



Wedding PARTY

CONSUMERS OFFER



TURÓWKA HOTEL & SPA
WIELICZKA

General terms

OF MAKING A RESERVATION AND A WEDDING RECEPTION PLANNING



At the Convivia Restaurant in Turówka Hotel & SPA**** we can arrange a wedding reception for up to 260 people.

In order to make a pre-reservation, please contact us by email, providing the information regarding the wedding reception date and the number of people planning to be invited.

Reservation for a specific date is guaranteed upon signing the contract, with an advance payment of 30% of the planned reception total amount, which depends on the number of guests, selected package and additional services.

The signed contract is a confirmation of a wedding date reservation. The remaining amount, which is equal to 70% of the planned total amount, should be paid up to 14 days before the wedding reception date.

The selected wedding menu offer should be confirmed up to 14 days before the wedding date.

The number of people attending the reception should be confirmed up to 14 days before the wedding reception date.

Children up to 3 years free of charge.

Children aged 3-10 years old – 50% rate.

All prices quoted in the offer below may change because of the inflation rate.



Price offer

We have prepared three price offers to suit
a range of budgets and needs:

250 PLN, 290 PLN and 370 PLN per person

EACH OFFER INCLUDES

A traditional Bride and Groom greeting with salt and bread.
A glass of sparkling wine as a welcome drink to the guests.

WEDDING DINNER

A starter, soup, main course, dessert - according to the menu.

AFTER-DINNER BUFFET

Cold dishes – roast meats, smoked meats, cheeses, salads, bread.

MAIN COURSES (HOT DISHES)

Two or three hot dishes served individually.

SWEETS BUFFET

FRUITS & MOUSSES

BEVERAGES

Coffee, tea, juices, water and carbonated drinks served with no limit
(does not apply to the price offer of **250 PLN**).

CAKE AND ALCOHOL DRINKS: WINE, VODKA, BEER ARE INCLUDED IN THE PRICE

(applies to the price offer of **370 PLN**).

FOR NEWLYWEDS WE OFFER

Professional assistance in a wedding reception organization.

A free Apartment for a wedding night.

Free, monitored parking.

Special discounts on SPA services for the Groom and the Bride.

Opportunity for 2 people to taste the dishes (for free) after signing the contract
(the date of tasting should be agreed in advance)

Possibility to use the outdoor hotel area (e.g. for a photo session).



EXTRA CHARGE

BARBECUE

At the price of **50-100 PLN** per person.

WEDDING CAKE

Price starts from **18 PLN** per person.

CHOCOLATE FOUNTAIN

At the price of **1000 PLN**.

SWEET TABLE

Price starts from **40 PLN** per person.

ACCOMMODATION FOR WEDDING GUESTS

Reservation up to 30 rooms – from **330 PLN** per room (2 persons with breakfast).

Reservation over 30 rooms – from **300 PLN** per room (2 persons with breakfast).

We offer a discount on accommodation in the case of weddings organized in a low season (from November till March).



ALCOHOLIC DRINKS

OPTION I

Individual selection of alcohol drinks from the proposed card at attractive prices with a pre-set purchase limit.

OPTION II

Ability to provide your own alcohol drinks.

In this case, we charge a service fee of

25 PLN / bottle 0,5 l.

MENU I

250 PLN / person

A traditional Bride and Groom greeting with salt and bread
and a glass of sparkling wine as a welcome drink to the guests.

STARTERS

(1 dish to choose)

Pickled zucchini in oregano with pepper chutney

Herring tartare on a toast

Tomato terrine with sheep milk cheese

SOUPS

(1 soup to choose)

Roasted celery cream soup with a note of Martini

Chicken noodle soup

Beetroot cream soup with horseradish mousse

MAIN COURSES

(1 dish to choose)

Pork shish kebabs in Polish plum sauce
(potato puree, celery salad with nuts)

Grilled chicken fillet with Dutch sauce
(dauphine potatoes, scallion salad)

Pork chop in honey and mustard sauce
(gratin, red cabbage braised in honey and wine)

DESSERTS

(1 dessert to choose)

