



## Wedding Venue in The Bonerowski Palac

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Dear Guests,

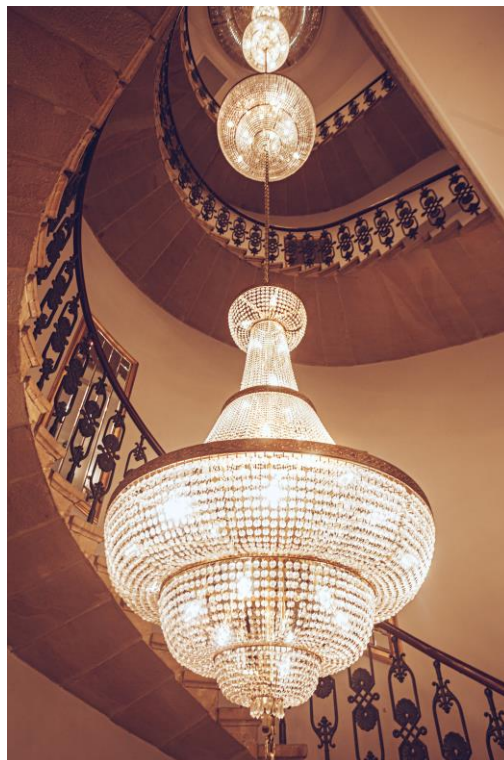
We are delighted to present offer of the wedding.

We are located in the Palace from the XVI century directly in the Cracow's Main Square.

We will arrange the wedding in the Royal Hall for your use only. Room is on the 1<sup>st</sup> floor so guests can use the elevator or take the stairs around the unique crystal chandelier. Royal Hall has got a gothic column, decorated wooden ceiling from around the XVIII century and all the windows viewing the Cracow's Main Square. We can serve the aperitif in the Ducal Hall. This room is connected with the Royal Hall by the internal doors. It has a balcony with the same view to the Main Square.

After the gala dinner, we invite our guests to the St. John Cocktail Club in historic cellars of the Bonerowski Palace to continue wedding party with dances, buffets and open bar.

DJ or band can mount up to perform their show.







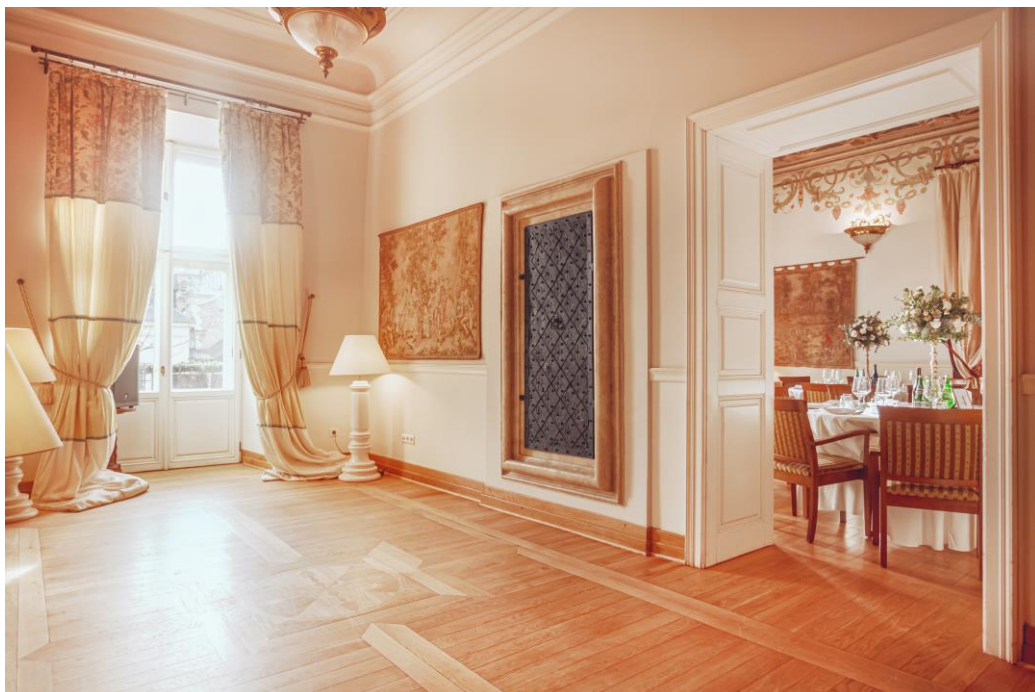
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## Royal Hall



