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REZYDENCJA
LUXURY HOTEL



WEDDING OFFER

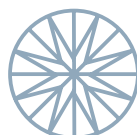
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WEDDING OFFER



Crystal Package



Diamond Package



Brilliant Package

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CRYSTAL PACKAGE

Welcome with bread and salt

◆
Aperitif: sparkling wine

◆
3-course wedding dinner

◆
Buffet with 13 cold snacks

◆
Glamorous supper served under the silver covers

◆
Hot supper served in buffet

◆
Soft drink package is served without limits

397 PLN / PERSON

THE CEREMONIAL WELCOME OF BRIDE AND GROOM WITH BREAD AND SALT

Aperitif: sparkling wine

SERVED MENU

SOUP

To choose from:

- Robust broth from four types of meet with vermicelli noodles, carrot and fresh parsley
- Velvety cream of tomato soup with mozzarella cheese and basil

MAIN COURSES SERVED ON PLATTERS

- Silesian beef and pork roulade with gravy
- Roasted duck leg in a delicate apple sauce
- Chicken with camembert cheese and cranberry
- Pork with aromatic mushroom filling with pepper

SIDE DISHES

- Traditional Silesian dumplings
- Boiled potatoes with butter and dill
- Red cabbage
- Young cabbage with dill or sour cabbage fried with bacon
- Grated beetroots salad

DESSERT

- A cup of “craft ice cream” with exotic fruits and chocolate topping

COLD SNACK BUFFET

- A platter of roasted meat with dips
- A platter of selected Residence’s meet
- Game pâté with cranberry
- Delicate chicken terrine
- Pork tongues with prune jelly and horseradish foam
- Cod in vinegar with red onions
- Original herring in oil with onion
- Salad with tuna in its own sauce and an apple
- Salad with chicken and crispy bacon
- Caprese with balsamico sauce and fresh basil
- Cheese board with grapes and nuts
- Selection of breadstuff baked here in place: hot rolls, herb butter

GLAMOROUS PORTION-SERVED SUPPER UNDER THE SILVER COVERS

To choose from:

- Succulent rib served with puree with mustard and cheese and salad with green beans and pears
- Turkey fillet served with creamy carbonara sauce with green peas and delicate tart made from groats, ragout made of red vegetables

HOT BUFFET SERVED IN KETTLE

To choose from:

- Traditional sour rye soup
- Aromatic soup from pork with onion and leek

SOFT DRINK PACKAGE WITHOUT LIMITS

- Brewed coffee, selection of teas
- Fruit juices, carbonated beverages, mineral water

SOFT DRINK PACKAGE – 35 PLN per person

- Pepsi, Mirinda, 7 Up

ALCOHOL PACKAGE – 94 PLN per person

- Wyborowa Vodka
- White or Red Table Wine
- Draft Beer

We would like to also offer an extra supper in the way of Chef’s show:

- Pork leg with fried cabbage, kasha and horseradish sauce – 65 PLN / person
- Stuffed piglet with groats and cabbage – 65 PLN /person
- Wild boar with groats and sauerkraut with mushrooms – 75 PLN / person
- Roe deer – 80 PLN / person
- Ostrich – 85 PLN / person (for minimum 80 people; an sorder should be made in advance)





DIAMOND PACKAGE

Welcome with bread and salt

Aperitif: sparkling wine

3-course wedding dinner

Buffet with 16 cold snacks

Ceremonial supper served under the silver covers

Hot supper served in buffet

Soft drink package is served without limits

Pastry Chef's wedding cake

568 PLN / PERSON

THE CEREMONIAL WELCOME OF BRIDE AND GROOM WITH BREAD AND SALT

Aperitif: sparkling wine

SERVED MENU

SOUP

To choose from:

- Robust broth from four types of meat with vermicelli noodles, carrot and fresh parsley
- Velvety cream of tomato soup with mozzarella cheese and basil
- Cream of boletus soup with nuts

MAIN COURSES SERVED ON PLATTERS

- Silesian beef and pork roulade with gravy
- Roasted duck leg in a delicate apple sauce
- Chicken with camembert cheese and cranberry
- Pork with aromatic mushroom filling with pepper

SIDE DISHES

- Traditional Silesian dumplings
- Boiled potatoes with butter and dill
- Vegetarian risotto
- Red cabbage
- Young cabbage with dill or sour cabbage fried with bacon
- Composition of crispy salads with vinaigrette sauce
- grated beetroots salad

DESSERT

To choose from:

- A cup of “craft ice cream” with exotic fruits and chocolate topping
- Crème brûlée with caramel and fruit

COLD SNACK BUFFET

- A platter of roasted meat with dips
- A platter of selected Residence’s meat
- Game pâté with cranberry
- Platter of dried Polish cold meat
- Delicate chicken terrine
- Pork tongues with prune jelly and horseradish foam
- Cod in vinegar with red onions
- Original herring in oil with onion
- Herring in mustard-apple sauce

- Herring salad
- Salad with tuna in its own sauce and an apple
- Salad with chicken and crispy bacon
- Caprese with balsamico sauce and fresh basil
- Cheese board with grapes and nuts
- selection of breadstuff baked here in place: hot rolls, herb butter

GLAMOROUS PORTION-SERVED SUPPER UNDER THE SILVER COVERS

To choose from:

