



WEDDING



Your wedding at the Nadmorski Hotel in Gdynia!

Beautiful location, stylish room decoration, exquisite and diverse menu and the assistance of our conscientious consultants are a guarantee that this will be an unforgettable day.

A higher standard room with a gift for newlyweds - free of charge!

Long-lasting experience in event organisation:

- Over **2000** 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.

OUR OFFER:

A SELECTION OF ROOMS

- AIR-CONDITIONED RESTAURANT AND BANQUET ROOMS;
- EVENTS FOR UP TO 240 PERSONS IN ONE ROOM;
- OUTDOOR PARTIES.

DECORATIONS

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

MENU

- REFINED AND VARIED MENU;
- POSSIBILITY OF BRINGING 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 is an excellent place to organise any event.

By entrusting us with the organization of your wedding party, you make a good choice. Our experience, innovative approach, flexibility, as well as the potential of the Hotel and its seaside location will make it a wonderful day.

Selection of the room and decorations:

We may organise your wedding reception in one of several air-conditioned hotel rooms. We do not charge extra for room rental. Banquet rooms make it possible to combine the event with a dance party or an artistic performance.

Rooms

- „Morskie Oko”, - for up to 120 persons
- Banquet Room - for up to 240 persons (depending on table arrangement)
- „Wenecja” - for up to 70 persons

Decorations

- Elegant table decorations
- The decorators working with us will be happy to create something special for you

Musical setting

We will help you choose musical setting.

At your request, we will make an appointment with musical bands or DJs 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.

Wedding cake:

We help in choosing cakes from our offer. We flexibly approach your individual preferences. We cooperate with several confectioneries recognized on the market.

You can also provide your own cakes, for which we charge an additional fee of 10 PLN / person (for cake), 10 PLN / person (for wedding cake). Choosing this option, please remember that due to sanitary regulations, you should attach a bill from the place where you bought the cake.

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.

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.

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.

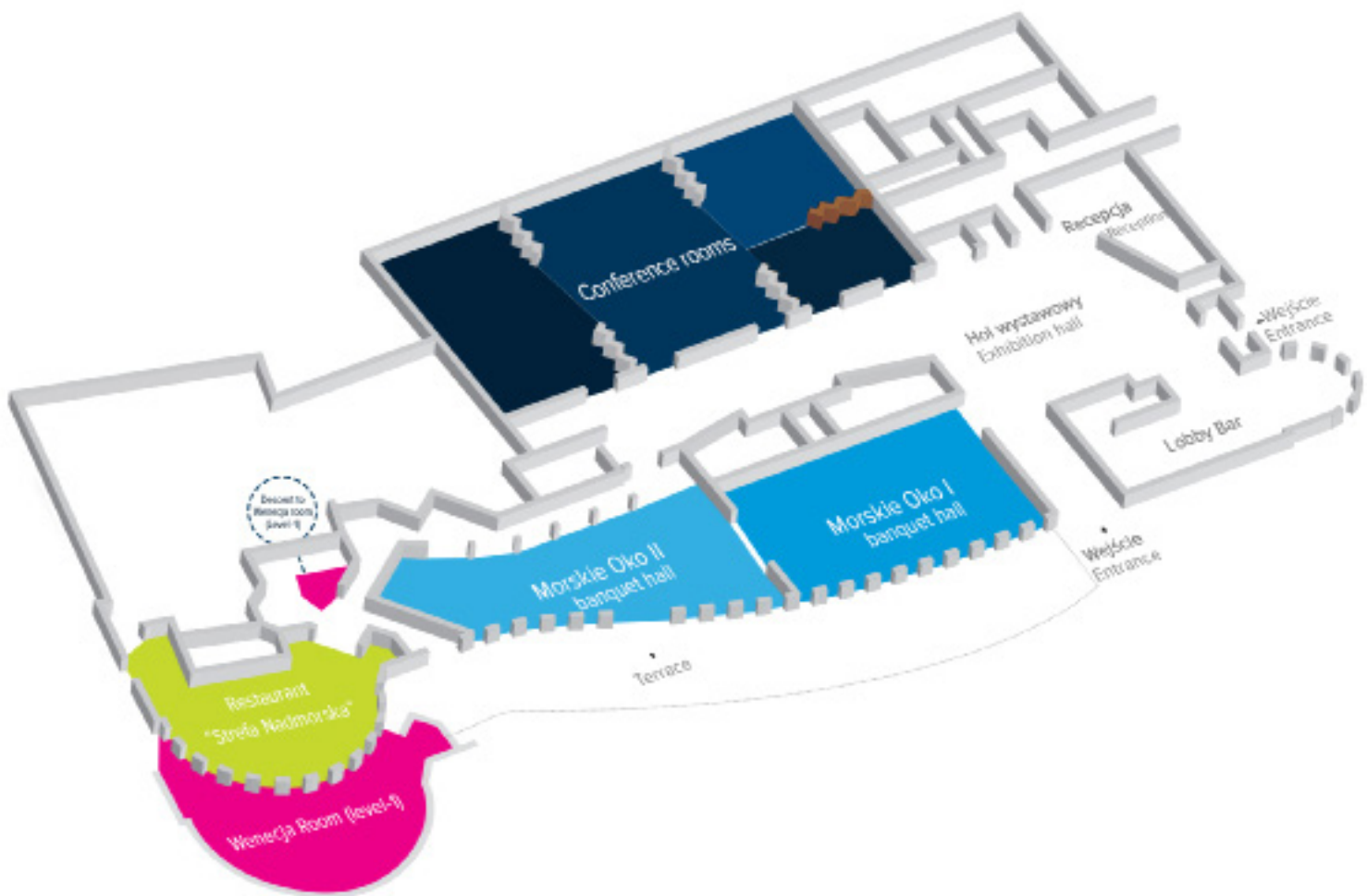
OUR ASSISTANTS WILL HELP YOU PREPARE YOUR WEDDING RECEPTION AND WILL TAKE CARE OF EVEN THE TINIEST DETAILS. THEY WILL HELP YOU CHOOSE A MENU, ROOM LAYOUT AND DECORATION, MUSICAL OR ARTISTIC SETTING, A PHOTOGRAPHER AND OTHER ELEMENTS THAT ARE IMPORTANT TO YOU.

