



PALAC ZDUNOWO 1910

WEDDING RECEPTION

For the night become hosts of one of the most breathtaking, award-winning estates in Masovia. Feel the hundred years of heritage as you gather with your loved ones in our beautiful listed park.



www.palaczdunowo.pl



WEDDING RECEPTION

The subtle, authentic interiors, the abundant settings and arrangements, and the unparalleled expertise and attention to detail of our team make every wedding reception an absolutely unforgettable experience. Our Chef will meet every demand, transforming your ideas into the award-winning cuisine that repeatedly has earned us the title of Best Palace Restaurant in Poland and numerous Gault&Millau mentions.

Offer includes

Traditional Polish welcome with bread and salt

A 3-course celebratory dinner with exquisite selection from Polish and French cuisine

Hors d'oeuvres in buffet, cakes and pastries, 2 hot main courses in buffet for 1h, soup in buffet - a total of 5 hot dishes

Non-alcoholic open bar for 9h: still & sparkling water, Cappy fruit juices, sodas: Coca-Cola, Fanta, Sprite, selection of teas and a coffee machine

Complimentary Luxe Suite with a balcony for the newlyweds

Standard decor at each table: a flower and candles - floral arrangements on request

The duration of the party (starting from cocktail hour) included in the offer is 9h with every additional hour started at an additional charge of 1500 pln. Includes waiter service, open bar for non-alcoholic beverages, hors d'oeuvres in buffet, cakes and pastries

Weddings for up to 120 guests in a single space, for 150 guests in two spaces with a hardwood-floored park tent for dancing, or for 200 in the park during the summer



WEDDING YOUR WAY

The Palace of Zdunowo with its surrounding 17-acre estate is a listed landmark that you can tailor to create your dream event. Choose from our 4 distinctive themes and add your own touches to bring your vision to life

1. Wedding in the Palace

At your exclusive disposal main ballroom for up to 120 guests and dance floor in Vestibule – hall 39 sq. m (420 sq. ft.) with access to Ball Room, recommended for up to 90 guests.



2. Wedding in the Palace dancefloor in the garden

This arrangement gives you the opportunity to experience both ballrooms and the gardens. Celebratory dinner inside the palace and dance floor in the garden with an amazing view of 100-years old park it's what always delights all of our guests.

Guests are sitting in 2 ballrooms with round tables, recommended for up to 150.

tent 60 sq. m (645 sq. ft.) - 4.900 pln

tent 90 sq. m (970 sq. ft.) - 6.100 pln

tent 120 sq. m (1290 sq. ft.) - 7.000 pln

3. Wedding in the garden

In the summer we host wedding receptions exclusively in the Gardens. An elegant wedding tent located amongst our century-old trees will provide exquisite scenery for your celebration. A wedding tent of 420 sq. m. (4520 sq. ft.) is offered for wedding parties of up to 200 guests. The tent hosts a dancing area, 12-person round tables and elegant chairs. Clear walls allow the guests to be surrounded by beautiful greenery and feel very much in the park. The tent is well-lit with crystal chandeliers.



4. Wedding "under the open sky"

Unique wedding offer under the open sky with magical fairy lights and unforgettable scenery of the palace.

Offer includes
Wooden floor
String lights

Floor 420 m² (up to 200 guests) **21.000 pln**
Floor 260 m² (up to 150 guests) **14.500 pln**

*In case of rain wedding party will be organized in the palace or in the wedding tent, and 50% of the deposit will be refunded. The final decision to organize the wedding under the open sky as late as 3 days prior to the event.

PRICING 2025

April and October, Saturday, 100 guests min.	570 pln/ person
April and October, Friday, Sunday 80 guests min.	
November-March, 60 guest min.	
Children under age 1 – meal free of charge	50 % upust
Children under age 12, technical staff (music band, photographer)	
Exclusive use of the property, service fee	8.000 pln
*weddings on holidays - special offer	
**guest count minimum OR invoice grand total minimum applies, speak to our wedding managers for more details.	

WEDDING PARTY IN THE GARDEN

seasonal offer

Garden wedding: July-August, Saturday, Friday 140 guests min.	570 pln/ person
Garden wedding: July-August, on other days, 110 guests min	
Pricing chart for outside parties includes tent hire.	

