



Convivia
RESTAURACJA

OCCASIONAL
PARTIES
2025



TURÓWKA HOTEL & SPA
WIELICZKA

MENU SUGGESTIONS

FOR SPECIAL OCCASIONS

FOR MIN. 15 PEOPLE

PACKAGE I

260 PLN / PERSON

170 PLN / PERSON (PRICE WITHOUT BUFFET)

SNACK

Tomato and mozzarella bruschetta with basil pesto

STARTER

Chicken roulade with mushrooms, rocket salad and balsamic cream

SOUP

Chicken and beef broth with pasta

MAIN COURSE

Pork tenderloin in chanterelle sauce with creamy mashed potatoes and beetroot

DESSERT

Warm apple pie with vanilla ice cream

DRINKS

Water, coffee, tea, fruit juices

SNACKS SERVED IN BUFFET FORM

Selection of yellow and blue cheeses with cranberry chutney and nuts

Smoked and poultry cold cuts

Country sausage and pâté with horseradish

Wieliczka lard with apple

Poultry jelly with egg

Red bean and corn salad with chicken

Composition of salads with smoked cheese, baked bacon and vegetables

Caprese salad with tomatoes and mozzarella with pesto

Bread, butter, flavored oils

PACKAGE II

265 PLN / PERSON

175 PLN / PERSON (PRICE WITHOUT BUFFET)

SNACK

Tomato and mozzarella bruschetta with basil pesto

STARTER

Melon in Prosciutto Crudo on arugula salad drizzled with sesame oil

SOUP

Cream of white asparagus with croutons and basil pesto

MAIN COURSE

Chicken supreme on creamy spinach with cream sauce and young potatoes
with dill

DESSERT

Halva mousse with mango and passion fruit jelly

DRINKS

Water, coffee, tea, fruit juices

SNACKS SERVED IN BUFFET FORM

Selection of yellow and blue cheeses with cranberry chutney and nuts

Smoked and poultry cold cuts

Country sausage and pâté with horseradish

Wieliczka lard with apple

Poultry jelly with egg

Red bean and corn salad with chicken

Composition of salads with smoked cheese, baked bacon and vegetables

Caprese salad with tomatoes and mozzarella with pesto

Bread, butter, flavored oils

PACKAGE III

270 PLN / PERSON

180 PLN / PERSON (PRICE WITHOUT BUFFET)

SNACK

Tomato and mozzarella bruschetta with basil pesto

STARTER

Beetroot carpaccio with goat cheese, orange and rocket with balsamic cream

SOUP

Sour rye soup with egg and smoked meat and white sausage

MAIN COURSE

Roast pork in dark cumin sauce with Silesian dumplings and red cabbage
with pickled cucumber and onion

DESSERT

“Krakow” cheesecake with dried fruit

DRINKS

Water, coffee, tea, fruit juices

SNACKS SERVED IN BUFFET FORM

Selection of yellow and blue cheeses with cranberry chutney and nuts

Smoked and poultry cold cuts

Country sausage and pâté with horseradish

Wieliczka lard with apple

Poultry jelly with egg

Red bean and corn salad with chicken

Composition of salads with smoked cheese, baked bacon and vegetables

Caprese salad with tomatoes and mozzarella with pesto

Bread, butter, flavored oils

CHILDREN'S MENU

65 PLN / PERSON

Broth with noodles

Chicken strips

French fries

Carrot and apple salad

A bowl of ice cream with fruit

Or

Tomato soup with rice

Penne in Neapolitan sauce with grated cheese

Apple pie

SWEET BUFFET

MINIMUM ORDER - 10 PORTIONS

OPTION I

35 PLN / PERSON

White chocolate mousse 2 pcs/person

Halva mousse 2 pcs/person

Tiramisu 2 pcs/person

OPTION II

35 PLN / PERSON

Mascarpone mousse with rhubarb chutney 2 pcs/person

Chia pudding with mango mousse 2 pcs/person

Cupcakes with custard and fruit 2 pcs/person

OPTION III - CAKES

35 PLN / PERSON

Apple pie 0.13 kg/person

Cheesecake 0.13 kg/person

Caramel cake 0.13 kg/person

OCCASIONAL CAKES

28 PLN / 30 PLN / 33 PLN / PORTION

Price depends on chosen decoration. Minimum cake size is 16 portions.

