



CAFE ORANZERIA RESTAURANT  
HOTEL\*\*\*\* KOSSAK

# WEDDING RECEPTION

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

2023



# A WEDDING RECEPTION IN THE CLOUDS...

Congratulations! You're engaged.

Now it's time for the next step – organising your wedding reception at Cafe Oranzeria Restaurant.

Cafe Oranzeria Restaurant is located on the seventh floor of Hotel Kossak.

If you are a couple who love Kraków and want to enjoy beautiful views over the city, this is the ideal location for you.

The Restaurant's enormous terrace boasts unforgettable vistas of Wawel castle, the meandering Vistula river, the Vistula Boulevards and the Old Town.

The terrace also makes an unforgettable venue for an outdoor wedding ceremony.

Our Head Chef and professional waiters will personally guarantee that your reception will be a success and remembered for years to come.

Let us take meticulous care of every detail. We would be honoured to be entrusted with your special day.

Let's do it together...



## 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 410 and your choice of alcohol package at a minimum of PLN 110) 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 410 and your choice of alcohol package at a minimum of PLN 110) 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

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 7 and 8)

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)

Sweets (please see page 6)

Traditional Polish buffet table (please see page 6)

Cake packages for guests (please see page 6)





## WEDDING RECEPTION MENU

PRICE: 410 PLN / PERSON

### WEDDING DINNER

PLEASE SELECT ONE DISH FROM EACH OPTION BELOW

#### STARTER

Baked duck fillet with grapes, celery, cashew nuts salad, herb oil

Slices of roasted veal in anchovy sauce, capers, hard cheese and arugula

Baked goat cheese with roasted sunflower seeds, fresh lettuces with marinated beetroots, cherry tomatoes, currant and thyme vinaigrette

Melon with marinated beetroot, green peas, fresh cucumber, roasted nuts, orange vinaigrette with apricots

#### SOUP

Guinea fowl broth with meat dumplings

Boletus soup with potato mousse and truffle oil

Curry soup with coconut milk, shrimps and mun mushrooms

Cauliflower soup with chorizo and roasted sunflower seeds

#### MAIN

Slow-cooked beef cheeks with chanterelles and green beans, potato mousse with truffle oil

Brine pork on the bone, sauce with French mustard, potato baked with cottage cheese, broccoli

Baked goose leg in red wine and cherry sauce, red cabbage jam, potatoe pure with maize

Guinea fowl in herb crumble, butter roll with lentil, thyme sauce, parsley and vanilla mousse, currant vinaigrette

#### DESSERT

Cherry tiramisu with crushed meringue and rose petals

Coconut-raspberry semifreddo with mascarpone and pink chocolate, raspberry sauce

Puff with nut and chocolate mousse, halva, blackcurrant jam

White chocolate mousse with mango and passion fruit, white chocolate





## SAVOURY BUFFET

Traditional cold cuts and sausages  
Duck and rabbit pates  
Chicken fillet marinated in balsamic cream  
Maturing ham with melon and green cucumber  
Pork tenderloin stuffed with prunes  
Roasted beef with chopped boletus and French mustard  
Tuna marinated in teriyaki sauce with sesame seeds  
Salmon marinated in whiskey with fennel  
Trout fillet with green olives, chickpeas and green peas salad

Platters of hard and soft cheeses  
Chicken salad in a dark pepper sauce with hard cheese and cherry tomatoes  
Salad with goat cheese, pomegranate, beetroot and grapefruit  
Salad with broccoli, prawns, broad beans and quail egg

Tartare sauce  
Horseradish sauce  
Marinated boletes  
Gherkins  
Bread

## SWEET BUFFET

Tartlets with fruit and cream  
Traditional cheesecake  
Apple pie  
Brownie  
Seasonal fruit

## HOT DISHES SERVED THROUGHOUT THE WEDDING RECEPTION

PLEASE SELECT ONE DISH FROM EACH OPTION BELOW

### OPTION I

Wild boar neck with carrot and potato casserole, forest fruit and juniper sauce  
Pork tenderloin with boletus in slices of smoked bacon, potatoes with dill, green beans  
Corn-fed chicken fillet stuffed with sun-dried tomatoes, Hollandaise sauce, and potato salad  
Baked salmon with zucchini salad, green asparagus, potato pancake, herb fromage

### OPTION II

Traditional Polish beetroot soup with croquette  
Sour rye soup white sausage, bacon and egg  
Boeuf Stroganow



## ADDITIONAL COSTS ON REQUEST

### WEDDING CAKE

Delicious cakes made in-house. Cakes and pastries created from our own signature recipes.  
If the weather is pleasant, your wedding cake can be served to guests on the terrace.

