



Sheraton

SOPOT HOTEL



Christmas at Sheraton Sopot Hotel

Have a very best from Christmas.

Every package includes:

One room for the organizer at a fixed net price 200 PLN

Free room upgrade for president/ director/ company owner

One free room for every 20 booked rooms (21st room for free)

Christmas tree in the hall

Christmas songs in the background

For more information please call us at 58 767 16770 or write an email: konferencje.sopot@sheraton.com



Sheraton

SOPOT HOTEL



Christmas Celebration for Business Groups

Delicious culinary creations especially prepared by our Executive Chef Krystian Szidel based on local products that will guarantee a special Christmas Event for employees and business partners.

FROM
90 PLN
NET PER PERSON

For more information please call us at 58 767 16770 or write an email: konferencje.sopot@sheraton.com



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SOPOT HOTEL

Menu I

Amuse Bouche

Pike perch and broccoli quiche

*

Starter

Salted salmon roulade, Granny Smith apple, pumpernickel bread

*

Soup

Potato and Jerusalem artichoke cream soup with truffle oil

*

Main course

Turkey roulade with dried plums, gratin potatoes and pear, broccoli, Kashubian honey glazed carrots

*

Dessert

Orange crème brûlée, gingerbread crumble, dried plum jam

*

Coffee, Tea

Available from 10 people

90 PLN per person

Net price



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Menu II – Traditional Polish menu

Amuse Bouche

Baltic herring in cream with apple and onion

*

Soup

Red borscht served with three kinds of dumplings

(dumplings with sauerkraut and mushrooms, dumplings with cod and potatoes, dumplings with duck and cranberry)

*

Main course

Pike perch with crayfish sauce, baked cauliflower and potatoes

*

Dessert

Traditional gingerbread with dark chocolate

*

Coffee, Tea

Available from 10 people

95 PLN per person

Net price



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Menu III

Amuse Bouche

Smoked goose with cranberry and horseradish

*

Starter

Baltic fish terrine, spherical ravioli, sauce with caviar, micro herbs

*

Soup

Red borscht soup, homemade dumplings with mushrooms

*

Main course

Pike perch fillet, saffron risotto, beurre blanc sauce, rocket salad with cherry tomatoes

*

Dessert

Cardamom mousse, gingerbread, blackcurrant jam, orange sauce

*

Coffee, Tea

Available from 10 people

99 PLN per person

Net price



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Menu IV

Amuse Bouche

Marinated herring baked in gingerbread with honey and nuts

*

Starter

Chicken and Prosciutto roulade, aubergine mousse, tomato vinaigrette with Roman cumin

*

Soup

Wild mushroom cream soup with mascarpone

*

Main course

Beef cheeks, demi glace with pine shoots, young carrots, mini zucchini, parsnip and potato puree

*

Dessert

Cheesecake with poppy seeds, orange jam, cinnamon ice cream, blackcurrant sauce

*

Coffee, Tea

Available from 10 people

110 PLN per person

Net price



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Menu V

Starter

Marinated herring, apple, horseradish, mint cucumber, salted salmon

*

Soup

Porcini cream soup, truffle noodles, egg yolk

*

Main fish course

Turbot with saffron, risotto, kale, mussels

*

Dessert

Pumpnickel mousse, gingerbread crumble, orange jam, cinnamon ice cream

*

Coffee, Tea

Available from 10 people

110 PLN per person

Net price



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Menu VI

Starter

Smoked Baltic trout, salmon tartare, salted cucumber, salmon roe

*

Soup

Wild mushroom soup, noodles, truffle oil

*

Fish

Pike perch fillet, porcini mushrooms, potato, kale salad

*

Main course

Duck breast sous vide, baked apple espuma, red cabbage with apricot

*

Dessert

Cheesecake with poppy seed, blackcurrant sauce, gingerbread ice cream, orange jam