Flavors to choose from:

carrot with caramel, exotic fruits, strawberry, raspberry, cherry with chocolate, chocolate with raspberries, honey cake, oreo, Red Velvet, rainbow, lavender, white chocolate with forest berries, peach yogurt, spinach with raspberries, chocolate cappuccino



ADDITIONAL HOT DISHES

Red borscht with croquette - PLN 25 / person

Beef Stroganoff with bread - PLN 35 / person

Pork loin with plum in sauce with potato gnocchi and pickled cucumber salad with onion -
PLN 55 / person

Salmon with potato gratin, lemon curd and young spinach salad - PLN 79 / person

VEGETARIAN DISH SUGGESTIONS

STARTER

Mozzarella slices with tomato and basil pesto on young spinach leaves

Melon with mozzarella on arugula salad drizzled with sesame oil

SOUP

Cream of white asparagus with croutons and basil pesto

Tomato soup with rice

MAIN COURSE

Ricotta and Spinach Ravioli with Parmesan and Rocket

Grilled Vegetables with Halloumi Cheese and Yogurt Dip

SUGGESTED VEGAN DISHES

STARTER

Vegan mozzarella slices with tomato and basil pesto on baby spinach leaves

Melon with vegan cheese on arugula salad drizzled with sesame oil

SOUP

Cream of white asparagus with croutons and basil pesto

Tomato soup with rice

MAIN COURSE

Vegan Pumpkin and Quince Ravioli with Pineapple Chutney

Grilled Vegetables with Vegan Cheese and Tofu with Yogurt Dip

DESSERT

Chia Pudding with Coconut Milk and Mango Mousse

Lemon Sorbets with Seasonal Fruits

BOOKING CONDITIONS

- The reservation of the date is guaranteed upon signing the contract or payment of an advance payment
- in the amount determined by the contractor.
- The offer is valid for a group of at least 15 people.
- The selected menu must be confirmed up to 14 days before the date of the reception/celebration.
- The number of guests attending the reception divided into adults, children and infants must be confirmed up to 14 days before the date of the reception/celebration.
- Children up to 3 years of age are served free of charge.
- Children aged 3 to 10 - 50% of the rate (does not apply to the children's menu of PLN 65 / person).
- All prices given in the offer may change by the inflation factor.
- Decorations: the price includes standard decoration (seasonal cut flowers).
- Rooms additionally payable:
- 1. Rose Room - the fee for renting the room exclusively for the duration of the reception is PLN 500.
- 2. Ceglana Room - the fee for renting the room exclusively for the duration of the reception is PLN 600.
- 3. Fireplace Room - the fee for exclusive room rental for the duration of the party is PLN 1,000.
- The "plate" service fee for providing your own cake is PLN 15/person.
- Garden party - an additional fee for organizing a garden party is PLN 1,000.
- During Christmas, New Year's Eve, New Year's Eve and long weekends, a special price list for exclusive room rental applies.
- Starting the party earlier or ending the party later than specified in the contract requires prior approval from the Hotel.
- The Hotel does not guarantee the availability of the Playroom on the day of the party.

CANCELLATION OF RESERVATION

- Free cancellation of the reservation is possible up to 180 days before the planned date of the reception/celebration.
- In the event of cancellation of the reservation at a later date, the Hotel retains the deposit paid.
- Cancellation of the reservation less than 100 days before the planned reception/celebration will result in the necessity of additional payment by the person booking the date of the reception/celebration in the amount of 80% of the planned costs of the reception.

WE INVITE YOU
TO CONTACT US



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