



CELEBRATIONS





Meetings are our speciality!

The Hotel Nadmorski in Gdynia is beautifully located right at the seaside and offers professional service, excellent cuisine and many years of experience in organising parties, banquets and events.

Long-lasting experience in event organisation:

- Over **3000** of events already organised by the Hotel
- Individual approach
- Care of details
- Air-conditioned elegant banquet and restaurant rooms
- Unique location

Our chef will take care of a varied menu full of good taste, including dishes for children, as well as vegetarian and vegan meals.

WE OFFER:

A SELECTION OF ROOMS

- AIR-CONDITIONED RESTAURANT AND BANQUET ROOMS
- CELEBRATIONS UP TO 240 PEOPLE IN ONE ROOM
- POSSIBILITY OF ORGANIZING AN OUTDOOR PARTY

DECORATIONS

- ELEGANT TABLE AND CHAIR ARRANGEMENT
- AT A REQUEST, COOPERATION WITH A PROFESSIONAL INTERIOR DESIGNER

MENU

- REFINED AND VARIED MENU
- POSSIBILITY OF BRINING OWN CAKES AND BEVERAGES (additional service fee)
- VEGETARIAN AND VEGAN DISHES

PROFESSIONAL SERVICE

- SUPPORT OF OUR ASSISTANTS
- PROFESSIONAL WAITERS
- SUPPORT IN SELECTING MUSICAL OR ARTISTIC SETTING
- PREPARATION OF A STAGE, TECHNICAL SERVICE
- AT A REQUEST, AN ANIMATOR FOR CHILDREN



Hotel Nadmorski in Gdynia

An excellent place to organise any event. We will prepare you an offer that will be adjusted to the size and importance of your event and budget. We will take care of the smallest detail and our experience, creativity and skills will help you to organise a perfect event.

Selection of rooms and decorations

Your event can be held in one of several hotel rooms. We choose the place and we adjust it to the number of your guest, a character and programme of the event. The hotel rooms can be combined to hold a meeting around a table combined with a dancing party or a live performance.

Rooms

- "Morskie Oko": for up to 120 persons
- Banquet room: for up to 240 persons (depending on the table layout)
- "Wenecja": for up to 70 persons
- Restaurant "Strefa Nadmorska": for small meetings of around 12 persons

Decorations

We offer elegant tables, chairs and rooms decorations. At your request, we arrange for cooperation with professional interior designers.

Musical setting

We will help you choose musical setting. At your request, we will make an appointment with musical bands or DJ's that cooperate with the Hotel.

Menu:

The chef will prepare a carefully selected and varied menu, which, apart from our ongoing proposals, may be modified based on your preferences and expectations.

Alcoholic beverages:

We offer a discount on alcoholic beverages ordered from the Hotel's menu of alcoholic beverages from all over the world. In the case of larger wedding receptions, we offer special alcohol prices based on actual consumption.

Non-alcoholic beverages:

We offer a package of soft drinks of PLN 40 per person, including: fruit juices, carbonated beverages (Pepsi, Mirinda, 7up, Schweppes) and mineral water.

Alcohol provided by the guest:

You are allowed to provide your own alcohol bought outside the Hotel and served during your event at the price of PLN 40.00 per person.

Guest rooms:

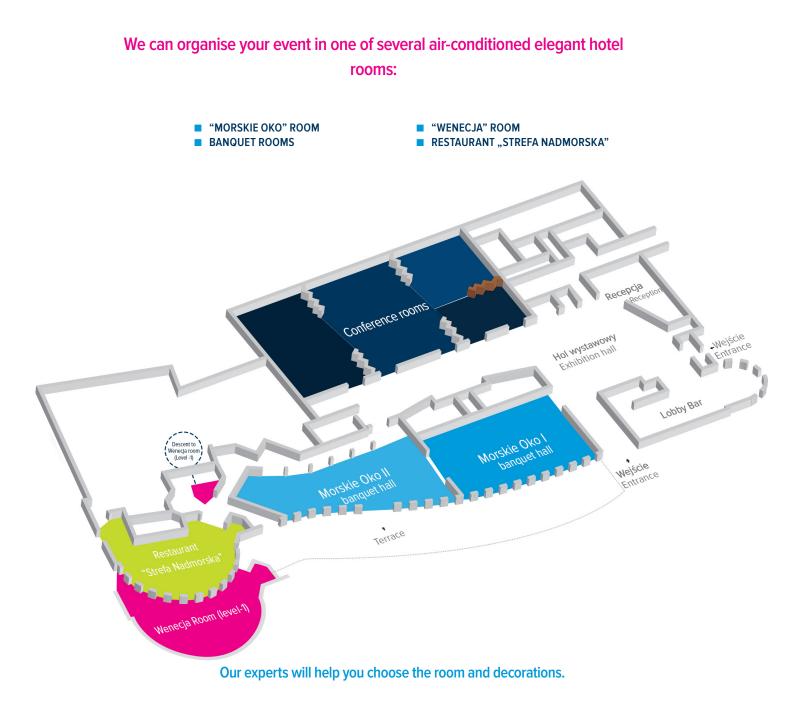
When you organise your event at our Hotel, you will be offered with special room prices for your guests. The room price includes varied BIO breakfast and fitness room.

OUR ASSISTANTS WILL HELP YOU PREPARE YOUR WEDDING RECEPTION AND WILL TAKE CARE OF EVEN THE TINIEST DETAILS. THEY WILL HELP YOU CHOOSE A MENU, ROOM LAYOUT AND DECORATION, MUSICAL OR ARTISTIC SETTING, A PHOTOGRAPHER AND OTHER ELEMENTS THAT ARE IMPORTANT TO YOU.

We received from the Polish Tourist Organization CERTIFICATES OF: "BEZPIECZNY OBIEKT MICE" and "OBIEKT BEZPIECZNY HIGIENICZNIE" (SECURE MICE FACILITY), (FACILITY SAFE HYGIENIC)







The maximum duration of the CELEBRATION - until 12:00 AM. An additional fee will be added for any extra hours.

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The offer is valid from 12/12/2022.

MENU SUGGESTIONS

Please choose one of the following menu suggestions for your guests.

The price of the menu includes water with lemon, which we serve without restrictions.

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MENU 1	MENU 2
APPETIZER Roasted duck breast served with wine jelly and caramelized beetroot, apple and nut salad	APPETIZER Salmon carpaccio with fresh herb salad and caper dressing
SOUP Artichoke cream soup with gorgonzola cheese, croutons and rosemary oil MAIN COURSE Grilled halibut with yogurt dip, stuffed potato and fresh salad DESSERT	SOUP Roasted duck broth, shredded duck, pancake pasta MAIN COURSE Pork tenderloin, parsnip puree, roasted carrots, beetroot, potatoes au gratin and port sauce DESSERT Chocolate brownie with cherries and sorbet
Crème brulée BEVERAGES Water with lemon	BEVERAGES Water with lemon
PRICE: 146 PLN /PERSON	PRICE: 138 PLN /PERSON
MENU 3	MENU 4
MENU 3 APPETIZER Mozzarella with orange, rocket leaves, Parma ham and balsamic dressing	MENU 4 APPETIZER Smoked cottage cheese mousse with cucumber, crostini, radish and pumpernickel
APPETIZER Mozzarella with orange, rocket leaves, Parma ham	APPETIZER Smoked cottage cheese mousse with cucumber, crostini, radish and pumpernickel SOUP Chanterelle mushrooms soup with smoked ham, vegetables
APPETIZER Mozzarella with orange, rocket leaves, Parma ham and balsamic dressing SOUP	APPETIZER Smoked cottage cheese mousse with cucumber, crostini, radish and pumpernickel SOUP
APPETIZER Mozzarella with orange, rocket leaves, Parma ham and balsamic dressing SOUP Jerusalem artichoke cream with smoked goose and grissini MAIN COURSE Roasted salmon, pea puree, caramelized vegetables,	APPETIZER Smoked cottage cheese mousse with cucumber, crostini, radish and pumpernickel SOUP Chanterelle mushrooms soup with smoked ham, vegetables and marjoram MAIN COURSE Farm chicken breast stuffed with smoked goose, polenta,
APPETIZER Mozzarella with orange, rocket leaves, Parma ham and balsamic dressing SOUP Jerusalem artichoke cream with smoked goose and grissini MAIN COURSE Roasted salmon, pea puree, caramelized vegetables, baby baked potatoes, bearnaise sauce DESSERT	APPETIZER Smoked cottage cheese mousse with cucumber, crostini, radish and pumpernickel SOUP Chanterelle mushrooms soup with smoked ham, vegetables and marjoram MAIN COURSE Farm chicken breast stuffed with smoked goose, polenta, zucchini, fried cauliflower and Tuscan sauce DESSERT

