

Christmas Party



The holiday season is a magical time filled with conversations, exquisite dishes, and a joyful, heartwarming atmosphere. It's also the perfect moment to thank your team for their dedication and hard work throughout the year — and to celebrate together during an unforgettable winter event.

For additional information,
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Sheraton Sopot Hotel

ul. Powstańców Warszawy 10
81-718, Sopot

Conference Center



From the panoramic ballroom Baltic Panorama with a view of the Gulf of Gdańsk, ideal for impressing guests, to smaller rooms dedicated to intimate Christmas Eve gatherings.

With one of the largest conference centers in the Tri-City area, we offer exceptional spaces for every winter party. We can provide combined rooms that can accommodate a large number of guests.

Christmas Party

Christmas Party package includes:

- Assistance of a dedicated coordinator who will help you plan the event in detail
- Selected space with a dance floor
- A rich menu prepared by Chef Marek Soczewka
- Preferential rates for room rental with breakfast for event guests
- Classic personalized place cards and menu cards with your company logo
- Beautiful festive decoration of the hall
- Chair covers in the chosen color (gray, black, or white)
- Professional waiter service
- Support in contacting companies offering attractions for your event
- For events amounting to at least 10,000 PLN net, a voucher for two people to enter the SPA Experience Sea Soul Spa at Sheraton Sopot Hotel, to be raffled during the event







SHERATON
Sopot Hotel

Christmas served menu I

Soup

- Red borscht with oranges served with a homemade cabbage and mushroom croquette

Main course

- Fried carp fillet, cream sauce with raisins and toasted almonds, potato casserole, braised cabbage with dried mushrooms

Dessert

- Cheesecake with orange and gingerbread sauce

165 PLN / person

Christmas served menu II

Soup

- Creamy mushroom soup with sour cream and dried porcini mushroom oil

Main course

- Duck legs confit marinated in thyme, Kashubian dumplings, red cabbage stewed with cranberries

Dessert

- Cinnamon crème brûlée with oranges and a gingerbread cookie

175 PLN / person



SHERATON

Sopot Hotel

Christmas served menu III

Appetizer

- Smoked salmon tartare, trout caviar, mango jelly, salad with pickled celery, chive mayonnaise

Soup

- Red borscht with homemade sourdough, served with dumplings filled with cabbage and dried mushrooms

Main course

- Pork tenderloins marinated in buttermilk, stewed porcini mushrooms, potato casserole, warm salad with kale, Brussels sprouts, and wild broccoli

Dessert

- Gingerbread with plum jam in red wine with chocolate mousse

200 PLN / person

Chrismtas served menu IV

Appetizer

- Herring marinated in aromatic spices, roasted potato salad, pickled cucumber, beets, crispy potato

Soup

- Creamy mushroom soup with sour cream and dried porcini mushroom oil

Main course

- Roasted trout from Zielenica, sweet potato purée, baked potato, pak choi, fried oyster mushrooms

Dessert

- Poppy seed strudel with dried fruits and caramelized fig with vanilla sauce

215 PLN / person

The served menu is available for a minimum of 10 people.

All prices listed are net prices.

Please note that a service charge of 10% will be added to your bill.

The decorations shown in the photos are for illustrative purposes and may differ from the actual decorations. Offer valid for the year 2025.

Christmas Buffet I

Cold buffet

- Herring in lemon olive oil with shallots, capers, and sun-dried tomatoes
- Baltic salmon in lemon jelly, pickled cucumber salad, horseradish sauce
- Traditional Polish roasted and smoked cold cuts, pickled vegetables, horseradish sauce, tartar sauce
- Trout braised with root vegetables, roasted tomatoes, and ginger
- Fried cod in wine vinegar marinade with vegetables and shallots
- Potato salad with matjes herring, pickled cucumber, edamame beans, and toasted onions
- Salad with smoked salmon, broccoli, avocado, fresh cucumber, and dill sauce

Soup

- Red borscht with homemade sourdough, served with dumplings filled with dried mushrooms and sauerkraut

