



Wedding 2026

The art of fulfilling dreams



Photographer: Yana Vydavska, www.vydavska.com



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**Perfection and attention
to every detail are the art
of fulfilling dreams.**

What is your dream? – an intimate ceremony for closest family and friends, a stylishly elegant celebration, or a traditional no-holds-barred wedding until dawn? It is your wedding, and your choice. Our role is to make your dreams come true.

Ballroom

The Ballroom is our largest event room with stylish chandeliers, multi-color lighting, and enough space for installing a stage. The room is airconditioned and has its own outdoor terrace and mezzanine.

U - shape



up to
150 guests

Banquet



up to
360 guests

Minimum number of
fully paid participants

100 guests



Decorations prepared by an external company

Photo: Michał Orłowski Photography

area

542 m²

height

13.3 m

Kolumnowa Room

The Kolumnowa hall features barrel vaults supported by granite columns and a view to the castle courtyard.

Guests have direct access to the garden and terrace, with a vista of the historical park and pond.

The room is airconditioned.

U-shape



up to
80 guests

Banquet



up to
100 guests

Minimum number of
fully paid participants

50 guests



area

274 m²

height

4,5 m

Kominkowa Room

The Kominkowa room features barrel vaults supported by granite columns and a view to the castle courtyard.

Guests have direct access to the garden and terrace, with a vista of the historical park and pond.

A prominent feature of the room is its fireplace which adds a unique touch to every event, especially during the colder seasons.

The room is airconditioned.

U-shape



up to
40 guests

Banquet



up to
60 guests

Minimum number of
fully paid participants

30 guests



area

200m²

height

4,5m

Guest rooms

The Hotel offers accommodation in **81 elegant** rooms located in five side buildings (**72 rooms**) and the main Castle building (**9 suites**).

For the Bride and Groom on the day of the wedding, we offer free accommodation in a superior room in the side building.

For wedding guests preferential room prices depending on the specific date and number of rooms.

The price of the accommodation includes:

- Possibility of using the Wellness zone (saunas, swimming pool, jacuzzi)
- Parking
- The hotel day starts at 15:00 and ends at 11:00



Wedding Packages

We offer dedicated Silver and Gold packages for our guests.

We offer 5% discount on the Silver and Gold packages if you organise your wedding on Fridays throughout the year.

We offer 10% discount on the Silver and Gold packages if the wedding is organised from Sunday to Thursday in the months of: April, July, August, October.

We offer 10% discount on the Silver and Gold packages for the months of: January, February, March, November.

We offer 5% discount on the Silver and Gold packages for the month of July.

Discounts do not add up.

Package prices do not apply on New Year's Eve, New Year's Day, Easter, Easter Monday, Christmas Eve, and both Christmas Days or long weekends. Should you wish to organize your wedding on those dates, we'll be happy to prepare an individual offer.



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Photo: Michał Orłowski Photography | Decorations prepared by an external company

SILVER PACKAGE INCLUDES

MENU UP TO 12 HOURS (maximum until 05:00 am)

- Welcoming the Newlyweds with bread and salt
- Welcoming the guests with sparkling wine
- A four-course served dinner (starter, soup, main course, dessert)
- Buffet with cold snacks – unlimited until the end of the wedding party
- Sweet buffet unlimited until the end of the wedding party
- One hot dish served
- Hot food buffet unlimited from 24:00 until the end of the wedding party
- Hot and cold beverages– unlimited until the end of the wedding party
- Decorations:
The Hotel provides white candles on the banquet tables, white tablecloths, white napkins, white chair covers or Chaviarii chairs at extra cost (number of chairs limited), a red carpet and stanchions at the room entrance.
- Tasting of the selected menu served for 2 people after signing the contract, on the date specified by Zamek Topacz. A change of the indicated date may involve a fee
- Table service: 1 waiter/25 guests + supervisor.
- Room for the Newlyweds on the wedding date in a side building
- Free parking for the wedding guests
- Children up to 3 years of age – free of charge.
- Children 3–10 years of age – 60% of the package price.
- Subcontractor menu:
60% of the package price

In order to meet your expectations, on special request the Chef will prepare individual menu proposals for vegetarian, vegan and menus for people on special diets. No later than 14 days before the wedding date, please provide us with the menu information:

- special diets or allergies
- number of guests

SERVED STARTER (please choose one):

- Beef carpaccio/ Truffle Aioli/ Emilgrana cheese/ rocket/ olive oil
- Marinated salmon/ dill/ fennel/ red beetroots/ horseradish/ lemon
- Buffala/ tomatoes/ beetroot/ raspberries/ balsamico/ olive oil

SOUP (please choose one):

- Broth/ noodles/ carrots/ parsley
- White onions/ thyme/ baguette/ Gruyere cheese (January – February)
- Cauliflower/ nuts/ oil (March – April)
- Asparagus/ sunflower seeds/ oil (May – June)
- Minestrone/ bacon/ Emilgrana cheese (July – August)
- Pumpkin/ pumpkin seeds/ olive oil (September – October)
- Mushrooms/ croutons/ herbs (November – December)

MAIN COURSE (please choose one):

- Confitted duck thigh/ marinated beetroot/ leek hay/ Silesian noodles/ sauce
- Braised veal/ vegetable ratatouille/ gnocchi with nuts/ sage sauce
- Long-cooked beef with courgette/ aubergine/ artichokes/ chorizo/ potatoes/ garlic
- Sea bass/ fried vegetables/ sesame/ velute with lemongrass/ rice noodles

SERVED DESSERT (please choose one):

- Wedding cake (taste and design to be determined)*
- Baked chocolate mousse/ grand marnier/ cherries/ crunchy almonds

*Cake served whole then cut and served by waiters

COLD BUFFET (available after dinner):

- Homemade cheese/ nuts/ grapes/ grissini fruit/ con ture
- Roast meats/ cold meats/ kabanos/ poultry jellies/ cucumbers in brine/ pickles/ horseradish/ mustard
- Turkey/ tuna/ capers/ peppers
- Prawns/ tomatoes/ white wine/ parsley
- Hummus/ falafel/ dried tomatoes
- Cod brandade/ chinook
- Matjes herring/ beetroot/ apple/ leek/ cream
- Potato rösti/ cottage cheese/ caviar/ herbs
- Romaine lettuce/ eggs/ emilgran cheese/ croutons/ chicken breast
- Couscous salad/ tomatoes/ cucumbers/ mint/ coriander/ basil
- Bread / butter

*In case of serving the offerings we increase the grammage, this involves an additional fee of 29 PLN/person and a modification of the menu.

DESSERT BUFFET (available after dinner):

- Apple pie/ crumble/ meringue
- Cheesecake/ candied orange peel
- Tiramisu/ cocoa/ blueberries
- Filleted fruit

HOT SERVED DINER (please choose one):

- Pork knuckle/ cabbage/ roast potatoes/ horseradish/ cranberry (**from 40 guests**)
- Turkey/ braised vegetables/ roast potatoes/ BBQ sauce
- Cod in panko / potatoes / green peas with mint/ tartar sauce

HOT BUFFET

(available from midnight to 5 a.m.)

- Red borscht/ croquettes/ cabbage/ mushrooms
- Boeuf strogonov/ mushrooms/ hot peppers

BEVERAGES

- Coffee/ tea
- Water/ juices
- Coca-cola, Fanta, Sprite, Tonic

CHILDREN'S MENU:

SOUP: Chicken noodle soup

MAIN DISH: Grilled chicken breasts with potatoes and carrot salad

DESSERT: As chosen for the other guests

Price: PLN 539 /guest



Photo: Michał Orłowski Photography | Decorations prepared by an external company

GOLD PACKAGE INCLUDES

MENU UP TO 12 HOURS (maximum until 05:00 am)

- Welcoming the Newlyweds with bread and salt
- Welcoming the guests with sparkling wine
- Four-course dinner (starter, soup and dessert served to guests' tables, main course and side dishes served on platters to tables)
- Buffet with cold snacks – unlimited until the end of the wedding party
- Sweet buffet unlimited until the end of the wedding party
- One hot dish served
- Hot food buffet unlimited from 24:00 until the end of the wedding party
- Decorations:
The Hotel provides white candles on the banquet tables, white tablecloths, white napkins, white chair covers or Chaviarii chairs at extra cost (number of chairs limited), a red carpet and stanchions at the room entrance.
- Hot and cold beverages – unlimited until the end of the wedding party
- Tasting of the selected menu served for 2 people after signing the contract, on the date specified by Zamek Topacz. A change of the indicated date may involve a fee
- Table service: 1 waiter/25 guests + supervisor.
- Room for the Newlyweds on the wedding date in a side building
- Free parking for the wedding guests
- Children up to 3 years of age – free of charge.
- Children 3–10 years of age – 60% of the package price.
- Subcontractor menu: 60% of the package price

