

ZAMEK KARPNIKI

Wedding offer

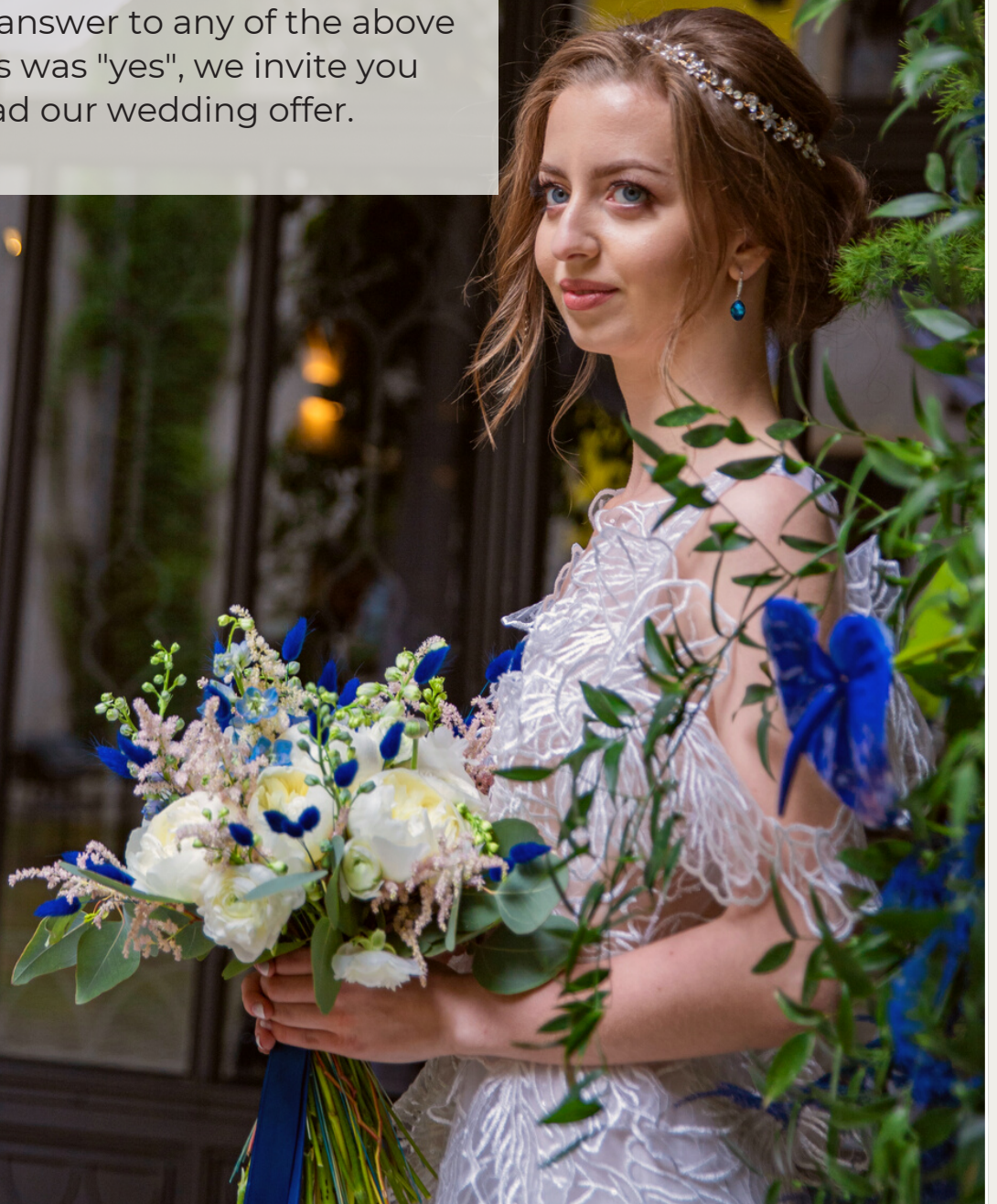
2023

EXCLUSIVE RENTAL OF KARPNIKI CASTLE



Hello!

