup>. HOT COURSE (selection of one)**

BEETROOT SOUPE WITH PATTY MUSHROOMS

POLISH SOUR SOUP WITH SMOKED BECON, EGG AND SAUSAGE SERVED IN A BREAD BOWL

**COLD AND HOT DRINKS - UNLIMITED**

Mineral water, Juice (served in jugs at guests tables)



Pepsi, Mirinda, 7 UP (served at the buffet)  
Coffee, Tea (served at the buffet)

### PRICE: PLN 400 / PER PERSON \*

#### PRICE INCLUDES:

1. Welcoming with bread and salt, a glass of champagne for each guest.
2. Restaurant rental (with no time limits).
3. Floral decoration on the tables - FOR FREE.
4. BRIDE AND GROOM APARTMENT FOR FREE (and special hotel discount for wedding guests).

NUMBER of people	MENU PRICE per person
120 & more	PLN 400
110 - 119	PLN 410
100 - 109	PLN 420
90 - 99	PLN 430
80 - 89	PLN 440

The above prices are calculated for a minimum of 80 people.  
In case of a smaller amount of guests - you will have to pay for 80 people (= PLN 35 200).

\* Off season and during week days DISCOUNT -10% for the Count Krasiński

#### Package

(from November until end of March and from Monday to Thursday throughout the year, except public holidays)





## THE CHEF RECOMMENDS:

### SWEET BUFFET

Chocolate fountain (2,5 kilograms of milk chocolate)

Fresh cut fruit (5 kilograms)

Sweet muffins with fruit (50 pieces)

Fruit jelly (30 pieces)

PRICE: PLN 1550

### ROASTED PIG (about 15 kilograms - for around 100 people)

Roasted pig stuffed with cereal groats and liver, cabbage, served during the wedding reception and sliced for guests by our Chef

PRICE: PLN 3850

### EXTRA SNACKS FOR TRADITIONAL BUFFET TABLE (about 6 kilograms)

Selection of herring (three kinds), two kinds of meat jelly and chicken

PRICE: PLN 790

### CHEESE PLATTER

Selection of cheeses (camembert, brie, gorgonzola, cheddar) with basil, walnuts and grapes

PRICE: PLN 350

### SALMON STUFFED WITH VEGETABLES (about 7 kilograms)

Served at the buffet table.

PRICE: PLN 1490

### WHOLE PORK LEG (about 10 kilograms)

Served at the buffet table.

PRICE: PLN 690

### OAK BARREL PREPARED FOR THIS UNIQUE DAY, WITH BRIDE AND GROOM NAMES ALONG WITH THE WEDDING DATE AND FOLWARK STARA WINIARNIA LOGO

PRICE: PLN 700

### OAK BARREL PREPARED ESPECIALLY FOR THIS UNIQUE DAY, WITH BRIDE AND GROOM NAMES ALONG WITH THE WEDDING DATE AND FOLWARK STARA WINIARNIA LOGO

In the barrel we serve polish honey vodka (2 liters) prepared according to the traditional recipe.

PRICE: PLN 1100



## SPECIAL WEDDING ATTRACTIONS AND ADDITIONAL WEDDING SERVICES

**Preparation of the wedding hall or the courtyard for  
civil marriage ceremony (as required by the Civil Registry Office)  
or humanist wedding**

**- PLN 500**

[the price does not include floral decorations]

**We recommend:**

MUSIC BANDs

DJs

FLORAL DESIGNERS

WEDDING HALL LIGHTING

PHOTOGRAPHERs

WEDDING DRESSES

**LOVE INSCRIPTION - PLN 300**

Illuminated LOVE inscription, which will decorate the wedding reception hall and could also be used as background for wedding pictures.

**CASTLE GUARD - Historical scenes performed by guards wearing special costumes - cannon shot -  
from PLN 400**

Old Polish greeting of the bride and groom by two guardsmen wearing historic costumes, including a cannon salute.

Professional BABY-SITTER 2,5 h - PLN 1950 / up to 25 children [extra hours: PLN 500 / h]  
- PLN 2450 / 25 children and more [extra hours: PLN 600 / h]

**We also offer:**

SWEET GIFT FOR WEDDING GUESTS (cakes and cookies to take away) - from PLN 30 (500 g)

BOTTLE OF WINE WITH OUR OWN FOLWARK STARA WINIARNIA LABEL - from PLN 49

Waiter serving alcohol to guests at tables - the current rate for a waiter.

**We also can provide WINE for your wedding reception (check our special prices!)**