



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 ALKOHOL (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.

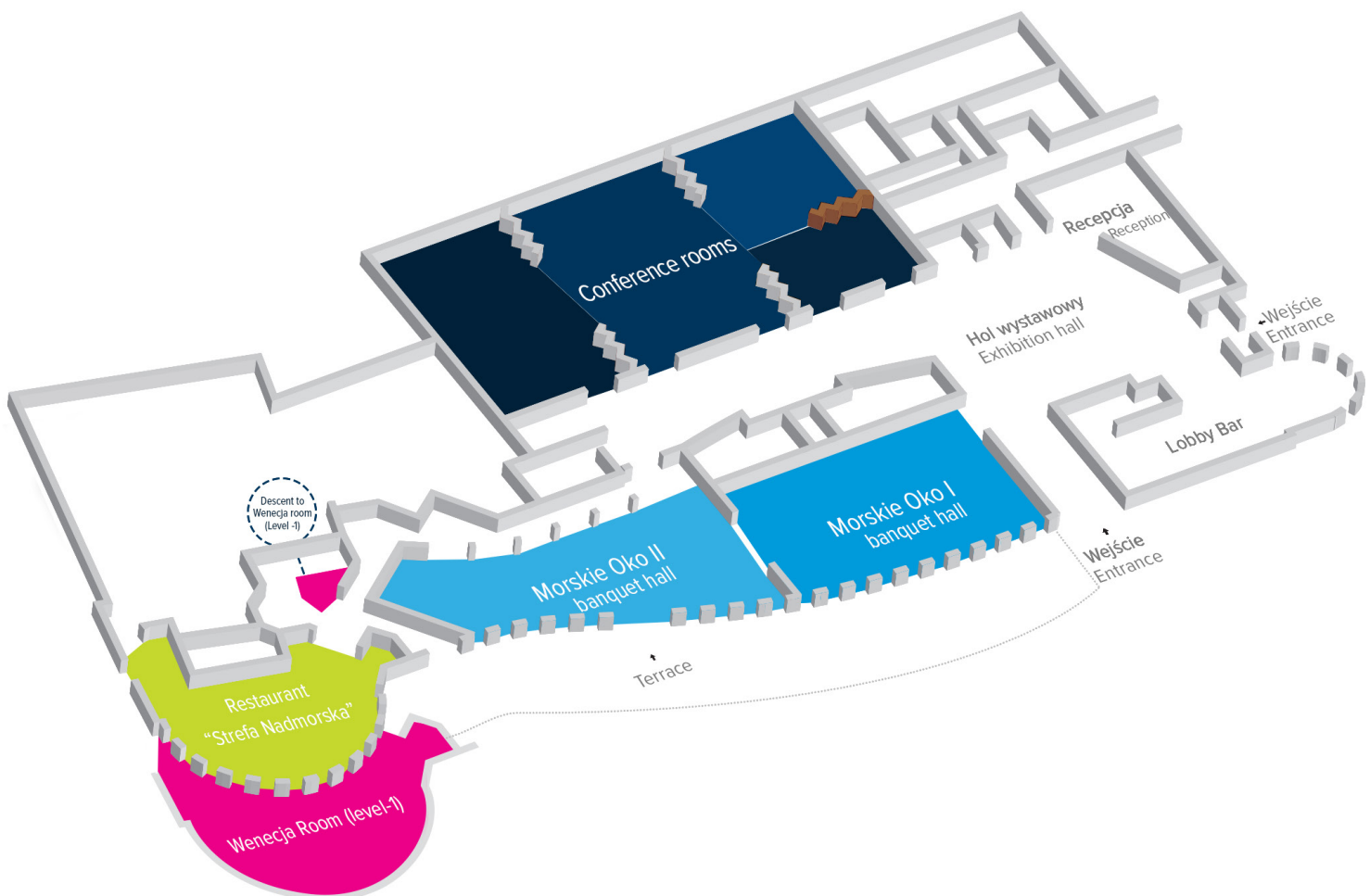
OUR ASSISTANTS WILL HELP YOU PREPARE YOUR WEDDING RECEPTION AND WILL TAKE CARE OF EVEN THE TINIEST DETAILS. THEY WILL HELP YOU CHOOSE A MENU, ROOM LAYOUT AND DECORATION, MUSICAL OR ARTISTIC SETTING, A PHOTOGRAPHER AND OTHER ELEMENTS THAT ARE IMPORTANT TO YOU.

We have a Good Practice Certificate issued by the Polish Tourist Organization.