- Succulent rib served with puree with mustard and cheese and salad with green beans and pears
- Turkey fillet served with creamy carbonara sauce with green peas and delicate tart made from groats, ragout made of red vegetables
- Pork tenderloins in delicate mushroom sauce served with roasted potatoes and salad with feta cheese

HOT BUFFET SERVED IN KETTLE

To choose from:

- Buttermilk sour rye soup with white sausage
- Aromatic soup from pork with onion and leek
- Stroganow with fried beef tenderloin and mushrooms

SOFT DRINK PACKAGE WITHOUT LIMITS

- Brewed coffee, selection of teas
- Fruit juices, carbonated beverages, mineral water

ALCOHOL PACKAGE – 94 PLN per person

- Wyborowa Vodka
- White or Red Table Wine
- Draft Beer

We would like to also offer an extra supper in the way of Chef’s show:

- Pork leg with fried cabbage, kasha and horseradish sauce – 65 PLN / person
- Stuffed piglet with groats and cabbage – 65 PLN / person
- Wild boar with groats and sauerkraut with mushrooms – 75 PLN / person
- Roe deer – 80 PLN / person
- Ostrich – 85 PLN / person (for minimum 80 people; an order should be made in advance)

The offer contains Pastry Chef’s wedding cake:

to choose from:

- Creamy with fruits
- Black Forest gateau





BRILLIANT PACKAGE

Welcome with bread and salt

◆
Aperitif: sparkling wine

◆
3-course wedding dinner

◆
Buffet with 20 cold snacks

◆
Ceremonial supper served under the silver covers

◆
Extra supper: Chef's show

◆
Hot supper served in buffet

◆
Soft drink package is served without limits

◆
Pastry Chef's wedding cake

◆
Alcohol package

718 PLN / OSOBA

THE CEREMONIAL WELCOME OF BRIDE AND GROOM WITH BREAD AND SALT

Aperitif: sparkling wine

SERVED MENU

SOUP

To choose from:

- Robust broth from four types of meet with vermicelli noodles, carrot and fresh parsley
- Velvety cream of tomato soup with mozzarella cheese and basil
- Cream of boletus soup with nuts

MAIN COURSES SERVED ON PLATTERS

- Silesian beef and pork roulade with gravy
- Duck in oranges
- Pork with aromatic mushroom filling with pepper
- Roasted turkey with spinach and mozzarella cheese

SIDE DISHES

- Traditional Silesian dumplings
- Boiled potatoes with butter and dill
- Vegetarian risotto
- Red cabbage
- Young cabbage with dill or sour cabbage fried with bacon
- Composition of crispy salads with vinaigrette sauce
- grated beetroots salad
- Bouquet of seasonal vegetables

DESSERT

To choose from:

- A cup of “craft ice cream” with exotic fruits and chocolate topping
- Crème brûlée with caramel and fruit
- Chocolate panna cotta with fruit mousse

COLD SNACK BUFFET

- A platter of roasted meat with dips
- A platter of selected Residence’s meet
- A platter of dried Polish cold meat
- Game pâté with cranberry
- Delicate chicken terrine
- Meat jelly with pork knuckle and pickled red onion
- Cod in vinegar with red onions
- Fish balls
- Tuna tatar with avocado avocado and citrus
- Torpedo shrimp with mango salsa
- Mini puffs with pulled pork

- Cucumbers stuffed with ricotta
- Duck breast with orange sauce
- Oryginal herring in oil with onion
- Herring in mustard-apple sauce
- Salad with tuna, anchois and apple
- Salad with rice, pickle and chicken
- Feta cheese wrapped in zucchini with raspberries
- Caprese with balsamico sauce and fresh basil
- Cheese board with grapes and nuts
- Selection of breadstuff baked here in place: hot rolls, herb butter

GLAMOROUS PORTION-SERVED SUPPER UNDER THE SILVER COVERS

To choose from:

- Old Polish- style saint Hubertus’ roast venison with sweet potato tart and green beans
- Beef cheeks served with velvet roasted celery *puree* and a composition of lettuces
- Turkey fillet served with creamy carbonara sauce with green peas and delicate tart made from groats, ragout made of red vegetables
- Pork tenderloins in delicate mushroom sauce served with roasted potatoes and salad with feta cheese
- Trout served from the oven with the addition of grilled vegetables and gratin potatoes

HOT BUFFET SERVED IN KETTLE

To choose from:

- Buttermilk sour rye soup with white sausage
- Aromatic soup from pork with onion and leek
- *Boeuf Bourguignon* Burgundy-Style Beef Stew

HOT BUFFET – CHEF’S SHOW

To choose from:

- Pork leg with fried cabbage, kasha and horseradish sauce
- stuffed piglet with groats and cabbage
- Wild boar with groats and sauerkraut with mushrooms
- Roe deer or ostrich – extra payment: **20 PLN per person**

SOFT DRINK PACKAGE WITHOUT LIMITS

- Brewed coffee, selection of teas
- Fruit juices, carbonated beverages, mineral water

The offer contains Pastry Chef’s wedding cake:

To choose from:

- Creamy with fruits
- Black Forest gateau
- Halvah
- Pistachio
- Royal Cake

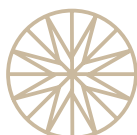


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WEDDINGS IN THE WEEK



CRYSTAL PACKAGE 366 PLN



DIAMOND PACKAGE 482 PLN



BRILLIANT PACKAGE 580 PLN

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CRYSTAL PACKAGE

366 PLN / PER PERSON

Welcome with bread and salt



Aperitif: champagne-type wine



3-course wedding dinner



Buffet with 13 cold snacks



Glamorous supper served under the silver covers



Hot supper served in buffet



Soft drink package is served without limits

DIAMOND PACKAGE

482 PLN / PER PERSON

Welcome with bread and salt



Aperitif: sparkling wine



3-course wedding dinner



Buffet with 16 cold snacks



Ceremonial supper served under the covers



Hot supper served in buffet



Soft drinks package served without limits



Confectionery Chef's wedding cake

BRILLIANT PACKAGE

580 PLN / PER PERSON

Welcome with bread and salt



Aperitif: sparkling wine



3-course wedding dinner



Buffet with 20 cold snacks



Ceremonial supper served under the covers



Extra supper: Chef's show



Hot supper served in buffet



Soft drinks package served without limits



Alcohol package



Confectionery Chef's wedding cake



THEMATIC BUFFETS

PORTOFINO BUFFET

BUFFET PRICE: 118 PLN / PERSON
MINIMUM 50 PEOPLE

- Ceviche made with cod loin
- Marinated tuna
- Shrimp sautéed in wine sauce
- French and Italian cheeses
- Italian and French hams
- Octopus carpaccio
- Oysters with piri-piri sauce and lime
- Salad with marinated pork loin
- New Zealand mussels
- Antipasti
- Smoked goose breast
- Vitello tonnato (veal dish with tuna)
- Pescaccio
- Shrimp cocktail
- Mini zucchinis stuffed with pearl couscous



MEDITERRANEAN BUFFET

BUFFET PRICE: 108 PLN / PERSON
MINIMUM 50 PEOPLE

- Rosefish with coriander mousse
- Sea bass with asparagus
- Mussels with pesto and sun-dried secchi tomatoes
- Shrimps with passion fruit sauce
- Seafood terrine
- Sardines in pastry with sesame
- Gravlax salmon with mascarpone mousse
- Salad with oyster mushrooms
- Frog legs with dips
- Mediterranean cheeses and cold cuts
- Smoked fish
- Feta cheese in grape leaves
- Torpedo shrimp in panko with dips
- Smoked shrimp
- New Zealand mussels in wine sauce
- Tortellini salad



CASTELLAN'S BUFFET

BUFFET PRICE: 98 PLN / PERSON
MINIMUM 50 PEOPLE

- Three types of pâté
- Lard spread with bacon and mushrooms
- Homemade pickles
- „Krupniok”- blood sausage with buckweat
- „żymlok”- blood sausage with bread roll, homemade cold cuts
- Pork tongue in mustard
- Stuffed wild boar roast
- Pork loin with spinach and paprika
- Potatoes stuffed with cottage cheese
- Dried sausage platter
- Bacon and herring salad
- Pasta salad with chicken
- Horseradish meat jelly with pork knuckle
- Goat cheeses
- Old-fashioned herring
- Herring in leeks



SWEET BUFFETS

STYLIZED SWEET BUFFET

BUFFET PRICE: 78 PLN / PERSON
MINIMUM 40 PEOPLE

- Composition of Residence's cakes
- Sweet desserts
- Cookies made with butter
- Colorful meringues
- Cupcakes with exquisite filling
- Coconut pyramids
- Rochers – spherical chocolate sweet
- Fruit 'fillets'
- Éclairs



CARTIER'S SWEET BUFFET

BUFFET PRICE: 91 PLN / PERSON
MINIMUM 40 PEOPLE

- Handmade pralines and truffles
- Pearls in spherical chocolate sweet
- Turquoises, garnets, malachites, opals in sweet desserts
- Cupcakes with exquisite stuffing
- French macarons
- Ambers in crème brûlée
- Cartier among cakes
- Aromatic plums in chocolate
- Chocolate with nuts and dried fruit
- Fruits from around the world



PRIMABALERINA PAVLOVA'S BUFFET

BUFFET PRICE: 99 PLN / PERSON
MINIMUM 50 PEOPLE

- Legendary Pavlova, pastry chef's specialty
- Two types of fruit tarts
- Stylized sweet desserts
- Crème brûlée
- Cupcakes with exquisite filling
- French macaroons
- Rochers – spherical chocolate sweet
- Handmade pralines and truffles
- Plums in chocolate
- Chocolate with nuts and dried fruit
- Chocolate brownie
- Rum cake



GREAT GATSBY'S BUFFET

92 PLN PER PERSON

The 1920s, the time of sumptuous art deco celebrations, dripping with the rarest and most consummate alcohol. Out of love for aesthetics and fascination with sweets filled with exclusive liquors, a Big Gatsby Buffet was created. Enjoy the hand-styled pralines of the Master of Confectionery, soaked in selected liquors. In addition, the buffet with decorated fruits sprinkled with gold will sweeten your unique celebration.