Are you searching for a unique venue for a wedding reception?
A perfect gastronomic offer which will delight the wedding Guests?
Professional and discreet waiter service who will ensure efficient courses of the ceremony? A competent team who will coordinate your wedding and wedding reception to create an unforgettable day? If the answer to any of the above questions was "yes", we invite you to read our wedding offer.





Exclusiveness

The Karpniki Castle is a property with an aura of mystery. The former royal estate of the Hohenzollern family is one of the most prestigious places in the Jelenia Góra Valley, perfect for fulfilling the dream of a perfect wedding scenario. The execution of the wedding reception with music, until late at night is possible with hiring the Karpniki Castle for exclusive use. Hiring the Castle for exclusive use means that no guests from outside, tourists, etc. will enter the premises. It is available only to you and your wedding Guests. We provide you with exclusivity, but the course of the ceremony is held within a set framework and in accordance with the previously created scenario of the ceremony.

The Karpniki Castle is a cosy property which has 21 rooms and apartments. We can organize small boutique weddings, and most comfortably you can celebrate with up to 45-50 people.



Exclusiveness

The cost of hiring the Karpniki Castle for exclusive use is PLN 30,000 for one night (excluding Easter, Christmas, New Year`s Eve, long weekends and special offers).

The price of hiring includes:

- one night for any number of guests (not more than our maximum capacity),
- in-room minibar with soft drinks,
- buffet breakfast from 7:30 till 11 am,
- use of the wellness area: a Finnish sauna, a steam room and a relaxation room,
- outdoor baths in a cedar hot tub supplied with thermal spring water,
- Wi-Fi Internet access,
- parking area.

An additional cost is the wedding menu, alcohol, or other orders which are subject to separate valuation.

The property is at your disposal from 3 pm on the day of arrival and until 12 noon on the day of departure.

Wedding ceremony

We can organize a wedding ceremony for you in three places: in the inner courtyard of the Castle (without a roof), on a wooden terrace by the pond behind the Castle and in the library (it is also an alternative option in unfavorable weather).

For the ceremony, we prepare chairs for guests, decorative chairs for the Bride and Groom and witnesses, as well as a table and chair for the official or other person conducting the ceremony.



THE COURTYARD

Chairs in a traditional arrangement, the Bride and Groom in any part of the courtyard.



TERRACE BY THE POND

Chairs in a traditional arrangement, the Bride and Groom on the terrace.

THE LIBRARY

Chairs in a traditional arrangement, the Bride and Groom by the portrait or by the fireplace.



Restaurant

Wedding receptions take place in the castle restaurant located on the ground floor of the building in its oldest, early medieval part.

Three lounges interconnected in an enfilade create a unique, intimate atmosphere. During the party, we fully use the potential of all lounges, arranging them in the most ergonomic way possible, based on 9 years of experience in organizing events.

Table configurations created by us have been rated by guests as the most comfortable for intimate parties.

Depending on the number of guests or your preferences, the table layout may change. The configuration is always consulted individually with the Bride and Groom.





THE ENTRANCE HALL

Used as a dance floor.

THE MIDDLE HALL

It can accommodate up to 30 people. We set up a head table for the Bride and Groom and witnesses, and two longitudinal tables or one horseshoe-shaped table for guests.

