

Christmas with the sea view



Feel the magic of Christmas by the Polish coastline

Celebrate a magical family Christmas at the Sheraton Sopot. Enjoy precious moments with your loved ones while we take care of every detail. From the moment you arrive, you will be enveloped in the magical Christmas spirit, accompanied by live music, exquisite dinners in our elegant ballrooms and the charm of Sopot's winter wonderland. Enjoy the Christmas festivities and skate on the ice rink just a few steps from the hotel. Join us for an unforgettable holiday season where every moment is extraordinary.

Book your stay:

tel. +48 58 767 16 00 | reservation.sopot@sheraton.com

<https://www.marriott.com/gdhsi>

Christmas Dinners



Exclusive Christmas buffets full of homemade dishes as well as refined flavor compositions, live music, a Santa Claus visit is our recipe for an exceptional family Christmas time.

Contact us today and book a place for Christmas Eve Dinner and Christmas Brunch for yourself and your loved ones. The number of places is limited.

Book today:

tel. 784 406 117 | marta.borowik@sheraton.com

<https://www.marriott.com/gdnsi>

Offer for 2025. Gross prices.

Christmas menu

Christmas Eve Dinner 17:00 – 21:00

Baltic Panorama ballroom – 770 pln / person (table by the window) | 660 pln / person

Marco Polo ballroom – 560 pln / person*

Kids 5-12yo 50% | Kids up to 4 yo – free of charge

*We kindly inform you that 10% of service charge will be added to your bill.

Cold buffet

- Smoked trout from „Zielenica" with yogurt dressing and smoked caviar
- Herring in lemon oil with shallots, capers, and sun-dried tomatoes
- Baltic herring with roasted beetroot, apple, and caramelized leek salad
- Fried cod in wine vinegar marinade with pickled vegetables
- Poached carp in cider and dill jelly
- Salmon smoked in smokehouse with kashubian honey and lime dressing
- Homemade goose pâté with cranberries and thyme
- Slow-cooked roast beef with mirabelle plum and ginger jam
- Traditionally roasted pork loin with egg, dill, and chives mousse
- A selection of meats and sausages from kashubian smokehouses
- Smoked, cinnamon-marinated duck breast with wine and truffle jam
- Pork cheek terrine with horseradish sauce
- Lentil pâté with vegetables, dried fruits, and caramelized nuts
- Roasted beetroot with mango and fresh cucumber salad
- Quiche with mushrooms, caramelized leek, and kashubian cheese
- Regional cheese platter with homemade preserves

Salads

- Salad with smoked salmon, broccoli, avocado, fresh cucumber, and dill dressing
- Potato salad with matias, pickled cucumber, green peas, and roasted onion
- Salad with grilled halloumi cheese, walnuts, and pomegranate
- Salad with beef, arugula, tomatoes, and Parmesan
- A selection of crispy salads, marinated olives, sun-dried tomatoes, capers, artichokes, fresh vegetables, nuts, and dried fruits, sauces, dressings, and flavored oils

Soups

- Homemade sourdough borscht with dumplings
- Creamy mushroom soup with homemade dumplings and truffle oil

Hot buffet

- Fried carp fillets with cream sauce, gooseberries, and roasted almonds
- Zander with butter sauce, crayfish, and fresh spinach
- Roasted duck thighs with caramelized apples and traditional orange sauce
- Pork tenderloin with braised porcini mushrooms
- Traditional sauerkraut with plums and dried mushrooms
- Green beans, broccoli, peas with butter and herb roll
- Baked potatoes with thyme butter
- Potato dumplings with onion and dill garnish

Dumplings station

- Duck dumplings with cranberry sauce
- Cabbage and mushroom dumplings

Desserts

- Gingerbread cake with orange jam
- Kashubian honey cake with forest fruit
- Orange cheesecake with butter crust
- Traditional poppy seed cheesecake
- Yeast poppy seed cake with dried fruit
- Gingerbread with honey, dried fruits and plum jam
- Dried fruit cake with Cointreau
- Vanilla & orange crème brûlée
- “Opera” cake

Beverages

- Water, selected juices and soft drinks
- Coffee, tea
- White and red house wine
- Sparkling wine
- Christmas compote

Christmas menu

Brunch | Day of Christmas 13:30 – 17:30

Baltic Panorama ballroom- 420 pln / person (table by the window) | 400 pln / person

Marco Polo ballroom – 380 pln / person*

Kids 5-12yo 50% | Kids up to 4 yo – free of charge

*We kindly inform you that 10% of service charge will be added to your bill.

Cold buffet

- Cod marinated in pickled cucumber juice, red caviar, pickled vegetables
- Trout in apple jelly with bison grass and lime
- Salmon tataki with mango and fresh cucumber salad and sesame oil
- Baltic herring with kohlrabi, apple, and shallot salad
- Homemade duck pâté with pumpkin and orange jam
- Smoked roast beef with mushroom olive oil and marinated chanterelles
- Slices of slow-cooked turkey breast with tuna and caper sauce
- Smoked and baked meats and Kashubian sausages, pickled vegetables
- Quiche with leek jam and goat cheese
- Pâté with quinoa, chickpeas, and vegetables
- Spinach pancakes with sun-dried tomato mousse
- Regional cheese platter

Salads

- Herring, cucumber, roasted beetroot, and leek salad
- Bulgur, spinach, pomegranate, and feta cheese salad
- Salad with goat cheese, caramelized pear, and pickled pumpkin
- Salad with marinated shrimp, orange, and fresh vegetables
- A selection of crispy salads, marinated olives, sun-dried tomatoes, capers, artichokes, fresh vegetables, nuts, and dried fruits, sauces, dressings, and flavored oils

Soups

- Chicken broth with beef and homemade pasta
- Fish soup with crayfish

Hot buffet

- Wild boar ragout with dried mushrooms
- Grilled free-range chicken fillets in chanterelle sauce with edamame beans
- Fried cod in a cream sauce with caramelized leeks
- Braised cabbage with mushrooms and dried fruit
- Roasted vegetables with caramelized fennel
- Roasted potatoes with rosemary and garlic
- Homemade potato dumplings with almond butter

Live cooking

- Salmon with spinach in puff pastry, hollandaise sauce
- Venison dumplings with boletus sauce

Desserts

- Poppy seed cake with prunes
- Chocolate and cherry cake
- Gingerbread with honey and dried fruits with orange jam
- Traditional homemade cheesecake
- Poppy seed strudel in filo pastry with dried fruits
- Chocolate tart with rum-marinated figs
- Gingerbread panna cotta with cardamom sauce
- Creamy coffee mousse with forest fruit jam
- “Opera” cake

Beverages

- Water, selected juices and soft drinks
- Coffee, tea
- White and red house wine

Christmas menu

Brunch II Day of Christmas 18:00 – 22:30

Wave Restaurant – Friday Buffets – Christmas Around the World theme

270 pln / person | Kids 5-12yo 50% | Kids up to 4 yo – free of charge

*We kindly inform you that 10% of service charge will be added to your bill.



Baltic Panorama ballroom



Baltic Panorama ballroom



Baltic Panorama ballroom



Marco Polo ballroom The offer includes photos from previous years. The decorations shown in the photos may differ from the actual ones.