The buffet includes:

Hand-made pralines and truffles filled with alcohols



Selected, exclusive alcohols: Chivas Regal Whiskey, Hennessy Cognac,
Pravda Espresso Vodka, Ron Zacapa Centenario Rum



Home-made eggnog: classic and chocolate



Additional fruit buffet:
decorated fruits in chocolate



MASTER OF CONFECTIONERY CAKES



Glistening rochers and pralines, original desserts, heavenly light meringues and fabulous cakes that captivate with the selection of flavors and aesthetics. We present the masterpieces of our Pastry Chef, Ryszard Brol. Our Pastry Chef's cakes are a real confectioner's virtuosity. All ingredients are selected with due diligence and attention to every detail. Baked goods are made of natural, highest quality ingredients based on proven recipes. We offer flavored wedding cakes:

- **Creamy**
Price per person: 22 PLN
- **Chocolate**
Price per person 23 PLN
- **Halvah**
Price per person: 24 PLN
- **Black Forest gateau**
Price per person: 25 PLN
- **Pistachio**
Price per person: 28 PLN
- **Royal Cake**
Price per person: 36 PLN

WEDDING CAKE SERVED IN THE REZYDENCJA GARDEN

- With musical accompaniment – 400 PLN
- With music and sparklers – 500 PLN



PEACOCK WEDDING CAKE OF THE CONFECTIONERY CHEF

The blue peacock – considered a sacred bird in India, captivates with its vibrant colors and majestic character. The peacock is also a symbol of the Residence, which is why it became the inspiration for the Confectionery Chef to create this exceptional piece of confectionery art. The cake is made from natural ingredients, with whipped cream filling, and each layer is topped with golden Belgian chocolate. The entire composition is completed with decoration featuring the golden silhouette of the bird and the colorful peacock tail. A unique taste and a true masterpiece in the field of pastry art.



DRINKING FOUNTAIN

20 PLN per person
minimum: 25 people (5 litres)

An impressive fountain with a silver finish, perfectly emphasizing the prestige and the importance of the party, on which it will act as an attraction. The fountain can contain alcoholic liquor or for you we can fill it with any non-alcoholic beverage, for example lemonade. The silver shiny construction not only adds splendour to the celebration, but it also creates in a natural way a perfect place to integrate guests, or to make unique, commemorative photographs.



CHOCOLATE FOUNTAIN

We would like to offer the possibility of renting a fountain with liquid chocolate. Plenty of snacks, that perfectly blend with the taste of chocolate, are waiting for you. Everything served on decorated epergnes and trays, colorfully selected according to the decor of your wedding reception.

Rental price:

Up to 50 people	1600 PLN
from 50-100 people	2300 PLN
more than 100 people	23 PLN per person



OUTDOOR WEDDING

We would like to offer our future young couples to organize a wedding ceremony in the picturesque and soothing scenery of the Rezydencja garden or a winter outdoor wedding in the beautiful interiors of our hotel. Depending on the vision of the future spouses, the Registrar or the Master of Ceremonies will join you in marriage in a hotel or in a charming natural setting. We provide privacy, which is usually missing in offices, where the ceremony usually lasts a quarter of an hour, and others wait for the next one to start. At your request, the wait for the ceremony can be graced with elegant appetizers and champagne. All these things guarantee an unforgettable experience for you and your guests.

PACKAGE I

4 000 PLN

- Gazebo
- White carpet
- Chairs in white covers
- Silver chairs for the couple
- Sound system
- Badge of office /insignia/
- Case for wedding rings
- Registrar 's table decoration / master of ceremony

PACKAGE II

5 200 PLN

- Gazebo
- White carpet
- Chairs in white covers
- Silver chairs for the couple
- Sound system
- Badge of office /insignia/
- Case for wedding rings
- Floral decoration (min. 4 flower points)
- Registrar 's table decoration / master of ceremony

PACKAGE III

8 500 PLN

- Gazebo with floral decoration or veil
- Crystal chandelier
- White carpet
- Chairs in white covers
- Silver chairs for the couple
- Sound system
- Badge of office /insignia/
- Case for wedding rings
- Envelope box
- Floral decoration (8 flower points)
- Registrar's table decoration / master of ceremonies



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REZYDENCJA LUXURY HOTEL



SERVED COLD

- Cupcakes with mousses
- Omelette with salmon and aromatic herbs
- Herring tatar with sweet potato crisp
- Pâté with delicate apple jelly
- Mini mozzarella with balsamic emulsion and fresh basil
- Strudel with spinach, feta cheese and nuts

SERVED WARM

- Spicy crispy baked chicken wings
- Bacon-wrapped prune

★ ★ ★ ★

REZYDENCJA LUXURY HOTEL

GIFTS FOR EACH WEDDING PACKAGE

BEFORE THE WEDDING RECEPTION

Special room rates for wedding guests



Free tasting of all thematic buffets, cakes, and selected wines during a meeting organized for all couples of the wedding season*

ON THE WEDDING DAY

Wedding hall



Welcome with bread and salt



Welcome Aperitif



Round tables with decoration, such as white tablecloths, linen napkins, and crystal candelabras



Buffet decoration



Overnight stay in one of the 6 suites

AFTER THE WEDDING RECEPTION

10% discount on organizing an event



Dinner on the first wedding anniversary valued 200 PLN

**Wedding tasting event for couples with a signed contract as a gift from the hotel,
for other guests 150 PLN per person*

WEDDING ATTRACTIONS

SABRAGE – THE ART OF OPENING CHAMPAGNE

Sabrage is an extremely effective technique for opening champagne bottle (and other sparkling wines), which has been known for centuries. The wielder slides the saber along the body of the bottle to break the top of the neck away. The cork and glass collar remain together after breaking away from the neck. The angle of inclination is important, knowledge of champagne varieties, the pressure under the cork and, of course, the place where the bottle is cut.

