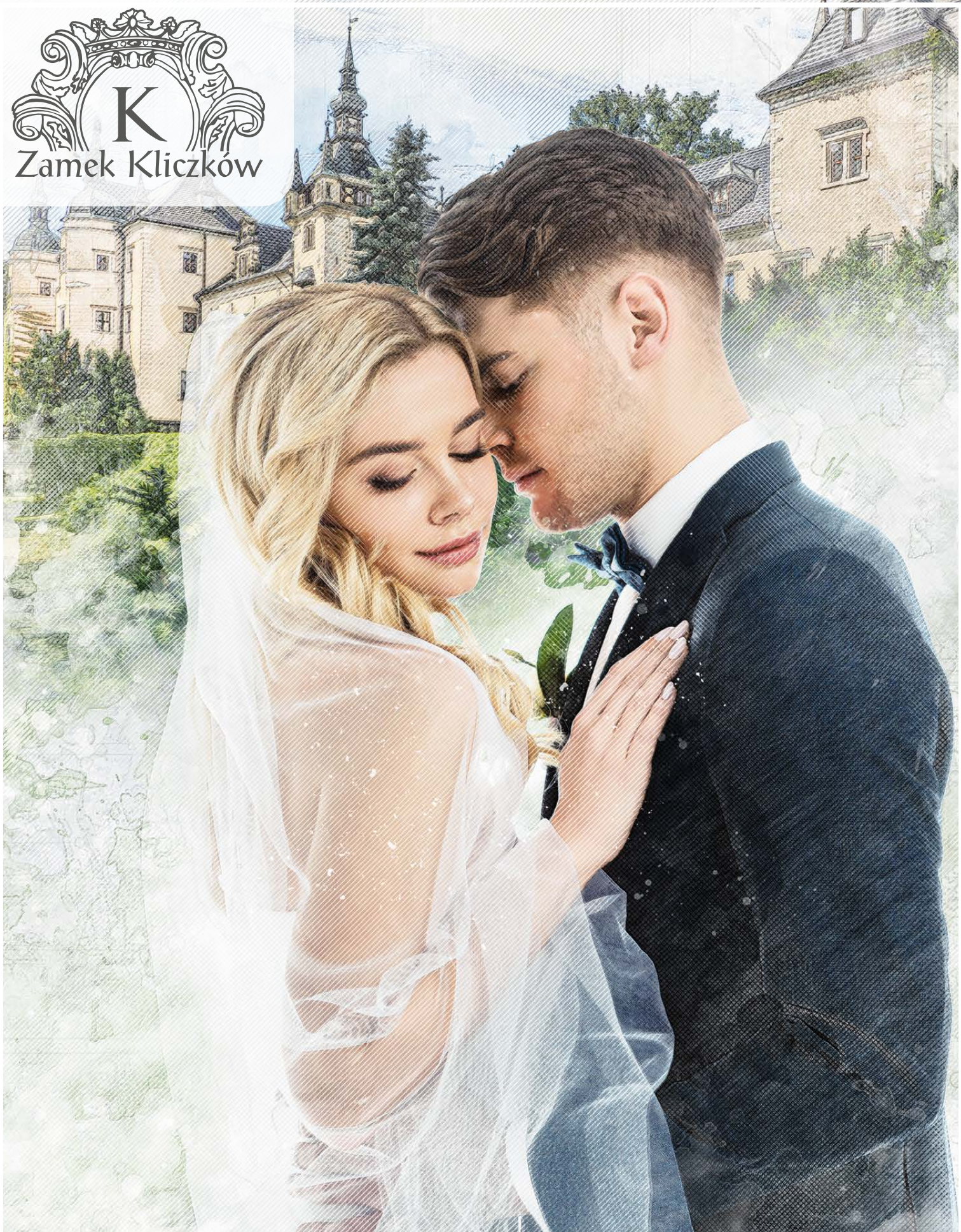




Zamek Kliczków



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

379 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 apples and cranberry sauce

