

CAFE ORANZERIA RESTAURANT

HOTEL**** KOSSAK

WEDDING DINNER

UNFORGETTABLE VIEWS
OVER WAWEL CASTLE, THE VISTULA RIVER
AND KRAKOW'S OLD TOWN

2026



A WEDDING DINNER IN THE CLOUDS...



Congratulations! You're engaged.

Now it's time for the next step – organising your wedding reception at Cafe Oranzeria Restaurant.

Cafe Oranzeria Restaurant is located on the seventh floor of Hotel Kossak.

If you are a couple who love Kraków and want to enjoy beautiful views over the city, this is the ideal location for you.

The Restaurant's enormous terrace boasts unforgettable vistas of Wawel castle, the meandering Vistula river, the Vistulan Boulevards and the Old Town.

The terrace also makes an unforgettable venue for an outdoor wedding ceremony.

Our Head Chef and professional waiters will personally guarantee that your reception will be a success and remembered for years to come. Let us take meticulous care of every detail.

We would be honoured to be entrusted with your special day.

Let's do it together...

OFFER INCLUDES

Four course dinner (starter, soup, main, dessert)

Guest welcome with sparkling wine

Printing of menus and place cards (one design)

WEDDING DINNER MENU

PRICE: 310 PLN / PERSON

Please select one dish from each option below.

STARTER

Duck fillet with grapes, celery, cashew nuts salad, herb oil

Slices of roasted veal in anchovy sauce, capers, hard cheese and arugula

Baked goat cheese with roasted sunflower seeds, fresh lettuces, beetroots hummus, cherry tomatoes, currant and thyme vinaigrette