In order to meet your expectations, on special request the Chef will prepare individual menu proposals for vegetarian, vegan and menus for people on special diets. No later than 14 days before the wedding date, please provide us with the menu information:

- special diets or allergies
- number of guests

SERVED STARTER (please choose one):

- Beef carpaccio/ Truffle Aioli/ Emilgrana cheese/ rocket/ olive oil
- Marinated salmon/ dill/ fennel/ red beetroots/ horseradish/ lemon
- Buffalo/ tomatoes/ beetroot/ raspberries/ balsamico/ olive oil

SOUP (please choose one):

- Broth/ noodles/ carrots/ parsley
- White onions/ thyme/ baguette/ Gruyere cheese (January – February)
- Cauliflower/ nuts/ oil (March – April)
- Asparagus/ sunflower seeds/ oil (May – June)
- Minestrone/ bacon/ Emilgrana cheese (July – August)
- Pumpkin/ pumpkin seeds/ olive oil (September – October)
- Mushrooms/ croutons/ herbs (November – December)

MAIN FISH COURSE (please choose one):

- Sea bass/ fried vegetables/ sesame/ velute
- Salmon/vegetables in emulsion/roasted grains

MAIN COURSE (please choose three):

- Confitted duck/ red cabbage with apples
- BBQ pork cheeks/ roasted vegetables
- Braised veal/ mushroom sauce
- Low roast pork loin/ dried fruit sauce
- Chicken breast supreme/ vegetables in tomato/ pesto

ADDITIONS

- Composition of salads/ vegetables/ vinaigrette dressing
- Coleslaw/ horseradish
- Roasted beetroot/ feta cheese
- Silesian noodles/ butter
- Baked potatoes/ herbs/ olive oil
- Boiled potatoes/dill

COLD BUFFET (available after dinner):

- Homemade cheese/ nuts/ grapes/ grissini fruit/ confiture
- Roast meats/ cold meats/ kabanos/ poultry jellies/ cucumbers in brine/ pickles/ horseradish/ mustard
- Turkey/ tuna/ capers/ peppers
- Prawns/ tomatoes/ white wine/ parsley
- Hummus/ falafel/ dried tomatoes
- Cod brandade/ chinook
- Matjes herring/ beetroot/ apple/ leek/ cream
- Potato rösti/ cottage cheese/ caviar/ herbs
- Romaine lettuce/ eggs/ emilgran cheese/ croutons/ chicken breast
- Couscous salad/ tomatoes/ cucumbers/ mint/ coriander/ basil
- Bread / butter

*In case of serving the offerings we increase the grammage, this involves an additional fee of 29 PLN/person and a modification of the menu.

SERVED DESSERT (please choose one):

- Wedding cake (taste and design to be determined)*
- Baked chocolate mousse/ grand marnier/ cherries/ crunchy almonds

*Cake served whole then cut and served by waiters

DESSERT BUFFET (available after dinner):

- Apple pie/ crumble/ cinnamon
- Cheesecake/ candied orange peel
- Tiramisu/ cocoa/ blueberries
- Filleted fruit

HOT BUFFET

(available from midnight to 5 a.m.)

