

A romantic wedding photograph of a couple running through a garden. The groom, on the left, is wearing a white shirt, a dark tie, and a dark vest, smiling broadly. The bride, on the right, is wearing a white wedding dress with a full veil and a sparkling necklace, also smiling. The background is a soft-focus garden with green foliage.

WEDDING OFFER



SOFITEL
GRAND SOPOT

OFFER INCLUDES



- Banquet room rental:
 - banquet set up with parquet: 120 persons (12 tables for 10 persons) or cabaret set up with parquet: 96 persons (12 tables for 8 persons)
 - elegantly decorated tables with white tablecloths
 - basic table flower arrangements
 - chairs in white covers
 - buffets and cocktail tables with black covers
 - projector, screen, sound system, 2 wireless microphones
- 4-course served menu
- Abundant buffet replenishment up to 3 hours (cold, hot, sweet)
- Kids menu
- Sample menu tasting for 2 persons, at least one month prior the ceremony
- Professional waiter service
- Foyer rental boasting a terrace overlooking the sea
- An opportunity to have a photo session in the garden at the Sofitel Grand Sopot hotel
- Experienced Magnifique Meeting Planner at your service
- The running of an event is guaranteed until 3:00 a.m.
- A complimentary stay at our suite for the Bride & Groom on their wedding night.



TRADITIONAL POLISH WEDDING

MENU I

Served menu

- Roasted goat cheese with zucchini, snow pea and roasted beet salad
- Cream of porcini mushroom with truffled crouton
- Duck breast 59° with raspberry-balsamic sauce, potato gratin, green pea mousse and caramelized carrots
- Lime cheesecake with strawberries and violet sugar flake

Cold buffet

- Smoked salmon with horseradish mousse and herb croutons
- Cod marinated with capers and leek oil
- Herring with red onion mousse
- Roasted pork on dried prune and tomato salad
- Roasted pork neck with horseradish mousse and pickles
- Grilled vegetable salad with pumpkin seeds
- Tomato and rennet cheese salad with herbs
- Marinades (vegetables and mushrooms), pickles
- Crusty bread (3 types)
- Flavored butter (3 types)

Hot buffet

- White borsch with sausage
- Cod fillet with chive sauce
- Roasted salmon with lemon sauce
- Chicken in blue cheese sauce with bacon
- Roasted pork neck in mushroom sauce
- Potato dumplings with parsley pesto
- Roasted root vegetables with thyme
- Marjoram roasted potatoes

Sweet buffet

- Honey cake with yoghurt mousse
- Traditional Polish cheesecake with blueberries
- Chocolate cake with nuts and raspberries
- Fruit salad with elderberry sauce

MENU PRICE

PLN 490 gross per person

Buffet replenishment up to 3 hours

Price for an additional hour: PLN 49 gross per person



TRADITIONAL POLISH WEDDING

MENU II

Served menu

- Slices of smoked duck on pea, marinated pumpkin and raspberry jelly salad
- Cream of zucchini with cinnamon and cherry foam
- Venison saddle in maturing ham with truffle potato, Jerusalem artichoke mousse, Romanesco cauliflower and wine poached pear
- Double chocolate tart with strawberries, vanilla ice cream and gold flakes

Cold buffet

- Smoked eel with Kartuzy* pickle and horseradish mousse
- Honey-mustard glazed salmon
- Herring with egg remoulade and rye toast
- Herb-roasted ham with pickles
- Duck terrine with raspberry mousse
- Vegetable salad with quail egg
- Baby herb salad with grilled pear and beets
- Marinades (vegetables and mushrooms), pickles
- Crusty bread (3 types)
- Flavored butter (3 types)

* a regional delight

Hot buffet

- Traditional Polish sour rye soup with white sausage and egg
- Red borsch soup with croquette
- Cod tenderloin with saffron sauce
- Salmon in lemon sauce with spinach
- Wild boar stew with porcini mushrooms and rosemary
- Clarified butter roasted corn chicken
- Silesian potato dumplings with lard and parsley
- Vegetables in butter-emulsion
- Paprika and thyme roasted potatoes

Sweet buffet

- Traditional Polish cheesecake with blueberries
- Apple pie with cinnamon
- Chocolate cake with raspberries
- Carrot cake with meringue crumble

MENU PRICE

PLN 530 gross per person

Buffet replenishment up to 3 hours

Price for an additional hour: PLN 53 gross per person



WEDDING IN FRENCH STYLE

MENU I

Served menu

- Salmon pescaccio with octopus stew in herbs with caper and pickled pattypan squash salad
- Cream of white vegetable with truffle oil
- Guinea fowl sous vide with saffron polenta, apricot mousse, yellow beets and caramelized carrot
- Lemon tart with violet meringue and raspberries

Cold buffet

- Tuna and quail egg salad
- Smoked halibut and pickle salad
- Herb-braised ham with mushroom mousse
- Slices of duck with oranges and carrot mousse
- Roast beef and blue cheese salad
- Goat cheese, bean, tomato and red onion salad
- Grilled vegetable and nut salad
- Marinades (vegetables and mushrooms), sun-dried tomatoes, olives
- Crusty bread (3 types)
- Flavored butter (3 types)

