



*Extraordinary
weddings
in the Palace*

PACKAGE 1

THE WEDDING OF THE COUNTESS AND COUNT

520 PLN / PER PERSON

The wedding ceremonial dinner will be inside of the historical palace of the Lubomirskich family.

Young couple will be greeted in a traditional way, with bread and salt. We are baking our own bread, using the highest quality flour.

If you only prefer a glass of sparkling wine or champagne, we will welcome your guests in this way.

Then we will invite you to the table for a culinary feast that will satisfy the most refined palates and delight the eyes with the most elegance of dishes we will serve

AMUSE BOUCHE

Chef choice surprise- specially prepared for this occasion

STARTER

- ✓ Duck foie gras, fruit mousse, fresh raspberries and butter challah
- ✓ Sea trout tartare, avocado, cucumber and champagne jelly, young lettuce leaves
- ✓ Smoked beef carpaccio, caper and artichoke salsa, Pecorino Romano cheese
- ✓ Vegan beetroot tart, mango yolk, chilli essence and roasted nuts

SOUP

- ✓ Chicken and beef broth, handmade dumplings stuffed with Polish beef and truffles
- ✓ Porcini mushrooms cream, morels powder, herbal brioche
- ✓ Spicy Thai soup with coconut milk and seafood
- ✓ Cream of green asparagus with crispy vegetables and slow-cooked green legged chicken egg

MAIN DISH

- ✓ Blue Halibut, risotto with vegetables, butter sauce and micro herbs
- ✓ Duck breast, dry tatin tart, caramelized carrots and rose sauce
- ✓ Veal tenderloin, sage puree, green vegetables, spinach with chanterelles
- ✓ Roast beef in crispy dough, potato gratine, truffles sauce, crispy broccoli
- ✓ Young cabbage steak in oriental herbs, saffron risotto, onion jam, olive oil and flavored vinegar
(in of season cauliflower steak and broccoli)



*Exquisite
menu*

Price include tax

DESSERT

- ✓ Pavlova meringue with mascarpone cream and fruits
- ✓ Warm chocolate cake with blackcurrant ice cream and red orange coulis
- ✓ Lime semifreddo with salty caramel, chocolate crisps and fruit caviar
- ✓ Profiterol z bison grass crumble, English sauce, forest fruit

BUFFET

- ✓ Puffs with beef and horseradish sauce
- ✓ Slow-cooked bacon with honey and mustard
- ✓ Russian pancakes with smoked salmon roe
- ✓ Sushi with salmon
- ✓ Selection of Polish and Italian cheese
- ✓ Vegetable spring rolls
- ✓ Caesar salad chicken
- ✓ Greek salad

DRINKS

- ✓ Water
- ✓ Coffee
- ✓ Tea

WEDDING CAKE 150 PLN / KG

For this occasion You can also order a cake from our bakery. Which will be prepared with appropriate care, especially according to your preferences.

Examples of flavors

- ✓ Black forest
- ✓ Sacher
- ✓ Passion fruit in white chocolate
- ✓ Raffaello
- ✓ White and dark chocolate
- ✓ Tiramisu
- ✓ Meringue cake



*History meets
modernity*

PACKAGE 2

THE WEDDING OFF THE QUEEN AND KING

710 PN / PER PERSON

The wedding ceremonial dinner will be inside of the historical palace of the Lubomirskich family.

Young couple will be greeted in a traditional way, with bread and salt. We are baking our own bread, using the highest quality flour.

If you only prefer a glass of sparkling wine or champagne, we will welcome your guests in this way.

Then we will invite you to the table for a culinary feast that will satisfy the most refined palates and delight the eyes with the most elegance of dishes we will serve

AMUSE BOUCHE

Chef choice surprise- specially prepared for this occasion

STARTER I

- ✓ Duck foie gras, fruit mousse, fresh raspberries and butter challah
- ✓ Sea trout tartare, avocado, cucumber and champagne jelly, young lettuce leaves
- ✓ Smoked beef carpaccio, caper and artichoke salsa, Pecorino Romano cheese
- ✓ Vegan beetroot tart, mango yolk, chilli essence and roasted nuts

STARTER II

- ✓ Rabbit pate with pistachios, black truffle glaze, crispy cookie, homemade jam, mini salad
- ✓ Deer tartare, cashews, slow-cooked yolk, homemade mayonnaise with red pepper
- ✓ Marinated tuna and salmon, soy sauce, sea grapes
- ✓ Zucchini and radish carpaccio, marinated in saffron and pink ginger, roasted Brazilian nuts

SOUP

- ✓ Chicken and beef broth, handmade dumplings stuffed with Polish beef and truffles
- ✓ Porcini mushrooms cream, morels powder, herbal brioche
- ✓ Spicy Thai soup with coconut milk and seafood
- ✓ Cream of green asparagus with crispy vegetables and slow-cooked green legged chicken egg



