



New Year's Eve Ball Midnight in Paris

This year, New Year's Eve tastes like champagne
and beats with the pulse of a Parisian night.

What can you expect at the NEY Ball at Sheraton Sopot?

- A stylish ballroom setting inspired by Parisian revue
- Hosts: Diana and Maciej Kautz
- Dance shows by Ashaki Dance Team
- Live music by Good Stuff and DJ
- Exceptional menu prepared by chef Marek Soczewka and his team
- Unlimited drinks and selected spirits
- Photospot and raffle with attractive prizes

Baltic Panorama ballroom: 1500 pln / person | window seat: 1700 pln / person

Marco Polo ballroom: 1250 pln / person | balcony seat: 1100 pln / person

20:00 – 4:00

Book today:

Tel. +48 730 808 792

E-mail: natalia.ignaszak@sheraton.com

* We kindly inform you that 10% of service charg   will be added to your bill. Gross prices. Offer for NEY Ball 2025/2026.



Menu

Fish & Seafood

MUSSELS STATION

- Moules Marinières

OYSTER STATION

- Fresh oysters, mango, passion fruit, strawberry, mint, lime, lemon, coriander

TARTARE STATION

- Salted salmon, salsa with avocado, trout caviar

SOUP

- Bouillabaisse, served with rouille and sourdough baguette

STARTERS

- Baked shrimps with asparagus, coriander, oil, ginger and lime
- Octopus carpaccio, wakame seaweed salad and mango caviar
- Poached cod marinated in lemon peels with fresh herbs

MAIN COURSES

- Sole Meunière
- Trout with almonds

Meat dishes

TARTARE STATION

- Seasoned beef with pickled cucumber, shallot and dried egg yolk

STARTERS

- Foie gras, goose liver, apples, raisins
- Rillettes, confit duck, thyme brioche
- Pâté en croûte, pear chutney, sourdough bread
- Mushrooms with veal and brie cheese

WELLINGTON STATION

- Beef tenderloin in puff pastry served with thyme jus

MAIN COURSES

- Stewed veal shank with vegetables
- Poulet Marengo, chicken stewed in tomatoes, langoustines, mushrooms, boiled egg
- Organic lamb rack stuffed with wild mushrooms and pine nuts
- Pork medallions with Calvados sauce and caramelized pears

GARNISHES

- Potato gratin with truffles
- Brussels sprouts baked with Gruyère cheese
- Baked sweet potato purée with sunflower seeds and pumpkin oil

Menu

Vegetarian dishes

RISOTTO STATION

- Risotto with pumpkin and ricotta

SOUP

- Roasted chestnut soup

STARTERS

- Eggplant with red onion jam and goat cheese
- Quiche with leeks and caramelized figs
- Buratta with tomatoes, olives and fresh basil
- Salade piémontaise with potatoes, pickled cucumbers, tomatoes and tarragon

MAIN COURSES

- Gratin d'aubergines
- Aubergine casserole
- Gnocchi with beetroot with mascarpone and nuts

ARTISAN MARKET CORNER

- Italian and French cheeses, strawberries, nuts, homemade grissini
- Bread, butter, dill, truffles butter

Desserts

- Basque cheesecake
- Coconut cake, coconut, mango & passion fruit, chocolate
- Classic tiramisu
- Paris – Brest
- Croquembouche
- Gâteau Opéra
- Gâteau Mont Blanc
- Crème brûlée
- Chocolate mousse and hazelnut praline entremet cake
- Chocolate fountain with seasonal fruits
- Mignardises

LIVE STATION

- Crêpes Suzette with oranges and Cointreau

Beverages

- Welcome drink
- Glass of sparkling wine at midnight
- White and red wine
- Vodka
- Water, selected soft drinks
- Coffee, tea

See you at the ball!