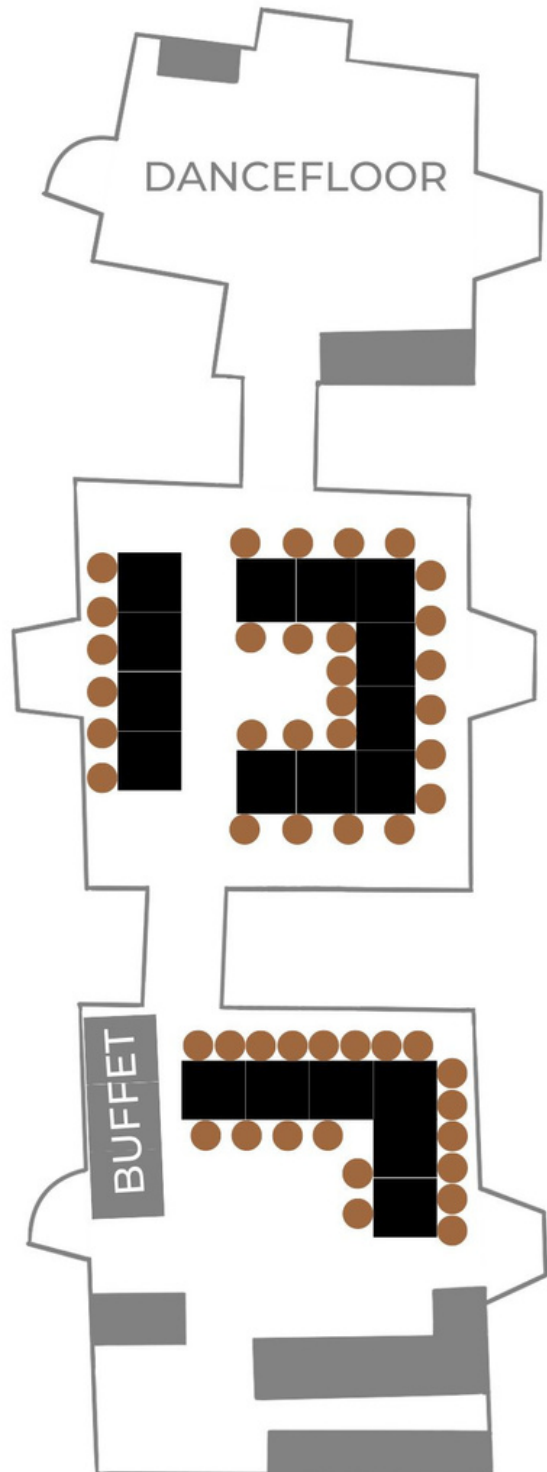
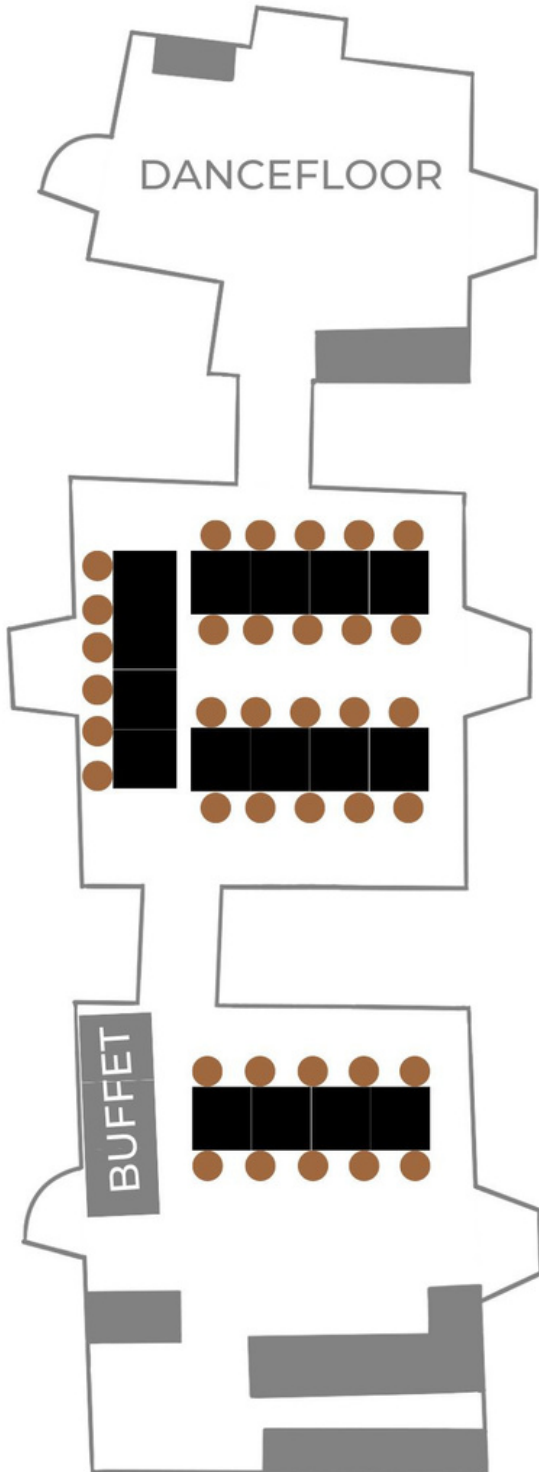


THE BAR ROOM

It can accommodate up to 20 people. We put a long table or an "L"-shaped table in it. There is also a snack buffet. If the number of Guests does not exceed 30, there is no need to arrange seats for Guests in this room.

