



# Wedding menu



CRYSTAL PALACE  
★★★★★

[www.crystalpalace.com.pl](http://www.crystalpalace.com.pl)





# About

Crystal Palace is the most innovative and stylish banquet hall in Kraków in the best part of town – the Main Square (on the prestigious A-B line).

You can have your banquet inside rooms illuminated with crystal chandeliers under professional care; a wedding in the centre of Kraków for up to 160 people; a corporate event for as many as 250 people.



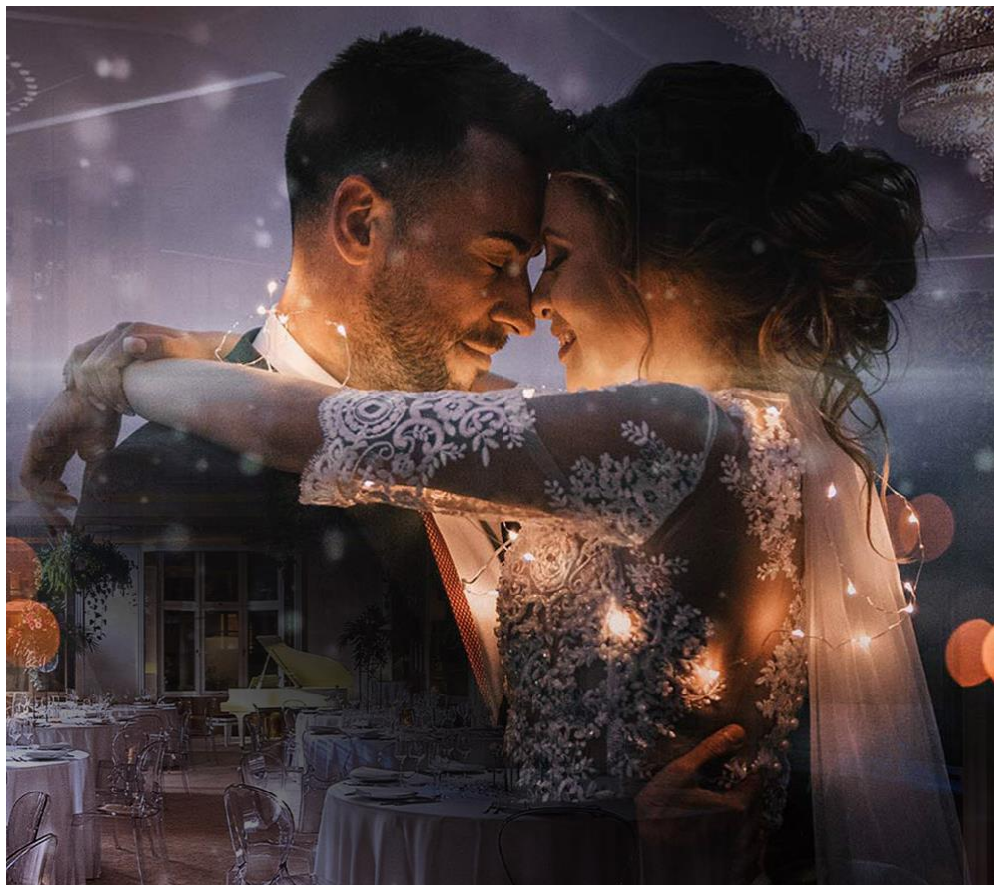
A place of original opportunity



## Magic place

We organize wedding receptions in the heart of Krakow Main Square. This special and unique day, inside the Crystal Palace venue, will remain an unforgettable experience.

Exclusive wedding receptions for up to 160 people, stylish round tables for between 6 and 10 people, plenty of natural vegetation provided by a vertical garden and moss wall. The dance floor and professional lighting as well as sound systems create an unforgettable atmosphere.



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# Menu I

## APERITIF

### AMUSE-BOUCHE

### STARTER

Salmon from our smokehouse/ salad of field herbs/ fresh radish/ dill vinaigrette

### SOUP

Wild bird broth / dumplings with Parma ham / truffle mushrooms

### MAIN COURSE

Crispy roast from Magalica/ beetroot puree / boletus/ sauce with summer truffle

### SIDE DISHES

Potatoes with dill butter  
Mix of lettuces with toasted seeds

### DESSERT

Author's Crystal Palace dessert in two variants to choose from



### DINNER

Duck leg / prunes mousse / nuts / pickled pumpkin

### SIDE DISHES

Roasted potatoes with rosemary  
Beetroots with honey and mustard

### PRICE PER PERSON

**390** PLN  
gross



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## Menu II

### APERITIF

### AMUSE-BOUCHE

### STARTER

Creamy Burrata with Parma ham / colourful tomatoes / balsamic vinegar

### SOUP

Yellow carrot creamy soup / Spanish chorizo / red pepper olive oil

### MAIN COURSE

Wild duck breast / creamy cauliflower / foie gras sauce / cherry and juniper jam

### SIDE DISHES

Potatoes with dill butter  
Mix of lettuces with toasted seeds

### DESSERT

Author's Crystal Palace dessert in two variants to choose from



### DINNER

Cod fish filet / Polish crayfish sauce / black lentil / zucchini

### SIDE DISHES

Roasted potatoes with rosemary  
Beetroots with honey and mustard

### PRICE PER PERSON

440 PLN  
gross



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## Menu III

### APERITIF AMUSE-BOUCHE

#### STARTER

Tartare of seasoned beef / Spanish chorizo / fresh truffle / smoked egg yolk

#### SOUP

Creamy Polish crayfish broth / black lentils / crayfish necks

#### MAIN COURSE

Seasoned beef tenderloin / smoked caviar sauce / grilled lettuce / samphire  
or  
Roast lamb / green peas / smoked cream / herbal oil

#### SIDE DISHES

Potatoes with dill butter  
Beetroots with honey and mustard

#### DESSERT

Author's Crystal Palace dessert in two variants to choose from



#### DINNER

Poularde baked in herbs / black garlic / truffle sauce

#### SIDE DISHES

Roasted potatoes with rosemary  
Savoy cabbage with dill

#### PRICE PER PERSON

**490** PLN  
gross



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**Price per person includes also:**

Cold buffet

Caesar salad

Salad with goat cheese, nuts and raspberry vinaigrette

A plate of Polish cheeses with pear jam and nuts

A plate of Polish cold cuts with pickled vegetables.

Bread, butter

**Finger Food to choose from 4 types at the price of a cold plate**

Smoked herring in squid ink with marinated patison and sour cream Goat cheese

praline in nut coating with raspberries

Beef tartare with wakame algae and tapioca

Roasted roast beef with pupernik with honey mustard

Salmon in beetroot on fennel salad.

Mini burrata in basil pesto

Tartalette with boletus and thyme

Roasted beetroot carpaccio with goat cheese and thyme honey Salmon tartare

with crispy radish and dill mousse

Smoked caviar on buckwheat pancake with crème fraiche

Venison pate in rosemary coating with cherry jam

Beef tartare with spicy syrup and mangalica bacon

Smoked "Mangalica" ham on buttered toast with creamy horseradish

Smoked goose breast with orange jam on multigrain bread

Slices of tuna in soy sauce with mango, radish and pink pepper



**Apartment for newlyweds**







## A UNIQUE PLACE ON THE MAIN SQUARE IN KRAKOW

Professional  
lighting and stage  
sound system

Original decoration  
with modern crystal  
chandeliers and light  
scenarios

Arrangement  
and floristry



### CONTACT

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