



*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.*



FOLWARK STARA WINIARNIA
34-730 Mszana Dolna ul. OGRODOWA 2

tel. +48 18 33-12-382
www.folwarkstarawiniarnia.pl
biuro@folwarkstarawiniarnia.pl



„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 BREAST 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 PORK 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 of people	PRICE 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. Also in this case reception takes place at ground floor of the restaurant.



„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
 GOULASH SOUP

3. HOT COURSE and 4. HOT COURSE (selection of one for each course)

BEETROOT SOUP WITH CROQUETTE OR PATTY MASHROOMS
 SAUERKRAUT SOUP WITH SMOKED RIBS
 SOUR SOUP WITH SMOKED BECON, EGG AND SASUAGE

COLD AND HOT DRINKS - UNLIMITED

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 of people	PRICE 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. Also in this case reception takes place at ground floor of the restaurant.



"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)

BEEETROOT 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 of people	PRICE 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 !)