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 179**
  - 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: free (without separate meals/drinks), 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.

**FOLWARK STARA WINIARNIA**
34-730 Mszana Dolna ul. OGRODOWA 2
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 ROLUADE 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 ROLUADE 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
1ST HOT COURSE and 2ND 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

3RD HOT COURSE and 4TH HOT COURSE (selection of one for each course)
BEETROOT SOUPE WITH MEAT CROQUETTE
BEETROOT SOUPE WITH PATTY MUSHROOMS
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 199 / 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).

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* 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 above prices are calculated for a minimum of 80 people.
In case of a smaller amount of guests - the price may increase. Also, in this case, the wedding reception takes place at
ground floor of the restaurant.
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
CELEBRY MARINATED WITH CHICKEN AND PINEAPPLE
LEEP 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
HORSEARISH
COCKTAIL
GARLIC
BREAD (UNLIMITED)

SELECTION OF FRUIT (SERVED ON TABLES)

HOT COURSES
1ST HOT COURSE and 2ND 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 HORSEARISH
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
3RD. HOT COURSE and 4TH. 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 229 / 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).

* 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)

The above prices are calculated for a minimum of 80 people.
In case of a smaller amount of guests - the price may increase. Also, in this case, the wedding reception takes place at ground floor of the restaurant.

"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

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FOLWARK STARA WINIARNIA
34-730 Mszana Dolna ul. OGRODOWA 2
tel. +48 18 33-12-382
www.folwarzstarawiniarnia.pl
biuro@folwarzstarawiniarnia.pl
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 Sausage 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
- Corn Salad 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**

1st 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

2nd HOT COURSE (selection of one)
- Porc Loin Roulaede Stuffed with Mushrooms and Bacon, Served with Buckwheat and Celery Salad
- Wild Boar Goulash with Juniper Alcohol

3rd HOT COURSE (selection of one)
- Beetroot Soupe with Patty Mushrooms
- Polish Sour Soup with Smoked Bacon, 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 259 / 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).

* 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 above prices are calculated for a minimum of 80 people.
In case of a smaller amount of guests - the price may increase. Also, in this case, the wedding reception takes place at ground floor of the restaurant.
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 900

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 1200

EXTRA SNACKS FOR TRADITIONAL BUFFET TABLE (about 6 kilograms)
Selection of herring (three kinds), two kinds of meat jelly and chicken
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 at the buffet table.
PRICE: PLN 450

WHOLE PORK LEG (about 10 kilograms)
Served at the buffet table.
PRICE: PLN 500

OAK BARREL PREPARED FOR THIS UNIQUE DAY, WITH BRIDE AND GROOM NAMES ALONG WITH THE WEDDING DATE AND FOLWARK STARA WINIARNIA LOGO
PRICE: PLN 400

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 600
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
PHOTOGRAPHERs
WEDDING DRESSES
FLORAL DESIGNERS
WEDDING HALL LIGHTING

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 250

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

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

SOLIST at the church during wedding ceremony - Ave Maria - PLN 150
SOLIST at the church during wedding ceremony - a few songs during mass - PLN 250

POLISH GORALS (HIGHLANDERS) KIDS BAND - performance during greetings of the bride and groom - PLN 450

POLISH GORALS (HIGHLANDERS) KIDS BAND - performance at the church, during greetings of the bride and groom, and during wedding reception (after the meal or during greetings/wishes) - PLN 950

TRADITIONAL POLISH GORALS (HIGHLANDERS) BAND - performance at the church during wedding ceremony, greeting of the bride and groom, performance during wedding reception (after the meal or during greetings/wishes) - PLN 950

We also offer:
SWEET GIFT FOR WEDDING GUESTS (cakes and cookies to take away) - from PLN 20 (700 g)
BOTTLE OF WINE WITH OUR OWN FOLWARK STARA WINIARNIA LABEL - from PLN 35

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

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

FOLWARK STARA WINIARNIA
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biuro@folwarkstarawiniarnia.pl