Table layout

Below are examples of table layouts. The final arrangement is always consulted individually with the Bride and Groom.





The wedding menu is one of the most important elements of the party. The Chef of our restaurant appreciates working with fresh ingredients of the highest quality, from which he creates artful dishes with a perfect taste. We have prepared a sample menu for you, but we are open to suggestions for changes and wishes - we will be happy to discuss each of them with the Chef.

For guests with special dietary requirements (gluten-free, vegan, vegetarian diet, other exclusions) we will be happy to create appropriate dishes.

Wedding menu



Menu no. 1
PLH 330 per person

Served menu:

- **starter:** cauliflower panna cotta | black caviar | pink salt
- **soup:** velvet cream of white vegetables soup | vegetable and herb salsa | black olive powder
- **main course:** chicken roulade in bacon with roasted pistachios and baby spinach | green pea mousse | caramelized baby carrot
- **dessert:** bavarian coconut cream | mango | crunchy butter sablé

Cold snacks buffet:

- roast beef served on grilled zucchini carpaccio
- cured pork chop in herbs
- pork neck marinated in French mustard
- chicken terrines with vegetable and nut filling
- selection of French, mold and brie cheeses
- a fresh bouquet of vegetables with velvety hummus with sun-dried tomatoes
- mini skewers of mozzarella, cherry tomatoes and fresh basil on green pesto
- shrimp salad with compressed cucumber and fresh mint
- marinated watermelon with goat cheese, arugula, roasted sesame and olive oil
- homemade pickles and pickles
- Dutch smoked herring served in three ways
- salmon carpaccio with capers, lamb's lettuce leaves and lemon dressing
- bread, butter

Sweets buffet:

- New York cheesecake with cream topping
- crème brûlée with a crunchy layer of caramel
- Tartlets with chocolate cream and passion fruit
- puffs with yuzu and chocolate
- filleted fruits

Hot dishes served at night:

- red borscht with croquettes
- goulash soup with vegetables and tomatoes flavored with fresh herbs

Menu No. 2
PLN 360 per person

Served menu:

- **starter:** venison pate | herbal mustard | leek chips
- **soup:** duck broth | pasta | vegetables
- **main course:** sous vide veal tenderloin | celery mousse | seasonal vegetables in butter | herbal oil | port sauce
- **dessert:** milk chocolate cake with tonka beans | forest fruit jam with pepper



Cold snacks buffet:

- roast beef served on grilled zucchini carpaccio
- cured pork chop in herbs
- pork neck marinated in French mustard
- chicken terrines with vegetable and nut filling
- selection of French, mold and brie cheeses
- a fresh bouquet of vegetables with velvety hummus with sun-dried tomatoes
- mini skewers of mozzarella, cherry tomatoes and fresh basil on green pesto
- shrimp salad with compressed cucumber and fresh mint
- marinated watermelon with goat cheese, arugula, roasted sesame and olive oil
- homemade pickles and pickles
- Dutch smoked herring served in three ways
- salmon carpaccio with capers, lamb's lettuce leaves and lemon dressing
- ceviche with lemon-mint gel
- prosciutto-melon shots
- eggplant caviar with feta cheese and olives
- baked chioggia beetroot with oranges, roasted almonds and honey-herb dressing
- liver p ate with cranberry gel
- bread, butter

Sweets buffet:

- New York cheesecake with cream topping
- cr me br l e with a crunchy layer of caramel
- Tartlets with chocolate cream and passion fruit
- puffs with yuzu and chocolate
- filleted fruits

Hot dishes served at night:

- red borscht with croquettes
- goulash soup with vegetables and tomatoes flavored with fresh herbs



Additional informations

The price of the menu also includes:

- coffee and tea buffet
- soft drinks: water, two types of juice, carbonated drinks
- greeting of the newlyweds with bread and salt

We prepare a vegan / vegetarian menu on special request.