We can organise your event in one of several air-conditioned elegant hotel rooms:

- "MORSKIE OKO" ROOM
 - BANQUET ROOMS
- "WENECJA" ROOM
 - RESTAURANT „STREFA NADMORSKA”



Our experts will help you choose the room and decorations.

We organize celebrations until 12:00 AM*
 (we organize intimate celebrations for up to 15 people until 9:00 PM*)
 *extending the celebration involves an additional fee.
 Organisation of a ceremony in the hall exclusively for an additional fee.

The offer is valid from 25.06.2024

MENU SERVED

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.

MENU 1

APPETIZER

Roasted duck breast served with wine jelly and caramelized beetroot, apple and nut salad

SOUP

Artichoke cream soup with gorgonzola cheese, croutons and rosemary oil

MAIN COURSE

Grilled halibut with yogurt dip, stuffed potato and fresh salad

DESSERT

Crème brûlée

BEVERAGES

Water with lemon

PRICE: 166 PLN /PERSON

MENU 2

APPETIZER

Salmon carpaccio with fresh herb salad and caper dressing

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

BEVERAGES

Water with lemon

PRICE: 158 PLN /PERSON

MENU 3

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

Panna cotta with fruit coulis

BEVERAGES

Water with lemon

PRICE: 163 PLN /PERSON

MENU 4

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

Poached pear with zabaglione sauce

BEVERAGES

Water with lemon

PRICE: 146 PLN /PERSON

HOT BEVERAGES (extra charge)

Coffee, tea - 15 PLN /PER.
(CUP / 1 per.)

DINNER DISHES FOR CHILDREN

MENU SUGGESTIONS

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

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

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

- 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: 66 PLN /PERSON

MENU 3

- 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

PRICE: 98 PLN /PERSON

MENU 2

- Roasted vegetables and eggs salad
- Pasta salad with smoked cheese and bacon
- Pork chop with plum in malaga
- Pate with mustard and marinades
- Herring in Kashubian
- Chicken galanthin
- Bread, butter

BEVERAGES

Water with lemon

PRICE: 65 PLN /PERSON

WE RECOMMEND ADDITIONAL OPTIONS

We invite you to check out additional options to expand the menu presented earlier.

HOT DISHES - SERVED:

- Beef Strogonoff 39 PLN /PERS.
- Goulash soup with sour cream 30 PLN /PERS.

DESERY:

- Homemade cake - cake stand (e.g. apple pie, cheesecake, chocolate cake) 35 PLN /PERS.

NAPOJE:

- Fruit juices - (apple, orange) 1 l 20 PLN /pcs.
- Freshly squeezed orange juice - 0,3 l 18 PLN /pcs.
- Pepsi / 7 up / Tonic - 0,2 l 15 PLN /pcs.

WINA:

- Red wine: Homemade | dry - Italy 70 PLN /pcs.
- White wine: Homemade | dry - Italy 70 PLN /pcs.
- Zafrico Red Semi-Dry | semi-dry - South Africa 118 PLN /pcs.
- Zafrico White Semi-Dry | semi-dry - South Africa 118 PLN /pcs.
- Conde De Aliente Semi Dulce Blanco | semi-sweet - D.O. La Mancha | Hiszpania 98 PLN /pcs.
- Conde De Aliente Semi Dulce Tinto | semi-sweet - D.O. La Mancha | Hiszpania 98 PLN /pcs.

OFFER OCCASIONAL CAKES



ARCADIA

Fluffy chocolate-flavored sponge cake, layered chocolate cream with crisps and delicate cream combined with blackcurrant jam.

ROYAL

Fluffy dark sponge cake, layered with chocolate with crisps and delicate chocolate cream combined with small meringues.

RAFAELLO

Fluffy, delicate light sponge cake, filled with cream and coconut cream with roasted almonds.

RASPBERRY AND MERINGUE

Delicate raspberry jam mousse layered with meringues.

RASPBERRY ALASKA

Fluffy chocolate-flavored sponge cake, layered delicate natural cream combined with raspberry mousse.

STRAWBERRY ALASKA

Fluffy chocolate-flavored sponge cake, layered delicate cream combined with strawberry mousse.

ALASKA MANGO – PASSION FRUIT

Fluffy chocolate-flavored sponge cake, layered delicate natural cream combined with mango - passion fruit with pieces of fruit.

PRICE: 25 PLN /PORTION* - (about 110 g)

* cakes are sold whole and their size is adjusted to the number of portions ordered.

It is possible to provide your own cake, for which we charge an additional fee of PLN 15/person.

When choosing this offer, please remember that due to sanitary regulations, the cakes delivered by you must be accompanied by a receipt confirming the place of purchase.

The hotel reserves the right to change the offer.