



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
- UROCZYSTOŚCI NAWET DO 240 OSÓB NA JEDNEJ SALI
- MOŻLIWOŚĆ ORGANIZACJI PRZYJĘCIA W PLENERZE

DECORATIONS

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

MENU

- REFINED AND VARIED MENU
- CONSULTATION WITH THE CHEF
- 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 and we do not charge any fee for room rental. 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.

Our menu packages comprise such beverages like coffee, tea and water, which are served without limit.

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 29 per person, including: fruit juices, carbonated beverages (Pepsi, Mirinda, 7up, Schweppes) and mineral water.

Alcohol provided by the guest:

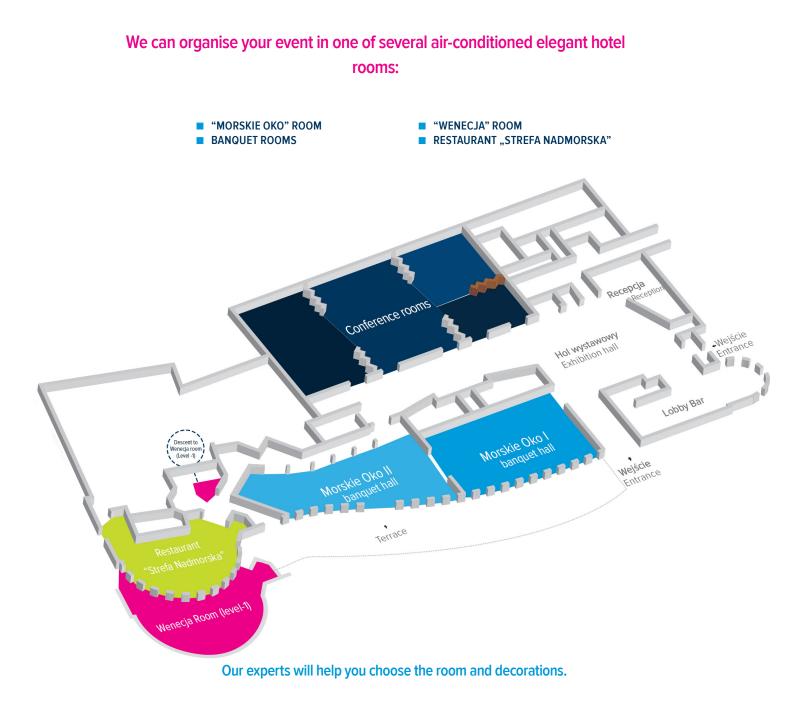
You are allowed to provide your own alcohol bought outside the Hotel and served during your event at the price of PLN 25.00 per person.

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, sauna 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.







PROPOSALS OF MENU

MENU 1

APPETIZER

Roasted duck breast served with wine jelly and beetroot and orange salad

SOUP Artichoke cream with Parmesan and rosemary

MAIN COURSE Stewed beef bourguignon served with mushrooms, baked carrot, and potatoes with bacon

DESSERT Green tea mousse with chocolate flakes and raspberries

BEVERAGES Coffee, tea, water with lemon and mint

PRICE: 108 PLN / PERSON

COLD SNACK BUFFET

- Chicken salad with couscous, chickpea, bell pepper, raisins and almonds with lemon dressing
- Tuna salad with green lettuce, grapes, cucumber and walnuts
- Roast beef with apple and caper mousse
- Chicken terrine with pistachios
- Smoked salmon roll with herbal mascarpone
- Bread, butter

HOT COURSE

Roasted pork neck on a toast with Mexican salsa

BEVERAGES Coffee, tea, water with lemon and mint

PRICE: 63 PLN /OS.

TOTAL PRICE: 171 PLN /OS.

MENU 2

APPETIZER Salmon carpaccio with fresh herb salad and ouzo dressing

SOUP Duck broth with pancake noodlesm

MAIN COURSE Poulard breast stuffed with smoked goose meat with vegetables in Bordelaise sauce, au gratin potatoes and roasted vegetables

DESSERT Poached pear baked with zabaglione sauce

BEVERAGES Coffee, tea, water with lemon and mint

PRICE: 101 PLN / PERSON

COLD SNACK BUFFET

- Grilled curry chicken salad with radish, egg and chives
- Cucumber and green pea salad with lettuce, tarragon, red onion and bacon
- Salmon marinated in soya sauce with ginger
- Chicken galantine with asparagus
- Smoked ham stuffed with mozzarella and roasted bell pepper
- Pickles (pickled cucumber, mushrooms, olives)
- Bread, butter

HOT COURSE

Beef Stroganoff

BEVERAGES Coffee, tea, water with lemon and mint

PRICE: 66 PLN /OS.

TOTAL PRICE: 167 PLN/OS.



PROPOSALS OF MENU

MENU 3

APPETIZER Mozzarella, orange and Parma ham salad

SOUP Chanterelle soup with smoked ham and vegetables

MAIN COURSE Grilled halibut with cheese sauce, fried vegetables and baked potatoes

DESSERT Strawberry cream with biscuits and almond and pepper sauce

BEVERAGES Coffee, tea, water with lemon and mint

PRICE: 102 PLN / PERSON

COLD SNACK BUFFET

- Serring Herring salad with orange, avocado and radicchio
- Salami salad with sugar peas, celery and Dorblue cheese
- Roasted pork neck, loin and turkey in tartar sauce with cold beetroot prepared with horseradish
- Smoked fish platter
- Marinated herring with sour cream sauce and onion
- Game pâté with cranberry
- Pickles (pickled cucumbers, mushrooms, olives)
- Bread, butter

HOT COURSE Roasted duck with apples (half duck)

BEVERAGES Coffee, tea, water with lemon and mint

PRICE: 93 PLN / PERSON

TOTAL PRICE: 195 PLN / PERSON

MENU 4

APPETIZER Caprese salad with basil and raspberry balsamico

SOUP Broth with vegetables and dumplings

MAIN COURSE Pork tenderloin, Porto sauce, parsnip purée, baked carrot and au gratin potatoes

DESSERT Panna cotta with fruit sauce

BEVERAGES Coffee, tea, water with lemon and mint

PRICE: 99 PLN / PERSON

COLD SNACK BUFFET

- Roasted vegetables and egg salad
- Noodle salad with smoked cheese and bacon
- Plum stuffed pork loin in Malaga
- Old Polish style pâté with mustard and pickles
- Kashubian style herring
- Chicken galantine
- Bread, butter

HOT COURSE Goulash soup with sour cream

BEVERAGES Coffee, tea, water with lemon and mint

PRICE: 58 PLN / PERSON

TOTAL PRICE: 157 PLN / PERSON



KIDS MENU

MENU 1	MENU 2
2010	
SOUP	SOUP
Tomato cream soup with basil and cream	Broth with vegetables and noodles
MAIN COURSE	MAIN COURSE
Steamed cod served with mashed potatoes and baked carrot	Boiled chicken fillets with chips and Coleslaw salad
DESSERT	
Panna cotta with raspberry sauce	DESSERT
raina cotta martasporty sauce	Ice cream with fruit sauce and whipped cream
BEVERAGES	tee cream with null souce and whipped cream
Tea, water with lemon and mint	BEVERAGES
	Tea, water with lemon and mint
PRICE: 46 PLN /PERSON	
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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 Tea, water with lemon and mint

PRICE: 46 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 Tea, water with lemon and mint

PRICE: 46 PLN / PERSON