Marinated watermelon with feta cheese and beetroot carpaccio

SOUP

Guinea fowl broth with meat dumplings

Boletus soup with potato mousse and truffle oil

Cream of white asparagus soup with roasted almond flakes

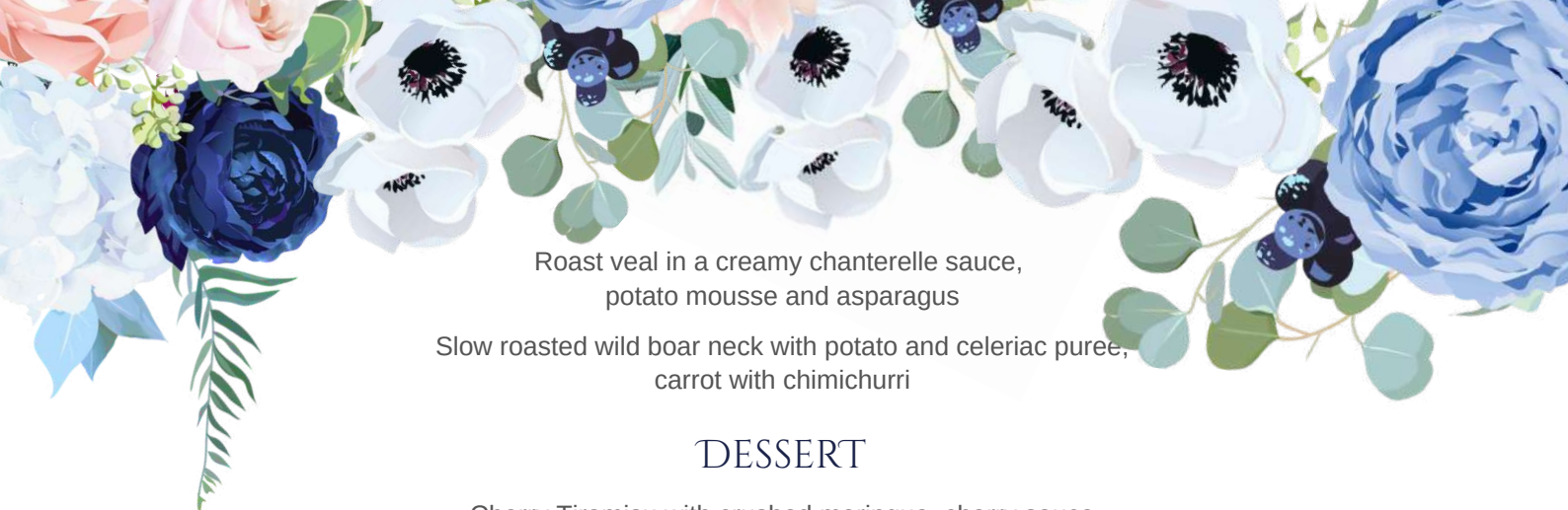
MAIN

Slow-cooked beef cheeks, green beans, sweet potato mousse, pepper sauce

Brine pork on the bone, sauce with French mustard, potato baked with cottage cheese, broccoli

Duck roasted (fillet and leg) in forest fruits sauce, pear cooked in red wine, stewed red cabbage, challah





Roast veal in a creamy chanterelle sauce,
potato mousse and asparagus

Slow roasted wild boar neck with potato and celeriac puree,
carrot with chimichurri

DESSERT

Cherry Tiramisu with crushed meringue, cherry sauce

Creamy vanilla cheesecake, salty pistachio ice cream,
orange sauce, Cointreau liqueur

Chocolate souffle with vanilla ice cream, strawberry coulis

„Kossak” - halvah and hazelnut dessert sponge cake,
halvah mousse, hazelnut mousse, caramel sauce, halvah candy floks

KIDS MENU (UP TO 10 YEARS OLD)

PRICE: 155 PLN / PERSON

Please select one dish from each option below.

STARTER

Mini sandwiches with ham, cheese and fresh cucumber

SOUP

Traditional Polish broth with pasta and vegetables
Tomato soup with rice

MAIN

Breaded chicken fillets with potato puree and green beans
Baked salmon with potato puree and boiled carrots

DESSERT

Ice cream with strawberry sauce and fruits

WEDDING CAKE

Delicious cakes made in-house.

Cakes and pastries created from our own signature recipes.

Price: 350 PLN / 1 KG / 8 Pieces

Decorated with fruits.

The minimum order for a cake is 1,5 KG

CAKE FLAVORS:

Chocolate with cherry

Roasted hazelnut with vanilla cane

Frambolada - white chocolate and raspberry mousse

Exotic with mango and passion fruit



PLATES SERVED AFTER DINNER



SAVOURY BUFFET I

Served once

Price: 220 PLN per person

Traditional cold cuts and sausages
Duck and rabbit pates
Chicken fillet marinated in balsamic cream
Maturing ham with melon
Pork loin with pickles
Roasted beef with chopped boletus and French mustard
Tuna marinated in teriyaki sauce with wakame salad
Salmon marinated in herbs with marinated ginger
Trout fillet with green olives, chickpeas and green peas salad
Platters of hard and soft cheeses
Chicken salad in a dark pepper sauce with hard cheese and cherry tomatoes
Salad with goat cheese, pomegranate, beetroot and grapefruit
Salad with broccoli, prawns and cherry tomatoes

Tartare sauce, horseradish sauce
Marinated boletes, gherkins
Bread, butter

SAVOURY BUFFET II

Served once

Price: 165 PLN per person

Traditional cold cuts and sausages
Duck and rabbit pates
Pork loin with pickles
Salmon marinated in herbs with marinated ginger
Trout fillet with green olives, chickpeas and green peas salad
Platters of hard and soft cheeses
Chicken salad in a dark pepper sauce with hard cheese and cherry tomatoes
Salad with goat cheese, pomegranate, beetroot and grapefruit

Tartare sauce, horseradish sauce
Gherkins, bread, butter

SWEET BUFFET

Served once

Price: 65 PLN per person

Traditional cheesecake - 1 piece per person
Apple tart - 1 piece per person
Brownie - 1 piece per person
Seasonal fruits - 150 g per person



ADDITIONAL HOT DISHES

Pork tenderloin with boletus in slices of smoked bacon, potatoes with dill, green beans 69 PLN

Corn-fed chicken fillet stuffed with sun-dried tomatoes, Hollandaise sauce, and potato salad 65 PLN

Traditional Polish beetroot soup with croquette with meat 38 PLN

Boeuf Stroganow 46 PLN

ADDITIONAL COSTS ON REQUEST

FINGER FOOD COCKTAIL

Price: 126 pln / person. Order for minimum 20 guests.