Beef cutlets in their own sauce

Traditional pork schnitzel with horseradish and mustard

Chicken rolls in cheese sauce

Baked cod in herb and cheese coating

SIDE DISHES

Boiled potatoes with dill and butter

Rice with spinach and parmesan

Silesian dumplings with gravy sauce

Marinated broccoli in garlic

Salad with fresh vegetables, vinaigrette sauce

Chinese cabbage with corn and mayonnaise

Cauliflower in breadcrumbs

DESSERT

Three types of cakes from the castle's confectionery

COLD DISHES

Spicy herring with green onion

Traditional salad with root vegetables

Roasted meats

Salad of fresh vegetables with feta cheese

Carrot roulade with horseradish cottage cheese, vegetables and salmon

Crostini with cherry tomatoes and Black Forest ham

Mix of pickled vegetables

A selection of regional cheeses with grapes and nuts

Bread, butter

ADDITIONAL HOT DISHES

Beef stroganov with mushrooms, served with warm rolls

Old Polish style bigos with venison

Red borscht with pancakes with sauerkraut

DRINKS

Coffee, tea, water, fruit juices

PRINCE MENU

399 PLN/PERSON

WELCOME

Traditional welcome with bread and salt
A glass of sparkling wine

STARTER

Beetroot terrine with chili, parsnip brushwood,
herbal mayonnaise

SOUP

Cream of baked potato with smoked meat,
Zlotnicka's pig crisp and sour cream

MAIN COURSE

Guinea fowl fillet, potato purée with mustard
and Brussels sprouts, port sauce and red currant

DESSERT

Roasted chocolate mousse in a basket,
meringue, seasonal fruit

Three types of cakes from the castle confectionery

COLD DISHES

A selection of regional cheeses with grapes and nuts

Roasted meats

Spicy herring with pickled vegetables

Tartare of tomato, millet and herbs
served on wholemeal pumpernickel

Carrot roulade with horseradish cheese,
seasonal vegetables and smoked salmon

Salad with raspberries and Black Forest ham,
honey and mustard dressing

Salad with oyster mushrooms and apples,
smoked cottage cheese

Burrata on arugula served with raspberry balsamic

Bread, butter

ADDITIONAL HOT DISHES

Hunter's soup with venison and marinated chanterelles

Dumplings with buckwheat and spinach,
horseradish sauce

Baked dumplings with potato and sauerkraut

Red borscht with French mushroom pâté

DRINKS

Coffee, tea, water, fruit juices

ROYAL MENU

429 PLN/PERSON

WELCOME

Traditional welcome with bread and salt
A glass of sparkling wine

STARTER

Hare pâté with wheat chip, cranberry gel and sour cream

SOUP

Boletus cream with herbs and potato dumplings

MAIN COURSE

(served on platters)

(three types to choose from, two per person)

Roasted duck legs with stewed cabbage and cranberries

Pork cheeks stewed in wine and vegetables

Corn chicken fillet baked with béchamel sauce
and blue cheese

Cod in herb breadcrumbs with parmesan

Pork roulade with pickled cucumber and peppers
in its own sauce

SIDE DISHES

Boiled potatoes with dill and butter

Dumplings glazed with beetroot juice

Bulgur with chanterelles and parmesan

Traditional white cabbage salad

Cauliflower marinated in herbs and onion

Baked ratatouille vegetables in tomato sauce

DESSERT

Three types of cakes from the castle's confectionery

COLD DISHES

A selection of regional cheeses with grapes and nuts

Turkey terrine, marinated boletus with horseradish sauce

Carrot roulade, horseradish cheese, vegetables
and smoked salmon

Salad of fresh vegetables with feta cheese

Raspberry and Black Forest ham salad, mustard
and honey dressing

Spicy herring with pickled vegetables

Toasts with tomato tartare, basil and parmesan

Salad with oyster mushrooms and apples, sour cream

Bread, butter

ADDITIONAL WARM DISHES

Dumplings baked with cabbage and potatoes

Dumplings with buckwheat and goose
in horseradish sauce

Beef stroganov with mushrooms served with warm rolls

Yeast pie with venison and borscht

LIVE COOKING

Flambéed ham with additions
(baked potatoes, fried cabbage, demi glace 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,
- 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 *:

• KLICZKÓW CASTLE

has 219 beds in 88 rooms:

from 359 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:

- **Trial and Wedding makeup** 250 PLN
- **Occasional makeup** 200 PLN
- **WEDDING MAKEUP PACKAGE** 1250 PLN
Bride + 3 ladies. Makeup takes place in Apartment or Lounge.
- **SPA for hands + manicure** from 170 PLN
- **SPA for feet + pedicure** from 230 PLN
- **Relaxing full body massage for the Bride and Groom** from 350 PLN



WEDDING CAKE:

- **Wedding cake ordered in the Castle:** from 30 PLN/person
- **Delivering the cake by the Bride and Groom:** plate fee 15 PLN / person



ALCOHOL:

- **OPEN BAR** up to 12 hours, from 160 PLN / person
- **Delivering your own alcohol:** corkage fee 30 PLN / person.



CHOCOLATE FOUNTAIN:

PRICE from 1500 PLN



ADDITIONALLY RECOMMENDED:

- **Menu for after-parties** from 100 PLN / person
- **Country table** from 25 PLN / person
- **Roasted piglet**
- **Venison**
- **Knight shows**
- **Sweet table**
- **Decoration rental**

and everything you want...

SPECIAL OFFER - LOWER PRICE DURING THE WEEK:

At Castle Kliczkow, 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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