We received from the Polish Tourist Organization
CERTIFICATES OF: „BEZPIECZNY OBIEKT MICE”
and **„OBIEKT BEZPIECZNY HIGIENICZNY”**
(SECURE MICE FACILITY), (FACILITY SAFE HYGIENIC)



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

- "MORSKIE OKO" ROOM
 - BANQUET ROOMS
- "WENECLA" ROOM



Our experts will help you choose the room and decorations.

The maximum duration of the ceremony - WEDDING - until 04:00 AM.
An additional fee will be added for any extra hours.

MENU PROPOSALS

MENU 1

Traditional polish custom of greeting the married couple with the bread and butter. Aperitif / toast – sparkling wine.

APPETIZER

Roast beef sirloin marinated in pepper with parmesan chesse and vinaigrette

SOUP

Chanterelle soup with ham and vegetables

MAIN COURSE

Backed perch-pike with béarnaise sauce with green bean and potato - celery purée

DESSERT

Tiramisu with coffee sauce and chocolate

COLD DISHES BUFFET

- Norwegian salmon terrine with lemon sauce
- Smoked salmon cake with dill pickles
- Backed filo dumplings stuffed with duck
- Selection of matured sliced meats and blue cheese
- Smoked turkey breast with cranberry
- Grilled vegetables with olive garlic and herbs flavour
- Mixed salads with fennel with pear and brie
- Salad with smoked trout, avocado and capers
- Marinated, olives, dry tomatoes
- Bread and butter

DESSERT BUFFET

- A selection of cakes
- Crème brûlée with fruits

HOT DISH SERVED BEFORE MIDNIGHT

Backed gammon cut by the cook

HOT DISH SERVED AFTER MIDNIGHT

Beef consommé with vegetables

BEVERAGES

Still mineral water with lemon

PRICE: 275 PLN/PERSON.

MENU 2

Traditional polish custom of greeting the married couple with the bread and butter. Aperitif / toast – sparkling wine.

APPETIZER

Halibut stuffed with smoked salmon in honey- mustard sauce

SOUP

Sour soup with egg

MAIN COURSE

Pork tenderloin covered in rabbit with bacon sauce and backed vegetables with balangere potatoes

DESSERT

White chocolate mousse with sponge cake and brandy

COLD DISHES BUFFET

- Spice salad with beef, bean and peanuts
- Salad with camembert, pear and celery
- Salad with cucumber shrimps and paprika
- Smoked fishes (salmon, eel, trout)
- Perch- pike terrine with lemon jelly
- Old polish pâté with berry
- Pork chop stuffed with chanterelles and jelly
- Roasted roast beef with herb sauce
- Marinated (pickles, mushrooms, olives)
- Bread and butter

DESSERT BUFFET

- A selection of cakes
- Fruit fillet
- Panna cotta with berries

HOT DISH SERVED BEFORE MIDNIGHT

Mexican pork ciabatta

HOT DISH SERVED AFTER MIDNIGHT

Stew with dumplings

BEVERAGES

Still mineral water with lemon

PRICE: 270 PLN/PERSON.

