







Do you wish to have a stylish wedding organized in a historical building with an amazing antique scenery?

The Old Winery Farm 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 require a number of preparations which induces a lot of stress and takes so much of your time. Trying to meet your expectations the Old Winery Farm will help you with your wedding preparations - we will **co-ordinate the wedding**day from the very beginning, making sure everything ran smoothly and according to the plan.

Every couple have 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 be an unforgettable experience.

Please note that the majority of our Clients are Couples who live abroad.

Organizing your wedding from a distance is not a problem for us!

We communicate in English fluently.







"THE KNIGHT SET"

TO WELCOME

GLASS OF CHAMPAGNE SPECIAL WEDDING BREAD

CEREMONIAL DINNER

SOUPS (selection of one)

TRADITIONAL POLISH CHICKEN SOUP WITH NOODLES

CREAM OF TOMATO AND PEPPER SOUP

CREAM OF CAULIFLOWER SOUP

MAIN DISHES (selection of four)

TRADITIONAL POLISH PORK CHOP

ROULADE OF PORK STUFFED WITH CHEESE AND HAM

CHICKEN CHOP STUFFED WITH BUTTER

CHICKEN BREST STUFFED WITH VEGETABLES

ROASTED CHICKEN

ROULADE OF TURKEY STUFFED WITH CHEESE AND PEPPER WITH CHEESE SAUCE

EXTRAS

POTATOES WITH DILL OR PUREE CHOICE OF THREE SALADS

DESSERTS (selection of one)

FRUIT MOUSSE WITH CHOCOLATE STICK AND MINT ICE-CREAMS WITH WHIPPED CREAM AND FRUITS PANNA COTTA WITH STRAWBERRY SAUCE AND CARAMEL

TRADITIONAL BUFFET TABLE

VILLAGE SASUAGE

POLISH KABANOS

BAKED PIE

PORK ROAST

ROASTED BACON

PORK LOIN

SELECTION OF TRADITIONAL POLISH CHEESE WITH CRANBERRIES DRESSING

SALADS (selection of two)

TRADITIONAL POLISH VEGETABLE SALAD

CHICKEN AND RICE

CHICKEN AND PINEAPPLE

THE PORE AND HAM

CHINESE NOODLES AND POLISH KABANOS

CHICKEN WITH CROUTONS AND MUSTARD DRESSING

SPRING SALAD

EXTRAS

PICKLED CUCAMBERS

PICKLED MUSHROOMS

FARM LARD

TRADITIONAL POLISH BREAD

DRESSINGS (selection of two)
CUMBERLAND
TATAR
HORSERADISH
COCKTAIL
GARLIC
BREAD (UNLIMITED)

SELECTION OF FRUITS (SERVED ON THE TABLES)

HOT COURSES

1. HOT COURSE and 2. HOT COURSE (selection of one for each course) PORK WITH A BONE SERVED WITH FIRED CABBAGE AND ROASTED POTATOES PORK IN NATURAL SAUCE WITH DUMPLINGS AND COLESLAW SALAD GOULASH SOUP GOULASH WITH VEGETABLES

3. HOT COURSE and 4. HOT COURSE (selection of one for each course)
BEETROOT SOUPE WITH CROQUETTE
BEETROOT SOUPE WITH PATTY MASHROOMS
SAUERKRAUT SOUP WITH SMOKED RIBS

COLD AND HOT DRINKS - UNLIMITED

Mineral water, Juice, Pepsi, Mirinda, 7 UP Coffee, Tea

PRICE: PLN 195 / PER PERSON *

PRICE INCLUDES:

- 1. Welcoming with bread and salt, welcome drink.
- 2. Restaurant rental (with no time limits).
- 3. Floral decoration on the tables FOR FREE.
- 4. APARTMENT FOR FREE (and special hotel discount for wedding guests).

