

# Perfect Wedding Venue in The Bonerowski Palace



# History and modernity in the heart of Krakow

# Dear Guests,

The Bonerowski Palace is an elegant 5-star hotel located in the city center of Krakow, in a very convenient point at the intersection of ul. St. John and the Main Market Square.

Beautiful, historic building from the Middle Ages, along with the Market Square environment as an object classified to the Unesco World Heritage has been restored with the utmost care and furnished with adequate class space taste.

We will arrange the wedding in the Royal Hall for your use only. Room is on the 1st floor so guests can use the elevator or take the stairs around the longest crystal chandelier in Poland. 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 orginise wedding ceremony and 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.

Our specialities are polish traditional meals based on the local ingredients and French/Mediterranean dishes where the ingredient is the key.

# We offer:

Professional service during the party

Polish traditional welcome for the Newlyweds: bread, salt and prosseco

Decorations on the table ( flowers, candels, candlesticks, vignettes, menu)

Accomodation for the Newlyweds in the President Apartament with the view on the Main

Square at a special price

Delicious breakfast to the room

Assistance of our Manager before and during the venue

Special menu – vegetarian, vegan, gluten free, etc



Royal Hall

Ducal Hall





St. Fohn Cocktail Club



270 pln / person

# **Aperitif**

Prosecco

# Starter

Goat cheese, lettuce, baby beetroot, pomegranate, pekans or Beef tartare

### Soup

Traditional polish broth, lovage noodles, carrot or Local mushroom cream, croutons, truffle olive oil, cheese marshmallows

#### Main course

Cod tenderloin, butter-cream sauce, caviar, nasturtium or Grilled chicken breast, tomatoes, potatoes baked in the fire or Beef tenderloin, mini vegetables, fresh herbs salad

# In addition (shareable for all the guests)

Gnocchi, salad with vinaigrette, fried red cabbage

#### Dessert

Meringue with mascarpone and fruits or Cracow's cheesecake

# Cold buffet

Selection of polish deli meats and cheeses, Tartines with smoke salmon and vegetables, Puff pastry with spinach and goat cheese, Caprese salad, Beef tartare, quail yolk, lovage mayonnaise

(there is a possibility of extending the buffet with additional dishes for an extra charge)

## Mini desserts selection

Apple pie

Meringue with mascarpone and fruits (or cheesecake)

Fresh fruits

# 1st hot dinner

Chicken Kiev, sour cucumber salad

# 2nd hot dinner

Traditional sour soup, quail egg, olive,marjoram, white sausage or Cabbage and forest mushroom croquet, parsnip puree, red borsch based on home made sourdough



350 pln / person

# **Aperitif**

Prosecco

#### Starter

Marinated beef loin, polish matured cheese, truffle mayonaisse or Beetroot caraccio, goat cheese, walnut, pomegranate

# Soup

Traditional polish broth, dumplings with beef, carrot or White borsch served in bread

# Main course

Lamb chops, potatoes baked in the fire or Grilled salmon, spinach, potatoes baked in the fire, dutch sauce

# In addition (shareable for all the guests)

Gnocchi, salad with vinegrette, fried beetroot

# Dessert

Traditional apple pie with homemade ice cream or Homemade ice cream with fruits

## Cold buffet

Selection of polish deli meats and cheeses, Tartines with smoke salmon and vegetables, Puff pastry with spinach and goat cheese, Caprese salad Beef tartare, quail yolk, lovage mayonnaise

(there is a possibility of extending the buffet with additional dishes for an extra charge)

### Mini desserts selection

Apple pie

Meringue with mascarpone and fruits (or cheesecake)

Fresh fruits

### 1st hot dinner

Beef cheeks, celery puree, cranberry, truflle sauce

# 2nd hot dinner

Traditional sour soup, quail egg, olive,marjoram, white sausage or Cabbage and forest mushroom croquet, parsnip puree, red borsch based on homemade sourdough



# Beverages

(open bar for 6 hours) 80 pln / person

Fruit juices

Pepsi, Pepsi Max, Mirinda, 7up, Tonic

Coffee and tea

Mineral water (sparkling and steel)

# **Alcohols**

(offered by bottles)

Vodka Żubrówka – 75 pln / 0,71

Vodka Żubrówka black - 90 pln / 0,71

Vodka Ostoya - 110 pln / 0,71

Cherry vodka Soplica - 75 pln / 0,51

Żubrówka (Classic Bison Grass) - 90 pln / 0,71

Gin Beefeater – 140 pln / 0,71

Jack Daniels whiskey – 200 pln / 0,7l

Jug of fruit juice or pepsi, pepsi max, mirinda 7up, tonic – 20 pln / 11

#### Wine

Chardonnay-Trebbiano, Antico Rossone (I.G.T. Emilia -Romagna, Italy) 115 pln / 0,75I

Sangiovese, Antico Rossone (I.G.T. Emilia -Romagna, Italy) 115 pln / 0,751

> Special price for you: 85 pln / 0,75l



The Bonerowski Palace Boutique Hotel \*\*\*\*\* Rynek Główny 42 / ul. Św. Jana 1 31-013 Kraków

> sales@palacbonerowski.pl +48 694 440 136

marketing@palacbonerowski.pl +48 694 440 195

recepcja@palacbonerowski.pl +48 12 37 41 300 +48 694 440 194

www.palacbonerowski.pl

