



Wedding

IN PACZÓŁTOWICE



phone 660 66 99 77

www.paczoltowice.pl

2021-2022



ABOUT US

We understand how important the Wedding Day is for you and your family, and we strive to make it one of the most memorable days in your life.

Our team has extensive experience, pays attention to the smallest details and will help you plan the ceremony from the first contact with us until the wedding itself.

A WEDDING OF YOUR DREAMS

Kompleks Paczółtowiec is the perfect place for your wedding. Three reception rooms in different styles will allow you to organize a party with us in the way you have always dreamt of. High flexibility in the arrangement

of rooms, the possibility of using the open air and green spaces of Kompleks Paczółtowiec, good access from Krakow and apartments for newlyweds and families make it possible to organize a traditional, rustic, boho, glamor or vintage party.

OUR WEDDING MENU

We guarantee excellent, traditional cuisine and a wedding menu in three packages with numerous extras that we will adapt to your expectations. We prepare every dish for the party with great care and diligence, and the delight of our guests is our priority.

We believe that it is the flavors that bring back good memories, therefore our offer will satisfy even the most demanding palates. The old Polish proverb says: „through the stomach to the heart” and it is our motto when preparing dishes for such an important celebration.

OUR WEDDING SETS

WEDDING MENU PACZÓŁTOWICE

✓ Base wedding offer

Menu Paczółtowiec
(2-course dinner, dessert,
2 served suppers)

+ Soft drinks
330 ml per person

A 15% discount on hotel
services

196 PLN per person

You can freely modify our wedding packages and menus and supplement them with additional elements. We assist in organizing the setting and additional attractions of the wedding party and we offer accompanying events at attractive prices. You can find the proposed extras for menus on the following pages.

WEDDING MENU KRZESZOWICE

✓ Base wedding offer

Menu Krzeszowice
(3-course dinner, dessert,
3 served suppers)

+ Soft drinks
no limit

Sweet buffet (a selection
of homemade cakes and
seasonal fruits)

Candles for table and
buffet decorations

Decorative chair covers

A premium hotel room for
the newlyweds - our gift

A 20% discount on hotel
services

286 PLN per person

WEDDING MENU MAŁOPOLSKA

✓ Base wedding offer

Menu Małopolska
(3-course dinner, dessert,
4 served suppers)

+ Soft drinks
no limit

Sweet buffet (a selection
of homemade cakes and
seasonal fruits)

Candles for table and buffet
decorations

Decorative chair covers

A premium hotel room for
the newlyweds - our gift

Cake packages for guests
(600 g per person)

Country table buffet

A 25% discount on hotel
services

374 PLN per person

BASE WEDDING OFFER



A welcome with
traditional bread
and salt



Hall rental for the
event



Discount on hotel
services *



Prosecco for a toast
for the newlyweds and
all guests



Professional waiter
service



The possibility of using
the projector and screen
to project photos
or a film



Coffee, tea, mineral
water buffet (no limit)



Terrace with furniture
and umbrellas, directly
adjacent to the
selected wedding hall



Free parking lot for
wedding guests



Flower decoration of
tables



Possibility to make a
photo session at the
shooting range, at
the stud, on the golf
course



All-night service of
toilet cleanliness



Cold appetizer buffet

* when renting the entire hotel - 16 rooms,
we offer a special discount

SOUP

(choose one of the options below)

- Chicken noodle soup
- Mushroom cream
- Parsley and pear cream
- Broccoli cream with roasted almonds



MAIN COURSE

(choose one of the options below)

- Pork chop stuffed with mushrooms in portobello sauce with baked potatoes and a mix of green beans
- Baked pork in plum and sillus sauce with potatoes and a set of salads
- De volaille with mozzarella cheese and dried tomato with Krakow-style potatoes and a set of salads
- Chicken fillet with bacon in cream-thyme sauce with potatoes and a set of salads

DESSERT

(choose one of the options below)

- Panna cotta with raspberry sauce
- Homemade cake apple pie, cheesecake
- Ice cup
- Candized pear in wine with vanilla ice cream



FIRST HOT COURSE

(choose one of the options below)

- Chicken leg filled with vegetables with french fries and coleslaw
- Chicken fillet in thyme with spinach with russti potatoes in gorgonzola sauce
- Baked neck in own sauce with Silesian dumplings and red cabbage salad
- Pork tenderloins in chanterelle sauce with mini carrots in honey and butter with potato meringue

SECOND HOT COURSE

(choose one of the options below)

- Sour soup old Polish style
- Red borsch and croquet with meat or cabbage and mushrooms
- Kwaśnica sour soup on smoked rib