HOT BEVERAGES (extra charge) Coffee, tea - 11 PLN /PER. (CUP / 1 per.)

Children up to 12 years old - 50% of the price of the selected menu (does not apply to children's lunches).

DINNER DISHES FOR CHILDREN MENU SUGGESTIONS

Please choose one of the following menu suggestions for your guests.

MENU 1

SOUP Tomato and basil cream soup

MAIN COURSE Breaded chicken sticks with chips and beetroot

DESSERT Panna cotta with fruit coulis

BEVERAGES Water with lemon

PRICE: 66 PLN / PERSON

MENU 3

SOUP Vegetable soup with chicken

MAIN COURSE Steamed cod served with mashed potatoes, cucumber and cream salad

DESSERT Strawberry jelly with chocolate ice cream BEVERAGES Water with lemon

PRICE: 71 PLN / PERSON

PLATTERS OF COLD SNACKS

MENU SUGGESTIONS | Please choose one of the following menu suggestions for your guests.

OFFER AVAILABLE ONLY IN A PACKAGE WITH A SERVED MENU

MENU 1	MENU 3
 Chicken, lettuce, croutons salad with mustard dressing Platter of cold cuts: roasted pork shoulder, pork loin and turkey breast with tartar sauce and chickpeas Herring in cream with pickled cucumber and dill Smoked salmon roulade with herbal mascarpone mousse Zucchini stuffed with feta cheese and sun-dried tomatoes Marinades (pickled cucumber, mushrooms, olives) Bread, butter BEVERAGES Water with lemon PRICE: 56 PLN /PERSON	 Blue cheese, nuts, celery and grapes salad Beef carpaccio with artichokes, sun-dried tomatoes and rapeseed oil Berber duck roll with pistachios and Grand Marnier liqueur Chicken rolls with asparagus and sun-dried tomatoes Venison pate with cranberries Homemade smokehouse salmon with apple and horseradish Marinades (pickled cucumber, mushrooms, olives) Bread, butter BEVERAGES Water with lemon
MENU 2	PRICE: 88 PLN /PERSON
 Roasted vegetables and eggs salad Pasta salad with smoked cheese and bacon Pork chop with plum in malaga Pate with mustard and marinades 	HOT DISH ADDITIONAL SUGGESTIONS FOR COLD SNACKS
Herring in KashubianChicken galanthin	ADDITIONAL SUGGESTIONS FOR COLD SNACKS
Bread, butter	Beef Strogonoff 28 PLN /PERSON
BEVERAGES Water with lemon	Roasted duck leg with apples 42 PLN /PERSON
	Goulash soup with sour cream 22 PLN /PERSON

MENU 2

SOUP Broth with vegetables and pasta

MAIN COURSE Chicken meatballs in tomato sauce with rice and broccoli

DESSERT Ice cream with fruit sauce and whipped cream

BEVERAGES Water with lemon

PRICE: 68 PLN / PERSON