*

Coffee, Tea

Available from 10 people

140 PLN per person

Net price



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Christmas Buffet I

Cold buffet

- Baltic fish terrine with dried apples confiture with Żubrowka twist
- Pâté with duck with rose jelly
- Marinated herring in honey and baked tomatoes
- Roasted beef with mushrooms and smoked oil
- Boiled cod with quince jelly
- Trout in passion fruit jelly with mint
- Selection of smoked Baltic fish
- Smoked and baked homemade meat
- Smoked trout served with salted cucumber
- Marinated salmon gravlax with mango salad
- Plums in vinegar brine
- Pickled mushrooms, pickles
- Smoked salmon salad, broccoli, cucumber and cocktail tomato
- Baked beetroot salad with dried fig and goat cheese

Soup

- Red borscht with dumplings

Main courses

- Baked cod with mushroom sauce
- Fried carp with mussels in lemon sauce
- Roasted potatoes in herbal oil
- Stewed cabbage with mushrooms, lentils and dried plum
- Dumplings with duck, dumplings with sauerkraut and mushrooms

Dessert

- Gingerbread with dried fruits (raisins, nuts) and chocolate coating
- Dried fruits compote
- Cheesecake with dried fruits
- Poppy cake with dried plums
- Orange crème brûlée
- Traditional Polish Fruit Cake

In addition we recommend drinks packages

Buffet up to 4 hours
Available for groups of 40 people
130 PLN per person

Net price



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Christmas Buffet II

Cold buffet

- Marinated cod with apple and Żubrowka confiture
- Poultry terrin with dried plum jelly
- Smoked Baltic fish selection with cranberry, apple and horseradish
- Grilled prawns with citrus and coriander salad
- Baltic cod ceviche with raspberry liqueur
- Smoked ham, selection of homemade sausages, roasted bacon served with blueberry and pear jam
- Smoked sous vide turkey with mango and passionfruit salsa
- Marinated herrings in herbs with almonds and figs cooked in white wine
- Potato salad with baked salmon and crispy onion
- Mozzarella salad with tomatoes and fried sprats
- Roasted beetroot salad with Kashubian goat cheese and caramelized pear
- Cheese board with homemade confiture

Salad buffet

- Salad bar
- Grilled bacon, chicken breast
- Cherry tomatoes, cucumber, pepper
- Parmesan cheese
- Mustard, horseradish, cranberry
- Pickled mushrooms, pickles

Station

- Fried Baltic herring with pickled cucumber sauce

Soup

- Fish soup with mussels

Main courses

- Dumplings with duck and cranberry
- Dumplings with sauerkraut and mushrooms
- Baked cod fillet with butter sauce
- Grilled turkey escalopes with Parma ham in caper sauce
- Sauerkraut stew with plum and dried mushrooms
- Roasted potatoes with herbal butter

Dessert

- Traditional Kutia with nuts and cardamom sauce
- Poppy strudel in filo dough with orange sauce
- Gingerbread cake with honey and chocolate coating
- Fruit cake with raisins and nuts
- Orange crème brûlée
- Poppy cake with dried plums and milk chocolate
- Gingerbread panna cotta
- Cheesecake with poppy seed with black currant confiture
- Dried fruit compote