Our trained waiters use a classic saber to open and serve full of tiny bubbles, French Champagne Mumm. If you value noble details and like to surprise your guests with unusual attractions, it will be the perfect solution for your party - crown your great day with a unique toast.

WEDDING LOVE LETTERS

All you need is... LOVE! The illuminated word LOVE is an ideal decorative element for weddings, it can also be a perfect adjunct to the wedding scenery as an extraordinary addition to the photos. A set of spatial letters made of high-quality plastic give the effect of light in the form of warm white colour - for all who appreciate original decoration and modern design. This unique accent will surely complete the romantic atmosphere of your celebration. The illuminated inscription can be placed in the Hall or in our Garden.

SOAP BUBBLE SHOW

The show lasts 30 minutes and is run by one of the finalists of the "Got Talent" program. This mini spectacle begins with the smallest bubbles, and then the artist creates bubbles in various shapes and sizes. The soapy show blushes when the bubbles start to fill with smoke, fire and steam, and finally they grow to huge sizes, so that they can hold a human. The bubbles show can also take place in ultraviolet light.

CHILDREN'S ENTERTAINER

If you are worried that your wedding guests will be involved in taking care of their youngest - we have perfect solution for you - relieved animations. Our children's entertainers, thanks to their experience and knowledge and original approach to the youngest, can keep their attention, listen to them and give them lots of fun. Children's entertainers are the best solution on weddings, in which a larger part of the invited guests are children under 12 years. Our children's entertainers' appearance, outfit and make-up encourage the youngest to take part in all games that will be organized.

ICE FOOD TRUCK

What about the excellent, traditional ice cream at an outdoor wedding, which can be a refreshing attraction for your guests? N'ice Cream is a small, sweet truck that will fit in the central part of our garden. Its unique design and offered variety of ice cream flavors will surely captivate you. The ice food truck is the undisputed MUST HAVE of the season.

SAND PAINTING

Sand painting is a unique spectacle that moves, delights and gives the opportunity to express any emotions. With the help of sand animations, you can basically tell every story - preferably the history of your first meeting. The art of sand painting is used by artists who phenomenally use this technique to create dynamic sand paintings.

FIRE SHOW DISPLAY

Professional Fire show displays are almost inseparable element of every spectacular wedding reception at these days. The show includes fire-pyrotechnic effects that, combined with dynamic music, give a unique and peculiar character to the attractions that you have planned. You can be sure that these kinds of shows will definitely make a lasting impression on your guests

FIREWORKS

Pyrotechnic shows are carried out in our beautiful garden, just before 10:00 pm. The perfect solution is to combine two of our attractions, that is, serving a cake in our garden with a musical frame and fireworks display in the background. We guarantee that this spectacular commixture will be long remembered by your guests.

PAKIET

LUXURY GLAMOUR WEDDING

Caring for every detail of your most important day, we recommend to take advantage of invaluable help of the wedding planner. An experienced wedding consultant - Karolina Ostachowicz, she will help you herself in every aspect of preparation, and on your wedding day, will take care of all organizational issues

FULFILLING YOUR WEDDING DREAMS, KAROLINA REALIZES:

1. Development of an individual leitmotiv
2. Use of the leitmotiv in all decorative elements.
3. Help in designing and ordering wedding invitations and additional stationery for the wedding day (place cards, table plan, guest book, etc.)
4. Advice in ceremony proceedings - developing an individual wedding day scenario.
5. Assistance in the implementation of pre-wedding and wedding formalities.
6. Counseling in organizing the symbolic wedding ceremony.
7. Advice on the selection of musical background for a wedding and reception.
8. Recommendation of proven and experienced artists, such as photographers, filmmakers, make-up artists, hairdressers, entertainer, etc.
9. Counseling in the selection of additional attractions: culinary, artistic and entertainment.
10. Taking care of wedding guests – help with organizing transfers and accommodation.
11. Counseling in arranging the place of nuptials and wedding reception.
12. Access to the PLANER system, which support planning of seating wedding guests at the tables, planning of accommodation as well as organized transport for guests.
13. Individual spreadsheet/checklist, such as: a comprehensive budget for a wedding and marriage ceremony, bride and groom's diary.
14. Counseling in wedding savoir-vivre.
15. A meeting summarizing the preparation, thanks to which you and your loved ones will feel comfortable on your wedding day and nothing will surprise you.
16. Coordination of the wedding day - presence of the coordinator starting from the morning preparations till 1:00pm. Supervising assembly at the place of the nuptials and the reception, acceptance and settling of deliveries, monitoring of contractors' works, settlement of cash payments with subcontractors, taking care of the Bride and Groom as well as guests, solving crisis situations.
17. Summary meeting on the next day after the wedding.
18. Refunds, billing summary.
19. On request, assistance with:
 - a) choosing a wedding wardrobe for the Bride and Groom as well as bridesmaids, groomsmen and relatives.
 - b) organization of the stay of wedding guests in Poland.