NUMBER	PRICE
of people	per person
120 & more	PLN 195
100 - 119	PLN 205
80 - 99	PLN 215
79 & less	To be agreed

* SPECIAL PRICE: PLN 175 / PER PERSON

SPECIAL PRICE AVAILABLE FROM NOVEMBER TO MARCH
OR MONDAY TO FRIDAY DURING ALL YEAR (except public holidays)

The above prices are calculated for minimum of 80 people. In case of a smaller amount of guests – the price may increase.

There is an extra fee (PLN 300) in case of wedding reception held on the second floor of the restaurant for less than 100 people.

"THE ROYAL SET"

TO WELCOME

GLASS OF CHAMPAGNE SPECIAL WEDDING BREAD

CEREMONIAL DINNER

SOUPS (selection of one)

TRADITIONAL POLISH CHICKEN SOUP WITH NOODLES

CREAM OF TOMATO AND PEPPER SOUP

CREAM OF CAULIFLOWER SOUP

MAIN DISHES (selection of four)

TRADITIONAL POLISH PORK CHOP

ROULADE OF PORK STUFFED WITH CHEESE AND HAM

CHICKEN CHOP STUFFED WITH BUTTER

CHICKEN BREST STUFFED WITH VEGETABLES

CHICKEN FILLET WITH SUN-DRIED TOMATOES SAUCE

ROASTED CHICKEN

ROULADE OF TURKEY STUFFED WITH CHEESE AND PEPPER WITH CHEESE SAUCE

ROULADE OF BEEF WITH RED WINE SAUCE

EXTRAS

POTATOES WITH DILL OR PUREE

CHOICE OF THREE SALADS

DESSERTS (selection of one)

FRUIT MOUSSE WITH CHOCOLATE STICK AND MINT

ICE-CREAMS WITH WHIPPED CREAM AND FRUITS

PANNA COTTA WITH STRAWBERRY SAUCE AND CARAMEL

FRUIT AND YOGURT MOUSSE

CHOCOLATE MOUSSE WITH WHIPPED CREAM

TRADITIONAL BUFFET TABLE

VILLAGE SASUAGE

POLISH KABANOS

BAKED PIE

PORK ROAST

ROASTED BACON

PORK LOIN

ROYAL SNACKS:

DUCK BREAST CONFIT

SMOKED TROUT

ROASTED PORK TENDERLOIN

SMALL SAVORY MUFFINS stuffed with fromage with the addition of smoked fish / ham

SELECTION OF TRADITIONAL POLISH CHEESE WITH CRANBERRIES DRESSING

SALADS (selection of two)

TRADITIONAL POLISH VEGETABLE SALAD

CHICKEN AND RICE

CHICKEN AND PINEAPPLE

THE PORE AND HAM

CHINESE NOODLES AND POLISH KABANOS

CHICKEN WITH CROUTONS AND MUSTARD DRESSING

SPRING SALAD

EXTRAS

PICKLED CUCAMBERS

PICKLED MUSHROOMS

FARM LARD

TRADITIONAL POLISH BREAD

DRESSINGS (selection of two)

CUMBERLAND

TATAR

HORSERADISH

COCKTAIL

GARLIC

BREAD (UNLIMITED)

SELECTION OF FRUITS (SERVED ON THE TABLES)

HOT COURSES

1. HOT COURSE and 2. HOT COURSE (selection of one for each course) ROAST PORK WITH LEEK SAUCE, BUCKWHEAT AND BEETROOT SALAD CHICKEN THIGH WITH DRIED PRUNES SAUCE, CHIPS AND CHINESE CABBAGE SALAD PORK AND CHICKEN "DUET" WITH MUSHROOM SAUCE, POTATO DUMPLINGS AND WHITE CABBAGE SALAD PORK WITH A BONE SERVED WITH FIRED CABBAGE AND ROASTED POTATOES PORK IN NATURAL SAUCE WITH DUMPLINGS AND COLESLAW SALAD

3. HOT COURSE and 4. HOT COURSE (selection of one for each course)
BEETROOT SOUPE WITH CROQUETTE OR PATTY MASHROOMS
SAUERKRAUT SOUP WITH SMOKED RIBS
SOUR SOUP WITH SMOKED BECON, EGG AND SASUAGE