Ice cream with fruits

Apple pie with English sauce

Chocolate mousse with raspberry sauce

COLD APPETIZERS

Range of roast meats, country sausages,
lisiecka sausage, French pâté (paste), smoked salmon,
herring plate

SALADS

Turówka salad, vegetable salad, pearl barley salad with
lentils and mun mushrooms

**HORSERADISH SAUCE, TARTAR SAUCE,
CUMBERLAND SAUCE, ANDALUSIAN SAUCE**

CHEESE PLATES

BREAD

FRUITS & MOUSSES

Cream mousse with fruits
White chocolate mousse
Mousse of dark chocolate with orange
Panna cotta
Tiramisu
Crème brûlée
Fruits



I ADDITIONAL HOT DISH

(served during a wedding reception, 1 dish to choose)

Turkey with mustard sauce, baked potatoes,
tomato salad and green onions

Turkey shashlik, rice with vegetables

Pork marinated in herbs, baked potatoes with garlic and
rosemary, lettuce composition

II ADDITIONAL HOT DISH

(served during a wedding reception, 1 dish to choose)

Goulash soup

Polish sour soup with white sausage and egg

Red borscht with cabbage pastry

BEVERAGES

(with no limit until 5 a.m.) **35 PLN**/person

Coffee, tea, juices and mineral water





MENU II

290 PLN / person

A traditional Bride and Groom greeting with salt and bread
and a glass of sparkling wine as a welcome drink to the guests.

STARTERS

(1 dish to choose)

Marinated salmon in ginger
with apple and mustard sauce

Salad mix with Parma ham and melon

Grilled chicken salad with fresh pomegranate

SOUPS

(1 soup to choose)

Cappuccino with artichokes

Pumpkin cream soup with roasted pumpkin seeds

Porcini mushrooms soup with pasta

MAIN COURSES

(1 dish to choose)

Roasted turkey breast in rosemary sauce
(potato strudel, broccoli with garlic and parmesan)

Pork loin wrapped in bacon
(potatoes baked with rosemary, carrot in honey
with ginger)

Grilled roast beef with soy sauce
(mashed potatoes, tempura vegetables)

DESSERTS

(1 dessert to choose)

White chocolate mousse with raspberry sauce
and cinnamon note

Lemon sorbet decorated with a mint sprig

Grand Marnier cake

COLD APPETIZERS

(served as a buffet, a choice of 4 appetizers)

Range of roast meats, smoked ham, country sausages,
lisiecka sausage, duck pâté (paste), orange-roasted duck,
bacon rolls with herbs, roast goose stuffed with apples

FISH

(2 appetizers to choose)

Salmon wrapped with spinach, smoked salmon,
stuffed fish, herring plate

SALADS

(3 salads to choose)

Turówka salad, vegetable salad, smoked chicken salad,
pearl barley salad with lentils and mushroom, mushrooms,
Greek salad, stuffed tomatoes

HORSERADISH SAUCE, TARTAR SAUCE, CUMBERLAND SAUCE

CHEESE PLATES

BREAD

FRUITS & MOUSSES

Cream mousse with fruits

White chocolate mousse

Mousse of dark chocolate with orange

Panna cotta

Tiramisu

Crème brûlée

Fruits

I ADDITIONAL HOT DISH

(served during a wedding reception, 1 dish to choose)

Chicken breast with brie cheese, grilled tomatoes
and roasted potatoes

Pork chop with boiled pearl barley
and fresh white turnip salad

Pork tenderloin in bacon, roasted potatoes,
string beans

II ADDITIONAL HOT DISH

(served during a wedding reception, 1 dish to choose)

Beef Stroganoff with crunchy bread

Galician sour rye soup with white sausage
and chanterelle mushrooms

Polish sour soup with chanterelle mushrooms

BEVERAGES

(with no limit until 5 a.m.)

Coffee, tea, mineral water, juices, carbonated drinks





MENU III

370 PLN / person

A traditional Bride and Groom greeting with salt and bread
and a glass of sparkling wine as a welcome drink to the guests.