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CIVIL WEDDING

Exchanging your vows in a heritage-listed, lushly green park is an event like no other. We also offer wedding ceremonies in the beautiful interiors of the Palace.

basic package

Ceremony 2.900 pln

a table for a state official Polish emblem
elegant chairs for the Newlywed Couple
30 guest chairs
a decorative pergola
sparkling wine for a toast - 1 glass/person

premium package

Ceremony 5.200 pln

a table for a state official Polish emblem
elegant chairs for the Newlywed Couple
50 guest chairs
a decorative pergola
sparkling wine for a toast - 1 glass/person
5 cocktail tables
musical arrangement - string duo
cocktail snacks - menu finger food

CHURCH WEDDING - WELCOME COCKTAIL

String duo musical ensemble for duration of the cocktail welcome

2.700 pln

Cava - spanish sparkling wine served open bar during cocktail, glasses refilled by the waiters, additionally water served on tray

15 pln/person

Cocktail snacks - finger food menu, 3 types to choose from:

Zucchini rolls with arugula and avocado

Guacamole cupcakes with pomegranate

Cheese truffles

Salmon cream cheese vol-au-vent

Chicken satay in panko

Beef carpaccio with arugula

18 pln/person

LEMONADES

Self service bar with refreshing lemonades: lemon-lime, rose and cucumber-rosemary, price includes three 5-liter jars

11 pln/person



polish
MIENU



CELEBRATORY DINNER

Appetizer

Slow-roasted sirloin, wild greens, crispy kohlrabi

Zander ceviche, honey-mustard sauce, zucchini, fennel

Eggplant parfait, avocado, herb-infused olive oil

Soup

Broth with roasted porcini mushrooms, pasta

Roasted celery cream soup, sour cream, pumpkin seed oil

Salsify cream soup, herb-infused croutons

Roasted tomato cream soup

French onion soup with cognac, cheese crouton

Mains

Duck leg confit, potato mousse, beetroot-truffle jam, rowanberry sauce

Wild boar shoulder, gratin potatoes, truffle sauce, pear with rosemary

Mangalica pork steak, chokeberry, baked potatoes, vegetable tapenade, demi-glace

Roasted wild salmon, green pea and mint puree, rhubarb sauce, vegetables

Saffron risotto with morel mushrooms

Vegetable ragout, pearl barley Italian-style

Dessert

+21 pln/person

Vanilla cream, cherries

Viennese cheesecake, raspberry mousse

Chocolate cream with blueberries, crumble

The offer includes a 3-course dinner, with 1 dish of any 3 of the 4 courses.
A 4-course dinner with 1 dish from each of 4 courses +21 pln/person

We reserve the right to make changes to the wedding menu.

Cold Starters:

Duck roulade, green asparagus,
blackcurrant jelly
Sous vide pork loin with horseradish
mousse
Game pâté, Cumberland sauce
Assorted half-plate of roasted and
smoked meats, pickles, marinades
Matjes herring, sun-dried tomatoes,
crème fraîche, wild greens
Tender lettuce, nuts, chicken breast,
grapes
Viennese salad with young potatoes and
pickled cucumber
Roasted beetroot carpaccio, goat cheese,
pumpkin seed oil, baked orange
Accompaniments:
Assorted freshly baked bread, flavored
butter
Sauces: cranberry, horseradish

Pastry Creations:

Mini Pavlova meringue with mint cream
and sour strawberries
Mini cupcakes with chocolate/vanilla
cream, sour fruits
French pear tart
Krakow-style cheesecake
Mazovian apple pie with cinnamon
Fruit salad with vermouth

Hot dishes buffet

available for 1h, please select 2 mains
Pork tenderloin, mushroom sauce
Spare ribs, gravy
Beef Burgundy style
Cod, leek sauce
Salmon sous-vide
Duck pierogi, orange sauce, parsley
Cheese and potato pierogi, caramelized
onions
Buckwheat and cottage cheese pierogi

available for 1h, please select 4 sides
Roasted potatoes
Potato dumplings
Silesian dumplings
Pearl barley
Celery puree
Julienne vegetables
White turnip
Roasted carrots and parsley root
Cabbage with dill

Soup buffet:

available for 1h, please select 1
White stroganoff
Red borscht, mushroom patty
Sour rye soup with egg and white sausage

For weddings extended 2 hours or more than the "standard offer time"
(9h) we recommend additional hot served dishes or live cooking.

