



GRAND HOTEL

Corporate festive celebrations

The end of the year is a time for reflection, celebrating shared achievements, and fostering relationships that drive future growth.

Sofitel Grand Sopot and the Grand Blue Restaurant provide an unrivaled backdrop
- a setting where a century of history and iconic charm meet culinary excellence.

We invite you to host festive Christmas dinners and New Year's gatherings in an environment that lends exceptional prestige to every occasion. Atmospheric interiors overlooking the winter bay, a signature menu crafted by Executive Chef Michał Ostrowski, and flawless service will ensure a memorable evening for your team and business partners.

Let us create a bespoke event tailored to your exact expectations
- in a destination where success is celebrated in grand style.





The magic of winter flavours

The magic of corporate festive gatherings is most beautifully complemented by unique flavors celebrated around a shared table.

Michał Ostrowski, Executive Chef of Grand Blue Restaurant, invites your team to an extraordinary festive feast.

To cater to varied preferences, we have prepared two signature menu concepts - a classic option drawing from Polish holiday traditions, and an elegant version crafted in the spirit of French culinary art.

We offer flexible culinary formats - from sophisticated plated dinners to lavish buffet setups. We design every event with meticulous attention to detail, creating the perfect setting for team bonding and celebrating the year's success together.



Plated menu - Polish traditions

Please select your preferred menu items from the options below.

STARTER

kashubian-style herring

sour cream / chanterelles / pickled onions

pomeranian trout tartare

avocado mousse / compressed cucumber / herb cream cheese

goose terrine

pickled cranberries / black truffle / blackberry

roasted beetroot salad

regional goat cheese / figs / frisée lettuce

roasted chickpea salad

pickled plum / artisanal farmhouse cheese / red chicory

SOUP

traditional sourdough red borscht

cabbage and mushroom pastry / fresh marjoram leaves

porcini mushroom cream soup

jerusalem artichoke crisp / truffle oil

jerusalem artichoke cream soup

fig crostini / dill oil



Plated menu - Polish traditions

Please select your preferred menu items from the options below.

MAIN COURSE

zander fillet

truffle puree / Romanesco cauliflower / pickled cucumber sauce

kashubian trout

green pea mousse / green vegetables / potatoes with herb butter

duck breast

red cabbage mousse / caramelized carrots / plum sauce

veal tenderloin

potatoes with orange butter / roasted pumpkin / thyme sauce

porcini mushroom pierogi

spinach mousse / roasted Jerusalem artichoke / rosemary oil

DESSERT

gingerbread cheesecake

plum gel / cinnamon cream / roasted chocolate

pear tart

port wine / vanilla / pear sorbet

poppy seed cake

pumpkin preserve / vanilla cream / rum-soaked cherries



Plated menu - Polish traditions

PRICING

3-course menu

(starter or soup, main course, dessert)

215 PLN net / person

4-course menu

(starter, soup, main course, dessert)

275 PLN net / person

5-course menu

(2 starters, soup, main course, dessert)

315 PLN net / person

festive dried fruit compote

15 PLN net / person



Plated menu - French Zest

Please select your preferred menu items from the options below.

STARTER

salmon rillettes

shortcrust tart / compressed cucumber / avocado

baked oysters (3 pcs)

mornay sauce / samphire / parmesan crisp

duck terrine

pickled cranberries / pistachios / brioche

pickled beetroot salad

roquefort cheese / figs / pecan nuts

grilled tempeh salad

arugula / walnuts / pear

SOUP

veal consommé

sautéed cherry tomatoes / carrot brunoise

pumpkin velouté

smoked prawns / ginger

roasted beetroot cream soup

goat cheese crostini / mascarpone foam



Plated menu - French Zest

Please select your preferred menu items from the options below.