STARTERS

(1 dish to choose)

Confit duck salad with arugula and pears
Rabbit liver pâté (paste) on a pepper toast
Butter rolls with salmon on black bread

SOUPS

(1 soup to choose)

Royal broth with parsley and dumplings
Chanterelle mushrooms cream soup with quail egg
Asparagus and avocado cream soup

MAIN COURSES

(1 dish to choose)

Roast pork tenderloin with forest mushrooms
and parmesan flavor (rice, salad mix)
Roasted duck leg (gratin, braised red cabbage)
Beef sirloin wrapped in Parma ham
(potato puree, shimeji mushrooms)

DESSERTS

(1 dessert to choose)

Dark chocolate cake on crunchy bottom
with raspberry jelly
Turówka cake
Mascarpone mousse with strawberry jam

COLD APPETIZERS

(served as a buffet, 4 appetizers to choose)

Range of roast meats, smoked ham, country sausages,
lisiecka sausage, duck pâté (paste), orange-roasted duck,
bacon rolls with herbs, roast goose stuffed with apples

FISH

(3 appetizers to choose)

Salmon wrapped with spinach, smoked salmon,
stuffed fish, herring plate

SALADS

(4 salads to choose)

Turówka salad, vegetable salad, smoked chicken salad,
pearl barley salad with lentils and mushroom, mushrooms,
Greek salad, stuffed tomatoes

**HORSERADISH SAUCE, TARTAR SAUCE,
CUMBERLAND SAUCE, ANDALUSIAN SAUCE**

CHEESE PLATES

BREAD

FRUITS & MOUSSES

Cream mousse with fruits

White chocolate mousse

Mousse of dark chocolate with orange

Panna cotta

Tiramisu

Crème brûlée

Fruits

WEDDING CAKE

(optional)

Fruit cake

Oreo cake

Carrot cake

Chocolate cake

Nut cake

Halvah cake

Strawberry / Raspberry cake

Nougat cake

I ADDITIONAL HOT DISH

(served during a wedding reception, 1 dish to choose)

Beef rump marinated in red wine, dumplings,
marinated beetroot salad

Guinea fowl breast with grilled tomatoes
and roasted broccoli

Honey glazed ham with gnocchi and red cabbage

II ADDITIONAL HOT DISH

(served during a wedding reception, 1 dish to choose)

Beef Stroganoff with crunchy bread

Galician sour rye soup with white sausage
and chanterelle mushrooms

Polish sour soup with chanterelle mushrooms

Red borscht with cabbage pastry

BEVERAGES

(with no limit until 5 a.m.)

Coffee, tea, mineral water, juices, carbonated drinks

ALCOHOLIC DRINKS

(with no limit until 5:00 a.m.)

Neblina dry white wine

Neblina dry red wine

Wyborowa vodka

Draught beer



We recommend

WEDDING CONSULTANT

KM Wedding Planner & Event Designer
Katarzyna Michalska, www.eventsplanner.pl, tel. +48 664 612 602

FLORIST

Paper Flower Art.
Bogna Trętko, www.facebook.com/paperflowerart, tel. + 48 504 828 517

PHOTOGRAPHER

Sebastians Weddings
www.sebastians.pl, tel. +48 501 559 249

D&A Wedding Photographers
www.daphoto.pl, tel. +48 535 575 051

Happy Moments Studio
www.happymomentsstudio.pl, tel. +48 510 041 991

Elite Wedding
www.elitewedding.pl, tel. +48 796 269 793

Kolor Selektywny
www.kolorselektywny.pl, tel. +48 604 420 656

Marta Sputo
www.martasputo.com, tel. +48 508 201 813

Jakub Dziedzic Fotografia
www.jakubdziedzic.pl, tel. +48 694 685 188

Krzysiek Kudła Fotografia
www.kudlakrzysiek.pl, tel. +48 696 674 574

VIDEO STORY MAKERS

Evil Wolf Studio
www.evilwolf.pl, tel. +48 603 114 185

Invert Studio
www.invertstudio.pl, tel. +48 508 352 331

WEDDING DRESS DESIGNER

Sylwia Kopczyńska
www.sylwiakopczynska.pl, tel. +48 600 854 724

WEDDING CARDS / INVITATIONS

Hello Calligraphy
<https://www.facebook.com/HELLOcalligraphyMalgosiaMalecka>

Soap Bubble
www.soapbubble.pl

Paper Project
www.paper-project.pl



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