In addition we recommend drinks packages

Buffet up to 4 hours

Available for groups of 20 people

135 PLN per person

Net price



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Christmas Drink packages

Banquet package

Package I

Welcome Drink: a glass of sparkling wine

Mineral water: still and sparkling water

Fruit juices: orange, grapefruit, apple

Soft drinks: Coca Cola, Fanta, Sprite

Beer: draft beer, low alcohol beer

Vodka: Wyborowa

Mulled wine

Wine

1 hour - 35 PLN

2 hours - 45 PLN

3 hours - 52 PLN

4 hours - 60 PLN

Package II

Welcome Drink: a glass of sparkling wine

Mineral water: still and sparkling water

Fruit juices: orange, grapefruit, apple

Soft drinks: Coca Cola, Fanta, Sprite

Beer: draft beer, low alcohol beer

Vodka: Ostoya

Mulled wine

Wine

Whisky: Ballantines

1 hour - 48 PLN

2 hours - 60 PLN

3 hours - 73 PLN

4 hours - 85 PLN

Package III

Welcome Drink: a glass of Champagne MUMM

Mineral water: still and sparkling water

Fruit juices: orange, grapefruit, apple

Soft drinks: Coca Cola, Fanta, Sprite

Mulled wine

Wine

Beer: draft beer, low alcohol beer

Vodka: Ostoya or Absolut

Whisky: Ballantine's, Jack Daniels

1 hour - 60 PLN

2 hours - 73 PLN

3 hours - 85 PLN

4 hours - 97 PLN

Package IV

Welcome Drink: a glass of Champagne MUMM

Mineral water: still and sparkling water

Fruit juices: orange, grapefruit, apple

Soft drinks: Coca Cola, Fanta, Sprite

Mulled wine

Wine

Beer: draft beer, low alcohol beer

Vodka: Ostoya or Absolut

Whisky: Ballantine's, Jack Daniels

Gin: Beefeater

Rum: Bacardi Rum

Tequila: Olmeca Blanco, Gold

Campari

Martini: Bianco & Rosso

1 hour - 70 PLN

2 hours - 85 PLN

3 hours - 102 PLN

4 hours - 122 PLN



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Christmas Drink packages

Polish package

Package I

Welcome Drink: Chyliczki Stary Sad 2014 Cider
White Wine: House White Wine
Red Wine: House Red Wine
Digestive: Trójniak Staropolski Tradycyjny Mead
(honey to drink)
Vodka: Wyborowa or Żubrówka

2 hours - 45 PLN
3 hours - 53 PLN
4 hours - 60 PLN

Package II

Welcome Drink: Chyliczki Stary Sad 2014 Cider
White Wine: Srebrna Góra Pinot Gris
Red Wine: Adoria Pinot Noir
Digestive: Choice of Longinus liqueur
Juices: orange, grapefruit, apple
Beverages: Coca Cola, Fanta, Sprite, Tonic
Beer: Starogdańskie Beer
Vodka to choose from: Ostoya, Wyborowa,
Żubrówka

2 hours - 60 PLN
3 hours - 73 PLN
4 hours - 81 PLN

Package III

Welcome Drink: Chyliczki Stary Sad 2014 Cider
White Wine: Srebrna Góra Pinot Gris
Red Wine: Adoria Pinot Noir
Digestive: Choice of Longinus liqueur
Juice: orange, grapefruit, apple
Beverages: Coca Cola, Fanta, Sprite, Tonic
Beer: Starogdańskie Beer
Vodka to choose from: Vestal Potato Vodka,
Ostoya, Baczewski

2 hours - 77 PLN
3 hours - 93 PLN
4 hours - 105 PLN

Additional offer

Christmas punch 1l – 8 PLN (alcohol-free)

Adding a drink pack – 4 PLN



Polskie Smaki Restaurant Café

with traditional Kashubian cuisine and beautiful Baltic Sea view invites you for an unique dining experience.

Atmospheric interior that reflects regional Kashubian traditions warmly welcome you to come in. Perfect place for a lunch or dinner for 50 people.

Conference Center

includes spectacular Baltic Panorama Ballroom with breathtaking view on Bay of Gdańsk and many extraordinary rooms that can create an amazing event, tailored to all your Christmas need and wishes.



Vinoteque Food & Vine

Vinoteque Food & Wine located in the cellar of the historic Rotunda elegantly combines a shop with an impressive selection of more than 200 wines, a meeting spot and a Cigar Lounge. Every event in Vinoteque is an exciting experience for up to 60 people.

Wave Restaurant

is a marine style all day dining restaurant, with Mediterranean cuisine. All of our dishes are prepared with unseen passion and involvement of the chefs. Place with view on the heart of Sopot for up to 120 people with a private room for 40 people.





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Extra Christmas services available upon prior reservaton

- Live music: DJ, Duo Amore band, Children's choir
- Santa Claus with Christmas bag full of gifts!
- Christmas wreath
- Culinary workshops