COLD SNACKS BUFFET

- Cold cuts
- Cheese
- Greek salad
- Vegetable salad or chicken salad
- Platter of cold roasted meat
- Chicken or pork aspic
- Pickles



STARTERS

(choose one of the options below)

Beet and goat cheese carpaccio
on rucola

Balsamic chicken flakes on rucola
with honey-mustard sauce

Homemade pate on salad
with cumberlad sauce
(horseradish-cranberry sauce
with red wine)

Duck fillet on lettuce
with mango dip

SOUP

(choose one of the options below)

Chicken noodle soup

Mushroom cream

Parsley and pear cream

Broccoli cream
with roasted almonds

Tomato-basil cream
with goat cheese

Forest mushroom soup
with lazanki pasta

MAIN COURSE

(choose one of the options below)

Pork chop stuffed with mushrooms
in portobello sauce
with baked potatoes
and a mix of green beans

Baked pork
in plum and sillus sauce
with potatoes and a set of salads

De volaille with mozzarella cheese
and dried tomato
with Krakow-style potatoes
and a set of salads

Chicken fillet with bacon
in cream-thyme sauce
with potatoes and a set of salads

Pork turnedo
in green pepper sauce
with potatoes and a bouquet
of vegetables



DESSERT

(choose one of the options below)

Panna cotta
with raspberry sauce

Homemade cake
apple pie, cheesecake

Ice cup

Candized pear in wine
with vanilla ice cream



FIRST HOT DISH

(choose one of the options below)

Chicken leg filled with vegetables
with french fries and coleslaw

Chicken fillet in thyme
with spinach
with rossti potatoes
in gorgonzola sauce

Baked neck in own sauce
with Silesian dumplings
and red cabbage salad

Pork tenderloins
in chanterelle sauce
with mini carrots
in honey and butter
with potato meringue

SECOND HOT DISH

(choose one of the options below)

Pork chop swiss style
with Krakow-style potatoes
and salad

Chicken fillet with smoked cheese
and cranberry
baked potato with garlic butter
and carrot salad

Beef Stroganoff

Beef Bourguignon

THIRD HOT DISH

(choose one of the options below)

Sour soup old Polish style

Red borsch and croquet
with meat or cabbage
and mushrooms

Kwaśnica sour soup
on smoked rib

Bogracz

COLD SNACKS BUFFET

Cold cuts

Cheese

Greek salad

Vegetable salad or chicken salad

Platter of cold roasted meat

Chicken or pork aspic

Egg in tatar or horseradish sauce

Pickles



Wedding

in PACZÓŁTOWICE



3 RECEPTION ROOMS
2 RESTAURANTS
LOUNGE BAR
A CHOICE OF DISHES
APARTMENT
FOR NEWLYWEDS
HOTEL ROOMS FOR GUESTS

call 660 66 99 77
www.paczoltowice.pl

STARTERS

(choose one of the options below)

Beet and goat cheese carpaccio on rucola

Balsamic chicken flakes on rucola with honey-mustard sauce

Homemade pate on salad with cumberlad sauce (horseradish-cranberry sauce with red wine)

Duck fillet on lettuce with mango dip

Beef tenderloin carpaccio with sprouts and corregio cheese

SOUP

(choose one of the options below)

Chicken noodle soup

Mushroom cream

Parsley and pear cream

Broccoli cream with roasted almonds

Tomato-basil cream with goat cheese

Forest mushroom soup with lazanki pasta

Onion soup with crushes and corregio cheese

MAIN COURSE

(choose one of the options below)

Pork chop stuffed with mushrooms in portobello sauce with baked potatoes and a mix of green beans

Baked pork in plum and sillus sauce with potatoes and a set of salads

De volaille with mozarella cheese and dried tomato with Krakow-style potatoes and a set of salads

Chicken fillet with bacon in cream-thyme sauce with potatoes and a set of salads

Pork turnedo in green pepper sauce

with potatoes and a bouquet of vegetables

Pork tenderloin medallions in cream and boletus sauce with potatoes and a set of salads



DESSERT

(choose one of the options below)

Panna cotta with raspberry sauce

Homemade cake apple pie, cheesecake

Ice cup

Candized pear in wine with vanilla ice cream



FIRST AND SECOND HOT DISH

(choose one of the options below)

Chicken leg filled with vegetables with french fries and coleslaw

Chicken fillet in thyme with spinach with rossti potatoes in gorgonzola sauce

Baked neck in own sauce with Silesian dumplings and red cabbage salad

Pork tenderloins in chanterelle sauce with mini carrots in honey and butter with potato meringue