COLD AND HOT DRINKS - UNLIMITED

GOULASH SOUP

Mineral water, Juice, Pepsi, Mirinda, 7 UP Coffee, Tea

CAKE AND PASTRY

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

PRICE: PLN 220 / PER PERSON *

PRICE INCLUDES:

- 1. Welcoming with bread and salt, welcome drink.
- 2. Restaurant rental (with no time limits).
- 3. Floral decoration on the tables FOR FREE.
- 4. APARTMENT FOR FREE (and special hotel discount for wedding guests).
- * SPECIAL OFFER: WHEN RESERVING ALL HOTEL ROOMS YOU GET 15 DOUBLE ROOMS FOR FREE SPECIAL OFFER AVAILABLE FROM NOVEMBER TO MARCH OR MONDAY TO FRIDAY DURING ALL YEAR (except public holidays)

NUMBER	PRICE
of people	per person
120 & more	PLN 220
100 - 119	PLN 230
80 - 99	PLN 240
79 & less	To be agreed

The above prices are calculated for minimum of 80 people.

In case of a smaller amount of guests - the price may increase.

There is an extra fee (PLN 300) in case of wedding reception held on the second floor of the restaurant for less than 100 people.

"COUNT KRASINSKI SET"

TO WELCOME

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 CHICKEN SOUP WITH NOODLES
BOLETUS MUSHROOM CREAM SOUP WITH SMALL SQUARE NOODLES

MAIN DISHES (selection of one)

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

FILLETS OF BEEF TENDERLOIN WITH ASPARAGUS AND GARLIC BUTTER SERVED WITH ROASTED POTATOES

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

DESSERTS (selection of one)

PANNA COTTA WITH FRUIT MOUSSE

MERINGUE CAKE ON FRUIT SOUCE WITH CARAMEL

NUTS AND RAISINS ICE CREAM DECORATED WITH NUT CRUMBLE AND WAFER HEART

TRADITIONAL BUFFET TABLE

SELECTION OF COLD MEATS:

ROAST PORK LOIN STUFFED WITH DRIED APRICOT

PATE BAKED WITH DRIED PRUNES

ROLLED BACON BAKED WITH GARLIC

HAM ROLLS STUFFED WITH FROMAGE

VILLAGE SASUAGE AND POLISH KABANOS

SNACKS:

EGGS GARNISHED WITH STUFFING AND CAVIAR

SMOKED TROUT

SALMON ROSES WITH QUAIL EGG AND CAVIAR

SMALL SAVORY MUFFINS stuffed with fromage with the addition of smoked fish / ham SELECTION OF TRADITIONAL POLISH CHEESE WITH CRANBERRIES DRESSING

VEGETABLE SIDES (selection of two)

GRILLES VEGETABLES WITH WORCESTERSHIRE SAUCE

FARFALLE PASTA SALAD WITH SPINACH AND SUN-DRIED TOMATOES

CORNSALAD SERVED WITH WALNUTS AND MUSTARD-BASED RASPBERRY SAUCE

EXTRAS

PICKLED CUCAMBERS

PICKLED MUSHROOMS

FARM LARD
TRADITIONAL POLISH BREAD

SWEET BUFFET

FRESH CUT FRUITS
SWEET DESSERT SHOTS
TRADITIONAL HOMEMADE: CHEESECAKE, APPLE PIE

HOT COURSES

1. HOT COURSE (selection of one)

TURKEY BREAST STUFFED WITH DRIED APRICOT WITH NATURAL SOUCE, DUMPLINGS MADE OF MASHED POTATOES, EGGS AND FLOUR, HOT PEAS AND CARROTS SALAD