Live cooking

- Dumplings with sauerkraut and forest mushrooms

Hot buffet

- Fried carp fillets served with braised king oyster mushrooms
- Grilled free-range chicken breasts with a sauce made of forest juniper berries
- Roast duck with apples and a sauce with dried cranberries
- Sauerkraut braised with dried mushrooms and smoked plums
- Silesian dumplings
- Baked potatoes with onion, thyme, and oyster mushrooms

Dessert

- Gingerbread with dried fruits in chocolate glaze
- Baked cheesecake with orange zest on a buttery base
- Traditional rolled poppy seed yeast cake
- Chocolate panna cotta with cardamom sauce

220 PLN / person / up to 4 hours

Christmas Buffet II

Cold buffet

- Kashubian-style herring / traditional with onion and apple / in a honey-mustard sauce
- Smoked trout from Zielenica with yogurt dressing and smoked caviar
- Traditional Polish roasted and smoked cold cuts, pickled vegetables, horseradish sauce, tartar sauce
- Carp jelly with smoked salmon and capers
- Slow-cooked roast beef with mirabelle plum jam
- Smoked, cinnamon-marinated duck breast with fig and truffle jam
- Salad with grilled halloumi cheese, caramelized nuts, and pomegranate
- Potato salad with leek, matjes herring, pickled cucumber, and roasted onion

Soup

- Porcini mushroom cream with herb croutons and marjoram oil

Live cooking

- Dumplings with duck and cranberry sauce

Hot buffet

- Roasted turkey leg with vegetables in white wine
- Baked cod fillets in dill sauce with oyster mushrooms
- Confit duck legs with cranberry sauce and baked apples
- Traditional stewed sauerkraut with mushrooms and dried plums
- Dumplings with fermented stewed cabbage and forest mushrooms
- Green beans and broccoli with herb butterPotatoes baked with thyme and rosemary

Dessert

- Poppy seed cake on a short buttery crust with dried fruits
- Gingerbread with dried fruits in chocolate glaze
- Marble bundt cake in chocolate glaze
- Vanilla crème brûlée

245 PLN / person / up to 4 hours

Chrismtas Buffet III

Cold buffet

- Boiled carp in dill jelly, salad with pickled cucumber and shallot
- Kashubian-style herring with roasted tomatoes and plum
- Tartar of salted smoked salmon, salad with mango and fresh cucumber
- Goose pâté with orange jelly
- Traditional Polish roasted and smoked cold cuts, pickled vegetables, horseradish sauce, tartar sauce
- Cinnamon-marinated smoked duck breast with pumpkin and apple chutney
- Roasted beetroot with mango and fresh cucumber salad
- Salad with herring, cucumber, roasted beets, and leek
- Salad with goat cheese, caramelized pear, and pickled pumpkin
- Salad with beef, arugula, tomatoes, and Parmesan

Soup

- Creamy mushroom soup with herb croutons
- Red borscht with homemade sourdough, served with dumplings filled with dried mushrooms and sauerkraut

Live cooking

- Dumplings with duck in thyme sauce with dried cranberries

Hot buffet

- Fried pike-perch fillets in a caper sauce with sun-dried tomatoes
- Carp fillets in a roasted almond and raisin sauce
- Roast duck in a cherry sauce with rosemary, caramelized apples
- Pork tenderloins with thyme sauce and caramelized pears
- Dumplings with cabbage and mushrooms with fried onions
- Traditional braised sauerkraut with mushrooms and dried plums
- Potato gratin baked with ParmesanRoasted root vegetables with basil oil

Dessert

- Crème brûlée cheesecake
- Gingerbread cake with chocolate mousse
- Homemade apple pie on light sponge cake
- Vanilla panna cotta with oranges and a hint of clove
- Mini tart with rum-soaked figs

340 PLN / person / up to 4 hours

Unforgettable Christmas Party



In case of special holiday wishes,
we invite you to get in touch.
We will be happy to hear them
and help make them come true.

For additional information,
please contact:

+48 58 767 16 70

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www.marriott.com/gdnsi

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