

The Warsaw Marriott Hotel, once again the innovative leader in Warsaw, is excited to announce the newly created certified Kosher Kitchen. Endorsed and supervised by Chief Rabbi of Poland, Michael Schudrich, the hotel's kosher kitchen received a Certificate of Kashrut on February 1st 2011 ensuring it meets all the relevant criteria.

Defining the standard for luxury, the Warsaw Marriott Hotel offers a welcoming venue to the Jewish community. The Hotel is now able to accommodate kosher events, from Shabbat meals to weddings, to Bar/Bat Mitzvahs, Brit Milas and Purim to Simchat Bats along with any kosher travel needs.

Our dedicated custom-designed kosher kitchen is able to offer a wide variety of dishes: from cold appetizers such as soups, main courses like garlic baked sea bass, basil risotto or grilled chicken breast with black olives, to delicious desserts. The hotel is able to deal with all aspects relating to kosher celebrations, and in addition offers outside catering services for groups of 30 people and more. The hotel's extensive kosher menu is available upon prior request (72 hours) for groups or individual patrons.

Our Kosher kitchen is a very important and long-awaited investment. Its implementation involved careful planning and preparation resulting in the hotel successfully receiving the required certificate. This allows us to meet the needs of our Jewish guests and further increase the quality of service in our hotel. "It was also a great opportunity to diversify our menu" – says Albert Helms, General Director of Warsaw Marriott Hotel.

Preparing kosher dishes requires a lot of effort and precision. The Warsaw Marriott Hotel assigned a separate room with its own equipment for this purpose. Kashrut (the part of Jewish law that imposes types of food allowed and prohibited for consumption, and how to prepare and serve such food) forbids making kosher meals using the same dishes or utensils that were previously used to prepare tref (non-kosher) food. Furthermore, our kosher kitchen is separate from the hotel's other kitchens and subject to the supervision of a 'Mashgiach', the kosher supervisor. The 'Mashgiach' is the only person who can open the kitchen with a key that is kept in the office of Chief Rabbi. He also oversees the work of kitchen staff to ensure no non-kosher ingredients are being used. When the cooks and kitchen staff finish their work, the 'Mashgiach' locks the room.

"We strictly adhere to all rules and requirements of kosher food, and we make no exceptions" – says Gavin Baxter, Executive Chef of the Warsaw Marriott Hotel. "One of the main rules of kosher food is the separation of meat from any dairy products. It is not allowed to serve those on the same dishes or even together during the same course. Those rules might seem unusual but because of these rules we have been given the opportunity to experience new ideas and culture, introducing us to exciting new tastes by serving only meat or non-dairy meals".

The Jewish cuisine is a combination of many flavors. It is difficult to determine a specific dominant flavor due to the Jewish Diaspora (dispersion of members of a nation among other nations). Jewish culinary tastes have been adopted as a result of their many and varied nationalities. As a consequence, a specific balance of flavors and spices has created, what one might call a kind of Jewish fusion food.

During the initial opening period the Kosher Kitchen is only available to organized groups of guests. The Warsaw Marriott Hotel's Kosher Kitchen is a viable option for all group sizes, large and small.

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