

RESTAURACJA
Wierzynek
1364



CONFERENCE OFFER

Ladies and gentlemen,

Wierzynek is the most famous Polish restaurant, where according to a legend in 1364 Mikolaj Wierzynek became a host of a famous feast to which European monarchs were invited by King Casimir the Great. Wierzynek is a unique and magical place on the Market Square in Krakow, where unusual atmosphere combines with history, tradition and culinary arts. It impresses not only with beautiful, historical interiors, but also with its unique traditional Polish cuisine and elegant and professional service.

We specialize in organizing comprehensive conferences, banquets, business breakfasts and corporate meetings. At your disposal we put rooms that are not only elegantly designed, but also offer a unique atmosphere which cannot be found in typical conference facilities.

During any business meeting we are able to combine both tradition and modernity. Various companies have trusted us to organize their prestigious events.

We hope that you will join us!



	PACKAGE STANDARD	PACKAGE STANDARD PLUS	PACKAGE BUSINESS BREAKFAST
Time	Half a day	Full day	Half a day
Number of participants	Min. 15 persons	Min. 15 persons	Min. 15 persons
Rent a conference room	√	√	√
Equipment and access to Wi-Fi	√	√	√
Welcome coffee	√	√	√
Number of coffee breaks	1	2	1
Elegant lunch	√	√	-
Gala dinner	-	√	-
Business breakfast or brunch	-	-	√

We also offer a special collection of luxurious gourmet creations handmade by master confectioners of Słodki Wierzynek Royal Chocolate Workshop. You can impress your clients and associates with unique gifts by ordering personalized products such as pralines and boxes of chocolates with your company name or logo.

We can also provide additional services such as sightseeing tours and local excursions, hotels and apartments reservation, transportation - coaches, cars, carriages.

BEST LOCATION IN KRAKOW

CITY CENTER – MAIN MARKET SQUARE!

Jagiellonian University – 200 m

Wawel Castle – 800 m

ICE Krakow Conference Center – 3 km

Tauron Krakow Arena – 4 km

Wieliczka Salt Mine – 14 km

CONFERENCE PACKAGE (min. 15 pers.)

WELCOME COFFEE

Coffee or tea

Mineral water

Biscuits: cinnamon, nut, oat

COFFEE BREAK

Coffee or tea

Mineral water

Orange, apple juice

Mini chocolate and cheese cornets

Mini lemon tart

Mini cherry tart

LUNCH BUSINESS (min. 15 os.)

OPTION I

Traditional sour soup „Żurek” with egg and sausage

Trout served with baked potatoes and horseradish

Tart with forest fruits

Mineral water

Coffee or tea

OPTION II

Cream of broccoli soup with roasted almond slices

Chicken breast with Polish smoked cheese sauce

served with rice and julienne vegetables

Meringue cake with fruits

Mineral water

Coffee or tea

OPTION III

Poultry consommé with vegetables

Turkey medallions with thyme sauce

served with duchesse potatoes and carrot purée

Fresh sorbet composition selected by Wierzynek's confectionery Chef

Mineral water

Coffee or tea

FESTIVE DINNER min. 15 pers.)
IN STANDART PLUS PACKAGE

MENU I

Mixed greens salad served with Polish smoked cheese and plum sauce

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Cream of tomato soup with juniper and basil

*

Pork sirloins in wild mushroom sauce served with roasted potatoes and spinach

*

Apple pie served with vanilla ice cream and custard

Coffee, tea

Mineral water

MENU II

Goat cheese terrine served on beetroot rosette with nut vinaigrette sauce

*

Royal consommé served with homemade noodles and brunoise vegetables

*

Roasted duck served with natural sauce,
apple stuffed with cranberry sauce and stewed potatoes

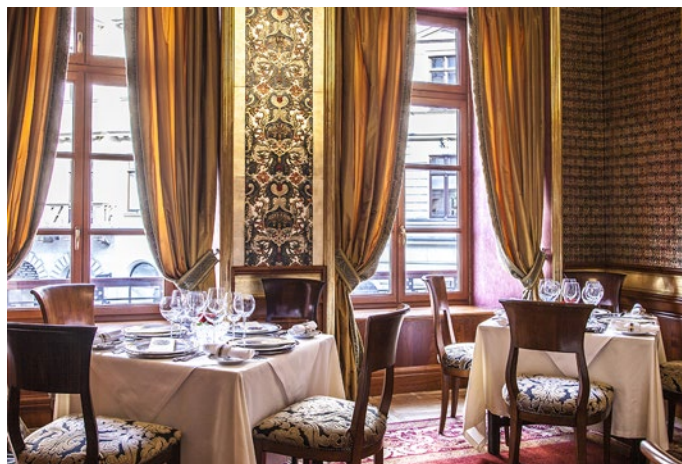
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Home-made cheesecake served with strawberry sauce and vanilla ice cream

Coffee, tea

Mineral water

Coffee or tea



**BUSINESS BREAKFAST (min. 15 pers.)
IN BREAKFAST PACKAGE**

WELCOME COFFEE

Coffee or tea

Mineral water

Biscuits: cinnamon, nut, oat

COFFEE BREAK

Coffee or tea

Mineral water

Orange, apple juice

Mini chocolate and cheese cornets

Mini lemon tart

Mini cherry tart

MENU

SERVED COLD

Cold cuts: cottage meats, pork neck roasted with mustard, homemade pâté, turkey roll-up
Selection of cheeses: gouda, camembert, Dor Bleu,
Polish smoked cheese „Oscypek”, cottage cheese
Cucumber and tomato with vinaigrette sauce

SERVED HOT

Scrambled eggs

Roasted sausages

SERVED SWEET

Mini chocolate and cheese cornets

Selection of bread, bread rolls, butter

Coffee or tea

Mineral water

Orange, apple juice

RESTAURACJA
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