*Exquisite
menu*

Price include tax

MAIN DISH

- ✓ Blue Halibut, risotto with vegetables, butter sauce and micro herbs
- ✓ Duck breast, dry tatin tarte, caramelized carrots and rose sauce
- ✓ Veal tenderloin, sage puree, green vegetables, spinach with chanterelles
- ✓ Roast beef in crispy dough, potato gratine, truffles sauce, crispy broccoli
- ✓ Young cabbage steak in oriental herbs, saffor rissoto, onion jam, olive oil and flavored vinegar
(in of season cauliflower steak and broccoli)

DESSERT

- ✓ Pavlova meringue with mascarpone cream and fruits
- ✓ Warm chocolate cake with balckcurrant ice cream and red oragne coulis
- ✓ Lime semifreddo with salty carne, chocolate crips and fruit caviar
- ✓ Profiterol z bison grass crumble, English sauce, forrest fruit

BUFFET

- ✓ Puffs with beef and horseradisch sauce
- ✓ Slow-cooked bacon with honey and mustard
- ✓ Rusian pancakes with smoked salmon roe
- ✓ Sushi with salmon
- ✓ Selection of Polish and Italian cheese
- ✓ Vegetable spring rolls
- ✓ Caesar salad chicken
- ✓ Greek salad

WARM BUFFET

- ✓ Pork cheeks stewed in honey
- ✓ Goose goulash with chorizo
- ✓ Fish yellow curry
- ✓ Vegetable ratatouille
- ✓ French fries
- ✓ Dark lentil with vegetables
- ✓ Rice with coconut milk and coriander

SIDE DISH

- ✓ Vegetabes marinated in ginger
- ✓ Tomatoes with basil and balsamic oil
- ✓ Vegetables

WARM DISH

- ✓ Confit goose leg, homemade potato dumplings, red cabbage in wine and wine sauce
- ✓ Wild boar roast, potato and green vegetables pancakes, boiled carrot with oranges, own sauce
- ✓ Praws with tagiatele pasta, squid ink, cariander, chilli and fennel
- ✓ Vegan arancini with vegetable stew, fried Cherry and yellow tomatoes sauce

It is possible to choose more then on hot dish.



*Memorable
moments*

DRINKS

- ✓ Water
- ✓ Coffe
- ✓ Tea

WEDDING CAKE 150 PLN / KG

For this occasion You can also order a cake from our bakery. Which will be prepared with appropriate care, especially according to your preferences.

Examples of flavors

- ✓ Black forest
- ✓ Sacher
- ✓ Passion fruit in white chocolate
- ✓ Raffaello
- ✓ White and dark chocolate
- ✓ Tiramisu
- ✓ Maringue cake

**If you wish to diversify your wedding menu.
We can offer you several suggestions, such as:**

FRUIT BUFFET 60 PLN / PER PERSON.

A wide selection of exotic and Polish fruits. In form of salads, fillers, mousses, fresh smoothies and covered in chocolate. (The assortment depends on the season).

SWEET BUFFET 45 PLN / PER PERSON

- ✓ Date and coffee pudding with salty caramel
- ✓ Crushed maringue, vanilla ice cream, fruit
- ✓ Chocolate mousse with passion fruit
- ✓ Puffs with cream
- ✓ Panacotta with fruit sauce
- ✓ Mini crème brûlée
- ✓ Fruit Macedonia with Prosecco

LIVE SUSHI MASTER CLASS

2H 120 PLN / PER PERSON
3H 160 PLN / PER PERSON

During the evening, especially for your guests, the sushi master will prepare Japanese sushi. We prepare sushi only from high class fish and food.

Welcome with caviar and oyster. Before the gala starts, or at any time during the event, we can give your guests a special surprise from the Bride and Groom. In form of caviar, fresh oysters and champagne.

FRESH OYSTERS

18 PLN / PICE

ANTONIUS CACIAR FROM Z SYBERIAN JESUIT (ACIPENSER BAERII)

TASTING FOR 3 TO 4 PEOPLE **** 30G 250 PLN
TASTING FOR 3 TO 4 PEOPLE ***** 30G 285 PLN



*Timeless
luxury*

FAREWELLE GIFT FOR GUESTS

- ✓ Set of 30 hand-made pralins 30 PLN / PER PERSON
- ✓ Set of hand-made French macaroons 35 PLN / PER PERSON
- ✓ Set of macaroons and pralins 65 PLN / PER PERSON

DRINKS

WELCOME DRINK 25 PLN / 125ML
Violino Cabert

WINE 89 PLN / BTL

Sauvignon Blanc Arpetos
Syrah Arpetos

CHAMPAGNE 410 PLN / BTL

Taittinger Brut Reserve

OPEN BAR

Coca-Cola, Sprite, Tonik, juice

4H 57 PLN / PER PERSON
6H 70 PLN / PER PERSON
8H 83 PLN / PER PERSON

Coca-Cola, Sprite, Tonik, juice

4H 135 PLN / PER PERSON

Beer, white and red wine, vodka

6H 159 PLN / PER PERSON
8H 183 PLN / PER PERSON

Coca – Cola, Sprite, Tonik, juice

4H 183 PLN / PER PERSON

Beer, white and red wine, vodka, wermut, gin, rum, whisky

6H 208 PLN / PER PERSON
8H 244 PLN / PER PERSON



*In the center
of Krakow*



make this day unforgettable

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