MENU PROPOSALS

MENU 3

Traditional polish custom of greeting the married couple with the bread and butter. Aperitif / toast – sparkling wine.

APPETIZER

Smoked tenderloin with corn salad,
Pinii and mustard emulsion

SOUP

Backed celery cream soup with almonds and parmesan

MAIN COURSE

Chicken breast stuffed with dry tomatoes and ham with tuscan sauce, grilled courgette, mushrooms and au gratin

DESSERT

Panna cotta with pear cooked with red red wine

COLD DISHES BUFFET

- Salad with crab sticks, cucumber and radish
- Salad with chicken and mustard dressing
- Salad with mandaryn and mozzarella
- Roasted roast beef with horseradish sauce
- Old- Polish Pate with delicacies and honey
- Smoked pork neck with cherry
- Marinated salmon with honey – mustard sauce
- Smoked halibut with tatar sauce
- Marinades
- Bread and butter

DESSERT BUFFET

- Cake's and muffins
- Crème brulle with orange

HOT DISH SERVED BEFORE MIDNIGHT

Roasted pork

HOT DISH SERVED AFTER MIDNIGHT

Sour cream with egg and mushrooms

BEVERAGES

Still mineral water with lemon

PRICE: 266 PLN/PERSON.

MENU 4

Traditional polish custom of greeting the married couple with the bread and butter. Aperitif / toast – sparkling wine.

APPETIZER

Marinated salmon in teriyaki sauce, mango, arugula, cucumber

SOUP

Beef consomme with herbs noodles, thyme and boletus

MAIN COURSE

Nut breaded pork loin with with caramelised vegetables with porto sauce and cream polenta

DESSERT

Coffee parfait with chocolate sauce

COLD DISHES BUFFET

- Smoked salmon rolls with ricotta
- Mexican tortilla with tuna, spinach and dry tomatoes
- Salads with backed chantarelles and Pinii nuts
- American salad with smoked chicken
- Salad with marinated trout and celery
- A selection of meats & sauces: (pork, turkey, bacon rolls, pork shoulder, duck stuffed with nuts& dried fruits)
- Marinated roast beef with soya sauce
- Old-Polish Pate with bilberry
- Olives, dry tomatoes, marinated mushroom
- Bread and butter

DESSERT BUFFET

- Choice of cakes
- Panna cotta with pear

HOT DISH SERVED BEFORE MIDNIGHT

Stew with boar with juniper and mushrooms

HOT DISH SERVED AFTER MIDNIGHT

Beat root soup with pasty

BEVERAGES

Still mineral water with lemon

PRICE: 270 PLN/PERSON.

MENU PROPOSALS

MENU 5

Traditional polish custom of greeting the married couple with the bread and butter. Aperitif / toast – sparkling wine.

APPETIZER

Dried mushrooms and smoked sturgeon served in red wine sauce

SOUP

Onion soup with a crouton & parmesan

MAIN COURSE

Baked duck in red wine sauce, red cabbage and apples, potatoes with bacon and marjoram

DESSERT

Fluffy dark chocolate mousse with oreo cookies and cherries

COLD DISHES BUFFET

- Mixed salad with flat mushrooms, tomatoes, boiled eggs
- Caprese salad with balsamico
- Beef tartare with marinades
- Salmon carpaccio with mustard sauce
- A selection of meats & sauces: (pork, turkey, bacon rolls, pork shoulder, duck stuffed with nuts& dried fruits)
- Fillet of trout in jelly
- Marinades (olives, sun dried tomatoes, marinated mushrooms)
- Bread & butter

DESSERT BUFFET

- Sliced fruits
- A selection of cakes

HOT DISH SERVED BEFORE MIDNIGHT

Baked wild boar with natural sauce

HOT DISH SERVED AFTER MIDNIGHT

Beetroot soup served with a croquet

BEVERAGES

Still mineral water with lemon

PRICE: 299 PLN/PERSON.

MENU 6

Traditional polish custom of greeting the married couple with the bread and butter. Aperitif / toast – sparkling wine.