Prawns in sweet and sour sauce with marinated sprouts

Duck fillet with cherries, almonds and lamb's lettuce

Roasted beef with horseradish mousse, quail egg and fresh sprouts

Maturing ham with melon and cucumber salad

Caprese salad with olives and capers in herb sauce

Mini tarts with broccoli and spinach

Fresh vegetable salad with roasted walnuts and spicy cream cheese

TRADITIONAL POLISH TABLE

Price: 130 pln / person. Order for minimum 20 guests.

Smoked ham, country style sausage, dry smoked pork sausage, white sausage - 200g

pâté baked in a traditional ceramic pot 50 g, brawn 30 g, blood sausage 30 g

traditional lard 30 g, pickled cucumbers 50 g, sauerkraut 50 g,

horseradish 30 g, red beet and horseradish 30 g, cranberry 30 g,

country-style breads

SWEETS

We send prices on request.

Dark chocolate cake pops, white chocolate cake pops, eclair, puff

meringue with cream and fruit, macaron

small cup cake, big cup cake

Forest moss cake

White chocolate cheesecake

Lemon tart with meringue

Raspberry tart

Chocolate tart



UNLIMITED NON-ALCOHOLIC AND ALCOHOLIC OPEN BAR PACKAGES

Served without limits during the reception.

SET I – PRICE PER PERSON

80 PLN UP TO 6H / 100 PLN OVER 6H

Fruit juices

Carbonated drinks: Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Tonic

Coffee and tea

Still and sparkling mineral water

SET II – PRICE PER PERSON

170 PLN UP TO 6H / 190 PLN OVER 6H

White house wine

Red house wine

Tyskie Beer /draught/

Fruit juices

Carbonated drinks: Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Tonic

Coffee and tea

Still and sparkling mineral water

SET III – PRICE PER PERSON

190 PLN UP TO 6H / 215 PLN OVER 6H

Wyborowa Vodka

White house wine

Red house wine

Tyskie Beer /draught/

Fruit juices

Carbonated drinks: Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Tonic

Coffee and tea

Still and sparkling mineral water

SET IV – PRICE PER PERSON

210 PLN UP TO 6H / 235 PLN OVER 6H

Ostoya Vodka

White house wine

Red house wine

Tyskie Beer /draught/

Fruit juices

Carbonated drinks: Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Tonic

Coffee and tea

Still and sparkling mineral water

SET (5-10 YEARS) – PRICE PER PERSON

65 PLN UP TO 6H / 80 PLN OVER 6H

Fruit juices

Carbonated drinks: Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Tonic

Tea

Still and sparkling mineral water

Kossak
HOTEL
★★★★

Oranżeria
RESTAURACJA KAFE



ADDITIONAL INFORMATION

- Children aged up to 4 are free of charge.
- For children aged 5 – 10 we recommend a special children's menu or 50% of the price of an adult guest.
- Our Executive Chef will prepare special dishes in accordance with any allergies or special dietary requirements.
- Each menu item can be changed, and a new price will be calculated.
- Serving the cake which has not been prepared by our pastry book is extra paid: 40 pln / person.
- All prices are inclusive of tax.
- Reservation is confirmed while paing the deposid. The amount of the deposit depends on the number of guests.
- The deposit is deducted from the final bill on the day of reservation.
- The final number of guests must be provided 7 days before the wedding reception date.
- We kindly inform, that a service charge of 10% will be added to the final bill.



CAFE ORANZERIA RESTAURANT - HOTEL**** KOSSAK

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