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## Ducal Hall







*Superb cuisine*



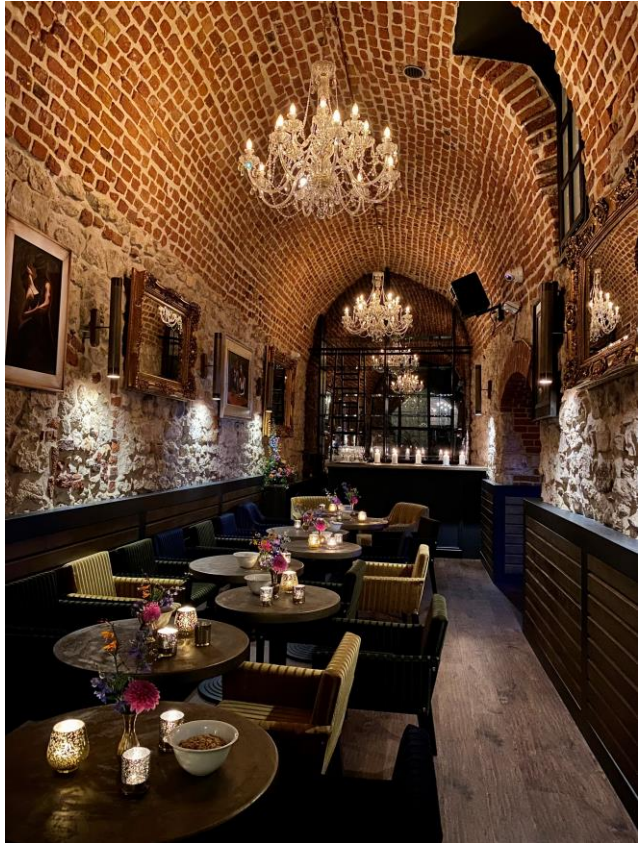
THE  
BONEROWSKI  
PALACE AD. 1514  
★★★★★



*Exclusive accommodation*

## St. John Cocktail Club

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## MENU

### 450 PLN/ per person

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#### Amuse-bouche

( Chef choice surprise- specially prepared for this occasion)

#### Aperitif

Prosecco

#### Starter

Burrata, pistachio pesto, cherry tomato salad, basil oil

Goat cheese ripened with homemade rowan jam,  
mango and cucumber salsa, mix salad

Trout tartare, capers, marjoram oil, and sun-dried tomatoes sauce

Black Angus beef carpaccio marinated in pepper with truffle,  
Pecorino Romano, arugula

#### Soup

Traditional polish broth with noodles

Crayfish cream flavored with marjoram, corn foam

Cream of asparagus, roasted almonds and crispy bacon

Cream of forest mushrooms, cheese foam and white truffle oil







### Main dish

Souse vide duck breast, parsley puree with peanut butter, broccoli, kumquat, marjoram oil, pineapple sauce

Cod sirloin flavored with edible rose petals, green pea and parsnip puree, homemade tomato jam, kale

Breaded IBERICO PORK CHOP, crispy vegetables, cherry demi glace, creamy sweet potato puree

Baked cauliflower with tofu in herbs, yellow curry, pomegranate, coriander, hazelnut

### Dessert

Pistachio cake

Currant sorbet with date brownie

Lemon tart with homemade cream ice cream

Panna cotta with white chocolate, passion fruit, pomegranate, and raspberry sauce

### Drinks

Water

Coffee

Tea



## Buffet

Selection of Polish and Italian cheese

Selection of Polish and Italian deli meats

Roasted beetroot carpaccio with nuts and gorgonzola

Parma ham rolls with asparagus and mozzarella

Pouch with trout, smoked cheese in filo pastry

Bread, butter

*Dessert:*

Apple pie

Cracow cheesecake

Mini Pavlova meringue with mascarpone cream and fruits

Fresh fruits

## Warm dish

( It is possible to choose two hot dishes)

Vegetable ratatouille with tofu

Fish in puff pastry with spinach

Boeuf Stroganov on Black Angus beef



Traditional sour rye soup in bread with white sausage and quail egg

Red borscht on its own sourdough with meat / vegetable croquette Panko chicken

tenderloin

### Children's menu 80 PLN

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Bruchetta with tomatoes

Traditional polish broth with noodles

Panko chicken tenderloin, fries, carrot salad

Ice cream with fruits

### Open bar

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Pepsi, pepsi max, mirinda, 7UP, juices, mineral water

3h – 45 zł/ per person

5h – 70 zł/ per person

8h – 85 zł/ per person

### Open bar I

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Pepsi, pepsi max, mirinda, 7UP, juices, mineral water

beer, white and red wine, vodka, prosecco

3h – 99 zł/ per person

5h – 129 zł/ per person

8h – 159 zł/ per person





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## Open bar II

Pepsi, pepsi max, mirinda, 7UP, juices, mineral water  
beer, white and red wine, vodka, prosecco, rum, gin

3h – 129 zł/ per person

5h – 169 zł/ per person

8h – 199 zł/ per person

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## Open bar III

Pepsi, pepsi max, mirinda, 7UP, juices, mineral water  
beer, white and red wine, vodka, prosecco, rum, gin, whisky

3h - 169 zł/ per person

5h - 229 zł/ per person

8h - 279 zł/ per person