



*Wedding offer*



Restaurant Marconi – 150 people



Chopin hall – 60 people



Chapel



Outdoor tent ideal for a civil wedding





If you are planning your wedding in the extraordinary surroundings of a beautiful Palace then our hotel is the perfect solution just for you.

Wedding in the open air? It is possible with us!

If you are interested in the following offer - contact us:

**[marketing@palacwturznie.pl](mailto:marketing@palacwturznie.pl),**

we will arrange a convenient date for the meeting,  
we will show you around the facility and answer your questions.

*Fall in love with the Romantic Palace in Turzno!*



ROMANTIC PALACE Wedding packages			A	B	C	Remarks
			PEARL	SAPPHIRE	DIAMOND	
STARTERS	1	Marinated salmon served on lettuce with artichokes, cherry tomatoes and mustard-honey sauce			x	Applies to: C x 1 starter / person to choose
	2	Carpaccio of smoked Kołuda goose with marinated pumpkin, rocket, fruit and raspberry sauce			x	
	3	A bouquet of colorful salads with baked roast beef, marinades and green pepper sauce			x	
SOUPS	4	Beef-chicken broth with homemade noodles	x	x	x	Applies to: A, B, C x 1 soup / person to choose
	5	Tomato cream with whipped cream and basil	x	x	x	
	6	Goose broth with boletus and dumplings		x	x	
	7	Crayfish cream with a touch of trout caviar			x	
MAIN COURSES	8	Palace pork chop in golden coating	x	x	x	Applies to: A, B, C x 3 servings / person to choose
	9	Chicken Kiev with butter and parsley	x	x	x	
	10	Pork slips in the aroma of forest mushrooms	x	x	x	Applies to: B and C: possibility to divide the range up to 5 types
	11	Chicken roulade stuffed with spinach and mozzarella in sun-dried tomato sauce	x	x	x	
	12	Roast pork neck stuffed with plums and herbs in gravy	x	x	x	
	13	Cod in peanut butter	x	x	x	
	14	Chicken pullet in curry sauce		x	x	
	15	Sous vide pork tenderloin in chanterelle sauce		x	x	
	16	Beef slips in the aroma of forest mushrooms		x	x	
	17	Roast duck with dried fruit (1/4 duck)		x	x	
	18	Delicate zander in almonds		x	x	
	19	A duet of salmon and salt with sun-dried tomatoes and mozzarella			x	
	20	Goose fillet in cranberry sauce			x	
	21	Veal in gravy with dried mushrooms			x	
STARCH ADDITIVES	22	Boiled potatoes with dill	x	x	x	Applies to: A, B, C x 3 supplements / person to choose
	23	Potatoes baked in herbs	x	x	x	
	24	French fries	x	x	x	
	25	Semi-French noodles	x	x	x	
	26	Rice	x	x	x	
	27	Buckwheat	x	x	x	
VEGETABLE ADDITIVES	28	Two types of seasonal salads	x	x	x	Applies to: A, B, C x 3 supplements / person to choose
	29	Fried cabbage with bacon	x	x	x	
	30	Hot grated beets	x	x	x	
	31	Steamed vegetables with butter roasted almonds	x	x	x	
	32	Green beans with butter and breadcrumbs	x	x	x	



