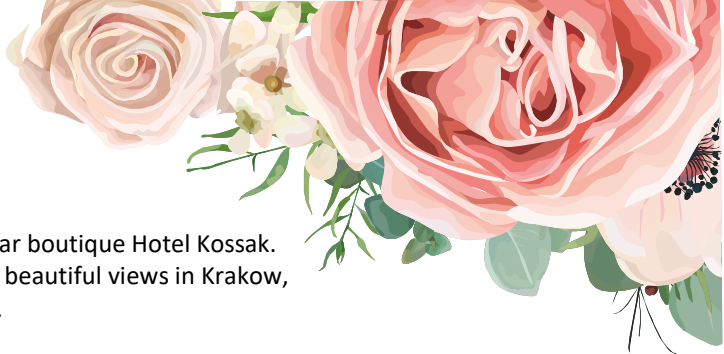




WEDDING RECEPTION
AT CAFE ORANZERIA RESTAURANT
HOTEL**** KOSSAK

UNFORGETTABLE VIEWS OVER WAWEL CASTLE,
THE VISTULA RIVER AND KRAKOW'S OLD TOWN





Cafe Oranzeria Restaurant is located on the seventh floor of the four star boutique Hotel Kossak. The restaurant's windows and large terrace open onto one of the most beautiful views in Krakow, encompassing Wawel castle, the Vistulan boulevards and the old town.

But Hotel Kossak is not only renowned for its spectacular views. This is a venue where architecture and interior design create a unique atmosphere which can be felt by guests as strongly as the magic of the city itself. The restaurant is modern, with carefully selected decor, furniture, textiles and lighting.

Cafe Oranzeria can accommodate functions for up to 84 guests. We can also join our banquet view rooms on the sixth floor with Cafe Oranzeria on the seventh floor for functions accommodating up to 134 guests.

WEDDING OFFER

Hire of **Cafe Oranzeria Restaurant and outdoor terrace** for a minimum of **60 adult guests** (including menu selection at a minimum of PLN 320 and your choice of alcohol package at a minimum of PLN 70) until **4.00am**

or

Hire of function rooms together with Cafe Oranzeria Restaurant and outdoor terrace for a minimum of **80 adult guests** (including menu selection at a minimum of PLN 320 and your choice of alcohol package at a minimum of PLN 70) until 4.00am

Guest welcome with sparkling wine, traditional Polish wedding bread and salt

Four course dinner

Savoury buffet

Sweet buffet (cakes and fruits)

Two additional hot dishes served throughout the evening

Table decorations: fresh flowers and candles

Terrace: candles on tables

Chair covers for the bride, groom and wedding guests

Degustation of wedding dinner and wedding cake for bride and groom

Printing of menus and place cards (one design)

A board including table layout and guest list

Chocolate praline in a small box with a ribbon (your choice of colour) for each guest

A gift for the bride and groom:

Apartment with breakfast at the Hotel**** Kossak, with a view of Wawel castle and Krakow

Dinner for two at Cafe Oranzeria Restaurant

15% discount on child's baptism

Additional costs

Open bar non-alcoholic and alcoholic packages (*please see pages 6 and 7*)

Restaurant/function room hire if number of guests below minimum outlined above

Hire fee equals the difference in guest numbers below minimums outlined above

Additional costs on request

Wedding cake (*please see page 5*)

Two additional hot dishes served throughout the evening (*please see page 5*)

Aperitif Finger Food cocktail (*please see page 5*)

Cake packages for guests (*please see page 6*)

Traditional Polish buffet table (*please see page 6*)





WEDDING RECEPTION MENU AT PLN 320 PER GUEST

WEDDING DINNER

Please select one dish from each option below

Starter

- Foie gras with pumpkin and orange chutney, fresh challah, herbs
- Venison in hibiscus sauce served with red onion marmalade, cocoa and deep fried crisp
- Cod fillet marinated in citrus, lemon oil, with fresh vegetable salsa
- Marinated watermelon with feta cheese and beetroot carpaccio

Soup

- Chicken soup with chanterelle mushrooms, vegetables and spaetzle noodles
- Boletus mushroom soup with potato mousse and truffle oil
- Curried chicken soup with coconut milk and ginger
- Cream of white asparagus soup with veal dumplings

Main

- Slow roasted wild boar neck with potato and celeriac puree, salad of marinated beetroot and sour apples
- Beef cheeks braised in wine, with chestnut shortbread and asparagus, carrot and cardamom mousse
- Chicken supreme marinated in mint and lemon, arancini with goat cheese and green pea and cucumber salad with honey mustard dressing
- Zander fillet with yellow string beans in bacon, potatoes, green olives, green peas and clams in a wine and butter sauce