APPETIZER

Veal roulades with herb & bacon mousse in caper sauce

SOUP

Cream of pumpkin with sunflower seeds

MAIN COURSE

Baked salmon in sweet & sour sauce with fried vegetables and lemon risotto

DESSERT

Vanilla meringue with walnut mousse and maple syrup

COLD DISHES BUFFET

- Waldorff salad
- Mexican salad with red beans and chorizo
- Salad with mozzarella and ham
- Salmon tartare with french mustard
- Trout roulade stuffed with spinach and almonds
- Sushi (crab meat, cucumber, daikon radish)
- Chicken terrine in wine jelly
- Smoked ham stuffed with sun dried tomatoes and cheese
- Marinades
- Bread & butter

DESSERT BUFFET

- Sesonal fruits in chocolate
- Choice of cakes (apple pie/ chesse cake/fruit cake)

HOT DISH SERVED BEFORE MIDNIGHT

Smoked turkey in pear sauce served with baked potatoes

HOT DISH SERVED AFTER MIDNIGHT

Chicken soup with noodles and vegetables

BEVERAGES

Still mineral water with lemon

PRICE: 245 PLN/PERSON.

MENU PROPOSALS

MENU 7

Traditional polish custom of greeting the married couple with the bread and butter. Aperitif / toast – sparkling wine.

APPETIZER

Smoked duck breast with arugula and marinated beetroots

SOUP

Bletus cream soup with croutons cream

MAIN COURSE

Pork escalope in pepper sauce with cooked mushrooms, red bean and backed potatoes

DESSERT

Tart with pears in vanilla sauce

COLD DISHES BUFFET

- Salad with mozzarella and Parma ham
- Salad Nicoise
- Beef sirloin carpaccio with artichoke and parmesan
- Duck rolls with italian peanuts and honey
- Roasted meats and hams
- Backed salmon with pepper and lime
- Choice of sauces: garlic, salsas
- Trout rolls in jelly stuffed with spinach
- Marinades (pickles, mushrooms, olives)
- Bread & butter

DESSERT BUFFET

- Cakes
- Strawberry mousse with nuts

HOT DISH SERVED BEFORE MIDNIGHT

Boeuf strogonow

HOT DISH SERVED AFTER MIDNIGHT

Beetroot soup with croquet

BEVERAGES

Still mineral water with lemon

PRICE: 250 PLN/PERSON.

MENU 8

Traditional polish custom of greeting the married couple with the bread and butter. Aperitif / toast – sparkling wine.

APPETIZER

Smoked salmon with horseradish mousse

SOUP

Chicken broth with vegetables and homemade noodles

MAIN COURSE

Beef rolls with chantarelle and bacon, backed beetroots and carrot, potatoes- celery puree

DESSERT

Ice creams with plum mousse and chocolate

COLD DISHES BUFFET

- Trout fillet in jelly
- Salmon carpaccio with french mustard
- Beef tartare with marinades
- Chicken galantine in jelly
- A selection of meats & sauces: (pork, turkey, bacon rolls, pork shoulder, duck stuffed with nuts& dried fruits)
- Salad with backed vegetables, green pea and boiled egg
- Rice salad with smoked chicken and paprica
- Marinades (pickles, mushrooms, olives)
- Bread & butter

DESSERT BUFFET

- Choice of cakes (apple pie/ chesse cake/fruit cake)
- Panna cotta

HOT DISH SERVED BEFORE MIDNIGHT

Pieczony udziec wieprzowy z sosem myśliwskim

HOT DISH SERVED AFTER MIDNIGHT

Sour soup with egg

BEVERAGES

Still mineral water with lemon

PRICE: 252 PLN/PERSON.

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 menu).

MENU FOR CHILDREN

MENU 1

SOUP

Tomato cream soup with basil and cream

MAIN COURSE

Steamed cod served with mashed potatoes and baked carrot

DESSERT

Panna cotta with raspberry sauce

BEVERAGES

Water with lemon

PRICE: 53 PLN/PERSON.

MENU 2

SOUP

Broth with vegetables and noodles

MAIN COURSE

Boiled chicken fillets with chips and Coleslaw salad

DESSERT

Ice cream with fruit sauce and whipped cream

BEVERAGES

Water with lemon

PRICE: 53 PLN/PERSON.

MENU 3

SOUP

Asparagus cream soup with a toast

MAIN COURSE

Poultry balls with tomato sauce, rice and boiled broccoli

DESSERT

Apple pie with vanilla ice-cream

BEVERAGES

Water with lemon

PRICE: 53 PLN/PERSON.

MENU 4

SOUP

Vegetable soup with chicken

MAIN COURSE

Breaded chicken fingers with boiled potatoes and beetroot salad

DESSERT

Strawberry jelly with chocolate ice-cream

BEVERAGES

Water with lemon

PRICE: 53 PLN/PERSON.

The hotel reserves the right to change the offer.