



*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 247**
 - **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: 30% of the menu price,
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.*



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„THE NOBLE 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 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 ROULADE 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 ROULADE 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 MASHROOMS
 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 275 / 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).

NUMBER of people	MENU PRICE per person
120 & more	PLN 275
110 - 119	PLN 285
100 - 109	PLN 295
90 - 99	PLN 305
80 - 89	PLN 315

The above prices are calculated for a minimum of 80 people.

In case of a smaller amount of guests - you will have to pay for 80 people (= PLN 25 200).

* **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 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
 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
 PORC KNUCKLE WITH ROASTED POTATOES, CABBAGE AND HORSERADISH
 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 315 / 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).

The above prices are calculated for a minimum of 80 people.
In case of a smaller amount of guests - you will have to pay for 80 people
(= PLN 28 400).

NUMBER of people	MENU PRICE per person
120 & more	PLN 315
110 - 119	PLN 325
100 - 109	PLN 335
90 - 99	PLN 345
80 - 89	PLN 355

*** 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)**

"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

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 SASUAGE 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

CORNSALAD 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 ROULADE 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 BECON, 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 355 / 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).

NUMBER of people	MENU PRICE per person
120 & more	PLN 355
110 - 119	PLN 365
100 - 109	PLN 375
90 - 99	PLN 385
80 - 89	PLN 395

The above prices are calculated for a minimum of 80 people.
In case of a smaller amount of guests - you will have to pay for 80 people (= PLN 31 600).

* 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 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 1390

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 2900

EXTRA SNACKS FOR TRADITIONAL BUFFET TABLE (about 6 kilograms)

Selection of herring (three kinds), two kinds of meat jelly and chicken

PRICE: PLN 790

CHEESE PLATTER

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

PRICE: PLN 350

SALMON STUFFED WITH VEGETABLES (about 7 kilograms)

Served at the buffet table.

PRICE: PLN 1200

WHOLE PORK LEG (about 10 kilograms)

Served at the buffet table.

PRICE: PLN 690

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

PRICE: PLN 500

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 900



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**
[the price does not include floral decorations]

- PLN 500

We recommend:

MUSIC BANDS

DJs

FLORAL DESIGNERS

WEDDING HALL LIGHTING

PHOTOGRAPHERS

WEDDING DRESSES

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 300**

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

Professional BABY-SITTER - from PLN 290 / 1 h / up to 12 children
- from PLN 390 / 1 h / up to 25 children
[minimum 3 hours, price includes renting a conference room]

We also offer:

SWEET GIFT FOR WEDDING GUESTS (cakes and cookies to take away) - from PLN 20 (500 g)

BOTTLE OF WINE WITH OUR OWN FOLWARK STARA WINIARNIA LABEL - from PLN 35

Waiter serving alcohol to guests at tables - PLN 400 for the whole night service

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