



KLICZKÓW CASTLE

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Dear Guests!

We know perfectly well that weddings are among the most important events in life. Therefore, we would like to thank you even more for planning to share these special moments with us, in our Castle. It is said that every woman would like to feel like a princess at least once in her life. Which place would be better suited for this purpose than a medieval castle with a romantic soul? We will do our best to help you with every stage, starting from wedding preparations, through the day of celebration, up to your wedding anniversary! We will take care of every detail so that you do not have to worry about anything and your only responsibility will be to raise cheerful toasts with your guests.

COURT BALLROOM

- the largest hall in the Kliczków Castle, the last floor,
- serves as a dining and dance hall (*including space for a band*),
- In Court Ballroom we organise wedding for minimum of 80 guests*.



THE BALLROOM

- **The Ballroom** - serves as a dining room,
- **The Theatre Hall** - serves as a dance hall,
- Possibility to connect additional rooms: the Turquoise Room, the Library, the Fireplace Room, the Hunting Room). Each room has a separate exit to the castle hall,
- In The Ballroom and Theater Hall we organise wedding for minimum of 60 guests*.



*For weddings with a smaller number of people, we charge a fee to supplement the minimum assumptions.

WEDDING CEREMONY AND OUTDOOR WEDDING

A possibility to organize the wedding:

- in the Church in Kliczków
- in Kliczków Castle
- outdoors (castle park, outer bailey)

*We will be pleased to carry out your dream wedding...
This day will be the most beautiful day in your life!*

WEDDING MENU SUGGESTIONS*

COUNT MENU

359 PLN/PERSON

WELCOME

Traditional welcome with bread and salt
A glass of sparkling wine

SOUP

Aromatic broth cooked on duck, homemade noodles

MAIN COURSE

(served on platters)

(three types to choose from, two per person)

Baked duck legs with grilled citrus in orange sauce
Beef in horseradish sauce
Traditional pork chop
Devolaile with butter and parsley
Baked cod with dried tomatoes in a herb sauce

SIDE DISHES

Boiled potatoes with dill
Rice with herbs
Silesian dumplings with gravy sauce
A composition of seasonal, cooked vegetables
Two types of salads

DESSERT

Three types of cakes from the castle's confectionery

COLD DISHES

Herring with pickled onions
Creamy duck liver pate
Roast meats: pork neck, pork loin with plum, bacon
Spinach roulade with herb cottage cheese
Carrot roulade with salmon
Beetroot roulade with horseradish
CROUTONS with tomato and basil tartare
Mix of pickled vegetables: mushrooms, cucumbers, peppers, and onions
Traditional vegetable salad or Greek type cheese salad
Bread, butter

ADDITIONAL HOT DISHES

Strogonov served in bread
Castle stew with venison served with warm rolls
Red borscht served with meat patties

DRINKS

Coffee, tea, water, fruit juices

PRINCE MENU

399 PLN/PERSON

WELCOME

Traditional welcome with bread and salt
A glass of sparkling wine

STARTER

Hare pate, regional challah with herb mayonnaise, nut crumble

SOUP

Cream of baked cauliflower, pumpkin seeds, and pepper oil

MAIN COURSE

Guinea fowl fillet, potato purée with roasted onion, green beans, red wine sauce with raspberries

DESSERT

Honey mascarpone mousse with mint, crumble, seasonal fruit, elderberry flower juice
Three types of cakes from the castle's confectionery

COLD DISHES

Selection of regional cheeses with grapes and nuts
Chicken terrine with porcini mushrooms and hazelnut sauce
Toasts with smoked sturgeon, herb mayonnaise
Cooked salmon on orange mousse
Toasts with tomato and basil tartare
Spinach roulade with herb cottage cheese
Carrot roulade with salmon
Beetroot roulade with horseradish
Oyster mushroom and apple salad, sour cream
Bread, butter

ADDITIONAL HOT DISHES

Goose dumplings sprinkled with lard and onion
Dumplings with buckwheat and spinach and horseradish sauce
Beef strogonoff served with warm rolls
Castle sour rye soup with boletus and horseradish

LIVE COOKING

Flambéed ham with additions (baked potatoes, fried cabbage, sauce)