MENU PREMIUM

Menu premium 750 pln/person

Appetizer:

Sturgeon tartare on chopped avocado with caviar and grilled brioche

Soup:

Salsify cream soup with sour cream and toasted sunflower seeds

Main Course:

Veal tenderloin, potato gratin, green vegetables, and a light truffle sauce

Second Course:

Lamb cutlets with hasselback potatoes, savory beetroot, and elderflower sauce

Third Course:

Classic beef Stroganoff with Polish beef, served with drop dumplings

For weddings extended 2 hours or more than the "standard offer time" (9h) we recommend additional hot served dishes or live cooking.

Hot Dishes at the buffet

for 4 hours:

Wild mushroom cream soup

Pheasant broth with homemade dumplings

Baked pike perch with pickled cucumber sauce

Golden Lop pig ribs marinated in cognac, honey and fresh thyme

Free-range chicken breast, roasted cherry tomato sauce

Portobello mushroom and shallot ragout

Roasted celeriac puree with a nutty hint

Roasted vegetables with saffron-infused butter

Cold Buffet:

Duck liver parfait with red currant mousse

Marinated beef tenderloin rolls with asparagus

Selection of cold cuts from our smokehouse (ham, pork loin, bacon from apple-fed pork, pork neck, cranberry pâté)

Wild salmon terrine with nasturtium flowers

Baltic herring under leek sauce

Warm-smoked wild salmon on young spinach with pickled cucumber and herb-infused olive oil

Crisp lettuce with slices of duck breast, strawberries, and a savory dressing

Zucchini rolls with herbed cream cheese

Palac Zdanowo Pastry Creations:

Krakow-style cheesecake with cherries

Mini Pavlova meringues

Chocolate mousse with blueberry jam

Pear tart with caramel

Mango mousse with crumble

Warsaw "chocolate block"

Fruit salad in vermouth

Strawberries in chocolate



ADDITIONAL HOT SERVED DISHES

Additional hot dish served to the table:

Chicken drumstick in sparkling wine, parsley and pear mousse, carrot tagliatelle	36 pln/person
Cod pierogi with porcini mushroom sauce (5 pieces)	47 pln/person
Veal stuffed cabbage roll, potato mousse, julienne vegetables	47 pln/person

BUFFETS

One time serving

Traditional buffet 52 pln/person

Polish homemade products: lard, smoked ham, head cheese, black pudding

Smoked: smoked sausage, smoked pork loin, jellied pork knuckle, smoked bacon

Pickles: pickled cucumbers, horseradish, cranberry, pickled beets, pickled mushrooms

Hot Hunter's Stew (Bigos)

Bread: Country sourdough bread

Cheese buffet 55 pln/person

Selection of cheeses: cow, goat, and sheep's milk, mature, smoked, blue, with herbs, and cottage cheese

Fresh grapes

Fruit jam

Bread: Crispy baguettes, grissini

Mediterranean buffet 62 pln/person

Cold cuts: Matured ham, Italian Coppa, spicy chorizo, Sicilian salami

Cheeses: Manchego, Parmigiano Reggiano, Cabrales, mozzarella ovolatti

Seafood salad

Vegetables: Marinated olives, capers, piquillo peppers, sun-dried tomatoes, onion, artichokes

Salad with white grapes and gorgonzola

Selection of olive oils and vinegars

Bread: Grissini, focaccia, baguette

LIVE COOKING

Served for 1hour

Italian Station:

Three types of pasta with a choice of sauces

Whole-baked salmon

Jasmine rice, green peas

Crayfish

simmered in cider and dill

Tartare Beef Station

Seasoned tenderloin tartare, mustard, pickled mushrooms, pickles, anchovies, shallots, capers