DESSERTS	33	A palatial composition of ice cream and fruit with whipped cream	x	x	x	Applies to: A, B, C x 1 dessert / person to choose
	34	Vanilla panna cotta with strawberry sauce	x	x	x	
	35	Chocolate mousse with seasonal fruits	x	x	x	
	36	Lemon parfait with mascarpone cheese and raspberry sauce		x	x	
	37	Strawberry mousse with pistachios			x	
	38	Poire belle Hélène with a scoop of vanilla ice cream and drizzled with eggnog cream (not available - June, July)			x	
COLD STARTER	39	Pate plate with pickles	x	x	x	Applies to: A, B, C x 5 snacks / person to choose
	40	Platter of roast meats (pork, neck, turkey)	x	x	x	
	41	Ham rolls with horseradish mousse	x	x	x	Applies to B and C: possibility to divide the range into 7 types
	42	Pork tenderloin rolls with chanterelles and spinach	x	x	x	
	43	Beet carpaccio with feta cheese, rocket and caramelized pear	x	x	x	
	44	Captain's salmon in sweet and sour marinade with vegetables	x	x	x	
	45	Smoked salmon with herb mousse on lettuce with garlic sauce	x	x	x	
	46	Aspic from trout	x	x	x	
	47	Duck fillet with dried tomatoes, olives, rocket and Amber cheese		x	x	
	48	Baked roast beef with remoulade sauce		x	x	
	49	Beef tartare with toppings (pickled cucumber, onion, pickles)		x	x	
	50	Avocado, asparagus and shrimp cocktail in "Thousand Islands" sauce		x	x	
	51	Trout with shrimp		x	x	
	52	Zander in jelly		x	x	
	53	Salmon in jelly		x	x	
	54	Gravlaks (marinated salmon) with mustard and dill sauce			x	
55	Carpaccio of smoked Kotuda goose with fruit and rocket, topped with raspberry sauce			x		
56	Beef sirloin carpaccio with rocket, capers and mushrooms, sprinkled with herb oil			x		
SALADS	57	With grilled chicken (mixed lettuce, dried tomato, cocktail tomato, smoked cheese, herbal vinaigrette)	x	x	x	Applies to: A, B, C x 2 salads / person to choose
	58	Vegetable salad	x	x	x	
	59	Greek (lettuce mix, cucumber, pepper, tomatoes, olives, onion, feta, vinaigrette sauce)	x	x	x	
	60	Tuscan (mix of salads, Italian ham, cucumber, tomato, olives, Parmesan cheese, mozzarella, vinaigrette sauce)		x	x	
	61	With fresh spinach (blue cheese, pear, melon, pomegranate, honey vinaigrette)			x	
HOT DINNER	62	Hungarian goulash soup with dumplings	x	x	x	Applies to: A and B x 2 hot dinners / person to choose
	63	Beetroot soup with yeast patty	x	x	x	
	64	Ribs in a barbecue sauce with baked potatoes	x	x	x	Applies to C: x 3 hot dinners / person to choose
	65	Roast pork in a forest mushroom sauce	x	x	x	
	66	Chicken escalopes with mushrooms	x	x	x	
	67	Cream soup with pork meatballs		x	x	
	68	Belvedere Soup		x	x	
	69	Pork tenderloin in a green pepper sauce		x	x	
	70	Beef Stroganof			x	
	71	Breaded shrimps in "Thousand Islands" sauce (5 pcs / person)			x	



EXTRA	72	Welcome drink (sparkling wine) for the bride and groom and guests	x	x	x	Extra for all packages (A, B, C)
	73	Bread and salt welcome by parents / staff	x	x	x	
	74	Sweet buffet - 4 portions of cake per person (choice: cheesecake, apple pie,	x	x	x	
	75	yogurt and currant cake, tiramisu, with jelly, chocolate, nut-meringue)	x	x	x	
	76	Fruit bowls of seasonal fruit fillets (A - 4 types of fruit, B and C - 6 types of fruit)	x	x	x	
	77	Tea and coffee buffet - all night	x	x	x	
CULINARY ATTRACTIONS	78	Chocolate fountain with fruit bits and additions (provided throughout the whole event)				PLN 1,000.00
	79	Candy bar - buffet with mini sweets				PLN 25.00 / person
	80	Traditional Podlasie sękacz (weight: 1 kg, 2 kg and 3 kg)				PLN 180.00
	81	Thai Ice Cream - 100% natural ice cream, prepared live in a very spectacular way				PLN 1,400.00
	82	Automatic coffee machine with milk frother				PLN 10.00 / person
	83	Prosecco VAN (original, elegant and mobile bar on wheels from which Italian sparkling wine is served, stylish car looks great in the palace outdoors)				from PLN 1,800.00
	84	Smoked fish platter - 100 people (3.5 kg sturgeon, 3.5 kg salmon, 3 kg trout)			x	PLN 1,600.00
	85	Burning pork leg with additions - 10 kg / 50 portions (served by the Chef)			x	PLN 900.00 / pc
	86	Roasted turkey with toppings - 1 pc / 40 portions (served by the Chef)				PLN 900.00 / pc
	87	Live cooking (culinary show - live preparation of Mediterranean, Italian, Japanese cuisine)				from PLN 65.00 / person
	88	Country table - 100 people				PLN 2,500.00
	89	Country table - 50 people				PLN 1,500.00
	90	Sushi Buffet - 60 pc				PLN 500.00
	91	Finger Food - 100 people / 500 pc				PLN 2,500.00
92	Finger Food - 50 people / 250 pc				PLN 1,500.00	
OTHER ATTRACTIONS	93	Wedding in a neo-Gothic Chapel (basic decoration: garland, decorative wreath, flowers for the altar) + seating under the tent for guests				PLN 1,500.00
	94	Decorating the chapel with compositions of live flowers				from PLN 1,500.00
	95	Civil ceremony (inside or outside)				PLN 1,000.00
	96	A composition of fresh flowers for the presidential table			x	PLN 450.00
	97	Decorating tables with compositions of live flowers				from PLN 100.00 / pc
	98	Chair decoration (covers or bows)			x	PLN 10.00 / pc
	99	Personalized candles (orders from min. 30 pcs)				from PLN 15.00 / pc
	100	Bartending service (serving 6 types of drinks at a bartending stand) up to 90 people				PLN 1,000.00
	101	Bartending service (serving 6 types of drinks at the bartending stand) from 91-150 people				PLN 1,500.00
	102	Professional bartending show				PLN 2,500.00
	103	An amazing magic show performed by a professional magician				PLN 2,500.00
	104	Printed Wedding Menu			x	PLN 20.00 / pc
	105	Fireworks show (start of attractions no later than at 9:50 pm)				PLN 2,000.00
	106	LED balloons				PLN 15.00 / pc
	107	Hiring a horse carriage (ride to the Chapel and photo session on the background of the Palace)				PLN 1,900.00
	108	Hiring a stylish car (3 models to choose from)				from PLN 800.00
	109	Play animator for children				PLN 200.00 /h
110	Musical accompaniment to lunch (pianist, pianist with female singer, guitarist + vocal, quartet, saxophone + vocal)				from PLN 500.00	
111	Champagne breakfast in the restaurant				PLN 85.00 / person	
112	Champagne breakfast under the tent in the form of a grill (disposable dishes)				PLN 115.00 / person	
113	Wedding session (access to the facility and outdoors for the photo session)	x	x	x	PLN 400.00	
114	Fee for an extended post-wedding breakfast until 12 o'clock, (does not include an exclusive room)				PLN 40.00 / person	