MAIN COURSE

halibut fillet

pumpkin mousse / broccolini / saffron sauce

cod loin

green pea mousse / olives / roasted potatoes

duck breast

chestnut puree / caramelized carrots / plum sauce

guinea fowl breast

potatoes au gratin / Romanesco cauliflower / apricot

mushroom risotto

porcini mushrooms / black truffle / pickled onion

DESSERT

crème brûlée

oranges / raspberries / cinnamon

chocolate tart

rum-soaked cherries / roasted chocolate / chocolate ganache

pavlova

citrus gel / strawberries / mascarpone



Plated menu - French Zest

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3-course menu

(starter or soup, main course, dessert)

215 PLN net / person

4-course menu

(starter, soup, main course, dessert)

275 PLN net / person

5-course menu

(2 starters, soup, main course, dessert)

315 PLN net / person

festive dried fruit compote

15 PLN net / person



Festive buffet menu

Option I

COLD BUFFET

duck liver pâté with pistachios
traditional fish "po grecku" in root vegetable glaze
herring served with potato salad and quail egg
traditional Polish vegetable salad
selection of artisan bread, butter & pickles

SOUP

red borscht with mushroom dumplings

HOT BUFFET

roasted turkey in cranberry sauce
zander fillet in leek and dill sauce
pan-fried meat pierogi
pierogi with sauerkraut and wild mushrooms
traditional potato dumplings with parsley butter

DESSERT

raspberry crème brûlée
traditional Old Polish cheesecake
poppy seed roll with dried fruits and nuts
sliced fresh fruit platter

PRICING

235 PLN net / person

Minimum number of Guests: 25

Buffet replenished for: 2 hours



Festive buffet menu

Option II

COLD BUFFET

sliced beef with French grain mustard & pickled cucumber
duck rillettes with blackberries and pickled cranberries
traditional fish "po grecku" in root vegetable glaze
herring served with potato salad and quail egg
fried cod in sweet-and-sour vinegar marinade
traditional Polish vegetable salad
selection of artisan bread, butter & pickles

SOUP

Red borscht with mushroom dumplings
Jerusalem artichoke cream soup with chestnuts

HOT BUFFET

duck leg confit with oranges
halibut fillet in sun-dried tomato sauce
pan-fried meat pierogi
pierogi with sauerkraut and wild mushrooms
traditional potato dumplings with parsley butter
roasted potatoes

DESSERT

raspberry crème brûlée
traditional Old Polish cheesecake
poppy seed roll with dried fruits and nuts
chocolate mousse with poppy seeds and pecan nuts
Sliced fresh fruit platter

PRICING

285 PLN net / person

Minimum number of Guests: 25
Buffet replenished for: 2 hours



Live cooking station

FRUITS DE MER

selection of fine seafood, accompaniments, and pasta

PRICING

95 PLN net / person

CRÊPES SUZETTE

French crêpes served with fresh fruit and refined accompaniments

PRICING

75 PLN net / person

Minimum number of Guests:

plated menu: 20 Guests

buffet menu: 25 Guests



Festive packages

beverages & alcohol

STANDARD

fruit juices
mineral water
coffee & tea

up to 2 hrs:	45 PLN net / person
up to 4 hrs:	55 PLN net / person
up to 6 hrs:	65 PLN net / person
up to 8 hrs:	75 PLN net / person
additional hour:	25 PLN net / person / hour



Festive welcome cocktails

WELCOME CHAMPAGNE

Veuve Clicquot Ponsardin, Brut

85 PLN net / glass

Pommery Apanage, Brut

90 PLN net / glass

WELCOME CHAMPAGNE COCKTAIL

French 75

gin / lemon / sweet / champagne

KirRoyal

creme de cassis / champagne

Goldfish

goldwasser / champagne

85 PLN net / glass

WELCOME PROSECCO

Prosecco Balbinot

45 PLN net / glass

French Bloom Le Blanc 0%

55 PLN net / glass

WELCOME COCKTAIL 0%

French 75 0%

gin 0% / sparkling wine 0% / sweet / lemon juice

Hugo Spritz 0%

sparkling wine 0% / elderflower tonic / lime / mint

45 PLN net / glass



Festive packages

beverages & alcohol

STANDARD PLUS

(Includes the STANDARD package) plus:

white & red wine
spiced mulled wine
non-alcoholic spiced mulled wine
beer

up to 2 hrs: 110 PLN net / person

up to 4 hrs: 140 PLN net / person

up to 6 hrs: 170 PLN net / person

up to 8 hrs: 220 PLN net / person

additional hour: 60 PLN net / person / hour



Festive packages

beverages & alcohol

PREMIUM

(Includes the STANDARD PLUS package) and:

Ostoya vodka
soft drinks: Pepsi, 7Up, Tonic

up to 2 hrs: 160 PLN net / person

up to 4 hrs: 180 PLN net / person

up to 6 hrs: 200 PLN net / person

up to 8 hrs: 220 PLN net / person

additional hour: 80 PLN net / person / hour



Festive packages

beverages & alcohol

GRAND

(Includes the PREMIUM package) and:

Jameson whisky
Aperol

up to 2 hrs: 190 PLN net / person

up to 4 hrs: 220 PLN net / person

up to 6 hrs: 240 PLN net / person

up to 8 hrs: 280 PLN net / person

additional hour: 90 PLN net / person / hour



Festive packages

beverages & alcohol

GRAND PREMIUM

(Includes all items from the GRAND package) plus:

Beefeater Gin
Tequila Olmeca Silver
Martini Bianco / Rosso
Havana Club Rum 3yo

up to 2 hrs: 250 PLN net / person

up to 4 hrs: 300 PLN net / person

up to 6 hrs: 350 PLN net / person

up to 8 hrs: 400 PLN net / person

additional hour: 100 PLN net / person / hour



Festive packages

beverages & alcohol

GRAND UNIQUE

(Includes all items from the GRAND PREMIUM package) plus:

Gin Malfy / Bombay sapphire
Chivas Regal
Tequila Olmeca Gold
Rum Havana Club 7yo

up to 2 hrs: 340 PLN net / person

up to 4 hrs: 390 PLN net / person

up to 6 hrs: 440 PLN net / person

up to 8 hrs: 490 PLN net / person

additional hour: 150 PLN net / person / hour



Festive cocktails

GRAND PACKAGE

Chocolate Orange
Espresso Martini
Santa Negroni
Gingerbread Martini

GRAND PREMIUM PACKAGE

Chocolate Orange
Espresso Martini
Santa Negroni
Gingerbread Martini
Rudolph Red Peppercorns

GRAND UNIQUE PACKAGE

Chocolate Orange
Espresso Martini
Santa Negroni
Gingerbread Martini
Rudolph Red Peppercorns
Roast Turkey

All cocktails and bartending service are included in the Grand, Grand Premium, and Grand Unique packages.



Additional enhancements

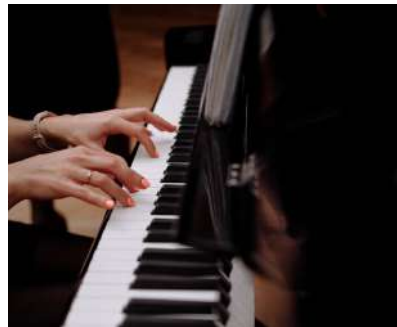
Festive gatherings demand an exceptional setting. We have curated dedicated offerings designed to render your evening truly unforgettable.



PHOTOGRAPHY

Festive moments to cherish for years.

A professional photographer to capture the magic of your evening.



MUSIC

An exceptional musical backdrop.

Choose your preferred artists and repertoire for the night.



DECORATIONS

Bespoke arrangements.

Unique venue styling tailored specifically for your event



EXPERIENCES

Engaging activities for your guests.

Memorable handcrafted keepsakes and curated spirit tastings.

Additional enhancements are quoted individually.



S O F I T E L

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