Dessert

- Tiramisu
- „Kossak” - halvah and hazelnut dessert
- Passion fruit dessert with currant sauce
- Selection of sorbets with seasonal fresh fruit

SAVOURY BUFFET

Platters of traditional cold cuts and pates
Duck marinated in cherry vodka, served with fresh spinach and capers
Pork chop stuffed with chanterelle mushrooms
Turkey fillet stuffed with apricots

White fish and prawn terrine
Salmon marinated in beetroot and herbs
Smoked trout fillet with caper sauce
Herring in oil

Platters of hard and soft cheeses
Caesar salad with chicken, prawns and bacon
Broccoli and grilled artichokes, roasted sunflower seeds with herb sauce
Salad with goats cheese, citrus fruit, roasted nuts, baby pear and raspberry vinaigrette

Sauces: horseradish, tartare, cranberry
Bread: white, wholemeal, rye

SWEET BUFFET

Tartlets with fruit and cream
Traditional cheesecake
Apple pie
Sacher torte
Whole and cut fruit

HOT DISHES SERVED THROUGHOUT THE WEDDING RECEPTION

Please select one dish from each option below

Option I


Chicken in Parma ham with sun-dried tomatoes, potato pancake with bacon, young carrots, creamy onion and thyme sauce
Pork loin with blood sausage in red wine, carrot and celeriac puree
Baked sea trout with crumbed prawn and a light sauce with vegetables and chanterelle mushrooms

Option II



Traditional Polish beetroot soup with croquette
Traditional Polish sour rye soup with quail egg
Stroganoff
Vegetable curry with coconut milk

**If any of your guests are vegetarians or gluten intolerant,
we offer the following special dishes**



Starter

Zucchini and goat cheese roulade served with mixed salads
Feta cheese baked in puff pastry
Selection of salads with cherry tomatoes and pine nuts, served with pumpkin oil and balsamic cream 



Soup

Fresh tomato soup with basil olive oil 
Fowl consomme with vegetable julienne 

Main

Mushroom risotto with rocket and shaved parmesan salad, drizzled with truffle oil 
Vegetable curry in aroma of coconut milk 
Potato and chickpea bake with cream and crumbed zucchini

Dessert

Selection of sorbets with seasonal fresh fruits 
Fruit salad in aroma of mint 

ADDITIONAL COSTS ON REQUEST

Wedding Cake – 1 kg / 10 persons / PLN 80

Chocolate with cherry
Roasted hazelnut with vanilla cane
Frambolada - white chocolate and raspberry mousse
Currant with Creme de Cassis liqueur
Berry with amaretto mousse

Chocolate fountain with dried and fresh seasonal fruits **PLN 15 per person**
Heart-shaped yeast cakes: **PLN 5 each.**

COCKTAIL FINGER FOOD

Price: PLN 40 per person

Shrimps in orange sauce
Duck fillet in a cherry flavour
Roast Beef with Cumberland sauce and mascarpone
Parma ham with melon and baked ricotta
Mini Caprese
Mini savoury shortcrust tart filled with broccoli, spinach or mushrooms
Vegan salad with orange vinaigrette

ADDITIONAL HOT DISHES (served by the Chef at the table)

Goose stuffed with dried fruit and fresh apple, potato dumplings, boletus mushroom sauce and red cabbage
Price: PLN 28 per person

Whole turkey baked in white wine, potato pancakes, baked apples with marjoram
Price: PLN 28 per person

Flambéed lamb cutlets with potato cake and young carrots
Price: PLN 42 per person

TRADITIONAL POLISH TABLE
Price: PLN 40 per person

Smoked ham	200 g	Traditional lard 30 g
Country style sausages		Pickled cucumbers 50 g
Dry smoked pork sausage		Sauerkraut 50 g
White sausage		Horseradish 30 g
Pâté baked in a traditional ceramic pot 50 g		Red beet and horseradish 30 g
Brawn 30 g		Cranberry 30 g
Blood sausage 30 g		Country-style breads

CAKE PACKAGES FOR WEDDING GUESTS
Price: PLN 24 / per box 500g

Traditional cheesecake
 Apple cake with cinnamon
 Chocolate cake
 Poppyseed and coconut torte

Cakes are packaged in cardboard boxes.
 Price includes the box shown below.
 Additional fee applies for paper bag (**PLN 5 per bag**)



UNLIMITED NON-ALCOHOLIC AND ALCOHOLIC OPEN BAR PACKAGES
Served until 4.00 A.M.