#### CAKE FLAVORS

Chocolate with cherry

Roasted hazelnut with vanilla cane

Frambolada - white chocolate and raspberry mousse

Exotic with mango and passion fruit

PRICE: 180 PLN / 1 KG

Decorated with flowers or fruits or fruits and chocolate

1 KG - 10 PIECES

### COKTAJL FINGER FOOD

PRICE: 70 PLN / PERSON

ORDER FOR MINIMUM 30 GUESTS

Prawns in sweet and sour sauce with marinated sprouts

Duck fillet with cherries, almonds and lamb's lettuce

Roasted beef with horseradish mousse, quail egg and fresh sprouts

Maturing ham with melon and cucumber salad with mascarpone cheese

Caprese salad with olives and capers in herb sauce

Mini tarts with broccoli and spinach

Fresh vegetable salad with roasted walnuts

### 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: 44 PLN / PERSON

Pork leg, jacket potatoes and fried cabbage

PRICE: 40 ZŁ / PERSON





## TRADITIONAL POLISH TABLE

PRICE: 75 PLN / PERSON  
ORDER FOR MINIMUM 30 GUESTS



Smoked ham	200 g
Country style sausage	
Dry smoked pork sausage	
White sausage	
Pâté baked in a traditional ceramic pot 50 g	
Brawn 30 g	
Blood sausage 30 g	

Traditional lard 30 g, Pickled cucumbers 50 g, Sauerkraut 50 g,  
Horseradish 30 g, Red beet and horseradish 30 g, Cranberry 30 g,  
Country-style breads

## SWEETS

WE SEND PRICES ON REQUEST

Dark chocolate cake pops  
White chocolate cake pops  
Eclair  
Puff  
Meringue with cream and fruit  
Small cup cake  
Big cup cake  
French cupcake with vanilla cream  
Macaron  
Forest moss cake  
White chocolate cheesecake  
Lemon tart with meringue  
Raspberry tart  
Chocolate tart

## CAKE PACKAGES FOR WEDDING GUESTS

PRICE: 45 PLN / PER BOX 500 G

Traditional cheesecake  
Apple pie  
Brownie

Cakes are packaged in cardboard boxes.  
Additional fee applies for paper bag (PLN 6 per bag)





UNLIMITED NON-ALCOHOLIC AND ALCOHOLIC OPEN BAR PACKAGES  
SERVED UNTIL 4.00 A.M.

SET I – 65 PLN PER PERSON

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

SET II – 110 PLN 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 – 130 PLN 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 – 150 PLN 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 – 200 PLN PER PERSON

Wyborowa Vodka  
Bison Grass Vodka  
Żołądkowa Gorzka  
Cherry vodka Soplica  
Hazelnut Soplica  
Quince Soplica  
Jameson  
Grant's Family Reserve  
Grant's Ale Cask  
Metaxa 7\*  
Tequila Silver  
Gin Gordon's  
Bacardi Carta Blanca  
Bacardi Carta Negra  
Grenadine  
Malibu  
Campari  
Martini Bianco  
Martini Rosato  
Martini Extra Dry  
Martini Rosso  
Martini Fiero  
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



## ADDITIONAL INFORMATION:

- At Cafe Oranzeria Restaurant, we can organise receptions for up to 80 guests. We can also combine our banquet rooms on the 6th floor with Cafe Oranzeria Restaurant on the 7th floor, to accommodate up to 120 guests.
- It is possible to organize a wedding ceremony on the terrace.
- 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 od 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 1 500 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 5 – 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.
- Degustation of the wedding menu is free for the bride and groom; and PLN 200 for additional people.

## 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 6 000. 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

- If you would like to organise accommodation for your guests at Hotel\*\*\*\*Kossak, we are pleased to offer you a 15% discount from the advertised rate on [www.hotelkossak.pl](http://www.hotelkossak.pl).
- Each room contains a safe.

## MUSIC, PHOTOGRAPHY AND FILM

- We have a list of recommended DJ's, live bands, photographers and videographers who we have worked with on previous events.

## 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.*

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