



Convivia
RESTAURACJA

OCCASIONAL
PARTIES
2026



TURÓWKA HOTEL & SPA
WIELICZKA

MENU SUGGESTIONS

FOR SPECIAL OCCASIONS

FOR MIN. 15 PEOPLE

PACKAGE I

275 PLN / PERSON

180 PLN / PERSON (PRICE WITHOUT BUFFET)

SNACK

Bruschetta with tomatoes and mozzarella with basil pesto

STARTER

Focaccia with ricotta, chicken fillet, grilled peach, rocket and balsamic cream

SOUP

Chicken and beef broth with noodles, carrots and parsley

MAIN COURSE

Pork tenderloin with mushroom sauce served with mashed potatoes and coleslaw

DESSERT

Viennese apple pie with English sauce

DRINKS

Water, coffee, tea, fruit juices

SNACKS SERVED IN BUFFET FORM

A selection of regional cold cuts with horseradish

A selection of yellow and blue cheeses with cranberry chutney and salty pretzels

Mini mozzarella with cherry tomatoes and olives

Tartlets stuffed with avocado mousse

Herring in cream with onion and apple

Chicken jelly with egg and green peas

Caesar salad with anchovy sauce

Vegetable salad

Bread/butter

PACKAGE II

285 PLN / PERSON

190 ZŁ PLN / PERSON (PRICE WITHOUT BUFFET)

SNACK

Tomato and mozzarella bruschetta with basil pesto

STARTER

Spinach and Sun-Dried Tomato Tartlet with Camembert, Corn Salad, Pomegranate, and Cranberry Jam

SOUP

Zucchini cream with roasted almond flakes

MAIN COURSE

Chicken Supreme with white wine sauce, served with Parisian potatoes and a salad mix with vinaigrette

DESSERT

Cherry tart with fruit mousse

DRINKS

Water, coffee, tea, fruit juices

SNACKS SERVED IN BUFFET FORM

A selection of regional cold cuts with horseradish

A selection of yellow and blue cheeses with cranberry chutney and salty pretzels

Mini mozzarella with cherry tomatoes and olives

Tartlets stuffed with avocado mousse

Herring in cream with onion and apple

Chicken jelly with egg and green peas

Caesar salad with anchovy sauce

Vegetable salad

Bread/butter

PACKAGE III

295 PLN / PERSON

200 PLN / PERSON (PRICE WITHOUT BUFFET)

SNACK

Tomato and mozzarella bruschetta with basil pesto

STARTER

Grilled shrimp served on pumpernickel bread with guacamole

SOUP

White borscht on smoked ribs with egg

MAIN COURSE

Duck leg confit with cherry sauce, served with Silesian dumplings and red cabbage with cranberries

DESSERT

Toffee cheesecake with seasonal fruit

DRINKS

Water, coffee, tea, fruit juices

SNACKS SERVED IN BUFFET FORM

A selection of regional cold cuts with horseradish

A selection of yellow and blue cheeses with cranberry chutney and salty pretzels

Mini mozzarella with cherry tomatoes and olives

Tartlets stuffed with avocado mousse

Herring in cream with onion and apple

Chicken jelly with egg and green peas

Caesar salad with anchovy sauce

Vegetable salad

Bread/butter

CHILDREN'S MENU

69 PLN / PERSON

OPTION I

Chicken noodle soup

Chicken nuggets

French fries

Carrot and apple salad

Cup of fruit ice cream with whipped cream and fruit

OPTION II

Tomato soup with rice

Penne pasta in tomato sauce with grated cheese

Viennese apple pie

SWEET BUFFET

MINIMUM ORDER - 10 PORTIONS

OPTION I

35 PLN / PERSON

Mini muffin (3 pieces/person)

Mini donut (3 pieces/person)

Puff pastry with whipped cream (3 pieces/person)

OPTION II

35 PLN / PERSON

200 g / person

Apple pie with crumble

Chocolate brownie

Sponge cake with strawberries and cream

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

Beef Stroganoff with bread – PLN 35.00 gross/person

Red borscht with cabbage pate – PLN 28.00 gross/person

Roast turkey with light sauce, served with roasted potatoes, broccoli in béchamel sauce, and caramelized carrots – PLN 60.00 gross/person

VEGETARIAN DISH SUGGESTIONS

STARTER

Spinach and sun-dried tomato tartlet with Camembert and arugula, pomegranate and cranberry jam

Zucchini slices with crumbled feta cheese served on focaccia with rocket and olive oil

SOUP

Zucchini cream with toasted almond flakes

Tomato Cream with peas

MAIN COURSE

Creamy risotto with breaded oyster mushrooms infused with truffle oil with green peas

Gnocchi with beetroot, celery, and walnuts in a cream sauce

Oyster mushroom stroganoff with bread

SUGGESTED VEGAN DISHES

STARTER

Mini arugula and lettuce salad with grilled tofu and avocado

Falafel with Greek tzatziki dip and pomegranate lettuce

SOUP

Zucchini cream with roasted almond flakes

Tomato cream with puff pastry

MAIN COURSE

Creamy risotto with vegan cheese served with sautéed oyster mushrooms infused with truffle oil and green peas.

Stuffed peppers with basmati rice and lentils, baked with vegan cheese and tomato sauce.

DESSERT

A bowl of seasonal fruit sorbets

Chia pudding with coconut milk and mango puree

RESERVATION RULES

- 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 69 / 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.
- The restaurant does not accept cakes or fruit brought in from outside by guests. All menu items, including desserts, are prepared exclusively based on the restaurant's offerings.

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**



TURÓWKA HOTEL & SPA
WIELICZKA



TURÓWKA HOTEL & SPA****

Sales and Marketing Department

mob. +48 500 016 409

+48 500 016 440

+48 500 016 278

sales@turowka.pl

Żeromskiego 1 str.

32-020 Wieliczka

Poland