Food allergies should be reported in advance - we will modify the menu accordingly.

Children from 2 to 8 years old - menu for PLN 75 per person:

- soup: broth with noodles
- main course: chicken breast | carrot salad | mashed potato
- dessert: two scoops of ice cream

Price for children from 8 to 12 years:
50% of the price of the adult menu.

Children over 12 years old are counted as adults.

Menu for technical service (photographer, music band, DJ, etc.) - PLN 160 per person:

- soup and main course determined by the Chef
- two hot dishes at night
- use of non-alcoholic drinks at the buffet



Accommodation



We have a total of 21 rooms and suites. Each of the rooms is double (with the possibility of single use); 15 rooms are equipped with double beds and 6 with two single beds (which can be pushed together). In addition, three rooms have fold-out sofas - each of them can accommodate two younger children or one adult; we also have two portable beds that can be placed in selected rooms as a place to sleep for children. We also have one baby cot.

Additional informations

Alcohol

If you buy alcohol in the Karpniki Castle, we offer a 12% discount on the price from the price list. It is possible to bring your own alcohol and settle on the basis of a corkage fee.

The amount for each opened bottle of alcohol is:

- up to a capacity of 0.5 l - PLN 50,
- up to a capacity of 0.75 l - PLN 80.

Larger bottles are priced individually.

Stationery

We prepare a wedding menu for you in a decorative cover corresponding to the color of the decorations. If you would like the places for guests to be marked with place cards, please prepare them on your own. You can also prepare a menu that matches the place cards and your vision.

Flowers and decorations

We do not offer floral decorations or ceremony venue decorations. On the tables in the restaurant there are white tablecloths and table runners, candles in candlesticks, napkins and silver cutlery. On the next page you will find contact details of florists who know our facility and have already made floral decorations in our restaurant.

Wedding cake and other pastries

If you would like to celebrate this special day with a wonderful cake, please order it yourself. We do not offer confectionery products. Due to sanitary requirements, please provide proof of purchase to the Castle.

Subcontractors

We encourage you to familiarize yourself with the list of subcontractors with whom our guests have already cooperated in organizing parties.

WEDDING VIDEOGRAPHY

KM Studio	www.kmstudio.net.pl	+48 516 137 314
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WEDDING PHOTOGRAPHY

Szymon Bialic	www.szymonbialic.pl	+48 721 443 256
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Konrad Żurawski	www.konradzurawski.com	+48 603 997 661
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Marek Koprowski	www.marekkoprowski.com	+48 501 432 119
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FLOWERS AND DECORATIONS

Dream Flower	www.dreamflower.pl	+48 502 507 320
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DJ / BAND

Cocon's Club (DJ/band)	www.coconsclub.pl	+48 606 413 804
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MAKE-UP

Paula Król Make Up	fb.com/Paula-Król-Make-Up	+48 572 241 597
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Eva Nails & Make Up	fb.com/EvaNailsMakeup	+48 695 696 979
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Ela Lewandowska	fb.com/ElaLewandowskamakeup	+48 884 311 129
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HAIRDRESSER

Hair salon Markiza	fb.com/Salon-Fryzjerski-Markiza	+48 75 767 62 20
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Hairdressing studio Magnolia	fb.com/StudioFryzurMagnoliaJeleniaGóra	+48 75 755 40 01
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Hair studio Trendy High Fashion	fb.com/trendy.jeleniagora	+48 501 330 511
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WEDDING CAKE AND OTHER PASTRIES

Bristolka	www.bristolka.pl	+48 75 767 62 97
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Ale ciacho!	fb.com/aleciachokowary	+48 667 510 940
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*Thank you for reading
our offer!*

If it meets your expectations and dreams,
we invite you to contact us directly -
- we will be happy to check the availability
of the dates selected by you
and answer any questions.



ZAMEK KARPNIKI

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  /zamekkarpniki