

Your Dream Wedding
in the most beautiful interior
of the Old Krakow

wedding offer 2025



since 1887





Mirror Ftall

The Grand Hotel's Mirror Hall is a magnificent place that remembers delightful balls of the interwar period. It was described in the Henryk Worcell's book "Zaklęte Rewiry" and then immortalized in the movie of the same title. The spacious, covered with Art Nouveau stained-glass roof Hall, which is full of crystals' gleams mirrors' reflections, can host up to 120 people.

Wedding Ceremonies

It is always emotional when you go back in your mind to a wedding reception. Therefore, this ceremony should be held in a unique place and leave an everlasting impression. The Grand Hotel Kraków by its nature, a unique athosphere and the offer that meets your needs is undoubtedly the ideal place to organize your perfect wedding.

As a gift from the Grand Hotel

The Young couple recives:

- Accommodation with breakfast in the Honeymooners Apartment
- * Special accommodation rates for wedding Guests
- * Possibility to organize a photo shoots in beautiful Grand Hotel's Apartments

In case of any questions or queries do not hesitate to contact our **Sales Department**

Please contact:

phone: 12 424 08 06, 12 424 08 05

mobile: 665 647 919

e-mail: marketing@grand.pl

Grand Hotel ***** Kraków 5/7 Sławkowska st.



Compose your own menu and select one proposal of: served dishes, cold and sweet buffets and beverages / drink packages.



Appetizer - choose one:

- * Liver mousse on toast with cranberries
- * Terrine with cucumber and tomatoes with creamy horseradish sauce
- * Waldorf salad with crispy apple and nuts

Aromatic soup - choose one:

- * Consomme with carrot julienne
- * Cream of white vegetables with a horseradish note
- * Tomato cream decorated with basil

Main Course - choose one:

- * Juicy chicken fillet in thyme sauce groats served with vegetables
- * Pork tanderloin with green pepper sauce with potatoes flavored with thyme served with blanched broccoli
- * Delicate cod in lime sauce with rice black-and-white blanched vegetables

Dessert - choose one:

- * Lemon tart
- * Crème brûlée
- * Galician apple pie with caramel sauce

II Hot course at 9:00 pm - choose one:

- * Delicate chicken fillet with lemon sauce spinach risotto
- Ragout of Polish beef with crispy vegetables

III Hot course at 1:00 am - choose one:

- Traditional red borscht served with a croquette with cabbage and mushrooms
- * Traditional polish sour rye soup

Price: 345 PLN per person The price is applicable with min. 60 people









Compose your own menu and select one proposal of: served dishes, cold and sweet buffets and beverages / drink packages.

Served Menu 2

Appetizer - choose one:

- * Tomato tartare served with basil jelly
- * Short-roasted beef with vegetable salsa
- * Tarts seasoned with spinach and salmon

Aromatic soup - choose one:

- * Cream of leek with puff pastry croutons
- * Celery cream with apple
- * Carrot cream with parsley pesto

Main Course - choose one:

- Pork loin sous vide with a forest mushrooms sauce, parsley mashed-potato served with beetroot mousse
- * Duck leg confit served on beetroot puree with cranberry sauce and pear sous vide
- * Juicy roast beef with gravy lavender Groats served with vegetables

Dessert - choose one:

- * Semifreddo on strawberry sauce
- * Ice cream with chocolate on orange sauce
- * Apple strudel with vanilla sauce

II Hot course at 9:00 pm - choose one:

- * Delicate chicken fillet with lemon sauce spinach risotto
- Ragout of Polish beef with crispy vegetables

III Hot course at 1:00 am - choose one:

- * Traditional red borscht served with a croquette with cabbage and mushrooms
- * Traditional polish sour rye soup

Price: 399 PLN per person
The price is applicable with min. 60 people









since 1887







Cold Buffets

Standard Cold Buffet

- * Aromatic pork in cumin
- * Juicy neck in herbs
- Roasted bacon
- * Chicken roulade with spinach
- * Delicate chicken roulade with sun-dried tomatoes
- * Traditional vegetable salad with velvet sauce
- * Crispy lettuce with tuna
- * Salad with the addition of crispy vegetables
- * Herring tartare with onion on toast
- * A selection of muffins with dry filling
- * Fresh bread selection

Price 99 PLN per person

Deluxe Cold Buffet

- * Aromatic pork in cumin
- * Juicy neck in herbs
- Roasted bacon
- * Chicken roulade with spinach
- * Delicate chicken roulade with sun-dried tomatoes
- Polish sausages with additives: beetroots with horseradish, tartar sauce, horseradish
- * A selection of Polish cheese
- * Traditional vegetable salad with velvet sauce
- * Crispy lettuce with tuna
- * Salad with the addition of crispy vegetables
- * Herring tartare with onion on toast
- * A selection of muffins with dry filling
- * French snacks freshly baked with dry filling
- * Fresh bread selection

Price 149 PLN per person

Sweet Buffets

Standard Sweet Buffet

- * A selection of crispy muffins
- * A composition of mini desserts in two versions
- * Choice of 3 out of 5 cackes:
 - Galician apple pie
 - chocolate cake
 - poppy seed-apple cake
 - royal cake with chocolate
- * Puffs with vanilla and mocca creme
- * A selection of seasonal fruit

Price 89 PLN per person

Deluxe Sweet Buffet

- * A selection of crispy muffins
- * A composition of mini desserts in three versions
- * Choice of 4 out of 5 cakes
 - Galician apple pie
 - chocolate cake
 - poppy seed-apple cake
 - royal cake with chocolate
- * Puffs with vanilla and mocca creme
- * Colorful MINI PAVLOV'S MERINGUE
- * Sponge roulade with cream

Price 109 PLN per person



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Cold. hot and alcoholic drinks

Basic drink package

- * Coffee
- * Tea
- * Fruit juices
- * Mineral water
- * Soft drinks

Price 79 PLN

per person

* Coffee

with wine

Drink package

- * Tea
- * Fruit juices * Mineral water
- * Soft drinks * White/red wine (0,75l/2 people)

Price 159 PLN per person

Alcohol drinks package I

- * White/red wine (0,75l/2 people)
- (0,33l/1 person) * Baczewski Vodka (0,5l/2 people))

Price 219 PLN per person

Alcohol drinks package II

- * White/red wine
- (0,75l/2 os) * Beer
- (0,33l/1 os)
- * Baczewski vodka
- (0,5l/2 os)
 * Johnnie Walker Whisky
 (40 ml/1 os)
- * Gin
- (40 ml/1 os)





Additional information

- The proposed menu is for minimum 60 participants.
- Menu for children under 2 years old free, at the age of 2-10 years is priced at 60% discount.
- Possibility of switching main courses for chosen vegan/vegetarian dishes
- The price exclude floral decorations.
- You can bring your own cake.
- The duration of the wedding party is up to 2:00 am, any possibility of extending the party is considered on an individual basis and is extra paid - 1500 PLN per hour.
- One-time technical service fee 2000 PLN.
- You can bring your own alcohol. Additional service fee applies then.
- Possibility to order an Open Bar with individual bartender service for additional fee.
- Confirmation of the reservation is signing the contract and paying a deposit of 30% of the value of the selected wedding package. One month before the date of admission, the remaining 70% must be paid.
- Dance floor is located in a designated area by the hotel.







31-014 Kraków, 5/7 Sławkowska st. phone: +48 12 424 08 00, e-mail: hotel@grand.pl https://www.grand.pl