DRINKS

Coffee, tea, water, fruit juices

ROYAL MENU

419 PLN/PERSON

WELCOME

Traditional welcome with bread and salt
A glass of sparkling wine

STARTER

Duck liver pate, roasted apple mousse

SOUP

Pheasant consomme, thyme dampings, fresh herbs

MAIN COURSE

(served on platters)

(three types to choose from, two per person)

Roasted duck legs with grilled citrus, orange sauce
Braised wild boar cheeks, red wine vegetables and garlic
Boiled veal served in a carrot and pea stew with rice
Pork tenderloin sous vide in boletus sauce with young thyme
Zander baked in a lemon zabajone sauce

SIDE DISHES

Boiled potatoes with dill
Silesian dumplings with gravy sauce
Rice with herbs
Red cabbage with raisins
A composition of seasonal, cooked vegetables
Two types of salads

DESSERT

Roasted chocolate mousse in raspberry sauce
Three types of cakes from the castle's confectionery

COLD DISHES

Selection of regional cheeses with grapes and nuts
Chicken terrine with porcini mushrooms and hazelnut sauce
Toasts with smoked sturgeon, herb mayonnaise
Cooked salmon on orange mousse
Toasts with tomato and basil tartare
Beef roastbeef with green pepper, sour cream
Spinach roulade with herb cottage cheese
Carrot roulade with salmon
Beetroot roulade with horseradish
Oyster mushroom and apple salad, sour cream
Bread, butter

ADDITIONAL WARM DISHES

Goose dumplings sprinkled with lard and onion
Dumplings with buckwheat and spinach and horseradish sauce
Beef strogonoff served with warm rolls
Game goulash soup

LIVE COOKING

Flambéed ham with additions (baked potatoes, fried cabbage, sauce)

DRINKS

Coffee, tea, water, fruit juices

*available menu in vege, gluten-free and other variants. Please ask for details



ADDITIONAL INFORMATION

We enrich the wedding party with
The Royal Setting,
which will rise up the prestige of your party.

The Royal Setting includes:

- A guard of honor in period costumes loudly welcoming wedding guests,
- Exclusive use of the terrace next to one of the castle rooms,
- Possibility of organizing the wedding ceremony in front of the Ballroom terrace or in the castle park,
- A carriage ride in a knight's guard,
- The royal red carpet leading to the altar or one of the banquet halls,
- 6 Castle Chambers and Apartments for the Bride and Groom and wedding guests,
- Lounge - a perfect place for pre-wedding preparations.

COST: 8000 PLN



ACCOMMODATION FOR GUESTS:

We offer promotional accommodation prices for wedding guests *:

• KLICKÓW CASTLE

has 218 beds in 88 rooms:

from 299 PLN / day / double room with breakfast

• DUKE'S MANOR (located 300m from the Castle)

has 115 beds in 40 rooms:

from 199 PLN / day / double room with breakfast

**prices depend on the season, day of the week and room standard*

WEDDING SPA:

- | | |
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| • Trial makeup | from 100 PLN |
| • Wedding and occasional makeup | from 200 PLN |
| • SPA for hands + manicure | from 150 PLN |
| • SPA for feet + pedicure | from 180 PLN |
| • Relaxing full body massage for the Bride and Groom | from 300 PLN |



THALGO
LA BEAUTÉ MARINE

WEDDING CAKE:

- Wedding cake ordered in the Castle: from 25 PLN/person
- Delivering the cake by the Bride and Groom: plate fee 15 PLN / person



ALCOHOL:

- OPEN BAR up to 12 hours, from 140 PLN / person
- Delivering your own alcohol: corkage fee 30 PLN / person.



CHOCOLATE FOUNTAIN:

PRICE from 1500 PLN



ADDITIONALLY RECOMMENDED:

- | | |
|---|---------------------------------------|
| • Menu for after-parties from 90 PLN / person | • Knight shows |
| • Country table from 25 PLN / person | • Sweet table |
| • Roasted piglet | • Decoration rental |
| • Venison | • BARMIX - vending machine for drinks |

and everything you want...

SPECIAL OFFER - LOWER PRICE DURING THE WEEK:

At Castle Klickow, weddings are organized 7 days a week.

From Sunday to Thursday we offer a 10% discount on the basic menu price (not applicable to June-September and public holidays)



**MORE
DETAILS**

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