- Borscht/ croquettes/ cabbage/ mushrooms
- Boeuf strogonov/ mushrooms/ hot pepper
- Curry/ chickpeas/ tofu/ sesame
- Ravioli/ cheese sauce/ pesto

HOT SERVED DINER (please choose one):

- Pork knuckle/ cabbage/ roast potatoes/ horseradish/ cranberry (from 40 guests)
- Turkey/ braised vegetables/ roast potatoes/ BBQ sauce
- Cod in panko / potatoes / green peas with mint/ tartar sauce

BEVERAGES

- Coffee/ tea
- Water/ juices
- Coca-cola, Fanta, Sprite, Tonic

CHILDREN'S MENU

SOUP: Chicken noodle soup

MAIN DISH: Grilled chicken breasts with potatoes and carrot salad

DESSERT: As chosen for the other guests

Price: PLN 569 /guest

Additional services

To be ordered no later than 14 days before the wedding party

Country table

COLD COUNTRY TABLE

Cold snacks:

- | | | |
|----------------------------------|--------------------|----------------------|
| ■ Country headcheese, | ■ Krupniok | ■ Pickled cucumbers, |
| ■ Pork neck baked with marjoram, | ■ Country pate, | ■ Smoked bacon, |
| ■ Dried sausage, | ■ Smoked ribs, | ■ Mustard |
| ■ Smoked pork ham, | ■ Slices of bread, | |
| ■ Lard with apples, | ■ Horseradish, | |

*Price: PLN 59 /person**

FULL COUNTRY TABLE

Cold snacks:

- | | | |
|----------------------------------|--------------------|----------------------|
| ■ Country headcheese, | ■ Krupniok | ■ Pickled cucumbers, |
| ■ Pork neck baked with marjoram, | ■ Country pate, | ■ Smoked bacon, |
| ■ Dried sausage, | ■ Smoked ribs, | ■ Horseradish, |
| ■ Smoked pork ham, | ■ Slices of bread, | ■ Mustard |
| ■ Lard with apples, | | |

Hot dishes:

- Russian and buckwheat dumplings with forest mushroom ragout
- Old Polish bigos with plum

*minimum order for 50 guests

*Price: PLN 79 /person**

Mediterranean table

- | | | |
|---|------------|----------|
| ■ Antipathies: dried tomatoes/grilled vegetables/ artichokes/ olives | | |
| ■ Aged hams: parma/ spinata/ coppa/ aged sausage/ mortadella/ salami milano | | |
| ■ Cheeses: gorgonzola/ grana padano/ camembert/ brie/ taleggio | | |
| ■ Quiche: with spinach and blue cheese/ with bacon and gruyere cheese | | |
| ■ Bruschetta with tomatoes and pesto | ■ Baguette | ■ Grapes |
| ■ Crostini with duck rillettes | ■ Grissini | ■ Nuts |
| ■ Caprese buffalo | ■ Fig jam | |

*minimum order for 50 guests

*Price: PLN 59 /person**



Appetizers in preparation for the wedding

- | | |
|--|----------------------------------|
| ■ Cheese/ grape/ nuts/ grissini/ confiture | ■ Mini Crossants/ strawberry jam |
| ■ French pastries with savoury filling | ■ Mini Focaccia 10 pcs. |

Price: PLN 190 /set

American table

Hot:

- Chicken strips/ American hot sauce
- Mexican soup: minced meat/ tomatoes/ beans/ maize
- Mini beef burgers/ mayonnaise/ pickles/ iceberg lettuce
- Glazed wings/ sweet-chilli sauce
- Fries

Cold:

- Caesar salad: romaine lettuce/ croutons/ cheese/ egg/ caesar dressing
- Tacos: seafood / pickled vegetables / mayonnaise
- Salsa: pineapple/cucumber/pepper
- Tortilla: breaded squid/ avocado/ pomegranate/ cheese
- Sweet-chilli sauce
- Coleslaw
- Nachos
- Popcorn
- Chips
- Guacamole

*minimum order for 50 guests

Price: PLN 79 /person.*

Live cooking

Hot (please choose one):

- Pasta aglio olio with shrimp: garlic / peperoncino / oil / white wine / parsley / aged cheese / shrimp
- Rice noodles with duck: peppers/ pak choi/ carrots/ plum sauce/ nuts/ sesame/ coriander

Price: PLN 45 /person.*

Cold (please choose one):

- Tuna tartare/ shallot/ lemon/ oil/ avocado/ chilli/ coriander
- Salmon tartare/ radish/ wasabi/ wakame algae/ soy sauce/ chilli/ coriander
- Beef tartare/ mushrooms/ cucumber/ pickled onions/ trufflowy mayonnaise/ buckwheat popcorn