35 pln/person

40 pln/person

50 pln/person

50 pln/person

Artistic artisan cake: 29 pln/person

Lavender, sponge cake, fruit curd, white chocolate ganache, fresh fruit

Blackcurrant, sponge cake, cocoa-mascarpone ganache

Orange chocolate, sponge cake, chocolate ganache, orange curd

White chocolate, vanilla sponge cake, white chocolate ganache, raspberry curd

Caramel, mascarpone ganache, crispy wafers, caramel cream

Classic cake: 22 pln/person:

Chocolate mousse with solid chocolate layers

Strawberry-vanilla mousse in airy white chocolate cloud

Dark sponge cake, cream, cherries

Tiramisu with mascarpone & amaretto

White or dark sponge cake, cream, fresh fruit, fruit ganache

Charge for service of own external cake: 9 pln/person

Mini Candy Bar 35 pln/ 3 pcs. /person

Homemade, decorative sweets (color customization possible), choose 5 types:

Cake pops, white chocolate, fruits

Macarons

Panna cotta, salted caramel

Strawberries in chocolate

Mini cream puffs, vanilla cream

Mini tiramisu with amaretto

Palace chocolates in two variations

Mini chocolate cakes, fruits, cherry liqueur

Mini donuts with caramel

CAKE



SWEETS



ALCOHOL

Wedding alcohol packages served open bar for 8 hours.

Basic Package 109 pln/person, extension + 25 pln/hour

Sparkling Wine: Spanish Cava

Wine: White and red (selection from the banquet wine list)

Vodka: Stumbras

Bartender Service Package 249 pln/person, extension + 50 pln/hour

Package includes professional service of 2 bartenders and a drink menu.

Sparkling Wine: Spanish Cava

Wine: White and red (selection from the banquet wine list)

Vodka: Stumbras

Other spirits: Jack Daniels, Dewar's, Jägermeister, Cointreau, Rum (Havana), Gin (Beefeater), Aperol

Premium Bartender Service Package 399 pln/person, extension + 75 pln/hour

Package includes professional service of 2 bartenders and a drink menu.

Welcome drink: Champagne Mumm Grand Cordon

Choice of white wine: Giusti Chardonnay dei Carni Venezia or La Bastide Viognier d'Hauterive VdP

Choice of red wine: Santa Ines Maipo Carmenere or Cortese Nostru Nero d'Avola NSA 2022

Vodka: Baczewski 0.5l

Other spirits: Jack Daniel's, Dewar's, Jägermeister, Cointreau, Rum (Havana), Gin (Beefeather), Aperol, Prosecco, Angostura



Fixed charge for service of own external liquor - glass, ice, cooling

39 pln/person

CORKAGE

DRINK BAR

A professional bar: 2 professional bartenders, juices, sodas, fresh fruit, straw, napkin
Drink menu - select any 4 drinks: Mojito, Punch, Strawberry Daiquiri, Cuba Libre, Tequila Sunrise, Margarita, Pina Colada, Cosmopolitan. Price excluding alcohol:

up to 100 guests

3.200 pln

up to 150 guests

3.600 pln

up to 200 guests

4.000 pln

*in case of ordering a drink bar, III alcohol package is obligatory

** external bar is charged (collecting, washing and polishing glasses) 7 pln/person

COCTAIL BAR

Self service bar with light prosscoco cocktails: Hugo with black lilac scent, cranberry Kir Royale and Aperol Spritz (price includes three 5-liter jars)

1.600 pln

3 jars are recommended for up to 80 guests, refill

+1300 pln

ADDITIONAL ARRANGEMENTS

Gold chiavari chair	15 pln/pcs.
Glass underplates in antique gold color	10 pln/pcs.
Set of 6 golden decorative candle holders of various sizes	35 pln/set
The red carpet contributes to the ceremony's royal, elegant ambiance	400 pln
Palace Photobooth: mint couch, a chest of drawers, photo gadgets	400 pln
Wall of lights behind the newlywed table	450 pln
Bulb-lit "MIŁOŚĆ" sign in the park	590 pln
Terrace light decor - light-festoon-adorned terrace roof	650 pln
Garden tent light decor - light-festoon-adorned tent roof 90m2	1.300 pln
Garden tent light decor - light-festoon-adorned tent roof 300m2	2.600 pln
Floral arrangement: bridal bouquet and 2 boutonnieres	700 pln
Floral arrangement: flower decorations on guest tables and buffets	7.500 pln
Floral arrangement: flower decorations with candles on the stairs from the front and from the garden side	1.500 pln