Hot buffet

- Cream of broccoli with almond flakes
- Cod fillet with lemon sauce and capers
- Lemon pepper baked salmon with spinach and tomatoes
- Red wine and rosemary braised beef
- Corn chicken in tomato sauce
- Green vegetables in butter-emulsion
- Herbs de Provence roasted potatoes
- Saffron rice with vegetables

Sweet buffet

- White chocolate mousse with passion fruit sauce
- Strawberry crème brûlée
- Mini pear tart with vanilla cream
- Coconut cake with raspberry mousse

MENU PRICE

PLN 490 gross per person

Buffet replenishment up to 3 hours

Price for an additional hour: PLN 53 gross per person



WEDDING IN FRENCH STYLE

MENU II

Served menu

- Foie gras terrine with raspberry jelly, charred tomatoes, brioche and gold flakes
- Cream of onion with white wine
- Roasted halibut with saffron sauce, sweet potato, green vegetables and black olives
- Mango mousse with passion fruit, white chocolate and strawberries

Cold buffet

- Roasted goat cheese on charred tomato and raspberry salad
- Guinea fowl pâté with apricot mousse and marinated pumpkin
- Apple and honey glazed ham
- Slices of smoked salmon with mustard sauce
- Salad Niçoise with marinated tuna and quail egg
- Baby vegetable, baked apple and chestnut salad
- A selection of French cheeses with fruit
- Marinades (vegetables and mushrooms), sun-dried tomatoes, olives
- Crusty bread (3 types)
- Flavored butter (3 types)

Hot buffet

- Veal consommé with carrots and noodles
- Cream of porcini mushroom with black truffle oil
- Cod tenderloin in white wine sauce
- Salmon in lemon sauce with capers
- Coq au vin farmhouse chicken
- Boeuf Bourguignon
- Vegetables in butter-emulsion with herbs
- Smoked paprika and thyme roasted potatoes
- Saffron rice with vegetables

Sweet buffet

- Fig tart with cheese mousse
- Strawberry crème brûlée
- Cream mousse eclairs
- Cherry chocolate mousse

MENU PRICE

PLN 530 gross per person Buffet replenishment up to 3 hours

Price for an additional hour: PLN 53 gross per person



MENU SERVED AFTER MIDNIGHT

- | | |
|--|--------------------------------|
| • Goulash soup | PLN 50 gross per person |
| • Traditional Polish sour rye soup | PLN 50 gross per person |
| • Beef Stroganoff | PLN 60 gross per person |
| • Traditional Polish chicken soup with noodles | PLN 40 gross per person |
| • Minestrone with roasted tomatoes | PLN 40 gross per person |
| • Red borsch soup with mushroom pasty | PLN 40 gross per person |



KIDS MENU

Soups

- Cream of tomato
- Cream of green pea
- Traditional chicken soup with noodles

Main course

- Breaded cod fillet with peas and French fries
- Fried chicken tenders with French fries and boiled vegetables
- Chicken breast sous vide with baby potatoes and carrot

Desserts

- Selection of ice cream with fruits
- Fruit salad with chocolate
- Chocolate cake with raspberries

MENU PRICE

PLN 95 gross per person

Soup, main course and dessert -
the same set for all children



COCKTAIL MENU

Polish cocktail

- Baltic herring on potato salad
- Vinegar cod with pickles
- Slices of roasted duck with raspberries
- Beef with buckwheat pie
- Smoked eel with horseradish mousse
- Potato pancakes with chanterelle mushrooms
- Mini apple pie
- Cheesecake with raisins
- Strawberries with cream mousse

French cocktail

- Brie with grape on arugula
- Foie gras mousse with raspberries
- Smoked halibut with Dijon mustard and honey
- Roquefort with dried fruit
- Ratatouille with thyme
- Red wine braised beef
- Mini Pavlova
- Mini mille-feuille
- Oranges with chocolate

MENU PRICE PLN 15 gross per portion

Welcome cocktail: 6 pieces minimum (maximum 45 min): PLN 90 per person

LIVE COOKING STATION

- | | |
|----------------------------------|---------------|
| • With braised ham | PLN 60 |
| • With roasted wild game | PLN 75 |
| • Italian with pasta and seafood | PLN 95 |
| • Station with Beef Wellington | PLN 85 |
| • With oysters | PLN 70 |
| • With mussels | PLN 65 |

Gross price per person, price for a minimum of 50 persons. Duration: 2 hours



As a courtesy towards all of our Guests, upon choosing this historic building as a venue to host your grand party, along with reserving the Ballroom it is also required to reserve rooms located over the Ballroom.

Room rates depend on specific dates and represent an average price of the various room types, located over the Ballroom (from Classic room to Prestige suite). A minimum 2-nights stay is required.



ADDITIONAL SERVICE CHARGES*:

- the cost of extending a wedding is PLN 2000 gross per each additional hour
- corkage fee in case you wish to bring your own alcohol: **PLN 80 / per bottle 0,75 l**
- wedding cake; your own wedding cake: cakeage fee **PLN 15 per person**
- additional bartender: **PLN 500**
- stage 5 x 2 m²: **PLN 700**
- Guest parking: **PLN 10/h**
- room lighting (individual estimate)
- wedding place cards, table layout and personalized napkins (individual estimate)
- babysitter (individual estimate)

Garden overlooking the sea rental for the wedding ceremony: **PLN 4000 gross**

(Price for garden area rental only. Chairs for Guests and pergola decorations are not included in the price)

*Gross prices





SOFITEL
GRAND SOPOT

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