Set I – PLN 40 per person

Fruit juices
 Carbonated drinks: Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Tonic
 Coffee and tea
 Still and sparkling mineral water

Set II – PLN 70 per person

White house wine
 Red house wine
 Tyskie Beer /draught/
 Fruit juices
 Carbonated drinks: Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Tonic
 Coffee and tea
 Still and sparkling mineral water



Set III – PLN 80 per person

Wyborowa Vodka

White house wine

Red house wine

Tyskie Beer /draught/

Fruit juices

Carbonated drinks: Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Tonic

Coffee and tea

Still and sparkling mineral water

Set IV – PLN 90 per person

Ostoya Vodka

White house wine

Red house wine

Tyskie Beer /draught/

Fruit juices

Carbonated drinks: Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Tonic

Coffee and tea

Still and sparkling mineral water

Set V – PLN 130 per person

Wyborowa Vodka

Bison Grass Vodka

Cherry vodka

Ballantine's

Jameson

Grant's Family Reserve

Brandy Stock

Metaxa 5*

Tequila silver

Gin Segram's

Bacardi Rum Carta Blanca

Bacardi Rum Carta Negra

Grenadine

Malibu

Campari

Martini Bianco

Martini Rosso

Martini Extra Dry

White house wine

Red house wine

Tyskie Beer /draught/

Fruit juices

Carbonated drinks: Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Tonic

Coffee and tea

Still and sparkling mineral water

*It is possible to organise your own alcohol (i.e. 0.7l bottles of clear vodka or 0.75l bottles of wine),
for a corkage fee of PLN 25 per bottle.*

Additional information:

Receptions organised on any day but Saturday during wedding season*
at Cafe Oranzeria Restaurant receive a discount of PLN 20 per guest.

Receptions organised outside wedding season (on all days of the week) also enjoy a discount of PLN 20 per guest.

* **wedding season is 01.04 – 31.10.**

- The maximum duration of functions in Cafe Oranzeria Restaurant and the function rooms is 6.00am.
- Each hour commenced after 4.00 am will incur a fee of PLN 1 000 which includes room hire, service and extension of beverage packages. The fee is payable to the Head Waiter.
- Children aged up to 4 are free of charge. For children aged 4 – 12, we recommend a special children’s menu or 50% of the price of an adult guest. This discount doesn’t apply to the non-alcoholic beverage package.
- Package prices remain fixed irrespective of waiver of any package element.
- Each menu item can be changed, and a new price will be calculated.
- Our Executive Chef will prepare special dishes in accordance with any allergies or special dietary requirements.

Payment

- Due to high demand and early reservation of dates, we do not make preliminary bookings. Reservations must be confirmed with a deposit of PLN 4 000. 60% of the value of the reservation must be paid 21 days before the wedding reception, with the remainder payable 7 days prior to the reception.

Accommodation

- Each room contains a safe.
- If you would like to organise accommodation for your guests at Hotel****Kossak or Hotel****Senacki, we are pleased to offer you a 10% discount from the advertised rate on www.hotelkossak.pl or www.hotelsenacki.pl.

Music

- We can assist in selecting music for your reception. We have a list of recommended DJs and live bands who we have worked with on previous events.

Photography

- We can recommend photographers and videographers who we have worked with on previous events.

Florist

- The wedding package includes one floral decoration and candles per table.
To discuss floral decorations in detail, please contact florist Marta Knapik at FABRYKA KWIATÓW ul. Borsucza 30-408 Kraków; tel. + 48 507 414 307; fabrykakwiatow@interia.eu

Number of guests

- The final number of guests must be provided 7 days before the wedding reception date.

*We hope that our wedding package will meet all your needs.
However, we would also like to note that we are open to suggestions and are happy to tailor our menu and organisation of the reception to your vision of the day.*