ATTRACTIONS

Fireworks display every 5 minutes	3.500 pln
Photo booth for 2 hours - possibility to extend for PLN 200/hour	1200 pln
"Wish phone" - a guestbook in the form of recorded messages	900 pln
Fire performance - an attraction, during the cake cutting, only outdoors	590 pln
Photo slideshow on a large screen	250 pln



HOTEL

Our 21 rooms host 55 guests (49 standard + 6 extra beds). A hotel day lasts 4 pm–11 pm. Earlier access to the room depends on availability. Any changes to the check-in, check-out times must be agreed upon earlier. For parties organised on any day other than Saturday please check-out before 11 am. Parking and Wi-Fi are complimentary.

Breakfast	70 pln/pcs.
Newlywed couple apartment	complimentary
Double room (11 rooms)	400 pln
Triple room (6 rooms)	470 pln
Apartment (1 room + couch for two)	500 pln
Apartment (with 2 separate rooms, 3 beds)	475 pln
Single room (1 room)	390 pln
Extra bed (up to 6 beds)	150 pln
Baby crib	50 pln

AFTERPARTY IN THE PARK

The availability of the afterparty following your wedding will be confirmed 3 months prior to event.

Grill menu

Duration 4 hours

Grill menu

270 pln/ person

Coriander-marinated beef satay

Pulled pork burger with pickles and cheddar

Chicken wings in spicy marinade

Pork neck in crushed pepper

Blood sausage with onion and apple

Rainbow trout, garlic butter

Baked potatoes, radish dip

Grilled vegetables: eggplant, zucchini, bell pepper

Salad buffet: assorted ingredients to create your own salads with vegetables

Bread: slices of country bread **Sauces:** cream cheese with chives, mustard sauce, barbecue sauce

Desserts: Homemade cake **Beverages:** tea, espresso coffee, water, juices, soft drinks

Whole Argentinian roast beef, live cooking

1200 pln

Blueberry cakes

17 pln/person

Żywiec draft beer - keg order - approximately 60 servings of 0.3l

599 pln/pcs.

WINTER WEDDING PARTY

Let the warmth of the Palace interiors and the fire from authentic, tiled stoves create an ambiance unlike any other for your special day. The smell of mulled wine, cinnamon and cloves will make each and every guest feel right at home - while the winter outside contrasts starkly for an even more cozy feel. The chef will prepare a gift of fragrant, hot mulled wine and hot chocolate to begin the evening.

Offer includes:

Celebratory 3-course served dinner, hors d'oeuvres and salads, hot buffet, sweet buffet
Non-alcoholic beverages: fruit juices, tea selection, coffee, winter extras: honey, cinnamon, orange, cloves, sodas, water with orange and cloves aroma

Apartment for the Newlywed Couple

The entire venue during 9h of wedding party exclusively for you

For hotel guests - a complimentary morning, warming steam room session

Special gift for winter weddings:

Wedding cake

Welcome drink mulled wine for the adult guests and hot chocolate for the children

Authentic tiled stoves will provide heat and the crackling sound of wood

Winter: November-April, 60 guest min. 550 pln/person

Parties between 25 Dec and 02 Jan +30 pln/person

WINTER WEDDING CEREMONY

Ślub w oranżerii z wyjątkowymi dekoracjami. **5.200 pln**

stół dla Urzędnika Stanu Cywilnego, godło

eleganckie krzesła dla Pary Młodej

12 krzeseł dla gości

aleja pochodni

oranżeria skompana w świecach oraz dekoracja kwiatowa



OUR TEAM

For the past ten years our close-knit team has set the highest standards in caring for our guests and maintaining the heritage of our 110-years old Palace. Our family business has utmost attention to detail, and our extensive experience ensures that every stage of your event is taken care of.

We are honored to be trusted with some of the most memorable days of your lives, and we take pride in providing the highest level of support so that you can focus on making memories and connecting with your friends and family.

You can count on our unparalleled expertise as well as a friendly and helpful team to make your event preparation a breeze.

Your trust is very important to us. We are very grateful that for the past decade the feedback from our guests has remained extremely positive.