PACKAGE PRICE

Polish wedding from **13 000 PLN**
International wedding from **17 000 PLN**

You can modify the scope of services.
Get to know Karolina and her projects more closely - www.glamourent.pl

SYMBOLIC WEDDING

The symbolic wedding ceremony (humanistic, stylized or universal) allows you to fully personalize your ceremony. The wedding will take place on the date you choose (even on Sunday, bank holidays or New Year) and at the time you prefer (without restrictions, around the clock). This wedding is very individual and personalized, as a result of which it becomes an unforgettable, extraordinary event. The ceremony is based on your vision, and on its basis a scenario is developed that can take the form of a more or less official, more or less traditional. The ceremony is conducted by an experienced Master of Ceremonies.

This wedding does not have legal effects. It is a ceremony fully for you and your loved ones, so that you can enjoy this special moment and experience it in the desired way.

There are no obstacles for divorces or same-sex couples to marry. This kind of ceremony can also be a complement to a civil or concordat wedding or an idea for the renewal of the vow and the celebration of the next anniversary.

Price of a symbolic wedding from **1 990 PLN**

There is a possibility to carry out various symbolic wedding rituals, such as sand ritual, planting a tree or writing letters. Check more details at www.slubsymboliczny.pl

KAROLINA OSTACHOWICZ

has been organizing unusual and fully personalized wedding –reception celebrations since 2009. She is an expert at international ceremonies and symbolic weddings. By 2019, she had already fulfilled the wedding dreams of 200 young couples. She is the founder of several wedding agencies, an academy where future consultants and wedding coordinators are being trained, she is also a member of the elite Polish Association of Wedding Consultants. Repeatedly, at recognized media invitation, she acted as an expert on weddings and receptions. She has visited, among others in "Good Morning TVN", TVP Katowice, Polish Radio Krakow, as well as in Forbes Travel. Thanks to cooperation with the GLAMOR EVENT wedding agency, we can boast the certificate of the Honorary Partner of the Polish Association of Wedding Consultants next year.



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LIST OF MOST FREQUENTLY ASKED QUESTIONS

The engaged couples usually have a lot of questions and doubts. You too? With a special view on you, we have prepared a summary of 31 questions and answers that most often keep the future spouses awake at night. We keep it updated and optimized, so please don't hesitate to share your observations with us!

THE WEDDING ROOM

It is not only the place where you will have a fantastic time. It is also a dance floor where you are going to dance your first dance soon, the first table where you are going to sit as husband and wife. It is also the space to become close with your families and friends. This is why it is so important that the topic of the wedding room has no secrets for you!

1. Can other events also be held in the same date?

Yes, we have 6 ballrooms at our disposal and our facility is ready to seat several independent receptions at the same time. We have separate entrances, toilets, soundproofed walls.

As regards weddings, we organize maximally two weddings on one day.

If you want to be the sole wedding party on the given day, we block the other ballroom against an extra charge of 10 000 PLN.

2. What is the smallest number of guests for which you can organise a wedding?

For the Ball Room, the minimum number of guests is 100, whereas for the Crystal Room it is 180. In case of a smaller number of guests than 100 or 50, we charge a fee in the amount of 170 PLN for each lacking person.

An additional fee applies on Fridays, Saturdays, the days before holidays, and on holidays.

THE MENU

Each reception is different, all of them are exceptional. We have a lot of proposals prepared for you depending on your needs and expectations. Our priority is to please each of the wedding guests. You are facing the choice of not only the dishes for the dinner, but also the sweets, delicious snacks and warm meals that will lend you strength for having fun until dawn!

3. Do the prices differ depending on the season/day of the week?

Yes. We have prepared two proposals of the menu. In the Saturday menu, the prices are from 397 PLN to 718 PLN. Whereas in the weekday / winter menu, the prices from 366 PLN to 580 PLN apply.

In each menu, we propose three wedding packages: the Crystal, Diamond and Brilliant Package. These packages differ in terms of the proposed dishes, number of cold snacks, the wedding cake or the offered alcohols.

4. Is the cost of renting a wedding room calculated separately?

We don't charge any additional fee for the rental of the wedding room.

5. What is price for the so-called "plate", that is the fee for the menu for 1 adult person?

This price depends on the chosen package, buffets and additional attractions that we offer.

6. How much is the price for a "plate" for children and what are the rates depending on the age?

For children up to 3 years old we don't charge any fee. But the price for meals for children at the age from 4 to 8 years is 50% of the amount for the chosen menu.

7. What is the price of the "plate" for providers of wedding service such as the band, photographer, or cameraman?

For the wedding service personnel (music band, photographer, cameraman) we charge a fee in the amount of 100% of the menu rate. We treat them as any other Guests.

8. Will we have to pay extra for serving a wedding cake ordered from an external confectionery shop, or a sweet buffet?

When the Newlywed Couple provide cakes or the wedding cake on their own, we charge an additional fee of 15 PLN per person.

Moreover the external confectionery is responsible for the following:

- to provide us with samples of the wedding cake and the sweets that will be served to the Guests.
- to put the sweets on their pateras/displays.
- to mark the buffet with their name, logo for information purposes.

9. Can the menu be modified?

Yes. The Newlywed Couple can introduce a modification in the menu, however it is done after a previous consultation with the Kitchen Chef and acceptance of the proposal by both parties.

10. Is it possible to taste the menu and what is the cost of it?

A Newlywed Couple who have signed a wedding contract with us receive the tasting of the wedding dinner for two persons in the price of the wedding. Additionally, once a year we organize Wedding Tasting events at our hotel for which we invite all our Newlywed Couples. On this day, you can try our sweet buffets, additional thematic buffets and cakes.