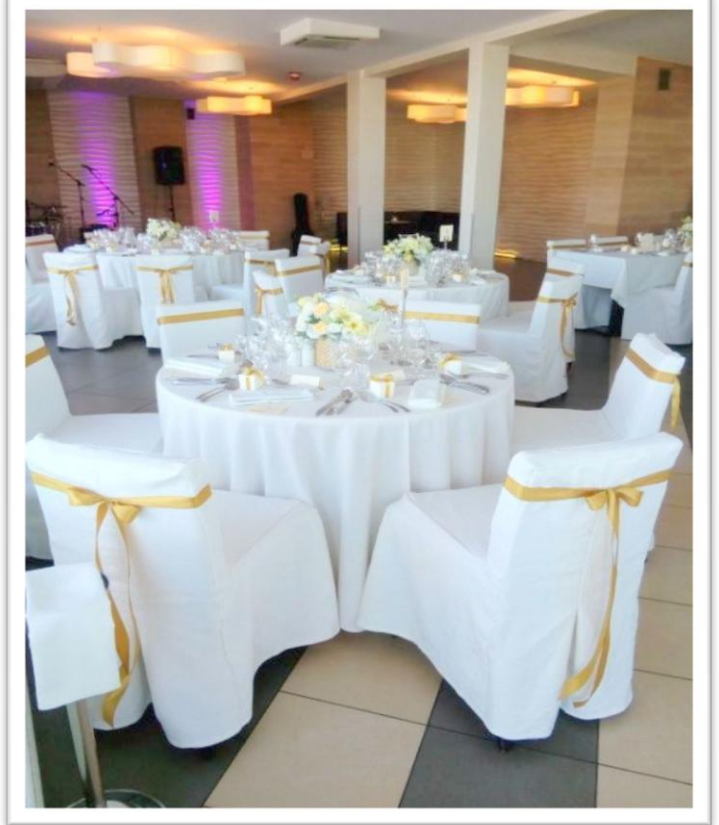
Hotel**** Kossak - Restauracja Cafe Oranzeria
Plac Kossaka 1, 31-106 Kraków
tel. +48 12 379 59 50, mobile +48 664 463 059
e-mail: restauracja@cafeoranzeria.pl, www.cafeoranzeria.pl



GIFT BOX WITH PRALINE



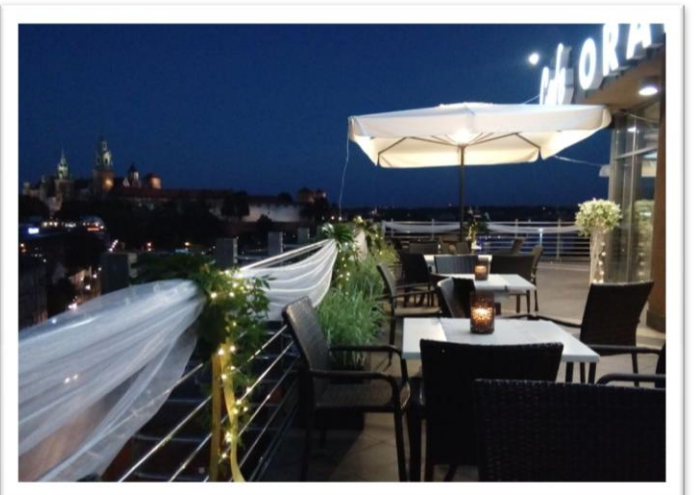
ROOM LAYOUT - ROUND TABLES

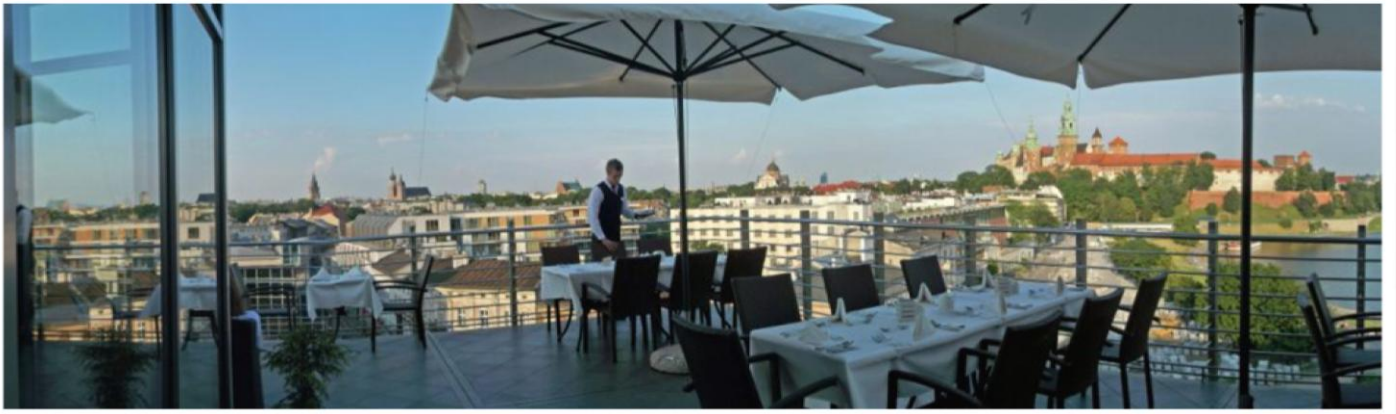


ROOM LAYOUT – RECTANGULAR TABLES



THE TERRACE OF CAFE ORANZERIA RESTAURANT





ROOM LAYOUT – FUNCTION ROOMS TOGETHER WITH CAFE ORANZERIA RESTAURANT