Delicate beef in mustard sauce with gnocchi and beetroot salad

Pork chop swiss style with Krakow-style potatoes and salad

Chicken fillet with smoked cheese and cranberry baked potato with garlic butter and carrot salad

Beef Stroganoff

Beef Bourguignon

THIRD AND FOURTH HOT DISH

(choose one of the options below)

Sour soup old Polish style

Red borsch and croquet with meat or cabbage and mushrooms

Kwaśnica sour soup on smoked rib

Bogracz

Red borsch with French pasties

COUNTRY TABLE BUFFET

Rural sausage

Smoked bacon

Pork loin roasted with plum

Rural ham

Rural brawn

Black pudding

Pate

Lard old Polish style

Pickled cucumbers

Marinated mushrooms

Rural bread

COLD SNACKS BUFFET

Cold cuts

Cheese

Greek salad

Vegetable salad or chicken salad

Platter of cold roasted meat

Chicken or pork aspic

Egg in tatar or horseradish sauce

Pickles



MENU EXTRAS

BARBECUE SUPPERS

You can add the following suggestions to the selected wedding set. Contact our wedding manager.



EXTRAS TO MENUS

Sweet buffet for 100 guestsup to 1500 zł
Sweet buffet for 150 guestsup to 2500 zł
Wedding pastry.....to be agreed upon

Soft drinks buffet25 zł / person

A sweet gift for guests
- a package of cakes abt. 600 g.....25 zł
- a package of cakes abt. 900 g.....32 zł

Chocolate fountain.....20 zł / person
(white or milk chocolate, fruit plates)

BARTENDING SERVICE

up to 120 persons (1 bartender)..... 2000 zł
120 - 200 persons (2 bartenders)..... 2900 zł
more than 200 persons (2 bartenders)..... 3500 zł

ALTERNATIVE SUPPERS

You can swap one of additional dishes from your chosen basic menu for one of the suppers presented below:

Roasted stuffed piglet.....25 zł / person
Flaming pork ham with toppings.....to be agreed with extras

Barbecue dinner on the terrace
- see *Barbecue Suppers on the facing page*

BARBECUE SUPPER - SUGGESTION 1

Selection of grilled vegetables - peppers, zucchini, and eggplant

Potatoes baked in the shell

Pork neck marinated in herbs

Silesian sausages

Chicken drumsticks marinated in garlic

Crispy bacon

Chicken skewers

Crispy green lettuce with garden sauce

Tomatoes with basil and olive oil

Pickled cucumbers

Bread, butter

Homemade lard

Meat additives - ketchup, mustard, tzatziki sauce



50 zł / person

BARBECUE SUPPER - SUGGESTION 2

Pork neck marinated in herbs

Pork shashlik with bacon

Barbecue white sausages

Ribs marinated in beer

Tomatoes with basil and olive oil

Crispy green lettuce with garden sauce

Pickled cucumbers

Chicken fillet marinated in honey and garlic

Salmon fillet

Oscypek cheese

Selection of grilled vegetables - peppers, zucchini, and eggplant

Potatoes baked in the shell

Bread, butter

Homemade lard

Sauces and additions - ketchup, mustard, tzatziki sauce, cranberry



70 zł / person

DISCOUNTS

EXTRA ATTRACTIONS

DISCOUNTS FOR OTHER EVENTS



Hen parties, stag parties at the shooting range
After parties
Wedding receptions held on weekdays (Monday - Thursday)
Christening parties

SPECIAL DISCOUNTS FOR GUESTS



Kids menu:

Age up to 3 **free**
Age 3-7: **50% off**
Age over 7: no discount

Menu for technical service:

(musicians, photographer, cameraman, DJ, baby sitter):

- 20% off the menu price / person



MANAGEMENT

Wedding ceremony in open air
Animators for children
Assistance in organizing transfers (buses, mini buses, passenger cars)

Arrangement of original photo sessions

Arrangement of hen and stag parties at the shooting range at special prices - see DISCOUNTS on the facing page



SETTING

Special lighting
Arrangement of a fireworks show
Assistance in the arrangement of the musical setting (trusted bands and DJs)

Assistance in arranging the floristic setting of the reception hall

Arrangement of professional bartending service along with alcohol for preparing drinks



SPECIAL ATTRACTIONS

Dance shows (ballroom, flamenco, salsa)
Bartending shows
Balloon rides
Golf shows
Mini golf training

Fire theater
Photo-mirror
Candy bar
... and many more ...



RECEPTION ROOMS



- FIREPLACE ROOM 80 - 130 guests
- TEE TIME ROOM 120 - 270 guests
- HOTEL ROOM up to 70 guests



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