Zamek Kliczków

Royal Wedding

AT KLICZKÓW CASTLE

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WWW.KLICZKOW.COM.PL

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 Theather 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
419 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 strogonov 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
439 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, Złotnicka's pig crisp and sour cream

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

DESSERT
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
469 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
Beef roulade with pickled cucumber and bacon in rosemary 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 strogonov 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

Royal Accommodation Package

6 CHAMBERS AND SUITES + PRIVATE SALON

Elegant interiors, a historic character, and a unique atmosphere will provide the bride and groom and their loved ones with a truly royal experience. The stylish Lounge will create the perfect, peaceful space for preparations before the ceremony.

The fee for the Royal Accommodation Package of 8000 PLN is a mandatory element of organizing a wedding reception at our facility.

ACCOMMODATION FOR GUESTS:

We offer promotional accommodation prices for wedding guests *:

- **KLICZKÓW CASTLE**
  has 219 beds in 88 rooms:
  from 419 PLN / day / double room with breakfast
- **DUKE'S MANOR** ***(located 300m from the Castle)***
  has 115 beds in 40 rooms:
  from 262 PLN / day / double room with breakfast

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

WEDDING CEREMONY:

We can organize your wedding ceremony outdoors or in one of the castle's halls, starting from 2000 PLN.

WEDDING MAKEUP

VIP PACKAGE FOR 4 PEOPLE

1500 PLN

Test makeup, Makeup for Bride + 3 ladies.

Makeup takes place in Apartment or Lounge.

THALGO
LA BEAUTÉ MARINE

WEDDING CAKE:

- **Wedding cake ordered in the Castle:** from 32 PLN/person
- **Delivering the cake by the Bride and Groom:** plate fee 18 PLN/person

ALCOHOL:

- **OPEN BAR** up to 12 hours, from 168 PLN / person
- **Delivering your own alcohol:** corkage fee from 42 PLN / person.

CHOCOLATE FOUNTAIN:

PRICE from 1575 PLN

ADDITIONALLY RECOMMENDED:

- **Menu for after-parties** from 105 PLN / person
- **Country table** from 27 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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