ROAST PORK WITH LEEK SAUCE, GARLIC POTATO PUREE AND CARROT SALAD

2. HOT COURSE (selection of one)
ROULADE OF PORK LOIN STUFFED WITH MUSHROOMS AND BACON,
BUCKWHEAT AND CELERY SALAD

CHICKEN THIGH WITH DRIED PRUNES SAUCE, CHIPS AND CHINESE CABBAGE SALAD

3. HOT COURSE (selection of one)
BEETROOT SOUPE WITH PATTY MASHROOMS
SOUR SOUP WITH SMOKED BECON, EGG AND SASUAGE SERVED IN BREAD BOWL

COLD AND HOT DRINKS - UNLIMITED

Mineral water, Juice, Pepsi, Mirinda, 7 UP Coffee, Tea

PRICE: PLN 255 / PER PERSON *

PRICE INCLUDES:

- 1. Welcoming with bread and salt, welcome drink.
- 2. Restaurant rental (with no time limits).
- 3. Floral decoration on the tables FOR FREE.
- 4. APARTMENT FOR FREE (and special hotel discount for wedding guests).
- * SPECIAL OFFER: WHEN RESERVING ALL HOTEL ROOMS
 YOU GET 15 DOUBLE ROOMS FOR FREE
 SPECIAL OFFER AVAILABLE FROM NOVEMBER TO MARCH
 OR MONDAY TO FRIDAY DURING ALL YEAR (except public holidays)

NUMBER	PRICE
of people	per person
120 & more	PLN 255
100 - 119	PLN 265
80 - 99	PLN 275
79 & less	To be agreed

The above prices are calculated for minimum of 80 people.

In case of a smaller amount of guests – the price may increase. Also in this case reception takes place at ground floor of the restaurant.

THE CHEF RECOMMENDS:

SWEET BUFFET

Chocolate fountain (2,5 kilograms of chocolate)
Fresh cut fruits (5 kilograms)
Sweet muffins with fruits (50 pieces)
Fruit jelly (30 pieces)

PRICE: PLN 900

ROASTED PIG (about 15 kilograms)

Roasted pig stuffed with grits and liver served during the grill - sliced for guests by Chef.

PRICE: PLN 1200

EXTRA SNACKS FOR TRADITIONAL BUFFET TABLE (about 6 kilograms)

Selection of tracks (three kinds), two kinds of meat jelly

PRICE: PLN 350

CHEESE PLATTER

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

PRICE: PLN 250

SALMON STUFFED WITH VEGETABLES (about 7 kilograms)

Served on traditional buffet table.

PRICE: PLN 450

WHOLE PORK LEG (about 10 kilograms)

Served on traditional buffet table.

PRICE: PLN 500

OAK BARREL PREPARED ESPECIALLY FOR THIS UNIQUE DAY, WITH BRIDE AND GROOM NAMES ON IT ALONG WITH THE WEDDING DATE AND LOGO OF THE OLD WINERY FARM

PRICE: PLN 400

OAK BARREL PREPARED ESPECIALLY FOR THIS UNIQUE DAY, WITH BRIDE AND GROOM NAMES ON IT ALONG WITH THE WEDDING DATE AND LOGO OF THE OLD WINERY FARM

In the barrel we serve polish honey vodka prepared according to the old recipe.

PRICE: PLN 600

SPECIAL WEDDING ATTRACTIONS AND ADDITIONAL WEDDING SERVICES

We assist in organizing weddings in antique WOODEN CHURCHES in the nearest area.

We recommend:

MUSIC BANDS DJS PHOTOGRAPHERS WEDDING DRESSES FLORAL DESIGNER

CASTLE GUARD - price from PLN 250
[historical scenes performed by guardians wearing special costumes]

Professional BABY-SITTER - price from PLN 200 / 1 h / 15 children [minimum 3 hours]

CAR RENTAL - price from PLN 700 [retro cars, limousines]

SOLOIST singing during the wedding ceremony - price from PLN 150

TRADITIONAL HIGHLAND BAND - PLN 950

[a performance during the wedding ceremony, greeting the bride and groom, a performance during the reception]

We also offer:

Special bottle of wine with the Old Farm Winery label - price from PLN 29

Waiter serving alcohol to the tables - PLN 350 for the whole night service

We provide WINES for a wedding reception (check our special prices!)