Extras: Bread/ oil/ butter

*minimum order for 50 guests

Price: PLN 39 /person.*

Finger food

- Antricot/ pico de gallo/ avocado
- Veal/ parmesan cheese/ soft yolk/ truffle
- Salmon/ horseradish/ pear/ lemon
- Hummus/ pomegranate/ nuts
- Tomatoes/ mozzarella/ pesto

*minimum order for 50 guests

Price: PLN 49 /person.*



Champagne tower

- Preparation of a tower of approx. 36 special glasses
- 2 bottles of Prosecco for the newlyweds
- Sparkling wine for more guests distributed by the staff on trays (as part of the welcome toast or if it is a second toast then at an additional cost)

* Prosecco may be exchanged for Champagne for an additional charge

Price: PLN 800*

Alcohol beverages



In the Topacz castle, we propose to buy wedding alcohol at preferential prices.

ALCOHOLS BY CONSUMPTION (price per every opened bottle):

- Vodka Ogiński 0,5l – 120 PLN
- Vodka Biały Bocian 0,5l – 110 PLN
- Vodka Finlandia 0,5l – 135 PLN
- Red and white wine 0.75l – 99 PLN
- Draft beer Żywiec 0,5l – 16 PLN

* We can prepare other alcohols on request

OPEN BAR SILVER: 165 pln/guest

Selected assortment served unlimited up to 12 hours. Does not include bar and bartender service.

- Draft beer Żywiec
- Vodka Biały Bocian/ Ogiński/ Finlandia (choose one)
- White and red wine

OPEN BAR GOLD: 230 pln/guest (includes professional bartending service).

The drinks below served unlimited up to 12 hours
Includes bar, professional bartender service and the necessary assortment.

- Draft beer Żywiec
- Vodka Biały Bocian/ Ogiński/ Finlandia (choose one)
- White and Red wine
- Whisky Grant's, Ballantines Finest
- Tequila Jose Cuervo
- Gin Seagrams
- Rum Bacardi Light Dry

COCKTAILS:

- **Aperol Spritzer** (Aperol, Prosecco, soda. orange)
- **Tom Collins** (Gin, sugar syrup, lemon juice, lime juice, sparkling water)
- **Mojito** (Rum, limes, sugar syrup, mint, lemon)

* On request, we can prepare other types of drinks and cocktails.



CORKAGE FEE

The Hotel agrees to the Ordering Party's introduction of alcohol purchased outside the hotel, provided that the alcohol is approved for trading and consumption in the territory of the Republic of Poland, has been produced according to the established standards, is originally sealed and the Ordering Party has invoices/ /purchase receipts. The hotel does not agree to provide home-produced alcohol.

Corkage fee for delivering your own alcohol: **PLN 39**/each open bottle up to 0.75l alcohol.

It is not possible to introduce alcohol in bottles of larger capacity.

The service charge if the bar is hired externally is **1000 PLN** plus a corkage fee for each fully paid person. All alcohol, extras, glassware in the bartender's responsibility.

The service fee for the introduction of the Procecco van from outside is **500 PLN**.

Wedding Cake

Prepared by the patissier of Zamek Topacz

The menu price includes the possibility to replace the desse served with a cake.

The cost of the cake as an additional dessert:

Price starts from **45 PLN**/guest (depending on the design).

Children: up to 3 years – free, 3-10 years – 60% of the price.

If you decide to order the wedding cake outside the Zamek Topacz*, there will be a service fee charged **1000 PLN**/ per cake.

In this case please choose one of offered desserts.

* The cake must be delivered with a receipt from the cake shop where it was purchased. There is no possibility to introduce pies/cakes of your own production.



Candy Bar

A sweet corner that will delight children and adults alike.

We will match the colour of the sweets to your wedding day.

Price includes:

- Sweets—the exception being macarons, which we count as two pieces for PLN 22.
- Basic decoration, i.e. dishes, pedestals, flowers, tea lights, fabric, tablecloths.
- Arrangement of the sweet table.

There is also the possibility of preparing additional decoration such as balloon garland and flower baskets. Pricing is prepared individually.

Minimum order: **12 pieces** of one type.

The actual list of sweets will be sent at the beginning of the year.