11. Does your kitchen offer dishes for people with a special diet, e.g. without meat, gluten-free, without lactose?

For people with a special diet we prepare a different version of dishes, it is the served menu. At the final arrangements, the Newlywed Couple provide us with information about the number of persons with a special diet and indicate the places at each table on the wedding room plan.

12. Can we deliver our own products for the country table, e.g. cooked meat, liqueurs etc.?

In case of alcohols we accept only drinks having a Polish excise duty. Each alcoholic drink without the excise is returned to the Newlywed Couple. We don't accept the Newlywed Couple's own goods for then country table because we use the services of proven suppliers only.

13. In case we bring our own alcohol to the wedding, is a cork fee required?

Yes, 30 PLN per person.

THE CONTRACT

bureaucracy is sometimes terrible, but not to us! We want the contract that you will sign to be clear and obvious also for you. The provisions included in it are to protect both parties against unexpected situations.

14. Will we have to pay for any damages (e.g. broken plate)?

We don't charge any fees for involuntary damages. But this does not include intentional damages done by the wedding Guests as well as shortages in the equipment of the wedding room, the toilet or other premises available for the participants of the wedding reception. We advise the Newlywed Couple about the losses found and the height of the compensation demanded within 1 day after the end date of the wedding reception.

15. What is the cost of extending the wedding?

We assume 5:00 a.m. as the end hour of the wedding reception. In case of extending, we charge an additional fee in the amount of 500 PLN for each started hour.

The beginning hour of the wedding reception depends on the time of the Holy Mass, or the marriage ceremony.

16. What are possible additional costs of the wedding reception?

The additional wedding costs depend on the additional attractions chosen by the Newlywed Couple, the number of the rooms booked as well as the arrangement of the wedding ball room.

We don't have any hidden costs for organizing the wedding concerning among others recycling fee, or a fees for packaging in which we pack the dishes remaining after the wedding etc.

17. Will we be able to take the remaining food and drinks?

The products and dishes prepared for the Wedding Reception as well as the alcohol provided by the Newlywed Couple that has not been used during the reception is given out at the latest until 12:00 o'clock of the next day after the date of the wedding reception. Whereas we don't give out beverages and products that are not fit for consumption on the next day, among others the soups or dishes from the buffets.

18. Until when do we have to state the final number of guests?

The final number of guests is stated not later than 14 days before the wedding party.

19. Can the prices written in the contract be changed, e.g. if the contract is concluded 2 years before the wedding and in the meantime the owner of the facility raises the prices?

Restaurants protect themselves from price rises of products that have effect on the final result of our work. In our contract, there is an entry about the possibility to raise the by 15% as of the date of signing the contract.

20. What are the financial consequences of withdrawing from a signed contract?

In case of withdrawing from the contract, we keep the advance payments made, unless you find in your place another Newlywed Couple willing to organize their wedding.

21. In the contract, is there a provision about the force majeure and situations in which it will be impossible to execute the contract, e.g. because of an epidemic?

Of course, such provisions are standard in contracts. It is to be remembered that also a government act protects the Newlywed Couple in an epidemic situation.

THE WEDDING DAY

When that great day comes the emotions will be utmost, everything will start happening fast... We want you to know how it will proceed at our facility.

22. How many waiters will be servicing our guests?

The number of waiters depends on several factors. First of all, it must be adjusted to the number of guests present in the wedding and is variable depending on the stage of the wedding. At the beginning of the reception, until the solemn supper, the team of waiters is most numerous. We plan one waiter for 10 Guests, so that the dinner and supper are served efficiently, At later hours, there is no need for such a numerous service and the number of the service is smaller.

23. Is there a person responsible for the organisation of events at the facility, e.g. an event manager or a wedding planner, who will be supporting us in the organisation of the wedding?

The department for organisation of wedding receptions supports you until the day of the wedding, making all the arrangements, offering advice and support. During the very wedding reception, the responsibility is handed over to the manager of the waiter workshift, which of course is introduced to you on the day of the wedding so that you know to whom all the requests should be reported.

As regards the wedding planner, our only and official representative is Ms. Karolina Ostachowicz, a member of the Polish Association of Wedding Consultants that has the best wedding agencies in the Polish market.

24. From which hour on the wedding day can we enter the wedding room in order to start the preparations?

The beginning hour for the preparations of the wedding ballroom is determined closer to the deadline of the wedding itself, mainly on the basis of the information on the time of its official beginning. Usually about 10:00 a.m. the subcontractors may appear already in the wedding room to carry out their work.

25. What is the possible table layout?

At Rezydencja, we organize weddings working with round tables. We suggest that not more than 10 persons sit at one table, bearing in mind their comfort during the event. The exact arrangement of the tables - arranging the table for the Newlywed Couple, the number of tables in the wedding room, places in which the buffets will be laid out, are scheduled jointly with the Newlywed Couple.

26. Is there a safe available at the hotel?

There is a safe located in the hotel room of the Newlywed Couple as well as at our reception desk. So there are two options to deposit valuable things.

27. Unforeseen weather conditions - that is how to act in case rain or snow appears on the wedding day and there is an open-air marriage ceremony in the plans?

Some things cannot be foreseen, but we can prevent additional stress and protect us from weather surprises. This is why we always secure for such circumstances an additional ballroom where the ceremony can be held.