NECESSARY RESERVATION OF MIN. 20 ROOMS, WHICH WE OFFER AT PREFERENTIAL PRICES.  
(SEE MARKETING DEPARTMENT FOR DETAILED INFORMATION)

#### DRINKS AND ALKOHOLS

No.	NAME	Vol.	Wedding discounted prices	Restaurant by Lobby Bar
1	Toruńska Vodka	0.5 l	PLN 49.00	PLN 100.00
2	Bols Vodka	0.5 l	PLN 49.00	PLN 100.00
3	Wyborowa Vodka	0.5 l	PLN 49.00	PLN 100.00
4	Absolut Vodka	0.5 l	PLN 69.00	PLN 125.00
5	Finlandia Vodka	0.5 l	PLN 69.00	PLN 125.00
6	Stumbrass Vodka	0.5 l	PLN 69.00	PLN 125.00
7	Frederic Chopin sparkling wine	0.75 l	PLN 70.00	PLN 80.00
8	Ca'Tullio prosecco	0.75 l	PLN 75.00	PLN 85.00
9	Semi-sweet or dry palace wine white and red	0.75 l	PLN 50.00	PLN 60.00
10	Woodhaven white and red wine	0.75 l	PLN 65.00	PLN 75.00
11	Lech bottled beer	0.5 l	PLN 8.00	PLN 12.00
12	Regional beers	0.5 l	PLN 11.00	PLN 15.00
13	KEG Tyskie beer	30 l	PLN 360.00	PLN 480.00
14	KEG Pilsner beer	30 l	PLN 490.00	PLN 720.00
15	Ballantine's Finest whisky	0.7 l	PLN 150.00	PLN 262.50
16	J. W. Black Label whisky	0.7 l	PLN 280.00	PLN 385.00
17	Bourbon Jim Beam	0.7 l	PLN 150.00	PLN 262.50
18	Wh Jack Daniels Tennessee	0.7 l	PLN 200.00	PLN 315.00
19	Havana Rum	0.7 l	PLN 150.00	PLN 210.00
20	Tequila Olmeca Silver	0.7 l	PLN 200.00	PLN 262.50
21	Gordon`s Gin	0.7 l	PLN 120.00	PLN 143.00
22	Hendricks Gin	0.7 l	PLN 280.00	PLN 455.00
23	Cointreau	0.7 l	PLN 150.00	PLN 262.50
24	Malibu	0.7 l	PLN 150.00	PLN 175.00
	COLD BEVERAGES	Vol.	Wedding discounted prices	Restaurant by Lobby Bar
1	Juice	1 l	PLN 10.00	PLN 28.00
2	Water sparkling/still	0.33 l	PLN 4.00	PLN 5.00
3	Coca Cola / Sprite / Fanta	0.25 l	PLN 5.00	PLN 8.00

#### OPEN BAR

Non-alcoholic drinks package with no limit of consumption for the whole evening	PLN 30.00 / person
Open bar 1 (non-alcoholic drinks package, white vodka: item 1, 2 or 3, palace wine, Lech beer)	PLN 85.00 / person
Open bar 2 (non-alcoholic drinks package, white vodka: item 4,5 or 6, palace wine, Lech beer, whisky)	PLN 125.00 / person
Open bar 3 (non-alcoholic drinks package, white vodka: item 4, 5 or 6, palace wine, Lech beer, whisky, gin, rum, Malibu) and bartending service	PLN 175.00 / person

The fee for the cork service at the wedding is PLN 30 / person, during champagne breakfasts - PLN 20 / person.