Service charge for the introduction of the Candy Bar from outside: **PLN 1,000.**

PLN 24/piece

Wedding ceremony

We offer you the possibility to organize your wedding ceremony in Zamek Topacz:

- with the pond in the background
- on the pier (for 25 persons)
- in the Castle courtyard
- in the chapel (for max. 50 persons)

The price includes:

- Site rental
- Chairs for the couple and the official
- Roofing over the couple and official
- 50 white chairs for the guests
- A table with white tablecloth
- Red carpet

The hotel does not guarantee an alternative location for the ceremony in case of bad weather.

The hotel does not undertake the formalities necessary for a ceremony outside of the Registry Office.

Price: PLN 3000



Decorations prepared by an external company

Photo: Michał Orłowski Photography

Ceremony in the Oficyna garden

The package for the organisation of the ceremony in the Oficyna garden together with the hire of the Oficyna Hall for the preparations.

The price includes:

- Site rental
- Oficyna room available for preparations
- Roofing over the couple and official
- A table with white tablecloth
- Chairs for the couple and the official
- 50 white chairs for the guests
- Red carpet

Price: PLN 4000

Additions

Decoration with lights

Balroom

- Dense lights over the tables and dance floor
- Less frequently hung lights
- Dense lights only above the dance floor or only above the tables
- Walls next to the dance floor

Price: PLN 4000

Price: PLN 2500

Price: PLN 2000

Price: PLN 2x700

Kominkowa Room

Price: PLN 900

Kolumnowa Room

Price: PLN 1200



Subcontractors

We work with reliable music bands, DJs, photographers, videographers.
We can provide a recommended list on request.

Art SPA for Wedding Guests

Our guests are welcome to experience the art of relaxation at our Art SPA before attending the ceremony
At your request we can offer you beauty treatments and organize bachelorette and bachelor parties.



Contact Art SPA: +48 71 771 99 42 or spa@topacz.pl

What car for the wedding?

If you dream about a car:

- historic
- timeless
- arousing nostalgia among the invited guests
- beautifully presented in the pictures



Reservation and rental price set by:

Museum of Motorization and Technology Zamek Topacz: +48 888 108 148 or muzeum@zamektopacz.pl

On offer you will find **Rolls-Royce, Bentley, Jaguar** and many other...

Terms of reservation

1 We make a pre-booking reservation for a period of 14 days. After this date, an agreement must be signed so that the reservation is guaranteed.

Within 7 days from the date of signing the contract an advance payment must be made.

Prepayment of 50% of the value of the calculation in the agreement.

Payment made by bank transfer to the account number indicated by the hotel.

2 Another pre-payment of 35% of the estimated value of services payable up to 60 days before the date of wedding.

Payment made by bank transfer to the account number indicated by the hotel.

3 Another pre-payment of 15% of the estimated value of services payable up to 14 days before the date of wedding.

Payment made by bank transfer to the account number indicated by the hotel.

4 **Final number of participants:**

The final number of participants must be confirmed no later than 14 days prior to the event date by email or registered mail. Up to 10% of the number of participants confirmed in the agreement may be cancelled free of charge.

Should any participants be cancelled after the agreed date, the client shall be charged for the number of participants set out in the agreement.

The increase of the number of participants after the agreed date shall be decided on a case-by-case basis depending on the date of the change request and the number of participants.

5 **Final number of rooms:**

The final number of hotel rooms with the list of names of guests will be provided by the Client 14 days before the planned date of arrival.

Free-of-charge cancellation is possible up to 10% of the number of rooms agreed on in the agreement no later than 14 days before the date of reservation. In the case rooms are cancelled after the above said period, the Hotel will charge the Client according to the number of rooms not lower than the number provided for in the agreement.

Possibility to increase the number of rooms or change of the reservation dates after that time depends on availability of rooms and must be confirmed by the Hotel.

To make a reservation or discuss your event needs, please contact us:

Conference and Banqueting Department
Zamek Topacz

Zamek Topacz Resort & Art SPA

Templariuszy Street 1

55-040 Ślęza, Kobierzyce

Phone: +48 71 771 99 99

www.zamektopacz.pl

Dział sprzedaży:

Phone: +48 71 771 99 04

e-mail: sprzedaz@topacz.pl



ZAMEK TOPACZ

— RESORT & ART SPA —