28. In case of a temporary lack of current or blackout, do you have an emergency source of power supply at your disposal?

Since the beginning of our activity, such a failure has never took place at our facility, so we decided that paying for a current generating unit would be a needless expense that finally translates itself to the final price of the wedding reception. However, it should be remembered that we can provide such a unit on your request.

ADDITIONS

We can also help you with other aspects of that great day. We will be willing to share our experience in the branch that we have collected over the years.

29. Do you cooperate with some florist's and other subcontractors who can take care of the decoration of the wedding room?

We are keeping a list of subcontractors who in our opinion are excellent in their work at weddings. We will be willing to share these contacts.

30. Can you print the menu cards, a table with the list of guests?

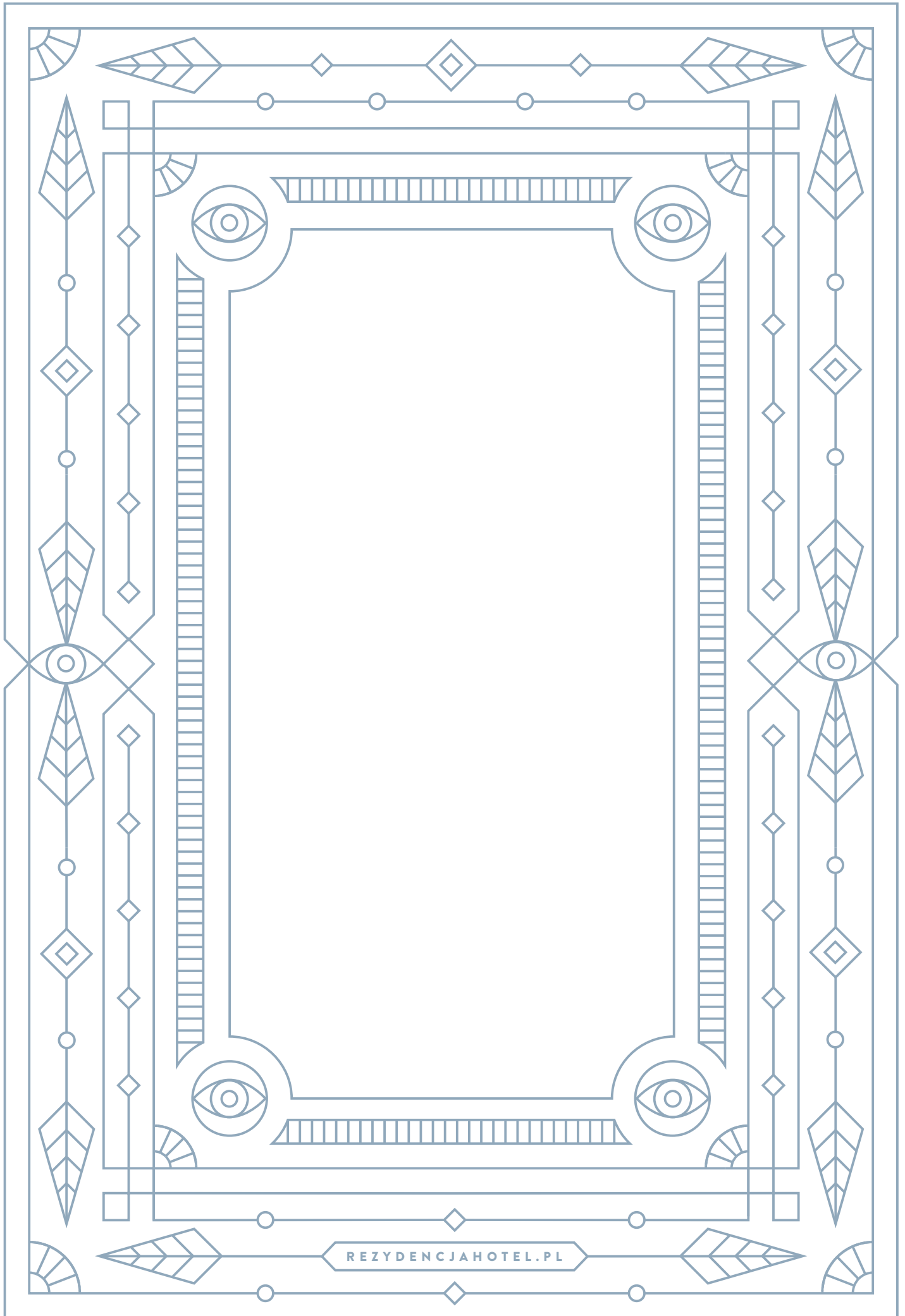
We will be willing to help with this matter, although we suggest that that Newlywed Couple take a comprehensive care of the stationery. It good to print everything in the same style - from the invitations for the Guests to the vignettes for the table.

31. How is a civil marriage organised?

It is on your part to provide a Registrar from Piekary Śląskie or from Bytom, depending on which place for the wedding you will chose (which part of our the Garden). Our job is to organise the whole arrangement, along with flowers, music and a white carpet. In this regard, we are scrupulous and we do our best so that the marriage that is held in our Garden is unforgettable in each aspect. We are also open to your questions, you can address them to the department for organisation of weddings. Our purpose is to ensure you have a service at the state-of-the-art.



YOUR NOTES



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