



MERCY
BROWN





A CHRISTMAS MEETING WITH THE BEST STYLE

At Mercy Brown, we will not only organize your Christmas meeting, but above all, we will make the memories of this meeting last long after the evening's finished.

Are you looking for a unique place for a conference, banquet, cocktail or awards ceremony? You're in the right place!



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Mercy Brown is an elegant space with a soul, great cuisine and cocktails served by one of the best Cocktail Bars in Poland - all in the heart of historical Krakow!

Surprise your co-workers and invite them to the unique world of Mercy Brown, where you will discover completely new flavors and aromas.

Meet our awarded mixologists who will take care of your guests and serve our unique cocktails.



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Our space is a response to the needs of the most demanding customers
- the arrangement of chairs and tables will be adjusted to your needs.

The sound system, microphones and a projector will be at your disposal.
Depending on the nature of the meeting,
our room can accommodate from 70 to approximately 100 guests.

For managers and entrepreneurs looking for an extraordinary,
and at the same time prestigious meeting place,
we offer the organization of:

**CORPORATE CHRISTMAS
BUSINESS MEETINGS
CONFERENCE
AWARDS GIVEAWAY
PRESENTATIONS AND PRODUCTS PREMIERE
BANQUETS**







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A business meeting at Mercy Brown is a great opportunity to enjoy our famous cocktails. If you want your banquet to take place in a unique atmosphere, choose one of the open bar options for your guests:

BASIC PACKAGE / PLN 99

2 cocktails each from the Mercy Brown seasonal menu + a welcome drink

REGULAR PACKAGE / 159PLN

4 original cocktails from the Mercy Brown seasonal menu or house spirit with soft + a welcome drink

PREMIUM PACKAGE / for individual consulting, contains premium spirits + a welcome drink

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ADDITIONAL ATTRACTIONS
WE CAN ARRANGE FOR YOU:

ALCOHOL TASTINGS
COCKTAIL WORKSHOPS
PERSONALIZED COCKTAIL EVENINGS
BURLESQUE SHOW
LIVE CONCERTS



Depending on the nature of the meeting,
you can opt for a small treat in the form of a coffee break,
available in three variants:

VARIANT I

- Coffee and tea in many flavors
- Sparkling and still mineral water
with mint and fruit
- Homemade white chocolate cheesecake
with pistachios
- Fresh buns with fruit and crumble
from the Binkowski bakery
- Freshly baked croissants served
with cream cheese, honey and fruit jam
 - Fresh fruit

79zł /pp.



WARIANT II

- Coffee, tea in many flavors
- Sparkling and still mineral water with mint and fruit
- Freshly squeezed juices
- Pressed vegetables and fruits juices
- Homemade cheesecake with white chocolate and pistachios
- Fresh buns with fruit and crumble from the Binkowski bakery
 - Freshly baked croissants served with cream cheese, honey and fruit jam
 - Fresh fruit
- Wholegrain roll with homemade cottage cheese, radish and fresh herbs
- Wheat bran bun with roast beef on lettuce with dijon sauce
- Dark multigrain bun with homemade hummus and seasonal vegetables

115zł /pp.

WARIANT III

- Coffee, tea in many flavors
- Sparkling and still mineral water with mint and fruit
- Freshly squeezed juices
- Pressed juice from vegetables and fruits
- Homemade cheesecake with white chocolate and pistachios
- Fresh buns with fruit and crumble from the Binkowski bakery
 - Freshly baked croissants served with cream cheese, honey and fruit jam
 - Fresh fruit
- Wholemeal bun with homemade cottage cheese, radish and fresh herbs
- Wheat bran bun with roasted roast beef on lettuce with dijon sauce
- Dark multigrain bun with homemade hummus and seasonal vegetables
- Mini salad with couscous, fresh mint and pomegranate
- Mini salad with smoked Jurassic trout and citrus dip
 - Tart with pear, chicory and goat cheese
 - Tart with fresh spinach and feta cheese

139zł /pp.



CHRISTMAS OFFER

We also encourage you to get familiar with our proposed variants of Christmas refreshments, served in the form of a buffet.

VARIANT I

- Smoked salmon tartare with pickles served with spicy bread
- Baltic herring on beetroot mousse with fresh herbs
- French patties with mushrooms and sauerkraut
- Sourdough bread, thyme butter

Sweet:

- Mini Viennese cheesecake
- Apple pie with apples and cinnamon
- Yeast buns with cinnamon and icing

94Zł/pp.



VARIANT II

- Smoked salmon tartare with pickles served with spicy bread
- Baltic herring on beetroot mousse with fresh herbs
- French patties with mushrooms and sauerkraut
- Mini brioche roll with smoked trout and horseradish mousse
- Breaded oyster mushrooms with nigella seeds
- Sourdough bread, thyme butter

- Red borscht on sourdough served with a mushroom patty
- Cod in crispy coating served with herb butter
- Beef bourguignon

Side dishes:

- Mashed potatoes with fresh dill
- Potato gratin
- Salad of fresh herbs

Sweet:

- Mini Viennese cheesecake
- Apple pie with apples and cinnamon
- Gingerbread with dried fruits and nuts in chocolate coating

129Zł/pp.

VARIANT III

- Smoked salmon tartare with pickles served with spicy bread
- Baltic herring on beetroot mousse with fresh herbs
- French patties with mushrooms and sauerkraut.
- Mini brioche roll with smoked trout and horseradish mousse
- Mini brioche bun served with beetroot hummus and vegetables
- Duck `s rillettes
- Chicken liver pate with brandy
- Breaded oyster mushrooms with nigella seeds
- Sourdough bread, thyme butter

- Forest mushroom soup
- Baked salmon with fennel and maple syrup
- Cod in crispy coating served with herb butter
- Old Polish bigos (veggie option)
- Beef bourguignon

Side dishes:

- Red cabbage with dried fruits and spices
- Pearl barley
- Potato gratin
- Salad of fresh herbs

Sweet:

- Apple pie with cinnamon and apples
- Gingerbread with dried fruits and nuts in chocolate coating
- Viennese cheesecake
- Yeast buns with cinnamon and icing

189Zł/pp.



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Do you have any questions about the offer?
Or maybe you have an idea for an unusual event in your head and you are
looking for someone to help you realize it?

Contact us!

tables@mercy-brown.pl